

GŁOS POLEK

THE POLISH WOMEN'S VOICE - A MONTHLY PUBLICATION OF THE POLISH WOMEN'S ALLIANCE OF AMERICA
GŁOS POLEK - ORGAN ZWIĄZKU POLEK W AMERYCE

No. 2

March 2007 — Marzec 2007

Rok MMVII



Easter Wishes!

Życzenia Wielkanocne!

Spring is the time of new life, of new beginnings. Nature awakens from its long winter sleep as the days lengthen, the snow melts, crocuses start to bloom, and trees start to bud. Our hearts are truly gladdened by the new season!

Easter is the holiday of new life—eternal life. We celebrate the Resurrected Christ as the central mystery of our faith and believe that we too one day will rise and live eternally with the Lord. Our hearts are filled with Joy at the Good News!

A Polish Easter, with its colorful pisanki, the blessing of Easter baskets on Holy Saturday, the Swiecone breakfast after Mass on Easter Sunday, is a celebration that goes back through centuries and through generations, joining us with our ancestors as we repeat the customs and recreate the dishes that they passed on to us. They expressed their faith in the same words, their joy in the same songs, and they celebrated with their families, the way we do today!

My wishes for you, dear members, are for a Peaceful and Blessed Easter, spent with your families and loved ones, in the hopeful spirit of the Risen Christ.

Wesołego Alleluja! Happy Easter!
Virginia Sikora, National President

The 35th National Convention of Polish Women's Alliance of America



will take place from August 25th - 28th, 2007
at the Crowne Plaza Hotel, Cleveland, Ohio.

See page 3 for details.

March is National Women's History Month

Eliza Orzeszkowa Honorary Member of PWA



Our look back at the Honorary Members of Polish Women's Alliance continues this month with Polish writer and novelist Eliza Orzeszkowa. In March, we observe National Women's History Month and one way to do that is by honoring the women who formed our mothers, grandmothers, and great-grandmothers. Women writers at the turn of the 20th century played a special role in the emancipation and formation of generations of women. Last month, we remembered our first Honorary Member Maria Konopnicka and it was she who wrote to PWA members, asking them to honor *Continued on page 2*

TAKE ADVANTAGE OF OUR 35th CONVENTION SPECIAL!!

and redeem your \$35 OFF COUPON

- * **Minimum Face Value reduced to \$2000 on Single Premium Whole Life policies.**
- * **\$35 off the premium with special coupon!**

Apply on or before April 30th and receive a hand-painted Polish Easter egg "Pisanka"



SEE INSERT FOR RATES AND COUPON.

In this issue:

- How to submit Amendments to the PWA Constitution page 3
- How to submit Applications for National Office page 3
- PWA Annuities can now earn 5 % page 4
- National Cash Raffle is here ! page 7
- New PWA Mortgage Program page 7
- Easter Coloring Contest page 10
- Scholarship Reminders page 11
- PWA Book Club page 11

Join the Four Fraternals for the Second Annual White Sox Night, Great America Outing, and Junior Bowling. See page 6.

GŁOS POLEK

Urzędowy Organ
ZWIĄZKU POLEK W AMERYCE
Wychodzi osiem razy w roku

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Casmir Pulaski's Birthday Celebrated on March 4th



Sometimes called the "Father of American Cavalry," Casimir Pulaski was born March 4th, 1747, in Warka, Poland. He became a national Polish hero in 1771, when he and his army overwhelmingly defeated occupying Russian forces in Czestochwa, Poland. Banished later from Poland, he was living in Paris when heard of the American Revolutionary War and the colonies' struggle to break free from England. He wrote Benjamin Franklin, who was in Paris at the time, to ask if he would consider hiring him to fight against the British. After hearing of his reputation as a great leader, Franklin recommended him to General George Washington.

Washington knew that the colonists had no trained cavalry, so he met with Pulaski and introduced him to LaFayette and John Hancock. In September 1777, Washington convinced Congress to give Pulaski temporary command of the small, new cavalry detachment. On the same day Pulaski saved military supplies and pushed back the British at the Battle

of Brandywine. The next day he prevented a surprise attack at an area called Warren's Tavern. Congress acknowledged Pulaski's leadership and bravery and commissioned him as Brigadier General. He was placed in command of four light cavalry regiments.

During the winter at Valley Forge in 1777-78, Pulaski wanted to train the cavalry properly, but was instructed by Congress to rest his men during the winter, as was customary at the time. Later in 1778, Pulaski became frustrated that his cavalry had not been involved in any important battles. Considering resignation, he asked Washington to allow him to start his own legion. He offered to recruit men, outfit them, and train them his own way. He would prepare this cavalry for active duty. After many letters from Pulaski, Congress finally agreed. With 68 horses and 200 foot soldiers, the Pulaski Legion would become the colonists' first true fully-trained cavalry. He recruited many men, European and some Americans. At first, some of the American soldiers did not like him because he did not speak English, but they soon began to respect him in battle for his courage and intelligence.

During a battle in Savannah, Casimir was wounded by cannon fire. He died from complications of this wound. The first Monday in March has been designated Pulaski Day in Illinois. The Pulaski National Monument is located in Savannah.

Honorary Members of PWA

Continued from page 1

Eliza Orzeszkowa on the 40th anniversary of her writing career. She also asked them to help raise funds to build a pedagogical institute bearing Orzeszkowa's name. The Board approved a donation for that cause and also made an appeal to PWA members. Orzeszkowa was named an Honorary Member of PWA at the Fifth National Convention in 1904.

Eliza Pawlowska (1842-1910) was born in what is today Belarus. In her sixteenth year she married Piotr Orzeszko, a Polish nobleman, who was exiled to Siberia after the insur-

rection of 1863. She started writing early and wrote a series of powerful novels and sketches, dealing with the social conditions of her country.

On the Niemen (1888), her best-known work, deals with the Polish aristocracy, and *Lost Souls* (1886) and *Cham* (1888) with rural life in Belarus. Her study *On Patriotism and Cosmopolitanism* appeared in 1880. Like Konopnicka, she wrote to preserve Polish culture and heritage for generations of her contemporaries, who had only known life under foreign occupation.

You can also contact us by e-mail or visit www.pwaa.org

If you have access to the Internet you can contact Polish Women's Alliance of America at the following e-mail addresses or call our toll-free number at 888-522-1898.

President Virginia Sikora - president@pwaa.org
Vice President Sharon Zago - vicepresident@pwaa.org
National Secretary Grażyna Migala - nationalsecretary@pwaa.org
Treasurer Barbara Miller - treasurer@pwaa.org
Głos Polek Editors - editor@pwaa.org
PWAA's general e-mail address is pwaa@pwaa.org

Next Deadlines for *Głos Polek*

April issue: Deadline for articles is March 20th
May issue: Deadline for articles is April 20th
June issue: Deadline for articles is May 20th

35th Convention News and Notices



Let's do it!!

A reminder to ALL members!

APRIL 15th is the Deadline for Amendments to the Constitution!!

Send in Your Proposed Amendments to the Constitution to the Committee on Constitutional Amendments

You do not have to be a Delegate to the Convention to send in an amendment to the Constitution! All members have a voice in the future of the PWA. This is your opportunity to suggest changes to the Constitution and Bylaws of the PWA, the governing document of our organization.

The proposals must be in writing and must include your full name and Group number, as well as your signature. Councils or Groups submitting amendments must include the names and signatures of all members proposing the amendment. The revised Constitution was printed in the *Głos Polek* in 2004. If you did not save that issue of the *Głos Polek*, you can download a copy of the Constitution as a Word file from the PWA website at www.pwaa.org.

The deadline for submitting proposals to the Committee is **April 15, 2007**. All letters must be sent to the following address, postmarked no later than April 15, 2007:

Committee on Constitutional Amendments
Polish Women's Alliance of America
6643 N. Northwest Hwy, 2nd Floor
Chicago, IL 60631

Chair: Delphine Lytell, District I President
Members: Rita Giersch, Gr. 211; Teresa Makowski, Gr. 114;
Dawn Nelson, Gr. 743; and Monica Serafin, Gr. 440.

New State President Elected in District VII Irena Honc-Jadlos to serve as Chair of Pre-Convention Committee

Cleveland, OH—Following the resignation of Eugenia Stolarczyk as District VII President, a special election was held to elect an interim State President to serve out Mrs. Stolarczyk's term. Irena Honc-Jadlos was unanimously elected by the delegates to Council 7 to serve as interim State President. Mrs. Honc-Jadlos had been elected the new State President—term commencing in August of 2007—at the State Convention held in November 2006. President Sikora administered the Oath of Office to Mrs. Honc-Jadlos on January 27, 2007, in Cleveland. State President Honc-Jadlos has also assumed the chairmanship of the Pre-Convention Committee of the 35th National Convention.



State President of District VII and Pre-Convention Committee Chair Irena Honc-Jadlos (center), Council 7 President Beata Telesz (left), and Council 7 Vice President Grazyna Buczek (right).

CALLING ALL CANDIDATES!

Application Deadline is April 20th for Candidates for Office in the General Administration of PWA

The Committee on Nominations will start its work on May 1, 2007. The members of the Committee will be named in the April issue of *Głos Polek*. According to the Constitution and Bylaws of Polish Women's Alliance of America, the Nominations Committee is to be called by the National President at least 90 days before the Convention.

The Committee on Nominations will review applications for the following offices in the General Administration of PWA: President, Vice President, Secretary, Treasurer, and Directors (five positions of Director need to be filled). Members of Polish Women's Alliance who are seeking office should mail their statements of candidacy to:

Nominations Committee
Polish Women's Alliance of America
6643 N. Northwest Hwy, 2nd Floor
Chicago, IL 60631

Letters must be postmarked no later than midnight, **April 20, 2007**. Candidates are asked to include a recent photograph with their statement of candidacy.

Registration Forms Are Due by May 31, 2007

The 35th National Convention of Polish Women's Alliance will be held in Cleveland, Ohio, from August 25th to August 28th, 2007. All Mandates with the names of Delegates and Alternates should have been returned to the Home Office by now.

Delegates, Alternates, and Guests have received Registration Forms and Emergency Contact Forms in the mail. These must be returned, along with the Registration Fee, no later than May 31st

Hotel and Travel Expenses will be covered by the Home Office. The Registration Fee of \$225 per Delegate, Alternate, and Guest is the responsibility of the Delegate and/or her Group or Council.

If you have questions, please contact the Office of the National Secretary by calling 1-800-522-1898, ext 1211.

