



Bavarian Grill

NEUESTE NACHRICHTEN



Authentic German Bier, Food & Fun in Plano since 1993

Volume 4, No. 5

May Entertainment Schedule

Dining Room

1	Alan Walling
2, 3	Jim Rommel
6-8	Alan Walling
9, 10	Alan Walling and Manfred Zehentmayr
13,14	Manfred Zehentmayr & Wolfgang Lackner
15	Alan Walling
16	Alan Walling & Gordon Strand
17	Chett Warzusen
20-22	Alan Walling
23	Alan Walling & Wolfgang Lackner
24	TBA
27	Manfred Zehentmayr & Wolfgang Lachner
28, 29	Alan Walling
30, 31	Alan Walling & Manfred Zehentmayr

Biergarten

2,3	Chett Warzusen
6	Bavarian Bier Jazz
9	Chett Warzusen
10	Bavarian Bier Jazz
13	Bavarian Bier Jazz
14	Alan Walling
16	Chett Warzusen
17	AlpenMusikanten
20	Bavarian Bier Jazz
23, 24	Chett Warzusen
27	Bavarian Bier Jazz
30, 31	Chett Warzusen

Spargel Fest im Bavarian Grill

Weisser Spargel

The Story of the White Asparagus



Spargelsaison 2002: 17.04 - 24.06

When you live in Germany, you will see people from the cities making pilgrimages into the countryside each spring to buy the Queen of vegetables from the farmers right off the field. In addition, they go out to eat the fresh white asparagus in the village Gasthäuser. The highlight of the season for many small villages is the annual "Spargelfest," complete only with a large tent, where guests enjoy various different asparagus dishes, lots of Bier and a big formal evening dance to crown the "Spargel Königin," the beautiful Queen of Asparagus for the village. People consider Asparagus a delicacy since Roman times. Traditionally,

Spargel is harvested from Easter until St. Johannes Day, June 24. To harvest after this date kills the roots, as the plant cannot leaf out properly to make it through the heat of summer and to gain the strength for the next season. The old farmers say, "When the cherries get red, leave the asparagus in its bed" — a farmer who maintains the field of asparagus can harvest for about ten to twelve years.

To grow white asparagus, farmers plow the sandy soil of their fields to create a trench. Into this trench goes the straw from the animal stables accumulated through the winter and the new asparagus roots. Another trench to the left and the right is plowed with the



The Bavarian Grill Bierjazz Band in a very special Saturday Concert

On May 10, from 7pm to 10:00pm, the Bavarian Grill Bier Garten will celebrate Tommy Loy's birthday. The Great Trumpet Player Tommy Loy played here almost every Tuesday evening from 1994 until August 2002, before he passed on later in 2002. The evening will feature tunes that were performed by Tommy and the band over the years. Stories will be told and all will have a good time!

The Bavarian Grill Bierjazz Band will include Jon Stutler (<http://www.razzmajazz.com>) and Scott Whitfield (<http://www.scottsound.net>). These are the two members that started the gig with Tommy in 1994. Also scheduled to appear will be Randy Eaton on drums, Tom Hardison on bass, and Tam Mott on trombone (a long time friend of Tommy's from other bands). There will be many others dropping by to sit in. For further information on who might be performing, folks can call or email Jon Stutler Toll Free 877-477-1997 or e-mail him at jon@razzmajazz.com

Shirley Loy, Tommy's wife, the Bavarian Bierjazz Band, and Tommy's friends are looking forward to see you at this very special salute to Tommy!

Please call 972 881 0705 for reservations as space will be limited.



Stein Club Schlachte Fest Dinner

The Bavarian Grill Stein Club will celebrate the Spring tradition of a "Schlachte Fest" Dinner on Wednesday, May 14, 2003, at 7pm in the Bier Garten.

We will feature lots of different Wursts heated in the Sauerkraut, like Rotwurst, Mettwurst, Knackwurst, Wiener Wurst and the grobe Leberwurst. A "geräuchertes Schweinskotelett und Kartoffelbrei" (a smoked Pork Chop and Mashed Potatoes) are traditionally also served with this special Sauerkraut dish. Enjoy Π liter of the Hofbrau Helles and Π liter of our Hacker Pschorr Weiss Bier with your dinner.

