



Das Rundschreiben

Website: www.indianapolisgak.com

8602 S. Meridian St. • Indianapolis, IN 46217 • (317) 888-6940



February NEWS: Time to Pay your Annual Membership Dues

With the new year comes the renewal of your membership at the German American Klub.

Please go to www.indianapolisgak.com to download an application or grab one at the Edelweiss

February Dates to Remember:

Start the weekend off with Friday night music at the Edelweiss.

- February 2: The Wilsons
- February 9: Steve Board
- February 14: Steve Bogard
- February 16: Polka Bob
- February 23: Luke Carol Project

Valentine's Day at the Edelweiss – Wednesday, February 14!

Could there be a better combination – Valentine's Day and the Edelweiss' Wednesday Night Buffet! Bring the special someone or bring the whole family. We will kick the buffet up a notch or two plus an expanded salad bar. We will be offering a special champagne/dessert combo at a special price. And Steve Bogard will be in the house playing your favorite tunes! Reservations are recommended for parties of 4 or more. Call today and make your reservation – 317-888-6940.

Sudzfest May 19th Volunteers Still Needed!

Ladies Axillary News



Ladies Axillary Garage Sale March 10th. Please drop donations off Tuesday March 6– Friday March 9 after 4 pm.

Ladies' Auxiliary Fashion Show and Champagne Brunch

Saturday, April 14, 2018

Make your reservations now to attend the highlight of the spring season – the Ladies' Auxiliary Fashion Show and Champagne Brunch on Saturday, April 14th. Doors open at 10:30 a.m. with the champagne brunch starting at 11 a.m. Dressbarn is back featuring the latest fashions from their spring and summer collections. See fashions modeled by our own Klub members with the same clothing available at their Southport Commons store. Attendees can also participate in a silent auction with baskets filled with goodies for bidding. Tickets are \$15 and can be purchased ahead of time or at the door. For more information or to purchase tickets, call (317)445-3929.

President's Message

We are now entering a month that I enjoy, February. Aside from the sometimes harsh weather, we enjoy a couple of holidays along with the special day referred to as Valentine's Day. A day to recognize those you love and care about. This year the Edelweiss will have a special additional treat to add to your Wednesday Buffet, I hope you will join us to celebrate with that special individual on Wednesday, February 14th. February is also a great month to celebrate birthdays. I want to remind all members that they should let your hostess know that this is their birthday month and she will provide a free desert or appetizer along with your meal (only once per month). We decided to do this a few years ago as our special recognition of you as a valued klub member. We also are a great place to have a family birthday party and invite you to bring in your own birthday cake to share with your family if you so desire. Many establishments will not allow such activity, but we want to help you celebrate with your family, just call ahead and let us know what plans we can help you with on your special day.

The GAK seems to always be needing something replaced that many members may not know about. Recently our kitchen freezer, which was about 20 years old, failed and the Board approved the purchase of a new freezer. Many costly items may not be apparent as you dine or visit the GAK, I want to encourage all of you to attend our membership meetings as and when possible. Membership meeting are always on the third Tuesday of each month at 8:00 in the Banquet Hall. I would like to propose an amendment to our by-laws at our next Membership Meeting that would allow the Board to select a date in April for our Annual Membership Meeting. Currently that meeting is scheduled to be held on the third Tuesday in April. I'd like for us to have the ability to adjust the date to a day and time that is more conducive to membership attendance such as a Saturday or Sunday afternoon. If you are able to do so, please plan to attend the February Membership Meeting on Tuesday, February 20th to assist with this decision and effort if you agree.

See you at the Klub,

Merrill "Doc"

American Flag Display

The German-American Klub has been honored by one of our Life Time Members, Eva Cummings. She has donated a special American flag to the Klub. This flag was dedicated and flown in the Rotunda of the United States Capitol for Gary K Cummings, her husband.

The Board of Directors would like to mount and frame this flag to be displayed on a wall in the Banquet Hall. The flag will be properly protected and at the same time it could be easily taken down and stored when decorating the room for parties if needed. Three estimates were received for this purpose, all three were slightly over \$300 dollars for both the framing and the proper matting so that the flag will not sag when displayed. The Board decided that it might be appropriate to request a special collection of funds from the membership and others for this purpose. We will try to establish a collection container in the Edelweiss in the near future or you may simply send a note to the Board of Directors indicating your desire to contribute to this cause. We believe this will be a great addition to the klub.

