

Garmisch-Partenkirchen Community

Host Nation Newsletter

Out and About...

20 September – 3 October 2012



Thu, September 20, 6 p.m., Garmisch, Kurpark, **Wies'n Warm Up**, Live Bavarian Music, food specialties and Gemütlichkeit. Get in the mood for Oktoberfest (starts 22 September)

Fri - Sun, September 21 - 23, 11 a.m., Mittenwald, pedestrian zone, **Almfest & Almabtrieb, cows come home**. Fri, 6.15 p.m., Parade with Bavarian music through the pedestrian zone to the fest tent. 7.30 p.m. Live music and dance. <http://www.alpenwelt-karwendel.de/almabtrieb-almfest-mittenwald>



Sat & Sun, September 22 & 23, 10 a.m. - 6 p.m., Benediktbeuern, Monastery, **Textile Market**, 130 craftsmen exhibit their work in the Monastery's courtyard. Hats, clothes, dresses, shoes, quilts, table linen, bed linen, blankets, pillows and more...free admission <http://www.textilmarkt-benediktbeuern.de/Programm.htm>

Sat & Sun, September 22 & 23, Noon, Bad Tölz, Jahnstrasse, **Wine Fest**, New wine from the Palatine and Italy. Meat and **cheese specialties, homemade onion cake**.

Sat & Sun, September 22 & 23, 10 a.m., Grossweil, Open Air Museum Glentleiten, **Historic Fruit Species** Autumn weekend at the museum with a large presentation of fruit species: Around 80 different kinds of apples and pears will be shown, including well-sounding names such as „Goldparmäne“ or „Schöner vom Oberland“. Live to see traditional forms of fruit processing: The oven in the historic drying house will be heated, apples will be juiced and a distillery will be in operation. We will answer your questions about fruit cultivation. On Sunday afternoon, a professional pomologist (fruit scientist) will identify the apples and pears you bring along.

Sat, September 22, 7 a.m., Kochel, trimini parking lot, **Flea Market**.

Sun, September 23, 12.30 p.m., Ohlstadt, Bauernhof Greilinger, **Sheep come home - Schafabtrieb**

Fri, September 28, 8 p.m., Garmisch, Kurpark, **Final Concert of the 2012 Season**, with the Musikkapelle (brass band) Garmisch.

Fri, September 28, until 10.30 p.m., Weilheim, downtown, **Long Shopping Night**

Sat & Sun, September 29 & 30, 10 a.m., Partenkirchen, pedestrian zone, **Arts & Crafts Market & Wies'n Fest**

Sat, September 29, Noon, Mittenwald, pedestrian zone, **Almabtrieb, horses come home**, Fest tent with Bavarian food and live music.

Sun, September 30, 8 a.m., Bad Bayersoien, Festplatz, **Flea Market**



Sun, September 30, 9 a.m., Wallgau, **Thanksgiving procession**

Sun, September 30, 11 a.m., Klais, by the train station, **100th Anniversary of the train station Klais and Mittenwaldbahn**

Sun, September 30, 11 a.m., Mittenwald, by the train station, **Bahnhofsfest, 100th Anniversary of the train station Klais and Mittenwaldbahn**

Sun, September 30, Noon – 5 p.m., Murnau, Bahnhofstrasse, **Michaeli Market & Farmer's Market**

Sun, September 30, 1 p.m., Garmisch, pedestrian zone, **Shops open**

Sun, September 30, 6.30 p.m., Garmisch-Pa., Olympic Ice Stadium, **SC Riessersee vs. Heilbronner Falken**

Wed, October 3, German Reunification Day, German Holiday – all stores closed

Wed, October 3, Glentleiten Open Air Museum, Grossweil, **Threshing Day**, We will demonstrate how farmers separated the wheat from the chaff in former times. During various demonstrations you will be able to grasp the technological change that has taken place when it comes to threshing: from threshing by hand with a threshing flail over working with a pin threshing machine, as it was called, which is driven by a horse, to the use of a wide threshing machine driven by a mobile steam engine.



