

NARÓD



POLSKI

No. 12 - Vol. CXXIV

December 1, 2010 - 1 grudnia 2010

**MERRY
CHRISTMAS
- HAPPY
NEW YEAR**

*May the Divine Child
bless us all this
Christmas and
every day in
the coming
New Year 2011*

*By Msgr. Stanley Milewski, Vice Chaplain
along with Rev. Walter Ptak, Chaplain &
Rev. Canon Anthony Iwuc, Vice Chaplain*



"Adoration of the Shepherds" by Jean-Baptiste-Marie Pierre (1714-1789)

**WESÓLYCH
ŚWIĄT
BOŻEGO
NARODZENIA**



PERIODICAL POSTAGE
PAID AT CHICAGO, IL

Special Holiday Juvenile Promotion

Deadline: January 31, 2011

PRCUA membership offers Juveniles: Low Cost Life Insurance, Eligibility for Scholarships, Grants & Student Loans, Polish Dance & Language Schools, Social Events, Junior Bowling and Sports Tournaments and Special Youth Outings. Available for ages newborn through 15 years.

Receive a Free Gift with Each Certificate Issued!

Choose from the following*:

- ◆ Adorable PRCUA piggy bank
- ◆ Assorted Christmas ornaments
- ◆ PRCUA Pencil Case

(*Items may be substituted.)

Available only for Traditional Whole Life & Five, Ten and Twenty-Year Limited Pay Whole Life.

\$5,000 is the minimum amount of insurance for Limited Pay Whole Life.

\$10,000 is the minimum amount of insurance for Traditional Whole Life.

Please contact a local PRCUA Sales Representative for more information, a quote and an application.

**** To ensure that you will receive a gift, please specify the gift you have selected on the bottom of the life insurance application.**

PERIODICAL POSTAGE
PAID AT CHICAGO, IL



Calendar of PRCUA Events

DECEMBER

2 LANSING, MI - WHITE EAGLE SOC. #2342 MEETING on Thurs., Dec. 2 at Federated Polish Home, 1030 W. Mt. Hope Rd., Lansing, MI. Pot luck dinner at 6 pm; meeting follows at 7 pm. Contact: Tom Croff 517-627-0222

5 NILES, IL - IL-IND WOMEN'S DIV. OPLATEK, hosted by Dist. 7, Sun., Dec. 5, White Eagle Banquets, 6839 Milwaukee, Niles, IL; Entry Noon; Lunch 12:30 pm. Tickets held at door. Donation \$27; Contact: Dir. Anna Krysinski 847-529-2555. Raffle prizes appreciated.

6 ADAMS, MA - ST. MICHAEL SOC. #359 ELECTION MEETING on Mon., Dec. 6 at 7 pm. Any member who wants to run for office should notify Rec. Secy. Susan McShane 802-694-1593 or any current officer.

10 TOLEDO, OH - SOC. 1617,719, 1584 & 1633 KOLENDI on Fri., Dec. 10, at Clubhouse 5255 N. Detroit Ave. Toledo OH. Contact: Randy Krajewski

12 ADAMS, MA - ST. MICHAEL SOC. #359 CHRISTMAS PARTY on Sun., Dec. 12; Parents - If you plan to attend, call Marsha or Kaz to sign up by 12/6 & let them know how many children you'll bring, so Santa can prepare gifts. Mass at 8 am at Pope John Paul the Great, followed by breakfast at American Legion Home next to Russel Field. Marsha Mikuszewski 413-743-0535 or Kaz Zabek 413-743-1170

12 WYANDOTTE, MI - SOC. #162 CHILDREN'S CHRISTMAS PARTY on Sunday, Dec. 12 at 1:30pm at PRCU #162 Hall, 1430 Oak St., Wyandotte, MI.

12 CHICAGO, IL - PRCUA "POLONIA" DANCERS POLISH-AMERICAN CHRISTMAS GALA CONCERT on Sun., Dec. 12 at 4 pm at Northeastern Univ. Auditorium, 5500 N. St. Louis Ave., Chicago, IL - Parking Lot E, entrance from N. Central Park. Performance by Polonia and Northwest Center of Traditional Polish Dancing. \$20 adults - \$10 children. Contact: Ewa Cholewinska at 224-622-1517

12 TOLEDO, OH - SOC. #1584, #1633, #1617 & #719 MEETING on Sun., Dec. 12 at 1 pm, Misiuda Hall, 5255 N. Detroit, Toledo, OH. Call: Dir. Joan Sylak 419-729-2126

16 WARREN, MI - WIELICZKA DANCE ENSEMBLE will be celebrating Christmas on Dec., 16 at 6:30pm at the PLAV Post 16, 25222 West Warren, Dearborn Heights, MI 48127

17-18 POLANIE DANCERS OF THE JPPI POLISH SCHOOL - OPLATEK in Romeoville, IL on Friday, December 17, 2010 and in Lemont, IL on Saturday, December 18, 2010.

19 WYANDOTTE, MI - SOC. #162 MEETING on Sun., Dec. 19 at 1 pm. at PRCU #162 Hall, 1430 Oak Street, Wyandotte, MI. Pay dues to: L. Alexander, 1059 Molno, Wyandotte, MI 48192

19 STERLING HTS., MI - PRCUA MI Women's Division Oplatek, hosted by Zajaczek Dance Ensemble on Sun., Dec. 19, Entry at 1 pm; program 1:30; dinner 2 pm; Century Banquet Center, 33204 Maple Ln., Sterling Hts, MI 48312 - Adults \$15, Children 5-18 \$9, 4 and under Free. Reserve by Dec. 6. Contact: Colleen Bonkowski, 586-219-1982. Make check payable to Zajaczek Dance, and send to: C. Bonkowski, 28279 Suburban, Warren, MI 48088

19 SOUTHWEST CENTER OF POLISH DANCING CHRISTMAS RECITAL on Sunday, Dec. 19 at Park Place of Countryside, 6240 Joliet Rd., Countryside, IL. Showtime 1:00 p.m.

21 JOHNSTOWN, PA - ST. CASIMIR'S SOC. #531 MEETING on Tues., Dec. 21 at 7:30 pm, 306 Power St. Send premiums to: L. McClain, 306 Power St., Johnstown, PA 15906

JANUARY

6 LANSING, MI - WHITE EAGLE SOC. #2342 MEETING on Thurs., Jan. 6 at Federated Polish Home, 1030 W. Mt. Hope Rd., Lansing, MI. Pot luck dinner at 6 pm; meeting follows at 7 pm. Contact: Tom Croff (517) 627-0222

9 DEARBORN HTS., MI - ST. STAN'S # 718 CORP. COMMUNION & ELECTION OF OFFICERS on Sun., Jan. 9. Mass for deceased members, PLAV Hall on W. Warren Ave., west of Telegraph Rd. in Dearborn Hts., MI at Noon. After Mass, complimentary dinner, meeting & election of officers. RSVP by 1-03 to Leonard or Eileen Nasiatka 313-278-5219

16 WYANDOTTE, MI - SOC. #162 MEETING on Sun., Jan. 16 at 1 pm. at PRCU #162 Hall, 1430 Oak Street, Wyandotte, MI. Dues: L. Alexander, 1059 Molno, Wyandotte, MI 48192

16 TOLEDO, OH - SOC. #1584, #1633, #1617 & #719 MEETING on Sun., Jan. 16 at 1 pm, Misiuda Hall, 5255 N. Detroit, Toledo, OH. Call: Dir. Joan Sylak 419-729-2126

18 JOHNSTOWN, PA - ST. CASIMIR'S SOC. #531 MEETING on Tues., Jan. 18 at 7:30 pm, 306 Power St. Send payment to: L. McClain, 306 Power, Johnstown, PA 15906

19 CHICAGO, IL - SOC. #475 MEETING on Wed., Jan. 19 at 7:30 pm at PRCUA Social Hall, 984 N. Milwaukee Ave., Chicago, IL. Contact: Bernie Jura 773-685-3134

22 HICKORY HILLS, IL - WESOLY LUD WINTER DINNER DANCE on Sat., Jan. 22 at Camelot Banquets, 8624 W. 95th St., Hickory Hills, IL; entry 6:30 pm; dinner 7:30 pm. Donation \$40. Contact: Derrick Remiasz 630-743-1542

25 WARREN, MI - SOC. #1593 VERY IMPORTANT ELECTION MEET-ING on Tues., Jan. 25 at 7 pm, St. Anne's H.S., 36000 Mound Rd., Warren, MI. Contact: Bernice 586-573-7510. All members are asked to please attend.

Attention St. Alexander Society #904 Members

There will be a VERY IMPORTANT MEETING regarding possibly merging Soc. #904 with another PRCUA Society in the Warren area. Call Bernice Adamkiewicz 586-573-7510 for meeting time, date and place.

PRCUA 2011 Ski Trip February 11-12-13, 2011

The PRCUA Ski Trip will be at Granite Mtn. in Wausau, WI, where there are 76 ski runs. Participants will leave Friday, 4:30 pm from South Side Bantam, 8836 Kennedy Ave., Highland, IN and 6 pm from Foster, Central & Milwaukee, Chicago, IL; and return Sunday, leaving about 4 pm from Wausau, arriving at 9 pm. Prices are the same as the last two years, no increases: 3-4 in a room \$240; 2 in a room \$290; single room \$390; children 11 yrs. or younger rooming w/ parent [guardian] \$160 per child. Includes motorcoach transportation, lift tickets, room plus extras. Make reservations **by Dec. 21**; must be paid in full by Jan. 11, 2011. Call Connie at 715-257-0932 or Ed at 1-847-525-4822. Mail checks to: **PRCUA Ski Trip, c/o C Bonin, P.O. Box 32, Athens, WI 54411-0032**
E-mail: ifcbonnie@sbcglobal.net on subject line type: SKI TRIP.

**For the Holidays, the
PRCUA offices will be
closed on Dec. 24, 27 and
Jan. 3rd.**

Sabina P. Logisz - An Icon of Chicago's Polonia Gone but Not Forgotten



Sabina P. Logisz
1916-2010

Chicago, IL - Sabina Phyllis Logisz, a lifetime resident of Chicago's Northwest side and an icon in Chicago's Polish American Community, passed away of natural causes on November 9, 2010 - one day short of her 94th birthday.

She was born on November 10, 1916, the daughter of Polish immigrants Roman and Bronislawa (nee Roszkowski) Logisz. One of 7 children, she graduated from St. Hedwig Grammar School, Holy Family Academy and Wilbur Wright College, with an Associate degree.

Although she had never been to Poland, she mastered the intricacies of the Polish language. She was also proficient in French, Latin, and Russian. She dreamed of modeling, but her career path veered in another direction.

Sabina's lifelong association with the PRCUA began during her childhood and lasted a lifetime. In 1936, her enthusiastic interest in the newly founded Museum and Archives of the PRCUA [now the Polish Museum of America (PMA)], led to her 74-year "love affair" with that institution. From 1936 until 1948, she assisted Mieczyslaw Haiman, the Museum's first curator, in organizing archival materials. After his death in 1949, she was determined to carry on the noble legacy that Haiman began, by fulfilling the duties of curator. She successfully secured additional space for the Museum's growing collections. In 1958, PRCUA President Stanislaus Turkiewicz asked her to become his secretary, a post that she held for 23 years, working for four PRCUA presidents.

From 1968 to 1989, Ms. Logisz wrote an English-language column, "Sabina's See Saw," for the PRCUA's publication, *Narod Polski*. In 1979, Sabina Logisz and PMA member, Walter Sojka, engineered the financial success of the Museum's first and biggest fundraiser, the "Annual Summer Ball," which Sabina attended faithfully until her health weakened.

Beyond all else, Miss Logisz dedicated her life to the Polish Museum. This upbeat, enthusiastic lady did everything humanly possible to advance the Museum over the past 75 years. Having been an employee of the Museum since its inception, it was her "pride and joy." She promoted the Museum, volunteered for fund raisers to support it, urged delegates at PRCUA Quadrennial Conventions to increase their support of the Museum and was active on the Museum's Board of Directors as its Secretary for many years. She inspired other people to become involved in the Museum and made them understand what a treasure the institution is to the Polish American community throughout the United States.

Sabina was offered the position of Executive Editor of *Narod Polski* in 1981, but she chose to become part of the Museum Library staff instead. This gave her the opportunity to use her extensive editorial skills in preparing the publication of *Autographed Letters of Thaddeus Kosciuszko in the American Revolution* (1977) and the reprinting of Haiman's book *Polish Past in America* (1991).

During her 21-year tenure with the PMA Library, Sabina served as the PMA's editor, museologist, cataloger of books, English language instructor to numerous library employees, and liaison between the Library and Chicago's Polonia community. She gave presentations about General Casimir Pulaski to Chicago public school classes in honor of Pulaski Day, which is a State holiday in Illinois. For decades, Miss Logisz assisted scholars in their research, as she was the "heart" of the library and its "living encyclopedia" of archival information and historical details. If a researcher needed a resource and if the Museum Library had it, Sabina knew exactly where to locate it.

Miss Logisz was a dignified lady, who observed social proprieties, took the higher road in dealing with others, and always tried to do the next right thing. She projected an inspiring zest for life and an unquenchable thirst for knowledge. She was an active member of many educational, social, and philanthropic organizations including the PRCUA Society #1109, Polish American Historical Association, Polish Arts Club of Chicago, Legion of Young Polish Women and Ladies Auxiliary of St. Mary of Nazareth Hospital.

Miss Logisz received numerous awards for her contributions to Polonia. In 1976, she received the "Woman of the Year" award from the Polish American Scholarship Fund and, in 1990, she was awarded the "Officer's Cross of Polonia Restituta" from the Republic of Poland for publishing material on Polish culture. In 1998, the Minister of Culture and Arts of the Republic of Poland presented Miss Logisz with an award for "Meritorious Service to Polish Culture", and in September 2007, she received, from the Republic of Poland, the highest cultural award given outside of Poland, the "Golden Gloria Artis."

Sabina Logisz is listed in the *World Who's Who of Women*, was honored by Mayor Richard M. Daley for her contributions to Chicago Polonia, presented with a Certificate of Commendation by Cook County Treasurer Maria Pappas, and was featured on Harry Porterfield's and WLS-TV Channel 7's "Someone You Should Know."

She was preceded in death by her six siblings, the late Barbara (late Aloysius) Malkowski, late Peter (late Marie), late Joseph, late Henry (late Frances), late Alexander (Florence) and the late Stanley. She is survived by one sister-in-law, Florence Logisz, 18 nieces and nephews, 29 grand nieces and nephews, and one great grand nephew.

In honor of her exceptional 66-year career with the PMA and the PRCUA, and her heartfelt dedication to the Museum, visitation was held on November 12 at the Polish Museum of America, with arrangements made by Walter L. Sojka Funeral Home. A Requiem Mass, celebrated by Bishop Thad Jakubowski, was held there the following day, followed by burial at St. Adalbert Cemetery, Niles, IL.

May Sabina P. Logisz be blessed a hundredfold for all the good she has done for others and may she ever be an inspiration to Polish Americans everywhere to love and support the Polish Museum, as she did. May she rest in eternal peace, with the knowledge that she was a remarkable woman, who accomplished a wealth of worthwhile endeavors throughout her lifetime and who made this world a better place in which to live.

At the late Miss Logisz's prior request, memorial donations should be sent to:
Polish Museum of America, 984 N. Milwaukee Avenue, Chicago, IL 60642-4101

PRCUA TOWN HALL MEETING IN DISTRICT #9 - INDIANA

By President Joseph A. Drobot, Jr.

On Sunday November 7, 2010, my wife Judy and I attended our second Town Hall Meeting. It was held at the Carmelite Monastery in Munster, Indiana. What a beautiful setting this monastery provided. We were greeted by District #9 President Paul Pawlowski, Insurance Supervisor Barbara Pawlowski and District #9 National Director Elizabeth Grabowski. Also in attendance from the home office were our Resident V. P. Anna Sokolowski and husband Mark, as well as PRCUA Secretary-Treasurer James Robaczewski.

The District provided a chicken and mostaccioli lunch, with all the trimmings. Immediately thereafter, a general meeting and the election of officers was held.

I began by stating that it is through our Societies and Districts that the PRCUA lives. If our Societies grow and participate in our fraternal activities of language, dance, song, and sports, and our members benefit by the financial protection that the PRCUA provides, then the entire PRCUA grows. If the Societies are dormant, the PRCUA is dormant.

In District #9 there is no better example of this growth than in the Saint Rafal Kalinowski Language and Dance School. In this school there are over 120 young people, all PRCUA members, immersed in our Polish culture, language, dance and customs and all are protected by our insurance programs.

This is not to say that this is the only example of the District's participation in PRCUA fraternal events. We have many successful, active societies, many language and dance programs, and many participating members in our sports programs - but we don't have enough. This is what we must work on. Reviving dormant Societies and increasing participation in our programs is of paramount importance, if we are to succeed in this 21st Century.

This is my message and this is how you can help. Get involved with your Society, get involved with our schools and sports activities - either as a participant or as a spectator fan - and please, above all else, get your non-member friends involved to the point where they also want to become a member of our great Polish Roman Catholic Union of America.

Let's make this our goal for the New Year. Let's each get at least one new member during 2011 and then watch us grow!

I am looking forward to additional Town Hall meetings in November in District #7, Chicago, IL; District #5, Cleveland, OH (see report on page 14); District #6, Milwaukee, WI; and District #8, Chicago, IL.

PAPPAS HONORS PRCUA PRINCE CHARMING AND CINDERELLA 2010



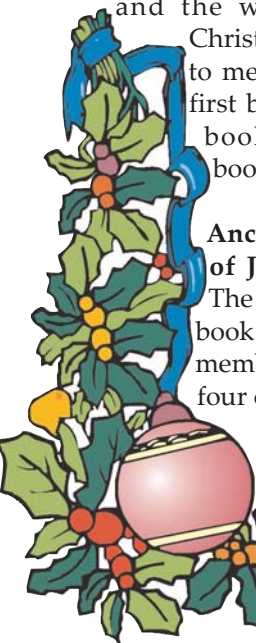
Cook County Treasurer Maria Pappas (center, in blue) presented a Certificate of Excellence in her office to Marcin Burdzy, (4th from left) PRCUA's 2010 Prince Charming and Cynthia Avila, (6th from left) Cinderella 2nd runner up, for promoting Polish culture and heritage. Pictured are members of the M. Konopnicka Adult Culture Group, which sponsors the Cinderella-Prince Charming Ball each year. (L-r) Walter Dynowski, Angela Muszalski, Edward Muszalski, President of MKACG, Marcin Burdzy - Prince Charming, Cook County Treasurer Maria Pappas, Cynthia Avila - 2nd Runner Up Cinderella, Mary Brzezniak, Halina Avila, Elzbieta Burdzy and in front: Jasia and Kasia Burdzy



Free Christmas Carols
& Coloring Books

As a fraternal benefit, the PRCUA is offering to our members a free **Christmas Carol Pamphlet** with the words to 11 English and 10 Polish Christmas carols. To receive yours, call the Fraternal Dept. at **1-800-772-8632 Ext. 2601**.

Also available is the beautiful keepsake booklet **Polish Christmas Customs, Carols and Cuisine** in full color. It includes traditional Polish Christmas customs, information on Wigilia (the traditional Christmas Eve meatless meal), 15 recipes for foods served at Wigilia, and the words to 17 English and 15 Polish Christmas carols. Although the booklet is free to members, there is a \$2 postage fee for the first booklet and 50 cents for each additional booklet. Or members can pick up the booklets at any of our four PRCUA offices.



We are also offering **Our Polish Ancestors Coloring Book** and/or the **Birth of Jesus Coloring Book** to our members. The books are free but postage is \$1.50 per book and 50 cents for each additional book or members can pick up the books at any of our four offices.

