

Der Ahnenforscher

"The Family Researcher"

Issue 141

April 2010



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How I Found My German Relatives Boyd Obermeyer #1295

It all began at the 2009 annual meeting of the Indiana German Heritage Society. The last item on the agenda was a panel discussion of what was going on around the state by other organizations. Gaby Botts told of the sister school affiliation that exists between Goshen High School and the Max Planck Gymnasium in Bielefeld, Germany. I knew that my maternal great-grandparents had emigrated from Broenningshausen; a small village near Bielefeld, so I thought this might be a way for me to contact someone living in the area. Gaby gave me the name of the principal of Max Planck Gymnasium, Ms Gisela von Alven. I sent her a letter asking if she knew of anyone in the area who might be doing genealogy research for Americans hoping to connect with their German relatives.

Shortly after school started in August in Germany, I received an email from two high school girls saying Ms von Alven had read my letter in her history class and they had volunteered to help me find my relatives. They went to the Stadtarchiv und Landesgeschichtliche Bibliothek Bielefeld and explained their search to the chief archivist, Dr. Jochen Rath. With his help they were able to find the emigration document describing my great-grandparents' departure from Germany in 1854. I knew when they left Germany and when they arrived in the USA from obituaries so this confirmed that information. Coincidentally a newspaper man was at the archives that day and he also became enthused about this adventure and wanted to write an article about this American who was searching for his old world relatives and the German girls who were helping him realize his dream. The story, with photos of the girls, actually appeared in two newspapers, Westfalen-Blatt and Neue Westfälische. The very next day after the articles appeared in the newspapers a man called to say that his last name is Schlichting (the surname in question) and he had previously lived in the house described in the newspaper article. The girls met with Friedrich Wilhelm Schlichting (he shares the same name as my great-grandfather) and confirmed that he is indeed my relative. Although he doesn't know English and I don't know much German we have been able to communicate through his grown daughter. From documents that I have obtained from the FamilySearch web site we have been able to confirm our exact relationship.

The students' are Natalie Nonnengiesser and Adriane Gonzalez, and both are seventeen years old. This was not an activity for which they would receive school credit so it was truly an act of altruism. We have exchanged many emails during this adventure and their enthusiasm is always evident. I have been told the house is to be demolished in the spring of 2010 to make way for a highway. I hope I will be able to make a trip this spring to see the house and to meet and thank everyone in person knowing the girls will soon graduate and perhaps leave the area.



This wonderful series of gracious acts by so many suggests that there probably is a universal desire in people to help someone, even a stranger, if they can. Maybe a secondary lesson is for those of us doing genealogy research to be alert for any unexpected connection that might help us with our genealogy research.

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The German Genealogy Group (GGG) is a not-for-profit organization that was established to provide mutual support among those interested in researching their Germanic ancestors. We meet on the first Thursday of each month (September—June) at the Hicksville VFW, 320 South Broadway (Route 107), Hicksville, NY at 7:30 PM.

All members are encouraged to submit articles, hints, suggestions, etc. for publication. We reserve the right to edit submissions. Material may be mailed or e-mailed to:

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While we strive for accuracy, the German Genealogy Group assumes no responsibility for typos, errors of fact or opinions expressed or implied by contributors. Errors brought to our attention will be corrected.

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Please visit our website at:

www.GermanGenealogyGroup.com

or

www.TheGGG.org

Brooklyn Daily Eagle

Friday, April 29, 1938

It's Beauty Aid, Non-Fattening, Women Hear

Schaefer Expert at the Guild Cites Uses in Basting of Meats

Suggestions for the revival of gracious old culinary arts were made yesterday at the Home Guild by Miss Jean Stewart, representing the P. & M. Schaefer Brewing Company. Miss Stewart is an authority on beer and has done considerable research work in beer cookery. She told of many of the methods used by the housewives of Colonial times to pep up Jaded Spring appetites. Miss Stewart also demonstrated the correct method of pouring beer and gave many useful suggestions about buying, storing and serving beer.

For Sophisticated Palates

"It takes a sophisticated" palate to "enjoy the zestful, bitter taste of beer" stated Miss Stewart, and quoted Oscar of the Waldorf, who uses beer as the criterion of a highly developed taste for good food.

Miss Stewart continued by saying that the Colonial ladies had sophisticated tastes in food and not only made their own beer but used it in cooking. "They basted roasts with it," she said, "and found that it gave ham a dark, crisp and caramelized crust." "There are lots of other recipes which include beer, such as beer soup, Welch Rabbit, spiced ham—an endless list of fine dishes."

"We believe that beer is a temperate, healthful beverage. It is 92 percent water and the finest water obtainable, since water, largely determines the success or failure of beer. Everything has to be immaculate in a brewery—just as spotless as an operating room in a hospital, because if one stray particle gets into a vat of beer, it's ruined. Beer contains minerals that are good for us and we all know how good malt is for us. Hops, an herb used in beer, stimulates the digestive juices and brings about quick assimilation."

"If you find yourself worrying about Spring cleaning—taking down the drapes and rolling up the rugs—I have a remedy to suggest. When that tired feeling comes over you, you perspire and lose mineral salts from your system which cannot be replaced rapidly. Drink a glass of Schaefer's beer while housecleaning and restore the minerals you need. Sip your beer, relax for a few minutes, and you will be able to accomplish a lot more."

And a Beauty Aid

"Beer offers a real beauty treatment, too. Try a glass the next time you get nervous and jumpy and start screwing your face into lines. It's not fattening either." Dr. Shirley W. Wynne, former Health Commissioner, says, "Beer is not fattening." It is the total of all one eats that runs up the poundage. "Women can do a lot about promoting temperance in their own homes. The Scandinavian countries "have all turned to beer drinking as the sanest solution of the liquor problem. I have found that smart hostesses at Newport and Southampton are serving beer at their parties."

How and Where to Keep It

"Beer is a very temperamental beverage and like champagne, must be treated with care. Do not place beer next to the freezing unit or serve it too cold. Keep beer out of the sunlight. In pouring, remember to rinse the glass and wash with salt and water. Hold the glass at a 45-degree angle so that the stream of beer hits the side of the glass.

"The F. & M. Schaefer Brewing Company is almost 100 years old and is established here in Brooklyn. They make a light-bodied beer that both men and women like. Try it next time you purchase beer.

