

POLISH AMERICAN JOURNAL

DEDICATED TO THE PROMOTION AND CONTINUANCE OF POLISH AMERICAN CULTURE

ESTABLISHED 1911

APRIL 2017 • VOL. 106, NO. 4 • \$2.00

www.polamjournal.com



REMEMBERING "HOT ROD NORM" GRABOWSKI
PAGE 17

PERIODICAL POSTAGE PAID AT BOSTON, NEW YORK
AND ADDITIONAL ENTRY OFFICES

Wesołego Alleluja! Happy Easter!

Newsmark

EXTRADITION REQUEST. Polish prosecutors are seeking the arrest of a 98-year-old Minnesota resident, who they believe served as a Nazi commander during World War II.

The Warsaw-based Institute of National Remembrance (IPN), a government-affiliated organization, which investigates crimes against Poles during and after the war, has identified "Michael K." a commander of a unit in the SS-led Ukrainian Self Defense Legion. Prosecutor Robert Janicki did not release the last name, in line with Poland's privacy laws, but the AP has identified the man as 98-year-old Michael Karkoc, from Minneapolis.

"All the pieces of evidence interwoven together allow us to say the person who lives in the U.S. is Michael K., who commanded the Ukrainian Self Defense Legion which carried out the pacification of Polish villages in the Lublin region," Janicki said.

The decision in Poland comes four years after the AP published a story establishing Karkoc commanded the unit. His family has repeatedly denied he was involved in any war crimes and his son questioned the validity of the evidence against him after Poland's announcement.

EU MAY REINSTATE VISAS FOR AMERICANS (NPR). Saying that the United States still requires citizens of five EU member nations to obtain an entry visa, the European Union's Parliament approved a measure calling for the EU Commission to urge full visa reciprocity — and reinstate visa requirements for Americans who want to visit Europe.

Washington currently requires citizens of Bulgaria, Croatia, Cyprus, Poland and Romania to obtain visas before visiting. The EU Parliament's move sets a two-month deadline for the EU Commission to act if the United States doesn't change its policy — but the Commission says it may not respond until this summer, according to Reuters.

If it is reintroduced, the visa requirement would be temporary, the EU says.

PENDERECKI DENIES ALLEGATIONS. Lawyers for the distinguished Polish composer Krzysztof Penderecki issued a statement in response to a website report that the musician had been "used operationally" on "frequent trips abroad" by the Communist state intelligence services. The website claimed to have obtained secret files to this effect.

Penderecki, in a statement to the Polish news agency, PAP, said he had no knowledge of any such documents.

The website, Niezależna, wrote that a recently-discovered document signed by a high ranking intelligence officer during Poland's communist occupation implicated Penderecki.

Penderecki is one of Poland's most famous musical composers, and recently won a Grammy award. Other people who have been accused of being collaborators include former president Lech Wałęsa, who also denied he ever provided intelligence to the then-authorities.

DRONE PILOT DETAINED. A Latvian national was detained in Poland after flying a drone over the Belweder presidential residence in Warsaw, the Polish Government Protection Bureau (BOR). The unmanned aerial vehicle was spotted by the BOR employees at around midday. The staff started to look for a drone operator, eventually finding and detaining him in the nearby park.

"The operator turned out to be a Latvian citizen who was operating the drone remotely in the company of two women with Russian citizenship," the bureau said.

The bureau added that it was preparing a protocol to hand the Latvian over to the police. The Polish Internal Security Agency has also been informed of the incident.

The statement did not mention whether the two Russian nationals had also been detained.

Although Poland's president Andrzej Duda has an office at Belweder, the historic palace is usually used today for ceremonial occasions and for providing accommodations for visiting heads of state. Construction of the palace began in 1660.

Holy Saturday Food Blessing Defines the Faithful



ŚWIĘCENIE POKARMÓW – EASTER FOOD BLESSING. For Christians, Easter is the most important day of the year, and more so if you are of Polish ancestry. The joyous celebration of Christ's triumph over death defines Poles, whether they live in Warsaw or Washington.

Central to this observance is *święconka*, the Easter meal. Foods rich in symbolism are blessed on Holy Saturday, and consumed on Easter Sunday.

Above, Deacon Luke Piskula of St. John Bosco in Pila, Poland, blesses baskets filled with the Easter fare: butter — most often in the shape in a lamb — representing Jesus, the Lamb of God; bread (Jesus, the Bread of Life); horseradish (the Passion of Christ); vinegar (the gall given to Christ at His crucifixion); eggs (Resurrection from the tomb); sausage, ham, and other pork products (the New Covenant); salt (physical life); cheese (moderation and patience); sweets (promise of eternal life); and a candle (Christ as the Light of the World). Many place a bottle of wine in their basket as a symbol of the blood of sacrifice spilled by Christ. The basket is covered in a white linen or lacework (purity), and is decorated with greenery (joy in Spring and rebirth).

Although Christian Poles have consecrated Easter food since the Eighth Century, the practice is much older. Jews who converted to Christianity were accustomed to eating roast lamb on Passover, and continued the tradition at Easter. Thus the lamb became the first food to be blessed. In time, little figures of a lamb made of butter, pastry, or sugar were substituted for the meat, and other items were added.

Hallowed food at Easter is a direct link to generations past, present, and future. It unites all in the name of the Resurrected Jesus.

Poland and Polonia's best-known Easter custom

by Robert Strybel

The breaking and sharing of *opłatek* on Christmas Eve and the Holy Saturday food-blessing custom are Poland's and Polonia's two best-known holiday practices. Both are observed by some 95 percent of all families in Poland and a great many across Polish America. Over the generations they have grown into national heritage rituals. Since these are warm, symbolic and generally appealing customs, they have also caught on with many people of non-Polish ancestry who have been exposed to them.

In the Poland of yesteryear, priests would perform the blessing in the homes of leading parishioners where a special *święconka* table was set up. Peasant women would gather with their baskets outside where the priest would sprinkle them with holy water on the way out. In hamlets without their own church a priest would be driven in to perform the blessing beneath a crossroads cross or other wayside shrine.

See "Blessing ...," page 14

OUR POLISH EASTER / Staś Kmiec

Babka and the Butter Lamb

"Girl with Babka" by Adam Setkiewicz, from an Easter postcard published in Kraków, 1936.



Nearly every country celebrates Easter with some sort of large dinner, and Poland is no exception. The nation's history may have been stormy, but the Poles have always taken their food seriously. Nothing pleases them more than to have it shared and appreciated. Polish hospitality is well known and has been celebrated in classic poetry, folk sayings and folk song — "Happy the Squire when his guests are many; on bended knee he begged them to have seconds."

Święconka (the Easter breakfast) consists of *biały* (white) *barszcz* soup, cold dishes, smoked and roasted meats, hard boiled eggs, egg dishes of all kinds, horseradish, and cakes. These were the dishes, that were administered "without smoke" — which meant that they were prepared in advance, and on this hallowed day had only been heated. It was not proper on the Resurrection celebration to kindle a fire, and even less to cook. As the coda to a large and festive meal — among the cakes was the most important — was the Easter *Babka*, bread-like and of unparalleled taste, which was baked in a scalloped form and was wonderfully light with a slightly sweet flavor. Equally famous and decorative was the *Mazurek* and *Sernik* cheese-cakes, formerly called *Przekładance*.

Traditionally, Polish Catholics gave up dairy and eggs for Lent, but that didn't mean the cows and the chickens went on vacation. The eggs were elaborately decorated, and the *pisanki* were given to the local priests, placed at the graves of loved ones, and exchanged with friends and family. The milk was still churned into butter, and for the Easter feast, it was whimsically sculpted into a lamb, representing the Paschal lamb of Jesus Christ.

Most importantly, all the dishes had to be blessed. It was believed that, with blessed food, no harm would come to the family and guests. In the past, any food that was eaten during Easter was to be blessed in church — a custom still enacted in most of America's Polonia circles. Ironically in Poland today, mostly small baskets containing an egg, a piece of bread, salt, a figure of

See "Babka and the Butter Lamb," page 15

EASTER MESSAGE

“Let us Rejoice and be Glad Therein”

by Rev. Joseph Szpilski

“Don’t be alarmed,” he said. “You are looking for Jesus the Nazarene, who was crucified. He has risen! He is not here. See the place where they laid him.

—Mark 16:6

For those who believe in the Risen Savior, Easter Sunday is the high point of the year. The Resurrection of Christ Our Lord not only guarantees us immortal life, but it tells of a new life and a higher kind of life. By His resurrection, Christ gives us His own divine life. It is the beginning of the life we shall enjoy to its fullest extent in heaven. It is in truth the beginning of heaven on earth.

So the accent of the Christian message is always on

life, not on sin, punishment and death. Of course, we have to remember the crucifix and its meaning, for we were redeemed as much by the Resurrection as by the cross. The Resurrection, then, means much more than a happy ending of the Crucifixion. It is the climax of the great drama of our Salvation, a climax, moreover, that continues in our time, having its life-giving effect now as it did on the first Easter Sunday.

May this thought bring you joy on Easter Day. May it inspire you to exclaim with the Psalmist: “This is the day the Lord has made; let us rejoice and be glad therein.”

❖ ❖ ❖

Rev. Szpilski, C.M., is former pastor of St. Stanislaus Kostka Parish in Greenpoint, Brooklyn, New York.



Wesołego Alleluja!

REGINA WNUKOWSKI

Philadelphia

Christ is Risen! He is truly Risen!

*Chrystus zmartwychwstał!
Prawdziwie zmartwychwstał!
Christ is risen!
He is truly risen!*

We share these words with our ancestors, and all who believe in the Resurrection. The joy they echo has been celebrated for by Poles and their descendants for centuries.

We wish all our readers, their families, and their friends a most joyous Easter. May the Good Lord bless you and your family — and may your święconka be tasty! We consider you, our subscribers, members of our extended family. Your dedication to our heritage and traditions is proven by your willingness to subscribe to one of Polonia’s last independent newspapers. Given today’s economic climate, that says a lot.

Like family members, we may not always agree on all issues, but even our disagreements serve to make our family stronger.

Sadly, as generations pass, so do many of our customs. Too often, we willingly give up the practices which define us as Polish Americans. We abandon a hearty identity, only to foolishly begin searching for a new one. We at the Journal urge you not to surrender!

You are the children and grandchildren of great people, men and women who sacrificed much to better themselves and their families. Celebrate your heritage and all that is great about it. Easter is a perfect time to do so.

Resurrect the traditions which define us, both collectively and individually as Polish Americans. It has been said “God is in the details,” and this is never more true than at Easter. Make time to prepare the foods your mother and grandmother made for the Easter basket. Then gather the family and take it for blessing on Holy Saturday. If it’s still possible, celebrate the Resurrection at the Church that holds so many memories for you. These traditions have lasted centuries because they were heartfelt. Do not be the one who forsakes them as little more than “an inconvenience.”

You owe it to those who came before you as well as to those who will follow you.

Wesołego Alleluja!



American Council
for Polish Culture



Wishes Polonia A Happy Easter!

Wesołego Alleluja!

This year our Annual Convention will take place August 9 – 13 in Toronto, Canada.

Thomas Payne – President

Robert Synakowski – First Vice President

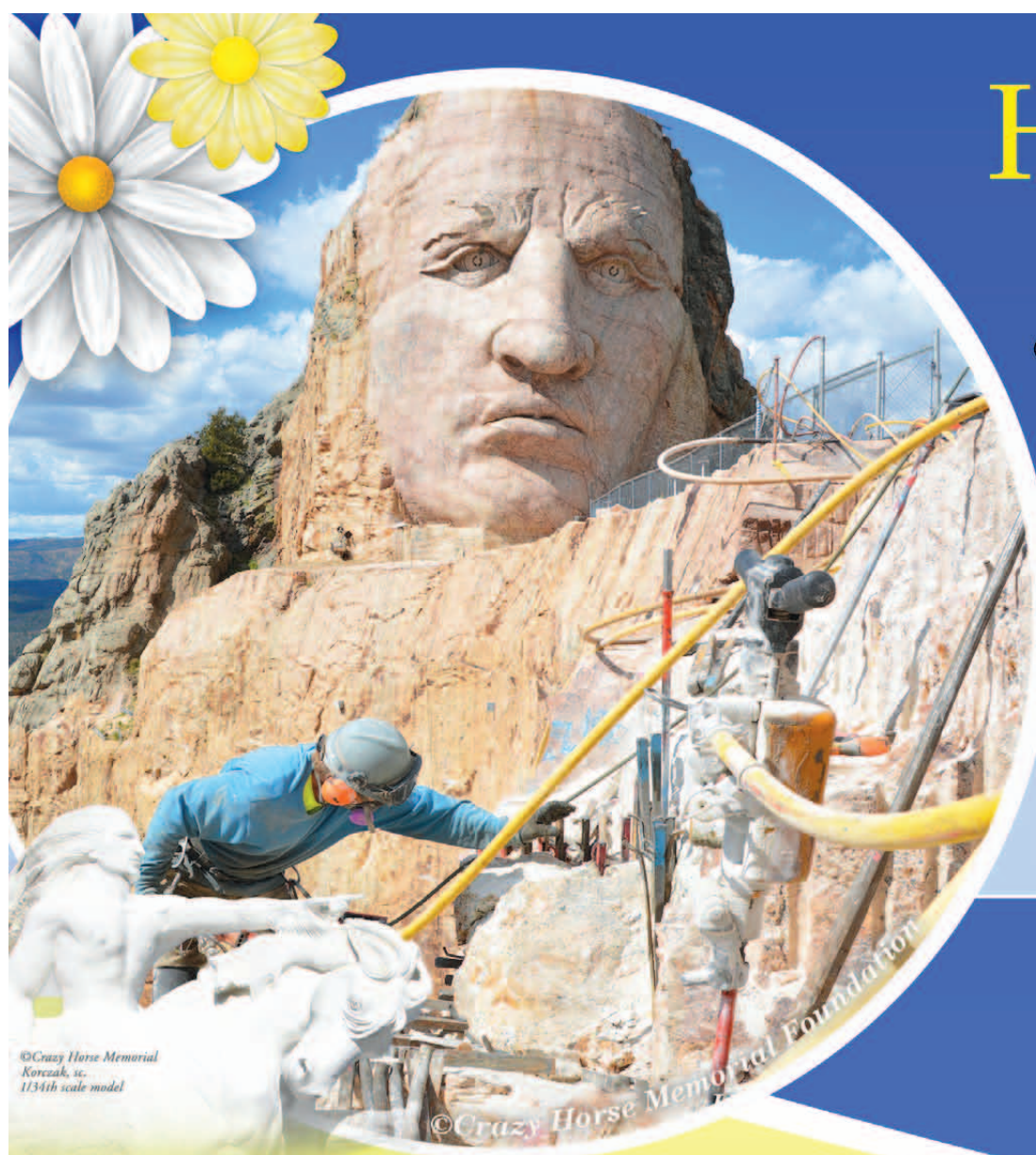
Alicia Dutka – Second Vice President

Judy Tompkins – Treasurer

Marcia Lewandowski – Recording Secretary

See ACPC activities and membership info on our website:

www.polishcultureacpc.org



©Crazy Horse Memorial
Korczak, et al.
1/34th scale model

©Crazy Horse Memorial Foundation

Open Year-Round

Between Hill City and Custer
SD Hwy 16/385 • 605.673.4681
www.crazyhorsememorial.org

Happy Easter!

From

© CRAZY HORSE MEMORIAL

May your Easter be
filled with blessings, joy
and happiness!

~ The Family of Ruth and Korczak Ziolkowski



The Legend of the Red Easter Egg

by Gretchen Filz

Mary Magdalene has a special place among Jesus' disciples.

It was St. Mary Magdalene's great love for Christ that kept her standing at the foot of the Cross, weeping and grief-stricken, until her Savior died. It was her heartbreaking pain of loss that drove her to his tomb at the first light of day in order to anoint his body.

As a reward for her great love and faithfulness, she is the privileged person to whom Jesus first appeared on Easter Sunday morning; she was the very first witness of the Resurrection.

It was Mary Magdalene, a woman, who went and told the twelve Apostles that Jesus had risen from the dead; for this she is called "Apostle to the Apostles."

After Jesus' Resurrection and Ascension, Mary Magdalene continued her mission as an evangelizer, contemplative, and mystic in the heart of the Church.

MARY MAGDALENE AND THE EASTER EGG.

According to tradition, after Jesus' Ascension into heaven, the Magdalene—a wealthy woman of some importance—boldly presented herself to the Emperor Tiberius Caesar in Rome to proclaim the resurrection of Jesus Christ, with an egg in hand to illustrate her message.

Holding the egg out to him, she exclaimed for the first time what is now the universal Easter proclamation among Christians, "Christ is risen!"

The emperor, mocking her, said that Jesus had no more risen than



the egg in her hand was red. Immediately, the egg turned red as a sign from God to illustrate the truth of her message. The Emperor then heeded her complaints about Pilate condemning an innocent man to death, and had Pilate removed from Jerusalem under imperial displeasure.

Why would Mary Magdalene bring an egg to talk about Jesus with the Roman Emperor?

RED EASTER EGGS. In another tradition, it is said that Mary Magdalene brought a basket of white boiled eggs with her on Easter morning to the tomb of Jesus—perhaps as a meal for herself and the others as they waited for someone to roll the stone away. When she arrived at the site of the Resurrection, finding the stone already rolled away, she also found that the eggs in her basket had turned into bright shades of color.

Perhaps this is why she brought an egg to the Emperor; did she expect that Jesus would perform a similar miracle for her egg as he had done on that first Easter morning?

While we do not know if these stories are true with absolute certainty, we do know that the tradition of handing out red eggs at Easter is one that originated among Christians in Apostolic times. And we often find Mary Magdalene depicted in icons holding a red egg. Moreover, the story fits into the various cultural traditions already surrounding the symbol of the egg.

THE EASTER EGG TRADITION.

For many cultures, even before the time of Christianity, the egg was a symbol of creation, spring, and rebirth. After the resurrection of Christ, the egg took on a new meaning for Christians and became a symbol of new life breaking forth while leaving the empty tomb behind. Perhaps this became even more pronounced due the account of Mary Magdalene.

Eggs were what helped people to understand a new theological truth—the resurrection of the dead, and a new religion—Christianity—built around the first Resurrection.

In this way a symbol of Christ's resurrection, the Easter egg then became a symbol for the rebirth of all mankind at the resurrection on the Last Day due to the merits of Jesus Christ. "Easter eggs" were shared with one another as a joyful symbol of Christian hope.

—Special thanks to Rev. Canon Philip S. Majka, who brought this legend to our attention.



ALLELUJA!
NIE LĘKAJCIE SIĘ!

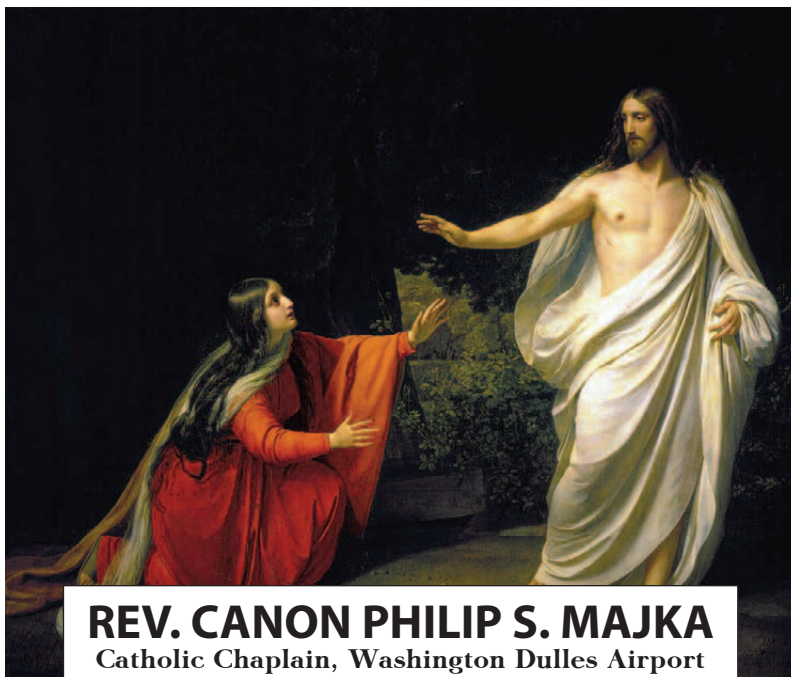
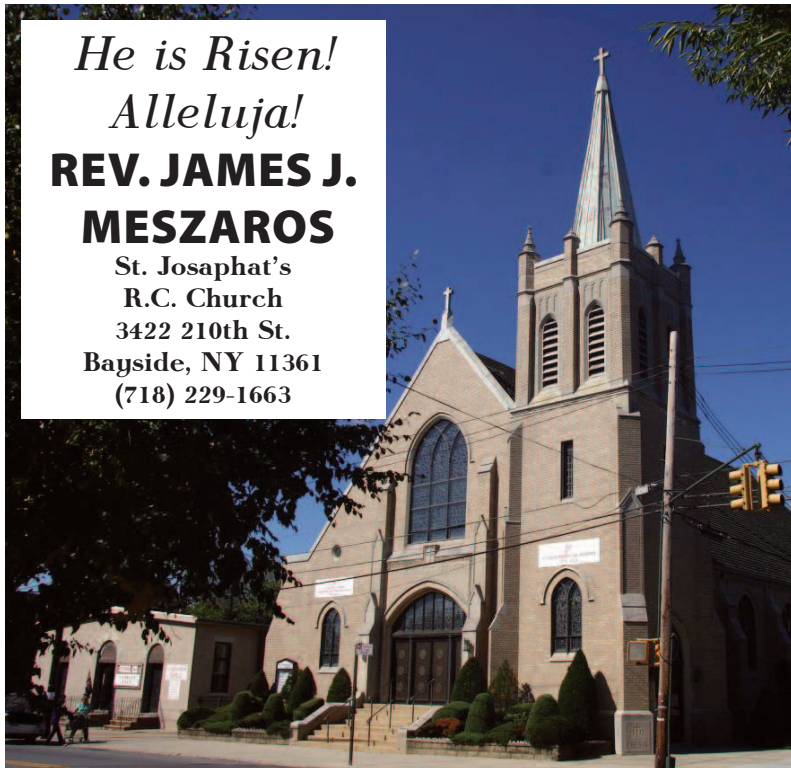
FR. WALTER J. RAKOCZY

146 RIVIERA DR.
MICHIGAN CITY, IN 46360
(219) 406-4345

He is Risen!
Alleluja!

REV. JAMES J. MESZAROS

St. Josaphat's
R.C. Church
3422 210th St.
Bayside, NY 11361
(718) 229-1663



REV. CANON PHILIP S. MAJKA

Catholic Chaplain, Washington Dulles Airport
Duszpasterz Washington, D.C.
4597 Ravensworth Rd., # 5, Annandale, VA 22003
Call (703) 403-3723

Christ is Risen!
Chrystus Zmartwychwstał!

REV. CANON JOHN E. MIKALAJUNAS, M. DIV.

Holy Trinity R.C. Church
1206 Lincoln Ave.,
Utica, NY 13502

Chrystus
zmartwychwstał!
Prawdziwie
zmartwychwstał!



**FRIARS and STAFF of the
FATHER JUSTIN ROSARY HOUR**

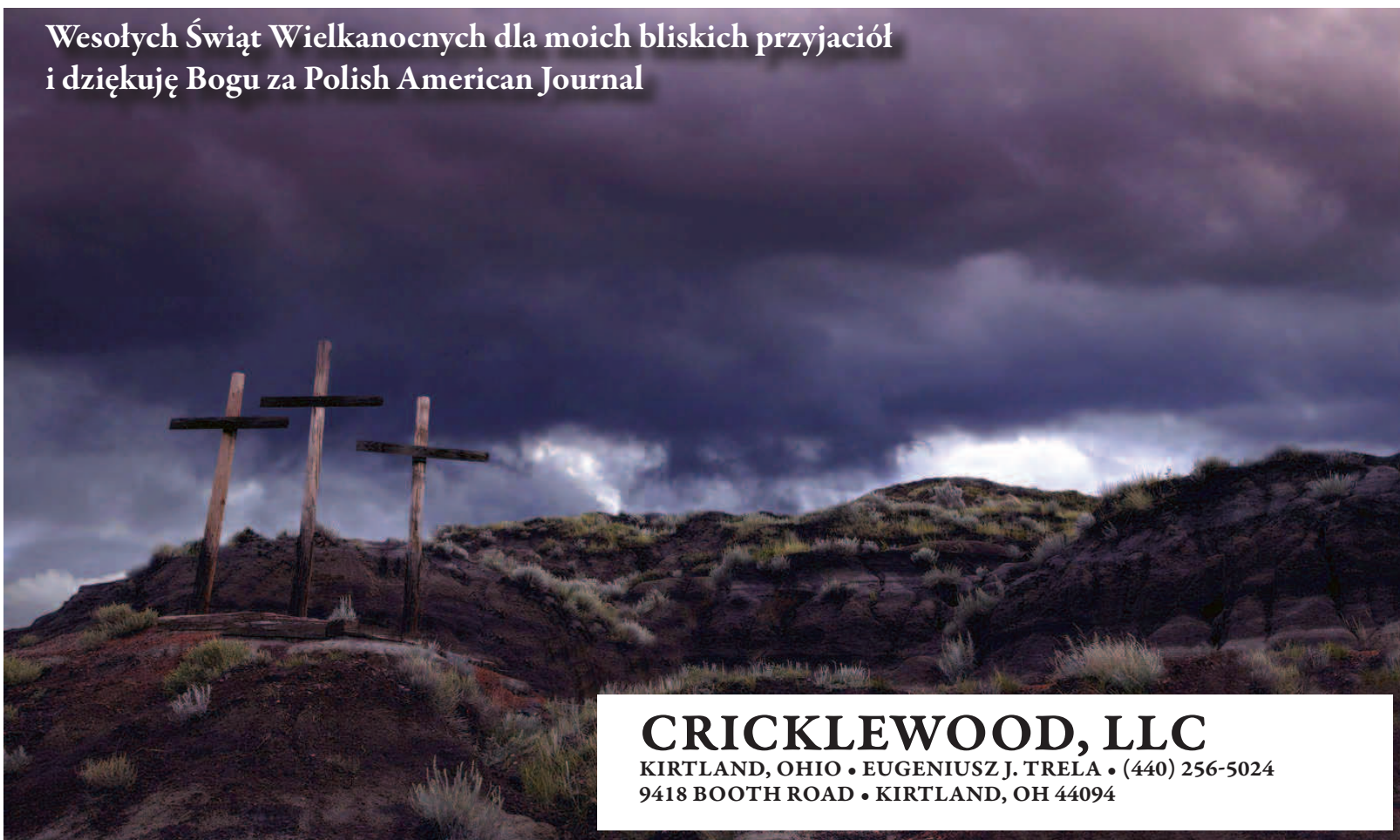
P.O. Box 454 Athol Springs, NY 14010
www.rosaryhour.net

Wesołego Alleluja!

**ST. CASIMIR CHURCH
ALUMNI and
PARISHIONERS**

Marcia Haymer
8223 Sowinski Ave.
Cleveland, OH 44103
(440) 477-4837

Wesołych Świąt Wielkanocnych dla moich bliskich przyjaciół
i dziękuję Bogu za Polish American Journal



CRICKLEWOOD, LLC

KIRTLAND, OHIO • EUGENIUSZ J. TRELA • (440) 256-5024
9418 BOOTH ROAD • KIRTLAND, OH 44094

Szczęśliwej
Wielkanocy



MOST REVEREND RICHARD J. MALONE
AND THE FAITHFUL OF
THE DIOCESE OF BUFFALO

Reinstituting Polishness to your Easter

by Robert Strybel

Here are some more customs associated with our Polish Paschal heritage. They may refresh your memory or expose you to things you may not be familiar with. Share them by print or social media in your PolAm club newsletter, parish bulletin or social-networking site.

continued from last month

HONOR GUARD. Honor guards watch over the Lord's Tomb on Good Friday and Holy Saturday. These are members of parish societies and often uniformed groups (veterans, scouts, fire-fighters, etc.).

FOOD BLESSING. The blessing of traditional Easter fare is the most popular typically Polish Easter custom. After the blessing on Holy Saturday, the faithful traditionally visit and pray at Christ's Tomb. (See this month's cover story for what to place in your basket and an English translation of the tradition prayer said at the blessing).

