



FOODIE ISSUE



Berlin's social tradition of "Kafee und Kuchen"

Cafés drowsy in the sun

Taking a break for coffee and cake, or *Kaffee und Kuchen*, is a beloved social ritual in German culture. It's common to spend a morning leisurely breakfasting, or an afternoon in one of Berlin's cosy cafés playing chess, reading a book, and catching up with friends.

Berlin has a rich café culture – a long-standing custom. With the first

rays of spring sun, the city awakens to new life. Café chairs and tables suddenly stand on all squares and streets. Some are particularly beautiful, lie quietly without thundering traffic, have a large terrace, and a beautiful view – and especially, delicious cake. We have put together 10 cafés for you to sit outside and enjoy the sun. And if it rains afterall: inside, the cafés are nice, too.

Café am Engelbecken

The classic in Kreuzberg: the Café am Engelbecken is located directly on the waterfront. For me, spring starts the moment when I have breakfast outside on the terrace for the first time of the year, drink my coffee with milk, and blink in the sun. Michaelkirchplatz, centre.

Café Weyers

Café Weyers is located directly on Ludwigkirchplatz, where the whole neighbourhood meets in summer. So we enjoy the delicious breakfast, a cheesecake, or simply an aperitif when the sun slowly disappears behind the church. It is particularly popular with parents, whose children can play on the playground or skate and play football on the pitch. Charlottenburg-Wilmersdorf.

Buchkantine

The café Buchkantine in Moabit is an unbeatable mix of bookstore and café. In summer, I like to sit on the large terrace under the tree, look at the Spree, and read the book I just bought. The breakfasts are called "Das große Gatsby" or "Adieu Tristesse" to go with the reading, and the coffee can also come from the French Press if desired. Mitte.

Hofcafé Mutter Fourage

The cosy Hofcafé in Wannsee looks as if time has stood still. The tables and chairs stand on hunchbacked cobblestone pavement in the rustic courtyard. Besides delicious cakes, the café also serves a delicious breakfast with freshly baked rolls. And afterward, I stock up at the corner shop "Feine Kost." Steglitz-Zehlendorf.

Café am Neuen See

The Café am Neuen See has been one of the city's most popular cafés and

beer gardens for years.

No wonder, as it is romantically situated on the shore of a small lake in the middle of the Tiergarten. If you like, you can rent a boat and row out onto the water. Others sit under big trees, eat cake, and later in the evening, pizza when it gets dark and the candles are lit on the tables. For me, a visit to a café is simply part of a summer in Berlin. Mitte.

Betty'n'Caty

Chic and stylishly furnished with lovingly selected antiques, Betty'n'Caty is the favourite café of so many people from the neighbourhood. And I also like to sit outside and enjoy the incredibly tasty cakes or breakfasts while life in the neighbourhood passes me by. Pankow.

Café Mint

English cake specialties, scones with clotted cream – my Anglophile heart beats faster. In the Café Mint in the greenhouse in the Pankow Botanical Park, you can enjoy fine tea and tasty snacks. The perfect refreshment after a walk through the park or the park Barnim Naturpark. Pankow.

Teehaus im Englischen Garten

And another café with English flair is the Teehaus im Englischen Garten. On the terrace overlooking the rose borders, I enjoy the teatime with scones and tea. Every Sunday in the summer, cool concerts take place on the open-air stage – and without admission fee. Mitte.

Café Stockholm

This time it isn't England. This is Sweden. Fine cinnamon snails and other delicious Swedish delicacies, such as apple tart or chocolate cake, are on the menu at Café Stockholm. This is how you can dream of your next holiday in a red log cabin by the lake. Pankow.

Anna Blume

The café has become almost as well-known and popular as the legendary poem by Kurt Schwitters. Anna Blume fans enjoy the finest antipasti for breakfast and homemade cakes. Pankow.



in

en" welcomes in spring

Trendy coffee shops

While Berlin has many traditional cafés serving German specialties, recently there has been a new wave of coffee houses offering a fresh take on the afternoon break.

Berlin's coffee houses incorporate elements of German afternoon coffee-and-cake culture alongside more contemporary components from the third-wave coffee scene. Ultra hip, coffee-focused joints, café-bar hybrids, and cool, casual cafés are among the trendiest in the city and span across Berlin's 12 boroughs. Here is the crème de la crème of trendy coffee cafés in Berlin.

Bonanza Roastery

Bonanza's first shop and café opened in Prenzlauer Berg nearly a decade ago. Now they've upped the ante by launching their huge roastery and artisan-style café in Kreuzberg. The sun-drenched shop boasts a huge range of third-wave filter and espresso-style coffee and beans. The menu is an artisanal-coffee lover's dream. Tucked away in a courtyard, this high-ceilinged spot is a must-try in Berlin.

House of Small Wonder

An Instagram-worthy café incorporating Japanese influences with fresh, flavourful comfort food. The menu uses organic, locally sourced ingredients to create an exciting mix of classic brunch specials and Japanese fusion dishes. This quirky, warm, and organic concept can also be felt through House of Small Wonder's interior, as plants hang from the ceiling and light green tones fill the space. The ultimate brunch spot.

DoubleEye

Cosy, charming and cool; a Schöneberg favourite, bringing a multinational selection of coffee to Berlin. The atmosphere is relaxed, but don't be fooled, the passionate staff know their coffee and will serve up a perfectly poured brew. A popular summer spot, the small café has ample outdoor seating.

Two Planets

A casual yet cool café, serving up veg-

etarian and vegan dishes and amazing coffee. Its laid-back energy plays out in its menu, with a selection of 'dope ass toast' and 'sweet ass toast' (Berlin's best avocado toast) and tasty sweet options, like peanut butter and banana bread. Much of the menu is sourced locally. The interior walls are covered in local art, and it has very welcoming staff.

Five Elephant Mitte

A beloved Berlin coffee roastery, third-wave café, and proud home of the best cheesecake in the city. Starting out in Kreuzberg, it expanded and opened a new café in Mitte. Cosy, modern, and cool, they serve up its signature coffee, cheesecake, and other delectable treats, but get packed during lunchtime, so head over early and taste some of the finest treats and coffee in the city.

Woodfire Bakery

Housed in the trendy Hotel Bikini Berlin, a sleek, trendy café in western Berlin. Perfumed with the smell of freshly baked breads and pastries, it promises amazing baked goods, sandwiches, and snacks, paired perfectly with their coffee, made with beans from local roasters.

Silo

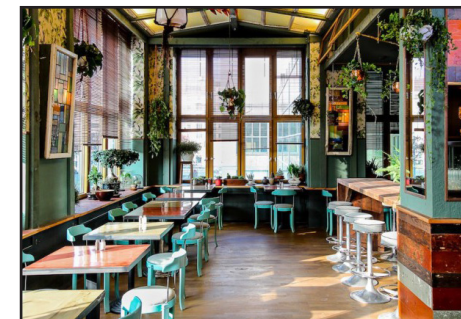
Brings a bit of Australian charm to Friedrichshain. It's known as one of the best and most popular coffee spots in Berlin, beloved for its locally roasted coffee and huge, mouth-watering breakfast menu. Friendly service, delicious coffee, and delectable food keep locals and tourists coming back to this crowd-pleaser.

No Fire No Glory

A speciality coffee and brunch haven in leafy Prenzlauer Berg. A local hotspot, this café made third-wave coffee cool in the area, with a minimal, modern interior and a coffee-centric menu. The team is passionate about coffee, great service, and tasty food. Wholesome and generous, head here for a cup of coffee or brunch.

Café Mano

A quirky and cosy café-bar located in the always-cool Kreuzberg. With an assortment of old-school tables and comfortable chairs arranged across three small rooms, it has an informal





Articles on these three pages excerpted and combined from articles on Tempelhof or the airlift in the *Berlin Times* and the *Berliner Morgenpost*, including one forwarded by Deb (Brians) Clark '74

In July 1945, the US Air Force took over Tempelhof Airport in Berlin and maintained an air base in the eastern part of the building until 1994. The western part of the airport was opened for German civil aviation in 1951.

Changing the image of US soldiers

The image of US soldiers in West Berlin changed deeply with the start of the Berlin Airlift or "Luftbrücke" (air bridge). After the unprecedented supply of food, and especially coal, to the city – which had been sealed off on all sides by the Russians – between June 24, 1948, and May 12, 1949, Berliners started to see the GIs more as protectors than as occupiers. From that moment on, this new relationship was reflected and celebrated at the US Air Force's annual open house at Tempelhof, a huge festival attended by hundreds of thousands of people.

Week-long re-enactment festival

The gratitude of Berliners for the energetic and extensive solidarity shown by the Allies for their walled-off city will be on display again in June. A week-long festival will take place at three locations and commemorate the end of the Berlin Airlift 70 years prior. The special feature of the fest: those historical "Rosinenbomber" transport

planes will be returning to Germany. A number of the original planes – including Douglas DC-3/C-47, Douglas DC-4/C-54 and Junkers JU-52 models – will make their way from several different corners of the world, first to the Wiesbaden-Erbenheim Airbase (June 10–12) in Hessen, then to Fliegerhorst Faßberg (June 12–15) in Lower Saxony, and finally to the airfield in Berlin-Schönhagen (June 15–19).