With Midnight Snack

"After the theater or a movie, ask your friends to enjoy a midnight snack. Cheese and crackers and Schaefer's beer forms an enjoyable repast that is easy to serve. When you serve beer with dinner, you can dispense with an elaborate dessert. Fruit or a bit of cheese ends the meal to perfection."

After the lecture, bottle openers and beer recipes were distributed at the Schaefer Booth by Mrs. Campagnoli.



From the Heart

Thoughts from Jo Ann Schmidt

We all felt the Victorian drama, sorrow, and pain experiencing the story of the loss of Charlotte Canda, the 17 year old girl who died suddenly following a horse and carriage accident on the way home from her birthday party. We felt the pain of her fiancé, Charles Albert Jarrett de la Marie who in such grief over the loss of his fiancé, he took his own life in the home of her distraught parents a year later. This suicide was an extension of the loss of the only daughter of the Canda family, and the tragedy was therefore doubled. The story was retold and retold and became fact...or was it legend? (The story was retold and printed in the February Newsletter, an appropriate topic for the month of Valentine's Day and Love. It can be accessed at the GGG website.)

I had read this story in books and on the Internet, and had it told to me by a history graduate student from Columbia University. As far as I was concerned, it was a romantic tragedy, and was, of course, true. The family researcher in me decided to delve a bit deeper into the story.

All of the references refer to Charlotte's fiancé as Charles Albert Jarrett de la Marie. After spending time on the Internet, I came upon a researcher, Tim Milk, who is researching the life of Charlotte Canda. As I read some of his information, I was surprised to find the spelling of Charles' name had changed from "Marie" to "Mairie." With the misspelling of "Marie" it was difficult to find him on certain records. Researcher Milk found that Mairie was in America in 1843/1844, and at that time asked for Charlotte's hand in marriage. Charles was 23 at the time, Charlotte was only 16. Such an age difference was not uncommon during this era, especially among families of financial status. So far, my Victorian tragedy holds up! (But spelling the surnames correctly remains a problem in all research.)

In Milk's research findings, there begins to be a change in the story as it relates to Charlotte's fiancé. The original story did not chronicle what the grief stricken Charles did after Charlotte's death, only that he committed suicide **in her home** about a year after her death. Milk's research found that Charles returned to Europe following the death of his fiancé. He was depressed, and wandered about. While he was wandering about in Rome he fell in love with a married woman. This would be considered a tremendous disgrace, and due to his social status, word of his indiscretion spread rapidly. His parents, living in France at the time, (in the Loire valley) were quite distraught over this news.

Charlotte's father heard of the problems Charles de la Mairie was having in Europe, and invited him back to New York. At this request, young Charles returned to New York. The original story, as it is well told and documented, does not include any of the information regarding Charles' leaving the country or falling in love with a married woman in Rome. The original story stated that he killed himself in Charlotte's parents' home, still distraught over the loss of his fiancé. And so, search a bit more....

On the night of the 18th of October, 1847, Charles did commit suicide, but not in the home of Charlotte, rather, in a room in a hotel on Broadway and Reade Street. Charles was 28 at the time. There was an inquiry conducted regarding his death. The actual records of this inquiry are on microfilm in the National Archives in Manhattan, (NY County Coroner's Inquests, Roll No. 35 Sept-Dec 1847). Charles came to his death by shooting himself with a pistol in the head and near the region of the heart, "while laboring under temporary insanity."

At the coroner's inquiry, Charles Canda was called to testify. He related the story that on October 17 at noon, Charles came to the family home and with a "great deal of mental excitement." He was concerned of the opinion the family had of him, feeling that he was despised by the Canda family. Young Charles said that he wanted to destroy himself, saying that he had fallen in love with a married woman in Rome. He showed a pistol, which alarmed the Canda family very much. He left and returned in a little while, asking where he might find a Catholic minister. He left the family home at 4:30 in the afternoon. This was the last time Charlotte's family would see young Charles alive.

A second testimony came from the owner of the hotel on Broadway and Reade Street, Antoine Vignes. Antoine stated that Charles had taken a room about a week prior to his death, and was a quiet boarder. On the 17th of October he discussed booking a ticket back to France, and left to book a trip. He returned and seemed distraught. Twice on the same day he went to talk to a Catholic priest. Antoine Vignes went to Charles' room and found him sitting with a pistol in his hand. Antoine testified that Charles "raised the pistol to his head and said that he would blow out his brains so as to not disgrace his family." Antoine explained to Charles that he could not damage his building, and took the pistol away from him, taking it out of the room but noticing another revolver lying on the table. In less than ten minutes a servant came to Antoine to say there were shots upstairs. Upon reaching the locked room, he broke the door down, finding the dying Charles on the bed with a gun at his side. Although he was still alive, he had died by the time the physician arrived on the scene.

There were several notes, written in French, found in Charles' room. To his brother, Louis: "Farewell my good Louis—Farewell forever, farewell likewise my good Agatha. I dare no longer write to my father or mother, neither to Henry or his wife. I have become a stain to my family."

(continued on page 4)

(continued from page 3)

Although he stated in his note to Louis that he could not write to his parents, he left a note addressed to his mother. "To my Mother: God or the devil wishes me to stigmatize your name. There are two pistol shots that I have fired without being able to kill myself. Farewell, forgive me."

There was a third piece of paper, on which Charles wrote: "Before dying, I ask pardon of those I have rendered so unhappy, and particularly to the person who brought me here." (I would suppose this note was intended for the family of Charlotte, who were trying to help him deal with his emotional turmoil.)

After the tragedy of the death of Charlotte and suicide of Charles, Charles Canda had a house built in 1858 and moved from Lafayette Street to 236 Second Avenue. The Census of 1860 shows Adele and Charles living there with two servants, Catherine Burk, a 35 year old from Ireland and Mary Dardane, a 50 year old from France. Charles is no longer listed as headmaster, rather as a professor, which may mean he no longer had the boarding school. As I searched the Internet a bit more, I found a genealogical account of a governor's daughter in Alabama who was educated in New York City for 4 years at Madame Adele Canda's Boarding School for Ladies. All references prior to this spoke only of Charles Canda and his boarding school, so an interesting note that the school had his wife's name.

