



## Connecting to Germany while we stay at home

We are all connected to German language and culture. Whether from that first trip abroad, a family story, our favorite comfort foods and beverages, or the way we separate our compost at the Haus, our connections are deep and strong. In this unprecedented time, we can't head over to the GAI for a beer and conversation, or plan an outing to our favorite city or music venue. But we have the world at our fingertips. With an abundance of information available while we find new routines at home—what's the best way to stay connected to German language, culture, and news? Here are some favorite sites to check out from the team at the GAI:



### Deutsche Welle Kultur

<https://bit.ly/2XVQrrD>

Germany's international broadcaster shares updated stories on travel sites, museums, traditional recipes, and more—in 30 languages!



### Deutschland.de

[www.deutschland.de/en](http://www.deutschland.de/en)

This portal is a great resource for current events and news updates, cultural topics, travel regulations, and information on working or studying in Germany.



### Goethe-Institut Washington

<https://bit.ly/3cCIDPm>

Our partner, the Goethe-Institut in Washington, DC, put together one of the best top ten lists of resources online. Their list includes an online film and media center, how to livestream German opera, a children's library, Berlin's English radio station, and more!

## CALENDAR

Check the GAI website for upcoming online events.

## ADULT LANGUAGE CLASSES

Language classes are offered online in live video format. See page 3 for details.



## FOR KIDS AND TEENS

Summer camps registration is open.



## Musik im Mai Goes Virtual

Join the GAI community for our Musik im Mai series from home! Our program will feature many great online German musical and educational resources in addition to a "live" virtual event. Local accordionist Joey Johnson will perform fan-favorites (and take questions and requests!) during a Facebook live event at 7 p.m. on May 11. More details to come at [gai-mn.org/musik](http://gai-mn.org/musik) and on our social media!



# HIER & THERE

The Germanic-American Institute Podcast



## GAI's Hier & There Podcast: Catch up on these highlights

Did you know that the team at the GAI has produced 29 episodes? Join host Günther Michael and his guests as they explore topics related to German language, culture, and the history (and future!) of the GAI.

Listen at [gai-mn.org/podcast](http://gai-mn.org/podcast)

### Episode 2 (11/8/18)

#### Articles and traditions

As we see an increase in the usage of gender-neutral language, GAI German Instructor Katrin leads an interesting discussion about the future of German personal pronouns.

### Special Episode (12/14/18)

#### Interview with Fred Amram

Fred Amram, a local professor and Holocaust survivor who recently reacquired his German citizenship, discusses his recently released biography, hopes, fears, and what America "feels" like.

### Special Episode (04/05/19)

#### GAI Symposium: Modern Apprenticeship

A discussion with GAI Executive Director Jeana Anderson and Director of Language Services Claudia Aurand about the future of American education, the dual education system, apprenticeships, and how U.S. organizations can future-proof themselves.

### Episode 13 (08/05/2019)

#### Kinderstube: Our children—Our future

In a multicultural world, where we live in a global village, multilingualism is the precursor to future success, and it starts with children.

### Special Episode (10/8/19)

#### Panel discussion: 30th anniversary of the Mauerfall

A panel of two former West-Germans and two former East-Germans discuss the day the Berlin Wall fell. Not all that glitters is gold. Thirty years later, it is still an emotionally charged topic.

### Episode 17 (12/13/19)

#### GAI 2019— It's a wrap

This episode is of particular significance as Executive Director Jeana Anderson shares the mission, vision, and future of the GAI.

### Special Episode (02/26/20)

#### Frankfurt Kitchen

Minnesota has one of only two U.S. installations of the *Frankfurt Kitchen*. Local filmmaker Maribeth Romslo shares her knowledge about this milestone of domestic architecture and puts her artistic, female-empowering spin on a German mainstay.

*Photo above: GAI podcast host and language instructor Günther Michael JahnI interviews Joshua Seeberg from ICATT/GACC Chicago about the Apprenticeship Model at the Deutsche Tage.*



## Kinderstube

### Fun with Kinderstube—Schlammkuchen

In a unique take on a cooking video, Frau Babett, director of Kinderstube German Immersion Preschool, shows how to make a kid favorite—*Schlammkuchen* (mud pies).

