



AUSTRIAN CULTURAL SOCIETY AUSTRIAN CLUB MELBOURNE

NEWSLETTER

VOL. VI / No.5 - MAY 2010

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Hungarian Evening

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AUSTRIAN CLUB MELBOURNE

This Newsletter is the
official publication of the
Austrian Cultural Society -
Austrian Club Melbourne Inc.

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May 2010

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A.C.M. Objectives

A very brief & selective summary:

- To make known and promote Austrian culture in Australia with particular emphasis on Austrian fine arts, music and literature.
- To arrange performances of Austrian music in Australia.
- To maintain and develop the Austrian Cultural Centre as a place for providing cultural, social, recreational and sporting facilities from the joint funds of the Club
- To help enable children to participate in social, cultural and artistic activities.

PRESIDENT'S REPORT

English & German

I hope everyone enjoyed a happy and safe Easter.

As the Newsletter was printed and mailed a little earlier last month, due to the upcoming Easter celebrations, we were not able to mention the first show for the year by the J.W. Swing Orchestra. Delighting us with their big band sound, this superbly vibrant dance evening, held on the 29th March, attracted not only the dancers from dance studios but also many of our Club Members, who enthusiastically allowed themselves to be transported back to the 1920's - 1940s. It was good to see our own Club Members in attendance - and they had a great evening. The following day, Sunday, was better than we had expected. The Club was particularly privileged to greet the newly appointed Head of Consular Affairs - Austrian Embassy Canberra, Mr. Klaus Reisner, who made a surprise visit. Mr Reisner was accompanied by the charming Chancellor of the Victorian Austrian Consulate, Mrs. Margret Werner, and was very impressed with our Club.

On the Tuesday after this we were busily preparing for Easter and the upcoming Easter egg hunt, in readiness for Easter Sunday, when, with very short notice, we also found ourselves organising a BBQ for the Tasman Engineering group, that was held on the Thursday prior to Easter. Many thanks to Hans Friedrich and Fritz Reiterer for looking after our guests.

The kitchen operated without a Chef until mid April. Apart from our usual esteemed Kitchen helpers, Joe

Liebe Klub Mitglieder und Freunde des Österreichischen Klubs Melbourne.

Ich hoffe, daß sie alle ein recht glückliches, frohes und sicheres Osterfest feierten.

Wegen dem bevorstehenden Osterfest wurde unser Nachrichtenblatt etwas früher gedruckt und gesandt. Somit konnten wir über die erste "Show" des Jahres noch nicht berichten. Der vortrefflich beschwingte Tanzabend am 29. März, indem uns J. W. Swing Orchester mit ihrem Klängen erfreute, zog nicht nur die Tänzer aus Tanzstudios an, sondern viele unsererer Klub Mitglieder ließen sich begeistert in die Welt von 1920 - 1940 zurückversetzen. Es freute mich daß unsere eigenen Club Mitglieder dabei waren - und daß sie so viel Spaß hatten. Der anschließende Sonntag war besser besucht als erwartet. Erfreulicherweise hatten wir die besondere Ehre den neu ernannten Head of Consular Affairs - Austrian Embassy Canberra, Mr. Klaus Reisner, begrüßen zu können. Er wurde von der charmanten Mrs. Margret Werner, Chancellor of the Victorian Austrian Consulate, begleitet. Herr Reisner war recht angenehm von unserem Klub beeindruckt.

Am folgenden Dienstag waren wir fest mit den Vorbereitungen für's Osterfest und der bevorstehenden Osteriersuche beschäftigt. Mit kurzer Notiz organisierten wir dann für den Osterdonnerstag ein Barbeque für die Tasman Engineering Gruppe. Herzlichen Dank an Hans Friedrich und Fritz Reiterer in der Versorgung der Gäste.

President's report continued on page 3

Flowers by ... *Johanna*

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Robert Stolz Viennese Music Society



Landauer also assisted me on one particular Rotary night. Joe, who has already spent many months working to prepare the container for the generator we purchased, showed me, on this particular night, how to efficiently cook fish for a large number of people and to serve it, fresh and delicious, at the appointed time. Joe has excellent culinary skills but unfortunately I cannot talk him into being our Chef. Thank you Joe for all of your help.

So the search for a Chef went on... Now I'd like to introduce you to our new Chef, who commenced mid April and to date has been familiarising himself with the kitchen set up and the Austrian cuisine. His name is Steven O'Brien and he is a New Zealander. A warm welcome to Steven.

On Easter Saturday Rene brought atmosphere to our Main Hall, as he entertained our guests, who were delighted to receive small marzipan eggs as a gift. We were so fortunate that the weather was good on



Easter Sunday - we celebrated to the sounds of the Scorpio Duo, who kept everything lively. The Easter Egg Hunt took place in the forest and garden and was, as always, a hit with the enthusiastic young collectors.

On the 10th April we celebrated another lovely occasion - the Club's 66th Anniversary. Alpine Cocktail provided the music that underlined this special occasion and we were entertained by ballroom Dancers - Dion Zorzut and his partner Nikita, who thrilled the audience with their super floorshow. Mario Zorzut (from Silver Echoes) is the proud father of Dion and introduced us to the young couple, explaining a little about each of the dances they were performing. Thanks also go to Melissa Bauer, for being M.C. for the evening. On this evening there were also a few other celebrations. Erwin Bocksteiner celebrated his 70th in the company of his family, whilst Paul de Bryden's mother Alice celebrated her 88th birthday. On 11th April the Robert Stolz Viennese Society held their concert. Unfortunately the lead singer of the group scheduled to perform called in ill, and Ian Lowe, President of the Robert Stolz Viennese Society, had to hastily put a substitute program together. His speedy action ensured the performance went on and that a lovely entertaining afternoon was had by all.

On 17th April the Silver Echoes kept us entertained with their toe-tapping sounds. Erwin Maier celebrated his 90th birthday in the Mozart Stube, whilst young Daniel celebrated his 12th birthday. The Silver Echoes donned their "birthday hats" and emerged from the Kinderstube singing an exuberant "Happy Birthday". This was cause for lots of laughter about the band who appeared "out of the closet". On 18th April Marianne & Mimmo were on stage whilst, in the Strauss Stube, Katharina & Dieter Schnabel celebrated their 50th wedding Anniversary with family and friends.

On 24th April the merry Silver Echoes returned. Helmut Singer celebrated his 70th birthday, Kud Von Nagy partied for his 60th and on the same evening Anne Matthews celebrated her birthday with family and friends. As a sign of respect (being Anzac Day) we did not open the Bar on the 25th April until sometime in the afternoon. Scorpio Duo kept everyone superbly entertained and even responded to a special encore request from Peter Scheiber, to play the "chicken dance" - as it is known in English - for his grandchildren, who joined in the

Bis Mitte April funktionierte unsere Küche ohne Chef. Außer der geschätzten Hilfe des Personals, die sonst auch immer in der Küche mithelfen, hatten wir an einem Rotary Abend zusätzlich die Hilfe von Joe Landauer. Joe, der uns schon seit Monaten hilft den Großbehälter für unseren neu erworbenen Generator herzurichten, zeigte mir an diesem Abend wie man Fisch in großen Mengen schnell, frisch und rechtzeitig auf den Tisch bringt. Joe hat ausgezeichnete kulinarische Fähigkeiten, doch leider konnte ich ihn nicht überzeugen unser Chef zu werden. Danke Joe für deine Hilfe.

Also ging die Suche nach einem Chef weiter... Nun möchte ich euch unseren neuen Chef vorstellen, der Mitte April anfang und sich nun mit seiner Arbeitsumgebung und der Österreichischen Küche vertraut macht. Er ist Neuseeländer, sein Name ist Steven O'Brien und wir heißen ihn herzlich willkommen.

Am Ostersonntag brachte Rene Stimmung in unseren Saal und die Gäste freuten sich über die kleinen Geschenk-Marzipaneier. Wir hatten das gute Glück bei perfekt schönem Wetter, und mit dem lebhaften Scorpio Duo, den Ostersonntag zu feiern. Die Ostereiersuche im Wald und Garten war, wie immer, ein voller Erfolg der eifrigen jungen Sammler.