Charles Canda died 29th September, 1866. He was buried in Greenwood Cemetery in the family plot. According to an architectural historian, Adele Canda sold their home on Second Ave in 1872 to Richard Sager, a provisions merchant, who then sold it to Charles Lindner, a meat dealer, in 1899. (In 2009 the house is home to a private school, The Gateway School). Upon checking the records in Greenwood Cemetery, Adele was buried the 23 of June, 1871. It would have proven most difficult to conduct a home sale from the family plot; so once again, there is some inaccuracy in the retelling of stories, even by historians.

It has been very exciting trying to search out information about these star crossed lovers, and then actually finding some inconsistencies. As researchers we gather information from many sources, and piece together our family history. Just a little extra leg work may yield a different picture than we originally painted in our mind.



2010 GGG Spring Dinner
Thursday April 15th -7:00PM

Pumpernickels Restaurant
640 Main Street ~ Northport, NY. 11768
(631) 757-7959

Salad
Choice of: Sauerbraten, Weinerschnitzel, Broiled Filet of Sole, Chicken Cordon Bleu, Bavarian House Platter (Kassler Rippchen & Bratwurst)
Dessert: Ice Cream
Alcoholic beverages will be cash & carry

All Inclusive Cost is \$30.00 Per Person

NAME _____

NAME _____

TELEPHONE (____) _____ E MAIL _____

of reservations @ \$30 each _____ Please name who you want to sit with _____

Reserve by April 9. A \$2.00 fee will be charged for cancellations after that date.

Please make check payable to the GGG and mail to:
GGG ~ c/o Nancy Dow ~ P.O. Box 94 ~ West Islip, NY 11795
Questions? E-mail: nanover@optonline.net ~ 631 587-9785

Guten Appetit!

Schwalbennester (Bavarian Veal)

- 1 pound veal -- cut in 4 thin slices
- 1/2 teaspoon salt
- 1/8 teaspoon sugar
- 1/2 teaspoon pepper -- white
- 1 tablespoon mustard -- Dijon style
- 4 bacon slices
- 4 eggs; large -- hard cooked
- 2 tablespoons vegetable oil
- 1 onion; medium -- diced
- 3/4 cup beef bouillon -- heated
- 1 tablespoon tomato paste
- 2 tablespoons unbleached flour
- 1/4 cup red wine

- Dry veal on paper towels. Roll in a mixture of salt, sugar, white pepper, and mustard.
- Place a bacon slice on top of each piece of veal. Place an unsliced egg on top of the bacon.
- Rollup each slice of veal (jelly-roll fashion) and tie together with string.
- Heat oil in frying pan and brown veal rolls well on all sides. Add onion; sauté for 3 minutes.
- Add the hot bouillon; cover and simmer gently 25 minutes. Remove the veal from the pan. Remove the strings from the veal and keep veal warm on a serving platter.
- Add tomato paste to the pan drippings; stir. Thoroughly mix flour and red wine to remove all lumps. Add to sauce and cook until mixture thickens. Add warm veal rolls and heat through.
- Before serving, place veal rolls on a platter, pour sauce over the rolls and serve with pureed potatoes.

Rotkohl (Red Cabbage)

- 2 tablespoons vegetable oil
- 2 onions; small -- sliced
- 2 pounds red cabbage -- shredded
- 2 tablespoons vinegar
- salt -- to taste
- 1 teaspoon sugar
- 1 apple; large -- tart, *, or 1/2 cup applesauce
- 1/2 cup red wine
- 1/2 cup beef broth -- hot
- Salt pork

- *Core and peel apple, then fine chop it.
- Heat oil in a Dutch oven and sauté onions 3 minutes.
- Add cabbage and immediately pour vinegar over cabbage to prevent it from losing its red color. Sprinkle with salt and sugar.
- Add chopped apple or applesauce and a piece of salt pork. Pour in red wine and hot beef broth. Cover and simmer for 45 to 60 minutes. Cabbage should be just tender, not soft.
- Shortly before end of cooking time, remove salt pork; cube and return it to the cabbage if desired. Correct seasonings and serve.

EXTRA, EXTRA!
Read all about it!!!

Ruth Becker Cipko



The Program Committee is looking for your input. Please let us hear from you with your suggestions for speakers and topics for our monthly meetings. You can also send your suggestions to Ruth Cipko via email at rebscots@verizon.net or phone her at 718-460-4240.

Program Schedule

April 1 - "My French Huguenot History. My Life as a Luftwaffe Pilot and POW in Russia"

Presenter – Gottfried P. Dulias

May 6 - To be announced

“First timers” Orientation session will be from 7 to 7:30.

Please check at the sign-in desk for flyers or other sign-up sheets for upcoming events.

Bits and Pieces

PASSION PLAY - From May 15 until October 3, 2010 the world-famous Passion Play will take place in Oberammergau. Situated in the wonderful landscape of the Ammergau Alps it is one of the best-known towns in Bavaria due to the Passion Play that takes place here every 10 years. This play's traditions that have kept the play valid have been maintained for 376 years. During the play, over 2,000 local residents bring the story of Jesus of Nazareth to the eyes and ears of the audience in a five-hour play on an open-air stage.

WWI DRAFT BOARDS - While searching for her great grandfather's WWI Draft Registration card, Katie O'Hara read an article in a past newsletter from the Italian Genealogical Group which prompted her to map WWI Draft Board locations. The map is a public Google map which could be useful to others researching Brooklyn ancestors. See the map at <http://tinyurl.com/yhl3mf6> ~ Ed Hess

NEW CLASS - Monday, April 12, 2010 at 7:30-9:00 pm at the VFW Hall, Hicksville, NY with Mark Waldron.

