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# Adventskalender

## Spitzbuben

## Little Rascals



Ergibt ca. 60

400g Mehl  
200g Butter  
3 Eigelb  
100g Zucker  
1 Päckchen Vanillezucker  
1 Zitrone – Abrieb und Saft  
50g gemahlene Haselnuss  
½ Tasse Erdbeermarmelade  
½ Tasse Puderzucker

Mischen sie alle Zutaten außer Marmelade, Puderzucker und Zitronensaft zu einem Teig. Verkneten sie den Teig gut, entweder bei Hand oder mit einem Mixer. Lassen sie den Teig 2 Stunden im Kühlschrank eingepackt in Folie ruhen.

Den Teig ausrollen, nicht zu dick. Benutzen sie zwei unterschiedliche Keksförmchen, eins für unten, eins (mit Loch) für oben. Stechen sie gleich viele Kekse aus und tun sie diese auf ein Blech.

Im 200°C vorgeheizten Backofen für 10 min backen.

Die Kekse sollten gold-braun sein, auskühlen lassen. Währendessen Marmelade und Zitronensaft mischen. Die Mischung auf den unteren Teil der Kekse verteilen, dann den oberen Teil (mit Loch) aufsetzen und mit Puderzucker bestreuen.

Makes about 60

400g flour  
200g butter  
3 yolk  
100g sugar  
1 tsp. vanilla (1 package vanilla sugar)  
1 lemon – zest and juice  
50g ground hazelnut  
½ cup strawberry jam  
½ cup icing sugar

Mix flour, butter, yolk, sugar, vanilla, lemon zest and ground hazelnut to a dough. Either you use your machine or knead it yourself. Wrap dough in plastic wrap and refrigerate for 2 hours.

Take the dough and roll out, not too thick. Take two different cookie cutter, one for the base, the other with a hole and cut equal amounts of cookies. Line baking sheet with baking paper.

Back at 200°C for 10 min.

The colour should be golden-brown. Let cool down for a bit. While cooling, mix jam with lemon juice. Spread mixtures on your base and place cookie with hole on top. Now sift icing sugar over cookies. Serve.

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## The Gengenbach Advent in the Black Forest

For almost twenty years, the Gengenbach Town Hall turns into a magical attraction during Advent: With its 24 windows it turns into the world's largest Advent calendar house.

From 30 November to 23 December, 24 fantastic designs will enchant the neoclassical facade of City Hall. Images of world-renowned artists such as Marc Chagall, Tomi Ungerer, Otmar Alt or motives of the children's book heroes Jim Knopf and Robber Hotzenplotz could be admired in the past years. In 2016, you will be able to see shining images of Andy Warhol in the windows of Gengenbach Town Hall.

Every night at 6pm, the window opening ritual begins. Smells of mulled wine float through the cold air, excited voices, merry laughter... suddenly there is silence. It is exactly 6pm. The town hall stands in the dark. A light, many lights, magical blue, red and silver stripes on the magnificent 200 year old town hall facade are seen, stone figures come to life. And then: the first window of the Advent City Hall opens...



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## A little bit of History - Lebkuchen

During the 13th century, gingerbread was brought to Sweden by German immigrants. In 15th-century Germany, a gingerbread guild controlled production. Early references from the Vadstena Abbey show how the Swedish nuns were baking gingerbread to ease indigestion in 1444. It was the custom to bake white biscuits and paint them as window decorations.

The first documented trade of gingerbread biscuits dates to the 17th century, where they were sold in monasteries, pharmacies, and town square

farmers' markets. In Medieval England gingerbread was thought to have medicinal properties. One hundred years later, the town of Market Drayton in Shropshire, UK became known for its gingerbread, as is proudly displayed on their town's welcome sign. The first recorded mention of gingerbread being baked in the town dates to 1793, although it was probably made earlier, as ginger had been stocked in high street businesses since the 1640s. Gingerbread became widely available in the 18th century.

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## Leise rieselt der Schnee

Text: Eduard Ebel (1895)

Melodie: Eduard Ebel (um 1900)

F C F B $\flat$  F

1. Lei - se rie-selt der Schnee, still und starr liegt der See, —

C C<sup>7</sup> Dm Gm C F

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weih-nacht-lich glän-zet der Wald: — Freu-e dich, Christ-kind kommt bald. —

2. In den Herzen ist's warm,  
still schweigt Kummer und Harm,  
Sorge des Lebens verhallt:  
Freue dich, Christkind kommt bald!

