



SACC Newsletter

November 2011

A publication of the Schnitzelburg Area Community Council | Printed by Zion United Church of Christ | Designed by Erik Underwood

From the President...

Hello Friends and Neighbors,

Thursday, November 10th, the **46th Annual Number One Citizen's Dinner** will be held in the heart of Schnitzelburg. For a mere \$ 10.00 you are served a German meal of wonderful slow cooked pork chops along with real mashed potatoes and sauerkraut with your choice of dinner rolls and good old apple strudel. Good cold refreshments and hot coffee will also be served. Come out and celebrate with the next Number One Citizen of Schnitzelburg and meet new friends and rekindle old ones. Only 300 tickets will be sold. You can reserve tickets by calling Gary Allen at 551-2403 or Ben Snyder at 380-7544 or purchase tickets directly from the Senior Wellness Center on Mondays, Wednesdays or Fridays from 9 AM – 4 PM and at George Hauck's Handy Store 1000 Goss Avenue 637-9282. Tickets can also be purchased at the door the night of the event as long as they are available. This annual event is always held at 1016 E. Burnett Street in St. Elizabeth's Cafeteria.

Gary Allen - President SACC
c. 551-2403

46th Annual #1 Citizens Dinner



November 10th
at 6pm
St. Elizabeth's Cafeteria
1016 E. Burnett Street

SACC Membership Dues for 2011-2012

Name: _____

Address: _____

ZIP Code: _____

Phone: _____

Email: _____

Payment Method: Check _____ Money Order _____ Cash _____
Make check or money order payable to S.A.C.C.

Date sent: _____

Events/interests I would like to volunteer with: _____

Please mail form and payment to:

SACC
1003 Milton St.
Louisville, KY 40217

Membership Level (check one)

☐ Family/Household (\$10 per year)
☐ Business (\$20 per year)

"Loving God and
Loving Each Other"

ZION
† CHURCH

SUNDAY WORSHIP
SERVICES
10am and 11:30am

1310 E. Burnett Avenue
502-637-5466

www.zionlighthouse.org

Support Local Businesses!

See our business listing on page 4



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From the Vice President...

This year is quickly going by. Soon, the end of the 2011 will be here. The New Year will bring changes in our life. I hope everyone is prepared to except the changes coming; I am looking forward to them. The problems of today will be memories of the past. So let's make the most if it and learn from our mistakes of the past, and work towards making improvement in the future.

I know there has been a lot of talk about the last Schnitzelburg Walk, like the tragic event of one losing their temper and another dying. We can't just gripe to each other, we need to do something about our complaints. I know I like the Walk and enjoy seeing people I haven't seen in a while, so we need to let the bars know what they are not doing and what they should be doing to cooperate with neighbors of Schnitzelburg. If you don't want to stop by a bar or bars to enter your complaints, write them a letter and let them know what's going on around your home. After all, the bars are just guests of our neighborhood and don't run it. I would say 98% of the crowd is there to have fun. So somehow we need to weed out the other 2%. Well, I stepped off my soapbox. Now it is time to get on yours.

Ben Snyder - Vice President SACC
c. 380-7544

God's Little Instruction Book



***"A man is never
in worse
company than
when he flies
into a rage and
is beside
himself."***

Recipe of the Month Pumpkin Lasagna

Ingredients

- 1 cup pumpkin puree
- 1 1/2 tablespoons extra-virgin olive oil
- 1 medium onion, chopped
- 4 to 6 cloves garlic, sliced
- 1 pound spicy Italian sausage, casings removed
- 1/2 cup red wine
- 1 28-ounce can tomato sauce
- 1/4 cup chopped fresh basil
- 1/4 cup chopped fresh parsley
- 1/2 teaspoon dried oregano
- Kosher salt and freshly ground pepper
- 1 16-ounce box lasagna noodles
- 1 large egg
- 2 1/2 cups ricotta cheese
- 2 cups shredded mozzarella cheese
- 1/2 cup shredded romano cheese
- 1 large zucchini, very thinly sliced

Directions

1. Preheat the oven to 350 degrees. Place the pumpkin puree in a fine sieve over a bowl; set aside to drain while you make the sauce.
2. Heat 1-tablespoon olive oil in a medium pot over medium heat. Add the onion and saute until translucent, 6 to 7 minutes. Add the garlic and cook until fragrant, 2 more minutes. Add the sausage and cook until brown, breaking it up with a wooden spoon. Pour in the wine and cook until reduced by half. Stir in the tomato sauce and herbs and bring to a simmer over medium-low heat. Season with salt and pepper, cover and reduce the heat to low. Simmer 15 minutes, stirring occasionally.
3. Meanwhile, bring a large pot of salted water to a boil. Add the lasagna noodles and cook as the label directs. Drain and toss with the remaining 1/2-tablespoon olive oil.
4. Mix the strained pumpkin puree with the egg in a bowl and season with salt and pepper. In a separate bowl, mix the ricotta, 1-cup mozzarella and the Romano.
5. Build your lasagna in a 9-by-13-inch baking dish: Start with a layer of sauce, then top with a layer of noodles. Evenly spread half of the pumpkin filling, then half of the zucchini, over the noodles. Top with half of the cheese mixture and cover with some of the sauce. Repeat the layers, finishing with noodles and sauce; sprinkle with the remaining 1-cup mozzarella. Bake, uncovered, 35 to 40 minutes, or until bubbly. Let cool 15 minutes before slicing.



