



PERSPEKTIVEN

PERSPEKTIVEN Volume 6, No. 1

Winter 2006-2007

The Twelve Days of Christmas

By Dr. Samuel P. Scheibler

"And a partridge in a pear tree..."

The popular English Christmas carol with its hearty repetition of a lover's ever-expanding gift list is probably the limit of most Americans' understanding of the Twelve Days of Christmas.

While marked by all Christians since the 5th century A. D., the special import of these days arose in pre-Christian Germany and spread gradually throughout Western Europe. This even dozen very distinctive feast days (beginning on 25 December and continuing to 05 January) represent a remarkable synthesis of ancient Germanic belief, Christian doctrine, and popular piety.

Christian tradition celebrates the brief time between the birth of Jesus on Christmas Day (recorded in the Gospel of St. Luke) to the arrival of the Three Kings (die Heiligen Drei Könige) with their elaborate gifts on the Feast of the Epiphany (recorded in the Gospel of St. Matthew).

The conversion of the Germans under St. Boniface and Charlemagne brought the Nativity accounts into Germanic villages that were already celebrating midwinter rites and rituals. With normal German pragmatism, the differing interpretations and applications of the holiday seasons were efficiently amalgamated into a single season of celebration wherein the Christ of Christmas was honored alongside the auguries and intercessions of ancient spirits.

The fusion of folk belief and Church doctrine has proven remarkably resilient throughout the centuries. As modern Germans lay down their cell phones and close their laptops for the holiday season this

[Please turn to Twelve, Page 5]



CLEO

Die Heiligen Drei Könige

GOETHE-
INSTITUT

Goethe House of Wisconsin

Board of Directors

Honorable Ted E. Wedemeyer Jr. President	Honorable Fred P. Kessler Vice President
Honorable James A. Benz Vice President	Dr. Samuel Scheibler Vice President
Heiner Giese Secretary	Eileen Johannsen Treasurer
Manfred E. Beger Jill Haas Daniel P. Hanley Jr. Dr. Sy Kreilein Alexis LaJoie Dr. Ronald J. Ross Frank Schmitz Dorothy M. Smaglick	Carol L. Bruss Marvin L. Fishman, Ph.D (h.c.) Lorraine Lynn Hoffmann Jerome H. Kringel Dr. John Pustejovsky Dr. Wolfgang A. Schmidt Rabbi Barry Silberg Daniel Sweeney

Honorary Board of Directors

Oscar Druml Robert Krug Leon Todd Ken Pedersen	Gabriele A. Eschweiler Harold Seemann Gerhard Rauscher Dr. William J. LaJoie
---	---

Executive Director

Katharina Hren

Academic Advisory Board

Dr. John Pustejovsky, Chairman, Marquette University
 Dr. Gregory Baer, Carthage College
 Dr. Albert Brugger, principal,
 Milwaukee German Immersion School
 Gerhardt Fischer, administrator, State Department of Public
 Instruction
 Dr. Herbert Flaig, Milwaukee Area Technical College
 Dr. Patrick Hagen, University of Wisconsin-Platteville
 Dr. Charles James, University of Wisconsin-Madison
 Dr. Sylvester Kreilein, Marquette University High School
 Dr. Doreen Krueger, Concordia University
 Dr. Ronald J. Ross, University of Wisconsin-Milwaukee
 Rev. Dr. Samuel Scheibler
 Dr. Larry Schmedeman, Milwaukee School of Engineering
 Dr. Wolfgang Schmidt
 Dorothy M. Smaglick, Deutscher Sprach-und Schulverein
 Rabbi Barry Silberg
 Ex officio: Hon. Ted E. Wedemeyer Jr.

From the President

This issue of PERSPEKTIVEN marks the start of the sixth year of our quarterly publication, and we venture something new - to inform our readers of a number of public events planned during the holiday season. In addition we include some favorite holiday recipes from your board of directors and volunteers.

We now turn to messages of gratitude. We are happy to announce the receipt of a collection of eight oil paintings depicting the life and times of people who lived east of the Berlin wall. The artist is R. Oehler. The oils were donated by Rosemarie Adcock.

We acknowledge two new lifetime members, Ron and Kathleen Kabitzke. To both of these benefactors we express our gratitude.

Next we wish to announce that our Kinder Classes conducted on Saturday mornings are now being held at the First Congregational Church of Wauwatosa, 1511 Church St., Wauwatosa, (414) 258-7375. We are indebted to Rev. Steven Peay, Senior Minister, and his staff to allow us to use their facilities.

I thank all the members of your board of directors, staff members of PERSPEKTIVEN and volunteer members who when called upon, performed in yeoman's fashion to further our mission.

FROEHLICHE WEINACHT
UND EIN GUTES NEU JAHR!!!

Ted E. Wedemeyer Jr.

PERSPEKTIVEN Published Quarterly by Goethe House of Wisconsin

814 West Wisconsin
Avenue, Milwaukee,
Wisconsin
53233

Phone (414) 276-7435

e-mail:

goethe@execpc.com

Editors:

Robert W. Wiesian
Daniel P. Hanley Jr.

Managing Editor:

Helga Nikolic

Staff Writer

Kathleen Geraghty

Design:

Carl Ruppert

Partner Institute

Goethe Institut Chicago
150 N. Michigan Ave.
Chicago, IL 60601



Printed by Printfast,
West Allis

Goethe House schedule for Spielgruppe

**By Katharina Hren
Executive Director**

In October 2006 the Goethe House Wisconsin co-sponsored two events that I was personally very excited about. As a lover of foreign films, I look forward to the Milwaukee International Film Festival with great anticipation. This year I actually attended nine films, two of which were sponsored by Goethe House – *Requiem* and *Netto*; both films which were engaging and intriguing.

