

American Women's Club of Hamburg, e.V.

CURRENTS

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JOY of FOOD

President's Message

As an American living abroad, it feels surreal to be away from "home." Where is home for you? Is it a place? Is it a feeling?

With the results of the U.S. presidential election, sometimes I feel further away but also closer. Closer because I feel that I have an obligation to be involved with our country. Ever since AWCH member Wang-Di S. mentioned "Be an Everyday Hero", I have tried to apply this to my life. Wang-Di gave us this phrase from the Stand Up Against Human Trafficking symposium this past year. I don't know why, but this phrase stuck with me. And as the historian Fritz Stern encourages, "Individual acts of decency and courage make a difference."

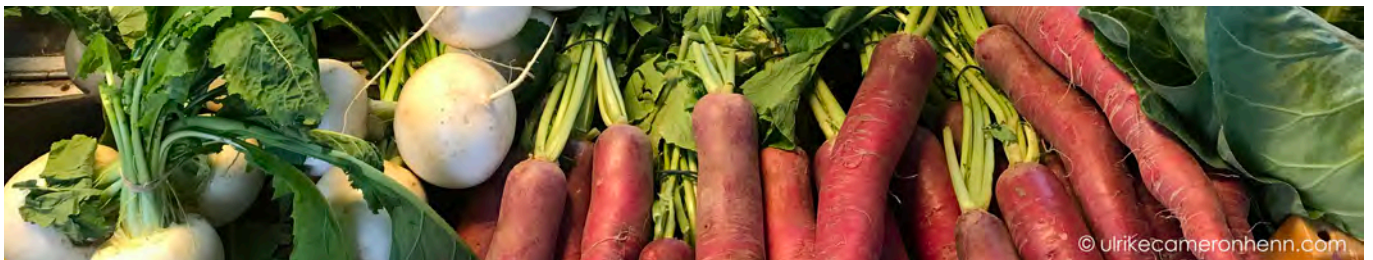
Around the time of the 9/11 anniversary in 2015, a friend posted a video on Facebook called Boatlift, An Untold Tale of 9/11 Resilience narrated by Tom Hanks. I never knew that 500,000 people were transported to safety on September 11th via boats but not just public boats; private boats, too. Boat owners volunteered and courageously helped bring a half a million people to safe shores, away



from danger. These brave folks stepped up and did the right thing. In the video, a beautiful quote, "Everyone has a little bit of hero in them...It will come out when you are needed."

I want to thank all our members for being heroes! You may be a Wonder Woman or someone behind the scenes. But know that every thing you do counts. It touches someone.

Thank you,
Marlane (Wingo) Nigbur



Dear Readers and Contributors,

Friday afternoon: with battered, bright orange saddlebags clipped onto my bike's rear rack, I am speeding down the winding, sandy path next to the Schleemer Brook towards "my" Wochenmarkt in Billstedt. Sunlight dapples the path, elder blossom scent and the sounds of running water and birds fill the air. I have to cross four streets, none of them very busy, and after about ten minutes of biking, I am there. I make a beeline for "my" stands: the local produce is best. Two stands sell eggs fresh from the farm and local honey; pots of locally grown herbs and tomato plants, farm-cured meats and local berries are all on offer. Carefully layering new potatoes, velvety green beans, heavy bunches of glistening tomatoes, dark purple oak-leaf lettuce, and paper boxes of glowing gooseberries into my bags, I feel

acutely lucky—and grateful—to be here. Summertime Hamburg is a real Schlaraffenland: a food heaven. I hope you feel the same way!

The Joy of Food is a recurrent theme in this issue of *Currents*, including the search for the best Tex-Mex food, exotic recipes from Mumbai Nights, and a report from an upcoming Art Exhibit with food at the center. What do our AWCH members enjoy most about food in Hamburg? Feast on!

A thank-you to all who have contributed with their stories, reports, and ideas to this issue.

Best wishes, Laura Otto
Content Editor

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the
butterfly
warrior

LEARN • REACH • SHINE

FAWCO Biennial Conference

Mumbai, March 30–April 2, 2017

by Carol Strametz

FAWCO's 43rd Biennial Conference held in Mumbai, FAWCO Region 11 (Asia/Pacific), was a huge success. The American Women's Club (AWC) Mumbai hosted the conference. The Conference Chairs Meenakshi Advani and Dottie Wagle, along with many gracious volunteers, worked hard for more than a year to ensure a memorable experience and received us with India-sized hospitality. The 2015–2017 FAWCO Board collaborated with the host club to put together a fully packed four-day agenda with workshop sessions, Annual General Meeting sessions, and amazing and inspiring speakers. Over 120 members attended (FAWCO, FAUSA and individual members). The AWC Hamburg had three delegates—Laura Langford, Tracy Moede and myself.

First, a few words about the host country: India, as a whole, has a total population of 1.35 billion! Mumbai has a population of over 20 million and its Dharvi slum is the third largest slum in the world, with an estimated one million people living in an area of less than one square mile. India's population is young with more than 50% below the age of 25. The poverty is brutal and intense; it makes you want to reach out and help make a difference. The conference delegates were delighted to learn that three of the FAWCO Foundation's charitable grants were awarded to projects in India: American Women of Surrey-Hope Through Education went to the Rural Development in Anupshahr, India; American Women's Group (AWG) Languedoc-Roussillon went to Feeding The World in Mumbai; and AWG Paris

went to Youth Transforming in Galtare in India. An admirable goal of the AWC Mumbai is to engage in providing equal opportunity for disadvantaged girls and women in Mumbai, which is reflected in their generous support of seven Mumbai charities through funding and volunteer work.

"The Butterfly Warrior: Learn, Reach and Shine" was the theme of the conference. „The Butterfly symbolizes personal transformation...from her cocoon the butterfly emerges in her unfurling glory. A symbol of grace and tenderness, she brings the awareness and energy of another way of being. The Woman Warrior is the symbol of strength, wisdom and passion. She is autonomous, independent, strong-willed and powerful! The bold colors of the wings represent the global effort to bring change. ‚Learn, Reach and Shine‘ are words that speak to the overarching theme of the FAWCO Target Program 2016–2019: Education—Empowering Women and Girls through Knowledge and Skills.“ (Official Conference text) What an excellent opportunity to learn about girls' education, women and work in India—the themes addressed by the conference speakers.

Speakers Coordinator Jodie Sovak orchestrated a group of guest speakers who were amazing and inspiring. Jodie has a personal connection to everyone she chose and emphasized that each one she chose has a unique perspective. To name a few:

- Roopa Purushothaman, keynote speaker, is the founder of Avasara Academy, a school to develop leadership qualities of India's brightest young women. The school's motto is „Empowering girls of promise to lead lives of distinction and impact.“ Her talk entitled „My Avasara Journey,“ informed us about the challenges women in India face with respect to the country's current socio-economic factors, demographics, and future growth rates. Girls in India die at a rate 50% higher than boys due to





neglect and lack of healthcare. Only 1% of girls in rural areas make it to 12th grade ... It's not about wealth, it's about mindset. Roopa holds a BA from Yale and MSc from the London School of Economics.

- Tina Trinka led the panel discussion on "Women and the Indian Growth Story" with panelists Ipsita Dasgupta and Neera Nundy. It is important to remember that India's GDP has grown 500% in the last 20 years and that there are different levels of participation of Indian women in the workforce depending on education, social class and location (city or rural areas). The theme of the discussion was helping women in India determine their own paths in life. Tina is passionate about education and has recently published her first book. She holds a bachelor's from MIT and an MA from The Wharton School.

- Neera Nundy is co-founder of Dasra, an organization building the philanthropic ecosystem of India. She has published 22 research reports on education and health. She holds a BA from Harvard Business School.

- Natasha Sharma, an award-winning children's book author, spoke on "Gender Representation and Diversity in Children's Literature." She holds an MBA and was in corporate management before writing her best-loved children's books.

To learn more about the guest speakers and their presentations, see the Conference Coverage on the FAWCO website, <https://www.fawco.org/about/conferences/mumbai-2017>. You must register and log in to view this information.

At Mumbai Masti opening night, we were introduced to another inspiring woman—Karen Doff, an American and the co-founder of the Aasha Foundation and the Sharanam Centre, a permanent residence in the Dharvi slum for 36 formerly destitute,

neglected and abandoned girls. The Sharanam girls attend regular private schools and are confident, well-adjusted children who speak English, have computer skills, and enjoy extra-curricular activities. They performed for us during the opening night ceremony. Their performance can be viewed on the Aasha Foundation Facebook page: (<https://www.facebook.com/aashafoundation/videos/10156112296432907/>)

There was an extensive and impressive offering of 75-minute workshops on themes relevant for FAWCO Member Clubs and their members:

- Several sessions focused on strengthening Member Clubs and the work of the FAWCO Reps: "Toolkit for FAWCO Reps," "Focus on Presidents' Achievements and Goals," "Forum for Club Presidents," "Working Together We Strengthen Our Clubs" and "Spreading FAWCO Fever in Your Club."
- Laurie Richardson brought us up-to-date on the work of the UN Team in „FAWCO at the UN.“ FAWCO supports the 17 Sustainable Development Goals and the Agenda 2030. For a fun, 2 ½-minute introduction to these watch "The Week in Rap Extra" video. (<https://www.youtube.com/watch?v=NVqD7MqO5Sg>)
- Lucy Laederich FAWCO Counselor joined the "US Issues: Where Do We Stand" session via Skype to moderate with the US team members.
- My-Linh Kunst, President of AWC Berlin and FAWCO Counselor, led a breakout session entitled "Women in Leadership: Leading from Within," which was about leading with your authentic self.
- Very touching, inspirational and motivational sessions "When Displacement Becomes Personal, Having a Plan" were led by Louise Greenly-Copley and Tosin Arowolaju, and "Surviving and Thriving" by Paula Lucas and Dianne Reed.
- Tara Ramaseshan—a Mumbai resident, author and public speaker—shared her passion for India's past and present in "Women Through Indian History: A Kaleidoscope of Stories."
- The FAWCO alumnae association FAUSA offered "Reversing the Culture Shock" on what needs to be done when one repatriates.
- The FAWCO Foundation offered the sessions "Target Fundraising: Get an Education!" by Mary Adams and "Hints to Successful Grant and Award Application" by Tracy Moede.

- The Face-to-Face Session gave delegates a chance to interact with all committee and team chairs.

Following are some of the highlights of the Annual General Meeting Sessions:

- The FAWCO Rep Appreciations Awards in recognition of ongoing commitment, dedication and achievement were presented to Cynthia Smith-Ayed (AIWC Casablanca), Kathi Savoury (IWC Antigua & Barbuda, not present) and Carol Strametz (AWC Hamburg). This was an absolute surprise for me. Thank you AWC Hamburg for nominating me! I am so honored to be your FAWCO Rep!
- There was great interest in the Resolutions and Recommendations 2017–2019. (<https://www.fawco.org/about/how-we-work>) These are the guidelines for FAWCO and Member Club action over the next two-year period and should be suitable for practical implementation. These have now been aligned with the mission statement.



- *Inspiring Women* FAWCO's new magazine, has been launched! (https://www.fawco.org/images/stories/inspiring-women/Inspiring_Women_vol1_iss1.pdf) Please sign up (<https://www.fawco.org/about/publications/inspiring-women>) to receive the electronic

edition. Let's put our heads together so we can have AWCH women featured!

