



Bavarian GrillTM

NEUESTE NACHRICHTEN

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Ein Prosit! It's Time for Oktoberfest

It's autumn, or der Herbst as it's called in Germany. The days are getting shorter and cooler, the kids are in school again, football and soccer are back, and Thanksgiving, Christmas and New Year's Eve are just around the corner.

Before observing the more serious holidays, however, it's time for Oktoberfest, the world's largest celebration of good food, Bier and fun.

For the 168th time, the "official" Oktoberfest will be celebrated in München from Sept. 22 through Oct. 7. During that same time, the Bavarian Grill will host several exciting Oktoberfest-related events, including an opening day celebration and a 15-day Schnitzel Fest.

Since 1810 only wars and cholera epidemics have forced cancellation of Germany's Oktoberfest. Before this year's festivities are over, more than 6 million visitors will have consumed some 6.5 million liters of Bier, thousands of chickens, 236,000 pairs of pork sausages and other Bavarian delicacies.

Germany's big party started modestly on Oct. 12, 1810, with a royal wedding that united Crown Prince Ludwig of Bavaria and Princess Therese of Saxony-Hildburghausen. München's citizens were invited to attend the celebration on the fields in front of the city gates. The wedding festivities originally centered on horse racing, but the Bavarian character took over, and it soon became a happy gathering of cheerful Bier drinkers.

Today most of the eating and drinking is done in the Bier Zelte (beer tents) on the 107-acre site. The Oktoberfest grounds also provide carousels, roller coasters and other spectacular rides and attractions. Concerts, parades and other special events are also held on the grounds.



After a colorful opening-day parade, the 2001 celebration officially begins with an appearance by der Bürgermeister of München. The lord mayor hammers a bent bronze spout with a wooden hammer into the first keg of the fest. His ability to tap the keg without spraying himself virtually ensures his re-election and the respect

so desired by politicians.

A similar ceremony is planned for 3 p.m. Saturday, Sept. 22, in the Bavarian Grill's outdoor Bier Garten. Juergen Mahneke, the Bavarian Grill's owner, will tap a fresh keg of Paulaner Fest Bier direct from Germany.

The same kind of German Musik that serenades revelers in München will be provided by the Frohsinn Kapelle, a brass band composed of Texans dedicated to preserving the musical heritage of one of the state's leading group of emigrants. The band will play in the outdoor Bier Garten from 4 to 9:30 p.m.

Bavarian Grill guests who want to get into the spirit even more can choose from a wide range of Oktoberfest Biers from such leading German breweries as **Ayinger, Hacker-Pschorr, Paulaner, Spaten, and Schneider.**

Sept. 22 also marks the opening of the Bavarian Grill's unique Schnitzel Fest, which offers guests a choice of 15 different schnitzels. Each is backed by our guarantee: If you are still hungry after the first one, a second one is free. To complete your meal, select two side dishes from a list of 13 different items. For a preview of the great choices available to diners, see the menu card at right.

Turning to November, the next big holiday is Thanksgiving, a uniquely American event. The Bavarian Grill will be closed that day to allow staff members to spend time with friends and family. In keeping with the season,

however, we offer a special Wild Game Menu (page 5) during November.

December is one of the busiest months of the year, topped off with Christmas and New Year's Eve celebrations, both of which feature traditions brought to this country by German settlers.

The Bavarian Grill annually hosts several organizations celebrating the holiday season in a group. Our menu also includes several specialty items to make the holidays even more joyous. For a preview of the Winter Carte, see page 6.



Juergen Mahneke, "Lord Mayor" (owner) of the Bavarian Grill, taps the first keg of Bier to open a recent Oktoberfest celebration in the outdoor Bier Garten. A similar event is planned for Sept. 22 to kick off the 2001 Oktoberfest at the Bavarian Grill. Activities also include a 15-day Schnitzel Fest.

For the ninth year in a row, a rollicking celebration is planned for New Year's Eve, on Monday, Dec. 31. We'll kick off the Sylvester in München party at 5 p.m. as we welcome in the New Year in München. Our giant TV screen will show the festivities live. The main

event celebrating the start of the New Year in Texas begins at 8:15 p.m.

The Bavarian Grill will be closed both Christmas and New Year's. 🍷

Bavarian Grill Dictionary Oktoberfest = Schnitzel Fest

Schnitzel \ 'shnit-sal \ n (G.H., shaving chip, fr. MHG, dim. of sniz slice; akin to OHG and/or to cut. OE snthan, Chaz. snet brought) a seasoned and garnished veal or pork cutlet, from: Webster's Collegiate Dictionary

Panierta Schnitzel Breaded Schnitzel

Wiener Schnitzel \ vinar 's(h)nit-sal \ A large cut of veal that is sautéed golden brown and garnished with lemon and capers.

Schnitzel "Wiener Art" \ vinar art \ A large cut of pork that is sautéed golden brown and garnished with lemon and capers.

Jäger Schnitzel \ jager 's(h)nit-sal \ The Schnitzel/Wiener Art is topped with a brown gravy with many mushrooms.