40 planes return, for the last time

Of the many airplanes that participated in the Airlift, there are only roughly 160 left in operation worldwide. Individual fans, foundations, museums, and associations spend a lot of time and effort to keep them in good flying condition. For the one-week festival in Germany, almost 40 planes have agreed to participate, returning most likely for the last time. Some of them will



be coming from diverse European cities, over 20 will be flying from the United States, and a DC-4 will

be coming to Germany from South Africa. One owner intends to make the flight all the way from Australia to be a part of the reunion.

Enough to fly the original schedule

With the help of these original aircraft, organizers will re-enact the actual schedule and time intervals (every 90 seconds) from 1948–49 at the three airports. In other words, for the first time in 70 years, a new generation of Berliners will be able to experience the Airlift with their own eyes. At the airports in Wiesbaden-Erbenheim, Faßberg, and Berlin-Schönhagen, crews and aircraft will also be on display for the general public to visit up close. Plans include a "Luftbrücke zum Anfassen" (hands-on airlift) accompanied by multiple-day public events and school and youth projects.

Berlin political circles debated allowing the airplanes to land at Tempelhof Airport. A special permit good just for the exhibition was theoretically conceivable, but highly improbable. The spacious tarmac of the airport, which was decommissioned in 2008, is now a park mainly used by the residents of its surrounding neighborhoods. The technical and logistical arrangements required for a three-day commemorative event ended up being too protracted to incorporate the central site of the Airlift.

Largest humanitarian relief action

For recent generations of Berliners
Airlift story continued on pg 6

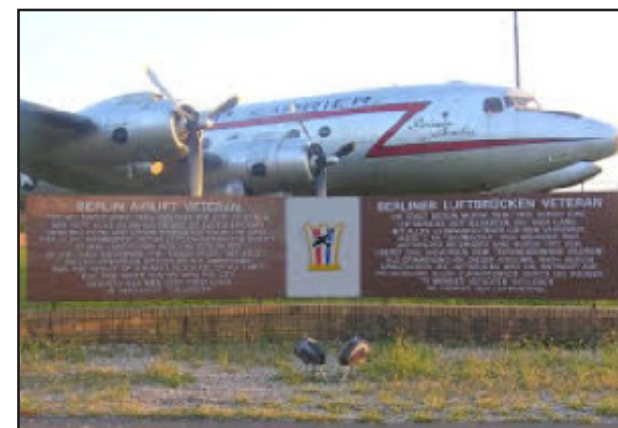
Airlift veterans recall their experiences

Great was the man, and dark, covered with coal dust, Charles Childs recalls. The American pilot had just taken his first flight to Tempelhof during the Airlift, behind Soviet blockades, under difficult weather conditions. But he wasn't nervous until he had already landed safely.

Three years earlier, he had dropped bombs; now he flew into town to supply West Berlin with coal. He climbed out of the cockpit and saw the head of the German ground crew member approaching. How should he greet him? The great German stopped, hesitated a moment, then said, "Thank you." Childs gave him his hand. Enemies had become friends.

Childs can still speak a little German. "Good day," he greeted an audience at a memorial service at the Kaiser Wilhelm Memorial Church in 2014. "Our roaring machines have fallen silent, but the memory of the air bridge is still very present."

Together with about 80 Airlift veterans from the U.S. and UK, Childs had come to Berlin to celebrate the 65th anniversary



of the end of the Berlin Blockade. "It was a very big achievement and I sometimes cannot believe that we accomplished it," said Childs. During the airlift, 78 people died, most of them pilots crashing their planes, Childs also reminded people in the church.

Many of the Airlift veterans had traveled to previous anniversaries in Berlin, but this one was special: It was the last time that the veterans will come together. "We are all not so fit," said Childs. The 94-year-old was confident that he would not live to see the 70th anniversary. "I leave

today from Berlin. Forever," he said. For the former soldiers, returning to Berlin was very emotional.

"It's touching how grateful the people here are still," said Johnny Macia from California. The 85-year-old was a mechanic at the air bridge. "People say we are heroes. But we just did our jobs."

Mercedes Wild, a Berliner, sees the story a little differently. "We owe these people our lives; without them, we would have starved," says the 73-year-old. Wild ran with many other kids to the airport, in the hope that the "candy bomber" would again throw candy. But the then-seven-year-old never got any. "The bigger guys were always faster than I was," she says. So she wrote a letter to the unknown "Candy Bomber in Tempelhof," asking if he would please even once throw a parachute over her house in Friedenau -- the one with the white chickens in the garden. No parachute landed, but decades later, she met Halvorsen at a ceremony at Tempelhof in 1972. The pilot remembered her letter and the two remain friends to this day. Whenever he's in Berlin, they visit, and she still lives in that same house in Friedenau.

How the idea of dropping candy came to be

One of the honorary guests at the June 2019 70th Anniversary festival will be none other than Gail Seymour "Hal" Halvorsen, born Oct. 10, 1920, in Salt Lake City, UT. Halvorsen was the first pilot to – just before landing at Tempelhof – delight children waiting atop the mountains of rubble in Neukölln by pitching from his plane bags of candy, each equipped with its own little handkerchief parachute he had attached to them. This "Operation Little Vittles" led to the Airlift pilots and their airplanes being called "Rosinenbomber," or "candy bombers."

Halvorsen is 98, still has his pilot's license, and still knows some of the kids he dropped candy to 70 years ago. He says the flights and the encounters with Berlin children had changed his life. "I will never forget their gratitude."

The idea of dropping candy occurred to him one day after one of his deliveries of coal, food, and medicine at Tempelhof. He stood at the barbed wire separating him from eight to 15 children and thought, "These children have nothing; nothing at all," he said. But none of the children had begged for anything. "They were grateful to be free -- that was more important than chocolate."

He handed two sticks of chewing gum through the fence to a girl. "Her eyes grew big," he recalls. The chewing gum was divided and Halvorsen gave the children a promise: "If I come back to Tempelhof tomorrow, I'll drop sweets for you when I fly over!"

As the airplanes landed at Tempelhof every 90 seconds, the children on the ground could not tell which one was Halvorsen's. He thus arranged with the kids that he would "wiggle" his wings as he approached, earning him the nickname "Uncle Wiggly

Wings."

Halvorsen's initiative was quickly picked up by the press, unleashing a wave of support. He and his crew were soon given 425 kilos of sweets to drop on Berlin each day. The idea also caught on immensely with other crews. By the end of the Airlift, a total of about 25 airplane crews threw 23 tons of candy in 250,000 parachutes over the city.

Halvorsen would later explain that he had just wanted to bring a little happiness to the needy children of bombed-out Berlin. Historical eyewitnesses agree that he had a tremendously positive impact on the image of Americans in postwar Germany.



Late summer 1948: Gail Halvorsen creates parachutes with sweet cargo. Photo courtesy US Army.

Berlin Brats receive mayoral invite!

Thirty Brats/FAC will attend the "Airbridge" wreath laying and other ceremonies paying homage to the 70th Anniversary of the Airlift

by Jeri (Polansky) Glass '72

The Berlin Brats have planned a "regional" (the 1st one in Berlin, after holding two Reunions there in 2006 & 2014) on Saturday, May 11. We have four teachers who have RSVPd: Mr. Bluem FAC ('70-'94), Herr Prigge FAC ('72-'94), Mr. Schmoll FAC ('81-'94), and MaryLynn (Schuppan) Werner-Minges FAC-TAR ('64-'70), along with 26 Brats from classes '71 to '88. Most of the Brats still live in Berlin or close by, but two will be in Germany on business and two will be there on vacation.

On March 27, we received an INVITE FROM THE BERLIN MAYOR'S OFFICE to join the "Berlin Airlift Veterans Association & the BAVA Brats" (yes, we learned in November last year that the "Airlift Veterans" have a group called the Berlin Airlift Veterans Association Brats (BAVA Brats for short) comprised of their offspring) at the Airlift ceremonies on Sunday, May 12, at Tempelhof. With the



Final 70th Anniversary events

May 11: Berlin Brats regional in Berlin
May 12 @11am: wreath-laying ceremony at the Berlin Airlift Memorial with "Day of the Air Bridge" celebrations continuing on the Tempelhof grounds (see article about Berlin Brats' invitation from Berlin mayor, above)

Nine-day re-enactment and commemorative festival with 40 original aircraft at three airbases in Germany:

June 10-12: US airbase Wiesbaden-Erbenheim

June 12-15: German airbase Faßberg

June 15-18: Berlin-Schönhagen Airport

Visit: www.berlinairlift70.com/
<https://www.foerderverein-luftbruecke-berlin-70.de/>
www.facebook.com/events/2086082011672956/

original airlift veterans' advanced ages, the BAVA Brats escort their fathers or grandfathers to special events and reunion with them. Three U.S. airlift vets (to include the famous Candy Bomber at 98 years young, Col Gail Halvorsen, with two of his daughters, one being Marilyn, BAHs class of '73) will be attending, along with 15 BAVA Brats.

We, the BBAA, had to compile a list of full names and snail mail addresses for the mayor within two business days after receiving the invite. Our list has been submitted and 30 of us should be receiving our "personal VIP invites" within the month of April.