The Federation of German Societies is looking for Park Workers

The Federation is currently seeking applicants for park maintenance for 2018. Work months are from April through early November; must be available to work weekends and early mornings, approximately 10 hours up to 25 hours per month. Pay is \$10.00 per hour and pay is issued once per month. If interested, please e-mail Lisa Brinker at lisab8600@hotmail.com

Fröhliche Starkbierzeit!

GAK Member: Travis J. Jerde, Ph.D.

"Extra strong lagers, the bock beer, are the brandy, cognac, and port equivalents of the beer world. They are capable of Armagnac status on the tongue."
~Garret Oliver
Head Brewmaster-Brooklyn Brewery

For many of us, the end of the December holiday season brings a feeling of malaise—a reckoning that the comings and goings and excitement has come to an end, and a long season of drear awaits us before the sun awakens in spring to warm our spirits and beckon us to the outdoors. The decorations come down, the music shifts back away from uplifting holiday favorites, and gatherings of friends and loved ones complete with delicious decadence are placed on a shelf in our memories. In some ways, February and March are a poetic fit for the Lenten season of sacrifice and scarcity—a seasonal purgatory. Once upon a time, this was certainly part and parcel to a seasonal depression that set in for me, before I discovered what truly may be the "Most Wonderful Time of the Year": Starkbierzeit.

Translated as "strong beer time" in English, Starkbierzeit begins roughly in mid to late January during the cold dreary winter months. The strong lager of the German doppelbock is the centerpiece of Starkbierzeit, and its rich, malty, warming flavor blends perfectly with this time of year. It is the perfect velvety complement to rich winter foods, a warm fire, and a great book, but it is also the perfect complement to a hearty meal and great friends at the Edelweiss Restaurant at the German American Klub, and the Klub has several outstanding authentic doppelbocks in bottles to complement and enhance the season.

Starkbier history: The starkbier story diverges into its own arm of brewing history in the mid 14th century in the village of Einbeck in Northern Germany. The original bocks were copper to brown-colored ales; the color being consistent with the brownish colors that all beers had at the time as the malting kiln that made pale malts possible had not been invented. These were top-down fermented ales, as lagering had not yet come to practice in brewing, and they were strong, at some 6-10% ABV. This became a very popular style in Einbeck, and when the town joined the Hanseatic League in 1368, this gave the brewers in the village access to the well-established trade routes throughout the League. The popularity of the style grew, and by the late 1600s, the Einbeck beers were revered throughout the Holy Roman Empire lands, including the large Southern city of Munich, where the lagering process was being employed. Due to the heavy pronunciation in the Bavarian dialect of the region, the Einbeck beers were often pronounced as Ein**BOCK**.

The style was of particular interest to fasting Paulaner monks in Munich who adapted the styling into their Lenten fasts. The strong, rich malty stylings of the bock were further intensified in the Paulaner version, and under Reinheitsgebot, it was fermented in cold conditions for long periods in the "lagering" process. The style eventually became so synonymous with Bavarian stylings that the unique Bavarian pronunciation of einBOCK beer—shortened simply to "bock"—became the universal moniker of the style. The stronger and thicker Paulaner product became known as doppelbock, or "double bock" beer.

The Paulaner monks used their new concoction to sustain them during the Lenten fasts in which solid food had been prohibited for the Piety, but liquids were allowed. The rich doppelbock provided a much denser source of calories and more nutrients than other beers. Of course, all this carbohydrate in the wort also promoted the formation of more alcohol, and stories persist of some fun times in the Paulaner monastery. Legend has it that Pope Urban III got wind of our heroes' new product and their imbibing in it, and had originally ruled it against the Canon for Lent. The monks reportedly convinced the Pope to try their product, and according to the legend, the beer became damaged (by oxidation, light, or heat, presumably) on the long trip from Munich to Rome, so as to become essentially undrinkable. When the Pope finally tried this tarnished version, he declared it nearly unpalatable, and if the poor monks had to drink that to survive, they could—for certainly no one would *enjoy* drinking it. The monks called



A Paulaner monk
"sacrifices" for Lent

their product “Salvator”, or “The Savior” to recognize the sustaining qualities of the product, and to honor the one who inspired it. One can only imagine what the label might have looked like had hipsters been involved in the craft brewing world in those days as they are today!

