

GŁOS POLEK

POLISH WOMEN'S ALLIANCE OF AMERICA

FALL/WINTER 2015 NO. 3



Merry Christmas



Wesołych Świąt

2015-2016 PWA Scholarship Recipients • PWA Heritage Booklets
PWA Gift Cards • Polish Christmas Traditions, Carols, and Recipes
PWA Charitable & Educational Foundation Fundraiser

About Us and Our Newsletter

GŁOS POLEK Urzędowy Organ
ZWIĄZKU POLEK W AMERYCE
Wychodzi cztery razy w roku

THE POLISH WOMEN'S VOICE

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EDITORIAL OFFICE – REDAKCJA

6643 N. Northwest Hwy., 2nd Fl.
Chicago, Illinois, 60631
PHONE 847-384-1200
FAX 847-384-1494

Mary Mirecki Piergies, English Editor
Lidia Rozmus, Pol. Editor/Graphic Designer

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PWA HEADQUARTERS STAFF

Antoinette L. Trela - Secretary/Treasurer
Grace Dubowski - Policy Claims &
Transactions
Maria Folmer - Office Manager & Compliance
Wladyslawa Mutafchiev - Accounting
Bo Padowski - Insurance & Annuity Liaison
Lynda Ricciardi - Life Benefit Claims

CONTACT US

at
1-888-522-1898

DISTRICT PRESIDENTS

District I – Illinois & Florida

Lidia Z. Filus, 325 South Chester,
Park Ridge, IL 60068

District II – Western Pennsylvania

Maryann Watterson, 714 Flint Street,
Allison, PA 15101

District III – Indiana

Evelyn Lisek, 524 Hidden Oak Drive,
Hobart, IN 46342

District IV – New York & Erie, PA.

District V – Michigan

Mary Ann Nowak, 17397 Millar Rd.,
Clinton Township, MI 48036

District VI – Wisconsin

Diane M. Reeve, 1223 S. 10th St.,
Milwaukee, WI 53204

District VII – Ohio

Grazyna Buczek, 6920 Acres Drive,
Independence, OH 44131

District VIII – Massachusetts

Alvira C. Balut, 272 River Drive,
Hadley, MA 01035

District IX – Connecticut

Sophie Marshall, 650 South Elm Street,
Wallingford, CT 06492

District X – New Jersey, Eastern New York and Philadelphia

Josephine Kuklasinski, 371 Armstrong Ave.,
Jersey City, NJ 07305

District XI – Nebraska

Bernadette Vlock, 13586 Cedar St.,
Omaha, NE 68144

District XII – Maryland and Washington, DC

Kathleen Buleza, 638 Kingstone Road,
Baltimore, MD 21220

District XIII – California

Mary Anne Wilk, 10061 Riverside Dr. #806,
Toluca Lake CA, 91602

District XIV – Eastern Pennsylvania

Cheryl A. Hillard, 15 S. Godwin Avenue,
Kingston, PA 18704

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**Merry Christmas
and
Happy New Year
to all
Głos Polek readers!**

NEXT DEADLINES FOR "GŁOS POLEK"

Winter 2016 issue:
Deadline for articles is January 1

Spring 2016 issue:
Deadline for articles is April 1

HOLIDAY HOURS

PWA Offices will be closed
on the following days:

*December 23rd from 12 noon
December 24th and 25th
December 30th from 12 noon
December 31st and January 1st*

You can also contact us by email or visit www.pwaa.org

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

Secretary-Treasurer Antoinette L. Trela – secretarytreasurer@pwaa.org
Głos Polek Editors – editor@pwaa.org or mp@manning.com

*Patroness of
Polish Women's
Alliance
of America*



*Our Lady of
Częstochowa*



*The PWA emblem
depicts two women,
one in America and
one in Poland, extending
hands to one another
in a gesture of
friendship and
solidarity*

PWA Motto

*"The ideals of a woman
are the strength of
a nation"*

*Polish Women's Alliance
of America*

*A fraternal benefit society
serving the Polish
American community
since 1898*

www.pwaa.org

Dear Members and Friends,

Another year is drawing to a close – but not before we celebrate the two most beautiful holidays of the year – Thanksgiving and Christmas. There is so much to be grateful for, in spite of the many challenges and difficulties that we all face in our professional and private lives. We are fortunate to live in a country that is free, prosperous, and peaceful. We should also be grateful for our families, our friends, our health – and for our PWA. Please take time this holiday season to make a list of all the things you are thankful for, rather than a list of the things you wish for.

Christmas is a time of giving and sharing, and our special charitable project for a second year in a row is the Anawim Shelter in Chicago. They are currently building a Women's Homeless Shelter and we appeal to our membership to support this worthwhile cause. Please see an update on the work at the Shelter on page 8 and please send in your donations to the PWA Charitable & Educational Foundation.

