

# Lieblinger Verein of Chicago Newsletter

[www. lieblingerchicago.com](http://www.lieblingerchicago.com)

Our 79th Year, 1939-2018

## Our September Meeting



**Celebrating birthdays and anniversaries: Katharina Erk, Christy Schubkegel, Nancy & Mike Holl, Vicky & Rick Stumpf.**



**The 2018 Strauss Makers: Elaine Grossich's ribbons with Nancy Holl's Strauss creation!**



**Our first planning meeting for the 79th Lieblinger Kerweih.**

## The President's Message

Are you ready?

It's time for "Kerwei"! It's our biggest event of the year where members and friends look forward to a celebration of our heritage with traditional food, traditional marches and dances, and of course, traditional tracht.

Multiple generations of Lieblingers come together and enjoy each other's company often sharing stories and experiences of Kirchweih's past. That's what traditions are all about. We carry them on for the next generations after us, just like our parents and grandparents did for us. While our recent Kirchweih's are not quite as extravagant as those of 50 years ago - for those who aren't aware, I can remember back when we held the Kirchweih at Lincoln Turner Hall where we filled two large gymnasiums, had a band playing in each and perhaps more than 1,000 people in attendance- we still throw a great party and honor the traditions that came from Liebling those many years ago.

Today, the crowds aren't quite as large, we have a single hall and band, but the *Kleine & Grosse Kirchweihkinder* fill our hearts with joy as they march and dance having fun the way I imagine our forefathers did back in Liebling.

As our most important event, we rely on the Kirchweih to provide funds for the cub for the whole year. We thank the members who generously sponsored the Kirchweih last year. If you would like to sponsor us this year, we would be extremely grateful. Please contact me. I look forward to seeing you on October 13th.

*Rick Stumpf*

## Thank you to the sponsors of last year's Kirchweihfest!

### PLATINUM

The Blechschmidt Family  
John & Bettie Schaefer  
The Schmidt Family  
Liz & Dave Steeb  
Jim & Mary Wagner

Jakob Kunz  
Leni Schaefer & Family  
Michelle & Dr. Andrew Schubkegel  
Rick & Vicky Stumpf  
Curt & Inga Yearwood

### GOLD

Dolores Eberle  
The Holl Family  
Joe & Cathy Schubkegel

The Hedrich Family  
Mary Kay Jankowski

### SILVER

George & Patty Schubkegel

**Sponsorships available for this year's Kirchweih! Sign up by Oct. 7th.**

## 2018 Meeting Dates

- ✦ **Sunday, Oct. 7**
- ✦ **Saturday, Oct. 13, KERWEIH**
- ✦ **Sunday, Nov. 4, ELECTIONS**
- ✦ **Sun., Dec. 2, Christmas Party**

### Kirchweih Entry:

Doors and kitchen open at 6:00 pm.

All members are asked to pay their \$12 entry to Elaine before the Kirchweih, if they attend or not. Submit to Elaine Grossich, 2568 N. Hadow Ave., Arlington Heights, IL 60004. Marchers and children under 12 are free. Members living further than 100 miles pay only if they attend the Kerweih.

All marchers receive a free dinner & drink/dessert tickets. Pick up your tickets from Katie at the entry table.

### Reserve Kirchweih Tables:

Call Rick at 630-852-4115 or John at 708-707-4488 for table reservations.

### Kirchweih Donations:

Contact Rick by Oct. 7 to sponsor the Kirchweih. Sponsors will be acknowledged on table signs.

Please bring completed raffle baskets, or donation items to add to baskets, to the Oct. 7 meeting. See Mary for details

### Kirchweih Volunteers:

We set up the hall at noon and take it down at midnight. Able-bodied members are welcome to join the fun and party! Bring food items for lunch!

Sign up to serve dinners with Katie at [rkamundsen@att.net](mailto:rkamundsen@att.net), we accept all.

**See you at our 79th Kirchweihfest!**

## General Meeting Highlights

- ✦ On September 9, thirty-one people attended the 1,029th meeting.
- ✦ In honor of their anniversaries, lunch was sponsored by Vicky & Rick Stumpf and dessert was sponsored by Nancy & Mike Holl.
- ✦ Kirchweih sponsorship is available for \$100, \$50, or \$25 donations.
- ✦ Elaine requested members pay their \$12 entry before the Kirchweih.
- ✦ Bring your donations for Kirchweih raffle baskets to the Oct. 7 meeting.

## *Keeping the Story Alive*

by Katie

From early Spring, through the hot summer and into the warm fall, Liebling's farm fields required endless work. The hottest months of July and August brought the greatest challenge, the wheat harvest.

The wheat harvest began by cutting the stalks using scythes or machinery, gathering the stalks together with a sickle, and tying them into sheaves (Garben) using homemade rye ties. Piles of 12-16 sheaves were laid in a crosswise pattern (Kreuz) with the ears covering each other and left to ripen. The cutting work was difficult labor, demanding great stamina, as this task took 16 hours a day, seven days a week, for several weeks.

The dried sheaves were collected into huge stacks (Treste) which were the size and shape of houses. Heavy steam-driven threshing machines under direction of machinists slowly moved from early morning until dark along the stacks. Working in shifts, over 30 men and women workers and young helpers fed sheaves from the huge stacks into the thresher and collected the sacks of wheat. Fifteen threshing machines worked at full speed from early morning to darkness, for five to six weeks, to harvest Liebling's wheat.

Wagonloads brought home straw to form a 2-story stack in the yard and wagons brought 100 pound grain sacks home to be stored in the attic. The dusty chaff (Sprau) was stored in a backyard shed where it was trampled by teenage boys. Straw was used as winter fuel for the home's heaters, the chaff was winter animal feed, and the wheat was Liebling's highly-valued resource.

Elaborate feasts were prepared to feed workers during harvest. Every day 4 course meals were cooked by the grandmothers and delivered at noon by grandfathers to the workers. Wagons left Liebling at 4 am to work the fields & returned after dark, while some farmers stayed weeks in their fields, so the feast was welcomed. The wheat harvest was a collaborative endeavor to maintain a community industry, creating wealth for the village and its people.

Editor and Photos: Katie Amundsen