If you haven't published your family history on the Internet you are missing a great opportunity to share what you know, meet new cousins and learn what others may know about your own family history. Come and learn how simple it is to get your family history onto the Internet. The class will show you 1) **Why** you should do it 2) **Where** to Publish (some of them are FREE!) 3) **How** to do it (several ways) 4) **What** your genealogy will look like on the Internet 5) some Free tools (programs) to assist in publishing it. Register at the April meeting or email Mark genealog@optonline.net



**"Spring is when you feel like whistling
even with a shoe full of slush."**

~ Doug Larson ~



Wide web

OHIO - The Rutherford B. Hayes Presidential Center's website contains a searchable index to over 1,500,000 obituaries, death and marriage notices and other sources from Ohio from the 1810s to the present day. The index has also been added to Ancestry's large collection of databases. <http://www.rbhayes.org/hayes/index/>

LAND RECORDS - This website provides live access to Federal land conveyance records for the Public Land States. It also provides image access to more than three million Federal land title records for Eastern Public Land States, issued between 1820 and 1908. Images of Military Land Warrants are being added. These land patents were issued to individuals as a reward for their military service. Images related to survey plats and field notes, dating back to 1810, are added to the site state-by-state as each state's documents are completed. ~ The Palatine Platter <http://www.glorerecords.blm.gov/>

1940 CENSUS - As we all anxiously wait for the release of the 1940 census, we can visit this website to see just how many days, hours, minutes and seconds we need to wait. While there we can read about the census to help pass the time. <http://www.archives.gov/genealogy/census/1940/>

OLD VS. NEW - When it comes to computer programs, sometimes an older version works better than a newer version. What to do if you have upgraded and wish you hadn't? Older versions of programs can also be better to run on older systems. If you have an older PC being used in the house you can always keep the file size down and the CPU usage to a minimum using programs that were more geared towards these systems resources. This website offers downloads of older versions of some of the most popular programs. <http://www.oldversion.com/>

VIRTUAL WALL - Casualties from the Vietnam war are memorialized here. This index is based on each casualty's Official Home of Record. The home of record may be the place the person entered military service or that person's residence at that time. The home of record may or may not be that person's birthplace or home town. If you don't find the name where you expect, please also look under nearby cities or click on the link to "index pages by last name." ~ Fred Fitting <http://www.virtualwall.org/iStates.htm>

COMPUTER - Need a word processing program but you don't have the money to spend on Microsoft Word? Well here is another alternative that you can use for free. It is compatible with Open Office, Microsoft Word, Rich Text, and even HTML documents. It also works on multiple operating systems like Windows, MacOSX, Gnome, Solaris, and Linux. Go to the download page, select the version you need based on your operating system and click the operating system's link to start the download. Install it and then you'll be ready to start word processing! <http://www.abisource.com/>

WHAT HAPPENED IN MY BIRTH YEAR - You will be asked for your birth year and the screen slowly fades out as it counts backwards through the years. Finally the page background goes to black, and a white line of text begins printing out. What it starts with depends on what year you were born but generally you'll get a note about what movie was popular that year, and then a narrative that combines time-based facts with philosophical questions and reflections on life. <http://whathappenedinmybirthyear.com/>

NEW YORK HISTORY - New York Heritage Digital Collections is a research portal for students, educators, historians, genealogists, and others who are interested in the Empire State's history. It is your gateway to hundreds of digital collections about New York State's people, places, and institutions. It brings together freely accessible digital collections from libraries, museums and archives from all over the state. <http://www.newyorkheritage.org/>

LANGUAGES - This website not only has a 12 week language course in German but also links to German TV and Radio programs. <http://www.bbc.co.uk/languages/> ~ Linda Heelan

GenTeam - GenTeam is an organization of genealogists or historians who produce databases on their own or as a part of a group, and who offer these databases to all researchers without any fee. The geographical center of the databases is the present-day Austria and its neighboring lands. Only a simple registration is required. Some of the databases are: Index of Roman Catholic marriages of Vienna between 1542 and 1850/1860, Owners of houses in Lower Austria in 1817, and Death Cards of soldiers from both World Wars. ~ Don Eckerle <http://www.genteam.at/>

DIE MAUS - Die Maus is the name of a family history and genealogical society of Bremen. If you have ancestors from Bremen you will want to search their online databases of passenger lists, passports, Ortsfamilienbücher, wills and more. The main page can be read in German or English but the remaining pages are in German only. Click on "Online-Databases" under "Projects/Activities." ~ Lynn DeTrano <http://www.genealogy.net/vereine/maus/index.php?&lang=en>

Do you have an interesting or helpful website to share?

Email it to the Editor and it will be included in an upcoming newsletter. LizLov@optonline.net



March Meeting

Janice LaScala

The GGG held its monthly meeting on March 4, 2010 at the Hicksville VFW Hall, 320 South Broadway, Hicksville. Walter Traeg presented "A History Presentation of the Roebling's Brooklyn Bridge."

President **Elizabeth Lovaglio** opened the meeting announcing the Membership Drive ends March 31st. Yearbooks can be searched on the GGG website; if you or anyone you know has yearbooks, consider lending them to the GGG. The info will be typed and the books will be returned. The genealogy television series "Who do you think you are" airs Fridays at 8 p.m. E.S.T on NBC. View previous episodes and enter a \$20,000 sweepstakes <http://www.nbc.com/who-do-you-think-you-are/>

Secretary **Nancy Dow** discussed our Spring Dinner to be held April 15th at Pumpnickels in Northport. See page 4. Vice President **Don Eckerle** and **Janice LaScala** are on the Nominating Committee for the Board of Directors this year. If you are interested in nominating someone or yourself, contact Don or Janice as soon as possible. Nominations from the floor will be accepted at the May meeting. Any candidate nominated from the floor must be present at the May general meeting to accept the nomination. **Mark Waldron** will be teaching a **free** class on April 12th at 7:30 p.m. at the VFW Hall in Hicksville. See page 5.

Don Eckerle announced Suffolk County Veterans Discharge Records, indexes of men who registered their DD214 with the county from 1924 to 2005, are up on the GGG website. We have Nassau County Veterans records but are awaiting permission to add to our website. **Ruth Cipko** is looking for suggestions for speakers or topics for our monthly meetings. Please contact Ruth with your suggestions. **Janice LaScala** thanked everyone for their assistance in the kitchen during the meetings. Without everyone's help, the coffee and cakes enjoyed by all would not be available to our members and guests.

Our presenter for the evening was **Walter Traeg**. Born and raised in New York City; his parents were born in Germany. Walter took his first walk across the Brooklyn Bridge when he was 70 years old. Now at 76, he has walked the 126 year old bridge three times.

After the Civil War, Brooklyn was America's third largest city, New York City the first. Up until the building of the Brooklyn Bridge the only means of getting from Brooklyn, Queens or Long Island to New York City was on the ferry boat. The winter of 1866-67 experienced severe weather and for weeks the East River was a sheet of ice, preventing the ferries from running. Thousands of people attempted to cross the river on foot, a very hazardous undertaking. The ice immediately broke leaving people stranded on floating chunks of ice; few fatalities were reported due to amazing rescue efforts. In April 16, 1867, a charter was passed to form the New York Bridge Company for the purpose of building a bridge from Brooklyn to Manhattan.