There are other ways you can help raise funds for PWA and its many fraternal, educational, and charitable activities. The PWA Gift Card Program (pages 9 and 10) is an excellent way to help support our organization. Please be sure to order PWA Gift Cards for all of your Christmas shopping and gift-giving needs this holiday season. You help PWA with every Gift Card you buy! We are also happy to offer our PWA Heritage Booklets for sale (page 7) and Opłatki as well (page 5).

In this issue of *Głos Polek*, we are listing all of our Regular PWA College Scholarship Recipients for the 2015-2016 academic year, as well as our 2015 High School Award Recipients. We would like to congratulate our young scholars and wish them every success as they pursue their dreams. At the same time, we would like to thank all members who support our Scholarship Programs year after year. Bóg zapłać for your generosity and kindness.

Dear Members, we would like to wish all of you and your families and friends a very Happy Thanksgiving and a Blessed and Joyful Christmas, as well as a Prosperous and Healthy New Year! May the Christ Child raise his little hand and bless us all.



District XIV Holds Scholarship Breakfast



Polish Women's Alliance of America, District XIV, Councils 40 and 44, held its annual Scholarship Breakfast on Saturday, July 25, 2015, at King's College in Wilkes-Barre, PA. The Polish Women's Alliance prides itself on a strong commitment to preserving Polish heritage and culture, while encouraging future generations to pursue excellence through education.

Every year the PWA presents scholarships to students who are members of the organization and satisfy the scholarship requirements. This year, scholarships were presented to five students from Wilkes-Barre Council 40: Marissa Durako, Michael Prociak, Anna Borinski, Michael Borinski, and Thomas Rominski, and three students from Scranton Council 44: Brianna Zawacki, Victoria Zawacki, and Cheryl Limer.

Shown from left to right are: Bernardine Regis, President, PWA Council 40; Scholarship recipients: Thomas Rominski, son of Mr. & Mrs. Paul Rominski of Morris Plains, New Jersey; Marissa Durako, daughter of Drew & Ann Marie Durako of Laflin; Victoria Zawacki and Brianna Zawacki, daughters of Gregory & Lori Zawacki of Old Forge; Dorothy Talipski, President OF Council 44; and Cheryl Hillard, President of PWA District XIV.

POLISH AMERICAN HERITAGE MONTH CELEBRATION



Northeastern Illinois University in Chicago held a special observance of Polish American Heritage Month on November 6, 2015. PWA officers, National Director Czeslawa Kolak and District I President Lidia Filus, were among the organizers of the event. The observance is an annual affair that is well-attended and that celebrates many facets of our Polish heritage and honors both organizations and individuals who are devoted to the promotion of Polish culture, language, and traditions.

Photo by Jim Kolak

MAY CROWNING IN COUNCIL 40



Polish Women's Alliance of America, Council 40, Wilkes-Barre, PA, held its annual May Crowning and Festival at King's College Chapel, on Thursday, May 14, 2015. As part of the celebration, Paige Zaleppa was crowned Miss Polish Women's Alliance of America. Paige was crowned by Lindsey Lacomis, the former Miss Polish Women's Alliance. Joanne Jones led the group in a prayer service during which Paige crowned the Blessed Mother. A reception was held for members of the Polish Women's Alliance following the ceremony. Paige Zaleppa is the daughter of Patricia and William Zaleppa of Mountain Top. She was a senior at Crestwood High School at the time of the Crowning.

Catholic League Polonia Summit



The Catholic League for Assistance to Poland and Polonia (Liga Katolicka) organized a meeting of representatives of Polish American organizations on Sunday, October 11, 2015, at the Polish Museum of America in Chicago. Auxiliary Bishop of Chicago Andrew Wypych is the National Executive Director of the Catholic League, and he celebrated Mass prior to the meeting. PWA was represented at the Summit by National Director Czeslawa Kolak and District I President Lidia Filus, both in photo above with Bishop Wypych.

Photo by Jim Kolak

CALENDAR OF EVENTS

Tuesday, November 17

Council 3 Meeting will take place at 12 noon at the Ford Community and Performing Arts Center, East Entrance (Senior Center Entrance), 15801 Michigan Ave., Dearborn, MI. All members are invited to attend! For more information, please call Judy Szelc, Council President, at 313-843-6775.

Saturday, December 19

District III hosts their annual Wigilia - Christmas Meal at the Carmelite Banquet Hall, 1628 Ridge Road, Munster, IN. Entry is at noon and dinner will be served at 1 p.m. Tickets are \$35 per person; half price for children ages 5 to 11; children age 12 and up are regular price. All members, families, and friends are cordially invited to join us in the celebration of this beautiful Polish custom. Reservation deadline is December 14th. Please make checks payable to Polish Women's Alliance - District 3 (PWA - D3) and mail to Delphine Huneycutt, 2371 Deerpath Drive, #308, Schererville, IN 46375. Contact: Delphine Huneycutt at (cell) 219-218-4420.

