Barossa Valley

Kegel Club

This game of Kegel originated in ancient Germany. A kegel was originally a wooden club carried as a general purpose tool. It was used as hammer, a weapon, and on Sundays after church it became a target Churchgoers would place their Kegel in the church yard and bowl a stone at it, believing they would be freed from sin if they hit it! Sometimes up to 15 pins were used in a game, but eventually, 9 pins were deemed more appropriate. Modern 10 pin bowling evolved from there.

In the old days they used solid wooden balls, but the regular bowling balls with finger holes they use now makes it a bit easier to get the ball to the other end. The track is over twice the length of a 10 pin bowling alley, and only a third of the width. The jarrah timbers are supported by stakes driven into the ground, so the track distorts with changes in the weather. Just to add a further degree of difficulty, the track is slightly concave, so it's a bit like bowling down a spoon drain. Good bowlers know how to read the track and adjust their style as the track moves, sometimes even over a night's play. There's no 'proper' way to bowl either. It's whatever works best for you, with everyone adopting their own style.

The Tanunda Kegel Club is one of the oldest sports club in Australia, and the building is on the National Trust list.

These days club membership is around 22 dedicated kegellers who ensure this game is preserved. In the old days, only men played kegel, but now both men and women have their own competitions. The club celebrates its 140th anniversary in three weeks time. So on Sunday the 27th of September they're having an open day, and the club will be open for the afternoon. You'll find the Kegel barn in the Tanunda Recreation Park. For more information you can email info@postcards.sa.com.au

History

The Tanunda Kegel Club was established in 1858 at Mr Paul Fischer's tea gardens, at the southern Tanunda. Mr Fischer, who was a baker, had bought the property from Mr Thomas Brock in 1855. Th first bought was a small farm, but Mr Fischer had transformed the farm into a tea garden. He plante ornamental trees and creepers through out the property, making it a perfect place to relax with a dri some skittles. It was a truly restful and relaxing atmosphere.

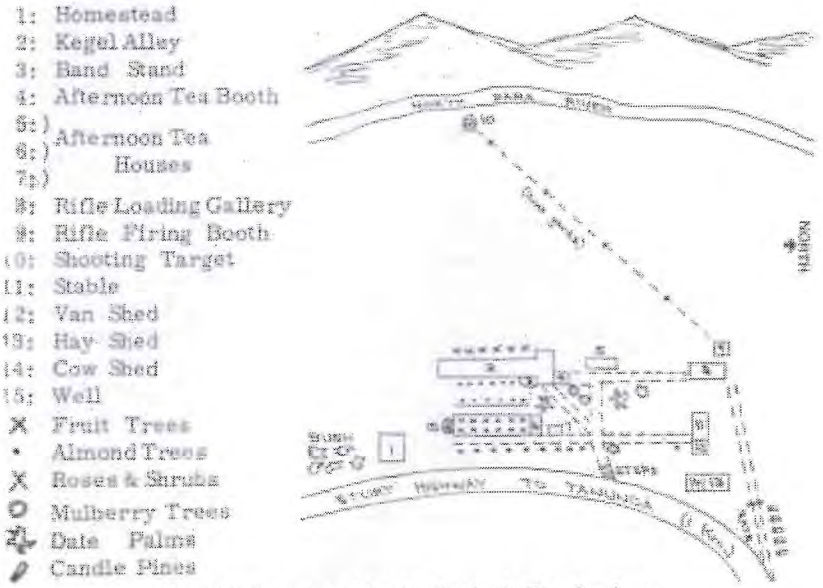


Diagram 1 Layout of the Mr Fischer's Tea Gardens

Sunday was when the tea gardens came to life. The kegelbahn (German for skittle alley, pronounce *Barn*) and the rifle club (which was also located inside the tea gardens) were fully operational, and r were availiable for purchase (5 cents for a cup of coffee or tea) Mr Fischer owned the tea gardens u he sold them to Mr Wilhelm Menner. In 1922 Mr Bert Heinemann purchased them. In 1929, the Keg forced to relocate, and Kegelbahn at the tea gardens was no longer. Seventy years of tradition had end.