- The redesigned FAWCO website (<https://www.fawco.org>) was launched. It now has a clearer, contemporary look and is easier to navigate. Many thanks to our Cat Conner (AWC Hamburg), Laurie Brooks (AWC The Hague) and Christine Funke (AIWC Cologne) for the hard work and labor of love.
- "Hope Beyond Displacement" was announced as the 2017–2019 Target Project. It is a Collateral Repair Project (CPR), located in Amman, Jordan. The project is a grassroots effort to bring much needed assistance to refugee women and girls and other victims of war and conflict in Jordan, referred to as "collateral damage." The presentation that Amanda Lane, executive director of CRP, gave at the FAWCO Conference in Mumbai is available as a 10-minute video (https://www.youtube.com/watch?v=IJ_dPI3StZw&feature=youtu.be) She takes us to the center of CRP and Hope Beyond Displacement in a heartfelt manner.
- The chairs of the Global Issue Teams gave impressive presentations of their work and goals. "Fight for the things that you care about, but do it in a way that will lead others to join you." (Ruth Bader Ginsburg) Slides of this presentation are posted on the website: https://www.fawco.org/images/stories/conference/Mumbai_2017/conference_materials/SA_05_FAWCO_TASK_FORCE_presentation_Mumbai.pdf (be sure to login)
- The elections of the new FAWCO Board (<https://www.fawco.org/about/who-we-are/board>) and the FAWCO Foundation Board (<http://www.fawcofoundation.org/about-us/proposed-slate.html>) were announced. Congratulations to Tracy Moede, Vice President Programs on the Foundation Board. The newly elected FAWCO President Sallie Chaballier has sent out her first quarterly issue of Connections: Letter from Headquarters. She takes time to reflect on the Mumbai Biennial Conference and to look ahead to the 2017–2019 term. Her message about FAWCO is worth the read!

A "Heart of Gold" was the theme of The FAWCO Foundation gala „fundraising“ evening, celebrating FAWCO Foundation's 50 years of giving. The guests/members adorned themselves with elegant golden attire. Fundraising for the Friendship Quilt, raffle tickets for the emerald ring, silent and live auctions, and the sale of conference souvenirs raised over \$51,100 on the evening. The FAWCO

Foundation supports the philanthropic goals of FAWCO by fundraising for and administering the programs that improve the lives of women and girls worldwide. It provides benefits to members through annual Education Awards and to Member Clubs through Development Grants. To learn about the recipients of the 2017 Education Awards, visit (<http://www.fawcofoundation.org/our-programs/education-awards-2017/2017-ea-recipients.html>) and the Development Grants (<http://www.fawcofoundation.org/our-programs/development-grants-intro/2017-development-grant-recipients.html>)

The FAWCO Interim Meeting will be held in The Hague on March 23-25, 2018. I hope that AWCH will have a big delegation. I truly believe it will be inspiring, interesting and fun! It is a fantastic opportunity to learn what FAWCO is about.



AWC Mumbai and the Sharanam Girls (Karin Doff founder of the Sharanam Girls standing far left)



FAWCO is an international federation of independent organizations whose mission is to build strong support networks for its American and international membership; to improve the lives of women and girls worldwide; to advocate for the rights of U.S. citizens overseas; and to mobilize the skills of its membership in support of global initiatives for education, the environment, health and human rights.



Name: Carol B.

Living in Hamburg/Germany since: 1963

How would you describe your shopping, cooking and eating habits?

Picky. Shop mainly for "Bio" products. Great taste.

Have they changed since you've moved to Hamburg? OR were they different when you were living in the U.S.?

All habits and interests have shifted. Quality food was always important to my life.

What do you like about food in Hamburg? OR What do you wish were different?

Wonderful variety and so different than in the "old days". Believe me—you don't know how good you've got it now!

What's your the biggest food-related challenge here?

Not really 'food', but double-active baking powder, baking soda, and waxed paper! Thick Saran-Wrap.

Is there a food you feel "homesick" for?

Sweet corn-on-the-cob!!

Do you have a tip to share around food or cooking in Hamburg?

Am thinking...have done a food-into class for newcomers in the past....

Alternative Meaning of Street Food

Living in a foreign country is often most noticeable when one starts eating. Oh, what I would I do to get some GOOD tortilla chips? And what about some baked acorn squash? Yum, like my mother used to make. Or a piece of New York cheesecake with cream cheese (aka „Philadelphia“) and not with Quark? The list goes on, but our tour in June with Hinz&Kunzt, kindly organized by Carol B, reminded us how good we actually have it. Hinz&Kunzt, a street magazine, is written, published, and sold by those who are not so lucky to have a roof over their heads. Where do these unfortunate souls find any meal, hot or cold? We were shown a few places where meals are offered—a limited number when one con-



siders how many persons are on the street. Yet, that they can still enjoy food and find solace in Street Food was demonstrated by one of their special magazine editions *Lecker auf der Hand* („Tasty Fingerfood“). It is a fine collection of stories about food, including how one longs for food from "back home". But it does not stop there—the book includes many recipes for delicious Street Food for vegans, vegetarians, and carnivores, including a few from our personal guide Chris. A great read, full of inspiration for preparing some exotic meals that may help us forget what we are missing.

- Carol H.

Mexiko Strasse leads to Tex-Mex Heaven

by Ericka Seifried

There are a few back-home hankerings that I have, that haven't easily left me or my gastric conscience (yet). One is real Southern barbecue joints (forget about it!). The other is tacos in any form, not to mention burritos, nachos with queso, chilies rellenos and flavorful carnitas. After countless attempts in this Taqueria or that *mexikanisches Restaurant*, I finally stumbled upon the most amazing food



truck one Friday night in Eppendorf. A modest food truck run by Spanish-speaking foodies was the source of the most delectable Tex-Mex I've ever had in Germany, but admittedly, by then I pretty much gave up trying. So I began following this food truck on Facebook. But only found them three or four times a year. A five-star review via social media landed me a 10% coupon on my next visit. Jackpot!

It wasn't a fly by night operation. As of February 2017, *Mexiko Strasse* has had its own four walls in the heart of St. Pauli and conveniently close to the quarter's U-Bahn station. It's got a cozy atmosphere with large windows and colorfully painted walls. The menu, which features small plates and sides, includes authentic treats like cerviches, homemade

tortilla chips, guacamole (three varieties), and white corn soup. And when you order with the friendly staff, you can speak English, Spanish or German. Take your pick!

Selfishly, I've been sending over folks who have their own persistent hankerings for this yummy spot. And, everyone says they are blown away by the authentic flavors and good service. In fact, just last week, I told member Ulrike C. Henn about it. She tried it that same week saying, "Thanks for the Mexiko Strasse tip. I went yesterday with a friend who has been living in Mexico for three years. We both LOVED IT!!!!" Maybe you'll be the next believer.



Name: Becky Tan

Living in Hamburg/Germany since: 1964

How would you describe your shopping, cooking and eating habits?

I haven't really cooked for about eight years. Now that I have lived alone for four years, I cook even less. I haven't had any butter or eggs in my refrigerator since four years.

Have they changed since you've moved to Hamburg? OR were they different when you were living in the U.S.?

I moved to Hamburg at age 23 and I had never cooked, so learning to cook Chinese seemed logical since I was starting from scratch.

What do you like about food in Hamburg? OR What do you wish were different?

I like my open-air fruit and vegetable man.

Is there a food you feel "homesick" for?

I love peanut butter, but luckily that is a staple at Asian food shops.

Name: Abby Myers

Living in Hamburg since: 2013 - part time here in Hamburg and part time in Portland, Oregon.

I have been living off and on in Hamburg since 2013. We end up traveling back and forth to the US every 8 weeks or so. Usually by the time my body and head catch up with each other and I have overcome my jet lag I am getting back on a plane.

How would you describe your shopping, cooking and eating habits?

I shop so much more often (a lot smaller fridge) and look for fresh seasonal veggies/fruits more. They are so accessible in the street booths that are always set up, as well as the traveling farmers markets that are all around town on different days. We also go out to eat more often as there are so many good places to eat around town, as well as restaurants close walking distance to my home.

Have they changed since you've moved to Hamburg? OR Where they different when you were living in the U.S.?

I go to the farmers market here in Hamburg much more often than at home, as it is close and walkable from the apartment plus it is a fun activity to do.

What do you like about food in Hamburg?

Any meal that I do not have to cook and clean up after is WONDERFUL to me!

What do you wish were different?

That I read/spoke/understood German to know what items are, or to be able to read directions on packages, which would obviously make me feel more integrated into daily life here.

What's your the biggest food-related challenge here?

Every corner has a bakery on it.....Danger Danger!

Is there a food you feel "homesick" for?

A good bagel!

Marlane's Mex-Tex Favorites

Altona / Ottensen

El Picosito, Behnstraße 23

Best Eats: Closest to traditional Mexican food as you are going to get in Hamburg. The enchiladas are good. The brown bean and black bean dip is amazing! Tacos look good but haven't tried.

Price: Mid

Alcohol: Large variety of tequilas—margaritas are good.

Chips & Salsa: Very good! They make their own tri-color chips (FYI, I got the nachos one time, and it had orange Velveta nasty cheese on top. Be careful ordering this)

Reservations: Yes, they take reservations

Eimsbüttel

Dos Amigos, Sillemstraße 74

Best Eats: Enchiladas and fajitas. Also, quesadillas.

Price: Mid

Alcohol: Cocktails and Margaritas are good!

Chips & salsa: Awesome! The salsa is good and the "con Queso picante" is delicious! (FYI, I'm not a fan of their guacamole; he uses a mix.)

Reservations: Yes, they take reservations

San Burrito, Osterstraße 165

Best eats: soft tacos and burritos. This is kind of like a fast food place but still good.

Price: Cheap

Alcohol: I think only beer

Chips & salsa: Not sure

Reservations: No

Eimsbüttel / Eppendorf

La Quesadilla, Falkenried 30

Best Eats: Black bean soup, avocado quesadilla, burritos

Price: Cheap

Alcohol: Margaritas are a bit small.

Chips & Salsa: The dips are ok. The tri-color chips are excellent.

Reservations: Not sure

Eimsbüttel / Sternschanze

Café Mexico, Weidenallee 5

Best Eats: Enchiladas, quesadillas, and guacamole

Price: Cheap to mid

Alcohol: Margaritas are good and strong but small—but did I mention strong? LOL. Nice selection of tequilas.

Chips & Salsa: Chips are good but a bit salty.

Reservations: Not sure

FYI, this place is inconsistent. I have eaten here a few times. Twice was amazing! The other—disappointing. The owner is hilarious! Really nice.

Hamburg's Perle

by Jenny Mather



We have a Max Liebermann poster in our house and when we have visitors we ask them if they'd like to see the scene shown on the picture for themselves. Of course, they say yes.

The painting is called, rather uninspiringly, *Terrasse im Restaurant Jacob in Nienstedten*. It shows the terrace where genteel folk from the turn of last century enjoy coffee and cake while sheltering under the shady trees. The hotel and its terrace overlook the Elbe, where small boats are sailing by.

Our visitors don't expect to arrive at Jacob's hotel by water but this is an exciting part of the trip. First we buy a group ticket at the Hauptbahnhof, which almost always covers all our visitors, and then we travel by U-Bahn to Landungsbrücken. From there we cross over the bridge to the water's edge and take the ferry across the Elbe to Finkenwerder. From there we step off the ferry and wait for the one which will take us back across the water to Teufelsbrücke. During both journeys we point out Hamburg's landmarks from a new, "watery" perspective. The Elbphilharmonie dominates the view and looks even more spectacular from the water than

usual, especially if the sun is shining on its many faceted windows.

From Teufelsbrücke we have a steep but short walk up the hill and arrive at the hotel ready for coffee or a nice cup of tea and a slice of extra special cake. We know the bill will be high but a special day out deserves a little indulgence. While we are enjoying the view we may be lucky enough to see a huge container ship glide by or that strange Airbus transporter plane which looks like an airborne whale pass overhead. The scene from the terrace has changed from the time of the painting, but today's view has its own charm; where would Hamburg be without its massive docks and the Airbus compound?

We return home across the Elbe again or we catch a bus that runs parallel to the water. Going by bus means that we can point out the Max Liebermann Memorial Garden, tucked away on a piece of land in Ottensen, and perhaps catch a glimpse of roses blooming there. This day trip has always been fun and is usually a highlight of our visitors' holiday with us. We in turn are proud to show off one of Hamburg's many pearls.