Monday, December 28

Group 693 Annual Meeting and Christmas Party, 6060 N. Kostner Ave., Chicago, IL, at 6 p.m. All members are cordially invited. Refreshments will be served. Contact President Grazyna Migala for reservations at 773-282-6600.

Saturday, January 9

District I Oplatek this year will be hosted by Group 821 together with the Council of Educators of Polonia and will be held at the Polish Highlanders, 4808 S. Archer Ave., Chicago, IL 60632. Cost is \$35 per person, \$17 for children under 12. RSVP by January 5. Checks payable to PWA Group 821 should be mailed to Lidia Filus at 325 S. Chester, Park Ridge, IL 60068. For more info call 847-698-0250.

**Watch for the Remkus-Sochacki
Scholarship Application Period
February 1 - March 15, 2016**

Credit Card Payments

Polish Women's Alliance of America
now accepts the following credit cards:
Visa, MasterCard, and Discover

Please call the Secretary-Treasurer's office at
1-847-384-1206 if you would like to pay your
insurance premiums or purchase promotional
items using your credit card.



OPLATKI - CHRISTMAS WAFERS **Order by December 11th for Christmas Delivery**

Order your Oplatki/Christmas Wafers by December 10th for Christmas delivery. You can send in your order by email to vpres@pwaa.org or you can mail in the coupon below. Each packet (price per packet is \$2.00) includes four wafers that are 6 1/4 inches by 3 1/4 inches. Three of the wafers are white and one is pink. Please make your check payable to the PWA Charitable & Educational Foundation and please add the appropriate shipping and handling charges for the number of packets ordered.

Name _____

Address _____

City _____ State _____ Zip _____

Telephone _____ Email _____

Number of packets _____ at \$2.00 each = \$ _____

Plus S+H (see below): \$ _____

Total enclosed: \$ _____

Make checks payable to:

PWA Charitable & Educational Foundation

Mail order form and check to:

PWA Charitable & Educational Foundation

6643 N. Northwest Highway, 2nd FL; Chicago, IL 60631

Questions? Call 888-522-1898.

S+H Charges:

1-3 Packets - \$ 2.25

4-7 Packets - \$ 2.75

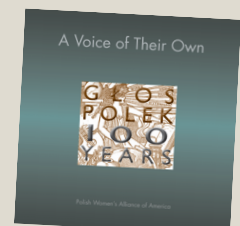
8-10 Packets - \$ 3.25

Over 10 Packets - \$ 5.00

A VOICE OF THEIR OWN The 100th Anniversary of a Polish Women's Newspaper

Every PWA family should own a copy of this special catalogue, published on the occasion of the Centennial Exhibition of *Głos Polek*, the publication of Polish Women's Alliance of America, 1910-2010. The catalogue features the history of PWA and of its publication, showcasing the interests and causes of the organization for over 100 years of its existence.

You can order the catalogue by sending an email to pwaa@pwaa.org or by calling 1-888-522-1898. Cost is \$15 including postage. Order your copy today!



Lira Ensemble 2015 Holiday Performances in Cleveland, Detroit, and Chicago

**Joyous Jubilee:
50 Years of Polish Carols, Song, and Dance**



The 50th Anniversary Program in Chicago will feature internationally acclaimed jazz singer Grazyna Auguscik who will perform her original interpretations of Polish carols together with the Lira Singers and Lira Symphony. Do not miss this wonderful celebration of Polish Christmas traditions and carols.

Many members of the Lira Ensemble
are members of PWA.
Please support their Anniversary Christmas
Concerts in all three cities!

Cleveland: Saturday, November 28, 2015, 8 PM, at the Connor Palace Theater on Playhouse Square.

Tickets: \$25 to \$55, with half price for children to age 16.
Purchase tickets from Lira at (800) 547-LIRA, the Connor Palace box office at (216) 241-6000, or online.

Detroit: Sunday, November 29, 2015, 3 PM, at the Macomb Center for the Performing Arts.

Tickets: \$30 to \$55, with half price for children to age 16.
Purchase tickets from Lira at (800) 547-LIRA, the Macomb Center box office at (586) 286-2222, or online.

Chicago: Sunday, December 13, 2015, 3 PM, at St. Mary of the Angels Church, 1850 N. Hermitage Ave.

Tickets: \$35 for adults, two children to age 16 are free with each adult ticket. Purchase tickets at the door, from Lira at (800) 547-LIRA, (773) 508-7040, or online.

Please call the Lira office when ordering children's tickets.
To purchase tickets online, go to www.liraensemble.org

Need Christmas Gift Ideas?