We also co-sponsored “Company of Angels: The Story of Charlotte Salomon”, a powerful performance by In the Heart of the Beast Puppet & Mask Theatre from Minnesota. This event was made available to over 600 schoolchildren for free, thanks to the financial support of the Milwaukee Jewish Federation and the Bader Foundation, as well as individual donors. This critically acclaimed mask drama had no spoken dialogue and was accompanied by a haunting musical score. The incredibly dynamic piece is based on the true story of German Jewish artist Charlotte Salomon. Salomon’s brilliant collection of nearly 1,300 semi-autobiographical works is today considered the best remaining visual record of life in Nazi Berlin. After the show, there were talk backs led by Holocaust survivors. This was an

unforgettable show which marked the beginning of a dialogue with my own son about a lesson in history that can never be forgotten and about countless stories of courage and survival.

The Goethe House Spielgruppe is now meeting at the First Congregational Church in Wauwatosa. The fee is \$50 per family for 10 sessions plus 1 session which will be a party and \$60 per family for those with more than 2 children. Any former Spielgruppe members are welcome to attend any session below. We welcome a \$5 donation for those attending one of the following dates:

Session I: 10 a.m. to 11 a.m.

November 11; December 2; December 9; December 16 (Weihnachts party); January 6; January 13; January 20; January 27; February 3; February 10; February 17.

Session II:

These dates are tentative and subject to change.

Location may also change

for the second session: February 24, March 3, March 10, March 17, March 24, March 31, April 14, April 21, April 28, May 5, May 12 (Kinder picnic).

Frohe Weihnachten...und einen guten Rutsch ins neue Jahr 2007!

Eure Katharina

Goethe House of Wisconsin is a non-profit German-American cultural institute serving Wisconsin since 1958. Our mission is to serve as a statewide resource for information about the past and present culture of all German-speaking people - especially those in the Federal Republic of Germany. Goethe House of Wisconsin invites the financial support of individuals, companies and organizations who share our mission and recognize the value of this important cultural exchange. Goethe House of Wisconsin is a not-for-profit (501) (c) (3) organization. Donations are tax deductible as the law allows.

Goethe House of Wisconsin is now online.

Visit us at and send your friends to:

www.goethehousewis.com

Information available on Goethe House events, membership and other resources.

Satisfy your need for German culture 24 hours a day.

Use our web site or e-mail address to send Letters to the Editor:

Goethe@execpc.com

Christmas Gingerbread Houses

Spielplatz by Jan Beger A Simple Version of An Old Tradition

Mini Gingerbread Houses

For each house you will need 5 graham crackers, a batch of Decorators Icing, a decorating bag*, candy for decorating, toothpicks.

Decorator's Icing

2 $\frac{1}{2}$ cups powdered sugar
 $\frac{1}{4}$ tsp. cream of tartar
2 egg whites



With mixer at low speed, beat egg whites & cream of tartar. Increase speed & gradually add sugar until blended. Beat on high until mixture is so stiff that a knife drawn through it leaves a clean-cut path. Cover bowl with plastic wrap to keep it from drying out.

For each house, use 5 graham crackers { 1 for the base, 2 for the walls and two for the roof}. Using decorating bag & small writing tube, pipe thin line of icing along the outer edges of the base cracker. Press 2 crackers down into the icing for front & back walls & hold a few minutes until icing sets. Make a slightly pointed roof from 2 crackers and use icing to stick the peak sides together. Pipe icing on the top of the walls and the base of the roof. Hold in place until icing sets. Let house stand at least an hour until the icing sets. Using the decorator's bag draw the outline of windows & a door. Pipe icing snow onto the roof. Or use toothpicks to spread small amounts of icing on the back of a piece of candy like an M & M & use to decorate the house. Gumdrops cut in half with scissors would make colorful shingles. Viel Spaß!

* Options for a decorating bag : 1. Purchase ready made tubes of decorator's frosting at the grocery store . 2. Use a sandwich size plastic bag . Place icing inside the bag and fasten. Snip a tiny hole in one bottom corner to act as writing tube.

The Twelve Days of Christmas will be celebrated

[Twelve, from Page 1]

year many "Twelve Days" customs of our distant forefathers will be tacitly or explicitly honored.

Moveable New Year's Day

The ancient Germans celebrated the New Year on January 01. The Winter Solstice (21 or 22 December) marked the nadir of the chilly and unfertile season of snow and ice so the days following were dedicated to cleansing the house and village of evil or malevolent forces before the "upswing" of the solar cycle moving toward Spring.

The Romans, however, celebrated the New Year on March 25. With the accession to the imperial throne of Constantine the Great (born in Trier) in 312 A.D. the celebration was moved to the Germanic reckoning. In the 5th century the Roman Catholic Church changed it back.

In 1582 Pope Gregory XIII (assisted in his recalculating efforts by the German Jesuit mathematician Fr. Christoph Clavius) changed the New Year back to January 1 and, inadvertently, bestowed festal immortality on the feast day of his predecessor Pope Silvester I (December 31).

While the Gregorian Calendar was not accepted in the Protestant lands of Germany until the 18th century, the identification of New Year's Eve as Silvester became universal custom.

Pope Gregory's correction of the wildly inaccurate Julian calendar also had the unintended effect of bringing the ancient German meaning of the Twelve Days back into sync with the legal and ecclesiastical celebration of the season. The cleansing rituals of the ancient Germans were reunited with their intention of preparing the hearth and home for the arrival of the New Year (though celebrated officially as continuous feast days marking the birth of Jesus Christ).