Mango Panna Cotta

Recipe by Manjula

Serves 8

Ingredients:

for Cream Layer

- 1 can (14 oz) coconut milk unsweetened
- ¼ cup sugar
- 1 tsp. vanilla extract
- 1 ½ tsp. agar-agar

for Mango Layer

- 1 ½ cup mango puree, (I use 1 ½ mangoes, mango should not be over ripe)
- 2 tsp. lemon juice
- ¼ cup sugar, use as needed depending on sweetness of mango
- 1 ½ tsp. agar-agar

Setting/serving dish

I use a 5-1/2" x 7-1/2" Pyrex/glass rectangle dish. You can also make them in individual serving bowls or glasses.

Method

For Cream Layer

1. In a sauce pan add the coconut milk and sugar, bring it to boil over medium heat. Boil for 3-4 minutes.
2. Dissolve agar-agar in 2 Tblsp. of lukewarm water, add agar-agar and vanilla to coconut milk, boil for about 2 minutes, mixing continuously making sure there are no lumps. Turn off the heat.
3. Whisk the milk for a few minutes and pour into the dish. Let this sit for about 25 minutes before adding the mango layer. Note: as coconut cools it will firm up like Jello. Before adding the mango layer, coconut layer should be firm but not completely set.

For Mango Layer

1. In a sauce pan add the mango puree, sugar and lemon juice and bring it to boil over medium heat. Boil for 2-3 minutes.
2. Dissolve agar-agar in 2 Tblsp. of lukewarm water, add agar-agar to the mango pulp, boil for about 2 minutes mixing continuously, making sure there are no lumps.
3. Turn off the heat, whisk for few minutes.
4. Pour the mango puree over coconut, coconut milk should be a little firm.
5. Refrigerate for about three hours before serving. Slice the panna cotta in individual serving pieces. The white and yellow layers make this look beautiful.
6. Mango panna cotta can be refrigerated for 5-6 days. Enjoy!

Recipe reference: <https://www.manjulaskitchen.com/recipes/desserts>

Name: Thelma F.

Living in Germany since: 1978

How would you describe your shopping, cooking and eating habits?

I shop at farmer's markets and supermarkets.

Were they different when you were living in the U.S.?

I lived overseas since 1969 and was used to trying new foods.

What do you like about food in Hamburg? OR What do you wish were different?

I like the abundance of good fish (HH). Kaffee und Kuchen (Germany)

What's your the biggest food-related challenge here?

Just personal food intolerances—would be the same in the USA.

Is there a food you feel "homesick" for?

No

Do you have a tip to share around food or cooking in Hamburg?

Buy seasonal!



An Exotic Indian Night at Carol's House

By Shelly Schoeneshoefer

Inspiration for the May 17 Mumbai dinner celebration was Carol S., Tracy M., and Laura L.'s attendance at the March FAWCO conference in Mumbai, India. Carol, as always, planned the event to perfection, transforming her contemporary living room into an exquisite space with oriental carpets and colorful lighting. Exotic aromas of Indian food wafted through the room. Dressed in our colorful costumes, Pat N., Marlane N., Ventia K., and I were served drinks accompanied by music, transport-



ing our fantasies to Mumbai. Our outfits alone were imaginative! Carol B's was from Saudi Arabia; Ulrike H. wore a sari she'd bought in India, and Diana P., Deborah S., Lynn H., Pat N., Suzana Z. and the rest of us wore interesting outfits from other exotic lands. A surprising number of us had been to Asia, and all with stories to tell. Teresa P. y. L. had lived in China and Singapore, WangDi S. was born in China, Carol B. had lived in several places in the Middle East, Mary F. L. had lived and worked in Indonesia, and Becky T.'s Chinese husband was from Indonesia. Many of us, including Ulrike H. and myself, had travelled extensively in the East.

We watched a very colorful presentation of the conference, which included business as well as entertainment. All three of our AWCH attendees said it was a truly and absolutely amazing week. (Please check Carol's FAWCO page for details on their projects.)

We then got put to work: Carol's granddaughter Louise and her best friend Charlotte taught us how to dance to the rhythms of Bollywood-style music.



I eyed Birgit S. and Brenda B. to get the swing of it. After "mastering" the dance lesson, dinner was served. A fabulous buffet greeted us, with a choice of "chicken tikka masala" or "lamb rogan josh" (or why not both!), plus green beans with pine nuts and cilantro mint chutney, all made by our hostess, with WangDi S. contributing the saffron rice. The naan and sugar-coated fennel seeds were bought at our hostess' best-kept secret shop, an authentic Asian store in Rissen. The two desserts, mango panna cotta and apple coconut barfi, were also made by WangDi S. The food was sooo delicious that we all had to have seconds. A resounding success! A big thank-you to Carol S. for her generosity in hosting such a lovely event.

To create an Indian event in your own home, some of the recipes are printed in this issue of *Currents*.



Cilantro Mint Chutney

Recipe Carol S.

2 handfuls of fresh coriander (cilantro) leaves
 1 handful of mint
 4 large garlic cloves
 2 cm fresh ginger
 Lemon juice and salt
 2 green peppers and 1 medium onion, coarsely chopped
 Chop everything, except the lemon and salt, then put in a blender with a wee amount of water.
 Use the lemon and salt for seasoning and garnish.



Lamb Rogan Josh

600 grams lamb (New Zealand cut called Lammhüfte Schiff, from FrischeParadies, Grosse Elbstrasse 210). (www.frischeparadies.de). The meat is very important, so do pay for quality; it makes a difference.

4 cloves, ¼ tsp. cinnamon, ¼ tsp. cardamom – ground together
 Warm 2 Tblsp. olive oil in a skillet, then heat the above spices and 2 finely sliced onions for 10 to 12 minutes or until golden brown and soft.
 Add 1 tsp. powdered ginger or 2 tsp. fresh ginger, 4 grated garlic cloves and 2 Tblsp. tomato paste
 Transfer to a blender and add a tsp. or so of water, then blend until smooth.
 Heat more olive oil in a skillet large enough for the lamb (cut into ½ inch cubes), then add 2 bay leaves and sauté, tossing until browned.
 In a separate bowl, grind 1 tsp. fennel seeds, 2 tsp. coriander seeds and ⅛ tsp. chili habanero powder (flaming-hot!), 1 tsp. piment d’espelette (mildly-hot chili powder), 1½ tsp. turmeric. Add to the other

spices.
 Then add all ingredients to the sautéed lamb and simmer for 30 minutes. Serve with saffron rice and Greek yogurt with turmeric and coriander.

Name:

Carol S.

Living in Germany since: 1970

How would you describe your shopping, cooking and eating habits?

Very international

Have they changed since you’ve moved to Hamburg?

I learned to cook in Germany.

What do you like about food in Hamburg? OR what do you wish were different?

The diversity and fantastic restaurants.

What’s your the biggest food-related challenge here?

Chocolate chip cookies with real American chocolate chips.

Is there a food you feel “homesick” for?

Biscuits, sausage and gravy.

Do you have a tip to share around food or cooking in Hamburg?

The Frische Paradies store in the Große Elbstraße 210 is great for fresh produce, fresh fish and imported meats from Argentina and New Zealand, not to mention the French poultry.

Name: Carola

Living in Hamburg/Germany since: 2008

How would you describe your shopping, cooking and eating habits?

Shop mainly on farmer’s markets; cooking simple

Have they changed since you’ve moved to Hamburg? OR were they different when you were living in the U.S.?

Ate out most of the time.

What do you like about food in Hamburg? OR What do you wish were different?

Quality is good; nothing to change

What’s your the biggest food-related challenge here?

Meat for my husband (quality, cuts)

Is there a food you feel “homesick” for?

General Tsao’s chicken (Chinese food), Maine lobster

Do you have a tip to share around food or cooking in Hamburg?

Farmer’s/green market on Isestraße (Tue. and Fri.)
 For some American foods: American Heritage, Karstadt Food Department

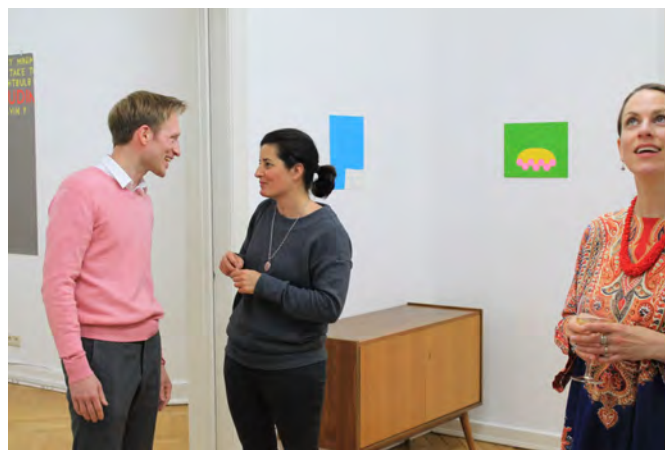
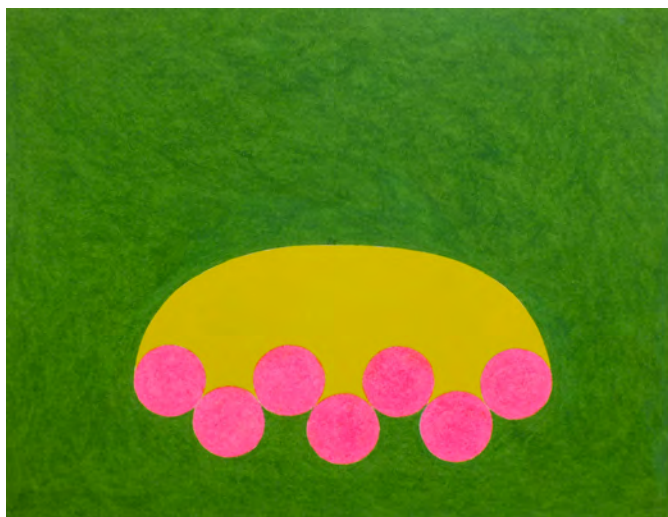
4 O'Clock Light

by Laura O.

AWCH member Diana Perry Schnelle and her husband Wolfram Schnelle are more than just art lovers: they're art world professionals who met while studying at Sotheby's Institute in London. The two have taken the unique (in Hamburg) step of creating a gallery, 4 O'Clock Light, in their private apartment in Eimsbüttel. Their goal is to bring international contemporary art to Hamburg and to support contemporary artists by exposing their work to a wider audience.



On May 4, they invited members to a special viewing of works by the New York-based artist David X. Levine. It was a wonderful and special evening; the vibrating energetic abstract artwork, presented in a simple space under pure white lights, and Diana and Wolfram's contagious passion for it somehow worked magic together to make their guests feel focused, buoyant, and very far removed from the everyday. Being in a gallery space that felt so intimate and personal was an extraordinary experience. To both of them: thank you for doing what you do and for including us in it!



Photos: Laura Otto

photo left side bottom: Oh Boy!,

David X. Levine, colored pencil on paper, 2015

Name:

Diana Perry Schnelle

Living in Germany/ Hamburg since:

2012/ October 2015

How would you describe your shopping, cooking and eating habits?

I find that I do my shopping for groceries in the multiple stores – between weekly markets, supermarkets, and smaller shops.

Have they changed since you've moved to Hamburg? OR were they different when you were living in the U.S.?

I shop more frequently in Germany, but love how easy it is to find organic food here. In the US, it always seemed more expensive to buy organic – but I haven't lived in the US for 12 years, so it's probably different now!!

What do you like about food in Hamburg? OR What do you wish were different?

Fresh fish is wonderful! I wish for a much better awareness of food allergies.

What's your the biggest food-related challenge here?

I have celiac disease, which is an autoimmune disease making it impossible to eat gluten. It is challenging and stressful to eat gluten-free in restaurants here.