Go to Lira's online store to order CDs of Polish Christmas Carols. These are great to have for your own family, or to give as Christmas gifts. Go to www.liraensemble.org/store

PWA BOOK CLUB

Our Book Club selection for this quarter is *Swans Are Fat Too* by Michelle Granas, who is a writer and translator living in Warsaw. Her novels include *Zaremba, or Love and the Rule of Law* and *Amadea: One Spring in France*. As a translator, she has prepared texts for many international organizations, EU bodies, Nobel laureates, presidents, as well as prime ministers. Among other works, she has translated Eliza Orzeszkowa's classic, *On the Niemen*.



Swans Are Fat Too is currently Amazon's No. 1 Best Seller in Eastern European Literature and is included in the Top 100 Books in World Literature and Women's Fiction. The novel contains a history of Poland in a nutshell and is about seeing beyond conventions. You are sure to fall in love with Hania, the book's heroine, as she learns about her country's past and her own present.

Here is a synopsis: Natalia Lanska, formidable Polish pianist, is dead. No one is really sorrowing, except maybe her granddaughter Hania, whose own career as a concert artist never took off due to a terrible weight problem. Feeling unwanted, Hania arrives in Warsaw for the funeral hoping for a warm welcome from her relatives. Instead, they saddle her with their appalling children, decamp, and refuse to return. Hania's situation is at first improved and then complicated when a neighbor—the very correct, very austere descendant of an old Polish family—asks her to proofread an amateur history project. Hania sets to work with a will, and Pan Doctor Prince Konstanty Radzimowski is surprised when his ideas get more editing than he bargained for. Typing pages of the past, rediscovering her native city, and playing the piano all contribute to taking Hania's mind off her problems, but can't change her awareness that the children need help and that her growing attachment to her employer will only give her pain. The summer Hania spends between love, hostility, and the weight of history tests her resourcefulness, but her fresh ideas and readiness to carry on brighten the lives of her new acquaintances. Still, no one, least of all Hania herself, expects that her beautiful qualities will make Konstanty forget her figure and other excess baggage.

Please send comments and reviews to pwaa@pwaa.org and we will be happy to publish them on our website. Be sure to add "PWA Book Club" to the subject line of your email.

To order the book, go to http://www.amazon.com/Swans-Are-Fat-Michelle-Granas/dp/0988859289/ref=sr_1_1?ie=UTF8&qid=1446844065&sr=8-1&keywords=swans+are+fat+too

PWA POLISH HERITAGE SERIES

**Explore your Polish heritage
with these beautiful booklets!**

An important part of the mission of Polish Women's Alliance of America is to preserve our Polish language, culture, and heritage — and we have been doing that for over 116 years. In recent years we have published seven booklets in the *PWA Polish Heritage Series* that we are happy and proud to offer for sale to you now. The booklets will be a welcome addition to your family library and will also make great gifts for any occasion. You can purchase the set of seven booklets for \$20, including postage. As more booklets are published, you will be able to order them individually for \$3/each plus postage.

Set of seven booklets includes:

- Christmas in Poland
- Easter in Poland
- Poland's Nobel Prize Laureates
- Famous Polish Women
- Poland's Historic Cities
- History of Polish Women's Alliance of America
- Polish Composers

Please mail in the order form below or you can send an email with your order to pwaa@pwaa.org. Please add "Heritage Series" to the subject line. Make checks payable to Polish Women's Alliance of America.

PWA HERITAGE SERIES ORDER FORM

Name _____

Address _____

City _____ State _____

Zip _____

Phone No _____

Email _____

Please send _____ sets of 7 booklets (at \$20 per set, including postage), to the address above.

Total enclosed: \$ _____

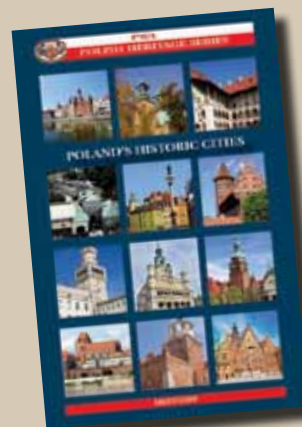
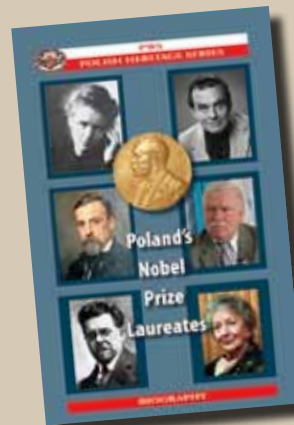
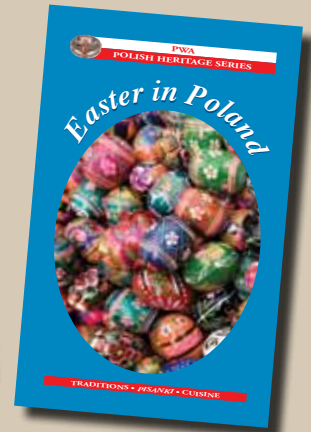
Send order form and check to:

Polish Women's Alliance - Heritage Series

6643 N. Northwest Hwy, 2nd Fl, Chicago, IL 60631-1360

or order via email sent to pwaa@pwaa.org

or call 847-384-1206 to order by phone and pay by credit card



**Coming soon:
Polish Traditions:
A Journey through
the Calendar Year**



Basement had to be dug 12 inches deeper per building code. The digging was done manually. All plumbing has to be in place for inspection before cement is poured.



Structural beams and floor were laid before insulation and dry wall can go up.



First new window installed on upper level.



Three of the volunteers taking a much deserved lunch break, enjoying food that was donated by a local establishment.



Update on the Anawim Shelter for Women Project

Work is steadily progressing on the interior and exterior renovations for the Anawim Women's Shelter (a 501 (c) 3 Not For Profit) located in the Humboldt Park area in Chicago, IL, thanks to the ongoing support from the Polish-American community and other generous individuals and businesses here in Illinois and beyond.

Most of the labor, including the architect, general contractor, tradesmen, and other workers have pledged their services pro bono. In addition, residents of the Anawim Men's Shelter located on the grounds of Holy Trinity Mission Church, also in Chicago, are providing their labor, in appreciation for the assistance and shelter that they have been given, in their time of need.

Currently, the plumbing is being put into place so that the cement can be poured for the lower level floor, after which all electrical and HVAC work will be completed. Beams are being put into place on all three levels, after which insulation and dry wall will be installed. New windows that were purchased at a greatly reduced price, due to a generous donation are being delivered in the coming weeks. While there is still much work ahead, the progress being made on a weekly basis brings this much-needed project closer to becoming a reality. Completion is anticipated by mid-2016.

Part of the criteria for being considered a resident of the shelter is that the women must be actively participating in a substance-abuse program, or have successfully completed a program, but now need help and/or a safe place to stay while they get back on their feet. As with the men's shelter, those who are able to hold down either part-time or full-time work must contribute something back to Anawim. Those who are not able to work are assigned duties within the shelter, including rotations of cooking, cleaning, and other duties. Everyone is expected to give back in some way for the help they receive.

The PWA Charitable & Educational Foundation is again proud to offer our support to the Anawim Women's Shelter project this holiday season, but we need your help. Earlier this year, through the generous donations made to the PWA Charitable & Educational Foundation – Anawim Project, we presented Teresa Mirabella, President of the Anawim with a check in the amount of \$ 5000. This Christmas season, we would like to surpass that amount.

We ask for your generosity to assist those less fortunate within Polonia. Donations to the PWA Charitable & Educational Foundation (a 501 (c) 3 Not For Profit) are tax-deductible to the extent allowed by law. If you are able to participate in this fundraiser, please complete the form below and return with your check. Thank You and God Bless You!

ANAWIM SHELTER PROJECT DONATION FORM

Polish Women's Alliance of America Charitable & Educational Foundation

Enclosed please find my donation to the Anawim Shelter Project for \$ _____

Name _____

Address _____

City _____ State _____ Zip _____

Phone No. _____ Email _____

Make check payable to: PWA Charitable & Educational Foundation
Mail to: PWA Charitable & Educational Foundation, P.O. Box 1196, Park Ridge, IL 60068



Polish Women's Alliance Gift Card Program

Use PWA Gift Cards to Help Raise Funds for PWA!



Christmas is just around the corner! Consider using PWA Gift Cards for all your shopping and gift-giving needs this holiday season. You can also use them at some of your favorite restaurants. Gift Cards are the perfect gifts for any occasion, and everyone knows that the best gifts come in small packages! And you will support PWA's fraternal and charitable activities with every Gift Card that you purchase.



You can order your Gift Cards either by using the Order Form on page 10 and mailing it to PWA with your check, or you can order online. Many additional retailer Gift Cards and denominations are available for purchase through PWA. For a complete list or to order online, go to our website, click on the Gift Card Program link on the Home Page, and order your Gift Cards online.



Be sure to use PWA's enrollment code 4ABBLL873219L.



Website: www.pwaa.org
Questions: Call 888-522-1898 ext 206



ORDERING INFORMATION

PWA Account # 4ABBLL873219L

Number of Gift Cards ordered _____

Total Amount enclosed \$ _____

Make checks payable to:

Polish Women's Alliance of America

Mail check and order form to:

Polish Women's Alliance of America/Gift Cards
6643 N. Northwest Hwy., 2nd Fl, Chicago, IL 60631

Gift Cards will be mailed once a month on or around the 22nd of each month. Allow 5 business days for your order and check to arrive at PWA on or before the 10th of December for Christmas delivery. You can also go to www.pwaa.org to order Gift Cards or to download Order Forms.

