

Die Golden Gate Zecher

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NACHRICHTEN

April 2010

Zecher Auction at Elliott Home in Vallejo!

Our second meeting of 2010 will be held in the historic town of Vallejo at the home of Steve and Suzanne Elliott on April 24. Always a favorite Zecher meeting place, the Elliott home contains several large and numerous collections that represent Steve and Suzanne's diverse interests. Among them are antique ice cream scoops and oyster plates that line the walls in the kitchen while high-quality steins and wood carvings are displayed in the den, dining and living rooms.

Our guest speaker is Terry Hill, coming our way from our sister California chapter, Erste Gruppe. Terry will be presenting a program on Richard Riemerschmid, a gifted designer, artist, and architect, and perhaps the most influential German designer of the last century. Of special interest to us was his ceramics design work for the Meissen Porcelain Factory and Reinhold Merkelbach in Grenzhausen.



Richard Riemerschmid
and one of his designs



Also on the day's agenda will be our popular Zecher auction, which has always been a fun-filled event and our only club fundraiser. Members are asked to bring out those steins, go-withs, white-elephant and other items that have migrated to the back of your shelves and closets. Donate them to a very worthy cause – our Zecher treasury. Our auction proceeds are used to bring us knowledgeable speakers like Terry Hill, offer special events, and keeps our membership dues low! Since it has been just over a year since our last auction there will be many interesting treasures that will show up. You're sure to be taking something home, so bring your checkbook as well as your auction items!

Suzanne reminds us that the Elliott home is on a cul-de-sac, and parking is limited to the street – please do not park in or block the driveway. Members may be dropped off at curbside with the driver then finding street parking nearby.

We hope to see you at the April 24th Zecher meeting and Auction in Vallejo, CA! Our program featuring Terry Hill promises to be outstanding. Steve and Suzanne are gracious hosts, and with their large and diverse collections a visit to their home is always an interesting adventure!

2010 EVENT CALENDAR

April 24 GG Zecher Auction, Elliott, Vallejo, CA
- Guest speaker: Terry Hill on Richard Riemerschmid

June 4 Pacific Stein Sammler, Masenheimer

June 26 Erste Gruppe, Monterey Park, CA

Aug 21 or 28 GG Zecher – Open

Sept 9 -11 SCI Convention, Myrtle Beach, SC

Nov. 13 GG Zecher – Open

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A Message from Zecher President Dave Lowry

I would like to thank the Zecher membership for voting for me as this year's President of the Die Golden Gate Zecher chapter. This is not only my club or the other guy's club - this is OUR club. Yes, it's nice for all of us to look forward to and attend our Zecher meetings because we enjoy the great long-lasting friendships and steins that we all experience and share. But, there is a lot of behind the scenes work that goes on to arrange meeting locations, speakers, etc. Therefore, I would like to encourage any and all members to help out in ways that are needed.

How about serving as Secretary? This person takes minutes of the Board and General Meetings, forwards these to the President and Newsletter Editor, sends a thank you card to the hosts of our meetings four times per year, and brings the name badges to the meeting each time.

How about opening your home for a meeting or helping with set-up or clean-up at someone else's home to lighten the load on that host? And meals can be home-prepared or catered, with costs covered. All help that is offered is greatly appreciated by us all and we look forward to another great Zecher year!

We have an experienced Vice-President in Steve Morris - he will be scheduling some great meeting locations and interesting speakers for us all to enjoy. How about those fantastic newsletters produced by our Newsletter Editor Chuck Schoppe! In my opinion they are the best newsletters found through-out all of SCI. We appreciate the great job he is doing!

Dick Hughes will continue doing a great job as our Treasurer and we appreciate his work tremendously. Ken Wasson has agreed to continue as our Historian and he will be working on a computer or website album storage capability that we all can continue to enjoy. Details will follow as Ken works this out.