Is there a food you feel "homesick" for?

Really fresh sweet corn in the summer.

Do you have a tip to share around food or cooking in Hamburg?

For others looking for gluten-free fresh bread and a full gluten-free grocery store, check out Glut'n near the Altona train station—a completely gluten-free market! Also, on Osterstraße. There's a lovely Bio Konditorei, Eichel, that has delicious gluten-free cakes—and wonderful vegan baked goods, too.

My Year of Service

by Laura S. Langford

I dedicated 2017 to Service. Little did I know what that would entail. I would be handing over the presidency of the AWCH and was very excited to help Marlane N. learn the ropes, so it wasn't going to be without the AWCH. I thought that maybe more work with FAWCO was in my future or maybe involvement in the American Club of Hamburg, but had not really thought about the Amerikazentrum with its more than 500 square meters footprint.

On January 4, however, everything changed. Rick Yoneoka, Consul General for Hamburg, asked me whether or not I was familiar with the Amerikazentrum. I had a little bit of familiarity, as the AWCH has held a few events in their facilities over the past three years, but I knew little of the other activities. I had not even heard of its nickname – the AZ pronounced the German / British way, where the “Z” is a “Zed”. I was intrigued and said that, yes, I would be interested in finding out how I could help. After all, this is my year of Service and I believe that the mission of the AZ was even more important now than ever, as the US and German relationship is likely to be strained under the new administration.

Rick proceeded to fill my calendar for the rest of January, with meetings in Berlin with the other

German American Institutes (GAIs) and the State Department Public Affairs officers, dinner with the AZ board and the very enjoyable screening of “Hidden Figures”. I got a better handle on what the AZ does too and just what would be needed to continue without Manfred Strack at the helm. The AZ has room rentals, English language courses, TOEFL and TOEIC testing, cultural programs and a 15-student afterschool American studies program. Manfred was, almost single handedly, running the AZ, obtaining grants to fund events and infrastructure, doing all bookings and contract negotiations, and even cleaning everything up.



The future needs to be different and in March, Manfred and Andrew Sola, treasurer, asked if I would consider becoming the next Chairman or as they say here, Vorsitzende. I agreed and planned our first activity, a twentieth anniversary party. At the event, we asked the members and attendees for their ideas. It was there that I met my future vice chairman, Dr. Kurt Rehkopf and on May 18th, we were elected as chairman and vice chairman and previous board members, Andrew Sola and Petra Pissulla, were also elected.

Over the coming months, we will be brightening up the facilities. We are planning new programming, for all ages. We want to know more of what the Transatlantic community wants in the way of programming for the terrific facilities. What type of programming would you like to see? Yes, the question of how to finance these activities will be important, as frankly, the cost to run the AZ is not cheap, but we will try to pool resources with other organizations. We also want to help with audience development so that the community ties can form. Let me know if you have any ideas of how the AZ can be of Service or if there are any programs you would like to see at Programming@Amerikazentrum.de or Langford@Amerikazentrum.de





Empowering Women Entrepreneurs in Today's Digital Economy

Hamburg, March 14, 2017

by Deborah Steinborn and Carol Strametz

Today's digital workforce offers both chances and challenges for women entrepreneurs. On March 14, in celebration of Women's History Month, the AWCH and the US Consulate of Hamburg sponsored a lecture on the topic as part of a broader effort to encourage female economic empowerment in Germany and farther a field.

Melissa Fisher, a cultural anthropologist and assistant professor at New York University, shared fascinating stories of the hurdles female entrepreneurs of the Baby Boomer, Generation X and Millennial generations have overcome.

Women on Wall Street in the 1970s and 80s, for instance, entered a workspace that was heavily male-dominated. They fought hard to extend equal rights into Wall Street institutions. But the 1990s and 2000s saw a whole new range of challenges as financial-technology (FinTech) start-ups developed their own new boys' club. Challenges as well as opportunities remain today.

Ms. Fisher didn't just tell engaging stories. She devoted the second half of her lecture to the importance of networks. She offered concrete examples of networking groups in finance, technology and business from which women worldwide can benefit. To name just a few: Springboard Enterprises (<https://sb.co>) is a network of innovators, inves-

tors and influencers who are dedicated to building high-growth, technology-oriented companies led by women. Ellevate (<https://www.ellevate-network.com>) is a fast-growing global network of professional women founded by Sallie Krawcheck, a banker recently named the most powerful woman on Wall Street. And Girls who Code (<https://girls-whocode.com>) is a non-governmental organization that aims to support and increase the number of women in computer science by teaching computing and programming skills to young girls.

U.S. Consul General Rick Yoneoka delivered an inspiring introduction to the lecture, and a lively discussion followed it. AWCH hopes to sponsor further events related to women's economic empowerment in coming months – particularly in the run-up to the Group of 20 Summit in Hamburg this July. Since 2015, the G20 includes women's issues on its agenda, with the goal of promoting a more gender-inclusive global economy.

Co-sponsored by the US Consulate General, Hochschule für Angewandte Wissenschaften (HAW), AWCH and Landesfrauenrat Hamburg e.V., the March 14 event drew a diverse crowd of roughly 60 women (and a few men) with backgrounds in finance, technology, music and the arts, medicine and parenting.

The Gender Equality Advantage & Panel Discussion

Hamburg, May 15, 2017

by Marlane Nigbur

A key point on the G20 agenda is women's economic empowerment. After a great first event about women entrepreneurs in the digital economy back in March, the U.S. Consul General Hamburg again sponsored a lecture on May 15. Michael Kimmel, one of the world's most renowned male feminists, held a lecture, followed by a panel discussion with Hamburg's second mayor Katharina Fegebank and American journalist Deborah Steinborn.

Michael Kimmel is one of the world's leading experts on men and masculinities. He is the SUNY Distinguished Professor of Sociology and Gender Studies at Stony Brook University. Among his many books are *Manhood in America*, *Angry White Men*, *The Politics of Manhood*, *The Gendered Society* and the best seller *Guyland: The Perilous World Where Boys Become Men*. With funding from the MacArthur Foundation, he founded the Center for the Study of Men and Masculinities at Stony Brook in 2013.

Dr. Kimmel delivered a thought provoking and humorous talk about gender equality. He spoke of obstacles to broaching the topic of gender to men, as well as the unconscious bias that members of both sexes face on a daily basis. To prove his point, he referred to Harvard economist Claudia Goldin's revealing research on "blind" orchestra auditions and their impact on female musicians. (<https://www.theguardian.com/women-in-leadership/2013/oct/14/blind-auditions-orchestras-gender-bias>) Kimmel addressed entitlement and how "privilege is invisible to those who have it." He ended his comments by stating that gender equality is good for companies, countries, women, children and men. Kimmel is optimistic that millennials – women and men alike – will strive to develop both great careers for themselves and great relationships with their partners and children. However, he stressed, everyone needs to "start talking the walk." We need a world where women can excel in the workplace but a structure to still let them be moms.

The panel discussion brought surprisingly candid and personal stories from Katharina Fegebank,

Hamburg's second mayor and senator for science, research and equality. Her mother instilled in her to "never become dependent on anyone." Both Fegebank's and Kimmel's parents, fathers and mothers alike, were inspirational role models for them, they shared with the audience. Deborah Steinborn, a journalist and member of AWCH, asked how we can put gender equality into action, which led to a discussion of gender quotas in the workplace, both in Europe and the U.S. The panel also had a hearty debate about the rising populist transatlantic movements currently on the rise.

U.S. Consul General Rick Yoneoka gave an encouraging and informative introduction on how essential women in the workforce are to economic growth, and made a convincing argument for how equal pay for women can boost gross domestic product in the U.S. and Europe.



Co-sponsored by the U.S. Consulate General, Hamburg's Hochschule für Angewandte Wissenschaften (HAW), the AWCH and the Zentrum GenderWis-sen, the event drew a crowd of over 200 attendees - one quarter represented by men. It was a very wide-ranging and informative talk and discussion. View the popular TED talk by Michael Kimmel here: (https://www.ted.com/talks/michael_kimmel_why_gender_equality_is_good_for_everyone_men_included).

InPACTO Human Rights Efforts Against Trafficking

Hamburg, May 24, 2017

by Teresa Perez y Landazuri



Laura Langford and Mércia C. Silva

When we hear “human trafficking” many of us think about kidnapping, the sale of young women into the sex industry, or maids employed by wealthy families turned into slaves. This kind of human trafficking is very often reported in the news. However, human trafficking is also a major supply chain issue. Traffickers are targeting vulnerable workers to fill labor shortages or to save costs, everywhere along the supply chain. These and other issues were the topic of a talk on May 24 given by Mércia C. Silva, Executive Secretary of *InPACTO* as an invited guest of AWC Hamburg at the Amerikazentrum. *InPACTO* (Institute Pacto Nacional) pela Erradição do Trabalho Escravo was founded 2013 in Brazil to free its country of slave labor. Mércia C. Silva discussed how Brazil is nationally

tackling human trafficking along the supply chain. As we know, this type of slavery is not unique to Brazil, thus *InPACTO* is trying to share how within a short time Brazil has made advances in this area, hoping to receive wider international support.

AWC Hamburg members were moved by the problems presented in the talk and wish Mércia success as she travels to the 2017 International Labour Conference in Geneva and the World Fair—EXPO 2017 in Astana, Kazakhstan.

A MULTICULTURAL, INSTRUCTIVE MEMOIR

What's the ultimate goal for every parent?

To raise a happy, independent child!

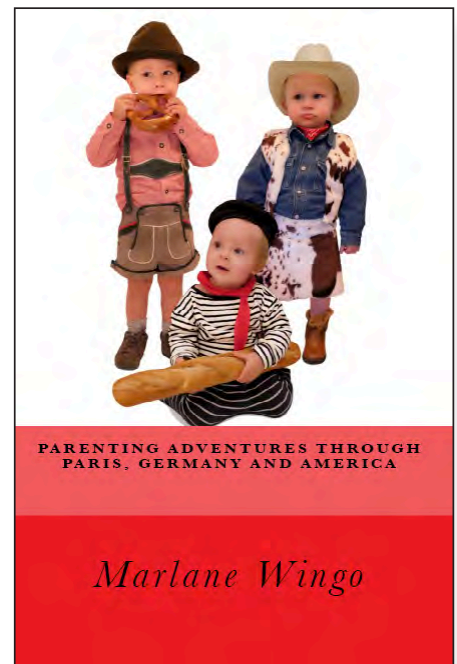
As an American living abroad, a new mom in a new country sets out to make sense of different parenting styles from Europe and America. She sports her cultured-colored sunglasses and ventures out with her son to playground playdates and gelato meet-ups. Through trial and error, she discovers how to engineer a German-American, with a dash of Parisian for good measure. *Parenting Adventures through Paris, Germany and America* is intended to help parents raise children in a non-threatening way, mixing parenting methods from around the globe.

Get ready for a worldwide escapade that gathers the best tips from a variety of cultures.

Concrete solutions that work!

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Parenting Adventures through Paris, Germany and America: A Multicultural, Instructive Memoir
by Marlane Wingo



News from the Opera Club

Visit to “Lucia di Lammermoor” by Elizabeth Riefke

Music, madness, and a water harmonica’s ethereal tones concluded the Opera Club’s spring project at a most enjoyable performance of “Lucia di Lammermoor”. Here are a few reactions from our members.

“Offstage, she is unassuming, with an easy smile, and a young mother of a 9-month old daughter. Yet she has a natural command on the center stage at Hamburg Staatsoper as the tormented Lucia, torn apart by love and duty. My most enthralling moment is the moment of the madness when she sings the famous ‘Il dolce suono’ accompanied by the unique but rare glass harmonica. Bravo, Katerina Tretyakova, our admirable Lucia!” – WangDi S.