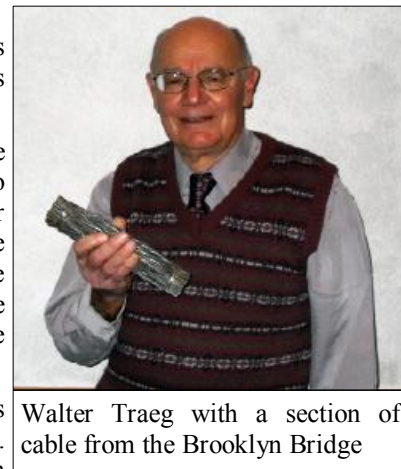
John Roebling was born in Mühlhausen, Germany in 1806. He studied engineering at the prestigious Royal Polytechnic Institute in Berlin where he received his degree in Civil Engineering in 1826. While in Germany, he saw his first suspension bridge that had a span of 210 feet and made of chain link, not cables, between the towers. As the legend goes, this bridge inspired Roebling to build his own suspension bridge. When Roebling returned to his home town he organized a party of pilgrims to leave for America; something that had to be done with caution since the government frowned upon the migration of any with technical training. His ambition was to come to America and establish a community in western Pennsylvania, called Saxonburg, which he did. He became a U.S citizen in 1837 and started his engineering endeavors in America in the state of Pennsylvania. Among some of his engineering accomplishments were the Delaware Aqueduct in 1848 in Pennsylvania which still stands today, the Niagara Bridge which spans the Niagara River with a railroad on top and a footbridge underneath for pedestrians and horse drawn carriages, and the Covington Bridge, which was Roebling's first suspension bridge, connecting Kentucky to Cincinnati, Ohio.

Roebling designed the Brooklyn Bridge in 1867, construction started in 1869, and was completed in 1883 by his son, Colonel Washington Roebling. Just before construction was about to begin, John Roebling's right foot was crushed between pilings as a ferry hit the pier. His toes were amputated and John developed lockjaw and died twenty days later. John's son, Colonel Washington Roebling, was asked to take over the building of the bridge. Colonel Roebling served in the Civil War as an engineer building small bridges and helped his father build the Covington Bridge. After suffering 'the bends' during the construction of the Brooklyn Bridge, Washington Roebling from then on watched construction with a pair of binoculars from his bedroom window, handing notes to his wife Emily to take to the job site for the engineer in charge to make corrections on the construction of the bridge.

The Brooklyn Bridge runs over the East River connecting Long Island Sound to upper Manhattan Bay. There are four large cables holding up the Brooklyn Bridge, a suspension bridge which has towers on each side and a main cable that goes up to each tower, comes down on the other side and down to an anchorage. Roebling strengthened the bridge by putting diagonal bracers coming down on an angle even though it was not needed, adding to the uniqueness of the bridge. The tower was 276 feet high, the largest man made object in the North American Hemisphere. People came from all over to see this engineering marvel.

Walking across the bridge is free and there are many opportunities for great pictures while crossing the bridge. There is a plaque that commemorates John Roebling, Washington Roebling and Emily. The walkway is fifteen feet wide with a yellow line down the center. The northern side of the walkway is for bicycles and the south side for pedestrians.

Door prize winners were: Tom Curr, Robert Dittmeier, Ernest Schmitz, John Schwint, Margaret Theis
50/50 winners was: Robert Lang



Walter Traeg with a section of cable from the Brooklyn Bridge

Sunday Afternoon Rocking

The Census Taker's Home!

Ever wonder why those censuses just don't add up sometimes? Well we all have "our days" when our world is topsy turvy and effects most everything that happens, and I figure a census taker did too. Of course he might not have realized just how far reaching the effects of his bad day might be...



Well, I'm surely glad to be home, that I am. I tell you another day like this one and I am good mind just to fill them papers out on memory and be done with it. Here, put these socks over there next to the fire to dry out, will you? Got down yonder this mornin and everyone in Household 451 through 486 was gone. Some big shindig going on down there. Good thing the folks in 441 could tell me who they all was. Here, reckon you could go over some of the writin on this here page? Got smeared a bit in the rain. I think you can cipher most of it out.

Then them folks down in the holler got suspicious over a census. Said, and derved if they had a point, what difference did it make who they was? Was them guvment folks up in Warshington going to come down here to say howdy do? So they finally let me write down they last name and first initial, but I think they wuz havin a bit of fun with me when they listed who lived in the house. Saw some winkin goin on and I believe I got the same house a youngins in two or three places. It been a day, woman. Honey, git that paper out of Johnny's mouth, will ya? I worked all day on that thing, and no call to let him go chewin it up.

Went up the river a piece and tried to get that done fore it come a downpour, but run into trouble there too. Ole Man Jenkins curr dog run me off and I tell you, ain't no call to get eat up over such a thing as this. They ort to be a limit what a man does for his country. Was lucky man down the road mostly knew Jenkins was nigh on sixty years old and was living there with his woman and five youngins from his first marriage plus a passel from the second. We give em good Christian names. Best be doin something bout this pen. It give out on me halfway through. See you havin trouble too. Johnny! Hand that here, boy!

And I tell you I would ruther fight grandpap's British than mess with that feller out on the ridge. He got out his shotgun soon as he seen me comin and I went t'other direction. Had Jones tell me about him instead, and he didn't rightly know the feller's first name. said they called him "Squirrel" and it was ok just to put that cause wasn't nobody around here claimin him no how, and they for sure didn't want the guvment knowin there was any relationship. That coffee done?

Then got over to Smiths, and ole Hoss was in a nervous fit so wasn't no getting information there. His woman havin another youngin and he looked like he could run right through me when I went to askin how many youngins he had now. Hightailed it out of there, and Miz Hart helped me straighten that household out. Think we got most of the names straight, and as he has had a youngin a year for the last ten, ages purty close too. Now look what Johnny went and done!

I tell you, next time this come around I ain't gonna be no where in sight. Farmin a heap easier, and I figger there folks round here what can read and write and cipher and ain't no good fer nothing else we can spare for this foolishness. Pass me another tater, will you?

Just a thought <BG>,
jan



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(Note: Afternoon Rocking messages are meant to be passed on, meant to be shared...
simply share as written without alterations...and in entirety.
Thanks, jan)

National Archives at New York City Moving!