To order, indicate the book(s) you want and send check made out to **PRCUA** and mail to: **PRCUA Offer, 984 N. Milwaukee, Chicago, IL 60642-4101**

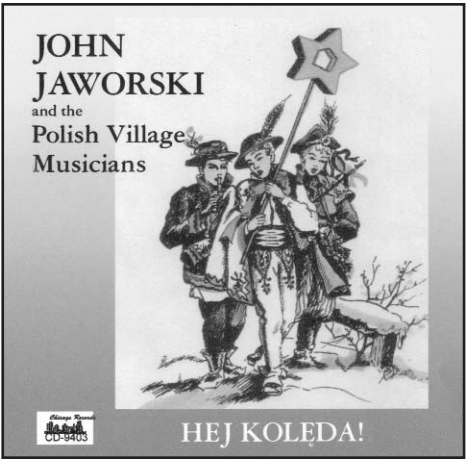
HEY KOŁĘDA!

By John Jaworski and the
Polish Village Musicians

A CD with popular and less-known beautiful Polish Christmas Carols by John Jaworski and the Polish Village Musicians is available at the PMA Gift Shop. It includes:

- 1. Pójdźmy bracia - *Let's Go Brothers*
- 2. Stała nam się dziś nowina - *Today We Heard the News*
- 3. Judzką krainę noc okryła - *Night Falls Upon the Judean Countryside*
- 4. Cieszymy się i pod niebiosy - *Let Us Rejoice*
- 5. Pastuszkowie bracia mili - *Dear Brother Shepherds*
- 6. Przy onej górze - *On Yonder Hill*
- 7. Śliczna Panienka jako jutrozenka - *Lovely Maiden, Beautiful as the Morning Star*
- 8. Jezus malusienki - *Little Baby Jesus*
- 9. Wiwat dzisiaj - *Long Live This Day*
- 10. Przy Hornej dolinie - *In the Valley of Horna*
- 11. Ej byliśmy bracia - *Brother Shepherds We Are There*
- 12. Mędrcy świata - *Sages of the World*
- 13. Narodził się nam Zbawiciel - *Born to Us is the Savior*
- 14. Powstań Dawidzie - *Arise David*

The CD Available for \$15.00 post-paid from the PMA Gift Shop. Call 1-800-772-8632 Ext. 2601 or send check to **PMA Gift Shop, 984 N. Milwaukee Ave., Chicago, IL 60642-4101**



COLORING
CONTEST
WINNERS

Each year PRCUA sponsors coloring contest in October - Polish American Heritage Month - for PRCUA Juvenile members. The subject of this year was "600th Anniversary of the Battle of Grunwald" and we paid a tribute to the Polish and Lithuanian Armies who defeated the Order of the Teutonic Knights in 1410. This battle was important because it united Polish and Lithuanian people and determined the future of Poland, Lithuania and all of Eastern Europe. The prizes are age appropriate gifts

AGE CATEGORY 3 - 5 YEARS

- 1. Katie Krass - Eastpointe, MI. Halka Dance Ensemble - Soc. #261 - age 5
- 2. Emilia Fezatt -Valparaiso, IN. St. Kalinowski Polish Language School - Soc. #693 age - 5
- 3. Benjamin Kaim - Dyer, IN. St. Kalinowski Polish Language School - Soc. #693 age - 4

AGE CATEGORY 6 -8-YEARS

- 1. Laurain Matson -Griffith, IN. St. Kalinowski Polish Lang. School, Soc. #693 - age - 8
- 2. Marissa Romano - Dearborn, MI. Tatry Dance Ensemble - Soc. #1413 - age 7
- 3. Kenny Germain - Farmington, MI. - Soc. #718 - age 8

AGE CATEGORY 9-11 YEARS

- 1. Sarah Grawburg - Dearborn, MI. Tatry Dance Ensemble, Soc. #1413 - age 11
- 2. Joshua Logie - Linden, MI. Wieliczka Dancer Soc. #87- age 10
- 3. Marianna Osentoski - Marysville, MI. Mala Polska Dancers, Soc. #26 - age - 9

AGE CATEGORY 12-15

- 1. Natalia Kuzbiel - Schererville, IN. St. Kalinowski Polish Lang. School, Soc. #693 - age #12
- 2. Emily Matson - Griffith, IN. St. Kalinowski Polish Lang. School, Soc. 693 - age14)
- 3. Erin Koehler - Clarkston, MI. Zajaczek Dance Ensemble, Soc. #1618 - age 14

AGE CATEGORY 16-18

- 1. Jessica Bartnicki - Taylor, MI. Tatry Dance Ensemble - Soc. #1413 - age 16
- 2. Kylie Bielenda - Novi, MI. Soc. #718 -age 17
- 3. Samantha VanSchaik Martinet - Clinton Township, MI. Zajaczek Dancers, Soc. 1618 - age 16

The Fraternal Department received a total of 186 entries. Congratulations to all the winners and "Thank You" to all the members who entered the contest.

Anna Sokolowski
PRCUA Resident Vice President

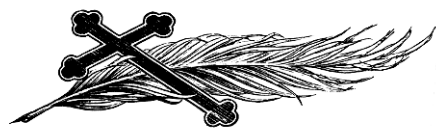
From the Office
of the
Secretary-
Treasurer



We need the current address for the following members. If you know the address of anyone on this list, please send it to: James Robaczewski, Secretary-Treasurer, PRCUA, 984 N. Milwaukee Ave., Chicago, IL 60642-4101 or call (773) 782-2600 or 1-800-772-8632

SOC.	NAME	LAST KNOWN ADDRESS
1423	Ignatowski, J. & K.	2921 W. Minot Lane, Waukesha, WI
1451	Worobel, Walter	10600 Park Heights, Garfield, OH
1477	Drescher, Jennifer	1947 Jonathan Circle, Utica, MI
1493	Thomas-Bawol, Jacob	25598 Saint James, Southfield, MI
1493	Przekop, Elizabeth	47881 Greenview, Shelby Twp, MI
1493	Schoenborn, Mark	1489 Polo Ct, Bartlett, IL
1493	Potoniec, Laura	1998 Cedaredge, Rochester Hills, MI
1493	Lange, Amy	7689 Fielding St, Detroit, MI
1552	Pylar, Deborah	20437 Gresley, Detroit, MI
1552	Kozuch, Raymond	4594 15 Mile Rd #102, Sterling Heights, MI
1575	Wallace, P. & K.	1308 Salem Dr, Belleville, IL
1575	Barkowski, Donald	PO Box 475, Ottawa, IL
1575	Laczkowski, Noel	4600 S. Karlov Ave, Chicago, IL
1579	Kozlowski, Kenneth	6176 Raleigh St #224, Orlando, FL
1585	Hissom-Galanty, Joseph	1333 Wagon Wheel, Canton, MI
1587	Witkowski, Natalie	17137 Sunset, Detroit, MI
1587	Bezdziecki, Shannon	274 Pine St, Gladwin, MI
1587	Germaine Kaczmarek, Amber	11745 McDougall, Hamtramck, MI
1593	Bainbridge, Peyton	46560 Heather Ln, Chesterfield, MI
1597	Lochen, Megan	107Assembly Dr Apt 110, Mooresville, VA
1605	Hammoude, Anesha	258 E. Bailey Rd H, Naperville, IL
1616	Jaskula, Maurycy	4930 W. Cuyler, Chicago, IL
1617	Korsnack, Thomas	PO Box 5693, Toledo, OH
1617	Evans, Benjamin	5335 Riviera Dr, Toledo, OH
1617	Walczak, Brittany	2825 Castle Pine Circle, Owens Cross Rd, AL
1617	Grzywinski, Kelley	3011 123rd St, Toledo, OH
1622	Wlodarski, R. & M.	720 N. Riverside Dr, Gurnee, IL
1622	Suszek, David	8928 S. 49th Ct, Oak Lawn, IL
1622	Skrzypiec, Patricia	9807 W. Schiller, Franklin Park, IL
1623	Sullivan, James	5395 N. Northwest Hwy, Chicago, IL
1623	Lee, Katharine	1715 Clarence Dr, Hopkinsville, KY
1624	Maslanka, K. & R.	6040 W. Waveland, Chicago, IL
1627	Komperda, Agnes	6334 W. 85th St, Burbank, IL
1633	Marshall, Teresa	5909 Buchanan Dr., Toledo, OH
1638	Pizarro, Alexis	5257 W. Fletcher St, Chicago, IL
2108	Robejsek, Kathleen	514 Center Rd, Bedford, OH
2109	Robb, Holly & Tom	3626 E. 65th St, Cleveland, OH
2132	Morris, Cole	36226 Falcon Crest, Avon, OH
2132	Minc, James	16536 Pepper Grass Circle, Strongsville, OH
2144	Nied, Rachael	7915 Olde 8 Rd, Northfield Center, OH
2206	Szymczak, Mark	24 Running Creek Circle, Rochester, NY
2206	LaFountain, Jodi	2018 Eastbrook Dr, Toledo, OH
2220	Boryka, Mariola	3663 East 63rd St, Cleveland, OH
2220	Sliwinski, Edward	11969 E. Washington St, Mantua, OH
2220	Makuszewski, Wieslawa	6120 Sequoia Dr, Cleveland, OH
2274	Wojciechowski, Bernice	16261 Scenic, Clinton Twp, MI
2308	Sosinski, Anthony	1205 Vogel Ct, Brookfield, WI
2308	Klopp, Jordan	1728 Cherry St, South Milwaukee, WI
2320	Mularkey, Simone	10615 W. Ridge Rd, Hales Corners, WI

*Brothers
and Sisters*



ADAMS, MARY	224	PA	LEFFNER, SR. HELEN	1415	IL
AUGUSTYN, FRANCES	1580	IL	LESNIAK, FRANCES	237	PA
BARACIAK, THEODORE	337	IN	LONGAWA, JEROME J	234	IN
BELCZAK, BARBARA	87	MI	LORENC, DIANE	765	NY
BIALEK, JOZEFA	893	MN	MARCINIAK, JOHN	424	MA
BICKLE, MIRA	784	OH	MAZURSKI, HELEN	810	IL
BISMAYER, WILHELM	1557	IL	MERCHOCK, FRANCES	327	PA
BRYJA, STANLEY	1472	PA	MICHALAK, REV. JOHN	602	NE
BUKATA, CHRISTINE	87 & 718	MI	MICINSKI, JEROME	234	IN
BZURA, DOLORES	162	MI	MISZAK, FRANK	607	PA
CHMURA, JOSEPHINE	388	IL	MODZELEWSKI, PETER	353	NY
CHROSTOWSKI, EUGENE	72	MO	MULDOON, MICHAEL	1472	PA
CHYLINSKI, ALICE	261	MI	NOVAK, ANN	384	PA
CLOSE, ANNA	28	NY	NOWAK, ANTOINETTE	2274	MI
CMAR, ANGELA	1133	PA	ORDYNA BULSA, STACIA	359	MA
CZYRNIK, EDWARD	531	PA	PENDRAK, OLGA	60	MA
DERUCKI, MARIE	2022	PA	PIATEK, WALTER	308	IL
DYNOWSKI, RAYMOND	124	OH	PLISZKA, ALEXANDER	72	MO
FAR, DOROTHY	463	CT	SIERAKOWSKI, GERTRUDE	203	NY
GALANEK, JENNY	899	MA	SKOWRONSKI, HELEN	359	MA
GENIEC, CHRISTINE	450	MO	SKOWRONSKI, NORBERT	1000	IL
GLANC, IRENE	2220	OH	SLOMSKI, BARBARA	240	PA
GOLDEN, HELEN	1099	IL	SLUSARCZYK, HONORATA	633	CT
GOLINSKI, WALTER	186	IL	SMIALEK, IRENE	408	IL
GORSKI, FRANCES	1486	IL	SOPATA, JOSEPH	413	IN
HARRINGTON, ANNA	1009	MA	STYPULA, CATHERINE	2293	PA
HUSKO, WILLIAM	800	IL	SWEDOCK, MARY	633	CT
IGNATOWSKI, HELEN	300 & 1423	IL/WI	UMBS, SANDRA	2320	WI
KARBARZ, STANLEY	308	IL	URBAN, BEN	572	NJ
KLESTA, MARY	1000	IL	WENCLEWICZ, JOSEPHINE	227	OH
KOMPA, CELIA	604	MA	WIECZOREK, ZENON	2109	OH
KOMPERDA, JOZEF	1627	IL	WILLS, VICTORIA	2102	OH
KOPER, EDWARD `	1486	IL	WNUCZEK, JOHN	283	WI
KOWAKIEWICZ, ANTHONY	1301	NY	WRZOCHALSKI, HELEN	111	NY
KOWALCZYK, NANCY	2308	WI	WYREMBELSKI, FRANK	426	MI
KOZLOWSKI, DOLORES	162	MI	ZAVATSKY, SOPHIE	1486	IL
KURLEJ, JOHN	359	MA	ZDANEK, EVELINE	683	IL
KURZYNIEC, ALFONSE	2199	MI			

Alice Chylinski - Rest in Peace



Alice Valerie (nee Maslanka) Chylinski, 88, of Sterling Heights, MI passed away on Oct. 11, 2010. She was the loving wife of the late Robert Chylinski, a doting mother and grandmother and the best friend anyone could have. Alice never said a negative word about anyone. A lifelong PRCUA member, she was kind and thoughtful and generous with her time and energy. She was predeceased by brothers Eugene and Donald Maslanka. She is survived by a sister, Virginia (Edward) Sewick, son James, daughters Julie (Bill) Lisowski, Alice (Craig) Sulek and Patti (Dan) Flynn, 11 grandchildren, 2 great grandchildren and many nieces and nephews.

A Funeral Mass was held at St. Veronica Church in Eastpointe and interment was in Mt. Olivet Cemetery. May her beautiful soul rest in eternal peace.

By Agnes Migiel, PRCUA Sales and Marketing Director

Life insurance enjoys a significant beneficial tax treatment that is being recognized and utilized by wealthier individuals, who have not purchased life insurance in the past. Upon the death of the insured, the death benefit paid to the beneficiary is not subject to federal income tax. Permanent life insurance has an additional benefit of guaranteed cash values that increase over time.

According to a study done by *Limra* for the *Wall Street Journal*, 40% of the face value of new permanent whole-life policies sold in 2007 were made up of high-end policies for \$2 million and up, which can carry annual premiums of \$20,000 or more. Thus, while life insurance sales to families with children are falling even though the number of such households is increasing, sales of large permanent life insurance policies have generally increased because wealthier individuals are purchasing an increasingly larger amount.

Historically, life insurance has been granted a special social function as a foundation of many families' security. Free from income taxes, proceeds from life insurance allow survivors to continue living without the financial burden created and/or left behind by the death of a family member and also allows small businesses to survive after the death of a founder or key employee. The tax advantages of life insurance remain important because they encourage people of all income levels to buy protection against an occurrence many would rather not think about. Meanwhile, the percentage of American families owning life insurance continues to fall. According to the *Limra* study, thirty percent of American families have **no life insurance coverage at all** - a four decade high.

The tax advantages of life insurance as granted by Congress in the early 1900s continue to be important for us today - we shouldn't have to pay a tax for protecting our family. Why, then, aren't more Americans purchasing life insurance coverage for their families??

It can perhaps be argued that the fall of sales in life insurance for households with children may be due to economic factors, which do not allow a family to afford an additional expense; hence the thirty percent of families who have no life insurance. If they cannot afford a premium payment to protect their family from an inevitable event, how will their spouse and children survive if a spouse or parent becomes ill and dies - leaving behind medical bills, credit card bills and funeral expenses, not to mention mortgage payments, savings for children's future, etc.?

The protection of one's family is very important. It could be argued that it is **most important**. Especially in today's world when the expenses of living are so great, we must make sure our family is protected in the event that we cannot contribute or help with everyday expenses, foreseen and unforeseen emergencies.

Term insurance is one option - usually more affordable. However, when possible, whole life insurance should be seriously considered. Many, if not most, term insurance policies end without paying any death benefit. Depending on your coverage, premiums for term policies may increase as you age, making them unaffordable when you need them most. Then, it may be impossible to get any life insurance at all if you have serious health issues.

A possible solution to this problem may be the purchase of permanent life insurance - as early as possible. Premiums for whole life insurance are lowest at younger ages and, depending on the plan that is chosen, you can choose to purchase Single Premium, Five-, Ten- or Twenty- Year Limited Pay Whole Life and have permanent whole life coverage that is either completely paid for with one premium payment or after 5, 10 or 20 years of premium payments.

There are many options available for those individuals who would like to purchase life insurance for themselves or their family members. Call your local PRCUA Sales Representative now- it only takes a few short moments to find out what your options are, which plan would be best for you and how much it may cost. If you are currently a PRCUA member, you may choose to take advantage of the Special 60th Post Convention Campaign - please see page 9.

To be directed to a PRCUA Sales Representative in your area or for more



Get Well Wishes & Prayers

Get well wishes are extended to our beloved PRCUA National Chaplain, Rev. Walter J. Ptak, who is home recovering from a heart attack. Please pray for his fast and complete recovery. Get well cards may be sent to:

Rev. Walter J. Ptak
976 Pope John Paul II Ave.
Wyandotte, MI 48192-4997

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Fraternal Favorites *by Polish Chef Robert Strybel*

MUSHROOM SOUP PASTRIES - In 3 T butter sauté 6 oz fresh sliced mushrooms with 2 chopped sm. onions till brown. In food processor chop mushrooms & onions. Add 1 small egg, 2 - 3 T bread crumbs and season with salt, pepper and garlic powder. Mix well. Open two pkgs. refrigerator crescent-roll doughs. Unroll 1 on lightly floured surface. Dip fingers in flour and obliterate perforations. Cut dough in half lengthwise. Run filling down the center of each strip and fold dough over the top to form a log. Pinch to seal. Cut at an angle into 2" pcs. Repeat with the other package of dough. Bake on sprayed baking sheet seam-side-down according to directions on package. Serve hot as an accompaniment with soup.

POLISH SPICED COOKIES - Cream 2 eggs with 1 c. sugar. Add 4-1/2 c. flour, 1 c. honey and 1 t. baking soda dissolved in 3 T. water. Sprinkle in 1 t. ginger, 1/2 t. cinnamon, 1/4 t. ground cloves and 1/4 t. pepper and work ingredients by hand into a dough. Knead on floured surface, sprinkle with a little flour and roll out to a thickness of 1/4". With cookie cutter, cut into circles or shapes. Bake on greased cookie sheet in pre-heated 400° oven about 10 min. Remove from oven. When cool, store in air-tight tin. Prepare at least a week ahead, as the cookies become more tender with age. If desired, glaze with icing before serving.

KOLACZKI - In a large bowl mix 8 cups flour and 1 tsp. salt. Set aside. Bring 1 pint of half and half to a boil. Then let it cool to lukewarm temperature. Add 2 pkgs. dry yeast to the lukewarm half and half; stir until smooth. Cut 1 cup soft butter and 1 c. shortening into the flour mixture until crumbly. Add the yeast mixture and 8 egg yolks; mix well. Form into a ball. Wrap in plastic wrap and refrigerate until cold or overnight. Break the ball into four pieces. Keep 3 pieces in refrigerator while you roll the first piece. On table dusted with powdered sugar, roll 1/4 of the dough out very thin. Cut into 3 inch squares. Put a drop of Solo brand fruit filling in the center and fold two of the points toward the center to loosely cover it. Filling will be visible. Place on cookie sheet and bake in pre-heated oven at 325 degrees for 12-15 minutes or until golden brown. When cool, dust with powdered sugar.

EASY KOLACZKI - In a large mixing bowl, cream together 3 sticks (1-1/2 c) salted butter, softened, and one 8-oz. pkg. cream cheese, softened. Mix until smooth. Gradually add 3 c flour, a little at a time, to form a soft dough. Cover dough with plastic wrap and refrigerate for 1 hr. to overnight. Preheat oven to 350 degrees. Roll out dough to 1/4-inch thick on a surface lightly dusted with powdered sugar. Cut dough into 2 -inch squares. Place 1 t jam or Solo fruit filling in center of each square. Bring two opposite corners of dough together over filling & pinch together. Place on ungreased cookie sheets. In bowl beat 2 egg whites with 1/4 c warm water. Brush kolaczki lightly with egg whites. Bake for 10-15 minutes or until light brown. Cool on rack and dust with powdered sugar.

