



Sunflower Chapter NEWSLETTER



Summer 2013

Vol. 17, Issue 3

May's Meeting filled with Food, Song, and History

By Judy Hoffman



Program chairman, Norma Pipkin, along with Betty and Dolores Pfannenstiel, demonstrated how to make "Kuchen". Everyone was given a paper that explained how to make the dough from "scratch". For today's demonstration, frozen dough balls (thawed) were used. It takes about 6 hours to thaw. There are 36 in a package; you will use 16. Knead them together on floured counter. (The dough balls are easier to work with than loaf

dough.) Use roller to flatten the dough, then roll big enough to cover the bottom of the pan. For this demo, a cookie sheet is used.

Then prepare the topping: 3 cups flour, 1 cup sugar, 1 1/2 bar butter or margarine. Spread thickened fruit on the dough - make it generous. Sprinkle topping over it. Allow to raise about 20 minutes before baking.

Variation: put dough balls in pan to raise, then press them down in center and sides so they join together. Then put fruit and topping on.

For fresh fruit topping (or frozen): boil fruit; scrape off scum from the top. Add sugar, thicken with corn starch.

Remember, the early pickings of blackberries (schwartzbeera) are not fully ripe and tend to turn green. Harvest later and the filling will stay black. Pumpkin is good; pie cherries.

Also, you can take the dough and make cinnamon rolls. Use 1/2 cup brown sugar; 1/2 cup butter; 1/2 cup cinnamon for the cinnamon rolls.

Next on the program, Norma shared a story related to Mothers' Day from Lawrence Weigel's collection of stories. He wrote about many local families' history; we are the ones who hand it on...

This story was published in 1975 and speaks of the faith and courage of Anna and Philip Rack and son Peter. This is a true story of courage and perseverance. It showed what kind of stuff our people are made of.

About 15 miles south of Pfeifer, Russia, Philip and Anna were married, the traditional 3 day wedding. In 1912 a son, Peter, was born. When he was one month old,

Philip decided life in America would be better for his family. He left for American and Anna and Peter stayed until Philip could send money for them to join him. Two years later, 1914, World War I broke out. They could no longer write; Philip could not come back. Philip found work; there was no word from his family. In 1917 the Communists took over. In 1918, the Volga Germans' wheat was taken by the government as well as everything usable. Crop failure followed. There was a catastrophic famine. Many friends and family died. Anna and 8 year old Peter hitched a wagon and headed to Poland to try to get to America.

Peter said they traveled about 6 months--cold, hungry, sick. They sold the horses and wagon and traveled in box cars until they finally reached the border. But since they didn't have passports, they were not allowed entry. Then they heard that Siberia, over 1000 miles away, could provide entry. They made their way to Siberia where they encountered 40 degree below zero weather and were starving. Again, they could not cross the border. So they got on a train to Moscow. There they joined the communist party to survive.



Russian people helped them. Eventually they were granted a 6 month temporary visa to Germany. They went to Berlin. With the help of the American embassy they got a letter from Philip and he sent money for them to come to America. By now Peter was 12 years old and had traveled 5 years around Russia. At times they were in concentration camps. Anna spoke only

German yet they dealt with German, Russian, Polish, and Yiddish.

Continued on page 3.....

Next Meeting

Aug. 11



Social & Library 12:00
Meeting 1:00
Program 1:30

Summer Picnic
Dancing / Singing/ Card Playing

The Chapter Library is open during the meeting for chapter use and check-out. Please see Shirley Brungardt for to check-out any books.

Volunteers Needed

To fill the post of

Chapter Photographer
Chapter Assistant Librarian

Please contact Kevin Rupp if you are interested.

Copies of the DVD, **“Eine Hochzeit in Ellis County 1881”** are now available for sale from the Sunflower Chapter for \$25.00 a DVD. Contact Kevin if interested in a copy, krupp@ruraltel.net



President's Message....Kevin Rupp

On Sunday, August 11, you are in for a special treat. It is our yearly summer picnic which will be held, as usual, at the Munjor parish hall. We will provide the fried chicken, potato salad, beans, watermelon and beer. All we ask of you to bring a potential new member! Please be sure to call Betty at 625-6441 or Dolores Pfannenstiel at 625-6452 to RSVP. **PLEASE BE SURE TO CALL BEFORE AUGUST 8.** Please don't wait until the last minute because we have to get our chicken order in. If you call it in after August 8 there may be no chickie for you!

This will also be the premier appearance of the Sunflower Chapter Band, so bring your dancing shoes and vocal chords!!!

This edition of the newsletter just seemed to grow as I was looking for items to add. Just like the loaves and fishes it started to multiply. I want to thank Judy Hoffman and Sam Brungardt who submitted articles. I also hope that you enjoy reading about the 2013 AHSGR Convention that a number of us attended in Fort Collins, Colorado.

Please take note about the date for the Kansas Round-Up of Chapters which is in Hays this year. This year will be the deciding factor if we continue this event. I have been able to confirm, so far, that Bishop Josef Werth, from Siberia, Russia will be our Key-Note speaker for that event.

As always, I ask you to please help build our membership it is necessary for our Societies survival.

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Mark Your Calendars for the.....

2013 Kansas Round-Up of Chapters

Whiskey Creek - Hays, Ks.

Saturday, October 26, 2013

Lodging at Days Inn

Please note date change!



Watch for more information
In the next newsletter.



www.sunflowerchapterofahsgr.net/Roundup.htm

AHSGR is now on
“Facebook”



Go to the AHSGR Website,
www.ahsgr.org, go down to the
bottom of the page and click on this
symbol and look for
“Become a Member”!