The Bewitching Nature of the Twelve Days of Christmas

Anyone who has spent a late December/early January in Germany (especially northern Germany) should have no difficulty in understanding the association of this season with malign spirits. As one German folk ethnologist has noted "not unnatural is it that at this midwinter season of darkness, howling winds, and raging storms, men should have thought to see and hear the mysterious shapes and voices of dread beings whom the living shun."

Just across the North Sea Shakespeare was moved to place this seven line commentary on the Twelve Days into the mouth of a Danish nobleman:

"Some say that ever 'gainst that season comes
Wherein our Savior's birth is celebrated,
The bird of dawning singeth all night long;
And then, they say, no spirit dare stir abroad;
The nights are wholesome; then no planets strike,
No fairy takes, nor witch hath power to charm,
So hallow'd and so gracious is the time."



On a strictly doctrinal level it takes no great leap of the theological mind to understand that if Christmas Eve is the most miraculous, holiest night (Heilgenacht) in the Christian Year an equal and opposite response can be expected from the other side in the days following. Evidently the early Germanic converts to Christianity saw the logic of this arrangement.

Things that Go Bump in the Twelve Nights

As already noted, Christmas Eve is the most supernatural night in the German calendar – for Christian

[Please turn to Twelve, Page 6]

The Twelve Days of Christmas will be celebrated

[Twelve, from Page 5]

devotion because God became Man to the accompaniment of angels and a miraculous star – for the ancients because the Winter Solstice was past and the cosmos was preparing for its rebirth.



Rumpelstiltskin

Throughout the centuries one manifestation of the magic of Christmas Eve is the ability of animals to speak. While few claim to hear them (and curses usually fall upon those that do) in the mid-19th century two brothers from Hanau in Hessen heard a Christmas Eve fable from an old woman in the Harz region about a donkey, rooster, dog, and cat with musical aspirations that were gifted with speech on Heligenacht.

Unfortunately the tale of this talking menagerie was published by Jakob and Wilhelm Grimm as *The Bremen Town Musicians* (Die Bremer Stadtmusikanten) without the holiday connection. Eighty years later, however, the loquacious livestock of Bremen so enthralled a young boy in Marcellin, Missouri, by the name of Walt Disney that he would spend a lifetime bringing the talking animals of German folklore to back to life...and it all started on the first night of the Twelve Days of Christmas.

In the far northern states of Mecklenburg and Pomerania the joy of Christmas Eve is often marred by the cold, howling presence of the “raging hosts” (das

wuthende Heer). While strictly secular meteorologist might call them “high winds due to low pressure over Schleswig-Holstein” the descendants of Hermann know that the moaning sounds and chilling atmospheric currents mark the passage through this world of the unfortunate souls of those who died without the grace of baptism, at the hands of violence, or under a witch’s curse.

Between Christmas Day and Epiphany most of Germany is still visited by some manifestation of die Frau. Until industrialization made spinning and hand-loom weaving unnecessary, this mysterious woman was strongly identified with flax, spinning wheels, and spinsters. In central Germany she is known Frau Holle or Holda, in Bavaria as Frau Berchta or Perchta, and in the Saxonies (Nieder-, Anhalt-, and Sachsen) as Frau Freen or Frick, or Fru Gode or Fru Harke.

The obvious linguistic similarities between her Saxon title – Frick – and the ancient Germanic goddess Frigg (from whom we derive “Friday”) creates a strong case for the antiquity of her presence. With spinning and weaving in decline these days she spends most of her Twelve Days seeking out lazy girls to punish and faithful, hard-working girls to reward.

The unlucky miller’s daughter of the Grimm brothers’ *Rumpelstiltskin* as well as the Princess Briar Rose in *Sleeping Beauty* (Dornröschen) probably had an original association with die Frau.

In Mecklenburg she appears as Frau Gaude who walks through villages with a pack of dogs (it is easy to confuse the howling of Frau Gaude’s dogs with the moaning of the “raging hosts” during a long winter in Mecklenburg). If she finds an unlocked door she sends one of her dogs into the unlucky house to whine and beg all year. Under no circumstances can the wayward spirit hound be turned away or sent to an animal shelter. Once you have let one of Frau Gaude’s puppies into your home you are cursed for an entire year and if you harm it or drive it away you may find yourself joining the “raging hosts” on next year’s trip through the Mecklenburg moors.

Doing good service to Frau Gaude, however, has its rewards. One carpenter who spent a cold Twelfth Night repairing her sled found that the wood-shavings from his bench had been transformed into gold coins.

Further south in Germany where Frau Gaude appears as Holda and Perchta her association between the

[Please turn to Twelve, Page 7]

The Twelve Days of Christmas will be celebrated

[Twelve, from Page 6]

unchristened souls making up some of the ranks of the "raging hosts" and her golden largess are both more strongly expressed.

When the Church introduced the Feast of the Holy Innocents on December 28 (commemorating the children slaughtered by King Herod in his maniacal campaign to destroy the infant Christ), the celebration of innocence somehow became interwoven with Perchta. In the valley of Saale River in south-central Germany she is the Queen of the Heimchen (souls of unbaptized children). One cold December night she appeared on the banks of the Saale and demanded that the ferryman take all of her Heimchen across the half-frozen river (some confusion may have occurred at this point in the Germanic-Christian synthesis between the legend of St. Christopher and the Christ Child and Perchta). Though unhappy, he agreed and later awoke to a boat full of gold.