Zigeuner Schnitzel \ tsi goyner 's(h)nit-sal \ This Schnitzel is topped with a spicy sauce, red and green bell peppers and onions.

Schnitzel a la Holstein \ a la holbam \ Geheimrat Holstein's favorite dish, a Schnitzel that is topped with two sunny side up eggs.

Gefüllte Schnitzel Breaded Schnitzel with a filling

Hühner Schnitzel \ hyner 's(h)nit-sal \ "Gärtnerin Art" A chicken schnitzel stuffed with spinach and diced tomatoes.

Käse Schnitzel \ kaze 's(h)nit-sal \ Enjoy Gruyere and Emmentaler cheeses melted inside the Pork Schnitzel.

Hühner Schnitzel \ hyner 's(h)nit-sal \ "Cordon bleu" The chicken breast is filled with Black Forest ham and Swiss cheese.

Natur Schnitzel Floured and pan-seared Schnitzel

Rahn Schnitzel \ ram 's(h)nit-sal \ A Schnitzel that is served on a bed of a creamy sauce derived from the pan.

Schnitzel nach Försterin Art \ foerster-in \ Topped with red wine sauce and Forest mushrooms.

Schnitzel "Baden-Baden" \ baden baden \ mit Birne und Käse \ mit birne unt kaze \ Schnitzel topped with half of a pear, Cumberland sauce and melted Swiss Cheese.

Schnitzel nach Art \ 's(h)nit-sal nat's art \ des Weinhändlers \ des vainhandlar \ Topped with sautéed onions and deglazed in red wine.

Schnitzel nach Oberkellner Art \ oberkellar \ Garnished with maître d' herb butter.

Pfeffer Schnitzel \ phifer 's(h)nit-sal \ The Schnitzel is covered with coarsely ground black pepper corns.

Knoblauch Schnitzel \ knob-lauz 's(h)nit-sal \ This Schnitzel is rubbed with garlic and lemon juice.

Please select any two of the following side dishes to accompany your Schnitzel

1. Kräuter Kartoffel Salat
2. Sauerkraut
3. Pommes Frites
4. Spätzle
5. Gemischter Salat
6. Bratkartoffeln
7. Ofen Kartoffeln
8. Rahn Spinal
9. Rotkraut
10. Semmelknödel
11. Brüh Kartoffeln
12. Karotten
13. Kartoffel Pfannkuchen

September Entertainment Schedule*



Restaurant

- | | |
|--------|--|
| 1 | Harold Strand and the Boys |
| 4 | Wolfgang Lackner
Manfred Zehentmayr |
| 5, 6 | Alan Walling |
| 7, 8 | Jim Rommel |
| 11, 12 | Wolfgang Lackner
Manfred Zehentmayr |
| 13 | Alan Walling
Wolfgang Lackner |
| 14 | Jake Kons |
| 15 | TBA |
| 18 | Wolfgang Lackner
Manfred Zehentmayr |
| 19 | Alan Walling |
| 20, 21 | Lou Kobus |
| 22 | Jake Kons |
| 25, 26 | Wolfgang Lackner
Manfred Zehentmayr |
| 27 | Alan Walling |
| 28 | Lou Kobus |
| 29 | Harold Strand and the Boys |

Bier Garten

- | | |
|--------|---|
| 1 | Jake Kons |
| 4 | Tommy Loy and the Bavarian Bier Jazz Band |
| 7, 8 | Jake Kons |
| 11 | Tommy Loy and the Bavarian Bier Jazz Band |
| 12 | Alan Walling |
| 14 | AlpenMusikanten |
| 15 | Jake Kons |
| 18 | Tommy Loy and the Bavarian Bier Jazz Band |
| 21 | Jake Kons |
| 22 | Frohsinn Kapell band |
| 25 | Tommy Loy and the Bavarian Bier Jazz Band |
| 26 | Alan Walling |
| 28, 29 | Jake Kons |

* subject to change

Stein Club Member Profiles

Editor's note: Beginning with this issue, we will be offering profiles and photos of members of the Bayern Stein Club. The feature begins with a profile of John Kaufmann, club president.



John D. Kaufmann

Name: John D. Kaufmann

Occupation: Intellectual
Property Lawyer

I have been a member of the Bayern Stein Club since November 1993.

I joined the Stein Club because I was the first to complete a beer card, and Juergen forced me to join. Actually, I usually check out the German, Czech and Polish restaurants, if any, in the area when I first move there. I arrived in the Dallas area in January 1993 and moved to Plano in August of that year. A friend told me of a new German restaurant, so I went to check it out. I met Juergen and Elke, ate the food, drank the beer, finished my card, and I was hooked.

Since joining the Stein Club, I have discovered that German Bier is generally the best in the world, in a virtual tie with Czech beers.

My favorite Biers are Pilsner Urquell and Paulaner Pils.

My favorite German food is Schweinshaxe mit sauerkraut und brot knoedel.

