

German-American Social Club of Sarasota

Newsletter 6/2007

Hello dear Fellow Club Members,

In spite of the calendar still showing spring in this part of the world, the Sarasota area is already sizzling with summer weather. If we only could get the rains that should go with it to keep our thirsty lawns, trees, shrubs and flowers looking at their best.

Many of you are or have been on vacation in different parts of the country or even the world and I hope you all have a safe and enjoyable as well as a healthy season. Erwin and I along with Janet and Martin Link and another couple enjoyed a great cruise from Miami to Athens, Greece. We stopped for tours in Funchal on Madeira Island, in Civitavecchia (the port for Rome) and Naples, as well as Iraklion on Crete and ended with 3 days in Athens before flying back home. We had our fill of myths, mayhem, floods, volcanic eruption, murder, infidelity and whatever else 3000 years of history can dish out. But we did not deny ourselves all the gummy meals on board ship either. Now I (speaking only for myself, of course) am struggling with the extra poundage!

Looking back over a busy first half of our GASC year we can all agree it has been a wonderful start. The dances as well as the March picnic were filled to capacity, the bands we chose kept us either dancing till our feet hurt or had us "schunkeln" to the familiar tunes of yesteryear. Below is the schedule for the next few events; be sure to drop Brigitte a line at l.wetjen@verizon.net or call early for reservations (371-7786).

I'll sign off for today with a hearty 'Be well'

Rosemarie

Our upcoming functions will be:

August 4, 2007	Alpen Diamanten	Sommerfest
September 12, 2007	Business Meeting, 7 PM	Gulf Gate Library
September 22, 2007	Peter Mueller	Weinfest



Kreuzfahrt



Viele Teilnehmer unserer letzten Kreuzfahrt mit der NCL „Pearl“ haben mich gefragt: „**Wann startet die nächste Reise?**“

Hier kommt die Antwort: Ich habe eine Reise ausgesucht, die uns von Florida nach Mexico, Costa Rica, Panama, Kolumbien und zur Dominikanischen Republik bringt. Die Einzelheiten erseht Ihr aus dem beiliegenden Prospekt. Für alle Fragen stehe ich gerne zur Verfügung. Die preiswerteste Inside Kabine (nach upgrade Kategorie 3) würde exklusiv der Steuern \$799.00 pro Person kosten.

Ich plane für den Tag in Panama einen individuellen Ausflug; die Details folgen noch. Wir werden auf jeden Fall den Panama Kanal erleben und noch einiges mehr.

Falls Ihr interessiert seid, bitte ich um Rückmeldung an mich asap, da ich nicht weiß wie lange die Cruise Line den Gruppentarif offen hält. Ich werde dann von mir aus weitere Informationen geben wie und wo zu buchen ist.

Dieter H. Schneider
(941-966-6006)

Heritage Day 2007 Update

First and foremost I want to thank those of you who attended the event. Most of the comments I received were positive, except for the dinner. There was a shortage of food for which I apologize. The UGAS Committee has refunded the cost of the dinners back to the club for those who did not receive one.

There will be a Heritage Day 2008 and I hope to see you all there. Those wanting to know more about the Heritage Day 2007 and see the President's message, please go to their website at <http://www.ugasflorida.org>.

Ron Stopperich,
Sarasota's Delegate to UGAS

For those of you who missed the Western theme dance on April 28th, the Otto Springman Scholarship was awarded to Kymberlyn Laird, a student of New College, in the amount of \$750.00 that evening. Miss Laird was accompanied by Professor Wendy Sutherland, her sister Cyndi Laird and Claudia Bittmann. Professor Sutherland will take Miss Laird as well as several other students to Berlin this month. We wish her much success. It is the 5th year GASC has given this award to a deserving student for furthering his/her studies in the German language.



Some of our members need our well wishes:

*Klaus Gillrath
Stephanie Kruk
Hartmut Lemke
Adelheid Shillus
Umberto Todaro*

We warmly welcome another **3 new members** into the GASC family:

Beverly Curtis
5107 Lahaina Dr.
Sarasota, FL 34232
941-371-1680
bevcurtis@verizon.net

Jim Kosco
4511 Mangrove Point Rd.
Bradenton, FL 34210
941-792-5108
jk0001@msn.com

Marianne Sanchez
5640 Beaurivage Ave.
Sarasota, FL 34243
941-355-5300
mmmomam@yahoo.com

If you like, cut and paste these new addresses into your Membership Directory.