MAILING INFORMATION

Please send my Gift Cards to:

Name _____

Address _____

City _____

State _____ Zip _____

Phone No. _____

E-mail _____

Fundraiser/Gift Card Program

FAMILY ORDER FORM POLISH WOMEN'S ALLIANCE OF AMERICA

Use PWA Account # 4ABBLL873219L

Thank you for ordering your Gift Cards through our PWA fundraising account.
Your purchase assists with the funding of many of our fraternal programs and activities for all ages.
Your Order Coordinator is Antoinette L. Trela.

Name	Customer #
Check #	Order Date

Product	QTY	Total	Product	QTY	Total	Product	QTY	Total
Ace Hardware \$25.00		\$	Home Depot \$100.00		\$	Randalls \$100.00		\$
Albertsons \$25.00		\$	Home Depot \$25.00		\$	Randalls \$25.00		\$
Amazon.com \$25.00		\$	HomeGoods \$25.00		\$	Red Lobster \$25.00		\$
AMC Theatres \$25.00		\$	iTunes® \$15.00		\$	Regal Entertainment Group \$25.00		\$
Applebee's \$25.00		\$	J. Crew \$25.00		\$	Rocky Mountain \$10.00		\$
Babies-R-Us \$20.00		\$	J. Jill \$25.00		\$	Ross Dress for Less \$25.00		\$
Bahama Breeze \$25.00		\$	JCPenney \$25.00		\$	Ruby Tuesday \$25.00		\$
Baja Fresh \$25.00		\$	Jewel-Osco \$100.00		\$	Ruth's Chris Steak House \$50.00		\$
B. Republic \$ 25.00		\$	Jewel-Osco \$25.00		\$	Safeway \$100.00		\$
Bass Pro Shops \$25.00		\$	Jiffy Lube \$30.00		\$	Safeway \$25.00		\$
B B & Beyond \$25.00		\$	Jo-Ann Fabrics \$25.00		\$	Sally Beauty Supply \$25.00		\$
Bergner's \$25.00		\$	Kmart \$25.00		\$	Sam's Club \$100.00		\$
Best Buy \$25.00		\$	Kohl's \$25.00		\$	Sam's Club \$25.00		\$
Bloomingdale's \$25.00		\$	Landry's Seafood \$25.00		\$	Sephora \$20.00		\$
Boston Store \$25.00		\$	Lands' End \$25.00		\$	Shaw's Crab House \$25.00		\$
Buca di Beppo \$25.00		\$	Lettuce Entertain You Restaurants \$25.00		\$	Sports Authority \$100.00		\$
Cabela's \$25.00		\$	Limited \$25.00		\$	Sports Authority \$25.00		\$
Carson's \$ 25.00		\$	Loews Cineplex \$25.00		\$	Staples \$25.00		\$
Children's Place \$25.00		\$	Lord & Taylor \$25.00		\$	Starbucks \$10.00		\$
Chili's Grill \$25.00		\$	Lou Malnati's Pizzeria \$10.00		\$	Starbucks \$25.00		\$
Chipotle \$10.00		\$	Lowe's \$100.00		\$	Subway \$10.00		\$
Claim Jumper \$25.00		\$	Macaroni Grill \$25.00		\$	T.J. Maxx \$100.00		\$
Claire's \$10.00		\$	Macy's \$100.00		\$	T.J. Maxx \$25.00		\$
Container Store \$25.00		\$	Macy's \$25.00		\$	Taco Bell \$10.00		\$
Crate and Barrel \$25.00		\$	Maggiano's Little Italy \$25.00		\$	Talbots \$25.00		\$
Cub Foods \$25.00		\$	Marathon \$25.00		\$	Target \$25.00		\$
CVS/pharmacy \$25.00		\$	Meijer (not AK and HI) \$100.00		\$	TGI Friday's \$25.00		\$
Darden Group \$25.00		\$	Men's Wearhouse \$25.00		\$	Toys-R-Us \$20.00		\$
Dave & Buster's \$25.00		\$	Menards \$100.00		\$	ULTA \$25.00		\$
Dick's Sporting \$25.00		\$	Menards \$25.00		\$	Vons \$25.00		\$
Dillard's \$25.00		\$	Michaels \$25.00		\$	Walgreens \$25.00		\$
Disney \$ 15.00		\$	Neiman Marcus \$50.00		\$	Walmart \$25.00		\$
Disney \$ 25.00		\$	Office Depot \$25.00		\$	Whole Foods Market \$100.00		\$
Domino's Pizza \$10.00		\$	Office Max \$25.00		\$	Whole Foods Market \$25.00		\$
Dressbarn \$25.00		\$	Old Country Buffet \$25.00		\$	Wildfire \$25.00		\$
DSW \$25.00		\$	Old Navy \$25.00		\$	Williams-Sonoma \$100.00		\$
Dunkin' Donuts \$10.00		\$	Olga's Kitchen \$20.00		\$	Williams-Sonoma \$25.00		\$
EB Games \$25.00		\$	Olive Garden \$25.00		\$	Yard House Restaurants \$25.00		\$
Express \$25.00		\$	Omaha Steaks \$25.00		\$	Zappos.com \$25.00		\$
Foot Locker \$25.00		\$	P.F. Chang's China Bistro \$25.00		\$			
GameStop \$25.00		\$	Panera Bread \$25.00		\$			
Gander Mountain \$25.00		\$	PetSmart \$25.00		\$			
Gap \$25.00		\$	Pottery Barn \$100.00		\$			
GFS Market \$25.00		\$	Pottery Barn \$25.00		\$			
Hard Rock Cafe \$25.00		\$	Rainforest Cafe \$25.00		\$			

