

Bavarian Grill

NEUESTE NACHRICHTEN

Published by the Bavarian Grill, Authentic German Bier, Food & Fun in Plano since 1993

Volume 3, No. 2

Hi-Tech Meeting Rooms Successfully Launched

With the recent installation of a dedicated service line (DSL) to connect with guests' laptop computers, the Bavarian Grill's new hi-tech banquet-meeting rooms are officially in service.

"We're taking reservations now for corporate meetings and social events," said Juergen Mahneke, owner of the Bavarian Grill. For information call 972-881-0705.

The 2000-square foot area, across from the entrance to the Bavarian Grill dining room, features two meeting rooms and an informal bar and social area. It was inaugurated in December with the annual Bayern Stein Club Christmas party followed that same night by the organization's regular bi-monthly meeting.

A few weeks later the first outside group also convened in the Jäger Stube room. Ironically, that was a meeting of Collin County commissioners and several professors from the University of Texas at Dallas to discuss advances in technology.

"Thus far, the reaction of our guests who have toured or met in the new rooms has been very positive," Juergen said. "I received several highly favorable comments from Stein Club members about the party."

Bo Fedolak, Stein Club president, agreed that the new area was a great place for the annual Christmas party. "We certainly enjoyed having the event in such a great atmosphere," he said. "Our meeting in the Jäger Stube room also went well because it was a more formal area than where we usually meet. We were able to



Willi Höslwang's zany Out of Bavaria Band will make its second appearance in two years at the Bavarian Grill at 7 p.m. March 27. For details, see story on page 2.

Weisser Spargel Is Back

The highlight of this time of the year for many Bavarian Grill guests is the return of Weisser Spargel, or white asparagus, which Germans have considered a delicacy since Roman times. They traditionally make pilgrimages into the German countryside from Easter until St. Johannis Day on June 26 to harvest the vegetable.

To prepare the Weisser Spargel, the Bavarian Grill's chefs poach it until it is just beyond the "al dente" that allows a spear to bend at a smooth angle over a fork.

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Frühlings Karte

Thank you, for joining us to bring in spring:

Hühner Salat "Winzer Art"

Oven-roasted chicken tossed with fresh grapes, juicy mandarin oranges, poached pear, crisp Romaine lettuce and our low-fat yogurt ranch dressing

Pochierter Lachs

Poached filet of salmon baked in puff pastry dough with a mushroom-herb duxelles on a creamy fresh herb sauce with mashed potatoes and a medley of spring vegetables

Hühnerbrust nach Gärtnerin Art

Breaded Chicken breast stuffed with young spring leeks, diced tomatoes and creamy spinach, served with fresh, crisp medley of spring vegetables and mashed potatoes

Eisbein auf Ananaskraut

We cure a giant ham hock, big enough for two to share, in a special salty brine and simmer it in Sauerkraut until tender. Served with split pea puree and mashed potatoes.

Schweins Haxe nach Bierbrauer Art

Slow-roasted ham hock braised with a crispy skin, served with our signature bread dumpling and red cabbage

Und zum Abschluß gibt's Kirschenmichel

Joseph's Bavarian Breadpudding with a lot of Bing cherries and a touch of Kirschwasser on Vanilla sauce

Guten Appetit!



Introducing Our New Dessert Menu

A trip to the Bavarian Grill just got sweeter.

The restaurant is introducing its new menu of after-dinner treats that includes several new, delicious desserts as well the return of some old favorites. It also offers comprehensive lists of the Bavarian Grill's distinctive drinks, including Schnapps and Liköre and six different special Kaffees, all designed to provide just the right ending to a delicious dinner.

In all, guests now have 10 choices of new or familiar desserts. They include:

- **Bienenstich** — Almond Crème, a German tradition of rich cream between two layers of cake and topped with plenty of almonds
- **Waldbeeren Torte mit Schlag** — Cake topped with a delicious blend of black and red currents, raspberries, and blueberries
- **Käse Kuchen** — The week's variation of our cheese cake

Continued on page 2

Spring Returns To the Bavarian Grill

It's spring again in Plano and time to shake off the winter doldrums.

The Bavarian Grill will do its part by welcoming in the season with some exciting new menus and some traditional treats available only at this time of the year.

Here's what in store for our guests:

- The Frühlings Karte features several new seasonal treats.
- We're unveiling a menu of exciting after-dinner desserts, drinks and coffees.
- The Weisser Spargel menu for spring has been expanded.
- Bier Garten guests will be introduced to some delightful chicken wings and other delicious snacks.
- Groups of six or more will find the new Ein Familien Schnitzelfest just right in servings and taste.

Be sure to read all about these new offerings throughout this issue of the Bavarian Grill's *Neueste Nachrichten*.

A special meal unlike any others usually available at the Bavarian Grill will be offered on Tuesday, March 19, in celebration of St. Patrick's Day, which is on Sunday this year when the restaurant is closed. The unique menu item will be corned beef and cabbage, cooked Irish-style. 🍀

März Entertainment Schedule



Restaurant

| | |
|--------|--|
| 1, 2 | Jim Rommel |
| 5-7 | Alan Walling |
| 8, 9 | Alan Walling Wolfgang Lackner |
| 12, 13 | Wolfgang Lackner Manfred Zehentmayr |
| 14 | Alan Walling |
| 15 | Alan Walling Gordon Strand |
| 16 | Jake Kons |
| 19-21 | Alan Walling |
| 22, 23 | Alan Walling Manfred Zehentmayr |
| 26, 27 | Wolfgang Lackner Manfred Zehentmayr |
| 28 | Alan Walling |
| 29, 30 | Alan Walling Wolfgang Lackner |

Bier Garten

| | |
|--------|---|
| 1, 2 | Jake Kons |
| 5 | Tommy Loy and the Bavarian Bier Jazz Band |
| 8, 9 | Jake Kons |
| 12 | Tommy Loy and the Bavarian Bier Jazz Band |
| 13 | Alan Walling |
| 15 | Jake Kons |
| 16 | Alpenusikanten |
| 19 | Tommy Loy and the Bavarian Bier Jazz Band |
| 22, 23 | Jake Kons |
| 26 | Tommy Loy and the Bavarian Bier Jazz Band |
| 27 | Out of Bavaria Band |

* subject to change

Bavarian Band To Play Concert on March 27

For the second straight year Willi Höslwang's wild, wacky and entertaining Out of Bavaria Band will play at the Bavarian Grill.

