

Our Stein Club is opening its arms to all interested in attending their upcoming dinner. Members and non-members will gather to enjoy food, beer, wien, schnapps and fun.

We have Schlenkerla Smokebeer and we want you to try it! This special beer has made a name for itself in Bamberg, where its brewery is the biggest attraction in town.

Spargelfest is almost over, this week marks the last week of Bavarian Grill's white asparagus season!

We welcome you to come and participate in Masskrugstemmen Fridays and Saturdays starting at 9pm. The winner of the final competition will be flown to compete in New York City!

Sincerely,  
Juergen



#### **Bavarian Grill Newsletter**

*Weisser Spargel and New Top for Outdoor Biergarten*

May 2013

[Music  
Calender  
Click for  
Schedule](#)

**Live Music  
Nightly at  
the Bavarian  
Grill.**

**Try it at home!**

**Spargel  
Schälen**

Skining the  
white asparagus

In order for you  
to enjoy  
Authentic  
Bavarian white  
asparagus we  
must carefully  
peel the stalk  
manually,

**[Spargelfest - Last Week!](#)**

exposing the juicy pores of the Asparagus.

If attempting to cook this dish for yourself take an apple or carrot peeler and use it to peel off the hard skin of the Asparagus.

You'll be able to tell when you've peeled enough as the stalk will be moist and the color will be more white as opposed to the skin which has a yellow-ish hue.

[Join Our Mailing List!](#)

[Make a Reservation!](#)



## **Spargelfest will be over this week!**

Come order your last plate of Spargel. We won't be serving anymore Spargel after this week until 2014!

## **Bavarian Grill's Latest Bier!**



The principle beer of Bamberg, the Schlenkerla brewery is the greatest! It stands as the most productive, most visited and most traditional Smokebeer source in Bamberg

It originates in the middle of the old town, directly underneath the mighty cathedral, from a half-timbered house on which the geraniums effusively glow in the summer. Anyone who did not come here and try the strong, unmistakable taste of Original Schlenkerla Smokebeer cannot claim to have been to Bamberg!



Smokebeer from Schlenkerla is a dark, aromatic, bottom fermented beer with 13.5 percent original extract, which is equivalent to an alcohol content of 5.1 percent. No doubt: they are stronger beers, but nevertheless, one should not underestimate.

... it can make you "schlenker" quite a bit. Its smoky flavor is achieved by exposing the malt to the intense, aromatic smoke of burning beechwood logs at the Schlenkerla-maltings. After mixing it with premium-class hops in the brew, it matures in 700 year old cellars, deep down in the hills of Bamberg, into a mellow, magnificent-tasting beer, best drunk directly in "Schlenkerla". An Original amongst the beers, even amongst the Bavarian beers.



The connoisseur drinks it slowly with relish, but steadily and purposefully. He knows, that the second "Seidla" (half-liter) tastes better than the first, and the third even better than the second. He drinks during the morning pint and during the afternoon break.

He drinks it in the evenings, drinks it alone and with company, especially with company, as "Aecht Schlenkerla Rauchbier" makes one talkative and exuberant. It brings together the local with the stranger, as it is common in Franconia to share your table with others.

[Click her to learn more](#)

So Join us in the Biergarten for a taste of our newest bier!

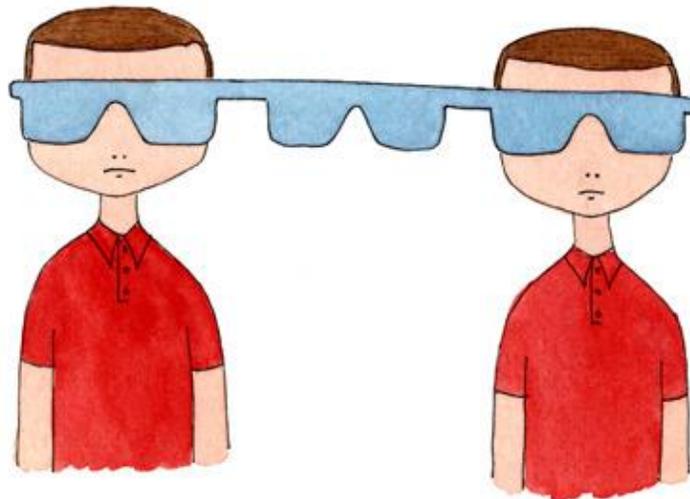
Bavarian Grill has both the **Weizen** and the **Urbock**.

**Fun Fact:** Schlenker means to swerve. One of the original brewers of the Schlenkerla

brewery had some sort of accident that threw off his balance and would wave his arms back and fourth in order to keep his balance.

Stein Club Meeting  
July 2013

## STEIN CLUB INVITES YOU!!



please join us

marc johns

(Drawing by **Marc Johns**)

Are your taste buds longing for more German food? Something tasty that isn't on the standard Bavarian Grill menu? You're in luck! Every other month Chef

Seth prepares a delicious off-menu dinner that is served family-style in Elke's Biergarten. Most of the guests are Stein Club members, but the dinner is actually open to everyone.