MASS OF RESURRECTION. The sunrise Mass on Easter morning begins with an outdoor Eucharistic procession that encircles the church three times. The beautiful old hymns, the church decked out in flowers and greenery, the blazing candles and uplifting sermon

all contribute to the congregation's spiritual enrichment.

COMMUNITY EASTER BRUNCH.

A community brunch after Easter Sunday Mass is recommended wherever the święcone home custom is no longer widely practiced.

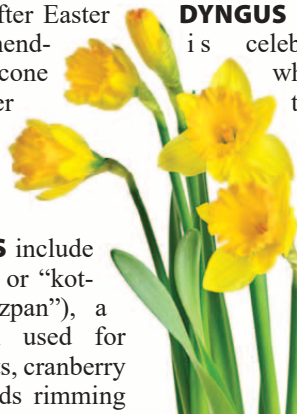
DECORATE WITH TRADITIONAL POLISH EASTER PLANTS

include pussy willows ("bazie" or "kotki"), boxwood ("bukszpan"), a small-leaved evergreen used for decorating Easter baskets, cranberry leaves (used for garlands rimming

the "święconka" table) and such springs flowers as daffodils, hyacinths, tulips and forsythia.

DYNGUS DAY.

Easter Monday is celebrated as Dyngus Day, which features traditional Polish Easter food and drink, music, dancing and general merriment including the śmigus-dyngus drenching custom. These parties are going in popularity. (See page 24 for a listing of Dyngus Day events).



Happy Easter!

*May your hearts know deep peace
and unbounded joy this Easter season!*

Polish Roman Catholic Union of America

984 N. Milwaukee Ave.
Chicago, IL 60642

(800) 772-8632 or (773) 782-2600
www.PRCUA.org

- * Annuity Plans
- * Life Insurance Plans
- * Single-Family Residential Mortgages
- * Scholarships & Educational Loans
- * Polish Language & Dance Schools
- * Social & Cultural Events



**THE OFFICERS AND MEMBERS OF THE
POLISH UNIVERSITY CLUB OF NEW JERSEY
WISH YOU ALL A JOYOUS EASTER AND
WESOŁEGO ALLELUJA**

**ANNUAL SCHOLARSHIP AWARDS LUNCHEON
WILL BE HELD AT THE
CHART HOUSE, WEEHAWKEN, N.J. ON JUNE 11**

**INFO CALL C.L. GORSON-WEBER 1 (973) 895-4417
HTTP://POLISHUC.WEBLY.COM/**



*The Polish Children's Heartline
and the children in Poland who
were given a new chance to live
wish all of Polonia
Wesołego Alleluja
and a Blessed Easter*

*We thank all our caring
members, volunteers and
generous donors for their
continued support
— Doreen Patras Cramer
President*

POLISH CHILDREN'S HEARTLINE

177 Broadway, Clark, NJ 07066

(732) 680-0680

childshart@aol.com

www.polishchildrensheartline.org

501(c)(3) Non Profit Organization, State of NJ

**"The Lord is Risen! Alleluia, Alleluia!"
May the Risen Lord fill your hearts and lives
with Faith, Hope and Love!**

**"Chrystus zmartwychwstał! Alleluja, Alleluja!"
Niech zmartwychwstały Pan oświeca Was
światłem wiary, nadziei i miłości!**

2017 EASTER SCHEDULE

APRIL 9: PASSION SUNDAY - Blessing of Palms at each Mass.

APRIL 13: HOLY THURSDAY - Mass of the Lord's Supper at 7:00 PM.

APRIL 14: GOOD FRIDAY - Liturgy of the Passion and Death of the Lord at 3:00 PM. Stations of the Cross in English & Polish at 7:00 PM.

APRIL 15: HOLY SATURDAY - Easter Vigil Liturgy at 7:30 PM. Adoration of the Blessed Sacrament at the Tomb, Confession & Blessing of food all day. Divine Mercy Novena begins.

APRIL 16: EASTER SUNDAY - Resurrection Procession and Mass at 8:30 AM in Polish. 10:00 AM & 12:30 PM Mass in Polish. Masses in English at 11:00 AM, 2:30 and 5:00 PM.

APRIL 23: DIVINE MERCY SUNDAY - Celebration begins at 2:30 PM with Mass.

THE NATIONAL SHRINE OF OUR LADY OF CZESTOCHOWA
654 Ferry Road • PO Box 2049 • Doylestown, PA 18901
Tel: 215-345-0600 • Email: info@czestochowa.us • www.czestochowa.us

Orchard Lake Schools

Easter Blessings! Wesołego Alleluja!

*Rev. Msgr. Thomas C. Machiaski, Jr.
Chancellor-Rector*

SS. Cyril & Methodius Seminary
21 Seminarians enrolled
in preparation for the
Roman Catholic priesthood

St. Mary's Preparatory
550 students enrolled
A four year pre-college
secondary Catholic school

The Polish Mission
Preservation & promotion of
Polish & Polish-American culture,
tradition and history

3535 Commerce Rd.
Orchard Lake, MI 48324
(248) 682-1885
www.orchardlakeschools.com

PRESERVING FAITH AND TRADITION

Wesołego Alleluja! Happy Easter!

POLISH BENEFICIAL ASSOCIATION

Polskie Stowarzyszenie Kasy

The only Polish Fraternal Domiciled in Philadelphia

*A Fraternal Life
Insurance Association*

*Low Cost Life Insurance
for the Entire Family Ages 0 - 95*

Fraternal Activities for Members



EXECUTIVE OFFICERS

Rev. Fr. Joseph Zingaro, National Chaplain
Samuel Sbraccia, President
Christine Kaszupski, Vice-President
Elizabeth Wagner, Administrative Secretary
Phyllis Rooney, Treasurer
John Jakubowski Esq., Solicitor
Dr. Joan Lambert, Medical Examiner

DIRECTORS

Walter Drejerski
Marianne Stone
Angelina Wagner
Joseph Jankowski
Walter Gasiewski



“Sergio” Receives Prestigious Award



Sergiusz Zgrzebski

by Geraldine Balut Coleman

CHICAGO — On March 9, approximately 800 people attended the Better Business Bureau (BBB) of Chicago and Northern Illinois Annual Awards Dinner Meeting in the Grand Ballroom of the Marriott Chicago Downtown. This annual event celebrated accredited businesses that promote ethical business practices.

This year, the BBB presented its most prestigious award, the Diogenes Award, to **Sergiusz “Sergio” Zgrzebski**. This award is given to an individual in media who exemplifies extraordinary effort in educating and informing the public on consumer issues.

Zgrzebski is a TV/radio producer, reporter, and anchor for WPVN Polvision TV and WNVR, 1030 AM Polskie Radio Chicago. Additionally, he is a musician and an Illinois licensed real estate broker. He is a graduate of Columbia College’s Television Department with concentrations in directing and documentary work, and a graduate of Melchior Wańkiewicz College of Journalism in Warsaw, Poland. Also, he owns Sound & Media Productions, and, as a bass player, has traveled in both the United States and Europe for over 25 years performing jazz, reggae, soul, blues, and funk.

Sergio and his family are long time residents of the Village of Bensenville, Ill., where he is currently running for trustee.

Book on Modjeski Presented by Engineers



THE POLISH AMERICAN ENGINEERS ASSOCIATION invited the general public to its meeting on Feb. 17 at the Copernicus Center in Chicago. **Jan Plachta**, a retired structural engineer at U.S. Army Network Enterprise Technology Command, reviewed his recently-published Polish language book entitled “*Artysta Beton i Stali – Mosty Rudolfa Modrzejewskiego*” about the great Polish American engineer and pre-eminent bridge designer, **Ralph Modjeski**. The book describes 40 existing bridges in North America designed by Modjeski that to this day remain as classic examples of exemplary models of bridge engineering. Pictured above is Modjeski’s Blue Water Bridge, which connects Port Huron, Mich. to Sarnia, Ontario, Canada. (G.B.C.)

STAGE AND SCREEN / Staś Kmieć

Polish-born Helena Rubinstein comes to life on Broadway

I caught the new Broadway musical “War Paint” in early previews on Broadway. The show about two business titans — Helena Rubinstein and Elizabeth Arden and their infamous rivalry officially opens on April 8 at The Nederlander Theatre.

Born in the Kraków district of Kazimierz, Helene (Chaja) came from humble beginnings and with determination and character managed to forge a beauty and cosmetics empire. Two-time Tony Award winner Patti LuPone portrays the mogul to perfection in a powerhouse tour de force performance — not to be missed.

Prior to Broadway, “War Paint” had a sold-out run in Chicago in summer 2016, becoming the most successful show in Goodman Theatre history. The musical is dotted with Polish references, characters and words. I will be returning to see the show again after its opening.

Highly recommended.
WarPaintMusical.com

“MARIE CURIE” DEBUTS. “Marie Curie,” a film about the pioneering chemist, physicist, researcher, two-time Nobel Prize winner (1905,



PATTI LUPONE, whose NY stage includes *Shows for Days*; *Women on the Verge of a Nervous Breakdown* (Tony, Drama Desk, Outer Critics Circle noms.); *Gypsy* (Tony, Drama Desk, OCC, Drama League awards); and *Sweeney Todd* (Tony, Drama Desk, OCC noms.) plays Helena Rubinstein.

1911), and her trials as a woman in a male-dominated world of French science, made its debut in Poland.

The film is a Polish, French, and German production. Its French-Canadian director, Marie Noelle, said it covers the life of Marie Skłodowska-Curie in her most turbulent years (1905-1911). She “wanted to show the human side of Skłodowska-Curie: a tender mother, loving wife and a woman who followed her heart [and] how indepen-

dent she was in her work, in her way of thinking.”

The director also disclosed that she herself had considered the Polish-born scientist a personal inspiration since childhood.

Skłodowska-Curie is played by Polish actress Karolina Gruszka. Well-known Polish actors included in the cast are: Iza Kuna, Jan Frycz, Piotr Glowacki and Daniel Olbrychski.

SUPPORT THE PAJ PRESS FUND

In 1978, a voluntary fund-raising campaign was launched by a group of loyal readers of the Polish American Journal entitled “We Love the PAJ Press Fund” in order to help cover rising postage, material and production costs.

Donations to the PAJ Press Fund are also used to support our reader services (postage, telephone, research, etc.), provide newspaper clippings with stamps and envelopes, and cover extraordinary expenses in producing the paper. The Polish American Journal is not a profit-making venture. Thanks to its dedicated staff, the PAJ is published as a “public service” for American Polonia.

Donations to the PAJ Press Fund will be acknowledged in the paper unless otherwise directed by the contributor.

A sincere “THANK YOU” for your donations to the PAJ PRESS FUND: **Manya Berzenski**, Tolland, Conn.; **Ed Budzinski**, **Rogers**, Minn.; **Frank Gavel**, **Wilton**, Conn.; **Walter J. Kosik, Sr.**, **Pelham**, N.H.; **Lorraine Krystof**, **Omaha**, Neb.; **Irene Krzywinski Lane**, **Burbank**, Calif.; **Christine Kwik**, **Elkins Park**, Pa.; **Frank Lapinski**, **Brockport**, N.Y.; **Stella Mlotek**, **Astoria**, N.Y.; **Dr. John Nizioł**, **Clifton**, N.J.; **Maryann Ogonowski**, **Franklin**, Maine; **John B. Wlodkowski**, **Augusta**, Maine; **Regina Wnukowski**, Philadelphia; and two **Friends of the PAJ**. Dziękujemy wam wszystkim! The PAJ thanks all who donated.

MAIL TO: PAJ PRESS FUND
POLISH AMERICAN JOURNAL
P.O. BOX 271, NORTH BOSTON, NY 14110-0271

I want to make sure the POLISH AMERICAN JOURNAL continues its service to American Polonia. Enclosed is my contribution of \$ _____

NAME _____

ADDRESS _____

CITY, STATE, ZIP _____

Please [] include [] do not include my name in your list of contributors.

SCHOLARSHIPS

Pawelski Wins Paley Scholarship

HAMBURG, N.Y. — Hilbert College student **Emily Pawelski** of Lakeview, N.Y., has been selected to be one of ten recipients of a 2017 Independent Sector Student Community Service Award and a \$500 H.D. Paley Scholarship from the Commission on Independent Colleges and Universities (CICU).



This award honors outstanding Independent Sector TAP students for their leadership in community service throughout New York State. The award is highly competitive as there are more than 100 colleges and universities in New York’s independent sector. Emily and the other recipients will be honored during the 2017 CICU Annual Meeting Reception on March 6 in Albany, N.Y.

Emily has served, for the past two summers, as a volunteer counselor at Camp Good Days & Special Times, an organization dedicated to improving the quality of life for children and families whose lives have been touched by cancer. Combined with her five years as a junior helper in her middle school and high school years, Emily has been assisting this organization for seven years.

Emily, a junior accounting major, has taken many leadership roles in campus clubs including holding the position of treasurer for both the Franciscan Spirit Club and EN-ACTUS. She currently holds a 3.98 GPA.

Schmid Memorial Scholarship Apps Now Available

BUFFALO, N.Y. — The Jackie Schmid Memorial Scholarship Committee has announced the deadline for this year’s scholarship applications is May 1, 2017.

The Scholarship Fund was established in 2013 to remember Jackie Schmid, a well-known and beloved community servant in Cheektowaga.

“Jackie was the first person to lend a helping hand to anyone in need,” said Scholarship Committee President Barbara Falcone. “We are so proud to carry on her memory by helping students in Cheektowaga through this scholarship.”

Six scholarships of \$1500 each will be available this year. One student from each school district in Cheektowaga — John F. Kennedy (Cheektowaga-Sloan), Cheektowaga Central, Maryvale, Cleveland Hill, and Depew — will be chosen to receive an award, in addition to one student who attends a private or parochial school and resides in Cheektowaga. Eligible applicants must be high school seniors who live in the Town of Cheektowaga who demonstrate a record of community service, an academic average above an 85, and Polish heritage within three generations. Applicants are also required to submit an essay.

For more information and to view the scholarship application, please visit <https://www.facebook.com/jackieschmidsscholarship>.

DEADLINE REMINDER. Deadline for the Polish American Journal Foundation’s 2017 Scholarship is April 30. See form on page 23 or visit www.polamjournal.com.

SEVENTEENTH ANNUAL KATYN REMEMBRANCE

77TH ANNIVERSARY OF THE KATYN FOREST MASSACRE

Sunday April 30 2017

Sponsored by The National Katyn Memorial Foundation, with The Embassy of the Republic of Poland

10:30 am Mass at Holy Rosary Church
408 S. Chester St., Baltimore, MD 21231
(off the 2100 block of Eastern Ave.)

11:45 am Coffee/Pastry Reception
Holy Rosary Church Undercroft

1:00 pm Ceremonies at the National Katyn Memorial
Baltimore Harbor East at Katyn Circle
600 block of President St. (at Aliceanna St.)
Baltimore, MD 21202

“SHOULD I FORGET THEM, MAY GOD IN HEAVEN FORGET ME.”
ADAM MICKIEWICZ

AMERICAN POLONIA AT A GLANCE

MARYLAND

SILVER SPRING — Polish men at Our Lady Queen of Poland Parish in this Washington, D.C. suburb established a **Knights of Columbus Council** with **St. Maximilian Kolbe** as its patron on February 5. The 21 members of the new council elected John Armstrong as their Grand Knight, and Jacek Marczyński as Deputy Grand Knight. Some sources have stated that the council, which is a Polish ethnic council, is the first Knights of Columbus council to take St. Maximilian as its patron. St. Maximilian is the second patron of the Polish parish in Silver Spring after Our Lady Queen of Poland.

MICHIGAN

HAMTRAMCK — The Piast Institute announces the establishment of the **Polish Women's Hall of Fame** on the occasion of International Women's Day, March 8, 2017. The virtual exhibit, hosted at www.FamousPolishWomen.com raises awareness of and honors women's lives and contributions to culture and history of Poland and the world. The project provides biographies, photographs, bibliographies, and articles on women in Poland and the diaspora.

Ashley Fallon, the director of the newly opened Polish Women's Hall of Fame, explained that the Hall of Fame will serve as a resource for the Polish community, for schools and universities, and especially for young Polish women—and for women everywhere. While individuals like Marie Skłodowska Curie are well-known, the overall story of the achievements and contributions of Polish women has long been overlooked. “We can never fully understand who we are until we join the stories of our mothers to those of our fathers,” said Dr. Thaddeus

Radzilowski, president of the Piast Institute.

Nominations from the general public are accepted in six categories: Science and Education, Arts and Humanities, Religion, Public Life and Service, Philanthropy, and Sports. Final selections for Hall of Fame inductees will be made by a distinguished international panel. For more information, please visit the website at: www.FamousPolishWomen.com or call Ashley Fallon at the Piast Institute at (313) 733-4535 ext. 105.

NEW YORK

BUFFALO — Ars Nova Musicians Chamber Orchestra, in its 43rd season of performing, will present a concert featuring classical music set in the splendor of historic **St. John Kanty Roman Catholic Church**. Marylouise Nana, founder, music director and conductor, will lead the orchestra on Sunday, April 30 at 3:00 p.m. The talented Emily Tworek Helenbrook, soprano soloist, will also perform.

Tickets for the concert are \$12; advance purchase is recommended for preferred seating and can be purchased by calling (716) 893-0412 between 9:00-noon, Mon.-Fri.

St. John Kanty Church opened for worship in 1892 and is located on Broadway between Brownell and Swinburne Streets. It is handicap accessible with off-street parking.

HAMBURG — Hilbert College held a commemorative ceremony in honor of the legacy of the **Franciscan Sisters of St. Joseph** (FSSJ), the college's founding congregation, on March 16.

Most Reverend Edward M. Grosz, Auxiliary Bishop of Buffalo, was in attendance and offered the opening prayer for the ceremony.

The ceremony consisted of a

short program, including the unveiling of the FSSJ Legacy Wall, which will honor the nearly 100 members of the FSSJ who have served at Hilbert College over its 60-year history.

The Franciscan Sisters of St. Joseph were founded by Sister Mary Colette (nee Agnes Victoria Hilbert) of Cieszyn, the territory of Austrian Poland. In 1889, Sister Colette and four Sisters of St. Charles Borromeo were sent to educate the children in the United States. In 1897, Sister Colette and four American novices adopted the Rule of the Third Order Regular of St. Francis as their way of life in God's service. In 1928, Sister Mary Colette became the first general minister of the newly-established Congregation of the Franciscan Sisters of St. Joseph (FSSJ). Because of the Congregation's growth and the number of women applying to this new way of life, the Sisters moved from Buffalo, to the convent in Hamburg. The order founded Hilbert College in 1957.

PENNSYLVANIA

PHILADELPHIA — On Sun., April 2, 2017, at 2:30 p.m., the **Polish Heritage Society of Philadelphia** will host its general meeting/election at the Associated Polish Home, Vistula Lounge, Northeast Philadelphia, 9150 Academy Road, Philadelphia. **Donna K. Danielewski**, past President of the Polish Heritage Society of Philadelphia, and author of *Journey: A Memoir*, will be guest speaker and will give a brief synopsis of her and her family's journey through war-torn Europe, and across the Atlantic Ocean to their final destination, the U.S.A. Copies of the book will be for sale.

If you plan to attend, please contact jeanjoka@gmail.com, or call (215) 483-0193. Refreshments will be served.

tage Dancers of WNY (Buffalo); and The Beat (Randolph, N.J.).

The General Pulaski Association will hold its annual parade down Harlem Road to Town Park, July 16.

All proceeds from the event will benefit the Chamber's charitable works and the Cheektowaga Senior Center Foundation and Cheektowaga Youth Foundation.

The Town's partnership with a non-profit falls in line with Supervisor Diane Benczkowski's goal to find alternative ways to create a sustainable method to fund the many festivals held in Cheektowaga each year.

Kościuszko Chair Professor Explains U.S. Policy Toward Russia

WASHINGTON, D.C. — Noted Polish professor **Marek Chodakiewicz** (right) examined U.S. policy toward Russia under President Trump at a lecture, March 9. Chodakiewicz noted that following the resignation of Gen. Michael Flynn as National Security Advisor it was unclear what course the Trump Administration would take. Contrary to the conventional wisdom, Chodakiewicz explained that Gen. Flynn had wanted to strength NATO's eastern flank, tie down Russia in the Middle East, and pivot to counter Chinese aggression. Pointing to recent U.S. statements in the United Nations, and President Trump's letter to the President of Estonia, Chodakiewicz argued that the new Administration continued to support Ukraine and to reject the Russian annexation of the Crimean Peninsula.

The approximately 50 attendees at the lecture included officials from



the Department of Defense, State Department, and intelligence services.

Professor Chodakiewicz holds the Kościuszko Chair of Polish Studies at the Institute of World Politics, an elite private national security graduate school in Washington.

Milewski, Michnik, to Speak at PNH

HARTFORD, Conn. — The **Polish National Home** (60 Charter Oak Ave., info@polishhome.org) has announced the members of its 2017-18 Board. Representing elected corporate members and members from founding organizations are: Steve Jaronczyk; John Majdan; Mark Bruks; Rob Kwasnicky; Frank Carmon; Janusz Kocur; Paulina Burak-Fedigan; Jadwiga Borkowski; Michael Gwara; Bruno Prusaczyk; and Janusz Klin.

NEW BRITAIN — The S. A. Blejwas Endowed Chair in Polish Studies announces The Milewski Lecture by **Mark Milewski** entitled “Mount Everest and the Golden Age of Polish Mountaineering,” Thurs., April 6, 2017 at 7:00 p.m., Vance Academic Center, Room 105, Central Connecticut State University, 1615 Stanley St., New Britain.

Milewski summited 29,029 ft. Mount Everest on May 20, 2016. He will share the story of his climb but also place Mount Everest into the context of the Golden Age of Polish Himalayan Climbing of the 1980s and 1990s.

In the last two decades of the twentieth century, Poles dominated the 8000-meter peaks located there with numerous winter and first ascents. Climbers such as Jerzy Kukuczka, Wanda Rutkiewicz, Krzysztof Wielicki, and many others, were respected internationally and celebrated within Poland for their feats.

Milewski is assistant professor of Business Administration at Tunxis Community College in Farmington,

Conn., and a member of the advisory board to the Polish Studies Program at Central Connecticut State University.

The Blejwas Endowed Chair in Polish Studies also announces The Nowakowski Conversation, with guest speak **Adam Michnik**, Tues., April 11, at 7:00 p.m. in Founders Hall, Davidson Hall Building of CCSU.

Michnik is a Polish historian, essayist, former dissident, public intellectual, and the editor-in-chief of the Polish newspaper *Gazeta Wyborcza*. In 1968 he was expelled from Warsaw University and later arrested and sentenced. In the 1970s Michnik became one of the leaders of the Committee of the Defense of Workers and continued his opposition activities in the Solidarity trade union. In 1981, after imposition of martial law, he was arrested and jailed.

He played a crucial role during the 1989 Polish Round Table Talks, which led to the collapse of communism in Poland.

He served one term in Polish Parliament and later withdrew from active politics, but has “maintained an influential voice through journalism.”

The lecture will be in Polish, with a translator. It is free and the public is cordially invited.

For further information about either event, contact Polish Studies at (860) 832-3010 or jacquesm@ccsu.edu. Public parking available in campus garages.

Polish Arts Festival Details Announced

by **Jim Herr**

CHEEKTOWAGA, N.Y. — The Town of Cheektowaga and the Cheektowaga Chamber of Commerce will partner to organize and run the 39th Annual Cheektowaga Polish American Arts Festival in Town Park.

“We are thrilled to have the opportunity to partner with the Town of Cheektowaga to facilitate the 2017 Polish Festival,” said Cheektowaga Chamber of Commerce Executive Director Kristina Groff. “A strong part of the mission of our Cheektowaga Chamber of Commerce is to promote the community and the businesses within it. This partnership provides an opportunity

to do just that, and we encourage our members and the business community to consider getting involved as we celebrate the Polish heritage.”

The event will take place Thurs., July 13–Sun., July 16, 2017.

Bands scheduled to perform are as follows in order of appearance: Cheektowaga Community Symphony Orchestra; Special Delivery (Buffalo, N.Y.); The Touch (Buffalo); Rare Vintage (Buffalo); Villa Maria Chorale (Cheektowaga – featured during the Polish Mass ceremony); Lenny Gomulka & Chicago Push Orchestra (Ludlow, Mass); The Boys (Baltimore); Polish Heri-

An Exclusive Sunday at the Museum

A Grand Premiere of Two Polish Folk Art Exhibits

HARTFORD, Conn.—The Polish Cultural Club of Greater Hartford, Inc. will sponsor a premiere and reception celebrating two new Polish folk art exhibits at the Polish Center of Discovery and Learning at Elms College, 33 South Street, Chicopee, Mass. Both collections were donated by New Britain, Connecticut residents: Krystyna Słowikowska Farley and the estate of Bernard Pajewski. In addition, Staś Radosz, executive director of the Polish Center, will be presented with the Polish Cultural Club's “Distinguished Service Award.”

This event will be held on Sun., April 30, 2017 beginning at 1:00 p.m. and is open to the general public. A fee of \$15.00 includes admission to the Museum, an exclusive

viewing of the two new exhibits, a lecture by Staś Radosz, commentary of Marek Czarnecki, internationally renowned iconographer and Polish historian, and a wine, hors d'oeuvres, and dessert reception. The Center is handicapped accessible and is about a thirty minute drive from Hartford.

The first exhibit showcases 32 original costumes representing various regions of Poland. They are the gift of Krystyna Słowikowska Farley, who will be the guest of honor at this affair. Born in Poland and experiencing life-altering events during World War II, recorded in a book called “Far from Home,” Farley has devoted her life to the furtherance of Polish history, culture, and arts in the United States for the past sixty years. She was head of a Polish dance group for many years and, today, at age 91, is known for her passion, wit, and elegance. Radosz

will discuss specifics of the costume exhibit with lectures scheduled for 1:30 p.m. and 2:30 p.m.

The second exhibit is a recent acquisition from the estate of Bernard Pajewski, who passed away this past January at age 87. A very private person, Pajewski amassed the largest collection of Polish folk art in the United States inside his modest Cape Cod house. Three trucks were required to transport the collection to the Polish Center of Discovery and Learning. He owned about 25 szopki (castle-like nativity scenes) — some 7' tall with moving mechanisms and electric lights, some prize winners from the annual szopka competition in Kraków. Over 200 carved wood folk sculptures, kilim tapestries, icons, maps, and books, among other items, are also included in the acquisition. Thanks to Pajewski, these treasures will be preserved and displayed

for generations. Marek Czarnecki, who knew Pajewski personally, will share comments on the szopki, as well as on some of the special folk art objects.

Guests will be able to view the entire Museum, comprising of three floors of exhibits, and enjoy a reception at which Farley and Radosz will be present.

The museum is normally closed on Sundays, however, it will be open for this private showing to guests who have made reservations in advance. Please send checks for \$15.00 per person, made payable to Polish Cultural Club of Greater Hartford, Inc., to Nancy O. Yiznitsky, 87 Montclair Drive, East Hartford, CT 06118. For further details, please call Yiznitsky at (860) 568-2044 or Anna-Mae Maglaty at (860) 521-7621. You may also visit the Club's website: www.polishculturalclub.org.

Wesołego Alleluja!
Chrystus prawdziwy
zmartwychwstał!

GREATER HAZLETON POLONAISE SOCIETY

Thomas Kopetskie, President
115 Franklin Street
Hazleton, PA 18201
(579) 454-4397



Easter Greetings to All!

JOHN NIZIOL, M.D., FAAP

140 Hepburn Rd., Apt. 12-2
Clifton, NJ 07012
(973) 207-6024



PAJ BOOKSTORE BOOKS

TO ORDER BY MAIL Use form Below

TO ORDER BY PHONE (800) 422-1275 • (716) 312-8088

TO ORDER ON LINE: polamjournal.com

use form for all items on pages 7, 13, 22, and 28

MON.-FRI., 9:00 a.m.-4:00 p.m.

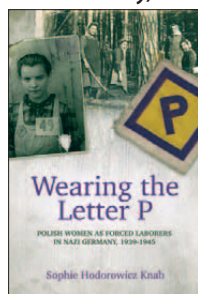
SECURE SERVER



NEW! FROM PADEREWSKI TO PENDERECKI The Polish Musician in Philadelphia by Paul Krzywicki \$24.95

Extraordinary stories and accomplishments of 170 Polish musicians whose presence in Philadelphia influenced music in America.