Convention Program Book Deadline for Ads is May 31st

Polish Women's Alliance is 109 years old and thousands of members strong. We are looking forward to the next 109 years and hope to meet head-on the challenges of the 21st century. The 35th National Convention will be setting the agenda for the future. Be a part of the Convention! Be a part of our future! Send in your greetings and photos to appear in the 35th Convention Commemorative Program Book by **May 31st, 2007**.

Letters have been mailed to all members and Groups. Ads range from \$15 for a one-line Patron; \$25 for a two-line Sponsor; \$50 for a quarter page ad; \$100 for half a page; and \$200 for a full-page ad. Photos \$10 extra.

For more information, please call Mary Rostafinski, Program Book Committee Chair at 440-333-0092 or 216-226-5496.



EARN 5% ON PWAA ANNUITIES including Traditional and Roth IRAs



To take advantage of this promotion you must respond on or before
APRIL 15, 2007

NEW ACCOUNTS ONLY
MINIMUM INITIAL DEPOSIT
\$500

1.888.522.1898 ext. 228 or 206

A minimum of \$500 must be submitted with the application.
If you accept the offer, Polish Women's Alliance of America will

- Issue a contract, Form Number FPDA-2006.
- The issue date of the contract will be the date we receive your signed application and the initial premium.
- Bonus interest credit ends after five years from the contract issue date.
- After the initial five-year period, interest credits will continue at an attractive rate, which we will declare from time to time. We guarantee that the rate will never be less than 3 percent.
- You may make additional premium payments at any time in any amount not less than \$100.
- Withdrawal charges will be deducted from the amounts withdrawn in the first five (5) contract years. The withdrawal charges are calculated as a percentage of the amount withdrawn as follows: year one - 7%, year two - 6%, year three - 5%, year four - 4%, year five - 3%, year six and on - 0%.
- The bonus rate also applies to any additional contributions made during the first year.
- Amounts withdrawn before age 59 ½ may be subject to a 10% federal penalty for each withdrawal.

Enrollment is easy. Just complete the application on this page, sign, date, and return with your check to:

Polish Women's Alliance of America,
6643 N. Northwest Hwy., 2nd Floor
Chicago, IL 60631- 1360

Questions? Call 1.888.522.1898 ext 228 or 206

Plan applied for (Write Plan Name): Face Amount: _____ Premium Mode (Check one): Ann S-Ann Quar Mo Single <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	APPLICATION FOR LIFE INSURANCE With POLISH WOMEN'S ALLIANCE OF AMERICA 6643 N Northwest Highway, 2 nd Floor Chicago, IL 60631	Office Use Only Group No. _____ Certificate No. _____ Plan No. _____ Amount of Insurance _____
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1. Name of Proposed Insured		2. Residence Address	
3. Sex Male <input type="checkbox"/> Female <input type="checkbox"/>	4. Date of Birth (Mo) (Day) (Yr)	5. Age	
6. Height	Weight	7. Place of Birth	8. Telephone Number Home _____ Work _____
9. Marital Status (Check One) Single <input type="checkbox"/> Married <input type="checkbox"/> Widowed <input type="checkbox"/> Divorced <input type="checkbox"/>		10. If female, and ever married, give maiden name	11. Social Security No.
12. Occupation		13. Name and Address of Employer	
14. Beneficiary Name _____ Relationship _____ Address _____ City _____ State _____ Zip _____			
15. Contingent Beneficiary Name _____ Relationship _____ Address _____ City _____ State _____ Zip _____			

DECLARATION OF INSURABILITY

1. Within the past 3 years, has the proposed insured used tobacco in any form?	Yes	No
2. Within the past 3 years has the proposed insured ever had or been treated for:		
a. Disease or disorder of heart, kidneys, stomach, liver, lungs, bones or joints?	<input type="checkbox"/>	<input type="checkbox"/>
b. Epilepsy, convulsion, dizziness, fainting, stroke or mental disorder?	<input type="checkbox"/>	<input type="checkbox"/>
c. High blood pressure, chest pain, diabetes, cancer or tumor?	<input type="checkbox"/>	<input type="checkbox"/>
d. Alcoholism, alcohol abuse or drug abuse?	<input type="checkbox"/>	<input type="checkbox"/>
e. Any other physical disease or deformity or consulted or been examined by any physician for other than a symptom-free check-up, or had an electrocardiogram, x-rays, or blood studies during the past 3 years?	<input type="checkbox"/>	<input type="checkbox"/>
3. Has any application for life insurance on the proposed insured been declined, withdrawn, postponed, or modified in any way by any insurance company during the past 3 years?	<input type="checkbox"/>	<input type="checkbox"/>

A. Is the insurance intended to replace or change any insurance now in force? Yes No

B. What is the total amount of life insurance in force on the life of the proposed insured? _____

C. What is the total amount of life insurance in force on the life of the applicant, if other than the proposed insured? _____

D. Is the applicant a member of the Polish Women's Alliance? Yes No

E. Select dividend option: left on deposit cash purchase paid up additions

Information in this application is given to obtain this insurance and is true and complete to the best of my knowledge and belief. This certificate shall not take effect unless the first or single premium is actually paid to the Alliance at the time of application.

Signature of Proposed Insured _____

Signature of Applicant, if other than Proposed Insured _____

Signature of Witness or Agent _____

Full Amount Attached \$ _____ Signed at (City, State) _____ Date _____

Form No. LA-2005/PWA

The Annual Limits for Contributions to Traditional IRAs (TIRAs) and Roth IRAs (RIRAs)

FOR TAX YEARS 2006 AND 2007

TIRA under age 50	\$ 4,000	RIRA under age 50	\$ 4,000
TIRA age 50 to 70 ½	\$ 5,000	RIRA age 50 to 70 ½	\$ 5,000

You can contribute the allowed limits for tax year 2006 until **April 15th, 2007**; and you can also contribute for tax year 2007.

YOU CAN ALSO ROLLOVER MONEY FROM YOUR IRAs TO PWAA.

Call 1.888.522.1898 for the proper forms.

There is NO LIMIT on Regular, Flexible, Premium-Deferred Annuities.

Just a Reminder . . .



**The PWA
35th CONVENTION
SPECIAL
will end soon !**

You must act now, to take advantage of applying for **\$2,000** in Single Payment Whole Life Insurance for **THE LAST TIME.**

Not only that, if you are a PWA member in good standing, the premium will be reduced by **\$35** if you use the **PWA CONVENTION SPECIAL COUPON.**

Not only that, all PWA members who help sell five or more policies will be recognized in the 35th Convention Program Book and will receive a special gift. So far we have three members who have qualified. They are:

BERTHA KUCKLA	Gr. 267
DOROTHY WISNIEWSKI	Gr. 509
MARY KURTZ	Gr. 579

Congratulations!

Not only that, your Group can earn up to \$1,000 and the checks of the winning Groups will be presented to the Group Presidents at the PWA 35th Convention in Cleveland. Check the INSERT in this issue of *Glos Polek* for details.

Not only that, you do not need to be a PWA member to take advantage of this offer. **AN OFFER TOO GOOD TOO PASS UP? ABSOLUTELY !**

ACT NOW - this offer is a limited time offer. When the offer ends, you will not be able to purchase \$2,000 in life insurance again.

FOR DETAILS, RATES, and an APPLICATION see the INSERT in this issue of *Glos Polek*, visit our web page at www.pwaa.org, or contact Bo Padowski at the Home Office by calling 1-888-522-1898 ext. 228 or sending an email to padowski@pwaa.org.

If you apply on or before April 30th, 2007, you will receive a special gift, a **POLISH HANDPAINTED EASTER EGG "PISANKA"**



SEE INSERT!!

Insurance Corner

with Bo Padowski



Q. I would like to know more about life insurance; I do not know if I need it, and if I do, how much? I am 32 years old.

Joanna, PA

Life insurance is simply about protecting your assets and, even more importantly, about protecting your family. Life insurance is purchased to replace income which would support and care for your loved ones when you are no longer there to provide for them.

Depending on your age and family situation, your need for life insurance can be diverse. In addition, your need is based on your personal savings, the size of your family, and your present net worth.

If you are *single* and have no mortgage, no significant other to provide for, and no major expenses, you may only need a small policy.

If you are *married* and both you and your spouse are working, and you have no children, no mortgage, and no major expenses, then the group coverage through your job may be sufficient. But if you should lose your job, and if your health is not in the best condition, you may end up without any life insurance and you may not be accepted on an individual policy.

If you are a *working couple with children*, school loans, future college bills, a mortgage, medical or dental bills, car loans and/or credit card debt, then you need a lot of protection, which you will not be able (in most cases) to get through your job. The rule of thumb for the recommended amount of life insurance coverage is from five to eight times your annual salary. You should consider an individual policy for that amount.

Seniors do not need replacement for income, they have no dependents to provide for, and in most cases no mortgage, but there are still a number of reasons for an older person to consider life insurance coverage. A policy during your senior years will pay for funeral costs, medical bills, car or loan payments, credit card balances, and any other outstanding debts.

There is no question—everybody needs life insurance—the problem is that every person's situation is different and, although your situation may look the same as your friend's or colleague's, your real needs may be very different from theirs.

Polish Women's Alliance of America offers many unique life insurance plans and has a very simple underwriting process. I will be happy to help you choose a plan just for you and your family. Please contact me or mail in the coupon below to: Polish Women's Alliance of America, 6643 N Northwest Hwy., 2nd Floor, Chicago, IL 60631-1360.

Request for Life Insurance Quote - March 2007

Your Name: _____

Your Address: _____

Your Age (nearest birthday) _____ Sex _____ Smoker / Non-Smoker

Spouse's Age (nearest birthday) _____ Sex _____ Smoker / Non-Smoker

Daytime Phone Number: _____

Comments: _____

News from Group 598



Harrison, NJ—Group 598 members had a busy year with many activities they had planned—for PWA, for their community, and for fun! Top photo shows PWA members from District X at the Kosciuszko Monument in Washington, D.C., during a recent trip sponsored by Gr. 598. Photos below show Group members at the Hudson County Senior Citizen of the Year Luncheon where Marion Listwan of Gr. 598 was honored (left). Below right, Marion Listwan, Honorary State President of District X, was the Marshall of the South Bergen/West Hudson contingent during the Annual Pulaski Day Parade held in New York City in October.