“I loved the naked man running around on stage, after being “unclothed” (stripped?) by two other people in the cast, something I’ve never seen in 53 years of going to the Hamburg Opera. I loved discussing the opera afterwards with the group in the Ristorante Opera across the Dammtorstraße until after midnight. This opera group is so wonderful because it has something to offer everyone, including hopeless opera ignoramus like myself.” – Becky T.

“Our tenor (Atalla Ayan) and soprano (Katerina Tretyakova) were both amazing, and how exciting it was to meet both of them after the performance! I’d like to make a special comment on how fortunate we were that the glass harmonica was played, adhering to Donizetti’s original thoughts. It was just so appropriate, enhancing the pure madness of Lucia, creating a spooky, shivering and dark feeling. It added so much atmosphere to the performance - I was truly amazed.” – Teresa PyL.



Coming up in Autumn 2017: Passion, Murder - and Gingerbread Houses?

The AWC Opera Club’s new season is all planned and ready to go. This time, we will begin with two short projects to bring us through the autumn and early winter in fine musical fashion. Pietro Mascagni’s “Cavalleria Rusticana” and Ruggero Leoncavallo’s “Pagliacci” will start us off with a double dose of Italian love, passion, pride, and deadly consequences. We will get to know these two short operas at single meetings in September and October, followed by an outing to a paired performance of both at the Hamburg Staatsoper in mid-October.

“Cav/Pag” will be followed by much more family-friendly material when we turn our attentions to Engelbert Humperdinck’s “Hänsel & Gretel” in November and December. The Staatsoper Hamburg’s charming production of this classic opera is enchanting for listeners and viewers of all ages. What could be more perfect for the holiday season? For a hearty dose of opera inspiration, just contact Elizabeth R. at opera@awchamburg.org

“Cavalleria Rusticana/Pagliacci”

Meetings: Friday, September 8 & Friday, October 6

Performances: Mid-October, exact date to be determined

“Hänsel & Gretel”

Meetings: Friday, November 3 & Friday, December 1

Performance suggestion (with family and friends): Sunday, 17 December, 3:00 p.m.

Two Film Group Meet-Ups

by Becky Tan

The members of the film group met at the downtown apartment of Jenny Mather for their annual socializing on May 17. This is a chance to see, or even get to know one another, in the light of day, instead of anonymously brushing past each other in the darkness of a cinema. This tradition began as an afternoon tea at the home of Mary Wienke. This year it changed into a brunch beginning at 11 in the morning to finally end as a "tea" in the late afternoon. Many thanks to Jenny and to the 15 group members who contributed delicious food and conversation (much about film!).



On May 22, 16 film group members met in the rooms of the Landesfrauenrat for their first-ever business meeting, organized by Shelly Schoene-shoefer. Some had attended the annual tea a few days prior; for some, this was their first group meeting. Marinell Haegelin compiled a comprehensive agenda, collected from members' suggestions. For a solid, serious two hours we discussed our print media: Currents Magazine (both the future of the club magazine and our own issues dedicated to film festivals) and Hamburg Guide (contact person: Ericka Seifried). We discussed our online media: www.kinocritics.com (how should we finance

KinoCritics which costs about \$24 monthly?) www.angloinfo.com (who is our contact person now that Birgit Wahrenberg is no longer in charge?) and www.awchamburg.org (what is our relationship to the AWC Hamburg?).

Other topics were the recent International Short Film Festival in Hamburg, the Filmfest Hamburg, as well as the Berlinale, London, Sundance, Tribeca and Cleveland festivals, which have been attended by several group members. We are encouraged to investigate other film festivals in Hamburg and Germany, as well as abroad. How should we report on these festivals? We summarized the procedure for attending press showings in Hamburg and meeting deadlines. Other topics were: press identification and business cards, future film discussions and special private showings, as well as on-line screening.

After a successful two hours, the meeting was adjourned and 13 of us went down the street to Roxie Restaurant where the discussion continued on a more leisurely basis for another two hours. Becky Tan compiled minutes of the meeting with the help of Shelly and Marinell, and sent them to all group members. It was generally agreed that a second meeting should occur in the Fall, perhaps in September.

Name: Jenny M.

Living in Germany since: 2000

How would you describe your shopping, cooking and eating habits?

Sporadic. I shop when the cupboard is bare and sometimes have to force myself to eat. Thank goodness I have a husband who never complains about our meals.

Were they different when you were living in the U.S.?

I lived in the States from 1982 until moving here in 2000 and never had to worry about shops being closed. Sunday afternoon was the perfect time to do the weekly shop when the children were at home.

What do you like about food in Hamburg? OR What do you wish were different?

Wonderful chocolate and cakes; super (and inexpensive) ice cream; fabulous pork. My children salivate for grilled sausages when we visit Hamburg's Christmas markets.

I miss: Plenty of ice in a gin and tonic (as a result of my years in the States); proper fish and chips and a nice cup of tea (as a result of my British heritage.)

What's your the biggest food-related challenge here?

When we first arrived here we cooked a Thanksgiving Dinner for all the people in our block of flats. It was hard to source a turkey at that time of year and then to force it into the oven and cook all the accompanying dishes at the same time.

Is there a food you feel "homesick" for?

Fish and chips, the first thing I want when I go "home," and a pina colada on hot Summer evening, to remind me of the other "home" in the States.

Do you have a tip to share around food or cooking in Hamburg?

A sachet of Backpulver, which can be bought in the baking section of any supermarkets will turn plain flour into self-raising or cake flour. The instructions for the amount needed are on the packet.

Pleased to meet...



Marianne I.:
Former Member from 1988

Born in Washington D.C., Marianne moved to Texas and worked at NASA's Goddard Space Flight Center, where she met her now deceased husband Bernd in 1979. She was a data technician and he a physicist. They first moved to Kiel and then to Wedel. She joined the AWCH in 1988. One of her favorite activities was the *Handarbeiten* group, where she met Maria and Barbara H.-M. Both women still live nearby. Marianne told me that a sweater she never finished from way back when is still sitting in her knitting bag, and boy, does she regret having removed the arms so that she could do a better job!

It took Marianne a while to adjust to living here. She supposes it took her longer than others since she feels she needs a lot of time for such change. The German language was, and still is, a struggle for her.

Marianne loves cooking and has also a strong interest in Native American culture. For example, when we spoke she was looking forward to attending the Shihasin concert at the Trockendock in Hamburg this November. The Navajo band Sihasin performs a mix of traditional dance and song with modern music; lead singer Jones Benally has been recognized as an Indian Living Treasure by the state of Arizona.



For me, that shows what an interesting city Hamburg is, and how we see its diversity when we look at our AWC members, past and present, and their own personal histories.



Maria R.: Our Longest Continuous
AWCH Member (from 1967)

Maria, who is now 81 years old, lives with her husband Rudy in Uetersen outside of Hamburg. Maria was born in Portugal, and while working in the Franklin Hospital in San Francisco, she met and married her German husband and had two boys. It was the 1960s: an era to go and try new things, so they both decided to move back overseas to Portugal. This turned out to be a fiasco, since there were no jobs to be had, forcing them to move further north to Germany. So in 1965, they moved to Rudy's hometown Uetersen. There's even a bus stop named after his family; so long has the family been in this region. Two years later, she joined the AWCH. Maria recalls that back then, many of the members were here short term and also lived outside Hamburg. The club was small in those days. She enjoyed the *Handarbeiten* group and loved to cook for the group.

Maria also worked for 25 years with disabled children at the Heideweg Schule, which was a very rewarding experience and has taught her a lot about her current battle in her life. Maria was diagnosed at age 58 with Parkinson's disease. She has good days and bad days, but she still tries to meet with the former teachers from her school who come and pick her up and go out to eat. She says it is hard to bear with the way this disease limits her life, especially since she had always been active. But she doesn't want to complain: She feels lucky to have four grandchildren and a great-grandson. It is the children who give her courage to wake up the next day and go forward.

If anyone in the club would like to meet her, feel free to call her up and set a date. You will be surprised by her and her husband's hospitality and have a chance to learn more about her past. That's just what I did, and I am glad I made the visit -- something I would never have thought to do if it wasn't for former AWC member Marianne I.

- Shelly Schoeneshoefer

Art in the City

by Ulrike C. Henn

Food Revolution 5.0

Museum für Kunst und Gewerbe
through Oct 29

Imagine breeding mealworms and other edible insects right there in your own kitchen for a nutritious meal. The exhibition Food Revolution 5.0, at the Museum für Kunst und Gewerbe Hamburg (MK&G) sheds light on one of the most pressing issues of the 21st century: What will we eat in the future? "The explosive growth of the world's population, along with climate change, resource scarcity, hunger and over-production are placing increasing demands on human health and hygiene, while geopolitical crises are causing us to rethink our methods of food production, packaging, distribution, consumption, and disposal," states exhibition curator Claudia Banz.

The exhibit is built around four topics "Farm, Market, Kitchen and Table" covering the food cycle from the source to the final consumption.



Start a food revolution out of your kitchen!
Hive™ Insect Farm © The Living Farms

Thirty international artists and designers present their progressive ideas, pioneering visions and innovative design to solve the pressing challenges of our future.

The farm segment shows alternative agricultural methods. Students at Hamburg Technical University developed edible algae that can grow on the walls of buildings. Katharina Unger, founder of Livin Farms has invented the Hive™, the first table-top farm that will enable you to grow healthy,



Andrea Staudacher, „Andrea's Future Food Lab",
© Foto: Simon Staehli

proteinaceous and sustainable mealworms right in your kitchen. It all started when Unger left her little home village on the border between Austria and Hungary to venture into the world as an industrial designer. She ended up in Hong Kong where she realized that most of the food there was imported and almost no one knew where it came from. Therefore she started to investigate worldwide the current food system looking for alternatives. The Livin Farms' website states: "Our true passion and core value is to empower people to grow sustainable food right in their home through a highly designed and holistic approach."

If the thought of eating mealworms is too much for you, artist Carolin Schulze offers with Falscher Hase oder Bugs' Bunny (2014/15) a recipe together with a 3D printer that will print out little eatable bunnies.

This ingenious exhibit is linking up new technologies with already existing knowledge: The Danish project Greenhouse Pic shows how excess heat, carbon dioxide and nutrients from a pig farm can be put to use for a tomato-growing greenhouse connected to it.

"Edible Growth" by Chloé Rutzerveld
© Chloé Rutzerveld



The photo series One Third (2010-2012) by Austrian artist Klaus Pichler illustrates the findings of an UN study: One third of the world’s food goes to waste – the largest part thereof in the industrialized nations of the global north. Equally, 925 million people around the world are threatened by starvation. Designer Austin Stewart offers a rather whimsical concept for chicken-world: At Second Livestock (2014) chickens are living in a factory-like farm, standing on revolving discs that allow them to move as much as they want. They are made happy with virtual-reality glasses showing an idyllic farm setting. And to top it off, the consumer will be able to pick his favorite chicken for his next dinner using the farm’s web store.

Contrary to the usual pessimistic notion that there is nothing one can do, the exhibit shows that there are already a lot of ideas and visions that are waiting to be used and developed. This intelligent, thought-provoking exhibit is a must see.

All information accompanying the exhibit is also in English, including a brochure with DIY ideas and a treasure hunt.

info at: www.mkg-hamburg.de



Austin Stewart, Second Livestock, 2014, digital bearbeitetes Bild, ausgestopftes Huhn mit VR-Headset, ©Austin Stewart

Also at the Museum für Kunst und Gewerbe: Robert Rauschenberg, Posters July 14 through Oct 8



Robert Rauschenberg, Rauschenberg Overseas Culture Interchange, National Gallery of Art, Washington D.C., May-Sep 1991, Siebdruck auf silber beschichtetem Papier, 66,9 x 99,4 cm, © Robert Rauschenberg Foundation / VG Bild-Kunst, Bonn 2017

Name: Carol H.

Living in Hamburg since: 1982

How would you describe your shopping, cooking and eating habits?