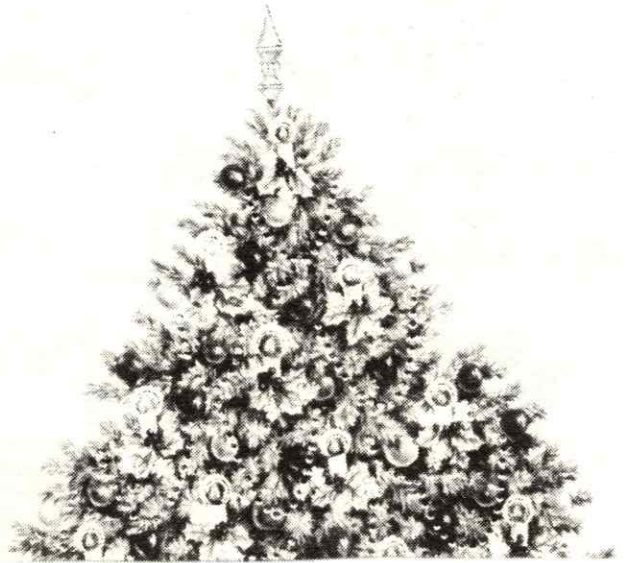
Upper Saxony's Perchta is almost benevolent when compared to her personification in Traunstein (Bavaria). During the Twelve Days Frau Berchte wanders the streets looking into windows. In her natural life she was the wife of Pontius Pilate who failed to stop her husband's false judgment and is condemned for eternity to look for true guilt.

If children do not play nicely with their siblings and cousins during the long holiday season (usually confined indoors during December in the mountains of Bavaria), Frau Berchte arrives on Twelfth Night to cut out their stomachs. She rarely leaves gold.

For reasons unclear to ethnologists when die Frau reached Hessen she acquired an entirely different persona. In the heart of Germany she is known as Frau Holle, "the kindly one," who appears as a beautiful woman with long golden hair dressed in purest white. She arrives each New Year's Eve (Silvester) between 9 p.m. and 10 p.m. to give presents to all hard-working girls. If it snows particularly hard on New Year's Eve or New Year's Day it is still common to hear "Frau Holle is shaking her featherbed" in Hessen and Thuringen.

If one manages to escape all of the manifestations of die Frau, the Twelve Days afford an opportunity to make resolutions for the New Year and also look for portents of what the next twelve months will bring.

The most ancient is the custom of "lead pouring" (das Bleigießen). A small measure of lead is melted by holding it in a spoon over an open flame. The molten lead is then



poured into a bucket of cold water. The pattern of the quickly congealed metal is read much like tea leaves. The shape of the lead predicts the year ahead i.e. a ball means good luck (rolling in your direction) but a cross means death.

Below is a chart of how to read your Bleigießen on Silvester 2006.

Einen guten Rutsch ins Neujahr! Anker - Hilfe in der Not, Ball - Glück rollt heran, Beil - Enttäuschung in der Liebe, Blume, Blumen - neue Freundschaft, Bock - Erwartung einer Erbschaft, Brille - Weisheit, hohes Alter, Dreieck - finanzielle Verbesserung, Fisch - Glück, Flasche - fröhliche Zeit, Glocke, Glocken oder Ei - frohe Nachricht, Ankündigung einer Geburt, Herz - sich verlieben, Hut - gute Nachrichten, Kreuz, Kreuze - Tod, Kuchen - ein Fest steht bevor, Kuh - Heilung, Leiter - Beförderung, Maus - heimliche Liebe, sparsam sein, Ringe und Kränze - Hochzeit, Schere - eine wichtige Entscheidung steht an, Schiff, Schiffe, Flugzeug, Flugzeuge oder Rakete, Raketen - Urlaubsreise, Reise ins Ungewisse, Schlange - andere sind nedisch auf dich, Spinne - das Glück hängt am seidenen Faden Stern, Sterne - Glück, zerbrochene Ringe - Trennung.

Technically in Germany it is a "Baker's Dozen" as the Feast of the Epiphany on 06 January is called the 13th Day.

Dr. Samuel P. Scheibler specializes in German folk culture. He holds the Pieper Family Endowed Chair for Servant-Leadership and is Distinguished Lecturer in General Studies, Milwaukee School of Engineering



A Bavarian Supper and Pfeffernusse

A recipe from Manfred Beger

Bavarian Supper
[Kassler Rippchen mit Kraut & Knödel]

Ingredients

- | | |
|------------------------------------|---------------------------------|
| 1 can sauerkraut. Drained & rinsed | 1 cup beef bouillon |
| 1 cup white wine | 2 slices bacon, diced |
| 2 T minced onion | 5-6 peppercorns |
| 1 bay leaf | 1 tsp caraway (optional) |
| 4-6 smoked pork chops | 1 box Panni Potato Dumpling Mix |

Brown bacon & onion in a Dutch Oven or a similar sized pot until the onion is tender and the bacon cooked through. Stir occasionally to keep the onion from burning. Add sauerkraut, wine, bouillon, bay leaf, peppercorns, caraway and stir. Bury pork chops in kraut mixture. Cover and simmer for one hour. Remove bay leaf & peppercorns before serving.

Make Knödel according to the directions on the box. [Mix with cold water, let stand 10 minutes. Form into dumplings & boil for 20 minutes].

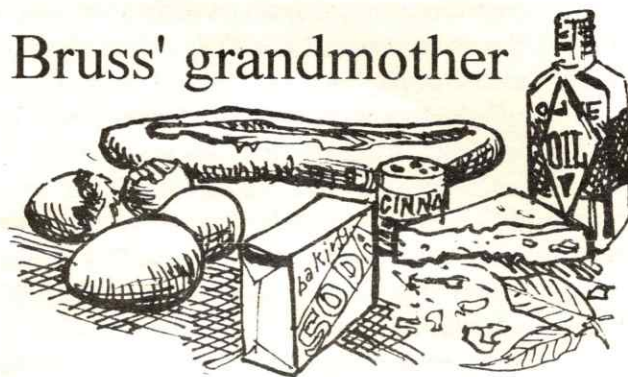
Optional: Melt 2 T butter in a large frying pan. Add 2 T breadcrumbs & stir until browned. Roll drained dumplings in bread crumb mixture.