We continue to have our own treasure trove of stein knowledge in our Chapter Contact, Les Paul. Take advantage of his knowledge - try to Stump this Steinologist! We also have the pleasure of retaining Board Members Nancy Morris, Julie Hughes, and Bea Taus. Any Zecher member in good standing is encouraged to attend the Board meetings. That allows you to be more involved in OUR club.

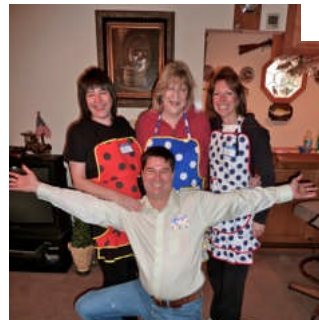
Since we are a STEIN club, how about bringing a stein to each meeting and drinking your beer or other beverage from it? Do you refer other collectors or friends to the club? If we do this, we can do our part in membership generation! Invite anyone interested to a meeting and we will be happy to warmly welcome them! I welcome your suggestions!

We have a great meeting planned at the Elliott's, with a great speaker and our auction. Get out those collectibles, household items and other things you've packed away and bring them with you for auction. Everyone wins!
Prosit, Zechers!

Dave Lowry

Our February Meeting at the Seavers'

A cool but sunny California day and the generous hospitality of Marc and Maxine Servers made for a great meeting in Alameda. We were joined by Maxine's daughters and son, and we welcomed Mark & Claire Fieger of Erste Gruppe, and our newest members Bob & Linda Bebemeyer. Bill Hamer's presentation on Faience steins and manufacturers was both entertaining and educational. Our thanks to Bill, Marc and Maxine for a very memorable day in Alameda!



Photos by Ava Brecht and Chuck Schoppe

THIS IS YOUR LAST NEWSLETTER!

Yes, it is if you have not mailed in your 2010 membership form and dues! If you are behind in mailing in your renewal, you will miss out on future meetings and the activities that your Zecher officers and board members have planned, scheduled and arranged, just for you. Please help us to minimize our bookkeeping and membership paperwork by mailing in your membership renewal on time - this is your last reminder! For your convenience you will find a membership renewal form on the last page of this newsletter. Don't delay, mail it today!

Searching for the Worst Wurst

By John Mann

Not knowing the difference between knockwurst, bratwurst, fatwurst or any other worst-*wurst*. I ask, "What type of wurst should I be eating?" I know enough to exclude the typical 'American Worst' - the hot dog. I need more information! The only thing to do is Google up German *wurst* on the internet.

I thought I would start with the typical *Oktoberfest* wurst, "**Weisswurst**", a "white sausage" and is very pale and delicately flavored; made of veal, sometimes beef and pork, cream and eggs; a specialty of Munich and traditionally served at *Oktoberfest* with rye bread, sweet mustard and of course, beer. Did you know that the skin must by no means be eaten? Well, that leaves it off my wurst list.

More than a thousand varieties of wurst exist, some being available everywhere and others are local specialties. Almost all modern wurst features pork and sometimes beef or veal, spices, and peppercorns, but the other ingredients make each wurst distinctive.

I have viewed a variety of German wurst and ingredients, quickly eliminating a few varieties but I think the *Thuringian bratwurst* is the one *wurst* containing ingredients acceptable to my personal requirements. **The Thuringian bratwurst**; perhaps the most popular variety of sausage in a country where wurst is worshiped as sacred grub, is distinguished from the other 41 varieties of German bratwurst mainly by its distinctive spices marjoram, garlic, sometimes a bit of lemon, and its fat content only 25 percent, compared with up to 60 percent for greasier cousins. It's also supposed to be cooked and eaten within 24 hours after it's stuffed in the casing. The sausage is generally between 6 and 7 inches long and is served on a small, crusty bread roll, the main purpose of which is to keep fingers off the meat. It is traditionally served with mustard, though barbarians, (Americans?) sometimes top it with ketchup; *Thuringian* bratwurst must be roasted or grilled. To fry it is a sin. Note: Wurst is sold at the butcher - in the south called "*Metzger*", in the north "*Fleischer*" or "*Schlachter*".

