



S.F. KOLPING Newsletter

FEBRUARY 2020

Calendar

Just a reminder: The next two potlucks will be on February 21st – Mardi Gras theme and March 20 – St. Patrick’s Day celebration. *Lisa will be at the hall on Wednesday, February 19th (around 3:00) to decorate. Come by, if you want to lend a hand.*

Date • Time	Event
Friday, February 21 6:00 p.m.	Mardi Gras Potluck/Bingo A – H Salad/Appetizers G – N Desserts O – Z Entrée
Monday, March 2	No meeting.
Friday, March 20 6:00 p.m.	St. Patrick’s Day Potluck/Bingo A – H Entrée G – N Salad/Appetizers O – Z Desserts
Sunday, April 5 10:00 a.m.	Easter Mass & Brunch
April	No Potluck/Bingo
Monday, May 4	No meeting.
Friday, May 15 6:00 p.m.	Cinco de Mayo Potluck/Bingo A – H Desserts G – N Entrée O – Z Salad/Appetizers

2020 San Francisco Kolping Society Officers and Board

Please congratulate (and thank) the following people for volunteering to serve as an officer and/or Board member:

President	Lisa Brinkmann
Vice President	Gunther Ehrich
Treasurer	Cathy Vennemeyer
Recording Secretary	Monika Weiss
Corresponding Secretary	Mary Brinkmann
Praesis	Deacon Bill McLoughlin
Board Chairman	Wolfgang Weiss
Treasurer	Cathy Vennemeyer
Board Members	Lisa Brinkmann
	Hubert Brinkmann
	Gunther Ehrich
	Ron Kapp
	Christine McLoughlin
	Cathy Mibach
	Petra Stottmeister



Members receive their pins!

Kolping has the tradition of recognizing members at key milestones — first year, 25 years, 50 years — with a special Kolping pin. In 2019 we had 9 new members and at the Installation luncheon, announced two 25 year recipients – Arlene Buschner and Hildegard Rolfes.

2019 New Members: Joshua Brezina, Karen Celia-Santi, Andy Egger, Annemarie (Muffy) Friel, Robert Guerra, Donna McDonagh, Christie Shelley and Emil and Carolina Zollinger!



ThanksgivingPotluck

I know Thanksgiving seems like years ago, but at this year's potluck/bingo we were especially thankful to have Mike and Peggy Cooney back as well as Frances Murphy. Also, many thanks to all who donated the large number of raffle gifts to make our donation to the Night Ministry even more generous at such a needed time.



Christmas Mass & Brunch



The date for the Christmas Mass came early this year, falling just days after Thanksgiving, and while Lisa worried that many members would not be able to attend, over 60 members and guests celebrated Father Phelan and our Deacon McLoughlin's wonderful Mass. Everyone joined in singing Christmas carols and, of course, lent a hand when it came to serving the delicious brunch.



Thanks to our cooks Steve Lambly, Gunther Ehrich and Andy Egger for the wonderful breakfast; Hubert Brinkmann for his long-awaited stollen and cookies; Renee Kouchakji for being Santa's elf and donating gifts; Mary Brinkmann and Irene Lambly for pouring such yummy egg-nogs; Bill and Christine McLoughlin for coordinating the Mass and arranging for the priest; and of course Tom Biesty for being Santa!!!



We would also like to give special acknowledgement to our decorating team – Arlene Bushner, Karen Taylor, Cathy Vennemeyer and Lisa Brinkmann for making the hall look so festive and to Lisa and Karen for taking DOWN all the decorations in January!



Installation Luncheon

Who needed music when we had such boisterous conversations going at the tables? And who needed to make dinner (or lunch) if you ordered the prime rib?

It was wonderful to see everyone excited to be together and celebrate, what we realized, was our 95th Kolping Installation. The program itself went forward as usual, with Lisa giving an overview of the year, Wolfgang an interesting and fun speech, Bill blessings for us all, and then the introduction of officers and awarding of membership pins.