All dates and locations for the 2012 Almbetrieb:

http://files.dreamway.com/filer/20/2012/3/30/viehscheidkalender_2012.pdf

Oktoberfest

22 September - 7 October



Approximately 7 million steins are tapped during the two-week beer festival. About 530,000 roast chicken and 117 oxen are sold at 95 tents and food stalls. Together they offer 105,000 seats for visitors. Service staff on the Oktoberfest count up to 12,000 employees. Especially among locals, rumors go around that waiters at the Oktoberfest make a fortune. Indeed, taking up the challenge of working two-weeks non-stop for fourteen hours a day is quite lucrative but not as extraordinarily well-paid as some may imagine: according to official numbers an average waiter sells 100 to 300 steins a day, of which he or she earns 50 cents. Together with tips and the sale of food and other beverages, most of the tent staff makes about €5,200 during the Oktoberfest. Only at some outstanding locations, a waiter may make up to €10,000.

Find the Oktoberfest tent that suits you best!

<http://www.munichfound.com/article/oktoberfestbeertents/>

Tops in Blue



Tuesday, 25 September, 19.30
Kurpark, Grainau

Celebrating 55 Years—Tops in Blue World Tour 2012
"Listen"

Doors open at 18.45

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to keep up with the latest and greatest happenings on and off post.

www.garmisch.army.mil

The festive program of events for the Oktoberfest

Sat, September 22, 10.45 a.m., [Grand entry of the Oktoberfest landlords and breweries](#)

Route: Sonnenstraße-Schwanthalerstraße to the Oktoberfest grounds. This is the official prelude to the opening of the Oktoberfest and involves about 1,000 participants, including the landlords' families in decorated carriages, the magnificent horse-drawn drays of the Munich breweries, waitresses on decorated floats and all the beer tent bands.



Sun, September 23, 10 a.m., [Oktoberfest Costume and Riflemen's Parade, lasts 2 - 2 1/2 hours, about 7000 performers, 7 km distance.](#)



Route of the parade:

Max II. Denkmal, Maximilianstraße, Residenzstraße, Odeonsplatz, Platz der Opfer des Nationalsozialismus, Lenbachplatz, Karlsplatz-Stachus, Sonnenstraße, Schwanthalerstraße, Paul-Heyse-Straße, Georg-Hirth-

Platz, Kaiser-Ludwig-Platz, Festwiese

World-famous procession on the first Sunday of the Oktoberfest. The Costume und Riflemen's Procession gives an impressive insight into the fascinating diversity of customs rooted in the heart of Bavaria, in Franconia, Swabia, the states of Germany and in neighboring European countries. A varied succession of regional costume groups, "troops" in historical uniforms, marching bands, riflemen, thoroughbred horses, oxen, cows, goats, the decorated drays of the Munich breweries, floats displaying typical local traditions and historic carriages all pass by in a 7-kilometer-long procession through the streets of the city center. Trees with ribbons, harvest garlands, craftsmen's tools from bygone days, harvest produce, dancers decorated with flowers, stars and crowns, trumpeters on horseback, flag-throwers and a host of other performers transform this traditional Munich procession into a brilliant highlight on the first Sunday of the Oktoberfest.



Sun, September 30, 11 a.m., [Open-Air Oktoberfest Music \(If the weather is bad, the concert will be postponed until Sunday, October 2.\)](#)

Venue: on the steps of the Bavaria statue

Weisswurst - When, How and in What Numbers



In a popular anecdote by Bavarian cabaret artist Gerhard Polt, the comic attends a barbecue hosted by non-Bavarian neighbors and the “uncivilized lot” dare to serve grilled *Weißwurst*. This innocuous story is always good for a laugh in a Munich audience, not just because of its condescending tone, but also because it references the quasi-religious cult surrounding the legendary steamed white sausages. Indeed, the fabrication, preparation and eating of *Weißwürste* is a strictly-governed science.