A recipe from Carol Louise Bruss' grandmother

Pfeffernusse

- | | |
|-----------------|-------------------|
| 6 2/3 c. flour | 1 c. sugar |
| 1 t. cinnamon | 2 eggs |
| 1/4 t. allspice | 1/2 c white syrup |
| 1/4 t. cloves | 1/2 c/ molasses |
| 1/2 t. nutmeg | 1 t. baking soda |
| 4 t. anise seed | 1/3 c. water |
| 1 c. shortening | |



Mix flour, spices and anise seeds; set aside. Cream shortening and sugar well. Add eggs one at a time and mix well after each addition. Combine syrup, molasses, soda and water. Add to the creamed mixture. Mix in flour and chill. Roll on slightly floured board in long slender 1" diameter rolls. Cut rolls into 1/3" slices. Put cut side down on greased cookie sheets. Bake at 400 degrees for about 8 minutes. After removing from the oven, roll immediately in powdered sugar. Store in airtight container.

These cookies are best when "aged" for about a week or so before eating.



Sharing Chanukah from a "Kochbuch"

Recipes from Lorraine Hoffmann

Kartoffelpfannkuchen und Butterkuchen

In sharing recipes from "Ausführliches Kochbuch" (Frankfurt a. M. 1921), Goethe House of Wisconsin director Lorraine Hoffmann, who is the president of Lake Park Synagogue, included this message for readers of PERSPEKTIVEN:

"Since I do not have any Christmas recipes, I thought I would send you a few items out of my mother's 'Kochbuch.' The potato pancakes or Kartoffelpfannkuchen are a typical Chanukah dish because of the oil. Other Jews call them 'latkes.' Also my mother made 'butter cookies' or butter kuchen."

1688. Kartoffelpfannkuchen, westfälische. 6 große, mehlig, geschälte Kartoffeln werden roh gerieben, einigemal mit frischem Wasser bebedt und auf einem Sieb trocken ablaufen lassen; dann gibt man etwas Salz, 2 Eßlöffel Mehl und etwas kochende Milch daran, bindet die Masse mit 2 Eiern, macht in einer Pfannkuchentpfanne Butter heiß, gießt mit einem Löffel 2—3 Häufchen von dem Teig hinein und streicht die Masse mit dem Löffel so dünn auseinander, daß es 2—3 Pfannkuchen in der Größe von Kaffeeküpfchen gibt; sie werden auf beiden Seiten goldgelb und ganz rösch gebacken und so heiß wie möglich zum Tee serviert. Sie dürfen nicht viel dicker sein wie ein Messerrücken.

NB. Will man diese Pfannkuchen noch feiner machen, so drückt man die geriebenen Kartoffeln in einem Tuch fest aus, gibt Salz, 2—3 Eßlöffel Mehl, 2—3 Eier nebst $\frac{1}{4}$ l dickem, saurem Rahm daran; der Teig muß so dick gehalten sein, daß er vom Löffel fällt und nicht läuft.

2437. Butterkuchen, schlesische. 625 g Mehl, 180 g laue, zerlassene Butter, 125 g Zibeben, 20 g aufgelöste Hefe (im Sommer nur 15 g), etwas Zitronenschale und $\frac{1}{10}$ l Milch werden, ohne Vor- teig anzusetzen, untereinandergerührt und zart abgeschlagen. Man läßt den Teig gut reif werden, gibt ihn in ein butterbestrichenes Springblech mit sehr hohem Rand, drückt ihn mit der mehlbestäubten Hand egal auseinander und läßt ihn nochmals $\frac{1}{2}$ Stunde gehen; dann schneidet man 100—180 g Butter in feine Scheibchen, gibt sie auf den Kuchen, streut 250 g Zucker darüber, nach Belieben auch etwas Zimt und 2—3 Eßlöffel Rosenwasser, oder auch 65 g zerschnittene Mandeln, und backt den Kuchen bei guter Hitze 1 Stunde.

Ober: Feinen, aufgegangenen Hefenteig rollt man aus und belegt ein Blech mit hohem Rand so damit, daß noch ein 4 fingerbreiter Teig- rand darüberhängt; man füllt den Teig mit 65 g Butterscheiben, 100 g Zucker, 125 g Sultaninen, 125 g Rosinen, 65 g zerschnittenen, abgezogenen Mandeln und etwas Zimt, schlägt den Teigrand darüber, drückt ihn fest an, belegt den Kuchen nochmals mit 125 g Butter, 250 g Zucker, 65 g Mandeln, 65 g Rosinen und 65 g Sultaninen, läßt ihn $\frac{1}{2}$ — $\frac{3}{4}$ Stunden gehen und backt ihn bei guter Hitze 1 Stunde.



Austrian Chocolate Balls

Christmas Stollen

A recipe from Sy Kreilein and Joan Parsley
Austrian Chocolate Balls

Ingredients

2 oz. (2 squares) unsweetened chocolate ½ cup butter or margarine

Melt together in medium saucepan over low heat. Remove from heat.

1 cup of sugar 1 egg plus 1 yolk ½ teaspoon vanilla or almond extract

Stir into chocolate mixture, blend well.

1½ cups unbleached or all purpose flour ½ cup finely chopped nuts

Lightly spoon flour into measuring cup, level off. Gradually stir in flour and nuts until well combined.