WEARING THE LETTER "P" Polish Women as Forced Laborers in Nazi Germany, 1939-1945



by Sophie Hodorowicz-Knab \$19.95

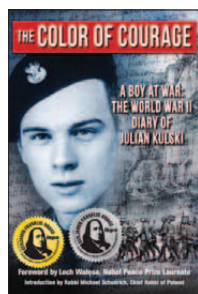
An unflinching, detailed portrait of a forgotten group of Nazi survivors. Written by the daughter of Polish forced laborers.



TWO TRAINS FROM POLAND by Dr. Krystyna M. Sklenarz \$19.95

A midnight knock at her door changed everything for 6-year-old Krystyna Sklenarz. In the middle of the night, the KGB deported her family from Poland to Siberia.

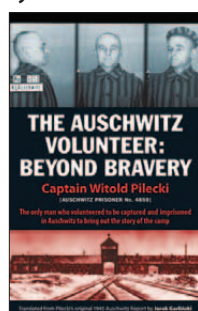
her entrance into medical school at only 17.



THE COLOR OF COURAGE by Julian E. Kulski \$19.95

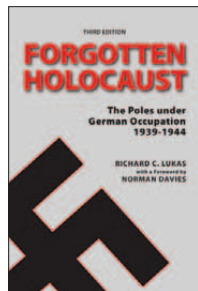
"If there is going to be a war, I do not want to miss it." So wrote Julian Kulski a few days before the outbreak of World War II.

THE AUSCHWITZ VOLUNTEER by Witold Pilecki



Translated by Jarek Garlinski \$34.95

In 1940, the Polish Underground wanted to know what was happening inside the recently opened Auschwitz concentration camp.

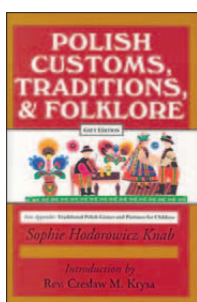


FORGOTTEN HOLOCAUST: The Poles Under German Occupation, 1939-45. Third edition \$19.95

Forgotten Holocaust has become a classic of World War II literature. As Norman Davies noted, "Dr. Richard Lukas has rendered a valuable service, by showing that no one can properly analyze the fate of one ethnic community in occupied Poland without referring to the fates of others.

Holocaust is a powerful corrective." The third edition includes a new preface by the author, a new foreword by Norman Davies, a short history of ZEGOTA, the underground government organization working to save the Jews, and an annotated listing of many Poles executed by the Germans for trying to shelter and save Jews.

POLISH CUSTOMS, TRADITIONS & FOLKLORE \$24.95



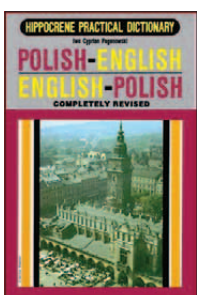
Item 2-643 by Sophie Hodorowicz Knab 340 pp., hc.

Polish Customs, Traditions, & Folklore is organized by month, beginning with December and Advent, St. Nicholas Day, the Wigilia (Christmas Eve) nativity plays, caroling and the New Year celebrations.



POLAND: A HISTORY by Adam Zamoyski \$19.95

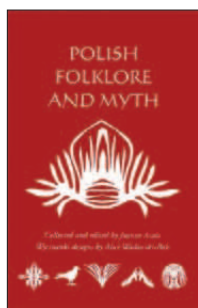
A substantially revised and updated edition of the author's classic 1987 book, The Polish Way: A Thousand-Year History of the Poles and their Culture, which has been out of print since 2001.



HIPPOCRENE PRACTICAL DICTIONARY POLISH-ENGLISH ENGLISH-POLISH \$19.95

Over 31,000 entries for students and travelers; a phonetic guide to pronunciation in both languages; a glossary of the country's menu terms; a bilingual instruction on how-to-use the dictionary; and a bilingual list of

abbreviations.



POLISH FOLKLORE AND MYTH by Joanne Asala \$12.95

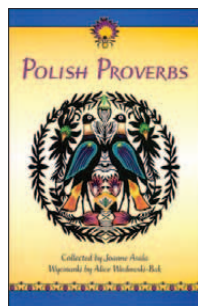
This book of engaging folk stories includes such tales as "The Violin," "The Headache Cure," "Midsummer's Eve," "The Flower Queen's Daughter," "The Legend of the North Wind," "The Flaming Castle," "The Village Dance," and "The Unfinished Tune."



POLISH WYCINANKI DESIGNS by Frances Drwal \$7.95

In Poland, the art of creating beautiful designs by cutting paper into intricate shapes—called wycinanki—has been one of the national pastimes.

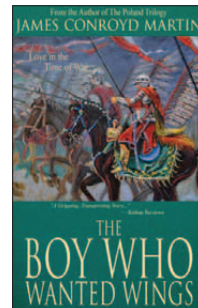
In this book, wycinanki is discussed and illustrated with patterns. The designs in this book can be used in many different ways, from applique to wallpaper.



POLISH PROVERBS by Joanne Asala \$14.95

Poles are gregarious, cheerful, hard-working, and earnest—qualities reflected in their proverbs, collected here by author Joanne Asala. Some examples: "Love enters a man through his eyes and a woman through her ears."

The back and front covers feature stunning illustrations of paper cuts by the late Polish folk artist Alice Wadowsky-Bak, with more of her work throughout the book.



THE BOY WHO WANTED WINGS by James Conroyd Martin \$14.95

Aleksy, a Tatar raised by a Polish peasant family, holds in his heart the wish to become a hussar so that he could battle the Turks at Vienna (the first 9/11, in 1683). As a Tatar and a peasant, this is an unlikely quest.

PUSH NOT THE RIVER Book 1 of Martin's Poland Trilogy

by James Conroyd Martin \$15.95

This book club favorite is based on the real diary of a Polish countess who lived through the rise and fall of the Third of May Constitution years, a time of great turmoil. Vivid, romantic, and thrillingly paced, the novel has been called "Poland's Gone with the Wind."

AGAINST A CRIMSON SKY Book 2 of Martin's Poland Trilogy

by James Conroyd Martin \$15.95

"You don't have to read Push Not the River to get the most from this sequel," says Suzanne Strempek Shea. The award-winning author picks up where Push Not the River leaves off, taking the characters 20 years into the fascinating Napoleonic era, highlighting the exploits of the glorious Polish lancers.

THE WARSAW CONSPIRACY Book 3 of Martin's Poland Trilogy

by James Conroyd Martin \$17.99

Portraying two brothers in love and war, The Warsaw Conspiracy completes the trilogy. You need not have read the others to enjoy this family saga set against the November Rising (1830-1831). With Siberia or emigration heart-rending contingencies, patriarchs Anna and Zofia attempt to steer the clan through ever-muddying waters.

ORDER FORM USE THIS FORM FOR ALL ITEMS ON THIS PAGE and PAGES 7, 13, 22, and 28

Table with columns: ITEM/TITLE, PAGE #, PRICE, QNTY., TOTAL

Payment information fields: [] CHECK or M.O. ENCLOSED, CHARGE TO MY: [] AMEX [] DISC [] MC [] VISA, CARD NO., EXP. DATE, SECURITY CODE, DAYTIME PHONE ()

QUESTIONS ABOUT YOUR ORDER? Call 1 (800) 422-1275 MON.-FRI. 9:00 a.m.-4:00 p.m.

Send to: POL-AM JOURNAL, P.O. BOX 271, N. BOSTON, NY 14110

PRINT CLEARLY OR ATTACH ADDRESS LABEL. THIS IS YOUR SHIPPING LABEL.

Shipping charges table: STANDARD SHIPPING CHARGES, PRIORITY MAIL, IF ORDERING CARDS ONLY

Summary fields: SUBTOTAL (all boxes), NY residents - add sales tax, S&H (See charts at left), TOTAL TO SUBMIT TO PAJ, PLEASE NOTE: Items may be delivered in two or more shipments.

Address fields: From: POL-AM JOURNAL, P.O. BOX 271, NORTH BOSTON, NY 14110-0271; To: NAME, ADDRESS, CITY, STATE, ZIP

HAPPENINGS: CHICAGO STYLE / Geraldine Balut Coleman

Consulate and Chicago Philharmonic Society Announce Polish Music Festival



Janicki, Speck, Milanovich, and CPO String Quartet,

CHICAGO — On February 21, the Consulate General of the Republic of Poland and the Chicago Philharmonic Society (CPS) invited media representatives to a press conference to announce a Polish music and culture festival and a new exchange program.

Donna Milanovich, executive director of the Chicago Philharmonic Society, and **Piotr Janicki**, Polish consul general, announced that musical cooperation between CPS and Poland was being made possible through a \$50,000 MacArthur Foundation grant to the Chicago Philharmonic Society. The grant money will be earmarked for artistic exchange between the CPS and Poland, and will establish direct cooperation between Polish composers and the CPS.

In December 2016, the MacArthur Foundation announced that the Chicago Philharmonic Society had been awarded this grant to fund an exchange of shared works from living Chicago composers, to connect with Polish musicians and students, and to deepen the knowledge of Polish music and culture, culminating with a three-day concert program on November 9-11, 2018, in conjunction with the 100th anniversary of Poland's regained independence.

The three-day Polish Music Festival in Chicago will feature a Polish conductor and Polish vocalists and instrumental soloists who will join the Chicago Philharmonic Orchestra (CPO) to perform orchestral and chamber music concerts of Polish composers. It will include music ranging from traditional classical, jazz, film scores, and newer works by living composers.

Scott Speck, artistic director of the Chicago Philharmonic Society,



Consul General Janicki



Auguścik and Jagodziński

stated that he and a group of Chicago Philharmonic musicians will travel to Poland in the spring of 2018 to work with and learn from Polish musicians. They will lead master classes and workshops for music students and perform concerts of new music by composers from Chicago.

During the press conference, guests were entertained by the CPO String Quartet, with violinist Renee-Paule Gauthier, violinist Michele Lekas, cellist Mark Lekas, and violist Benton Wedge playing George Gershwin's Lullaby and Fryderyk Chopin's Prelude, Opus 28, No. 4.

Poland's Consulate General in Chicago is partnering with the Chicago Philharmonic Society to present the festival. New Yorker Richard Guerin, an advocate for Polish music, will coordinate the festival activities between the CPS and partner organizations in Poland.

More details regarding this festival will be forthcoming as they become available.

CHOPIN CELEBRATED. On the occasion of Fryderyk Chopin's 200th birthday, the "Chopin In The City" festival, Feb. 22-March 1, curated by the Sounds & Notes Foundation, gave Chopin enthusiasts an opportunity to hear various interpretations of works of the great Polish composer and pianist. The festival began on Feb. 22 with an opening reception at the Consulate General of the Republic of Poland with **Grażyna Auguścik**, jazz vocalist, and **Andrzej Jagodziński**, pianist, setting the tone. This itinerant festival continued with events at the PianoForte Foundation, the Constellation Chicago, WTTW/WFMT, Green Mill Jazz Club, Chicago Poetry Foundation, Chopin Polish Language School, and The Polish Museum of America (PMA), then closing at Loyola University Chicago.

The February 25th event at the PMA featured the film "Chopin - the Space Concert" presenting breathtaking imagery of Earth co-

ordinated with Chopin's music. It featured Astronaut George Zamka, USMC, as he brought Chopin's music aboard the space shuttle Endeavour during his tour of duty aboard the International Space Station. The film earned "Best Film" at the 2012 Angel Awards at the Monaco International Film Festival. In the film, Chopin's music was played by pianist Karol Radziwonowicz, violinist Wojciech Proniewicz, and the Sinfonia Viva Orchestra.

After the screening of the film, musical entertainment was provided by TeeJayMac, featuring pianist **Tad Janik**, vocalist **Pamela Fernandez**, and percussionist **Wo Romanowski**. This event was held to assist in the development of the Chopin Garden in Chicago's Grant Park.

On February 28, the PMA presented, as part of the "Chopin in the City" festival, the biographical film "In Search of Chopin" (2014) by Phil Grabsky, a British documentary filmmaker. After the film, Andrzej Jagodziński played some of Chopin's works, and attendees participated in a discussion of the composer's works and life led by film critic, **Zbigniew Banas**.

The final festival event, "Chopin World Sounds," was held March 1 at Loyola University Chicago with performances by Grażyna Auguścik, Andrzej Jagodziński, pipaist Yang Wei, guitarist Gabriel Dacu, saxophonist Jim Gailloro, pianist Ani Gogova, bassist Matt Ulery, cellist Ian Maksin, the Quo Vadis Clarinets, and multi-instrumental musician Ronnie Malley.

CASIMIR PULASKI HONORED. Annually, since 1977, the first Monday in March has been designated as **Casimir Pulaski Day**. On this day, the State of Illinois pays tribute to the Polonian community by honoring Pulaski, a hero of two nations, "Father of the American Cavalry," and a Revolutionary War hero. Since 1987, the official State celebration setting is The Polish Museum of America (PMA). This year, the Pulaski Day celebration began with welcoming remarks by **Małgorzata Kot**, managing director of the PMA, followed by the singing of the national anthems of Poland and the United States by **Mirosława Sojka-Topór** with piano accompaniment by **Marta Pasek**.

As in the past, Illinois, Chicago, and Cook County officials, dignitaries and members of Polish American organizations, and the general public, filled the PMA's Sabina P. Logisz Great Hall to capacity. **Piotr Janicki**, Consul General of the Republic of Poland in Chicago, gave a clear message to the U.S. government concerning the visa-waiver of Poles visiting the United States and described the European Union's consideration of visas for all U.S. citizens wishing to visit European Union countries. U.S. Senator Richard J. Durbin, Illinois Governor Bruce Rauner, U.S. Congressional representatives Michael Quigley and Janice Schakowsky, along with other state and city officials and leaders of Polonian organizations also addressed the assembled crowd.

On Nov. 6, 2009, President Obama signed a joint resolution of the U.S. Senate and House of Representatives making Casimir Pulaski an honorary citizen of the United States. He is one of only seven persons to receive this honor, even though he had to wait over 200 years.



Jan and Basia Płachta

CHICAGO SOCIETY CELEBRATES ŚLEDŹ. Over 60 guests enjoyed the Chicago Society (CS), PNA Lodge 1450, annual *Śledź* Dinner and Pageant, held Feb. 28 at LaVilla Restaurant. Greeting the guests were **Mark Orwat**, chair of this event, and **Steve Rakowski**, Chicago Society's president. **Charles Komosa**, co-chair, announced all the special guests and elected officials in attendance, along with a few candidates slated for the April 4 elections throughout the metro-Chicago area.

The culmination of the program was a revised and colorful Mardi Gras-style *Śledź* pageant narrated by Komosa. The pageant included the Angel, **Robert Groszek**, the Devil, **Mark Orwat**, Father Time, **Romuald "Ro" Matuszczak**, and six *śledź* pallbearers: **Ronald "Topper" Topczewski**, **Steve Rakowski**, **Harold Brown**, **Anthony Kawalkowski**, **Robert "Rocky" Nowaczyk**, and **Charles "Chuck" Cwiakala** carrying the *śledź* helium balloon. Crowned king and queen of the pageant were **Jan and Basia Płachta**. This year's "St. Joseph," who will serve as chaplain at the CS meetings and at special occasions, is **Ted Makarewicz**.

The celebration of *Śledź* is the Chicago Society's version of Christian and Polish traditions that dates back centuries. Poles have always taken religion and the season of Lent seriously. With equal dedication, they have indulged themselves in the happy time of *Karnawał* (Carnival) commencing with the feast of St. Sylvester (December 31) and ending on Ash Wednesday. The merriment picks up momentum from Shrove Thursday (*Thusty Czwartek*) until midnight on Shrove Tuesday. For the week before Ash Wednesday, meats, sweets, and drink are enjoyed before the restrictions of Lent begin.

According to folklore, Carnival revelers dress as beggars, gypsies, and animals, while musicians play. Those costumed participants and musicians join in a procession led by a *dziadek* (old man), who carries a hobo stick with a fish attached to its end. Historically, the procession would travel from house to house, receiving gifts of food and drink along the way. In Poland, *kulig*, or the carnival ride, was a procession of colorfully decorated sleighs. Prior to midnight on Shrove Tuesday, a platter of *śledź* would remain. In certain parts of Poland, fried cakes, such as *racuchy* (funnel cakes) or *paczki* would be served.

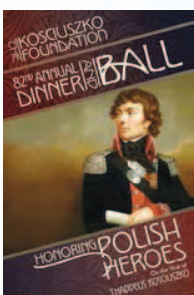
The Chicago Society thanked **William Wojcik**, manager of Laramie Bakery, for the *paczki*; DJ **Rick "Elvis" Cada**, who, in full Elvis garb, performed songs of the "King of Rock 'n Roll"; and **Beata Orwat** of Dahlia Blooms Floral Shop for providing Mardi Gras beads.



THE KOSCIUSZKO FOUNDATION

wishes

You the renewal of love, happiness and life.
Have a wonderful Easter!



Join us for
The Kosciuszko Foundation
82nd Annual Dinner and Ball
- Honoring Polish Heroes
at the Plaza Hotel in New York
on **April 29th, 2017 @ 7 PM**

Tickets available at
www.thekf.org or **(212) 734-2130**

POLONIA OF THE EASTERN GREAT LAKES / Michael Pietruszka

Skalny Center Holds Series of Presentations

ROCHESTER, N.Y. — The **Skalny Center for Polish and Central European Studies** at the University of Rochester, the Consulate General of the Republic of Poland in New York and the Polish Heritage Society of Rochester joined together to bring a fascinating exhibit to the Flower City. The grand opening of the exhibition “The Good Samaritans from Markowa,” honoring the memory of the eight members of the Ulma family executed by the Nazis for sheltering Jews during World War II, took place, March 23 in the University of Rochester’s Morey Hall.

The event started with a panel discussion which included participation by Hon. Maciej Golubiewski, Consul General of the Republic of Poland in New York; Bonnie Abrams, Director of the Center for Holocaust Awareness and Information; Aaron Hughes, Professor of Religion; Philip S. Bernstein Professor and Chair of Jewish Studies; and Randall Stone, Director of the Skalny Center and Professor of Political Science.

The exhibition ran from March 24-26 in the Rettner Hall for Media Arts and Innovation on the university’s River Campus.

Dr. Piotr Marecki, Assistant Professor at the Department of Contemporary Culture in the Institute of Culture at the Jagiellonian University in Kraków, and Skalny Visiting Professor, will present “10 Things You Did Not Know about Polish Electronic, Experimental and Otherwise Unconventional Literature” in Sloan Hall on the university’s River Campus on April 5th.

Pianist Jolanta Ziemska and guitarist Maciej Ziemiński will perform “Duo Klavitarre” featuring the music of Chopin and others in Taylor Hall at the Hochstein School of Music and Dance in Downtown Rochester on April 22nd.

A “Tribute to Andrzej Zulawski,” one of Poland’s great cinematic writers and directors, featuring screenings on three of his films, will take place in the Dryden Theatre in Rochester on May 2nd (“Possession”), May 18th (“On the Silver Globe”), and May 26th (“Cosmos”).

POLONIA TIDBITS. On March 1st, the **University of Toronto** Department of Slavic Languages and Literatures presented “The Case of Polish: Politeness and its Role in Higher Language Competence” in Alumni Hall ... The **General Pulaski Association** held its Installation

Banquet at the Millennium Hotel in Cheektowaga, March 3rd. The MC was WIVB-TV news anchor Nalina Shapiro; Cheektowaga Paul Piotrowski installed the officers; and the guest speakers included author Andrew Nagorski, NYS Assembly Member Monica Wallace and Buffalo City Court Judge Amy Martoche ... **Elizabeth Kubiniec** of Buffalo and **Anna Gullo** of Fredonia received the Manus Christi Award from Buffalo Bishop Richard Malone at the diocese’s recent Youth Convention ... **Pisanki Making Classes** were held at the offices of the Am-Pol Eagle, March 4, 14, and 18 ... **John Zak** was named Chair of the Buffalo Philharmonic Orchestra Board of Directors ... **International Women’s Day** was marked by celebrations in Brampton and Mississauga, Ontario ... On the 9th, Maureen Gleason presented a “Family History Show and Tell” at the monthly meeting of the **Polish Genealogical Society of NYS** in the Villa Maria College cafeteria in Cheektowaga ... **Thomas Zawadzki** gave a presentation entitled “Julian Stanczak: Artist of Light” at the March 15th meeting of the Polish Arts Club of Buffalo, and the **Polish Students’ Association** at the University of Toronto screened “Planeta Singli,” a Polish comedy film with English subtitles ... On March 17th, retired NYS Appellate Division Justice **Ann Mikoll** was honored at the Buffalo History Museum as one of the “Giants of Buffalo: Women of the Law” ... The legendary Polish band, **Kombii**, performed at the John Paul II Polish Cultural Centre in Mississauga, March 19th ... On March 21st, the **Niagara Polish Cultural and Historical Society** and the History Department of Niagara University presented Dr. Andrew Wise on the topic “Preserving Jewish Cultural Heritage in Przemysl, Poland” at Niagara University in Lewiston ... Michelle Kisluk of the **Polish Heritage Dancers of WNY** held polka dancing classes in anticipation of Dyngus Day at Our Lady of the Sacred Heart Church in Orchard Park, March 21st and 28th.

Marty Biniasz addressed the March 22nd meeting of the Professional and Business Women of Polonia on Buffalo’s Central Terminal at the Potts Banquet Facility in Cheektowaga ... On March 24th, **Maria Nowotarska** appeared in the Salon of Poetry, Music and Theatre’s production of “Helena — The Thing about Modrzejewski” at the Prentice Theatre in Mississauga ... The

20th Annual St. Patrick-St. Joseph-Dyngus Day **Tri-Ethnic Celebration** featuring music by the Formula Band, Penny Whiskey, and Special Delivery took place at the Buffalo Irish Center, March 26th ... Also on the 26th, “Irena’s Vow,” a dramatic reading of the play about the heroic efforts of **Irena Gut Opdyke** during World War II was staged in the Marie Maday Theatre at Canisius College in Buffalo ... On March 31, **Stanislaw Soyka** performed a Lenten concert tribute to Saint John Paul II at The John Paul II Polish Cultural Centre in Mississauga.

UPCOMING. An “Evening with **John Paul II**” will take place on April 1st at the Polish Canadian Legion Branch 315 Hall in Hamilton, Ontario ... Also on the 1st, **Rev. Czeslaw Krysa** will lead a “Egg Writing Retreat and Palm Weaving” at the St. Casimir Social Hall in Buffalo’s Kaisertown neighborhood ... The WNY Chapter of the Kosciuszko Foundation will be accepting applications for its **Summer Study in Poland** scholarships until April 17th ... The **Permanent Chair of Polish Culture** at Canisius College will present “The Good Sa-

maritans of Markowa: The Ulma Family Exhibit,” documenting the efforts of the Ulma family in saving Jews during World War II, at the Canisius College Library Walkway from April 18th through the 30th ... The Niagara Branch of the Canadian Polish Congress and the Polish American Congress of WNY, Inc. are co-sponsoring a Jubilee Banquet celebrating the 150th Anniversary of Canada and the 100th Anniversary of the Opening of the **Polish Army Training Camp** (Camp Kosciuszko) at Niagara-on-the-Lake, at the Royal Canadian Legion Branch 418 Hall in St. Catharines, Ontario on April 22nd. The Toronto Sinfonietta under the direction of Maestro Mathew Jaskiewicz, and the Novi singers will provide entertainment before the dinner. Polish American Congress of Western New York, Inc. President James L. Ławicki II was named MC.

The **Polish American Congress of WNY, Inc.** will host its “Swieconka and Awards Dinner” at Kotecki’s Grandview Grove in West Seneca on April 23rd. The group’s honorees this year are the Cichocki Family, Alina Kisluk, the Podhale Youth Association and Brian Rusk.

The Bronislaw Durewicz Award will be presented to the Polish Heritage Dancers of WNY. ... On April 30th, the documentary film, “**Joseph’s World**,” about the Ulma Family in Poland during World War II will be screened at the Canisius College Student Center.

The Buffalo Bisons Baseball team will honor **Rev. Daniel Palys** as its “Polish American of the Year,” and **Ed Reska** with its Polish Community Leadership Award at its “Polish Festival Night” at Coca Cola Field in Downtown Buffalo on August 15th. The Bisons will play the Indianapolis Indians and group tickets are available from Mark Gordon at (716) 846-2018 ... The Niagara Historical Society Museum in Niagara-on-the-Lake, Ontario will present an exhibit “**Camp Kosciuszko: The Polish Army at Niagara Camp, 1917-1919**” from November 1, 2017 through November 15, 2018.

❖ ❖ ❖
If you have an item for this column, please send the information by the 6th day of the month preceding publication month (i.e. April 6 for the May issue) to pietruszka@verizon.net.

SPOTLIGHT ON LONG ISLAND / Barbara Szylowski

Welcome Spring and Happy Easter!

Ziemia is a public-art project **Martynka Wawrzyniak** is creating in collaboration with residents of Greenpoint, Brooklyn, N.Y.

In the form of a ceramic sphere atop a native meadow in McGolrick Park, the piece aims to bridge divides between the neighborhood’s disparate subcultures by serving as a collective portrait of the community through embodying residents’ personal homelands and migration stories.

Greenpoint, once a Polish American stronghold, is experiencing a demographic transformation as gentrification pushes out many longtime residents. “With the rising displacement and relocation of peoples across the world, Ziemia is responding to the need for collective reflection in communities on migration as not merely a global phenomenon, but as a local, micro experience that unites us all,” said Wawrzyniak.

Community members from various backgrounds, cultures and socio-economic classes are invited to select and provide soil samples from specific, personally meaningful locations that they have left behind or that embody their identity. These sites can be in Brooklyn, another U.S. city, or foreign country. Wawrzyniak records each participant’s explanation of the significance of their chosen location,

which will later be exhibited alongside an interactive map made from the geographic coordinates.

The collected soil will be used to create the glaze for the ceramic sphere, which will be fired out of local Greenpoint clay.

“In using soil — universally symbolic for one’s roots and identity — as the medium, Ziemia gestures to the primal connection to Earth that underlies each individual’s migratory experience,” said Wawrzyniak.

The public art piece will become a central location for events to encourage cross-cultural exchanges and provoke dialog about immigration and the human relationship with the natural world.

Incidentally, ziemia is a historical unit of administration in Poland, and the term is not capitalized (ziemia chełmińska, not Ziemia Chełmińska). The term ziemia appeared for the first time in medieval Poland (12th-13th centuries), after the fragmentation of Poland. It referred to a former principality or duchy, which was unified with the Polish Kingdom, and lost its political sovereignty, but retained its hierarchy of officials and bureaucracy.

CONFERENCE ON KOSCIUSZKO. The American Association of the **Friends of Kosciuszko at West Point** will hold its annual Confer-

ence on April 28-29. This year it will be a historical event as UNESCO has declared the year 2017 to be the “Year of Kosciuszko” worldwide. The Conference will be held at the United States West Point Academy, West Point New York. Additional information www.kosciuszkoatwestpoint.org.

EASTER EGG FUN. A European tradition enjoyed in Poland for centuries is egg tapping. Each player takes a hardboiled egg in his right hand and tries to tap the other player’s egg in such a way that his egg will not be broken. The winner, whose egg is not broken, tries his luck again with another player and continues until each one has had a chance at the egg. The one whose egg is unbroken at the end of the game is the winner.



Wesołego Alleluja!

GENERAL PULASKI ASSOCIATION
Buffalo, New York



Wesołego Alleluja!

POLISH AMERICAN CITIZENS CLUB
Camden County, N.J.



Wesołego Alleluja!

WALLY PIATEK

Berlin, New Jersey



Happy Easter
Wesołego Alleluja

DAVID FRANCZYK

Common Council
Buffalo, New York

Wishing All a Happy Easter

Congressman

BRIAN HIGGINS

26th-New York



POLISH CHEF / Robert Strybel

More than One Way to Enjoy Easter Eggs

Here are some traditional Polish Easter egg treats worth considering for your annual family Świąconka (Easter brunch) or your club or parish Dyngus Day or Świąconka:

SHARING BLESSED EGGS (dzielenie się jajkiem). Cut shelled, blessed eggs into wedge-shaped quarters and sprinkle with blessed salt & pepper. After grace, eggs are shared by all to signify the end of the Lenten fast with the symbol of New Life. Participants may be standing or seated and a plate containing the egg wedges may be past around the table or (more elegantly) it may be offered by the host to each family member. When all have their eggs impaled on their forks a general wish of “Wesołego Alleluja” goes up and all consume their eggs. Now Easter breakfast may begin.

