

# March 2025 Newsletter

**Our 86th Year!**

**Next meeting date: 4.6.2025**



## Lieblinger-ish word of the month:

Grumbär / Grummbeer - potato [German = Kartoffeln]

Did you have *Grumbär* with your corned beef & cabbage this St Patrick's Day?

There is a new email address specifically for the newsletter: [LieblingerChicagoNews@gmail.com](mailto:LieblingerChicagoNews@gmail.com). Please make sure you add this address to your safe list so that you don't miss any updates!

## President's Message

Welcome to Spring! As you will learn, later in this newsletter, several of us Lieblingers enjoyed an early Spring making the trip to Ft. Myers, Florida for the destination wedding of Jeff & Dana Grossich. We were happy to be part of this joyous event, and we did spend some time talking about Lieblinger "things" – I mean, how can you not?

But now it is April and things are starting to warm up here. Pretty soon we'll be getting out more often enjoying the sun and warm weather. It will give us even more opportunities to interact with others – our neighbors and friends.

I look forward to joining the club members again at the April meeting. I also realize that John Schaefer has set a new goal for me to strive for in terms of meeting duration. You will read later, though, that this may be unachievable. Nonetheless, we will conduct the Club's business in your best interest. Come join us.

Rick Stumpf  
[rick@rickstumpf.us](mailto:rick@rickstumpf.us)

## Highlights of the March Meeting

The 1,095th meeting was held on March 2, 2025. Attendance was a bit sparse due to a wedding that took many members out of state. Congratulations to Jeffrey & Dana Grossich on their marriage!



In the absence of our President, Vice President John Schaefer began the meeting promptly at 1pm.

Stephanie read the meeting minutes for February and they were accepted as read.

Gold hoop earrings were found in our Lieblinger inbox - anyone missing earrings?

Karen read the financial report and it was also approved.

Adam recapped the St Hubert's Venison Dinner event. It sounds like it was a great time! He recommended that we join in next year.

Paloma has been confirmed as the band for both the 2025 and 2026 Kirchweihs.

### New Business

- Superbowl squares - Joe won a square
- George made a motion to purchase a coffee maker for the club so that coffee doesn't need to be purchased in the absence of other hospitality committee members (tabled to next meeting when there are more attendees)
- Stephanie was sworn in, as she was absent for previous meetings



Christy read out the birthdays for the month, though we didn't have the anniversary list at hand.

Jen announced the raffle gifts that were donated this month:

- Roger & Cheryl - Pinot Noir in celebration of their anniversary
- Stephanie - wine given in honor of being here to fight another day!
- Patty donated a crocheted blanket in honor of George's birthday
- George & Patty - gave a lovely bottle of Chardonnay in honor of their anniversary

In a possible record-breaking time, George motioned that the meeting be adjourned at 1:19pm with a second from Angie.



## MEETING MINUTES

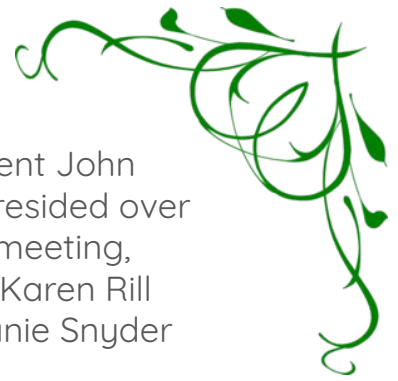
### Thank you to...

- Christy and Karen for sponsoring soup for lunch
- to Karen's kids and Jen for helping to set up.
- to our sponsors - Roger and Cheryl - for dessert.
- Thanks to everyone for bar snacks and to George, Joe, and Adam for bar service.
- Additional thanks to George for picking up coffee.





