

## GLOGOWATZ COOKIE

This is a story about a cookie and an adventure into the past and present. The story begins about a year ago. I was bowling in league with some friends that were very involved in finding information about dead relatives. Genealogy had always interested me but I had never had the time to look into it. So it was time and these folks showed me how to get started with the U.S. census, city, county, state vital records, ships passenger recorders, Mormon recorder and of course the internet. Finding relatives in America came quickly and finding the ships they came over on was a little harder. But now I was in Germany and being a person that only knows one language it seemed like my quest was going to very very difficult. I started running into web sits in German and translators were poor. Then up popped Susan Williams and Glogowatz, internet jargon. By the way, my 82 year young uncle Franz thought that was a club in Chicago that his parents went to regularly. He had no clue that it was also the name of their hometown. That is the information I started with.

Well Susan said this is your lucky day, you will not believe what I am going to send you. She copied several pages out of Erwin Kilzheimer book and presto I had my Grandparents, Josef Reichert and Anna Gerhardt family trees back to the 1700's. Yes they were Glogowatzer's as was my mother Anna. Susan said that I should thank Erwin for all his hard work and I dutifully sent him an email. Little did I know that this would lead to a great friendship. Because of all this information about our family and no one knowing anything about their roots, I decided to try and rally all the U.S. relatives for a never in a 100 years family reunion. We put together a DVD of the family history and all the video and pictures we could find. It was a great reunion last August with everyone asking when we could do it again. Erwin said he would like to see the DVD. It just so happened that I was going to Dresden this last September and Erwin said he would meet my wife and I in Dresden.

I promised you a story about a cookie so here it is. When I was collecting stories about the family, Barbara Reichart (They all miss spelled their last name except Uncle Franz Reichert.) first grandchild, told the cookie story. In the 1940s, when she was three and her Uncle Franz was 17, Grandma would make her Giffel cookies. The problem or what we would prefer to call a crime was that Franz would eat all the cookies before Barbara would get to their house. Grandma would have to start hiding them. Franz validated the store by saying that there was not a cook he could not find. Anyway to correct this injustice to this 3 year old who is now 65, several of us tried to make these cookies from a description that they were crescent shaped, powder sugar covered with jam inside. We put some cookies together that resembled the described cookies after several glasses of wine. At the reunion, the plan was for Franz to give Giffels to Barbara in restitution, but we all figured that if Franz had cookies all Barbara would get was an empty box. So we made a big deal out of the presentation and gave them to Barbara. You might have guessed at the end of the night Franz walked out with the cookies. I guess it goes to show once a cookie thief always a cookie thief.

I know by now you are tired of hearing about cookies but the story does not end there. We told Erwin the story in Dresden and he informed me that the reason we could not find the recipe was that the cookie name was Kipfel. He also said it was popular in Glogowatz and that he knew a Glogowatzer in Chicago that could give us the recipe. So I called the famous Glogowatz chef Elizabeth Putz-Gruber and not only did she send 6 handwritten cookie recipes including jam and nut Kipfels but she also gave me a snapshot of her life story. We have a tendency to have a view of the world through our eye's only but hearing all these different stories gives one a much better understanding of this world we live in. With all these recipes I am now thinking about opening a Glogowatz Bakery in Seattle. If you want all the recipes email me and Elizabeth asks that you send your favorite recipe.

The reason we went to Dresden was to track down our surname Geigenmüller. Similar story, I found a website authored by Anja Geigenmüller. We met her and she took us around to a small church in Oelsnitz and we found my great great Uncle Moritz born in 1838. That was good but what

was way better was that we made great friends with Anja and as a bonus we are 8<sup>th</sup> generation cousins. Next year we are going to have a Geigenmüller reunion in Seattle and she and her sister are coming.

The quest for family history has been enjoyable but by far the best part has been all the new friends we have made and building the all important family bonds that ties us all together. The dead are interesting but the living are the most important.

\* \* \* \* \*

### **Glogowatz Kipfel Recipe** (Reichert favorite cookie)

Fruit Preserve Kipfel (from Elizabeth Putz -Gruber)

4 cups flour, 2 cups unsalted butter (1 lb), 4 egg yolks, ½ tsp salt, 1 pkg. active dry yeast, 1 small can pet milk, 4 tsp vanilla sugar. Warm water (to dissolves yeast in). Prepared fruit filling (“Solo” Lekvar filling, low water content to prevent boiling during baking).



Mix flour, salt and butter, add egg yolks. Dissolve yeast in warm water and a little sugar. Add to first mixture, add milk and vanilla sugar, and work into smooth dough. Form dough into about 10 balls, place on a plate, cover and refrigerate overnight.

Sprinkle sugar on a board, then roll out one of the balls and cut into 8ths (like a pizza). Place a little fruit filling on each piece at the wide end and roll up starting at the wide end. Form the filled rolled-up dough into a crescent shape and bake on an ungreased cookie sheet at 350 until light golden in color. Covering in powdered sugar is optional.

***My grandchildren Sofia and Leyton and I with the Kipfels on Halloween 2010***

### **Pischler Cake Bars** (Putz-Gruber favorite cookie)

(From the Kitchen of the world famous chef Elizabeth Putz-Gruber)

Bottom layer: 6egg yolks, ½ cup + 1 tbsp sugar, 7tbsp butter, 2 tsp baking powder, 1 cup flour

Top layer: 6 egg whites, 1 1/3 cups sugar, 3 cups ground hazelnuts, grated rind of one lemon.

Cream egg yolks; add sugar and butter and mix until well blended. Add baking powder and flour, mix thoroughly. Pour into a 13X9X2 inch well greased and flour dusted pan.

Beat egg whites until foamy, add sugar and continue beating until stiff peaks form. Fold in ground hazelnuts and grated lemon rind; pour on top of yellow dough. Bake in 400F oven for about 10 min., reduce heat to 375F and continue baking 30 to 35 min. longer or until cake test is done. (Insert tooth pick for test- comes out clean- OK)

**Daniel Miller** (Geigenmüller, Reichert, Gerhardt, half German McNamara)

253-951-9293

[Jbmiller17@msn.com](mailto:Jbmiller17@msn.com)

Seattle, WA