“GRANDPA REMINISCES”

By Judy Hoffman

This is an interview I had with my grandpa before he passed away. Grandpa (Alex Schaffer) was born in Liebenthal, Ks. on April 13, 1896 and passed away December 31, 1976.

Grandpa was reminiscing as I was visiting him in the nursing home. I decided to jot down his thoughts. In a rambling sort of way, I got a glimpse of his younger days.

“Those old Germans had settled in Russia but when Russia started drafting their sons in the service, that’s when the Germans started coming to America” he began. Our ancestors settled around Liebenthal. Grandpa’s dad (John Legleiter Jr.) put the steeple on the Lie b e n t h a l church. No one else would go that high. Grandpa could hardly remember when the church was built. Before the fire, it was the most beautiful one around. Momma took dad down there to work in the morning, then came right back home. He’d work ten hours mixing mortar for the walls with just a hoe. Then walk home six miles. It was dark by the time he’d got home. Same thing next day. They had to work ten days for no pay. They hauled all the sand up from the Smokey River. Towards the end they had a mule for pulling those rocks and scaffolding up for the steeple.

Old Doc Baker started working in La Crosse, Kansas in 1915. He drove an old model T. I still remember Doc Baker had a call one morning, there was a little snow on the ground. His car went around a corner and started spinning round and round, finally it straightened out and he headed north.

We had a car before the first war, the only kind we bought was a model T. I think it was a 1916 model T.

There were 16 in the family. Charlotte died of diphtheria at age two. John died in a crash of a runaway wagon at age sixteen. Christian died of appendicitis.



They used to have harvest hands for threshing. There was a big room; momma was cooking and all those men eating in there, hot and sweating. They built a small one-room house away from the main house called the “cook house”. They did their cooking there in the summer to keep the mess and heat out of the main house.

Grandpa lost his farm during the depression and had to move to town. The cattle got a disease that kept them from calving so he had to get rid of them all. Along with the dust storms and no crops, he had to sell his wheat at 18 cents per bushel, which had been selling for up to \$1.20 a bushel. He had 7,000 bushels of wheat and still couldn’t pay for anything they needed. Even 50 cents a bushel would have helped them survive. Grandpa was 46 years old then.

One day while still on the farm, grandpa didn’t feel good after supper so he laid down and fell asleep. When he woke up he had a terrible pain in his shoulder and side. He could hardly move or walk. The doctors couldn’t figure out what it was. So grandpa just did what work he could and went to different doctors. For a least ten years the doctors theorized what may have happened to him. They figured it was polio or a stroke. Grandpa had trouble with it

the rest of his life.

Grandpa went to Colorado because of his health, but they were so short of men there that his cousin talked him into working. He saw more waste there than the people had to eat back home. Vegetables - if they weren’t just right - were thrown out. There was a stack of cucumbers at the cannery as high as a straw stack. Grandpa worked there quite a while after he lost the farm. They didn’t pay much at that time, either. His main expense were his room and twenty-five cents a meal. They once figured his pay a quarter short but even with his objections about it they never paid the quarter. But he realized he was lucky that they even had money to pay him. In those days if the employer didn’t have the money to pay his workers, he got by with it.

This is all grandpa had to say that day. I can add that he was drafted for World War I, but never shipped out. He got the flu that killed so many during that war but he was one who survived it.

I can remember seeing a picture of him in his uniform on the wall of our house in La Crosse. One day I asked him how it felt to see all the innovations during his lifetime, as I named off airplanes, television, etc, he gruffly answered, “I’ve seen enough! I don’t want to see any more!”

Continued from page 1.....

On November 7, 1925 the train chugged into the Hays station with Anna and Peter. They settled south of Antonino where more boys were born to Anna and Philip. They are buried in Antonino cemetery; Anna died in 1970. What a perfect choice she’d have been for “Mother of the Year” if she’d lived to see that day.

Townsppeople said the couple always walked to church, rosary in their hands. They were very faith-filled people.

Refreshments were served: kuchen and ice cream. Then we sang German songs: “Der Golden Rosenkranz” honoring the Mother of God and “Jungfrau Wir Dich Grussen” (“We greet thee Oh Virgin”). First verse: “We greet thee O Virgin, Mary help us. Kneeling at your feet, Mary help us. Chorus: O Mary protect us all in this valley of tears.

The 44th International Convention of the American

“By the Grace of God”. So starts the document that initiated the movement of thousands of Germans to move to a new land on the Russian steppes. This was also the theme of the 44th Annual International Convention of the American Historical Society of Germans from Russia which began on Thursday, July 11 and ended on Sunday, July 14 with an ecumenical service to close the event.

Being on the board, I left for the convention on Sunday, July 7 with fellow board member Mike Meisinger. Monday morning we began our board meetings, starting first with the general meeting of all the board members. We talked about various items and dreams. One of the biggest announcements is that the Society will soon be given the Arthur Flegel Collection. Arthur Flegel was one of the very first AHSGR presidents who collected many documents on the Germans from Russia. The collection is so large that it will easily fill up one of the offices on the main floor. AHSGR is very fortunate to receive this gift. Membership was also another topic of discussion. Members remains steady at around 3000. Chapters are encouraged to participate in the “EACH ONE - REACH ONE” campaign to recruit new members. In fact, our Chapter won three awards at the Membership Awards Breakfast:

1. “For their outstanding efforts in obtaining new members in 2012-2013.”
2. “For support of the ‘Each-One - Reach One’ AHSGR Membership Recruitment Campaign during the 2012-2013 year” (Our Chapter received a \$150.00 check for this award.
3. “For their financial support to the ‘The Cross’ campaign for the 2012-2013 year.”