A wee bit o' the green was added to our tables for St. Patrick's Day



Vice President John Schaefer presided over our March meeting, flanked by Karen Rill and Stephanie Snyder



#### March Anniversaries:

Pictured above: George & Patty Schubkegel

#### March Birthdays:

Pictured above: Roger Falk, Cheryl Falk, Joe Schubkegel, George Schubkegel

Also celebrating:

Helga Schmidt, Pam Mohrdieck, Rita Nebl, Thomas Mohrdieck, Mark Rill, David Nebl, Andrew, Charlie, and Grant Naurath, Chris Atkinson, Jeffrey Sampson, Lori Mohrdieck, Chris Stumpf, April Faulkner, Ron Faulkner, Kevin Conway, Michael Schaefer, Jennifer Vaccarello, and Jennifer Rath





### Please join us at our next meeting!

4/6/2025 @ 11:30 A.M. - 4:00 P.M

Donauschwaben Hall

625 Seegers Rd, Des Plaines, IL. 60016

Fried and Broasted chicken is being provided by Mary Rlnk for April's meeting. There will also be a cake in honor of the Stumpfs' granddaughter's birthday!

In case you weren't at March's meeting to enjoy the soup, or you wanted this recipe, we thought we'd share the soups we made. Links are included below if you'd like to see the websites used.

Also, if you'd like to share any Lieblinger-ish or German recipes, we'd love to include them in future newsletters!



German Goulash Soup  
Recipe (Gulaschsuppe)

#### Ingredients

3 lb beef chuck, cut into 1-inch cubes  
2 t salt, divided  
 $\frac{3}{4}$  t black pepper, divided  
 $\frac{1}{4}$  cup olive oil  
2 cups onions, chopped  
2-3 cloves garlic, finely chopped  
1 T sweet paprika  
1 T all-purpose flour  
1  $\frac{1}{2}$  cups red wine  
4 cups beef broth  
 $\frac{1}{4}$  cup tomato paste  
1 t dried caraway seeds  
2 t ground marjoram  
 $\frac{1}{2}$  t dried thyme  
2 bay leaves  
3 T parsley, chopped  
2 medium carrots, peeled and cut into 1/2 inch pieces  
Sour cream for serving

1. Season the beef cubes with 1 teaspoon of salt and 1/2 teaspoon of black pepper.
2. In a large pot or Dutch oven, heat the olive oil over medium-high heat. Add the beef cubes and sear until browned on all sides. Remove the beef and set aside.
3. In the same pot, add the onions and cook until they are soft and golden, about 5-7 minutes. Add the garlic and cook for another 1-2 minutes.
4. Stir in the sweet paprika and all-purpose flour, cooking for 1 minute to eliminate the raw flour taste.
5. Pour in the red wine, scraping the bottom of the pot to release any browned bits. Let the wine reduce by half, about 5 minutes.
6. Add the seared beef back to the pot. Stir in the beef broth, tomato paste, caraway seeds, ground marjoram, dried thyme, bay leaves, and the remaining salt and pepper.
7. Bring the mixture to a boil, then reduce the heat to low and let it simmer for 1.5 hours.
8. Add the carrots and continue to simmer for another 30-40 minutes, or until the beef and carrots are tender.
9. Remove the bay leaves and stir in the chopped parsley. Taste and adjust seasoning if necessary.
10. Ladle the goulash soup into bowls and top with a dollop of sour cream. Serve hot with crusty bread on the side.

<https://www.cucinabyelena.com/traditional-german-goulash-soup-recipe-gulaschsuppe/>



## GERMAN PANCAKE SOUP

RECIPESFROMEUROPE.COM

*NOTE: We sautéed the vegetables first to add more flavor and also added some dried chives to the broth while cooking.*

### Ingredients

#### *For The Pancakes*

1 cup all-purpose flour  
pinch of salt  
3/4 cup + 2 tablespoons milk  
2 large eggs  
butter, for frying

#### *For The Soup*

1 small leek, finely chopped  
1 large carrot, finely chopped  
5 cups beef or vegetable broth  
□chopped chives, for garnish (optional)

**Prep Time:** 10 minutes **Cook Time:** 35 minutes **Total Time:** 45 minutes

1. In a mixing bowl, add the flour and salt, stir. Add the milk and whisk until there are no lumps. Then add the eggs and mix again.

2. Heat butter in a frying pan over medium heat. When it's hot, add one ladle of pancake batter and tilt the pan to distribute it evenly. Cook until the batter begins to set and you see bubbles, about 2-3 minutes. Then flip the pancake and cook until golden brown on both sides. Repeat to use all batter.

3. Heat the broth in a saucepan. Add vegetables and bring to a boil. Then turn down heat and simmer, covered, for about 15 minutes, or until the vegetables are tender. Season with salt and pepper to taste.