As long as I do not have to do it every single day, I love to cook and enjoy good food and wine.

Have they changed since you’ve moved to Hamburg? OR were they different when you were living in the U.S.?

Too long ago to say.

What do you like about food in Hamburg? OR what do you wish were different?

When I first came here, I had to adjust to a whole new cuisine. From avocado, sprouts, red onion sandwiches on a whole-wheat bun to currywurst and pommies—I gained 10 pounds. I clearly remember the meat, potatoes, and over-cooked vegetable in the University Mensa, quite a change from the salad-orientated lunches in sunny Southern California. Things have changed here—but it was a long time coming.

What’s your the biggest food-related challenge here?

Baking. It took me awhile to figure out that the kind of flour made a big difference.

Cooking from *Bon Appetit* recipes. I couldn’t find half the ingredients, the consequence being a subscription to *Essen und Trinken*.

Keith Haring Posters

Museum für Kunst und Gewerbe
Through November 5

by Shelly Schoeneshoefer



Keith Haring (1958-1990), The Humane Society of Broward County, 1987, Offsetlithografie, 86,2 x 55,8 cm, © Keith Haring Foundation

Keith Haring was born in 1958 in Pennsylvania and learned quite early the art of cartooning and illustrating from two of his artistic influences: Walt Disney and Dr. Seuss. Influence of the latter was the main reason that I simply had to attend this press conference at MK&G.

I'd had the good fortune in the late 1980s to work as an artist at the Denver Children's Museum on an exhibition that was a tribute to Dr. Seuss. We sported the typical white painter outfits designed by Haring, and which we wore the entire time. It was one of the first interactive exhibitions, which included children actively painting and included storytelling, along with many other events incorporated to make Dr. Seuss spring to life. Alas, we had to return our outfits, and I've often wondered what became of them.

From early on, Keith Haring was not satisfied with the idea of being merely a commercial artist, so he headed to the streets of New York. Quickly making a name for himself with his bold, colorful graphic designs, he incorporated political messages accessible to everyone. He made friends with graffiti artists, musicians and writers—such as Andy War-

hol, Grace Jones, and Madonna. He was the first artist to create a "Pop Shop" where he sold his art as merchandise. We see the results of his innovations in many museums around the world, where you can buy a Monet painting on a cup or a Picasso's drawing on a scarf. This is one of the reasons this exhibition has created some controversy. Are Keith Haring's posters really art, even though they are not "originals"? During his lifetime, he was sought after by a wide range of health and humanitarian organizations and children and art museums. For the 100th anniversary of the Statue of Liberty, he organized a long mural wall painted by 900 children. He even created a special merry-go-round for an installation in Hamburg. Haring confronted the public with bold images regarding love, war, sex, freedom and tolerance, where he hoped to motivate people to take action.

This exhibition takes that step when you enter and see a photo of him distributing posters against apartheid South Africa. Haring's life was short, but during that time he gave so much. Absolutely mind-boggling is the amount of artwork he created in this short time. The exhibition includes a large number of his works, which show his diverse interests and includes a long wall of personal memorabilia, giving the viewer a vision of how his life must have been. It is an important exhibition at a time where political activism is necessary, especially as we see all the world's craziness happening on a day-to-day basis. As I went through this exhibition, I wondered what Haring would have created to counter these many issues at hand.

The exhibition is supported by the Ernst August Bester Stiftung and the Hans Brökel Stiftung for Science and Culture.



Keith Haring (1958-1990), USA celebrates UNICEF!, 1988, Offsetlithografie, 43,2 x 55,9 cm, © Keith Haring Foundation

Bill Viola: Installations

Through Sept 10

Deichtorhallen Hall of Contemporary Art

by Ulrike C. Henn



Bill Viola, Catherine's Room, 2001. Color video polyptych on five LCD flat panels mounted on wall.
Performer: Weba Garretson © Kira Perov, courtesy of Bill Viola Studio

A major exhibition by American video artist Bill Viola is presented at the Hall of Contemporary Art/Deichtorhallen to commemorate the 500th anniversary of the reformation.

The exhibit starts with the fascinating, ten-meter high video installation "Tristan's Ascension," in which the literary hero is swept upward in a lingering shower of raindrops, and "Fire Woman," in which a woman stands in black against a wall of fire. The closer you get to the installation's screen the more of a physical as well as metaphysical experience you have. The darkened Hall of Contemporary Art with its huge arched windows adds a cathedral-like setting to Viola's stunning work.

Since the early 1970s, Viola has used video to explore the central themes of human life: birth, death, love, emotion, and spirituality. Bill Viola is one of the most important contemporary artists and has been vital in establishing video as a form of contemporary art. In 1995 he represented the United States at the 46th Venice Biennale. This year Viola is showing numerous projects simultaneously at different venues, including Documenta 14, the

Grand Palais in Paris, the Museum of Modern Art in New York, and currently at the Palazzo Strozzi in Florence.

Bill Viola has an overall interest in mystical traditions, especially those of Zen Buddhism, Islam and Christianity. In 2014 he created Martyrs (Earth, Air, Fire, Water), a site-specific installation for St. Paul's Cathedral in London. In the Hall of Contemporary Art one room is dedicated to this work showing the high-definition video installation on four plasma displays effectively on opposing walls in a black room.

The exhibition also includes one of Mr. Viola's best-known works, Catherine's Room, 2001. Five small television monitors show a woman's daily routine. The simple settings and activities represent the passage of time, life unfolding in front of us. In each panel, a woman performs an action of her daily routine in real time without a cut. The installation is based on a fourteenth-century *predella* by Andrea di Bartolo, which depicts scenes from the life of St. Catherine of Siena.

The installation Dolorosa, 2000, shows two slow motion portrait-style videos of a woman and a man. The color video diptychs are two freestanding vertical LCD flat panels placed on a pedestal, framed and hinged together like an open book. Together but apart we see the immense suffering of those two people, tears running down their cheeks. Like in all of Viola's work there is no dialogue, making the suffering our own.

Ausstellungsansicht BILL VIOLA – INSTALLATIONEN
Foto: © Felix Krebs/Deichtorhallen Hamburg



Film Reviews and more...



Their Finest (Ihre beste Stunde) **1/2**

UK 2016

Opening July 6, 2017

Directed by: Lone Scherfig

Writing credits: Gaby Chiappe, Lissa Evans

Principal actors: Gemma Arterton, Sam Claflin, Bill Nighy, Jack Huston, Paul Ritter, Rachael Stirling



In 1940, the Blitz is ravaging London, and the war office is desperate to boost the country's morale. Buckley's (Claflin) penchant for fish and chips leads him to Mrs. Cole (Arterton). The British Ministry of Information proffers a proposal. With a struggling artist husband (Huston), Catrin needs a better salary to cover expenses. So, the novice screenwriter suffers Buckley's arrogance, until presented an opportunity to check out the authenticity, optimism, and poignancy of a story. A fast learner, Catrin is willing to apply creative license when push comes to shove. This sets off a string of events that leads to filming in Devon, finessing an aging ego (Nighy), winning a colleague's support (Stirling), and an unexpected conclusion. Set suppositions aside – this film defies pigeonholing. Lissa Evans' novel, *Their Finest Hour and a Half* (2009) is Gaby Chiappe's basis for her conscientiously rhythmic screenplay. Lone Scherfig adroitly, sans embellishment and sentiment, directs a stellar cast that appreciated frequent rehearsing prior to filming. Production values are solid. For the producers, establishing the film's tone was a primary concern. Scherfig finely balances the comic/dramatic interplay; the Danish auteur brought no preconceptions to the project. She thinks Arterton's generous, congenial real-life personality added dimensionality to her portrayal of Catrin. Of Nighy, producer Stephen Woolley

says, "Working with Bill is a total joy, he was born to play to [sic] Ambrose." Claflin's Buckley is Prince Charming, albeit with imperfections and misdemeanors Chiappe strove to incorporate.

It is recognized in Britain that these 1940s wartime propaganda films, like the protagonists are crafting, shaped British cinema development; Hollywood glitz and glamour became irrelevant during war. Regardless, with women at the helm *Their Finest* maintains integrity and wit while having soul, subtlety, and depth. 117 minutes (Marinell Haegelin)

Paris Can Wait (Paris Kann Warten) **

USA 2017

Opening July 13, 2017

Directed by: Eleanor Coppola

Writing credits: Eleanor Coppola

Principal actors: Diane Lane, Arnaud Viard, Alec Baldwin

Not feeling well, Anne (Lane) parts ways with Michael (Baldwin) in Cannes and they decide to meet in Paris. He continues to Budapest, and conveniently, Michael's business partner (Viard) has to go to Paris, so offers Anne a ride—more comfortable than a train he insists. However, the Frenchman's passion for food—everything is in season—good local wines, and regional landmarks require their attention along the way. This necessitates many detours, as well as countless breaks to accommodate Jacque's habit. "Are we ever going to get to Paris?"



En route, Anne and Jacque talk about their lives, themselves.

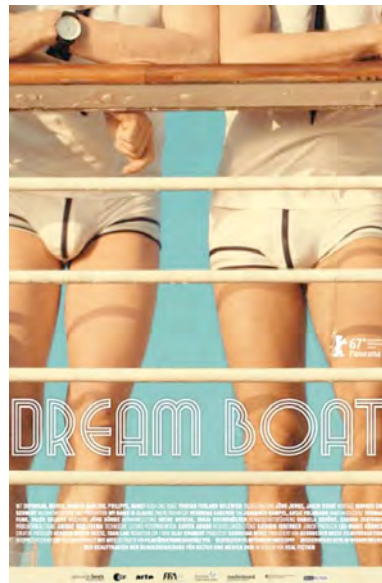
France is renowned for its cuisine, which this film attests to besides taking a dig at Americans' outlook regarding food appreciation. For the French, fresh food is important; simply prepared fare to accentuate its natural taste, and enhanced by a flavorsome wine. (Wild dandelion salad is delicious, and the enormous cheese selection is accurately depicted.)

Anyone who remembers writer-director **Eleanor Coppola's** *Hearts of Darkness: A Filmmaker's Apocalypse* (1991) documentary about husband Francis Ford's filming *Apocalypse Now* (1979) know her abilities as a filmmaker. So, "where's the beef" in this film? Production values are solid. Baldwin is seen briefly, Lane is perfunctory and Viviard commendable, but the stars are the food and countryside. If you like cute, harmless road trip movies and looking at food, you will especially enjoy *Paris Can Wait*. 92 minutes (Marinell Haegelin)

Dreamboat ***1/2
Germany 2017
Opening July 13, 2017

Directed by: Tristan Ferland
Milewski
Writing credits: Tristan Ferland
Milewski
Principal actors: Documentary

The last preparations are being made aboard the luxury cruise ship. Soft music accompanies a cabin maid at work, distributing condoms onto every bed. This is a party boat. Shortly, 3000 gay men will be arriving from all corners of the world, comprising 89 nations. This is a yearly event. Each evening is dedicated to a theme and the passengers come up with the most extraordinary costumes. But, more often than not, half-naked, well-endowed and coquett-



ish bodies are parading in front of the camera, dancing to thumping rhythms of blaring disco music. This unashamed self-display of dozens of gay men can become a bit overwhelming. Next morning a lone crew member picks up used condoms from the deck.

There is more to this documentary than looking at tanned male bodies. Director **Milewski** gives a glimpse behind the scene by introducing five very different men who freely share their views and feelings. Young Marek from Poland wants to be loved for himself and not just for his well-trained body. The shy 32-year old Dipankar feels lost and lonely among all the athletic bodies. Born in India, he now lives in Dubai for the sake of his family. Having a gay member in the family would have brought shame over his entire clan. He has never had a relationship but hopes to find the right partner on this trip. Good looking Ramzi is a Palestinian refugee. In his country he just escaped jail for being homosexual. Now he is free, having settled himself with his Belgian boyfriend. His mother must never know that he is gay. She will stop talking to him – and that would devastate him. Every week they communicate by telephone. The

serene Philippe, accompanied by his long-term partner, is from France. He moves around in a wheelchair since having suffered from meningitis 20 years ago. It amuses him to watch the high-spirited crowd and he enjoys the sort of family feeling on the boat. Party-animal Martin comes from Austria. This lively 42-year-old is HIV positive, reveling in the promiscuity on board. But he also stresses the importance of responsible protection.