RUM BABA - Preheat oven to 350°F. Grease Bundt pan & sprinkle 1/2 c chopped walnuts on bottom of pan. In mixing bowl, mix together: 1 yellow cake mix, 3-3/4 oz. pkg. instant vanilla pudding, 4 eggs, 1/2 c cold water, 1/2 c vegetable oil and 1/2 c Bacardi dark rum. Pour into pan and bake for 1 hour. Allow to cool completely, then invert on serving plate and remove cake. Prick top of cake, all over, with toothpick. Slowly pour glaze mixture over top and sides. Allow cake to absorb glaze. Repeat until all of glaze mixture is used up.

Prepare Glaze as follows: 1/3 c (unsalted) butter, 1/4 c water, 1/2 c Bacardi dark rum and 1 cup granulated sugar. Melt butter in saucepan, stir in water and sugar. Boil for 5 min., stirring constantly. Remove from heat and stir in rum. This cake will stay fresh for weeks, if wrapped and stored in a cool place.

PAC Charitable Foundation Announces Memorial Scholarships

Majer and Lakowski Families' Memorial Scholarships terms:
- Available to full-time undergraduate and graduate students majoring in **engineering or business administration**.
- Recipients must attend a public state university or college.
- Amount of the scholarship is equal to the annual state-resident (in-state) tuition.
- Scholarships are renewable annually.
- Merit and need are taken into consideration.
- Candidates not selected can reapply annually.

To obtain an application, send a request by mail to PACCF, 5711 N. Milwaukee Ave., Chicago, IL 60646 or an application can be printed from the PACCF website at **www.paccf.org**

Application deadline is March 15, 2011.

Questions & Answers on Polish Christmas

By Robert Strybel, Our Polish/Polonian Affairs Writer

Q: Some people that just came from Poland told me Christmas Eve is more important than Christmas Day. How could the day before be more important than the main event? DONNA WALSH (North Andover, MA)

A: It depends how you define the "main event". Since Christmas is the celebration of Jesus' birth, the main event is Midnight Mass, symbolizing the moment Christ was born, and Christmas Eve provides the spiritual and dramatic build-up. In Polish tradition, everything important happens on Dec. 24th. Wigilia focuses on one's immediate family, includes oplatek-sharing, features other once-a-year customs, beliefs and foods as well as "koledy" (carol) singing and culminates in family Midnight Mass. Everything that happens afterwards is less important and actually anticlimactic.

Q: I heard Polish people put hay on their tables at Christmas time. What is the significance of that custom?

ALICE LEWANDOWSKI (Troy, MI)

A: A handful of hay is strewn over the bare table-top before being covered with a pure-white tablecloth. That is a memento of Baby Jesus' humble bed of hay in the stable. That's one example of how much more Nativity-related Polish Wigilia is compared with other countries.

Q: Do people in Poland decorate their Christmas trees with those gorgeous hand-blown glass ball ornaments imported from Poland? You can get them in this country but they are very expensive.

HOLLY ZIEMBA (Cheektowaga, NY)

A: Some do, some don't. In Poland they are locally produced, however, they are still pricey. I have not seen too many trees in Polish homes decorated exclusively with that type of ornament. But you do run into them in stores, restaurants and other public places.

Q: What is the purpose of the large square communion wafer Polish people eat on Christmas?

ELIZABETH MILLER (Cleveland, OH)

A: Although similar in texture and taste to the communion host, this white Christmas wafer bearing imprinted Nativity motifs is known as "oplatek". It gets its name from the Latin "oblata" (something offered) which first went into German as "Oblate" (wafer) and finally got Polonized into "oplatek". Poles share symbolic bits of the "oplatek" before sitting down to the "Wigilia" or Christmas Eve supper as a gesture of love, reconciliation and spiritual inter-communion towards their nearest of kin. This custom was already known in the 18th century and now has become all but universal in Polish homes.

Q: When I was a kid and we lived in a Polish neighborhood I remember my "busia" writing something over the doorway after New Year's Day. Does that custom still exist and what does it mean?

MIKE LANGLEY (Providence, RI)

A: On the Feast of the Three Kings, commonly known in English as the Epiphany (Jan. 6th), chalk is blessed in Polish churches, and the faithful use it to inscribe the initials of the Three Kings (in Polish traditionally spelled Kasper, Melchior and Baltazar) and the current New Year over the entrance to their homes. It comes out as K+M+B 2007. This was originally a prayerful plea to bless the home and protect it from danger. During the years of foreign occupation (the partitions of 1792-1918 and the post-World War II communist era) it indicated the homes of patriotic Polish Catholics unafraid to stand up for their faith. The custom is still widely practiced in Poland. In Polonia, the message it can convey is that this is the home of Polish Americans proud of their Polish Catholic heritage.



WESOLY LUD IN SHANGHAI, CHINA



From October 8-13, 2010, members of the PRCUA Wesoly Lud Polish Folk Dance Ensemble traveled to Shanghai, China to compete in the 2010 Shanghai Pudong "Lujiazui Financial Cup" International Folk Dance Festival. This event was sponsored by the Shanghai Sports Bureau and Shanghai Federation of Literary and Art Circles. It was organized by the Sports Bureau of Pudong New Area of Shanghai, Municipal Administration of Culture, Radio & TV of Pudong New Area of Shanghai, Financial Bureau of Pudong New Area of Shanghai, Lujiazui Sub-District Office of Pudong New Area of Shanghai, and the Shanghai Social Sports Administrative Center.

Fourteen dancers from Wesoly Lud attended this event including: Beata Palarz, Natalie and Sonia Grabowski, Monica Gostkiewicz, Gabriela Wnek, Elizabeth Kopinski, Joanna and Luke Gorczyca, Christopher Presz, Michael Dziadkowiec, David Zuk, Kamil and Mariusz Rozwadowski, and Mike Nowobilski, in addition to the Artistic Directors and Choreographers, Micheline (Misia) and Richard Jaminski, as well as guests: PRCUA Resident Vice President Anna Sokolowski and her husband, Mark; Krystyna Rozwadowska and Janina Janiec.

Our Oriental adventure began when we landed in Shanghai on Friday, October 8th, after a long 15-hour flight. After checking into the Shanghai Renhe Hotel and quickly adjusting to the 13-hour time difference, we were invited to a Welcome Dinner at the Novotel Atlantis Shanghai where Misia Jaminski was asked to speak. There we met eight charming Chinese Groups, who were enamored by our dancers and our Polish costumes. We felt like celebrities because many of the dancers approached us and "had" to have many photos with us. Other participants in the festival included folk dance ensembles from Hungary and Germany, a Martial Arts group from Brazil, and a group of professional dancers living in Shanghai, which represented Ukraine and Russia. In all, there were 132 participants in the Festival.

On Saturday, October 9th, we gave our first performance at the beautiful Oriental Pearl TV Tower in downtown Shanghai. This was the main event of the Festival and we performed the *Oberek* with *Kujawiak* Suite. Our group was awarded two prizes: the prize for Best Costume for our colorful Lowicz costumes, and the "Golden Dance" Prize Cup of the "Lujiazui Financial Cup" International Folk Dance Festival.

On Sunday, October 10th, we performed at the Community Cultural Carnival at the prestigious Renheng Waterfront Residential Community. Later that day, an evening performance was given at the College Cultural Carnival at the Shanghai Maritime Academy, where we wowed the crowd with our *Dziadek Polka* in our polka dot jive costumes.

Monday, October 11th, was our busiest performance day. We performed at the Telecom Tower and then traveled to Expo 2010, a new exposition of cultures of all the nations of the world that opened this year. Wesoly Lud was privileged to perform and represent Poland at the Polish Pavilion, thanks to the efforts of Iga Pocztarek, and Assistant Deputy Commissioner General of Poland, Bogdan Marczewski. That night we also accepted an invitation to dinner from Polish Consul General Andrzej Lysiak, at the Polish Consulate in Shanghai. In appreciation, Wesoly Lud performed songs and dances for the Consul General and his guests, who included Presidents and Representatives of Polish Banks.

On Tuesday, October 12th, our guide, Garcia; her assistant Rakey; and her supervisor "Mrs. Boss" planned a trip to see many of the wonders that China has to offer. We journeyed to a suburb called Zhujiajiao, about 50 km from Shanghai. There we took an authentic boat ride on the river and enjoyed shopping through the village for Chinese treasures. We then drove to another popular town square where we were able to view both old and new Shanghai from the top of a tea house in the center of the Town Square, which boasted amazing shopping bargains as well as historic buildings. We finished off the night with a memorable ride on Shanghai's Public Transit Metra and buses. After a long day of cultural experiences, we felt more connected with the traditions, culture and beauty of China.

This trip to China was not only a fantastic opportunity for us to showcase Polish culture but also a wonderful adventure that brought the younger and older members of Wesoly Lud closer together. It was an honor and a privilege to have been invited to this event and we are very appreciative of the opportunity to represent the USA and POLAND at this international gathering.

We learned that Chinese food in China is quite different from that of its "counterparts" in the USA and as ample as the fare was, we found KFC, McDonalds, Starbucks and a French Bakery, comforting. We would like to say a huge *Xièxiè* "Thank you" to everyone who supported the Wesoly Lud Polish Folk Dance Ensemble, to our new friends in China for giving us such a warm welcome, and to the Deutsche-Chinese Cultural Society in Germany (one of the co-organizers) who were directly responsible for inviting us.

By Natalie Grabowski, a Wesoly Lud dancer

* * *

In Shanghai, China, Wesoly Lud's Director delivered the following message:

My name is Micheline "Misia" Jaminski and together with my husband, Richard, we are the Artistic Directors and Choreographers of the Wesoly Lud Polish Folk Dance Company from Chicago, USA. Wesoly Lud means *Happy People* and we are very happy to be here in Shanghai -- our first time in China to represent POLAND. In 2007, we were the first Ensemble in the USA to receive the Gold Medal of Honor from the *Stowarzyszenie Wspolnota Polska* in Warsaw, Poland.

Our Ensemble was organized in 1977 and throughout our 33 year history, we traveled throughout the United States "from California to the New York Island", Canada, Poland, Lithuania and Ukraine for a total of over 1,000 performances. Our goal is to perpetuate the beautiful rich folk culture of our forefathers in Poland. We educate and entertain our audiences and instill in our dancers the pride of their heritage. We come from Chicago - where there are over a million Polish people - 2nd only to Warsaw, the capital of Poland.

It is with great pride that we are the representative dance ensemble of the oldest and one of the largest Polish American fraternal organizations. With our entourage to China is the Resident Vice President of the Polish Roman Catholic Union of America, Anna Sokolowski.

Our dancers, presently numbering 70, are high school and college students, as well as working adults who volunteer their time and talents to weekly rehearsals, many beginning their love of Polish folk dancing at 3-4 years old. We are very happy that 14 of our dancers were able to come to China - to Shanghai to participate in this International Festival for this celebration of culture.

Wesoly Lud has attended eight Polish Folk Dance Festivals in Poland and thirteen in North America, and has organized two in Chicago. We know, firsthand, how much time and energy it takes to organize such a wonderful cultural event. We applaud your undertaking and thank you for your kind invitation.

To all participants -- Good luck and enjoy!

Thank you again for your invitation. Thank you for the memories we will all have by the end of this Festival! (See many more photos from the China trip at: www.prcua.org, News & Events.)



Wesoly Lud performing the Dziadek Polka

Misia & Richard Jaminski being presented with a prize for Best Costume and the Golden Dance cup won by Wesoly Lud at the Festival



Wesoly Lud with the Jaminskis posing for photos on stage after the Festival award presentation ceremony



(Left) Last performance of Wesoly Lud at the China Telcom Towers building at Shanghai People's Square



Boat ride in Zhujiajiao



(L-r) J. Janiec, K. Rozwadowska, Consul General A. Lysiak, PRCUA V.P. A. Sokolowski, M. Jaminski



W.L. with Chinese dance group



Shanghai



Dancing at Polish Pavilion at Expo



PHILADELPHIA NEWSY-NEWS



Wyatt Dickinson is one year old

ONE LITTLE CANDLE PLACED ON THE CAKE - SOCIETY 2013's youngest member, WYATT LIAM DICKINSON of Pompano Beach, Florida, celebrated his 1st birthday on September 23rd. The birthday boy spent the day at the Palm Beach Zoo with his parents and big sister, HANNA. After vacationing in Disney World in Florida, Uncle NICK and Cioci MEGHAN SCHULTZ visited the DICKINSONS and were a part of WYATT's 1st birthday party, along with Great Uncle JOEY and Great Cioci ROSEMARY ROSENAK of Cape Coral, Florida. The theme was "Baby Boy's First Birthday". He devoured his John Deer truck/tractor cake and found much fun just smashing the cake. WYATT is the son of JULIA and MATT, the little brother of HANNA and great nephew of PRCUA District

3 Director, JOANNE ZAJAC. The DICKINSON, SCHULTZ AND ROSENAK families are all members of SOCIETY 2013. A year's gone by, how time has flown. Everything that's happy is being wished for WYATT. Happy 1st Birthday!

A GOLDEN JUBILEE CELEBRATION -

Congratulations to Society 2022's ELAINE MIKELIONIS and hubby, Bill, who celebrated their Golden Anniversary on November 5, 2010. Fifty years ago on November 5, 1960 they were joined in Holy Matrimony at Nativity B.V.M Church. ELAINE and Bill were pleasantly surprised when members of a String Band arrived at their home, knocked on their door on Saturday afternoon, November 6th, and serenaded them outside on their fully decorated porch, among family members and friends. The amazed and stunned look on their faces was priceless and definitely made for a perfect Kodak moment. ELAINE and Bill even danced on the porch as the String Band played "Let Me Call You Sweetheart". It was like New Years Day on Almond Street in Port Richmond with even a toast of champagne included. Their two daughters and son thought of everything for sure. The serenade and sing-a-long continued in their home, where they were informed that the celebration would continue at Filomena Lakeview in Deptford, NJ.

ELAINE and Bill were the guests of honor among 16 other immediate family members. It was indeed a delightful golden day and night and the pomp was very well deserved by ELAINE and Bill, two people who have hearts of gold. They are the parents of CHRISTINE (Walt) WIELGUS, TABBIE/ELAINE (Ron) VIDOVIK and BILLY ((Lola) MIKELIONIS, grandparents of JENICA AND NICOLE MIKELIONIS, ALISSA, KRISTEN and LAUREN VIDOVIK and DYLAN WIELGUS and Great Grandparents of 5-month old Baby EMMA MARIA, all of whom are members of SOCIETY 2022. The Officers and Members of SOCIETY 2022 join with the entire family in wishing ELAINE and Bill all the very best.

To ELAINE and Bill: A half-century of marriage deserves a celebration and it's plain to see nothing can tarnish your lasting love. In 50 years you've shared so many things. Here's wishing you continued laughter, joy, contentment and God's blessings.

IN SYMPATHY - Condolences are extended to SOCIETY 2040's CARL SCHMIDT and FRANCIS SCHMIDT III on the loss of their father, Frank Schmidt, who is also survived by his four grandchildren, WILLIAM, ROBERT, KATHRYN and ELIZABETH. Frank Schmidt is better known as "Doctor Tango" as dancing the Tango was his utmost passion. He was the husband of the late IRENE SCHMIDT, who served as First Vice-President of UPWA. On November 9th, Mass of Christian Burial was celebrated at St. Adalbert Church by MSGR. FRANCIS FERET, pastor of St. Adalbert Church. May the departed soul of Frank Schmidt rest in eternal peace.



Happy 50th Anniversary, Elaine and Bill

CONDOLENCES - Heartfelt sympathy is extended to SOCIETY 2047 members RITA SIMON, HENRY A. KLIMKOWSKI, JR. and JOSEPH KLIMKOWSKI on the loss of their dear father, Henry A. Klimkowski, Sr., who passed away on October 6, 2010. The deceased is also survived by his two grandchildren, KARLI AND ANDREW SIMON of SOCIETY 2047 and by sister-in-law, FRANCES STANISZEWSKI of SOCIETY 2012. Our thoughts and prayers are with the entire KLIMKOWSKI family on their great loss.



SO HAPPY - Special thanks are accorded to member's JOHN ZELL of SOCIETY 2001, THERESA ROMANOWSKI of SOCIETY 2040 and to our Thompson Street neighbor, Joseph Burkacki, who recently dropped off aluminum tabs. We're grateful to those who continue to support

District 3 Director JOANNE ZAJAC'S Aluminum Can Tab Project. Your continued interest helps to fund the seriously ill children and parents residing at the Ronald McDonald House in Philadelphia. Please make note that we are also collecting children's reading books that are in good condition. This project is still in full swing and your assistance will be greatly appreciated.



HAVE A HOLLY JOLLY CHRISTMAS - It's the happiest season of all and the best time of the year. We're wishing you every Blessing as we celebrate the birth of Jesus. May peace and joy be your gifts at Christmas and may faith, hope and love be your treasures in the New Year. From the PRCUA Philadelphia Satellite Office, located in the City of Brotherly Love, to National PRCUA President JOSEPH DROBOT and First Lady JUDY DROBOT, PRCUA Executive Board Officers and Directors and to each and every one of you, we wish you everything beautiful that can be wished. Enjoy the magic and wonder of the Christmas Season.

Merry Christmas - Wesołych Świąt Bożego Narodzenia.

Elaine and Sharon, PRCUA Philadelphia Satellite Office

PRCUA AT MADONNA UNIVERSITY



(L-r) Agnes Migiel, Bob Bielenda, Sr. Rose Marie Kujawa, Jim Robaczewski and Eleanor Bielenda

PRCUA member Sister Rose Marie Kujawa, President of Madonna University, presented a program at the University Club in Chicago on Wednesday, November 10, 2010. Harry Cendrowski, Managing Director of Cendrowski Corporate Advisers in the Chicago area, hosted Sister Kujawa and invited guests to learn more about Madonna University and its outstanding programs.

Madonna University in Livonia, Michigan, is a private Catholic University operated by the Felician Sisters since 1937. The University offers outstanding nursing, teaching, criminal justice, sign language, broadcasting and cinema arts programs. Madonna University was awarded the Gold Level of Leadership in Energy and Environmental Design certification for the University's new, 60,000 sq. ft. Franciscan Center. The center includes a PRCUA Meeting Room, with an array of environmentally friendly and energy-efficient features, such as motion-detecting lights, natural lighting, waterless urinals, low-flush toilets, recycled and environmental-friendly materials, and storm water diversion.

Sr. Kujawa addressed the group saying, "We are very pleased to be recognized with Gold certification by the U.S. Green Building Council. We not only wanted to build a state-of-the-art facility, but also to do so in a way that ... testified to our seriousness of purpose regarding the Franciscan value of reverence for creation." For information on Madonna Univ., call 734-432-5740.

Last Call for the 60th Post-Convention Campaign A Limited Time Offer!



The PRCUA is proud to present an affordable life insurance benefit that is being offered exclusively to existing members in good standing and their immediate families - subject to underwriter approval, a guaranteed* issue permanent whole life insurance certificate with certain limitations. Immediate family includes your spouse, children, grandchildren, siblings, parents or grandparents.

This affordable membership benefit has been developed to ensure that current PRCUA members and their families have sufficient financial protection. PRCUA members may decide to take advantage of this special campaign to increase their current permanent whole life insurance coverage or share this special offer with an immediate family member.

The PRCUA is providing a voucher (see below) with two different options for this program:

- ☆ A **60% voucher** toward the payment of the first year's premium for the 5-, 10- or 20-pay permanent whole life (WL) insurance certificate.
- ☆ A **6% voucher** toward a single premium whole life (SPWL) certificate.

Note: vouchers are not transferable.

The following issue age, death benefit and plan limits apply in this membership campaign:

Issue Age	Max Face*	Plans Available
0 to 30	\$25,000	5WL, 10WL, 20WL, SPWL
31 to 50	\$10,000	5WL, 10WL, 20WL, SPWL
51 to 60	\$7,500	5WL, 10WL, 20WL, SPWL
61 to 70	\$5,000	5WL, 10WL, 20WL, SPWL
71 to 80	\$5,000	5WL and SPWL Only

*Minimum amount of insurance available for juveniles is \$10,000 on all life insurance plans in this Special 60th Post-Convention Campaign.