Maryann and Frank Goehring marked 45 years with Kolping. Cathy Vennemeyer celebrated her 30th year. Hubert Brinkmann noted that he joined Kolping in Germany 70 years ago and has been a San Francisco Kolping member for all of his 67 years in the U.S.!

Here are a few highlights from the overview: In 2019 Kolping donated almost \$50,000 to local schools and nonprofit organizations helping the homeless and hungry. This money comes from dividends and interest earned on our investments and we are able to contribute according to how well they perform. Petra Stottmeister coordinated workers to clean out the backyard and paint the front door. Gunther Ehrich worked with Steve Lambly to secure a new fan for the kitchen. He also coordinated the PG&E work (note the horrible sidewalk in front of the building and be CAREFUL when you go to and from the car) to move the meters out of the building. We've ordered new chairs which should arrive in March.

We are looking forward to 2025 when we will be celebrating our 100th Anniversary!



St. Patrick's Day 2020 Grand Marshall Dinner

The United Irish Societies will be celebrating the 169th St. Patrick's Day parade with a Grand Marshall dinner celebration on Friday, March 28th. This dinner is special as they will be acknowledging Honorary Grand Marshalls, specifically the late John Casserly and Bill Luque. John had been a member of Kolping for 13 years and Bill was selected as our Distinguished Member in 2018.

If you would like to attend, please contact Cathy Mibach by February 18th at 415-753-0234. Cost is \$110/person. Mention the Kolping and we'll see if we can sit together!

Prayers and Thoughts

Please say a prayer and/or send a note to the following members who are not able to join us due to illness or medical reasons. While we know they are in our thoughts, it's nice for them to know as well:

Elsa Kehl, Chris Hildebrandt, Anna and Konrad Habelt, Hildegard Rolfes.

Don't forget!

The Lenten Project this year will continue to support our Kolping brothers and sisters in Kenya with their goat project. Kolping National has committed to focusing on this project for 4 years, this being the last of year of this commitment. Lisa Brinkmann and Ted Wilke, from Cincinnati, will be visiting the Kenyan villages in February to see and understand the progress they've made and make a recommendation for future Lenten Projects. Look for the donation envelopes in your quarterly Kolping Banner and, if possible, consider making a contribution.



You're invited to celebrate the
**125th anniversary of
St. Matthew's Lutheran Church**



Sunday, March 22nd with a **2:00 pm** festival worship service followed by a reception at 3:30 pm

Please RSVP by March 15th to 415-863-6371 or office@stmatthews-sf.org

CORRECTION:

Erna doubles the baking powder to 1 teaspoon for a lighter cake.

If you use the recipe in November's issue the cake will be denser... not bad if you like the texture more brownie-like.



Erna's "Wow" Almond Torte

3/4 cup sugar

1/2 cup (1 stick) unsalted butter, room temperature

1 7-ounce package almond paste, broken into pieces

3 large eggs

1 tablespoon kirsch (clear cherry brandy)

1/2 teaspoon almond extract

1/4 teaspoon salt

1/3 cup cake flour

1 teaspoon baking powder

Powdered sugar

Preheat oven to 350°F. Butter 8-inch-diameter cake pan with 2-inch-high sides. Dust pan with flour; tap out excess. Using electric mixer, beat 3/4 cup sugar and butter in large bowl until light and creamy. Add almond paste, 1 piece at a time, beating until well blended after each addition. Beat in eggs 1 at a time. Mix in kirsch, almond extract and salt. Mix flour and baking powder in small bowl; add to batter. Beat just until blended. Spoon batter into prepared pan; smooth top.

Bake cake until top is golden brown and tester inserted into center comes out clean, about 35 minutes. Cool in pan on rack.

Transfer cake to platter. (Can be made 1 day ahead. Store airtight at room temperature.) Dust with powdered sugar and serve. Serves 8.

We welcome submissions for the newsletters and topics that might be of interest to all.

Warmly, Lisa Brinkmann and Kathy Biesty