Pulaski Park Dedicated in Calumet City, IL

Calumet City held its 11th Annual Celebration of Polish American Heritage Month on October 11, 2006. This year, the celebration included the dedication of Pulaski Park by the city's Park District. The park is located across the street from City Hall and will be a permanent tribute to the many generations of Polish Americans who chose to raise their families here. The park features a fountain and a plaque in honor of General Casimir Pulaski at the entrance. Fifth Ward Alderman Gerry Tarka and Mayor Michelle Markiewicz Qualkinbush were the organizers of the event. Former State President of District III



Indiana Evelyn Lisek, in photo above, sang both National Anthems.

Group 819 Upcoming Events

April 15, 2007: Divine Mercy Sunday: Please join us for services at 3 p.m. at St. John Brebeuf Parish, 8305 N. Harlem Avenue, Nilus, IL. Penny Social will start at 4 p.m. Admission:\$2. Soup will be served, followed by cake and coffee. Please join us for this annual event! Contact: Sylvia Kania at 773-685-7807 or Krystyna Bola at 847-506-1744.

Next Group Meetings:

September 8, 2007 - General Meeting at St. John Brebeuf 3 p.m.
November 17, 2007 - Election Meeting at St. John Brebeuf 3 p.m.
January 13, 2007 - "Oplatek" Feast of the Three Kings at 1 p.m.

The Four Polish Fraternal Invite You to Join in these Fun Events



Committee Members, from left: Paul Odrobina, Vice President Polish National Alliance; Sharon Zago, Vice President Polish Women's Alliance; Anna Sokolowski, Vice President Polish Roman Catholic Union; and Robert Gorny, Second Vice President Polish Falcons.

Chicago, IL—Polish Women's Alliance has joined Polish National Alliance, Polish Roman Catholic Union, and Polish Falcons in organizing the events listed below. Mark your calendars and make your reservations early. Tickets are limited this year.

THURSDAY, APRIL 19, 2007

2ND ANNUAL WHITE SOX POLISH NIGHT

If you missed the first annual White Sox Polish Night at U.S. Cellular Field Sox Park, you are in luck. The second annual White Sox Polish Night is now confirmed! Tickets are limited, available on a first-come first-served basis. Due to the responses of last year's participants, only lower deck seats will be available this year. Tickets are \$17.50 per person. Don't miss the fun and excitement of a live baseball game! Call the number below today to reserve your tickets for Polish Night at U.S. Cellular Field Sox Park.

APRIL TO JUNE, 2007

POLONIA JUNIOR BOWLING TOURNAMENT (FOR YOUTH)

Polish Women's Alliance is joining with Polish National Alliance, Polish Roman Catholic Union, and Polish Falcons "to demonstrate our true fraternal spirit." We will be inviting our youth to participate in a junior bowling tournament at the district, council, or group level. Bowling games with awards will be organized. A traveling trophy will be presented to the fraternal that produces the highest bowling score in the tournament.

Come join in the fun. Parents and grandparents will be needed in the cheerleading section. Don't miss this membership benefit. For more information about participating in your area or to register your junior bowler, please contact the number below.


In addition, to support this newest fraternal event, officers from the four fraternal will form four bowling teams of five each and enjoy a friendly competition among all of them. Each officer will pay a set fee to play and the winning organization will receive a monetary award for the charity or program of its choice. We will keep you posted on the results. Wish us luck!

SATURDAY, JUNE 2, 2007

POLONIA GREAT AMERICA DAY

Great America in Gurnee, Illinois, will declare June 2nd a special discount day for the four Polish fraternal. In addition to enjoying the theme park you will also be able to enjoy the water park on this special day. Specially discounted tickets are \$28 each (children under 3 are free). Take advantage of this great offer. Reserve your tickets early!

All checks should be payable to Polish Women's Alliance of America. Please note in the memo line "White Sox" or "Great America." If you have any questions, or would like to reserve your seats for the baseball game or for Great America or sign up your junior bowler, please call Vice President Sharon Zago at **1-888-522-1898 Ext. 208.**



Calendar of Events

SUNDAY, MARCH 11

Group 341 Krakowianki meeting at the Panera Bread Company, 3401 Boulevard of the Allies, Pittsburgh. The restaurant is a short walk from St. Hyacinth's Church. The meeting will take place after 9:30 Mass. All members are invited. Contact: Vicki Niemiec 412-422-5754.

SATURDAY, MARCH 24

Groups 388 and 693 Swieconka at 12 noon. See box on this page for details. Contact Marta Klus Gr. 388 President or Grazyna Migala Gr. 693 President at 773-282-6600.

SUNDAY, MARCH 25

District VI Wisconsin, "Breakfast with the Easter Bunny" at Beulah Brinton Recreation Center, 2555 S. Bay St., Milwaukee, 9:30 a.m. to 12 noon. \$4 adults, \$3 children. All proceeds to benefit the Scholarship Fund. Contact: Diane Reeve at 414-643-5427.

SUNDAY, APRIL 1

Group 786 Lowicz Dancers will hold their Spring Recital at 2:30 p.m. at Berkely High School, 2325 Catalpa, Berkely, Michigan. See box on this page for details or call: Barbara Misiolek Gamble 248-689-7993.

SUNDAY, APRIL 22

Council 21 Indiana celebrates its 75th Anniversary. Mass at 10 a.m. with St. Cecilia Choir at St. Stanislaus Church in East Chicago. Dinner follows in Social Hall. Contact: Bernice Olszowska at 219-663-8746.

SATURDAY, MAY 19

Council 27 Mother's Day Celebration. Please save the date! Details to follow. Contact: Council President Czeslawa Kolak.

AUGUST 25 - 28

The 35th National Convention of PWA. See page 3 for details.

Lowicz Dancers Recital on April 1st

On Sunday, April 1, 2007 the Lowicz Dancers of PWA Gr. 786 will hold their Second Annual Recital at 2:30 p.m. in the auditorium of Berkely High School, 2325 Catalpa, (south of 12 Mile and east of Coolidge) in Berkely, Michigan. Tickets will be available at the door and are \$5 for adults and \$3 for children. Contact: Barbara Misiolek Gamble 248-689-7993 or visit the Lowicz Dancers web page at www.pwaa.org/youth.html. Please join us!

Group 388 and Group 693 Święconka - Easter Brunch - March 24th All members invited!

Chicago, IL—Group 388 and Group 693 cordially invite all PWA members and guests to a traditional "Święcone" celebration on Saturday, March 24, 2007, at 7400 West Touhy Avenue in Chicago, IL. Doors open at 12 noon with a demonstration of old-fashioned Polish Easter customs. Malgorzata Wasilewska will show us how to make "pisanki" and there will be a demonstration of how to prepare the traditional Polish Easter basket, as well as a tasting of "mazurki" — Polish Easter cakes. Easter Brunch will be served at 1:30 p.m. Entry is free; donations are welcome.

To make a reservation, please call Grazyna Migala at 773-282-6600 or 847-384-1211. Please join us for this celebration of a Polish Easter!

Marta Klus, President of Group 388
Grazyna Migala, President of Group 693



It's Here!!
Your chance to WIN BIG
with
POLISH WOMEN'S ALLIANCE



Win \$4500 in Prize Money
in

PWA'S NATIONAL CASH RAFFLE

Return your lucky tickets as soon as possible!

The deadline is June 10, 2007.

Entries must be postmarked June 10, 2007, to be eligible.

GRAND PRIZE	\$ 2000
Second Prize	\$ 1000
Third Prize	\$ 500
Fourth Prize	\$ 250
Fifth Prize	\$ 250
Sixth thru Tenth Prizes	\$ 100

*Drawing will be held on June 21, 2007,
during the State Presidents' Conference in Illinois.*

**Proceeds to benefit Komitet Oswiaty, the PWA Education Committee,
promoting Polish culture and heritage. Please support our 2007
National Raffle. You could be one of the lucky winners!**

*Committee: Sharon Zago, Vice President and Chair
Directors: Helen Simmons, Jennie Starzyk Benton, Antoinette
Trela Vander Noot, Marcia Mackiewicz Duffy, Felicia Perlick*

Home Ownership Is Everyone's Dream

Let PWA help you achieve that dream....



PWA is currently working with two national lending institutions to get the best deal for you, our members. If you are looking for a mortgage to finance the purchase of a new home or if you are thinking of refinancing, please give us a call—whether you live in Illinois, Massachusetts, or California! We will be happy to explain the program to you. Polish-speaking bankers are available at both institutions.

Call Barbara Miller at 847-384-1206 for details.

Polish Women's Alliance working for you!

News from Council 7

Cleveland, OH—Council 7 held its Christmas Party and Election of Officers on Sunday, December 2, 2006. The following officers were elected: President, Beata Telesz; Vice President Grazyna Buczek; Recording Secretary Kate Thomas; Treasurer Bozena Dziurdzik; and Financial Secretary Jadwiga Kopij.

Council 9 Meeting

Chicago, IL—Council 9 will hold its first meeting of the year on Saturday, April 21, 2007, at 1 p.m. St. John Brebeuf Parish, Flannagan Hall (lower school hall), 8307 N. Harlem Ave., Niles, IL. Contact Regina Solms Council President at 1-847-337-1855. Please come and catch up on all the news!

Council 27 Election and Installation Meeting



Chicago, IL—On February 23, 2007, the Election Meeting of Council 27 was held. The Officers for 2007 are, pictured above from left: Czeslawa Kolak, President; Lidia Filus, Vice President; Barbara Ciepiela, Treasurer; and Bo Padowski, Secretary. National President Virginia Sikora administered the oath of office. Plans were made for the coming year, including a Mother's Day celebration which will be held on Sunday, May 19th. Please save the date! More information in the next issue of *Glos Polek*.

Emmanuel Preschool

Dom Pomocy - Children's Project

Erie, PA—This year, the children of Emmanuel Preschool have joined with Polish Women's Alliance of America, District IV to purchase items for children in a town in close to our sister city in Poland, Lublin. These children are physically and mentally challenged and live in an orphanage. Christine Wozniak, one of the teachers at Emmanuel Preschool and District IV State President, has been involved with the home for children for over seven years. She has had the opportunity to visit the children several times and know their need for help firsthand.

Maria Tarczynska is the director of the home and is much like the late Dr. Gertrude Barber. Maria is not one to ask for donations of any sort. On Christine Wozniak's first visit to

the home, she took \$200 to Maria and was overwhelmed when Maria told her she would use the money to buy shoes for the children at Christmas. This was the beginning of a fond friendship. Anytime money or gifts were given to the home for children, Maria said it always came at a perfect time.

The last time Christine visited the home, she gave Maria \$1000 and Maria cried because there was a hole in the roof and she did not know where the money was going to come from to fix it. Maria and the children are always appreciative if whatever is given to them.