The alley was dismantled soon after that final matc wooden lanes were offered for sale. An offer that w tendered was £40 (around $80), which was accept money that was raised from the sale of the old keg was set aside for the cost of the new premises. In F 1931, a meeting was held to propose a new skittle be located in the Tanunda Oval complex. However had found the site for the new alley, but they lacked funds. Mr W Bietz thankfully donated £5 and also le club £95 ($190) at the current rate of interest durin lifetime. After Mr Bietz's death the full amount was to the club. Permission was granted by the council the new Kegelbahn.

The new alley was completed on the 28th of May 1 the official opening was held on the 31st of May 19

large contingent of people attended the official ope
the building being built by Bernard Freytag for the m
cost of £263 ($526) The iron roof and the timber st
the original skittle alley had been used in the proce
major difference between the new alley and the old
that the new one had only one lane, whereas the o
two.

The last match of the Kegel Club was held on Sunday last. The skittling was exceptionally good and the match was won by G. Lindner.

At the conclusion of the match, Mr G.F.B Nettelbeck was asked to put down the last ball, which evidently realising that this was probably it's last run, scored a creditable figure of 18.

	1st Round	2nd Round	Total
G Lindner	202	234	436
J Goers	212	159	371
T Goers	195	173	368
H Hartmann	145	204	349
G.F.B. Nettelbeck	170	168	338
F Schulz	192	136	328
J Schulz	171	156	327
W Schulz	128	179	307
K Eichele	157	141	298

The alley will now be demolished, and it's passing will be felt with deep regret by all who have been associated with the club during it's long career. It removes one of the oldest landmarks of Tanunda, made historical by the social gatherings and friendly games it has witnessed for over seventy years

Source : The Barossa News

Diagram 2 : The newpaper report of the final Kegel game in 1929 at the tea gardens

The kegel club has been a very important tradition in Tanunda for approx. 150 years, and is recogn
National Trust as being a 'historical' landmark.

Tradition changed at the Kegel club in 1973, when the Tanunda Ladies' Kegel Club was formed. Th
German men that played considered it improper that Women should be allowed to play. With the ch
beliefs in society, women were finally allowed to play. The foundation members consisted of Brigitte
Eleanor Ehrat, Erika Gattermayr, Phillis Hoerisch, Elizabeth Nicolai (currently the President of the K
Gwen Prince, Patricia Rath and Brigitte Wendel.

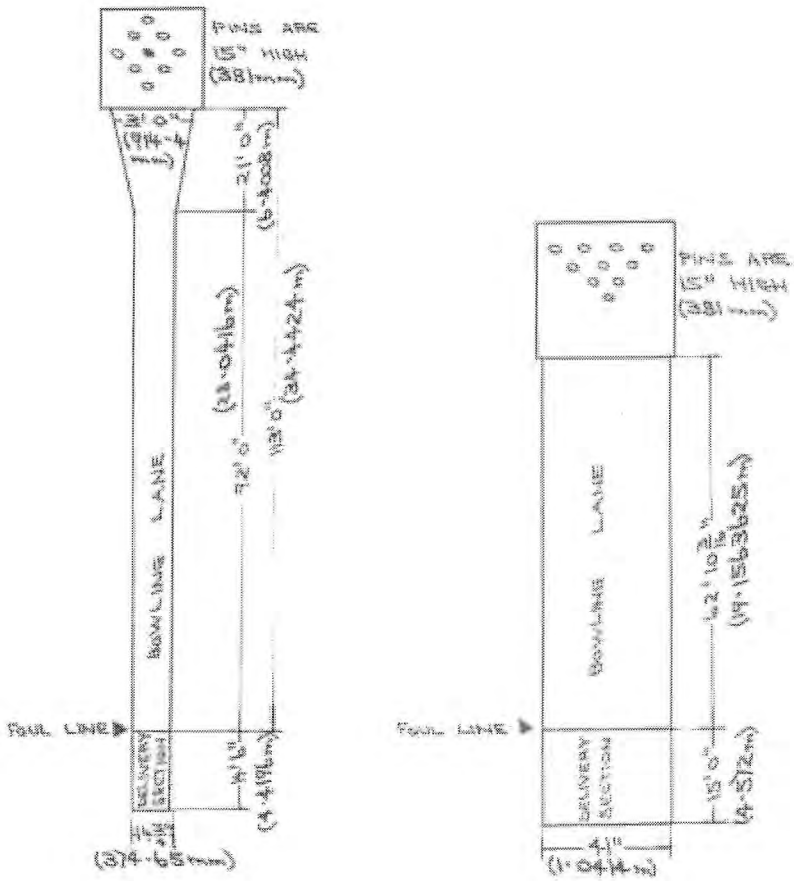
On June 18th, 1983, the Kegel club was broken in to, and subsequently set on fire. The fire guttered
the alley, which required rebuilding. This was terrible news for the kegelers, who had to endure a len
from Kegel. A few months later the alley re-opened. In June 2001, the Kegel club had major reneva
out, which included the ripping up of the old alley and the building of a new one. The old track was t
secretary, Harry Schulz, and stored in his shed.