This engagement is scheduled for 7 p.m., March 27, in the Spaten Bier Garten. While there's no cover charge, reservations are recommended because of the favorable way the show was received last year.

The Out of Bavaria Band is composed of five musicians playing traditional German instruments such as the tuba and accordion, plus several unique instruments. The musicians have a wide range of folk, humorous and other German songs including several traditional marches in their repertoire. And requests from the audience are encouraged.

Herr Höslwang, a music instructor in the Bavarian lakeside town of Prien, is the leader of the group. Last year's Bavarian Grill concert was one of several U.S. appearances for the group. 🍷

Desserts *(Continued from page 1)*

- **Obstkuchen mit Schlag** — Topped with peaches, pears, pineapple, apples, mandarins, gooseberries, papaya, and red and black currants

But what would a Bavarian Grill dessert menu be without several of our guests' favorite choices? That's why we still offer several familiar, but popular, treats including:

- **Vanille Eis** — Warm Berries Jubilee over Bavarian vanilla ice cream
- **Schwarzwälder Kirschtorte** — Traditional Black Forest Cake
- **Pfirsich Streusel Auflauf** — Peach Cobbler straight from the oven with whipped cream

The menu still includes our signature dessert: **Hausgemachter, ofenwarmer Apfelstrudel mit Vanille Sosse**. That's a generous portion of homemade, oven-warm Appel Strudel with warm vanilla sauce.

Juergen Mahneke, owner of the Bavarian Grill, is sure that the new dessert menu will be popular with Bavarian Grill guests. "When you dine out, your meal should be special," he said. "And nothing makes it more memorable than a delicious dessert. We believe our menu offers something for even the most discerning diner."

After-Dinner Drinks

If an after-dinner drink is more your style, the Bavarian Grill's new menu lists 19 possible choices of Schnapps or Likörs, all with exciting names and ingredients that hint of excitement. Like the list of desserts, the after-dinner drink menu features both the old and the new.

For example, there's the new **Cappucine Crème Liqueur**, a sophisticated composition of light cream and coffee. Guests can also try a **Mozart Chocolate Liqueur**, a thick and sweet creamy chocolate brandy. And for something really different, we offer the **Verpoorten Advocaat**, a smooth egg liqueur, billed as the world's richest Advocaat.

For those who prefer the familiar, we still have such favorites as **Apfelkorn**, an apple liqueur made with clean apple juice and finest double distilled grain spirits, **Steinhäger**, Germany's oldest dry gin, flavored with juniper, and **Jägermeister**, an essence of secret herbs.

Flavorful Kaffees

For several years the Bavarian Grill has been promoting at Christmas its selections of delicious coffee to close out a great dinner. Now those great coffees are available year round. Here are your choices:

- **Allgäuer Kaffee** — Schladerer Williams Christ Birne Pear Brandy, Kaffee and Hazelnuss Likör. Can you see Schloss Neuschwanstein in the distance?
- **Alpenglüh** — Rupleminze's Peppermint combined with Schokoladen Likör. It lets you see the Alps glow.

- **Bad Reichenhaller Kaffee** — Echte Kroatzbeere Blackberry Brandy and Bärenjäger Honey Likör bring you the forests of Upper Bavaria.
- **Oma's Apfelkuchen** — Berentzen Apfelkorn, Kaffee and Goldschläger combine to create the flavor of Grandma's apple pie.
- **Rüdesheimer Kaffee** — Close your eyes and see the white ships going past the Loreley. Asbach, Uralt, Kaffee and whipped cream topped with Schokoladen shavings.
- **Schwarzwälder Kirsch Kaffee** — Our Black Forest Cake in a cup. Schladerer Kirschwasser, Kaffee, Schokoladen Likör and Kahula topped with whipped cream.

"We're really excited about our new menu, and we believe our guests will be just as pleased to have so many good choices for desserts, after-drinks and special coffees," Juergen said. 🍷

Rooms *(Continued from page 1)*

keep everyone's attention and to complete our agenda quickly and efficiently."

While many restaurants have rooms that can be used for meetings, few can match the Bavarian Grill's new addition, which boasts a total commitment to technological excellence.

"We're convinced that our new meeting rooms provide our guests with every communication 'tool' they need for virtually any type of business or organizational meeting," Juergen said.

"And while either of the two rooms is ideal for corporate or other meetings, with their warm and friendly atmosphere they also can be used for events such as small weddings, rehearsal dinners or small or medium-sized parties during the holiday season and other festive times.

"Live performances from either the Restaurant or the Bier Garten can be broadcast into the new Stuben for a small fee. In general, we expect the corporate meetings to be held during the day while most of the social gatherings will probably be night events."

The Jäger Stube room seats over 30 people at four tables. Meeting participants have access to a giant, digital projection screen and hookups for additional monitors and a videocassette recorder. The DSL connections provide high-speed Internet hookups for webconferencing, a relatively new type of communication.

Continued on page 6

Which Cake Will You Have for Your Birthday?

With the introduction of this menu, the Bavarian Grill is fulfilling the requests of our guests who want to select a German-style cake for that special birthday.

