

Please note the upcoming General Membership Meeting (It will be a Christmas Potluck Dinner **)

Date: Wednesday, December 5

Time: 6 p.m.

Location: Timberbrook Club House, Timberbrook Addition, Broken Arrow.

****Directions:**

- B.A. Expressway going East to 71st Street Exit (Kenosia)
- _ Going East on 71 past the underpass of the new South Loop (under construction)
- On left side, just past shopping strip, enter at sign "Timberbrook" (S222 E Ave)
- From here follow posted signs "**TCSCP**" or the following instructions.
- At "T" bear left and then right, following S 222; down hill past tennis court.
- Right at S 221.
- Street turns to right at Timberbrook Trail. Club house is set back a little on right side.
- If lost, call 269-6029

**** Potluck:** The Prime Rib has already been offered! Please call Barbara Taron for menu suggestions. Phone 355-2370

Partnership News:

A Hunting Horn and Bugle Ensemble from Celle brought pleasure to Tulsa through their music. On Wednesday, October 3, the group performed for us at our Partnership's General meeting at TCC. The event was very well attended and we received enthusiastic feedback from many of our members. The ensemble also gave performances at the at the German American Society of Tulsa (GAST) and at Bartlett Square; they performed at a service at the Immanuel Lutheran Church, the Eisenhower International School and the McKinley Elementary school.

Christmas Service: On December 9th, there will be a non-denominational Christmas Service conducted by a German Pastor from Hanover, Germany. The service is open to the public and will be held at the GAST at 3:00 p.m. On Monday, December 10th, at 7:00 p.m., the Pastor will give a talk (in English) on the German/Russian church in Perm, at the GAST. This event promises to be very interesting to many of you who may have your German-American roots as former "Russlanddeutsche".

Reflections:

End November and the month of December bring along a number of festivities on both sides of the Atlantic. Here: Thanksgiving. There: Christmas markets and other advent customs. We would like to share short stories and recipes of both with our members.

Plimoth: Close to the Original

(An abbreviated version of a story published by Edgar J. Bracco in the OK Magazine Nov. 24, 1985)

"Plimoth, so spelled to match its original spelling, is a living village... Walk its unpaved streets and you lose the 20th century. You are back in the 1620s when a group of Englishmen, called Pilgrims, landed here. There were 102 of them. They had sailed in the Mayflower and were trying to get away from the persecution that in England had kept them from practicing their own religion.

They went ashore on Dec. 21, 1620. The winter was brutal: snow, rain, sleet, ice, cold. Hunger, disease, cold and exhaustion began to take its toll. Half the group died in the first few month. ... Then, in March 1621, an Indian named

Squanto showed the colonists how to plant corn, fertilize it with herring from the local waters, and how to tap maple trees for their sweet sap.

The Plimoth Colony began to thrive in its first summer. In autumn, the harvest was plentiful. They learned how to use native herbs and plants and how to trap animals for food.

In gratitude, the Governor declared a day of thanksgiving. Hunters went out and brought in geese, duck, and rabbits. Squanto was sent to fetch some of his people.

Soon 90 hungry Indians showed up. Their leader, Massasoit, was a perceptive gentleman. He sent out his own hunting party which came back with five fat deer to contribute to the festivities. It turned out to be a three-day food-fest along with prayers of thanks to the Almighty for making it all possible.

On a visit to Plymouth today, one can see a full-scale reproduction of the Mayflower. This tiny ship in which 102 passengers, 25 crewmen and all their possessions, spent 66 days crossing the stormy Atlantic is no bigger than the size of a stateroom on one of today's cruise vessels. One can also walk the town streets lined with several primitive houses, shops, gardens, and see people in costumes of the times carrying on duties as if it were still the 17th century. "Indians" are processing clay for pottery and smoking fish, a woman may sweep the house with a straw broom while another is milking a goat, or quilting in a doorway. And you, the visitor, can actually talk to them and take pictures.

Recipes: The following recipes, contributed by Ruth Markley, came from Dee Powshiek who is married to a Choctaw Indian. They seem particularly apropos for our Thanksgiving remembrances. Ruth has tried them and says they are simply delicious!

Blue Grape Dumplings

2 cups flour, 1 whole egg, 1 tsp. salt, 2 tsp. baking powder, 2 tbs sugar.

1/2 cup milk, 2 tbs melted butter.

For boiling the dumplings: 1 and 1/2 cup sugar, 4 cups grape juice (Ruth uses the frozen "Old Orchard" kind).

Mix dry ingredients. Add egg, milk, and melted butter. Mix into a soft dough. (Add more milk if needed). Use a teaspoon to form dumplings which you drop into the boiling grape juice to which 2 more tbs butter have been added. Put a lid on and let simmer for 15-20 min. Grape juice will thicken to a somewhat syrupy sauce.