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History of Hamburgers

In a few days it will officially be summer and with that the grilling season will get into full swing around the country, although in Florida there never seems to be a time when we need to stop this tradition because of snow, ice or other calamities, except maybe during hurricanes. Since the 4th of July is near, grilling is a tradition in many families and the hamburger is very popular, especially with kids. ABC News reported recently about where the Hamburger might have originated: maybe in Wisconsin, maybe in Connecticut around 1900 or Texas in the 1880s?

Our friend and culinary guru sent me an article about the “History of Hamburgers” tracing this popular staple back thousands of years. We learned that even the ancient Egyptians ate ground

meat, and down through the ages we also find that ground meat has been shaped into patties and eaten all over the world under many different names.

In the 12th century Genghis Khan and his army of fierce Mongol horsemen conquered two thirds of the then known world. The Mongols were a fast-moving, cavalry-based army. They stayed in their saddles for long periods of time and therefore had little opportunity to stop and build a fire for their meals. As the army needed food that could be carried on their mounts and eaten easily with one hand while they rode, ground meat was the perfect choice. They would use scrapings of lamb or mutton which were formed into flat patties. They softened the meat by placing it under the saddles of their horses while riding into battle. When it was time to eat, the meat would be eaten raw having been tenderized by the saddle and the back of the horse.

When Genghis Khan’s grandson, Khubilai Khan invaded Moscow around 1238, they naturally brought their unique dietary ground meat with them. The Russians adapted it into their own cuisine with the name “Steak Tartare” (Tartars being their name for the Mongols). Over many years, Russian chefs adapted and developed this dish and refining it with chopped onions and raw eggs.

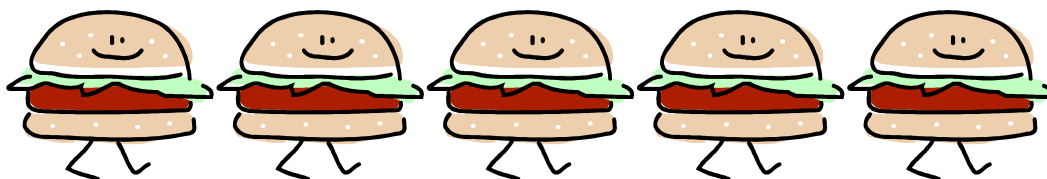
In the 1600s ships from the German port of Hamburg began calling on Russian ports. During this period the Russian Steak Tartare was brought back to Germany and called “Tartare Steak”.

In the late eighteenth century, the largest ports in Europe were in Germany. Sailors who had visited the ports of Hamburg, Germany and New York, brought this food and term “Hamburg Steak” into popular usage. To attract German sailors, eating stands along the New York City harbor offered “steak cooked in the Hamburg style”. Immigrants to the United States from German-speaking countries brought with them some of their favorite foods. One of them was Hamburg Steak. The Germans simply flavored shredded low-grade beef with regional spices, and both cooked and raw it became a standard meal among the poorer classes. In the seaport town of Hamburg, it acquired the name Hamburg steak. Today it is no longer called that in Germany, but rather “Frikadelle” or “Bulette”, originally Italian and French words.

Meanwhile, in 1802, the Oxford English Dictionary defined Hamburg steak as salt beef. It had little resemblance to the hamburger we know today. It was a hard slab of salted minced beef, often slightly smoked, mixed with onions and breadcrumbs. The emphasis was more on durability than taste.

The origin of the modern hamburger is not very clear, but the prevailing version is that at the end of 1800s, European emigrants reached America on the ships of the Hamburg Lines and were served meat patties quickly cooked on the grill and placed between two pieces of bread. Ground beef as hamburger dates to the invention of the mechanical meat choppers and in the early nineteenth century wood, tin and pewter cylinders with wooden plunger pushers became common.

Historians have searched old cookbooks and old restaurant menus to discover where our first modern day hamburger was served, but from what I’ve read so far, the jury is still out. It could very well have been New York, Los Angeles or any place in between....
Oh well, JUST ENJOY.



**AND A VERY HAPPY FATHER'S DAY TO ALL THE DADS,
GRANDPAS, GREAT-GRANDPAS AND SO ON...**