3. Bald ist heilige Nacht;  
Chor der Engel erwacht;  
Horch nur, wie lieblich es schallt:  
Freue dich, Christkind kommt bald!

Gesetzt von Peter Crighton ©

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## Fingerprint Christmas Tree Card

### *Supplies needed:*

*card stock  
green, white & red paint (acrylic would be best but you can use tempera)  
sequins & glue (optional)*

### Here's how to make the fingerprint Christmas Tree cards:

Using a thumbprint dipped in green paint make a tree by applying 6 thumbprints for the bottom, then 5,4,3,2 and finally 1 for the tip of the tree. Paint a trunk using brown paint or use 2 thumbprints. Apply sequin decorations if desired. Allow to dry and write message inside to complete card.



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## St. Nicholas Day on December 6th Sankt Nikolaus

In Austria, Bavaria and Tyrol (Austro-Bavarian regions), St. Nicholas is accompanied by Krampus, represented as a beast-like creature, generally demonic in appearance. Krampus is thought to punish children during the Yule season who had misbehaved, and to capture particularly naughty children in his sack and carry them away to his lair. The creature has roots in Germanic folklore; however, its influence has spread far beyond German borders, in Austria, southern Bavaria, South Tyrol, northern Friuli, Hungary, Slovenia, the Czech Republic, the Slovak Republic and Croatia. 5 December is Krampus Night or Krampusnacht, in which the hairy devil appears on the streets. Traditionally young men dress up as the Krampus during the first week of December, particularly on

the evening of 5 December (the eve of Saint Nicholas day on many church calendars), and roam the streets frightening children with rusty chains and bells. Sometimes accompanying St. Nicholas and sometimes on his own, Krampus visits homes and businesses. Nicholas dispenses gifts, while Krampus supplies coal and the ruten bundles. There are many names for Krampus, as well as many regional variations in portrayal and celebration.

In Swiss folklore, St. Nicholas is known as Samichlaus. He is accompanied by the Schmutzli a frightening helper wearing a brown monk's habit. The Christmas gift-bringer is not Samichlaus, but the Christkindli.

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## Christmas Fact:

The Christmas tree made its way to America in the 1830s but wasn't popular until 1846, after Germany's Prince Albert brought it to England when he married Queen Victoria. The two were sketched in front of a Christmas tree and the tradition instantly became popular.

Taken from: [http://www.etonline.com/news/155454\\_31\\_facts\\_you\\_didn\\_t\\_know\\_about\\_christmas/](http://www.etonline.com/news/155454_31_facts_you_didn_t_know_about_christmas/)

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## Schwibbogen



A Schwibbogen is a decorative candle-holder from the Ore Mountains (Erzgebirge) region of Saxony, Germany. The first metal Schwibbogen was made in 1740 in Johanngeorgenstadt. The early candle arches always consisted of black ore. They were made out of one single forged piece and could be painted. The number of candles varies with the size of the arc. The original one featured 11.



The most famous design was created by Paula Jordan in 1937 for a show in Schwarzenberg. It depicted the 3 main sources of income of the people in the region in the 18th and 19th century. Thus the Schwibbogen showed apart from some traditional symbols; 2 miners, 1 wood carver, a bobbin lace maker, a Christmas Tree, 2 miner's hammers, 2 crossed swords, and an angel. It holds 7 candles. Contrary to popular belief the candle holder was always associated with Christmas. The light symbolizes the longing of the miners who didn't see the daylight in winter for weeks sometimes due to their long working hours below the surface. Over time the designs changed. Especially in the last few decades after the World War II the Schwibbogen has reached not only a new popularity, but has changed a lot in its looks. Now it is typically made out of wood which depicts historical or religious scenes. What remains is the link to Christmas traditions. Especially in the Ore Mountains the windows of the houses in villages and towns feature a lit candle arch - usually with the traditional designs or at least local scenes.



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## Alle Jahre wieder

Text: Wilhelm Hey (1789–1854)

Musik: Friedrich Silcher (1789–1860)


$\text{♩} = 144$

1. Al- le Jah- re wie- der kommt das Chris- tus- kind.  
Auf die Er- de nie- der, wo wir Men- schen sind.

2. Kehrt mit seinem Segen  
ein in jedes Haus,  
geht auf allen Wegen  
mit uns ein und aus.

3. Steht auch mir zur Seite  
still und unerkannt,  
daß es treu mich leite  
an der lieben Hand.

4. Sagt den Menschen allen,  
daß ein Vater ist,  
dem sie wohlgefallen,  
der sie nicht vergisst.

Gesetzt von Sebastian Werk 

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## Swabian Springerle

„Springerle“ are a special form of Christmas cookies. You will need a wooden model form which has a carved pattern. It's a very old Swabian tradition and wooden models are handed down from parents to children.

