

Terre Haute German Oberlander Club



November 2020

Founders Day

Every November, we celebrate one of the most important days in the history of this Club, November 16, 1967. This is the day when a small group of men and women gathered at the Deutsch Bierstube in Terre Haute and held the organizational meeting of the Little Oberlanders Club, which was subsequently renamed the German Oberlander Club when it was incorporated as non-profit in 1969.



Founders Day – November 20, 2004

(Left to right) Herman Reiter, Elizabeth Reiter, Margot Zumar, Hilde McHenry, Glenn McHenry, Christa Phifer, Lee Phifer, Fred Sutton, Helga Phillips, Hilde Crisp and Christa Price. Not present were: Annamarie Schoffmann, John and Erika Strahla, Mike and Barbara Schlapp, and Erwin and Marcella Kohlmorgen.

Nearly 51-years later, thanks to the wisdom and foresight of this small group of men and women, the Oberlanders are still celebrating, promoting and preserving the customs, traditions and ideals of our Bavarian and German culture in Terre Haute and the Wabash Valley.

We had planned to celebrate Founders Day with our traditional Founders Day Dinner & Dance on Saturday, Nov 14th. However, because of the spike in COVID-19 cases here in the Wabash Valley the decision was made at the last membership meeting to tentatively reschedule this event for Saturday, Dec 12th, at 6:00 PM. An update on our plans to move forward with this dinner and dance will be provided in the December newsletter.

THANK YOU!

A special thanks to everyone who attended the *Bring a Friend Dinner & Dance* on October 10th. The fried chicken was great and the *Streamliners* did a superb job playing lots of favorite hits.

We were especially pleased Helga Phillips was able to join us. A special thanks to Carolee and Erica for bringing Helga.

Again, hats off to Jim Burgess, Stacy & Scott Mullins, and Tracy & Llyod Hackett for putting on another great dinner!

Mark Your Calendar

- Wed, 11/04, 5:30 PM: Special Board of Directors Meeting
- Wed, 11/11, 6:00 PM: Board of Directors Meeting
- Wed, 11/18, 6:00 PM: Membership Meeting
 - Happy Hour begins at 5:00 PM with soup
 - Finance Update
- Wed, 12/09, 6:00 PM: Board of Directors Meeting
- Sat, 12/12, 6:00 PM: Founders Day Dinner & Dance (Tentative)
- Wed, 12/16, 6:00 PM: Annual Membership Meeting
 - Happy Hour begins at 5:00 PM with snacks
 - Election of 2021 Board of Directors

— Come Visit Us —

1616 Lafayette Ave, Terre Haute, IN 47804



<http://www.terrehautegermanclub.org>



[German Oberlander Club of Terre Haute](#)

Newsletter Distribution

Starting with this edition, we will distribute the Club newsletter by e-mail to members who have provided us their e-mail address. We estimate this change in delivery method will reduce our printing and mailing costs by about \$75.00 to \$100 a month. The newsletter will also be available on the Club's website (<http://terrehautegermanclub.org>).

If you haven't provided us your e-mail address, but you would like to help us continue to reduce the cost of producing and distributing this monthly newsletter, please provide your e-mail address to Spring Wilson (Spring1976@msn.com).



Share a Recipe

Do you have a favorite recipe you'd like to share with your friends at the German Club? If so, please provide it to Ron Hinsenkamp (RonH1802@aol.com) and we'll try to include it in a future edition of this newsletter.

This is another traditional German fruit-filled kuchen (cake) that would make a great breakfast treat during the upcoming holiday season. All you have to do is choose your favorite fruit!

Fruit Kuchens

Dough:

2 Tbsp butter
 1 Egg beaten slightly plus milk to fill ½ cup
 ¼ Cup sugar
 1½ Cup flour
 1 Tsp baking powder
 ½ Tsp salt

Mix dry ingredients, cut in butter, and then add egg mixture. Roll dough or pat ¼" thick into an ungreased coffee cake pan.

Apple, Peach or Raspberry Topping

Place sliced fruit in row on dough. Cover with ¾ cup sugar, ½ cup of streusel (see recipe below) and sprinkle with cinnamon. Bake 15 minutes at 350°. Reduce to 325° and bake another 15 or 20 minutes.

Cherry or Plum Topping

Use same recipe as above, but use 1½ cup of sugar on fruit.

Streusel Topping

½ Cup brown sugar, lightly packed (light or dark brown)
 ½ Cup granulated sugar
 ½ Cup all-purpose flour
 1½ Tsp ground cinnamon (optional)
 1/8 Tsp salt
 ¼ Cup unsalted butter, cold and cut into small pieces

In a large bowl, stir together the brown sugar, granulated sugar, all-purpose flour, cinnamon (if using), and salt. Add the pieces of cold butter into the bowl and use a pastry cutter or fork to cut the butter into the mixture until it is the texture of coarse meal. You do not want it to become a cohesive dough. This topping can be made in advance and kept in an airtight container in the refrigerator for 3 days prior to using as a topping.

Ester Klein, West Bend, WI

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