The Kansas Round-Up of Chapters was also given a certificate from the Society and Foundation as a special thank you for the donation that we as a Round-Up gave to AHSGR.

After the beginning board session we broke out into our separate committees. My first meeting was the Archives Committee. At this time we are currently working on a number of projects. We received a large bequest about a year ago for the village of Shcherbakovka and have had a researcher gathering as much information as she could on this village. Our committee is also in the process of getting a number of documents of the 1941 Deportations from the lower Volga. We hope the first half of gathering the information will be complete this coming new year. These are only a couple of projects that we are working on.

The afternoon moved on to the Editorial Committees where we review books that are given to us for sale or to print for the Society. One such book, “The German Question in the Black Sea and Volhynia Regarding the Tensions Created by Nationalism and Modernization”, had just been translated and printed by AHSGR in time for the convention. The author, Pro. Dietmar Neutzat from Freiburg, Germany (shown to the left) was one of the foreign speakers.

Tuesday we continued our meetings, this time with the Historical Research Committee. This is the committee that usually takes up the items that the Archives Committee retrieves from the various Russian Archives and translated them for membership. One of the books that we have translated was the Inventory List that our chapter donated money to fund the translations. We are just now waiting approval from the Saratov Archives to print the book. One thing I learned about being on these committees is that the project go very slow for two reasons: funding of the project and the approval from the various archives to make these items available to our membership.

Various Committees continued through the rest of the day and into Wednesday. Board members discussing the operation of AHSGR. Finance and Personal Issues, Folklore and Linguistics, Genealogy Research/Library, SOAR and Technology to name a few. Many of these meetings can run up to three hours long. So much to talk about and decide in so little time. Then came the moment that we had all been waiting for, “Welcome Night”



One thing German Russians know is how to throw a party, and that is just what the Colorado Chapters, as our hosts, did! Wednesday night we were welcomed to a polka band with five dulcimers, not just one but FIVE! It was fascinating to watch them as they used the little hammers to bring the wooden “Hack-brets” alive. As pictured above, two of the guys were even playing on on dulcimer. Many people enjoyed the evening of music and dancing.

Thursday, July 11 the 44th Annual Convention official began with pretty much the way we begin our Kansas Round-Up meetings. Mary Lauck, president of the Northern Colorado Chapter welcomed everyone present. AHSGR president, Jerry Siebert, introduced the board and made a few remarks. Dr. Kenneth Rock, from Fort Collins gave an outstanding Key-Note Address, ‘Celebrating Catherine II’s 1763 Manifesto: An Enduring Legacy 250 years Afterwards’. In his talk he mentioned the many people who came to this land and worked in the sugar beets of Colorado. This brought to mind my own Rupp grandparents that left Hays to go to Loveland, Colorado to find work and were married out there at that time.

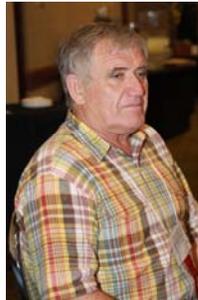
After the Key-Note Address, we once again broke out into smaller sessions, this time villages. My group was Village Area 6: Catholic Colonies of Kantons Krasnojarsk, Marxstadt & Tonkoschoramka. I personally was not expecting many to show up, so, I was very pleasantly surprised when the room filled up, granted they were small rooms, but the attendance was larger than in the past. People from the villages of Graf, Louis, Mariental, Rohleder, Herzog, Liebental, Rothammel, Pfeifer, Kamanka, and Obermunjor were all represented. Hays names such as Kreutzer, Leikam, Jacobs and Pfannenstiels attended.

Historical Society of Germans from Russia



On Thursday afternoon I was asked to introduce Natalia Samokhavalova (pictured to the left) who is one of the most experienced archivists of the Volga region. She is currently the head of the Department for Utilization and Publication of the Archival Documents of the State Archive of Saratov Province. Her talk was entitled, "Russian Tradition of Professional Archival Search for Personal Family Documentation". The presentation was very good, although she had to use an interrupter which still caused some confusion in the questions that were asked. Later in the day myself, Patty Sellenrick (chair of the Historical Research Committee and Jerry Siebert met with Natalia to try and reestablish a working relationship with the Saratov Archives.

Friday we continued with more speakers. Dr. Arkadiy German, (photo on the right) Saratov State university gave a talk on, "Life and Fate of the Russian Germans in the 20th Century". His speech and many more will be available in upcoming AHSGR Journals. I was able to speak with Dr. German and found out that his parents were German Russians from the village of Pfeifer, Russia. His parents were summoned into the Labor Army, who lived and worked in the camp located near the settlement of Krasnoturiensk, Sverdlovsk Province, Russia where he was born in 1948.



Tim Klobberdanz, a very well known speaker, gave a presentation on, "We Have Not Forgotten: Volga German Folklore That Has Endured Since 1763." The photo to the left show Tim and his wife Rosalinda and her mother, Maria, tying ribbons to a cane demonstrating the way that guests were at one time invited to a wedding. Tim was also the banquet speaker the final night of the convention, "A Manifesto, an Empress, and a People's Odyssey: the Great Adventure Continues". Tim and his family also entertained us with many German Russian folk songs. In fact, Tim had just finished a new book, "Sundogs and Sunflowers: Folklore and Folk Art of the Northern Great Plains". The book is filled with German-Russian family stories and other folklore. I had a chance to speak with Tim and had him autograph one of his books for me. So I asked him if he would ever consider coming back to Ellis County as a speaker for us and his reply was, "I don't see why not, I do have many relatives out there." So we will see.

