

tured materials, embroidered or laced, adorned with silver buttons and fine chains or ribbons, a perfect combination for a grand appearance.

**I am inviting you to be part of this beautiful and unusual evening of Dirndl Fashion.** So come to our Dirndl Ball and show off the traditional dress of your country/county of origin. We will judge each dirndl and give awards for the most original, most beautiful and the best self-made dirndl.

In addition to helping all women who wear a dirndl feel desirable and beautiful (and sexy, oops), the dirndl also provides a link to hundreds of years of European culture. Although all of us have adopted American values and customs, we also strive to honor and cherish the heritage and the traditions of our original homeland.



I promise you a beautiful evening – come and join us,

*(To your left a beautiful Dirndl, above an original Tracht)*



*The best way to dress up is to put on a smile.  
A smile is an inexpensive way to improve your looks.*



**REMEMBER THIS!"**

*Grandma used to set her hot baked apple pies on the window sill to cool.  
Her granddaughter's set theirs on the window sill to thaw."*

**Von der Mottr abgeschrieben:**

**Arich guti Fleischklopsle in Zwiwl Soß**  
(Very good meatballs in Onion Sauce)

- 1 pound ground beef
- ¾ cup rolled oats
- 1 egg
- ½ cup milk
- 1 teaspoon salt
- ¼ teaspoon each: pepper, thyme, marjoram
- 1/3 cup flour
- 1 tablespoons salad oil
- 1 envelope onion soup mix
- 2 cups hot water
- ¼ cup water

*Combine the ground beef, rolled oats, egg, milk, salt, pepper, thyme and marjoram. Shape into meat balls and roll lightly in the flour. Save excess flour. Heat salad oil in a large heavy skillet and brown meat balls. Dissolve the onion soup mix in the hot water and pour over the browned meat balls. Cover and cook over low heat 20-25 min. Combine the excess flour with ¼ cup of water blending until smooth. Stir into the liquid in the skillet and cook until slightly thickened. Makes 5-6 servings.*

**Richard J. Gerstner, D.D.S.**  
General Dentistry



28130 Harper Av.  
St. Clair Shores, MI 48081  
**Phone: 586.773.4550**

**I&G TOOL**  
INCORPORATED

**Sigfried Charow**  
President  
Extension 1001  
chasig@igtool.com



I&G Tool Company • 51528 Industrial Drive • New Baltimore, MI 48047  
phone 866-777-7690 • fax 866-777-0535 • http://www.igtool.com

Cartridges  
Boring Bars  
Milling Cutters  
Indexable Tool Holders  
Tool Repair • Detail Work