No doubt, cruising on a luxurious liner reflects a superficial world. I enjoyed the glitzy images, the extravaganza and the humor. Despite the predominant testosterone-driven bodybuilder-types, there was a real mix of ages, cultures and body shapes. The open discussions about free love or old-fashioned desires for monogamy and friendship don't only apply to the gay community but are of general concern. (Birgit Schruppf)

Zum Verwechselln Ähnlich (Il a tes Yeux) ***
France 2017
Opening July 13, 2017



Directed by: Lucien Jean-Baptiste
Writing credits: Lucien Jean-Baptiste, Sébastien Mounier, Marie-Francoise Colombani

Principal actors: Aissa Maiga, Lucien Jean-Baptiste, Zabou Breitman

Sali (**Maiga**) and Paul (**Jean-Baptiste**) have a happy marriage and are the proud owners of a flower shop in Paris. They have been trying to adopt a child for quite a while and when a baby does finally come up for adoption they are over the moon - even though little Benjamin turns out to be a white baby and they are black. This is naturally not the norm and Madame Mallet (**Breitman**) from social services is on the alert. She surprises the couple with unscheduled home visits hoping to find a reason to reject them as parents. In the meantime Sali is mistaken for a nanny at the pediatrician's, at the playground, etc. And to make matters worse, Sali's traditional Senegalese family finds the situation unsettling, even shocking. The world turns out not to be as tolerant as the couple thought it would be. So we have a social comedy that sends out an important message about racism as well as about adoption in respect to the opposite of already „normal“ foreign adoptions (white parents/black child).

Although several of the characters (the grandmother especially) have terribly exaggerated roles—to the point of slapstick even—the movie succeeds in its message that the important part of adoption is that the parents love the child. (Thelma Freedman)

Das unerwartete Glück der Familie Payan or Die Wunder-same Schwangerschaft (Le Petit Locataire) **1/2
France 2016
Opening July 20, 2017

Directed by: Nadège Loiseau
Writing credits: Fanny Burdino, Julien Guetta

Principal actors: Karin Ward, Phillippe Rebbot, H el ene Vincent, Manon Kneus e, Antoine Bertrand, Stella Fenouillet



The English title says it best: *A Bun in the Oven*. Nicole visits a gynecologist, expecting to hear that she is suffering the first symptoms of menopause. This would be logical at age 49. Wrong! She is pregnant. Perhaps this could be joyful news, but Nicole's life is already too complicated and pregnancies seem to have a way of upsetting her life. For example, she had her son Vincent (**Raphael Ferret**) when she was only 15, a scandal at the time. Later she had Arielle (**Kneus e**) who, although now 27 years old, still lives like a teenager at home. Husband Jean Pierre (**Rebbot**) has been unemployed for the last two years and he has no obvious plan to change the situation. Nicole works full-time to support not only them, but also her granddaughter Zoe and her own elderly, rather ad-dled mother. That's five relatives who rely on her support, not counting her own wishes. A new baby? Fuhgeddaboutit!

The film struggles to live up to the expectation of "best French comedy tradition." There are upsets and backlashes, none surpris-

ing, but all rather repetitive. We "visit" Vincent, who is serving in the military on a submarine. New provisions are made for granny. I don't think it's a spoiler to say that you can bet on the ending and win. So, see the film (in the cinema or later on television) just to prove you were right. (Becky Tan)

Max 2 – White House Hero ****
USA 2017
Opening July 27, 2017

Directed by Brian Levant
Writing credits: Steven Altiere
Principal actors: Zane Austin, Francesca Capaldi, Lochlyn Munro, Andrew Kavadas, Reese Alexander, Carrie Genzel

"Desperate times call for desperate measures" according to security agents in the US White House. President Blake Bennett (**Munro**) and his wife, First Lady Maureen (**Genzeld**), are expecting "that crazy Kremlin cowboy" Russian President Bragov (**Kavadas**) and his entourage for an important visit. In this case, the "measures" entail full security with the help of a dog named Max, trained to sniff out any danger. Max's arrival is perfectly timed with the loneliness of 12-year-old TJ (**Austin**), the son of the president. TJ has the advantages of living in



the White House (his own private bowling alley) and his own code name (baby bird), but also the responsibilities and security-forced isolation which prevent him from experiencing any real friends, except perhaps the chef cook named Coop who says, “We x-ray everything that comes into the kitchen.” That Max is the perfect friend in more ways than one becomes clear as the film develops. Bragov arrives with his daughter Alexandra (**Capaldi**) in tow; she has long fiery red hair and a delightful accent when speaking English. Gradually Alex (as she is called) and TJ become reluctant friends after a shared moment of danger, involving spies at work, something which secret agent Thorn (**Alexander**) seems to miss. With Max’s help they begin to investigate.

Director **Levant** and screenwriter Altieri pick up on the original Max character created by Boaz Yakin and Sheldon Lettich for the film *Max* in 2015. Their excellent decision to move to the White House in this era of breaking news streaming from Washington D.C. adds to the allure of the film. The president is meeting with the Russian leader? Who would have thought? Here, they go on marathon riding matches and “raft down wild rapids like men.” Bragov bring his own chef who cooks borscht. Will they ever sit down to discuss major world problems?

The storyline of *Max 2* is quite different from the original; it can’t actually be called a sequel. Zane Austin plays TJ very well, but Francesca Capaldi as Alex steals the show. Luckily I could see it in English, so could appreciate her “Russian” accent. **Kathryn Kirkpatrick** as fat Russian security agent Olga is also someone to watch. There is action and suspense, with perhaps a short five

minutes to be bored. In the end all agree: “We may be the first family but we are family first.” Stay for the credits, where you will have the rare opportunity to see many former US presidents photographed with their dogs at the White House. (Becky Tan)

The Party ****
UK 2017
Opening July 27, 2017



Directed by: Sally Potter
Writing credits: Sally Potter
Principal actors: Kristin Scott Thomas, Timothy Spall, Patricia Clarkson, Bruno Ganz, Cherry Jones, Emily Mortimer, Cillian Murphy

Sally Potter gives us a hilarious British comedy of perfect deadpan humor. Janet (a brilliant **Kristin Scott Thomas**) has just been named Health Minister in the British Shadow Cabinet and has organized a small celebration with cultured, liberal friends, all of whom misbehave. Janet’s husband Bill (**Timothy Spall**) appears mentally ill—sitting in a chair staring blankly ahead, his mouth gaping open, and not uttering a word until nearly the middle of the film when it turns out that he was just thinking. Like much of the film, Bill’s thoughts

are upsetting to the party guests not to mention his wife. For one thing, it seems he is terminally ill. He also has another secret, which is a whopper! But secrets are the meat of this party. A lesbian pair (**Cherry Jones** and **Emily Mortimer**) squabble over an indiscretion that took place 30 years earlier. Another guest, Tom, a younger man (**Cillian Murphy**) whose wife hasn’t yet arrived, snorts coke in the bathroom constantly, while alternatively fondling a gun (stowed in a holster under his arm) and throwing it in the garbage, where Janet eventually sees it and fishes it out. The civilized, middle-aged pair, April (**Patricia Clarkson**) and Gottfried, (**Bruno Ganz**) hate each other vehemently, and are happy to tattle. In short, a great party!! Enjoy it! (Adele Riepe)

Films in August

Viceroy’s House (Der Stern von Indien) *** 1/2
UK | India 2017
Opening August 10, 2017

Directed by: Gurinder Chadha
Writing credits: Paul Mayeda Berges, Moira Buffini, Gurinder Chadha

“History is written by the victors.” After three centuries ruling India, in 1945 the last Viceroy arrives with family (**Anderson, Travers**) in tow. Lord Mountbatten’s (Bonnevillle) mission: to oversee returning India to the Indians. “The sooner the better,” Pugs (**Gambon**), and existing staff point out. The friction is volatile among Hindus, Sikhs, and Muslims and the respective political parties; instead of a united India, the Muslim leader Ali Jinnah (**Denzil Smith**) insists on a separate country, Pakistan.

Parallel action involves Aalia (**Qureshi**) and Jeet’s (**Dayal**) re-

union and their attraction deepening as tensions mount among the residence's domestic staff. Mountbatten's solution is to change the date from June 1948 to August 1947. Given the unen-



able task of drawing up new country boundaries is Sir Cyril Radcliffe (**Callow**). In record time the deed is done, albeit the independence celebrations ring hollow. "There's nothing to celebrate," says Mahatma Gandhi (**Neeraj Kabi**) as fireworks fill the sky.

Although this period is dense with facts about the existing conflicting interests, director **Gurinder Chadha**, who has a personal investment in the storyline, chose a three-prong approach for the film: maintain interest, make it well, and keep it entertaining. Shooting on location, **Ben Smithard's** camera embraces the sumptuous, vibrant visual tapestry, adorned with **Keith Madden's** costumes whether in the Viceroy's residence or along India's streets. **Valerio Bonelli** and **Victoria Boydell's** editing, accompanied by **A.R. Rahman's** music, bring all the pieces and factions together. The cast performs well: physically, the central characters eerily resemble Lord and Lady Mountbatten.

Is it historically accurate? More or less, considering a massive amount of history is condensed to 106 minutes. The script and directing go light on the harsh, traumatic facts. But then, if *Viceroy House* was not enjoyable it might not be digestible. Undoubtedly, films will follow that vigorously focus on historical components with more dramatic fervor. (Marinell Haegelin)

(another opinion)
Viceroy's House (Der Stern von Indien) ***
 UK | India 2017
 Opening August 10, 2017

Directed by: Gurinder Chadha
 Writing credits: Paul Mayeda Burges; Moira Buffini; Chadha
 Principal actors: Gillian Anderson; Hugh Bonneville; Manish Dayal; Huma Qureshi

Whatever will audiences in India and Pakistan make of this movie? As it begins we are informed that, "History is written by the victors" and as it ends we read that one of its leading characters has had an advisory role in its making. We are watching historical events from the British point of view.

Viceroy's House is an epic movie on the scale of the eighties about Ghandi, with which it is sure to be compared. This spectacle of colour and sound gives one point of view of events which took place 70 years ago. All the extravagance of the British Raj unfolds at the beginning of the movie when Lord Mountbatten of Burma, his wife and daughter arrive at the viceroy's palace, a building which is so big that it contains five hundred bedrooms. Mountbatten is the last viceroy of India and he is to end three hundred years of British rule while trying to ensure a peaceful changeover of power. Mountbatten is played by Hugh

Bonneville (who has forgotten to shake off his *Downton Abbey* aura), and his wife Edwina by Gillian Anderson. Their ceremonial entrance to their new home provides a sense of the luxurious lifestyle which past viceroys have enjoyed.

At the same time but without any ceremony Jeet (**Manish Dayal**) joins the vast household staff and is to wait on the new viceroy. He soon spots Aalia (**Huma Qureshi**), a pretty Muslim servant in the palace whose father he had once befriended. Their subsequent love affair mirrors the country's dilemma and watching them grapple with their problems adds a romantic angle to their country's escalating agonies.

Viceroy's House provides a light-weight approach and a one-sided account of historical facts and so the movie, in one sense, is a failure. It glamourises the British players and demonises and over simplifies the Indian and Pakistani ones. It is, however, enjoyable to watch if you are prepared to take it at face value rather than as a balanced account of what really happened in 1947. (Jenny Mather)

Heartbeats ****
 USA 2017
 Opening August 10, 2017
 Directed by: Duane Adler
 Writing credits: Duane Adler



Principal actors: Krystal Ellsworth; Amitash Pradhan; Justin Chon; Daphne Zuniga

Absorbing, entertaining, escapist, fun. When did you last hear those adjectives used to describe a movie? Well, they can all be applied to *Heartbeats* which will probably be the happiest, most upbeat film you'll see in a long time.

