

ALSACE NEW YORK

News Bulletin of L'Union Alsacienne of New York
and the Friends of Alsace in America

CHRISTMAS MARKET 2019

The bureau of the Union Alsacienne de New York met the representatives of the Townhall of Strasbourg as well as of the Bureau of Tourism of Strasbourg recently at Gabriel Kreuther's restaurant on Bryant Park to discuss the coming of the Strasbourg Christmas Market in New York this year.

The bureau is busy getting the project on its feet. We were fabulously received at the restaurant Kreuther and were offered Cremant d'Alsace, flamekuche and other fantastic hors d'oeuvres as we discussed this extraordinary coming event. Alsatian chef Antoine Westermann was present as well with his wife Patricia.

The Christmas Market of Strasbourg, reputed all over Europe, is one of the most important events every year in France. Since 1570, it opens up every year in Strasbourg as the kristenkindmarik through the streets of the old town of Strasbourg. The oldest market in France and one of the oldest in Europe as well, it has won the award of the " Best Christmas Market " in 2014 and 2015 in France and attracts more than 2 million people per year.

The magical wonderland of Christmas is created along its alleys, with festoons and garlands, decorated wreaths, ornaments, hand made toys and pine trees catching the eye and warming the hearts of visitors. Everywhere the smell of cinnamon, spices

and mulled wine fills up the air, rejoicing attendants and lifting their spirits as they stroll through the streets of Strasbourg . With a glass of hot wine in hand, people stop at the different vendors to taste bredele, these unique Christmas biscuits made with butter,



nuts and spices, one of the most appreciated delicacies of Alsace along with other popular Alsatian treats. In the heart of Manhattan, you will be able to take part to the tradition just as if you were in Strasbourg, preparing yourself for Christmas according to Alsatian customs and taking part of the spirit of sharing typical of the season.

After the success of the Christmas market in Tokyo in 2009 and 2010, Moscow in 2012 and 2013, Peking in 2015, Tapei in 2016 and Seoul in 2017, it is high time that Alsace and its special Christmas Market be offered to

the New York public and its 50 millions visitors.

On Madison Square Park, an iconic area in the heart of Manhattan, at the foot of the legendary Flatiron Building, you may have admired already in recent years the highest natural Christmas tree of New York (37 feet) decorated by the city of Strasbourg in 2014 with 34 holiday ornaments of an exceptional value.

The Christmas Market of Strasbourg, nestled in the heart of Manhattan, will be recreated in the purest Alsatian tradition with all the charm that has made its reputation. Artisanal products such as Kesh fabric, pottery, wooden toys, hand made ornaments will be offered in 30 traditional chalets especially imported from Alsace.

Lighting and decorations that take the heart of visitors every year in Strasbourg will be recreated for the joy of New York visitors. You will also find flamekuche, kougelhops, bretzels, stollen, fruit breads but you will also be able to learn how to create these culinary wonders in special bredele ateliers and tastings. Expect activities for children with the creation of ornaments, make up, art. In the heart of Manhattan, everyone will be able to take part to the tradition of preparing for Christmas according to Alsatian customs and participate in the spirit of sharing typical of the season.



Also included will be a showroom exhibiting Alsatian excellence with an introduction to the most representative companies of Alsace. You will also be able to admire the fabrics of Ribeauvillé which have had the honor to have been selected for the private lodgings of the Obamas in the White House.

You will be able to visit a full size, gingerbread Hand and Gretel house and to taste fine wines and traditional beers of Alsace in two different bars.

Expect shows, music, dancing, animations, to help you discover all the popular Alsatian traditions. A show of aquatic orgues with a light and sound performance will also be there and French popular music from Edith Piaf, Charles Trenet, an ambiance of accords and Barbarie organs will add to the magic of the festivities.

After all Alsace is also France. Locomotives with hot chestnuts just like in France will be standing at corners in the alleys and an old time

wooden carousel will be set up for children of all ages to enjoy. And of course to seal this fabulous event, an American style Christmas parade will march down the streets of New York.

We hope to see you all there. We will give you more information about this unique event in New York in the coming months.

By Patricia Wersinger

Jacques Paul Klein: an Alsatian, Messenger of Peace...

Longtime member of l'Union Alsacienne of New York, Jacques Paul Klein was born just before the beginning of WWII in Sélestat and moved with his mother to the United States in 1946. He took the Department of State Foreign Service Examination in 1969 and entered the Foreign Service in 1971.