The kegel club currently has around ten male members and ten female members. A remark that wa
by Mr Heuzenroeder that the written conditions of membership revealed that the playing fees to be
heavy is still true now - in 2002. Practically everybody who believes in sociability and good fellowshi
a member.

Rules

The rules of Kegel are quite simple. You simply bowl a bowl down a lane, and you knock down as m you possibly can. This sport is very similar to Ten Pin Bowling in a way, except for a few differences

1. The balls used are much smaller and are made of very thick and solid wood. These balls have either*
2. The lane for a kegel alley is made out of hard wood that is concave in shape, making it much manage the ball. The ten pin bowling surface is flat.
3. The ball must be bowled before the line, instead of after the line as is the case in Ten Pin Bow does not touch the track before the line in Kegel, a foul is called, and no points will be awarde how many pins fall
4. If your ball falls off into the gutter, or Pudel Lane as it is called in Kegel, you lose 1 point, inste credited with any points
5. The pins are reset after each ball is bowled, whereas in Ten Pin Bowling, the pins are used fo the frame
6. The frame consists of 3 bowls in which the pins are reset after each bowl. The frames in Ten consist of 2 bowls
7. After each ball is bowled, the bowled can not use the same ball for the next bowl. The theory can use ball 1 for his first bowl of a frame, ball 2 for the second, and then return to using ball 1
8. The scoring system is completely different. A full run down of all possible scoring plays is ava clicking on Scoring Plays
9. There are no markings on the track apart from a line for the foul-line on a Kegel track. Ten Pin have arrows marked on the lane to make it easier for a bowler to aim.



Above is a comparison between a Kegel Alley, and a Ten Pin Bowling Alley. The Kegel Alley is roug size of the Ten Pin Bowling Alley

*Proper bowling balls are used on most nights, along with proper ten pins. The old style skittles and used primarily for the Nicolai Trophy. Members & Visitors are invited to use the old balls wheneve

Südaustralien

German traditions and leisure activities in south Australia

(up to the combination of Germany 1871 "Germany" consisted of many independent states and principalities. In these sides the word refers "German" to all areas, from those the immigrants came.)

| **Singing/music** | Cones | Weddings | Meal |

Singing/music

One of the most popular maintenance activities of the early German immigrants was singing. They did not only sing in the church, but formed groups of singing and song boards. Carl Linger created the first song board 1858 in Adelaide, which still exists today as part of the southAustralian general one of German association. 1862 were created a song board in Tanunda (Barossa), likewise still existed. Music was an important social activity and each larger German settlement in 19. Century had a blowing chapel. The girls mostly learned piano and the boys learned wind instruments.

Cones (the play with 9 cones)

The historical skittle-alley of Tanunda was created 1858 in **tea** gardens by Mr. Paul Fischer at the southern end of Tanunda. It is the only still existing skittle-alley in Australia. In former times there were skittle-alleys in different parts of Australia. For example:

Caffee, Thee, Chocolade ꝛc., Wein u. Spirituosen ꝛc.
von der bekannten besten Qualität.
Von dem beliebten Bremer Lagerbier erhielt ich wiederum eine grosse Sendung.
Garten, deutsche Kegelbahn und Billard.
Gute Neuigkeit! Gute Neuigkeit!! Gute Neuigkeit!!!

