



HEIMWEG

VICTORIA GERMANS FROM RUSSIA HISTORICAL SOCIETY

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Fall.2019

PRESIDENTS NOTE

When putting this newsletter together I thought I should convey to everyone that explores this communiqué that a great degree of the information herein is extracted from the internet. I do try to acknowledge the source, but of course, either it is not available or my forgetfulness gets in the way.

A GREAT BIG THANK YOU to all of those whose records I may have discovered, and used, without acknowledgment, and please forgive me.

I would like to take this opportunity to thank Helen L. for holding our annual summer Potluck - we all had a delightful time. Thank you again Helen!

Until next time.

Jean Martyn

OUR EXECUTIVE

Jean Martyn	President
bertiemycat@gmail.com	
Isidore	Vice President
Helena	Secretary
Linda	Director & Librarian
Anni	Treasurer

Can we be of assistance? Just pop a message to our email address and we will do our best to be of assistance!

PRESENTATION

Tentatively booked for the October 21st meeting Murray S. of the Victoria Computer Club with a presentation on the **new aspects** of "Familysearch.org".

A Brief History of the Black Sea Germans Since the Middle of the 19th Century

<https://sites.ualberta.ca/~german/AlbertaHistory/Odessa.htm>
The Germans from Odessa and the Black Sea

The emergence of Pan Slavism and a new Russian national identity led increasingly to criticism of the concentration of real estate in the hands of non-Slavic immigrants. In 1887, a law for foreigners was enacted which very much restricted foreigners' rights to lease and acquire property, especially in areas near the borders. As of 1871, the privileges for colonists were abolished and Russian or Ukrainian was made the official language on the German colonies.

By the end of the 19th century, lack of land and increasing political pressure had a great effect on the livelihood of Germans. Many of them decided therefore to leave the Black Sea region. As the German Empire was willing to take in only a small number of Black Sea Germans, many settlers participated with Russian and Ukrainian farmers in colonizing Siberia within the framework of the agrarian reform and founded new colonies there.

Thousands immigrated to America at the beginning of the 20th century and settled in the states of North and South Dakota and, of course, Canada.

At the beginning of the 20th century, the political and economic living conditions of the German settlers by the Black Sea continued to deteriorate. As World War I was approaching, drastic measures were adopted against German settlers. The so-called "liquidation laws" were enacted. They provided for the confiscation of property and the deportation of all citizens with Austrian, Hungarian and German heritage living within a 150 km wide strip of land along the western border. It was carried out only among the Volhynia Germans who lived closest to the western front. The laws were abolished again in 1917.

In 1917, a large part of the colonies fell to the newly founded Ukrainian Peoples' Republic. During the War, the Peoples' Republic was occupied by German and Austrian-Hungarian troops. The German colonies were under their protection, and at first this brought in a sense of ease to the situation for the German population. But coercive sanctions by the state to get food and a drastic drop in agricultural production followed the October Revolution. Further dispossession and deportation were the consequences of collectivization and robbed large parts of the rural population of their existence.

The ethnicity policies promulgated by the Soviet Union brought about an expansion of cultural freedom for the Black Sea Germans. In the 1920s the Soviet government facilitated the formation of national administrative districts where the particular mother tongues could be used as the official language. As a result, seven German national districts where Germans represented more than 70% of the population, emerged in Ukraine. However, from 1936 on, Stalin's purges led to the dissolution of national councils and districts as well as the deportation of their population.

German National Districts in Ukraine

During World War II the fate of the Black Sea Germans was determined by the swift occupation of the Black Sea region by Rumanian and German troops. While the Germans living east of the Dnjepr River were deported to Siberia, the Germans living west of the Dnjepr were initially under the protection of the German Reich. They were registered in the so-called "List of German people" which later on served as the basis for handing out German certificates of naturalization. By the end of 1943 the resettlement of Black Sea Germans from the occupied areas to the Warthe-Gau began.

Those who survived the travails of the flight were settled on farmsteads of expelled Polish people in order to "Germanize" the region. But the advance of the Red Army soon forced the settlers to

continue to fleeing westward. After the war, a large number of the Germans from the Black Sea region who had come to the western occupied zones of Germany managed to go into hiding in order to escape extradition to Soviet occupation forces and repatriation to the Soviet Union. Others were allowed to travel on to America. However, a large number of Black Sea Germans were handed over to Soviet commando units and were deported to Siberian special camps and labor camps, suffering huge losses in the process.