We are not sure what all will be taking place other than a wreath laying by Col Halvorsen at the "Airbridge Memorial," followed by an event at Tempelhof Departure Hall and the Columbia Theatre. The BAVA Brat organizer informs us it will include a mayor's luncheon! We'll see.... and will report on it in our next issue, post event.

Airlift story,

continued from page 4

ers, the sheer scale of the largest humanitarian relief action in the history of the world can be hard to comprehend. For more than a year, propeller planes delivered a total of two million tons of supplies to Berlin. Thus, more than 270,000 flights, i.e. almost 1,000 flights per day to guarantee the survival of the hungry and freezing citizens of West Berlin. The technical and logistical feats of air transport executed by the pilots and ground crews remain one of a kind and will forever be linked to

the history of Berlin.

First true crisis of the Cold War

The incessant, positive reports by news outlets all over the world focusing on the Allied air deliveries in 1948-49 and the burgeoning reputation of the Western powers constituted one of the reasons the Soviet Blockade was lifted on May 12, 1949. Nonetheless, the Airlift carried on for another four months until late summer of that year. The twin historical events, Berlin

Blockade and Berlin Airlift, are thus not chronologically identical.

The lifting of the Blockade and the end of the Airlift marked the resolution of the first true crisis of the Cold War by peaceful means. However, the absence of military force did not prevent all loss of human life during the Airlift. Airplane accidents accounted for the death of at least 78 people, the names of whom are engraved on the base of the Airlift Memorial in front of the former airport.

Berlin BRATS regional

"In Berlin"...yes, you read that right!!!!

Join us.....Saturday, May 11th @ 12:30 for lunch & Brat chat! (self-pay) Limited Menu.



MOMMSEN-ECK

45 Mommsenstrasse

BERLIN

030-3242580

Yes....there are a fair number of "Berlin Brats" still residing in Berlin. Maybe you don't know of each other....so let's correct that....AND pull in some Brats traveling to Germany this month.

Mr. Bluem (FAC '70-'94) and Herr Prigge (FAC '72-'94) will be in attendance!

Please RSVP your attendance #'s to: BerlinBrats@gmail.com

By: **May 6th, 2019**

Please Note: On May 12th: @ 11am there is a wreath-laying ceremony at the Berlin Airlift Memorial with "Day of the Air Bridge" celebrations continuing on the Tempelhof grounds celebrating the "70th Anniversary of the Berlin Airlift."



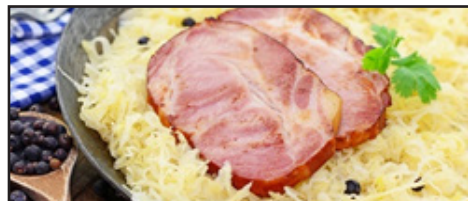
Guten Tag, guten Abend oder auch guten Morgen
 allen Biertrinkern, Kneipenfans, Denkern und Diskutierern
 allen Singles und Pärchen, Skatklöppern und Hauptstadt-Trips.

Herzlich willkommen im Mommjen-Eck,

wo draußen der Bayernbrunnen fließt und drinnen der Bierhahn läuft,
 aus 30 Fässern von 15 weltberühmten Brauereien übrigens.
 Ein gut gezapftes Bier ist eine goldene Gabe Gottes.

German food varies by region, but there are some universally favored items

There is no one way to define German cooking. Each region in Germany has its own specialties and variations. The southern region of Germany shares many specialties that reach over to Austria and Switzerland. In the southwest, cooking is greatly influenced by French cooking. Cooking in the eastern region has more of an Eastern European flavor. There are also foods that are shared by all regions, but prepared differently. Sauerkraut is a



good example. Each region has its own technique and recipe for preparing and cooking this dish.

German cooking is often thought of as being very hearty with an emphasis on meat and potatoes. This is explained partly by Germany's relatively northern location. During the cold winter periods, Germans had to consume higher-calorie and nutritious foods to sustain their health. Resulting dishes, for example, included hearty potato creations (Germany belongs to the top potato-consuming countries), as well as Sauerkraut, which provides a good amount of vitamin C.

Southwestern Germany

Cooking in the outer, southwestern part of Germany is greatly influenced by French cooking. *Riesling* wines, *Spätzle*, Sauerkraut made with white wine, and *Maultaschen* are among the favorites made here.

Hessen

The German state of Hessen is known for its *Apfel Wein*, *Handkäse*, *Frankfurter Grüne Soße*, *Frankfurter Rippchen*, Sauerkraut, and *Frankfurter Würstchen*.

Bavaria and Franconia

Cooking in the German state of Bavaria (Bayern) is greatly influenced by Austrian cooking. Popular in this region are various kinds of *Knödel* (dumplings), *Weisswurst*, *Leberkäse*, and *Pretzels*. Franconia (Franken), a region within Bavaria, is best known for *Lebkuchen* and *Bratwurst*.

Northwestern Germany

Because of its close proximity to the North Sea and Baltic Sea, cooking in Northwestern Germany includes a large variety of seafood dishes. Also typical for this region are hearty *wurst* (sausages), potato and cabbage dishes, as well as casseroles, rye breads, and several different kinds of soups.

Rhineland

Cooking in the Rhine River region is influenced by foods in Belgium and The Netherlands, as well as by the local wine industry. The menu here includes such popular dishes as *Sauerbraten*, *Potato Pancakes*, and *Blutwurst* with Onions.

Eastern Germany

This region is known for its hearty dishes, a wide variety of locally grown fruits and vegetables, and beer. *Klöße* (dumplings) and potatoes are loved here, as well as delicious cakes and pastries.

Northeastern Germany

Cooking in Northeastern Germany is very hearty. Typical dishes in the region are *Eisbein*, *Kasseler Rippchen*, and *Currywurst*. Many Eastern European dishes are also found here, as well as seafood dishes.

Culinary specialties of Berlin

Cooking in the German state of Berlin is simple and down-to-earth and meals are hearty and satisfying. Cooking here has been influenced by the immigrants from neighboring regions. Very common in Berlin are dishes with pork, goose, fish (such as carp, eel, and pike), cabbage, legumes (such as peas, lentils, turnips, and beans), pickles, and potatoes.

A list of popular foods and dishes in Berlin are listed below:

Soups and casseroles

Kartoffelsuppe (potato soup)
Hoppelpoppel (a combination of left over meat, onions, potatoes and eggs)

Meats and seafood

Eisbein (pork knuckle)
Kasseler Rippchen
Königsberger Klopse (dumplings of beef and capers)
Schnitzel Holstein

Vegetables

Kartoffelpuffer (potato pancakes)
Cakes, breads, pastries & other sweets

Berliner Pfannkuchen

Armer Ritter (German version of French toast)

Rote Grütze

Wurst and cheese

Leberwurst (liverwurst)

Bockwurst

Currywurst

Beverages

Berliner Weisse

Germans are known for their traditional German cuisine around the world. What many people don't know is the fact that German cuisine is so much more than just sausage and meat.

Depending on where in Germany you stay you will find a big variety of traditional and comfort foods.

The area around Hamburg is known for fresh fish dishes (even though the Hamburger is named after this city, it is not a traditional dish), while the South is known for all types of foods made of pork.

Here is our list of the top ten foods you should try in Germany:

1. **Spätzle:** traditional Swabian egg noodles. Funny enough, but the most famous German dish, *Spätzle*, is completely vegetarian. *Spätzle* are a kind of pasta, but the dough only consists of eggs, flour, salt, and a hint of fizzy water (in order to fluff up the dough).



2. **Bratkartoffeln:** Germans sometimes are referred to as 'Kartoffeln' as a joke, because it seems that everyday a German is having at least one dish which contains *Kartoffeln*. While this stereotype is not true, it is true that *Bratkartoffeln* are an excellent way of eating your portion of *Kartoffeln* in Germany. Slice up some boiled potatoes, slice them thinly, put them in a frying pan with a lot of oil, bacon, and onions,



and fry them until they turn dark and crispy.

3. **Bratwurst:** it is not surprising that already in our third place we have a dish made of pork. *Bratwürste* are part of every German barbeque and also differ from area to area. The most famous *Bratwürste* are for sure the short and thin ones coming from Nürnberg. Outside of Nürnberg *Bratwürste* are bigger and contain more fat. But no matter which size, *Bratwürste* are part of every German barbeque party.

4. **Currywurst:** no more need be said.

5. **Sauerbraten:** a dish that you will usually get served when visiting the grandparents or on a special occasion. To prepare a *Sauerbraten* you will need some high quality piece of beef and a lot of time. The meat is put in the oven and cooked slowly in its juices for hours and hours. But the slow cooking in low heat will make the meat incredibly soft and tender.

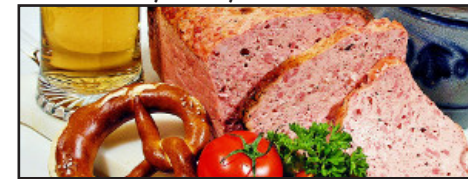
6. **Maultaschen:** rumour has it that, back in the day, some monks, who were not allowed to eat any meat during fasting, covered some meat in kind



of a pasta dough so that God could not see that they were eating meat. No matter if that story is true or not, but believe us when we say that this Swabian dish is another fantastic thing to try while in Germany. *Maultaschen* are

either boiled or fried and come with all kinds of stuffings like pork, beef, or even a veggie option.