The Germans in the State of *Thuringia* are extremely proud of their bratwurst, so much so that they have constructed the **German Bratwurst Museum** in *Holzhausen*, crowned by a sausage-and-bun sculpture. This bit of advertising appears to be very American like, reminding me of something one would see in LA. Remember the giant doughnut or the Brown Derby advertisement.

The *Thuringia* Museum has provided us with some nice to know tidbits of information about the *Thuringia* wurst. Each person in *Thuringia* eats an average of 60 bratwursts a year, (one per week, I can easily do that). Of course the topper story is of Hans Stromer who ate 28,000



bratwursts during a long stint in jail in the 16th century, (Wow! That is three Brats a day for 25 years). There's also a corner dedicated to Karl Sterzing, a butcher, or **Fleischermeister**, from the village of *Grossbreitenbach*, who grilled an estimated 2 million bratwursts at his home between 1945 and 1985.

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The majority of our SCI members are familiar with the "Reinheitsgebot" (German Beer Purity Law) ordered by Duke Wilhelm IV of Bavaria in the year 1516 that regulates the brewing of beer in Germany. The 1516 regulation, thought to be the oldest food regulation in the world has been challenged by the amateur historian Hubert Erzmann. While digging in the city archives in Weimar, Germany, Erzmann unearthed a yellowed, handwritten parchment dated **1432** that laid down the law regarding the production of *Thuringian Rostbratwurst*. The official document decreed that bratwurst from this corner of *Thuringia*, today a central German state, be made only from "pure, fresh" pork. Forbidden were beef, internal organs, parasites and anything rancid. Now you have it, the German version of the chicken-or-the-egg conundrum: Which was regulated first, beer or bratwurst?

Popular German Wurst (Sausage):

Bierschinken—a large slicing sausage with chunks of ham and pistachios.

Bierwurst—coarse-textured slicing sausage flavored with juniper berries and cardamom

Blutwurst—blood sausage, which comes in many varieties; it is eaten sliced and cold or fried like black pudding

Bratwurst - The main species of German sausages is the world-renowned "Bratwurst". It is, indeed, very popular in the country and made from a blend of finely-ground pork and veal and then precooked. The Bratwurst can come in a lot of variations. Most common are the spicy "**Thuringer Bratwurst**", the small "**Nurnberger Bratwurst**" with Marjoram, the hearty "**Schinkenwurst**" or the white Bavarian "**Weisswurst**". All sausages are served with "**Senf**" (mustard) and make a great lunch or snack, especially when served with "**Kartoffelsalat**" (potato salad), "**Bratkartoffeln**", (a side of hot sauerkraut and a slice of heart bread). A Bratwurst can also be ordered as "**Curry Wurst**". It is then cut in small chunks, covered in tomato sauce with a teaspoon of curry powder on top. A big deal in Berlin.

Bockwurst or Knackwurst - Another type of German sausages is the "Bockwurst" or "Knackwurst", made from veal and pork. The name derives from the cracking sound that you hear when you take a bite. The Bockwurst comes in different lengths and diameters. The thin and long ones are called "**Frankfurter Wurstchen**"; the thin and short ones are called "**Wiener Wurstchen**". They look like viennas but are firmer and taste spicier. *Bockwurst* are heated in hot water and are usually served with mustard, a slice of white bread or potato salad and Bock Beer, especially in the spring.

Braunschweiger—a spreadable smoked liver sausage enriched with eggs and milk; the most well known of the liverwurst sausages.

Cervelat—similar to Italian salami, a slicing sausage of pork and beef, spices and often mustard or garlic; Thuringer is a common variety of German cervelat.

Frankfurter—the genuine German variety (not the same as an American frankfurter) contains finely chopped lean pork with a bit of salted bacon fat, and is smoked; reheat in simmering liquid.

