WARMINSTER, On Sunday, September, 24 the United German Hungarians overcame Vereinigung Erzgebirge in the First Qualifying round of the Lamar Hunt U.S. Open Cup. The final score was 2:1 over the rivals from Warminster with the winning goal coming late in overtime.

The German Hungarians are returning to this cup competition after a number of years absent. Our teams were runners up in the competition in 1977 and 1993.

The win over the Erzgebirge put our club into the second round of Qualifying in the Northeast Region. The next match date for our club is October 22 and we have been matched up to take on Junior Lone Star U-23s. Word is that the team is excited to face a young fit team we haven’t played before. The match will take place at 3:00pm on the United German Hungarians Stadium Field.

In other cup news the EPSA held their draw for the Werner Fricker Open Cup and the Robert M. O’Neill Amateur Cup. The draw took place on Thursday, September 28 at Sona Pub and Kitchen in Manayunk and was hosted by Lighthouse United. New this year, Cup Commissioner Blaise Santangelo opted to have the draw as more of an event open to the teams and this was a great way to do so.

Our own Werner Fricker Jr. conducted the draw for the Werner Fricker Open Cup and German-Hungarian Alum, Jeffrey Maierhoffer conducted the Amateur Cup Draw. Below are those matchups.

**EPSA WERNER FRICKE OPEN CUP**

- Phoenix SC
- Danubia
- Deep Run
- Lighthouse
- Ukrainian Nationals
- Erzgebirge Majors
- West Chester Majors
- German Hungarians

**CHAMPIONS**

**EPSA ROBERT M. O’NEILL AMATEUR CUP**

- Junior Lone Star U-23
- Salone FC
- Erzgebirge Majors
- West Chester Reserves
- Danubia
- Upper Darby FC
- Ukrainian Nationals
- German Hungarians
- Phoenix SC
- Erzgebirge Reserves
- Lighthouse
- West Mont United
- Colonial FC
- West Chester Majors

**CHAMPIONS**
---MONTHLY PROGRESS---

Congratulations to Alex Blank and Jenn Lintern on their recent engagement. Alex is the Grounds and Fields Chairman as well as a dancer in our Cultural Group for almost 30 years and the Vorplatter of our Schuhplattler Group. Jenn has been a member of our Dance Groups for about 12 years and helps wherever needed. A 2018 wedding is planned. Some more graduate information - Anneliese Simon recently graduated from Marywood University in Scranton with a Masters Degree in Early Childhood Education and a Bachelor Degree in Speech Therapy. Her brother, Zachary Simon graduated from Abington High School and with a straight A report card. He was number 32 in a class of 524 graduates and is now attending Rhode Island School of Design in Providence. The youngest Simon brother, Jesse, just finished sixth grade and is now attending Abington Junior High School. The Simon children are former members of our Cultural Group and it was nice to see them recently at many of our club’s events. Kyra Malofy is now attending Hatboro-Horsham High School having graduated recently from Middle School. Joseph “Joey” S. Reiter, Jr., a dancer in our dance group and one of our capable young announcers recently graduated from St. Joseph’s University with a Bachelor Degree in Biology. For the present, Joey plans to take some time off from his studies and then, later, continue to further his education. One of our newest dancers, Lars Wolfgang Folkerts, performed for the first time with our group in May. He traveled with the group to Buffalo and enjoyed himself with both new friends and old. In the bus, on the way home, he received the most earthshattering news. His father Heiko Folkerts had been killed in a car crash. Although we did not know this gentle man, we have come to know Lars during the time he has joined our club and we certainly offer him and his family all our sympathy. Bonnie Smart, who recently battled cancer, lost her fight against this illness in August. Her family and friends rented our club for a Beef and Beer for her benefit in March. Many attended this event including many local soccer fans and members of our club. She was married to Neil Smart whom she met on a visit to London and since Neil was an avid soccer player she became a loyal fan. Bonnie came often to our club when Neil was a Major Team Soccer Player. She was a lovely woman, friendly to everyone and even though she has not been at our club often in the recent years, we are sure she will be missed by her family and many friends. Our club extends our deepest sympathy to her husband Neill and their son Kenneth.