The special Stein Club dinner that I enjoyed the most was the Gruenkohl Essen. (That dinner, consisting of large pots of kale with all the meat and sausages, plus boiled potatoes, is usually served in the winter.)

If I could go any place in the world, I would visit Volkel, Netherlands, the current duty site of my son, Capt. Matt Kaufmann USAF, to tour and enjoy the fine beers of Belgium, The Netherlands, the Czech Republic, and, of course, Germany.

The most interesting places that I've ever had a beer were (1) a corner bar in Tunis, Tunisia, where we sat, drank the local brew, Celtia, and watched the Tunisian cabbies try to ameliorate any population explosion the country may have experienced. On our initial arrival, we rode in a cab from the airport to our hotel. Our cab driver struck a bicycle rider — there are thousands of them — knocking him to the

ground and simply kept driving; (2) in a brewpub owned and operated by Paulaner in beautiful downtown Singapore. The two-story structure had a front of glass, through which the downstairs bar patrons and the brewing equipment could be viewed. The pub was in the financial district across the street from a convention center.

My favorite leisure-time activity is listening to my vinyl and CD collection of Traditional Jazz, a term coined by Turk Murphy, the recently deceased trombonist, who disliked the term Dixieland. Whatever it's called, I enjoy hearing it, and Tommy Loy's version on Tuesday nights is superb. I also listen to my cassette collection of old-time radio. I've got over 300 Jack Benny programs plus lesser amounts of many other programs.

The most recent book I've read was *First to Die* by James Patterson, involving the attempts to bring to justice a serial killer who gets his kicks by killing newlyweds on their wedding night.

If I could go back in time and meet any famous person, it would be Thomas Edison, Jack Benny and Thomas Aquinas

When I was very young, I wanted to become an engineer. I did. But, then I went to law school.

Ten years from now I would like to be alive and kicking. 🍺

Oktoberfest Preview Set for September



At 7 p.m., Sept. 12, in the Bier Garten, Bayern Stein Club members and guests will receive a sneak preview of Oktoberfest, the world's biggest party. Samples of Oktoberfest Biers will be available from both Hacker-Pschorr and Paulaner. In addition, our dinner will feature the famous Ochsenbraterei special.

This recipe dates back to the numerous French sieges and occupations of Bavaria and its towns. Although, or perhaps because, most of the martial encounters did not cause much harm, the Bavarians

were able to look into French cooking pots and take a liking to the big pieces of beef that the French had soaked in vinegar and red wine, which they called "Boeuf a la mode." That became "Bo:fflamott" in the Bavarian vernacular — and a culinary hit.

We will serve this slow-roasted oxen with all the trimmings, like Kartoffelknodel (potato dumplings) and Lauchgemuse (creamy leaks). Our low price of \$29.75 (\$24.75 for Stein Club members) includes two Steins filled with authentic München Oktoberfest Bier. 🍺

Travels in Deutschland

Dynamic Berlin Highlights Tour

Editor's note: Many Bavarian Grill guests and staff who enjoy good food, beverages and Gemütlichkeit have toured Germany or Austria or have spent time there for brief periods. The Neueste Nachrichten wants to share the stories of your experiences. If you're interested, leave your name and telephone number or e-mail address with a server and you will be contacted. Or write an account of your trip and send it to us.

When John (Johan) Brandel of Plano took his most recent European vacation, he packed his itinerary full of historic tours and sightseeing trips to go along with a look back over the years at his family's history.

John, who is a member of the Bayern Stein Club, spent nine busy days and nights last May with friends touring Berlin and its suburbs as well as driving into eastern Poland to continue a genealogic study of his mother's family.

The highlights included tours of several German and Polish breweries, visits to historical sites in and around Berlin and a drive through eastern Poland in areas that were once part of Germany's East Prussia.

"I have been to Germany several times before, but this was my first trip to Berlin and areas that were part of Soviet-controlled East Germany and Poland," John said.

"We flew into Berlin to start the trip and spent one night there with some quick sightseeing. The next day I rented a car and drove across the border to Poznan in Poland, where my mother's side of the family came from."

He also drove north to Gdansk on the Baltic Sea, which was formerly the free city of Danzig. The port city, with its reconstructed castles and museums, was the site of one of the first battles of World War II.

In both Poznan and Gdansk, John toured Polish breweries with names like Lech, Elbage and Havelius.

Upon returning to Berlin, John continued to combine brewery tours with visits to historical places in and around Berlin.



Sanssouci, the Potsdam Palace built by Friedrich II, is one of the biggest attractions for visitors in the Berlin area.

Berlin, with about 3.4 million people, is once again the capital of a united Germany. When the ugly Berlin Wall came down, the building cranes went up, particularly in the city's center and in areas of eastern Berlin, controlled for over 40 years by the communists.

On John's itinerary was a visit to the Reichstag building that has experienced a rebirth as the meeting place of the German parliament. The building, badly damaged in World War II, was redone in the 1960s, de-emphasizing most of its former grandeur.

After reunification of Germany, a restored, redesigned, and largely rebuilt glass-domed renovation was completed in 1999.