4. Cut the pancakes: Tightly roll the pancakes and cut them into slices.

5. Place the pancake rolls in soup bowls, pour hot broth on top. Serve right away, garnished with chopped chives.

<https://www.recipesfromeurope.com/flaedlesuppe/#recipe>



German Potato  
Dumpling Soup  
{Kartoffelknödel Suppe}

### Ingredients

#### *Potatoes*

1 tbsp. salt  
water (enough to fill the large pot)  
3 lbs potatoes

#### *Dumplings*

Boiled potatoes  
1½ cup corn starch  
3 large egg yolks  
2 tbsp. dried thyme  
2 tsp. salt  
1 tsp. ground black pepper

#### *Soup*

2 cups sliced carrots  
1 cup thinly sliced celery  
½ cup finely diced red onion  
2 tbsp. oil  
1 tbsp. peppercorns  
2¼ lbs. boneless chicken thighs  
4 medium bay leaves  
1 tbsp. dried marjoram  
1 tbsp. ground rosemary  
8 large garlic cloves, minced  
4 cups chicken broth  
4 cups vegetable broth  
4 cups water

1. Bring your potatoes to a boil in a large pot of salted water. When fork tender, drain them and let them cool to a temperature you can handle.

2. Heat oil in a large soup pot. Add onions, carrots, and celery and sauté until onions are light golden brown. Halfway through browning add peppercorns (or coarsely ground black pepper). Add garlic and continue sautéing for another minute.

3. Add chicken and vegetable broth, water, spices, and raw chicken to the pot.. Stir and bring to a gentle boil.

4. Peel the boiled potatoes (we used a thin-skinned white potato and skipped this step), then mash. Add in egg yolks, seasoning, and corn starch; mix well.

5. Drop spoonfuls of dough into the boiling soup (for a softer dumpling), or shape by hand for a firmer dumpling.

6. Boil for five minutes after last dumpling goes in the water. They will rise to the surface when done.

7. Top with additional herbs if desired. Enjoy!

<https://www.thegraciouspantry.com/german-potato-dumpling-soup-kartoffelknodel-suppe/#recipe>



If you have special dietary needs, please let us know! All of the soups we made were gluten free to accommodate a celiac member, and we also made a small pot of the below low-FODMAP soup so that another member could be included in our lunch. The Hospitality committee will do our best to accommodate your requirements.

***Also, if you have any suggestions for future meeting, please reach out!!***

You can email back to the newsletter email address [LieblingerChicagoNews@gmail.com](mailto:LieblingerChicagoNews@gmail.com) or contact the committee members directly. The below numbers are cell phones, so if text works best, feel free to reach out that way!

Christy Schubkegel 847-997-5251 [ccatclaws@gmail.com](mailto:ccatclaws@gmail.com)  
Nancy Holl 847-997-2504 [nholl918@gmail.com](mailto:nholl918@gmail.com)  
Elaine Grossich 847-997-4485 [heyelaine@comcast.net](mailto:heyelaine@comcast.net)

**CONTACT US**



*NOTE: The original recipe called for pre-cooked chicken; we adapted it to cook the chicken in the soup.*

### Ingredients

5 cups water  
1 T FODY Chicken Soup Base  
3/4 cup gluten-free short pasta (such as rotini, fusilli, or penne)  
2 large carrots, peeled and thinly sliced  
1 rib celery, thinly sliced  
1/2 t dried basil  
1/4 t dried oregano  
1/4 t ground black pepper  
1 1/2 cups diced chicken thighs or breast  
salt to taste

### Instructions

1. Bring water to a boil in a large saucepan.
2. Stir in the chicken soup base, followed by the pasta, carrots, celery, basil, oregano, and black pepper.
3. Bring back to a boil and add the chicken. Reduce heat a little and simmer. (uncovered) for 15 to 20 minutes, or until pasta and veggies are tender and chicken is cooked through..
- 4..Season to taste with salt. Serve.

<https://deliciousasitlooks.com/2018/04/low-fodmap-chicken-noodle-soup.html>



### Die Kinderecke (Kid's corner)

We love seeing the little ones at the meetings! Please join us with your children and feel free to bring along a board or card game to share. (Make sure the game is something easy to learn in a short amount of time.) Coloring and activity books to share would be fun, too!