Eine ganze Schwarzwälder Kirschtorte

One whole 9" triple layer Black Forest Cake, personalized with dark chocolate

Eine Waldbeeren Torte

A whole 10"×15" Bavarian spongecake with a delicious blend of black and red currants, raspberries and blueberries, decorated with fresh whipped crème

Obstkuchen mit Schlag

A whole 10"×15" Bavarian spongecake topped with peaches, pears, pineapple, apples, mandarin oranges, gooseberries, papaya, red and black currants is traditionally personalized with whipped cream

Bienenstich

A whole rich 10"×15" Almond Crème Cake topped with plenty of almonds and garnished with raspberry sauce



Kren- oder Meerrettich Fleisch Dinner Scheduled

Bayern Stein Club members and guests on March 13 will again have the opportunity to dine on a Kren- oder Meerrettich Fleisch dinner. It features all-you-can-eat helpings of boiled beef with a velvety horseradish sauce, along with boiled potatoes and the traditional medley of vegetables.

The featured Märzen Bier comes from Brauerei Aying, (eye-ing) aka "Der Brau von Aying," located in the 1,200-year-old Bavarian village of Aying. According to the company, the brewery uses only the finest ingredients in its products. The water comes from its own well and the hops are from an area near Nürnberg in Bavaria. The brewery also maintains its own yeast cultures and buys barley directly from Bavarian farmers. The Bavarian Grill Bier Card offers a selection of four Aying Biers: Bräu-Weisse, Ur-Weiss, Oktoberfest and Celebrator.

The cost for the meal is \$29.75 for guests and \$24.75 for Stein Club members. 🍷

Romance on Lake Titisee

Editor's note: Theadis and Doug Damewood of Plano have made several trips to Europe in recent years. Their story tells of a visit they made to a beautiful lakeside city in the Black Forest of Germany. Many Bavarian Grill guests and staff have also visited Germany or Austria for brief periods. The Neueste Nachrichten wants to share the stories of those 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.



Nestled in the southeastern corner of Germany in the famed Black Forest (Schwarzwald) is an area called the “Dreiländereck,” or the Corner Where Three Nations Meet (Germany, France and Switzerland).

Throughout the area are picturesque cities and towns, including the lakeside city of Titisee, which, according to legend, was named after the Roman General Titus. While camping nearby with his troops, he was supposedly so taken with the beauty of the lake that he spontaneously gave it his name.

During their visit, Theadis and Doug Damewood were soon to learn to share the General's appreciation for Lake Titisee.

According to Theadis, it was a beautiful sunny afternoon when their tour bus arrived in Titisee. “Our group was scheduled for a two-night stay in this small, quaint town that had been described as a

German resort and spa,” she said. “The first sights were touristy in nature — souvenir shops and milling crowds. The true beauty of Titisee was yet to be revealed to us.”

They checked into the Treschers Schwarzwald Hotel am See, a lovely hotel with that quintessential German look. As they entered, they could see through the lobby to a small glimpse of the dark lake. After collecting their bags and making their way to their room, they soon discovered that they had a view of the mountains and the lake.

But they had no idea of the experience awaiting them later that night.

“We could walk out of our room to a grassy area that led to a viewing point over the sunning beach and the lake,” Theadis recalls. “The view was unbelievable. Dark trees seemingly reaching upward to the sky and downward to the black depths of the smooth glass-like lake encompassed our whole surroundings.”

After surveying the sights along the lake, which included several women sunbathing topless, Theadis and Doug ventured out to explore the town and purchase some beer to bring back and share with their friends in the Bavarian Grill's Bayern Stein Club.

Among the sights to see was an area of the city called Neustadt, or new city, which dates back to the 13th century when it was the site of

customs and administration activities for the lords of Fürstenberg. Titisee officials have marked over 100 km of walking tours in the Neustadt district.

After their initial walk around Titisee, Theadis and Doug had dinner at the hotel followed by a second walk around town just as the sun began to set.

Theadis describes the scene: “As the sky began to darken, we noticed a white glow appearing over the mountains to the east.



Calm and beautiful Lake Titisee.

Once back in our room, we discovered that the white glow was the moon rising over the mountains. The beauty awed Doug and me.

“We changed into our warm terrycloth bathrobes and ventured outside to the patio chaise lounges to enjoy the spectacular full moon with a bottle of German red wine we had purchased on our first walk around town. As we savored the wine, we were enthralled with the breathtaking reflection of the full moon on calm Lake Titisee. We could not have asked for a more romantic setting.”

Their tour continued through the Black Forest the next day to the village of Triberg, known for its cuckoo clocks and for being the site of Germany's highest waterfall, which cascades down 162 mm of granite rock against a backdrop of tall pines. This scenic grandeur is found in the center of the town.

While Theadis, her mother, and a friend, Margery, shopped, Doug and his friend, John, found a small Gasthaus where they enjoyed a cold German beer. Then they reboarded the bus to return for a leisurely afternoon in Titisee.

Later they strolled through the shops and stopped at a Biergarten for a late lunch and a beer. They again visited the local grocery store to purchase wine in anticipation of another moonlit night overlooking Lake Titisee. After dinner they took

yet another walk in the cool evening air of the Black Forest.

Theadis remembers that last night in Titisee. “Doug and I returned to our room to pack for our next day's trip to Lake Lucerne. Finally, two hours later than the night before, the moon again rose over the

mountains of the Black Forest. As we sipped our wine and savored the lovely moon glow off the lake, we lamented that we would soon be departing this romantic and enchanting German town.”



Germany's highest waterfall in the middle of Triberg.