7. **Leberkäse:** of course, another dish made of pork meat is next. *Leberkäse* is usually served as a snack during the day rather than as a real meal. *Leberkäse* is more a kind of a sausage that is put in the oven for a long time, then sliced and served with white bread and sweet mustard. Very tasty but also very heavy.



8. **Schnitzel:** the most famous version of *Schnitzel* is definitely the *Wiener Schnitzel*, which is a thinly sliced piece of veal-meat, covered with flour, egg, and bread crumbs, and then deep fried in oil or a lot of butter until it turns golden on the outside. Also very tasty is the *Schnitzel Wiener Art*, which is basically the same but with pork meat. But there are many more options on how to prepare a *Schnitzel* which range from chicken breast to soja to blocks of cheese. We are open to discussion here about who really invented the *Schnitzel*, may it be the Austrians (after all, the *Wiener Schnitzel* is called after their capital) or even the Italians with their love of *Escalopes*.

9. **Rouladen:** if you ever want to cook *Rouladen* yourself, we strongly advise you to go to the butcher and ask him for some ready-made *Rouladen* in



order to save you a lot of work. If you want to prepare them the traditional way, you need some thinly sliced beef meat, add mustard, onions, ham, and a pickle inside, roll them up and put them in the oven to cook in a sauce for some hours. But there are hundreds of different recipes going around for *Rouladen*. One tasty example is *Rouladen* Greek style with Feta cheese inside. *Rouladen* are extremely tasty but unfortunately, they are very time-consuming to prepare.

10. **Gulasch:** One could argue that *Gulasch* is not really a German invention, but nevertheless the Germans love their *Gulasch* and may have taken the original recipes and turned them into some variations of their own. *Gulasch* is made with thick pieces of beef meat that have been slow cooked in a rich sauce, sometimes made of red wine, which makes the meat very soft and tender. *Gulasch* can be eaten as a soup or with some side dishes like *Spätzle*.

We also have to mention **Döner Kebab**. Although this is not traditional German food, and thus not one of our list of ten, this Turkish import has become almost a national food and has taken on many German speciality types. Everyone eats *Döner* now and you should try different regional types of this street food.

WHO KNEW ONE OF OUR MOST FAVORITE CHOCOLATE BARS...FEATURED THE "BERLIN BEAR?!!!"

What Bear?

Take a look.....

Okay, it's a different bear, but ... still. Toblerone is produced in Bern, the capital city of Switzerland, which is known as the "City of Bears." The Bear symbol of the city is visible in the logo.



BRAT GET-TOGETHERS



The teacher who left a mark

How often to you think of that ONE teacher that had an influence on you? Some of us are lucky enough to have had several. But, think back to your Berlin days

For me, it was Mrs. Okamoto. She taught at TAR for only one year. I was in her 4th grade class in 1969-70. She was beautiful, kind, and nice. I was a bit of a renegade child and she worked with that. I adored her. We left Berlin in the summer of 1970 and I thought of her often. Last year I googled her name and found that she and her husband live in Redondo Beach, CA. She recently retired as a teacher in Los Angeles. I sent her a note thanking her for being so wonderful to me. She responded back immediately and invited me to meet her the next time I was in California. (I lived in LA in the early '90's and wish I could have found her then.) I met her after a work conference and she couldn't have been lovelier. She told me that her husband was one of the subjects of Ken Burns' documentary about Viet Nam. Vincent Hichiro Okamoto is an American attorney, judge, author, and retired United States Army officer. An Army Ranger during the Vietnam War, he is the most highly decorated Japanese American to survive the war.

-- Liz Dane '78

Photo, left to right: Liz Dane '78 and her 4th grade TAR teacher, Ms. Mitzi Okamoto FAC ('69-'70).

Bubl  birthday bash



'84 Brats took in a Michael Bubl  concert in February to celebrate Rose's birthday!



L to R: Sylvia Alexander '84, Jessica (Jacalone) Killpack '84 and hubby Scott, and Rose (Hanson) Neel '84.

What are the odds?

Peggy Van Gorder and Mark Britton connected in January in Lake Wales, FL ... both '84, both born on April 1st, both Army Brats, both Berlin Brats!



Older, but ... wiser?

Smurf (Michael James) '87 (on right) turned 50 in Feb ... with Brats Tim Snow '85 and Rob Ahrens '87 (above) making a surprise visit to Union, KY.



BRAT GET-TOGETHERS

Look who's in town!



Rob Ahrens '87 and his new wife Holly were in Phoenix in March, where they met up with Jeri (Polansky) Glass '72 for a rousing time working out details for the post-2020 Reunion "Alaskan cruise"! Then Lissa Ahrens '82, who lives in the area, joined us for even more fun!

Brats reminisce about **Steak Night** at the PX cafeteria '69-'78+

Sometime during the spring of 1969, the PX cafeteria staff started something new that excited the entire Berlin Brigade community--STEAK NIGHT! This event was held every Monday night and the patrons could order a wonderful sit-down steak dinner that included salad, a baked potato, and fresh rolls for under \$10. There was also a wine list from which you could select a nice wine to have with your meal. The tables were waited on by high school students who always looked nice in their white shirts and black skirts/pants. All wait staff wore name tags with a number; so, if you liked your waitress, you could request them the next time you attended steak night.

As one of the Steak Night waitresses, Sandi (Hoosack) Trader '70 shares the following memories: "A funny twist to this story concerning the part of the meal that included wine -- since most of us waitresses were under 18, we could take the wine orders (and I sold a lot of wine) but, we had to have someone over 18 actually serve it to our tables!

"The hum-drum tables in the cafeteria were spruced up with white tablecloths, fresh flowers, and

candlelight. This turned the cafeteria into fine dining cuisine every Monday night! This unique event also gave the entire Berlin Brigade community something else to do that was fun and different behind "THE WALL."

"All of the waitresses were given a name badge and assigned a number to wear. (I still remember mine was #9.) This little job was fun for all of the wait staff and was a nice break from our limited everyday routine. I also think that it was a good learning experience for all of us! The cool thing about this was once your customers got to know you, they could request your specific number when they came to dine. This was especially nice when friends or family came to steak

night because they could wait for one of our tables to become available. Besides my family, my favorite customers were Judy (FAC) and Jack Belt--they did not just frequent my tables, however, as they spread it around to all of my other waitress friends and my sister Debbie '72, as well. We were paid an hourly wage and got to keep our tips! We did not have to share them



like they do today.

"The funniest, and most horrifying story that I remember, is: One night I was trying to be cool and hold the tray with one hand like I had observed the other waitresses doing because I thought it looked professional. As I walked, the tray became unstable and I spilled a salad down a lady's back! She was not amused and I was scared to death, and, to make matters worse, her husband was laughing hysterically. Needless to say, I did not get a good tip from that table and I went back to serving the "Sam" way! I didn't look as cool as the other servers, but I was just as fast! Oh, in case you are wondering, I did have a few waitress jobs along the way before I found my dream office job. I never did get that "tray thing" down pat.

"To sum it up, my personal opinion is that everyone should have to be a waitress or waiter (now called server) before they are allowed to dine out! I will always remember, with fondness, my days as a waitress during Monday night STEAK NIGHT in good old Berlin, Germany!"

--Sandi "Sam" (Hoosack) Trader '70 & Judy Belt FAC ('68-'72)



snack bar which morphed into a "Steak Night"... would be my Monday night job every night forward from the summer of 1970 when I was just 16 (ie: the only requirement at the time).

I had to be 16 years old, in addition to getting my social security number and a food handler's permit! So every Monday night I would go to the snack bar and serve a variety of steaks along with salad and a baked potato or French fries. I don't recall the other entrees offered at the time; it has been almost 50 years! I have to assume we served chicken or



In the summer between my junior and senior year at BAHS, I worked at the snack bar as a short-order cook during the day. I was mostly making hamburgers, hot dogs, french fries, and sandwiches like the "Davey Crockett" - kind-of like a club sandwich. However, on Monday night there was "Steak Night" and I worked there, too.

We had a couple of guys (GIs, I think) who cooked the steaks, but I was in charge of the french fries and ice cream bar. My job was to make all of the sundaes to order with whatever flavor of ice cream and choice of toppings were requested. I made a lot of hot fudge sundaes with nuts and whipped cream and a maraschino cherry on top, but the most popular dessert was the banana split. Generally with a banana cut in half in a long, clear dish with vanilla, chocolate, and strawberry ice creams, and toppings such as nuts, caramel, chocolate sauce, pineapple, or strawberry preserve-like toppings.

These banana splits were very popular for the guys to share with their gals and I made a ton of them. To this day, I hate banana splits!

-- Carl Fenstermacher '73



something other than beef, but I don't remember. I do remember always looking forward to working on Monday nights -- even after graduating in '72 and working at BB Headquarters in Civilian Personnel. We were also allowed to serve wine and beer -- Mateus Rosé and Lancers were the popular wines. I don't even know if they still exist - of course Lowenbrau or Berliner Kindl were probably also available!