Martin Luther

FROM WIKIPEDIA

Born 10 November 1483 in Eisleben died- 18 February 1546 in Eisleben); was a German monk and theologian of Christianity. He is credited with starting the Protestant Reformation. As this happened, what are now called Protestant churches split from the Roman Catholic Church. He started the Lutheran Church, the first Protestant church.

In October 1517, Luther wrote his 95 Theses. Many people think that he put them on the door of a church in Wittenberg, but this is not sure. Instead, he published a copy. He presented these to church officials at Worms Cathedral. Luther called them *The Disputation of Doctor Martin Luther on the Power and Efficacy of Indulgences*. It questioned the teaching of the western Church and its ideas about penance, the authority of the Pope and the usefulness of "indulgences". At that time, the Catholic Church was selling indulgences to get out of purgatory, and go right to Heaven after Death. They were selling indulgences for money for the dead so they could go to Heaven faster.

If that was true, it would mean that poor people would not be able to go to Heaven as quickly, but that the priests in the church would be rich from selling these things. Luther thought that this was all wrong, and was against the Bible.

After studying the Letters of Paul, especially the Letter to Romans, Luther came up with an idea called "sola fide". This means that faith is the only way that people can get salvation from God. According to sola fide, this would mean that many church customs were useless, and should be cast away.

First, Luther believed that he could reform (change) the Roman Church from the inside (while still being a part of the Church) with his Theses, but the Papacy took his attitude as heresy and excommunicated him on June 15, 1520 with a paper saying he did not have their permission to go to Heaven. In October, Luther burned the paper in public, and showed he would not obey the Church unless they accepted his words.

Emperor Charles V opened the imperial Diet of Worms on January 22, 1521 to hear the case. For Luther, it was the last chance to say he had been wrong. But he did not change his mind. The Diet declared Luther an outlaw.

With the help of a friend, Luther hid in Wartburg Castle, near Erfurt. In the castle, he translated the Bible. First, he wrote the New Testament in German instead of the original Greek. Later, he translated the Old Testament into German, too. Until then, the Holy Mass and the Bible were in Latin. Very few people understood it. Most people went to Mass, and did not understand what the priest said because they did not speak Latin. Luther translated the Bible so that more people could read and understand it. That way they were no longer depending on the priest to tell them what was in the Bible, but could read it themselves.

Luther started his own church, called the Lutheran Church, with his friend Philip Melancthon. Luther died February 18, 1546.

Year Without a Summer

The year 1816 is known as the **Year Without a Summer** (also the **Poverty Year** and **Eighteen Hundred and Froze To Death**)^[1] because of severe climate abnormalities that caused average global temperatures to decrease by 0.4–0.7 °C (0.72–1.26 °F).^[2] This resulted in major food shortages across the Northern Hemisphere.^[3]

Evidence suggests that the anomaly was predominantly a volcanic winter event caused by the massive 1815 eruption of Mount Tambora in April in the Dutch East Indies (now Indonesia). This eruption was the largest eruption in at least 1,300 years (after the extreme weather events of 535–536), and perhaps exacerbated by the 1814 eruption of Mayon in the Philippines. The “Year Without a Summer” was an agricultural disaster. Historian John D. Post has called this “the last great subsistence crisis in the Western world”.^{[4][5]} The climatic aberrations of 1816 had greatest effect on most of New England, Atlantic Canada, and parts of western Europe.^[6]

North America

In the spring and summer of 1816, a persistent “dry fog” was observed in parts of the eastern United States. The fog reddened and dimmed the sunlight, such that sunspots were visible to the naked eye. Neither wind nor rainfall dispersed the “fog”. It has been characterized as a “stratospheric sulfate aerosol veil”.^[7]

The weather was not in itself a hardship for those accustomed to long winters. The real problem lay in the weather's effect on crops and thus on the supply of food and firewood. At higher elevations, where farming was problematic in good years, the cooler climate did not quite support agriculture. In May 1816,^[1] frost killed off most crops in the higher elevations of Massachusetts, New Hampshire, and Vermont, as

well as upstate New York. On June 6, snow fell in Albany, New York, and Dennysville, Maine.^[8] In Cape May, New Jersey, frost was reported five nights in a row in late June, causing extensive crop damage.^[9]