April Entertainment Schedule



Restaurant

| | |
|--------|--|
| 2-4 | Alan Walling |
| 5, 6 | Jim Rommel |
| 9, 10 | Wolfgang Lackner Manfred Zehentmayr |
| 11 | Alan Walling |
| 12, 13 | Alan Walling Manfred Zehentmayr |
| 16-18 | Alan Walling |
| 19 | Alan Walling Gordon Strand |
| 20 | Jake Kons |
| 23, 24 | Wolfgang Lackner Manfred Zehentmayr |
| 25 | Alan Walling |
| 26, 27 | Alan Walling Wolfgang Lackner |
| 30 | 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 | Jake Kons |
| 20 | AlpenMusikanten |
| 23 | Tommy Loy and the Bavarian Bier Jazz Band |
| 24 | Alan Walling |
| 26, 27 | Jake Kons |
| 30 | Tommy Loy and the Bavarian Bier Jazz Band |

* subject to change

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 Kremlé Suppe

During 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

Chilled White Asparagus marinated in a light Parsley-Vinaigrette, garnished with a chopped hard boiled egg

Ein frisches Pfund Frischer Weisser Spargel

mit neuen Kartoffeln und ausgelassener Butter

We serve about one fresh pound, traditionally accompanied by new boiled potatoes and drawn butter

mit geräuchertem und gekochtem Schinken

Chilled spears wrapped with Black Forest and Westphalian Hams.

A great Appetizer for two to share

mit einem Schnitzel Wiener Art

with the favorite Vienna-style Schnitzel

mit Lammkeule Allgäuer Art

with sliced herb stuffed roasted leg of lamb

mit einem Kalbskotelett

with a grilled veal chop

Zum Abschluß empfehlen wir unseren Schokoladen-Himbeer Käsekuchen

We recommend our chocolate-raspberry cheesecake
for desert

Guten Appetit!



Spargel (Continued from page 1)

Weisser Spargel complements several Bavarian Grill dishes and is usually served as a "fresh pound," which is a whole pound prior to skinning and trimming. Traditional accompaniments include new, young spring potatoes and drawn butter or a buttery sauce like a Hollandaise. 🍷



Schneider To Feature Its Spring Biers

The bi-monthly meeting of the Bayern Stein Club is scheduled for 7:30 p.m. April 10 in the Bier Garten.

An Ambassador from the Schneider Brauerei will introduce members to samples of some of Germany's most historical Biers. Schneider Weisse is the world's oldest wheat beer from Bavaria. Unfiltered and unpasteurized, it is said to be an excellent beer for complementing sausages and cheese. Schneider Wiesen Edel-Weisse, brewed from George Schneider's original recipe, is billed as a "lovely mellow-flavored, filtered crystal Weiss Bier with light amber color." Schneider Aventinus, the dark Doppelbock twin of Schneider Weisse, is made from pale, crystal and dark malts. Dark in color, with a spicy, robust flavor, this beer complements roasted foods. 🍷

Meet the Bavarian Grill Team



Seth Sherman

Seth Sherman of Plano, whose interests center on music, couldn't have picked a better place to work than the Bavarian Grill, where live musical

entertainment is heard every night.

As a member of the wait staff for more than three years, he also has a lot of flexibility in setting up a work schedule that gives him time to attend college to learn more about music and to play in a local rock band.

Born in Portland, Ore., the 22-year-old has lived in the Plano area about 14 years. When he isn't working, Seth attends Collin County Junior College where he is working toward a degree in musical composition. Simply put, he wants to write music.

"I love all kinds of music — rock, jazz, classical, and even folk music, much like I hear at the Bavarian Grill," Seth says.

In what spare time he has, Seth plays in a small rock band. Mainly he plays guitar and bass and occasionally fills in on the drums. The three-man band, uniquely

named the Early Lines, plays occasional gigs at local clubs.

They've also recorded two CDs. The first, released in 1999, is titled "Early Lines Are Tired Beasts." The second, "Hate the Living, Love the Dead," was released last year. They feature 14 songs on each CD. Seth wrote five of those for the first CD and four in the 2001 release. Both CDs are available at local record outlets.

He admits it's hard to pinpoint the kind of rock music he likes to play. "Most of it's really not what you would call popular," he says. "The majority of it comes from the '60s and '70s."

Because Seth admits he only recently became serious about pursuing a college education, he still has 3½ years left before he can get his bachelor's degree. He currently is taking four classes. He and his brother Zach, who is his roommate, both work at the Bavarian Grill.

When he looks toward the future, Seth says he hopes to eventually be able to support himself by making music. In the meantime, he's enjoying working at the Bavarian Grill, which he describes as "a relaxed atmosphere."

"I like working in a locally owned restaurant where I come in contact every day with the owner rather than being involved with a faceless corporation," he says. "Here I am able to set up a full-time

work schedule that allows me to do other things. And I can always count on being off on Sunday and Monday when the restaurant is closed."

He also enjoys getting to know and serve the guests of the Bavarian Grill. "I had to learn some basic facts about German food and Bier as well as how to pronounce several German words before I could effectively serve the guests. But they are always nice."

Known for a ready smile and sense of humor, Seth also has his more serious side as indicated when asked what was the most recent book he had read. "It was the *Myth of Sisyphus*, a philosophy book that examines the absurdity of life," he explains.

While the subject may be interesting to him, Seth's present life is anything but absurd. 🍷

Meeting Time Changed

Time for the monthly meeting of Der Stammtisch zur Pflege der Deutschen Sprache in Nord Texas has been changed to 7 p.m. on the first Friday of the month at the Bavarian Grill. The meetings are primarily of interest to anyone who speaks German or wants to improve his or her ability to handle the language at an advanced level.

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

Dark Doesn't Necessarily Mean Strong or Bitter

Oh the choices we have when selecting a selecting a flavorful German Bier at the Bavarian Grill, which offers its guests more than 50 different types of Biers imported from Deutschland.

For many, that choice is a dark, or Dunkel, Bier. To others a dark Bier is a mystery, which this column seeks to unravel.

