



The Bukovina Society of the Americas NEWSLETTER

P.O. Box 81, Ellis, KS 67637-0081 USA

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Membership Dues:
Lifetime \$150.00
Genealogy \$25.00
Annual \$15.00

Credit card payments: In PayPal, type payments@bukovinasociety.org in the Pay for Goods and Services payee box with the amount in US funds. PayPal will send receipts to the purchaser and the Society.

SOCIETY NEWS & EVENTS

- Membership Upgrades have been installed, enabling members to upgrade to Full Membership from Standard Membership, or to Life Membership from Standard or Full Members.
- Augustin(e) and Reckmann Databases have been updated.
- The Pull-Down Menu and Side-Bar Menus have been updated so that they do not scroll off the screen.
- The Pull-Down Menu has been widened to accommodate more menus and not expand into a second line.
- Simplified Members-Only Secure Log-in to Genealogy section.
- The BSA Store has been updated and expanded.
- A Donate to BSA button has been added.
- The What's New Pull-Down has been added.

In the Upcoming Months:

- Pop-Up Menu for What's New will be installed.
- Settlers in Bori List will be expanded. (All settlers will be identified, instead of just the long term settlers.)
- Expanded Emigrant list of Bukovina settlers to Brazil will be published.
- Active search for new and updated Databases for Genealogy Site.
- Further expansion of Map Room.
- Further extraction of Stand-Alone articles from previous newsletters.
- We appreciate Doug Reckmann's volunteer work on the Society website, and he also made a generous Christmas donation towards the site operating cost.
- He has been assisted by Shanti Yeaglin, a junior at Portland's Benson Polytechnic High School. His interests are in Science, Electricity, and Building Trades. This has been valuable experience with his schoolwork and a great

helper to Doug. Thanks also to Guy Windholz for work with the membership function of the site.

- Welcome Frances Vallejo of Houston, TX, to our life member roster. She has Augustine ancestry and found our website to have assisted in her genealogy search.
- Welcome also to new life members Burt Taylor, Santa Cruz, CA and Carol Murphy, Dacula, GA.
- 2019 International German Genealogy Conference, June 15-17. The first conference held in Minneapolis in 2017 drew some 700 people.
- Life members Jan (Weber) and Chick Gagnon sent their annual Christmas greetings, photos and 2018 family events to the Society. They had an opportunity to tour the West Wing of the White House in October. Chick retired from the CIA and Jan has been involved in her Bukovina heritage, and wrote two books. They were on the Bukovina tour of 1996 and attend our Bukovinafests through the years.
- Jan's books, *Mud Poppers and Leaf Whistles* (Journey of a Young Austrian Immigrant) and *Dust Clouds and Mud Puddles* (Hardships and Triumphs of an Immigrant Family) will be available on the Bukovina Society website. She has generously donated all sale proceeds to the Bukovina Society.
- Wilfred P. Uhren, life member and participant in the founding Bukovinafest years, wrote a book that he placed in the Society archives, *The Uhrens and Bieleckis, Our family's history*. Wilf grew up the son of immigrant parents on the Canadian prairie. His interest in the petroleum industry led him to college at the University of Tulsa. Oklahoma soon became his home base for his career. In his retirement, Wilf wrote of his life and family history in

Prairie Boy's Olima: Remembering for his progeny. The new book, over 200 pages of memories and photos, was also given to the Society. His pride of Bukovina heritage was well documented in his life story.

- Martha Marie (Keller) Armbrister died Thursday, Jan. 10, 2019 at age 95 at Good Samaritan Society in Ellis, Kansas. Martha was born June 8, 1923 in rural Trego County, Kansas to Frank and Carrie (Wendling) Keller. She married Joseph Armbrister on Nov. 1, 1945 and together operated a farm and ranch northeast of Ellis. She was a life-long member of St. John's Lutheran Church rural Ellis, founded by Bukovina German settlers. Martha was an active member of the Bukovina Society and known for her baking skills. At one Bukovinafest, she gave a demonstration of her ability to create paper-thin dough for apple strudel.
- Fay Jordaens passed away on Monday, February 4, 2019. She was a proud life member of the Society along with her life member mother Ruth Frombach Schmahl. They both did extensive research into their Bukovina families who emigrated to Canada. Fay's parents moved to New York where she enjoyed her life near the water with her father, a boat captain. She also had ties to the Ellis, KS area through Johann Philipp and Maria Glass Schoenthaler descendants. Fay was very generous in helping others with family research and a typical gesture was a phone call she made to a new found relative, "Look Richard, you don't know me, but we are cousins", beginning a long friendship. I was fortunate to be a part of Fay's loop of friends in the Bukovina Society.