Application Deadline is December 17, 2010!

This fraternal benefit Special 60th Post Convention Campaign will be effective on all applications received from August 16, 2010 until December 17, 2010.

Our actuary has reviewed this program and has encouraged our participation.

If you have any questions regarding this campaign, please contact our Membership Department toll-free at 1-800-772-8632.

60th

POST CONVENTION CAMPAIGN VOUCHER

60th

60%

6%

☐ 5PL, 10PL, 20PL

☐ SP

Discount Value \$

60th

Sixty / Six Percent Premium Discount Dollars

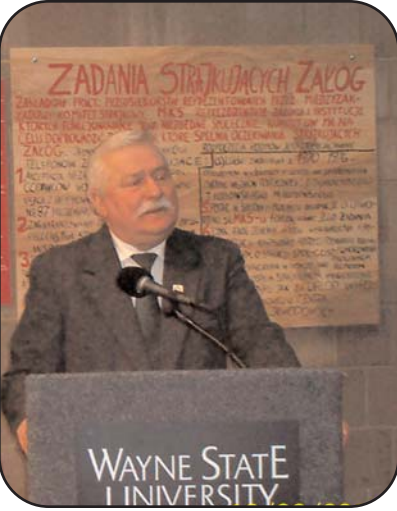
60th

This voucher contains no cash value and provides either:

- 60% discount off the first year's premium payment for Five (5), Ten (10), or Twenty (20) Year Limited Payment Whole Life Insurance plans; or
- 6% discount off the premium payment for Single Premium Whole Life Insurance plans 2101 (Male) and 2201 (Female).

Expires December 17, 2010

PRCUA MEMBERS ATTEND TRIBUTE TO *SOLIDARNOŚĆ* IN DETROIT, MI



Lech Walesa, guest speaker at
Wayne State University

Wayne State University's Walter P. Reuther Library of Labor and Urban Affairs is the largest labor archives in North America. Its mission is to collect, preserve, and provide access to the documentary and visual heritage of American labor movements. Each year, the Reuther Library creates exhibits highlighting its collections. This year, on October 26, 2010, it opened the exhibit "*Solidarność: Poland's Struggle for Freedom*," which marks the 30th anniversary of *Solidarność*. The display will continue until July 1, 2011.

In 1980, a labor strike at the shipyards in Gdansk, led by Lech Walesa, eventually resulted in the *Gdansk Agreement*, signed on Aug. 31, 1980, that gave Polish workers the right to strike and to organize their own independent union, known as *Solidarność* (Solidarity). The union spread throughout Poland and gained over 10 million members in just two months.

Solidarność clearly represented more than labor - it represented the spirit of the Polish people who sought freedom from Communist tyranny.

Victory was short lived, however. In 1981, the Polish government imposed martial law, forcing Solidarity underground and arresting its leaders, like Walesa. Despite this, Solidarity continued to rebel against the Communist government. Pope John Paul II, a native of Poland, strongly supported *Solidarność*. The Vatican provided financial and spiritual assistance, as well as a priestly communication network. *Solidarność* also gained international support from the AFL-CIO. Also, at that time, U.S. President Ronald Reagan's administration put economic pressure on the Communist government to end martial law.

On April 4, 1989, Walesa signed the *Round Table Agreement* with the Communist government on behalf of *Solidarność*, which resulted in renewed legal status for *Solidarność* and the scheduling of semi-free elections. *Solidarność* candidates won in a landslide and, in 1990, Lech Walesa became the Third Republic of Poland's first democratically-elected president.



Lech Walesa and PRCUA V.P.
Robert Bielenda shaking hands



Lech Walesa and PRCUA
President Emeritus Wallace Ozog

Pope John Paul II, U.S. President Ronald Reagan and Lech Walesa are featured prominently in the exhibit. Lech Walesa was present for the opening and addressed the audience. He spoke about the strong influence that Blessed Rev. Jerzy Popieluszko had upon the unity of Solidarity's members. The priest's motivational sermons at Sunday Mass deeply affected those in attendance. Sadly, it was his determined support for Solidarity that led to his being murdered in 1984 by agents of the Polish Communist Internal Intelligence Agency. Walesa also mentioned his own imprisonment by the Communist regime and the loss of many of his friends in the recent Smolensk plane crash.

However, the main emphasis of his discourse was on the Solidarity Movement in Poland. "We didn't have guns or missiles, but we had spirit and faith," said Walesa. That united spirit eventually turned Eastern Europe up-side-down, and brought an end of Communism in Poland.

Walesa also spoke on the invaluable support provided by the Pope. "When Pope John Paul II visited Poland, it was more powerful than nuclear weapons and tanks," reported Walesa. "He unified the factions, he brought us together. We got financial help from the unions in America; we could not have succeeded without the overseas help." Walesa was very open as he also verified the help Solidarity received from U.S. President Ronald Reagan.

An emotional Lech Walesa was touched by the exhibit of photos from his activist days, the informative presentations and the unique vintage posters on display. Library Director Michael Smith went to Poland last year to authenticate items, document first-person accounts from local historians and labor activists about those turbulent times, and obtain items for the exhibit.

Walesa's address included casual moments of folksy humor when he joked about Polish Democracy, saying: "We have over 100 political parties in Poland and there is a saying... when two Poles talk politics, they start another political party."

"We are all equal under God... We cannot have disproportions between countries or manufacturing plants will transfer from country to country," he cautioned. "The lack of economic equality doesn't require revolutionary change to improve things, but groups in various nations dedicated to reform," Walesa concluded. "We need laws that treat people equally no matter where they are." The PRCUA group was honored to be among those in attendance.

(Compiled from articles from Wayne State University, the *Polish Times* and *The Post Eagle*.)



Eleanor Bielenda & Lech Walesa

DISHES FOR POLISH WIGILIA

Here are some of the best-known dishes for Polish Wigilia, Christmas Eve Supper, the most important family meal of the year. Some recipes have been simplified somewhat and adapted to today's less labor-intensive procedures. - *Robert Strybel*

PICKLED HERRING: Soak 4-6 Matjes herring fillets in cold water 1-4 hrs. Taste a small piece after an hr of soaking to see if it is not too salty. If still quite salty, continue soaking. (traditional salt herring required overnight soaking and changing waters), Matjes herring are lightly salted and come packaged. While they soak, in saucepan combine 1 c 6% distilled vinegar and 1 c water 1 bay leaf, 6 peppercorns, 2 grains allspice, 1 t mustard seed and from 1 heaping t to 1 heaping T sugar. Bring to boil and simmer covered on low 10 min. Switch off heat and let stand until cooled to room temp. Dry fillets well on paper towel, slice into 1-1/2" pieces and layer with wafer-thin small onion slices in a jar or crockery bowl. Drench with marinade and seal jar or cover bowl and refrigerate at least 24 hrs before serving.

PICKLED HERRING & MUSHROOMS: Soak, dry and cut Matjes herring as above, place in jar or crockery or glass bowl. Instead of the home-made marinade (above), drench with a jar of pickled mushrooms. Refrigerate at least 24 hrs before serving. Serve with rye bread or boiled potatoes.

HERRING IN OIL: Prepare Matjes herring as above, cut into 1-1/2" pieces, place and layer along the bottom of a jar or glass bowl, top with a layer of chopped onion and keep layering until ingredients are used up. Top layer should be chopped onion. Sprinkle with 1 T cider vinegar or white vinegar, add 1-2 bay leaves, a dozen peppercorns and 2 grains allspice and drench with salad oil to cover by 1". Cover and refrigerate at least 24 hrs before serving. Serve with rye bread or boiled potatoes.

CREAMED HERRING: Soak, dry and cut Matjes herring as above, place in jar or crockery or glass bowl. Arrange pieces of herring on serving dish. Drizzle with juice of 1 small lemon (through a sieve to catch the pits) or 2 T cider vinegar. Intersperse with onion rounds sliced wafer thin. Drench with 1 c or more sour cream fork-blended with 1 T confectioner's sugar. Cover with plastic wrap and refrigerate 24 hrs before serving with boiled potatoes or rye bread.

CLEAR RED BEET BARSZCZ: Soak 2-3 dried bolete mushrooms in 1 c warm water several hrs, cook in same water until tender and set aside. Peel and coarsely grate 1 lb beets, pre-baked in oven until fork-tender and cool enough to handle, and combine with 5 c vegetable stock. Add the mushroom liquid (reserve mushrooms for your sauerkraut dish below), 1 large, peeled, coarsely-grated apple. Bring to boil and simmer 2 min. Add 1 bud crushed garlic and (optional) 1/4 c dry red wine. Strain, discarding contents of sieve. Season soup to taste with salt, pepper, lemon juice and a little sugar until you achieve just the right tangy taste you want. Serve in bowls with dumplings (below) or the easy-to-make mushroom pastries on page 6.

LITTLE-EAR DUMPLINGS: Save mushroom stock for clear mushroom soup (below). Soak 1 slice bread in 1/2 c warm water. Chop and sauté 1 coarsely-chopped onion in 2 T butter until lt. brown. Pass mushrooms, onion and squeezed-out pre-soaked bread through food chopper. Add 1/4 c bread crumbs, stir in 1 egg white, salt & pepper to taste and mix well. Filling should be stiff, so if it's mushy, add more bread crumbs and set aside. Sift 1 c flour onto bread-board, work in 1 egg yolk and 1/2 c water to bind ingredients into a dough. Knead until smooth, roll out very thin and cut into 1 1/2 " squares. Place a little filling on each square, fold 2 opposite points together to form a triangle and pinch shut. Gently join 2 outer ends of triangle into a ring and pinch together. Cook in lightly-salted boiling water until they float. Remove with slotted spoon and serve in clear red beet barszcz (above).

CLEAR FRESH MUSHROOM SOUP: To prepare clear mushroom soup using fresh mushrooms, rinse well, pat dry and dice 4-6 oz fresh Portobello mushrooms, simmer with a finely chopped onion in 2 T butter about 10 min, stirring often, then transfer to pot containing 6 c water. Add 1 mushroom bullion cube, bring to boil and simmer 10 min. Salt and pepper to taste, add 1 t cider vinegar and serve over cooked egg noodles. Garnish with chopped parsley if desired.

CREAMED MUSHROOM SOUP: In large pot, brown 8 oz washed and chopped Portobello mushrooms with 1 chopped onion. Add 6 c water and 1 mushroom bouillon cube; bring to boil. Remove from heat. In large bowl, fork-blend 3/4 c sour cream with 1 heaping T flour until smooth, then slowly add 1 c soup a little at a time, whisking until smooth. Stir sour cream mixture into soup and simmer several min. Season to taste with salt, pepper and 1 T or so vinegar or lemon juice. Garnish with chopped dill and/or parsley. Serve over cooked egg noodles or cooked diced potatoes.

HORSERADISH SAUCE: Fork-blend 1/3 c each of sour cream, mayonnaise, prepared horseradish, juice of 1/2 lemon, 1/4 t salt, 1/8 t pepper and 1 t sugar; serve with fish.

FISH POLONAISE: In 6 c vegetable bouillon & 2 T vinegar, cook 2-3 lbs perch, pike, walleye, whitefish or other firm fillets until fish is done and flakes readily (10-15 min depending on thickness). Transfer fish to serving platter and keep in warm oven. In saucepan, melt 3 T butter and switch off heat. Add 4 -5 finely chopped or ground hard-cooked eggs and toss to coat evenly with butter. Add 2-3 T fresh or frozen finely chopped dill and salt & pepper generously. Toss to blend ingredients. Sprinkle fish with lemon juice and top with hard-boiled-egg topping. Serve immediately.

FISH IN HORSERADISH SAUCE: In 6 c bouillon-cube vegetable broth containing 2 T vinegar, cook 2-3 lbs perch, pike, walleye, whitefish or other firm fillets until fish is done and flakes readily (10-15 min). Transfer fish to serving platter and keep in warm oven. In saucepan lightly brown 2 heaping T flour in 2 heaping T butter, gradually add 1 c fish stock, stirring until smooth. Stir in 1/4 - 1/2 c prepared horseradish and 1/2 - 3/4 c sour cream. Simmer, stirring constantly until thick and bubbly. If too thick, dilute with a little more stock. Season to taste with salt, pepper, lemon juice and sugar.



Drench fish with sauce and serve at once.

SAUERKRAUT & MUSHROOMS: Drain and rinse 1 qt/l sauerkraut, (preferably Krakus or other Polish imported brands in 1-liter jars), chop coarsely, place in pot add water to cover, bring to boil, reduce heat and cook uncovered about 60 min or until no longer crunchy to taste. In 3 T butter, margarine or oil brown 8 - 12 oz fresh, diced Portobello mushrooms with 1 chopped onion, stir in 3 T flour and brown lightly, diluting with several T liquid from sauerkraut pot. When smooth, stir into sauerkraut. Add 1 bay leaf and 1 mushroom bouillon cube and cook on low flame covered another 60 min, stirring frequently. Season with salt, pepper, about 1 t sugar and (optional) 1/4 t caraway seeds. Variation: After mushrooms are added, sauerkraut may be transferred to baking dish and baked 1 hr or longer in preheated 325° oven . For a gourmet touch, add 3-4 chopped anchovy fillets to sauerkraut before baking.

SAUERKRAUT & PEAS: Soak 1 c whole yellow peas (sometimes called field peas in English) in plenty of warm water overnight. Next day, cook in same water until tender. Separately, prepare sauerkraut as in preceding recipe, adding only 4 oz diced Portobello mushrooms fried up with chopped onion. When sauerkraut is fully cooked, combine with the cooked drained peas. Season to taste with salt, pepper and marjoram. If too thin, thicken with a little flour and simmer briefly.

SAUERKRAUT & NOODLES: To either above sauerkraut dish, add 3 c hot cooked lasagna noodles cut into 1" squares, toss and serve.

MUSHROOM GOLABKI: In 3 T butter sauté 8-12 oz Portobello mushrooms, washed and chopped fine, with 2 med chopped onions. Combine with 3 c slightly undercooked rice, barley or buckwheat groats, cooked with 1 mushroom cube. Add 1 egg and mix. Salt & pepper to taste and (optional) garnish with 1 T chopped fresh dill or parsley. Fill pre-wilted cabbage leaves and roll up, drench with 3 c vegetable stock (in which 1 mushroom cube has been dissolved) and bake in preheated 350° oven at least 2 hrs.

NOODLES & POPPYSEEDS: Cook 1 lb pkg of wide or medium-wide egg noodles in lightly salted water until tender, longer than the "al dente" directions. Dot hot, drained noodles with butter and stir in 1 can Solo poppyseed filling. Toss gently to evenly distribute. May be served warm, room temp or chilled.

KUTIA: Prepare 2 c bulgur wheat according to pkg directions. Leave wheat in pot until cooled to room temp. Stir in about 3/4 c poppyseed filling (more or less to taste). Optional: 1/4 - 1/2 c ground or chopped almonds or walnuts may be added. Variations: Kutia can also be prepared using cooked rice or barley in place of the wheat.

DRIED-FRUIT COMPOTE: Soak 12 - 16 oz pkg mixed dry fruit, 3 - 4 dried figs, 4-5 pitted dates and 1/2 c raisins in water to cover 2 hrs. Add a little water if all has been absorbed and cook about 20 min on med-low heat from the time boiling begins. Optional: 1 small sliced lemon (which has been scrubbed well before being sliced) and a pinch of cinnamon may be added before cooking. Chill and serve in dessert bowls. Note: Christmas Eve compote may be made with prunes alone or prunes & raisins or prunes & figs. It may also be expanded into the traditional 12-fruit compote by adding other fruit not contained in the dried-fruit mixture such as dried cherries and currants as well as fresh orange wedges.

PLUM CAKES: Combine 1 package dry active yeast, 1 c flour, 1/4 c sugar and 1 c warm milk in bowl, cover with towel; let rise. Separately beat 2 eggs with 1/2 c melted butter and 1/2 t salt. When yeast mixture has doubled, stir in butter-egg mixture and blend well. Gradually stir in 2 more c flour, mixing constantly. Knead on floured surface 10 min or until dough is smooth and elastic. Transfer dough to buttered bowl and let rise 1 hr or until doubled. Pluck off plum-sized pieces of dough, roll between palms snowball-fashion and flatten balls into roughly 2" diameter patties. Brush each with melted butter, place on greased baking sheet and allow to rise 30 min. Make depression at center of each cake and deposit a spoonful of thick powidla (plum butter) therein. Bake 13-15 min in 375°oven. When cool, dust with confectioner's sugar.

POPPYSEED ROLL: Mash 1-3/4 small cakes of yeast with 1 T sugar and 2/3 c warm milk. Stir in 1/3 c flour, cover and let rise in a warm place. After about an hr beat 2 egg yolks with 1/2 c sugar until creamy and add to yeast mixture together with 2-2/3 c flour and 1 whole egg. Work ingredients into a dough. Work in 4 T melted butter and knead until smooth and silky. Set aside in warm place to rise. When doubled in bulk, divide dough in two and roll out each piece 1/4" thick. Spread dough with 1 can Solo brand poppyseed filling leaving a 3/4" margin round the edges. Roll up and place in baking pan(s) to rise. Bake in preheated 390° oven about 50 min. Dust with confectioner's sugar or glaze with white icing.

ANGEL WINGS: Beat 3 eggs yolks, 1/3 c sour cream, 2 T softened butter, 1/2 t vanilla, 1 T 100 proof vodka and 2 T brandy (cognac). Gradually add 2 c flour, mix well. Knead dough 15 min, beat at intervals with a heavy rolling pin. Place in bowl, cover with towel; set aside to rest in cool place 1 hr. Roll dough out thin, cut into 2"x6" strips, make slit 2" lengthwise in middle of each strip; pull 1 end through to form a bow. Fry on both sides in hot oil or lard to lt brn, drain on paper, dust with confectioner's sugar.

HOT HONEY-SPICE CORDIAL: In pot combine 1 c honey, 1 t vanilla extract, and 1/8 t each: ground cinnamon, cloves, ginger, allspice and pepper and 1/2 t lemon zest. Bring to gentle boil, stir often, simmer until honey just begins to brown. Remove from heat, cover, let stand 10 min. Stir in 3 c 100 proof vodka, cover and let stand 10 min for flavors to blend. Heat briefly without boiling. Strain through cotton or cheesecloth-lined funnel into serving decanter. Serve hot in shot glasses.

MULLED WINE: Peel and slice 1 lemon and 1 orange, place in saucepan, add 1 qt dry red wine, 1/2 c confectioner's sugar, 12 cloves, 1/2 t nutmeg & 1/2 t cinnamon, stir and heat but do not boil. Switch off heat and (optional) add 1/2 c brandy. Strain and serve hot.



Wigilia - a Magical Polish Night



By Robert Strybel, Polish/Polonian Affairs Writer

Of all the Polish customs, none are richer, more beautiful, more solemn or inspiring than those surrounding *Wigilia* or Christmas Eve. In fact, everything about it is distinctive and special. Its Polish customs and traditions are steeped in magic, making it an enchanted evening, which our forefathers believed foretold events and the degree of a person's luck in the coming new year.

Over the centuries, this extraordinary evening has not lost any of its splendor to the nonchalance of modern man. Polish Americans seem more eager than ever to relearn the time-honored holiday observances that were once sacred to their ancestors. Those treasured customs have also been widely reaffirmed by many Americans of Irish, Italian, English, German and other ethnic backgrounds who have married into a Polish family.

Why? Because few other nationalities have Christmas celebrations that are so special and out of the ordinary. *Wigilia* is much more than just another festive family meal. It has a certain sacred, yet festive, spirit to it that creates a frame of mind in Poles and Polish-Americans that marks Christmas Eve as the single most important day of the year. This is probably due to the fact that *Wigilia* brings the family together in faith, with hope for a brighter future and in an atmosphere of much love. Below are some of the highlights and sidelines that make *Wigilia* so unique:

★ According to tradition, "whatever happens on Christmas Eve, foretells how you will be or what will happen to you throughout the whole new year". If a child is reprimanded on Christmas Eve for misbehaving, that's what he/she can expect all year long. Therefore, children and grown-ups are on their best behavior on Christmas Eve; they refrain from arguments and go out of their way to be nice to one another.

