



— the —
Kendal-Rinteln
— Association —



Newsletter March 2013

At the Annual General Meeting held at the Town Hall in November, Philip Ball was elected as Chair following the retirement of Richard Pealing after three years in the post. Diane Innes was elected as Vice-Chair.



Can we get even more people to follow the sign to Rinteln?

After last year's big events, we are currently planning for the next two years. Ideas in the pipeline include a World War 1 History project by Queen Katherine school in conjunction with Rinteln Museum, a visit to Rinteln by a Kendal choir. There is a strong possibility that students from Rinteln will spend some time at Kendal College, getting to know how things are done in another country.

There is repeat invitation for three Kendal students to attend the Summer University week in Rinteln, whilst semi-official visits by the respective Mayors are expected to take place this year.

Die Eulenburg. Museum Rinteln

The Rinteln museum houses nearly 400m² of exhibition space covering five topics: history of the town of Rinteln, pre-and early history of the Schaumburg district, witch hunts in the Weser region, history of the Schaumburg University of 1621-1810 and the "Weser" region.

Opened in 1908, it emerged from the antiquities collections of the Rintelner teachers' college and the Association for Hessische history and geography. The museum building, the Eulenburg, is a building of special historical significance

having served from 1651 as the seat of government for the for Hessen-Kassel, part of the Schaumburg county, and later as Parliament Building and the Supreme Court.

Until 1998 the museum in Rinteln was a traditional museum, which showed in its permanent collection the people and the natural history objects from the Schaumburg district.



The actual pretext for the redesign of the museum was the need for restoration of the building. The Heritage Association of County Schaumburg decided to use the necessary work as an opportunity to effect a complete redesign for a contemporary museum. In November 2000, the museum was finally re-opened in two stages.

The museum is situated to the rear of the Rathaus. Three quarters of the exhibition can be accessed by elevator. The Museum Shop offers a wide selection of high-quality regional literature, including antique books and quality souvenirs.

John Handley

It is with great sadness that we have to report that John Handley died on Monday 25th February.



John had been a stalwart supporter of the twinning since its early days, and had made many friends in Rinteln over the years. Even to those he didn't know personally, he was recognised in Rinteln as the man with the bowler hat. His last visit to Rinteln was to the 20th anniversary celebrations at the Altstadtfest in 2012. Many visitors from Rinteln will remember him as the guide and driver for the tours of the Lake

District.

John served on the Association's committee for many years and his contributions will be missed.

Queen Katherine School Big Band

At the end of October, we received a visit from the Rinteln Fire Brigade Band, who played concerts in the Town Hall and at the Oktoberfest at QKS.

For the Town Hall concert, they were joined by the QKS Big Band, who had given up the start of their half term holiday to play in this concert which was part of the twinning 20th anniversary celebrations. QKS Band started the evenings' proceedings



with a 20 minute set, including numbers such as Splanky, Straighten Up and Fly Right, Over the Rainbow and The Chicken. The band was on top form, having had a successful concerts in the school the previous Wednesday, and the lead vocalist, George Thom, 'crooned' his way through Straighten Up and Fly Right and Over the Rainbow much to the pleasure of the audience.

The band was given a massive round of applause from the audience, and it was great to see how well appreciated the students' hard work was. Following this, many of the band members stayed on to watch the Rinteln Fire Brigade Band, which proved to be a valuable experience as many of them had never witnessed live music of this genre before.



The Association was extremely grateful for the Band agreeing to perform at this event. If you want to hear how the band sounded at the Town Hall, please visit numu.org where live recordings of all the songs they performed that evening can be found.

Enjoy the music!

www.numu.org.uk/thequeenkatherineschoolmusicdepartment

ALL ABOUT FOOD

One of the joys of staying in Rinteln is visiting the many *Bäckerei* (bakeries) in the town. Just wandering along the narrow streets amongst the 16th and 17th century half-timbered houses you will suddenly be tempted to stop and gaze at the wonderful array of “Torten” or “Kuchen” artistically displayed in shop windows. If you have an opportunity, do taste one of the German baked cheesecakes - “Kasekuchen”. Our host baked a wonderful cheesecake for us – very rich and no doubt full of calories but definitely worth the experience.

Lebkuchen – or biscuit-shaped gingerbreads – are easy to bake and fun to make with children. The biscuits are often decorated for Christmas but can be eaten all year round. Try the following recipe:

Ingredients:

250g plain flour	85g ground almonds
2 tsp ground ginger	1 tsp ground cinnamon
1 tsp baking powder	½ tsp bicarbonate of soda
Pinch each of ground cloves, grated nutmeg, black pepper	
200ml clear honey	1 lemon – finely grated zest
85g butter	



Tip dry ingredients into large bowl. Heat the honey and butter in pan over low heat until butter melts, then pour into the flour mixture along with lemon zest. Mix well until the dough is combined and fairly solid. Cover and leave to cool. Heat oven to 180C/fan160C/gas4. Using your hands roll dough into approx 30 balls – 3cm wide, then flatten each one slightly into a disk. Divide the biscuits between two baking trays lined with baking parchment, leaving room for them to expand. Bake for 15 mins, then cool on rack. To ice biscuits, mix together 100g icing sugar, 1 beaten egg white and 1-2 tbsp water to form a smooth, runny icing. Dip the top of each biscuit into the icing and spread with the back of a knife. Leave to set.



Just looking at all the different breads makes your mouth water. My favourite are the small “brotchen” – bread rolls made either from light wheat or rye cereals with a scattering of poppy seeds for decoration. Try these rolls for breakfast with sliced ham and different sliced cheeses. For those with a sweet tooth try the warm rolls with black cherry jam made in the

Black Forest region of Southern Germany. Perhaps the most well-known German bread is Pumpernickel – a rich, dark, slightly sweet bread traditionally made from one cereal – rye. You can buy the bread in small loaf shapes or ready sliced in small thin squares. Pumpernickel bread can be used as a base for a starter topped with cream cheese or cold meats – or any time!

Frances Corrie