Leonard “Lenny” Coyne of New York died on September 24th at the age of 56. He fought a two-year battle with cancer. He was a friend to many German Americans along the east coast. He was also a friend to many members of the United German Hungarian Club. He was born in New York City and grew up in Puerto Rico. We first came to know him as a “trachtlert”. Lenny was active in the NY and NJ Communities and was an Executive Committee Member of the German American Steuben Parade of NY; he was the Chair of the Public Relations Committee and still worked for the NY Parade up to the end. He is survived by his wife, his parents, his brothers and many nieces and nephews as well as his many friends. His Mass of Christian Burial was held at Sts. Cyril and Methodius Roman Catholic Church in Deer Park, NY. Lenny will be missed by many and we send our condolences to his family. Elizabeth Fischer of Pipersville died on Saturday, September 30. Having battled Alzheimer’s for many years, she was a resident of the Manor Home in Warrington. She was 86 years of age and the wife of the late Otto Fischer and the mother of her late son, Otto R. Fischer. Otto Fischer was very active at our club having held many positions. He and Betty were known by most of the members who came to our club during that time. We offer our sympathy to her daughter, Victoria Ford, husband Richard and 3 grandchildren. Betty is also survived by her sister Julie Jackson.

We were so happy to see so many of the new babies we wrote about in the last few months, attend our Oktoberfest. Of course, Charlotte Galgon was there as she is at our club for every event since she was born. She’s a regular! She even got her Grandpop Harris to park cars in our parking lot. Alex Zygmont, a big hit with all his dark hair, was on the arm of his mother Stephanie. Grandmom and Grandpop, Betty, and Michael Wagner, looked on proudly. Ava Galgon attended with parents Ed and Jodi and gave big smiles to everyone. Maisie Lane traveled the farthest to attend with Mom and Dad, Rosemary, and Cameron. Grandparents, Walt and MaryAnn showed up too. Declan Wills, son of Mike and Katie, was on hand with his grandparents Chris and Ed Tokarski on Saturday, while his cousin, (Blake, although I forgot his name but he looks exactly like his Aunt Katie) attended on Sunday with Ed and Chris. This little boy is the son of sister Megan Tokarski and her husband.
—SCHNITZEL NIGHT—
Every first Wednesday of the Month - 5:30pm to 7:30pm

A Delicious Schnitzel Dinner
(Includes Two Side Dishes Plus a Salad, Bread & Butter and Coffee or Tea)

Wednesday, November 1
Wednesday, December 6
$11.00 for adults | $5.00 for children
(Dessert is Available for Purchase | Cash Bar)

Have a great dinner with the Schnitzel-Boy at the UNITED GERMAN HUNGARIANS

—PENNY PARTY—
The Monthly Schnitzel Nights will be held on November 1st and December 6th. The Women of our club are in charge of these events (and many men help too). I can’t believe that there are only two more Schnitzel Nights this year. Then it is actually 2018! The Women will be having their Annual Fall Penny Party on Wednesday, November 15th. Call soon as this event fills up quickly. Reservations will be taken by Lisa Fricker (215-500-0757) and Emily Fricker (267-470-4828). New or unused items will be accepted as donations. Just bring them to the club on a Tuesday night when the dance group practices or give them to any women of the club. Who are the women of our club? The present female dancers, the mothers and grandmothers of these dancers who are mostly former dancers also.

—KIRCHWEIHFEST—
“Buwe, Was Ham’r Heit?”

These words will forever ring in my heart. It was at a Kirchweih when I was around 15 years old that I first danced with the German Hungarian Group. It was not at our club, but at another hall in Philadelphia. It was what I guess the group now calls “a job”. Kirchweih has always been my favorite event of the year, no matter how large or how small the event. The entrance March with the beribboned Strauss, the flower decorated men’s hats, their black vests, the girls’ beautiful white costumes, the Spruch, the Kirchweih polka, the winner’s dance of honor. You’ve never been at a Kirchweih? Or not for a long time! Come, on Saturday November 11th. Enjoy the boys and girls, men and women of our Cultural Group perform. There is a delicious dinner included also. Meet old and new friends. Have fun as we, the German Hungarians, remember our past.

(Beef Goulash)

—OKTOBERFEST—
Our Oktoberfest was a huge success, although we could have had more people on Sunday. However, many attended and enjoyed the Heimatklänge Band, our dancers, and the Kirko Brothers Band on Saturday. Our dancers were fit and performed marvelously while the musicians of both bands played their hearts out. When the dancers performed, the upper platform was surrounded with people gathering around to enjoy the intricate steps. Our Children’s Group, though very young, are well trained and enjoy dancing with the adults. They perform with faces aglow and pride in their hearts.

The food stands were busy throughout the day as the purchasers enjoyed hamburgers, hot dogs, French fries, weisswurst, German Hungarian wurst and sauerkraut, delicious potato salad and fruit cakes along with a few other delicious items.