Wienerwurst—believed to be the origin of American frankfurter; beef and pork flavored with coriander and garlic.

Wurst does not only mean sausage but also stands for the hundreds of different types of processed meat that Germans eat as slices or spread on top of their bread. This kind of Wurst is also called "**Aufschnitt**".

The most common types of *Wurst Aufschnitt* are:

Fleischwurst Made from veal and pork. Looks similar to poloni but is firmer and spicier.

Mettwurst or Teewurst A spread from pork and beef. It has a smoky flavour. Teewurst is fine, Mettwurst coarse

Leberwurst A spread made from veal and veal liver. Comes in fine and coarse, with onions or without and in many other variations.

Nuss-Schinken A delightfully smoked Westphalian style ham with absolutely no fat. Sliced paper-thin.

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Lachsschinken Boneless loin of pork carefully wrapped in a thin layer of fat and then gently cured and smoked. A ready-to-slice delight for gourmet tastes.

Dauerwurst (Salami) There are always dozens of different kinds of Salami available, also called "Dauerwurst".



How can I get the best pork sausage in the USA? The very best, freshest, (and usually leanest) pork sausage would be from a local butcher shop or meat processor. Most of these butcher shops use only fresh pork, and if the product doesn't sell in 3 days, they reduce the price and freeze it. So ask

your butcher how he makes his pork sausage. Fresh tasting sausage has a short life span, (1 week at the most). Make sure you are buying the freshest and best tasting sausage possible.

Should you buy national brand made pork sausage? The next best available choice at the supermarket is one of the national brands, such as Johnsonville. With national brand sausage the biggest worry is how fresh it is. The expiration date or "best when used by" code can be misleading. These dates usually do not tell when the sausage was actually made. Frozen national brand sausages would be a little better. But frozen sausage usually begins to lose its taste within 1 to 3 months.

Never buy "grocery store made" pork sausage.

Almost all grocery stores make their store made pork sausage from "Pulls". A pull is a cut of pork that has been for sale in the display meat case but did not sell by the stores expiration date. They de-bone the pork cut if necessary, add more pulls, then season and grind the sausage and put it out in the display case for sale.

Some Interesting Pork Facts

Sea captains used to keep pigs on board their ships. In the old days, sea captains kept pigs on board because they believed, should they be shipwrecked, pigs always swam toward the nearest shore.

The pig is rated the fourth most intelligent animal. Pigs are part of the order artiodactyls (even toed, hoofed animals). There are more than 180 species of pigs, found on every continent except Antarctica. They come in just about any size and color; have an average lifespan of 20 years and litters from 2 to 12 piglets.

Pigs are often thought to be dirty, but actually keep themselves cleaner than most pets. They are seen lying in mud because they do not have sweat glands and constantly need water or mud to cool off (think Hippo and sunburn).

Uncle Sam, "During the War of 1812, a New York pork packer named Uncle Sam Wilson shipped a boatload of several hundred barrels of pork to U.S. troops. Each barrel was stamped 'U.S.' on the docks, it quickly became bantered about that the 'U.S.' stood for 'Uncle Sam,' whose large pork shipment looked to be enough to feed the entire army. Thus did 'Uncle Sam' come to represent the US Government itself."

Pork is big business: it is the world's most widely-eaten meat. It therefore is rather apt that pigs are responsible for the naming of one of the world's leading financial centers. To stop free-roaming pigs rampaging through their grain fields, Manhattan Island residents built a long wall on the northern edge of what is now Lower Manhattan. The street that came to board the wall was named... "Wall Street".

Domestication of pigs took place in China around 7500 BC. China still is the largest producer of pigs.

In Denmark, there are twice as many pigs as people.

Pigs are mentioned twice in the Bible. Sheep are mentioned 45 times, and goats 88 times.

- Editor's Note: this article, by John Mann, originated in the Erste Gruppe's newsletter "Stein Zeitung", issue 133, and has been edited for publication in this issue of "Die Golden Gate Zecher Nachrichten".