The National Archives at New York City is pleased to announce that within the next two years we will move our office to the Alexander Hamilton U.S. Custom House at One Bowling Green in New York City. Our new home will be located in the same building as the Smithsonian Institution's National Museum of the American Indian. The building is currently known as the Custom House building, designed by Cass Gilbert in the Beaux Arts style and listed on the National Register of Historic Places. After extensive renovation, our new space will be ready in the fall of 2011. We will announce the exact dates of the move as soon as possible.

At One Bowling Green our patrons will continue to receive the same great service they have come to expect from the experienced National Archives staff. We will continue to provide access to all of our holdings. An increase in our public and outreach programs, and our new proximity to other important New York cultural institutions including the Museum of the American Indian and Ellis Island, will enable us to reach a wider audience.

At One Bowling Green we will:

- Occupy space on the 3rd and 4th floor of this historic building.
- Store our most used original records and most popular microfilm holdings.
- Provide access to all of our records (including records stored offsite).
- Continue to provide certified copies of National Archives holdings.
- Increase the number of public access computers so that patrons can access online resources.
- Continue to make available online subscription services including Ancestry, Footnote, Heritage Quest, ProQuest, free of charge.
- Provide additional outreach programs to increase awareness of National Archives resources in New York, the Northeast Region, and nationwide.

Please note, we will hold two public meetings on May 4th to discuss these and additional details about the move. Time and location of this meeting will be posted shortly. More information about the Alexander Hamilton U.S. Custom House, is available at:

<http://www.oldnycustomhouse.gov/>

If you have any questions, please contact Nancy Shader, Director of Archival Operations, National Archives at New York City by phone: 866.840.1752, fax: 212.401.1637, or email at nancy.shader@nara.gov

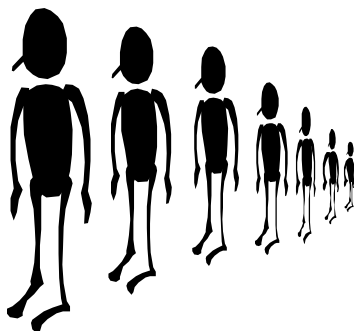
Are we related? A numbers game. George Ludder #448

Some of us have calculated the number of ancestors back to the availability of written records, which starts about the time of the *Mayflower* Pilgrims. Giving 30 years a generation, that number is around 16,348. (Has anyone found all their ancestors yet?) Bill Bryson, in his book *A Short History of Nearly Everything* calculated back to Roman times, and came up with the figure of 1,000,000,000,000,000,000 direct ancestors, "which is several thousand times the total number of people who have ever lived."

Clearly, we are an incestuous bunch of people, and are all related if you go back far enough. So, at the next GGG meeting, look at the person on either side of you, and since they are your distant cousins, introduce yourself. You will notice that you do not look like twins.

That is because each cell in your body contains about 3.2 billion letters of coding in your DNA, enough to produce $10^{3,480,000,000}$ (10 followed by over 3 billion zeros) variations. That is enough zeros to fill over 5,000 average size books.

Your body also contains about ten thousand trillion cells, just enough to make us look similar, but different from each other.



Integration Through the Stomach

The döner kebab is one of the most popular fast foods in Germany, and is often available at Turkish-style eateries in cities across the country well into the wee hours of the morning.

"They have even set a record. Last year, more kebabs were sold than hamburgers," actor Adnan Maral, who presents Turkish and Bavarian cuisine on the regional TV station Bayerischer Rundfunk, said in a recent interview published by the Goethe-Institut and at Germany.info.



(© picture-alliance/ ZB)

According to gourmets like Maral, the way to integration is through the stomach.

Source: The Week in Germany, March 12, 2010

Eggs and Bunnies Symbolize Renewal and Joy

Something odd happens throughout Germany on Easter Sunday. Whether in apartments, houses or gardens, excited children run around, pushing the furniture aside, lifting the cushions and looking under trees and bushes.

Why? Easter is the time at which German children look in the most obscure corners for brightly colored Easter eggs that have been hidden the night before by the Easter Bunny.

But why is it a bunny that brings the eggs at this Christian festival?

“This is a tradition that has evolved gradually from the Middle Ages,” says Beate Witzel, a biologist working in the natural history collection in Berlin’s City Museum. At that time Green Thursday (Maundy Thursday) marked the end of the business year, and on that day the farmers had to pay their dues on the land to the owners—usually in kind.

As a result of the Lent fast preceding Easter they tended to have a lot of eggs. They cooked these and paid their dues with them. And at the same time they presented to their lords the hares—often in considerable numbers—that they had killed in their fields.



This little girl is filling her basket with the Easter eggs she finds.
(© Colourbox)



Once regarded as a sacred animal, the Easter bunny still brings the Easter eggs.
(© Colourbox)

“This is how the combination of hare and egg came about and became entrenched in the minds of the people over the years,” Witzel says.

During the 17th Century adults began to tell their children that the eggs came from the Easter bunnies. Foxes, storks and cranes were competitors for a long time, but by the end of World War II the bunny had won. At this time chocolate makers discovered the bunny with its bulging eyes and produced only chocolate bunnies at Easter time. They ensured that to this day the bunny brings the eggs.

Decorating eggs

Colorful and decorated eggs as a symbol of resurgent life in the spring are a quintessential part of the Easter tradition in Germany. They are on every table at Easter, whether made of chocolate or colored. The egg has long been regarded as a symbol of fertility and new life and was eaten with particular relish at Easter after forty days' abstinence during Lent.

In some areas the color of the first egg to be found is thought important. Blue is unlucky, red will bring three days of good luck. Another favorite pastime for children is decorating hard-boiled hens' eggs for the breakfast table on Easter morning and blown eggs for use as decorations on the “Easter tree” or as gifts.

The oldest surviving decorated egg, which dates back to the fourth century AD was found in a Romano-Germanic sarcophagus near to the town of Worms, but decorated eggs were known long before this.

Blown or hard-boiled eggs can simply be painted (the most popular color for Easter being red) and decorated with faces, flowers or abstract designs, depending on the age and ability of the children (and adults) doing the decorating. The eggs can also be dyed with store-bought dyes or by boiling the eggs with natural substances such as onion skin, tea, beetroot juice, spinach, nettle roots and leaves, alder or oak bark. Vinegar added to the water makes the colors brighter and rubbing with either bacon fat or salad oil produces a shine.

