

# ALSACE New York

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

## L'Union Alsacienne of New York in 2018

At 147, the Union Alsacienne de New York, the first and only Association of Alsacians in New York City, is thriving with new members and an agenda of activities to keep its members entertained and engaged. Founded in 1871, the aim of the association is to promote Alsatian culture, tourism, wine and traditions.

The composition of the new 10-member board for 2018 ,

elect- ed on March 7 include **Benoit Meister** as president, **Xavier Ritsch** as treasurer, **Liliane Rubin** as vice president.

This year was full of events and celebrations kicking off with the yearly Spring Lunch at the restaurant of Chef Antoine

Westermann Le Coq Rico on April 28.

During this event, the new team at the head of the Union Alsacienne that was elected last March was introduced to all the members. Benoit

andre Champeau as secretary. Sylvestre Gug, Gisele Zielinski et Thierry Kranzer will be the new Trustees.

During this lunch, Antoine Westermann who has contributed so much during his

long career to French and Alsatian Gastronomy was given a medal to express recognition for his work following Alain Soltner who was given

the same distinction last year. The Union Alsacienne was treated to a glorious lunch including Easter Asparagus, a delicious poularde and an ile flottante which was as much a pleasure to the eyes as to the palate.



Meister, the new president of the Union Alsacienne was chosen to succeed to Thierry Kranzer at the head of the Alsacians of New York. On his side, a team of motivated players include Francis Dubois et Liliane Rubin as vice -presidents, Xavier Ritsch as treasurer and Alex-

## In the TOWN HALL of STRASBOURG



In **August**, in Strasbourg, at the Town Hall ( hotel de ville) took place a special celebration of the Union Alsacienne de New York at the Town Hall ( hotel de ville) place Broglie. An Alsatian dance with participants in Alsatian garb had been organized by **Xavier Ritsch** and **Alexandre Champeau**. A speech by Julien Meyer, vice mayor of Strasbourg was especially appreciated.

## ALSACE FAN DAY !



On **June 24th**, Alsace Fan Day took place. As required by the custom, all associations of Alsations in the world ate Flamekuche (Tarte Flambée ) on that day. Yolande Haag became the god mother of the Alsations of the world for the next 2 years.

## STARS ON TV !

**Capucine Bourcart**, **Lilliane Rubin** and **Alexandre Chambeau** were interviewed by the France 3 TV station while they walked through the streets of Strasbourg, talking about New York, the Union Alsacienne and Strasbourg. The next day, **Lilliane** was also interviewed while she rode on a plow through the hops in Hochfelden answering questions about her life in New York.





## INTERNATIONAL WORLD DAYS

Every year, the Journées Internationales du Monde ( International World Days) celebrate Alsatian identity throughout the world. There are 46 Alsatian Associations like the Union Alsacienne de New York in the world. This year, 25 associations were present in Strasbourg in August. Some representatives from China, Hong Kong, Dubai, Quebec, Greece and many more spent two days together working together and having fun. The role of these meetings are to find more ways to honor Alsace in the world. **Lilliane Rubin** and **Alexandre Champeau** represented the Association of New York during the two days of meetings.



At Lilliane's house, with Alexandre Champeau and Serge Banzet

At Mittelbergheim, in late summer, **Lilliane Rubin** welcomed 17 members of the Union Alsacienne in her home. Among them were **Benoit Meister**, **Xavier Ritsch** and his father. The two had pedalled all the way from Strasbourg on their bikes, a feat of 20 miles. Every year, Lilliane treats members of the Union to a pleasant afternoon in her fabulous property in one of the most beautiful Villages in Alsace.



## BELGIAN + ALSACIANS

On **September 4th**, the Union Alsacienne joined the Belgians of New York at the Belgian Wednesdays to celebrate the friendship between Belgium and Alsace. A successful evening followed by a no less entertaining Alsace Wednesday at BXL cafe on November 21 where masses of mussels were gulped down by all members!



## STEUBEN PARADE !

In **September 15th**, the yearly Steuben Parade was a particularly enjoyable day to which participated several members. Invited every year to parade along German cultural clubs and delegations, the Union Alsacienne's presence helps to deepen the ties between the two European super states. Down Fifth avenue, they walked in the trail of Benoit Meister, president of the union,

playing The Hans in Schnockeler on the trumpet while his wife Erika trailed along with their two children. Xavier Rltsch, Mark Seybold, Capucine Bourcart and her daughter Ella were also present proudly wearing the colors of Alsace. Anne-Sophie and Sylvestre Gug pushed their new baby daughter in her carriage. Other present members included Laurence L. Pierron and Patricia

Wersinger, sporting a pair of true Alsatian braids and coiffe. Along with Xavier and Mark Seybold, Patricia was honored to carry the flagpoles of Alsace all the way up to 86th street. However dressed in an authentic folkloric costume, little Ella stole all the hearts of the spectators as she marched down 5th avenue, unabashingly pausing for applauses and cameras.