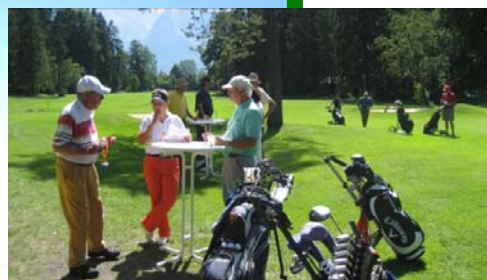
Back in 1857, innkeeper Sepp Moser could hardly have guessed that the sausage he accidentally created at his Marienplatz restaurant “Zum ewigen Licht” would become the focus of such attention and heated discussion. Like many great inventions, it was a shortage of Moser’s usual ingredients for his popular veal sausages that led him to an ingenious improvisation: Instead of using sheep intestines to case his sausages, he decided to fill pig intestines with veal sausage meat. Because pig intestines are more delicate than those of sheep, Moser did not dare to fry the sausages as usual. He steamed them in hot water and served them in a terrine with the morning pint. To this day, traditional chefs produce *Weißwürste* in the early morning and strictly serve them only until noon. Even though many restaurants have softened their serving hours until the late afternoon, it is still considered a faux pas to cut the sausage into pieces. As the casing is unfit for consumption, two ways of eating the sausage have been established: Either cut the *Weißwurst* lengthwise and peel the meat from the skin, or, snip one end and then suck the meat out of the skin (*rauszutzeln*, in Bavarian lingo). As the sausages are traditionally served in single portions to keep the fresh supply warm in hot water, it is also an insider rule to order *Weißwürste* in odd numbers.

Long before we may savor a *Weiß-wurst* on our plate, however, the particular science surrounding the sausage has long been in action. An original Munich *Weißwurst* consists of hashed veal, pork and bacon, the rind of which generates the sausage’s fluffy and juicy taste. As the knife blades get very hot during the hashing procedure, the meat is cooled down and moistened with flakes of ice. Then, the mixed meat is spiced with parsley, lemon, white pepper, mace and salt. The additional mix of spices that rounds out the taste of a typical *Weißwurst* are a well-kept secret of Munich butchers. To prepare the sausage for consumption, it is slowly heated in hot, but not boiling, water. Some chefs claim that the flavor of the *Weißwurst* is best matured when it is steamed for ten minutes in water at 70 degrees Celsius. At any rate, the water temperature is probably more important than the length of steaming, as boiling water would burst the casing and all aromas would fade away. A freshly-bought original *Weißwurst* is best consumed within two days, as it contains no preserving agents—yet another reason why Bavarians say that “a *Weißwurst* should not hear the eleven o’clock church bell.” Beyond that, new debates have recently emerged concerning quality. The broad introduction of canned “original” Munich *Weißwürste* has many wondering if a preserved *Weißwurst* may even bear that name. In the hopes of ensuring sausage quality, the Munich Butchers Guild has established a *Weißwurst* control. Shops displaying a gold medal from the guild are certified for offering the best quality. Anyone with a little common sense, however, should appreciate a freshly prepared sausage in comparison to the canned alternative. Indeed, for Bavarians, this sausage is not just a snack, but part of a rich gastronomic and cultural tradition.

by Lori Languth



USAG Grafenwöhr Garmisch-Partenkirchen Community 2012 Commander's Cup



Date/Time: Saturday, 6 October 2012,
AM start approx. 9:00

Location: FMWR Alpental Golf Course
Garmisch-Partenkirchen

Format: 18 Hole Stableford Tournament

Dinner: 1830h at the Club House
Restaurant

POC: Garmisch-Partenkirchen Community
Public Affairs
andrea.u.winter.ln@mail.mil
DSN 440-3843, CIV. 08821-750-3843

Tournament Fee/Banquet €30.00 plus Green Fee if not
Season Pass Holder or Member

Banquet only guests €23.00

Sign up by 1 October



Munich Movie Schedule www.cinema-muenchen.com

Thursday 20.09.

_14:30 The Bourne Legacy
 _17:10 Seeking a Friend for the End of the World
 _19:30 Queen - Hungarian Rhapsody
 _22:15 Resident Evil: Retribution **3D**

Friday 21.09.