Many young people attended as well as many families as there was fun for young and old alike. Although we opened on both days at 12 noon, people usually looked for seats shortly before the bands began to play. Earlier they talked to old friends whom they were happy to see again or they got something to eat and enjoyed eating in the food area.

On Sunday, our dancers and the Donauschwaben Philadelphia and Trenton performed. In recent years our dancers and the Donauschwaben group have become friends and a few of their dancers also belong to our group. The common interest in our same background and history have brought both groups together.

Janet Malofiy, our president, welcomed all especially the members of the various clubs and organizations who attended. A Beer Tapping took place with Heinz Taubenberger making the first Tap. All officials and special guests got a glass of delicious beer which I must say I also enjoyed since this is the only beer I drink all year. The Philadelphia Steuben Parade Princesses spoke a few words and invited all to the parade in Fox Chase-Rockledge on October 1st.

There were soccer games throughout the day with men, women, and youth. Unfortunately, the most important game of the day – UGH Majors I vs. VE Majors I – was held at Erzgebirge Club at 4 PM and the winner not announced until around 6:30 PM. WE WON! This was an important cup game. Later, many returned to our club and continued to celebrate OKTOBERFEST with us. Overall, it was a wonderful weekend, everyone had a good time and we look forward to our next important celebration on November 11, THE TRADITIONAL GERMAN HUNGARIAN KIRCHWEIHFEST. See you all then!

Beef Goulash

3 tablespoons oil
2 pounds boneless chuck steak, trimmed of all fat and cut into 1-inch cubes
2 large-size onions, finely chopped (at least)
1 clove or teaspoon garlic minced
Water
Kosher salt
Pepper
Hungarian paprika
Hot Hungarian paprika

UTENSILS: 3-quart heavy saucepan or Dutch oven
Wooden spoon

Here’s how this goes. Oil goes down in the pan with the garlic. Let that sauce covered for five minutes on medium-low. Get the meat out and trim any pieces that come too big. (I buy usually pre-cubed stew meat because it saves time) Salt, pepper, and paprika goes down on the meat then you set that aside. Back in the saucepan I put the onions in. You want to have those cuts into nice uniform pieces before you start (quick tip: pre-chopped frozen onions in bags are a great way to shorten cooking time when in a pinch. Keep a few bags in the freezer when goulash-ing on a whim.) Cover the onions and sweat those as well. The longer the onions sweat the better, keep the heat low so they don’t burn. In prime situations, I’d like to sweat them at least a half hour.

Next comes kosher salt, black pepper and paprika to the pan. I like to get the onions nice and red and that usually means you have enough paprika but you still need another spoonful or two. (quick tip: if you like things spicy, a little bit of hot paprika or cayenne adds a kick to this. Use sparingly as you don’t want to smoke your dinner guests out) Let the onions with spices sweat another five minutes before you drop in the meat in.

Here’s where some personal preference comes in. You want to add a little water to the pan, but not too much. You don’t want your goulash swimming, it’s not a goulash-soup after all (that’s another recipe) Some use a little red wine at this stage. Cover and cook on low heat for around 2 hours. Low and slow is the key as you want the meat to be tender on the table. You also want the meat to have plenty of time to take on the taste of the paprika, the onions, garlic, and vice versa.

Here’s where you want to taste the broth, the meat and add salt to taste. You never want a goulash too bland or too salty.

Serve over elbow noodles, or homemade dumplings and with a nice crusty bread.

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KIRCHWEIHFEST
At the United German Hungarians
Saturday, November 11, 2017
The Most Beautiful Day of the Year!

DANCING PERFORMANCES
Our Cultural Group
In Banater Schwaben Tracht
Dancing with the Decorated Rosmarein Strauss

MUSICAL ENTERTAINMENT
Die Heimatklänge Orchestra
From 7:00PM to 11:00PM
Providing “Sounds from Home”

The Most Important Traditional German-Hungarian Festival Celebrated at our Clubhouse

Tickets: $35.00
Includes dinner & a glass of the Kirchweih wine
Children (ages 6 to 12): $15.00 | Children (ages 5 & under): Free
Doors open 5:30PM | Buffet dinner including roast pig 6:30PM

Reservations Required:
Lisa Fricker 215.500.0757
lhfricker@hotmail.com

United German Hungarians
4666 E. Bristol Road | Oakford, PA | 19053 | 215.357.9851
UGHclub.us | Facebook.com/GermanHungarians | Twitter.com/UnitedGHSoccer