Kinderstube students Marikka, Netta, and Miles shared their beautifully decorated *Kuchen*.





**Summer Session classes will continue online and in-person at the GAI Haus, if possible**

Registration opens early May | Classes in July and August

Take advantage of your stay-cation this summer and learn some German! We offer classes for all levels and interests, with topics that include conversation, pronunciation, literature and grammar.

Register at [gai-mn.org/Summer-2020](http://gai-mn.org/Summer-2020)

**Deutsch@home classes in May**

Registration is open

Online-only classes continue, featuring your favorite GAI language instructors. Classes beginning in May include Beginner Conversation and Intermediate *Kurzgeschichten* (Short Stories). Register at [gai-mn.org/Deutsch@home](http://gai-mn.org/Deutsch@home)



**SUMMER LANGUAGE CAMPS**



**Summer camps update**

The GAI will continue to follow the recommendations of the Minnesota Department of Health and the CDC and will adjust summer camps as needed, but at this time we hope to offer camps as planned. To ensure safety and observe social distancing, each camp will be limited to 20 students.

Register at [gai-mn.org/Summer-Camp-2020](http://gai-mn.org/Summer-Camp-2020)

**Discounts and payment plans for adult classes**

We want you to continue your language studies! To help those who may be dealing with income reductions, the GAI is offering special discounts, payment plans, and scholarships. For more information, contact Language Services at [language@gai-mn.org](mailto:language@gai-mn.org) or leave a message at 651.222.2979.

**2020 event updates**

Many of you have been asking about our popular summer and fall festivals. Due to the current public health situation, the St. Paul Oktoberfest has been cancelled. Our team is working on a "virtual" version of Deutsche Tage June 13–14, in addition to other cultural programs for the summer and fall—stay tuned!

**DID YOU KNOW?**

The GAI offers additional language-related services including:

- Tutoring (available virtually)
- Goethe-Institut exams
- Language assessment
- Business services
- Translation
- Localization
- Transcription

Contact Language Services at [language@gai-mn.org](mailto:language@gai-mn.org) or leave a message at 651.222.2979.



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gai-mn.org

#### GAI Office

Staff offices located on 2nd floor of the Haus  
Phone: 651.222.7027 | Fax: 651.222.6295  
office@gai-mn.org

#### Language Services

Phone: 651.222.2979 | language@gai-mn.org

#### Kinderstube German Immersion Preschool

Director's phone: 651.353.5147 | preschool@gai-mn.org  
kinderstubepreschool.org

#### Connect with us!

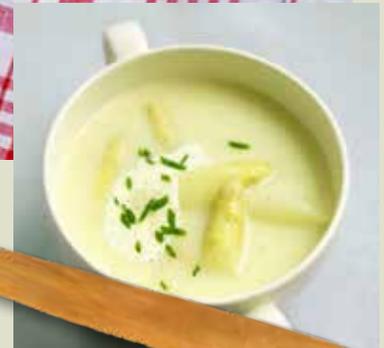
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### *Ein Rezept von Helga Parnell*

While the GAI is closed and our monthly Stammtisch luncheon is not possible, you can make this delicious recipe at home to celebrate *Spargelzeit* and spring!

#### **Spargelcremesuppe—Creamed Asparagus Soup**

- 1 pound white or green asparagus, cut in 1 inch pieces
- 1 small onion, finely chopped
- 4 tablespoons butter
- 3 tablespoons flour
- 3 to 4 cups milk
- 1 cup heavy cream or sour cream
- 1 tablespoon lemon juice
- Salt and pepper to taste
- Chopped parsley or chives
- Optional:* grated nutmeg or chopped marjoram



In a large pot, melt butter and add onions and asparagus. Cook on medium heat until tender but do not brown. Dust with flour and stir with wooden spoon until well mixed.

Slowly add cold milk, stirring constantly, and let come to soft boil, cooking about 2 to 4 minutes. Stir in cream or sour cream and garnish with chopped parsley or chives.