Many commented on the phenomenon. Sarah Snell Bryant, of Cummington, Massachusetts, wrote in her diary, “Weather backward.”^[10]

At the Church Family of Shakers near New Lebanon, New York, Nicholas Bennet wrote in May 1816, “all was froze” and the hills were “barren like winter”. Temperatures went below freezing almost every day in May. The ground froze on June 9. On June 12, the Shakers had to replant crops destroyed by the cold. On July 7, it was so cold, everything had stopped growing. The Berkshire Hills had frost again on August 23, as did much of the upper northeast.^[11] A Massachusetts historian summed up the disaster:

Severe frosts occurred every month; June 7th and 8th snow fell, and it was so cold that crops were cut down, even freezing the roots ... In the early Autumn when corn was in the milk it was so thoroughly frozen that it never ripened and was scarcely worth harvesting. Breadstuffs were scarce and prices high and the poorer class of people were often in straits for want of food. It must be remembered that the granaries of the great west had not then been opened to us by railroad communication, and people were obliged to rely upon their own resources or upon others in their immediate locality.^[12]

In July and August, lake and river ice was observed as far south as northwestern Pennsylvania. Frost was reported as far south as Virginia on August 20 and 21.^[13] Rapid, dramatic temperature swings were common, with temperatures sometimes reverting from normal or above-normal summer temperatures as high as 95 °F (35 °C) to near-freezing within hours. Thomas Jefferson, retired from the presidency

and farming at Monticello, sustained crop failures that sent him further into debt. On September 13, a Virginia newspaper reported that corn crops would be one half to two-thirds short and lamented that "the cold as well as the drought has nipt the buds of hope".^[14] A Norfolk, Virginia newspaper reported:

It is now the middle of July, and we have not yet had what could properly be called summer. Easterly winds have prevailed for nearly three months past ... the sun during that time has generally been obscured and the sky overcast with clouds; the air has been damp and uncomfortable, and frequently so chilling as to render the fireside a desirable retreat.^[15]

Regional farmers did succeed in bringing some crops to maturity, but corn and other grain prices rose dramatically. The price of oats, for example, rose from 12¢ per bushel (\$3.40/m³) in 1815 (equal to \$1.64 today) to 92¢ per bushel (\$26/m³) in 1816 (\$13.58 today). Crop failures were aggravated by an inadequate transportation network: with few roads or navigable inland waterways and no railroads, it was expensive to import food.^[16]

Europe

Low temperatures and heavy rains resulted in failed harvests in Britain and Ireland. Families in Wales traveled long distances begging for food. Famine was prevalent in north and southwest Ireland, following the failure of wheat, oat, and potato harvests. In Germany, the crisis was severe; food prices rose sharply. With the cause of the problems unknown, people demonstrated in front of grain markets and bakeries, and later riots, arson, and looting took place in many European cities. It was the worst famine of 19th-century Europe.^{[8][17]}

The effects were widespread and lasted beyond the winter. In western Switzerland, the summers of 1816 and 1817 were so cold that an ice dam

formed below a tongue of the Giétro Glacier high in the Val de Bagnes. Despite engineer Ignaz Venetz's efforts to drain the growing lake, the ice dam collapsed catastrophically in June 1818, killing 40 people.^[18]

Sauerkraut and Mushroom Knödel

Contributed by member Carolyn I.



- Total time: 50 minutes
- Prep. time: 10 minutes
- Cook time: 40 minutes
- Yield: about 42 to 60 Knödel (6 servings as an entree)

Sauerkraut and mushrooms are the perfect marriage in German *knödel*, Polish *pierogi*, and Lithuanian *koldunai*, and *kulebiak*.

Since these are meatless, they would be perfect for Lenten meals or for Christmas Eve supper, and fit for an ovo-lacto vegetarian. If you have any leftover filling, it freezes well.