Check http://www.neighborhoodlink.com/Schnitzelburg_Area_Council_-_LINC/home...keep informed!

SACC Bulletin Board

November 2011

2011 Schnitzelburg Events

NOV 10
THURSDAY

46th Annual #1 Citizens Dinner @
6pm - St. Elizabeth's Cafeteria

DEC 11
SUNDAY

Christmas Tree Decorating @ 3pm
Corner of Texas and Burnett Sts.

2011

General Meeting Schedule
(Monday nights)

Next Meeting

November 28th

Guest Speakers:

Doug Magee from
Metropolitan Housing
Coalition
&
Councilman Jim King

All general meetings held at
St. Elizabeth's Cafeteria, 1016 Burnett, at 7pm

Germantown Child Care Coupon

Clip this coupon and present for
FREE REGISTRATION
(Normal Fee \$25)

1318 McHenry St., Louisville, KY
40217

Phone #742-7300

Extended Hours: Mon-Fri, 6:00 a.m.
until 9:30 p.m.,

Accept children from Infant through
12 years old

Catered Meals from Michele's on
Goss (we serve Breakfast, Lunch,
Snack, and Dinner)
Accept 4C's

Volunteers Needed



Habitat for Humanity ReStore needs
dedicated volunteers, who want to make a
difference in their community. They need
volunteers to help customers in the store,
help process items in the warehouse, and
help the deconstruction team. For more
information visit their website at
louisvillerestore.org, call them at
502-805-1411 or email them at

restorevolunteer@louisvillehabitat.org

Schnitzelburg Crime Rate Decreases...

Congratulations to Major Kim Kraeszig and the 4th Division in lowering
the crime rate in Schnitzelburg and surrounding neighborhoods. Total
crime in the 4th Division is down 11.3 %. And, each of us can help them
help us by being alert to our surroundings and calling 574-LMPD when
you see suspicious activity.

Brightside Clean-up Thank You...

Thanks to the volunteers who helped with the Brightside Clean-up on Oct.
22nd. Volunteers came from Keswick, Landsdown, Alexander, Burnett,
Wagner, Goss and Milton. Special thanks to Hazel Schadt, former #1
Citizen, for providing coffee and lunch for some of the workers once the
job was complete. Board members who helped were Ben Snyder, Judie
Greiner, Paul Senn, Mike & Diana Morris and Marilyn Steinmetz.

NUMBERS TO KNOW

Emergencies - 911

Report Non-Emergencies
574-7111

Report Criminal
Activity Anonymously
574-LMPD

Report Code Violations - 311
Councilman Jim King
574-1110

35th Dist. State Rep.
Jim Wayne

564-8100 x-616
3rd District Congressman
John Yarmuth
582-5129

2011 SACC Business Listing

AAA Appliance Repair

1455 S. Shelby St. | 637-5758

Acton Law Office - Jean Acton

996 Goss Ave. | 584-9717

All Wool & A Yard Wide Democratic Club

1328 Hickory St. | 637-7719

Amvets Post #9

1567 S. Shelby St. | 637-1900

Apple Appliance Service - Craig Atherton

1149 S. Shelby St. | 635-2450 | applerefrigeration@insightbb.com

Auctions Made Simple

808 Clarks Ln. | 637-5355 | auctionsmadesimple@insightbb.com



Beth Bennett, DMD

1039 E. Burnett Ave. | 634-9005

BJB Renovation

785 S. Shelby St. | 582-2833

Bosse Funeral Home, Inc.

1355 Ellison Ave. | 451-8440 | carol@bossefh.com

Brenzel's Germantown Automotive

1137 E. Burnett Ave. | 637-9505

Central Construction Company

1020 Logan St. | 636-5382 | jessica@centralconst.com

Check's Café

1101 E. Burnett Ave. | 637-9515



COIT Cleaning & Restoration Services

2709 Crittenden Dr. | 636-1401 | caw@coit.lou.com

Dages Paint Co., Inc.