Mrs. Boetger, another teacher at Emmanuel Preschool, has also been involved with the children's home for the past several years. It was



In the photo, showing some of the gifts their families had donated for the children of Dom Pomocy in Poland, the proud Emmanuel preschoolers are, from left, in back, Cameron Hoffman and Anna DiNicola. In front, Tyler Balzer and Aiden Emerling. Aiden is a member of PWA Group 469.

Council 8 Election and Installation Meeting



From left, Secretary Stacia Carta, Vice President Sophie Marshall, Council President Bertha Waleryszak, Treasurer Mary Palka, and State President Sophie Marcaccio.

Hartford, CT—Council 8 of District IX held its annual luncheon and election meeting at St. Cyril and Methodius Church on Sunday, January 14, 2007. State President Stephanie Marcaccio administered the oath of office to the following officers for 2007: President Bertha Waleryszak, Vice President Sophie Marshall, Secretary Stacia Carta, and Treasurer Mary Palka. A 50-50 Raffle was held and the meeting closed with the singing of "Niech Nasz Zwiasek Polek Zyje" and "Boze Cos Polske."

Group 500 Elects Officers for 2007



From left, Treasurer Wanda Pohorylo, President Bertha Waleryszak, Recording Secretary Margaret Good. Seated Vice President Annette Lugas. Absent from photo: Fin. Secretary Edwin Waleryszak.

Enfield, CT—On November 15, 2006, Group 500 of District IX held its annual election of officers for 2007. The newly elected officers are: President Bertha Waleryszak, Vice President Annette Lugas, Recording Secretary Margaret Good, Treasurer Wanda Pohorylo, and Financial Secretary Edwin Waleryszak. After the business part of the meeting, a celebration in honor of Annette Lugas's 90th birthday was held. Annette has been a member for 73 years and has served in various offices of Group 500, including President. She also worked on the Connecticut Deb Balls held in Enfield and attended several National Conventions. In spite of surgery on both her hands, she is still willing to help out and agreed to serve as Vice President of Group 500. We are grateful for all her endeavors and wish her continued good health and "Sto Lat" with God's Blessings!

Bertha Waleryszak, President

through her encouragement that this project took off! The children and their families gathered toys, clothing, school supplies, and personal items for the children in Poland. There are five special children to whom they sent Christmas gifts. They also sent supplies to the other children and will continue to send items to the children throughout the year. On November 18th eight large boxes went to Poland via the U.S. Post Office to Maria Tarczynska.

This year's project was an over-

whelming success. We were able to send \$1000 worth of gifts to the children, fulfilling their wish lists. A special thank-you to all the generous families and friends of Emmanuel Preschool and PWA District IV for donating the money to send the boxes to Poland.

God Bless everyone for their support in this project.

*Christine Wozniak
Emmanuel Preschool Teacher
District IV President*

A Polish Easter Brunch - Świącone



On Easter Sunday morning, after the family comes home from Mass, the table is quickly set with all the foods that make up a festive Easter Brunch called "Świecone." Out come the pisanki, the colored eggs that had been blessed in church on Holy Saturday, the cold meats, coils of sausages, the Easter ham, relishes and salads, and

tall frosted yeast cakes called "babas," flat cakes called "mazurki," poppy-seed cakes, cheese cakes, and in the middle of it all, a lamb made of sugar, commemorating the resurrected Christ. Also traditionally present on Polish Easter tables is "cwikla," beets mixed with horseradish and served with the ham and other cold meats. The only warm dish served at Easter is the "zurek," a sour soup made with oats, sausage, and eggs.

Sharing a hardboiled egg at the start of the Easter brunch with one's relatives and guests is a national tradition. A piece of egg dipped in salt and pepper, which had been blessed by a priest the day before, is shared as wishes are exchanged by family members.

Cakes and sweets are very important ingredients of the Easter breakfast. The Easter "babas" are baked as tall as possible and the "mazurki" are decorated elaborately—both are served only at Easter. The babas come in many flavors: plain vanilla, saffron-flavored, grated with egg yolk, almond flavored, layered, chocolate-flavored, fluffy, lemon-flavored, or bread-like with raisins, and many other different kinds. The mazurki are flat cakes, usually on a pastry or a wafer, covered with a paste of nuts, almonds, cheese etc., colorfully iced and decorated with jam and nuts and raisins. On top of this, imaginative decorations were added, such as colored eggs of icing, willow branches made of marzipan, chocolate flowers, and other delicacies. Artistic letters made of cream read "Alleluja" or "Wesolych Swiat." The list of flavors for mazurki is endless, ranging from almond flavored, marzipan, chocolate, poppy-seed, orange, apple, with coffee, honey, rum, or vodka. "Smacznego!"



Recipes for Świącone

Easter Soup Zurek Wielkanocny

- 2 cups rolled oats
- 2 cups warm water
- crust of rye bread (from an unsliced whole loaf)
- 1 1/2 lb Polish sausage
- 2 quarts water
- 1 tbl prepared horseradish
- 1 tsp brown sugar
- 4-6 hardboiled eggs, quartered
- 2 tbl fresh chopped dill
- salt and pepper to taste

In a large mixing bowl, combine the oats with the two cups of warm water. Add the bread crust and cover

with a towel. Let the mixture stand until it sours, at least 24 hours. Strain the mixture and reserve the liquid. Cook Polish sausage in 1 1/2 quarts water for about 1 hour. Remove the sausage to cool, and skim the fat from the broth. Combine the skimmed broth and oatmeal liquid. Add the horseradish, brown sugar, and salt and pepper. Slice the sausage into small, bite-sized pieces, and add to the broth. Bring the mixture to a boil over a medium-high heat setting. Reduce the heat and simmer until you're ready to serve, for about an hour. Pour soup into bowls, add egg quarters, and garnish with chopped dill. Serve hot.

Beet and Horseradish Relish Cwikla

- 1 lb. cooked beets
- 3 cups canned beets, sliced
- 2 tbs prepared horseradish
- 1 tsp. sugar

Mix ingredients in blender until coarsely chopped. Cover and let stand in refrigerator for 2 days to blend. Serve with ham, sausage, or hard boiled eggs.

Rye-Bread Baked Ham Szynka Pieczona w Ciescie

This is an Old Polish recipe that keeps the ham tender and juicy. Soak a 4.5–5 lb traditionally smoked ham in cold water for 12 hours, changing the water twice. Then scald with boiling water and dry. Separately combine 3 cups rye flour with 1 egg white and just enough water to get a pierogi-dough consistency. Work to blend ingredients and roll out and divide into 2 dough sheets. Tightly cover the ham with dough, pinching edges together to seal. Place on floured baking sheet and pop into preheated 400° oven. After 10 minutes reduce heat to 350° and bake 20 minutes per pound. After baking, remove and discard bread crust, slice and serve.

Polish Cucumber Salad Mizeria

- 2 large cucumbers
- 1 teaspoon salt
- 1/2 cup onion, chopped
- 1 cup sour cream
- juice of half a lemon
- 1/2 teaspoon pepper
- 2 tablespoons fresh chopped dill (for garnish)

Peel and thinly slice the cucumbers. Place it in a colander, sprinkle with salt and leave for 30 minutes for the juices to drain. Rinse and drain thoroughly. Arrange the cucumber in a salad dish. Add onion and pepper. Meanwhile, make the dressing from the sour cream and lemon juice. Pour over the cucumbers and garnish with dill. Optional: you can add a few thinly sliced radishes for color.

Easter Babka

- 1-1/4 cups lukewarm milk
- 2 packages active dry yeast
- 6 tablespoons sugar
- 6 to 6 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 10 egg yolks
- 3/4 lb plus 2 tablespoons unsalted butter, softened
- 1 cup white seedless raisins
- 2 tablespoons finely grated orange peel
- 1 tablespoon finely grated lemon peel

White Icing

- 2 cups confectioner's sugar
- 1/4 cup cold water
- 2 teaspoons fresh lemon juice

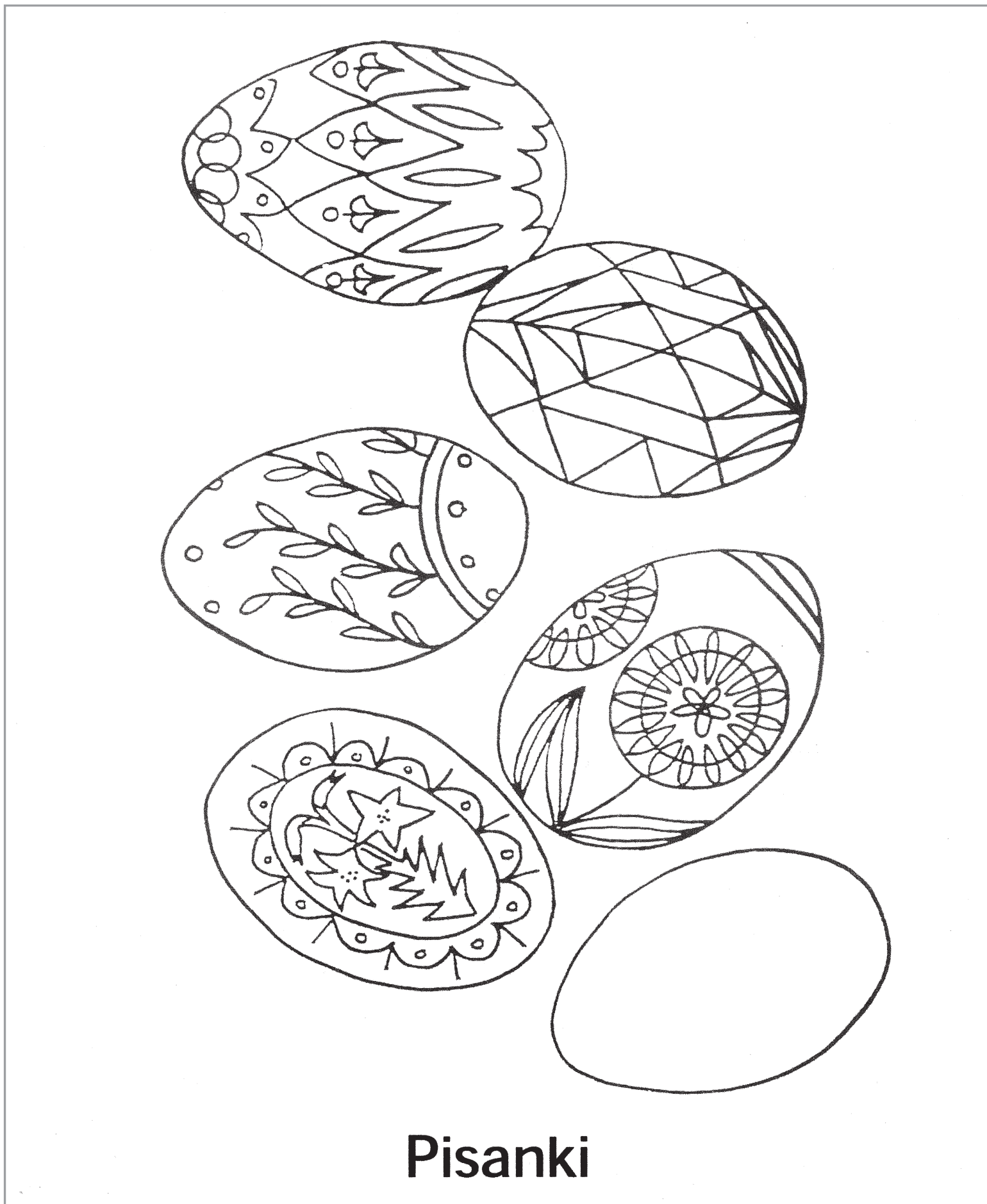
Pour the lukewarm milk into a small bowl and sprinkle it with the yeast and add 1/2 teaspoon of the sugar. Let the mixture stand for 2 or 3 minutes, then stir to dissolve the yeast completely. Set the bowl in a warm draft free place for about 10-15 minutes, or until the mixture doubles in size.