★ The house should be cleaned spick and span - a clean house at Christmas means the house will stay clean throughout the year. Hang mistletoe over the front door to ward off evil. Decorate with evergreen branches and garlands - their green boughs symbolize long life - and a Christmas tree. Family members used to fast until dinnertime to spiritually prepare themselves for this special meal. Everyone gets decked out in their best holiday clothes and the table is set with the family's best plates, crystalware and cutlery to accentuate the special nature of Christmas Eve.

★ The *oplatek* (Christmas wafer) should be placed on an heirloom crystal, silver or china dish or tray, flanked by an evergreen sprig or placed on top of a handful of straw to remind us of Jesus' humble birth in a stable.

★ In some regions, a bundle of grain is tied with a ribbon and symbolically stood up in each of the four corners of the room to assure that the family will have abundant crops in the coming year.

★ A handful of hay is strewn on the bare tabletop (in memory of Jesus' humble manger bed) and then the table is covered with a preferably pure-white tablecloth, symbolizing the Virgin Mary's purity. (In cities, it is hard to find hay, therefore it's a good idea to buy it at Halloween time - when it's plentiful - and put some aside for Christmas.) An extra empty place-setting is customarily set at the table "for the Christ Child" or in memory of dearly departed family members, but it may be offered to an unexpected visitor who happens by or a neighbor who would otherwise have to spend this special evening in solitude. Poles believe that "A guest in the home, is God in the home."

★ After dinner, the women engaged in fortune telling. Unmarried girls would take turns pulling one blade of straw out from under the tablecloth. A green piece predicted marriage, a yellow piece meant spinsterhood, a dead piece signified waiting, and they believed that a short piece predicted an early death.

★ The appearance of the evening's first star in the sky is the signal for the festivities to begin. The job of standing in a window and watching for the star was usually assigned to young children - a great way to keep them from under foot when so many last-minute tasks had to be performed.

★ The head of the household, or the oldest person present, says Grace, then takes the plate with

Oplatek in their hands, makes the Sign of the Cross over it and passes it around for everyone to take a piece. Then each person shares it with every other person present, each breaking off a small piece of the other person's wafer and eating it, while wishing them good health and God's abundant blessings in the new year. Hugs and kisses are exchanged. It is a time of love, forgiveness and reconciliation, when all past grudges are forgotten and everyone has the opportunity to begin again with a clean slate. Only after all have shared the *oplatki* does the festive supper begin.

★ The fact that the *Wigilia* meal is totally meatless, includes many once-a-year dishes - either an odd number or 12 (traditions vary in different regions) - also sets this meal apart. Typically the foods represent all aspects of life: the forest (mushrooms), fields (Kutia, sauerkraut & peas, rice or noodles and poppyseeds), water (fish, herring), meadows (honey), orchards (fruit and nuts) and dairy (cheese pierogi and cheesecake).

★ According to tradition, everyone must sample at least a bit of all the different foods served, otherwise they may experience poverty and go hungry in the year ahead.

★ Poles always gave the colored *Oplatek* to the family pet as a special treat after dinner, or in farm areas, the head of the household would take a treat of dinner leftovers and colored *Oplatek* to the animals in the barn. Polish folklore says that animals can speak in human voices on Christmas Eve.

★ After the meal, it is customary to sing *koledy* (carols). In a Polish-American setting it may be advisable to have song sheets (*available for FREE from the PRCUA, see page 4*) or sing along with a recording or live accompaniment.

★ Gifts are exchanged after dinner and before Midnight Mass. This enables children to focus at Mass on the service rather than wondering about what kind of gifts they will receive. Someone may play the role of the kindly bishop *Swiety Mikolaj* (St. Nick) in distributing the gifts. Polish-American youngsters are fortunate to get their presents on December 24th. Their non-Polish playmates have to wait till the following morning.

★ *Pasterka* (Shepherds Mass or Midnight Mass), especially at a parish where Polish carols are sung, is a fitting culmination to the most beautiful night of the year. Even the act of attending Midnight Mass, rather than a Mass on Christmas morning, adds to the specialness of this night - setting it apart from all other liturgical celebrations. It gives us an opportunity to unite with the Christ Child in prayer, song, praise and Holy Communion.

★ After Mass, in some regions of Poland, people throw handfuls of oats at each other, symbolizing good luck (plentiful crops) and prosperity in the coming year. People also race home because it is believed that the first person to arrive home after Mass on Christmas Eve will be very lucky throughout the coming year.

If your family has drifted away from our *Wigilia* heritage, now is the time to read up about it. Some books worth recommending are Father Czeslaw Krysa's "A Polish Christmas Eve", the Polanie Club's classic "Treasured Polish Customs and Traditions" and World Books' "Christmas in Poland". These books may be available through the PMA Gift Shop. Call toll-free 1-800-772-8632 Ext. 2601. Call for information.

The PRCUA is offering its members an all-inclusive Christmas booklet entitled "Polish Christmas Customs, Carols and Cuisine" that includes details about Polish customs, the words to 17 English and 15 Polish Christmas carols, and easy recipes for all of the traditional foods served at *Wigilia*. For those who are only vaguely familiar with Polish customs, it serves as the only guide they will need to celebrate Christmas Eve the Polish way. It is available to members for FREE, however there is a charge of \$2.50 for postage for the first book and 50 cents for each additional book. Order one for each of your children and/or grandchildren. It is a beautiful booklet that can become a treasured heirloom for you to perhaps sign and pass on to your loved ones.

This is the perfect gift for younger generations who are starting their own families and whom you may wish to encourage to keep our Polish traditions alive. (To order, make your check payable to PRCUA and send it to: PRCUA Christmas Customs, 984 N. Milwaukee Ave., Chicago, IL 60642.)

It should be remembered that in order to preserve our customs and pass them down to the next generation it is important to "start 'em young." With the forces of commercialism trying to turn the season into one, big shopping spree and telling kids Christmas is mainly about getting presents, it is important for Polish Americans to make a big fuss about *Wigilia*. Play up the unique nature of *Wigilia*, the unforgettable customs, the once-a-year foods and colorful folklore surrounding this event.

Above all, allow even your pre-schoolers to have a hand in its preparation. After having grown accustomed to passively sitting and watching TV, this will make them feel more a part of what is happening. Whether they help to set the table or only watch for the evening's first star - the sign for the festivities to begin - chances are the *Wigilia* tradition will become and remain one of the best parts of their life-long childhood memories. Merry Christmas and may you enjoy a Blessed New Year!



Lithpex-Polpex Commemoration of the 600th Anniversary of the Battle of Grunwald

On October 15, 2010, the Lithuania Philatelic Society (Lithpex) and the Polonus Philatelic Society (Polpex) jointly celebrated the 600th anniversary of the Battle of Grunwald (Poland) with a banquet and exhibit held at the Balzekas Museum in Chicago, IL. This was a critical historical battle because it finally put an end to the encroachment of the Teutonic Knights into Polish and Lithuanian territories, the brutal murder of Polish and Lithuanian citizens in the captured areas and the relocation of Germanic people upon the captured land.

Poland representatives involved in the event included Consul General of the Republic of Poland in Chicago Hon. Zygmunt Matynia; Robert V. Ogrodnik, Honorary Consul of Poland in St. Louis, MO and President of Polonus Philatelic Society; Chester Shafer, President of the Chicago Chapter of Polonus Philatelic Society and Co-Chair of the event and a PRCUA member; Arkadiusz Walinski, Vice President/Treasurer of the Chicago Chapter, Polonus Philatelic Society.

The Lithuanian representatives were: Hon. Skaiste Aniulienė, Consul General of the Republic of Lithuania; Stanley Blazekas, Jr., Honorary Consul of Lithuania in Pam Beach, FL and President of the Balzekas Museum of Lithuanian Culture; Saulius Kuprys, Esq., Chairman of the Lithuanian American Council; Violeta Rutkauskienė, Historian and Co-Chair of this Event; Jonas Variakojis, President of the Lithuania Philatelic Society and Co-Chair of this Event; Raimundas Karzonas, Vice President of the Lithuania Philatelic Society; and Rita Janz, Director, Balzekas Museum. Assisting the Committee were: Ernestas Lukosevicius, Rimantas Kuncas, Danute Kunciene, Ruta Sidabriene, Karile Vaitkute, Gitana Variakojiene and Jurate Variakojiene.

On Friday, October 15, from 10 a.m. to 8 p.m. a general viewing of the exhibit and a Diorama portrayal of the Grunwald Battle by Bob Luddy was held. This was followed by a press conference and viewing of the exhibits by the media. At 3 p.m. a lecture on "Lithuanian Tartars: In Grunwald Battle and in Present Lithuania" was given by Lithuanian Tartar representatives. At 6:30 pm, the formal opening of the Grunwald Commemorative program commenced.

The following day, a two-hour lecture was given by Dr. Robertas Vitas, Chicago, IL at 11 a.m. on "Sun Tsu, Machiavelli, Clausewitz and Aquinas: Philosophies of War and the Battle of Grunwald." This was followed by a lecture in Lithuanian on "Lithuania's 250-year Defensive War with the Order of the Cross and the Battle of Grunwald, War with Tartars in the Context of the Golden Horde" by Dr. Romas Batura of Vilnius, Lithuania. At 3 p.m., Dr. William Urban of Monmouth, IL presented a lecture on "Grunwald/Zuligiris Today."

After the series of lectures, a video presentation was given by Jonas Vainius of Chicago, IL on "Trip to the Encampment and the 600th Anniversary Festivities Site of the Grunwald Battle." This was followed by an Awards Presentation Banquet.



The medals are 2 inches in diameter and 3.5 mm thick (bronze). They were issued for the 600th Anniversary of the Victory over the Teutonic Knights by the combined Polish and Lithuanian armies, and celebrated in October at the Polonus and Lithuania Philatelic Societies' Exhibition at Balzekas Museum in Chicago, IL.

The bronze medal can be purchased from the **Polish Museum of America Gift Shop, 984 N. Milwaukee Avenue, Chicago, Illinois 60642-4101**. Or you can place a credit card order by phoning toll free: **1-800-772-8632 Ext. 2601**.

The cost for the bronze medal is \$32.00 postpaid.

On Sunday, October 17th, from 10 a.m. to 4 p.m. general viewing of the exhibits and Diorama took place, as well as Discussions with guest speakers.

A film about the Grunwald Battle Enactment of 2010 was shown at Noon and the closing of the Grunwald 600th Anniversary Ceremonies took place at 4 p.m.

In commemoration of the Battle of Grunwald, 400 "Battle of Grunwald Commemorative Medals" were minted in bronze and 28 were minted in silver.



"THE GREATEST LITTLE LEAGUER EVER" CHRONICLED IN NEW BASEBALL FILM

By Raymond Rolak, a former scout for the St. Louis Cardinals



"The Legend of Pinky Deras: The Greatest Little-Leaguer There Ever Was" was recently aired on television. The story highlighted players from the 1959 Hamtramck Little League National Champions and the 1961 Hamtramck Pony League National Champions. The movie was shown as part of the *October - Polish Heritage Month* festivities. The tale is now 50 years old and chronicles how Pinky Deras carried the load for two national championship youth teams.

Former Major Leaguer and teammate, Tom Paciorek had great praise for Deras. The statistics back him up and then some. During that 1959 summer, Deras hit .641 with 33 home runs and 112 RBI's. "When Deras pitched, you couldn't see the ball," said Paciorek. "And when he hit, well, you had better walk him or it was a home run." Most remember Paciorek as the longtime Chicago White Sox broadcaster.

Pacioerek should know. He has the pedigree. He was an 18-year Major League Baseball veteran, and was an 'All-Star' in 1981 with Seattle.

The film was supposed to be about celebrating Art "Pinky" Deras. He wouldn't hear of it as he shared the spotlight with his former teammates. "That's Pinky," said Robert Miller, a 1961 Pony League Championship teammate. "He was humble then and he is humble now."

One of the great anecdotes of the evening was when Deras recalled his professional California League playing days. He went out for dinner one night with Tom and John Paciorek. "I think we were in Modesto, which was pretty heady stuff for three kids from Hamtramck. That was the 60's and I was probably a bit too free spirited. I really looked up to John. He was a great player." John Paciorek has a special footnote in baseball history - listed for the highest batting average in the 'Baseball Register'. Another lost-to-history detail was that the Deras family name had originally been spelled *Darasz*.

The movie presentation had rare footage of the 1959 Championship game between Auburn, California and Hamtramck. Kevin Deras (Art's son) located the "lost" 16-mm film at the Little League archives in Williamsport, PA. Mark Modich, another longtime teammate said, "We were good as a team, but Pinky just had that much more talent."

In the movie, Deras kept shifting the spotlight from himself. "Don't forget Sid Cline pitched a great second game," said the tall pitcher.

"I was big for my age, everyone caught up," he added smiling. In the 1959 Finals, Hamtramck won three straight, Puerto Rico, Honolulu and Auburn. It was on Aug. 29, 1959 when Deras pitched that championship game, a 12-0 shutout. In all, Hamtramck won 13 straight games in their tourney. The mostly Polish-American community of Hamtramck went wild. Their native sons were Little League National Champions!

There were scenes from the nationally televised, "The Lawrence Welk Show" featuring the players' appearance and one of the players even danced with the prominent "Champagne Ladies." Dodge of Chrysler Motors was a national sponsor for the Welk show and, because there was a Dodge-Main [factory] connection to Hamtramck, the advertising agency pulled it all together.

Deceased and heralded educator Joe Piasecki was remembered fondly for being such a great teammate. Also, the other catcher, Greg Priewski said, "I had to catch those fastballs Pinky threw - the equivalent of over 100 miles per hour."

The 1961 Pony League National Championship from Washington, PA was also highlighted and Paciorek reminisced about the last moments of the final game. The Hamtramck Recreation Dept. got high praise, especially former director, Frank Wysoki, who was so instrumental in the achievements of its baseball programs.

Deras emphasized how successful the Hamtramck High School baseball teams were in the old Twin Valley Conference and former Detroit Tiger, Ike Blessitt, agreed wholeheartedly.

The writers and directors of the movie, Buddy Moorehouse and Brian Kruger, chose Oliver Darrow to narrate the film. The movie also highlighted the special recognition award that the *National Polish American Sports Hall of Fame* gave to the 1959 Hamtramck Little League National Champions. "I didn't save many mementos, but I have my photo with Stan Musial from when I was at spring training with the St. Louis Cardinals," said Deras, who retired recently after 30 years as a Warren, Michigan Police Officer. The film was previewed on ABC-TV affiliates. Copies of the DVD, which is 42 minutes long, are available at: www.stunt3.com.

PRCUA MICHIGAN CULTURAL WORKSHOP 2010



Wyandotte, MI - On Sunday, October 17, 2010, the PRCUA District #10 Michigan National Directors and Dance School Directors sponsored the 3rd Annual PRCUA Michigan Cultural Workshop. This year, there were 91 PRCUA participants between the ages of 8-18 who registered.

When the students arrived at 9 a.m., they were greeted by Rita Cerankowski (Halka Director) and Rose Ann Lackey (Tatry Director), who were ready to register and assign the students to their workshop groups. While the students waited for classes to begin, Pat Steven (Syrena Director) served a continental breakfast of juice and muffins for their enjoyment.

The first workshop that some of the students attended was the Polish History/Customs class. The instructors were Colleen Bonkowski (Zajaczek Director) and Maria Jalkiewicz (Polskie Maki Director). Both Colleen and Maria educated the students in many topics, such as the history of the Polish Eagle and the legend of the Wawel dragon, and even some of the history of the PRCUA.

The next workshop was the Cooking class. This was taught by Carol Sarnacki (a Rogalin Parent), along with Michele Stechschulte (Rogalin Director). They taught the students how to make pierogi dough and potato/cheese filling and how to fill and "pinch" the pierogi dough closed. After all the pierogi were boiled,



each student got to enjoy the fruits of their labor.

When the first part of the workshop was completed, everyone took a lunch break. We feasted on pizza and enjoyed great conversations, not only with each other, but also with PRCUA V.P. Bob Bielenda, along with his wife, Eleanor, who joined us at the lunch break.

The next class was the Dance class. The instructor was



Tommy Lisiecki (National Director, District #10). Not only were students given a refresher class on the five National dances of Poland, but the group was also taught a choreographed *Polonez*. At the end of the class a fun Polka was danced.

The final class was the Craft class, led by Cindy Cervenak (Gwiazda Director), with help from Kristi Mihalic (Wieliczka Director), Robin Koyl (Mala Polska Director) and Beth Thacker (Opole Director). Students learned to make a "Pajak" or "Spider of



Making a pajak

could choose from a number of different prizes, including Silly Bands, Art Kits, games and toys.

Thanks go to all the Michigan Dance School Directors for all the work and effort they put into the 2010 PRCUA Michigan Cultural Workshop. Because of them, everyone had a great time learning Polish culture and their Polish heritage...some students even made new friends!

Submitted by Tom Lisiecki (PRCUA National Director, District #10)

(Photos: Dir. Thomas Lisiecki)



Straw" decoration, which is a unique hanging that is very popular in the Lowicz cottages. They are mobiles that are handmade decorations to add color around the home.

When the day ended, each student received a commemorative t-shirt of the event, a copy of the new Ignacy Jan Paderewski book for youths, compliments of the PRCUA Home Office, and an "October is Polish Heritage Month" bag filled with PRCUA goodies. Once the students received all their goodies, they then were directed to a prize table where they



Halka students in their workshop t-shirts

† Higher Perspectives †

December, a Time of Preparation and then Celebration



By Rev. Walter J. Ptak,
National Chaplain,

It's good to be back, writing for *Naród Polski* readers after a long absence! I had been assigned two more Polish Parishes in Wyandotte, (now only 2 as one Parish, St. Helena, unfortunately closed) which took up much more time than expected. I am grateful to Fr. Eric Orzech who has been so faithful in writing a column for a long time now.

Now that our newspaper is published only monthly, I am happy to announce that you will be hearing from all three Chaplains and Fr. Eric Orzech, as we rotate this column monthly, beginning with this month. I hope you will enjoy getting to know all of us a bit better as we share our spiritual thoughts and reflections with you.

It's hard to believe that another year is coming to an end and the Season of Advent is upon us! After focusing on our Beloved Dead last month, we find ourselves now in the time of preparation for the coming of the Word made Man in the person of Jesus Christ. Our focus changes from death to life and the life of the One who brings meaning to all our lives. Next to Lent and the Easter Season, Advent and the Christmas Season are the most important time of the year - a time for us to reflect on the great love that God has for us in fulfilling His promise and sending His only begotten Son to be our Savior. He is the Word made Flesh in the glory of the Incarnation.

Advent has a two fold nature: the commemoration of the birth of Christ in time some 2,000 years ago and the Second Coming of Christ at the end of time. For these reasons, Advent is a season that demands our attention. If we are followers of Christ, we must be prepared for His return and prepared to celebrate His birth in time. All too often, Advent is bypassed so that the celebration of Christmas can begin. It is good that so many people look forward to celebrating Christmas. It is a special time of the year! But without Advent's preparation, Christmas loses its meaning.

Advent prepares us for Christmas. John the Baptist reminds us to "prepare the way of the Lord, make straight the path." This can be done in many ways. Let me suggest 3 to you: 1) take stock of your spiritual life. Make a list of your strengths and weaknesses in your spiritual life. Review the list and use the Advent Season to work on an area in which you wish to grow. 2) plan to celebrate the beautiful, grace-filled Sacrament of Reconciliation. Every Parish publishes a list of times when the Sacrament will be celebrated before Christmas. Make it a point to go and be reconciled with God, experience His Divine Mercy in your life and you will be ready to show that same love to others during the Christmas Season. Confession is great for the soul and lifts the burden of sin that keeps us weighted down. 3) prepare an Advent Wreath on the table in your home. Light the corresponding candle each week at the principal meal with the family gathered and ask those present to state what they are doing to prepare spiritually for Christmas. The four candles remind us that Christ is coming and keeps us focused on what we are about to celebrate. It is my hope that in putting these three simple ideas into practice, Advent will take on a new meaning and won't be lost in the rush to celebrate the Christmas Season. It will become a season of preparation and not just something we hear about or celebrate in church.