I always had so much fun bantering back and forth with the line grill chefs and one of the ladies on the cold line that prepped the salad and special orders -- not as many special orders like we have today with gluten free, vegetarian, vegan, etc., etc. Don't know what food restrictions there were then or that a peanut allergy even existed ... how times have changed! The dish room staff were all from Turkey -- the "gastarbeiter" -- always very nice and helpful to the staff.

The guests were nice and not too demand-

ing, mostly servicemen and their families looking for a little "US Steak Experience!" I made a good amount of money in tips, my hourly wage -- the federal minimum at the time was \$1 an hour. I banked the tips and paid cash for my first car when I came back to the States in 1973 ... \$2,950 ... Chevy Vega!?! Still, always have the fondest

memories of working "Steak Night," where the lights were dimmed and tablecloths were put on the formica-topped tables once a week for a complete transformation, including the chianti bottles with wax dripping down the sides for candlelight atmosphere!!

-- Nancy Liepmann '72 (Berlin 1967-1973)

Nancy is currently the Corporate Director of Catering & Event Services for a prestigious property in Utah.



Steak night menu now bigger - n - better

Steak Night, most popular of the various AAFES-Europe cafeteria specialty nights, now offers many new entrees for customers looking for an inexpensive evening out.

According to Henry Fournier, chief of the Food Branch for Army and Air Force Exchange Service, Europe, Steak Night menus now include tenderloin tips on a skewer, grilled pork chops, fried chicken, a variety of sea food and many a la carte items of compliment the steak dinners.

"We've broadened the menu because of customer demand," he said, "and the word is getting around. Business is booming."

Although the new entrees have been well received, Mr. Fournier claims steak remains the big attraction. "Our Steak Nights offer New York cuts, T-Bone, sirloin, filet

mignon and a petit filet mignon for the lighter appetite. Every steak is cooked to the patron's taste."

All dinners are served with french fries or baked potato, cole slaw or tossed salad and hot rolls. A children's menu is also available, along with high chairs, a rarity at European restaurants.

Mr. Fournier thinks the dollar's faltering performance against local currencies has made Steak Night even more attractive, especially for families who have to watch their monthly budget. "Let's face it, an evening of dinner, wine, candlelight and soft music is expensive on the economy, and it's difficult to find a German place that offers the American cuts of meat."

"Any way you look at it, AAFES Steak Night remains one of the best deals around."

Berlin Observer March 17, 1978

THE BERLIN OBSERVER

Main Shopping Center Cafeteria Grand Opening Held Monday

In just three weeks customers at the Snack Bar located in the U. S. Army Shopping Center will be able to sit down to a steak dinner, complete with white tablecloth, candles and changing menus.

It's all part of an extensive remodeling program that has been underway at the Snack Bar for the past four months to provide its customers with the most modern facilities and services. At a cost of \$5,000, the interior has been completely remodeled, along with the served kitchen facilities and the latest grill and beverage dispensing equipment. When it is completed, it will be one of the most modern of its kind in Europe, equipped to handle all of a restaurant's normal functions.

But if we could turn back the pages of history this week to 1945, we would find ourselves without the

modern conveniences of the shopping center complex on Clayallee. In fact, when Colonel Frank L. Howley, Commander, Military Government Detachment, first entered Berlin on July 1, 1945, his troops pitched their tents close to the present shopping center site. At that time this area and much of the pre-war American community which has been built around the shopping area was part of the Grunewald.

On October 10, 1945, General Lucius C. Clay, then a Lieutenant Governor, and Deputy Military Governor of Germany, laid the cornerstone for what has since become the U. S. Shopping Center, known then as Truman Hall and used as a mess hall.

Before the plans for Truman Hall were made and during its construction, a mess hall was maintained at Crump Hall.

Under the supervision of the 290th Combat Engineers, local German employees built Truman Hall, which was at that time the largest American structure to be built in Berlin. Because of the shortage of construction material in Berlin, over 1,500 different materials had to be gathered from all over Europe. Under the direction of Lieutenant Colonel W. J. Seeland, Office of the Military Government of Germany, Division and Major P. C. Turner, Projects Division, the needed materials began to arrive. Silverware came from Brussels, china from Bavaria, curtains from Italy and Belva, and lumber from the bombed-out buildings of Berlin.

Eight months later on July 1, 1946, Truman Hall was opened to the officers and civilians who worked in the headquarters of OMGUS, which was located in the present U. S. Headquarters on Clayallee.

According to reports of the opening of the dining facilities at Truman Hall, (Cont. on Page 5, Col. 1)

I worked grilling steaks!says David Jung '74. Most of the guys on the line were former GIs, who married German gals and were now working for AAFES. It was good fun...and we made good money. I remember them creating quite the ambiance with "the large Curtain" hiding the grill station, the lower lighting, the drip candles on the table, the white linen....totally transforming the "snack bar."

Yes! I remember the Mateus bottles with the candles! Unfortunately, I worked one night (loved it) and the kitchen had a fire the next week and closed down for awhile. I was a waitress for one night only, but it was fun. The customers looked forward to it and I remember the blue cheese dressing on the salad was the bomb!!!

-- Deb (Brians) Clark '74

Stop in to visit Berlin Brat Chef Robin

Scottsdale's (AZ) Starfire Grille has introduced a new chef -- Robin Murphy '84! -- who has implemented a new menu. The restaurant is inside the clubhouse of the Starfire Golf Club and is part of a \$750,000 update at the course.

Chef Robin brings her passion for food to Starfire and has cooked for Madonna, The Arizona Cardinals, and other celebrities. Robin, a sous-chef, manages the Grille.



The biggest addition to the menu are wood-fired pizzas. Guests will be able to build their own pizza or order the Tomato & Basil, Meat Lover's, or Everything pizza. Because not everybody is a fan of pizza, new sandwiches have been added as well, including The Italian Meatball and The Batman. Served on Na'an bread, The Batman is filled with bacon, arugula, mozzarella, tomato, and avocado aioli.

"We are so excited to introduce these new menu items, and our new wood-fired pizzas," said Chef Murphy. "At the Starfire Grille, we are proud to support local farmers, producers, and artisans, and everything we serve is made fresh on-site with the best ingredients available."

The Starfire Grille offers happy hour and they've added clams and mussels to the menu. Sunday brunch is served from 10 a.m. – 1 p.m. and offers brunch favorites on a rotating menu.



Wood-fired pizzas with The Batman in the center of a lovely, sunny lunch-time table.



Recipe call for Brats cookbook

The Berlin Brats cookbook committee is requesting your help providing recipes for a cookbook available for purchase at the 2020 reunion in Seattle! Proceeds will benefit the Berlin Brats Scholarship Fund.

We envision this cookbook to include recipes from all countries, whether Spanish, Greek, Asian, American ...and of course, GERMAN, and will have sections for desserts, appetizers, main dishes, to name a few. The book will also include vintage recipes and photos from 1946-1994, otherwise known as the BAHS years.

We are looking for recipes that are special to you and your family. Ideally, we encourage you to submit a photo of your recipe with a brief statement as to why this recipe is a favorite. Does the recipe bring back fond memories? Did you find a way to take an existing recipe and make it totally your own?

We highly encourage you to submit more than one recipe and in different categories!

Due to copyright infringement issues, we cannot accept recipes/pics copied from other cookbooks. We are looking for unique and original recipes. We look forward to providing a cookbook that you, other Brats, and your family will enjoy for years to come.

Please submit your recipes **by August 1st** to Bratscook@gmail.com, in Word.doc format. Be sure to include your full name (to include maiden), class year, and years in Berlin (for example: Jeri (Polansky) Glass '72 ('67-'71)).

Thank you!

-- Deb (Brians) Clark '74 Co-Chair

-- Susan Robinson (Honorary Berlin Brat/Spouse of Gary Robinson '74) Co-Chair

Cookbook sheds light on American and German family life in 1948 blockaded Berlin

Modified from 2017 article on Slate by Caroline Lieffers and Frederick Mills

In the summer of 1948, nearly 1,000 American women, wives of military and civilian occupation personnel, found themselves in the middle of what would become the first major crisis of the new Cold War: the Berlin Blockade. By the end of June, the Soviets had cut off road and rail access to the city, severely rationed its electricity and water, and hoped to drive Western forces from the war-damaged German capital. The Allies responded with an ambitious plan: the airlift, supplying the beleaguered city with more than 2 million tons of goods.

The American women -- and their 744 children -- would have been forgiven for abandoning their new home front. Yet, they stayed. They were committed, the *Chicago Tribune* reported at the time, to "encouraging Berliners frightened by the prospect of Russia taking full control of the city." The American Women's Club of Berlin even created a cookbook, *Operation Vittles*, in January 1949, to commemorate their resolve and finance their charitable activities. (You can read a scan of the cookbook at this link: <http://www.berlinbrats.org/pdfs/49Vittles.pdf>).