1140 E. Oak St. | 635-2666 | dagespaintco@bellsouth.net

Danny Mac's Pizza (inside Amvets #9 on Shelby)

1567 S. Shelby St. | 635-7994 | dannyamacmobile@aol.com

Duncan Realtors - Mary Lou Duncan

1040 Eastern Pkwy. | 635-7909 | duncan7909@bellsouth.net

Embry-Bosse Funeral Home

2723 Preston Hwy. | 635-6371 | grantembry@embry-bosse.com



Goss Avenue Antiques & Interiors

946 Goss Ave. | 637-4878

Germantown Child Care

1318 McHenry St. | 742-7300

Germantown Chiropractic

1100 Milton St. | 637-7754

Graf's Liquor Store - Albert Linkenberg

3905 E. Pages Ln. | 937-5180

Hali B & Co. Salon

1051 Goss Ave. | 418-8654 | halibreit@yahoo.com



Hauck's Handy Store

1000 Goss Ave. | 637-9282

Heine Brothers' Coffee

822 Eastern Pkwy. | 637-1060 | cslaughterheinbroscffee.com

Huber Plumbing

917 Goss Ave. | 637-3309



Ironing by Carrie

1203 Lydia St. | 640-6031

Keith Thompson Plumbing Repair

794-0853 (Senior discount given)

Kentucky-Indiana Paralyzed Veterans of America

1030 Goss Ave. | 635-6539 | dklemm@kipva.org

Knock's Automotive

1268 S. Shelby | 637-9200

Kosair Charities

982 Eastern Parkway 637-7696



Judy's Wave Review

2071 S. Shelby St. | 634-3438



Liquor World

2403 S. Shelby St. | 634-1080

Louisville Lone Wolf VFW Post #3593

1045 Goss Ave. | 634-8945

L.P. Company Appliance Repair

1401 S. Shelby St. | 238-9058

Magre Outsource

1122 Rammers Ave. | 713-0576 | shm555@insightbb.com

Mary Kay Cosmetics - Janice Doreck

1001 Eigelback Avenue - 635-6973 or 819-0943

themomo@bellsouth.net



Michele's on Goss

946 Goss Ave. | 409-5909 | michelesongoss@yahoo.com

Mike Morris - Attorney at Law

947-A Goss Ave. | 637-4900 | mike@mikemorrislaw.com

Miss Kay's Hair Studio

1138 Goss Ave. | 636-1700



MUSCL Senior Wellness Center at Schnitzelburg

1016 E. Burnett Ave. | 634-3221 | mbcast06@aol.com

Nuts-n-Stuff

1000 Barret Ave. | 363-3338



Old Hickory Inn

1038 Lydia St. | 648-2893



Oscar's Germantown Hardware

1515 S. Shelby St. | 636-3621 | oschrwd@aol.com



Parkway Rehabilitation & Nursing Center

1155 Eastern Pkwy. | 636-5241



PNC Bank

801 Eastern Pkwy. | 581-5410

Redbird Media

904 Texas Ave. | 724-6274



Republic Bank - Scott Davis

1420 Poplar Level Road 420-1862

Resonance Architecture PLC

P.O. Box 17616 | 216-5778

"Robert Dale" Karaoke

1038 Milton St. | 608-7386

St. Xavier High School - Perry Sangalli

1606 Poplar Level Rd. | 437-4712 | psangalli@saintx.com



Salon 2407

2407 Shelby St. | 637-3003



Schulz's Florist

947 Eastern Pkwy. | 635-8787 | schulzsfiorist@bellsouth.net

Semonin Realtors - Karen Sauerheber

1017 Lydia Street 931-3561

Sit, Stay & Play Doggie Daycare

1201 Goss Ave. | 414-1738

Stephen Paulovich Studios

900 Goss Ave. | 777-5810

Summit East Construction LLC

1269 Eastern Pkwy. | 451-7932

SVDP Roberts Hall

1032 E. Burnett Ave. | 636-3549

T. Eddie's Bar

1154 Logan St. | 636-5300 | tcmax07@yahoo.com

The Louisville Company

712 S. Barbee Way | 777-0790 | thelouisvilleco@bellsouth.net

Theodore M. Wandzilak, M.D.

1348 Poplar Level Rd. | 634-8100 | tmw52@insightbb.com



The Place To Go Hairstyling

1100 Rammers | 634-4845 | boomboomky@aol.com

Valu Market #5447

1250 Bardstown Road 459-2221



Zeppelin Café

1036 E. Burnett Avenue 365-3661

YOUR SACC BOARD:

President Gary Allen
Vice President Ben Snyder
Secretary Mike Morris
Treasurer Judie Greiner

Susan Brunton

Steve Cambron

Scott Davis

Adam Fuller

Kathy Lang

Gary Liebert

Kim Miles

Carl Mittelsten

Dianna Morris

Lisa Pisterman

Paul Senn

Marilyn Steinmetz

Julianne Thomas

Jake Wildstrom

Pick up an SACC
Newsletter at any
location in our
business listing
where you see the



Schnitzelburg
Crest.

Member Count:
Businesses: 63
Households: 136

Shop
Local