When we take the time to prepare, the main event is always much more spectacular. Advent and Christmas are indeed something to celebrate and one complements the other. May you and your Loved Ones enjoy a grace-filled Advent and a Christmas Season filled with HIS Love!

If you would like to contact me about this column or about a topic you would like me to write about my email address is wptak3022@aol.com I would love to hear from you!

PRESIDENT DROBOT HOLDS TOWN HALL MEETING IN CLEVELAND

New PRCUA President Joseph A. Drobot's signature action since taking office is to visit each PRCUA District for the purpose of holding a Town Hall Meeting. He wants to meet his fellow PRCUA members, express his plans for the future of the PRCUA, and hear the comments, questions and concerns of the members on a local level.

A Town Hall Meeting for District #5 in Cleveland, Ohio, was held on Wednesday, November 10, 2010 at the PRCUA Ohio Office, with about sixty guests present.

President's Vision

President Drobot described his vision for the PRCUA as an improved financial condition, increased sales efforts and growth in fraternal activities. Of special concern to the northeast Ohio members is the future of the Ohio sales office, the PRCUA building in Cleveland and the PRCUA presence here, in general.

President Drobot indicated that the future of the PRCUA building in Northeast Ohio depends on the efforts of local members. The main business of the PRCUA is selling life insurance products, which also include annuities. PRCUA will maintain a high level of visibility, will grow and expand, if its business is successful.



PRCUA President Joseph A. Drobot, Jr. at the Cleveland, Ohio Town Hall Meeting

Challenge

A challenge was issued by President Drobot to develop and implement a plan of action to grow the PRCUA presence in the Greater Cleveland area through its financial programs and fraternal activities. It is through active participation by local Polonia that the PRCUA can succeed and prosper in Northeast Ohio.

Some members had concerns about the operation of PRCUA's business, especially its efficiency and timeliness in responding to inquiries, issuing checks and processing claims. Mr. Drobot responded that these items were of an internal nature, and that he would address them when he returned to Chicago.



Dir. Mitch Beinia, District 5

Local Responsibility

At the meeting, President Drobot gave District #5 Director, Mitchell Bienia, responsibility for heading a committee to develop an action plan. In addition, Director Bienia will be the contact person between Chicago's main office and the office in Cleveland. Mr. Drobot indicated that the president cannot run the Cleveland office from Chicago. He needs local people to do what is best for PRCUA on the local level. The Cleveland office staff will be responsible to the local District Director. And this Director will make decisions on a local level that pertain to local issues.

With these responsibilities in mind, Director Bienia immediately set the date of Monday, November 22nd, for the first meeting of the Planning Committee for the Northeast Ohio PRCUA. The committee will work on establishing a plan to do its part to improve the financial condition of the PRCUA, to increase sales and to grow fraternal activities.

Tour of Ohio Office

Director Bienia greeted President Drobot and his wife, Judy, as they entered the PRCUA Cleveland Office. A tour of the building acquainted the President with the facility as it now exists. Mr. Drobot was very impressed with the beauty of the ballroom, which is smaller than, but somewhat reminiscent of the PMA's Great Hall, in the Home Office building. However, the Ohio second floor offices, and the basement social halls, which were recently renovated, still need more work to make them attractive.

Next, the President and his wife took both a walking tour around the building, and a driving tour through the neighborhood, so that President Drobot could assess the PRCUA property from the exterior. After driving through Cleveland's downtown, the small group stopped to pick up Director Bienia's wife, Krystyna, to have dinner together.

Polish Soul Food

The Little Polish Diner served great Polish food, but the President's favorite, and the special of the day - City Chicken - was unfortunately "sold out." Instead, he and his wife had the plate called "Tour of Poland," which included one golabek, several pierogi, and kielbasa with sauerkraut. And the Polish pickle soup, *ogorkowa*, was outstanding. Jon and Zosia, proprietors of the restaurant, offered a special "not-on-the- menu" treat of bigos for the group to taste. Delicious! Then, too full for dessert, the group headed to the Town Hall Meeting.



(L-r) First Lady Judy Drobot, President Joseph A. Drobot, Jr., Mrs. Krystyna Bienia and Director Mitch Bienia, District #5 at the Little Polish Diner

Local Enthusiasm

In general, the meeting was met with great enthusiasm. President Drobot has put the responsibility for the success of the PRCUA on the local Societies, where it belongs, and on the members at the local level. Mr. Drobot has promised to provide training sessions, educational materials and marketing supplies, to help local members to be successful. The PRCUA will continue to support Polish language schools and dance groups, but members must be added to such groups on a regular basis.

Following the formal meeting, the President lingered over pastry and coffee to talk with anyone who wished to speak with him. The evening seemed to be a great success, but fruits of the occasion will be seen with the action plan developed by the committee.

Christmas Concert in Parma, OH Sunday, December 19, 4:00 p.m.

The Music Ministry of St. Columbkille Catholic Church, 6740 Broadview Rd., Parma, OH invites everyone to "Do You Hear What I Hear," the annual Christmas Concert in the church. The music ministry program at the parish includes 120 singers and musicians ranging in age from 8 to 84 years. It will feature Christmas favorites performed by the six choirs of the parish and a brass quintet. One piece will feature Matt Ginter, organist, and Biagio Niro on piano. The Handbell Choir will perform "Silver Bells" and the Men's Chorus will sing "Ave Maria Angelus Domini". "Love Has Come" will be performed by the Contemporary Choir. Refreshments will be served after the concert. A free-will offering is requested to support the music ministry.

For more information, contact Jon Thibo, Director of Music, at 216-524-1987 or www.stcolumbkilleparish.org.

Unique Christmas Gift of Polish Heritage

You can give a loved one (or yourself) an interesting and unusual Christmas gift that can be passed down for generations. A custom-researched analysis of your family's Polish last names will show their meaning and derivation, how many people share the name, where they live and whether a coat of arms goes with the surname. (If there is one, an illustration suitable for framing or enlargement is provided.)

If interested, kindly airmail a \$16 check (adding a cut-rate of \$10 for each additional surname you wish researched) to:

Robert Strybel
ul. Kaniowska 24
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Your completed report will be airmailed to you from Warsaw without delay. It will contain a wealth of genealogical leads including websites, databases and individual researchers enabling you to track down your Polish roots, ancestral homesteads and possibly even turn up living long-lost relatives in Poland.

For more information please contact: research60@gmail.com

Osoby zainteresowane udziałem proszone są o kontakt z Connie tel.: (715) 257-0932 lub Ed (847) 525-4822 lub drogą e-mail’ową na adres: ifcbonnie@sbcglobal.net. Prosimy o wpisanie “SKI TRIP” w linijce Subject. Czeki prosimy wystawiać na: PRCUA Ski Trip, c/o C. Bonin i przysyłać na adres: C. Bonin, P.O. Box 32, Athens, WI 54411-0032.



WIA DOMOŚCI Z POLSKI

Wymiana starych banknotów - Narodowy Bank Polski przypomina, że tylko do końca 2010 r. można wymieniać banknoty i monety sprzed denominacji, którą przeprowadzono w Polsce 1 stycznia 1995 r. Operacja polegała na odcięciu czterech zer, a więc starych 10 tys. zł wymieniano na 1 zł. W latach 1995-1996 stare i nowe pieniądze funkcjonowały równolegle, z obiegu wycofane zostały na początku 1997 r. Do wymiany pieniędzy zobowiązanych jest szesnaście oddziałów okręgowych NBP oraz placówki wszystkich krajowych banków prowadzących obsługę kasową. Wymian nie dokonują małe placówki bankowe, w których nie ma możliwości wykonania operacji gotówkowej w okienku. Wymienić można dowolną kwotę, która jest wielokrotnością starych 100 zł (100 starych złotych to odpowiednik najdrobniejszego dostępnego dziś nominału, czyli jednego grosza). Na nowe pieniądze można również wymienić stare 100 zł uzbierane z monet o niższych nominałach. Według obliczeń NBP, w rękach Polaków pozostały jeszcze stare banknoty i monety o wartości około 170 mln zł (nowych).

Centrum Nauki Kopernik - W Warszawie pod adresem ul. Wybrzeże Kościuszkowskie 20 otwarto Centrum Nauki Kopernik. Otwarcie Centrum przygotowano z dużym rozmachem. Pierwsi goście mieli okazję zobaczyć multimedialny spektakl „Wielki Wybuch” w reżyserii Petera Greenawaya - opowieść o sześciu mitach o stworzeniu świata, w którym wystąpiło 250 tancerzy i amatorów. Centrum Nauki Kopernik jest jedną z najnowocześniejszych europejskich instytucji ukazujących związek nauki z kulturą i codziennością. Centrum posiada ponad 450 eksponatów, przedstawionych w sześciu tematycznych galeriach. W grudniu w CNK zacznie działać Teatr Robotyczny - pierwszy taki teatr na świecie. Cztery roboty mówiące głosami znanych aktorów, będą odgrywały sceny ze sztuk Williama Szekspira i brytyjskiego pisarza Johna Ardena oaz innych autorów. Od przyszłego roku CNK będzie realizował serial o wynalazkach i ważnych odkryciach naukowych. Planowany jest też Piknik naukowy - największa w Europie plenerowa impreza popularyzująca naukę, w czasie której będą prowadzone przez ponad 250 instytucji z Polski i 20 krajów świata pokazy, prezentujące naukowe ciekawostki. Centrum oferuje również: warsztaty rodzinne - skierowane są do dzieci w wieku 5-8 lat oraz ich rodziców i opiekunów, w czasie których dzieci mogą wspólnie przeprowadzać doświadczenia wyjaśniające codzienne zjawiska; laboratoria - pozwalające na przeprowadzanie doświadczeń z czterech dziedzin: biologii, chemii, fizyki i robotyki; warsztaty naukowe, dni pokazów, Kluby Młodego Odkrywcy, debaty między humanistami i przyrodnikami, oraz spektakle teatralne z udziałem publiczności. Organizowane będą spotkania z gośćmi z zagranicy, konferencje, festiwale i konkursy. W Centrum znajdują się także lokale gastronomiczne, kawiarnie, sklepik, sale konferencyjne, sala audytorium na 250 osób, wyposażona w ekran, projektory i sprzęt multimedialny służące do pokazów filmów popularnonaukowych oraz do ilustrowania wykładów, konferencji i prezentacji, z możliwością aranżacji na potrzeby pokazów scenicznych. CNK można zwiedzać od wtorku do niedzieli.

W niedzielę, 21 listopada 2010 r. poświęcono w Świebodzinie (woj. Lubuskie) największy na świecie pomnik Chrystusa Króla. Mszy św. przewodniczył kardynał Henryk Gulbinowicz, a homilię wygłosił metropolita szczecińsko-kamieński abp Andrzej Dzięga. Figurę poświęcił bp Stefan Regmunt. W uroczystości uczestniczyło kilkanaście tysięcy wiernych. Pomnik w Świebodzinie jest największym tego typu monumentem na świecie. Figura Jezusa Chrystusa Króla Wszechświata liczy 33 m wysokości (33 lata życia Pana Jezusa), kolejne 3 m (lata nauczania Chrystusa) mierzy pozłacana korona. Wysokość kopca, na którym znajduje się postać, wynosi 16,5 m; razem daje to 52,5 m. Rozpiętość ramion figury wynosi 25 m. Ciężar monumentu to ok. 440 ton. Monumentalna figura Chrystusa Króla powstawała w Świebodzinie od 2005 r. W 2000 roku, ówczesny biskup diecezji zielonogórsko-gorzowskiej Adam Dyczkowski powierzył miasto i gminę Świebodzin opiece Chrystusa Króla. Na świecie istnieją jeszcze dwie ogromne figury przedstawiające Jezusa Chrystusa. Najśłynniejszą z nich jest statua Chrystusa na górze Corcovado w Rio de Janeiro w Brazylii - jej wys. to 30 m, wys. cokołu 7 m, a rozpiętość ramion 23 m. W środkowej Boliwii w mieście Cochabamba także jest pomnik Jezusa. Na 6-metrowym cokole znajduje się statua o wysokości 34,2 m.

Terminy nadsyłania artykułów do “Narodu Polskiego” na pierwsze półrocze 2011

Data publikacji	Termin nadsyłania artykułów
1 stycznia	14 grudnia
1 lutego	18 stycznia
1 marca	15 lutego
1 kwietnia	15 marca
1 maja	19 kwietnia
1 czerwca	17 maja
1 lipca	14 czerwca

Na wigilijny i świąteczny stół

Pierogi z soczewicą, suszonymi grzybami i kiszoną kapustą

Farsz: 1 filiżanka (cup) pomarańczowej soczewicy, 4 łyżki oliwy z oliwek, garść suszonych grzybów (borowików lub podgrzybków), 1 cebula, pokrojona w kosteczkę, 2 ząbki czosnku, posiekane, 1 1/2 filiżanki kiszonej kapusty, 3 łyżki posiekanej natki pietruszki, sól morską i świeżo zmielony pieprz
Ciasto pierogowe: 2 filiżanki mąki, 1 łyżeczka soli, 1 jajko, 1 łyżeczka miękkiego masła lub oleju, około 3/4 filiżanki wody
Do podania: 2 łyżeczki kminku lub kminu rzymskiego, sól morską, oliwa z oliwek
Do dekoracji: gałązki tymianku

Soczewicę opłukać, zalać wodą w ilości 1/2 cala (1-2 cm) ponad poziom soczewicy, dodać 1 łyżkę oliwy z oliwek, doprawić solą i pieprzem. Gotować przez ok. 15 minut, aż soczewica będzie miękka i wchłonie cały płyn (w razie potrzeby odparować lub dodać więcej wody). Grzyby opłukać i moczyć w niewielkiej ilości zimnej wody przez kilka godzin. Ugotować w wodzie, w której się moczyły, przez około 30 min. Wodę z grzybami posolić. Po ugotowaniu nie powinno zostać płynu. Grzyby ostudzić i drobno posiekać. Na patelni rozgrzać 2 łyżki oliwy, zeszklić cebulę - nie rumienić. Dodać czosnek a po chwili posiekane grzyby, wymieszać i zdjąć z ognia, dodać do soczewicy. Kapustę odcisnąć (jeśli bardzo kwaśna, wcześniej opłukać), umieścić w garnku razem z 1/2 filiżanki wody i 1 łyżką oliwy. Gotować około 45 min., aż będzie miękka. Odcedzić jeśli jest taka konieczność i posiekać. Wymieszać z soczewicą i grzybami, dodać natkę pietruszki, doprawić solą i świeżo zmielonym pieprzem, odstawić. Przygotować ciasto pierogowe: mąkę przesiać na stolnicę, posolić, zrobić wgłębienie, w które wbić jajko i włożyć masło lub wlać olej. Zagarnąć mąkę do środka dołka, podlewać wodą i jednocześnie łączyć składniki. Ciasto wyrabiać 10 minut, aż będzie gładkie i miękkie. Przykryć ściereczką. Ciasto rozwałkować na 2 cienkie placki. Pokroić na kwadraty. Na jednym kwadracie układać po łyżeczce nadzienia, przykrywać drugim kwadratem, dociskać boki. Wrzucać na gotującą się, posoloną wodę, gotować do wypłynięcia na powierzchnię wody lub do czasu aż ciasto będzie odpowiednio miękkie. Na suchej patelni delikatnie podsmażyć kminek, wymieszać z oliwą z oliwek. Posypać solą morską, polać aromatyczną oliwą z kminkiem. Udekorować gałązkami tymianku.

Cytrynowe śledzie

9 filetów śledziowych, 5 cytryn, 5 cebul, pęczek koperku lub koperek suszony, pieprz ziarnisty, liść laurowy, ziele angielskie, olej
Układać w słoiku warstwami: wymoczone śledzie pokrojone w kwadraty, krążki sparzonej cebuli, plasterki cytryny, posypać koperkiem. Z boku wcisnąć liść laurowy, parę ziarenek pieprzu i ziela angielskiego, zalać olejem i wstawić do lodówki na noc. Można podawać na drugi dzień.

Kuleczki ryżowo-pieczarkowe

1 filiżanka (cup) ryżu, 14 uncji pieczarek, 3 duże cebule, sól, pieprz, 3 jajka, bułka tarta, olej do smażenia
Ryż ugotować na gęsto. Pieczarki posiekać i podsmażyć, odparować wodę. Osobno pokroić cebulkę i przesmażyć. Wystudzić, połączyć z ryżem i przyprawić do smaku. Dodać 3 żółtka i 1 łyżkę tartej bułki tartej. Wszystko razem dokładnie wymieszać, formować kulki wielkości orzecha włoskiego i obtaczać w bułce tartej. Ubić na sztywno pianę z białek i tuż przed smażeniem obtaczać kulki w sztywnym białku. Smażyć w głębokim tłuszczu.

Keks z białą czekoladą

1 funt suszonych moreli, pokrojonych na małe kawałeczki, 1/4 funta rodzynków (najlepiej złotych, sułtanek), 1/2 funta orzechów włoskich, posiekanych, 1/2 funta mąki pszennej tortowej, przesianej, 1/2 funta miękkiego masła niesolonego, 1/2 funta cukru pudru, skórka starta z 2 pomarańczy, skórka starta z 1 cytryny, 5 jajek, 1/2 łyżeczki proszku do pieczenia, 7 uncji białej czekolady roztopionej i ostudzonej, 2 łyżki likieru pomarańczowego lub brandy (+ opcjonalnie do skropienia ciasta), cukier puder do posypania
Piekarnik nagrzać do 320 stopni F. Prostokątną formę o wymiarach 8x10 cali (lub okrągłą o średnicy 9 cali) wysmarować masłem i wyłożyć papierem do pieczenia. Wymieszać morele, rodzynki, orzechy z 1 uncją mąki. Mikserem utrzeć masło z cukrem pudrem na puszysty krem (ubijać przez 8 min.). Dodać skórkę z pomarańczy i cytryny, następnie dodawać po jednym jajku, cały czas ucierając. Wymieszać szpatułką z resztą mąki wraz z proszkiem do pieczenia. Dodać roztopioną i ostudzoną białą czekoladę oraz likier pomarańczowy, wymieszać na jednolitą masę. Połączyć z bakaliami i przełożyć do formy. Piec przez 1 godzinę i 15 minut w środkowej części piekarnika, lub do czasu aż patyczek będzie suchy. Przykryć kawałkiem folii aluminiowej podczas ostatniej fazy pieczenia (ok. 15 minut). Całkowicie ostudzić w formie, można dodatkowo skropić likierem pomarańczowym, przykryć folią i w niej przechowywać. Przed podaniem posypać cukrem pudrem

Pieczeń cielęca

Ok. 4 1/2 funta udźca cielęcego, 7 uncji słoniny, 3 1/2 uncji masła, 1 laska cynamonu, 2 gałązki rozmarynu, 3 ząbki czosnku, 0,5 łyżeczki pieprzu, 1 łyżka soli
Marynata: 1 filiżanka (cup) octu z białego wina, 10 ząbków czosnku, 2 cebule, 1 marchewka, 10 ziarenek pieprzu, 5 ziaren ziela angielskiego, 10 ziaren jałowca, 1 listek laurowy, 0,5 łyżeczki cukru
Wlać do rondla ocet i filiżankę wody, dodać cukier, wszystkie korzenne przyprawy, pokrojone w plasterki cebule i marchewkę. Gotować pod przykryciem przez 10 min. Włożyć mięso do miski niewiele większej od mięsa, zalać wrzącą marynatą. Posypać posiekany czosnkiem, przycisnąć talerzykiem i zostawić na trzy dni w chłodnym miejscu. Codziennie przewracać mięso w misce. Przed pieczeniem wyjąć mięso z marynaty, dokładnie zeskrobać przyprawy nożem, osuszyć, a następnie natrzeć solą utartą z 3 ząbkami czosnku i zmielonym pieprzem. Można zasnuruować mięso grubą nicią. Na dnie brytfanny położyć kilka plasterków słoniny i 3 łyżki masła. Przenieść mięso do brytfanny, przykryć plasterkami słoniny, polać gorącym masłem. Wsypać połamaną laskę cynamonu, a na wierzchu położyć gałązki rozmarynu. Wstawić do nagrzanego wcześniej do 390 st. F piekarnika. Po pół godzinie wlać na dno brytfanny filiżankę marynaty razem z przyprawami korzennymi i kilkoma plasterkami cebuli. Piec ok. 90 min., polewając co 20 minut sosem z dna brytfanny. Gdy mięso ładnie się przyrumieni, zmniejszyć temperaturę. Mięso jest upieczone, jeżeli wbity w środek pieczeni widelec miękko wchodzi, a wypływający sok jest przezroczysty.