"Also among our favorite sights was the Brandenburg gate in the middle of the city,"

John said. Built in 1791 as a peace symbol, the winged victory goddess and four-horse chariot were added to the top of the gate a couple of

years later, turning it into a monument to Prussian might.

Today, traffic passes freely under the gate, and the surrounding plaza is dotted with stalls where vendors sell all sorts of military souvenirs and hunks of Berlin Wall concrete, mostly of dubious authenticity.

Visitors are hard pressed to find traces of the Nazi era in Berlin. What was not destroyed in the Allied bombings and the battle for the city has been torn down or otherwise eliminated. John pointed out that the site of Adolf Hitler's underground bunker where the Nazi dictator spent his final hours lies unmarked and buried under a children's playground.

Among the highlights of John's tours of Berlin's suburbs was a trip to Potsdam, the site of the 1945 conference where the Allies divided Berlin into four occupied zones.

The United Nations recently designated Potsdam a World Heritage city because of its castles, churches and parks, most of which are considered to be significant architectural monuments.

John was most impressed in Potsdam with Sanssouci, a palatial complex, which Friedrich II began building in 1745. The German emperor wanted a palace to rival Versailles near Paris. "Anyone who has been to Versailles will also be in awe of Sanssouci," John said.

John's group also visited the suburb of Spandau, known as the

site of the prison that held former Nazi leader Rudolph Hess. Hess made a surprise flight to Scotland on May 10, 1941, intending to negotiate peace with the British. Instead, it led to his capture and long-term imprisonment. When he died in the Spandau prison in 1987, he was the only prisoner left.

On the lighter side, John also toured another brewery in Spandau. In all, John visited seven breweries in Berlin and its suburbs.

"It was really easy getting around the Berlin area, which has a fabulous metro system," John said. "We took the train virtually all of the time. I never rode in a taxi at all. The intercity train system in Germany is also traveler friendly. Just following the signs makes it easy to get to your destination."



Zitadelle Spandau is one of the very few old buildings left in Berlin. Construction was completed in 1596. Today parts of the building serve as a museum while art exhibitions are held within the fortress.

While he enjoyed his stay in Berlin, John, who says he speaks enough German to "get by," observed that Berliners were not as friendly as people he had met in Bavaria on previous trips. "The Poles also were very hospitable and seemed glad to have American tourists."

John also said that spring is an ideal time to visit Germany. "The weather was absolutely beautiful," he said. "Most the days were clear with highs in the 70s and nighttime lows in the 40s." 🍷



Visitors find the newly redone Reichstag one of the top spots to visit in Berlin. The building, badly damaged in the war, now houses the parliament of a reunited Germany.

Oktober Entertainment Schedule*



Restaurant

2	Wolfgang Lackner Manfred Zehentmayr
3, 4	Alan Walling
5, 6	Jim Rommel
9, 10	Wolfgang Lackner Manfred Zehentmayr
11	Alan Walling Wolfgang Lackner
12, 13	Lou Kobus
16	Wolfgang Lackner Manfred Zehentmayr
17-19	Lou Kobus
20	Harold Strand and the Boys
23, 24	Wolfgang Lackner Manfred Zehentmayr
25, 26	Alan Walling Wolfgang Lackner
27	Jake Kons
30	Wolfgang Lackner Manfred Zehentmayr
31	Alan Walling

Bier Garten

2	Tommy Loy and the Bavarian Bier Jazz Band
5, 6	Jake Kons
9	Tommy Loy and the Bavarian Bier Jazz Band
10	Alan Walling
12, 13	Jake Kons
16	Tommy Loy and the Bavarian Bier Jazz Band
19, 20	Jake Kons
23	Tommy Loy and the Bavarian Bier Jazz Band
24	Alan Walling
26	Jake Kons
27	AlpenMusikanten
30	Tommy Loy and the Bavarian Bier Jazz Band

* subject to change

Meet the Bavarian Grill Team



Jake Kons

Jake Kons is pretty serious about the fun he has playing the accordion.

The Richardson man has been entertaining guests on Friday and Saturday nights in the Bavarian Grill's indoor Bier Garten since November 1994. Although he usually starts the night with traditional German melodies, his musical menu expands during the evening to include folk music from Austria, Russia, France and the Scandinavian countries in addition to what he calls, "a blend of international hits."

As the night progresses and the guests become increasingly jovial,

Jake gets more serious about his music — or at least it seems that way when he describes the various instruments he plays.

Jake doesn't just play an "accordion." He starts the evening with one of his five-row diatonic button accordions and then switches to a four-row chromatic button instrument. "The diatonic and chromatic are two completely different button accordion systems," he explained.

Jake's introduction to the diatonic button accordion came in 1973 in Ennis, a North Texas city known for its Czech heritage that includes a lot of accordion music. Three years later, Jake discovered the five-row chromatic button accordion. He taught himself to play both instruments.

Jake actually learned the basics of playing an accordion many years ago. But after receiving a bachelor of science degree in electrical engineering in 1959, Jake put the instrument "on the shelf" for 14 years while he worked in the semi-conductor industry.