Squaw Corn Pudding

1 1/2 c fresh or frozen corn, 1 1/2 c creamed corn, 2 c milk, 4 tbs butter,

4 tbs flour, 2 tbs corn meal, 1 1/2 tsp salt, 1/4 tsp black pepper, 4 eggs,

1 tbs sugar, .

Mix corn and put in baking dish. Mix all other ingredients and pour over it. Stir. Top with a mixture of 1/2 c buttered bread crumbs (2 slices of toast crumbled and mixed with 1-2 tbs melted butter).

Bake in 350 oven until set - about 60 min.

Squaw Bread

1 c flour, 1 tsp salt, 1 tsp baking powder, 1 tsp sugar.

Mix ingredients on a cutting board. Add enough warm water to obtain a sticky dough that can be patted out on a board to about 3/4 inch thickness. Cut in small pieces and fry in deep fat until brown on both sides. Serve with butter and jam.

.....and how is it in Germany? Do they celebrate Thanksgiving?

In agricultural areas of Germany there are also "harvest festivals". However, they vary from region to region depending on the kind of harvest to be celebrated: wine fests, wheat and apple harvest festivals, or the last beet, carrot and bean harvest. Often samples of the harvest are brought to church, arranged in pretty displays and blessed. There may be dances on village squares.

In Germany, December is probably the most festive month of the year. The "Hausfrau" will begin baking Christmas cookies. Some, such as Lebkuchen or Springerle have to be stored in tin cans for the entire month before they become 'soft'. In most houses, there will be a "Adventskranz" (advent wreath) hanging on 4 red ribbons from a stand. Of the four candles, one will be lit on each of the Sundays before Christmas. Children love their "Adventskalender", customarily hung in the window. For each of the 24 days before Christmas, there is a little 'window' to be opened. With luck it will reveal a tiny piece of chocolate and the light will shine through a translucent picture. Many parents will build a "Pfefferkuchenhaus" (a gingerbread house) with their children. Also, there are these wonderful Christmas Markets springing up in just about every city! The smell of mulled wine or apple cider, Bratwurst, or cookies permeates the crisp winter air; Christmas music comes from stands of Christmas decorations and trinkets; the petting zoo with sheep and donkey, goat and chicken is also present on most markets. And if you come from the Allgäu - my home - fresh, cold snow might squeak underfoot while a moonlit, starry sky reflects in millions of little lights.

But..... the week before Christmas it is all over! People turn inward; give their gift wrapping the final touches. No such thing as "shop until you drop" on Christmas Eve! A visit to Germany during the Advent season can be every bit as beautiful as in summer. Just take along your mittens and earmuffs!

Germans have many different kinds of Christmas cookies, cakes and breads. Here are some favorites which - thanks to the GAST member's cookbook - have been translated into American units of measurements already.

Hutzelbrot (word defies translation!)

1 lb dried pears, 1 lb dried plums, 1 lb dried figs, 1 lb raisins, 1/2 lb chopped hazelnuts () 3 1/a c flour, 3 tbsp citron, 3 tbsp orange, 1 pckg. yeast, 4 1/2 tbs sugar, salt, 1 tbs each cinnamon & anise. 1 tbsp Kirschwasser,

Soak pears and plums over night in water. Remove pit from plums. Cook pears about 20 min. in same water and pour over plums and figs. let cool and soak for several hours. Cut fruit in small pieces. In separate bowl add yeast to little warm water and stir well. Put flour in bowl and deepen middle. Pour yeast mixture into it and mix with little flour. Let rise. (Only the middle of the flour should rise). Add all ingredients and work into a batter. Sprinkle with flour and let rise. should see small breaks in batter when done. Form into loaves and let set over night. Bake at 300 Fahrenheit for 1 to 1 1/2 hours.

(contributed by Margot Scheuing)

Zimtsterne (Cinnamon Stars)

(by Irmgard Runyon)

2 c (about 2/3 lb) ground unblanched almonds, 3 egg whites, 1 c sifted confectioners sugar, 1 tsp grated lemon rind, 3/4 tsp cinnamon.

Beat egg whites till stiff peaks are formed. Gradually add sugar. Beat about 5 min. at med. speed. Blend in grated lemon rind and cinnamon. Set aside 1/2 cup of this mixture. Fold almonds into remaining meringue mixture, gently pat out 3/4 inch thick on board sprinkled with confectioners sugar. Carefully place cookies on cookie sheets. Drop about 1/2 tsp. of reserved meringue on each cookie spreading it out into the star shaped points. Bake at 325 F for about 20 min. With spatula remove cookies from cookie sheets and immediately to a cooling rack. Makes about 3 dozen.