To start with there are two basic types of Bier: Lagers and Ales. The difference is in the brewing process and the choice of yeasts. Classified as Lagers are the Pilsner, Oktoberfest and Doppelbock Biers, to name just a few. Ales include the Weiss, or wheat, Biers and anything with Alt in its name. Yet another choice to be made in selecting just the right Bier is whether to drink a Helles, or light-colored, Bier or a Dunkel Bier.

People unfamiliar with German Bier sometimes assume that a Dunkel Bier, particularly the very dark Schwarzbier, is bitter and stronger than the lighter-colored choices. That's usually not the case.

Take the Köstritzer Schwarzbier for example. This Bier, which is almost black in color, is Germany's leading Schwarzbier, especially since reunification of the country a few years ago.

Produced in the town of Bad Köstritz in the former East Germany, Köstritzer was acquired in 1990 by the Bitburger brewery. Köstritzer has an aroma of bitter chocolate and sweet roasty malt. Black in color with a cream-colored head that presents well and leaves nice pattern down side of the glass. It is smooth with a full-bodied balance, a soft chocolate flavor and is velvety with a dry roasty finish. It also has delicate hop fruitiness. The alcohol content is under 5 percent, about the same as a lighter-colored Lager.

And now to debunk the great myth about Dunkel Biers: While Germans have shown a preference since the 1920s for Helles Biers over Dunkel, the latter still is a big seller. More importantly, both have an alcohol content that generally ranges from just under 4 percent by volume to about 4.8 percent.

So much for being bitter or unusually strong.

Guests of the Bavarian Grill have plenty of choices of Dunkel Biers in a variety of types. Some of these are known as München Dunkels, in honor of the unofficial brewing capital of Bavaria. Good examples would be



Augustiner Dunkel and Franz-Josef Sailer "Jubel."

To the Bier drinker, Dunkels often appear to be medium amber to dark brown with a red or garnet tint and a creamy light tan head.

Bavarian Grill guests can choose from a wide range of Biers in this classification, including Oktoberfest Biers from Paulaner, Spaten, Hacker-Pschorr and Ayinger. Also considered

Dunkel Biers are the Doppelbocks such as Ayinger Celebrator, Spaten Optimator and Paulaner Salvator, which really do have a greater alcohol content than most other Biers.

Dunkel Lagers on the Bavarian Grill's list also include Rauchenfels Steinbrau, a unique, smokey Bier that tastes like a good salami. Dunkel Wheat Biers include products of the Ayinger, Schneider, Erdinger, Tucher, Oberdorfer and Fransizkaner breweries. The Schneider Aventinus is a Doppelbock Weizen with a 9.2 percent alcohol content.

Two of the Bavarian Grill's newer additions to its list of Dunkel Biers — Clausthaler, a great non-alcohol alternative, and Warsteiner — are brewed in Northern Germany. The products of both breweries have proven to be popular with American beer drinkers.

But what's most important for Bier lovers is that whatever your choice may be there are plenty of hearty, good-tasting selections — light or dark — available at the Bavarian Grill. 🍷

May Entertainment Schedule



Restaurant

| | |
|--------|--|
| 1, 2 | Alan Walling |
| 3, 4 | Jim Rommel |
| 7, 8 | Wolfgang Lackner Manfred Zehentmayr |
| 9 | Alan Walling |
| 10, 11 | Alan Walling Manfred Zehentmayr |
| 14-16 | Alan Walling |
| 17 | Alan Walling Gordon Strand |
| 18 | Jake Kons |
| 22 | Wolfgang Lackner Manfred Zehentmayr |
| 23 | Alan Walling |
| 24 | TBA |
| 25 | TBA |
| 28-30 | Alan Walling |
| 31 | Alan Walling Wolfgang Lackner |

Bier Garten

| | |
|--------|---|
| 3, 4 | Jake Kons |
| 7 | Tommy Loy and the Bavarian Bier Jazz Band |
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| 22 | Alan Walling |
| 24, 25 | Jake Kons |
| 28 | Tommy Loy and the Bavarian Bier Jazz Band |
| 31 | Jake Kons |

* subject to change

How to Drink A German Bier

Just as there is an art to brewing good Bier, there's also an art to drinking a fine German Bier. Here are some tips for getting the most from your Bier:

1. Choose your favorite Bier, or try one from the Bavarian Grill Bier Card
2. If it's a bottled Bier being poured into the glass, listen to the mild sound of the flowing Bier and the soft noise of escaping carbonic acid.
3. Enjoy the vesicles rising up and over the glass and building into a gorgeous foam crown.
4. Inhale the full bouquet of the Bier flavor.
5. And now...take the first desired sip.
6. Don't swallow immediately.
7. Taste all the Bier ingredients: the grain, the hop, the water and the yeast.
8. Feel your first impression as the Bier covers your tongue from the tip to the root.
9. Define the unique taste of your Bier with the after-taste remaining on the tongue.
10. You will be surprised to find a variety of different taste nuances — all in one Bier. 🍷



Mayfest Dinner Scheduled May 8



Bayern Stein Club members are invited to Mayfest Dinner at 7 p.m. Wednesday, May 8 in the Bier Garten.

The menu will feature a roasted, herb-encrusted leg of lamb with potato croquettes and a medley of spring vegetables. Also included will be two, one-half liters of Weizen Bock Bier, a spring favorite, from the Hacker-Pschorr Brewery in München. The cost will be \$24.75 for Stein club members and \$29.75 for other guests. 🍷

Stein Club Member Profiles



Barbara and Ben McWilliams

Name: Barbara McWilliams, vice president, Bayern Stein club

I have been a member of the Bayern Stein Club since 1994.