He first served at the Office of the Secretary of State, then was posted in Germany. Two years later, he was reassigned to the Department of State and returned overseas upon assumption of diplomatic relations with the German Democratic Republic. Then, in 1977, he was reassigned as a Political Of-

ficer at the American Embassy in Bonn. After attending the National War College in 1979, he was seconded to the United States Depa-



Jacques Paul Klein

ment of Defense. He returned abroad in 1993 to serve as Political Adviser to the Commander in-Chief of the United States European Command in Stuttgart, Germany.

As part of the Dayton Peace Accords Mr. Klein was selected as Deputy High Representative for Bosnia-Herzegovina, with the rank of Ambassador.

Once retired, he served as head of three United Nations peacekeeping missions: twice in the former Yugoslav republic and once in Liberia until 2005: the mission to Liberia was then the largest United Nations mission in the world.

In recognition of Mr. Klein's service to peace, he received numerous honorary degrees and decorations.

The Union Alsacienne of New York is proud to count among its members someone with such a distinguished career.

by Francis Dubois

JEAN-LUC KIEFFER

It is with great sadness we learned of the passing of Chef **Jean Luc Kieffer** in Alsace during his new year vacation.

We first met Jean Luc in 2011 Upper West Side where he had his Picnic-Bistro d'Alsace restaurant on Broadway and 101st street.

He was always smiling and always very proud to host L'Union Alsacienne. He did host our 2012 and 2013 spring dinner. A hard worker he decided to close his restaurant upper west side in 2016 to focus on catering.

He was married and had one daughter. All his relatives are living in northern Alsace.



by

Thierry Kranzer

4 new members

Violaine Joëssel - French – born in Colmar. Doctoral student in Art History (Geneva University), specifically on American art under Jefferson presidency.

Philippe Suter - Swiss citizen. Engineer in a quantitative investment fund (Two Sigma Investments).

And their son **Nicéphore Tuân Louis-Georges Suter Joëssel**, born on January 22, 2019.



Famille Suter Joëssel



Meredith Glisson

CHRISTMAS LUNCH 2018

On December 8 th 2018 over 50 guests came together to celebrate our traditional Alsatian Christmas dinner. Our venue was Little Frog on the Upper East Side.

The owner Francois Latapie prepared a sensational meal in a festively decorated restaurant. The food was elegant and delicious; the ambiance was warm and friendly.

We were greeted by a smiley hostess and handed a glass of cremant. After a little mingling we were seated. Our plates were adorned with a beautiful menu decorated

with Alsatian dolls, the latest bulletin artfully put together by Capucine and a petit bag of bredele.

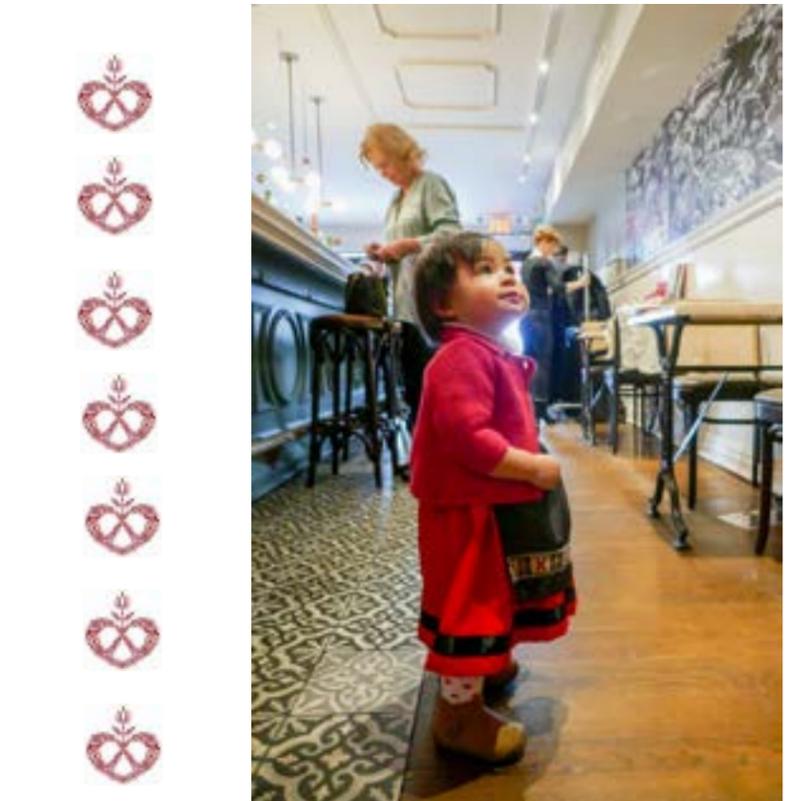
In the absence of our President, Benoit Meister, our Vice President, Francis Dubois welcomed us wholeheartedly. Denise came with her keyboard and the singing began! From French to German to Alsatian and of course finished with Hans Em Schnocheke Loch.

