

# BOTTKE NEWSLETTER

**Special Christmas Holiday Edition 2000 (Photos: U sent 'em)**  
2329 Chestnut Way <> Bedford Tx. 76022 <> marvcarole@worldnet.att.net



5<sup>th</sup> Generation Bottke/Goedtel Family since Bottke's came to America beginning with Wilhelm & Wilhelmine. Back Row; L to R: Darren Whitten, Brenna Whitten, Erin, Emily, Braden, Kyle Goedtel.  
Front: L to R. Samantha, Sara, and Bobby Stock.



Christmas is always a great time 1999  
Kasandra Gazda: Denver. 6<sup>th</sup> Generation daughter of Lee and Denise Gazda, Granddaughter Gladys and Don Longpre



Edward Bottke, Ypsilanti, Mi. 5 Yrs old. 6<sup>th</sup> Generation, Son of Perry & Shonda Bottke.



Cameron. C. Purdy, Drudge and mother Shawnda Purdy.  
Cameron is 7<sup>th</sup> Generation. Grandmother is Linda Schieffer, Great Grandmother is Mary L. Evans, and Great, Great Grandmother was Mildred M. Kline



Thomas and Hanelore Janczur; Christmas 1999, Chicago. 5 Generations. Parents John & Malinda Janczur. Grandparent, Raymond Bottke



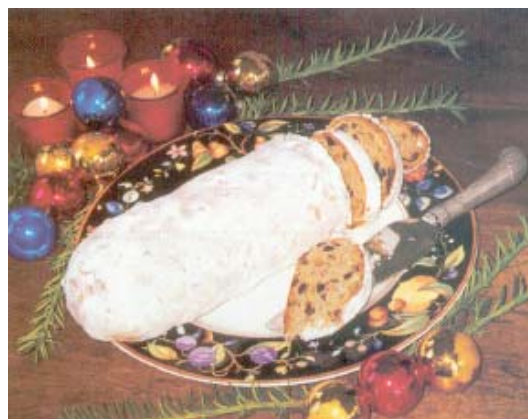
*Patti' Jenna Becky  
Cinder*

**MORE RELATIVES**

1999 Christmastime Greetings from The David Osborne Family; Faribault, Mn.



**Edward Bottke school art work during the year 2000**



**WEINACHSTOLLEN:** See article and recipe

**Notes from Evans Family:** Charles and Mary Evans sold their home in Dunsmuir California and will live permanently in Alamogordo, New Mexico. They like it there. Charles' Knee has been steadily improving and they are hopeful that it will continue to improve and that 2001 will be a much better year.

**No March get together in Texas.** We will forego planning a get together in March in Texas because only one family responded with interest. Instead we will plan for a picnic in the park or something along those lines Sunday afternoon July 15<sup>th</sup> 2001 in Faribault, Minnesota. There has been much interest in having something again in Faribault. Families of Bottke's from Iowa are very interested in participating also. Paul, Harold, David and other Bottke family descendents are interested in meeting the Bottkes in Faribault and would definitely try to come. A simple potluck or Deli made Chicken seems to have received a lot of response. Will announce details in early summer newsletter.

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**Specialty German Items:** Log on to [www.germandeli.com](http://www.germandeli.com)

Here you'll find all sorts of authentic German foods that can be air freighted or UPS delivered. Everything from Fresh and pre-packaged sausages, breads, mixes, candies, cakes, strudel, fish, German smoked hams, schinken, the really good old fashioned wieners with skin on, weisswurst; You name it! Its Authentic!

#### LIVE INTERNET KDHL RADIO

Bottke descendents from Wilhelm & Wilhelmine of Minnesota who want to touch base with their Faribault hometown at Christmastime or anytime: KDHL, Faribault Minnesota's local A.M. radio station now broadcasts on line. You can listen to The traditional Hometown Church Service Broadcasts every Sunday morning at 8 a.m. from Trinity Lutheran Church in Faribault. You can Listen to German-American polka music from 5 a.m. to 6 a.m. again from 1:00 p.m. to 2 p.m., and evenings from about 7:00 PM to 9:00 PM.

The local Breakfast News is at 8:00 a.m. Most likely, as in other years, there will be a special Christmas Church Service Broadcast from Trinity Lutheran Church. You should be able to learn of the time of broadcast through announcements that will be given during the 8 a.m. service broadcast the last Sunday prior to Christmas.

**Faribault Daily News** [WWW.Faribault.com](http://WWW.Faribault.com)

Then Click on Faribault Daily News.

About 3 days a week (except for Weekends and Mondays) you can get updates on names in the news, sports, Community events, and obits. One example is the article that is included in this newsletter about the first day of school. It mentions Kelly Paquette doing volunteer work. This was taken from Internet Faribault Daily News this past September.

