

CLUB HOURS – MONDAY – THURSDAY 5 – 10 P.M.; FRIDAY 4 – 10 P.M.  
Please keep informed thru our Website  
[www.uticamaennerchor.com](http://www.uticamaennerchor.com) and Face Book

TAKE OUT ORDERS from our regular menu are available on Fridays by calling the Club at 315-725-5882 between 4:30 and 5:30 p.m.

FRIDAY SPECIALS: Nov. 3 – Meatloaf, mashed potatoes, vegetable; Nov. 10 – Sauerbraten, noodles, red cabbage; Nov. 17 – Ham, mashed potatoes, braised cabbage; Nov. 24 – Kielbasa, kraut, 2 pierogis, choice of potato.

UPCOMING EVENTS:

- NOV. 3 – Fish Fry 5 – 7:30 p.m.
- NOV. 6 – Board of Officers & Trustee’s Meeting – 6 p.m.
- NOV. 7 – Election Day - Vote
- NOV. 10 – Fish Fry 5 – 7:30 p.m.
- NOV. 11 – Veterans Day - Thank you veterans & active service members
- NOV. 17 – Fish Fry 5 – 7:30 p.m.
- NOV. 23 – Thanksgiving Day – CLUB CLOSED
- NOV. 24 – Fish Fry 5 – 7:30 p.m.
- DEC. 10 – Club Christmas Benefit Concert – 2 p.m. (Sunday)

CELEBRATION OF LIFE – Please join us on Saturday, Nov. 4<sup>th</sup> from 1 – 3 p.m. as we celebrate the life of our former President Gail Miller who passed away in August. We are planning a COVERED DISH PARTY with the joy of sharing your specialty dish and conversations revolving around the dedication of Gail and the German culture thru music. Please sign the sheet at the entrance of the Club with your name and the special dish you plan to bring. Otherwise contact Secretary Judy at (315) 736-7014. This event will be held in the downstairs, back dining room as two events are being held at the Club on this date.

Gail’s family recommended Utica Maennerchor as the recipient of donations in her memory where funds will be placed in the Club Building Fund.

Please sign up by October 31<sup>st</sup> and join us for this celebration of life.

NEW CLUB MEMBERS – Thank you for joining to our new members Jonathan Sundberg and Karen Pirnie. Enjoy the friendship and sharing in the Club events. New members are always welcome as the strength of the Club is in its members support.

CHORUS - Our members were present for the German Flag raising at Utica City Hall on German American Day and received a Proclamation from Mayor Robert M. Palmieri and a Certificate of Merit from NYS Assemblywoman Marianne Buttenschon. This was an honor for us to share the importance of our culture in the Mohawk Valley.

Our practices are improving under the direction of Mark Radlowski and we welcome two new singers – William Gregory and Danniella Rivera-Litz. We thank them for joining and welcome new singers.

The Club annual CHRISTMAS BENEFIT CONCERT will be held on Sunday, Dec. 10<sup>th</sup> at 2 p.m. followed by coffee and desserts for all to enjoy. As a special treat, this year we have invited special guests “New Horizons Barbershop Chorus, of which both our singers Andy Drozd and Mark Radlowski are members, to add a few of

their songs to the Christmas program. We plan on a very heartwarming Holiday Concert. The dedicated charity will be noted in December's Newsletter. Please save this date!

2024 MEMBERS DUES - Notices are included in this month's mailing. Dues helps support Club needs and activities that allow us to be a viable German Cultural presence in the Mohawk Valley. This list of supporters is informed thru our monthly Newsletter along with our website and Facebook. Club volunteers are pulled from this list and therefore our members meet new friends and the good times continue! Dues has remained the same over the past several years – less than \$1 per week!

Please help your "volunteer" Secretary Judy keep the membership list updated with your prompt return of dues and flyer in the enclosed envelope. THANK YOU!

NOMINATIONS FOR BOARD MEMBERS – If you have been a Club member for at least two years and would like to be considered for a Board member position, contact Carol Lawless of the Nominating Committee at 315-240-8567 before Nov. 6<sup>th</sup>.

CHRISTMAS FUND RAISER – This time of year time goes by very fast! Enclosed are our annual Holiday Fundraiser tickets for a donation of \$5 each or 5 for \$20. You might just win \$500 or \$250 or \$100 if you take a ticket! The drawing will be held on Dec. 15<sup>th</sup> during Fish Fry when we hope Santa will pay us a visit!!

SAUERBRATEN DINNER SUCCESS – Thank you all for supporting and volunteering at our Fall dinner. It takes 35 volunteers to plan the meal thru cooking, setting-up, serving, cleaning, etc. for this success! 230 enjoyed this year's dinner and there were many "happy souls" enjoying this German specialty. Thank you all!

THANKSGIVING PIE SALE – During Fish Fry on Nov. 17 our annual \$10 Pie Sale will be available. We are asking all our Club bakers to sign up to bake and bring your pie specialty to the Club by 4:45 p.m. on this date for our pie sale success. A sign-up sheet is located on the bulletin board. Place your name and the type of pie you will contribute. Thank you in advance for your baked donations!

FALL FOOD DRIVE – Our Club will sponsor a food drive of non-perishable food items for the Utica Food Pantry. This is our way of contributing to those in need in our community. Let's see if we can better last years contribution! Boxes will be available for your donations at the Club entrance and the drive will end Nov. 17<sup>th</sup>.

BEREAVEMENT – Our condolences to the family of Emil Bond, a Club member and supporter of 59 years. Also, to our Friday waitress Michele Eberley on the death of her mother, and our singer Rose Hosp on the death of her sister. Our thoughts are with you all.

KARTOFFEL SOUP (recipe source unknown) 3 tbsp. butter, pot vegetables, 1 pound potatoes peeled & cut in ½ inch cubes – 4 tbsp. flour – 6 cups water – 2 tsp. salt; marjoram, parsley & dill minced – 4 pair German frankfurters.

Saute' vegetables in butter in 2 -quart saucepan. Add potatoes and stir till soft, blend in flour and cook over low heat until flour begins to brown. Pour water over mixture, add salt & marjoram. Cook 30 minutes, pour soup in sieve and place vegetables in mixture. Bring soup to a boil and simmer 5 minutes. Slice German frankfurters and simmer in soup 5 minutes. Sprinkle with parsley & dill and serve.