SOCIETY MUSEUM VISITORS

By: Dr. Dennis and Svetlana Lewis

When we came to visit the Bukovina Society Museum in November 2018, we really enjoyed the history. Although I did not have much time to observe the entire museum, my wife covered everything while Guy Windholz and I shared stories. That just means we have to stop by again. Guy showed me a passport cover. I mentioned that the language was Czech or Slovak a common language in the Austria-Hungarian empire during the period of immigration from Bukovina. Many European immigrants traveling made their way to Bremen, Germany to take ships to America and Canada. The actual port was Bremerhaven to the north of Bremen. Although I do not know for sure, I can assume my relatives on my mother's side left Bukovina in 1904 through this route to Canada. They made their way to Edenwold, Saskatchewan and then my grandmother and her husband to Polson, Montana. My grandfather came from Pomerania (German=Pommern). My grandfather left Polson to work in the sawmill in Kalispell where I was born. As a child, I may not have paid attention to

family discussions, you know, those adult conversations about people you barely knew or never met were quite boring to an active youth. I do recall a couple of times when someone died in our area, my grandfather mentioned calling the family in Saskatchewan.

Friedrich Missler founded a successful travel agency in Bremen, Germany, booking travel with the Norddeutsche Lloyd. The North German Lloyd, as it is known in English, was formed in 1857 by two Bremen merchants, Hermann Heinrich Meier and Eduard Crüsemann, after the dissolution of a joint German-American company, the Ocean Steam Navigation Company. Apparently, business was good enough for cargo and passengers. The word "Lloyd" has been used since the mid-19th Century as a shipping company synonym in the German world. The North German Line was quite successful, but was basically wiped out after both World Wars. They started from scratch again and in 1970 merged with the Hamburg America Line (HAPAG) to form Hapag-Lloyd AG. AG = Aktien-Gesellschaft = joint-stock company. Hapag-Lloyd containers are often seen on our trains traveling across the US bringing goods to businesses.

Missler's office was located a couple blocks from the main train station in Bremen. The travelers would still need to take a train from Bremen to Bremerhaven on the sea by train (61 kilometers or about 38 miles). These people could also be served in a variety of travel needs. One could book passage to or from America. Some emigrants returned to Europe and some came back for a visit. Money could be exchanged and even transferred between the two countries. Some people sent money back to Bukovina for other family members to emigrate to America or help support the family in the old country.

Friedrich Missler had a good marketing technique with giving the wallets to people to put their tickets and other documents in. It appears that he catered to Polish and Slovak emigrants. In my research, I found only wallets in German, Polish or Slovak. The Hoboken, New Jersey Museum keeps one as an artifact. Friedrich Missler founded the travel agency in 1881 and lived until 1922. Missler had other offices such as the one in New York and the company serviced customers up to 1935.

HOT SHOTS AT HAYS PUBLIC LIBRARY

By: Guy Windholz for the Hays Post

It was a wet and misty 33-degree morning when the Hot Shots waltzed into the Hays Public Library and proceeded to take over the south first-floor meeting room. They carried heavy metal equipment and instruments specially designed to delight the audience with German polkas and waltzes.

The audience of 148 ranged in age from 1 to 94 and any

BUKOVINA GERMAN COOKING

By: Doug Reckmann

observer could see that they would remain captured for the duration of three hours of musical entertainment. So who were these un-masked individuals that go by the name of the Hot Shots?

Heading up the group was their leader, Dale Stramel, on accordion, from Pfeifer, Jimmy Rothe, guitar from the Rush County area, Kenny Windholz, from Hays on drums and Lee Maxwell at the ripe young age of 92, Hays, on trombone. It was an opportunity to meet up with my old friend Lee Maxwell, brother of the late legendary trumpet player Jimmy Maxwell, known as one of the best trumpet players in the era of ballroom music. He was a member of the Glenn Miller Orchestra in the '40s.

As the event stretched from 10 a.m. to 1 p.m., the library provided a German food that included beans and noodles, green bean and dumpling soup, topped off for those with a sweet tooth, spitzbuben and herzen cookies.

Library staff members guided by Samantha Gill included Patty Rohr and Marrisra Lamer. While the event was billed as a Volga German Christmas performance, there were Bukovina Germans from the Ellis area mixed in the crowd.

Mom's recipe she gave to me was on the back of part of an envelope. I added all of the "helpful hints" and greatly expanded the directions to help people who have not cooked them. Yes, the recipe says 2 lbs of bacon!! That's why they taste so good.

Notice that I have 1 TBL salt, but usually with the bacon you don't need it. I cook them on the stove and don't bake them. My neighbor said that her Grandma made "Glumpkis" almost exactly the same way, except she baked them.

My mom added the tomato sauce, 'cause we always added catsup when we ate it. If you HALF the recipe, you could probably use an 8 oz. can of tomato paste with 1/2 the vinegar and water to make it fluid.

When I was in Schwarzthal about 2001, the mayor's wife made them for us, and they tasted just like Mom's. They called them Haluskis, and still do. In Negrileassa (just North) they called them Galuskis. And put Sauerkraut in them.