Return the Order Form with
the coupon on page 9.



Grandma reads, Grandma teaches ... Babcia czyta, babcia uczy ...

Grandmothers are very special people in our lives. They tell us stories, give us hugs and cookies, they read to us, and teach us how to pray and laugh and be kind. And they are the ones who keep the history of our families and of our heritage alive for future generations. Below, the most beloved of all Polish Christmas carols, a lullaby to Baby Jesus, that many of us learned from our Grandmas, our Busias, our Babcias ...

Hush, Baby Jesus

Hush Baby Jesus, my little pearl,
Hush my favorite little delight.
Hush Baby Jesus, hush, hush.
And you lovely mother, comfort him as he cries.

Close your little eyelids, tired of weeping,
Comfort the little lips, tired from sobbing.
Hush Baby Jesus, hush, hush.
And you lovely mother, comfort him as he cries.

Hush, our beautiful angel,
Hush, our graceful little flower of the world.
Hush Baby Jesus, hush, hush.
And you lovely mother, comfort him as he cries.



Lulajże Jezuniu

Lulajże Jezuniu, moja Perełko,
Lulaj ulubione me Pieścidełko.
Lulajże Jezuniu, lulaj, że lulaj
A ty go matulu w płaczu utulaj.

Zamknijże znużone płaczem powieczki,
Utulże zemdlone łkaniem usteczki.
Lulajże Jezuniu, lulaj, że lulaj
A ty go matulu w płaczu utulaj.

Lulajże, piękniuchny nasz aniołeczku,
Lulajże wdzięczniuchny świata kwiateczku.
Lulajże Jezuniu, lulaj, że lulaj
A ty go matulu w płaczu utulaj.

St. Nicholas Day – Dzień św. Mikołaja



December 6th is St. Nicholas day – *Dzień Świętego Mikołaja* – a special day for children in many European countries, including Poland. Someone in the family would be selected to represent St. Nicholas and he was often driven in a sleigh to visit homes in a Polish village. He was dressed in a white or red robe, wearing a tall headpiece much like a bishop's miter, a long white flowing beard, and in his hand he held a shepherd's staff. He rebuked naughty children and praised the well-behaved ones, listening to them as they recited their catechism and prayers. Then he passed around heart-shaped *pierniki* (gingerbread cookies), holy pictures, and big red apples or shiny oranges, which he produced magically from under his cloak. When St. Nicholas could not make the visit personally, his gifts were placed under the children's pillows during the night. This tradition continues today, and lucky Polish children receive gifts on December 6th, as well as on December 24th.

Send us a photo of your Christmas Tree!

The Polish word for Christmas tree is *choinka* (pronounced ho een ka). Send us photos of your choinka to pwa@pwa.org and we will be happy to post them on our website during the month of December. Please be sure to include your name, age, PWA Group number if you know it, and your city and state.

Merry Christmas to all! Wesółych Świąt!

Polish Women's Alliance of America Congratulates its 2015 – 2016 Regular College Scholarship Recipients

District I

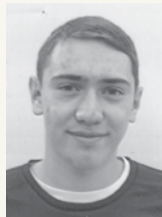
**Illinois
&
Florida**



Julia Szumny
Gr 211 Cl 27
U of I Champ.-Urbana



Matthew Szmurlo
Gr 440 Cl 27
Iowa State University



Matthew Stadnicki
Gr 211 Cl 27
Northwestern Univ.