Place the 6 cups of flour and the remaining sugar and the salt in a deep mixing bowl and make a well in the center. Pour the yeast mixture into the center and the egg yolks, and with a large spoon, gradually stir in the flour into the liquid ingredients. Continue to stir until well mixed, and then beat in 3/4 lbs of butter a few tablespoonfuls at a time. The dough should be firm enough to be gathered into a medium soft ball. If you have to, stir in about 1/2 cups more of flour, but add it by the tablespoons. *Continued on page 12*



Happy Easter!!

Wesołego
Alleluja!!

PWA EASTER COLORING CONTEST - DEADLINE EXTENDED to MARCH 31st


Pisanki

CONTEST RULES:

1. Cut out or make a photocopy of the picture on this page and color it; then send it to:
PWA Coloring Contest, Polish Women's Alliance 6643 N. Northwest Hwy, 2 Fl, Chicago, IL, 60631
2. Deadline EXTENDED!!
Postmark March 31, 2007
3. Please include the following information on a separate piece of paper, attached to the coloring picture: Name, Age, Address, PWA Group No., Telephone Number, and Email Address.
4. Contest is for PWA members only. Not a member? Call Bo at 1-847-384-1200, ext. 228.

CONTEST PRIZES:

First Prize	\$100 Savings Bond
Second Prize	\$ 75 Savings Bond
Third Prize	\$ 50 Savings Bond
5 Honorable Mentions	\$10 each

Age Categories:

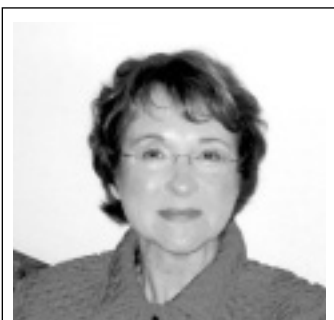
The above Prizes will be awarded in each age category:

3-5 years
6-8 years
9-11 years
12-14 years
15-17 years

Questions? Call Vice President Sharon Zago at 1-888-522-1898, ext. 208.

Sponsored by Komitet Oswiaty.

FROM THE OFFICE OF THE TREASURER



Treasurer Barbara Miller

Saving for Retirement with IRAs

Why should you save money in an Individual Retirement Account (IRA)? When Uncle Sam gives you a tax break, you should take advantage of it! One of the best ways to save for retirement is with an Individual Retirement Account (IRA). The reason is that you have tax advantages with an IRA account.

With a Traditional IRA you can contribute \$4,000 to your IRA account and receive a deduction on your income tax for the \$4,000. (You should consult with your tax advisor to make sure that you qualify for the full deduction.)

Your IRA contribution accumulates tax-deferred until you reach the time you want to draw on it but not later than your age 70 ½. This year the contribution limit is \$4,000—or \$5,000 if you are over 50 years of age. You can contribute the lesser of 100% of the amount you have earned or \$4,000 for under age 50 or \$5,000 for over age 50.

For some people even better than a Traditional IRA is a Roth IRA. You do not receive a tax deduction for your contribution but the contribution accumulates tax-free and when you withdraw it, there is no tax on your withdrawal because you used after-tax funds to put into the Roth IRA in the first place. The contribution limits for Roth are the same as Traditional IRAs.

Another advantage of a Roth IRA is that you do not have to draw on it when you reach 70 ½. The funds in the Roth can continue to accumulate tax-free.

For either the Traditional IRA or the Roth IRA, you can make your IRA contribution for 2006 until April 15, 2007, and you can make your contribution for 2007 any time in 2007 and through April 15th of 2008.

PWA rates are excellent now. We offer 5% on new IRA accounts and new regular annuity accounts now through April 15th. (See page 4.)

A new rule, only for 2006 and 2007, allows IRA owners age 70 ½ or older to take tax-free distributions (up to \$100,000 annually) directly to charitable organizations. These distributions count toward the IRA owner's lifetime required minimum distribution. The Polish Women's Alliance Charitable and Educational Foundation is a charity that would qualify for such a tax-free distribution. For further information please call our offices at 1-888-522-1898, extension 206.

The federal government has been discussing the future of the Social Security system for some time now and one of the actions the government is taking to help individuals with their retirement is to make IRA accounts more attractive to the workers of America. The hope is that each of us will save for our own retirement.

You may have heard the expression that your financial security rests on a three-legged stool. One leg is the Social Security payments you will receive if you have worked at least ten years. The second leg is your retirement plan at your place of employment, and the third leg is your own personal savings. Your retirement must rest firmly on all three legs to be secure.

The 35th National Convention of Polish Women's Alliance of America will be held from August 25 to 28, 2007 in Cleveland, Ohio.

**See page 3 for latest Convention News.
See INSERT for our 35th Convention Special!**

SCHOLARSHIP REMINDERS

Check the Deadlines!

Please check our website www.pwwa.org for scholarship forms and deadlines or you may call Vice President Sharon Zago at 1-888-522-1898 ext. 208 for more information.

- The regular PWA Scholarship period is now closed. The deadline was **February 15, 2007**.
- The deadline for sending your application to State Presidents is **March 15, 2007**, for these two scholarships:
2007 Academic Award for High School Seniors
2007 Sports Award for High School Seniors
- The period is just starting, from **March 1st to May 15, 2007**, for the Junior and Senior Year (in fall of 2007) Undergraduate College Academic Scholarships.
- Coming **June 1st!**
Polish Studies Program Scholarship in Krakow, Poland

PWA BOOK CLUB



We are reading two books currently, both set in the turbulent times of World War II. Read along with us! And if you live in the Chicago area, please join us at the Home Office every Monday evening for a discussion led by Professor Frank Kujawinski of Loyola University.

Courier from Warsaw by Jan Nowak. Detroit: Wayne State University Press. 1982. ISBN 0-8143-1725-1. We will be discussing Chapters 23 to 32, pages 249-353, on March 12th; and the Epilogue and Appendix, pages 354-473, on March 19th.

Karski: How One Man Tried to Stop the Holocaust by E. Thomas Wood and Stanislaw M. Jankowski. New York: John Wiley & Sons, Inc. 1994. ISBN 0-471-01856-2. Our Book Club discussions are planned as follows:

Monday, March 26	Chapters 1 to 4, pages 1-90
Monday, April 2	Chapters 5 to 8, pages 91-180
Monday, April 9	No meeting
Monday, April 16	Chapters 9 to Epilogue, pages 181-259.

This will be the last meeting of the season.

Questions? Call Vice President's office at 888-522-1898, ext. 208.

Come and Visit the PWA Library!

Looking for something different and interesting to do? Why not come and visit our newly reorganized Library and Reading Room?

We have many books, both Polish and English, about the Polish experience, just waiting for you to browse and read. Give yourself a special treat by visiting the PWA Library to enrich your mind and discover this quiet place of history and exploration.

For a list of catalogued books, visit www.pwaa.org and click on the Library link. The catalog is a work-in-progress and will be updated further during 2007. For further information contact Vice President Sharon Zago 1-847-384-1208 or Treasurer Barbara Miller 1-847-384-1206.

IN MEMORIAM

We note with sadness the passing of the following PWA members. May they rest in peace.

Group Name	City/State	Group Name	City/State
0060 Alice Fabian	Cleveland, OH	0422 Florence Tuohey	Springfield, MA
0070 Clara Zajac	Chicago Heights, IL	0439 Victoria Janiec	Wyandotte, MI
0089 Tessie Krempa	Chicago, IL	0439 Helena Scheffler	Rockwood, MI
0105 Josephine Masakowski	Nanticoke, PA	0439 Anna Wasztyl	Wyandotte, MI
0132 Emilie L Koslow	Indianapolis, IN	0440 Bernice Klein	Round Lake, IL
0165 Veronica Paetsch	Homer Glen, IL	0440 Jessie M Pasowicz	Chicago, IL
0170 Bernice Sypien	Detroit, MI	0467 Anne Valley	Canonsburg, PA
0172 Loretta G Wiseman	Kingston, PA	0467 Tillie Sopp	Pittsburgh, PA
0173 Florence Pajak	Buffalo, NY	0468 Ethel Rybarczyk	Niagara Falls, NY
0211 Marie H Benson	Park Ridge, IL	0469 Theresa Bradley	Staunton, VA
0211 Harriette S Piskiewicz	Arlington Heights, IL	0477 Helen M Napierkowski	Natrona Heights, PA
0214 Paula A Roczek	Pittsburgh, PA	0481 Valentina Smykowski	Center Line, MI
0214 Anna Dembecka	Pittsburgh, PA	0483 Clara Chichilla	Red Bank, NJ
0215 Charlotte Polnaszek	Thorp, WI	0513 Irene Kozlosky	Ford City, PA
0227 Adela Habas	Dearborn, MI	0528 Sophia Luchansky	Milford, CT
0229 Theodora Grieco	Phoenix, AZ	0530 Teodozja Klanssek	Dallas, PA
0269 Helen Torba	Moscow, PA	0544 Helene Caruso	Brecksville, OH
0269 Ann Bartkowski	Scranton, PA	0552 Maria Niziol	Southington, CT
0277 Josephine Zuczek	Westland, MI	0553 Helen M Seibert	Terryville, CT
0289 Marya P Malczynski	Easthampton, MA	0561 Edward Paluszkiewicz	Detroit, MI
0303 Emilia T Schick	Pittsburgh, PA	0585 Frances Jelinski	Baldwin, MI
0306 Leona Cinpinska	Leechburg, PA	0585 Helen Moraczewski	Detroit, MI
0309 Angeline Lakos	Southgate, MI	0585 Agnes Jedrzejek	Warren, MI
0314 Stella M Kinkela	New Castle, PA	0596 Dorothy Hmiel	Beaver, PA
0317 Bertha Raczka	Chicopee, MA	0693 Virginia Lamb	Chicago, IL
0317 Pearl P Kendzierski	West Springfield, MA	0702 Patricia A Davenport	Rosedale, MD
0341 Mary A Cybrowski	Monroeville, PA	0737 Mary T Komar	Bayonne, NJ
0341 Dorothy J Zagorski	Pittsburgh, PA	0754 Josephine Wolak	Canton, OH
0356 Agnes Dibelka	Omaha, NE	0754 Sophie Wojtaszek	Canton, OH
0366 Christine Jamka	Gary, IN	0768 Florence Zingler	Milwaukee, WI
0381 Marta Brisky	Dunkirk, NY	0785 Irene Kent	West Newbury, MA
0408 Antonette Trzcinski	Hammond, IN	0805 Anna Kasprzak	Belair, MD
0413 Anna Marston	North Wildwood, NJ	0809 Edith Primuth	Medina, OH
0418 Virginia Janeczko	Dearborn, MI	0814 Eugenia Larson	West Minster, CA
0418 Phyllis Gvirlinger	Walled Lake, MI	0815 Mary Komendera	Michigan City, IN
0419 Anna M Drejas	Cheektowaga, NY	0819 Jeanette L Kisicki	Ocala, FL
0419 Mary J Herko	Buffalo, NY		