Am 10. April feierten wir wieder ein schönes Fest - unser 66 jähriges Klubjubiläum. Alpine Cocktail untermalte mit ihrer Musik diese Feier und die Gesellschaftstänzer - Dion Zorzut und Partnerin Nikita - erfreuten die Zuschauer mit ihrer tollen Floorshow. Vater Mario Zorzut (Silver Echoes Musikant) stellte die Tänzer vor und machte uns mit den verschiedenen Tänzen vertraut. Besten Dank auch an Melissa Bauer, die unsere Moderatorin für diese Feier war. An diesem Jubiläumstag vereinigten sich noch weitere Feiern. Erwin Bocksteiner feierte im Kreis seiner Familie recht froh seinen 70. Geburtstag und Paul de Bryden's Mutter zelebrierte ihren 88. Geburtstag. Am 11. April hielt die Robert Stolz Viennese Society ihr Konzert ab. Leider wurde der führende Sänger kurz vor der Aufführung krank. Jedoch Ian Lowe, der Präsident der Robert Stolz Viennese Society, stellte schnell ein anderes Programm zusammen und die Vorstellung, sowie ein schöner unterhaltsamer Nachmittag, war gewährleistet.

Am 17. April unterhielten uns die Silver Echoes mit ihren Klängen, während Erwin Maier seinen 90. Geburtstag in der Mozart Stube und der junge Daniel seinen 12. Geburtstag tüchtig feierten. Singend kamen die Silver Echoes (mit Geburtstagshüten herausgeputzt) aus der kleinen Kinderstube und sangen lauthals "Happy Birthday". Die Band, die aus der Geheimkammer kam, brachte alle zum Lachen. Am 18. April waren Marianne und Mimmo auf der Bühne und in der Strauss Stube feierten Katharina und Dieter Schnabel ihr 50 jähriges Ehejubiläum mit Familie und Freunden.

Am 24. April spielten die lustigen Silver Echoes auf, während Helmut Singer seinen 70. Geburtstag feierte. Kud Von Nagy lies sich zu seinem 60. Geburtstag hoch leben und Anne Matthews zelebrierte ebenfalls ihren Geburtstag mit Familie und Freunden. Am 25. April (Anzac Tag) öffneten wir die Bar erst am Nachmittag. Scorpio Duo unterhielt uns vortrefflich und sie gaben auf besonderen Wunsch von Peter Scheiber noch eine extra Zugabe, den Engeltanz, den wir im Englischen unter Chicken Dance kennen und den seine Enkelkinder mit viel

dancing with lots of momentum and enthusiastically sparkling happy energy.

I am very appreciative of the efforts of all the Voluntary Helpers and the Committee Members.

With friendly greetings,
Otto Griesmayr

*New Volunteers would be
very much appreciated.*

Schwung und Eifer fröhlich tanzen.

Ich bin sehr dankbar für die Anstrengungen aller Freiwilligen Helfer und Komiteemitglieder.

Mit freundlichen Grüßen,
Otto Griesmayr

*Neue Freiwillige Helfer sehen wir
mit Dank entgegen*

HELLO!

Much of this culture of Austria as we know it today began to take shape when the Austrian lands were part of the Holy Roman Empire, with the Privilegium Minus of 1156, which elevated Austria to the status of a Duchy and thus marked an important step in its development. Largely influenced by its past and present neighbors; Italy, Poland, Germany, Hungary and Bohemia, and by positive and negative interactions with nations such as France and Turkey, Austrian culture has (over the centuries) evolved into as rich a tapestry as some of the magnificent Gobelins that make up its heritage art work.

In this month's Newsletter we take a look at a major part of the development of Austrian culture, that period in time in which the magnificent Austro-Hungarian empire reigned - a fusion of the proud, artistic and strong Austrian and Hungarian nations which turned the combined Austria and Hungary into a major European power. We briefly look at the cultural crossover and cultural traditions - how Hungary influenced Austria and vice versa. And whilst we do not have time nor space in this Newsletter to devote to some of the notable characters in the

history of this Austro-Hungarian empire (among them the famous Sissi), we encourage you to delve back into history and discover this fascinating time period for yourself.

We do however take the time, in our "In the Spotlight" article, to honour a great Hungarian man who loved Austria and its culture and who, for many years, had been involved very closely with our Club the late Zoltan Tuz. We also bring you a very moving Kaleidoscope this month, as Josef Verpeleti gives an account of his early years. It is evident to see that historical events have left a great impression on Josef and that he is an embodiment of the unity of Austria and Hungary as evidenced by his love for his homeland, which he still sees as having been the Austro-Hungarian Empire. And so we celebrate this coming month with a Hungarian night at our Club, in what will surely prove to be a spirited and lively function. Come along and speak with Josef, or one of our other proud Austro-Hungarian members or guests and ask them to tell you a little about their own memories of Hungary. We're sure you'll find it as fascinating as we do...

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IN THE SPOTLIGHT...

Zoltan and Juliana Tuz

Austrian Hungarian history is typified by the closely interwoven relationship between both lands. Here in our Austrian Club we are delighted to replicate this sincere attachment and harmonious unity, insofar as that we likemindedly observe, honour and love the friendship and handed-down traditions. In this respect we would like to voice our due praise, thanks and recognition to a man who embodies this kindred spirit of bipartisanship. This man?



In der Österreichisch-Ungarischen Geschichte sind die Beziehungen beider Länder schon seit langem eng mit einander verflochten. Hier in unserem Österreichischen Klub erfreuen wir uns einer aufrichtigen Verbundenheit und harmonischen Einigkeit, indem wir im Einklang die Freundschaft und überlieferten Traditionen achten, schätzen und lieben. In diesem Sinne möchten wir heute einem Mann, der dieser Seelenverwandtschaft Gestalt gibt, ehren, sowie gebührend Lob, Dank und Anerkennung

None other than Mr Zoltan Tuz, who departed this world much too early and who is still sorely missed.

Mr Zoltan Tuz, of Hungarian heritage, a man of the people, distinguished himself with his pure presence, his tireless creativity, his inspired achievements as well as his creative and musical talents. He was President of the Austrian Club for six years, held the position of Trustee for eighteen years, Treasurer for a total of fifteen years, honorary Life-Member and Committee Member till the year 2000. Worthy recipient of the Silver Cross for meritorious service to the Austrian Republic and appointed Honorary Austrian Vice Consul General, a position that he held from 1975 to 1996, Zoltan constantly underlined his affiliation with and attachment to the Austrian Community in Australia. For everyone who knew him, he will remain indelibly etched in memory.

Zoltan Tuz first spied the light of the world in Rrab in Hungary. Wartime later engulfed the young man and abolished him to a refugee camp in Napoli. Then, at a scouts meeting in Salzburg, his life was destined to decidedly change for the better. Zoltan met Juliana, a natural born Viennese, and it was not long until the pair commenced their mutual journey through life into a welcome future. The idea to emigrate became reality in 1950 and Zoltan spontaneously decided on Australia. The name sounds appealing, he assured Juliana, almost like Austria. There, our life cannot but go well. This promise, coupled with the wish for happiness and success, was fulfilled quite rapidly here in Australia. Zoltan was an outstanding Engineer, intelligent and versatile in his contributions, made possible by a god-given special talent in almost every respect. In the early years in Australia Zoltan found a position as an engineering draughtsman and in time Zoltan designed and built their mutual home. Juliana loves this house as much today as she did back then, for beloved memories are everywhere around her.

Whilst establishing themselves financially was very important and meaningful in the early years in this country, so too was their private life, and consequently Zoltan ensured that his wife Juliana also felt at home in traditional

ausprechen. Der Herr? Herr Zoltan Tuz, der leider viel zu früh verschied und noch immer schmerzlich vermisst wird.

Herr Zoltan Tuz, ungarischer Abstammung, ein Mann aus unserer Mitte, zeichnete sich mit seiner puren Gegenwart, seiner unermüdlichen Schaffenskraft, seinen schöpferischen Leistungen sowie einem kreativen und musischen Talent aus. Er war für sechs Jahre Präsident des Österreichischen Klubs, hielt für achzehn Jahre das Amt als Treuhänder, war insgesamt fünfzehn Jahre Schatzmeister, Ehrenmitglied auf Lebenszeit und Komiteemitglied bis zum Jahr 2000. Würdiger Empfänger des silbernen Ehrenkreuzes für Verdienste um die Republik Österreich und ernannter Ehren Österreichischer Vize-Konsul, eine Position die er von 1975 bis 1996 beibehielt, Zoltan unterstrich fortwährend seine Zugehörigkeit und Verbundenheit mit der Österreichischen Gemeinschaft in Australien. Er bleibt jedem, der ihn kannte, unvergesslich in Erinnerung.