Cabbage Rolls (Haluschkis)

2	Heads Cabbage (medium, not large!)	1 Tbl	Salt
1 lb	Hamburger	1 tsp	Black Pepper
1 lb	Rice (un-cooked)	1 pt	Tomato Sauce
2 lbs	Bacon (diced)	½ cup	Vinegar
1	Onion (finely chopped)	6 qts	Boiling Water

1. Scald heads of cabbage, one at a time, in boiling water until leaves come loose and are pliable. Keep removing leaves, placing them on a rimmed cookie sheet to cool down for handling.
2. Using your hand(s), mix together hamburger, rice, bacon, onion, salt, and pepper.
3. Form and place a tight ball of the mixture at base of cabbage leaves. Fold the side edges of the cabbage leaves in and roll into the remaining leaf to form a tightly covered oblong ball. Form all of the cabbage rolls.
4. Line the bottom of the pan with a layer of leftover, small cabbage leaves.
5. Tightly stack first layer of cabbage rolls, rolled edge down.
6. Blend together vinegar & tomato sauce. Pour some of this mixture over 1st layer.
7. Stack a 2nd layer of cabbage rolls. Add more of tomato/vinegar.
8. Stack a 3rd layer of cabbage rolls. Add rest of tomato/vinegar. Add extra water to cover rolls.
9. Put the pot on top of the range; bring to a boil, reduce heat and simmer for at least 2-2½ hours. Keep checking the water level and add water as required to keep the top layer of cabbage rolls ½ covered.
10. They are better when re-heated the next day.

Helpful tips and techniques:

1. Cut a 1 lb bacon package in half, and lay onto cookie sheets to freeze as individual slices. After about a day in freezer, stack & store in in freezer bags as ½ lb packages. Cut long-ways into halves or thirds and then ¼" pieces when dicing. It's a LOT easier this way. Cutting the bacon is the hardest part of this recipe.
2. Take out hamburger early, so that it can warm up. Your hands will thank you when mixing.
3. Using a 6 qt stove top cooking pot to mix ingredients is easier than using a bowl.
4. Cook cabbage rolls in a 10-12 qt pot. Never fill it more than ¾ full, since rice will expand when cooking. If you form tight rolls, they should fit into a 10 qt pot.
5. Use the empty 6qt pot cabbage boiling pot to mix vinegar & water. Rinse can with water and add in. One less pan to clean.
6. Use a skinny, sharp knife to core the cabbage. Stick a carving fork into the core when boiling for handling. Use tongs to retrieve leaves from boiling water.
7. I use a rimmed cookie sheet, raised at one end to stack the cabbage leaves when they are soft. I have a space in the middle of the cook top. The closer it is located to the boiling water source, the easier. Water flows away, you can stack them up until they fall over.

Normal processing order is:

1. Put water on to boil.
2. Take first ½ lb bacon from freezer and start dicing.
3. When water boils, put a head of cabbage in.
4. Keep dicing bacon.
5. Take out cabbage leaves when they come loose, and put onto pan to cool.
6. Keep dicing bacon.
7. When first head is done, remove to pan, add more water, heat to boiling, and put in second head.
8. Keep dicing bacon, & taking out leaves when done.
9. Mix ingredients when done with bacon.
10. Leaves should be cool enough to allow rolling.



Buchenland

*Mitteilungsblatt der Landsmannschaft der deutschen Umsiedler
aus der Bukowina in Deutschland*

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Ein ernstes Weihnachten

Wir freuen uns auf Weihnachten, und fühlen doch große Bangigkeit. Wie sieht es aus, bei uns? Wir schauen zuerst nach dem Osten. Dort wird ein großer Teil unseres Volkes im Innersten schwer belagert, Dämonenheere stürmen die Gewissen, und tragen den neuen Glauben an die irdische Geburt der vergänglichen Menschheit in die Herzen. Dort wird gelehrt, daß kein Heiland geboren ist, daß der Mensch keine Verbindung zum Schöpfer hat, weil es ihn nicht gibt, daß am Menschen nichts zu erlösen ist, weil er

wahrlich vergangen, aber neues „Leben“ will sich nicht zeigen.

Und im Westen! Außerlich sind die Menschen frei, kein Terror, keine Einheits-Propaganda, keine Weltanschauung, dagegen eine Menge Parteien und ein inneres Durcheinander sondergleichen. Die Freiheit wird benutzt und genossen, jeder sucht soviel Gewinn und Vermögen an sich zu raffen, als nur möglich. Die Geschäftsreklame, der Aufwand in Modesalons, eleganten Restaurants und allerlei Vorführungen, Totos und Re-

den Mächten, denen man sich halb mißtrauisch und ärgerlich, halb willig und bequem hingibt. Und die Meisten meinen: Nur nicht viel denken! Ja, auch nicht an den Osten denken, auch nicht an die zerfetzten Grenzen, auch nicht an die Armut des Nächsten.

Der Osten sagt: „Der Westen hat uns abgeschrieben!“ Der Westen sagt: „Wir können doch nicht helfen und haben mit uns selbst genug zu tun.“ Werden wir ernsthaft über diese Lage sinnen, suchen, Opfer bringen, uns gestalten las-