' German skittle-alley '
Announcement for a Melbourner Café
in "Germania, general one German newspaper for Australia" 24/3/1864

The play with 10 cones (**10-pin-bowling**) is much younger in Australia than cones; the first course for **10-pin-bowling** was built 1937 in Sydney. Only in the year 1960 however **10-pin-bowling** in Australia became popular, with the building of a center with eight courses in Glenelg, south Australia.

The skittle-alley of Tanunda became in 19. Century fast likes. The cone competitions were social meetings, in Sunday afternoons from 13:30 o'clock to 17:30 o'clock coffee and German cakes were mostly served. In 19. Century gave it to two courses; since 1898 there is only a course.

Skittle-alley, Tanunda, March 2001

1931 were taken apart the skittle-alley and developed on the area of the Tanunda Showgrounds again. The point system with cones is something complicated in the comparison with 10-pin-bowling. A very good achievement is it, if only the front cones still stands; that means 60 points. The cone club of Tanunda is still today active, and in May 2001 the historical course with funds of the government was reconditioned.

(source: Hampel, Les . 1998. **The Tanunda cone club, 1858-1998. The History OF A club and the Pastime OF bowling** . The Tanunda cone club Inc. Tanunda (S.A..).)

Weddings

Weddings in the German settlements were large celebrations, which could last several-day-long. The wedding ceremony was held at a weekday, often on Thursday. In 19. Century carried the German bride in Australia, as also in Germany, no white wedding dress, but **a black** , with a white veil. **Federschleissen** was a common activity before the wedding; the friends and used the engaged pair met, in order to make from the Daunen of quills feather/spring beds. **The rumbling evening** was also an important custom - the friends of the married couple met in the evening before the wedding before the house of parents of the bride, and made much noise with doses, pots etc.. Later they all were invited into the house to eating and drinking. Often the people the bridegroom played a caper, released or somewhat for example them its horse something similar. After the wedding the brautpaar left the church on a traditional German car.
Photo: Friedrich and Bertha Matschoss, c.1890. State LIBRARY OF South Australia.

Meal

Meals and food are a range, within which German-speaking immigrants affected the Australian life, particularly in south

Australia. The immigrants brought their own prescriptions from Germany also, and these Prussian cook traditions and prescriptions were transferred and modified to the natural circumstances in the Barossa. Many of these things are still today in completely south Australia popular. Naturally the German settlers manufactured many sausage sorts: Mettwurst, blood sausage, liver sausage, white sausage. Streuselkuchen was the typical everyday life cake (and is also today in south Australia common, under the name **German cake**). Honey cake was also likes, particularly to Christmas. Photo: Shop in Angaston, Barossa valley

[This PAGE in English]

German Australia © D Nutting 2001

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WILLKOMMEN TO SOUTH AUSTRALIA

By: Christopher Baker

In a small pocket of South Australia, Germanic traditions are thriving, a legacy of the German refugees and poor settlers who came to the area in the mid-19th century. So strong is the German culture that unprepared tourists might be forgiven for believing that they have landed on the wrong continent. The area's unique dialect, known as Barossa Deutsche, has now largely disappeared, but German influences on the state's eating and drinking habits, on its architecture, and music and festivals thrive.

South Australia is the driest state in the world's driest continent. Two-thirds is near-desert while 83 percent receives an annual rainfall of less than 250 millimeters. But these facts are easily forgotten if you plunge into the lush green Barossa Valley and peaceful vales of the Adelaide Hills east and northeast of Adelaide.

To explore this area is to discover a region and lifestyle unique in Australia. Narrow, leafy lanes hug the sides of steep, whaleback ridges and wind through picture-book villages slumbering in a tranquility reminiscent of horse-and-coach days. If you've traversed central Europe you'll recognize the setting: solid stone and slender steeples, lovingly regimented hedges, and wine gardens in the shade of old trees, like piece of Germany dropped romantically into one of the most beautiful parts of Australia.