HARD-BOILED EGGS (jaja na twardo). Place room-temp eggs in pot and fill with cold water to cover by at least 1.” Add a T or so salt. Gradually bring water to boil and immediately reduce heat to a gentle simmer. Cook 10 min, then cool immediately in cold running water. When ready to shell, strike each cold or room temp hard-cooked egg against sharp edge of table or counter lengthwise, and shell should come off easily in large pieces. Serve plain whole eggs in serving bowls providing horseradish, ćwikła or sauces (see below) on the side.

EGGS IN SAUCE (jaja w sosie). An easy but delicious way to create your own sauces is to start by fork-blending ½ c mayonnaise with ½ c sour cream (or plain unsweetened yogurt), then proceed as follows:

- **Easter sauce (sos to świąconego):** stir into basic sauce ½ c chopped

chives, green onions, radishes and dill pickle, 1 chopped hard-cooked egg and 1 t prepared horseradish;

- **Horseradish sauce (sos chrzanowy).** to 1 c basic sauce stir in 1 heaping T prepared horseradish;
- **Caper sauce (sos kaparowy):** Stir in 1 T caper liquid into basic sauce, add 1-2 heaping T capers and stir to distribute evenly. Note: The above sauces are also good with pâté, aspic dishes, roasts and other cold meats.

RED PICKLED EGGS (jaja marynowane na czerwono): Place peeled, hard-cooked eggs in a single layer in pan and drench with pickled beet-liquid to cover. (See beetroot & horseradish recipe below). Cover with plate to keep eggs submerged at least 1 hr. Remove eggs from bath and drain on paper towel. Serve just as they are as an alternative to the shelled, white hard-cooked eggs and intersperse them amongst the white eggs on a single platter for variety. On a large platter, the red eggs may be used to form a cross surrounded by the white eggs.

HOT STUFFED EGGS (IN SHELLS) (jaja faszerowane w skorupkach). Cook hard-boiled eggs allowing 1-2 per guest. Start with 8-10 cold, hard-cooked eggs. Hold each egg firmly against cutting-board and tap it lengthwise with a sharp, thin-bladed, non-serrated-edge knife. With swift cutting motion

through to cutting-board, shell and all. With small spoon gently scoop out yolk and white and side aside, taking care not to break the shell. Carefully remove and discard and loose, jagged shell fragments that adhere to eggs or rim of shells. Set shells aside. Simmer 2 finely minced onions in 2 T butter until tender and golden. Grind or chop eggs fine and combine with onion. Add 1-2 heaping T finely chopped fresh dill, 1 heaping T finely chopped chives and salt & pepper to taste. Mix ingredients well. (Optional: Work 1 T sour cream into mixture.) Fill shells with mixture pressing it down very gently so as not to damage them. Sprinkle tops generously with bread crumbs, pressing them in gently. To serve, fry stuffed eggs, open-side down in 2 T butter or margarine until a golden-brown crust forms on the bottom and top of shells are hot to the touch. Serve immediately.

Other Świąconka Favorites

EASTER RYEMEAL SOUP (żurek wielkanocny). In pot combine 2 c diced smoked kielbasa, ham and/or roast pork, 6 c water, 1 heaping T quick-cooking rolled oats, 1 quartered onion and several peppercorns. Simmer on low under cover 20 min. Stir in 2-3 c liquid ryemeal sour (If liquid ryemeal sour is not available, add 1 c water mixed with 2 T vinegar. It is commonly sold in Polish delis or in the

imports aisle as “żur”). Also add ¼ of a mushroom bouillon cube. Bring to boil, reduce heat and



EASTER SALAD (sałatka wielkanocna): Combine 2-3 c cold, cooked, diced potatoes, 1 can drained peas & carrots, 2 cans drained navy beans (or pea-beans), 4 diced dill pickles, 1 bunch chopped green onions, 1 bunch diced radishes, 2-3 peeled, cored, diced apples and 2-5 diced hard-cooked eggs. Toss ingredients gently, season with salt & pepper, garnish and lace with just enough basic mayonnaise-sour cream sauce (jaja w sosie, left) to coat ingredients. Garnish with chopped parsley. Note: Feel free to juggle quantities according to preference. Other possible ingredients include: capers, chopped celery, bell pepper, diced beets, a firm diced pear, or even small cubes of ham.

boil and simmer 5 min. Remove from heat. In small mixing bowl, fork-blend or whisk 1 heaping T flour with ¾ c sour cream (or plain unsweetened yogurt) until smooth. Add 1 c hot stock 1 T at a time to sour-cream mixture, fork-blending or whisking constantly, then stir mixture into pot. Return to heat and simmer 2-3 min just below boiling point. Serve over hard-cooked eggs and sliced cooked sausage. Cubed farmer cheese, dry rye-bread cubes and horseradish may also be added according to individual preference.

BEETROOT & HORSERADISH (ćwikła z chrzanem). Drain a 12 oz can pickled beets (reserving liquid). Grate or chop fine and mix with 1-2 heaping T prepared horseradish. Optional: sprinkle with a pinch or 2 ground caraway. This relish as an absolute “must” to accompany tra-

tangy, zingy accompaniment to cold roast meats (pork, turkey, veal) and ham.

COLD-MEAT PLATTER (półmisek zimnych mięs). On lettuce-lined oval or rectangular serving platters artistically arrange any of the following sliced cold meats (homemade or store bought): boiled ham, baked ham, smoked pork loin (Canadian bacon,) kabanosy (thin dry sausage), myśliwska, (hunter’s sausage), krakowska (Kraków sausage), smoked kielbasa, baked fresh kielbasa, cold sliced roasts (pork loin, veal, beef, turkey), boiled slab bacon, boiled beef tongue and/or smoked turkey breast. Decorate platters with parsley sprigs, radish roses, pickled mushrooms and/or spiced plums. An Easter egg may be placed in a bed of greenery at one end of the platter.



HAPPY EASTER

To all our members,
their families and all
of Polonia from the
bottom of our hearts!
Best wishes from PSFCU!

POLISH
& SLAVIC
FEDERAL CREDIT UNION

1.855.PSFCU.4U | www.psfcu.com

Pins Badge on Son



DAVID ZAPOROWSKI (right), a New York State Parole Officer, had the honor of pinning his son, **Luke Zaporowski**, with his badge following Luke's completion of training at the Monroe County Public Safety Training Facility, Rochester, N.Y. The younger Zaporowski is now a County Sheriff Road Patrol Deputy, and will be work with a Field Training Deputy before officially graduating in August.

Polish Heritage Club Issues Parade Invites

NORTHAMPTON, Mass. — The **Polish Heritage Club of Northampton** invites all Polish and Polish American organizations to participate in its 2017 Pulaski Day Parade, to be held Oct. 9 this year. The day begins with a Memorial Mass at a local church at 10:00 a.m., followed by a parade starting at 11:00 a.m., which proceeds through downtown Northampton culminating at Pulaski Park. The program at the Park commemorates the late General Casimir Pulaski, Father of the American Cavalry.

Past parades have included Polish groups in costume, marching bands, Daughters and Sons of the American Revolution, area veterans' organizations, drum corps, local legislators, and dignitaries.

For information, contact Angie Fydenkevez at (413) 530-0145, angelafydo@gmail.com; Mary Ellen Englaish at (413) 586-4827, missmarymae@aol.com; or Jerry Budgar at (413) 584-2964, gbudgar@rcn.com.

Wooden Easter Eggs from Poland



Handcrafted birchwood eggs with beautiful painted designs. No two alike. A wonderful addition to any collection. Made in Poland. Eggs measure approx. 2.25" H x 1.75" D

Item 1-1503 — \$4.95 each

Also available as ornament (with eye-hook and gold braided string)

Item 1-1502 — \$5.95 each

TO ORDER, USE FORM ON PAGE 9 or call (800) 422-1275

SHIPPING: EGGS (IF ORDERING EGGS ONLY)
 1-3 eggs \$4.00
 4-6 eggs \$5.95
 7 or more \$6.95

PAJ BOOKSTORE KITCHEN

TO ORDER BY MAIL
Use form on page 9
 for items on this page

TO ORDER BY PHONE
(800) 422-1275 • (716) 312-8088
 MON.-FRI., 9:00 a.m.-4:00 p.m.

TO ORDER ON LINE:
polamjournal.com
 SECURE SERVER



POLISH HOLIDAY COOKERY
 \$16.95
 by **Robert Strybel**
 Item 2-644
 248 pp., pb., Hippocrene Bks.
 Polish Holiday Cookery acquaints readers with traditional

Polish foods associated with various occasions and furnishes countless cooking tips and serving suggestions. This "instruction manual for the culturally aware Polish American" offers more than 400 recipes, along with a lexicon of basic foods and culinary concepts, ingredients and procedures, and sample menus. The clearly-written recipes facilitate the preparation of the dishes and their incorporation in the Polish American mainstream culture.

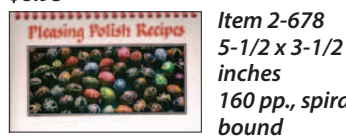
Polish Holiday Cookery covers holidays such as Christmas and Easter, as well as celebrations year-round. Ideas for banquets, picnics, dinners, and family favorites abound throughout, ensuring that cooks have a selection of dishes for any occasion.

ful and delectable desserts, and yes, meat and potato fare, this cuisine consists of a wide variety of dishes incorporating a broad selection of cultural and regional influences that will have you licking your lips.

Organized by course, this cookbook features more than one hundred recipes, including beet soup, cucumber salad, potato pancakes, Hunter's Stew, pork and rice stuffed cabbage leaves, traditional "babka" cake, and of course, pierogi! Numerous recipes for veal, chicken, kielbasa sausage, pork, and beef dishes make this a great and thorough cookbook that is a fantastic addition to any kitchen.

With easy-to-follow instructions for simple as well as more intricate dishes, a section on traditional holiday meals, estimated cooking times, and suggestions for healthy ingredient substitutions, this cookbook will teach anyone how to cook delicious Polish food. For those wishing to re-create their grandmother's favorite recipe, or those wanting to experience a new cuisine, *Authentic Polish Cooking* will bring a bit of Eastern Europe to your home.

PLEASING POLISH RECIPES
 by **Jacek and Malgorzata Nowakowski**
 \$8.95



Item 2-678
 5-1/2 x 3-1/2 inches
 160 pp., spiral bound

This cookbook features a great variety of flavorful regional foods, such as hot beer, vegetable soup, leek salad, graham bread, Polish hunter's stew, stuffed baked turkey, potato pancakes, dill pickles, nut roll, gingerbread, and royal mazurkas.

Readers also will find a table grace and information on dyeing traditional

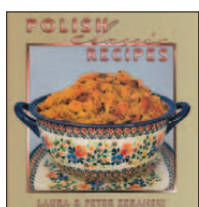
brown Easter eggs.



PIEROGI LOVE
 New Takes on an Old World Comfort Food
 By **Casey Barber**
 \$19.95
 Item 2-675
 Hc; 128 pp.

8.3 x 8.1 inches
 Full color photographs

This tasty tribute to the pierogi takes a familiar wrapping and stuffs it with a host of unconventional, innovative, and decidedly non-traditional fillings. With 60 sweet and savory recipes that include everything from the classic Polish cheese and potato offerings to American-inspired Reuben pierog and fried apple pierogi to worldly fillings like falafel and Nutella, there's a pierog for every party and every palate! Each recipe comes with a charming story from Barber's extensive explorations in pierogi flavors. Casey Barber is a freelance food writer, photographer, and editor of the critically acclaimed website Good. Food. Stories.



POLISH CLASSIC RECIPES
 \$16.95
 by **Laura and Peter Zeranski**
 Item 2-656
 2011, 96 pp., h.c., index, 100 color photographs by **Matthew Aron Roth**

Designed for the modern kitchen yet retaining traditional roots, each heritage recipe in *Polish Classic Recipes* has been tested to perfection. Accompanied by notes on Polish holiday customs, history, and menu pairing suggestions, these dishes offer a flavorful

sample of the Polish dining experience, as passed down from generation to generation.



POLISH COUNTRY KITCHEN COOKBOOK
 by **Sophie Knab**
 \$19.95
 Item 2-632
 337 pp., sc;

From top-selling author Sophie Hodorowicz Knab comes an expanded edition to a best-selling book that combines recipes for favorite Polish foods with the history and cultural traditions that created them. Arranged according to the cycle of seasons, this cookbook explores life in the Polish countryside through the year.

The *Polish Country Kitchen Cookbook* gives its readers priceless historical information such as the type of utensils used in Poland at the turn of the century, the meaning behind the Pascal butter lamb, and many other insightful answers to common questions asked by descendants of Polish immigrants.

The over 100 easy-to-follow recipes are all adapted for the modern North American kitchen. Lovely illustrations and pearls of practical wisdom ("Household Hints") from the old Polish kitchen marvelously complement this book.



POLISH CLASSIC DESSERTS
 \$16.95
 By **Laura and Peter Zeranski**
 Item 2-654

2013. 96 pp. 8 1/2 x 8 1/2. Index. 100 color photos

Organized by type and with titles in both Polish and English. From mazurkas and babas to pastries and beverages, these recipes are designed for the modern kitchen but retain their traditional roots. Each of the forty-five desserts are tested to perfection and paired with mouthwatering photographs and notes on Polish history and customs.

"STO LAT" CARD

CARD 402 — "Sto lat." ("Happy Birthday — May you live 100 years") 4 1/4" x 5 1/2" Full color design with poppy, "Sto lat" lyrics in Polish and English, and role of poppy in Polish culture. Inside left blank for personalization. Printed on glossy stock.



"JAK SIĘ MASZ" CARD

CARD 403 — "Jak się Masz?" 5 1/2" x 4 1/4" "Jak się masz?" — This good-natured Polish expression of greeting and expression of good will can be heard when friends, neighbors, and family meet. From "How have you been" and "How's everything?" to "How do you do?" a lot of questions are packed into these three little words.

Full color design with "dziewięćsił" (Alpine Everlasting Thistle Flower), the card comes with a blank inside for personalization. Printed on glossy stock. Ideal "Money Card" for gifts, etc. From Poppyfield Press.



APRONS

\$20.00 each plus \$5.95 s&h. Proclaim your Polish heritage with this lovely restaurant-style apron. 100% Cotton, with two generous pockets. Quality red cloth with machine-embroidered lettering and design. One size fits all!



HANDTOWELS

\$9.50 each plus \$5.95 s&h. A great gift any time of the year! Hanging towels. Machine embroidered type and designs. Useful and attractive. Red with white towel (cloth may vary).

"STO LAT" and "JAK SIĘ MASZ" CARDS ...

- 75¢ each
- 10-pack \$6.00
- 50 or more 50¢ each

SHIPPING (IF ORDERING CARDS ONLY)

1-10 cards \$3.50
 11-20 cards \$4.50
 21 or more \$5.95

ENVELOPES INCLUDED

Holy Saturday Food Blessing Defines the Faithful

continued from cover

Nowadays, Easter baskets are usually taken to church for the blessing, but the actual scenario may vary. Long tables may be set up inside or outside of churches (depending on the weather), and priests come out every 15-20 minutes to perform the ritual. In some churches the baskets are brought up to the communion rail or placed in the aisle next to the pews or kept in the pews, but its cloth covering is always removed for the blessing.

How to prepare your Easter basket for the Holy Saturday blessing

What goes into the święconka?

When preparing your Easter basket for the Holy Saturday food blessing, it is first lined with a linen or lace napkin whose ends should extend beyond the basket's rim, so the Easter food can be covered while the basket is being carried to and from church. The napkin symbolizes the shroud in which Jesus' body was wrapped. Into the napkin-lined basket are placed:

EGGS, COLORED OR PLAIN (jaja, pisanki). Plain or colored hard-cooked eggs of one type or another are an absolute "must." The egg symbolizes new life, and the way a chick pecks its way out of the shell is a metaphor for Christ emerging from His tomb to bring us the promise of eternal life.

BREAD (chleb). This is "our daily bread," "the staff of life" and "the bread of life", a metaphor for the redemptive grace Christ has upon

mankind. Small round loaves of bread, whose tops are marked with a cross, are specially baked to fit Easter baskets, but a slice of rye bread is also OK.

MEAT & SAUSAGE (mięso, wędliny). A piece of kielbasa, a slice of ham or roast meat are usually included. All meats are symbolic of the Paschal lamb or Christ resurrected, His victory over death and His promise of eternal life.

HORSERADISH (chrzan). Both plain, grated, prepared horseradish as well as the well-known beet-horseradish relish known as *ćwikła* symbolize one of the bitter herbs of the Passover which foretold the suffering of Christ on the Cross. It is also symbolic of life in which one must accept the bitter with the sweet.

VINEGAR (ocet). A small cruet of vinegar symbolizes the sour wine (our English word "vinegar" comes from the French "vin aigre" = sour wine) which Jesus was given on a sponge to drink while hanging on the cross.

SALT (sól). Salt in a salt-cellar, salt-shaker or a small paper cone containing a symbolic portion (1 t or so) retards spoilage, improves the taste of food and symbolizes that which preserves us from corruption and adds zest to daily life.

PEPPER (pieprz). Pepper in a pepper pot, pepper-shaker or a small paper cone containing a symbolic portion (1 t or so) is another seasoning that adds zest and preserves food. Like horseradish, it was one of the bitter herbs of the Passover.

EASTER CAKES (babka, mazurek, placek, chalka, sernik). Babka (a whole small babka or just a slice) together with servings of other traditional Easter cakes are among the typical contents of the traditional Polish Easter basket. Following the 40-day period of Lenten self-denial and mortification, cakes and confections symbolizing the sweetness of eternal life can now be freely enjoyed in celebration Christ's Resurrection.

WINE AND OTHER SPIRITS (wino i inne trunki). Some but not all Poles include a small decanter or cruet of wine or other spirits in their Easter basket. Its judicious use was sanctioned by Jesus at the Wedding Feast at Cana, and wine was raised to the altar at the Last Supper where Christ originated the Eucharistic sacrifice of the Mass.

EASTER LAMB (baranek wielkanocny). Although this is the prime Easter symbol, it is added to the basket last so it can guard over the remaining ingredients and be clearly visible during the blessing. The lamb is usually made of butter or sugar (rock candy), but can also be of dough, wood, plaster, fleece or even plastic. It wields a usually red banner of Resurrection emblazoned with a gold cross.

BOX TWIGS (bukszpan). Boxwood, an evergreen shrub with tiny green leaves, is used to decorate Easter baskets. Cranberry leaves are used for the same purpose. Some add a few pussywillow twigs. The main thing is to add a bit of decorative plantlife. The baskets should be uncovered for the blessing.

Holy Saturday Food Blessing Prayer



REV. MAREK SOBCZAK, pastor of St. Stanislaus Kostka in Greenpoint, blesses baskets on Holy Saturday last year.

by Robert Strybel

As many old Polonian neighborhoods gradually began disintegrating, many traditions fell by the wayside. People attached to their heritage often asked the pastor of an ethnically mixed parish about the Holy Saturday food blessing – with mixed results. Some priests, eager to oblige, may not be familiar with the Polish blessing.

Here is the prayer, translated into the English language:

HOLY SATURDAY FOOD-BLESSING PRAYER. Lord Jesus Christ, we implore You to let us in faith experience your presence amongst us during the festive repast on the day of Your victory, so that we might rejoice at taking part in Your life and resurrection.

Living Bread, who came down from heaven and in Holy Communion gives life to the world, bless this bread and all holiday baked

goods in memory of the bread with which You fed the people devoutly listening to You in the desert and in memory of the holiday dishes You consumed with the Apostles during the Last Supper.

Lamb of God, who has conquered evil and cleansed the world of sin, bless these meats, sausages and other food of which we shall partake in memory of the Paschal Lamb. Bless also this salt that it may preserve us from corruption.

Lord Jesus Christ, our life and Resurrection, bless these eggs, the sign of new life, so that when we share them with our loved ones, we might also mutually share the joy that You too are in our midst. May we all attain Your eternal feast there, where you live and reign for ever and ever. Amen.

The priest now sprinkles the food with holy water, while the faithful make the Sign of the Cross as their baskets get blessed.

Wesołego Alleluja



Holy Saturday basket blessing at Our Lady of Help of Christians in Porąbka Uszewska, Poland. Loniowa@diecezja.tarnow.pl

DEBBIE'S PHOTOS OF POLAND

www.polishfamily.com

Babka and the Butter Lamb

continued from cover

a lamb, and sometimes a piece of horseradish and sausage are brought to church.

After weeks of fasting, the sight of the modestly sumptuous Easter table not only encouraged the appetite, but gladdened the heart.



WIELKANOCNA BABKA (Easter Babka). In recent years there has been an increased popularity in home-baked bread. What better than to come home to than the comforting aroma that was once associated with an idyllic childhood. The bread that stands cooling is real – it has a beautiful golden crust, an even crumb, and delicious flavor. It looks and tastes as if aching effort went into its making.

The people of Poland, whose food was tied to religious feasts and fasts, as well as the vicissitudes of the harvest and the time of year, distinguish between plain and luxury food – and one way of doing this was to contrast the standard daily bread with grand cakes and yeast-leavened breads. These traditionally required time, loving supervision and a carefully controlled wood-fired oven.

Endless hours of care were lavished on the creating of the *Wielkanocna Babka* – a symbol of excellence and abundance, the sweetness of life and pleasure.

No word in the Polish language has as many diverse meanings diverse as “baba.” The shapeless stone statue “babami” of pagan times were found in the famous residence of the Kalinowski and Potocki families in Tulczyn, along with Eastern borderlands. These antiquities mostly depicted women in the standing position, with hands on stomach or holding an object, similar to a time measuring hourglass. The word means “grandmother” – and the cake might have been named as such because it is made with gentleness and loving care. The loaf when baked in a bundt pan resembles a grandmother’s wide, fluted skirt.

But “baba,” with its diminutive form “babka,” is a cake – made from flour dough, baked symbolically during the “blessing” of Easter. It can be dressed with saffron to give it a yellow glow and shaped as a Turkish turban by baking it in molds – clay or copper, saucepans or paper forms. The latter tend to reach a height of two feet, and are called *Podolskie* (Podolian). According to Zygmunt Gloger in *Rok Polski w życiu, tradycji i pieśni* (1900) – the gentry baked in oiled terra-cotta pots, from which to remove the *babka*, you needed to break it.

It was prepared in several other varieties and forms: *petynetowe* (also known as *muslinowe* - muslin), *parzone* (scalded/steamed), *lokciowe* (ulna-elbow), *koronkowe* (lace), *szafranowe* (saffron), *waniliowe* (vanilla), *piaskowe* (sand), *chlebowe* (bread), *zótkowe*

(yolk), *ponczowe* (punched), *migdalowe* (almond), *rodzynkowe* (raisin), *piankowe* (foam), *puchowe* (down), *Warszawskie*, *Krakowskie*, *Ukraińskie*, *Wołyńskie* (Vollhynian), and *prawdziwie Polskie* (truly Polish). For Easter it was once called *Kolacz* or *Korowaj*, and later *Babka Wielkanocna*.

Baking Easter *Babka* was always a great event. At the very beginning of Holy Week preparations began. The process was completely absorbing to housewives, and men were forbidden to enter the kitchen workplace. *Babka* was baked by proven and complicated recipes that incorporated egg yolks based on the dozens that were whipped with sugar, quarts of fresh butter, the whitest wheat flour sifted through the finest sieve (sometimes brewed with milk), saffron soaked in alcohol (added for yellowness), the best yeast, aromatic roots and dried fruit, especially raisins and almonds, lemon rind and orange peel. Covered with linen cloth, the formula of baker’s yeast, warm milk, mixed with flour and sugar and a pinch of salt was a solution that stood to rise – and rise it did.

When put in the oven, extreme care was taken so that the delicate *babka*’s rise did not fall and deflate. Time stood still. No doors slamming, no loud conversations, and it was forbidden to open windows and doors because the fire of the oven would be eschewed by the drafts – resulting in a raw spot in the dough – undermining all efforts. No one was allowed in the kitchen. For two hours, all walked on tiptoe, spoke in whisper or were silent. The hostess also made every effort to ensure that the *babka* did not rise excessively or become too brown and appear burnt. Beautifully overgrown without losing its shape, the Easter *Babka* can reach a height of 24 inches.

When removed from the oven, precautions were taken to keep the *babka* delicate – the mold was put aside on a soft feather pillow or down quilt and the form was frequently turned to all sides. A failed *babka* was a disaster – a culinary embarrassment and a potential risk to the good name of the woman. Jarosław Iwaszkiewicz wrote: “Unforgettable was the sight when a bunch of women with serious faces swayed those *babkas* in a ritual way – as if the fate of the world depend-

ed on it.”

Fluffy and light, a *babka* success was a testament to the craftsmanship of the hostess. No wonder, that the secrets of the methods and recipes were kept under “lock and key” and mostly committed to memory.

The “Warsaw” and “truly Polish” *babki* were considered top-notch cakes and a real decoration of Easter tables. Some recipes called for 24-60 egg yolks. Popular were the recipes for Lithuanian, *Wielkopolska* and Warsaw *babka*. The first recommended to take dozens of yolks, 2 cups flour and then it was called *zótkowa* or 5 cups of yolks for 1 ½ cups of flour and it was a *baba koronkowa*. *Wielkopolska*, known as *Lokciowa Wielkanocna* recommended a liter of yolks with 2 cups of flour. Warsaw required 2 quarts of yolks to a quart of flour. All recipes were equally stout and very yolk wasteful.

Recipes were perfected and held in memory, handwritten, or passed down in the oral tradition. This recipe found in *Kucharz Wielkopolski* (1881) by Marja Słężańska was vague indeed, and lacked the specificity by the standards of modern cookbooks:

BABA ŁOKCIOWA WIELKANOCNA

1 liter of egg yolks beaten for half an hour, then sift in 1/2 liter of dry flour, 1/4 liter of sugar, 1.4 liter of thick yeast, beat again for a half hour; form on a smeared parchment paper, once the height of the arc sets, pour the mass in the form and put on the warm stove until it rises up to two fingers below the mold; whereupon insert it in a hot oven for three quarters, but very carefully, so as not to disturb; release the oven heat at the top and cover *babka* with paper. After baking, remove it from the oven and carefully put the form on a pillow; When cool, remove from the mold, but also carefully, because the dough is very light and delicate.

Some say *babka* was first baked in the Polish-Lithuanian Commonwealth in the late seventeenth century. In the early 18th century, the exiled Polish king Stanisław August Poniatowski and his pastry chef, Nicolas Stohrer, created a *babka* almost like the one we know today.

In French cuisine, it is appropriated to the King’s daughter, Queen Marie Leszczyńska, wife of Louis XV. Marie married the King in 1725. At the time, the court in Versailles was the center of all that was fashionable in the world. Stanisław followed Marie to Versailles and, of course, took the *babka* to France. He then opened a fashionable pastry shop in 1730. It became popular in European countries, and particularly in France. Because of its shape, it is said the King named it after the heroic Ali Baba character from *The Thousand and One Nights* book of Arabian folk tales. The French *babka* underwent various modifications, but its foundation remains yeast dough.

Leszczyńska was the catalyst for the *babka*’s culinary journey to Italy. Maria Carolina was the sister of Marie Antoinette (the ill-fated Queen of France) and the goddaughter of King Louis XV of France and his queen, Marie. Married to King Ferdinand IV, Maria Carolina became interested in rejuvenating court life, making Naples (the capital of the kingdom) a centre of the arts and one of the most sumptuous and rich courts in Europe. In the late 1700s, she asked her sister, Marie Antoinette, to send trained, professional, French chefs and *babka* was introduced.