I joined the Stein Club because Juergen's wife Elke was the bartender when my husband Ben and I started coming to the Bavarian Grill. We

became friends right away, and she convinced us we should start a Stein Club Bier card. That gave us both an excuse to get together and have a Bier. We are now on our 12th card. We found the Bavarian Grill after we had gone to the Hans Mueller German restaurant, which burned several years ago, to watch Alan, Clay and Gordon play. Then we saw them again at the Addison Oktoberfest. We started talking to Alan, and he told us he played at this German place in Plano. The rest is history.

Since joining the Stein Club, I have discovered that German Bier is more flavorful than American beer, stronger in alcohol and has more calories.

My favorite German Bier is a Diebels Alt, but I like most of them.

My favorite German food is Rouladen and Sauerbraten.

The special Stein Club dinner that I enjoyed the most was the Eisbein auf Ananaskraut. (This dinner consists of a giant cured hamhock, big enough for two to share. It is simmered in a special salty brine with Sauerkraut until tender. It is served with split pea puree and mashed potatoes.)

If I could go any place in the world,

I would visit Germany and most places in Europe, Asia and some I've not seen in North America.

The most interesting places that I've ever had a beer was at Dolphins Cove Oyster Bar on South Padre Island where they roll up garage doors and everyone sits and enjoys a beer while watching the dolphins play in the bay.

My favorite leisure-time activity is relaxing on the back patio with my husband. I also enjoy reading, watching home improvement and cooking shows and tasting different beers.

The most recent books I've read were *Jackdaws* by Ken Follett and *The Sigma Protocol* by Robert Ludlum.

If I could go back in time and meet any famous person, it would be either Abraham Lincoln or Indian Chief Geronimo.

When I was very young, I wanted to become a stewardess so I could travel the world and see things you would never find in a small town in Minnesota.

Ten years from now I would like to be relaxing, traveling and spending all my time with Ben. 🍷

Rooms *(Continued from page 2)*

Webconferencing capabilities will let Bavarian Grill meeting participants link up with people all over the world. The room is also set up for teleconferences. And with several phone lines guests can check back to their offices or make other calls without long waits.

"The Winzer Stube room is ideal for smaller groups of up to 12 people," Juergen said. "And we've equipped both rooms with color television sets and large, dry erase white boards."

The Stein Club Christmas party was held in the new Bräu Stüberl bar and social area, which provides access to mixed drinks, Wein and up to three guest choices of German Biers. Guests there also have direct access to restrooms without walking through the restaurant dining area.

"The entire meeting area features a décor and ambiance that make our guests feel like that at least for one night they're really in Bavaria," Juergen said. Several large picture murals featuring Alpine scenes decorate the walls.

While the new meeting rooms were being built and wired, other areas of the Bavarian Grill were rewired to enhance the enjoyment of a visit to the restaurant. A digital satellite system and two additional television sets were installed for indoor Bier Garten guests.

"Those who enjoy keeping up with the soccer, basketball or hockey game or other late-breaking events can now watch from virtually everywhere in the Bier Garten," Juergen said. "The new wiring setup also enables our guests to hear our live musicians from any place in the Bavarian Grill, including the outdoor Bier Garten." 🍷

Sommer Karte

During summer Bavarians enjoy lighter foods with our signature summer vegetable medley

Hühner Salat Winzer Art

Oven-roasted chicken tossed with fresh grapes, juicy mandarin oranges, poached pear, crisp Romaine lettuce and our low-fat yogurt ranch dressing

Pochierter Lachs

Poached filet of salmon baked in puff pastry dough with a mushroom-herb duxelles on a creamy fresh herb sauce with potato noodles and a medley of summer vegetables

Hühnerbrust nach Gärtnerin Art

Breaded Chicken breast stuffed with young summer leeks, diced tomatoes and creamy spinach, served with fresh, crisp medley of summer vegetables and potato noodles

Lammkeule nach Allgäuer Art

Herb-stuffed, slow-roasted sliced leg of lamb, braised with a touch of Dornfelder Rotwein, accompanied by the potato noodles and veggies

Schweins Haxe nach Bierbrauer Art

Slow-roasted ham hock braised with a crispy skin, served with our signature veggies and potato noodles

Und zum Abschluß gibt's Kirschenmichel

Joseph's Bavarian Breadpudding with a lot of Bing cherries and a touch of Kirschwasser on Vanilla sauce

Guten Appetit!



Ein Familien Schnitzelfest

This new menu may be "just right" for your next family get-together or business meal.

Many guests like to start with an appetizer. We recommend our Wurst Platte, a selection of five different sausages carved bite size and served on a bed of herbed potato salad and sauerkraut.

We follow with Sonja's authentic German mixed vegetable salad, featuring cucumbers with dill, vine-ripened tomatoes with onions, fresh shredded carrots, marinated green beans and the healthy red beets.

The main course features a large Schnitzel for everyone that is topped with lemons and capers. You and your guests can make your selection of one or all of our three best sauces, the Jägersosse with many mushrooms, the spicier Zigeunersosse loaded with red and green bell peppers and paprika or the creamy Zwiebel-Knoblauchrahmsosse, which combines sautéed onions and garlic with creamy pan drippings.

Accompanying this family meal are large plates filled with pasta dumplings, sautéed potatoes and bread dumplings as well as fresh carrots, green beans and red cabbage.

For dessert you and your guests will not resist our signature oven-warm Apfelstrudel with raisins, almonds and vanilla sauce.

The price of this meal includes all non-alcoholic beverages.