Barossa, a beautiful system of hide-and-seek dales and vine-laden valleys centered around the charming town of Angaston, 64 kilometers northeast of Adelaide, is actually a misspelling of Barrosa (hills of roses), after the town in Spain. There is nothing Spanish, however, about this place of calm beauty. The keynote is distinctly Teutonic, both in the names of its wines and the physical appearance of its villages, heavy with the odor of must from the vines.

You drive along a road called Wein Strasses, past weathered old Lutheran churches, shops selling obst und gemuse and fine home-baked kuchen, bakeries selling German-style ryes, pumpernickels and caraway-seed breads, and butchers displaying traditional blutwurst and mettwurst. Men here still play a game of German skittles at Australia's only kegel club. And the valleys' cuisine is a happy hotch-potch of Down Under and Deutschland. Inns called Gasthaus serve schweinefleich and sauerbraten eisbein cheek by jowl with barramundi and a meat pie called an Adelaide Floater. But the robust wines are truly native, produced by wineries ranging from primitive timber-framed barns to replicas of Rhineland castles.

The first Germans - Lutheran peasants escaping religious persecution in their native Prussia - arrived in South Australia in 1838, two years after the proclamation of the colony. Following a harrowing sea journey around the Cape of Good Hope, the first 28 Lutheran families made their way to the heart of the then-untamed Barossa Valley, where they founded Bethany, named after the biblical Bethany, "a fertile place." They named the district New Silesia, after their homeland, and built their villages along typically Silesian lines, with cottages stretching the length of the long village street, farming strips reaching back behind them across the creek, and the village common where in the homeland, flocks of sheep and cattle would have grazed. The common, with its original cottages, is now the Bethany Reserve, a quiet picnic ground on Bethany Creek. In the Pioneer Cemetery at the foot of the hills rise headstones engraved in German.

Aided by wealthy Scottish merchant and leading colonialist, Geroge Fife Angus, the early arrivals encouraged family members and friends to follow. Two-thirds of Australia's immigrants eventually arrived on the heels of their relatives. Such "chain migration" eventually brought out hundreds of new settlers from the same village or district, preserving a sense of continuity and interdependence in the transition to a new way of life. By the late 1800s the Barossa Valley and nearby hills were sprinkled with towns and hamlets with German-sounding names. Schoenborn. Langmeil. Krondorf, Siegersdorf, and Gnadenfrei.

Free from the strictures of King Frederick William III, the immigrants established ways and traditions still cherished by their descendants and tourists alike. Fortunately, the Lutheran settlers saw no evil in the grape and planted vines along with cereal crops, olive groves, and orchards. Pioneer grape-growers like Silesian-born Johann Gramp, who planted the valley's first vines back in 1847 at Jacob's Creek, found the

valley's climate and soil ideally suited to grape growing.

Today, South Australia is the vineyard of Australia and produces nearly 60 percent of the nation's wines. Australian wines are as wide in range as the geography and climate from which they spring, and they have their surprises, though even the popular "Rhine reisling" - the clone of German reisling - bears the stamp of Australian bigness that prompted a French wine expect to haughtily state that "I believe the Australians are very good at making Australian wines."

Wines and vineyards are bound up with the region's history, and Barossa's huge wineries bear German names like Kaiser Stühl and Wolf Blass proudly. Nowhere in the Barossa is the Germanic influence more obvious than at Seppeltsfield, a vast winery on the western side of the valley, off the Barossa Valley Highway and down a driveway lined with looming palms. Seppeltsfield - site of regular hot-air ballooning championships - grew from a small patch of land on which German immigrant Joseph Seppelt unsuccessfully tried to raise tobacco in the 1850s. When the soil proved unsuitable for smoking crops, he turned to the drinking variety and built his first wine cellar over his dairy. Soon, old Joe had the largest winery in the colony. The cellars, described by the London Gazette in 1892 as "the most modern in the world," have been maintained in their original condition, so well constructed that the heavy timbers haven't given a centimeter.