BABKA RECIPES

Wielkanocna Babka Easter Babka

- 1/2 cup (1 stick) softened unsalted butter
 - 1/2 cup granulated sugar
 - 5-15 egg yolks (large eggs at room temperature)*
 - 1 active compressed yeast cake (preferred) or 1 package dry active yeast
 - 1/4 cup very warm water
 - Grated zest of 1 lemon
 - 1/2 tsp ground cinnamon
 - 1 tsp salt
 - 1 cup milk – scalded and cooled to lukewarm
 - ~ 4 cups sifted all-purpose flour (unbleached brand recommended)
 - 1 cup golden raisins (soak in water or rum to plump)
 - 1/4 cup sliced blanched almonds (optional)
- the amount of eggs used will alter the golden color, texture and fluffiness of the Babka*

Cream butter & sugar in large bowl. Beat 4-14 egg yolks until thick & lemon-colored. Stir into creamed mix. Soften/dissolve yeast in 1/4 cup water. Add to mix with the lemon zest. Beat in salt, cinnamon, and vanilla. Add milk and flour to make a soft dough. Stir in raisins. Knead in bowl until dough no longer sticks to the hands. Cover & let rise till double (2 hours). Butter a bundt pan (~3 quart) and shape dough to fit. Put in pan, cover and let rise again till double (about 1 1/2 hours). Beat remaining egg yolk slightly with 2 Tbsp water. Brush on raised dough and sprinkle with almonds.

Bake in preheated 350° oven for about 30-50 minutes, until golden, or until hollow sounding when tapped on top.

Cool on a rack or on goose-down pillows. Leave plain or dust with confectioner’s sugar or drizzle with a flat icing.

Hints: Don’t add more flour. That’s what keeps this cross between a cake and a bread light. Use slightly dampened hands to deal with the sticky dough when transferring it from the bowl to the pans, etc. It will never become completely “unsticky.”

Bread Machine Easter Babka

Steep 1/4 cup vodka, 1/2 tsp saffron threads and 1 tsp grated orange zest together for 30 minutes.

Beat 1/2 cup butter (softened), 6 tsp sugar together until pale and creamy

Put the saffron mixture in the bread machine pan and add 3 large eggs and 2 tsp water

Add 3 1/2 cups unbleached white bread flour, 1/2 tsp salt. Make indentation in flour and add 2 tsp Rapid-Rise instant dry yeast. Set bread machine on dough setting; press “Start”

Mix for 5 minutes, then add the creamed butter and sugar mixture.

When the machine beeps or 5 minutes before the end of kneading cycle, add 1/2 cups raisins

Lightly oil a brioche pan.

When bread is finished kneading, remove from bread machine pan and place dough on floured surface. Punch the dough down gently, and shape it into a plump ball.

Place the dough in the oiled pan, cover with lightly oiled plastic wrap; and set aside in warm place for about 2 hours, or until it has risen almost to the top of the pan.

Preheat oven to 400 degrees F. Bake for 20 minutes, then reduce the oven temperature to 375 degrees F and continue to bake for 15 - 20 minutes more, until golden.

Turn the *Babka* out onto a wire rack to cool. Meanwhile ...



Icing (optional)

Combine 1 cup confectioner’s sugar and 1 tsp lemon juice and 1 tsp hot water or 2 tsp milk

or a combination of milk and rum or apple juice – mix well

Drizzle the icing over the completely cool *Babka*

Sprinkle with blanched almond slivers or slices and orange zest or candied orange rind to decorate.

BARANEK WIELKANOCNY (The Butter Lamb)

On the *Święconka* Easter table covered with snow-white tablecloth, the *angusek* (from the Latin *angus*) – an intricately made lamb bearing the resurrection banner reigns as the centerpiece. The Easter Lamb represents Christ Resurrected and is thus the typical Polish Easter symbol. The lamb adorns greeting cards, and is blessed in Easter baskets.

The custom of setting the table with a lamb holding a red flag was introduced in the sixteenth century by Pope Urban V in the 16th century. In the seventeenth century, *angusek* was described to be found to every Polish home during the Easter observance. It was made of wax, baked bread, cake dough, sugar, marzipan, clay, plaster, wood, blown glass, or butter. On the royal tables *agnusek* was made of gold, silver, porcelain, and was adorned with precious stones.

It later became known as *Baranek Wielkanocny* and wields a red “Alleluia” banner emblazoned

with a gold cross (although other colors are also encountered) and a red ribbon representing the Blood of Christ.

The earliest lambs were artfully made of butter. Shaped by hand, they were created in many shapes and sizes. To make them in a wooden or clay mold – one would press butter, clamp shut, and then submerge in iced or deep-well water to set.

The butter lamb is a nod to both Easter symbolism – Jesus often is referred to as the “Lamb of God” – and to the tradition of Catholics abstaining from butter during Lent, the 40 days of atonement for sins that Christians mark before Easter.

Lambs were later made from metal cast molds of cake, gingerbread or sugar in patisserie and bakery shops.

MAKING YOUR OWN BARANEK.

Plastic lamb molds to make your own butter lamb are available in two sizes at the PAJ gift store

continued on next page

Butter Lamb: the Artistic May want to Sculpt their Own Lamb

continued from page 15
(www.polamjournal.com/Bookstore/Easter/easter.html). Simply coat the mold with vegetable oil (spray brand works best), press in softened butter, clamp halves together, and place in refrigerator until hardened.



You can make a butter lamb form with a couple of sticks of chilled butter, a knife, and a potato ricer.

If you have an artistic and adventurous flair, you can make a butter lamb form with a couple of sticks of chilled butter, a knife, and a potato ricer. Start by slicing off the end of a stick of butter slightly larger than a square; that's the head. Place it atop one end of the remaining stick, perpendicular to the stick. From another stick, slice off a chunk about the size of the top of your thumb and stick it to the front of the head; shape it into the form of a muzzle. Form little triangles for ears and place on either side of the head.

Scoop more butter into a potato ricer, and squeeze out about a quarter to a half an inch of butter threads. Scrape the butter from the ricer with a knife and dab on the sculpture. Repeat until the entire body is covered except for the face. For eyes, insert two cloves, or peppercorns, and place on a bed of curly parsley.

THAT'S A LOTTA BUTTA! – THE MALCZEWSKI BUTTER LAMB. Today, various creameries mass produce butter lambs by machine.

Large boxes of bulk butter are dumped into a vat and whipped before using machines to form the butter into lamb shapes. The butter lambs then are packaged in plastic forms that come down conveyors before they are boxed, frozen and shipped to grocers.

The butter lamb is a particular tradition in Buffalo, New York's Broadway Market, where its annual introduction has become a symbol of spring. It takes about 20 tons of butter every Easter season to make about 100,000 Malczewski Easter butter lambs in five different sizes.

The company Camellia Meats

now produces the butter lambs that were first created by Dorothy "Ma" Malczewski. She started making butter lambs in the kitchen of her East Side home in the early 1960s, after she was inspired by a wooden lamb-shaped butter mold her father brought home from Poland.

Malczewski would eventually sell her butter lambs in seven sizes from her chicken stand in the Broadway Market, introducing them to generations of families as an Easter-time tradition. "Nobody decorated the butter lamb like my mother," said Jim Malczewski. "The red ribbon started it. We used to make the Alleluia flags by hand with red tape and hand-cut toothpicks. I'm talking thousands of toothpicks."

Mrs. Malczewski did not invent the lamb figurines, but she was responsible for popularizing them. "Another company, Buffalo Butter, was making butter lambs at the time," she said in a 2006 interview. "The Buffalo Butter lambs were nice, but they were small. I thought, this gives me an idea to make some more attractive lambs. I thought there must be a different way to make prettier ones, not only for our Polish people, but to let all of us enjoy a lamb on the table at Easter." A turning point for



Dorothy Malczewski



the butter lambs was the addition of "curls" – a pastry bag filled with whipped butter was used to adorn the lamb. The business kept growing, and lambs grew from four ounces – to six ounces – to a 10-ounce lamb. Eventually, there were seven different sizes, including a three-pound butter lamb for banquets. The increasing demand through the 1970s pushed Mrs. Malczewski to purchase a house on Gibson Street across from the market to churn out more lambs.

Buying a butter lamb is a long-time Buffalo tradition at local food stores, major grocery chains and the Broadway Market during Easter season. Camellia Meats kept

the name Ma Malczewski's Easter Stand as their primary location for selling the butter lambs. Visitors can take their photo with butter lamb cutout and post it on social media. A tradition kept alive turned into an empire, and each year a Malczewski butter lamb float graces the Dyngus Day Parade.

The *Baranek Wielkanocny* remain popular because they are nostalgic for many people. Arguments will persist over cutting the butter head off, and the lambs will continue to be an important part of our Polish American Easter tradition and something to look forward to each year.

Wesołego Alleluja!
Happy Easter to All!

THE UNION OF POLES IN AMERICA

Division of the Polish National Alliance

**9999 Granger Road
Garfield Heights, Ohio 44125
(216) 478-0120**

David Milcinovic – Vice President
Allan Szuflada – Director
Edward Sobczynski – Commissioner
Jane Ptak – Commissioner
Terri Johnson – Office Manager

FRATERNAL LIFE INSURANCE • IRAS • ANNUITIES

Wesołego Alleluja! Happy Easter from



SOKOLOWSKI'S

**UNIVERSITY INN
CLEVELAND, OHIO
ESTABLISHED IN 1923**

Featured on the Travel & Food Network

Our Hours are:
Lunch
M-F 11:00 a.m.-3:00 p.m.
Fri. Night Dinners
5:00-9:00 p.m.
Sat. Night Dinners
4:00-9:00 p.m.
Lounge open 'til 1:00 a.m. on Fri. and Sat.
Cleveland's Premier Polish American Restaurant
Now in our 94th year in Business

(216) 771-9236
www.sokolowskis.com

Od naszego domu do twojego domu
From our house to your house


*Wesołego Alleluja
Happy Easter!*



BOB & TESSIE GIBOWICZ
*East Longmeadow,
Massachusetts*

Easter Greetings FROM

THE CLEVELAND SOCIETY OF POLES



To promote and Preserve the Language, Culture and Traditions of Poland and to Serve our Society and the Polish-American Community.

Activities include general membership dinner meetings from September to June, speakers, and the Polish Polish Heritage Banquet

Officers

Dennis Galicki, President	Walter Borkowski, Rec. Sec.
Carol Stafinski, V.P	Kevin Mousty, Sergeant at Arms
Allan Szuflada, Fin. Sec.	Robert Rybka, Advocate
Rev. Eric Orzech, Chaplain	

Trustees

Mark Relovsky, Thomas Chalasinski, Richard Zysko

For information about CSOP contact: dennisgalicki@gmail.com

Polish National Alliance
Largest Ethnic Fraternal Benefit Society
In The United States



*Wishes you a
Happy Easter*



Executive Committee:
Frank J. Spula, President
Paul C. Odrobina, Vice President
Charles A. Komosa, Secretary
Marian Grabowski, Treasurer


Supervisory Council:
Wesley E. Musial, Censor
Irene S. Grabowy, Vice Censor

Headquarters:
6100 N. Cicero Ave.
Chicago, Illinois 60646
Telephone: (773) 286-0500
Toll Free: 1-800-621-3723
Visit our Website at - www.pna-znp.org



Find us on
facebook

*Happy 94th Easter,
Mamusia Eleanor!
Easter Blessings with Love*



FRANK and CHRIS TWARDOWSKI
CDA Taxidermy & Wildlife Art Studio
2500 N 4th St.
Coeur D'Alene, ID 83814
(208) 664-6859

Wesołego Alleluja!



LOWELL POLISH CULTURAL COMMITTEE
Lowell, Massachusetts

SPORTS / Tom Tarapacki

Washington Celebrates Polish Heritage as Gortat Leads the Way



The NBA Washington Wizards held Polish Heritage Night recently, thanks in large part to the efforts of their Polish-born center **Marcin Gortat**. It was the sixth such event he helped organize. The event included a tribute to Polish Underground fighter **Julian E. Kulski** and a performance by Polish cheerleaders. Polish President Andrzej Duda sent a video message saying, "This is a fantastic initiative and I support it with all my heart."

His father, **Janusz Gortat**, was a military officer, so Marcin usually honors soldiers at the event. In addition, Janusz was a bronze medalist light-heavyweight boxer at the 1972 and 1976 Olympic Games. He actually lost to Leon Spinks in 1976, though he beat the future heavyweight champion at the world championships a year later. It also should be noted that Marcin's mother, Alicja, was a volleyball player for the Polish national team.

Marcin tells the story of how he came home years ago and showed his father a tattoo of him on his left pectoral muscle, with '72 and '76 inked alongside the portrait. Janusz's response to the tribute was: "Have you lost your mind?"

Before the game, the Polish Embassy in D.C. hosted a lecture which included introductory remarks from Polish Ambassador Piotr Wilczek, and a conversation between Gortat, UFC Champion **Joanna Jedrzejczyk**, Polish actress **Alicja Bachleda-Curuś** and Polish American CNN anchor **Wolf Blitzer**.

The Wizards beat the New Orleans Pelicans, and Gortat had 12 points and 17 rebounds in a Wizard victory. At age 32, the "Polish Machine" is on his way to a fifth straight season of averaging at least 11 points and 8 rebounds.

HOT ROD NORM. Norm Grabowski is fondly remembered as one of the greats of hot rodding, but he was a real "Renaissance Man" who acted in over 45 films and TV and was a wood sculptor who was among the first to carve voodoo-head shifter knobs.

Norm was born in 1933 in Maplewood, N.J., the third and youngest child of Polish immigrants Anthony



Grabowski (above) in 2008, and (left) with one of his vintage Hot Rod Model Ts.

and Mania Grabowski. Despite his stocky physique he suffered from severe asthma, so the Grabowski family moved to Southern California for the warm, dry air. Hot rods were becoming very big at the time, as old, classic American cars with large engines were being modified for linear speed. Norm started building custom vehicles even before he was old enough to drive.

Grabowski went on to become one of the giants of Hot Rodding. He built his most popular car in the early 1950s using a shortened 1922 Ford Model T touring and shortened Model A pickup bed, creating the first T-bucket. The Cadillac-powered car, then known as the Lightnin' Bug, appeared on the cover of *Hot Rod*. He got even more exposure when *Life* magazine ran a photo of Grabowski sitting in the hot rod in 1957. Grabowski was then able to obtain numerous TV and movie appearances for both himself and the Lightnin' Bug, which became better known as the "Kookie Kar" after its use in the TV show *77 Sunset Strip*.

Over the years Grabowski showed up in films like *Roustabout*, *Girl Happy*, *Towering Inferno*, *Son of Flubber*, *Hooper*, and several Frankie Avalon "beach blanket" movies. He also appeared in various TV shows like the *Beverly Hillbillies*.

Norm retired from acting after appearing in *Cannonball Run* in 1981, but continued his wood carving business. Known for his humor

and sense of mischief, "El Polacko" also had a night club act that performed in Branson MO and elsewhere. Grabowski died in 2012 at age 79.

DEADSPIN. Julian "Julie" Wera (Werra) had a very good baseball career, and had the distinction of being a member of the 1927 Yankees, considered by many the greatest team of all time. However, today he's probably best remembered for a bizarre incident that happened after his playing days ended.

Julie's parents, John and Anna (Dzieminka) Wera, were born and married in Poland before coming to

read that Julie Wera had committed suicide. The report said that Wera killed himself with an overdose of sleeping pills after an argument with his estranged wife. As it turned out, it was not Wera, but an imposter. A man posing as Wera had been hired as business manager of the Oroville CA Red Sox in 1947. He didn't look like the real Wera, but claimed that he was badly disfigured during the war and had undergone plastic surgery. The imposter was so good that he convinced two men who had actually played with the real major leaguer. However, after the suicide story broke reporters found out that the real Julie Wera was happily

Iwona, was a top volleyball player, and his sister, Milena, also played international volleyball.

SANDY SOCCER. Poland is looking forward to taking part in the upcoming Beach Soccer World Cup for the first time in 11 years. One of Poland's top players, **Boguslaw Saganowski**, said that there are only about a thousand people playing it in Poland, but that could change with success in the World Cup. That'll be tough, since Poland will be competing in the Bahamas in a group with two of the sport's top teams, Brazil and Tahiti.

Saganowski added: "In my opinion, it's harder to play on sand than on grass, for example. Beach soccer is more dynamic, we play barefoot and the surface is uneven. We also often play in very high temperatures." Boguslaw was asked if fellow Pole Robert Lewandowski, one of the world's best strikers on grass, could excel in beach soccer. "Yes," he said with a smile, "but only after a few training sessions."



PERKOSKI'S NOTEBOOK. Poland's **Konrad Bukowiecki** won gold and broke Poland's record in the shot-put competition at the Indoor European Championships in Belgrade ... Poland won 12 medals, seven gold, including **Adam Kszczot** (800 meter event) **Sylwester Bednarek** (men's high jump), **Marcin Lewandowski** (1,500-m run), and **Piotr Lisek** (men's pole vault) ... The Polish ski jumping team of **Piotr Żyła**, **Dawid Kubacki**, **Maciej Kot** and **Kamil Stoch** took home gold in the team event at the 2017 World Ski Championships ... 37-year-old **Artur Boruc** announced his retirement as a goalkeeper for the Polish National Team ... The Chicago Bears are looking for continued progress from former fourth-round pick **Nick Kwiatkowski**, who recorded 43 tackles, one sack and five tackles-for-loss while starting the final six games of his rookie season ... Cubs' **Matt Szczur** is performing well this spring as the outfielder as he hopes to earn a reserve spot. If Chicago tries to send him down, he will have to pass through waivers.

the United States in 1893 and settling in the Polish East End of Winona, Minn.. Julie was born in 1902, one of 11 children the couple had. Rather than go to high school, he went to work as a meat cutter, while playing amateur baseball at a very high level. In 1924 he joined a semi-pro team before being signed by the minor league St. Paul Saints.

NEW DEAL. Poland's **Robert Lewandowski** recently signed a new contract to remain with the Bundesliga club Bayern Munich until 2021. He joined the team in 2014, and has led Bayern to league titles in 2015 and 2016, which he hopes to do again this year.

The 28-year-old is considered one of the best strikers in the world. He comes from an athletic family. His father, Krzysztof, was Polish judo champion and played soccer in the second division, his mother,

married and very alive, working as a butcher in Rochester, Minn. It wasn't until 1975 that the real Julie Wera died, of a heart attack. In 1983 Wera was inducted into Winona's Polish Hall of Fame posthumously.

The New York Yankees bought his contract in 1926 and the 25-year-old became the only rookie to make it on the roster of the 1927 Yankees (which also included catcher **Johnny Grabowski**). Wera mostly pinch hit, appearing in 38 games with a .238 batting average with three RBI. He was injured late in the season in a home-plate collision, and was on the bench when the Yankees swept Pittsburgh in the World Series. Still, he earned the same World Series purse as Ruth, Gehrig and the rest of the Yankees: \$5,700. It was more than double Wera's salary for that entire year.

The 5'7" righty ended up back in the minors for the next 10 seasons, mostly playing third base, and only returning to the majors for five games with the Yankees in 1929. He played a total of 43 games for the Yankees in his two-year career, finishing his career with a batting average of .278 and one HR. After the 1937 season Wera left organized baseball and returned to Minnesota.

In 1948 fans were shocked to

STERLING SILVER JEWELRY



ALL ITEMS ARE STERLING SILVER • ALL THESE ITEMS ARE AVAILABLE IN 14 KT. GOLD • PLEASE CONTACT US FOR PRICING

DESCRIPTION	PRICE
A. Polish Princess.....	\$7.00
B. #1 Babcia (Script).....	\$8.00
C. #1 Babcia (Block).....	\$8.00
D. Small Eagle.....	\$12.00
E. Medium Eagle.....	\$14.00
F. Large Eagle.....	\$15.00
G. Large Heavy Eagle.....	\$35.00
H. Extra Heavy Eagle.....	\$40.00
I. #1 Mamusia (Block).....	\$12.00
J. #1 Tatus (Block).....	\$12.00
K. #1 Ciocia (Block).....	\$12.00
Tie Tacks of D, E,	\$19.00/\$21.00
Tie Tacks of F, G,	\$22.00/\$42.00

GOLDEN LION JEWELRY
P.O. BOX 199
PORT READING, NJ 07064
(908) 862-1927

www.goldenlionjewelry.com

- Add \$5.00 S&H
- Prices subject to change
- Allow 10-14 days for delivery.
- If not satisfied, return for refund within 15 days.
- NJ, NY, CT, and PA residents must add appropriate sales tax.



We will ship anywhere in the USA

SALT LAMPS ETC.
5274 Broadway, Lancaster, NY 14086 • (716) 564-9286

Can't sleep? Need relief for asthmas? Allergies? Sinuses?

Now available beautiful Polish salt lamps that clean and ionize air for your health and well-being.

Laboratory tested for ionization and quality.

For information and flyers call:
Joyce (716) 860-0828 • divineintent@roadrunner.com
Arlene (716) 649-3188 • PAJadlady@aol.com

THIS PAGE SPONSORED BY



POLISH CHILDREN'S HEARTLINE (a non-profit corporation, State of New Jersey) **begins its 32nd year of helping children.** An all volunteer non-profit organization receiving generous donations from Polonia and American supporters makes it possible for over 2000 Polish children to be treated annually by cardiac surgeons and physicians in hospitals in Poland. As requested, equipment critical to pediatric care is provided to six hospitals in Zabrze, Katowice, Lodz, Suwalki, Bialystok and Grajewo. Contributions may be made in memory of and/or honor of family and friends. Each donation is tax exempt and acknowledged. We thank you for your support and ask for your continued support for much help is still needed. **"If we don't help our Polish children, who will?"** —Doreen Patras Cramer, President

For information call (732) 680-0680 or write **POLISH CHILDREN'S HEARTLINE, INC., 177 BROADWAY, CLARK, NJ 07066.** e-mail: childshart@aol.com website: PolishChildrensHeartline.org

RESISTANCE / Regina Szamborska-McIntyre

Interviewing A Courier

Resistance is a story about the conditions, which led to the Warsaw Uprising during World War II, and how the courageous and tenacious people of Poland fought the Nazi occupation, only to be decimated by the political vagaries of war.

Three main characters drive the story: Zygmunt Kaminski, publisher of an underground newspaper; Marek Gudzinski, aka Dysthmus, delivery man of contraband items to underground units; and Michal Bednarek, attorney at law, who tries to remain neutral and uninvolved.

CHAPTER XIII. Kaminski dropped by Michal's office with a copy of the latest issue of Poland's Journal.

"I have to run. My real mission was to prepare you for your meeting with Zamski, tomorrow morning at eight o'clock at the Napoleon Café."

"Zygmunt! What will I say? How shall I know him?"

"He's tall, well-built and bald. Just take a legal pad along and conduct a deposition."

Bednarek's stress revealed itself in the iron grip he held on his brief case as he turned the corner of Warecki Street to approach the café. He noticed a tall man emerging from a dark green German Opel Kapitan. The man wore a stylish felt hat, which hid the one distinguishing feature given to him by Zygmunt.

Once inside the cafe, he kept his eye on the door as he hovered by the coat rack. Presently, the man in question walked through the door-

way and removed his hat. He was bald. He had the physique of an athlete, and he was extremely well dressed. He walked toward the coat rack.

Michal smiled a greeting and extended his hand. "Guten Morgen, Herr Schtingle, I am Michal Bednarek, representing your firm in the legal issue involving funding."

"Guten Morgen." He reported in a clear baritone voice.

Michal led the way to a table near the kitchen. They settled in with coffee and Michal pulled out his legal pad and pen, ready to take his deposition.

"What can you tell me to clarify the report?"

"I can vouch for its accuracy," he lowered his voice to an audible whisper, "I could be lying in that gravesite."

Michal caught his breath as he pretended to be writing down the statement.

Zamski continued, maintaining a low tone, "I was an NCO in the Polish Army at the time of the invasion. We were fighting on the western border when the Soviet Army converged with the German Army in September of thirty-nine. The officer in charge of our company recognized; we were about to be caught in a vice. He commanded us to retreat to the outskirts of the town. Once we had caught our bearings, we joined other retreating soldiers who fled to the forest. Many of those bodies lying in the graves of Katyn were my colleagues who were taken prison-

ers that day, by the Russians."

"Is there any information of the number of those interred?"

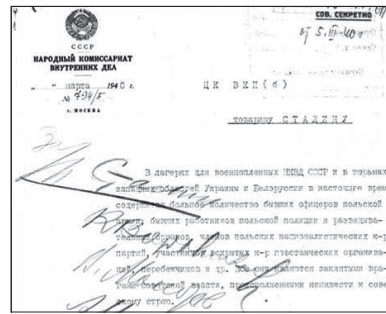
"The mass murders were conducted by the NKVD, under direct orders from the bureau's chief, Lavrenti Beria, with Stalin's full approval. I have conferred with the Polish Secretary of the International Red Cross. The total estimate is twenty-two thousand souls; eight-thousand Polish Officers, six-thousand Police Officers, and the other eight-thousand were members of the elite; the public officials, medical personnel, educators, and scientists."

Michal had scribbled down the figures and assigned a monetary value to them in keeping with his fictitious legal case. He had a hard time looking up from his pad to meet Zamski's eyes.

"I am so sorry for your personal experiences in this tragedy."

"It has provided me with a fearless approach to carry out my mission. I thank God for my life and my ability to participate."

They finished their coffee, Zam-



The state archive shows a March 1940 letter to Stalin from his secret police chief Beria ordering the killings (BBC).

ski picked up the check and palmed a slip of paper into Michal's hand as they said goodbye.

Michal was aware of a struggle within himself as he tried to separate pride from a new feeling of commitment. He waited until he was out on the street, a good distance from the cafe, before he glanced at the slip of paper in his hand. It was a note containing instructions on how to contact the courier via the underground radio waves.

Two magnetic shields were temporarily affixed to the front doors

of a dark green Opel Kapitan, each bearing the Nazi swastika. Attached to the antennae flew a small flag, also sporting a swastika. The car approached the Central Station in Warsaw and the driver, dressed in the uniform of a German Sergeant, hopped out of the car and ceremoniously opened the door for his passenger, a Wehrmacht General, carrying an attaché case. The high ranking officer returned the sergeant's salute with a click of his heels. He turned to make his way to the station just as a fashionably dressed young woman walked in front of him. He smiled broadly and tipped his cap, exposing his bald head. The General continued on his way to the station master's window to pick up his first class ticket to Poznan.

continued next month

Regina Szamborska-McIntyre is a retired Speech Pathologist who currently facilitates memoir workshops at her local library. She is the author of two books of historic fiction, "An Altar of Sod" and "Yesterday's Pupils."

SYBIRACY / Stefania Borstowa

October Revolution Celebration – Fall 1942

"Sibracy" (Poles exiled to Siberia during World War II) is written by Stefania Borstowa. Borstowa, her children and Marysia, a home servant, were deported from Lvov to Krutoyarka, a small village in Kazakhstan. Soon after the Soviet Union invasion, her husband was sent to the labor camp in Eastern Siberia and died of dysentery, but she did not know about it until after World War II.

PART XXII. At the end of September, we had frost on and off again. One especially beautiful and sunny Sunday morning, after our prayers and breakfast, we began arguing who Psootka, our dog, loves the most. By the way, a name Psootka means "little prank." I suggested that we could do an experiment. We walked with the dog to the end of the village where the roads split in four directions. Psootka would have to stay in the middle of the crossroad, while we will walk in four different directions, about ten steps. After that we will call Psootka. We thought that, she would run to a person she loves the most.

We did so. Poor Psootka was so confused she did not know who to choose. Finally she sat in the middle and started desperately yowling. She did not want to show a preference to one person. She loved us all the same. We returned home quite satisfied and reconciled.

The October Revolution day, November 7*, was coming. One night Psootka woke us up by loud barking and scratching the door. Marysia dressed quickly and said to me: "please, dress up, probably somebody is trying to steal our pig," Ziotka, that was outside. I went to the hallway, while Marysia and Psootka were already outside. I saw a silhouette of a scared thief trying to run off through the fence gate. I jumped from the front stairs to grab

her back. We were surprised who the thief was. It was a kolkhoz's (farm co-op) manager, a woman, who used to work as a pigpen foreman.

Since we worried that somebody would steal our piglet sooner or later, so we asked a German to do a killing. We hung Ziotka at the attics, later the children could eat some meat for the whole winter, while I and Marysia had some pork for Sunday. So, this was the end of our love for the piglet.

At the end of the summer I also became a kolkhoz cook. I had to cook a soup for about thirty to forty people. It was usually just water and grits, sometimes a fish soup or so called *lapsza*, a soup made of flour mixed with water with some noodles. The amount of soup was calculated so tightly, that we were all still hungry after the meal. For October Revolution feast, Marysia brought vodka to the village store, some of the vodka was in barrels that were earlier used for petroleum, and also four buckets of unflavored vodka. From time to time the store was given some rations of sugar and candies for the families of soldiers. These were miniscule amounts, but Marysia was able to bring something for our children from each new supply.