Shape dough into ¾ -inch balls; place on an ungreased cookie sheet about 1-inch apart. Bake at 350° for 8 – 12 minutes until firm to the touch (do not over bake). Immediately remove from cookie sheet, cool.

1 oz. (1 square) unsweetened chocolate 1 tablespoon butter or margarine

¼ teaspoon vanilla or almond extract 1 cup powdered sugar

2 to 3 tablespoon milk

In same saucepan, melt chocolate and butter. Remove from heat. Add remaining ingredients and blend well. Dip tops of cookies into glaze to cover. Allow to dry completely before storing cookies covered lightly with waxed paper between layers of cookies.

Makes 4 dozen cookies.

A recipe from Joanne Benz

Christmas Stollen

1 envelope plus 1 tsp of dry yeast 2 tbs warm water. Check Temperature with thermometer

1 cup scalded milk ¼ cup sugar

1 1/2 tsp salt 1 1/2 tsp mace

2 tsp grated lemon rind 2 eggs beaten

4 cups of flour 1/2 cup melted butter

Mix yeast in warm water - set aside. Combine scalded milk, sugar, salt, mace and lemon rind. Cool to luke warm. Add yeast mixture and beaten eggs. Mix well. Add 2 cups of flour. Mix well. Add melted butter and beat well. Add remaining flour and mix well. Place dough in lightly greased bowl. Cover and chill until dough is firm enough to handle.

Knead in:

1/2 cup citrus 1/2 cup candied pineapple

3/4 cup raisins 25 dates cut.

Cover and let rest 10 minutes. Divide in half and roll each half into oval shape. Brush with melted butter and fold over 1/3 length wise. Allow to raise in warm place until it doubles in bulk. Bake in a 350 to 375 degree oven for 20 to 30 minutes.

Frost with a regular sugar icing or dust with powder sugar when cool...

The Christmas Pickle tradition: True or False?

When PERSPEKTIVEN was asking Goethe House of Wisconsin members to contribute recipes, traditions and German church service information for this Winter issue, director Dan Sweeney sent along this message:

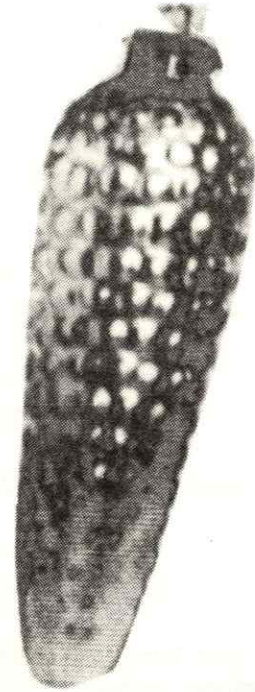
"I don't have any holiday recipes. Besides, I wouldn't want to hurt anyone with my cooking.

"As for traditions, we always hide a pickle ornament on our Christmas tree and after all of the gifts have been opened, the kids try to find the pickle ornament. Whoever finds the ornament first gets another present. As years went on, I ended up buying enough pickle presents so all three kids would get a gift anyway.

"Alles gute, Dan Sweeney"

In the Winter 2004-2005 edition of PERSPEKTIVEN, Dr. Samuel P. Scheibler, German folk culture specialist, offered this view on the Christmas Pickle:

"Every year American retailers offer blown glass pickles as 'Traditional German Christmas tree ornaments from the practice of hiding the Christmas pickle.' Every year German-Americans ask one another if anyone has ever heard of the custom. There is some evidence that a 'Christmas pickle' tradition started during the 19th century in the small Thuringian city of Lauscha. Not coincidentally, Lauscha's most famous product is blown glass, particularly Christmas tree ornaments. Whether an ancient Celtic-Germanic pickle ritual rests at the foundation of the Lauscha custom or not cannot be determined with any degree of certainty, but the best guess is that the 'Christmas pickle' is the product of clever modern retailers rather than creative medieval missionaries."



German Church Services

David's Star Lutheran Church, 2740 David's Star Drive, Jackson, Wisconsin, will have a German service on December 17 at 1 p.m.

Ridgewood Baptist Church 2720 Lilly Rd., Brookfield, 53005, (262) 784-8050, has a German church service every Sunday, except the third Sunday of each month. The Bible Study is at 9:15 a.m. and the church service starts at 10:30 a.m. in the east chapel. They do not have a special Christmas program scheduled.

Wisconsin Lutheran College has a German church service every Sunday at 9 a.m. in the chapel on campus in the main building.

Schwabenhof is planning a German Christmas Church Service on December 10 at 11 a.m. at the Schwabenhof.

Sherman Park Lutheran Church will have a service in German on December 3, at 2 p.m., 2703 North Sherman Blvd., Milwaukee, 414 445-5185.

Cherry Soup is a holiday treat

A recipe from Fred Kessler

A treat his mother, Marie Kessler, made - Cherry Soup

Ingredients

2 cans (about 2 ½ cups each) pitted red pie cherries (not pie filling)
 ¾ cup sugar (less or more to taste) 1 stick cinnamon
 1 t almond flavoring ½ c water
 1/3 c sour cream 1 t fresh orange zest for garnish if desired

Drain juice of cherries into 2 quart saucepan. Add sugar, cinnamon, almond flavoring and water. Heat to simmer covered and allow to cook for several minutes. Add cherries and continue to simmer covered for about 20 minutes so cherries can absorb flavor of juice. Thin with additional water if soup becoming too thick. Taste and correct seasoning as needed (cherries will remain more sour than juice). Serve warm or cool. Garnish with a dollop of sour cream and sprinkle or orange zest if desired.