Zoltan Tuz erblickte in Rrab in Ungarn das Licht der Welt. Kriegsjahre verschlugen später den jungen Mann ins Flüchtlingslager in Napoli. Bei einem Pfadfinder Treffen in Salzburg sollte sich sein Leben dann entscheidend zum Guten wenden. Zoltan traf Juliana, eine gebürtige Wienerin, und ein gemeinsamer Lebensweg in eine erwünschte Zukunft wurde bald besiegelt. Die Idee auszuwandern wurde 1950 Wirklichkeit und Zoltan entschied sich spontan für Australien. Der Name klingt gut, versicherte er Juliana, fast wie Austria. Unser Leben kann dort eigentlich nur gut verlaufen. Dieses Versprechen, gekoppelt mit dem Wunsch für Glück und Erfolg, ging hier in Australien sehr bald in Erfüllung. Zoltan war ein ausgezeichnete Ingenieur, intelligent und vielseitig in seiner Schaffenskraft, ermöglicht durch eine Gottgeschenke besondere Begabung in fast jeder Beziehung. In den Anfangsjahren in Australien fand Zoltan eine Stellung als Technischer Zeichner und in Zeit entwarf und baute Zoltan ihr gemeinsames Heim auf. Juliana liebt dieses Haus heute noch genauso wie früher, denn alles um sie herum sind geliebte Erinnerungen.

In den frühen Jahren in diesem Land war aber nicht nur der Aufbau wichtig und von Bedeutung, sondern auch die private Sphäre, und Zoltan machte deshalb sicher daß Frau Juliana sich auch in heimatlichen Kreisen wohlfühlte. Er selbst hatte den Wunsch sein Deutsch, im Umgang mit gleichgesinnten Freunden,

IN THE SPOTLIGHT continued on page 6

social circles. He himself had the wish to improve his German by associating with likeminded friends. Zoltan and Juliana became members of the German Speaking Community of Victoria and were, for many years, involved with community events. An inscription on the window of the St Christopherus Church in Camberwell, donated by



Members of the German Speaking Communities (among them the Austrian Club) appreciatively reminds us of Zoltan Tuz' remarkable contributions. Where need arose, Zoltan was at one's disposal. And thus he helped the priest of the St Christopherus Church with a few improvements, notably the practical building up of the side-altar.

The traditional and friendly environment of the Austrian Club also became a popular destination for Juliana and Zoltan and soon both were donating, quite naturally, much of their leisure time, capability and creativity for the good of the Club and its friends. In 1964 they became Club Members. The club membership rose steadily at this time and as a consequence the Club rooms needed to be enlarged. Naturally Zoltan Tuz took on negotiations with the building owner in 1968, as well as assuming responsibility for the design of the extension plans. Allowing his creative talents a free run, Zoltan also painted a magnificent mountain landscape that decorated a whole wall of the then Club rooms. He became, together with Elisabeth McAlister, the Trustee of the Club and successfully led the Club as President from 1969 to 1975. In the early seventies the Austrian Club organised economical group flights to Europe. It was not long before Juliana and Zoltan took on the organisation and responsibility for these flights.

On the 27th May 1974 his Excellency, Dr F Hoess awarded Zoltan Tuz with the above-mentioned Silver Cross of Honour for meritorious service to the Austrian Republic. Juliana, along with a few others, was also awarded recognition.

When the Austrian Club was searching to buy land or a suitable building in which to house their own Club rooms, Zoltan involved himself in word and deed. As Trustee he was also jointly responsible for the purchase of the property in Heidelberg, for the Club was not yet a legal entity. In the following years the incorporation of the Club was finalised when the new Constitution was presented to Corporate Affairs and then successfully accepted. Thus the "Austrian Cultural Society - Austrian Club Melbourne Inc" was born. As the Club now had its own independent legal identity, Zoltan Tuz and Elisabeth McAlister transferred the Title of the property to the newly founded Austrian Club Melbourne.

In the new Club buildings in Heidelberg Zoltan Tuz steadfastly continued his contributions. Extremely engaged, he devoted himself wholeheartedly to his imposed duties in the Committee, as well as being Treasurer. Accounting and

zu verbessern. Zoltan und Juliana wurden Mitglieder der Deutschsprachigen Gemeinschaft Victorias und waren für viele Jahre am Geschehen beteiligt. Eine Inschrift am Fenster der St Christopherus Kirche in Camberwell, gestiftet von Mitgliedern deutschsprachiger Gemeinden (unter anderem der Österreichische Klub), erinnert anerkennend an Zoltan Tuz' bemerkenswerte

Beteiligung. Wo Not am Mann war, stellte sich Zoltan zur Verfügung. Und somit half er dem Pfarrer in der St Christopherus Kirche mit einigen Verbesserungen, vor allem das praktische Aufbauen des Seitenflügels.

Die heimatische und freundliche Umgebung des Österreichischen Klubs wurde ebenso ein beliebtes Ziel für Juliana und Zoltan und bald stellten beide, fast selbstverständlich, viel ihrer Freizeit, Schaffenskraft und Kreativität für das Wohl des Klubs und dessen Freunde zu Verfügung. In 1964 wurden sie Klubmitglieder. Die Klubmitgliedschaft stieg zu dieser Zeit stetig an und die Klubräume mußten deshalb vergrößert werden. Natürlich übernahm Zoltan Tuz 1968 die Verhandlung mit dem Eigentümer des Gebäudes, sowie den Entwurf der Anbaupläne. Er lies aber auch seinem kreativen Talent freien Lauf und malte eine wunderschöne Berglandschaft, die eine ganze Wand des damaligen Klubs verzierte. Er wurde zusammen mit Elisabeth McAlister Treuhänder des Klubs und führte dann den Klub von 1969 bis 1975 erfolgreich als Präsident. In diesen frühen siebziger Jahren wurden vom Österreichischen Klub günstige Gruppenflugprogramme nach Europa organisiert. Bald übernahmen Juliana und Zoltan die Organisation und Verantwortung dieser Flüge.

Am 27 May 1974 überreichte seine Excellenz, Dr F Hoess, Zoltan Tuz das schon benannte silberne Ehrenzeichen für Verdienste um die Republik Österreich. Juliana bekam, zusammen mit anderen, ebenfalls eine Auszeichnung zugesprochen.

Als der Österreichische Klub sich nach Land oder einem passenden Gebäude für die eigenen Klubräume umsah, beteiligte sich Zoltan und steuerte mit Rat und Tat zu. Als Treuhänder war er auch für den Kauf des Grundstücks in Heidelberg mitverantwortlich, den der Klub war noch nicht rechtlich gegründet. In den folgenden Jahren wurde die Gründung des Klubs vervollständigt, als die neue Satzung zu Corporate Affairs präsentiert und dann erfolgreich akzeptiert wurde. Somit war die "Austrian Cultural Society - Austrian Club Melbourne Inc" geboren. Da der Klub nun eine selbstständige Identität hatte, überschrieben Zoltan Tuz und Elisabeth McAlister das Grundstück dem neugegründeten Österreichischen Klub Melbournes.

Im neuen Klubgebäude in Heidelberg wirkte Zoltan Tuz unermüdlich weiter mit. Extrem engagiert, widmete er sich voll seiner auferlegten Pflichten im Komitee, sowie Schatzmeister. Buchhaltung und Löhne wurden damals noch schriftlich geführt

payroll were still manual systems back then and were conscientiously completed. No matter what tasks Zoltan Tuz tackled, a good job was surely guaranteed.

Zoltan Tuz' outstanding talent was not just of an economic nature, he was a most talented singer with a wonderful voice and a polite, cheerful, pleasant disposition. With these characteristics it was a given that he would become one of the lead singers of the very popular Operetta group "Die Pratersterne", who were to please us for a whole sixteen years with their music. Furthermore, Zoltan Tuz designed the matching stage sets and organised the necessary props including pictures, flowers, furniture (and even the necessary white stallion for the beloved Operetta "In the Whitehorse Inn")! Juliana supported him diligently with her handcraft abilities. And with great imagination amazingly admirable stage sets were created.

Zoltan similarly allowed his imagination a free rein when, in 1989, he designed the plans for an authentic Viennese Mozart Café which transformed the unused Veranda into a lovely little coffee room. Clever and knowledgeable as Zoltan was, he also made enormous advances in his private life, among other things inventing and building the first laser cutting machine. Several other machines also bear testimony to his intellect and skill. Likewise our spectacular and symbolically meaningful emblem bears his artistic signature, an emblem that he then, along with the help of Beverly Griesmayr, registered with Corporate Affairs in 1998 and which is still proudly protected to this day.

Our current presidential couple, Otto and Beverly, reminisce with greatest respect, sincerest thanks and deepest fellowship about Zoltan Tuz' amazing wisdom, his interest in simply everything and the generous modesty and preparedness with which he passed on this huge knowledge right to the finest detail, carefully elucidating and clarifying everything along the way.