The feast of the Revolution was celebrated in the village with the general drunkenness. There were not any quarrels, nor brawls. Drunk folks were everywhere outdoors, on the snowed village roads, people were playing accordion, singing and dancing. In the evening there was a mobile cinema, academy, speeches and also an award ceremony for these nominated to do good job in the kolkhoz. I also belonged to the ones awarded for hard work in the kolkhoz. But in the envelope, which was given to me, there was only twenty rubles instead of forty. On

the next day the salary in food supply was distributed for our work in the kolkhoz from April until the November 1942. I received fifty kilo of wheat and rye, as well as ten kilo of millet, and 1 meter of dung for fuel, full of ash, grass seeds and some awful stuff. We cooked *lepyoshki* (bread) on this dung, and although they were bitter and black, it was good that we could have them as a basic food supply.

Our Kazakh hostess began to tell us that she would like her daughter, Antonina, to come back and live with her. Antonina was staying with her mother-in-law. It was an uncomfortable situation, especially since her husband was taken to the military and she had no news about his wellbeing.

The winter came, it was not as cold as a previous one, still quite exhausting. As usual, the Christmas Eve was celebrated in our house with other Poles. But the number of Polish families in our village was getting smaller. During Christmas Eve, we realized that we looked like the local population. We were dressed in rags, often mended rags, our hands were never completely washed and hair never completely combed. During these two years we did not see good soap. The toothbrushes we brought with us were already destroyed, and combs broken. Still we had enough strength and courage to pray and sing Christmas carols.

* *October Revolution, called the Bolshevik Revolution, took place on 25 October, according to the Julian calendar, which is 7 November, 1917, according to current calendar.*

continued next month

— Reprinted courtesy of Jaga's Polish Culture Website at: www.polishsite.us

PAJ SUBSCRIPTION FORM

NEW SUBSCRIBER

Fill out form. If **gift subscription**, please fill out address of recipient.

RENEWAL

Please include address label from paper

ADDRESS CHANGE

Enter new address below. Please include address label from paper.

KEEP OUR POLISH HERITAGE ALIVE!
SUBSCRIBE TO THE PAJ TODAY!

1 YEAR—\$22.00

2 YEARS—\$41.00

3 YEARS—\$57.00

PAYMENT ENCLOSED

PLEASE BILL ME Your subscription will not begin until your check clears.

CHARGE TO MY:

MASTERCARD

VISA

AMEX

DISCOVER

CARD NO.

EXP. DATE

CS CODE

FOREIGN and CANADIAN RATES:

See prices printed on page 2. For library, institution, and bulk rates, please call 1 (800) 422-1275

NAME

NO. STREET

APT. NO.

CITY, STATE, ZIP

DIGITAL EDITION. To receive the PAJ as an Adobe PDF file, please initial here _____ . Print your e-mail address below. This replaces your print edition.

E-MAIL ADDRESS

MOVING? Please note the Post Office will NOT FORWARD SECOND-CLASS MAIL. If you move, you must notify our office.

THREE EASY WAYS TO SUBSCRIBE!

**MAIL TO: PAJ SUBSCRIPTION DEPARTMENT
P.O. BOX 198, BOWMANVILLE, NY 14026-0198**

**CALL: 1 (800) 422-1275 or (716) 312-8088
M-F 9:00 a.m.-3:00 p.m. EST**

**ON LINE: www.polamjournal.com
SECURE SERVER (Amex, Disc., MC, Visa, and PayPal)**

JOURNEYS / David Motak

Co to był za Ślub! (What a Wedding!)

In 1475, Polish Princess Jadwiga Jagiellonka was betrothed to young Duke George the Rich of Bavaria. Although originally a political alliance, legend has it that the marriage of the two young people grew into a true love match between the beautiful Polish Princess and the dashing young Duke. The marriage itself was an effort by the Holy Roman Empire create a strong alliance with the powerful Kingdom of Poland in order to help halt the expansion of the Ottomans into southeastern Europe following their capture of Con-



Actors portraying Princess Jadwiga and Duke George.

stantinople in 1453.

Chroniclers tell us that Princess Jadwiga's wedding was one of the most significant events of the late Middle Ages. The mere fact that over 10,000 dignitaries from all over Europe swelled the guest list to over 10,000 people indicates the prestige which Poland enjoyed at the time. Records indicate that, at the Royal Wedding banquet alone, guests were served over 300 bulls, nearly 3,000 sheep, 500 calves and over 40,000 chickens. Although we do not know the amount of breads, pastries, side dishes and beverages that were served to the guests, suffice it to say that the Bavarian royal kitchens were certainly a busy place.

The townspeople of Landshut have meticulously saved detailed records from this memorable wedding event and — every four years — they reenact the Royal Wedding complete with Medieval banquets, jousts, tournaments, concerts and other activities culminating in the Grand Procession welcoming the Polish Princess. The Landshut Royal Wedding has grown to become one of the most splendid historic reenactment events in the world and one of the most authentic. Participants must be residents of Landshut and the handsomest young man and the most beautiful young lady are chosen to play the leading roles.

In 2013, I led an excursion to this event which included several members of the Polish American community. While it took the Polish Princess and her wedding retinue over two months to travel from Kraków to Bavaria, it took us just a drive of several hours (with a stop-over in Prague.) The Royal Wedding was truly awesome. We and our guests were dazzled by the splendor and pageantry that the townspeople of Landshut devote to this lavish production. Over 3,500 participants in authentic medieval attire are involved. This is not the typical "Ren-Fair" event that we are used to in the United States, with fanciful fairies and elves cavorting with "historic" characters dressed in outfits of questionable authenticity, but an elaborate, highly researched and carefully

crafted production based on records of actual events. Our experience in 2013 was so popular that several of our past attendees have asked us to host another excursion this summer as it is now the fourth year in the "Royal Wedding Cycle."

As I began planning for this year's excursion and in preparation for this particular column, I have been thinking of what types of dishes were actually served at this grand wedding feast. In particular, what types of foods were familiar to Princess Jadwiga and her contemporaries in Poland? Poland at the time was a country with vast forests abounding with wild game. Polish historical sources inform us that the Polish Royal Court was greatly regarded for its opulence and grandeur, even well before the time of Princess Jadwiga and lavish meals served on gold and silver plates became the hallmark of the Polish nobility. Bison, wild boar, pheasant, partridge, venison and other game were plentiful and joined domestic meats on the Polish table. Polish breads also became legendary and are still highly regarded today.

OLD WORLD FLAVOR. As Poland was centrally located on the main trading routes the medieval Polish cook employed a large amount of spices and seasonings. With the price of spices, black pepper and nutmeg being much lower than the rest of Europe, spicy sauces became popular among Polish cooks. In fact, in order to demonstrate their wealth, it was common practice for the Polish aristocracy to incorporate an excessive amount of seasonings and spices into their dishes. Many Polish game dishes were seasoned with juniper berries which were said to have medicinal properties. Juniper (*jalowiec*) was felt indispensable for venison and combines well with black pepper, marjoram and bay leaves.

Some of our more common modern food items were unknown to Princess Jadwiga and her contemporaries. This included items that originated in the New World and were not introduced into Polish cuisine until well after the discovery of America in 1492. And the list is a long one: potatoes, tomatoes, pep-

pers, squashes, corn, beans, as well as various grains including barley and rice. Many common vegetables did not reach Poland until the arrival of Italian Queen Bona in 1518 who brought her culinary staff and kitchen gardens with her from Italy. Even today, some vegetables are referred to in Polish as *włoszczyzna*, a word derived from *Włochy*, the Polish name for Italy. Despite their name "turkeys" were also not on the Polish table until much later, and the fowl's Polish name *indyk* is quite misleading as it came from neither Turkey nor India, but rather from North America and did not reach the Polish table until the mid-1500s.

Carefully examining the ingredients of typically "traditional" Polish dishes helps to indicate when they originated, with the champion being the traditional Polish stew, *bigos*. This Polish national dish is often called "hunter's stew" as original recipes called for the use of game meats. Old *bigos* recipes also do not include the use of potatoes or tomatoes which indicates its venerable origin as one of the oldest of Polish dishes originating well before the discovery of America. Certainly this dish that was quite familiar to Princess Jadwiga.

One of the main grain staples of the old Polish diet was *kasza* (kasha, buckwheat groats), which, despite the introduction of rice and various noodle dishes over the years, still remains extremely popular in Polish cooking. The popularity of kasha goes back to pagan times when gifts of honey, cheese and kasha were offered to the goddess of birth to ensure a long and successful life for a newborn child. The Poles' fondness for kasha and their innate desire for independence is reflected in the old Polish proverb which notes that "a Pole will not allow anyone to blow on his kasha."

Princess Jadwiga and the old Polish aristocracy were certainly fond of game, but these types of meats are no something that are easily available for the modern cook. There are recipes, however, that help the modern cook to replicate the taste of these medieval dishes by using more modern types of meat.

❖ ❖ ❖

Dave Motak is an experienced



The town of Landshut comes alive with pageantry for the re-enactment of Princess Jadwiga Jagiellonka and Duke George's wedding.

travel guide, and co-owner of J&D Tours of Pittsburgh, which specializes in tours to Poland. This year, the agency is sponsoring a trip to the Royal Wedding, and will include visits to Munich, Prague, Boleslawiec, Wrocław, and Kraków. The tour will feature reserved

seating at the Grand Procession welcoming Princess Jadwiga in Landshut, as well as some other related Royal Wedding events. It is scheduled for June 29-July 12, 2017. For information, call Dave Motak at (412) 835-0539 or visit www.janddtours.net.

Discover Wonders of

POLAND

Choose from over 50 tour departures from May to October

Family Reunions • Pilgrimages
Independent tours • Unique Cultural Tours
Airline tickets • Hotel & car reservations
Tours to the Baltics and Central Europe

Visit our website:
www.pattours.com

For brochures call:
1-800-388-0988
e-mail: info@pattours.com

Specializing in travel to Poland for over 45 years

Visit Beautiful Poland

with the Lira Ensemble's renowned cultural tours

Southern Poland

June 22 - July 5

Northern Poland

July 5 - July 27

Special Family Tour

July 27 - August 7

(800) 547-LIRA for information or visit www.liraensemble.org

THE PONDERING POLE / Ed Poniewaz

Make It Better

Clean it, design it, create it, improve it, and then step back and see if you have to start over, or tweak it. Have you made something better?

Back a long time ago when I was a young man and totally addicted to discovering, learning, and understanding my Polish essence, I did a number of oral histories. It was a great experience and I recommend it, especially for baby-boomers, whose second generation parents and relatives are on the road to their eternal rewards.

We are all familiar with songs played at Polish funerals, from “Serdeczna Matko,” to “Witaj Krolowo,” but as Polish-language funerals slowly fade away, our traditional music is being replaced with English-language hymns.

It wasn't too long ago — at one of the many funerals I seem to be attending now in my old age — I realized the popular “Song of Farewell” —based on the familiar melodies of “Old Hundredth” (“Praise God, from Whom All Blessings Flow”), “O Salutaris” (“O Saving Victim”), and “Tallis’ Canon” (“All Praise to Thee, My God, This Night”) — had become the standard recessional hymn of the Catholic funeral rite.

The translation and words, copyright 1981, belong to **Dennis C. Smolarski, S.J.** This song is beautiful and it gets to me. The words fit perfectly with the music, and are so suitable and appropriate as the congregation's symbolic final appeal on behalf of their loved one for acceptance and entry into paradise. Here are the Smolarski lyrics:

*Come to his/her aid, O saints of God;
Come meet him/her, angels of the Lord.
(Refrain)
Receive his/her soul, O holy ones;*

Present him/her now to God, Most High.

*May Christ who called you,
take you home,
And angels lead you to Abraham.*

*Give him/her eternal rest, O Lord.
May light unending shine on him/her.*

*I know that my Redeemer lives,
The last day I shall rise again.*

The revision is powerful stuff and just another accomplishment for the amazing Fr. Smolarski. He is currently a professor of Mathematics and Computer Science at Santa Clara University in California, has a doctorate in Computer Science from the University of Illinois at Champaign/Urbana. He has written many books on mathematics, computer science, and Catholic theology. He also has the faculties to celebrate the Eucharist in the Byzantine rite (Melkite [Lebanese], Ruthenian, Ukrainian, Russian).

Fr. Smolarski is originally a South Chicago guy and the grandson of Polish immigrants. You can read more about him on the Santa Clara University website (<https://www.scu.edu/>) and you can buy his books on Amazon. I am eager to buy and read his books. Can't wait.

MAD MEN MEETS NASA. The Academy Awards was entertaining as always but extra exciting this year for sure. Besides *Moonlight* (and almost *La La Land*) winning for best picture, many of the critics thought *Hidden Figures* was a contender for the Oscar in that category. *Hidden Figures* is about three African American women (Katherine Johnson, Mary Jackson, and Dorothy Vaughan) who helped “calculate the flight trajec-

ories for NASA's Project Mercury and other missions.” The story centers on the challenge they faced not only as women, but also as Black women in a biased and unequal United States in the early 1960s. Think of *Mad Men* meets NASA.

One of the positive characters in the movie is Karl Zielinski who mentors Mary Jackson. Karl is based on the real NASA aeronautics engineer **Kazimierz “Kaz” Czarnecki**. Kaz started with NASA in 1939 and remained until his retirement in 1979 as a Senior Aeronautical Research Engineer. “He published many papers together with Mary W. Jackson serving as her long-time mentor. In 1979, Jackson organized his retirement party.” My impression is Kaz Czarnecki was trying to make NASA, and the world a better place.

HAPPY EASTER! Wesołego Alleluja to you Pondering Poles out there. Use the words to the “Song of Farewell” as a Lenten meditation to consider the presence of the Cross and Resurrection in your own lives. We will beseech God on your behalf upon your death, but I wouldn't wait until then to acknowledge your shortcomings and resolve to make things better. To make things better — hopefully, that is why we are here.

❖ ❖ ❖

If you have a thought about this month's topic, have a question, or have interesting facts to share, contact me at: Edward Poniewaz, 6432 Marmaduke Avenue, St. Louis, MO 63139; email alinabrig@yahoo.com.

N.B. If you send email, reference the Polish American Journal or the Pondering Pole in the subject line. I will not open an email if I do not recognize the subject or the sender.

FDNY Pulaski Association Helps Smile Foundation



Firefighter Mark Dziemian, president of the FDNY Pulaski Association, with the Przedworski family, one of the many beneficiaries of donations like this one made by the Association to the Children's Smile Foundation.

NEW YORK — Firefighter Mark Dziemian (Engine Co. 2017) president of the Pulaski Association of the Fire Department of the City of New York (“FDNY Pulaski Association”) presented a \$1,500 check to Mariusz J. Sniarowski, president of the Children's Smile Foundation on Feb. 23, 2017. The Pulaski Association raised this money at its 57th Annual Scholarship Dinner Dance, Feb. 18, 2017. Firefighter Dziemian also met with the Przedworski family, who have benefited from the Foundation's generosity.

The Children's Smile Foundation is a Polish American not-for-profit organization whose mission is to provide assistance to disadvantaged children and help them grow into well-adjusted young adults. Founded in 1998 and based in Maspeth, the Foundation has provided grants to organizations and individuals in need of financial support to meet the needs of orphans and children with life-threatening medical conditions.

For information on the FDNY Pulaski Association, contact FF Mark Dziemian at (347) 865-2374 or President@FDNY-Pulaski.org.

For information on the Children's Smile Foundation, call (718) 894-6443 or write to Info@ChildrensSmileFoundation.org.

Wesołego Alleluja!

HAPPY EASTER!

FROM THE



**POLISH
FALCONS
OF AMERICA**

THE STRONG, FRIENDLY, FAMILY FRATERNAL

NATIONAL HEADQUARTERS PITTSBURGH, PA

Visit us at polishfalcons.org



BOOKS IN BRIEF / Mary Lanham

Perseverance Pays Off in Searching for Family Roots

JOURNEY INTO POLAND

My Roots in Grandfather's Village
By Janet Hudon Hartman
CreateSpace, 2015, 267 pps.

In *Journey into Poland: My Roots in Grandfather's Village*, Janet Hudon Hartman describes the processes involved in researching her family history and the barriers she encountered. The road to finding her roots was hindered by family secrets and uncooperative relatives. Hudon Hartman was able to overcome this with perseverance, Internet sleuthing, and repeated trips to Poland.

Hudon Hartman's desire to explore her family's past was spurred after her first visit to Poland in the 1970s. The resemblance of the people she saw in the streets of Warsaw to her relatives awakened the

need uncover her family's history. She interviewed family members, searched databases, networked online, scoured census records, and consumed books, all looking for the connection to her past.

When Hudon Hartman tried to get access to her mother's parents' house and family papers after they died, she was blocked by her uncle. Peter had become the de facto head of the house, despite the fact the house was left to all five of her great-grandparents' children.

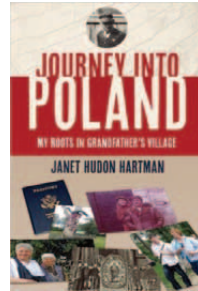
"If there were valuable possessions, keepsakes or important documents, it would be Peter who would stand guard at the door and no one had the stomach to challenge his offensive manner to intrude their parents' domain."

Despite this, Hudon Hartman

crisscrossed America in her search. She spent time in the genealogy room at the Polish Museum of America in Chicago, toured Ellis Island and took advantage

of all it offered and overtook the National Archives in Woburn in her mission. With this new knowledge she was ready for another expedition abroad.

While on her second trip to Poland in 2001, the World Trade Center was leveled. Earlier she had visited a museum in the Old Town and viewed footage of the destruction that Warsaw had suffered in World



War II. Sixty years later, the same destruction was thrust upon her own country, in a city only three hours away from where she lived. Afterwards in Krakow, she visited the American Consulate in attempt to get more information and experienced firsthand the love and support Poland extended after the attack.

"The American Consulate in Krakow was closed. Many notes were left by the Poles at the door; hundreds of candles and flowers filled the sidewalk in the next few days. People came and had their moment of silence. A young couple brought their child to place a rose among the rest of this outpouring of love and support in reaction to the 9/11 tragedy."

Hudon Hartman visited Poland several more times trying to find

documentation of her grandparents and their children that were born there. Finally, after years of searching, she made her way to a rural church that she was told may hold the records. The parish priest was able to locate birth records and marriage announcements. At last, she had found her grandfather's village.

Journey into Poland: My Roots in Grandfather's Village by Janet Hudon Hartman is available on Amazon.com.

About the author. Janet Hudon Hartman currently lives in Pawtuxet Village in Warwick, Rhode Island. She has written two books about Pawtuxet titled, *Second Nature: Blooming in Pawtuxet Village* and *The Cranston Side: Pawtuxet Village National Historic District*.

POLONIA PLACES

GREGORY L. WITUL

Saint Stanislaus R.C. Church

118 North Market Street
Summit Hill, Pa.
Status: Lost

Across the country Polish Americans are preparing for Easter. They are decorating their pisanki, making horseradish, and ordering kielbasa to be blessed in their Easter baskets. Church addresses are being plugged in to phones for Holy Thursday and reservations are being made to make sure they will get a fish fry on Good Friday. Just as many will be heading to bed early on Holy Saturday so they will be able to get up for the sunrise Mass on Easter Sunday. Sadly some of these traditions are evaporating in Summit Hill since the borough lost its Polish parish St. Stanislaus in 2008.

Poles began moving into the area known as Panther Valley in Carbon County as early as the 1880s finding work in the coal mines. Catholics who settled Summit Hill a generation earlier started St. Joseph's Church which the Poles first attended. When St. Michael's Slovak church was established in Lansford in 1891, the Poles of Summit Hill began to attend the parish. Finally in 1905, the Poles of Lansford and Summit Hill banded together and opened their own parish, SS. Peter and Paul's in Lansford.

For almost 20 years the Poles of Summit Hill trekked down and up the side of a mountain to attend SS. Peter and Paul's, through wet winters and sweltering summers. During the same time the Polonia of the hilltop community was growing. In 1923 three men, Messrs Cebulewski, Kielbasa and Krol approached Cardinal Dougherty about starting a Polish parish in Summit Hill. After consulting with the local clergy, the prelate approved and on March 12, 1924 Father Michael Wyborski formally established St. Stanislaus parish in Summit Hill.

Things moved swiftly for the new parish. In the first year Father Wyborski purchased land on Market Street and received a commitment of a day's wages per month from many of the parish families. With this the parish received a loan and by the end of 1925 built a parish campus that included a church, school, auditorium, rectory, and convent. The fast expansion would

come to haunt the parish with the Great Depression, but under the financial management of Father Lawniczak, and his refusal to take a salary, the church never missed a payment, and weathered the economic storm.

Like Polish parishes across the United States, over 200 men and

The 1960s and '70s saw the decline of the coal region accelerate, and in 1971 the parish school closed. Despite the population loss that continued in Summit Hill, St. Stanislaus hung on, celebrating anniversaries and keeping up the church well into the new millennium.



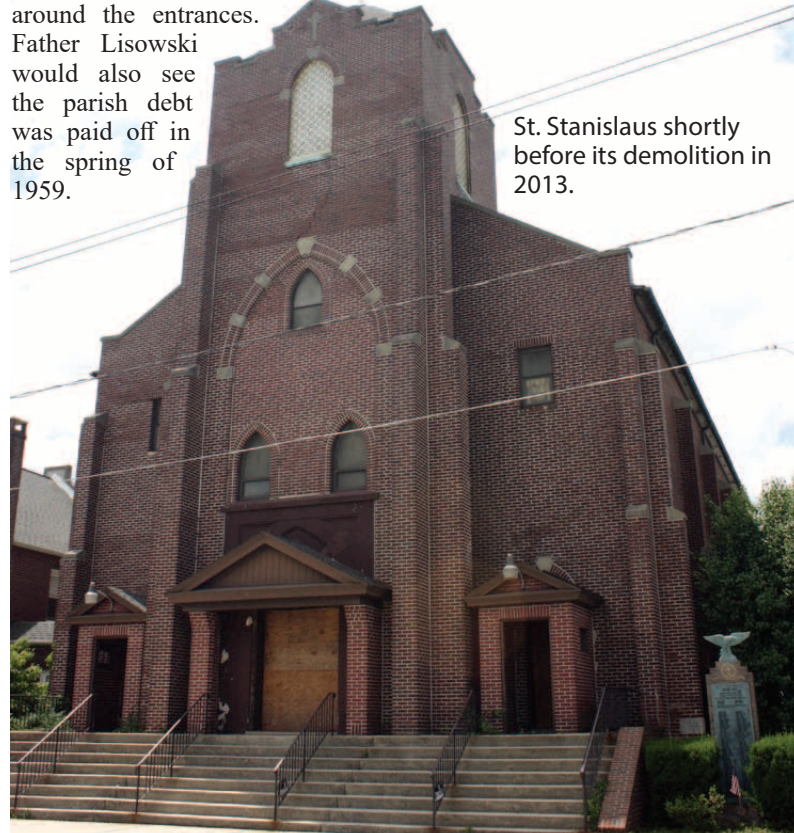
Easter at St. Stanislaus in 1953.

women of St. Stanislaus joined the armed forces during the Second World War. Those who stayed home donated time and money to Rada Polonii Amerykanskiej and the Catholic League. During this time a fire broke out that destroyed much of the main altar.

It would be under the pastorship of Reverend Lisowski that the parish would be updated, refurbished and redecored, including the removal of the steeple and the addition of storm shelters around the entrances.

Father Lisowski would also see the parish debt was paid off in the spring of 1959.

In 2008 St. Stanislaus was consolidated with St. Joseph's in Summit Hill and the church was shuttered. There was an attempt to sell the building but no purchaser came forward. When Superstorm Sandy hit the region in 2012, it did significant damage to the church structure and it was decided to raze St. Stanislaus. In September of 2013 the church was demolished. The parish is now part of St. Joseph's Roman Catholic Church of the Panther Valley.



St. Stanislaus shortly before its demolition in 2013.

GROWING UP POLISH AMERICAN / Barbara Betlejewska

"Tease-Proofing" Myself

PART IV. In 1992, a Harvard study found that most Americans perceived Polish-Americans as "simple, uncultured, and unintelligent." A University of Chicago study the same year revealed the American public ranked Polish-Americans as the lowest of all white ethnic groups. Often the mere mention of my Polish last name would bring out titters, smirks, and eye-rolling from strangers and acquaintances alike. My cousins, who were only half-Polish and without a Polish last name, always pretended not to know me at school. Of course, I would probably have done the same if our positions were reversed. They could not risk jeopardizing their own precarious social position by befriending a social outcast who was "dumb" like me.

In adolescence, everyone is terrified of peer group censure. Many others hid their Polish background if they could. A lady I've known my entire life, who had married into an "American" last name, recently revealed she was Polish. Amazing! I would never have guessed. After all these years, she apparently felt safe enough to "come out of the closet."

But as a child, I had nowhere to hide. I always felt self-conscious. I always felt embarrassed and vulnerable. I wanted to escape it all. What I didn't know then, but know all too well now, is the world is full of bullies because it's full of traumatized children. They are found at school, at work ... everywhere. They prey on people who are too timid to fight back. They especially prey on girls who are taught to be "nice" girls — groomed to be victims. That was the kind of girl I was. Nice, timid, and fearful.

Looking back, I should have learned tease-proofing. Tease-proofing involves not caring what others

think of me, not reacting to the teasing with fear, and responding with a comeback, often a one-liner. There is no single best way to respond to bullying and sometimes one has to use trial-and-error. To carry out anti-bullying tactics, I needed to realize that what others think of me is none of my business. I simply try to do the next right thing, and as long as I continue to do that, I ignore others' opinion of me. It means abandoning the desperate need for friends and instead developing my own persona. It means surviving with a less-than-supportive (or even no) family at all. I needed to teach myself self-confidence. If met with rejection (which is what occurred in my case), I needed to reach in for help, to realize that I could survive on my own, without any friends, family, or outside help if need be. The only person I will never leave or lose is me, as long as I stay connected to some spiritual force. (A good book on this is John Bradshaw's "Homecoming: Reclaiming and Championing Your Inner Child"). Without a spiritual connection, I realized I may even lose myself—via addictions or dysfunctions. I didn't learn all of this until long after high school.

continued next month.



Barbara Betlejewska left her childhood farm area in Ohio at age 18, and lived in many places throughout the United States and abroad for nearly 30 years. Her grandparents, who had emigrated from the partitioned areas of Poland in the 1910s, purchased the farm during the Great Depression to grow food to feed their family. Barbara gained enough emotional healing to come full cycle and return to the family farm 15 years ago.

PLAV POLISH LEGION OF AMERICAN VETERANS
AN AMERICAN VETERANS ORGANIZATION

Open to all Honorably Discharged American Veterans
Organized in 1920 to serve American Veterans of Polish Descent

Chartered by and Act of Congress

Members and Posts in 14 States with large membership in many more. Contact Deputy Membership Director Fred Thomas on how you can become part of the largest ethnic veterans organization in the United States or how to form a Post in your area.

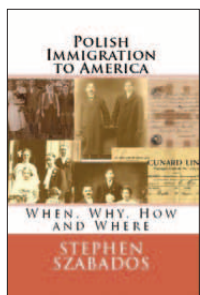
Visit the National website www.plav.org

The PLAV, USA is among the leaders
in service to the veteran and family.



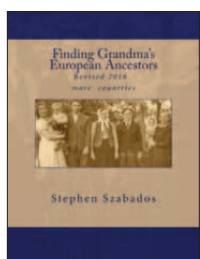
PAJ BOOKSTORE GENEALOGY

To order, use form on page 9



POLISH IMMIGRATION TO AMERICA
by Stephen Szabados
Item 2-271
\$17.99

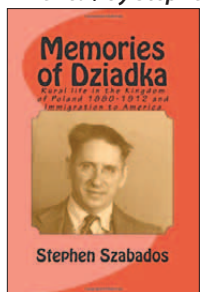
When did your Polish ancestors immigrate, where did they leave, why did they leave, how did they get here? This book discusses the history of Poland and gives some insights to possible answers to these about your ancestors' immigration. All three Polish partitions are covered and the material will hopefully clear up your confusion why your Polish ancestors listed that they were born in other countries on early U.S. documents. Brief histories of most of the ports that were used by Polish immigrants for departure and arrival; life in steerage; and the process of examination to gain admittance.