# EVENTS





## The Union Alsacienne is happy to report a lot of family happy events this year.

Member **Xavier Ritsch** on the other hand, married **Michelle Cabahug** in October in a festive ceremony in Queens Village, NY.



Member **Florian Nguyen** got married this summer in Alsace with Meredith Glisson. They had a splendid event in Rouffach!



**Chloé Kiffer** who played violin at several Christmas parties also got married in Lorraine this summer.



**Sabrina Rauch** from the Choucrouterie Theater in Strasbourg, who came to play in Choucroute Merguez in New York last year, also knotted nuptial ties this August.





Members **Sylvestre and Anne-Sophie Gug** welcomed the arrival in the world of their first daughter **Margot Emilie Gug** in April. She is today the youngest member of l'Unal !



In Alsace, **Ella Corbel**, daughter of **Capucine Bourcart** and star of the Steuben parade, got baptized at Bergholtz.



**Here are more news  
about our most active members !**

L'Union Alsacienne of New York is extremely proud that one of its most important and active members, **Francis Dubois**, has been honored in November at the French Consulate to receive "les insignes de chevalier des arts et des lettres", an incredible honor in recognition of his work promoting French culture. Congratulations Francis!

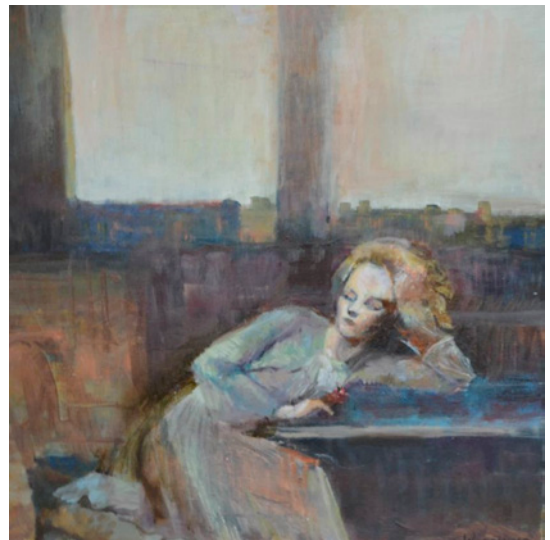




This Fall, **Capucine Bourcart** became part of the Urban Mosaic Monochromes series. Launched by #ArtOnLink, you can see it on NYC LinkNYC kiosks across New York city. While walking, riding or cycling in Manhattan, Brooklyn, Queens, Bronx or Staten Island you may catch the Monochromes on one of the 1700+ LinkNYC screens launched by # ArtOnLink.



**Patricia Wersinger** who works as a tour guide has expanded her repertoire this year to include the Middle West where she took French groups, including many Alsatian natives, delighted to discover Chicago, Detroit, Pittsburgh and the Amish Country with her. A part time artist, she was pleased that several of her paintings were featured in the popular ABC's TV series "Elementary" as part of an ongoing collaboration that started a few years ago with the TV industry. Her colourful Holiday Cards featuring humorous Alsatian folklore are available at Atazay, 499 Van Brunt, #2A, Red Hook, Brooklyn until Christmas or you can contact her through Facebook or Instagram.



*Girl dreaming by Patricia Wersinger*

**Marc Seybold** has been traveling around the United States giving lectures about artificial intelligence in several major cities as part of the Roadmap conferences. His projections for the future offer some fascinating insights into the technology of tomorrow.





## **JEAN-PIERRE SCHMITT, and his passion : the Saxophone !**

Alsacian , Jean-Pierre Schmitt works tirelessly to promote his favorite instrument , the Saxophone. Praised for his precision and elegance at the podium, conductor Jean-Pierre Schmitt was trained in the purest French conducting tradition under the tutelage of his friend and mentor, the late maestro Jean Fournet.

In France, Mr. Schmitt worked with the Conservatory Paris V youth orchestras and the International Orchestra in Paris. He has since conducted around the world as an invited guest on several occasions to lead both the Chamber Orchestra and the Philharmonic Orchestra of Macedonia, the National Orchestra of Moldova, and the State Philharmonic Orchestra of Oryol in the Russian Federation. As a true Alsacian , he is a citizen of the World.