There were many more speakers, almost too many to mention here, but I can't forget to mention two special people, Alex & Nancy Herzog from Boulder who also gave an outstanding talk, "A Young German Woman's Life in Soviet Forced Labor Camps." The talk was based on a book by Ida Bender who was born in 1922 in Rothammel. The talk was done very well with Alex narrating the story and Nancy coming in at times as the young woman telling her story.



Saturday afternoon we had our last board meeting. Here we elected new leadership for the board. Jerry Siebert, who led AHSGR through eight years, was ready to pass the torch to someone who was ready to steer the ship. Robert Wagner of Lincoln, Nebraska, was willing to accept the nomination, and he was accepted by the board. Mike Meisinger from the Kansas City Area was named Vice-President.

There were so many things that I have not mentioned here because of space. One item was the annual Storytelling contest that is sponsored by the Folklore Committee. Those winners this year were: First Place Award \$100, went to Tatjana Schell, "Easter in Siberia"; Second Place Award of \$75 went to Mary Ruth Neufeld Carter, "Go To A Land I Will Show Thee"; and Third Place Award of \$50 went to Harold Benjamin (Ben) Jacques "Vanya and the Eleven Horses". These stories will be printed in an upcoming collection of Treasured Tales of Germans from Russia. Watch AHSGR news for more information on this, you don't want to miss these stories.

Saturday night after the banquet a number of us Kansans got together for a photo.



Those in the photo above include starting with the back row, left to right: Dennis Zitterkopf (Wichita), myself (Hays), Mike Meisinger (Kansas City Area). Front row left to right: Dianna Zitterkopf (Wichita), Karen Penner (Wichita) and Bernie and Alberta Nichols (Wichita).

Sunday morning a Ecumenical service was offered for all who wanted to attend. Mike Meisinger and I both attended. It was a nice way to close the convention before we both headed back to Kansas, especially since they mention Rachael Smith and Linus Miller in the service.

Some interesting tidbits from the convention:

- ◆ 600+ people attended the event.
- ◆ Sunflower chapter was presented with a New Membership Award for five new members.
- ◆ AHSGR Clues will be out this fall.
- ◆ The Arthur Flegal Living Legacy is now up to \$90,000.00.

It was a great convention!!!

~Kevin Rupp

***Schwartzbeere*: the edible nightshade of the Volga Germans**

by Sam Brungardt

For several years I've been sharing *Schwartzbeeren* seed and growing instructions with people in many states and some Canadian provinces. My purpose is to ensure that this traditional Volga German crop will continue to be grown and that people will continue to enjoy some of the traditional dishes in which *Schwartzbeeren* are used.

My mother, Alexia Herman Brungardt, used to see that I would have fresh seed to share. While she still gardened, she grew the berries herself. Sometimes she'd buy *Schwartzbeeren* at the Farmers Market in Hays. Mom would dump the berries in a bowl of water, pop them with her hands to free the seeds, skim the empty skins off the surface of the water, then drain the seeds in a fine wire strainer. She'd then spread the seeds on rags or paper towels, leaving them in a warm, airy place until they had dried thoroughly.

When the first Volga German immigrants settled in Kansas in the 1870s, they brought seeds from Russia. I don't know of any Russian vegetable varieties that are still grown in Ellis and Rush counties, but many gardeners of Volga German descent grow *Schwartzbeeren*, perhaps a testament to their esteem for the berries and the plants' ability to grow under harsh conditions.

Schwartzbeeren (literally, "blackberries" in German) are an edible form of common or black nightshade, *Solanum nigrum*. Although related, *Schwartzbeeren* are not the same as the garden huckleberry, wonderberry, or sunberry.

Depending on the colony they came from, Volga Germans may have called *Schwartzbeeren* by other names: *Nachtschatten* (nightshade); *schwartzter Nachtschatten* (black nightshade); *yagoda* (which means "berry" in Russian); and even *Scheißbeeren* (shitberries, a man from north-central Iowa told me). In Russian, black nightshade is called *paslen cernyj*.

This garden crop was probably developed as generations of gardeners saved the seed from plants whose berries were low in the alkaloids that make the species acrid tasting and somewhat poisonous. We'll probably never know whether this selection took place in Germany or in the German colonists' new home along the Volga River in Russia because *Solanum nigrum* is native to much of Eurasia. What we do know is that the Volga Germans valued these berries enough to bring seed along when they immigrated to North America. This crop seems to have found the hot, sunny and rather dry summers of the Great Plains and Intermountain states of the West especially to its liking.

Traditionally, *Schwartzbeeren* were grown as a volunteer crop. They were never intentionally planted. Instead, seedlings came up "volunteer" once the soil had warmed in the spring from seed that had been produced and dropped to the ground the summer before. The gardener then spaced the *Schwartzbeeren* plants by hoeing out or pulling up the excess seedlings.

Schwartzbeeren plants grow 2 to 3 feet tall, depending on how far apart they are spaced, how much water they receive during the growing season, and the fertility of the soil.