FINDING GRANDMA'S EUROPEAN ANCESTORS
by Stephen Szabados
Item 2-653
\$19.95
210 pp., pb.

This is a "must have" book for the family historian who wants to identify their European heritage. The author draws from his research experiences to describe how to find the resources available; first to find out where your ancestors were born in Europe, and then find the records. This revised edition covers genealogical research for most European countries and includes detailed practical steps that will help you find the success and the records that you need. The author uses his experiences to give tips on what to avoid and what works; how to find and use critical records; and how to use translating guides to decipher the foreign-language records. This book gives you the tools to find your European family.

MEMORIES OF DZIADKA
Rural life in the Kingdom of Poland 1880-1912 and Immigration to America / by Stephen Szabados



\$14.95
Item 2-670
pb. 134 pp.

This book is about the life of a Polish immigrant, from his birth in the Russian partition of Poland: the customs and traditions he grew up with; his decision to leave his family and the land of his birth; the trek across Poland to the port of Bremerhaven; his voyage across the North Atlantic Ocean; arrival in America; and his life in America. Through the story of one man, you will learn and understand the hardships of a typical Polish immigrant in the early 1900s.

POLISH GENEALOGY:
Four Easy Steps to Success
by Stephen Szabados
\$19.95 / Item 2-668
164 pp., pb.



This book is designed to give the researcher the tools needed to research their Polish ancestors and find possible answers to the origins of their Polish heritage. The book outlines a simple process that will identify where your ancestors were born and where to find their Polish records. Traditional sources are covered but it also discusses many new sources for Polish records that have been implemented by genealogy societies in Poland. The book covers the most up-to-date collection of sources for Polish genealogy.

GENEALOGY / Stephen M. Szabados

Polish Research: Four Steps to Success

After five years of writing to you about Polish genealogy research, I think I should review the four-step process I use in my Polish research. Also, now is an exciting time in Polish genealogy because of the efforts in Poland to make available online as many documents as possible.

The first two steps in my research process involve finding where the Polish immigrants left.

THE FIRST STEP requires the collection of town names from various documents that may indicate where our ancestors left. The names we find may refer to the general area, a nearby large city, the village of birth or the location of the church. The best document to use, if available, is a copy of birth or baptismal record from Poland. Family stories are also a great source but be careful because the spelling of the town may be phonetic or it may refer to a general area. Other useful records such as marriage license applications, church marriage records, naturalization petitions, passenger lists, and social security applications will also list great clues for where our ancestors left. Death certificates and obituaries may also have clues but are usually less accurate because a third party who may not know the correct birthplace gave the information. However, collect as many

place names as possible even if some seem dubious. We need to use more than one place name because multiple locations in Poland may have the same town name and a second or third name from your list will be needed to confirm which location is correct.

MY SECOND STEP uses the list of place names found and considers the history of border changes to find the correct location of our ancestor's birthplace using gazetteers and maps. Envision a map of the area around the birthplace of your ancestor. Each clue that you find is a piece of the jigsaw puzzle that has a portion of this map on it. Once you fit all of the clues together, the picture on the jigsaw puzzle comes together, and you will be able to recognize the location of the area and where to look for your ancestors.

STEP THREE in my process involves finding a source for the birth and marriage records for the location you have identified. Search the records from this location for the birth or marriage for an ancestor, and if you find them, you have confirmation you are looking in the right location. My first efforts usually use online databases at Familysearch.org and Genealodzy.pl (metryki and geneteka). I have also used the data-

bases on Jewishen.org. Other useful websites are at <http://pgsa.org/2014-polish-parish-records/> which was compiled by PGSA and includes a large list of additional Polish websites from regional areas. If I do not find the records in online databases, I check the catalog on Familysearch.org for films that cover the records from the location. I have also hired local Polish researchers when I cannot find the records online or in LDS films. PGSA.org has a list of Polish researchers.

STEP FOUR involves translating the records I find. Translating the records is important because the records include information that will help find more records, add family history facts, and confirms the record refers to my ancestor. The

level of difficulty in translating the records depends on the format, understanding the Polish alphabet, and recognizing the hand-written letters in old German script. Work to develop tools and skills to overcome these challenges.

I have found success using this process many times in my research, and it is getting easier each day because of the efforts of the many genealogists in Poland. If you focus on the details you find, be patient and thorough, you should also find success.



Stephen M. Szabados is a prominent genealogist, and the author of four books, "Finding Grandma's European Ancestors," "Find Your Family History," "Polish Genealogy," and "Memories of Dziadka."

GENEALOGY NOTEBOOK

My Heritage Launches Photo Discoveries

MyHeritage, the leading international family history and DNA company, announced the launch of **Photo Discoveries**, an innovative feature which transforms family trees by automatically adding matching historical photos. A Photo Discovery provides users with a set of photographs of ancestors and relatives they may have never seen before, originating in family trees contributed by others. Users can add the photographs to the matching profiles in their family tree, with a single click.

Layered on top of MyHeritage's highly accurate Smart Matching technology (which locates matching profiles in other family trees), and Instant Discoveries (which enable users to add entire branches to their family tree in just a few clicks), Photo Discoveries identifies the profiles that have no photographs in the user's family tree and provides photographs of these individuals from matching profiles on other family trees.

Family History Library's Newest Attraction

SALT LAKE CITY, Utah — The Family History Library has initiated its newest attraction, a 10,139 square foot interactive "discovery experience." Located on the main floor of the library downtown, it offers something for guests of all ages. The innovative technology and inviting activities are designed to introduce guests to the many fun facets of personal and family discovery. Officially opened on February 8, admission is free to the public. The facility has over 100 custom iPads, 44 touch-screen monitors, and 42 computers with research and discovery experience capability. Six recording studios create free, high definition audio and video records that will preserve treasured family memories for future generations.

To read more go to: <http://media.familysearch.org/family-history-library-unveils-salt-lake-citys-newest-attraction/>

familysearch.org/family-history-library-unveils-salt-lake-citys-newest-attraction/

The Power of Volunteerism

The L'viv Jewish vital records transcription project was completed. Over a period of nine years, a total of 40 volunteers from seven different countries transcribed 149,957 records. The information covers births, 1805-1872; deaths, 1805-1880; and marriages, 1801-1866. Portions are already on the **All Galicia Database (AGD)** at <http://search.geshergalicia.org/>. The final update will be added to the AGD in about six months. Images of the original records can be found on the various FamilySearch microfilms cited as sources for each record found in the AGD.

Help Finding Your Ancestors

CHICAGO — Members of the Polish Genealogical Society of America (PGSA) are available on Wednesdays from 10 a.m. until 1:00 p.m. at the PMA library, 984 N. Milwaukee Ave., to help with your research challenges. If you are unable to stop by, you can e-mail an inquiry to PGSAmerica@pgsa.org or go to our website www.PGSA.org, click on "How To . . ." in the sidebar, and access "Frequently Asked Questions," where you will find answers to often-asked questions. In fact, visiting FAQs first might save you having to send that e-mail.

DO YOU HAVE AN OLD PHOTO you would like to share with our readers? Send photos to: "In Times Past," Polish American Journal, P.O. Box 271, N. Boston, NY 14110. Please provide a brief description. Digital copies — jpg or tif, 300 dpi at 100% reproduction size (approx. 4 inch width) — with descriptions may be e-mailed to editor@polamjournal.com. All photos will be returned.



Polish Genealogical Society of America

www.PGSA.org — PGSAmerica@pgsa.org

Beyond Births, Marriages, Deaths

Notary Records & Cadaster Maps in 19th Century Poland

Saturday, May 20
Webinar

ON-LINE REGISTRATION
pgsa.org/product-category/seminars

12:00 to 2:00 Central Time

Notaries were obligated to record last wills, testaments, inheritances, cessions, deeds, land sales, premarital contracts, etc. These valuable data are not found in parish or civil registers. Similarly, Cadaster maps can add locality details. Each resource helps to illuminate the real, personal life of your ancestors.

Webinar will originate from Poland

Tadeusz Pilat

Specialist in 16th-19th century books, documents & libraries

THE GENEALOGY ASSISTANT
A FAMILY HISTORY DETECTIVE
General genealogy with specialties in Polish & French-Canadian research

Tim Firkowski
Professional Genealogist

[603] 748-0577 tim@thegenealogyassistant.com
TheGenealogyAssistant.com

apg member
Association of Professional Genealogists

OBITUARIES

Industrialist Theodore J. "Poppee" Orlowski

CHICAGO — Industrialist Theodore J. "Poppee" Orlowski passed away on January 21, 2017. Born in Chicago on August 20, 1934, Orlowski attended St. Fidelis Grammar School and Chicago's Crane Technical High School. At a very young age, his brother, Dan, mentored Ted in repairing motors. Through hard work, perseverance, and optimism, Orlowski built Arlington Metals, a leading metal processing and sales company serving customers nationwide.

From his humble roots and big family living in Chicago's Humboldt Park neighborhood, he met and later married Virginia in 1955. After spending years working for others, in 1971 he started his own

business, cutting steel for others. He did everything, from installing, operating, and maintaining the equipment to marketing, selling, and collecting from customers. Originally, he called his business, Orlowski & Associates, but later changed his company name to Arlington Processing.

In 1987, he opened an additional facility in Sawyer, Mich.; today Arlington Metals employs over 125 people, and continues to be a family business.

In addition to his wife, Virginia, Orlowski is survived by his children Tim, Sharon, and Kimberly, four grandchildren, and one brother, Victor.

— G.B.C.

Ralph Lysyk, Veteran, former Councilman

CLEVELAND — Ralph Lysyk was a World War II U.S. Army veteran having served in Okinawa. He graduated from Case Institute of Technology as a Mechanical Engineer. A long-time parishioner of St. Columbkille Church,

Lysyk was a member of the Holy Name Society and the church choir. He served as a councilman for the City of Seven Hills and the Polish Legion of American Veterans Post Number 30.



Lysyk was a founding member of the Polish Genealogical Society of Greater Cleveland, and served as the group's vice president.

He is survived by his wife of 64 years, Jean (nee Koniewski), children, grandchildren, a brother, and sister.

Jurek-Park Slope Funeral Home, Inc.



- Newly Decorated Chapel Facilities
- Our 24-Hour Personal Services Are Available In All Communities
- At-Home Arrangements
- Insurance Claims Handled
- Social Security & Veteran's Benefits Promptly Expedited
- Monument Inscriptions Ascertained

728 4th Ave., Brooklyn, NY • (718) 768-4192

DORIS V. AMEN, LICENSED FUNERAL DIRECTOR

Discover the Meaning of Your Polish Name

A custom-researched analysis of the meaning and origin of a Polish surname will make an unusual and memorable gift for a loved one (or yourself).

It will explain the name's meaning, how it originated, how many people share it, where they are from and whether a noble coat of arms accompanies it. If one is found, its image and the story behind it will be provided.

If interested, kindly airmail a \$19 personal or bank (cashier's) check or money order (adding \$13 for each additional surname you wish to have researched) to Polonia's long-standing Warsaw correspondent and name researcher: Robert Strybel, ul. Kaniowska 24, 01-529 Warsaw, Poland.

You will also be able to check your family records in Poland, track down ancestral homesteads and graves or possibly even turn up long-lost relatives thanks to a helpful genealogical contact sheet included with each order. For more information please contact: resarch60@gmail.com

POLISH-ENGLISH TRANSLATOR

- Official documents, letters, e-mails, etc.
- Reasonable rates.
- Fast, reliable service by e-mail or regular mail.
- Translation to from other languages available as well.
- Over 40 years experience working with genealogists, attorneys, businesses, film-makers, government, medical professionals, etc.

ANDY GOLEBIOWSKI
109 Rosemead Lane
Cheektowaga, NY 14227
(716) 892-5975
andywbuffalo@yahoo.com

Szuch Elected PGSGC President for the 25th Time



CLEVELAND — Upon being re-elected as the president of the Polish Genealogical Society of Greater Cleveland, John Szuch announced to the group that 2017 will be his 25th and final year as president of the group. When Eddie Mendyka, founder and first-year president of the PGSGC, decided not to run for re-election, he nominated Szuch to replace him and the rest — as they say — is history.

Szuch has decided that the time is right to look forward to someone new at the helm for 2018.

Also elected for 2017 were: Ron

Kraine (v.p.); Ben Kman (treas.); and Lucia Dominak (sec.), who replaces long-time secretary Sonia Chapnick.

The PGSGC meets throughout the year except in July and August. Meetings start at 7:30 p.m. and are held at St. Mary's PNC Church, at the corner of Wexford Ave., and Broadview Rd. in Parma,

For more information, visit www.rootsweb.ancestry.com/~ohpgsgc/, or email Szuch at pulaskipro@aol.com or Kraine at ronkraine@aol.com.

Guests are always welcome.

EVERGREEN FUNERAL HOME, INC.

131 NASSAU AVE., BROOKLYN, NY 11222
(718) 383-8600

Leslie P. Rago Gigante, Director

COMPLETELY AIR-CONDITIONED
AERATION FLOWER CONTROL SERVICES
AVAILABLE IN ALL COMMUNITIES

2017-18
Scholarship
Deadline is
APRIL 30

PLEASE HELP US HELP OUR OWN COMMUNITY. JOIN THE ...

Polish American Journal Foundation

The PAJF is a non-profit 501c3 organization established to promote Polish and Polish American culture and traditions among members of the public and other Polish and Polish American groups. It does this by organizing and supporting special events, networking, and providing consultation to individuals and groups, which seek to learn more about the Polish community in the United States.

As a national newspaper serving Polish immigrants and their descendants since 1911, the Polish American Journal has a unique perspective on the shortfalls — primarily funding — that have prevented many great projects from getting off the ground. We also have grown increasingly frustrated to see students — future leaders, who are passionate about Polonia — seek other areas of study because they could not secure something as simple as airfare to study in Poland or abroad.

Likewise, we see so many talented academicians, scholars, artists, folk groups — the list goes on — whose special projects or areas of study have been dropped for lack of funds. In many cases, state or federal arts or cultural funding is available, but these groups cannot afford processing fees to meet application requirements. It is time to start helping our own.

MEMBERSHIP. Donations are accepted in any amount. All donations will be acknowledged and may be used as charitable contributions on your tax return. As a member, you can suggest any worthwhile cause: a donation to a local Polish American museum; veteran's group; scholarship fund; dance group, etc. Our board reviews these suggestions and creates a ballot of the most-requested causes/recipients, which will then be voted on by current members. (Membership is yearly, starting with the date of your most recent donation). All members

reserve the right to abstain from being a voting member.

Since 1911, the Polish American Journal has been an advocate for Poles and their descendants in the United States. Help us utilize over 100 years of the Polish American experience to support those who share our core values of strong family, faith, and community.

OFFICERS & BOARD OF DIRECTORS. Eugene Trela, Cleveland, Ohio; Ben Stefanski II, Cleveland, Ohio; MaryLou Wyrobek, Buffalo, N.Y.; Mark A. Kohan, President, Buffalo, N.Y.; and Kathleen Bruno, Secretary, Buffalo, N.Y.

PRIVACY. The PAJF is the sole owner of the information provided by its members. The PAJF will not sell, share, or rent this information to others. It will be used solely for record-keeping and correspondence.

MEMBERSHIP APPLICATION

PAJF

Complete and return to:
POLISH AMERICAN JOURNAL FOUNDATION
P.O. BOX 198, BOWMANVILLE, NY 14026

MEMBERSHIP LEVEL

- Friend of the PAJF Any amount up to \$49.99
- Individual.....\$50.00
- Family.....\$100.00
- Sustaining.....\$250.00
- Patron.....\$500.00
- Benefactor.....\$1,000.00
- Chairman's Circle.....\$2,500.00 or more

NAME

ADDRESS

APT.

CITY

STATE, ZIP

PREFERRED METHOD OF CONTACT

- USPS First Class Mail
- E-mail (please print E-mail address below):

Please do do not include my name on your Annual Report to Donors.

Donations of \$50.00 or more entitle the member for a courtesy subscription to the Polish American Journal. If you wish to give this as a gift, please provide recipient's name and address on a separate piece of paper.

amazon
smile

Attention Amazon.com Shoppers!

Help the Polish American Journal Foundation by signing on to Amazon at **Smile**. Amazon.com and setting your charity to the Polish American Journal Foundation.

All shopping, orders, searches, etc., will be same as your regular Amazon experience. Amazon will donate 0.5% of the price of your eligible AmazonSmile purchases to the PAJF.

For more information, visit smile.amazon.com, or www.polanjournal.com

Dyngus Day Doings in Western New York 2017

EASTER SUNDAY, APRIL 16, 2017

TIME	VENUE	ADDRESS	COST	ENTERTAINMENT & EVENTS
6p	PVT. Leonard Post VFW	2450 Walden Ave. Cheektowaga	\$10	LIVE POLKA MUSIC: Buffalo Concertina All Stars and the Buffalo Touch
6p	Salvatore's Italian Gardens	5461 Transit Road, Depew	\$10	LIVE POLKA MUSIC: The Boys From Baltimore & Polka Country Musicians

DYNGUS DAY, APRIL 17, 2017

TIME	VENUE	ADDRESS	COST	ENTERTAINMENT & EVENTS
8a	Anchor Bar	2437 William Street, Cheektowaga	FREE (\$10/\$2 with pass after 1p)	Polish food and drink.
10a	Polish Villa 2	1085 Harlem Road, Cheektowaga	\$10/\$2 with pass	LIVE POLKA MUSIC: The New Direction Band (10a-2p) Breakfast Buffet (10a-12 Noon). Blood Mary Brunch.
11a	Nowak's Tavern	1458 Lovejoy Street, Sloan	\$10/\$2 with pass	LIVE POLKA MUSIC: Donny Krew (2-6p) Polish Kitchen (11a-9p)
11:30a	St. Gabriel's Church	5271 Clinton Street, Elma	FREE	LIVE POLKA MUSIC: Dyngus Day Polka Mass featuring Rare Vintage
11:30a	Corpus Christi Church	199 Clark Street, Historic Polonia District	FREE	Dyngus Day Catholic Mass
NOON	Millennium Hotel	2040 Walden Ave, Cheektowaga	\$10	Chopin Singing Society, White Eagle Dances, (Swieconka buffet an additional \$15)
NOON	R Bar & Grill	2139 Broadway, Sloan	FREE	Authentic Polish food/ Polka Sound System. Kenny Krew Show (Noon)
NOON	R&L Lounge	23 Mills Street; Historic Polonia District	FREE	Authentic Polish food/ Polka Sound System – Lottie's Famous Polish Kitchen
NOON	The Broadway Market	999 Broadway, Historic Polonia District	FREE	Buffalo's Best Kielbasa Contest. Tastings will be offered (3 for \$2) (Noon-2:30p)
NOON	Porky's Lounge	2028 Clinton Street; Kaisertown	FREE	Authentic Polish food/ Polka Sound System
NOON	The Happy Swallow	349 Sycamore, Outer Polonia District	FREE	Polka sound system, Authentic Polish lunch and dinners. Live music at 7:30p
NOON	Arty's Grill	508 Peckham St, Historic Polonia District	FREE	Authentic Polish food/ Polka Sound System
NOON	G&T Inn	58 Memorial Drive, Historic Polonia District	FREE	Polka Sound System
NOON	Dick's Eastside Inn	221 Lombard St, Historic Polonia District	FREE	Polka Sound System
NOON	Talty's Tavern	2056 South Park, South Buffalo	FREE	Polish menu items, Polish beer and spirits.
12:30p	Corpus Christi Church	199 Clark Street, Historic Polonia District	FREE	Guided tours of historic church.
12:30p	Clinton Bar & Grill	2460 Clinton St, West Seneca	\$3	LIVE POLKA MUSIC: Dyngus Day Jam Band featuring Jackie Libera , Frankie Liszka, Matt Lewandowski, David Walter, Eric Bakowski, & Chris Bukowski (until 4:30p)
1p	Polish Cadets	927 Grant Street, Black Rock	\$10/\$2 with pass	LIVE MUSIC: Tom Mrocza & the Music Box (4p) Polish Kitchen 1p.
1p	Anchor Inn	2437 William Street, Cheektowaga	\$10/\$2 with pass	LIVE POLKA MUSIC: Phocus (1-4p); LIVE MUSIC: 5 Wild (7p) Polish food & spirits
1p	The Broadway Market	999 Broadway, Historic Polonia District	FREE	LIVE POLKA MUSIC: The Knewz (1-4p). Polish Beer Bar (1p-7p.)
1p	St. Gabriel's Church	5271 Clinton Street, Elma	\$10/\$2 with pass	LIVE POLKA MUSIC: Rare Vintage (1p-3p)
1p	Corpus Christi Social & Athletic Club	169 Sears Street, Historic Polonia District	FREE	Pre Dyngus Day Parade Party. Polish food, Polish Beer, wine, sound system with DJRed.
1p	Polish Falcons	445 Columbia Ave. Depew	\$10/\$2 with pass	LIVE POLKA MUSIC: Special Delivery (2p-6p)
1p	The Cove	4701 Transit Road, Depew	\$10/\$2 with pass	LIVE MUSIC: Sophistacats (3p), Quality Sound (7p) Polish food and drink specials
2p	Potts Banquets	41 South Rossler Ave, Kaisertown	\$10/\$2 with pass	LIVE POLKA MUSIC: John Stevens Doubleshot (3p-8p); Polish buffet, Polish bar with specials.
2p	Nowak's Tavern	1458 Lovejoy Street, Sloan	\$10/\$2 with pass	LIVE POLKA MUSIC: Donny Krew
2p	Polish Villa 2	1085 Harlem Road Cheektowaga	\$10/\$2 with pass	LIVE POLKA MUSIC: The Buffalo Touch (2-6p) Lunch & Dinner Buffet (Noon)

2p	Pussy Willow Park Party Tent	Memorial Drive, Historic Polonia District	\$10/\$2 with pass	LIVE MUSIC: Quality Sound (3p); Brave Combo (7:30p) Dyngus Day Merchandise. Redeem Wegmans Pussy Willow passes here. Food Truck Alley, Beer Tent. NEW: Dyngus Dysco Krupnik Lounge
2p	Lancaster Elks Club (Babcia's Dyngus Party)	33 Legion Pkwy, Lancaster	\$15 (Day pass), \$7 (after 7p.) \$2 with pass.	LIVE POLKA MUSIC: 2:30p DJ John Piniewski, 6-9p Fritz's Polka Band. Karaoke/music, activities for family. 3-6p, Polish Buffet (fee).
3p	St. Gabriel's Church	5271 Clinton Street, Elma	\$10/\$2 with pass	LIVE POLKA MUSIC: Tony's Polka Band & New Direction Band (3-10p)
3p	Ray's Lounge & Catering	2070 Clinton Street, Kaisertown	\$10/\$2 with pass	LIVE MUSIC: Mid Life Crisis 6p. Polish Kitchen (3-6p) Buffet (6-10p)
3p	Adam Mickiewicz Library	612 Fillmore Ave, Historic Polonia District	\$10	Complimentary Polish buffet, Polish beers and spirits. Live broadcast of WXL's Drivetime Polkas at 5pm.
4p	St. Stanislaus B&M Church	Fillmore @ Peckham Sts, Historic Polonia, Buffalo	\$10/\$2 with pass	LIVE POLKA MUSIC: Mon Valley Push & Stephanie & Her Honky Band (5p until 11pm)
4p	Polish Cadets	927 Grant Street, Black Rock	\$10/\$2 with pass	LIVE POLKA MUSIC: Tom Mrocza & the Music Box Band; Polish food
4:30p	PVT. Leonard Post VFW	2450 Walden Ave. Cheektowaga	\$10/\$2 with pass	LIVE POLKA MUSIC: The Knewz & Polka Country Musicians
5p	11 th Annual Dyngus Day Buffalo Parade	Historic Polonia District	FREE	Over 120 floats and participants. Begins at Corpus Christi Church, Route along Broadway, Fillmore, Peckham & Memorial Drive
5p	Polish Falcons Nest 6 (Broadway)	3171 Broadway (near Union)	\$5	LIVE POLKA MUSIC: The Twy-Lytes (5:30-?) Home of the Krupnik Klub.
5p	Stockman's Tavern	9870 Transit Road, Amherst	FREE	Polish buffet, Polish beer
5p	Buffalo Central Terminal	495 Paderewski Drive, Historic Polonia District	\$15	LIVE POLKA MUSIC: Those Idiots NOTE: NO OTHER VENUE PASSES TO BE HONORED
6p	St. Casimir Parish Center	1833 Clinton Street; Kaisertown	\$10/\$2 with pass	LIVE MUSIC: Buffalo Good Times with special appearance by Accordion Bill.
6p	The Happy Swallow	349 Sycamore	FREE	LIVE POLKA MUSIC: Melody Lane (6:30p-10:30p)
6p	Corpus Christi Social & Athletic Club	169 Sears Street, Historic Polonia District	\$10/\$2 with pass	LIVE POLKA MUSIC: Al Kania's Polka Smile Eastern Style Band (6:30p-10:30p)
6p	Lancaster Elks Club	33 Legion Parkway, Lancaster	\$10	LIVE POLKA MUSIC: Mon Valley Push 6-10p)
6p	Salvatore's Italian Gardens	5461 Transit Road, Depew	\$10	LIVE POLKA MUSIC: The Boys from Baltimore & the Beat County Music: West of the Mark & Wide Right
6p	Polish Falcon (Depew)	4456 Columbia Ave., Depew	\$10/\$2 with pass	LIVE POLKA MUSIC: Phocus
6p	Adam Mickiewicz Library	612 Fillmore Ave, Historic Polonia District	\$10	LIVE POLKA MUSIC: Hocus Polkas (6p-9p)
6p	Millennium Hotel	2040 Walden Ave, Cheektowaga	\$10	LIVE POLKA MUSIC: John Gora & Heroes featuring Eddie Biegaj
7p	IV Stallions	2912 William Street, Cheektowaga	FREE	LIVE POLKA MUSIC: Special Delivery Band (until 11p)
7p	DBGB	253 Allen Street, Allentown, Buffalo	FREE	LIVE POLKA MUSIC: Happy Davis & the Polka Chips. Polish food & beer, DJ music
7p	Gypsy Parlor	376 Grant Street, Buffalo	FREE	Polish food & beer, DJ music
7:30p	Polish Villa 2	1085 Harlem Road, Cheektowaga	\$10/\$2 with pass	LIVE POLKA MUSIC: Piatkowski Brothers
8p	Pussy Willow Park Party Tent	Memorial Drive, Historic Polonia District	\$10/\$2 with pass	LIVE POLKA MUSIC: Brave Combo from Texas (FIRST TIME IN BUFFALO FOR DYNGUS DAY)
8p	Potts Banquets	41 South Rossler Ave, Kaisertown	\$10/\$2 with pass	LIVE POLKA MUSIC: Buffalo Concertina All-Stars (8p-1a)

POST-DYNGUS PARTY EVENTS

DATE	TIME	VENUE	COST	ENTERTAINMENT & EVENTS
Sunday, April 22 nd	7p	St. Mary of the Lake Church	TBA	LIVE POLKA MUSIC: Special Delivery



Wesołego Alleluja! Happy Easter! Mokrego Dyngusa!

HRUKUS HELLRAISERS

Albany • Singapore • Cannes
Kraków • Henley-on-Thames

Polish American Society
1343 Beach Drive S.E.
St. Petersburg, Florida

Monday, April 17, 2017

Polish Food Available from 4:30-7:00
Music by the Nu Soundz 5:00-9:00

Advance tickets \$8.00 • At-the-door: \$10.00
Tickets / information: Barbara (972) 741-3749
Wear your Red and White and Come Join Us

The Pulaski Club presents the 11th Annual

DYNGUS DAY CELEBRATION

MONDAY, APRIL 17, 2017
Doors open at 5:00 p.m. - No BYOB
\$5.00 donation at the door
Age 12 and under: Free

Music by **NICKELCITY EXPRESS**
6:00-9:00 p.m.
4331 E. McDowell Rd., Phoenix AZ 85008
(602) 275-9239 • www.pulaskiclubaz.org

FREE CATALOG!

HEAR ALL THE POLKA STARS
on
SUNSHINE

SEND FOR A FREE CATALOG
SUNSHINE
PO BOX 652
W. SENECA, NY 14224
CDs \$12 each
\$2.00 SHIPPING & HANDLING



World Leader In Polka Entertainment

POLKA
Jammer Network

Polka Music on your computer
24 Hours a Day
plus many LIVE and
pre-recorded shows!

www.polkajammernetwork.org

Polish New Castle Radio



Streaming Polka Joy Across
The World On The Fastest
Growing Polka Network.

www.PolishNewCastleRadio.com

Wesołego Alleluja! Happy Easter!