Wife Juliana looks back on sixty years of happy marriage and says of their mutual time at the Club "We simply felt good, we were at home after all". In memory of her beloved husband Juliana simply says "He was one in a million". We're happy to agree with her and quietly admire, in memory of Zoltan Tuz, the portrait of Mozart at the entry to the Mozartstube of our Club, painted and donated by this outstanding but humble man himself. Mr Zoltan Tuz - thank you.

und genau und sorgfältig abgebucht. Was immer Zoltan Tuz in Angriff nahm, eine gute Arbeit wurde garantiert gewährleistet.

Zoltan Tuz' hervorragende Begabung war aber nicht nur wirtschaftlicher Natur, er war ein äußerst talentierter Sänger mit einer wunderschönen Stimme und einem höflichen, heiteren gefälligen Gemüt.

Mit diesen Voraussetzungen stand es von vornherein fest daß er einer der führenden Sänger der äußerst beliebten Operettengruppe "Die Pratersterne", die uns für ganze sechzehn Jahre mit ihrer Musik beglückten, wurde. Zoltan Tuz entwarf zusätzlich die passenden Bühnenbilder und stellte sie, zusammen mit zugehörigen Bildern, Blumen, Möbeln (und sogar auch das nötige weisse Ross für die beliebte Operette "Im Weissen Röss'l") zur Verfügung! Juliana unterstützte ihn dabei fleißig mit ihrer handwerklichen Begabung. Und mit großer Fantasie entstanden außerordentlich bewundernswerte Bühnenbilder.

Zoltan ließ auch 1989 seiner Fantasie freien Lauf, als er die Pläne für ein echt Wienerisches Mozart Café entwarf, die die ungenutzte Veranda in ein schönes Kaffeestübchen wandelte. Klug und Kenntnisreich wie Zoltan Tuz war, machte er auch privat enorme Fortschritte, den er entwarf, entwickelte und baute die erste Laser Cutter machine. Mehrere andere Maschinen zeigen sein geistiges und handwerkliches Können. Ebenso trägt unser spektakuläres und symbolisch bedeutungsvolles Wappen seine artistische Handschrift, ein Wappen daß er dann mit Hilfe Beverly Griesmayrs als Klubwappen in 1998 bei Corporate Affairs registrierte und daß auch heute noch stolz unter Schutz steht.

Unser jetziges Präsidentenpaar, Otto und Beverly, blicken mit größtem Respekt, herzlichstem Dank und tiefer Verbundenheit zurück auf Zoltan Tuz' erstaunliches Wissen, seiner Interesse an ganz einfach allem und der großzügigen Selbstverständlichkeit und Bereitheit sein enormes Wissen bis ins kleinste Detail weiterzureichen und dabei alles sorgfältig zu erläutern.

Frau Juliana blickt auf sechzig Jahre glückliches Eheleben zurück und spricht von ihrer gemeinsamen Zeit im Klubleben "Wir fühlten uns ganz einfach wohl, wir waren ja Zuhause". In Erinnerung an ihren geliebten Mann sagt Juliana schlicht "Er war einer in einer Million". Wir stimmen ihr gerne bei und bewundern ganz ruhig, im Andenken an Zoltan Tuz, das Porträt Mozarts am Eingang der Mozartstube unseres Klubs, daß von diesem hervorragenden aber bescheidenen Mann selber gemalt und gestiftet wurde. Herrn Zoltan Tuz - danke.

Without Prejudice

Look forward to next month's SPOTLIGHT

Without Prejudice

Freut Euch auf das SPOTLIGHT im nächsten Monat



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MY EARLY LIFE

I like to state from the onset, that this is not an autobiography. As a person I don't feel more or less important than the bloke next to me. There are however some tragic events which occurred in the early part of my life that are worth recounting, I think... Moreover, the recounting of some of the tragic tales of my early life also allows me to share with you some of my memories of the Austro-Hungarian empire I feel to be very much a part of.

I was born on the 19th August 1924, in the "Großgemeinde Soroksar", in the poorer part of the "Frankengasse". This was the street of wealthier farmers, as opposed to Schwabengasse that was home to families struggling with poverty. These two streets were later renamed to the more readily recognisable Kirchen- and Maria Theresia Gasse, with Frankengasse's new name Kirchen Gasse now reflecting the presence of the church that, in the deeply religious Gemeinde, made this particular street the more desirable of the two and thus attracted the wealthier inhabitants of the township. Our family, living in the Frankengasse, was not rich, but we were also not struggling to make ends meet.

Looking back this small German settlement, located 10 - 15 km from Budapest, was typical in its "centuries unchanged" face. My roots are there, entwined with the centuries old history of the township itself. Historically, most settlers in the Gemeinde Soroksar had come from Würzburg in Franken (between Frankfurt and Nuremberg in Germany). They were hardworking and intelligent and became the wealthier inhabitants of Soroksar, generally living in the Frankengasse, named for the homeland they had left behind. The Württenberger Schwaben who came from the beautiful Black Forest region in Germany, whilst just as hard-working, seemed destined to be the poorer cousins. They too generally lived in a street named for the land they had left behind, yet it was unfortunate that the Schwabengasse was the poor street of the township. That we lived in the Frankengasse comes from the fact that my family traces its ancestry back to the German settlers and that my forebears were hard-working enough to enable us to live in the better part of town.

It was a slow transition between Austrian and Hungarian culture, and indeed even before that, of the integration of the German settlers into their new homeland. Some families had lived in the Gemeinde Soroksar for over 200 years and still

could not speak one word of Hungarian! My parents spoke Hungarian, a useful skill to have with the second business they owned apart from the family farm, and I had to speak Hungarian with them. So it was that I became bilingual, speaking German with Oma and Opa Weidinger and Hungarian with my parents and other inhabitants of our Gemeinde. Consequently primary school was quite good.

I was around seven years old when my parents bought a pub in the centre of the town. It was the day of grape harvest, harbinger of wine-making season, and it was the first time I was allowed to walk by myself to my grand-parents' place. Mum escorted me across the main street and from there I was on my own. Proudly wearing my new "Stiefel" boots, I started to cross the Town Square when tragedy struck - I was knocked over by a car. Thankfully it happened in front of Dr Furst's surgery and help was quickly at hand.

I stayed alive - obviously - with (among other things) a broken

leg, a swollen face and unable to eat solids for days... My leg was in plaster, but I was eager to go back to school. Children have a capacity to create mystery, story and adventure from misfortune. So a kind of wheelchair was organised, and I sat in it all day, the student with the exciting tale to tell.

One day my aunt Klara burst into the classroom announcing "I have to take Joschi - his grandfather is dying". She pushed me, running, sobbing and crying all the way. Weidinger Opa was really on his deathbed. The memory of Oma and my mother lifting my younger brother and me into Opa's field of vision and

repeating over and again "Janos, die Kinder" will stay with me forever. Logic marred by their grief, they could not comprehend that as life ebbed out of Weidinger Opa he no longer recognised his beloved grandchildren. His death was even more painful by the fact that it was a tragic accident.

What struck me most was how quickly and easily such tragedy can happen! The Gemeinde had six prize bulls - the first thing visiting dignitaries had to see. One of these magnificent beasts had a less than magnificent nature and was known to be irrational and unpredictable. Only one man could handle him. As fate had it, that particular man was away on this particular day and so it was up to the "Geschworener", the senior

councillor, to parade the bulls. My Opa did it - and paid for it dearly, with his life. The nasty bull pinned him to the fence, rupturing his liver. Help came too late. For though Dr Neuman came every day to drain the water in the hope that it would help Opa, the end was inevitable. I lost my grandfather.

Opa had been one of the richest in the Gemeinde, for which he was rewarded by being allowed to pay a lot of taxes to the local council and to become a Geschworener. From what I remember in those days taxes

KALEIDOSCOPE continued on page 9

"Wenn ich in meinem Leben auf etwas stolz sein darf, dann ist es, daß Ich aus einer ehrlichen, tüchtigen, fleißigen Bauernfamilie stamme".

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were paid to the local council, not the government, and the council used them to build up the community. Opa had a very big farm and thus was among the first ten in Soroksar. His main crop was potatoes and to this day I admire both his foresight in choosing to cultivate "Frühkartoffel" and his intelligence in working out a way to force the potatoes, so that his crops were amongst the first on the market. He knew people liked fresh new potatoes very early in the season, so he found a way to heat the potatoes in a "Kammer" (a room), so that Opa's potatoes had shoots earlier than other potatoes. This meant they could be planted out to grow earlier in the year (a risky business for on the odd occasion frosts killed the entire crop!) and also harvested earlier. Often Opa went to market in Budapest 2 months earlier than the other farmers with their potato crops and his "Frühkartoffel" sold as a delicatessen at very high prices. There was another savvy reason for planting out so early. Because of the early harvest of potatoes Opa could then plant corn and have two crops a year. A very clever way to make the maximum use of the land and thus make more money.