Since volunteer *Schwartzbeeren* come up in the garden at about the same time as volunteer tomatoes, one can conclude that the conditions that are conducive for good germination of tomato seeds are the same ones that *Schwartzbeeren* seeds require: a soil temperature of 70 to 90 degrees F. So, start your *Schwartzbeeren* as you would tomatoes. Sow the seed indoors a month to six weeks before the frost-free date for your area. It will take 6 to 14 days for the seedlings to emerge. After the seedlings are large enough

to handle (about the time they have their first true leaves), transplant them to small pots.

Or, simply sow the seed in a sunny place in the garden a couple of weeks before the frost-free date for your area, covering it with a scant 1/8 inch of soil. Thin or transplant the seedlings to stand 2 to 3 feet apart.

Schwartzbeeren berries are about 1/4 inch in diameter and are produced in clusters of 5 to 10. They consist of a thin, purple-black skin filled with juice and many small seeds.

Schwartzbeeren are fully ripe when the skins of the berries have turned from green to a dark purplish-black and have lost their sheen. If the berries are picked before they are dead ripe, they will not be as sweet as they could be and they will have unattractive, green juice.

To pick *Schwartzbeeren*, "tickle" them from their clusters; do not pinch or squeeze the berries hard or they will burst.



Schwartzbeeren seedlings started indoors

The flavor of *Schwartzbeeren* is rather difficult to describe; the berries are sweet, with a somewhat acidic flavor. The Volga Germans enjoyed their beloved *Schwartzbeere*' in several ways. They used the berries, mixed with sugar and flour and perhaps egg and cream in a topping for *Schwartzbeere'kuche*'. They also used the berries, mixed with sugar and a little flour, to fill *Maultasche*', a filled pasta similar to pirogi or vareniki. And sweetened *Schwartzbeeren* were sometimes put over dumplings that had been slathered with *Schmeltz*, a rich butter and cream sauce. Volga Germans who immigrated to North America also learned to use the berries for pie, coffeecake and jam.

Recipes using *Schwartzbeeren* can be found in the *Sei Unser Gast (Be Our*

Guest) cookbook, which I edited for the North Star Chapter of Germans from Russia. To order the cookbook, go to <http://www.northstarchapter.org/Cookbook.html> on the Internet or write to Cookbook Orders, North Star Chapter of Minnesota, PO Box 583642, Minneapolis, MN 55458-3642.

I hope you all try growing *Schwartzbeeren* so you can enjoy eating them.

(Editor's note: Sam Brungardt, a member of the Sunflower Chapter, grew up on his parents' farm north of Victoria, Kansas, near that jog in the road known as Emmeram. Sam lives and works in St. Paul, Minnesota. If you wish to correspond with him, write to: Sam Brungardt, 739 Como Ave., Saint Paul, MN 55103-1402; e-mail sam739is@hotmail.com; or phone 651-488-9681.)

Schwartzbeere'maultasche'

Schwartzbeerenmaultaschen are berry-filled noodle dough, sort of giant-size Volga German ravioli, pirogi, or vareniki. While this recipe uses *Schwartzbeeren*, a type of edible black nightshade (*Solanum nigrum*) for the filling, another type (*Käsemaultaschen*) uses dry curd cottage cheese.

First, make a dough: Mix together 2 cups flour, 2 slightly beaten eggs, 1/2 tsp. salt, and 4 Tbsp. milk. Knead until the dough is smooth and moist, but not sticky. Wrap the dough in plastic wrap or put it in an airtight container and let it rest 30 minutes to 1 hour. This makes it much easier to work with.

Next prepare the filling: Very gently mix together 1 qt. *Schwartzbeeren*, 1/4 c. flour, and 2/3 to 1 cup sugar. Mix the filling very gently as the berries have tender skins and are easily smashed. A good way to do this is to place about a cup of berries in a large bowl, sprinkle them with a fourth of the flour and sugar and repeat this until all the berries, flour and sugar are used up.

Bring a large pot of salted water to a boil.

On a lightly floured surface, roll the dough out 1/8 inch thick. Cut this into 4-inch squares.

The easiest way to construct the *Maultasche'* is to cup your hand slightly, lay a square of dough in the palm of your cupped hand, and place a heaping tablespoon of the filling in the center of the dough. Then bring the corners of the dough together over the filling and pinch the neighboring edges together. The result will be a pyramid-shaped noodle pocket.

Carefully drop two or three *Maultaschen* into the boiling water and boil them gently for 5 minutes after they rise to the surface. As the *Maultaschen* are cooked, remove them from the water with a slotted or pierced spoon (a *Schaumlöffel*), drain well, and place them in a dish. If you run out of filling before you run out of dough, cut the dough into pieces and cook in the boiling water (my Grandma, Elizabeth Haberkorn Herman, called these "*Leppchje*," which means little flaps or patches). Keep the *Maultaschen* warm while you prepared the fried bread crumbs and onion and *Schmeltz*.

In a skillet, melt 1/4 cup of butter. Add 1 cup of coarse crumbs (made by tearing up some stale white bread), and 1/4 cup of chopped onion. Saute, stirring occasionally, until the crumbs are a nice golden brown and the onion is translucent. Remove the crumbs and onion to a dish and set aside.

To make the *Schmeltz*, melt 1/4 cup of butter in the skillet. Stir in 1/2 cup of sweet or sour cream and cook until the mixture boils all over and starts to thicken.

Pour the *Schmeltz* over the *Schwartzbeere'maultasche'*. Garnish with the browned crumbs and onion and enjoy.

Schwartzbeere'kuche'

This recipe is for a sheet *Kuchen*, what is known in Germany as *Blechkuchen*, and to the Volga Germans as *dinne' Kuche'* (*dünner Kuchen*, or thin *Kuchen*).