We had a very successful raffle thanks to the help of two lovely young girls, Charlotte and Caroline. All came and

had a good time! Babies, toddlers and the elderly were all enjoying themselves. The children ran around eating their chocolate santas.

All the guests raved about the food and the ambiance. And amazing time was had by all!

By Liliane Rubin-Braesch



The United Nations and Alsace: a true love story

The United Nations has its main headquarters in New York City since 1947. Staff members from Alsace have contributed to the United Nations since its very inception, two years earlier, in 1945. They were known as efficient, clever, hardworking, intelligent, and modest. The following account of exemplary Alsatian contributors to the United Nations is by no means exhaustive.

The presence of Alsace at the United Nations is epitomized by the figure of **Robert Muller**, who served the organization for 40 years, rising to the rank of Assistant Secretary-General. Robert Muller was a very spiritual man, and his ideas of world government, world peace, and spirituality led to the increased representation of different religions in the United Nations. He was known as "the philosopher of the United Nations." He devoted his life behind the scenes at the United Nations, and served next to two Secretaries-General in the position of Chief of Staff, focusing his energies on nurturing a better world, including working for the environment, economics, and peace. He was instrumental in the conception of many multilateral bodies including the United Nations Development Program, the World Food Programme, the United Nations

Population Fund, and the World Youth Assembly. He was the recipient of multiple awards and honors, including the Albert Schweitzer International Prize for the Humanities and the Eleanor Roosevelt Man of Vision Award. He was also nominated multiple times for the Nobel Peace Prize. Together with his wife, a former Chilean diplomat, he retired in Costa Rica, the only country without an army. There, he was appointed the first Chancellor at the only University of Peace on earth. Muller was an eminent pillar of the Union Alsacienne.

Françoise Cestac was the granddaughter of vigneron, Alsatians vintners from Eguisheim near Colmar, and the daughter of a prominent editor and artist, Paul-Martial Haeffelin. She became Director of the Translation Division in the Department of Conference Services at the United Nations. The United Nations has six official languages, and Françoise mastered three of them: French, English, and Spanish. She was also very fluent in German and managed the German section of the Translation Division. During the Cold War, Cestac succeeded to create harmonious working conditions for a multicultural staff, including Russian and Chinese staff members, under the most difficult conditions, thanks to her

Alsatian qualities of diplomacy and tact. This was no small feat. In recognition, Ms Cestac was bestowed of one of the highest French honor, Officier de la Légion d'Honneur. After her tenure with the United Nations, she served for 10 years as Special Advisor to the Mission of the Holy See to the United Nations.

Three United Nations staff members have been President of the Union Alsacienne, the eldest French club in New York. The first, **Alain Dick**, was first assigned to the Budget Division of the United Nations before becoming Deputy Chief of Protocol. This was a very delicate assignment, especially since it involved welcoming heads of state, presidents, kings, and representatives of all member states to the General Assembly. He himself married a United Nations colleague from the Philippines before retiring in Geneva. The second was **Christian Rolling**, Chief of the French Section within the Interpretation Division of the Department of Conference Services. The third, **Thierry Kranzer**, worked in the Division of Public Information in the French Section and was responsible for press releases, among other things. Rolling and Kranzer both ensured that the membership of the Union Alsacienne increased, implementing plenty of initiati-

-ves in order to gather newcomers. Highlights include the establishment of the Friends of Alsace and the yearly celebration in October of the Statue of Liberty, designed by Frederic-Auguste Bartholdi from Colmar. These major events are always well-attended.

Continuing on with our account of notable Alsatians in the United Nations, **Jacques Paul Klein** was an American Major General: born in Selestat, he came as a young child to the United States of America and joined the US forces: he played a major role in the United Nations peacekeeping missions, as Special Representative of the Secretary-General, twice leading peacekeeping missions in the former Yugoslav Republic (Bosnia and Herzegovina), and later serving in Liberia. The Secretary-

General of the United Nations at the time even mentioned that Jacques Paul Klein was his best Special Representative! This is what an Alsatian can do!