Note: Modern update is to puree soup after cooking completed. Texture and taste are completely changed as sweet juice and sour cherries are combined into uniformly thicker soup with less sweet overall taste. Sour cream dollop and sprinkle of orange zest still adds a nice contrast. Serves 6 to 8

Dresdner Stollen

1 cup seedless raisins ½ cup dried currants
 1 cup mixed candied citrus peel ½ cup whole candied cherries
 ½ cup dark rum or brandy 2 packages active dry yeast
 ¼ cup lukewarm water ½ teaspoon sugar 1 cup milk (room temperature)
 ¾ cup sugar 5 cups flour ½ teaspoon salt ¼ teaspoon cardamom 2 lightly beaten large eggs
 1 teaspoon grated lemon rind ½ teaspoon almond extract
 ¾ cup (1 1/2 stick) unsalted butter, room temperature 1 cup coarsely chopped blanched almonds
 2 tablespoons flour ¼ cup (1/2 stick) melted unsalted butter Sifted powdered sugar

Soak raisins, currants, citrus peel and cherries in rum or brandy for 1 hour or more (overnight is even better). Dissolve yeast in lukewarm water with ½ t sugar. Let stand in warm place until it bubbles (about 3-5 minutes). Add milk. Combine ¾ c sugar, flour, salt and cardamom in large bowl. Stir in yeast mixture. Combine eggs, lemon rind and almond extract. Stir into dough. Break off pieces of butter and add to dough. Knead by hand or machine until dough pulls away from sides of bowl. Sprinkle board with flour. Continue kneading dough 15-20 minutes or until smooth and elastic. Pour off rum or brandy from fruit and pat dry stir in nuts. Sprinkle with 2 T flour, stirring to coat well. Very gently knead fruit and nuts into dough. (do not over knead or dough will discolor). Transfer to large well-buttered bowl, turning dough to coat all surfaces with butter. Cover with plastic wrap and let rise in warm place for about 2 hours or until doubled in bulk. Punch dough down and divide into two equal pieces with back of wooden spoon. (Do not cut, just press to keep gases sealed in). On a lightly floured board, gently roll one-half of dough into a rough rectangle about 10 x 16 inches. Brush with melted butter and then fold one long side to center. Brush folded side with additional butter. Fold over other side lapping ½ over first side. Point both of the ends slightly. Brush large cookie sheet with butter. Place folded dough on sheet and brush again with butter. Repeat procedure for other half of dough. Allow to rise again for about 1 hour, or until doubled. Meanwhile preheat oven to 375 (355 in convection oven). Bake stollen 40-50 minutes or until golden. Cool on rack. Top with sifted powdered sugar. (makes 2 - 16 inch loaves)

Adopted from Bon Appetit and modified by Ted E. Wedemeyer Jr.

Goethe House president, founding editor honored

Ted Wedemeyer, Bob Wiesian in Milwaukee Kickers Hall of Fame

By Helga Nikolic

Judge Ted E. Wedemeyer, Jr., president of Goethe House of Wisconsin, was inducted into the Milwaukee Kickers Hall of Fame Oct. 28 at Uihlein Soccer Park, the Kickers' facility.

Honored at the same event was Robert W. (Bob) Wiesian, a founding co-editor of PERSPEKTIVEN, the quarterly publication of Goethe House of Wisconsin.

Ted served as president of the Milwaukee Kickers Soccer Club from 1972-'76 and was chairman of the board from 1976-'81. He was instrumental in guiding the Kickers through the first decade of growth by securing not-for-profit status, working with community partners to acquire land for home fields, and structuring the organization of administrative and player levels with a vision toward future development of the club.



Ted E. Wedemeyer Jr.

Chief Judge, Wisconsin 1st District Court of Appeals

The Milwaukee Kickers Soccer Club will celebrate its 40th anniversary in 2008, and the backbone of the group was always its volunteer base. The Hall of Fame was instituted last year to honor the many volunteers whose efforts and dedication were responsible for the explosion of soccer (especially youth soccer) in the metro Milwaukee area as well as the entire state.

The Kickers started with five teams in 1968 and now field more than 700.



Robert W. Wiesian

Ted's leadership in the crucial growth decade of the 1970's advanced the club's direction much faster than early projections foresaw.

As his presenter, Kickers Director of Coaching, Jerry Panek, said in his introduction, Ted's interests were not just in the Board room; he was out on the new fields, picking up stones, riding the tractor, lining the fields...whatever it took to further the development of the organization. In the meantime, he became further involved on the state level and, subsequently, on the national level, serving on the USSF appeals committee.

It was Bob Wiesian, who actually brought Ted into the soccer community and got him interested in participating. Besides his varied involvements in civic and community affairs, soccer was a longtime interest of Bob's and he was affiliated with the old Brewers Soccer Club before he joined the Kickers.

Through his work at The Milwaukee Journal, Bob was an expert in layout and production, photography, advertising and copy work, making him a perfect candidate to fill the need in producing the Kickers' communication vehicle, the KICKS magazine. He served on the Kickers Board of Directors and in several leadership positions on the Executive Committee, as well as organizing several tournaments for the club.

Introduced by Ted Wedemeyer, who had worked with Wiesian on the Milwaukee Board of Zoning Appeals over the years, Bob was lauded for his creativity and work ethic, especially in helping to provide an "image" for the young club.

There were six other honorees recognized by the club to reflect the work of the 1970's: Judy Ehlenfeldt, Elmer and Nancy Ehlers, Judy Keyes, Jim Moynihan and Hans Mueller.