Recipes for Świąconie - Easter Brunch

Continued from page 9

Transfer the dough to a electric mixer equipped with a kneading hook and knead for about 20 minutes, or until the dough is very smooth, or knead the dough by hand for about 40 minutes.

Shape the dough into a ball, place it in a lightly buttered bowl and dust the top with flour. Drape a towel over the bowl and set it aside in a draft free place for about 1 hour, or until the dough doubles in size. With a pastry brush, spread the 2 tablespoons of softened butter over the bottom and the sides of a 12 inch tube pan or a turban mold. Sprinkle the butter with the remaining 1/4 cup of flour and tip the pan from side to side to spread it evenly. Remove excess flour from the pan.

Punch the dough down and then knead in the raisins, orange peel and lemon peel. Pat the dough evenly over the bottom of the buttered and floured mold, drape with a towel, and set aside for another hour, or until the dough has doubled in size, almost to the top of the mold.

Preheat the oven to 375 degrees F and bake the cake in the middle of the oven for about 40 minutes, or until it is golden brown. Turn the cake out onto a cake rack and let it cool. In a small bowl, combine the confectioners sugar, water and lemon juice, and beat with a spoon until it is smooth. Pour the icing slowly over the top of the warm cake. Allow it to run down the sides. Let the Babka cool before serving.

Mazurek Royale "Mazurek Krolewski"

1	cup butter softened
1	cup plus 2 tablespoons sugar
8	oz ground almonds
1	tsp. vanilla extract
1	orange rind, grated
8	egg whites
1-1/2	cups flour, sifted
1	cup raspberry jam
juice	of 1/2 lemon
1/2	cup whole almonds

Cream the butter and sugar. Combine with the almonds, vanilla and orange rind. Beat the egg whites until stiff. Alternately (and gently) add the flour and the egg whites to

the mixture. Roll out thinly and place on a buttered cookie sheet. Spread dough with fingers to cover sheet entirely. Bake at 350F for 35 minutes. Cool slightly.

Mix jam with lemon juice and spread over the dough when cooled. Decorate with almonds. Cut into squares before serving.



**Pierwsze w tym roku
Spotkanie Komisji 9
w sobotę, 21 kwietnia, 2007 roku
o godzinie 1:00 p.m.**

w dolnej sali Flannagan Hall
kościół św John Brebeuf -
8307 N. Harlem w Niles, IL
Po więcej informacji proszę dzwonić
do Prezeski Komisji 9 Reginy Solms
1-847-337-1855 Posłuchaj nowinek,
spędź z nami miło czas i zaprosz przyjaciół



Stypendia ZPwA

Podanie na stronie internetowej
www.pwaa.org

Ogłaszamy TRZY NOWE Stypendia

- Dwa dla studentów High School
 - Pięć dla studentów 3-go lub 4-go roku College
 - Jedno na studia letnie w 2008 r. na
Uniwersytecie Jagiellońskim
- Informacje na stronie 11-tej Głosu Polek

Aplikacje na stronie internetowej
www.pwaa.org

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Konkurs Wielkanocny dla Młodzieży
Obrazek do Malowania na stronie 10-tej

Duża Sprzedaż Książek ZPwA
Z okazji Dnia Pułaskiego
12 go Marca
W siedzibie ZPwA
Informacja na str. 11-tej

35ty Sejm ZPwA odbędzie się
w Cleveland, Ohio
25-28 sierpnia 2007
Informacje Sejmowe na stronie 3-ciej

Członkinie Grupy 114 bardzo
proszą o pomoc finansowa
na przeszczep wątroby dla
6-letniej
Ewy.



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wewnątrz wą-trobowej, wskutek
czego następuje marskość wątroby.
Skomplikowana choroba Ewy wymaga

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Koszt operacji wraz z koniecz-
nym okresem pobytu w klinice
wynosi około \$100.000.
W imieniu Ewy i Jej rodziców
jesteśmy wdzięczne za każdą
donację dająca Jej szanse
życia.

Czek proszę wystawić na:
PWA-Group 114 "Ewa" i wysłać do:
PWA Groupa 114, c/o Teresa
Makowski
4941 W. Cullom Ave, Chicago IL 60641

W marcu:

4 III 1747- W Warce (grójeckie) urodził się **Kazimierz Pułaski**, generał, jeden z najwybitniejszych partyzantów Konfederacji Barskiej, dowódca Legionu walczącego o wolność Stanów Zjednoczonych; uznany za bohatera narodowego Stanów Zjednoczonych. Zginął w czasie szturm pod Savannah 11 X 1779.

17 III 1807 - W Radziwoniszkach na Litwie zmarł **Kazimierz Narbutt** (ur. 1738), ksiądz, działacz Komisji Edukacji Narodowej, autor pierwszego polskiego podręcznika logiki.

19 III 1797 - W Galicji urodził się **Józef Korzeniowski** (zm. 18631, powieściopisarz, pedagog, poeta, autor pieśni Czerwony pas, dramatu Karpaccy górale, powieści Kollokacja, Krewni.

19 III 1887 - W Genewie zmarł **Józef Ignacy Kraszewski** (ur. 1812), powieściopisarz, poeta, historyk, teoretyk i krytyk literacki, publicysta, działacz polityczny, autor ponad 500 tomów powieści obyczajowych m. in.: Ulana, historycznych: Saskie ostatki, Stara baśń.

19 III 1955 - W Wilnie założono Polski Zespół Ludowy Pieśni i Tańca „Wilia”.

20 III 1842 - W Nowym Jorku powstało **Towarzystwo Polaków w Ameryce** - jedna z pierwszych organizacji polskich emigrantów.

20 III 1892 - W Krakowie urodził się **Stefan Banach** (zm. 19451, wybitny matematyk, współtwórca matematycznej szkoły Lwowskiej, która wraz z tzw., szkołą warszawską wydzwigniła matematykę polską na jedno z czołowych miejsc w świecie w XX wieku; jeden z

twórców analizy funkcjonalnej.

23 III 1822 - W Zausznikach k. Tarnowa urodził się **Ignacy Łukasiewicz** Łada (zm. 18221, farmaceuta, pionier przemysłu naftowego w Europie, pierwszy skonstruował lampę naftową; założyciel pierwszej w świecie kopalni ropy naftowej pod Krosnem.

23 III 1891 - W Detroit (USA) zmarł **Leopold Bonawentura Moczygęba** (ur. 18251, franciszkanin, pierwszy proboszcz parafii polskiej w miejscowości Panna Maria, założyciel kilku kościołów dla emigracji polskiej, jeden z fundatorów polskiego seminarium duchownego w Detroit.

24 III 1794 - **Wybuch Powstania Kościuszkowskiego** - ogłoszenie Aktu Powstania i przysięga Tadeusza Kościuszki.

24 III 1839 - **Otwarcie Biblioteki Polskiej w Paryżu.**

29 III 1937 - W Lozannie zmarł **Karol Szymanowski** (ur. 1882), wybitny polski kompozytor o światowej sławie, twórca nowoczesnego polskiego stylu narodowego, autor licznych koncertów, symfonii, oper, baletu.

30 III 1857 - W Podhajcach pod Luckiem urodziła się **Gabriela Zapolska** (zm. 19211, powieściopisarka, nowelistka, autorka dramatów: Ich czworo, Kaśka Kariatyda, Moralność pani Dulskiej, Żabusia.

30 III 1940 - Najdłużej walcząca **jednostka Armii Polskiej pod dowództwem majora „Hubala” Henryka Dobrzańskiego** stoczyła zwycięską walkę z hitlerowcami pod Huciskiem.

Obchody Dnia Pułaskiego w Muzeum Polskim w Ameryce

Chicago, IL

W poniedziałek 5 marca 2007 r. w Muzeum Polskim w Ameryce odbyły się uroczystości z okazji obchodów Dnia polskiego bohatera Stanów Zjednoczonych Kazimierza Pułaskiego. W czasie uroczystości przemówienia wygłosili przedstawiciele urzędów stanowych, miejskich i powiatowych, przedstawiciele duchowieństwa i organizacji polonijnych. W części oficjalnej złożony został również wieniec pod obrazem Stefana Batowskiego „Pułaski pod Savannah”.

Specjalnym gościem tegorocznych uroczystości był także pisarz Dirk Wales, autor książki „Twice Hero”, książki o życiu i walce dwóch polskich bohaterów Wojny Rewolucyjnej Kazimierza Pułaskim i Tadeuszu Kościuszcze. Publikacja jest do nabycia wraz z autografem autora w czasie uroczystości.

Rok 2007 to rok dla muzeum Polskiego w Ameryce Jubileu-szowy.(1937-2007).