“Hähnchen Schenkelchen” Top New Bier Garten Menu

Bavarian Grill Bier Garten guests looking for something new and different in

appetizers can now order three tasty varieties of “Hähnchen Schenkelchen,” or

Kas Cheeses

Obatzda
Bavarian Cheese Spread made with Paulaner Urtyp Bier

Kas'platte
Fruit and Cheeseplatter with Camembert, Emmentaler Swiss and smoked Gouda

Gebackener Camembert mit Preiselbeer Soße
Breaded, baked soft cheese with Cumberland Sauce

Bretz'n mit Knoblauchbutter und Kas überbacken
Our pretzelrolls are brushed with garlic butter and topped with our signature cheesemix au gratin.

Kas' Spaetzle mit gebräunten Zwiebeln
We sautee our tiny pasta dumplings, layer them with Emmentaler Swiss and top them with browned onions

Wurst und Fleisch Sausages and Meats

Nürnberger Bratwürstel mit Senf Wurstplatte mit Kartoffelsalat und Sauerkraut
Bauern Bratwurst, Rauch Bratwurst, Nuernberger, Knackwurst, Weiss Wurst or footlong Wieners. Let us slice the sausages bite size for you as a great group appetizer

Schlachte Platte
Butcher's plate with a Knackwurst, a Nürnberger and a smoked porkchop on sauerkraut and sautéed potatoes

Vesperplatte mit Landjäger, Bier Schinken und Käse
Bavarian appetizer sampler

Champignons gefüllt mit Bratwurst
Mushrooms stuffed with Bratwurst

Bayerischer Wurst Salat
Bavarian sausages with onions in a light herb vinaigrette

Wiener im Schlafrock
Our footlong Wiener Wurst baked in its puff pastry P.Js.

Schinken Brötchen
Our authentic German hard rolls sliced open and filled with Black Forest and Westphalian Hams

Aufschnitt Platte mit Brot
Variety of authentic German Cold Cuts and fresh breads

Huhn Chicken Wings

Nach Münchener-, Bierbrauer- oder nach Wiener Art mit Curry-, Zigeuner- oder Jäger Soße
Ovenroasted, bierbattered or schnitzelstyle



chicken wings, with their choice of three popular sauces, from the newly revised Bier Garten menu.

“Hähnchen Schenkelchen nach Münchener Art” are oven-roasted to a golden brown with authentic Oktoberfest spices. The “Bierbrauer Art” features a crisp Spaten Optimator Doppelbock Bierbatter, and the crunchy “Wiener Art” is breaded Schnitzel-style. Chicken wings are available in orders of a dozen or half dozen. They come with your choice of three sauces: spicy tomato-curry, tangy Zigeuner, loaded with paprika and bell peppers, and the smooth Jägersauce, a creamy brown sauce with many mushrooms.

“Chicken wings are an appealing new appetizer, which our guests told us they will enjoy,” said Juergen Mahneke, Bavarian Grill owner. “We experimented with several different recipes before coming up with just the right tastes in both the wings and the sauces.”

In all, appetizers are available in five different categories: Soups, Cheeses, Fish, and Sausages and Meats. The menu features combinations of new and old favorites in all areas. Servings range in size from cups of “Obatzda”, a authentic Bavarian Camembert soft Cheese spread made with Paulaner 1634 Urtyp Premium Lager, to larger orders to enjoy with your friends such as a “Grosse Kas’ Platte,” a large Cheese Plate, with four kind of cheeses and a variety of fruits.

For more details, see highlights from the Bier Garten's new menu at left. 🍷

Juni Entertainment Schedule*



Restaurant

| | |
|--------|--|
| 1 | Alan Walling Wolfgang Lackner |
| 4-6 | Alan Walling |
| 7, 8 | Jim Rommel |
| 11, 12 | Wolfgang Lackner Manfred Zehentmayr |
| 13 | Alan Walling |
| 14 | Alan Walling Manfred Zehentmayr |
| 15 | Jake Kons |
| 18-20 | Alan Walling |
| 21 | Alan Walling Gordon Strand |
| 22 | TBA |
| 25, 26 | Wolfgang Lackner Manfred Zehentmayr |
| 27 | Alan Walling |
| 28 | Alan Walling Wolfgang Lackner |
| 29 | Alan Walling Wolfgang Lackner |

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 | Jake Kons |
| 15 | AlpenMusikanten |
| 18 | Tommy Loy and the Bavarian Bier Jazz Band |
| 21, 22 | Jake Kons |
| 25 | Tommy Loy and the Bavarian Bier Jazz Band |
| 26 | Alan Walling |
| 28, 29 | Jake Kons |

* subject to change

Meet the Bavarian Grill Team



Manfred Zehentmayr

His students know him as Mr. Z, the teacher with the hard-to-pronounce name. Bavarian Grill guests recognize him as a talented entertainer. And his fellow musicians in the Metroplex Wind Symphony respect him as a skilled

professional musician.

All of these are the same person, Manfred Zehentmayr, an Austrian-born clarinet player who has been entertaining Bavarian Grill guests for six years.

Manfred was born in a small town near Salzburg in the picturesque “Sound of Music” country. It seemed almost foreordained that he would become involved in music. After learning to play the clarinet by the age of 12, Manfred took his place with his father and two brothers in a local brass band.

At age 19 he answered an ad for a clarinet player to perform with a polka band in Vermont called the Stratton Mountain Boys. “The director knew my dad so that helped me,” Manfred said. The band played in a ski lodge during the winter and then toured the United States playing at local polka festivals.

While playing in the band, Manfred met another Austrian, Wolfgang Lackner, who was to become his longtime friend. These days Manfred and Wolfgang both play in the Bavarian Grill’s dining room, often performing together.

After Manfred’s first year with the Stratton Mountain Boys, he and Wolfgang joined a band from Florida called the Sauerkrauts. “It was a

typical German band,” Manfred said. “We traveled across the country in a big Winnebago and had a lot of fun.”