Ingredients:

500g icing sugar  
4 eggs  
1 lemon – zest  
500g flour

Preparation:

For the cookie sheet: butter, flour, anise

Take a cookie sheet, line it with aluminum foil, grease it with butter, sift flour over it and sprinkle anise above.

Mix sugar and eggs very well until foamy. Slowly fold in sifted flour and lemon zest. Knead dough and roll out 1 cm thick. Dust wooden forms as well as dough with flour. Take dough according to size and press into form, cut clean edges and release from form. Take a brush and dust of any extra flour that might be left on the cookies.

Place all cookies on the cookie sheet, with imprints facing up. Let dry for 24 to 26 hours at room temperature.

Back at 160°C for 20-30 min with oven door slightly open.

The top should be white only the bottom might be a bit golden-brown. Place cookies in a jar right after baking so that the humidity will soften the cookies. Leave for 1-3 weeks until soft. Check frequently to make sure it is not too soft.

Recipe from Kochlöffel and Nudelholz German-Canadian Koch- und Backstudio



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## Christmas Fact:

Louis Prang, a Bavarian-born lithographer who came to the USA from Germany in the 19th century, popularized the sending of printed Christmas cards. He invented a way of reproducing color oil paintings, the "chromolithograph technique", and created a card with the message "Merry Christmas" as a way of showing it off.

Taken from: <http://www.theholidayspot.com/christmas/facts>.

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## Dresden's Christmas Market



With accounts dating back to 1434, Dresden's Christmas Market, traditionally known as Striezelmarkt (30 Nov - 24 Dec), is the oldest in Germany. With the backdrop of the River Elbe, Dresden is annually turned into a Winter Wonderland with thousands of twinkling lights: romantic, festive and charming.

The Striezelmarkt boasts both the world's tallest Nutcracker, and the world's tallest Christmas pyramid. Smoking figures, Herrenhut Advent stars and Dresden's traditional Pflaumentoffel, a chimney-sweep crafted from dried prunes, can all be bought here. Peruse the stalls and watch the traditional glass-blowers, carvers and bakers practice their crafts.

There are numerous other markets of note to be found around the city including those held in the stable yards at Residenzschloss, the famous Frauenkirche Market and the intimate market held in Loschwitz.

Taken from: <http://www.wanderlust.co.uk/planatrip/inspire-me/lists/top-8-german-christmas-markets>

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## Der Stern

Wilhelm Busch (1832-1908)

Hätt` einer auch fast mehr Verstand  
als wie die drei Weisen aus dem Morgenland  
und ließe sich dünken, er wäre wohl nie  
dem Sternlein nachgereist, wie sie;  
dennoch, wenn nun das Weihnachtsfest  
seine Lichtlein wonniglich scheinen läßt,  
fällt auch auf sein verständig Gesicht,  
er mag es merken oder nicht,  
ein freundlicher Strahl  
des Wundersternes von dazumal.

If someone had almost more understanding  
than the three Wise Men from the Orient  
And actually thought that he would never have  
followed the star like them,  
Nevertheless when the Christmas Spirit  
Lets its light blissfully shine,  
Thus illuminating his intelligent face,  
He may notice it or not -  
A friendly beam  
From the miracle star of long ago.

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## Kling, Glöckchen, klingelingeling

Karl Enslin oder Benedikt Widmann

Volkswaise



1. Kling, Glöck - chen, klin-ge-lin-ge-ling, kling, Glöck - chen, kling!
2. Kling, Glöck - chen, klin-ge-lin-ge-ling, Kling, Glöck - chen, kling!
3. Kling, Glöck - chen, klin-ge-lin-ge-ling, kling, Glöck - chen, kling!



Lasst mich ein, ihr Kin - der, ist so kalt der Win - ter,  
Mäd - chen, hört, und Büb - chen, macht mir auf das Stüb - chen,  
Hell er - glühn die Ker - zen, öff - net mir die Her - zen!



öff - net mir die Tür - en, lasst mich nicht er - frie - ren!  
bring euch vie - le Ga - ben, sollt euch dran er - la - ben.  
Will drin woh - nen fröh - lich, from - mes Kind, wie se - lig.