Operation Vittles is stuffed with a postwar spirit of international aid, sacrifice, and collective responsibility. Some of the recipes are simple, like cheese on toast, while others include lemons and sherry, tastes of Western prosperity and hope in the middle of geopolitical crisis. The book celebrates the "happy group of wives who attempted to obtain American meals," and anecdotes make light of shortages and shutdowns: electricity cut-offs meant that one lamb roast played a 22-hour game of "musical ovens" around the city. The Americans didn't just teach German women about the joys of refrigeration; they also modeled the potential and benevolence of their

country's power and values.

Yet, these anecdotes also reveal an American character perhaps over-seasoned with self-assuredness. Though affectionate, the authors all too often cast "the many excellent [German] cooks" they encountered as culinary conservatives, simpletons who complained about "the puzzling variety in the American diet" and its tendency for newness. In one instance, they roast a German cook who foolishly "stuffed [a chicken] with one cup poultry seasoning and one tablespoon breadcrumbs!" Elsewhere, they playfully mock the Germans' taste for heavy bread and cold food, not mentioning if these preferences stemmed from cultural difference or lingering habits of wartime conservation.

We get glimpses of the fact that military families had "Hausfrau" and German cooks and maids, and that there were many international "military missions" to Berlin. We hear anecdotes from GIs in German POW camps, recall the European view of corn as animal food, laugh at stories of adapting to military life or the ways of life in post-war Berlin, and even find a reference to the first days of what became BAHS. We also see the effort to make certain foods not appear Russian in origin -- a strange spelling of 'stroganoff,' and attributing Shashlik to Poland.

The issues and activities of military families overseas have rarely been captured. The tradition of military spouse cookbooks like this one provide not only a means for passing on and sharing recipes, but also a snapshot of daily life and outlooks from a particular time and place, and can be fascinating reading.

Who knows? Maybe someday, future Brats will look at our upcoming cookbook and be fascinated by the stories that accompany our recipes.

Dinner was progressing nicely when the inevitable jolt came—the bread tray contained thin slices of black German bread. Our request for biscuits, which we knew were baked, brought forth, "Ach! They are not cold yet, Madam!"

TOMATO DROP

Our joy that we have persuaded a few Germans to the edibility of corn, which they had always thought was intended for horses and American Indians, is somewhat diminished when we consider the small proportion thus influenced.

MARY'S CORNBREAD

"In a P.W. camp in Germany, the G.I.s talked at night of their favorite foods. Night after night, one could hardly wait, upon his release, to have his wife prepare it for him." [Swift Breakfast Eggs]

"Ten years ago an American Family stationed in Berlin sent their children to the GertraudenSchule in Berlin-Dahlem. By strange coincidence, the same children are attending the same school, which, however, is now American."

"What a surprise we got when a Christmas card arrived from the *Pumpenwagon Men* -- those indispensable laborers who come around regularly to pump out the sewers."

"While en route to Germany, we were suddenly and permanently made conscious of Army terms. The ship's passengers had been assigned individually to eat either at A-Deck or D-Deck, invariably separating couples, when over the P-A system came the startling announcement: 'Arrangements have been made for husbands to mess with their wives!'"



Schnitzelfest in Atlanta

Terri Geer '89, Julie Langley '77, and Robert Bourbo '76 met up with each other as Berlin representatives to the February Schnitzelfest at Der Biergarten restaurant in Atlanta.

BRAT GET-TOGETHERS

"We start 'em young"

Greg Matterson, Sr. '77's 4-month-old grandson William Wallace, born on 1 November 2018, in Huntsville, AL, is already a Berlin Bear! His mother Amber is Greg's daughter.



Short, but oh, so sweet

Maggie (Ellithorpe) MacPherson '63 (on left) took her husband to visit his sister near Gainesville, FL, in March, and look who she got to have breakfast with! Phyllis (Park) Saarinen '61 (on right).

Three degrees of separation, again

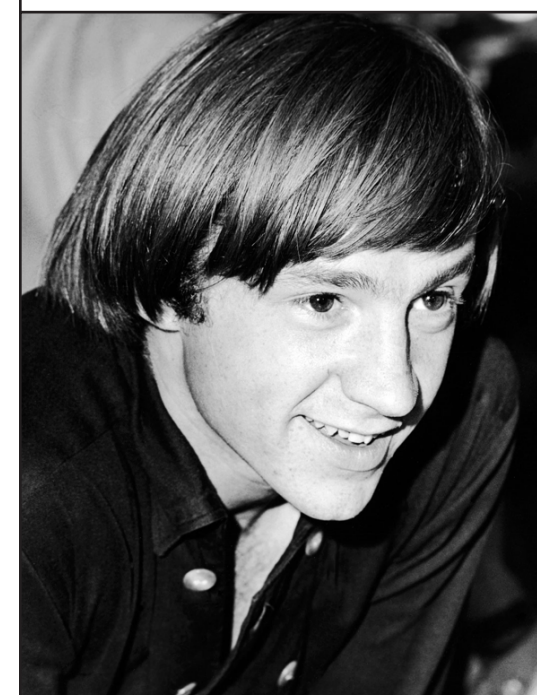


Evelyn (Carey) Christich [Bitburg '73] and Jeri (Polansky) Glass '72 (pictured at left) met at an ALL Brats German dinner in Phoenix in 2018. They became instant friends....and had probably crossed paths much earlier in Germany.... (....we're thinking possibly at Rhein-Main basketball tournaments or across the football field when the rival schools played each other).

Now comes the three degrees of separation.....come to find out our Class Contact '70, Linda (Ehrlich) Packard, also knows Eve! Apparently, Linda was a Bitburg Baron before she became a Berlin Bear. Here she is (photo on right), attending the 2018 Bitburg Reunion in Chattanooga -- with none other than Eve.



No more monkee-in' around



Peter Tork of the Monkees passed away in February. RIP. Peter was a Berlin Brat, attending kindergarten and first grade in Berlin after World War II. His father was a second lieutenant posted to Berlin in '46. The Monkees have sold more than 75 million records worldwide, making them one of the biggest selling groups of all time. Tork played guitar for the group in addition to acting and singing.

Bears and Barons face off over dinner

On March 21st, Berlin & Bitburg Brats living in the Phoenix area came together for a “private” cozy Polish dinner at the “A Touch of European Cafe.”

The dinner came about after Evelyn (Carey) Christich, Bitburg '73, and Jeri (Polansky) Glass, Berlin '72 (who met at a Phoenix all-Brats dinner early in the year), had a one-on-one luncheon together at this establishment. When the two were paying their bill, they learned the tiny, historic house opens for small dinner parties (no more than 15 comfortably) on Thursday nights. Since the two enjoyed the establishment, the owners, and the food, they immediately came up with this joint dinner!

Seven Berlin Brats and spouses, and eight from Bitburg, attended.

Berlin Brats: Diane (Shaw) Orozo '66 and husband Bob; Diane (Green) Kempton '72 and husband Reed; Jeri (Polansky) Glass '72; Jim Wright '72; Carl Fenstermacher '73. **Bitburg Barons:** Evelyn (Carey) Christich '73; Jerry Christich '73; and three more couples through '79.

Food photos: Polish Platter: Hungarian Goulash, Sausage, Cabbage Roll, Pierogis! and Chrusciki (Angel wing) & Poppy Seed Cake.



Culled from articles by Natasha Frost and Jessica Leigh Hester, January 2019, with info courtesy of Staatliche Münze Berlin

The sausages are depicted in an all-too-realistic shade of brown.

It's a shiny piece of metal that combines two German favorites: cash and bratwurst with curry sauce.

This seemingly priceless combination can be yours for just €13 (\$14.90), thanks to the Staatliche Münze Berlin, a mint based in Berlin that produces 20% of all Germany's euro coins. The mint just released a commemorative coin celebrating 70 years of currywurst, on sale for numismatists and sau-

ing brown lumps, ruddy ooze, and grinning cook are giving a hometown hero its due.



weiner-shaped sofas before shuttering in December 2018, said that roughly 800 million currywursts are devoured in Germany each year. The no-fuss food is iconic. “If Warhol had been a Berliner,” *Time Out Berlin* once wrote, “he would have painted a bratwurst drenched in lurid red ketchup and liberally sprinkled with curry powder.” It's also alleged to be a favorite of current chancellor Angela Merkel, and her predecessor, Gerhard Schröder.

Heuwer died in 1999, taking the particularities of her recipe with her. (She is said to have kept it a secret from even her husband.) The stall itself continued to grow, employing 19 women at its height, before closing down in the 1970s.

The Wurst thing A German mint just released a coin commemorating 70 years of currywurst, and it's unspeakably ugly

sage fans alike. (Sadly, it's not legal tender.) Some 2,500 are available for purchase.

Plenty of belly-warming, taste-bud-pleasing bites aren't especially easy on the eyes. No matter: Detroit's chili-drenched coney dogs and Berlin's ketchup-drowned currywursts slide down the gullet with no problem. The deliciousness is in the taste, not the look of the thing.