Wine is a special part of the South Australian lifestyle, and as good food and wine go hand-in-hand with festivities, it seems appropriate that South Australia is both the nation's wine capital and its 'Festival State' and from the number and variety of festivities held every year, it is obvious that South Australians enjoy making the most of life.

The most exciting time to be in Barossa is during the biennial Barossa Vintage Festival, held during hte week after Easter every odd-numbered year. It's debatable whether the dour Lutheran settlers would approve of the goings-on these days, for today Ockers surrender themselves to the grip of the grape. The mellow autumn weather draws large crowds to this seven-day event, traditionally a thanksgiving celebration for a successful harvest. It's strictly gemütlich. There's music and dancing, good food, free-flowing wine, grape-treading competitions, street carnivals (strassenfest), folk markets (ziegenmarket) and a weingarten - a big feast with German folk songs. The grand finale is a spectacular fair where dancers in colorful traditional costumes skip around a tall maypole on the oval in Tanunda Park.

Tanunda, 55 kilometers northeast of Adelaide, has a rich musical heritage. The town's pride is the German Liedertafel, a male choral society dating back to the town's founders. Brass bands, too, converge on Tanunda to compete on the first Saturday of each November. Quite apart from its musical glory, Tanunda is one of the most captivating villages in the southern hemisphere. The gateway is flanked by green embankments arced overhead by a decorative arch - crowned by a wine barrel - beckoning you to plunge headlong betwixt white houses half-hidden behind trees and hedgerows until you are deposited at Goat Square, the town market, ringed by bluestone cottages from the 1840s with its original water pump and tank in the center. Tanunda's four old Lutheran churches are of abiding beauty. Foremost among them is Langmeil, reached through a 100-meter-long avenue of cypress trees. Its picturesque cemetery contains the grave of Pastor Augustus Kavel, the man who emigrated here from Berlin in 1838 and brought his entirecongregation with him.

South of Barossa, the cooler climes of the lovely Adelaide Hills foster moody mists which drift and settle in the valleys below, then lift to show off the beauty of the vales. The drive is easy and pleasant, with the hills festooned with wild blackberries, and peering down upon the half-timbered homes and high-pitched roofs of Hahndorf one could be forgiven for imagining oneself tootling through the Black Forest.

When January comes around, it's time for a thigh-slapping good time at the Schuetzenfest, held every second Saturday of the New Year, a hot thirsty month ideal for steins of ice-cold German beer. Traditionally a shooting festival to raise funds for the Hahndorf Academy, Schuetzenfest has since grown into the biggest German-style beer festival outside Germany. Ruddy-faced patrons eat away lustily and thump away merrily to oompah-pah music. There are German folk dancers in lederhosen and jaunty knee socks. And blue-aproned waiters hustle tiered trays about, carrying a dozen brimming glasses at a time and serving peasant dishes as idiosyncratic as the local dialiect: sauerbraten and blood sausage, and pancakes made with delicious bits of smoked bacon.

Of course, you can still find solid Teutonic fare any other time of year also. Barossa restaurants such as Landhaus, a former shepherd's cottage in Bethany, and Die Weinstube, on the Stuart Highway between Tanunda and Nuriootpa, serve apfelstrudel and Black Forest cake against a background of Bavarian bands playing foot-stomping music and stirring drinking songs. Tanudna's Die Galerie, a combined bistro and art gallery, is designed for serious eating in its genuine cellar restaurant, cool and dim, lit by oil lamps, with

massive beams. And Angaston has a wonderful boulevard restaurant called Unter der Laterne, with tables set beneath an arched street colonnade as you might find in the Rhineland.

Horses and cabs have since been replaced by Holdens, and "Guten morgen!" has given way to "G'day, mate!" But the warm glow of the afternoon sun still gilds the flower boxes of Peachtown's thatch-roofed, wattle-and-daub houses. Lyndoch - formerly Hoffnungsthal - still honors its source of cultural pride at the biennial Gemütlichkeit festival. And even today at dusk on a Saturday evening you may hear the bells of Bethany's Herbige Christe church toll to symbolize the end of the working week.

One imagines South Australia's Germanic traditions will thrive well into the next century... and maybe beyond.

THE END

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