Ingredients for the Sauerkraut-Mushroom Filling:

- 1 quart sauerkraut (chopped, rinsed, and drained)
- 2 tablespoons butter
- 1 small onion (finely chopped)
- 8 ounces button mushrooms (finely chopped)
- 1/4 teaspoon salt (or to taste, remembering that the kraut is salty)

- 1/4 teaspoon black pepper
 - OPTIONAL: 1 egg (hard-cooked, finely chopped)
- 2 tablespoons sour cream

Ingredients for the Knödel Dough:

- 2 large eggs
- 5 tablespoons sour cream
- 3 tablespoons vegetable oil
- 1 teaspoon salt
- 3/4 cup chicken broth
- 4 cups all-purpose flour

Steps to Make It

Note: while there are multiple steps to this recipe, this Knödel recipe is broken down into workable categories to help you better plan for preparation and cooking.

To Make the Filling

1. Gather the ingredients.
2. In a medium saucepan, add the sauerkraut, and cover it with water. Bring it to a boil, reduce the heat, and simmer for 20 minutes. Drain.
3. In a large skillet, sauté onion in butter until golden. Add the mushrooms and sauté for 3 minutes. Stir in the sauerkraut, salt, and pepper. Sauté until the kraut turns golden, about 20 minutes. Remove the pan from the heat and let it cool.
4. Add chopped hard-cooked egg (if using) and sour cream (you might need less sour cream if you don't use the egg or more sour cream if you do use the egg) and mix well. The consistency should be like a paste. You should be able to form it into a ball.

To Make the Knödel Dough

1. Gather the ingredients.

2. In a large bowl, combine eggs, sour cream, oil, salt, and chicken broth until well mixed.
3. Add flour and knead by hand or in a stand mixer until the dough is smooth. Wrap the dough with plastic and let it rest at least 10 minutes. Alternatively, you can put it in the refrigerator for several hours or overnight. If you are doing so, allow it to come to room temperature before rolling it out.

To Fill and Cook

1. Dust two sheets of parchment paper with flour. Roll the dough between the sheets of parchment paper to a 1/16-inch thickness.
2. Using a 3-inch round cutter (or a glass with similar diameter), cut the dough into circles.
3. Add a dollop of the filling to the center of a round, fold it over, and pinch the edges together.
4. Place the filled dough circles on a parchment-lined baking sheet and cover the knödel with plastic wrap while you continue to roll, cut, and fill the dough parcels. Be sure to gather the dough scraps, roll them out, and use them to make rounds as well. At this point, you can freeze the knödel if you don't want to cook them immediately.
5. Bring a deep pot of salted water to a rolling boil. Reduce the heat to a simmer. Drop about 10 knödel at a time into the water. Stir once so they don't stick to the bottom. When they rise to the surface, cook about 3 minutes. If your dough is thicker, you may want to cook it longer.
6. Using a slotted spoon, remove the knödel to a buttered platter. You don't want to transfer them to a colander as they will stick and tear.
7. Repeat until all of the knödel are cooked.
8. Serve the knödel with melted butter or sour cream and enjoy!

You can freeze the knödel before cooking if you want to make them ahead. Place the parchment-lined cookie sheet in the freezer. Once they are frozen, you can transfer them to a freezer bag. They can be stored for up to three months before you boil or fry them. Boil frozen knödel until they rise to the surface, about 8 minutes.

Genealogy Software

We recommend checking out some of the software reviews, and checking the software sites to see what program features interest you. Software developers often offer trial versions for you to try out.

Software Reviews

<https://www.smarterhobby.com/genealogy/best-genealogy-software/>

<http://www.toptenreviews.com/software/home/best-genealogy-software/>

<https://thegenealogyguide.com/best-genealogy-software-programs-your-top-5>

Popular Genealogy Software:

[Roots Magic](#) [for Windows]

[Legacy Family Tree](#) [for Windows]

[Family Treemaker](#) [for Mac and Windows]

[Reunion](#) [for Mac]

WEBSITES THAT MIGHT BE OF INTEREST

<https://sites.google.com/site/dmtfamilyhistory/home/volhynia>

https://library.ndsu.edu/grhc/history_culture/family/bauerletters.html

<https://search.geshergalicia.org/>

<https://genealogyindexer.org/>

<https://past-presence.com/2019/08/04/genealogy-gold-the-who-what-why-where-and-how-of-local-history-books-in-the-canadian-prairies/>

NOT SECURE

www.lostshoebox.com

<http://vgsgermansig.org/research/resources-by-topic/church-records/>