All regular guests are invited — the price for the dinner and the Bier is \$29.75, and our Stein Club members receive a \$5.00 discount. Please make reservations at 972 881 0705 as the space is limited.

Weisser Spargel — Königin des Gemüses

From Easter to St. Johanni's Day Bavarians celebrate the arrival of Spring with Fresh White Asparagus, the Queen of Vegetables.

Weisser Spargel Kreme Suppe Cup 3.25 Bowl 4.95
During the White Asparagus season, this is our soup of the day, daily; try it and you will understand why this is a must-have starter



Weisser Spargel Salat mit Brötchen Small 6.75 Large 14.50
Chilled White Asparagus marinated in a light Parsley-Vinaigrette, garnished with a chopped hard boiled egg

Ein frisches Pfund Frischer Weisser Spargel 15.75
mit neuen Kartoffeln und ausgelassener Butter. We serve about one fresh pound, traditionally accompanied by new boiled potatoes and drawn butter.

Add Sauce Hollandaise 4oz 2.50
Sample 3 spears for just 4.95 or 6 spears for 9.50

Weisser Spargel im Hühner Schnitzel nach "Spargelbauer Art" 15.75
Our breaded Chicken breast stuffed with White Asparagus spears, Emmentaler Swiss Cheese Mousse, Black Forest and Westphalian Hams, served with Mashed Potatoes and Sonja's Mixed Salad



Weisser Spargel mit einem pochierten Lachsfilet 17.75
Filet of Salmon poached with the creamy White Asparagus, and served with pastry crescents and a hint of lemon and our mixed salad

Ein frisches Dreiviertel Pfund

A fresh three quarters of a pound served with new boiled potatoes and drawn butter



mit geräuchertem und gekochtem Schinken 16.75
Eight Chilled spears wrapped with Black Forest and Westphalian Hams. Enjoy dipping into the light parsley vinaigrette and our low-fat creamy herb sauce. A great Appetizer for Two to share!



mit einem Schnitzel "Wiener Art" 22.75
with the favorite Vienna style Schnitzel



mit Lammkeule "Allgäuer Art" 23.75
with sliced herb stuffed roasted leg of Lamb

mit einem Kalbskotelett 28.75
with a grilled Veal Chop from Gary Hirsch's Specialty Meats here in Plano

The Story of the White Asparagus (Continued)



soil covering the roots under a furrow about a foot and a half high. The farmers will firm up the furrow with shovels. Now they will weed the field for three long years, without taking any crop from it. Very early one morning in the fourth year, with the sun just rising, the farmers will be out to look for the asparagus heads

breaking the soil. With a special shaped slim knife, they dig into the furrow and cut the shoot about a foot below the surface. In the moment the shoots are exposed to sunlight, they will turn green or purple. The crop grows larger with a little rain during the evenings and nights, and warm and sunny days. Many "Spargelfreunde" will be driving through the growing areas — as early as 6:00 am, I have seen farmers that sold out by 7:30 am. During the season, most restaurants open their Bier Garten, and the feeling of the warm spring sun, the smell of the fresh asparagus and the happy crowd is just an essential part of describing the enjoyment of spring after a long and cold winter.

To get the fresh white asparagus home in top shape, we wrap it into a moist linen towel and place it into a wick-

er basket. We will save it in a dark and cool basement awaiting further attention. Within a few hours, we want to shave off the skin with a special extra sharp knife, take off the lower 1", which tends to get woody — and finally, poach the "Spargel" in the special water. Most people add their favorite amount of salt, sugar and butter. Of course, the marinade will be saved and is used to boil the skin and the feet — to serve as the base for a "Spargelcremesuppe" — the highest royalty in soups — a "must-have starter" for every true Spargel lover.

Weisser Spargel should be poached just beyond the "al dente," that allows a spear to bend at a smooth angle over a fork. Most restaurants and "Gasthäuser" will offer a "Fresh pound," which is a whole pound prior to skinning and trimming. Traditional

compliments include new, young spring potatoes and drawn butter or a buttery sauce, like the Hollandaise. These pictures come from the "Spargel" webpage celebrating the famous Bavarian Schrobenhausener Spargel growing area east of Augsburg and north of München.