## Froehliche Weihnachten

What have I just said? I said "Merry Christmas" in German!

How much do you know about the custom of celebrating Christmas in Germany? This article intends to give you some interesting information about this festival, such as the [origin of the festival](#), [when does it start](#), [important figures](#), [decorations](#), [food](#), [music](#) and [Christmas markets](#).

#### Origin of the Festival

Christmas is a day for celebrating the birth of Jesus Christ who was born nearly 2000 year ago. In most of the Christianity countries, people attend mass or services organized by churches on Christmas Eve while people in most of the other countries nowadays celebrate this festival by having parties and banquets.

#### When does it start?

The Christmas season begins with the beginning of Advent, four Sundays before Christmas Day. Germans traditionally have Advent wreaths in their families, it is said to have originated with the German Lutherans. The wreath is made of a circle of greenery in which four candles are set; a large white candle is set in the middle. It is attached with pine and fir cones, little red mushrooms, or red and yellow ribbons. One candle is lit the first Sunday of Advent, two are lit the second Sunday, and so on until the fourth Sunday. On Christmas Day, the large candle in the middle is lit. These wreaths usually hang from the ceiling in large houses, shops and in churches.

On the first Sunday after November 26th, German children receive the Advent calendar from their parents. The calendar has bright little pictures with numbers on each of them. One, two, three, and so

on up to 24. Wherever the numbers are, there are small paper windows. Children hang the calendars alongside their beds and open a "window" each morning. Candles, balls or chocolate can be found inside. Children can count the day towards Christmas when having their little toys. When all the windows are opened, then it will be Christmas Day!

#### Important Figures

When Christianity entered Germany, St. Nicholas, a 4th Century bishop of Asia Minor, became popular. He was known for his miracles and generosity and became a saint to children. The feast of St. Nicholas was celebrated on December 6 and he became the Santa Claus figure in children's hearts.

It is said that St. Nicholas rode a white horse and carried gifts to all the good little children on the eve of his feast day. He traveled with a dark-faced companion who was most

Commonly called Knecht Reprecht. After the reformation, the authorities did not like the idea of having a character representing the bishop or saint distributing gifts. As a result, the figure Santa Claus was born to replace the position of St. Nicholas.

St. Nicholas is known by various names in different regions of Germany including Klaasbuur, Rauklas, Bullerklaas, and Sunnercla. In eastern Germany, he is called Ash Man, Shaggy Goat, or Rider. Nowadays, he is increasingly known as Weihnachtsmann or Father Christmas throughout Germany. He appears no more on St. Nicholas Day Eve, but on Christmas Eve!

#### Decorations

The Christmas tree is the soul of this festival for Germans, it originated in Germany. In the Middle Ages, the Germans would put on a mystery play each December 24th, the feast day of Adam and Eve. The plays featured a decorated evergreen that represented the Tree of Life in the Garden of Eden. The tree was once called the "Paradise Baum". Over the centuries, the plays and associated festivities strayed from their religious origins and the church ceased to sponsor them. However, the people continued to set up and decorate a tree in their home every year at Christmas. It has been long thought that Martin Luther began the tradition of bringing a fir tree into the home. One Christmas Eve he brought in an evergreen tree to his daughter's nursery for her to enjoy since the weather was too bad for her to go outside. He decorated the tree with candles.

In German tradition, the Christmas tree is presented prior to the evening feast. The tree has a mysterious magic for the children because they are not allowed to see it until Christmas Eve. When the children are occupied in another room usually by their father, mother brings out the Christmas tree and decorates it with apples, candy, butts, cookies, cars, trains, angles, tinsel, family treasures and candles or light. The presents are placed under the tree. When all is ready, a bell is rung as a signal for the children to enter the "Christmas Room". Children sing carols, listen to the Christmas story and open their gifts under the tree.

It is inconceivable for a German Christmas without a Christmas tree. The Christmas tree lights and candles are the essential part of the festival for Germans. All German families have their Christmas tree in this festival even if they live abroad in distant countries.

## Food

During the season, Germans often set aside special evenings for baking spiced cakes and cookies. It is a time for people to enjoy all kinds of delicious food. The highlights of the Christmas food are the cookies; they are shaped like figures of Christmas or stamped with familiar designs. The gingerbread cookies are among the most delicious. Christmas Eve is also known as "Dickbauch" which means "fat stomach". There is a tradition that those who do not eat well on Christmas Eve will be haunted by demons during the night. So the opportunity is given to enjoy dishes such as sucking pig, "reibrei" or sweet cinnamon, white sausage, macaroni salad, and other regional dishes.

On Christmas Day, people have a banquet of plump roast goose, "Christstollen" (long loaves of bread bursting with nuts, raisins, citron and dried fruit),

(Recipe included. Made in the shape of a flattened oblong loaf, representing the swaddled Christ child. The name comes from the Old High German word for wooden posts or sticks, symbolizing the wooden manger in which the Christ child Lay) "Lebkuchen" (spice bars), marzipan, and "Dresden Stollen" (a moist, heavy bread filled with fruit).