Eggs are also decorated using batik (the method of printing colored designs by first waxing the parts not to be dyed), etching, scratching and blocking techniques or by sticking felt, ironed straw, beads, rice grains, lace, wax, paper cut-outs or bought transfers on to the eggshell. They are still decorated according to sophisticated techniques in the area around Marburg in Hessen. The Sorbs in eastern Germany are also known for their intricately decorated Easter eggs.



Traditional Sorbian Easter eggs await customers at the Easter craft market in Dresden. (© dpa-Report)

The Week in Germany ~ Apr 10, 2009

MALINDY

Malindy fell way down deep in love
With a mountain boy she knew.
But it was quite the proper thing
As she was mountain, too.

She hastened home to tell her Pap
That shortly she would wed
One likely Mr. Rufus Brown,
When Pap looked up and said,

"No, Honeychile, you cain't do that
You'll have to find another.
Don't tell your Maw, but Rufus Brown
Is sorta your half-brother."

Malindy shed a few tears
And slowly went her way,
And soon she met another boy
And hastened home to say,

"Now, Pap, I'll marry that Smith boy
Who lives on down the street.
He ain't got no bad habits
And he dresses mighty neat."

But Pap, he slowly shook his head,
And looked across to Mother
And whispered, "Now you cain't do that -
That Smith boy's also your half-brother."

Then Malindy, she forgot her oath
And blurted out to Mother,
"Pap says I cain't marry Rufus Brown,
Cause he's my half-brother.

Then when I loved that Bobby Smith,
Although it sounds like treason,
Pap says I cannot marry him
For just that same old reason."

Then Maw says, "Honeychile, don't cry.
Put on your weddin' cap,
And marry either one you want.
You ain't no kin to Pap!"

Author unknown

With You, My Child Henry Wingate

Beyond your teachers' sway, safe from their care,
You hold a trace of each whose blood you bear,
—Something of a lost ancestor's face,
—Something of a grandfather's lonely grace.

And when night turns you toward your secret self,
Learning will fail, and you will find yourself
The sum of those who passed their lives to you,
And the same pulse I feel now will beat in you.

So, with you, my child, I will go,
To times and places I can never know,
And after death has my life outrun,
New life I'll have at the birthing of your son.

Contributed by Rich Schwenn

Beer Can's 75 Birthday – A German Immigrant's Invention Hit the Market

It's a sight that makes mouths water - standing tall and cool, like a blonde bombshell that became a star overnight.

Seventy-five years ago this January the beer can debuted in the US. It was the idea of German immigrant brewer, Gottfried Krueger, who arrived in America at the age of 16. Unsure that the idea of beer in a can would catch on with consumers, Krueger hedged his bet. He was in Richmond, Virginia - far away from his own brewery - when he opened his first can of fizzy brew.

He reckoned that if beer drinkers didn't accept the idea, it wouldn't damage the image of his brewery, rather it would slowly run its course before becoming associated with his product, said Kevin Logan of the beer can museum in East Taunton, Massachusetts.

Krueger breweries, based in Newark, New Jersey, were successful and the owners wanted to crown their product with practical packaging. So, in addition to beer, they began brewing up the idea of putting their beer in cans, which could be distributed more broadly.

The company American Can was already working on the idea of beer in cans. But Logan said canning green beans and canning beer are two different things. Because beer reacts with metal, an inner coating that had no effect on the taste of the beer had to be developed.

In 1933 Krueger first let 2,000 beer drinkers test his Krueger's Special Beer from a can. Then on January 24, 1935 the first beer in metal cans came onto the market. It was a great success. By the end of the year 200 million cans of beer were sold. The one-third litre cans were made of tin and weighed about 100 grams. Today a can of beer weighs less than one-quarter that amount and is mostly out of aluminum. For some time after they first appeared beer cans had the same shape as a bottle and had a cork seal.

In 1936 they made the leap across the Atlantic and by 1937 there were 23 breweries in Britain that sold beer in cans. Beer in cans reached Germany in 1951 with the slogan "Modern life - with beer out of a can." Today 30 percent of all beer sold worldwide reaches consumers in a can.

The Week in Germany, January 29, 2010

Request to obtain Military Records

The following directions are if you are the veteran or next of kin. If other than veteran or next of kin, there are other directions to guide you on the website.

1. Go to <http://vetrecs.archives.gov/>
2. Follow directions under **eVetRecs**:
3. Scroll down to bottom and click on **Request Military Records**
4. Step 1 will appear, then click **YES** on bottom where it reads **CONTINUE**
5. Follow prompts in Step 1, then on the right click on **CONTINUE**
6. Brings you to step 2, click on all that applies to you
7. Step 3, fill in personal information
8. Step 4, is all the information you have given to be checked for correctness. Then click on **CONTINUE**
9. This will be the final step which directs you to print your application and either mail or FAX it.

Contributed by Anthony Di Marino



Library Corner

The Conceptual Approach to Genealogy By David C. Chamberlin

The thrill of discovery is what keeps genealogists motivated to keep sorting through online records, visiting libraries and archives and even picking through dusty volumes in courthouses. But without a system of collecting records, we may duplicate our efforts, miss an opportunity to find the right records, and fail to assemble an accurate and full family history. David Chamberlain's *The Conceptual Approach to Genealogy* offers what he calls the "essential methodology for organizing and compiling genealogical records." Many of us are guilty of spending most of our genealogy time pursuing sources and records, then collecting them to sit in piles. Chamberlin's book offers a system that creates an organizational structure that allows us to efficiently compile the most meaningful records that will lead to a complete family group record. He educates the reader, step by step, on the ideal genealogical process and has developed six concise steps to clarify the process and help the reader achieve it.

Chamberlin's conceptual approach provides both an overview of how to "think" about the process of compiling a genealogy plus he provides workbook-like examples in over 60 charts and tables to illustrate his system of research and gathering; organization and processing of records; and finally, compilation with good evaluation and integration of information.

This book is useful to those just starting to work on a family history as well as those who have years (and piles) of research records and sources waiting to be evaluated and compiled into a family group record that can be shared as a family genealogy with your relatives.

GGG book #266

Soft cover, 264 pages, fully indexed, bibliography, glossary of terms and 5 appendixes.

ISBN #1-877677-87-6 and Library of Congress Card Catalogue No. 98-071082.