Since then he has changed career paths and obtained two more degrees, including a master of physics degree from Franklin and Marshall University in Pennsylvania and a master of business degree from the University of

Dallas. In 1976 Jake formed his own real estate business. Nine years later he founded Kons Investments Inc. in Richardson.

In 1976 Jake organized his own band, the Bavarian Woodchoppers, to entertain around the Metroplex. He made two recordings, "Ethnic Music Fun," Vols. I and II, in 1987 followed by "Old Style Czech Polkas" in 1989. In 1990 he released "Polkas, 1990's Style," Vols. I and II. In addition, he did an accordion instruction video in 1990.

Jake helped form the World Button Accordion Association Inc. in 1991. It's a non-profit organization dedicated to "promoting the button accordion worldwide." He is currently the club's president and editor of its newsletter.

"For those people who feel stressed out in today's world, I recommend joining the organization to learn to play the button accordion," Jake said. "They will enjoy a musical life."

Jake and his wife Rosie have a son, Jake Jr., who lives in Reno, Nev., and a daughter and son-in-law, Maria and Tom Smith, who reside in Georgia with their two children. Jake already has his grandchildren learning to play the button accordion. He and his grandchildren were featured in June in a photo in *The Polka News* in St.



Meet Old, New Members at Oct. Stein Club Meeting

The regular bi-monthly meeting of the Bayern Stein Club will provide an opportunity to meet old and new Stein Club members and to discuss upcoming activities. The meeting, scheduled for 7 p.m. Oct. 10, in the Bier Garten, will also give members an opportunity to sample products of the Erdinger brewery in Germany.

An ambassador from the company will introduce products of the world's largest wheat Bier brewery and will also provide samples of Bitburger and Köstritzer Schwarzbier. The Erdinger Oktoberfest Bier will be available in keeping with the Oktoberfest season. 🍷

Biers from Deutschland... to the Bavarian Grill

The Neueste Nachrichten continues its features on various German Biers to help our guests become familiar with the choices available at the Bavarian Grill.

Dunkel Weizenbiers: Flavorful, but not necessarily strong

In the spring issue of *Neueste Nachrichten*, this column discussed the general category of Weizenbiers, or wheat beers, a popular choice with Bavarians, particularly in the summer. This time the focus is narrowed to consider the Dunkel, or dark, Weizenbiers, which are not necessarily stronger or more potent than the light-colored or Helles Biers.

As the name indicates, Weizenbiers are brewed primarily from wheat. The ingredients are usually about 66 percent wheat and 33 percent barley although sometimes it's a 50-50 ratio of wheat and barley.

In brewing Dunkel Weizenbiers, wheat malt typically makes up 50 percent or more of the grist, the remainder being Munich or Vienna-type high-kilned barley malts. Some dark wheat malts may be used. Dark



roasted malts are rarely used and then only in very small concentrations. The hops provide mild bitterness only. Weizen ale yeast is also used.

When your first glass of Dunkel Weizenbier is poured, you'll notice its light amber to light brown color. A thick, long-lasting head is another unique characteristic. A high-protein

Continued on next page.



Holiday Dinner Planned For November

An Eisbein holiday dinner is scheduled for 7 p.m. Nov. 14 in the Bavarian Grill Bier Garten. The menu will consist of a giant cured, slow-cooked hamhock, served with sauerkraut, mashed potatoes and pea puree, accompanied by two, half liters of Diebels Alt and a shot of Steinhager Schnapps.

A Diebels ambassador will report on the brewery, which he just visited. In addition, souvenirs will be available during a raffle. The cost is \$29.75 (\$24.75 for Stein Club members). 🍷

Meet the Bavarian Grill Team

Joining the staff of the Bavarian Grill has had significant implications in the life of Katherine Kaufmann. It was the place where she met the man who was to become her husband.

On Aug. 18 Katherine married Russell Fisher, whom she had met when he was working as a bartender at the Bavarian Grill on the weekends. Russell now works as a sales representative for a computer tech firm in the area. Their wedding was followed by a honeymoon on the island of St. Thomas.

Combining work with romance is not an unusual happening at the Bavarian Grill. About six couples have met and married since the Bavarian Grill opened in 1993.

Katherine joined the restaurant wait staff four years ago, much to the surprise of her parents who are regular guests of the Bavarian Grill. In fact, John Kaufmann, Katherine's father, is president of the Bayern Stein Club.

"I had been coming in as a guest," Katherine said, "but then one night I went home and announced that I had a job at the Bavarian Grill. My father was very surprised. But it was a good decision. I really enjoy working here and have some

really close friends among my co-workers." Katherine is on duty on Tuesday, Thursday and Friday nights.

Obviously her life would have been very different if she hadn't moved to the Plano area with her family seven years ago from New Jersey. Katherine was born in Chicago and lived there until she was 11. Then the family moved to New Jersey where she finished school.

Katherine says that after living in the East where the winters are cold, wet and gray, she really enjoys the summers in Texas, even when day after day is hot and dry. "I also like the slower pace of life in this part of the country," she said.