_10:00 **Special School Screening**
 The Bourne Legacy
 _15:00 Seeking a Friend for the End of the World
 _17:10 Amour (French, ST: German)
 _20:15 To Rome With Love
 _23:15 Sneak-Preview

Saturday 22.09.

_11:30 **Nice Morning Price** (only 6,50 €)
 Seeking a Friend for the End of the World
 _13:30 The Bourne Legacy
 _16:15 The Dark Knight Rises
 _19:45 To Rome With Love
 _22:30 Resident Evil: Retribution **3D**

Sunday 23.09.

_11:45 **Nice Morning Price** (only 6,50 €)
 Amour (French, ST: German)
 _14:15 Seeking a Friend for the End of the World
 _16:30 To Rome With Love
 _19:10 The Bourne Legacy
 _22:15 Resident Evil: Retribution **3D**

Monday 24.09.

_14:10 The Bourne Legacy
 _16:55 Seeking a Friend for the End of the World
 _19:15 To Rome With Love

_21:50 Resident Evil: Retribution **3D**

Tuesday 25.09.

_14:30 Seeking a Friend for the End of the World
 _16:40 Amour (French, ST: German)
 _19:30 The Bourne Legacy
 _22:30 The Expendables 2

Wednesday 26.09.

_17:10 The Bourne Legacy
 _20:00 To Rome With Love
 _22:30 Resident Evil: Retribution **3D**

Thursday 27.09.

_16:45 To Rome With Love (English)
 _19:20 Hope Springs (English)
 _21:45 Resident Evil: Retribution (English) **3D**

Friday 28.09.

_15:00 Hope Springs
 _17:10 Amour (French, ST: German)
 _23:15 Sneak-Preview

Saturday 29.09.

_14:45 To Rome With Love
 _17:15 Hope Springs
 _19:40 The Bourne Legacy
 _22:45 The Expendables 2

Sunday 30.09.

_10:15 **Nice Morning Price** (only 6,50 €)
 Hope Springs (English)
 _12:15 **Kids Club** (Kids 7,90€/ Adults 8,90€)
 Madagascar 3: Europe's Most Wanted (English) **3D**
 _14:15 To Rome With Love (English)

_17:00 **Live from the Bolshoi Theater, Moscow Bolshoi: La Sylphide** (Original, ST: German)

Monday 01.10.

_16:55 To Rome With Love
 _19:30 Hope Springs
 _21:55 The Expendables 2

Tuesday 02.10.

_15:30 Madagascar 3: Europe's Most Wanted **3D**
 _17:35 Hope Springs
 _19:55 Madagascar 3: Europe's Most Wanted **3D**
 _22:15 Resident Evil: Retribution **3D**

Wednesday 03.10.

_12:30 **Kids Club** (Kids 7,90€/ Adults 8,90€)
 Madagascar 3: Europe's Most Wanted (English) **3D**
 _14:20 The Bourne Legacy
 _17:10 Hope Springs
 _19:30 Looper
 _22:15 Abraham Lincoln: Vampire Hunter **3D**



USA, 2012 |
 Length: 105min |
 FSK: 16 |
 Director: Timur Bekmambetov
 Cast: Benjamin Walker, Dominic Cooper, Anthony Mackie

The adaptation of Seth Grahame-Smith's novel reimagining Lincoln as an axe-throwing, highly trained vampire assassin, promises to give new context to real historical events. Visionary filmmakers Tim Burton («Edward Scissorhands», «Alice in Wonderland») and Timur Bekmambetov («Night Watch», «Wanted») reinvent the time-honored genre and present the terrifying creatures of the night as they were meant to be experienced - as fierce, visceral, intense and

bloodthirsty. Lincoln's mother is killed by a supernatural creature, which fuels his passion to crush vampires and their slave-owning helpers. When he discovers vampires are planning to take over America, Lincoln makes it his mission to eliminate them. The canny mix of action, horror and alternate history brings to the screen the secret life of America's favorite president...as history's greatest hunter of the undead.