Już od siedemdziesięciu lat Muzeum Polskie w Ameryce, instytucja nieochodowa o ostatusie 501(c), zajmuje się gromadzeniem i przecho-wywaniem artystycznego, kulturalnego, historycznego i literackiego dziedzictwa Polaków w Ameryce.

Tegoroczne obchody Dnia Pułaskiego rozpoczęły akcję pozyskiwania członkostwa dla Muzeum na rok 2007.

Apelujemy do wszystkich Polaków i Amerykanów polskiego pochodzenia, aby poprzez wykupienie członkostwa tej jedynej tego typu w Ameryce instytucji wspierali działalność Muzeum i w ten sposób pomogli ocalić i kultywować polskie dziedzictwo w Ameryce.

Opłata za członkostwo indywidualne wynosi tylko \$25 rocznie, a rodzinne \$65 rocznie. Aplikacje członkowskie są dostępne w muzeum i bibliotece oraz na stronie internetowej pod adresem <http://pma.prcua.org/memberspl.html>. Dodatkowe informacje w sprawie członkostwa możecie Państwo uzyskać pod numerem tel. 773-384-3352 wew. 101.

Polskie wiosenne



Obrzędy i tradycje

Świętowanie wiosenne rozpoczynało się Wielkim Postem i Wielkanocą, a kończyło w dzień św. Jana. Wiosna przynosiła nadzieję na nowe życie - należało się o nie troszczyć i otoczyć je opieką. Powracał czas pracy na roli. Trzeba było przygotować jego nadejście i wszelkimi sposobami zapewnić urodzaj. Rozpoczynając wiosenną orkę, gospodarz podkładał pod pierwszą skibę palmę albo ziele poświęcone w poprzednim roku. Bociany Powinny powrócić do swoich gniazd najpóźniej na święto Zwiastowania Pańskiego w marcu, które zwano także świętem Matki Boskiej Zagrzewnej, Ożywiającej albo Roztwornej (ponieważ „otwierała” ziemię). Jeśli nie pojawiły się do tego dnia, zapowiadał się nieurodzajny rok. Ptaki to darzono szacunkiem, a w symbolicznie chrześcijańskiej łączono je z takimi cnotami, jak: pobożność, czujność, rozważa, niewinność, wierność. Ten, kto pierwszy zobaczył przylatującego bociana, miał zapewnione szczęście; lecz jeśli ptak się także puste gniazdo, ominięte przez powracające ptaki. Zabicie bociana, podobnie jak innych ptaków, uważano za grzech śmiertelny. nie sprzyjała rozpoczęciu prac w polu, ale starano się uczynić to, choćby symbolicznie, w Wielkim Tygodniu. Pierwsze wiosenne wypędzanie bydła (a czyniły to gospodynie) odbywało się wspólnie dla całej wsi, zazwyczaj w dzień św. Wojciecha i św. Jerzego (23 kwietnia). Miało ono charakter obrzędowy aby ochronić zwierzęta przed złymi mocami, kładziono pod progiem obory palmę wielkanocną, jajko, sól, siekiere, nóż, kosę albo sierp, okadzano je dymem z ogniska, w którym płonęły palmy wielkanocne i wianki poświęcone podczas ostatnich uroczystości Bożego Ciała i Matki Boskiej Zielnej (15 sierpnia). Kredą poświęconą na Trzech Króli rysowano krowom znak krzyża na

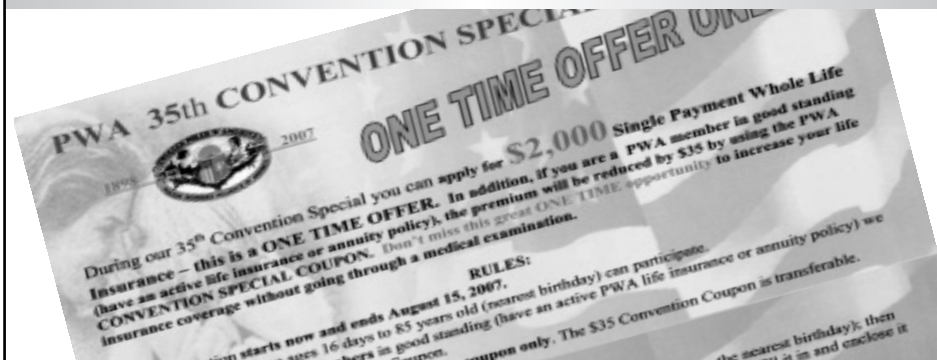
rogach, aby czarownica nie odebrała im mleka. W południowej Polsce podczas pierwszego wypędzania bydła na pastwisko oblewano pasterza wodą, a zdarzało się, że i krowy. Ptaki powracające z nieznanymi, dalekich stron były najbardziej oczekiwanymi zwiastunami wiosny Powszechnie sądzono, iż skowronki i jaskółki wybierają na swoje zimowe leża miejsca budzące niepokój oraz - w niektórych porach roku i dnia - niebezpieczne dla człowieka. Wierzono, że skowronki zimują w polu pod miedzą, a jaskółki w stawach i jeziorach. Niektórzy utrzymywali wręcz, iż widzieli je śpiące pod lodem, złączone niczym sznur korali. Ten, kto pierwszy zobaczył przylatującą jaskółkę, miał zapewnione powodzenie w życiu, ale ciekawski, podpatrujący ptaka wlatującego do gniazda, mógł stracić wzrok. Wyrządzenie krzywdy jaskółce, nie mówiąc już o jej zabiciu, groziło srogimi karami w postaci różnych dolegliwości i chorób.

Marzanna, Marzaniok (od słów: „mor”, „mara”, „zmora”), Śmierć, Śmierztecka, Śmirtka, Śmiercicha - to różne określenia, jakie nadawano kukle Marzanny Stanowiła uosobienie zimy i śmierci. Wyprowadzenie jej poza granice wsi i utopienie lub spalenie było konieczne, aby przywołać wiosnę. Obrzędu dopełniano w czwartą niedzielę Wielkiego Postu, zwaną Białą, Czarną albo Śmirtelną. Począwszy od XIX wieku, zwyczaj ten stopniowo zmieniał się w zabawę, w której brały udział przede wszystkim dzieci i młodzież. Współcześnie łączymy go z początkiem kalendarzowej wiosny (21 marca), kiedy to uczniowie, topią Marzannę.

Rysunek w „New Yorkerze” obrazil Polaków

Rysunek, opublikowany w numerze prestiżowego czasopisma z 19 lutego, przedstawia dwoje dzieci na przystanku autobusowym; jedno z nich mówi do drugiego: „Moi rodzice nazwali mnie Zbigniew, bo byli pijani”. Przeciwno rysunkowi zaprotestowali działacze Kongresu Polonii Amerykańskiej. Prezes waszyngtońskiego oddziału KPA Tadeusz Mirecki powiedział PAP: *„Nie zamieszczono by rysunku z podpisem, w którym zamiast Zbigniewa byłby np. Barack, Kweisi, albo Itzhak”*. Zdaniem przedstawicieli Polonii, w mediach amerykańskich obowiązuje podwójna miara, tzn. wolno bezkarnie obrażać Polaków, ale nie Murzynów, Żydów, albo Latynosów.

Specjalna Oferta z okazji 35-go Walnego Sejmiku Związku Polek w Ameryce



Związek Polek w Ameryce oferuje specjalną promocję na

35-tą Konwencję - Sejm ZPWA

Detale w sekcji angielskiej Głosu Polek

Po więcej informacji prosimy dzwonić do Bogumity Padowski
na numer 1888-522-1898, wewn. 228; e-mailem: padowski@pwa.org

Prezydent Lech Kaczyński upublicznił raport o WSI

Raport z weryfikacji Wojskowych Służb Informacyjnych wskazuje na bardzo poważne nieprawidłowości w ich działaniu - ocenił w piątek prezydent Lech Kaczyński. Jak podkreślił, WSI starały się opanować handel bronią, sektor paliwowy i media. W ocenie prezydenta, WSI stanowiły zagrożenie dla demokracji, ale nie rządziły Polską. Lech Kaczyński upublicznił w piątek raport z weryfikacji WSI. Dokument jest dostępny na stronach internetowych Kancelarii Prezydenta (www.prezydent.pl). W ocenie prezydenta, raport „jest wynikiem ciężkiej pracy”, ale „nie jest jeszcze wynikiem całościowym”. Prezydent podkreślił, że raport „omawia działalność WSI w latach 90., wskazuje na bardzo poważne nieprawidłowości zaangażowania WSI w dziedziny życia, w które te służby nie powinny się angażować”. Oświadczył, że po roku 1990, u progu III RP, w administracji państwowej i aparacie handlu zagranicznego WSI dysponowały ponad 2,5 tys. współpracowników i oficerów służb. Jak dodał w raporcie znalazły się nazwiska tylko tych osób, których działania wykraczały poza zadania WSI. L.Kaczyński podkreślił jednocześnie, że nie ma mowy o ujawnianiu „jakichkolwiek aktywów” WSI poza granicami naszego kraju. Prezydent poinformował, że obydwaj jego poprzednicy są wymienieni w raporcie z weryfikacji WSI jako osoby,

których dotyczy „grzech pewnego zaniechania”, jeśli chodzi o zasadniczą reformę tych służb. „WSI generalnie były przychylniejsze ludziom z polskiej lewicy niż na odwrót, ale jak było trzeba, to także osoby z lewicy były przedmiotem różnego rodzaju działań” - zaznaczył prezydent. Jak podkreślił, w samym tekście raportu nazwisko prezydenta Lecha Wałęsy „w ogóle się nie pojawia”. Lech Kaczyński powiedział, że w orbicie zainteresowania WSI znalazł się prezydent Aleksander Kwaśniewski, który miał „wejść w drogę” ich interesom. L.Kaczyński mówił, że raport nie był dla niego „porażający”, gdyż nie miał najmniejszych wątpliwości, że WSI funkcjonują w Polsce poza tymi ramami, do których są przeznaczone. Jak podkreślił, jest przekonany, że „uda się ustalić jeszcze wiele nowych faktów” związanych z działalnością WSI. Jak oświadczył prezydent, nigdy nie formułował tezy, że WSI rządziły Polską. „To teza absurda, choćby z jednego punktu widzenia. Gdyby WSI rządziły Polską, to nie miałbym zaszczytu tutaj z państwem rozmawiać, jako prezydent RP” - powiedział. Podkreślił jednocześnie, że „WSI miały w kraju bardzo istotne wpływy, których mieć nie powinny”. Jak dodał, prezydent, organizacja działała „do wewnątrz”, dla samej siebie, a nie dla służby państwa. Zdaniem prezydenta, wpływy WSI stanowiły „zagrożenie i samo przez siebie zaprzeczenie demokracji”.

