

WHAT  
HAPPENED

Deutsches  
Haus  
opened  
in 1928.

## Hard-working **Germans** helped create the foundation of New Orleans' life.

The earliest Germans arrived in Louisiana in 1722, enticed by advertisements from the John Law company. The Germans arrived to the swamplands upriver from New Orleans, tamed the land and were soon helping to feed the downriver settlement. They worked closely with the Cajuns who settled nearby and melded into the local culture. German names like Troxler and Zweig became Trosclair and Labranche. By 1850, one-fifth of Louisiana's population was German-speaking, and there were, by some accounts, as many as 50 German language newspapers. The prosperous Germans, including many German-speaking Jews, eventually moved to New Orleans proper, entering all areas of commerce in the city. They opened bakeries, hotels, breweries and restaurants. There were more than 30 German breweries in 1850. World War I forced the German operations to blend in even more — Fabachers began selling Jax Beer, the Grunewald Hotel on Canal Street became the Roosevelt, and Berlin Street was named after General Pershing. Throughout their years, the Germans had a number of benevolent and social societies. The Deutsches Haus, which opened in 1928, evolved from several of those organizations.



Hotel Grunewald on Canal Street was renamed the Roosevelt after World War I.

CHARLES L. FRANKS STUDIO COLLECTION AT THINOC



St. Mary's Assumption Church, at Constance and Josephine streets, was opened in 1860 to serve a growing German population.



Leidenheimer's bakery, founded in 1896, was one of several bakeries started by Germans. Founder George Leidenheimer originally produced the heavy, dense brown breads of Germany, but the company found fame making French bread.



The Deutsches Haus is best known for its Oktoberfest. The social aid and cultural group plans to construct a new home on Moss Street, off Bayou St. John, after it was forced to move from its long-time home on Galvez Street for the construction of the University Medical Center.

**APPETIT-ANREGER**

Lake Shrimp Cocktail or Remoulade . . . . . 1.35  
Lump Crustacean Cocktail . . . . . 2.00  
Oyster Cocktail .85  
Oysters Rockefeller, Bienville or Baked Tavern  
Half Dozen 3.35 . . . . . Dozen 2.95  
\*\*Two - Two - Two\*\* of Above . . . . . 1.35

**SUPPEN**

Kolb's Famous Turtle Soup, Shrimp Bisque, Chicken Noodle  
Onion or Soup du Jour . . . . . 60¢ Bowl  
Matzos Ball Soup . . . . . 65¢ Bowl

**FISCH UND FISCHGERICHTE**

Broiled Whole Flounder, Saute Potatoes . . . . . 2.25  
Fried Stuffed or Plain Fried Shrimp . . . . . 2.00  
Boiled Fish on Haddock, Butter Sauce, Boiled Potato . . . . . 2.50  
Baked Stuffed Florida Lobster (Half), Saute Potatoes . . . . . 3.00  
Turtle Fricassee with Chopped Egg and Rice . . . . . 2.85  
Kolb's Special Combination Seafood Platter . . . . . 3.10  
Planked Redfish Steak with Assorted Vegetables . . . . . 3.00  
Choice of Tenderloin or Trout, Gouf Redfish or Red Snapper  
Either — Amandine, Meuniere, Broiled or Fried . . . . . 2.25  
Dozen Fried Oysters . . . . . 2.25

**AUF HOLZKOHLEN GEBRATEN - CHARCOAL BROILED**

Prime Strip Sirloin . . . . . 5.25 1/2 Pound (12oz.) . . . . . 5.50 (6oz.) . . . . . 3.75  
Broiled Boneless Ribeye Steak . . . . . 3.75 1/2 Pound T-Bone Steak . . . . . 5.50  
Above Served with Baked Idaho Potato

Lamb Chops (2) & Baked Potato . . . . . 3.25 Broiled Half Chicken . . . . . 2.00  
Southern Style Ham Steak & Yams . . . . . 3.00 Call's Liver, Potatoes . . . . . 2.25

**KOLB'S SPECIALTIES**

Roast Turkey and Dressing with Candied Yams & Green Peas . . . . . 2.25  
Celebrare Ente (Roast Duckling), Boiled Potatoes, Red Cabbage . . . . . 2.95  
Wiener Schnitzel, Our Special Old Vienna's Veal Cutlet . . . . . 3.00  
Schnitzel a la Kolb with Imperfed Cheese & Ham, Wine Sauce . . . . . 3.65  
Prime Rib of Beef Au Jus with Baked Idaho Potato . . . . . 4.95  
Kartoffel - Pfannkuchen Mit Apfelmus - Potato Pancakes . . . . . 1.50  
Knackwurst or Bratwurst, Boiled Potato & Weiskraut . . . . . 2.00  
Eisbein Mit Sauerkraut, Pig's Knuckle, Boiled Potato, Sauerkraut . . . . . 2.00  
Corned Beef and Cabbage with Boiled Potato . . . . . 2.25  
Sauerkraut (Sweet-Sour, Spicy German Style Beef Roast) . . . . . 2.50  
Mit Kartoffel Kloessen (Potato Dumpling) And Red Cabbage . . . . . 2.50

\* For Complete 9-Course Dinners, \$1.25 Additional

SEE OTHER SIDE **Kolb's** 125 St. Charles Street  
New Orleans  
Established 1899

Kolb's, which opened in 1899, was the longest surviving German restaurant in the city until it closed in the 1990s. It was known in its later years for its German-themed decoration.