On behalf of the Stein Club, we cordially invite you to join us at the next dinner which will be held on Wednesday, July at 7pm. This dinner promises to be a real treat for lovers of German cuisine - we're having cabbage rolls!



The cost of the dinner is \$29,95 with a \$5 discount for Stein Club members. The price of the meal includes the dinner and two .5 liters of bier, which is quite a deal!

### Masskrugstemmen 2013

Masskrugstemmen is a national competition that allows 15 talented contestants to compete against each other to show off their stein holding skills.



We invite you to come participate in Bavarian Grill's Masskrugstemmen and earn the honor of representing

Bavarian Grill in the finals!

### How It Works:

**"Masskrugstemmen"** is a Bavarian Sport (generally played in groups). One competes in a Masskrugstemmen by holding a 1 liter Stein (filled with Hofbrau beer) with one arm, completely stretched out and parallel to the floor. You must hold the Stein as long as possible in this position.

### So to recap...

1. 1 liter Stein filled with Hofbrau beer
2. Held using one arm
3. Arm must be completely outstretched
4. Thumb cannot be onto of handle
5. Stein must be held by the handle
6. Opposite arm must be straight down, not supporting the body in any way
7. HB logo must always face away from the contestant



In cooperation with Hofbrau, 15 restaurants/bars/clubs across the US are selected to hold regional tournaments. Bavarian Grill is honored to be one of to be one of the 15 to represent North Texas.

### The Final Competition in New York City!

**The final competition is held** at "German-American Friendship Party" on Saturday, September 21st, 2013 at approximately 4pm in Central Park. The competitor representing Bavarian Grill will be sponsored by Bavarian

Grill.

An estimated 5,000 people will be in attendance.

**The Prize:**



**The winner** will be named "US Champion in Masskrugstemmen" and will receive a trip for two to Munich, DE for three days to visit the original Hofbrauhaus.

**The prize includes** round-trip airfare, hotel accommodation and dinner at the Hofbrauhaus.

**Additionally**, the winner's photo will be framed and hung by the hostess' area at Bavarian Grill. The photo will be accompanied by a written announcement of the victor's accomplishment

**2012 U.S. Champion in "Masskrugstemmen"**

**Cody Bane** represented Bavarian Grill in 2012's Masskrugstemmen contest at Central Park and won "US Champion in Masskrugstemmen"

with a time of 11:24:7 minutes.

**Fourth Annual  
U.S. Championship in  
"Masskrugstemmen"  
Stein Holding Contest**

**Cody Bane** is the official  
Masskrugstemmen winner from Texas  
at the Bavarian Grill  
with a time of 12.016 minutes

He won the national event in New  
York City in 11:24:7 and will visit  
the Hofbräu Haus in Munich.  
Congratulations!



Unfortunately, previous national winners are not allowed  
to compete at a national level. Sorry, Cody!

Fun Fact: Masskrugstemmen literally  
means "beer-stein holding."

[Read about Masskrugstemmen  
on Bavarian Grill's Website!](#)

Newest Member of The Order of The Blue Max  
**Meet Mike**



Mike, a Bavarian Grill team member for over two years is the latest inductee to...

**The Order of The Blue Max.**

Mike is a familiar face to all Rotary members as he has taken care of the Rotary group every Wednesday for over a year.

Mike's dedication to providing the best service possible has left him with a fabulous reputation!

Mike is passionate about guest service and sets up ahead of time for every Rotary meeting.

"Rotary provides me with both an opportunity to learn and to serve."

Mike enjoys the experience of interacting with Rotary.

"Wednesday is my favorite day of the week!" says Mike.

[Join Our Mailing List!](#)

## Rotary Corner



Rotary welcomed presenter David Rosen, president of [CMIT Solutions](#), to discuss the importance of proper data backup for small business owners.

CMIT Solutions is a nationwide provider of

information technology services and solutions for small and mid-sized businesses. With more than 800 consultants and technicians, CMIT has expertise in nearly all technologies and industries. Founded in 1996 in Austin, TX, CMIT Solutions, Inc. has grown into the leading IT solution provider for SMBs.

[Click here to learn more.](#)

# NOW HIRING

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## APPLY TODAY

Bavarian Grill is now hiring servers. If you wish to apply please come in 1 - 4 from Tuesday to Thursday to fill out an application.

**(Tip:** Call ahead and ask if Carl is here. If he is come in, fill out your application then ask to speak with him for an immediate interview.)

Save  
20%

Join us for Lunch and we will take 20% off your food bill.  
This offer is valid for every Lunch Tuesday through Saturday  
and for Dinner Tuesday, Wednesday and Thursday only,  
holidays excluded.  
Not valid with any other promotions and for alcohol, tax or tip.  
One coupon per check please. Maximum value \$ 20.  
Please print this coupon and bring it with you on your next visit or show us this  
coupon on your smart phone.  
BGNN 06/26/2013

**Offer Expires: 07/10/2013**