In my mind's eye I now mentally fast-forward a few years to the time I was just in the process of discovering I was a teenager. High school had proven to be more complicated than primary school. Not because of any particular trait of my own, but because high school had a higher degree of Hungarian teachers and pupils than primary school. Some of these Hungarian teachers felt it was finally time for the settlers and their children to integrate and become "real Hungarians". Although things were peaceful there was, nonetheless, an intangible but very strong undercurrent that caused me real problems. Father insisted I get over my problems with the schoolteachers, so that I could complete my schooling. And so it was that I, as sole member of my family to do so, applied to have a Hungarian surname.

The year 1937 started off well for us. The Ministry of Interior had issued me with my new Hungarian name, Verpeléti. Father was getting ready for his yearly holiday. That Mum and Dad could never take holidays together was accepted as fact and never questioned, for we always had some sort of business besides farming; first the pub and then a grocery shop. Also without question was the journey's end. Father's destination was always the same, a pilgrimage to Maria Zell. Dad would take the Donauschiff to Wien, then on to Maria Zell by bus. I went once (I think I may have been about ten years of age) and knew that his trip would entail a lot of praying, for people were very religious and this trip was akin to a pilgrimage. There would be a "Vorbeter", a person who led the prayers, and then everybody would follow, saying prayers in the boat, on the bus, and at Maria Zell itself. There were problems in Austria that year, events that would later be known as the Dolfuss Geschichte, and my father had to pick another destination. We saw him off at the Südbahnhof, on his way to Rome. I can still see his white handkerchief as he waived good-bye to us from the last carriage. He never returned. He died in Rome, at the age of 35. (We found his grave in 1967 and prayed over it for a while, for this wonderful man - my father - who had to leave our earth too soon.)

Life went on. My mother remarried two years later, and then a stepbrother came into my life. I was just getting used to there being a little one in the house when, all of a sudden, I had to get used to there no longer being a little one in the house. My stepbrother died before the age of one.

Let's not lapse into melancholy though. For as difficult and as sad as situations may have been in my early childhood, these events lead one to analyse life differently and appreciate each day for what it is, for one cannot know what tomorrow will bring. Although we had seen tragedy, suffered grief and survived, or perhaps because of this, we took the day on its merits. And thus a few bright and happy years followed until the war erupted.

Much changed then, with the war. Too much, to outline in one short article. But it is probably fair to say that, exposed first to the communist regime and now to globalisation, there has been a steady erosion of the intrinsic culture that defined the Hungarian way of life of my childhood memories. So much so, that I almost consider myself one of the "last of the Mohicans".

My Eva also feels this watering down of the Austro-Hungarian culture as other world influences intrude. We acknowledge our culture is getting weaker and perhaps one day it will no longer be there at all. But to us it is very much alive in our thoughts, minds and emotions, our memories and our whole being. When we think of the nation of Austria, or of Hungary, we think immediately of the other - for the two share a cultural identity that seems inextricably intertwined with the other. Vienna and Budapest are like brothers and sisters. Think for a moment of the cuisine. Generally peasant food, savoury and rich, followed by a penchant for sweet treats to complement. For instance the Gulasch or a Schnitzel, followed by a crispy fruit-filled Strudel. These are dishes that have spread all over the world and share the honour of having become internationally loved. Musically there is great meshing of the nations too - one only has to think of Léhar, son to a Hungarian father and a Swabian mother, who lived and created his masterpieces in Vienna. Then there is 100% Hungarian Karl Mann, famous for the Operetta Gypsy Princess which he wrote whilst living in Vienna. And Hans Moser's Opernball would simply not be complete without the final score, a lively Czardas.

Truly, this demarcation line between the two nations, Austria and Hungary, is so close, so difficult to define, as if it were not there at all. Perhaps it never really was. Perhaps the Austro-Hungarian empire is today as it was back then the one entity that, though it is fading away, will never really be separate.

Indeed Eva and I, if asked whether we are Austrian or Hungarian, would have to say we're Austro-Hungarian - for how can one separate the heart and the soul of oneself into two separate pieces...

Josef Verpeléti



THE LITTLE HERBAL

Cayenne - *Capsicum frutescens* and Paprika - *Capsicum annuum*

For the lay person, quite a bit of confusion surrounds the distinction between the culinary terms Cayenne, Paprika, Capsicum, Chilli and Hot Pepper. In fact it's really quite simple. All of these terms relate to fruit of the *Capsicum* genus, or the products made from these fruits, thus they could all loosely be described as *Capsicum* of some description. Yet none of them are related to the small round black, white, red or green pepper berries of the pepper tree (*Piper nigrum*) that we normally associate with the term "pepper".

Today the term *capsicum* is generally reserved for those plant varieties that are sweet and fruity in flavour. Interestingly, the story of the naming of Hot Pepper has its origins in days long ago, when particular strains of *capsicum* were first being introduced to the palates of the western world. Given that the particular *capsicum* fruits being introduced at this time had a similar hot stinging bite on the palate as peppercorns, it was thought this newly discovered culinary ingredient was related to the highly prized black pepper berries that had found their way into popular cuisine, as trade with the orient flourished along the spice route. The fruits were thus promptly named Hot Peppers. Notably, Hot Pepper is not specific to a particular plant, but rather encompasses the raw fruits of many species of *capsicum* which have heat and a bite to the tongue similar to the heat and bite of pepper. Hotter versions of Hot Pepper were then further distinguished as chilli, and today there are many versions of chilli which are highly prized and loved for the particular zest, bite and flavour they give to dishes.

Now to Cayenne and Paprika, the dry powdery spices obtained from the fruits of *Capsicum* plants. Cayenne is best known as the hot, biting condiment composed of the ground pods and seeds of a particular cultivated form of *Capsicum frutescens*, whilst Paprika, on the other hand, is the name commonly given to a wide range of bright-red powders made from various strains of *Capsicum annuum*.

Cayenne peppers are green at first, progressing to orange and then bright red as they ripen. The hot spicy taste is imparted by capsaicinoids, particularly capsaicin first isolated from the plant in 1876. Carotenoids constitute about 1% of the cayenne pepper and are responsible for its bright colour. By contrast paprika pods, or fruits, may be long and thin like a giant chilli, or small and round, resembling a miniature *capsicum*. The fruits may range in colour from bright red to dark red and almost brown and are all harvested when fully ripe. Paprika's vivid colour is determined by the amount of capsanthin (the red pigment present) and the lack of capsaicin (the heat element in chillies). While there are many types and grades of paprika, the consistent attributes are strength of colour and styles of warm *capsicum*-like flavours which complement so many foods without dominating them. Paprika is grown in most of the temperate climates around the globe with varieties from Hungary and Spain being the best known.

Hungarian paprika is classified into six main grades, each determined by the quality of the fruits used, the ratios of seeds, connecting tissue (membrane) and stem to outside flesh and degrees of thoroughness employed in the grinding process. *Különleges* (exquisite delicate) is a very mild grade, considered to be the best quality and richest in colour. It is made only from the flesh of specially selected fruits which have been finely ground to yield an almost silky powder. The removal of seeds, capsaicin-bearing membrane and stem before grinding makes this tantalisingly sweet with no trace of bitterness or aftertaste. *Delicatessen* (delicate) is less mild than *Különleges*, possesses a more pronounced *capsicum* flavour and is light red in colour. *Édesnemes* (noble-sweet) is the most widely exported variety, valued for its bright red colour and sweetness. The sweet flavour, lack of bitterness and full-bodied aroma is achieved by grinding the flesh with seeds that have been washed and macerated in water, to remove most of the heat-giving capsaicin. *Félédes* (semi-sweet) is similar to noble-sweet with slight traces of heat. This variety is made from the outer flesh and some membrane, giving it an almost discernable "kick". *Rosza* (rose quality) is made from the whole fruit except the stem and section joining the stem to the fruit. *Rosza* has a less distinct red colour and a little more heat than the above grades. *Erős* (hot, pungent, or second-quality) is made from complete fruits that have not been of a high-enough quality to make any of the previously mentioned grades. Generally coarser in texture and darker red than the other paprikas, *Erős* bears a distinct background bitterness and lingering heat, similar to a mild chilli powder.

Spanish paprika is similarly graded, however, due to its history, cultivation and processing methods, differs quite markedly to the Hungarian styles. In general, the Spanish paprika is darker in colour, with varying degrees of smoky and "cooked" flavour notes and more robust aromas. There are three main types of Spanish pimentón (as they call them) and three grades within each type. The three main types of smoked paprika are described as *Dulce* (sweet), *Agridulce* (bittersweet or semi-sweet) and *Picante* (hot) and the grades are: extra (no seeds milled with the fruit), select (10% seeds) and ordinary (around 30% seeds). Naturally the percentage of seeds influences the heat level and degree of bitterness in each, just as it does with Hungarian paprika.