The chemistry of the doppelbock: Doppelbocks are full-bodied beers that boast a rich, intense, malty sweetness with just enough hops to balance the huge body. Today, they can be a bright helles color (blonde or “helles” doppelbocks), but much more commonly they exhibit a ruby, amber or brownish hue. Some doppelbocks are even darker (“dunkel” doppelbocks) that approach even a schwarz-like darkness. The wonderful, rich flavor comes with a price in the form of ABV (alcohol by volume), in which the style is above 7.5% ABV and can approach as high as 12% ABV, though measurements in the upper 7’s or lower 8’s are most common. The high density of the wort requires an extended lagering process, and doppelbocks are routinely lagered for 6 months or longer to develop the optimal blending of flavors, mellow the alcohol flavor, and to eliminate undesirables in the product from fermentation, such as diacetyls. The result: a complex, velvety-smooth elixir that dances on the tongue, warms the mouth, and brings a feeling of *gemütlichkeit* no other style of beer can quite match. The optimal serving temperature for a doppelbock is 55-60 degrees Fahrenheit; you simply cannot taste and enjoy the flavors of this beer at refrigerator temperature because the flavors are most detectable to the palate at warmer temperatures. Most enthusiasts serve their doppelbocks in a stemmed tulip glass, and a volume of a drittel liter (330 ml/ 11.2 oz) is common.



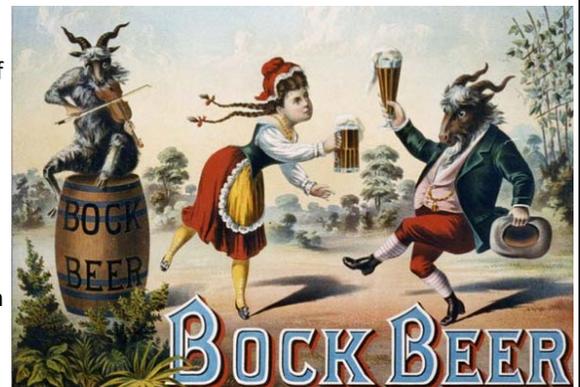
Had Pope Urban observed such a scene, the history of bock beers would have been different

Starkbier Nomenclature: The Paulaner Brewery in Munich is descended from the original monks, as is their doppelbock product, *Salvator*. *Salvator* is one of the most recognizable beers in the world, and is considered the father of doppelbocks due to its history defining the style. The suffix “-ator” is customarily added to named doppelbocks worldwide as a reference back to the original. Spaten’s doppelbock “Optimator” is an example, as is Augustiner’s “Maximator” and Ayinger’s “Celebrator”, all of which are featured in the Edelweiss’ beer list during this season of Starkbierzeit. Other examples include “Triumphator” (Löwenbräu), “Animator” (Hacker-Pschorr), “Bajuvator” (Tucher), and the American products “Emancipator” (Christian Moerlein of Cincinnati) and “Consecrator” (Bell’s of Michigan). Many non “-ator” names for doppelbocks exist as well. Bock beers do exist in forms other than the aforementioned doppelbock. Traditional bocks are still made, and the Edelweiss carries the original Einbeck beers (a helles form and an Ur-form that is an amber color). In spring, corresponding to the time surrounding Maitag (May Day—May 1st), a strong helles bock is released by many German breweries, and U.S. breweries are catching on to this as well. This beer is colloquially called a “Maibock”, and it is a smooth, malty, and sweet lager that we will highlight in May. Finally, a beer called “Eisbock” (ice bock) is made by freezing the fermentation product to a slush and removing the ice, leaving an extremely rich brew resulting in a very rich, strong flavor, and final ABVs of above 12%. The alcohol flavor is quite discernable in this beer, even with its long lagering.

The Goats and Bockfests: Something you’ll notice upon sampling a variety of doppelbocks is the use of cartoon goats featured in the labeling. The goat feature developed as a pun directed at the mispronunciation of Einbeck by Bavarian dialect-speakers. The Bavarian pronunciation of “Ein beck” as “Ein Bock” literally means “One billy goat” in standard German, as bocks are male mature goats. Today, billy goats are featured on the labeling of many doppelbocks, and bocks in general. The presence of goats during this season may also derive in part from pre-Christian pagan Germany, as goats are featured in artwork depicting the Imbolc or Disting holidays that correspond to the first or second of February, which is located halfway between the winter solstice and the spring equinox. As with most holidays, remnants of pagan traditions may have influenced modern celebrations and cultures. Goats are also a feature at Bockfests that take place throughout Germany, especially in Bavaria.