The Sauerkrauts came to Dallas in 1987 to play at a German club’s Oktoberfest celebration. That was where he met his future wife, Brigitta, who later moved to Florida to be with Manfred. Two years later, Manfred decided to get serious about his music. So the couple moved to Dallas so he could enroll in North Texas University’s School of Music in Denton.

To help support the two of them while he was attending school, Manfred played for five years in a German restaurant in Fort Worth. In 1990 he met Alan Walling, another future Bavarian Grill performer. Alan, Manfred and Wolfgang along with Gordon Strand, also a Bavarian Grill musician, formed the Alpenmusikanten. Sometimes called the Bavarian Grill’s Hausband, the four musicians, plus Clay Walling, often perform at the restaurant. They also play at other events in nearby states, particularly during the Oktoberfest season.

After graduation from North Texas in 1996, Manfred went to work for the Dallas Independent School District. He is currently the associate band director at Hillcrest High School. He also works with budding musicians at “feeder schools” that send their students to Hillcrest. Because he often gives private lessons, Manfred has mastered the basics of such varied instruments as the tuba and piccolo.

To round out his musical activities, about seven years ago Manfred joined the Metroplex Wind Symphony, which gives concerts in places like Meyerson Symphony Hall in Dallas.

“It’s important for a musician to keep being challenged,” Manfred said. “That’s why I like my professional involvements. I work with kids

and help them learn beginning music. Then I play what I call ‘fun music’ at the Bavarian Grill. Performing with the wind symphony gives me an opportunity to play more serious pieces.”

Manfred and Brigitta are parents of two daughters, Isbella, 10, and Claudia, 4. Both girls have shown an interest in learning music. Isbella takes piano lessons and both have tried playing some of the instruments their father often brings home from school to repair or refurbish.

While Manfred still has family ties in Austria and tries to get back there every few years, he doesn’t envision ever returning there to live. 🍷



Paulaner Lager Biers To Be Sampled
Bayern Stein Club members will learn more about Paulaner Pilsener and other Lager Biers at the bi-monthly meeting scheduled for 7:30 p.m., Wednesday, June 12 in the Bier Garten.

The company boasts that each of the Paulaner Biers is brewed slowly and all naturally as they have been for the past 360 years in Bavaria. One Bier expert says Paulaner Premier Pils has “a smooth and increasingly crisp mouth feel within the deceptive medium body. It is a clean and fresh example of the Euro Pilsener style.” The Paulaner Urtyp “1634” Lager, another favorite with Bavarian Grill guests, has been described as “a very respected Lager, and rather tasty.” Also to be sampled at the Bavarian Grill are Paulaner Oktoberfest and the Salvator direct from München. 🍷

Stein Club Roundup

Dinners, Concerts

Take Spotlight

Bayern Stein Club, members and their guests attended one of the best Christmas parties in the organization's history in the Bavarian Grill's new area of meeting rooms and the Bräu Stüberl bar and social area across from the Restaurant entrance.

At the regular December club meeting, which immediately followed the Christmas party, the Stein Club honored Bavarian Grill owner Juergen Mahneke and his wife Elke for their work in making the Stein Club successful. The meeting was held in the new Jäger Stube room.

Activities in January were highlighted by a Grünkohl Essen dinner in the Bavarian Grill's indoor Bier Garten.

It featured ample portions of typical a German winter treat of green kale and pork.

The fare also included two shots of Akvavit plus the fine, hoppy Bier from the Warsteiner brewery. Warsteiner representatives attended and presented several door prizes to attendees.

February's activities included a special engagement Feb. 16 in the Bier Garten by the Bavarian Grill's

"Hausband," also known as the Alpenmusikanten. It featured Alan Walling, Manfred Zehentmayr, Wolfgang Lackner, Gordon Strand and Clay Paul.

That was followed four days later by the regular bi-monthly Stein Club meeting at which Robert Donato and Melissa Lewis from Glazer's Distributors and Jerry Buschon from C.R. Goodman provided members with samples of great Doppelbock Biers, including Paulaner Salvator, Tucher Bujavator, Ayinger Celebrator and Spaten Optimator. Doppelbock Biers are a special winter treat in Germany.

Entertainment was provided by Sepp Diepolder, who introduced members to a zither, an old Bavarian string instrument.

Another special dinner was scheduled for March 13 featuring Kren- oder Meerrettich Fleisch, or boiled beef with a velvety horseradish sauce, along with boiled potatoes and the traditional medley of vegetables. The cost of the meal — \$24.75 for Stein Club members and \$29.75 for guests — also included Märzen Bier

from the Ayinger brewery.

Plans were also announced for the club's annual trip to attend a Texas Ranger baseball



Stein Club Celebrates Christmas



game. The event will be on Saturday, May 11 when participants will see the Rangers play host to the Detroit Tigers. The price is \$35, which includes a ticket to the game, round-trip bus fare and refreshments. The trip is restricted to adults only.

For more information see Bo Fedolak, club president. 📞

New Stein Arrivals

| | |
|-------------------|---------------------|
| Alicia Villarreal | Saad Taha |
| Brian Anderson | Steve Popp |
| Darryl Odom | Timothy Dunn |
| Hans Kuby | *Judrah* |
| J.B. Walker | *Mark Higginbotham* |
| Jack A. Dyken | *Mike McChesney* |
| Josh Hackney | *Red* |
| M.C.M. | *Rich Keesecker* |
| Pat McCurry | *Scott & Robin |
| Professor Dunkel | Christian* |
| Richard Wilson | *Wayne Allen* |
| Rich Keesecker | |

On Order

| | |
|---------------|------------------|
| Bill Erickson | Kermit D. Heaton |
| David Kearney | Mark Lampkin |
| Debbie Wright | Michael Riley |
| Gary Coats | Ron Boerger |
| Greg the Narc | Theron V. Epp |
| G.W. Ziegler | *Chris Howell* |
| John Chapman | *Gordie* |

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