Around the world, in numerous countries, the Alsatian presence has been significant in United Nations Offices. **Francis Dubois**,

served as head of the United Nations Offices in the Palestinian Territories, in Iraq, in Algeria, and in Tunisia. Not easy posts, indeed, but trust a Strasbourg bourgeois to handle such hardship.

And finally, the Alsatian **Renaud Meyer** presently serves as head of the United Nations Office in Nepal and is being reassigned to Thailand.

Since its inception, the United Nations has made good use of the presence of many Alsatians with their bi-cultural background, their sense of duty, their intelligence,.... and their humility. They have served in many different posts and capacities at the United Nations and new members of the Union Alsacienne are encouraged to join the world organization to promote peace and a better world.

by Francis Dubois

Remembering Tomi Ungerer



about his alter ego, Mr Malparti, when he died of seeming unknown reasons.

Born in Strasbourg on November 28th, 1931, Jean-Thomas "Tomi" Ungerer was the son of an engineer and design-

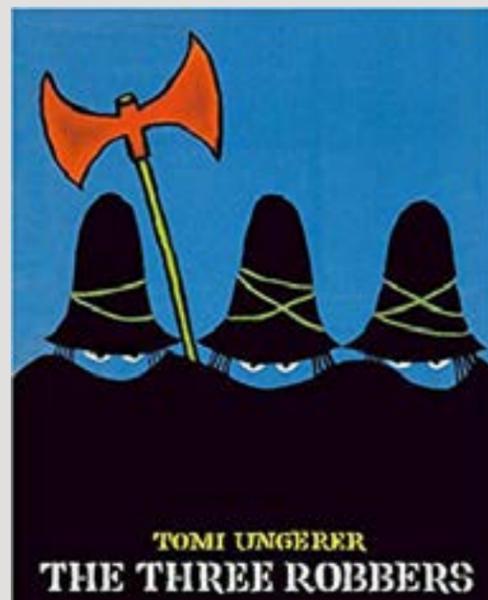
er of astronomical clocks. After his father's death in 1934, his mother moved the family to Logelbach near Colmar.

During the war years, Ungerer was forced into the Hitler Youth like all the boys of his generation. Not the best of students and already an expressive artist with a mind all of his own, he was described in these times by one of his teachers as "willfully perverse and subversive". After some time in a French regiment in Algeria, he moved to New York and worked for the New York Times, Life and Harper's Bazaar.

Inspired by the illustrations appearing

in The New Yorker magazine, particularly the work of Saul Steinberg, he started working on children's books.

His first book was published in 1957 by Harper & Row The Mellops Go Flying, and his second, The Mellops Go Diving for Treasure followed. He created more children's picture books with Harper and illustrated some books by other writers in particular Jeff Brown's 1964 classic Flat Stanley.



Cartoonist, children book creator, satirist, Alsatian born Tomi Ungerer died last month in the city of Cork in Ireland where he retreated more than 40 years ago.

Born in Strasbourg in 1931, his genius was diverse, encompassing award winning children books such as The Moon Man and The Three Robbers, political criticism and erotica.

With 140 books translated into 28 languages over his lifetime, Tomi Ungerer was the most celebrated Alsatian artist of late.

According to his daughter, he was in the middle of writing a collection of short stories



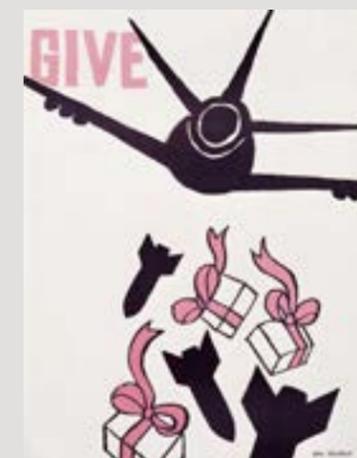
Based on the story of a boy who is crushed flat by a bulletin board and travels by-mail after slipping inside envelopes before being able to restore himself to normal size with the aid of a bicycle pump, the illustrations garnered a lot of acclaim for Ungerer and established him as a leading illustrator.