STEVE & ADELE LITWIN
BINGHAMTON, NEW YORK

CDS **COMPUTER DESIGN SOUNDS**

with **D.J. Rob**

Music for Any Occasion

- WEDDINGS
- ANNIVERSARIES
- HOLIDAY PARTIES
- INSTALLATIONS
- RETIREMENTS

Call (716) 570-3611
Visit us on Facebook!

Polkas! **Free Catalog**

Contact us today!

- CDs
- DVDs

PolkaConnection.com

Your connection to polka music from around the world.
Call Toll Free (866) 901-6138

Listen to the

BIG TONY POLKA SHOW

WJL 1440 AM

Niagara Falls / Buffalo, NY
SUNDAY EVENING
5:00 p.m.

Send all promotional material to
Tony Rozek
78 Cochrane St.
Buffalo, NY 14206

For advertising information, call
(716) 824-6092
bigtonypolkashow@yahoo.com

ROCKIN' POLKAS

with
MIKE & GEORGE PASIERB

WXRL

1300 AM

LANCASTER-BUFFALO

SAT. 2:00-3:00 p.m.
SUN. 5:00-6:00 p.m.

POLISH AMERICAN JOURNAL

Polka MAGAZINE

DEDICATED TO THE PROMOTION AND CONTINUANCE OF POLISH AMERICAN MUSIC

TOLEDO POLONIA / Margaret Zotkiewicz-Dramczyk

Polski Chix Make Debut Ohio Appearance in Toledo



TOLEDO, Ohio — It's official: they're new, they're fabulous, and they were here! "They" are the Polski Chix of Michigan, an all-girl band made up of amazing talent.

Who are the Polski Chix? They are a seven-piece band comprised of Pam Nowak Zelasko on lead accordion and bass, Jenna Zelasko on trumpet, Anne Nowak Wirgau on tenor sax, Rhonda Lackowski on second accordion, Debra Watkoski Bizon on drums, Emily Bizon on vocals, and leader Dawn Watkowski

Rosinski on clarinet, saxophone, bass, and vocals. Hailing from the Grand Rapids area, the Polski Chix began practicing in early 2016 and played their first public job in August 2016.

After some discussion about what to name the band, a "Name the Band" contest was held online, and "The Polski Chix" were born.

Dawn and her band were excited to be making their Ohio debut for the first TAPs dance of 2017, on March 12. Toledo polka fans embraced the

Polski Chix with open arms.

How long has it been since we've seen an all-girl band make such waves? Too long! As the saying goes, the wait is over; hopefully, we have the pleasure of hearing the Polski Chix for years to come.

The Chix' FaceBook tagline says "We play your favorite oldies but goodies with a twist of charm!" Well said, and it couldn't be more true.

As Dawn noted "We love putting the fun back in polka music!"

Val's 28TH ANNUAL DYNGUS DAY WEEKEND

SUNDAY & MONDAY APRIL 16TH - 17TH 2017

One Ticket One Venue Polish Food Both Days

SCHEDULE OF EVENTS

Sunday, April 16, 2017

Pre-Dyngus Day Party \$10 PER PERSON

6:00 p.m. Doors Open
7:00 p.m. Music all night 'till 1 a.m.
7:30 p.m. The ORIGINAL
"Blessing of the Instruments" Ceremony
Followed by the
"Harmony Polish Folk Ensemble"

Continuous Polka Music By:
The Boys From Baltimore (MD)
The Polka Country Musicians (CT)

Monday, April 17, 2017

Dyngus Day Celebration \$10 PER PERSON

4:00 p.m. Doors Open
5:00 p.m. Polish Kitchen Open
6:00 p.m. Continuous Polka Music - 12:30 a.m.
The Boys From Baltimore (MD)
Mike Costa and the BEAT (NJ)
Special Guest Appearance By
Doctor John Valby
Dance Performance By
The Polish Heritage Dancers

CELEBRATE WITH CLASS AND STYLE!

SALVATORE'S HOSPITALITY

6461 TRANSIT ROAD, DEPEW NY 14043
WWW.SALVATORES.NET

Dyngus Weekend Overnight Room Rates

Garden Place HOTEL **\$99**

THE DELAVAN HOTEL & SPA **\$129**

All Rooms Include A Hot, Buffet Breakfast Each Day And 1/2 Price Tickets To Dyngus Events.
Room Reservations: 877.456.6036
Ask For Dyngus Day Rates.

AND FOR THE GENERATIONS

Simultaneously in the Venetian Ballroom
Pussywillows, Dyngus, a bit of Country and a bit of Rock & Roll

COUNTRY MUSIC WITH - WEST OF THE MARK

ROCK & ROLL WITH - WIDE RIGHT

TICKETS AND TABLE RESERVATIONS:

Call Val: 716.777.1852
email: DyngusNY@aol.com

 Visit & Friend us on FaceBook:
"Val Dyngus Day"

DANCE TIME / Jen Pijanowski

A Step Back in Time

BUFFALO, N.Y. — After visiting my family for the weekend, my husband and I decided to take a few hour detour through Pennsylvania and see **Lenny Gomulka & the Chicago Push**. I haven't been to this venue or area to attend a dance for quite some time, so it was wonderful to get an opportunity to catch up with some old friends. Many were people that we had not seen since we were married 13 years ago.

The Yukon Slovenian Hall is a step back in time, granting the classic spot for a Sunday afternoon polka dance. The anticipation built as we pulled into the parking lot and could hear the sounds of the Chicago Push billowing out of the hall. Upon entering, we could instantly see that the dance was packed to full capacity. It was standing room only with a completely overflowing dance floor. We stopped to pay admission and we were thrilled to see a familiar face collecting funds. Unfortunately, I cannot recall her name but anyone who has ever attended Seven Springs will know who I am speaking about. None other than the



Dale Wojdyla and Andy Makarewicz at the Buffalo IPA Benefit

famous washboard playing polka fan that provides everyone with entertainment as she plays alongside the bandstand at Seven Springs.

I was stopped by many folks who informed us that they keep tabs on all of the Buffalo bands by watching *Polka Buzz* online and enjoy each episode.

Lenny, of course, sounded terrific and the band provided a solid beat showcasing his vocal talents. You always know that polka lovers will get exactly what they love when



Craig and dad, Mike Nowakowski of Sunshine Records

seeing Chicago Push. This dynamic group of musicians' commitment to the music is apparent with every note played. Not only are these men a class act on the stage but off it as well. I noticed each band member making their rounds and chatting with fans that had come to see them. This humility is just another reason that Lenny and the Chicago Push will continue to be one of my favorite polka bands. A detour ten hours out of the way would be worthwhile to watch and hear this band.



Zak Piatkowski at Frank Zeczak with New Direction at the IPA Fest.

DON'T GIVE ME THAT BALONEY! If you've ever discussed food with a person hailing from Buffalo, there's no doubt that they would argue that Buffalo has the best. From chicken wings to pizza to beef-on-weak, Buffalonians are proud of the cuisine they will argue is a part of Western New York history and tradition.

That being said, it's no joke that the **Buffalo Concertina Band** February dance, nicknamed "the baloney dance," was a huge success.

Hundreds of polka lovers took full advantage of the \$5.00-with-coupon admission to the event, popular since it was sponsored by Corpus Christi Church Athletic League as the "Hard Times Dance." Not only did those in attendance get an absolute bargain on admission, the savings continued with \$1.00 baloney sandwiches and draft beer. Concertina All Stars gave fans plenty of reasons to dance off those extra calories playing a variety of polkas, obereks, and a few waltzes. The band will be celebrating 20 years of playing this October and they are still drawing crowds each time they perform. The band is embarking on a seven-day Carnival Cruise to the Bahamas this month sailing out of Baltimore, on April 2. They are being joined by Polka Hall of Famer Ray Jay, as well as the **Polka Dreams All Star Band** featuring Jimmy Weber, Mike Matousek, Dave Morris, Rich Zebrowski, Stacey Morris, and Joe Dipytatic.

DYNGUS FEVER GROWING.

Although many cities will be celebrating with pussy willows and squirt guns, the largest Dyngus Day festival outside of Poland will be held in Buffalo, N.Y. Western New York will attract tens of thousands in celebration of the end of the Lent. With pussy willows and loaded squirt guns at the ready, polka music will be at the forefront of the festivities. Over thirty venues will be providing some form of polka music on April 17th to participate in this vast show of Polish pride. **The Beat, The Boys, John Gora, Eddie Biegaj, Polka Country Musicians, John Stevens & Doubleshot, Mon Valley Push, Piatkowski Brothers, Tony's Polka Band**, along with all of our local Buffalo bands are among those performing at this year's Dyngus revelry.

This event is like none other you've ever attended. Venue listings of events can be seen in the calendar of events. Don't miss the opportunity to be a part of this historic and traditional affair. You can also visit the PAJ's website for up-to-date information.

UPCOMING EVENTS. If you are looking for a spring getaway, there are a few polka weekends being offered in April. The **Villa Roma Polka Weekend** will be held from April 21-23 in Callicoon, N.Y. This all-inclusive weekend boasts luxurious accommodations, music, and plenty of activities. Nestled in the Catskill Mountains, Roma Villa provides a sensational backdrop to a weekend filled with your favorite polkas.

Music will be provided by **Jimmy Sturr, Mollie B, Eddie Forman Orchestra, Jack Tady & the Tady Bears, Joe Stanky & the Cadets**, and the **Rich Bobinski Orchestra**. The price includes two nights lodging, six delicious meals, and dancing throughout the weekend. A welcome party including a four-hour open bar with a hot/cold smorgasbord kicks off the three day event. Costume party, late night pizza party, Polish dinner, a nite club show, as well as a Sunday polka Mass are just a few of the activities that will transport you through this spectacular weekend.

Villa Roma offers an indoor pool with Jacuzzi and saunas, state of the art salon and spa, as well as an off-track betting parlor to try your luck.

You can call (800) 724-0727 to find out more and make reservations.

CELEBRATE
**Easter Sunday
& Dyngus Day**

AT THE
PVT. LEONARD POST, JR.

#6251 VFW

2450 Walden Ave., Cheektowaga, New York

APRIL 16, 2017

Featuring

THE BUFFALO TOUCH
and the
CONCERTINA ALLSTARS

Doors open at 6:00 p.m.

Music 7:00 p.m.-midnight

Admission: \$10.00 per person (non-refundable)

APRIL 17, 2017

Featuring

THE KNEWZ and
POLKA COUNTRY
MUSICIANS

Doors open at 4:30 p.m.

Music 5:00 p.m.-midnight

Admission: \$10.00 per person (non-refundable)

POLISH / AMERICAN FOOD
SERVED BOTH DAYS

Official
PUSSY WILLOW
PASS LOCATION



For tickets or table reservations, call Nadine
or Mary at the Pvt. Leonard Post

(716) 684-4371

A ticket does not guarantee a seat! • NO BYOB

247PolkaHeaven.com

OVER 40 SHOWS WEEKLY
IF YOU'RE NOT LOGGED ON
YOU'RE NOT LISTENING TO POLKA

www.247PolkaHeaven.com

20th Annual
St. Mary's Byzantine Catholic Church
• JOHNSTOWN •
Polkafest
June 2-4

Polka Quads

Alex Meixner

Polka Family Band

The Rhinelanders

Rosie & the Jammers

Don Wojtila Orchestra

Johnstown Button Box

Eddie Rodick Orchestra

Polka Country Musicians

Lenny Gomulka & Chicago Push

FREE
ADMISSION
& PARKING

Dancing

Vendors

Ethnic
Foods



Pennsylvania
Pursue your happiness



St. Mary's Byzantine Catholic Church Pavilion,
411 Power Street, Johnstown, PA

Presented by Greater Johnstown/Cambria County
Convention & Visitors Bureau

visitjohnstownpa.com/polkafest • 800-237-8590

USPA Announces Nominees

PARMA, Ohio — A record number of ballots for the 2016 United States Polka Association (USPA) Music Awards were returned and the votes have been tallied.

The top choices in each category are listed below.

Winners will be announced at the organization's Awards Banquet, Sat. May 27, 2017.

- Favorite Band: The Boys; PCM; Lenny Gomulka & Chicago Push.
- Male Vocalist: Andy Bojczuk; Wally Dombrowski; Lenny Gomulka; Frank Liszka.
- Female Vocalist: Emily Bizon; Laura Mateja; Stacey Morris.
- Polka Video: Box On for "Holly Jolly Christmas"; "As Long As I'm Livin'" by The Youth Recording Workshop.
- Recording: *Decade Two* by Dennis Polisky & The Maestro's Men; *The Party Starts Here* by PCM; *Where The Boys Are* by The Boys.
- Favorite Song "And the Road Begins" by The Dynabross, "As Long As I'm
- Livin'" by The Youth Recording Workshop, "Mary Jane" by The



PHOTO: JOHN ZELASNO

New Horizon winner Zach Piatkowski (left), and father, IPA Hall-of-Famer Al Piatkowski.

Polka with Peppermint at Avon Oaks Ballroom

YOUNGSTOWN, Ohio — Peppermint Studios has announced it will sponsor a series of dances at spacious Avon Oaks, 1401 N State St. (Rt. 422), in Girard.

On Sat., July 1, from 7:00 – 11:00 p.m., Michigan's Box On will combine their youthful enthusiasm with a strong polka heritage to produce a danceable and entertaining show. Local favorite, the Grammy nominated Del Sinchak Band will be sharing the stage with Box On.

On Sat., Aug. 5, from 2:00-6:00 p.m., Mollie B & Squeezebox will make a rare area appearance, and will alternate with Del Sinchak and his band.

Because seating is limited, advance tickets will be available beginning July 1. \$12 advance; \$15 at the door.

On Sun., Oct. 15, from 3:00-7:00 p.m., an Octoberfest will feature Canada's John Gora & Gorale with The Del Sinchak Band.

"Give Thanks for Polkas and Turkeys" is the name of the Sun., Nov. 5 dance, to be held from 3:00-7:00 p.m., with the award winning Frank Stanger Orchestra and The Del Sinchak Band

For information on any of these events, contact Peppermint Records, 803 E. Indianola Ave., Youngstown, OH 44502; (330) 783-2222; www.peppermintrecords.com.

- Boys, "Party For Two" by PCM.
 - IJ/DJ: Eddie Biegaj; Kenny Olowin; Todd Zaganiacz.
- Additionally, the USPA will present its New Horizon award to saxophone player and vocalist Zachary Piatkowski from Canastota, N.Y. Its Lifetime Achievement Awards will be given to DJ Michael Dzedzic (Deceased category) from Utica, N.Y., and Mark Janson (Living category) from Michigan.

Visit www.uspapolka.com for more info.

LAPSUS CALAMI. The Buffalo Concertina All-Stars were not listed in last month's article announcing the lineup for this year's Polka Fireworks festival. The band will perform on July 1.

Streaming Live at www.Jazz901.org

The Polka Bandstand Show

hosted by Ray Serafin and Al Meilitis
Since 1981
Saturdays 10 a.m. - 12 p.m.

jazz90.1
take jazz further
Rochester, NY.

Drivetime Polkas

with "RONNIE D"
WESTERN NEW YORK'S ONLY SEVEN-DAY-A-WEEK POLKA SHOW

www.drivetimepolkas.com

WXRL 1300AM MONDAY-SATURDAY 5:00-7:00 p.m.

WECK 1230AM SUNDAYS 8:00-11:00 a.m.

FOR INFORMATION or ADVERTISING RATES, CALL (716) 683-4357

EASTER SUNDAY WITH D.J. ROB. D.J. Rob — Robin Pegg and Geri Chadwick — will provide entertainment in Twigs Lounge at the Millenium Hotel on Easter Sunday, starting at 7:00 p.m. D.J. Rob has a full selection of polkas, obereks, and waltzes, from Adamczyk to Zima.

POLKA CALENDAR / John Ziobrowski

To list your event, please send date, band, location, times, and contact number to: zjiobrowskijohn@gmail.com

APRIL 1

- Special Delivery. Let's Polka TV Show. Vestal, N.Y. (607) 729-0100.
- Lenny Gomulka. Ukrainian Club. Cohoes, N.Y. 6-10. (518) 233-9265
- Mon Valley Push. American Legion. Fredericktown, Pa. 7-11. (724) 377-2645

APRIL 2

- Special Delivery. Clinton Bar and Grill. West Seneca, N.Y. 4:30-7:30 (716) 768-3246
- Lenny Gomulka. PACC. South Deerfield, Mass. (413) 665-8735
- John Stevens. VFW. Dupont, Pa. 2-6 (570) 654-5504
- Melotones. Pulaski Club. Daytona Beach, Fla. 2-5. (386) 258-7059
- Generations. Pulaski Club. Holiday, Fla. 2:30-5:30. (727) 934-0900
- Polka All Stars. Polish Club. St. Petersburg, Fla. 3-6. (727) 894-9908
- Jeanne Music. PASC. Hudson, Fla. 2-5. (727) 868-9763

APRIL 6

- Special Delivery. Broadway Market. Buffalo, N.Y. 2-5 (716) 893-0705

APRIL 8

- Special Delivery. Broadway Market. Buffalo, N.Y. 12-3 (716) 893-0705
- Jimmy Sturr. Monaghan Fire Hall. Dillsburg, Pa. 4-8 (717) 697-8012
- Walt Groller. Liederkrantz Club. Lancaster, Pa. 7:30-10:30. (717) 898-8451

APRIL 9

- PA Villagers. VFW. Dupont, Pa. 2-6 (570) 654-5504
- Dennis Polisky. PACC. Ludlow, Mass. 2-6 (413) 567-1961
- Polka Country Musicians. K of C. Saratoga Springs, N.Y. 1-5. (518) 584-8547

- PA Express. American Legion. Rossiter, Pa. 2-6 (814) 938-9891

APRIL 12

- New Direction. Broadway Market. Buffalo, N.Y. 12-3 (716) 893-0705
- Melotones. Polish Club. Belview, Fla. 2-5. (352) 245-9378
- Polka Classics. Pulaski Club. Daytona Beach, Fla. 2-5. (386) 258-7059
- B-Sharps. Pulaski Club. Holiday, Fla. 2:30-5:30. (727) 934-0900
- Sounds of The South. Polish Club. St. Petersburg, Fla. 3-6. (727) 894-9908
- Jeannie Music. PASC. Hudson, Fla. 2-5. (727) 868-9763

APRIL 13

- Special Delivery. Broadway Market. Buffalo, N.Y. 3-6 (716) 893-0705

APRIL 15

- New Direction. Broadway Market. Buffalo, N.Y. 12-3. (716) 893-0705

EASTER / DYNGUS DAY

• For a listing of events in Buffalo and Western New York on Easter Sunday and Dyngus Day, please see page 24.

APRIL 17

- Nu Soundz. Polish Club. St. Petersburg, Fla. (727) 894-9908
- Northern Soundz. Brownwood Square. The Villages, Fla. 5-9. (352) 753-6655

APRIL 20

- John Gora. Polish Falcons. Depew, N.Y. 7-10:30 (716) 822-4908

APRIL 21-23

- Joe Stanky, Eddie Forman, RBO, Jimmy Sturr, Molly B, Jack Tady. Villa Roma. Callicoon, NY (570) 655-0760

APRIL 22

- Special Delivery. St. Mary of the Lake Polish Night, Hamburg, N.Y. 7-11. (716) 627-3123
- Lenny Gomulka. Father

- Smith Center. Broadalbin, N.Y. (518) -573-7339

APRIL 23

- Dennis Polisky. Elks. Brick NJ. 2-6 (732) 901-9977
- Eddie Forman. PACC. Ludlow, Mass. 2-6. (413) 567-1961
- Joe Stanky. Sacred Heart Ctr. Cornwall, Pa. 2-6 (717) 273-1574
- Northern Lite. Pulaski Club. Daytona Beach, Fla. 2-5. (386) 259-7059
- Nu Soundz. Pulaski Club. Holiday Fl. 2:30-5:30. (727) 934-0900
- Fla. Honky Polka Band. Polish Club. St. Petersburg, Fla. 3-6. (727) 894-9908
- Jeannie Music. PASC. Hudson, Fla. 2-5. (727) 868-9763

APRIL 26

- Special Delivery. Leonard Post. Cheektowaga, N.Y. 7:30-10. (716) 684-4371

APRIL 29

- Dennis Polisky. Italian Center. Poughkeepsie, N.Y. 7-11. (914) 204-4303
- Mike Surratt. Liederkrantz. Lancaster, Pa. 7-11. (717) 898-8451
- John Gora. Quality Inn. New Kensington, Pa. evening. (724) 335-9171

APRIL 30

- Dennis Polisky. Broad St. New Britain. Ct. TBA
- John Gora. Slovenian Hall. Yukon, Pa. 2-6. (724) 722-9700
- DynaBrass. PACC. Ludlow, Mass. 2-6. (413) 567-1961
- Joe Stanky. VFW. Dupont, Pa. 2-6 (570) 654-5504
- Polka All Stars. Pulaski Club. Daytona Beach, Fla. 2-5 (386) 258-7059
- Generations. Pulaski Club. Holiday, Fla. 2:30-5:30. (727) 934-0900
- Nu Soundz. Polish Club. St. Petersburg, Fla. 3-6. (727) 894-9908
- Jeanne Music. PASC. Hudson, Fla. 2-5. (727) 868-9763

April 17, 2017

MILLENNIUM BUFFALO

Chopin Singing Society and Millennium Buffalo PRESENT
Buffalo's Original, 56th Annual
Dyngus Day Celebration

Sunday ————— **Monday**

FABULOUS EASTER BRUNCH \$24.95
10 AM TO 3 PM
ENTERTAINMENT IN TWIGS LOUNGE
7 PM TO 11 PM

BALLROOM
ENTERTAINMENT BEGINS AT NOON
CHOPIN SINGING SOCIETY PERFORMS
SWIECONKA LUNCH BUFFET
NOON - 2PM (NOT INCLUDED IN ADMISSION)
TRADITIONAL POLISH DANCERS
LIVE MUSIC FROM 3 PM TO 4 PM
LIVE BANDS FROM 6 PM TO MIDNIGHT
HEROES FEATURING EDDIE BIEGAJ
JOHN GORA BAND

COURTYARD
LIVE ENTERTAINMENT BEGINS AT 6 PM
90 WEST | NY ROCKIN' REVUE

POLKA JOE TRZERIAK WILL BE TAPING FOR POLKA TIME ON TIME WARNER

Guestrooms \$79 / Night
Saturday to Tuesday
Call 1-800-323-3331

Admission Tickets \$10 (Includes Both Venues)
Call 716-633-1755 or Pick-up at front desk

Polish Restaurant Opens at 5 PM

2040 Walden Ave., Buffalo, NY 14225

PAJ BOOKSTORE
EASTER

TO ORDER BY MAIL
Use form on page 9
 for all items on this page

TO ORDER BY PHONE
(800) 422-1275 • (716) 312-8088
 MON.-FRI., 9:00 a.m.-4:00 p.m.

TO ORDER ON LINE:
polamjournal.com
 SECURE SERVER

Polish Crystal



Hand Cut Clear Crystal Egg Candy Jar
 This small Egg Jar is wonderful gift to showcase during the Easter holiday season, or at any other time for that matter. The production of this marvelous piece is entirely made by hand. 24% Lead Crystal. Measures 4.7" High. Made in Poland
#GAR515 - \$49.95 each

Easter Eggs

Mother Mary with Jesus Wooden Egg on the Stand
 Exquisitely handcrafted wooded egg with image of the Mother Mary, holding the Baby Jesus. On the other side of the egg is image of the crucified Jesus with two angels praying on their knees. The whole egg is beautifully adorned with vibrant handpainted patterns. Available in variety of colors, please allow us to make selection for you. The egg comes with a wooden stand.
 Egg is 3.5" tall. Made in Poland
#550154 - \$29.95 each



Pressed Amber Egg
 This chicken-sized egg is made of amber chunks and amber dust, melted down and then combined with plastic. A beautiful decoration for your Holiday setup. Measures 2.25" H x 1.75" D.
#AMB045 - \$29.95

Brass Egg Stand
 Measures 0.5" H x 1.5" D.
#435994 - \$6.95

Easter Butter Molds



Easter Chick Wooden Butter Mold
 A cute Spring chick sprouts from this hand-crafted mold. Makes a nice companion piece to the Easter Rooster Butter Mold. Measures 3.75" W x 2.75" H x 2" D.
#KOR103 - \$29.95



Folding Easter Square Wooden Butter Mold
 Each pyramidal block features an Easter lamb, a fish, a pussy willow and an egg engraved in the mold, representing an Easter themed relief when butter mold is completed. Measures 2.7" L x 2.7" W x 2.8" H
#KOR102 - \$49.95



Easter Rooster Wooden Butter Mold
 This hand-carved mold forms butter into an adorable rooster. Makes a nice companion piece to the Easter Chick Butter Mold. Measures 4.0" W x 3.0" H x 2.7" D.
#KOR116 - \$29.95

Easter Cards



Easter Postcards, Set of 9 different postcards for Easter each having a message in Polish on the back. 4.25" x 5.5" **#PCS803 - \$9.95**



Vividly Painted Wooden Egg, Set of 2
 Handcrafted wooden eggs with strikingly beautiful hand paintings ornamenting the egg. No two are exactly alike. 2.25" H x 1.75" D.
#250402 - \$12.95

Easter Gift Set



Easter Set, Featuring a Polish Holiday Book, a Bunny Candle, a Bunny Button and two packs of Egg Sleeves
 This Polish Easter gift set is a terrific value and a great way to prepare for your Easter Celebration. A \$28.00 value pack now for only \$22.95! Catch this limited time offer while supplies last.
#435941 - \$22.95 each



Natural Wood Unfinished Egg, Set of 2
 Decorate your own Easter Decorations with these smoothly sanded chicken sized eggs! Crafted in Poland. A great and fun way to get memorable keepsakes from your children every Easter.
#250409 - \$6.95



Rooster Wycinanki Design, Real Egg
 These real eggs are decorated in a rooster wycinanki theme by an artist who uses traditional Polish paper-cutting techniques and motifs utilizing vibrantly colored paper. Made in Poland.
#250408 - chicken - \$16.95

Easter Music on CD

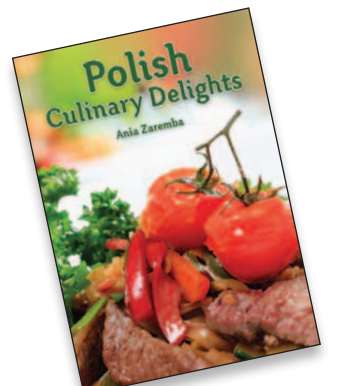


Droga Krzyzowa - The Way of the Cross on CD
 In chapter 16 of Mark's Gospel, the disciples are thunderstruck by the discovery of the empty tomb and the angel's message that Christ had risen.. For those disciples, Jesus' resurrection primarily meant that, for the Church, the way of the cross had only just begun. 16 songs. 58 minutes.
#AB003 - \$19.95

Cook Books



Treasured Polish Recipes for Americans, Now in its 25th Edition
 Edited by Marie Sokolowski and Irene Jasinski
 Illustrated by Stanley Legun
 475 Recipes. Hard Cover. 5.5" x 8.7", 172 pages. English Language Version
 Printed in Poland.
#BK2364 - \$19.95



Polish Culinary Delights
 Over 175 traditional and unique Polish recipes inside, including those created by author Ania Zaremba and her family. Contains full color photographs and an easy to use index.
 Soft Cover. 6.5" x 9.25", 224 pages.
 English Language Version
 Printed in Poland.
#BK2572 - \$24.95

Easter Lamb Decorations

Each Lamb is hand made from natural products by artisans in Poland



Sitting Easter Lamb
 Measures 3.25"H
#VA013 - \$9.95



Standing Easter Lamb
 Measures 4"H
#VA006 - \$9.95



Vividly Painted Wooden Chicken Egg, Set of 5
 Our exceptional wooden eggs are created by artisans in a folk art cooperative in southern Poland, near Krakow. Vibrant colors and intricate patterns combine into one beautiful selection.
#250400 - \$12.95



Small Painted Wooden Eggs, Set of 3
 Hand painted so no two are exactly alike. 1.25" H x 0.8" D
#250406 - \$12.95