Publisher: 1998 Heritage Quest, PO Box 329, Bountiful, UT 84011-0329. \$24.99

(Currently out of print. Available used on Amazon.com and Alibris.com).

Reviewed by Terry Koch-Bostic

A note about Green-Wood Cemetery

Dear Descendants, Researchers, and Re-Enactors:

In September, 2002, we launched The Green-Wood Historic Fund's Civil War Project. Our goal was to identify those who had served, to tell their story, and to honor them. When we began, we naively thought, based on numbers from those who had searched Green-Wood Cemetery over the years, that there were at most 500 or so Civil War veterans interred there. Were we wrong! In the ensuing years, with the help of hundreds of dedicated volunteers, we have searched through newspapers, books, muster rolls, as well as many other resources. Descendants and researchers have contacted us from all over America and the world with information and photographs.

After all this research, we now proudly publish the second edition of our biographical dictionary on CD, all 1278 pages of it. We believe that nothing of this scale ever before has been undertaken. It supplements our book *Final Camping Ground: Civil War Veterans at Brooklyn's Green-Wood Cemetery, In Their Own Words*. A biographical dictionary of more than 4,300 Civil War veterans, the CD includes portraits of hundreds of these men, photographs of many of their most interesting gravestones, letters written by them during the Civil War (many of which have never been published before), eyewitness battlefield accounts, and much more. If you have any interest in the Civil War, you will find this a great treat.

You may order a CD for \$10, plus \$3 shipping and handling, by sending a check for \$13 to The Green-Wood Historic Fund, 500 25th Street, Brooklyn NY 11232. And it's all for a good cause. All sales proceeds will go towards the continued work of The Green-Wood Historic Fund's Civil War Project: identifying Civil War veterans, writing their biographies, locating photographs of them, and marking any unmarked graves.

Thanks for your support!

-Jeff Richman Green-Wood Cemetery Historian

P.S. Plans are proceeding for our Memorial Day 2011 weekend--a Sunday evening illumination, with a candle on the grave of every Civil War veteran, re-enactors serving as an honor guard scattered across the grounds, musicians, an encampment Sunday night, then on Memorial Day a reading of names by descendants, with re-enactor salutes. Please save the date!

Contributed by Mark Waldron

Membership Application German Genealogy Group

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Name: _____
(Last) (First) (MI) (Please print plainly)

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(if new address, please check box)

City _____ State _____ Zip _____ - _____

Telephone: (____) _____ Email: _____

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\$25.00 foreign for postal mail newsletter
\$15.00 foreign for email newsletter

Please make check payable to: **German Genealogy Group or GGG**
Mail to: German Genealogy Group, PO Box 1004, Kings Park, NY. 11754

CD/Book Library Donation \$ _____ Recommended by: _____

Your name and state may be published in the newsletter unless requested to be omitted. Check to omit

The GGG is a tax-exempt organization. Contributions to the GGG, Inc. are tax deductible.

Send me a sample of the newsletter via email in pdf format.

nl

Board of Directors

At the May meeting, nominations from Membership to the Board of Directors will be taken from the floor prior to the start of the meeting. If you have an interest in being a part of the Board, consider submitting your name.

The Board will announce its candidates to fill the three seats that will be available at the June meeting and in the June newsletter.

Sharing Cemetery Transcriptions

To "pay it forward," with Spring around the corner, many family historians will be venturing out to research in cemeteries. How about next time you're transcribing gravestones, transcribe a few more and look the names up on genealogy sites and offer the transcription? Many people don't know where their ancestors are buried and they'll be appreciative of the gesture.

Frances Lee ~ *The Weekly Discovery*



New Members

- 2359 Doering, Jr., William, Port Jefferson Station, NY
- 2360 Lundin, Maureen Veldran, Forest Hills, NY
- 2361 Brooks, Joan C., Stony Point, NY
- 2362 Private
- 2363 Klingenmeier, Audrey A., Williamsville, NY
- 2364 Clark, Gregory, Stroudsburg, PA Gift
- 2365 Keeney, Robert F., Sayville, NY Gift
- 2366 Speckmann, Peter J., West Palm Beach, FL Gift
- 2367 Bakehouse, David, Round Rock, TX
- 2368 Kramer, Mary, Island Park, NY
- 2369 Theis, Margaret, Hicksville, NY
- 2370 Keuffel, Nancy H, Bloomfield Hills, MI
- 2371 O'Brien, Bonnie M., Coram, NY
- 2372 Marion, June Zenner, Westlake, OH
- 2373 Greiner, Ruth E., West Babylon, NY gift

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Brooklyn Bridge Janice LaScala

At our March meeting, Walter Traeg presented a very interesting program entitled "A History Presentation of the Roebling's Brooklyn Bridge."

The towers of the Brooklyn Bridge were built upon caissons which were 168 feet long and 102 feet wide with a 9 1/2 foot ceiling, and floated to the job site where the towers would be located. Five feet of wood and layers of granite were placed on top of the caisson to sink it to the river bottom. There were openings in the granite, tunnels, and a box with compressed air pumped in to prevent the river from coming in on the workmen while working underwater. The caisson was later filled with cement and granite stones, and it was sealed off to form the base of the Brooklyn Tower.

Mr. Traeg gave everyone in the audience an opportunity to guess the number of suspender cables that held up the roadway of the Brooklyn Bridge. The winner will be named at the April meeting.

German Genealogy Group Newsletter
PO Box 1004
Kings Park, NY 11754

Address Service Requested

The German Genealogy Group will hold its next monthly meeting on **Thursday, April 1, 2010** at the
Hicksville VFW, 320 South Broadway (Route 107), Hicksville, NY

Orientation session will start at 7 PM for beginners and newcomers.

The regular meeting will start at 7:30. Building opens at 6:30.

The topic of this month's meeting will be — **"My French Huguenot History.**

My Life as a Luftwaffe Pilot and POW in Russia"

Presenter – Gottfried P. Dulias

Lt. Dulias will tell us the story of his French Huguenot ancestors who were persecuted in France because of their Protestant beliefs and who were invited by the King of East Prussia to repopulate East Prussia after the era of the bubonic plague. He will also tell of his three years as a POW in the Russian Gulags. Mr. Dulias' book about his life entitled 'ANOTHER BOWL OF KAPUSTA' will be available for purchase at the meeting.

Don't forget to renew
your membership!