Even if this newly minted commemorative coin (designed by a

trainee engraver who drew upon “historical inspirations,” says Andreas Schikora, head of the Staatliche Münze)

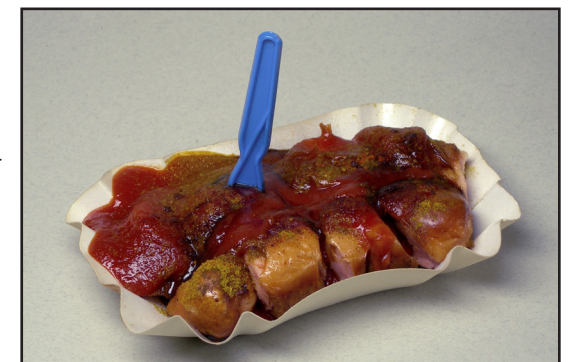
isn't doing the street eat any aesthetic favors, the hulk-

The coin celebrates seven decades since Königsberg-born housewife Herta Heuwer first opened up a snack stall in western Berlin. She is said to have concocted the sliced-up bratwurst seasoned with paprika, tomato ketchup, sweet peppers, and curry powder in 1949, with ingredients from British soldiers stationed nearby.

On Sept. 4, 1949, as local lore goes, foot traffic was light, and she had time to experiment, mixing the donated items, then serving the resulting sauce hot over a sliced, fried bratwurst. She hawked the affordable concoction from a stand in the Charlottenburg district, and hungry passersby quickly developed a taste for it. In doing so, she invented a Berlin classic—and a cult sensation for cash-strapped students, hungry barflies, and hordes of tourists alike.

The one-time director of the Deutsches Currywurst Museum, which boasted “sniffing stations,” ketchup-squiggle ceiling decor, and

That hasn't stopped hundreds of other sausage stands and beer halls across the world from taking a stab



at the currywurst, however, with some of Berlin's most upmarket versions retailing for more than the cost of the coin commemorating the dish's invention—and served with a glass of champagne.

In this silver coin, Heuwer and her creation are celebrated for perpetuity, though the artist's impressions of both are a little unflattering, to say the least.

The real deal looks more mouth-watering, as we Brats can attest!



Spargel season in Germany starts in April

by Teri Weiss
Special to The Citizen



This year's Spargel Season is in full swing! To many Germans, *Spargel* (asparagus) literally epitomizes springtime. The harvesting and eating "season" eagerly awaited by food lovers begins each year early to mid-April and traditionally ends on June 24, the feast day of St. John, adhering to the old farmers' almanac rule: "*Kirschen rot, Spargel tot*" (when cherries are red, spargel is dead). The more practical real reason: asparagus plants must "rest" to gather strength for next year's growth.

During these roughly two-and-a-half months (and for the rest of the year), Germans consume over 70,000 tons of the elegant pale vegetable, according to the German Agricultural Marketing Board Central Marketing-Gesellschaft der deutschen Agrarwirtschaft mbH.

Asparagus is the leafy plant of the lily family whose young shoots actually are the vegetable. Originally cultivated by ancient Egyptians, Greeks, and Romans, asparagus has long been cherished for its delicate flavor, and as one of the first vegetables of spring.

White asparagus or Spargel

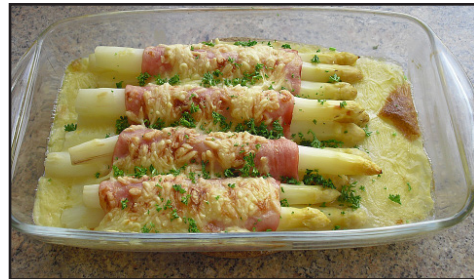
Germany's white asparagus is grown entirely submerged in earth in fields of long, foil-covered rows of knee-high sandy soil mounds which protect the slender stalks from sunlight and prevent them from photosynthesizing and turning green. The lack of exposure produces the vegetable's subtle flavor, less robust than that of green asparagus. *Spargel* is cut just before the tips emerge.



Documents indicate that the roots of German asparagus are to be found in the area around Stuttgart, where it has been grown since the 1500s. Until the 19th century, it was planted exclusively for the ducal and the royal Baden and Württemberg courts, earning *Spargel* the nickname *Königsgemüse*, or royal vegetable. It has also been called "*Elfenbein zum Essen*" (edible ivory) or "*weißes Gold*" (white gold).

Remarkably rich in nutrients but low in calories, asparagus is a very healthy food indeed. It packs a nutritional punch: 93% water, 2% protein, 4% carbohydrates, only 0.2% fats, 150 calories per kilo, contains potassium, calcium, iron, phosphorus, and nitrogen, as well as Vitamins A, E, and K.

Baden-Württemberg is one of the major asparagus-growing regions and has its



own scenic "Asparagus Route," which runs 136 km from the asparagus-producing town of Schwetzingen via Reilingen, Karlsruhe, and Rastatt to Scherzheim. In fact, the city of Schwetzingen claims to be the "Asparagus Capital of the World"

and proudly holds an annual Spargelfest (asparagus festival), as do a number of other towns in "Spargelland." There is even a Spargelmuseum in Bavaria for true devotees. Their website is a treasure trove (in German) of asparagus information as well as numerous addresses and recipes on the subject.

How it's served

Between April and June, nearly every restaurant in and around Baden-Württemberg and beyond prominently features white asparagus on their menu during "*Spargelzeit*" or asparagus time.

German asparagus is "classically" served with melted butter and new potatoes (*Spargel mit Butter*), or with hollandaise sauce (*Spargel mit holländischer Sauce*), with various kinds of ham (*Spargel mit Schinken*) or with salmon or shrimp (*Spargel mit Lachs oder Garnelen*), with eggs (*Spargel mit Ei*), and any number of other innovative additions. One fine local side dish treat especially with *Spargel* is the Swabian crepe called "*Kratzete*" (scratched thin pancake).

How to cook it

At-home methods of *Spargel* preparation can also range from simple to extravagant. Asparagus aficionados believe that asparagus should be cooked "the quicker, the better." There is nothing quite like a fresh bunch of plump,

straight stalks with crown buds tightly closed, right out of field, garden, or market stall and into boiling water.

Trim and Peel: Unlike green asparagus, white asparagus has a tough, somewhat bitter peel that must be removed before cooking. Trim the lower 1/2 inch from the ends and peel each spear downward from the crown, then cook, preferably standing in simmering water or vegetable broth. Tip: The peelings and several whole stalks simmered for a while and served with whole cream make a really tasty *Spargelsuppe* (asparagus soup).

Cook: Al dente between 10 to 15 minutes steamed or in the oven with a little water in the pan to make steam, cover pan to cook. Season as desired and coat lightly with melted butter.



PRETZELS: A MEDIEVAL GERMAN DELICACY

by Nicole Glass, German Embassy

If you've ever been to a German bakery, you might have noticed the fresh-baked pretzels every morning behind the glass. Pretzels have long been a part of German food culture - but they have also made their way to the United States.

There are several unconfirmed stories about the invention of the pretzel, but the earliest recorded evidence of pretzels is their appearance in the crest of German bakers' guilds in the year 1111. A pretzel was also depicted in an 1185 painting of a banquet for the Persian King Ahaseurus, which was published in the *Hortus Deliciarum*, a medieval manuscript that was compiled in Alsace (which at that time was claimed by the German Empire). A prayer book from 1140 also shows St. Bartholomew surrounded by pretzels. Later images show pretzels hung around childrens' necks on New Year's Day for good luck, on Christmas

trees in Austria, at Oktoberfest, and as part of Easter egg hunts in Germany. During the 16th century, pretzels were consumed on Good Friday, and some Catholics considered them an important part of Lent.

Pretzels were deeply integrated in both religion and German culture. As a result, German immigrants brought pretzels with them when they came to the US in the 1700s, and pretzels quickly became a staple food of the Pennsylvania Dutch. In 1861, a man named Julius Sturgis founded the first pretzel bakery in the US, calling it the Sturgis Pretzel House. The bakery, which is located in Lititz, PA, continues to produce pretzels and is also a tourist attraction, run by Sturgis' descendants. To this day, Pennsylvania remains a hot spot for pretzel production, producing about 80 percent of all pretzels in the US.

In Germany, pretzels also grew in popularity and can now be found at

food carts, fairs and festivals, and childrens' lunch boxes.



Doughnuts: a German creation from the 1400s

Since the early 20th century, doughnuts have been a popular treat in the US, where more than 10 billion doughnuts are consumed annually. Although the diversity of colorful and frosted doughnuts might seem like an American

delicacy, the origin of these sugar-laden treats lies at least partially in Germany.

Although doughnut-like delicacies existed throughout Europe for centuries, the first written reference of a jelly doughnut (called *Gefüllte Krapfen* in German) was in a cookbook from 1485. The cookbook, titled *Küchenmeisterei* ("Mastery of the Kitchen") was published in Nürnberg and was one of the first to be reproduced with Johannes Gutenberg's printing press.

These early-stage doughnuts had no holes in them, and had their interiors filled with meat, cheese, mushrooms, or other ingredients, according to Leite's Culinaria. Once the price of sugar dropped in the 16th century, doughnuts became sweeter, and countries all across Europe began to adopt the sweetened versions of the jelly doughnut.

In Germany, these doughnuts have been referred to as *Berliners* for over 200 years. The history of this terminology remains blurry, but some sources claim that the pastry was named after a baker from Berlin. In 1756, this baker was al-

legedly deemed unfit for the Prussian military, but allowed to work as a baker for the regiment. While he was in the field, he would fry doughnuts over an open fire. His comrades named the treats after his hometown, calling them Berliners.