Like many other members of the restaurant staff, Katherine can trace her ancestral roots back to Germany. "I am German and Czech on both my father's and mother's sides," she said. She also has traveled with her mother to Europe and has visited München and the Bavarian Alps. One of her favorite places was the famous Alpine village of Oberammergau.

Katherine has a sister, Anne, who is married and a brother, Captain Matt Kaufmann, in the Air Force, stationed in The



Katherine Kaufmann

Netherlands. Both are Stein Club members.

"I'm very family oriented," she said. Perhaps that's the main reason why she is looking forward to a future centered on staying home and caring for the children she and her husband plan to have. 🍷

November Entertainment Schedule*



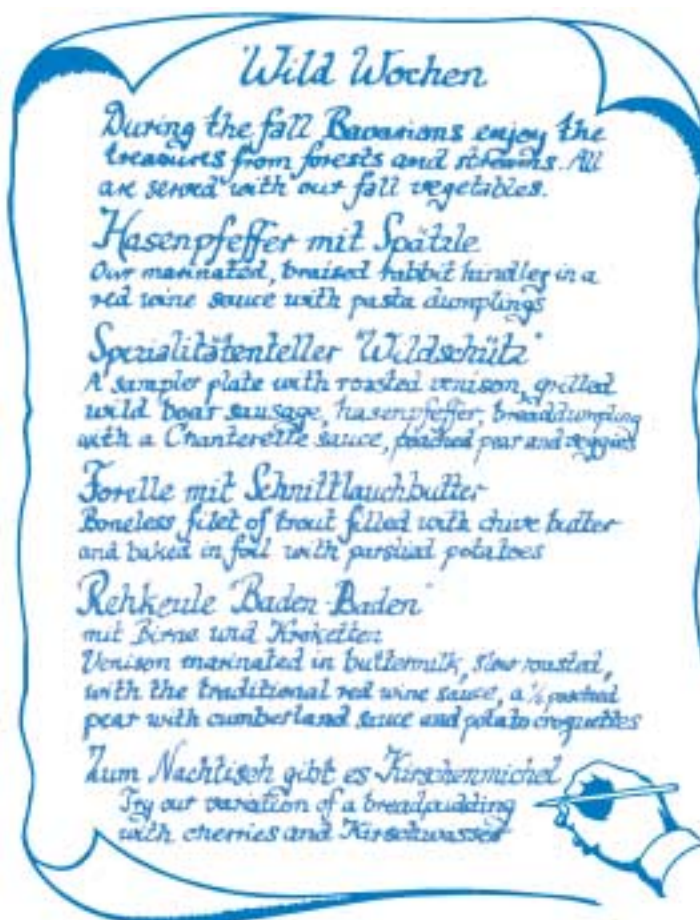
Restaurant

1	Alan Walling
2	Jim Rommel
3	Jim Rommel
6-8	Alan Walling
9	Alan Walling Wolfgang Lackner
10	Harold Strand and the Boys
13, 14	Wolfgang Lackner Manfred Zehentmayr
15, 16	Alan Walling Wolfgang Lackner
17	Jake Kons
20, 21	Alan Walling
23	Lou Kobus
24	Harold Strand and the Boys
27, 28	Wolfgang Lackner Manfred Zehentmayr
29	Alan Walling
30	Alan Walling Manfred Zehentmayr

Bier Garten

2, 3	Jake Kons
6	Tommy Loy and the Bavarian Bier Jazz Band
9, 10	Jake Kons
13	Tommy Loy and the Bavarian Bier Jazz Band
14	Alan Walling
16	Jake Kons
17	AlpenMusikanten
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23, 24	Jake Kons
27	Tommy Loy and the Bavarian Bier Jazz Band
28	Alan Walling
30	Jake Kons

* subject to change



Biers (Continued from page 4.)

content of the wheat may impair clarity in an unfiltered Bier.

Before taking the first sip, you may notice a gentle aroma of Munich malt, supported by fruity, notably banana and clove-spice aromas.

But it's the taste that interests most Bier drinkers. Melanoidins and the caramel character of the Munich and Vienna-type malts are prominent, along with some wheat flavor. There may be some spicy, fruity flavor as well. A roasty character is rare and restrained if present. You won't find much hop bitterness and virtually no hop flavor.

The overall impression is of a dark, malty, spicy, wheat-based ale.

When comparing a Dunkel Weizenbier with its light-colored, wheat counterpart, experts point out that the presence of Munich and Vienna-type barley gives the dark beer a deeper and richer barley malt character.

Dunkel Weizenbiers are not easily obtained in the United States. However, the Bavarian Grill offers several choices, including **Hacker-Pschorr Dunkel Weiss**, **Ayinger Ur-Weiss**, **Schneider Weisse**, **Erdinger Dunkel Weizen**, **Tucher Dunkel Weizen**, **Oberdorfer Weisse Dark**, and **Franziskaner Hefe-Weiss Dark**.