In our next issue of *The Little Herbal* we investigate the medicinal roles cayenne and paprika play and thus why a good hearty gulasch soup, paprika chicken or cayenne sauce is worth the possible recrimination to be had from licking the dish to finish every tasty last morsel...

The 'Little Herbal' is intended as inspiration only. We recommend you collect further information and consult a qualified medical professional such as your own doctor or naturopath for individualised advice regarding a herb's effectiveness and suitability for your needs.



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REZEPTE

HUNGARIAN CUISINE

Although one fifth of the nation lives in their beloved capital city of Budapest, most Hungarians have close links with the country and it is through this bond with the land that the best of Hungarian cooking has filtered through to the cities, for the Hungarian gastronomy is basically a peasant cuisine.

In 1526 the Hungarians were defeated by the Turks at Mohacs and, from the culinary point of view, the consequences were significant. It was during that time that paprika, or capsicum, was first planted by the victors, who used it extensively in their own cooking. Although the cultivation by native Hungarian nationals of "Turkish pepper" - as paprika was called then - was prohibited on pain of death, many who had tasted its warmth and piquancy could not resist growing it illegally. Today, rightly or wrongly, it is paprika that is considered to be the best known ingredient of Hungarian cooking. Together with the use of lard as a cooking medium, onions and sour cream, it gives the national dishes what

could be termed the "Hungarian flavour". The four well known groups of dishes in which paprika is used are the various Gulyás, Pörkölt, Tokány and Paprikás.

In 1683 the Turks were defeated near Vienna and when three years later the Habsburgs chased the Turks out of Buda, the nation exchanged the Turkish presence for Austrian domination. At the time, Austrian cooking was influenced by the French and so traditional Hungarian dishes of the time became lighter under the French influence, but without losing their local characteristics and originality. The Hungarians share with Austrians a very sweet tooth and they satisfy this appetite with a huge range of cakes and desserts. Fruit is used extensively in traditional cooking and Hungarian fruit soups are very tasty. In fact Hungarian fruit is particularly good, especially from the district of Kecskemét, where the best apricots are grown. Consequently apricot brandy distilled in that area enjoys great popularity.

SZEGEDI GULYAS - SZEGEDINER GULASCH

Zutaten:

- 4 Zwiebeln
- 1 Knoblauchzehe
- 100gm Schmalz oder Speck
- ½ grüne Paprika-Schote
- 1kg mageres Schweine Bauchfleisch
- 2 Eßl rote süße Paprika (nach Belieben kann auch scharfe Paprika dabei sein)
- Kümmel
- 1 Prise Zucker
- 1 Pk Sauerkraut (approx 500g)

Außerdem:

- Wasser
- etwas Speisestärke (falls das Gulasch nicht dick genug ist)
- ¼ l saure Sahne (nach Belieben)



- Feingehackte Zwiebeln und die Knoblauchzehe im Schmalz leicht goldgelb andünsten.
- Paprika-Schote in feine Streifen schneiden und auch mitdünsten.
- Schweine Bauchfleisch nach dem Waschen in Würfel schneiden und anrösten.
- Pfanne vom Feuer nehmen und süße Paprika, Kümmel und Zucker ins heiße Fleisch mischen.
- Zwiebeln, Paprika-Schote und Sauerkraut unter die Fleischmasse rühren.
- Etwas Wasser aufgießen.
- Das Gericht zugedeckt langsam weichkochen lassen (ungefähr 1½ Stunde Garzeit einrechnen).
- Das Gulasch, wenn nötig, mit etwas Speisestärke andicken.
- Mit saurer Sahne abschmecken.
- Szegeiner Gulasch mit Semmelknödel servieren.

Borju Szelet Paprikásan - Veal Cutlets with Paprika

Ingredients:

- 6 veal cutlets
- 90g lard
- 2 onions, sliced
- 1 tsp paprika
- 1 cup beef stock
- salt
- 1 tbsp flour
- 1 cup sour cream
- 3 green peppers, seeded and sliced
- 3 tomatoes, cleaned and chopped



- Fry the veal cutlets in the lard until they are light brown.
- Remove the veal cutlets and in the same pan lightly sauté the onions.
- Add the paprika, beef stock and salt and simmer for 5 mins.
- Add the cutlets to this mixture, cover with a lid and gently simmer until the meat is tender.
- Mix the flour into the sour cream and while stirring add it to the veal cutlets.
- Add the peppers and tomatoes, cover and simmer for 15 mins.

Traditionally this dish is served with either noodles or fried potatoes and onions.

UNGARISCHE APFELSCHNITTEN

Zutaten:

- 150g ungesalzene Butter
- 50g Zucker
- 1 Ei
- 1 Eigelb
- 250g Mehl
- ½ Pk Vanillezucker
- Geriebenes von ½ Zitrone
- 1 Tl Rum
- etwas warme Milch

Außerdem:

- Erdbeermarmelade
- 5 grüne Äpfel
- 100g Zucker
- 150g Walnüsse
- ½ Tl Zimt
- Geriebenes von ½ Zitrone

- Butter, Zucker und Eier geschmeidig rühren ? Restliche Zutaten beifügen
- Teig in 2 Portionen aufteilen und ½ Stunde ruhen lassen
- Jede Portion auswellen (für ca 30cm Durchmesser Backblech)
- Eine Teighälfte auf das Backblech geben und mit Erdbeermarmelade bestreichen
- Äpfel reiben, ausdrücken und mit restlichen Zutaten gut vermengen.
- Die Apfelmasse über die Marmeladelage geben und die zweite Teighälfte oben drauf geben.

Recipe courtesy of Val Bozinow, from the recipe booklet "Aus Omas Küche: Rezepte aus der guten alten Zeit" published by the Frauengruppe der St Raphaels-Gemeinde Blacktown Australia



Rest In Peace

In memory of
Ernst Vettori,
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great sense of humour
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GOLD PHONE

An American decided to write a book
about famous churches around the
world.

So he bought a plane ticket and took a
trip to Orlando , thinking that he
would start by working his way
across the USA from South to North.

On his first day he was inside a
church taking photographs when he
noticed a golden telephone mounted
on the wall with a sign that read
'\$10,000 per call'.

The American, being intrigued,
asked a priest who was strolling by
what the telephone was used for.

The priest replied that it was a direct
line to heaven and that for \$10,000
you could talk to God.

The American thanked the priest and
went along his way.

Next stop was in Atlanta . There, at a
very large cathedral, he saw the same
looking golden telephone with the
same sign under it.

He wondered if this was the same
kind of telephone he saw in Orlando

and he asked a nearby nun what its purpose was.

She told him that it was a direct line to heaven and that for
\$10,000 he could talk to God.

'O.K., thank you,' said the American .

He then travelled all across America , Europe, England ,
Japan , New Zealand .

In every church he saw the same looking golden
telephone with the same '\$US10,000 per call' sign under
it.

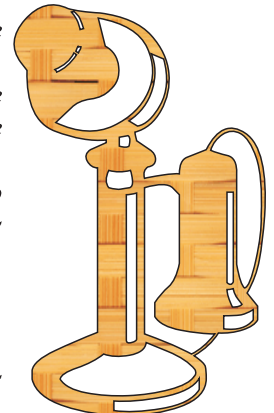
The American decided to travel to Australia to see if
Australians had the same phone.

He arrived at Melbourne, in Australia and again, in the
first church he entered, there was the same looking
golden telephone, but this time the sign under it read '40
cents per call.'

The American was surprised so he
asked the priest about the sign.
'Father, I've travelled all over the
world and I've seen this same
golden telephone in many churches.
I'm told that it is a direct line to
Heaven, but in all of them price was
\$10,000 per call.

Why is it so cheap here?'

The priest smiled and answered,
'You're in Australia now, son - "This
is Heaven," so it's a local call'.



Paparazzi - KEEP SMILING



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NEWS & NOTICES

DO YOU KNOW WHAT'S ON IN YOUR CLUB?

Alive with a whole host of regular Club Activities, the Austrian Club's always buzzing. Want to be part of it? It's easy. Just turn up and say "Hello". We're always keen for our members to join in with the numerous things to see, do and be part of. So why not join the ranks and have some fun...