The Bockfest, or “Starkbierfest” concept is catching on in the U.S. as well, and Cincinnati actually has one of the largest Bockfests in the world, running the first weekend in March. Many German beer enthusiasts tell their American friends that the best time to visit Germany is, in fact, during Starkbierzeit while Bockfests are going on, much more so than the overpopulated and rambunctious Oktoberfest time. It is the opinion of many that at this time you get the best beer, with the most relaxed atmosphere.

I hope you have enjoyed reading about this magnificent style of beer, one that is quintessentially German. Start the fire, read a book, and sip the Armagnac of beers, the German doppelbock. Come on out to the Edelweiss and sample some of the variety that is available, with great friends and a great meal. This is special part of the German experience. Happy Starkbierzeit!



I’m not sure what is going on here, but there are goats and a girl drinking beer and goats playing the fiddle...so...PROST!



The German-American Klub of Indianapolis, Inc.
 8602 South Meridian St. Indianapolis, IN 46217
 (317) 888-6940

2018 Membership Application (Expires Dec. 31, 2018)

Date: _____

To the Vice President - Member Affairs:

I hereby apply for membership in the German-American Klub of Indianapolis, Inc., as designated below, and promise to observe the rules and regulations of the club. I understand that membership entitles me to certain privileges as well as the assessment of dues which are payable at the beginning of each calendar year. (Lifetime membership is exempt from annual dues.)

Full Name: _____ DOB: (mm/dd) _____

Spouse's Name: _____ DOB: (mm/dd) _____

Address _____ City: _____ St: _____ Zip: _____

Primary Phone: _____ Secondary Phone: _____

Email Address: (Please print clearly) _____

Send Newsletter by: E-Mail US Postal Service

Please indicate membership class applied for:

Class	Initiation	Dues	Restrictions
<input type="checkbox"/> Lifetime (Individual or Family)	\$600.00	- 0 -	Age 21 or older.
<input type="checkbox"/> Active (Individual or Family)	- 0 -	\$60.00	Age 21 or older.
<input type="checkbox"/> Senior (Individual or Family)	- 0 -	\$30.00	Age 65 or older. Spouse 60 or older.
<input type="checkbox"/> Student/Youth (Individual only)	- 0 -	\$ 6.00	Age 21 or less. No voting rights and cannot hold office.
<input type="checkbox"/> Additional Donation \$ _____			

Please use this additional donation for the following purpose:

- Facility maintenance (eg. new roof)
- Edelweiss (eg. new kitchen equipment)
- Other _____
- To be used at the discretion of the Board of Directors

Signed: _____

To pay by credit card, please provide the following: Card type: ___ Visa ___ MasterCard ___ American Express ___ Discover ___

Account Number: _____ Expiration _____ / _____ CVV _____

Signature of cardholder: _____

I (we) would like to volunteer to help in the following areas:

- Oktoberfest or other events
- Facility Maintenance
- Grounds Maintenance
- Other _____

Comments:

FOR OFFICE USE ONLY

Date Application Received: _____ Received by: _____ Amount Received: _____

Paid by: Cash Ck Charge Other # _____ Mailing Records Updated: By: _____

Date: Membership cards delivered mailed Date: _____ By: _____

The German-American Klub of Indianapolis, Inc.
8602 South Meridian Street
Indianapolis, IN 46217

Forwarding Service Requested

German American Klub Membership Benefits:

- Member Pricing on all food at the Edelweiss Restaurant
- FREE admission to: **Oktoberfest and Sudsfest**
- Monthly Newsletter
- Rent GAK facilities for parties and get-togethers
- Opportunities for cultural enrichment: Learn about German Heritage, Ladies' Auxiliary, Tanzgruppen (German Dance Group), German Language Class, Children's Christmas Party, Pie Auctions etc.
- A wonderful place to volunteer
- Live Music on Friday nights, buffet on Wednesdays
- Fantastic Bier Selection
- Relax on a warm evening at the Biergarten overlooking beautiful German Park