- Kling, Glöck - chen, klin-ge-lin-ge-ling, kling, Glöck - chen, kling!
- Kling, Glöck - chen, klin-ge-lin-ge-ling, kling, Glöck - chen, kling!
- Kling, Glöck - chen, klin-ge-lin-ge-ling, kling, Glöck - chen, kling!



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## Christmas in Zurich



Although it may not be first choice that comes to mind when one thinks of an idyllic winter wonderland, Zurich has many things to offer to visitors coming here for Christmas. For starters, there is the most expensive and largest indoor Christmas market in Europe. Located in the main hall of Zurich Central Station, it remains open from November 27 until Christmas Eve and you can find 160 stalls full of local treats like the delicious homemade doughnuts 'ringli' or traditional drinks like hot chocolate, 'Hüppen' and 'Glühwein'. But the one feature that catches everyone's eyes is without a doubt the large Christmas tree decorated with 10,000 Swarovski crystals. However, the spirit of Christmas is not reduced to the train station. The unique singing tree at Werdmühleplatz gets everyone in a good mood thanks to the young choirs belting out carols and traditional songs.

Taken from: <https://www.premiumswitzerland.com/travel-news/winter-holidays/christmas-in-switzerland.html>

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## Räuchermännchen Incense Smokers

The Räuchermann is an "incense smoker", the invention of toy makers in the Ore Mountains and used to burn down cone incense, known as Räucherkerzchen.

The Räuchermann was first mentioned in 1850 and is now a common component in the Ore Mountain Christmas tradition. For this, a cone incense is set on first, then put on the lower part of the wood figurine. The upper part is hollowed out and put on top of the first part. The cone incense burns down inside of the hollow figurine, the smoke leaving the mouth hole of the Räuchermann. Before the Räuchermann was invented, cone incense was displayed and burnt down in the open.

During Christmas time, Räuchermänner are displayed together with Schwibbogen candle arches, miners' figurines, angels and Christmas pyramids.

Several kinds of figurines exist, traditionally displaying craftsmen of the region, such as foresters, peddlers, miners, and soldiers. Today, they exist in many more forms, including the so-called edgesitters, which can be placed on the edge of the table, small sceneries of several Räuchermänner (such as a group playing Skat), and also female Räuchermänner, called Räucherfrauen. According to the Guinness Book of Records, the largest Räuchermann in the world is in the Miniaturenpark Kleinwelka in Bautzen.

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## Die heiligen drei Könige

(August Wilhelm Schlegel)

Aus fernen Landen kommen wir gezogen;  
Nach Weisheit strebten wir seit langen Jahren,  
Doch wandern wir in unsern Silberhaaren.  
Ein schöner Stern ist vor uns hergeflogen.

We come from far distant lands;  
We have been striving for wisdom for many years,  
But we walk in our silver hairs.  
A beautiful star has flown before us.

Nun steht er winkend still am Himmelsbogen:  
Den Fürsten Juda's muss dies Haus bewahren.  
Was hast du, kleines Bethlehem, erfahren?  
Dir ist der Herr vor allen hochgewogen.

Now he is waving silently at the bow of heaven:  
The prince of Judah must keep this house.  
What did you learn, little Bethlehem?  
The Lord is highly esteemed to you.

Holdselig Kind, lass auf den Knie'n dich grüßen!  
Womit die Sonne unsre Heimat segnet,  
Das bringen wir, obschon geringe Gaben.

Holdselig child, let greet on the knee!  
With which the sun blesses our homeland,  
We bring this, though small gifts.

Gold, Weihrauch, Myrrhen, liegen dir zu Füßen;  
Die Weisheit ist uns sichtbarlich begegnet,  
Willst du uns nur mit Einem Blicke laben.

Gold, incense, myrrh, lie at your feet;  
Wisdom has come to us visibly,  
Do you want to give us a single glance?



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## Christmas Fact:

In Germany there are many different characters for Christmas. Nikolaus comes on December 5th and on December 24th when the actual opening of the gifts is happening, they have been brought by the Christkindl (Christ child), which is an angelic child dressed in a white and or golden dress much like a long nightgown. It has wings, and has usually a small horse or a donkey as a companion.