## Music

Starting with the first Sunday in Advent, sounds of bells and other musical instruments present in all households. It reaches its peak in the Holy Evening of the Christmas Eve. The famous Christmas song "Stille Nacht! Heilige Nacht!" (Silent Night) is actually a German Christmas song. This song was composed by Franz Taver Gruber and was written by Joseph Mohr in 1818. It was first heard during Christmas 1818 at the small church of St. Nicholas in Oberndorf (Austria), which is near Salzburg and the German- Austria border. Today this famous song is translated into 44 other languages and is known all over the world.

## Christmas Markets

From the beginning of Advent until Christmas, booths and stalls are set up on the market places in all cities. People can buy everything they need for Christmas, such as Christmas tree, decorations for the tree and candles, crib figures and gingerbread, and presents for Christmas Eve. The most famous Christmas market is the one in Nuremberg, which has a history of more than 400 years and is attended by people from many countries. People usually have hot "Rotwein" (red wien) and "Wurst" (sausage) when they are in the Christmas market.

## Zuhause (At Home)

Stollen Pleasures... A Christmas Treat.

Sugar-coated fruit and nut breads known in most regions as Stollen.

- Popular in Germany for Centuries
- Still good after months of storage
- Over 100 recipes but the most popular one is from Dresden.

### Dresdner Stollen

1 cup seedless golden raisins or sultanas  
1 cup dried currants  
1 cup chopped candied orange peel  
1 cup chopped candied citron (candied lemon peel)  
½ cup rum  
1 cup chopped blanched almonds

7 cups all-purpose flour (divided)  
1-1/4 cups milk (divided)  
1-1/4 cups butter  
1-1/4 cups granulated sugar (divided)  
½ tsp. Salt  
1 tsp. Vanilla extract  
1 tsp. Almond extract  
freshly grated peel of one orange  
freshly grated peel of one lemon  
1 tsp. Ground cardamom  
1 tsp. Ground mace  
two packages (2 scant tablespoons) active dry yeast  
½ cup melted butter  
1 cup confectioners' sugar, sifted

Prior evening before making Stollen: mix raisins, currants, all candied peels and rum in a shallow glass bowl. Mix well, cover tightly and let fruits macerate overnight.

Next day: drain rum-soaked fruits, Save rum. Spread fruits on a paper towels and pat them dry. In clean bowl, combine rum-soaked fruits and chopped almonds, tossing to mix well. Sprinkle ¼ cup flour into the bowl and toss the mixture well to coat the fruits and nuts thoroughly. Set aside.

In medium saucepan combine 1 cup milk with 1-1/4 cups butter, 1 cup sugar and salt. Heat over medium heat, stirring occasionally, until butter is completely melted. Remove from heat and stir in vanilla and almond extracts, freshly grated orange and lemon peel, cardamom, mace and any reserved rum that was drained off the fruits. Let cool to lukewarm.

Meanwhile; combine yeast, ½ tsp. Sugar and ¼ cup lukewarm milk in small bowl. Let stand for 2 or 3 minutes, then stir to dissolve yeast completely. Set bowl aside in warm draft-free place 10 minutes. (Ex: gas oven with only pilot light on)

When milk-butter mixture has cooled to lukewarm, stir in the yeast mixture. Put 6-1/2 cups of flour into a large bowl and stir in the yeast-butter-milk mixture, about 1 cup at a time. Gather dough into ball and place on a pastry board covered with the remaining ¼ cup of flour. Knead dough for 10 to 15 minutes, incorporating the flour on the board, until dough is smooth and elastic. (If dough still seems too sticky, knead in another ¼ cup of flour)

Divide dough in half and press each portion into a rectangle about ½ inch thick. Spread half of the fruit-nut mixture evenly on top of each rectangle, then fold each rectangle several times to incorporate the fruits and nuts into the dough. Try to distribute the fruits and nuts evenly throughout, but avoid kneading or handling the dough too much or it will discolor.

Form dough into two balls and put each in a separate lightly buttered medium-size bowl. Brush top of dough lightly with melted butter. Cover bowls and set in a warm draft free place for two or three hours, or until dough has doubled in bulk.

Punch each dough piece down, form it into a ball again and let it rest for ten minutes in the bowl. On a lightly floured pastry board, roll or flatten each ball of dough into a rectangle, about 12 inches long, 8 inches wide and ½ inch thick. Brush the entire surface of each rectangle with 1 tablespoon of melted butter and sprinkle 2 tablespoons of granulated sugar evenly over the melted butter. Fold each piece lengthwise, not quite in half, so that one of the long edges is folded over toward the other long edge. The long edges should not actually meet --- the edge of the folded portion on top should be about 1 inch from the edge of the bottom portion. Pinch the edges of the dough closed.