Schwartzbeeren are fully ripe when their skins turn black and lose their gloss. Fully ripe berries are so fragile they are best "tickled" off the clusters to keep them from bursting.

Make a rich sweet yeast dough: In a large measuring cup, mix 1 packet of active dry yeast and a pinch of sugar into 1/4 cup of lukewarm water. In a large mixing bowl, combine 1 cup of scalded milk, 1/4 cup of sugar and 1/4 cup of lard, butter or vegetable shortening; let cool to lukewarm. Add 1-1/2 cups of flour to the milk mixture and beat well. Beat in the proofed yeast and 1 egg. Gradually work in about 2 cups more flour. Knead until the soft dough is smooth and silky. Place the dough in a greased bowl, turn it over, cover, and let rise until double in bulk. Punch down the

dough and let it rise again. Roll out the dough about 3/8 inch thick and put it on a greased baking or cookie sheet, making a raised ridge around the perimeter of the dough with your fingers to contain the topping.

Preheat the oven to 325 degrees F.

Make the topping: Distribute about 3 cups of *Schwartzbeeren* over the rolled out dough. In a bowl, beat together 2 Tbsp. flour, 3/4 c. sugar, 1/4 c. cream, and 2 eggs. Pour this all over the berries. Dust with cinnamon.

Bake the *Schwartzbeere'kuche'* until the edges of the crust are nicely browned and the filling is set, about 40 to 45 minutes. Take the *Kuchen* from the oven, brush the edges with melted butter, and let cool on a rack.

Russian German Traditions

The "Dusch" or Braut Lied

By Kevin Rupp

I am what they call part of the "Baby-Boomer" generation. As a child in the sixty's and early seventies, there was at least one wedding every summer, sometimes two. With fifty-some cousins it was not surprising we were always attending a wedding. The wedding Mass was usually on a Friday or Saturday afternoon, compared to a Tuesday morning when my parents were married back in 1953. After Mass we all headed out to the Knights of Columbus building that was on Cody street or the VFW or the American Legion for the meal and dance.

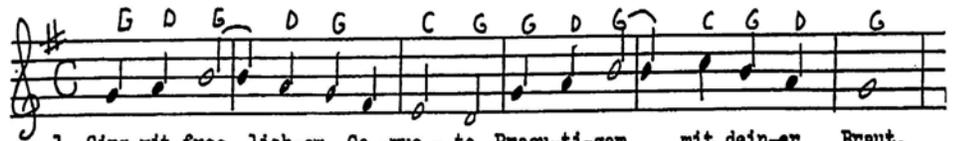
The German weddings meals in Ellis County, when I grew up were usually all the same, wedding roast, mashed potatoes and gravy, chicken and noodles, vegetables, bread and of course wedding cake. After the meal, all the tables were cleaned off and the band would begin to tune up. Bands like The "Dutchmasters" and The Herrmanettes" were usually on board to provide the music.

Before the dance began there was a Volga German traditional of singing the "Dusch" or "Die Braut Lied", the Bride's Song, in front of the band to the bride and groom. Many of the older generation knew this song by heart, for those that didn't know it, little cards with the words printed on it were passed out. A copy of the song is to the right.



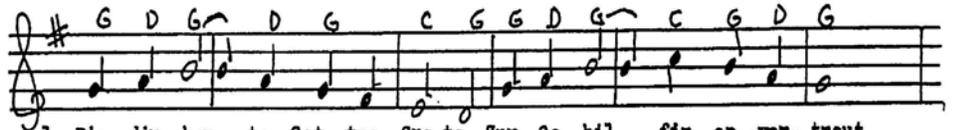
BRAUT LIED

Music transcribed by
Wendelin Sander



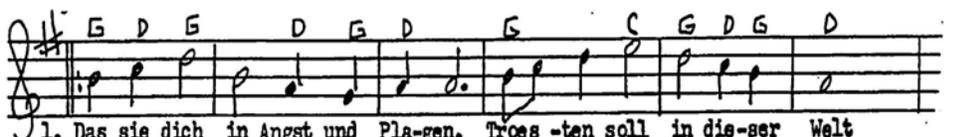
1. Sing mit froe -lich-em Ge -mus - te. Braeu-ti-gam mit dein-er Braut.
2. Tre- tet froe -lich zum Al- ta - re, Be - tet Gott mit ehr-furcht an.
3. Reicht ein-an - der Hand und Her-zen. Red-lich oh - ne heuch-e - lei.

1. Sing with gay and cheerfull Spirit. Bridegroom with your lovely bride.



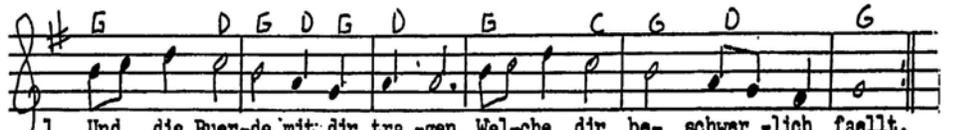
1. Die dir heu - te Got -tes Gue-te Zur Ge - hil - fin an-ver- traut.
2. Des-sen Gue - te viel - le Jah - re Euch ge-sund er -hal - ten kann.
3. Trach-tet das in Freud und Schmerzen Eur-e treu - e stand-haft sei.