Day	Activity	Time	Location
Wednesday	Ladies Group – hand craft & folk art work	10:00am – meet fortnightly on the 1st and 3rd Wednesday of the month	Mozart Stube
	Rosanna Rotary Group – Dinner & Meeting	6:00pm (assembly)	Strauss Stube
	Ice Stock Sport practice – also known as “Eisstock”	7:30pm – meet weekly	Stock Bahn – Bitumen lanes in front of the Sports Pavilion
Thursday	Deer Hunters – Dinner from 6:00pm	7:00pm – meet every two months on the 2nd Thursday of the month	Main Hall
Friday	Canasta – Contact Club: 9459 8686	10:00am – meet fortnightly	Strauss Stube
Sunday	Ice Stock Sport practice – also known as “Eisstock”	1:30pm – meet weekly	Stock Bahn – Bitumen lanes in front of the Sports Pavilion

BISTRO CHANGE OF HOURS

On Saturday the kitchen closes at 9:30pm. Main Meals are served from 6:30 - 9:00pm. If Frankfurts are required, they may be ordered until 9:00pm. This enables Bistro staff to accommodate your requests before 9:30pm, when everything is turned off and Bistro staff leave for the evening. On Sunday the kitchen will serve Main Meals from 11:30 - 3:30pm. Light snacks such as Frankfurts, Goulasch Soup or Filled Rolls can be ordered from 3:30 - 5:00pm. Please communicate this information to your fellow members and guests.

BIRTHDAYS, ANNIVERSARIES AND GET WELL WISHES

Congratulations to Club Members celebrating Birthdays or Anniversaries. Our best wishes also, to all persons who are recovering from operations or who are struggling with health problems.

CREDIT CARD SURCHARGE

Purchases made with credit cards attract a surcharge of 3%, with the exception of Diners Cards which attract a surcharge of 4.5%. This information is displayed in several places within the Club. It is also displayed on the menu.

TABLE TENNIS - WE'RE BACK!

Table Tennis is back! And over the coming month or two we're mixing it up a little, trialling some Friday mornings for social games as well as the regular Monday evenings. We're looking forward to our newly scheduled Friday games, where we can burn up some energy with a fun social game - and then enjoy a delicious lunch at our Club afterwards!

Here are the Table Tennis dates for the next month, and into June:

Friday	7th	May	10:00am
Monday	10th	May	7:00pm
Friday	21st	May	10:00am
Monday	24th	May	7:00pm
Monday	31st	May	7:00pm
Friday	11th	June	10:00am

Margaret Hirschauer

ADMISSION CHARGE CHANGES

Commencing January 2010, an entry charge of \$5 applies for non-members attending regular Saturday Night Functions marked as "Standard Entry". There will be no charge for Members (remember to bring your Membership Cards) or for children 12 years and under, who will also be admitted free of charge. This is the same as for Sunday Functions marked as "Standard Entry", which has been applicable since 1st July 2009. Please note that "Special Function" prices apply as usual.

CLUB RULES

Please note:

Food and drinks are not allowed to be brought onto the premises.

Bitte beachten Sie:

Speisen und Getränke können nicht mit in den Klub gebracht werden.

Beverly Griesmayr

Hon. Club Secretary & Membership Secretary



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Phone: 03 9459 8686

Happy 50th Wedding Anniversary



Happy Birthday to all



CLUB MEMBERSHIP

We warmly welcome our five new members to the Austrian Club:

- Mrs Valma Ferguson
- Mr Neil Pike
- Mr Brent Nagel
- Mr Werner Reiterer
- Mrs Sandra Cane

LADIES GROUP - COME ALONG

The Ladies Group will meet on Wednesday the 12th and 26th May at 10:00am at the Clubrooms. Anyone interested in handcrafts or a chatter in German is welcome.

Margaret Hirschauer

MORE ABOUT THE KÖHNE QUARTETT:

The Koehne Quartet of Vienna was founded in 1987 by Australian violinist Joanna Lewis, and counts as one of today's outstanding interpreters of contemporary music in continental Europe. Two further members

are Australians, Melbourne-born violinist Anne Harvey-Nagl and violoncellist Melissa Zielasko. Elaine Koene, who plays viola, hails from Scotland. The three Australian members originally moved to Vienna to further their skills by studying with renowned music professors. Now these talented ladies perform regularly in various orchestras and ensembles, such as Vienna Volksoper, the orchestra of the Vienna Opera Ball, Radio Symphony Orchestra, Klangforum Wien and as soloists with the Vienna Mozart Orchestra. As a quartet they have also performed regularly in concerts and festivals throughout Austria.



Since its formation the Koehne Quartet has enjoyed an intensive working relationship with contemporary composers and has also been strongly influenced by participating in masterclasses with the Alban Berg, Amadeus and

Brodsky string quartets. As a quartet the ladies also perform regularly with renowned international jazz musicians and world musicians throughout Europe, the USA and the Middle East. Musically, the quartet's repertoire ranges from classical music through

to the melodies of the 21st century. Here, to whet your appetite, is a look at what will be on Köhne Quartet's programme on the night they visit us:

- Josef Haydn: String Quartet op.76 "Quinten"
 - Erwin Schulhoff: selection from 5 pieces
- INTERVAL*
- A selection of viennese waltzes and polkas
- The Köhne Quartet. Talented and gorgeous.*
Book early to ensure you don't miss out!

ENTERTAINMENT REPORT

MONTH RETROSPECTIVE:

There were three highlights to our April program, making for a varied and interesting month. We began the month quite informally with Easter Sunday, a lovely warm day with plenty of sunshine perfect for finding those eggs the Easter Bunny always seems to leave behind! The following week we raised our glasses in toast and celebrated more formally, in line with the Austrian Club's 66th Anniversary. With a beautiful Ballroom Dancing Floorshow, we were all very much in the mood. And on the Sunday the Robert Stolz Society took us back, in memory and in spirit, to the music and culture of this great land Austria with their Concert of fine music.

FORWARD REVIEW:

Keep in mind the upcoming visits from our special guest artists from Europe, mentioned in last month's Newsletter, and also those VIP nights for our own Club in the next month or so. Here are those important dates again to pencil into your diaries:

- Hungarian Night with the "Blue Boys Band", known in the Hungarian Community as "Kékfiúk" Saturday 15th May
- "Köhne Quartet" - Friday 18th June.
- "Die Schmalzler vom Bayrischen Wald" - Saturday 13th November

Please refer to our Program on the back page for other functions. Unfortunately we have to advise that the Slovenian Group "Vagabunds" (or Vagabundi as they are known in Slovenija) are not able to come to Australia this year due to a financial crisis in Slovenia. They were due to perform on Sunday 24th October. We hope the crisis is short-lived and that we may book the Vagabundi in to perform at our Club at some stage in the future.

SATURDAYS AT THE CLUB:

Saturdays at the Club are our most flexible function nights and offer everything from a party atmosphere to a gala ball, or that quiet night out for a lovely dinner. In fact, Saturday is the only day of the week that the Club offers a full Evening Dinner session, with Main meals served from 6:30pm - 9:00pm. Frankfurts may be ordered right up until 9:00pm, and will be served before the Bistro fully closes for the evening at 9:30pm. For entertainment CD background music is played from 6:30pm, with the live band kicking off at 7:30pm and playing through until midnight or, for special occasions, occasionally till 1:00am. Due to the large variety of functions held on Saturday nights, it is advisable to make enquiries beforehand and secure a reservation. Table reservations

GENERAL INFORMATION

Office Hours

10:00am – 3:00pm	Wednesday to Friday
5:00pm – 8:00pm	Saturday
11:00am – 6:00pm	Sunday

Bistro Open - Lunch / Dinner

11:30am – 2:00pm	Thursday & Friday (Lunch)
6:30pm – 9:00pm	Saturday (Dinner – Main Meals)
6:30pm – 9:00pm	Saturday (Dinner – Snacks)
<i>after 9:30pm Kitchen closed</i>	Saturday
11:30am – 3:30pm	Sunday (Lunch – Main Meals)
11:30am – 5:00pm	Sunday (Lunch - Snacks)
<i>after 5:00pm Kitchen closed</i>	Sunday

made for the Main Hall for Saturday night will under no circumstances remain reserved after 7:30pm. If for some reason you are delayed, please telephone the Club on 9459-8686. On regular Saturdays Members are admitted free upon showing their valid Membership Card, for Guests there is a \$5 cover charge. Children 12 years and under will be admitted free of charge. Please refer to the Entertainment Program on the back page of this Newsletter, and to our website, for specific details.

SUNDAYS AT THE CLUB:

Sundays at the Club offer a great afternoon for the whole family, with live musicians providing entertainment for your enjoyment. The Club and its facilities are open from 11:30am, with entertainment commencing at 1:00pm. On regular Sundays Members are admitted free upon showing their valid Membership Card, for Guests there is a \$5 cover charge. Children 12 years and under will be admitted free of charge. Please refer to the Entertainment Program on the back page of this Newsletter, and to our website, for specific details. On Sunday afternoon table reservations will only be acknowledged until 1:00pm.