Wielkanocne przysmaki

Żurek

Składniki

1,5 szklanki dobrze ukwaszonego żytniego żurku, 4 ziemniaki, 30 dag cienkiej kiełbasy, kostka bulionu wołowego, pół szklanki gęstej úmietany, ząbek czosnku, łyżeczka vegety, łyżka majeranku, 2 listki laurowe, 2-3 ziarenka ziela angielskiego, sól, pieprz

Ziemniaki umyć, obrać, pokroić w kostkę, zalać 6-7 szklankami zimnej wody. Dodać bulion, pokrojoną w kawałki kiełbasę i gotować do momentu, aż ziemniaki będą miękkie.

Pod koniec gotowania dodać vegetę, roztarty z solą czosnek, listki, ziele i żurek precedzony przez niezbyt gęste sito. Przyprawić sol±, pieprzem, majerankiem. |mietanę

zahartować, mieszając z kilkoma łyżkami gorącego żuru, po czym dodać do zupy. Zagotować.

Żurek można podawać z częstkami jaj na twardo.

Paszтет z drobiu

Składniki

Kurczak (3 lbs), ½ lb dag wątróbek drobiowych, 4 oz pieczarek, 4 oz słoniny, włoszczyzna bez kapusty, 3 jaja, 2 czerstwe kajzerki, cebula, listek laurowy, pieprz, gałka muszkatałowa, kardamon, ziele angielskie, sól, bułka tarta i masło do wysmarowania formy

Sposób przyrządzenia

Umytego kurczaka włożyć z oczyszczoną włoszczyzną do rondla z zimną wodą. Ze słoniny odkroić kilka paseczków, resztę dodać do kurczaka. Włożyć listek laurowy, ziele angielskie. Gotować na małym ogniu, aż mięso będzie miękkie. Pieczarki i cebulę pokroić, podduścić w łyżce masła. Kajzerki namoczyć w zimnym wywarze. Ugotowanego kurczaka ostudzić, oddzielić mięso od kości.

Zemleż razem z namoczoną bułką, pieczarkami, wątróbką i słoniną, używając w maszynce sitka do pasztetów. Do otrzymanej masy dodać jaja, gałkę muszkatałową, kardamon, pieprz i sól. Bardzo dokładnie wyrobić masę. Podłużną foremkę wysmarować masłem, wysypać bułką tartą. Na dnie ułożyć kratkę z paseczków słoniny. Napełnić masą do 3/4 wysokości. Przykryć folią i piec w temperaturze 400 f ok. 60 min. Upieczony paszтет lekko ostudzić i wyjąć na deseczkę. Pokroić, gdy całkowicie wystygnie. Ułożone na półmisku plastry można zalać galaretą przygotowaną z wywaru.

Łosos w jarzynach

Składniki

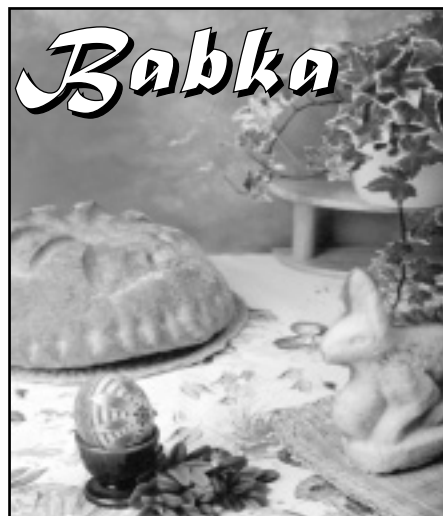
2 lbs łososia, 2 duże cebule, marchew, pietruszka, kawałek selera (ok. 2 oz), 5 łyżek białego wytrawnego wina, żółtko, 2 łyżki masła, łyżka mąki, estragon, cukier, sól

Sposób przyrządzenia

Rybę sprawić, umyć, pokroić w dzwonka, posolić i odstawić na 30 min w chłodne miejsce. Ze szkieletu i odciętych kawałków ryby oraz 2 szklanek wody z dodatkiem soli ugotować bulion i precedzić. Cebulę obrać, umyć, pokroić w piórka. Marchew, seler i pietruszkę obrać, umyć i pokroić w cienkie słupki. Rondel wysmarować łyżką masła, ułożyć warzywa, na nich rybę i zalać winem oraz bulionem. Posypać estragonem i gotować 20 min na małym ogniu. Z drugiej łyżki masła i mąki przygotować zasmażkę.

Z rondla zlać wywar, ostudzić i rozprowadzić nim zasmażkę, doprawić solą i cukrem. Gotować 10 min, potem zestawić z ognia i lekko ostudzić. Otrzymany sos wymieszać z żółtkiem i podgrzać. Rybę i warzywa wyłożyć na

półmisek, polać sosem. Podawać z sałatką z pomidorów i ziemniakami.



Składniki

½ lb mąki, 5 żółtek, nieco mniej niż pół szklanki cukru, pół szklanki mleka, 3oz masła, 3 oz drożdży, 3 oz rodzynek, łyżka spirytusu, esencja rumowa.

Lukier: 4 oz cukru pudru, sok z połowy cytryny, skórka pomarańczowa do dekoracji

Sposób przyrządzenia:

Masło zagotować z mlekiem. Wsypać mąkę, energicznie wymieszać ciasto. Wystudzić. Drożdże rozetrzeć z łyżką cukru, łyżką mąki i zostawić na kilka minut w ciepłym miejscu. Do zaparzonego ciasta dodawać po jednym żółtku, ciągle ucierając. Na koniec dodać drożdże, resztę cukru, rodzynek, kilka kropel esencji i spirytusu. Ciasto dobrze wyrobić, odstawić do wyrośnięcia na 20-25 minut, po czym znów wyrobić i jeszcze raz zostawić do wyrośnięcia. Wyłożyć do formy wysmarowanej tłuszczem, odczekać, aż podrośnie, i wstawić do piekarnika nagrzanego do 300 F. Upiec na złoty kolor. Cukier połączyć z sokiem, dodać łyżkę przegotowanej letniej wody i ucierać ok. 20 minut. Gotową babkę oblać lukrem, ozdobić skórką pomarańczową.

Mazurek czekoladowy

Składniki

Ciasto: 1/2lb mąki, 4 oz masła, 3 żółtka, łyżka úmietany, 2 łyżki cukru.

Polewa: 2 tabliczki mlecznej czekolady, pół szklanki skondensowanego mleka (niesłodzonego), 3 oz dag migdałów, 3 oz smażonej skórki pomarańczowej

Sposób przyrządzenia

Wszystkie składniki ciasta szybko zagnieść i wstawić na 2 godz. do lodówki. W nagrzanym do 400 F piekarniku upiec prostokątny placek na złoty kolor.

Czekoladę rozpuścić z mlekiem na niewielkim ogniu. Polać gotowy placek.

Migdały sparzyć, obrać ze skórki. Mazurek udekorować posiekaną skórką pomarańczową i migdałami.

Mus mandarynkowy

Składniki

2 szklanki úmietanki ., 6 mandarynek, 3/4 szklanki białego wytrawnego wina, 2 łyżki cukru pudru, 3 białka; do przybrania: 3 mandarynki, 2 łyżki startej gorzkiej czekolady

Sposób przyrządzenia

Mandarynki wyszorować namydloną szczoteczką, opłukać i osuszyć. Z dwóch mandarynek otrzeć skórę. Wszystkie mandarynki obrać ze skórki, zmiksować i przetrzeć przez sitko. Śmietankę z cukrem i skórką ubijać mikserem lub trzepaczką, stopniowo wlewając wino i przecier mandarynkowy. Z białek ubić sztywną pianę i delikatnie połączyć z kremem. Mus wstawić na 2 godz. do lodówki. Przed podaniem ponownie ubić, rozłożyć do kompotierek, przybrać częstkami mandarynek i posypać czekoladą.



*Z okazji nadchodzących Świąt Wielkanocnych
wszystkim Członkom, Państwa Rodzinom i bliskim
oraz całej Polonii
najserdeczniejsze życzenia zdrowia, szczęścia,
pomyślności, smacznego święconego i mokrego
Śmigusa Dyngusa, a przede wszystkim: radości
i spokoju w Święto Zmartwychwstania,
łącząc staropolskie:
Wesołego Alleluja!
składa Przydynt Virginia Sikora
wraz z całym Zarządem i Pracownikami
Związku Polek w Ameryce*



Święconka Grupy 693 i 388

Grupa 388, której Preseką jest Marta Klus i Grupa 693
z Prezeską Grażyną Migalą
serdecznie zapraszają

na tradycyjną „Święconkę”,
która odbędzie się
w sobotę, 24-go marca 2007
pod adresem 7400 W. Touhy
Ave w Chicago, IL.
Spotkanie rozpocznie się
o 12-iej w południe
prezentacją
zwyczajów związanych
ze Świątami Wielkanocnymi.



Pani Małgorzata Wasilewska pokaże jak
wykonywać pisanki, odbędzie się również

prezentacja kosza wielkanocnego i degustacja mazurków.
Tradycyjne Śniadanie Wielkanocne rozpocznie się o 1:30.

Wstęp bezpłatny, donacje mile widziane.

Po rezerwacji proszę telefonować do
Grażyny Migali 773-282-6600 lub 847-384-1211.

*Jaj przepięknie malowanych,
Świąt słonecznie roześmianych,
W poniedziałek dużo wody,
Zdrowia, szczęścia oraz zgody*

*Pomaleńku przez podwórze
idą sobie dzieci kurze
w kropki w ciapki, malowanki
bo to miały być pisanki*

*Niech bazy wierzbowe
słońcem zakwitają
Niech zdziwione kury
znoszą jajka kolorowe
Niech chłopcy za
dziewczynami ze
śmigusem biegają
A święta będą wesołe
pogodne i zdrowe.*

*Kiedy Wielka Noc nastanie
życzę Wam na
Zmartwychwstanie
dużo szczęścia i radości,
które niechaj zawsze gości
w dobrym sercu, w jasnej duszy
które wszystkie żale głuszy.*

*Niechaj wielkanocne życzenia,
nadziei i miłości,
przyniosą sercu zadowolenie
dzisiaj i w przyszłości.*

*Niech się w Smigus-Dyngus
woda na Was leje,
A zając przyniesie radość,
pokój i nadzieję.*