Odeszła Sabina Logisz

Sabina Felicja Logisz urodziła się 10 listopada 1916 roku w Chicago, w rodzinie Bronisławy i Romana Łogiszów, jako jedno z siedmiorga dzieci. Zmarła 9 listopada 2010 roku w Des Plaines.

Sabina F. Logisz ukończyła szkołę katolicką przy parafii św. Jadwigi w Chicago, następnie Akademię Najświętszej Rodziny z Nazaretu w Chicago, otrzymując dyplom dwuletniego kursu handlowego i czteroletniego kursu sztuk wyzwolonych. Znała wiele języków. Oprócz perfekcyjnie opanowanego polskiego (pomimo, że nigdy nie odwiedziła Polski) i angielskiego, mówiła po francusku, łacinie i rosyjsku. W 1961 roku, pracując, ukończyła z tytułem licencjackim College im. Wilbura Wrighta w Chicago (Associates Bachelor of Liberal Arts Degree).

W 1976 roku w uznaniu i podziękowaniu za aktywność społeczną została wyróżniona nagrodą „Kobieta Roku”, przyznaną jej przez Polish American Scholarship Fund (Polsko-Amerykański Fundusz Stypendialny); 3 maja 1990 roku za działalność na rzecz krzewienia kultury polskiej odznaczona Krzyżem Oficerskim Orderu Polonia Restituta; a w 1998 roku – odznaką „Zasłużony dla kultury polskiej” otrzymaną od Ministra Kultury i Sztuki Rzeczypospolitej Polskiej. Jej biogram znajduje się w renomowanej publikacji The World Who’s Who of Women wydawanej przez Międzynarodowe Centrum Biografistyki w brytyjskim Cambridge. W 2000 roku udzieliła wywiadu znanemu reporterowi 7 programu chicagowskiej telewizji publicznej – Harry’emu Porterfieldowi. Wywiad ukazał się w prestiżowym cyklu Ludzie, których powinniśmy znać. Dnia 18 kwietnia 2007 została uhonorowana dyplomem uznania burmistrza Chicago - Richarda M. Daley’ego, podczas dorocznego przyjęcia dla uczczenia Święta Konstytucji 3 Maja.

Pracę w Muzeum i Archiwum Zjednoczenia Polskiego Rzymsko-Katolickiego w Chicago (ówczesna nazwa Muzeum Polskiego w Ameryce) rozpoczęła 2 grudnia 1936 roku, została przyjęta z rekomendacji dyrektora Jana P. Grzemskiego. Zdecydowała się na nią, ponieważ chciała pozostać w środowisku polskim oraz czuła, że Muzeum pozwoli jej na realizację zainteresowań i rozwinięcie talentów organizacyjnych. Zrezygnowała wówczas z innej propozycji, stanowiska w biurze Federal Bureau of Investigation (Federalnego Biura Śledczego) w Waszyngtonie. Przez ponad 12 lat była najbliższym współpracownikiem Mieczysława Haimana (założyciela Muzeum Polskiego w Ameryce), początkowo wierną uczennicą, a z czasem niezastąpionym pomocnikiem. Po jego śmierci, sprawowała obowiązki kustosa. Udało się jej uzyskać kolejne sale na prezentację zbiorów. W 1958 roku odeszła z Muzeum, powołana przez prezesa Zjednoczenia Polskiego Rzymsko-Katolickiego, Stanisława Turkiewicza, na stanowisko sekretarza. Pełniła tę funkcję (co jest ewenementem) przez kadencje czterech kolejnych prezesów: Józefa T. Pranicy, Józefa L. Osajdy, Józefa A. Drobota i Franciszka A. Rutkowskiego. Po 23 latach powróciła do Muzeum – do biblioteki, w której działała do końca 2002 roku. Praca w biurze Zjednoczenia pozwoliła jej na wspomaganie Muzeum, przede wszystkim finansowe. Była inicjatorem wielu imprez i przedsięwzięć, z których dochód przeznaczono na rzecz Muzeum (m.in. Bal Letni). Od 1968 roku do końca lat 80. prowadziła na łamach „Narodu Polskiego” anglojęzyczną kolumnę Sabina See Saw [Sabina widzi – widziała]. Odnotowywała w niej i komentowała wydarzenia z życia Zjednoczenia i innych organizacji polonijnych, a przede wszystkim z życia Muzeum. Gdy borykało się ono z problemami, zwracała się do czytelników z apelem o pomoc. Kolumna cieszyła się niebywałą popularnością dzięki różnym ciekawostkom ubarwiającym teksty „Sabiny”. „Naród Polski” publikował także inne jej artykuły na ogół poświęcone tematyce polonijnej. Zaproponowano jej nawet objęcie stanowiska redaktora naczelnego gazety, ale się na to nie zdecydowała. Zawsze pozostawała wierna Muzeum i w nim działała, m.in. wchodziła w skład komitetów wydawniczych przygotowujących opublikowanie listów Kościuszki, pochodzących ze zbiorów Muzeum – Autograph Letters of Thaddeus Kosciuszko in the American Revolution (1977) oraz przy wznowieniu pracy Mieczysława Haimana Polish Past in America (1991).

Sabina F. Logisz była członkinią wielu organizacji naukowych i społecznych, wśród nich: Polish American Historical Association (Polsko-Amerykańskie Stowarzyszenie Historyczne), założonego przez Mieczysława Haimana, zasiadała w latach 1965-1966 w Komisji Doradczej, a w roku 1967 pełniła funkcję wiceprezesa; Polish American Educators Association (Polsko-Amerykańskie Stowarzyszenie Nauczycieli), gdzie w 1975 roku była sekretarzem; Polish Arts Club (Polski Klub Artystyczny). Należała także do Legionu Młodych Polek oraz Stowarzyszenia Pań Szpitala Nazaretanek, któremu przewodniczyła przez 5 lat.

Pani Sabina F. Logisz do grudnia 2002 roku rezydowała w bibliotece muzealnej, prowadziła sekretariat, katalogowała dary książkowe, spisywała sprawozdania z posiedzeń Rady Dyrektorów Muzeum. Wszystko robiła perfekcyjnie, a mimo to zawsze znajdowała czas dla współpracowników. Wprowadzała w wymagającą cierpliwości i wytrwałości pracę muzealnika, bibliotekarza i archiwisty. Chętnie służyła pomocą, szczególnie potrzebną przy redakcji tekstów, uczyła angielskiego, taktownie zwracając uwagę na popełniane błędy. Z równą życzliwością traktowała interesantów. W ciągu dziesiątek lat pomogła niezliczonej rzeszy badaczy, wskazując im odpowiednią literaturę bądź źródła. Posiadała encyklopedyczną wiedzę o Muzeum. Znała każdy jego kąt i zakamarek, każdy szczegół z minionych dziejów. Często nam o Muzeum opowiadała, a jej barwne wspomnienia nadawały suchym faktom historycznym ludzki wymiar. Wiele osób starało się nakłonić ją do spisania pamiętników, ale nikomu się to nie udało. Jednak opracowując sprawozdania Muzeum stała się mimowolnie jego kronikarzem. Przez kilka następnych lat, pomimo tego, że zamieszkała w Nazarethville w Mount Prospect, pozostawała nadal honorowym sekretarzem Rady Dyrektorów Muzeum Polskiego w Ameryce i odwiedzała nasze progi. W roku 2007, roku jubileuszu siedemdziesięciolecia otwarcia Muzeum Polskiego w Ameryce, pani Sabina F. Logisz otrzymała Złoty Medal „Zasłużony Kulturze Gloria Artis” Ministerstwa Kultury i Dziedzictwa Narodowego, medal ten został wręczony Pani Sabinie 14



Śp. Sabina Logisz

września 2007 roku w Sali Głównej MPA przez podsekretarza stanu, ś.p. Tomasza Mertę.
Przez ostatnie lata Pani Sabina odwiedzała Muzeum kilka razy do roku. W sierpniu uczestniczyła w 60 zjeździe Zjednoczenia Polskiego Rzymsko-Katolickiego. Po raz ostatni odwiedziła Muzeum 14 września bieżącego roku.
10 listopada 2010 roku obchodziłaby swoje 94 urodziny.
Trumna z ciałem Zmarłej została wystawiona w piątek, 12 listopada w Sali Głównej Muzeum Polskiego w Ameryce w Chicago. Msza święta za Zmarłą śp. Sabinę F. Logisz, zgodnie z Jej wolą, została odprawiona przez księdza biskupa Tadeusza Jakubowskiego w sobotę, 13 listopada w Sali Głównej Muzeum Polskiego w Ameryce przed południem. Ciało złożone zostało na Cmentarzu Świętego Wojciecha w Niles.
Cześć Jej Pamięci!

Małgorzata Kot

SPECJALNA PROMOCJA ŚWIĄTECZNA DLA DZIECI I MŁODZIEŻY

Oferta ważna do 31 stycznia 2011 r.

Wykupując polisy ubezpieczeniowe dla dzieci i młodzieży, pamiętać należy, że jako członkowie ZPRKA będą oni mogli również otrzymać stypendia, pożyczki i granty na studia, zapisać się do szkół tańca ludowego i języka polskiego, brać udział w imprezach sportowych i kulturalnych.

Oferta przeznaczona jest dla dla dzieci i młodzieży w wieku od noworodka do 15 roku życia. Każdy wykupujący polisę ubezpieczeniową w Specjalnej Promocji Świątecznej dla dzieci i młodzieży, otrzyma dodatkowo jeden z trzech prezentów: świnkę-skarbonkę ZPRKA, bożonarodzeniowe ozdoby, lub piórnik ZPRKA (prezenty można zamienić).

Oferta dotyczy ubezpieczeń typu Traditional Whole Life i 5-, 10-, 20-Year Limited Pay Whole Life. Dla ubezpieczeń typu Traditional Limited Pay Whole Life - wymagane jest wykupienie ubezpieczenia w wysokości minimum \$5 000; dla ubezpieczeń Traditional Whole Life minimum wynosi \$10 000.

❄️❄️❄️

Prosimy o skontaktowanie się z jednym z naszych agentów ubezpieczeniowych w celu otrzymania dodatkowych informacji, ceny polisy ubezpieczeniowej odpowiednich formularzy (na formularzu należy zaznaczyć, który prezent chcielibyście otrzymać).

Przesyłamy serdeczne życzenia
szybkiego powrotu do zdrowia
kapelanowi naczelnemu ZPRKA
ks. Władysławowi Ptakowi.

Książeczki i broszurki o tematyce bożonarodzeniowej

ZPRKA oferuje swoim członkom kilka wydawnictw, związanych z Bożym Narodzeniem:

- **Książeczka do kolorowania o historii narodzin Pana Jezusa** (The Birth of Jesus Coloring Book) - 16 kartkowa książeczka, opowiadająca o Zwiastowaniu NMP oraz narodzinach i dzieciństwie Chrystusa. Książeczka jest darmowa, wymagana jest opłata za przesyłkę - \$1.50 za jedną książeczkę, dodatkowo 50 centów za każdą następną.
- **Polskie Boże Narodzenie: Zwyczaje, kolędy i przepisy kulinarne** (Polish Christmas: Customs, Carols and Cuisine) - Kolorowa książeczka z opisem zwyczajów Bożego Narodzenia w Polsce, 15 przepisami na tradycyjne potrawy wigilijne i świąteczne oraz słowami 17 kolęd w języku angielskim i 15 w języku polskim. Książeczka jest darmowa, wymagana jest opłata za przesyłkę - \$2.00 za jedną książeczkę i 50 centów za każdą następną.

Zamówienia można przysyłać na adres: PRCUA Fraternal Dept., 984 N. Milwaukee Ave., Chicago, IL 60642 lub odebrać osobiście w biurze głównym ZPRKA.



Przypominamy, że biura ZPRKA będą nieczynne
w dniach 24, 27 grudnia 2010 r. oraz 3 stycznia 2011 r.





Anna Sokołowska, wiceprezesa

Patrząc przez okienko...

Drodzy Czytelnicy,

Zbliżają się Święta Bożego Narodzenia razem z Wigilią, jedynym niepowtarzalnym wieczorem w ciągu całego roku. W imieniu naszej organizacji pragniemy złożyć Wszystkim najserdeczniejsze życzenia, aby pokój napelniał nasze serca we wszystkich wymiarach. Niech złe uczucia nie mają do nas dostępu, a dobroć i chęć niesienia pomocy drugim będzie w naszych sercach. Aby nadchodzące święta były niezapomnianym czasem spędzonym bez pośpiechu, trosk i zmartwień, w gronie Rodziny, Przyjaciół i wszystkich Bliskich. Niech w wigilijny wieczór zabrzmią staropolskie kolędy, choinka zapachnie lasem, a w czasie dzielenia się opłatkiem niech znikną wszystkie spory. Aby blask Gwiazdy Betlejemskiej opromienił Was i Wasze Rodziny w nadchodzące święta i w ciągu całego nowego 2011 roku! W Nowym 2011 Roku życzymy Wam pogody ducha, dużo uśmiechów, zdrowia siły i wytrwałości w dążeniu do celu. Niech nigdy nie opuszcza Was pomyślność!

Jak wspominałam w ostatnim wydaniu gazetki, w październiku razem z mężem mieliśmy zaszczyt razem z Zespołem Pieśni i Tańca "Wesoły Lud" polecieć do Chin na Światowy Festiwal Tańców Ludowych (International Folk Dance Festival) w Szanghaju.

Podróż do Szanghaju była uciążliwa, bo nie tylko bezpośredni lot z Chicago do Szanghaju trwał prawie 15 godzin, to jeszcze 13-sto godzinna różnica czasu. Po wylądowaniu na nowoczesnym i olbrzymim lotnisku w Pudong na przedmieściu Shanghaju, autokarem udaliśmy się do hotelu. Jechaliśmy super dobrze oznaczoną nie tylko w j. chińskim ale też w j. angielskim, nowoczesną ośmiopasmową, piękną autostradą. Po drodze zaobserwowaliśmy niezwykle dynamicznie rozwijające się miasto. Żurawie budowlanne były wszędzie obecne, nie zauważyliśmy sloganów propagandowych, przejawów wandalizmu, a obok autostrad na wysokich słupach były afisze lub neony reklam w egzotycznych chińskich znakach przede wszystkim reklamujące EXPO2010. W mgnieniu oka wzdłuż autostrady wiodącej do miasta "przeleciała jak torpeda" kolejka na poduszce magnetycznej zwana "Maglew", która kursuje pomiędzy lotniskiem a śródmieściem Szanghaju. 30 km trasa z lotniska do centrum Szanghaju pokonywana jest w 8 minut!

Shanghaj to jedno z największych i najludniejszych miast (z przedmieściami ok. 24 miliony mieszkańców) w Chinach. Miasto położone jest w delcie jednej z największych rzek na świecie - rzeki Jangcy i morza Wschodniochińskiego. Miasto dzieli na dwie części rzeka Huangpu. Dzisiaj Szanghaj jest jednym z największych ośrodków handlowo-gospodarczych w Azji, a za parę lat ma się stać największym centrum finansowym Azji. Jest to miasto, które rozwija się bardzo dynamicznie i tętni życiem. Samo miasto jest zadbane, czyste, z dużą ilością kwiatów i zieleni, która jest idealnie przystrzyżona. Na zaleszczonych pojazdach drogach panuje porządek i dyscyplina ruchu. Co najważniejsze i co na nas zrobiło duże wrażenie, to liczba drapaczy chmur, przepiękna futurystyczna architektura, dużo szkła i oświetleń, które robią niesamowite wrażenie i ciągną się kilometrami. W nocy wieżowce, mosty, drzewa, są podświetlone kolorowymi światłami, wygląda to jak w bajce!



Misia Jamińska w czasie otwarcia festiwalu.

"Oriental Pearl Tower". Wieża telewizyjna, która wygląda jak strzała pnąca się ku niebu, z dwoma perłowymi w kolorze kulami na szczycie, jest jednym z najatrakcyjniejszych miejsc miasta. Na dużej scenie u podnóża wieży, wśród migających świateł, jedwabnych kolorowych wstęg, zieleni i kwiatów rozpoczął się Festiwal. Ponad 130 tancerzy reprezentujących Węgry, Niemcy, Brazylię, profesjonalni tancerze mieszkający w Szanghaju reprezentowali Rosję i Ukrainę, Chiny reprezentowali tancerze z ośmiu prowincji Chin oraz Zespół Pieśni i Tańca ZPRKA "Wesoły Lud", który reprezentował Polskę i Stany Zjednoczone.



Występy "Wesołego Ludu" na scenach w Szanghaju.

Cały nasz tygodniowy pobyt był niezwykle intensywny i pracowity. Zaraz po przylocie nie było czasu na odpoczynek. Parę godzin później odbyło się oficjalne i bardzo serdeczne powitanie, w czasie którego p. Misia Jamińska - artystyczna choreografka Zespołu Pieśni i Tańca ZPRKA "Wesoły Lud" była jednym z głównych mówców. Pani Misia w swojej przemowie podkreśliła miłość naszych tancerzy do kraju ich ojców jakim jest Polska, a także skierowała podziękowania do naszej organizacji, która popiera zespoły taneczne, będące pod patronatem ZPRKA. Następnego dnia po naszym przylocie, odbyło się uroczyste otwarcie festiwalu w okolicy stojącej u wybrzeży rzeki Huangpu wieży telewizyjnej

Koncerty odbywały się codziennie w różnych dzielnicach Szanghaju, gdzie tancerze reprezentowali swoje umiejętności taneczne. Zarówno na otwarciu, jak i w następnych koncertach, "Wesoły Lud" zachwycił i czarował publiczność swoim profesjonalnym występem pod każdym względem. Widzów zachwyciły wielobarwne stroje, piękny śpiew, sprawność i wysoki poziom tancerzy. Mimo wielu oryginalnych prezentacji tancerzy z innych krajów, "Wesoły Lud" zyskał wielu entuzjastów. Spontaniczne reakcje publiczności oraz wyrazy sympatii ze strony widzów i organizatorów były wymiernym kryterium sukcesu naszego zespołu. Publiczność po każdym występie nie szczędziła oklasków dla naszych roztańczonych tancerzy, jak i propozycji robienia zdjęć i wywiadów telewizyjnych i prasowych. Tancerze byli podziwiani za ich umiejętności taneczne, i ich uroczyste uśmiechy, a oklaski, wiwaty oraz bisy publiczności dodały naszym tancerzom otuchy i po tak napiętym programie nie było widać zmęczenia.



Misia i Ryszard Jamińscy z tancerzami prezentują otrzymane wyróżnienia.

Festiwal zakończył się pięknym koncertem pożegnalnym w centrum finansowym miasta. Zaraz po zamknięciu festiwalu, "Wesoły Lud" zakończył swój pobyt w Szanghaju dwoma koncertami w Pawilonie Polskim na Wystawie Światowej EXPO2010 oraz uroczystym i serdecznym przyjęciem w Konsulacie RP w Szanghaju.