ENQUIRIES & BOOKINGS

Why not visit the Club and experience Austrian "Gemütlichkeit".

For all Enquiries & Bookings:

Telephone 9459-8686 during the above office hours

Or find out more information and details about future entertainment on our web site:

www.austrianclubmelbourne.com.au

Hon. Entertainment Co-ordinators Otto & Beverly Griesmayr



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AUSTRIAN CLUB MELBOURNE

Opening Hours: Saturdays from **6.30pm - 12 midnight**, and on Sundays from **11.30am - 6pm**

Bookings: Telephone: 9459 8686

Facsimile: 9457 1221

Address: 76-90 Sheehan Road, Heidelberg West 3081

Web: www.austrianclubmelbourne.com.au

Email: ausclub@bigpond.net.au

May 2010

Saturday 8th	I.C. Rock <i>*** ELVIS PRESLEY SHOW ***</i> <i>Cool Rock and Roll - 50's, 60's and 70's</i>	<i>Music & Dance</i> M:\$8 G:\$12 GSC:\$10
Sunday 9th	Mother's Day With Rene <i>Bua vom Ottakring</i>	<i>Music & Dance</i> M:Free G:\$5
Saturday 15th	Blue Boys Band (Kékfiúk) <i>*** HUNGARIAN EVENING ***</i>	<i>Music & Dance</i> M:\$10 G:\$15 GSC:\$12
Sunday 16th	Silver Echoes <i>Musical Love is in the Air</i>	<i>Music & Dance</i> M:Free G:\$5
Saturday 22nd	Rene <i>Bua vom Ottakring</i>	<i>Music & Dance</i> M:Free G:\$5
Sunday 23rd	Silver Echoes <i>Musical Love is in the Air</i>	<i>Music & Dance</i> M:Free G:\$5
Saturday 29th	John Wanner Swing Orchestra <i>Fabulous and powerful 18 piece orchestra and vocalists.</i> <i>Big Band Swing Orchestra</i>	<i>Music & Dance</i> M:\$12 G:\$17
Sunday 30th	Heinz <i>Popular and Precise</i>	<i>Music & Dance</i> M:Free G:\$5

June 2010

Saturday 5th	Continental Trio <i>Slovenia, Germany & Austria together</i>	<i>Music & Dance</i> M:Free G:\$5
Sunday 6th	Rene <i>Bua vom Ottakring</i>	<i>Music & Dance</i> M:Free G:\$5
Saturday 12th	Silverbeat <i>A Little Bit Of Spice</i>	<i>Music & Dance</i> M:Free G:\$5
Sunday 13th	Silver Echoes <i>Musical Love is in the Air</i>	<i>Music & Dance</i> M:Free G:\$5
Friday 18th	Köhne Quartet EUROPEAN BAND! Performances of Classical, Viennese waltzes and polkas, and contemporary Austrian repertoire Early booking essential	<i>Music & Dance</i> M:\$10 G:\$15
Saturday 19th	Scorpio <i>Italian Surprise</i>	<i>Music & Dance</i> M:Free G:\$5
Sunday 20th	Dimi	<i>Music & Dance</i> M:Free G:\$5
Saturday 26th	Burgenland Abend with Alpine Cocktail <i>Dance and be Merry</i>	<i>Music & Dance</i> M:\$10 G:\$15 GSC:\$12
Sunday 27th	Rene <i>Bua vom Ottakring</i>	<i>Music & Dance</i> M:Free G:\$5

Note: From July 2010 the ACM Newsletter will be produced every second month, in order to save the Club publishing costs.

As there would have been higher costs associated with printing extra pages and much higher costs for mailing, and due to the space constraints of this issue, we could not fit pictures for previous events in this edition.

However we have produced a Special Edition version of this month's Newsletter, which includes the additional pages of pictures, and is only available on the website.

It can be viewed and downloaded from the Austrian Club web site:

NEWSLETTERS CAN BE VIEWED AND DOWNLOADED FROM:

http://www.austrianclubmelbourne.com.au/Austrian_Club_Melbourne/ACM_Newsletters/

Mai 2010

Samstag 8.	I.C. Rock <i>*** ELVIS PRESLEY SHOW ***</i> <i>Cool Rock and Roll - 50's, 60's and 70's</i>	<i>Musik & Tanz</i> M:\$8 G:\$12 DSK:\$10
Sonntag 9.	Muttertags Feier Mit Rene <i>Bua vom Ottakring</i>	<i>Musik & Tanz</i> M:Frei G:\$5
Samstag 15.	Blue Boys Band (Kékfiúk) <i>*** HUNGARIAN EVENING ***</i>	<i>Musik & Tanz</i> M:\$10 G:\$15 DSK:\$12
Sonntag 16.	Silver Echoes <i>Musical Love is in the Air</i>	<i>Musik & Tanz</i> M:Frei G:\$5
Samstag 22.	Rene <i>Bua vom Ottakring</i>	<i>Musik & Tanz</i> M:Frei G:\$5
Sonntag 23.	Silver Echoes <i>Musical Love is in the Air</i>	<i>Musik & Tanz</i> M:Frei G:\$5
Samstag 29.	John Wanner Swing Orchestra <i>Das schwingende fabelhafte und leistungsfähige Orchester mit 18 Musikanten und Sängern.</i>	<i>Musik & Tanz</i> M:\$12 G:\$17
Sonntag 30.	Heinz <i>Popular and Precise</i>	<i>Musik & Tanz</i> M:Frei G:\$5

Juni 2010

Samstag 5.	Continental Trio <i>Slovenien, Deutschland & Österreich vereint</i>	<i>Musik & Tanz</i> M:Frei G:\$5
Sonntag 6.	Rene <i>Bua vom Ottakring</i>	<i>Musik & Tanz</i> M:Frei G:\$5
Samstag 12.	Silverbeat <i>A Little Bit Of Spice</i>	<i>Musik & Tanz</i> M:Frei G:\$5
Sonntag 13.	Silver Echoes <i>Musical Love is in the Air</i>	<i>Musik & Tanz</i> M:Frei G:\$5
Fritag 18.	Köhne Quartet EUROPEAN BAND! Performances of Classical, Viennese waltzes and polkas, and contemporary Austrian repertoire Buchungen sind erforderlich	<i>Musik & Tanz</i> M:\$10 G:\$15
Samstag 19.	Scorpio <i>Italian Surprise</i>	<i>Musik & Tanz</i> M:Frei G:\$5
Sonntag 20.	Dimi	<i>Musik & Tanz</i> M:Frei G:\$5
Samstag 26.	Burgenland Abend mit Alpine Cocktail <i>Dance and be Merry</i>	<i>Musik & Tanz</i> M:\$10 G:\$15 DSK:\$12
Sonntag 27.	Rene <i>Bua vom Ottakring</i>	<i>Musik & Tanz</i> M:Frei G:\$5

Anmerkung: Ab Juli 2010 wird das ACM Nachrichtenblatt nur jedes zweite Monat herausgegeben, um dem Klub Druckkosten zu sparen.

Da die Kosten sich mit dem Drucken zusätzlicher Seiten steigern, die Versandkosten sich dadurch ebenfalls sehr erhöhen und, da wir zusätzlich in diesem Blatt Platzmangel hatten, konnten wir die Bilder der vergangenen Veranstaltungen nicht mit einschließen.

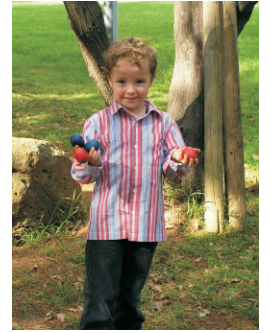
Jedoch wurde dieses Mal eine Sonderausgabe des Nachrichtenblatts produziert, daß diese extra Bildseiten mit einschließt, und nur auf der webseite erhältlich ist.

Besichtigen und runterladen kann man es von der Austrian Club webseite:

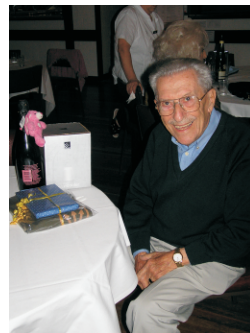
Admission / Eintritt charges for each day is now given as
M:\$ (Members / Mitglieder - remember to bring membership cards), G:\$ (Guest / Gäste),
and GSC:\$ (German Speaking Club Members) / DSK:\$ (Deutsch Sprechende Klubmitglieder).



Easter Egg Hunt



66th Anniversary





Robert Stolz Society



50th Wedding Anniversary