Holiday Musical Events 2006

Milwaukee Symphony:

Handel's Messiah December 1 & 2 – 8 p.m. Marcus Center

Doc's Holiday Pops December 8 & 9 – 8 p.m. December 9 & 10 – 2:30 p.m. December 10 – 7:30 p.m. Marcus Center

Milwaukee Symphony:

Holiday Classics December 20, 21, & 22 – 7:30 p.m. St. John's Cathedral Tickets and prices for the above events: Box office: 414-291-7605.

Milwaukee Theatre:

Boston Pops - 2006 Family Christmas Tour December 6 – 7:30 p.m. Conductor Keith

Lockhart and The Boston Pops return to The Milwaukee Theatre with an all-new holiday show. Tickets: Ticketmaster outlets, phone 414-276-4545 or online www.ticketmaster.com Milwaukee Theatre:

Lorie Line – 2006 Holiday Tour December 20 – 7:30 p.m. Lorie Line returns again with an all-new holiday spectacular which this time will explore many old-fashioned traditions of Christmas and will feature all the favorite carols of the season. Tickets: Ticketmaster outlets, phone 414-276-4545 or online www.ticketmaster.com

Milwaukee Ballet:

The Nutcracker December 15-29 Marcus Center Tickets and times: 414-902-2103

Online www.milwaukeeballet.com

Bel Canto Chorus:

Sing We Now of Christmas December 9 – 7:30 p.m. Sharon Lynne Wilson Center, Brookfield.

December 10 – 3:00 p.m. Cedarburg Performing Arts Center, Cedarburg. Bel Canto Chorus will celebrate Christmas with a beautiful program featuring John LaMontaine's lovely "The Nine Lessons of Christmas" which will be accompanied by harp and percussion. A potpourri of holiday carols will round out the program www.belcanto.org

Waukesha Symphony:

A Vienna Christmas December 5 – 7:30 p.m. Erin York, soprano and Choirs of Arrowhead High School. Shattuck Auditorium, Carroll College. www.waukeshasymphony.org

Alverno College:

Holiday Concert December 10, 2006 1:30 - 3:00 p.m. Chapel of Mary Immaculate, 3401 S. 39th Street, Milwaukee.

Concordia University Wisconsin:

Christmas at Concordia. Friday, December 1 and Saturday, December 2 at 7:30 p.m. All seats \$10.00.

Tickets must be reserved by calling 262-243-4243 or email at music.department@cuw.edu

Early Music Now:

The Waverly Consort – "The Christmas Story"

Friday, December 8 – 8:00 p.m. – Wisconsin Union Theater (Madison)

Saturday, December 9 – 7:30 pm – The Basilica of St. Josaphat (Milwaukee)

Sunday, December 10 – 3:00 p.m. – First United Methodist Church (Evanston) Tickets online: www.waverlyconsort.org

In the spirit and pageantry of the medieval church dramas and mystery plays, the Consort recounts the events of Christmas – the message of the Archangel Gabriel, the journey of the Magi, the intrigue of Herod, the flight into Egypt – in an uplifting celebration or ritual drama and song.

The West Bend Art Museum

Midwestern virtues: A Robert Von Neumann Retrospective

Settling in Wisconsin in the 1920s from his native Germany, Robert von Neumann adopted the regionalist style of the 1930s and was one of the last of the German-American artists to mold and shape Wisconsin art. While scenic Wisconsin themes were common in his work, his best known work features common laborers and fishermen portrayed as heroic figures. Von Neumann worked in all two-dimensional media and excelled in printmaking. This retrospective exhibition will be the first of its kind in thirty years. Sponsored by Cedar Communities, Inc.

SNEAK PEEK: 10:30 a.m.-11:30 a.m. Friday, January 12th, 2007. Program: Discussion of RvN show and work by museum staff and reminiscences of RvN by two former students. Prospective Participants: Graeme Reid or Tom Lidtke (West Bend Art Museum staff).

OPENING RECEPTION: 1:30 p.m.-4 p.m. Sunday, January 14th, 2007. Special program: Four person panel featuring two former students of RvN and two collectors/dealers. Moderator: Tom Lidtke or Graeme Reid. Format: Discussion of RvN as a teacher, what they learned and how they applied that knowledge. Also, why RvN is collectible and what works are more collectible than others. Prospective participants: Erwin Nowicki (former student/friend); Bill DeLind (art dealer); Robert Fiedler (former student) Laurence Rathack (former student/friend). Time of panel: 2:30 p.m.

The West Bend Art Museum is located downtown at 300 South 6th Avenue.

Goethe House of Wisconsin

Please clip this membership form and send to Goethe House Wisconsin at 814 West Wisconsin Avenue, Milwaukee, WI 53233

Date:.....
 Name:.....
 Address:.....City.....State.....Zip Code.....
 Telephone.....E-mail address.....

Signature.....

Application for: (Check one) ☐ New membership ☐ Membership renewal

Goethe House Friends:

☐ Life membership (\$1,000)
☐ Patron (\$500)
☐ Benefactor (\$250)
☐ Friend of Goethe (\$100)

General Membership (Annually):

☐ Family membership (\$50)
☐ Association membership (\$50)
☐ Individual membership (\$25)
☐ Educator Membership (\$20)
☐ Senior membership (\$20)
☐ Student membership (\$20)

Please make checks payable to **Goethe House of Wisconsin**

Goethe House of Wisconsin

PERSPEKTIVEN Signpost

Story of
"The Twelve Days
of Christmas"
Cover story

Spielplatz -
Gingerbread Houses
for the children
Page 4

Christmas
Pickle Tradition:
True or false?
Page 11



RETURN SERVICE
REQUESTED

NON-PROFIT ORG.
U.S. Postage
PAID
Milwaukee, WI
Permit No. 3419

Goethe House of Wisconsin
814 West Wisconsin Avenue
Milwaukee, WI 53233