1. Whom to-day God has en-trusted. As a hel - per at your side.



1. Das sie dich in Angst und Pla-gen. Troes -ten soll in dis-ser Welt
2. Bit-tet Je - sum um den Se -gen. La -det Ihn zur Hoch-zeit ein
3. Im -mer soll die Lie - be bren-nen. Nach dem Goett-lich-em Ge -bot

1. May in all your fears and troubles. She your con-sol -ation be



1. Und die Buer-de mit dir tra -gen. Wel-che dir be - schwer -lich faellt.
2. Denn da - ran ist es ge - le -gen Wenn ihr wol - let glueck -lich sein.
3. Nis-mand soll die Eh - e tren - nen Nis-mand als al -lein der Tod.

1. And with you share all the burdens From all sorrow you'll be free.

The Braut Lied or "Brides song is probably our most popular and most loved folk-song. It is sung as a toast to the bride and groom just before the wedding march begins. Not uncommonly, some of the relatives shed a few tears because the song is so meaningful. We sometimes call it the Queen of all our folksongs. Unfortunately, you don't hear this as much as you used to because of the disappearance of the live polka bands to a disk-jockey.

Another custom was the serving of baloney sandwiches and pickles during the intermission to all the guests. My wife, Joyce, and I did this custom at our wedding. I think this was used as a way to get some food into those who may have been drinking a little too much during the evening.

One thing that you don't see anymore is the long "stricie" pinned to the groom. This was to represent longevity to the marriage. The longer the "stricie" the longer the marriage. It is sad to see these traditions of our forefathers die out.



INTERNATIONAL

OUR CHAPTER WON 2ND PLACE. CAN WE DO THIS AGAIN OR REACH 1ST PLACE FOR 2014???
I THINK WE CAN!!!

10th AH\$GR Membership Campaign

July 13, 2013 - May 15, 2014

EACH ONE - REACH ONE

The Membership Campaign rewards AH\$GR members and chapters who recruit new members for AH\$GR or purchase gift memberships for new members*. Cash prizes will be awarded at the 2014 Convention. Membership Data Forms are available through Chapters or on-line at <http://www.ahsgr.org/membership.htm>

- \$100 to the AH\$GR member AND \$200 to the AH\$GR Chapter who recruits the largest number of new members
- \$75 to the AH\$GR member AND \$150 to the AH\$GR Chapter who recruits the 2nd largest number of new members
- \$50 to the AH\$GR member AND \$100 to the AH\$GR Chapter who recruits the 3rd largest number of new members
- A \$25 cash prize to 3 new members selected at random.

New Members are Critical to the Growth and Success of AH\$GR

Every Member Counts - Talk to your Family & Friends - Tell your community about AH\$GR - Buy a Gift Membership for someone

79% of New Members Join Because Someone Asked Them!

If EACH ONE of us strives to REACH ONE new AH\$GR member, we help to assure the future of AH\$GR

* 1st, 2nd and 3rd place Reward Winners must have recruited the following number of new members for AH\$GR: AH\$GR members, 5 or greater; and Chapters, 10 or greater.

See the reverse side for a Membership Data Form - Copy and Recruit

GENEALOGY RESEARCH

German Origins Information

Dick Kraus has recently updated the Germanic Origins (GO) information found on the AH\$GR website: http://ahsgr.org/FindAncestors/german_origins.htm. Today, many people whose German ancestors settled in Russia are seeking their roots back to Germany. Some have been successful. Other are frustrated or need help. The GO project is being done with the cooperation of the AH\$GR Village Coordinators and assembles in one place, to the extent possible, all information we know regarding the origins of Germans who settled in Russia. GO now contains over 600,000 entries. If you have never or haven't recently looked at it, you should take a look!

NEW CLUES ISSUE NOW BEING PREPARED

(from the Golden Wheat Chapter Newsletter)

The Clues publication is prepared every three years and while release of the 2010 issue was actually a few months late, Karen Penner is determined this issue will be mailed 'as planned' this fall. Clues contains the active member names, mailing addresses, e-mail addresses, the member's surnames of interest and the member's villages of interest - an invaluable aid when attempting to find others who have a common village or surname interest with you. For your information to be included in the new issue, you must have submitted either at least one Family Group Sheet or a Pedigree (Ancestor) chart or a GEDCOM from your Genealogy program completed to the extent you can. Charts need to be sent to AH\$GR no later than August 1 to be included in Clues.

UPCOMING MEETING DATES

Sunday, August 11, 2013
Summer Picnic Time

Sunday, October 13, 2013

Saturday, October 26, 2013
Kansas Round-Up - Hays

Sunday, December 9, 2013
Christmas Party

MAKE PLANS NOW TO ATTEND THE

45th International AHSGR Convention
July 6-12, 2014
Lincoln, Nebraska

**Catherine's Manifesto:
The Great Adventure Continues**



The 2014 Convention will be held in the Cornhusker Hotel, 222 S 13th Street. It is convenient to the downtown area and the Historical Haymarket District. Research opportunity at headquarters.

The following program is begin developed:

- ◆ Sessions on genealogy, history, culture, and folklore of the Germans from Russia.
- ◆ International speakers including those from Russia and South American.
- ◆ The Annual Story Telling Contest.
- ◆ Research opportunities using the full AHSGR library and archives at headquarters. A shuttle will be provided between the hotel and headquarters.
- ◆ Availability of books and other materials for purchase.
- ◆ Heritage Hall featuring village displays organized by Village Coordinators.
- ◆ Area group discussions with Village Coordinators and others sharing the similar interests.
- ◆ And much, much more...