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## Ingwer Birnen

## Ginger Pears



### Zutaten:

8 kleine Birnen  
500ml Apfelsaft (100%)  
1 Essl. Gehackter Ingwer  
Zitronensaft  
1 Zimtstange  
2-3 Sternanis

### Zubereitung:

Birnen schälen und sofort in Apfelsaft einlegen. Ingwer, Zitronensaft, Zimtstange und Sternanis dazu geben. Alles zum kochen bringen und abkühlen lassen.

Mit Schlagsahne servieren.



### Ingredients:

8 small pears  
500ml apple juice (100%)  
1 tbsp. fresh minced ginger  
Lemon juice  
1 cinnamon stick  
2-3 star anise

### Preparation:

Peel pears and place in apple juice immediately. Add ginger, some lemon juice, cinnamon stick and star anise. Bring to boil and let cool down.

Serve with whipping cream.

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## Paper Plate Santa Claus



### Materials:

paper plate  
peach colored crayon (or colored pencil or paint)  
red construction paper  
scissors  
glue  
cotton balls  
2 googly eyes  
pink pom pom  
red crayon (or marker or colored pencil)

### Directions:

Using crayon, color a paper plate a peach color (or whatever "flesh" color you want Santa to be.) You could also use colored pencil or paint, however, if you use paint you will have to wait for it to dry.

Cut a piece of red construction paper to form Santa's hat. Ours is curved, but you could make a simple triangle if you prefer. Glue the hat onto the top third of the paper plate.

Glue on 2 googly eyes and a pink pom pom nose. For Santa's beard, we glued on two rows of cotton balls. (I spread the glue and Mia applied the cotton balls.) We pulled one cotton ball gently to make Santa's mustache and glued that below the nose.

In the space between the mustache and beard, use a red crayon (or colored pencil or marker) to draw a mouth. (You may want to do that before gluing on cotton balls if you are concerned about placement.)

Add a row of cotton balls to the brim of Santa's hat and glue one more onto the tip. Allow all of the glue to dry and display your paper plate Santa Claus.

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## Feuerzangenbowle



### Ingredients:

2 liter red wine (Burgundy)  
500ml orange juice  
1 orange  
1 lemon  
1 stick of cinnamon  
6 clove  
4 star anise  
1 sugar hat (250g)  
350ml rum (54%)

### Preparation:

Wash orange and lemon thoroughly. Slice orange into disks. Take lemon and slice of peel in a spiral form. Press out the lemon and keep juice. Heat the wine in a pot, sift lemon juice and orange juice and add to wine. Add spices and let simmer (do not boil) for some time.

Transfer into a bowl and place on a teapot warmer (fondue might work as well, just make sure it does not boil). Place orange disks into the Feuerzangenbowle and decorate with lemon peel.

You need to place the sugar hat on top of the bowl, using fire tongs. Pour some warm rum on top of the sugar hat and place some rum in a ladle. Light rum in ladle and pour slowly on the sugar hat. Keep repeating until all rum has been pour. Due to the heat and liquid the sugar will dissolve into the bowl. Before serving stir well.

Recipe from Kochlöffel and Nudelholz German-Canadian Koch- und Backstudio

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## Lasst uns froh und munter sein

Text: Aus dem Hunsrück (19. Jh.), Autor unbekannt

Musik: unbekannter Komponist

$\text{♩} = 100$

1. Lasst uns froh und munter sein  
 und uns recht von Herzen freu'n!  
 Lustig, lustig, tra-la-la-la-la,  
 bald ist Nikolausabend da,  
 bald ist Nikolausabend da!

2. Dann stell ich den Teller raus,  
 Niklaus legt gewiss was drauf.

**Refrain:**  
 Lustig, lustig ...

3. Wenn ich schlaf, dann träume ich:  
 Jetzt bringt Niklaus was für mich.

**Refrain:**  
 Lustig, lustig ...

4. Wenn ich aufgestanden bin,  
 lauf ich schnell zum Teller hin.

**Refrain:**  
 Lustig, lustig ...

5. Niklaus ist ein guter Mann,  
 dem man nicht genug danken kann.

**Refrain:**  
 Lustig, lustig ...

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# Adventskalender



## Christmas Fact:

Austrians celebrate the Christmas tree in a unique way. The tree is not decorated until Christmas eve. A bell is rung by the parents and the children can enter the room and see the beautifully decorated tree.

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# Adventskalender



The Saskatchewan German Council wishes you a Merry  
Christmas and a Happy New Year!

Fröhliche Weihnachten und ein gesundes neues Jahr  
wünscht der Saskatchewan German Council!