Soon after his arrival in the United States, Maestro Schmitt was invited to conduct the Classic Chamber Orchestra of Connecticut and the New York Lawyers' Orchestra. He also lead The Monte Vista Chamber Orchestra in Texas and The Louisiana Chamber Orchestra. Schmitt is the founder of The French-American Chamber Orchestra



JEAN-PIERRE SCHMITT

in New York, performing on New York's finest stages including the United Nations, Lincoln Center, and Carnegie Hall.

Jean-Pierre Schmitt's recordings have been well received by critics and the public alike and his affinity for the art of accompanying a soloist comes through. In 2003 Schmitt recorded two concertos for cello by Josef Haydn with The French-American Chamber Orchestra and cellist Ariane Lallemand. Later, in 2008, he recorded The Classical Saxophone: A French Love Story with Orchestre Padeloup and saxophonist Javier Oviedo.

To help fulfill his passion for new and interesting projects, Maestro Schmitt co-created The Classical Saxophone Project (CSP) with saxophonist Javier Oviedo. The mission of CSP is to promote the classical, non-commercial repertoire of the saxophone. This is

accomplished through concertizing and recording with a focus on education through teaching and coaching young artists, lecturing, and conducting master classes. Merci , dear Maestro : you are a proud son of our dear Alsace.



## CHRISTMAS RECIPES

### BUTTERBREDELE

#### INGREDIENTS

500g T45 flour  
300g butter  
250g caster sugar  
2 whole eggs  
1 sachet of vanilla sugar  
1/2 sachet of baking powder

To glaze the biscuits:  
2 egg yolks

#### PREPARATION

1. Break the eggs into a bowl and add the sugar. Incorporate the vanilla sugar and stir immediately with a whip.

2. In a second bowl, mix the flour and previously softened butter, with your hands to get a dough with sandy appearance.

3. Incorporate the mix sugar and eggs and the baking powder and work the dough until you get a smooth dough. Shrink-wrap it and let it rest 1h in the fridge.

4. Mix the dough and spread it over a thickness of about 4 mm. Cut out shapes with the cookie cutter and arrange them on a plate covered with grease-proof paper.

5. Brush them with egg yolks with a paintbrush to glaze them and then put the plate in the oven at 180°C for 10 to 15 minutes.



### CINNAMON STARS

#### INGREDIENTS

For the cinnamon stars:

200 g shelled almonds  
60 g caster sugar  
100 g icing sugar  
3 tablespoons of cinnamon powder  
160 g flour  
2 egg whites

For icing:  
150 g icing sugar  
1 egg white

#### PREPARATION

1. Break the eggs into a bowl and add the sugar. Incorporate the vanilla sugar and stir immediately with a whip.

2. In a second bowl, mix the flour and previously softened butter, with your hands to get a dough with sandy appearance.

3. Incorporate the mix sugar and eggs and the baking powder and work the dough until you get a smooth dough. Shrink-wrap it and let it rest 1h in the fridge.

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## CHRISTMAS RECIPES

### MINI-LINZERS

#### INGREDIENTS

200g wheat flour  
50g icing sugar  
150g butter  
100g (unshelled) almond powder  
1 teaspoon of cinammon  
1 teaspoon of cocoa  
the grated zest of 1/2 a lemon  
1 egg  
Raspberry jam

#### PREPARATION

1. In a bowl, mix the flour, icing sugar, cinnamon, cocoa, almonds and lemon zest. Incorporate the butter pieces and sandblast the dough in your hands. Add the egg and work on the dough until you get a smooth and homogeneous dough. Put it in a plastic wrap and refrigerate it for at least one hour.

2. Preheat the oven a 180°C (electric oven). Spread the dough on a lightly floured work surface (or on a sheet of baking paper). Cut shapes with the cookie cutter (don't forget to cut full biscuits, as well as pattern biscuits). Recover the scraps and cut the dough until none is left.

3. Cook each batch for about 8-9 min. Let them cool down.

4. Put the full and hollow biscuits together with jam. Sprinkle with icing sugar.



### MULLED WINE

#### INGREDIENTS

4 cups apple cider  
1 (750-ml) bottle red wine, such as Cabernet Sauvignon  
1/4 cup honey  
2 cinnamon sticks  
1 orange, zested and juiced  
4 whole cloves  
3 star anise  
4 oranges, peeled, for garnish

#### PREPARATION

Combine the cider, wine, honey, cinnamon sticks, zest, juice, cloves and star anise in a large saucepan, bring to a boil and simmer over low heat for 10 minutes. Pour into mugs, add an orange peel to each and serve.



THANKS

## TO OUR PARTNERS !



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