As the doughnuts evolved and spread throughout the world, they were given a variety of names; at one point, Germans even referred to them as Bismarcken, after Chancellor Otto von Bismarck. Today, terminology largely depends on the region: Berlin residents refuse to refer to the doughnuts as Berliners, calling them *Pfannkuchen* instead (which means "pancakes" in the rest of Germany). In parts of north and west Germany, the savory treats are still called *Berliners*, while in central and south Germany they are generally referred to as *Krapfen*. In Hesse and the Palatinate, they are known as *Kreppel*.

When Europeans immigrated to the United States, they brought many of their native delicacies with them - including doughnuts. When the Dutch settled Manhattan, they introduced *olykoaks* ("oily cakes") into the US, which was their name for the European doughnut.

But while traditional European doughnuts had a filling in the middle, American-style doughnuts evolved in shape to include a hole in their center, making them perfect for dunking. The Pennsylvania Dutch were known for their production of doughnuts with a hole in the middle. These days, the colorful doughnut rings you find in US grocery stores look and taste different from the cream or jelly-filled *Berliners* and *Krapfen* sold in Germany, but both originated in Germany, growing in popularity as they became sweeter.

Where kale is king *(at least, when it's stewed in Schmaltz and bacon)*

Even in winter, northern Germany celebrates vegetables

by Melissa Eddy

WARDENBURG, Germany — The weather was perfect as the group pulled their wagon — decorated with flashing lights and pumping out German pop songs from an industrial speaker — out into the fading winter afternoon light. Warm enough to enjoy a hike through the frost-clad countryside, but cold enough to work up an appetite.

No one in the group, save for the Kale King and Queen, knew the route. But everyone knew the next four hours of meandering down byways lined with pastures and fields, stopping at corners for games and several shots of schnapps, were only the warm-up.

"Don't be afraid when you see it on your plate," one hiker, Lena Bauer, said of the reward everyone knew was coming — curly kale stewed in pork fat or goose fat, and served up with bacon, sausages, and steamed pearl potatoes. "It tastes so much better than it looks."

"Really," Ms. Bauer, a native of nearby Oldenburg, insisted with a laugh, though she confessed that it had taken her years to warm to the annual ritual.

"Before, I never wanted to go along, but after I did, I understood it," she said. "It's not about the kale. Some people like it, some don't. It's about togetherness, belonging, and good friends."

In this corner of Germany some 50 miles south of the North Sea, kale is more than the essential ingredient for super-food smoothies or a better-for-you-than-broccoli vitamin bomb. It is a season, an event, a tradition.

Bavarians' annual beer festival, Oktoberfest, is known the world around. Carnival parades are common in many parts of Germany's Rhineland and Roman Catholic south in the months before Lent. But the hikes and feasts



Johanna Eyting harvesting kale at her field in Wiefelstede-Gristede, Germany. All photos by Lena Mucha for The New York Times

surrounding the annual harvest of kale — *Grünkohl*, in German — in the flat lands around Oldenburg and Bremen are unknown internationally and draw blank looks from most Germans. A few years ago, the city of Oldenburg set out to change that. Calling itself the country's "Kale Hike Capital," it began promoting events surrounding the winter walks, held from November through late February.

The hikes are organized by groups



It's kale season in northern Germany. That means hiking tours, and all-you-can eat feasts of locally grown kale at restaurants.

of families, friends, or colleagues, and range in distance from about one to three miles. A royal pair, crowned anew each year — and offering their services as volunteers — are tasked with finding the routes and organiz-

ing the next year's events.

During the season, local restaurants and pubs are packed each weekend with long tables of people coming in from the cold for all-you-can eat feasts of locally grown kale, with all the trimmings. That includes a mildly spiced sausage stuffed with groats, a regional specialty known as pinkel. It sounds a bit better when put to verse, as

a "Kale Newspaper" did in 1953:

"Kale is served, along with bacon, pinkel and pork,

"Now everyone is encouraged to bravely lift their forks!"

One recent Saturday night, a dozen groups of hikers arrived at Wassermühle Wardenburg, a white-stucco restaurant perched beside a pond and topped with a thatched roof. They had spent the day navigating horse paddocks and turned-over fields, and now they were being met with mugs of hot mulled wine. The morning before, a team of cooks had started washing, chopping and stewing the leaves for the kale feast.

"Kale tastes best the day after it's cooked," said the restaurant's owner, Markus Hammann. Beyond that, he was guarded about the exact recipe. "Only the cook knows."

One of the hikers, Maik Gruel, was more forthcoming about what goes into the dish. "You need lots of onions sautéed in pork schmaltz, then you add the kale and bacon and cover it with water," revealed Mr. Gruel, who left the region 22 years ago to settle in the hills of Hesse, and regularly makes the five-hour drive home to join friends for the kale hike. After that has simmered for about an hour, he said, "you add lots of salt, pepper, and some mustard." Then you cook it another good hour.

Dirk Albach, a professor of bio-

diversity at the Carl von Ossietzky University of Oldenburg, shook his head at the long cooking times. It is a convention rooted in the plant's past, he said, like the belief that the green cannot be harvested until the first killing frost. Unlike the milder variety grown in Italy or the strain popular in the United States, the hardy kale common here is known for its bitterness. It grows increasingly tender the longer it stays on the stem, and takes on more flavonoids as the temperatures drop. "Back in the 17th and 18th centuries and up into the 19th, every farmer grew their own variety of kale, which were extremely local," Professor Albach said. "Many of these were lost when the seed sellers arrived in the 20th century. But they pushed varieties that were easier to harvest."

The old notions remain, however.

The association of kale with the cold is so firmly stuck in people's minds, farmers have a hard time selling the crop if the temperature is too high, said Eike Frahm, who runs the Grummersort farm co-op. "We can have beautiful kale at market, but if it's not cold enough, people simply won't buy it," he said.

The origins of the hikes are believed to lie in a long-ago practice of wealthy landowners who were out in the countryside for a bit of winter fun. They would drop in on an unsuspecting farmer to warm up, the story goes, knowing a pot of the stewed greens



The reigning Kale King and Queen, Alexander Schulte-Deme and Margret Wache, in the background, cheering during a walnut-smashing contest.

would be found simmering on every stovetop. In recent decades, the tradition has evolved into a festival of local heritage, and a night out with friends. Restaurants and innkeepers offer packages of all-you-can eat meals, followed by a dance.

During one recent hike, the reigning Kale King, Alexander Schulte-Deme, halted the group only a few dozen yards in, and announced the first game. Two teams tied hot dogs to strings dangling from their waists and tried, with a dexterous combi-

nation of rocking and bending worthy of a fitness class, to take a bite. A walnut-smashing contest and a three-legged race followed later down the road. "Every year the royal pair have to think up two or three games," said Margret Wache, this year's Queen. "The hardest part is finding the restaurant, then you have to plan the route and walk it beforehand and stock the snacks and drinks."

Among the hikers in her group this year was Jens Warntjes, who said he was on his first of three planned hikes this year — "this one, with my friends, then with work, then my wife's friends."

"After that," he said, "you don't need to eat kale for another year."



David Koester, 18, selling fresh kale to a client at the local market in Oldenburg.



At a dinner, the kale is served alongside the sausages and potatoes.



The dancing floor after the dinner.

It's time again for Nijmegen. What's that, you say??

"It's the Walk of the World"

U.S. military & civilian participants can enjoy the opportunity to experience a truly unique event, living and marching proudly with coalition partners from more than 20 nations, all focused on the same goal of successfully completing the 100-mile march.

The International Four-Day Nijmegen Marches (Dutch: Internationale Vierdaagse Afstandsmarsen Nijmegen) is the largest multiple-day marching event in the world. It is organized every year in Nijmegen, Netherlands, in mid-July, as a means of promoting sport and exercise, and has been occurring annually since 1909. This year, it occurs July 16-19. Participants walk 30, 40, or 50 kilometers daily, depending on their age and gender,

and, on completion, receive a royally approved medal (Vierdaagsekrans).

Participants are mostly civilians, but there are also a few thousand military participants. Armed forces and cadets from all over the world send contingents to take part in the marches.

Maybe some of our Brats living overseas - or visiting there this summer - might want to sign up for this?

"The March is just amazing, the people you meet, the bonds you form with people from other states, countries etc.,... it's a must-do at least once," said one participant.

"One of the coolest multi-national events I will ever take part in/witness in my life. The people of

Nijmegen, Netherlands are amazing!" said another.

Nijmegen is the oldest city in the Netherlands (it is 2,013 years old), and is located on the Waal river close to the German border.

<https://www.4daagse.nl/en/>



Upcoming Events

2019 regionals:
April 13: Daytona Beach, FL
May 11th: IN BERLIN

Homecoming 2019
New Orleans
ALL SCHOOLS REUNION
Held every three years!
August 15-18
Hosted by: Overseas Brats

2020 REUNION
Seattle
June 4-7, 2020
Post-reunion cruise:
Alaska, June 7-14, 2020
(sign up NOW!!!)

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Early '60s Site

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