We also feature **Erdinger Pikantus**, a dark Weizenbock, and **Schneider Aventinus**, the traditional dark Weizen

Dezember Entertainment Schedule*



Restaurant

1	Alan Walling Manfred Zehentmayr
4-6	Alan Walling
7, 8	Jim Rommel
11, 12	Wolfgang Lackner Manfred Zehentmayr
13-14	Alan Walling Wolfgang Lackner
15	Jake Kons
18-20	Alan Walling
21-22	Alan Walling Manfred Zehentmayr
26-27	Alan Walling
28	Alan Walling Wolfgang Lackner
29	Harold Strand and the Boys
31	AlpenMusikanten
Bier Garten	
1	Jake Kons
4	Tommy Loy and the Bavarian Bier Jazz Band
7, 8	Jake Kons
11	Tommy Loy and the Bavarian Bier Jazz Band
14	Jake Kons
15	AlpenMusikanten
18	Tommy Loy and the Bavarian Bier Jazz Band
21, 22	Jake Kons
28, 29	Jake Kons
31	Jake Kons Alan Kloess

* subject to change

Sylvester 2002 Party Planned

It's not too soon to start planning to attend one of the three parties at the Bavarian Grill planned for New Year's Eve, or Sylvester 2001. After all, celebrating at the Bavarian Grill is becoming a tradition in North Texas.

As in the past nine years, three separate parties are planned to accommodate guests with a wide range of preferences.

For those who had rather be home early, the first celebration begins at 4 p.m. and ends at 7 p.m. on New Year's Eve with

"Sylvester in München."

It will be highlighted by live entertainment provided by the

AlpenMusikanten, the Bavarian Grill's

Hausband.

A champagne toast will be made



at 5 p.m. (midnight in München) to celebrate the arrival of 2002 in Bavaria. Guests can watch the festivities direct from Germany live on our giant TV screen.

Early diners will have a choice of two soups or two salads, a selection of four different entrees and will be able to pick from the dessert menu — all at a la carte prices.

The main event starts at 8:15 p.m. in the dining room and offers a numbers of specials including one Willkommen Bier at the bar, live entertainment by the AlpenMusikanten, party favors, a great dinner with individual choices available, a midnight champagne toast, and traditional Gulasch Suppe after midnight.

All of this is provided for only \$99 per couple. It's not too early to make reservations.

For a less formal celebration, a special New Year's Eve menu will be available in the Bier Garten from 6 to 10 p.m. for only \$20 The entertainment, featuring the music of Jake

Kons and Alan Kloess, will continue until 2 a.m. 🍷

How To Make Shopping A Pleasant Experience



This year why not combine your holiday gift shopping with a pleasant dining experience at the Bavarian Grill?

The Bavarian Grill is offering a two-liter bottle of Altenmünster Brauer Bier boxed with a miniature scale model of a former East German/Russian Kraz truck for only \$29.95.

And for the person who collects Bier Steins and wants something different, we have a choice of two attractive Steins, also filled with Altenmünster Brauer Bier. One Stein features colorful Alpine flowers painted on a white background. The other has the coat of arms of 17th century German-Austrian King Leopold I. The highly detailed coat of arms is painted on a black background. These two Steins also sell for \$29.95 each.

The gifts are available at the bar, or ask your server or bartender for



Annual Christmas Party Scheduled for Dec. 12

The seventh annual Bayern Stein Club Christmas party is scheduled for 7 p.m. Dec. 12 in the Bavarian Grill Bier Garten.

The party is considered a great way to celebrate the holiday season with friends in the Stein Club. Authentic Bavarian finger foods, Spaten Bier and early Christmas presents for those members of good will are expected to create a festive atmosphere.

There will be no charge for the first two Biers for Stein Club members. 🍷

Winter Karte

*As the snow blankets the land
Bavarians enjoy heartier
dishes with winter vegetables*


Schweins Haxe
*A whole juicy, slow roasted hamhock,
to give it the crispy skin we brush with
Salvator Doppelbock. Traditionally served
with bread dumplings and red cabbage*

Gänsebraten
Our holiday treat: 1/4 oven roasted goose

Eisbein auf Ananaskraut
*We cure a giant hamhock in a special salty
brine, simmer it in Sauerkraut until tender
Served with split pea purée and mashed potatoes*

Bratfisch
*Juicy filet of cod, breaded and sautéed
to a golden brown, with mashed potatoes*

Zum Nachtsch - Glühwein Grütze
*Warm berries in a special mulled red wine
from Nürnberg, with whipped cream*





Passersby are seen in front of the Spaten Beer tent on the grounds of the Oktoberfest. Many large German breweries have tents set up to attract the thousands of Bier drinkers.



A young woman rests a moment after joining in the music at an informal concert on the Oktoberfest grounds in München.



Large crowds of revelers gather in one of Bier tents at the annual 15-day München Oktoberfest. They listen to the bands, sing, eat huge amounts of chicken and sausages, and drink thousands of liters of Oktoberfest Biers.