If only the dialogue matched the action! Still, there are only so many ways to tell the boy meets girl story, and what the storyline lacks is more than made up by the action. An amazing blending of Eastern and Western dancing styles is performed by troupes of brilliant dancers. Almost all of the movie is taken up by dance routines and each one is more exhilarating than the one before.

As the movie opens Kelli (**Ellsworth**) tells us that her family is grappling with tragedy. She is studying law at university, as her parents want her to do, but all she wants to do is dance. Soon the family is whisked away to Mumbai to attend a wedding. There can't be a more colourful wedding ceremony anywhere which can compare with an Indian one, and director Duane Adler loses no opportunity in showing us one which is perfection. It is at a pre-wedding dance that Kelli meets Aseem (**Pradhan**), a dreamboat if ever there was one and the storyline is set.

This is an unashamedly romantic movie where a series of amazing dance sequences are held together by a light-hearted and most enjoyable plot. (Jenny Mather)

The Promise (The Promise: Die Erinnerung bleibt) ****

Spain | USA 2016
Opening: August 17, 2017

Directed by: Terry George
Writing credits: Terry George, Robin Swicord
Principal actors: Oscar Isaac, Charlotte Le Bon, Christian Bale, Angela Sarafyan, Marwan Kenzari



In this drama based in part on historical events, young and idealistic Armenian Mikael Boghosian (**Isaac**) wants to become a doctor to help the people in his home village of Siroun, in southern Turkey. With no money for

study, his mother arranges for his engagement to Maral (**Sarafyan**), whose father offers a substantial dowry which enables Mikael to attend medical school in Constantinople. Mikael stays with his uncle in the vibrant city, where he meets the lovely Ana Khesarian (**Le Bon**) who teaches Mikael's nieces dance. Ana is also Armenian although she was raised in Paris. At a party with his Turkish friend Emre Ogan (**Kenzari**), Mikael runs into Ana with her boyfriend Chris Myers (**Christian Bale**). Chris is an American journalist based in Paris who works for the Associated Press. Chris is covering the growing unrest in 1914 as the Ottoman Empire begins to fall.

As the attraction between Mikael and Ana grows, their love story merely gives human context to a very inhumane historical trag-

edy perpetrated by Ottoman authorities on minority Armenians during World War I. Ottoman authorities labeled Armenians a threat to security and on the night of April 24, 1914, which is often cited as the beginning of Armenian genocide, over two hundred Armenian intellectuals and community leaders were arrested, many of whom were deported or assassinated. This action is portrayed in a scene where Mikael's uncle is arrested and Emre tries to help get him released. Mikael is sent to a labor camp from which he later escapes to rejoin his family and marry Maral.

As war escalates, the Ottoman authorities attack Armenian villages, slaughtering anyone they find. Mikael tries to get his family out of Siroun, but fails. He joins fleeing Armenians, including Ana, who retreat to the highest nearby mountain. These scenes dramatize the battle of Musa Dagh in 1915, where Armenians, led in part by Movses Der Kalousdian, fought until Allied warships, including the French 3rd squadron in the Mediterranean under command of Louis Dartige du Fournet, came to their rescue. Approximately four thousand, two hundred Armenian children, women and men were evacuated from Musa Dagh and taken to safety.

Facts and fiction are intertwined in this film, as they are indeed in history. The love triangle, though trite, is enhanced by Oscar Isaac's performance, but it is ultimately just a tactic used to present a part of Armenian history about which there is much controversy. (Mary Nyiri)

For more reviews see
Kinocritics.com

• *Danke Danke to*

- Elizabeth R. for discussing two operas and then obtaining tickets for everyone in her opera group to see the operas
- Tanés H, Theresa P.yL. and Abby M. for hosting the book club
- Marlane N. for organizing a wonderful Easter egg hunt
- Pat N. for representing us at the Landesfrauenrat while our representative Joana M. O'N. was busy with play rehearsals
- Cat C. for keeping the membership directory up to date monthly
- Laura L. for inviting Mercia Silva to represent her organization InPACTO and present a discussion on fighting human trafficking, as well as bringing financial expertise and excellent ideas to a weekend session on FAWCO finance in Geneva
- To Petra R., Carol S., and Marlane N. for storing and selling aprons.
- Shelly S. for hosting an open-house book exchange for fundraising and the 10 helpers who donated many books
- Carol S. for hosting a dinner and entertainment in the style of India to create an atmosphere for a report on the FAWCO conference in Mumbai, as well as fundraising
- Carol B. for organizing a tour about homeless people under the guidance of *Hinz&Kunzt*
- Petra A. for organizing monthly after-work Girls' Night Out
- Petra R. for creating professional groups on LinkedIn and Xing
- Tracy M. for hosting a Bunco fundraising night, as well as bagel sale and a heart-pillow-stuffing open house
- Susan S.-W. for purchasing colorful material for From the Heart Pillow Working Bee
- Erika S. for providing the opportunity to attend cool yoga classes
- Anna S. for presenting parenting classes for parents of younger kids and teens
- Diana S. for a private tour of her gallery 4 O'clock Light
- Rachelle B. for putting all activities onto the club calendar for everyone to see and plan
- Laura O. for two issues of *Currents*, which emphasize the club 60th gala celebrations and club history
- Jess M. for keeping Stich 'n' Bitch stichin' on schedule
- Monika M. for the usually thankless tax work behind the scenes
- Jenny M. for hosting a truly successful brunch and tea for the film group
- Shelly S. for organizing a business meeting for the film group, and to Marinell H. for compiling the agenda
- Ulrike C. H. for organizing a meeting with Robert D'Costa, director of the Watershed Project, formerly supported by AWCH

Independence Day Celebration

July 4th – A day of celebration throughout the USA. Picnics with hamburgers, corn-on-the-cob, watermelon, and homemade ice cream. AWCH celebrated their annual 4th of July Celebration in a similar glorious fashion—despite the Hamburg *Schmuddelwetter*. After a ferry ride with spectacular views of the Hamburg harbor, we were greeted at the BallinStadt Emigration Museum, dubbed “the port of dreams”, with a short introduction to the museum history, followed by a barbecue featuring Ballinburgers and delicious, homemade American desserts, provided by AWCH members. Many children joined the festivities and had the chance to color patriotic pictures, play soccer, and take a short quiz on American Independence. The

adults were subjected to a harder quiz, and were amazed to see how much one had forgotten. The museum offered an eye-opening exhibition of the third wave of European immigration to the USA—actually a flood. Nearly 25 million Europeans immigrated to the US between 1880 and 1924. Ballinstadt, a city within a city, was built in 1901 to provide emigrants housing while they waited for their sea passage. Historians estimate that around five million passed through Ballinstadt, with eastern European Jews fleeing Russian pogroms especially attracted to Hamburg. Changes in US immigration laws brought an end to this era in 1924.

As many AWCH members are descendants of US immigrants with their own stories to tell, this was a great way to celebrate the Fourth! Thank you Carol Strametz for organizing such a wonderful day! – Carol H.

Solitary Confinement

by Carla D. Gray

Summer 2014. The hottest months Hamburg experienced in years. The sun shined and the sweat trickled down my face. I was fresh off the plane. Life was perfect for my family and me in this quintessential, charming European City. We enjoyed six weeks of bliss; our minds settled in the mode of an extended vacation. Then the boxes arrived, the suitcases were stored, and my husband went to work and the kids started school. The honeymoon phase of our tour was officially over. This was home.

And, I was alone.

It wasn't the first time for me to be alone. But, it was the first time for me to enter a period of extreme solitude. More than those few moments of silence spent in a 'Prayer of the Heart,' or holding down the fort during an unaccompanied tour. This period of solitude came unexpected—partly by choice, but mostly from circumstance.

I found myself turning to social media to connect with friends and family across the globe. Needing to belong somewhere, I threw myself into an online entrepreneurial aspiration, pretending I was still in America. It was too hard to face the truth.

Until I walked out the door.

The sights and sounds of my neighborhood were the first to remind me where I stood. Adjusting to a new way of life, with less support, less hospitality, and less emotional distress, but many more physical demands. My car was traded for the use of my arms and legs.

For eighteen months, I lacked the kindred friendship I desired to share my struggles, opinions and dreams. I felt isolated, vulnerable and lonely. Down-spiraling quicker than my mind could handle. Anger was finding its way and settling in.

Daily life continued. My husband and kids needed me to give, to care for them. They needed food in their snack bags, clothes in their drawers and toiletries in their shower. Dutifully, I surrendered to the needs of others. But there was no one to give to me.

After a year, I was depleted. I had nothing more to give. I was strained, stressed and struggling. Feelings of being trapped and controlled overwhelmed and constricted me to the point I felt I was hyperventilating. I needed to escape. I needed fresh air.

I asked myself, can I continue?

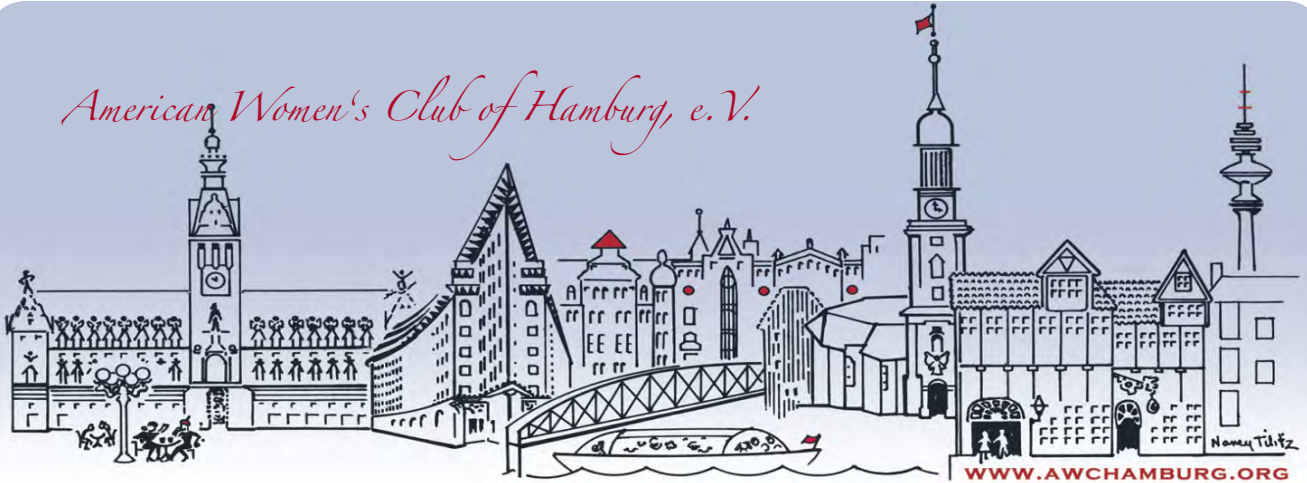
My heart yearned for more. My soul craved attention. So, as I lay sprawled across the hardwood floors of my living room, I cried. The pain released itself through tears that streamed down my face, forming itself into a puddle, contained and easy to wipe away. The time to enter a journey for renewal began with the stroke of a pen. Over 28 days, I researched, reflected, meditated and journaled. I began to write myself out of the stupor. There were no outside influences, only the guidance of my heart. At the end, my life was opened to something new. Something sweet. Something generous.

The freedom to be me.

"True solitude cleans the soul, lays it wide open to the...winds of generosity."
Thomas Merton, *No Man is an Island*



American Women's Club of Hamburg, e.V.



BallinStadt:
Nach Amerika !



Fourth of July
Celebration 2017



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