He started designing movie posters in the sixties such as the one for Stanley Kubrick's Dr Strangelove. The popular slogan for the New York State Lottery, "Expect the Unexpected" was also invented by Ungerer around that time.

While working for the The Village Voice he gathered more fame for his political posters to protest the Vietnam War and segregation.

His first erotic drawings were published in New York.

By Patricia Wersinger



ZIWELWAIA / ONION TART

(serves 6)

INGREDIENTS

ONION FILLING

1 10 min. prebaked pie crust at 400°
2-3 big chopped onions
3 tablespoons butter
3 slices of bacon

WHITE SAUCE

1 cup milk or less
1/2 cup cream
3 tablespoons flour
3 tablespoons butter
1 egg yolk
1/2 Swiss cheese
Salt, pepper, nutmeg

PREPARATION

Cook onion until golden brown. Do white sauce: melt butter, add flour, pour in cold Swiss cheese. Pour the onion in the thick white sauce. Pour onto the prebaked pie shell. Cook the bacon in water for 10 minutes to unsalt it a little bit. Cut into 1/2 inch pieces. Sprinkle on top. Cook in a hot 375° oven for 30 to 40 minutes. Serve warm just with a salad - it is very filling.



AH, THE SWEET SMELL OF ...

The onion is an Asiatic plant of the lily family. In Egypt it was so highly prized that it was worshipped. The New York public library owns a parchment showing two Egyptians watering and weeding onions.

What makes them so desirable that they have been cultivated since the earliest know time despite their strong and pungent flower and smell ?

Onions are believed to be good for the health. For example, during the World War II it was demonstrated that onion vapors on a large scale could destroy bacteria. And onion soup has been said to be a cure of a mad dog bite !!! But what is true is the onion is rich in vitamin A when eaten raw and it all the mineral salts you get when cooked.

It is hard to imagine how dull cooking without onions would be. Fortunately they are with us all year round at a very low price.

The onions's odor is due to a volatile oil which can be destroyed by boiling. After cooking, onions become mild, almost sweet.

When you peel onions they make you cry, but this can be overcome by peeling them under running water and chopping them in a closed container.

Onions vary greatly in size and in color from dark red to white. I like to use the red Bermuda onion raw for salad, hamburger or onion rings. Small young onions are best grazed to accompany a roast. For all the following dishes, just use the medium sized yellow onion.

By Liliane Rubin-Braesch



CHEESE TART

(serves 6)

INGREDIENTS

FOR THE DOUGH

200 g (1 1/3 cup) all purpose flour,
100 g (1/2 cup) cold margarine,
1 tablespoon vegetable oil,
1 tablespoon fine sugar,
1 dl (1/4 cup) cold water,
pinch of salt.

FOR THE FILLING

500 g (1 lb) fromage blanc or 16 oz ricotta cheese, drained,
1 dl (1/3 cup) heavy cream or crème fraîche,
3 eggs at room temperature,
135 g (2/3 cup) fine sugar,
40 g (3 1/2 Tbsp) Maizena or corn starch,
1 lemon,
pinch of salt.



PREPARATION

1. Prepare the pastry dough: In a large bowl, blend with your fingers the flour, sugar, margarine, vegetable shortening and salt until mixture resembles fine bread crumbs. Add gradually the cold water, mixing until a crumbly dough begin to form, but do not overwork the dough. If the dough is crumbly add more water. If it is wet and sticky, sprinkle over a little more flour. Form the dough into a ball, dust it with flour and chill it, wrapped in wax paper, for 1 hour.

2. Preheat oven to 400 degrees F (200 C). Butter a 9-in (24 cm) deep-sided ovenproof china tart plate. On lightly floured board roll the pastry dough into a circle, and line the plate with it. Prick the bottom of the pastry shell all over with a fork and chill for 10 mn before baking.

3. Wash and dry the lemon and grate the rind in a bowl. Add and mix together the drained cheese, the cream, 3 egg yolks, Maizena, sugar and vanilla sugar.

4. Beat the egg whites with a pinch of salt to the stiff-peak stage and fold them gently into the cheese mixture with a spatula.

5. Pour the filling into the pastry shell and smooth the surface with a spatula. Bake for 40 minutes or until the filling is puffed and golden. Let the tart cool before serving.

Wine Pairing Tips: Because this dessert is not overly sweet or fruity, it pairs best with more neutral whites such as Pinot Blanc, or even a sparkling Crémant if you wish to finish your meal on a fresher note.

By UnAl

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