Schweine Haxe is one of the specialties on our Winter Karte that guests look forward to with great anticipation. The hamhock is slow roasted to give it the crispy skin that is brushed with Salvator Doppelbock. It is traditionally served with bread dumplings and red cabbage.



Let the Bavarian Grill Host Your Group Party

Looking for a stress-free and joyous way to celebrate your group's holiday party? Let the Bavarian Grill staff do the work as you and your friends and co-workers experience a unique way to enjoy the holiday spirit.

Here are several good reasons to celebrate with us:



Fun

No set-up

No clean-up

Party rooms available

No fuss with decorations

More than 50 German Biers

Choose from 15 German Wein

A menu that can fit your budget

Live entertainment at no extra charge

See how well your boss does the Chicken Dance

Bar stocked with German and international liquors

We'd love to design your special menu for your special party

Alan Walling, one of the Bavarian Grill's entertainers, kisses fiancé Susan Toft on the night that their engagement was announced. Other members of AlpenMusikanten provided the music.



Several young musicians from Bavaria recently played at the Bavarian Grill. They were members of Willi Höslwang's Stubnmusi group from the Bavarian lakeside town of Prien. The group was touring only cities in Texas.

Even if you prefer to entertain at home, the Bavarian Grill can provide everything you need to host a successful holiday party. The Bavarian Grill team is ready to help you. For more information and to make reservations, call us at 972-881-0705. 🍷

Vacation Time is Fun Time for Stein Club

While many people headed for the beaches or mountains on vacation during the summer months, members of the Bayern Stein club were participating in a round of special dinners and informative meetings.

A Stein Club Mayfest dinner was held May 9 in the Bier Garten for members and their guests. The menu included generous helpings of Frühlingslamm, a slow-roasted, herb-encrusted leg of lamb, and a traditional medley of vegetables matched with two, half liters of Ayinger Weizenbier.

The regular bi-monthly Stein Club meeting in June offered samplings of Hacker-Pschorr summer Weiss Biers courtesy of Hacker-Pschorr ambassadors Mike Maxi and Jerry Bushon. Stein Club members also learned the history of the host brewery, one of the oldest in Germany. And they received a half-liter stein, courtesy of Hacker-Pschorr.

Club members also were entertained in June at two other events.

The first was an appearance June 7 by a group of young Bavarian musicians who were touring Texas. Later in the month the Alpen-Musikanten band entertained in the Bier Garten. The band is composed of Alan Walling, Wolfgang Lackner, Gordon Strand, Manfred Zehentmayr and Clay Paul.

Another dinner was held in July in the Bier Garten for members and guests. It featured Spiessbraten, a shoulder pork stuffed with herbs and spices slowly roasted until the meat is nice and tender. It was served with pretzel bread and Bavarian Krautsalat. Topping it off were two, half liters of Franziskaner Weiss Biers and a shot of Apfelkorn Schnapps.

In August club members were to have sampled the famous Weizen Biers direct from the Tucher brewery in Nürnberg during their bi-monthly meeting in the Bier Garten. However, because of a mix-up in the dates, the Tucher Bier will be available at a later date to be announced.

Tucher traces its history back to 1672 when the family of the Barons of Tucher settled in the city. In 1855 the Tucher Brewery was the first to call itself the Royal Bavarian Brewery of Wheat Beers. The owners introduced steam technology into their factory and started exporting their kegged beer beyond the Bavarian Border.

Several Stein Club members were also on hand for an Aug. 18 performance in the Bier Garten by the AlpenMusikanten, the Bavarian Grill's hausband. Reservations are suggested when the group schedules a performance. 🍺

Join Our E-Mail Club



Would you like to receive news, information and promotions by e-mail about the Bavarian Grill's food and drink specials as well as upcoming events?

Then you're invited to join the new Bavarian Grill Email Club. Joining is simple and, of course, there are no charges. Just fill out an address card available at the Bavarian Grill and then drop the

postage-paid card into a mailbox.

Your e-mail address will be kept confidential and will not be provided to third parties.

New Stein Arrivals

Andrew Alvarez	Glenn "Seoul Man" Park
Jen Kast	Barbara Allen
Jim Oberdorfer	★Firefinger★
"Gordie"	★Ed & Missy Leps★
"Judrah"	"Oktoberfest 2000"
Michelle L. Stockton	Howard L. Taylor
Scott Simms	"Doc"
Will Bralick	Charlie Phelps
★Chuck Woods★	Levi Taylor
Susy	Jeff Harshbarger
Vinay Shah	Wayne J. Wagener
J & L Huddleston	

On Order

Wendy Raines	★The Sebster★
Tom Brewer	★Galen★
Les Wright	★Dennis Lantrip★
Larry Dickinson	★Anne Lantrip★
John Knudson	★Mick Flanigan★
Scott and Robin Christian	★Doc Watson★
Amy Thompson	

Replacements-Broken

Dean Wolfe	John Boyd
Phil Faulconer	Robert Irvin
Mary Lavender	Tom Trautman Sr.
Ron Blackburn	Ed Leps
Mark Whittaker	"Oktoberfest 1995"

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