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Place the two STOLLEN, seam side up, about 4 inches apart on a large baking sheet lined with baking parchment. Smooth the surface of the loaves with your hands, gently pushing in any fruits or nuts that are sticking out. Brush stollen with melted butter, and let them rise in a warm draft-free place for about 1 hour.

Preheat oven to 375 Fahrenheit. Baked the Stollen together, on the baking sheet, on the middle rack of the oven, for about 50 minutes, or until the loaves are golden brown and crusty. (Because the Stollen contain so much butter, they will not rise very much during baking.)

Remove from baking sheet and let cool on wire rack.

While still warm brush top and sides with remaining melted butter and use your hands to pat a thick layer of confectioners' sugar over them. After completely cool, wrap them tightly in aluminum foil and store in cool dry place. Sift additional confectioners' sugar over the top, just before serving. Makes two large Stollen.

NOTE: Flavor improves with age. You should wait a minimum of two weeks, preferably four weeks, before cutting the loaves. Tightly wrapped Stollen will keep for three months, and the flavor will continue to improve. If it becomes too dry in texture, toast the slices and serve with butter and jam.

(Recipe from Sharon Hudgins, cookbook author and culinary journalist who lived in Germany 15 years.)

**NOTE: If all this seems like too much work,** you can order a Dresdner Stollen in a beautiful tin on line from the German Deli. If I remember correctly it was around \$17.00 when seeing it on-line on the Internet. The German Deli has its warehouse in Grapevine, TX, not so far from where we live in Bedford TX. Two young ladies started the business a couple years ago. They have help of some great husbands who have a lot of computer background.. They are active members of the Ft. Worth German American Club and oftentimes support the clubs activities and events with samples of German taste treats from their deli. They sparked their interest in the German Culture through previous travels to Germany.

**Greetings to anyone sharing the name Bottke in America.** The Bottke name certainly is not like Smith or Johnson when you look for it in a phone book. It has, however, in recent years become more popular than a couple decades ago. There are families of Bottkes in the Saginaw Michigan area and we have had correspondence with them and they have informed us of some of their heritage. Of course the Bottke family from Wilhelm and Wilhemine has had contact with Bottkes in Iowa; once in the 1940's, and again during recent times. Paul visits his daughter Nancy in Texas and gives a call every time he's here. We visited a professor in Madison Wisconsin in the late 70's who shared the name Bottke. We have had e-mails from several Bottkes who were tracing their family trees.

This Christmas Newsletter includes a few Bottkes who share that same name with us. If you are one of them, we have no idea if we have connections back in Germany. We just send greetings for Christmas 2000 and welcome your response if you so wish.

#### **Special acknowledgement:**

In the last newsletter we wrote about the Cochlear inner ear implant and how it works. We wrote about how Jim Boldt had lost his hearing totally and how he is now able to hear because of the implant.

I want to apologize for overlooking another Cochlear Inner ear implant that also took place in the Bottke Family. This was the Cochlear implant that was done for Connor, the 5-year-old son of David and Brenda Lake.

Carole and I were so delighted in meeting Connor this fall in Grantsburg, Wisconsin at Jim and Nancy Morton's farm. Having settled in their newly remodeled farm home, they hosted a casual family get together for a small gathering of relatives. It included a nice feast with outdoor fish frying by Jim, sweet corn cooking, and lots of other goodies. Kevin and Allison also brought along their accordion and we had a few tunes too. A boat ride with Jim on his pontoon was a great enjoyment for Gladys and Don, Kevin & Allison, Carole, and myself.

Most of all, we will always remember having had the opportunity to meet Connor.

Connor was born deaf. He learned sign language and also has the same kind of inner ear implant as Jim Boldt. The difference is, Jim had once been able to hear and then lost his hearing. Jim's hearing was then restored through an implant, whereas Connor heard sounds for the very first time after receiving the implant. Relatives chatted about the newsletter article. They wondered how the effects of the implant might differ for Jim as compared with Connor.

Connor uses his technology in a very clever way. If he tires of listening to someone, he just turns off the device. Of course when he goes in the lake, he must remove the electronic apparatus. Since he knows sign language, he can communicate either way. Connor made a big hit with all the relatives.

His advice to Carole was not to eat marshmallows that were roasted too much otherwise "You eat too many and puke." (His mom says he speaks from a personal previous experience)

Special thanks to Jim Morton for the pontoon ride around the lake and also for frying the fish. Everyone had a great time, and we wish Jim and Nancy many years of enjoyment at their home by the lake near Grantsburg, Wisconsin.

**MERRY CHRISTMAS AND A HAPPY  
NEW YEAR FOR THE YEAR 2001**

