

FREDERICK SISTER CITIES SCHNELLSCHÜSSE

Stammtisch! | Upcoming Meeting | Join Us!

Stammtisch!

Join your fellow German language speakers at Brewer's Alley the first Friday of every month at 7:00 PM to Deutsch sprechen!

Mark Your Calendar

Next meeting of the FSCA will be January 25, 2026 at 12:15 PM at the Eagles Club, 207 W. Patrick Street, Frederick, MD 21701. If you are interested in the Minutes from the meeting held December 7, 2025, please contact Meg at drmames@gmail.com.

Volunteers Needed

The Frederick Sister Cities Association (FSCA) has a number of fun and exciting activities planned for 2026 and we would love your help! Please consider joining our organization.

Merch Available

We have a variety of German-themed crafts available. Check out our website for



Note from the President

Dear Friends:

As 2025 winds to a close, I look back on the journey Frederick Sister Cities Association (FSCA) has undertaken over the past 12 months. New leadership; expanded membership, bylaws updated, new logo, reconnecting and strengthening the relationship with Frederick City, and of course the decision to become an independent organization.

We have taken, and continue to take, the right steps to "reinvigorate" our organization. Looking forward to a exciting 2026 as we grow and expand FSCA.

Best,
Johannes





Photo by Erin and Tom Boller

Do You Sprechen? (German Word of the Quarter)

Austausch - exchange
Pronounced: OWS-towsh
A word that perfectly captures the spirit of FSCA: sharing culture, ideas and friendships across borders

Postcard From the Sister Cities

Have you visited our sister cities or participated in an exchange? We'd love to feature your photos and a short caption (1-2 sentences) in an upcoming newsletter. Submissions can be recent from years past -- memories welcome!

Did You Know?

Which day marks the end of Karneval season in Germany?

- A) Valentine's Day
- B) Ash Wednesday
- C) Spring Equinox

Answer: B

Kitchen & Culture

Food is one of the simplest ways cultures connect. This quarter, we're featuring a traditional German favorite cookie.

Butterplätzchen (German Butter Cookies)

Ingredients

1 cup (2 sticks) unsalted butter, softened
¾ cup sugar
1 egg
2½ cups all-purpose flour
1 teaspoon vanilla extract
Pinch of salt

Instructions:

1. Cream butter and sugar until light and fluffy.
2. Beat in egg and vanilla.
3. Slowly mix in flower and salt until a soft dough forms.
4. Chill dough for 30 minutes.
5. Roll out, cut into shapes, and place on a lined baking sheet.
6. Bake at 350°F for 10-12 minutes
7. Cool and enjoy plain, or dust lightly with powdered sugar.

Simple, comforting and perfect for sharing. Traditionally served with coffee or tea.



Butterplätzchen
German Butter Cookies