Room reservations may be made by contacting the headquarters hotel, The Cornhusker, 333 S 13th Street, Lincoln, NE 68505 by calling 1-402-474-7474. Please ask for the AHSGR Convention Group rate when reserving your room. Reservations by attendees must be received on or before Sunday, June 22, 2014 to receive the AHSGR Convention Rate of \$104.00 Standard Rate + Taxes and Fees. Parking is included in the room fee.

Hays Sunflower Chapter Sponsors the KANSAS ROUND-UP OF CHAPTERS OF AHSGR

Saturday, October 26, 2013
Whiskey Creek
3203 Vine
Hays, Ks.

Registration begins at 8:00 a.m. - 9:00 a.m.

Members: \$10.00

Non-Members: \$15.00

Lunch & Banquet: \$25.00

Watch for your invitation in the mail in September or contact Leonard or Kevin for more information, or the webpage listed below at the bottom of the page.



Friday Night Gathering includes:

~ 6:00 p.m. tour of the Pete Felten Stone Gallery
~ light sandwich meal after the tour and time for fellowship.



ROUND-UP ACTIVITIES

- ◆ Many Speakers
- ◆ Bingo
- ◆ Dancing
- ◆ Singing
- ◆ Genealogy
- ◆ Reports from AHSGR
- ◆ Reports from the Kansas Board Members
- ◆ Quilt Raffle
- ◆ Special "Rolling Pin" Raffle
- ◆ Dialect Presentations
- ◆ Début of the Sunflower Chapter Band



Lunch includes:

Cheeseburger or Prime Rib Sliders
Baked Potato Soup or Salad
Tea/Coffee and Dessert



Accommodations
'DAYS IN'
3205 Vine

Room - \$50.87 tax included 1-2 people
\$53.00 tax NOT included 3 people
\$61.00 tax NOT included 4 people
Continental Breakfast Included
Call 1-785-628-8261 for reservations
Ask for the Kansas Round-Up of Chapters of AHSGR room rate.

BANQUET

Special guest speaker for the Banquet will be Bishop Josef Werth from Siberia, Russia.

Meal Includes: German Roast Beef
Chicken and Noodles
Mashed Potatoes/Gravy
Mixed Vegetable
Bread
Coffee/Tea



2013 SUNFLOWER CHAPTER MEMBERSHIP FORM

Members Name _____

Address _____

City _____ State _____ Zip _____

E-mail _____ Phone _____

Birth date: Month _____ Day _____ Year (optional) _____ German-Russian Heritage Yes ___ No ___

Ancestral Names (Self) _____

Ancestral Villages (Spouse) _____

Spouses Name _____ Spouses Maiden Name _____

Birth date: Month _____ Day _____ Year (optional) _____ German-Russian Heritage Yes ___ No ___

Newsletter: ___ By e-mail; ___ By Postal Mail; ___ Both

DUES: Renewal _____ New Member _____ Dues for year 20 _____

Date Paid _____ Check # _____ Cash _____

Privacy Option: ___ Check here if you do NOT want your information published to others in the Society. (Clues/GED List)

You must be a member of the International Organization (AHSGR) before joining the local Sunflower Chapter.

_____ **\$45.00 Basic Annual Membership** - Includes all benefits, voting rights & notices except, **NO Journal, Newsletter or Clues**. This includes national & local dues.

_____ **\$60.00 Standard Annual Membership** - Includes all benefits, voting rights, notices **including Journal & Newsletter**, except NO Clues. This includes national & local dues.

_____ **\$110.00 Premium Annual Membership** - Includes all benefits, voting rights, notices **including Journal & Newsletter plus Clues & Membership Plus Subscription**. This includes national & local dues.

_____ **\$10.00 Local Dues Only** (International Dues have already been paid to headquarters or I am a Life Member)

Membership renewals are due by January 1

Areas of Interest:

We are always looking for more help in our chapter.

Please mark your areas of interest:

Program _____ Newsletter Information _____
Hospitality _____ Help w/VFW Breakfast _____
Photographer _____ Publicity _____ Folklore _____
Clean-up _____ Genealogy _____

Make your check out to the
SUNFLOWER CHAPTER
SUBMIT ALL RENEWALS FOR
LOCAL AND INTERNATIONAL TO OUR
TREASURER:
Jerry Braun
2223 Felten Dr.
Hays, Ks. 67601

Additional Commentary:

1. **Clues** – A genealogy helper for researching family histories: Lists of villages & surnames that AHSGR members are researching. Lists AHSGR member contacts who are will to exchange research information and the AHSGR Village Coordinator Network. Provides instructions for submitting GEDCOM files to the AHSGR database. GEDCOM is an acronym standing for **GE**nealogical **DA**ta **CO**munication. **Important consideration:** To be listed/published in **Clues**, do **not** select the “Privacy Option” on the printable **Membership Application and Data Form**.

2. **Membership Plus Subscription** – **Membership Plus** is a fee based subscription option available only to AHSGR members (except Institutional Memberships). As a **Premium** or **Life** member, there is no additional fee for the Membership Plus subscription. This added value genealogy research option allows for unlimited search, view & download of any available database on the online **Save Our Ancestral Records (SOAR)** site. **Standard** members who subscribe to Membership Plus will automatically be upgraded to a **Premium Membership**.

If new member, how did you hear about AHSGR?

Website ___ Facebook ___ Magazine Ad ___ Society Visit ___ Other ___

Name of referring Chapter or Member: _____

UNSERER LEUTE IM BILD: 2013 Convention Photos



SUNFLOWER CHAPTER NEWSLETTER

2301 Canal Blvd

Hays, Ks. 67601

volgagerman@ruraltel.net

www.sunflowerchapterofahsgr.net

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