Przypomnę, że od 1 maja do 31 października 2010 Szanghaj był gospodarzem Wystawy EXPO2010 pod hasłem "Lepsze miasto, lepsze życie". Wystawa zaprezentowała różne nowoczesne rozwiązania technologii, architektury, ekologii i urbanizacji - ok. 250 krajów i organizacji międzynarodowych brało w niej udział, reprezentując swoje pomysły. Codziennie odwiedzało EXPO około 500 tys. osób. Pawilon Polski znajdował się pośrodku sekcji europejskiej i był jednym z najbardziej rozpoznawalnych pawilonów w tegorocznym EXPO. Budowla Pawilonu Polskiego była w kształcie prostokątnego pudełka, ściany budynku miały wzór ludowej wycinanki, a w nocy od wewnątrz ściany budynku były podświetlane kolorowym światłem. W Pawilonie Polskim były promowane propozycje turystyczne, polskie miasta i ich regiony, gospodarka i propozycje inwestycyjne i kulturalne. Tutaj można było kupić pamiątki z Polski, np. bursztyny i wycinanki oraz posmakować polskie potrawy z bigosem i polskim piwem na czele. Hasłem pawilonu promującego Polskę było "Polska się uśmiecha". Pragnę dodać, że Pawilon Polski został uhonorowany srebrną nagrodą za najbardziej kreatywną prezentację.

I to właśnie tutaj na scenie przed Pawilonem Polskim mieniły się barwne stroje ludowe Zespołu Pieśni i Tańca "Wesoły Lud", który zachwycił tłumną publiczność prezentacją tańców ludowych z paru regionów Polski. Tancerze zatańczyli skoczny oberka, liryczny kujawiak, pięknego i kolorowego krakowiaka oraz dynamiczny, barwny i wdzięczny taniec z rejonu Spisz, który zainspirował, zaciekał i rozbudził przeważnie chińską publiczność. Byliśmy mile zaskoczeni tłumami ludzi, brawami i bisami, przyjęciem, gościnnością i przyjazną atmosferą w czasie występu oraz po występie. Specjalne podziękowania kieruję do p. Janusza Daszczyńskiego, dyrektora Pawilonu Polskiego, p. Bogdana Marczewskiego zastępcy komisarza generalnego Sekcji Polskiej Wystawy Światowej EXPO2010 w Szanghaju, p. Anny Wróbel i p. Igi Pocztarek za zaproszenie, za zorganizowanie autobusu i dwóch koncertów w Expo. Dziękujemy p. Idzie Pocztarek, która nie tylko przyjechała po nas po ostatnim festiwalowym koncercie i zawiozła do EXPO do Pawilonu Polskiego, ale wraz z zarządem Pawilonu załatwiła nam specjalne bilety i przepustki na Expo. Po naszych dwóch koncertach w Expo, p. Iga była naszym przewodnikiem w drodze do Konsulatu RP. Także, tuż przed wyjazdem z Chin, p. Iga wpadła do hotelu, w którym przebywaliśmy z pamiątkami z Pawilonu Polskiego w EXPO oraz podarowała książki i nagrania dla Muzeum Polskiego w Ameryce. W imieniu Zespołu Pieśni i Tańca "Wesoły Lud" oraz swoim bardzo serdecznie dziękujemy!

Konsulat RP mieści się w Szanghaju w pięknej willowej byłej dzielnicy brytyjsko-francuskiej. Z otwartymi ramionami i dużym uśmiechem powitał nas konsul generalny RP Andrzej Lysiak oraz pracownicy konsulatu. Także obecni byli przedstawiciele polskich banków, którzy akurat byli w Szanghaju na zjeździe bankowców oraz Polaków mieszkających w Szanghaju. Konsul oznajmił nam, że w Szanghaju nie ma Polonii takiej jak u nas w Stanach, ale są Polacy, którzy są na placówkach i po pewnym terminie będą wracać do Polski. Po oficjalnym powitaniu, w ogrodzie Konsulatu "Wesoły Lud" przywitał konsula generalnego i zgromadzonych gości pieśnią "Marsz, marsz Polonia", następnie zatańczył oberek z kujawiakiem i na zakończenie zaśpiewał wzruszającą pieśń "Kraju matki mej".

Następnie udaliśmy się do salonów Konsulatu na bardzo smaczną i obfitą kolację polskiej



Pawilon Polski i występy "Wesołego Ludu" przed pawilonem.



Wizyta w Konsulacie RP w Szanghaju.



Tancerze "Wesołego Ludu" z konsulem generalnym.

mosteczki, wąskie uliczki, które wily się wzdłuż kanałów oraz sklepiki i restauracje. Następnie mieliśmy okazję pospacerować po wąskich malowniczych uliczkach, gdzie życie bujnie kwitło. Pełno pootwieranych sklepików, przyjaźnie zaczepiających sprzedawców, którzy usiłowali coś sprzedać. Najróżniejsze restauracyjki, wszędzie czuć było zapach smażonego jedzenia, co niektórych doprowadzało do omdlenia. Po zwiedzeniu miasteczka wróciliśmy do Szanghaju na słynną ulicę a zarazem wielki handlowy deptak, ulicę Nanjing Lu. Tutaj można kupić wszystko, ceny na bazarach były zawyżone, trzeba się było targować. Także można było kupić podróbki remowanych firm. Wszyscy sprzedawcy byli uprzejmi starając się jak najwięcej utargować. Czasu mieliśmy mało, a chcieliśmy jak najwięcej zobaczyć, toteż z zakupów dużo nie skorzystaliśmy. Po zwiedzeniu tej części miasta udaliśmy się do hotelu. Zrezygnowaliśmy z naszego autokaru i postanowiliśmy wrócić do hotelu miejskim metro i autobusem. Kolejka podziemna była nowoczesna, punktualna, tania, szybka, czysta, dobrze oznaczona, z monitorami gdzie także w j. angielskim była informacja dla pasażerów jaka jest nazwa następnej stacji oraz atrakcje, sklepy czy urzędy znajdujące się przy tej stacji. Kolejka z przesiadką, gdzie zmieniliśmy peron, w szybkim tempie zawiozła nas na drugą stronę miasta. Potem przesiadaliśmy się do szybkiego autobusu, który nas zawiózł pod sam hotel. Po drodze podziwialiśmy różnorodność architektury tej nowoczesnej i tej starej, lśniące wieżowce, specjalne wydzielone pasy drogowe dla rowerzystów, kuszące i tęcze neony, najróżniejsze sklepy, restauracje. Zauważyliśmy, że i do Chin dotarło "fast food", nie zabrakło McDonalda, KFC czy też sieci wymienionej kawiarenki Starbucks i francuskich piekarni. Podróż publiczną transportacją należała do przyjemnych i łatwych rzeczy.

Nasz pobyt w Chinach był wielkim, wspaniałym, ciekawym i emocjonującym przeżyciem. Pomimo bariery językowej, każdy dla nas był bardzo serdeczny, pomocny i uprzejmy (dużo osób zna podstawowy j. angielski). Mieliśmy też okazję spotkać Polaków z Polski - turystów i biznesowców. Chiny, a właściwie miasto Szanghaj, nie można objąć jednym zdaniem. Jest to nowoczesne i przestrzenne miasto, które roi się od różnaitości, a z drugiej strony należy do jednej z najstarszych cywilizacji świata. Zachwyca wysoki poziom obsługi, czystość, uprzejmość, nigdzie nie czuliśmy obaw przed rabunkiem czy zaczepkami. Zapewniam, że warto odwiedzić, przyjechać i zobaczyć!

Jesteśmy niezmiernie wdzięczni organizatorom Festiwalu za zaproszenie oraz za prestiżową nagrodę dla zespołu i za ciekawie zorganizowany pobyt w Szanghaju. Naszym festiwalowym pilotom i opiekunom - p. Garcyi, p. Rakey, ich przełożonej p. "Boss", pracownikom Pawilonu Polskiego w EXPO2010 oraz konsulowi generalnemu RP - Andrzejowi Lysiak i pracownikom Konsulatu dziękujemy za ich życzliwość, gościnność, uprzejmość oraz ciągły telefoniczny kontakt, który nam towarzyszył podczas pobytu. Dziękujemy za stworzenie nam fantastycznych i niezapomnianych wrażeń. Nasz pobyt w Szanghaju zmienił się na prawdziwy festiwal barw, smaków, zapachów, mnogość atrakcji, a piękno Szanghaju na długo pozostanie w naszej pamięci.



Przejażdżka chińską gondolą.

poświęcenie i zaangażowanie i za ich ogromny wkład pracy w zespole. Dziękujemy za ich wyrozumiałość, cierpliwość w pracy z młodzieżą i dążenie do tego, aby nasza polonijna młodzież wzrastała w atmosferze patriotyzmu do ojczyzny naszych ojców i rozkochania się w polskim tańcu ludowym. Gratulujemy wyników, osiągnięć, wysokiego poziomu artystycznego

kuchni z pysznymi deserami. Pragniemy podziękować konsulowi Andrzejowi Lysiakowi za zaproszenie i za tak pięknie spędzony wieczór w polskiej mowie i w rodzinnej atmosferze w obcym kraju. Żegnając się czuliśmy się szczęśliwi, że mieliśmy przyjemność spędzić wieczór w serdecznym i przyjemnym towarzystwie.

Następnego dnia mieliśmy dzień wolny od występów i pozostał nam tylko jeden dzień na pożegnanie się z Szanghajem. Organizatorzy festiwalu postanowili pokazać nam część Szanghaju i jego okolice. Najpierw autokarami pojechaliśmy do miasteczka Zhujiajiao, które jest położone wzdłuż kanałów i potocznie nazywają to miasteczko "Wenecja wschodu". Gondolą przepłynęliśmy kanałami i podziwialiśmy mosty i

zespołu i sukcesów. Dzięki waszym staraniom i waszej mozolnej pracy jest to możliwe, aby utrzymać i odtworzyć autentyczne tańce ludowe z poszczególnych regionów Polski. To dzięki wam tancerze zespołu "Wesoły Lud", tradycja polskich tańców ludowych może przetrwać i być rozślawiona na świecie. Tancerzom z zespołu "Wesoły Lud" dziękujemy i gratulujemy za piękno przekazane w tańcu, dziękujemy za dostarczone chwile wzruszeń i dumy - nadaliście naszej ojczyźnie i naszej organizacji niezapomnianego blasku i należytego rozgłosu. Dziękujemy za tą wspaniałą manifestację polskości na występach w Chinach - wszyscy byliście wspaniali. Razem z mężem dziękujemy za zaproszenie do towarzyszenia zespołowi, dziękujemy p. Krysi Rozwadowskiej i p. Janinie Janiec za miłe chwile, towarzystwo i pomoc. Dziękujemy wszystkim sympatykom i przyjaciołom zespołu, a przede wszystkim



Zwiedzamy zabytki.



Szanghaj - stara architektura miesza się z nowoczesną.

rodzicom i rodzinom za wspieranie naszych tancerzy. Mamy nadzieję, że wszyscy się niedługo spotkamy i będziemy wspominać nasz wyjazd i oglądać zrobione zdjęcia. Ja zrobiłam ponad 1000 zdjęć, kilkanaście zdjęć jest już na PRCUA Facebook.

ŻYCZENIA

Przesyłamy moc najserdeczniejszych życzeń Imieninowych dla pracownicy naszego biura w Cleveland - p. Ewy Trzeciak oraz mojej siostrze Ewie Maze - Sto Lat w zdrowiu radości i wszystkiego najlepszego!

Wszystkim, którzy obchodzą urodziny, imieniny, jubileusze, przesyłamy moc serdecznych życzeń!

Szybkiego powrotu do zdrowia i życzenia wielu Łask Bożych przesyłamy kapelanowi naszej organizacji ks. Walter'owi Ptak.

GRATULACJE

Gratulacje dla nowo wybranych "Kopciuszka i Księcia" oraz ich dworu. Kopciuszkiem została Monica Marszałik, Księciem - Robert Bukowski. Jako ich zastępcy wybrani zostali Dominique Tarka i Bartłomiej Tukindorf.

KONDOLENCJE

Z wielkim żalem donosimy, że 9 listopada zmarła p. Sabina F. Logisz, wieloletnia pracownica Muzeum Polskiego w Ameryce i ZPRKA. Pani Sabilna Logisz była inicjatorką wielu imprez, przedsięwzięć, które wspierały MPA. Serdeczne wyrazy współczucia dla Rodziny Pani Sabiny Logisz, pracowników Muzeu Polskiego w Ameryce i ZPRKA oraz przyjaciół. Myśłami i modlitwą jesteśmy z wami. Cześć Jej Pamięci!

Wyrazy głębokiego współczucia przesyłamy rodzinie Roberta Zimińskiego, byłego ucznia Polskiej Szkoły im. Marii Konopnickiej i tancerza Zespołu Pieśni i Tańca "Wesoły Lud", który 6 listopada w wieku 27 lat zginął w wypadku samochodowym. Wieczny odpoczynek racz Mu dać Panie.

Także przesyłamy kondolencje z modlitwą żalu i ze słowami serdecznego współczucia naszemu koledze Edwardowi Muszalskiemu i całej jego rodzinie z powodu śmierci jego ukochanej Matki - Sabiny Muszalskiej, która 16 listopada po krótkiej chorobie pożegnała się z tym światem. Duszą i sercem jesteśmy razem z Edwardem i jego rodziną. Niech Bóg ma Ją w swojej opiece.

Cześć Ich pamięci. Myśłami i modlitwą jesteśmy z rodzinami Zmarłych.

* * *

Wesołych Świąt i czekam na uwagi, nowinki i do spotkania w 2011 na łamach tej gazetki. Piszcie na adres: 984 N. Milwaukee Ave, Chicago, IL 60642, lub wyślijcie e-mail: fraternal.department@prcu.org.

KOLEDNICY I SZOPKA

W pierwszy dzień świąt na wsi polskiej wyruszał z kolędą na ustach, poprzebierani w bajeczne stroje kolędnicy. Tradycyjnie wśród nich byli: Herod, Marszałek, Hetman, Ułan, Turek, Anioł, Diabeł, Śmierć oraz Żyd, a nieraz także Góral i muzykant. W domach przedstawiali scenę z domu Heroda i śpiewali kolędy. W nagrodę otrzymywali poczęstunki i datki pieniężne. Przed wyjściem składali życzenia szczęśliwego Nowego Roku.

Chodząc po domach, niektórzy kolędnicy nosili ze sobą szopki wykonane z dykty i listewek oklejone kolorowym papierem i bibułą. W zależności od pomysłowości i talentu kolędników, czasami szopki miały ruchome figurki, a zdarzały się i podświetlone.



Wesołych Świąt Bożego Narodzenia!

*Niech Boskie Dzieciątko
błogosławi nas wszystkich
podczas Świąt Bożego Narodzenia
i każdego dnia
w nadchodzącym nowym
Roku Pańskim 2011*

Ks. Władysław Ptak, kapelan naczelny
Ks. kanonik Anthony Iwuc, wicekapelan
Ks. prałat Stanisław Milewski, wicekapelan



Boże Narodzenie w tradycji polskiej

Boże Narodzenie jest najuroczyściej obchodzonym świętem w tradycji polskiej. Ma charakter bardzo rodzinny, przeważnie spędzane jest w gronie najbliższych. Wigilia i Boże Narodzenie to czas wybaczenia, zgody, miłości i pokoju.

Święta poprzedza okres oczekiwania, tzw. Adwent - z łac. advenhis, przyjście, czyli Narodzenie Chrystusa; niegdyś po polsku zwany czterdziestnicą, ponieważ dawniej trwał, jak post wielki, dni 40. Z pierwszą niedzielą adwentu zaczyna się nowy rok kościelny. Adwent należy do czasów zakazanych, nie wolno w tym czasie odprawiać wesel ani zabaw publicznych, nakazany jest natomiast post. ścisły w środy i piątki adwentowe.

24 grudnia w Polsce obchodzi się uroczyste Wigilię, której głównym elementem jest wieczerza, do której zasiada się zazwyczaj z zapadnięciem zmroku, z chwilą ukazania się pierwszej gwiazdy (na znak gwiazdy betlejemskiej).

W domu króluje podniosła, rodzinna atmosfera, w kącie stoi pięknie ubrana choinka, która jest odwzorowaniem rajskiego "drzewa życia". Pierwszą wzmiankę o choince jako symbolu bożonarodzeniowym znaleźć można w życiorysie Św. Bonifacego. Św. Bonifacy, nawracając na chrześcijaństwo pogańskich Franków, kazał ściąć olbrzymi dąb, któremu oddawano cześć. Upadający dąb zniszczył wszystkie pobliskie drzewa oprócz małej sosenki. Święty uznał to za znak niebios, a młode zielone drzewko za symbol Chrystusa i chrześcijaństwa. Zwyczaj ubierania choinki w znanej formie przyszedł do Polski z Niemiec na przełomie XVIII i XIX w. Tradycyjne dekoracje, które się na choince zawiesza, również mają swoją symbolikę, np. orzechy – dobrobyt, aniołki – opieka nad domem, dzwonki – dobra nowina.

Do kolacji wigilijnej ustawionej na przykrytym białym obrusie stole, zasiada cała rodzina. Powszechnym obyczajem jest kładzenie siana pod obrus, na pamiątkę sianka, na którym złożone zostało w żłobie Dzieciątko Jezus.

Najważniejszym i najbardziej wzruszającym momentem jest dzielenie się poświeconym opłatkiem, na pamiątkę dzielenia się chlebem przez pierwszych chrześcijan. Łamanie się z bliźnimi opłatkiem oznacza wzajemne poświęcenie się jednych dla drugich i chęć dzielenia z nimi codziennego chleba, wypracowanego w trudzie "owocu pracy rąk ludzkich". Łamanie się w ten wieczór opłatkiem zbliża, łączy ludzi

oddalonych od siebie, skłóconych. Opłatki w formie jaką znamy pierwsi zaczęli wypiekać zakonnicy z klasztoru benedyktyńskiego we Francji. Stamtąd zwyczaj ten rozprzecznił się na całą Europę i wraz z chrześcijaństwem przybył także do Polski. Opłatki wypiekano w specjalnych metalowych formach, do których wlewano ciasto. Na początku XIX w. w Polsce popularne stały się ozdoby wykonane z opłatka, zawieszane nad stołem wigilijnym. Miały zapewnić szczęście i powodzenie w nadchodzącym roku.

Pięknym staropolskim zwyczajem jest zapraszanie na Wigilię ludzi samotnych - tak aby w ten wieczór nikt nie był opuszczony i smutny oraz zostawienie jednego pustego miejsca, które jest wyrazem pamięci dla tych, których przy wigilijnym stole zabrakło.

Zgodnie z obowiązującym obecnie prawem kościelnym nie ma w tym dniu obowiązku zachowania postu, jednak dawna tradycja każe powstrzymać się w tym dniu od potraw mięsnych, dlatego też w większości polskich domów nadal poczytne miejsce zajmują na stole przygotowane na różne sposoby śledzie i ryby. Towarzyszą im inne potrawy postne: barszcz czerwony z uszkami z grzybowym farszem, zupy grzybowe, rybne, migdałowe, pierogi, kluski z kapustą lub makiem, groch z kapustą, grzyby, kompot z suszu owocowego, a na deser łamańce z makiem, makowce, kutia i inne wypieki.

Nierozłącznym elementem Wigilii i Świąt Bożego Narodzenia jest kolęda. Kolędy śpiewa się po zakończeniu wieczerzy.

Dla dzieci, szczególną atrakcją są przyniesione przez św. Mikołaja, leżące pod choinką, prezenty, na których otwarcie czekają przez cały wieczór.

Tradycyjnie Wigilijny wieczór kończy wyprawa całej rodziny do kościoła na Pasterkę - pierwszą mszę Bożego Narodzenia, odprawianą zazwyczaj w kościołach o północy. Pasterka upamiętnia czuwanie modlących się w Betlejem pasterzy, którzy wyczekiwali narodzin Jezusa.

Od IV wieku naszej ery za dzień Bożego Narodzenia przyjęto dzień 25 grudnia, jako symboliczną datę upamiętniającą narodziny Jezusa. W Polsce zarówno 25 grudnia jak i 26 grudnia spędzane są na odwiedzinach u krewnych i przyjaciół, a tam jedzeniu różnych rodzimych specjałów, np. różnego rodzaju mięs, bigosu, sałatek i oczywiście niezliczonych słodkich wypieków. Niepowtarzalny nastrój świąt Bożego Narodzenia stwarzają też kolędy śpiewane przez biesiadników.