Dirk Vander Noot
Gr 211 Cl 27
De Paul University



Evan Hargreaves
Gr 61 Cl 9
Univ. of Washington



Joseph Cashman
Gr 819 Cl 9
Univ. of Colorado



District II Western PA



Lucas Beaver
Gr 182 Cl 2
Duquesne University

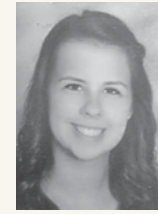


Katherine Wierzbowski
Gr 182 Cl 2
Purdue University

District III Indiana



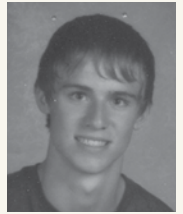
Michael Taglienti
Gr 132 Cl 21
Univ. of Rhode Island



Carolyn Taglienti
Gr 132 Cl 21
Ohio State University



Dominique Tarka
Gr 132 Cl 21
South Suburban College



Samuel Bartz
Gr 132 Cl 21
Central Michigan Univ.

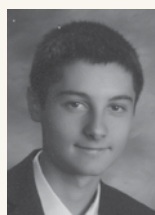


Audrey Koutny
Gr.132 Cl 21
Michigan State Univ.

District V Michigan



Emily Gamble
Gr 226 Cl 3
Oakland Comm. Coll.



Ryan Yergin
Gr 488 Cl 20
Michigan State Univ.



Kaitlyn Johns
Gr 786 Cl 20
Hillsdale College



Kristen Johns
Gr 786 Cl 20
Lawrence Techn. Univ.

District VI Wisconsin



Elizabeth Kent
Gr 189 Cl 1
Alverno College

District IX Connecticut



Christopher Chorzepa
Gr 637 Cl 8
Williams College



Patrick Dietz
Gr 637 Cl 8
St. Michael's College

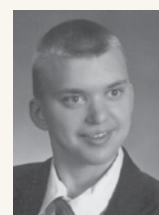


Eric Dietz
Gr 637 Cl 8
Keene State College



Elizabeth Zielinski
Gr 185 Cl 8
Quinnipiac University

District X New Jersey Eastern NY Philadelphia



Francis Jasinski
Gr 591 Cl 38
Georgian Court Univ.



Regular College Scholarship Recipients (cont.)

District XIII California



Nicholas Principe
Gr 814 Cl 35
U of California Santa Barbara

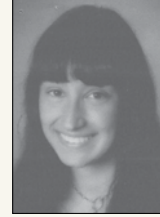
District XIV Eastern Pannsylvania



Thomas Rominski
Gr 530 Cl 40
Pennsylvania State Univer.



Marissa Durako
Gr 362 Cl 40
King's College



Anna Borinski
Gr 105 Cl 40
Coastal Carolina Univ.



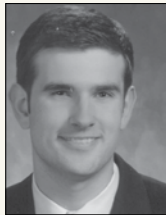
Michael Borinski
Gr. 105 Cl 40
George Mason Univ.



Victoria Zawacki
Gr 267 Cl 44
King's College



Brianna Zawacki
Gr 267 Cl 44
King's College



Michael Prociak
Gr 362 Cl 40
King's College



Cheryl Limer
Gr 267 Cl 44
The College at Brockport

*“Education is the most
powerful weapon which you can use
to change the world.”*

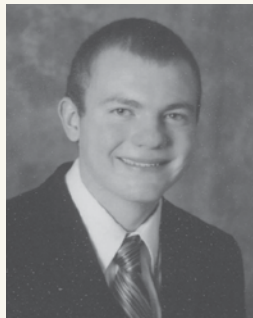
Nelson Mandela

Polish Women's Alliance of America Congratulates the 2015 High School Award Recipients

2015 High School Academic Awards



Andrew Harn
District 2 C 2 Group 221



Joseph Beaver
District 2 C 2 Group 182



2015 High School Sports Awards



Kathryn Northrop
District 14 C 40 Group 450



Arryn Dochenetz
District 5 C 3 Group 386





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



(Deaths between April and October 2015)

Gr. No.	Member	City/State	Gr. No.	Member	City/State
0006	Lorraine J Stasiak	Chicago, IL	0128	Dorothy Papesh	Hammond, IN
0006	Geraldyna Switaj	Chicago, IL	0129	Veronica Dunbar	Lake Forest, CA
0009	Kathleen A Piazza	Berlin, CT	0129	Jeanette M Sharpe	South Bend, IN
0031	Gregory J Gallucci	Hammond, IN	0132	Wladyslawa Surma	Munster, IN
0037	Stefania Doktyz	Whiting, IN	0132	Phyllis Emrick	East Chicago, IN
0037	Stella M Rosinski	Whiting, IN	0137	Barbara M Gould	Escondido, CA
0037	Dorothy L Matusik	Highland, IN	0138	Stanislawa Zimmer	Chicago, IL
0043	Loretta Baird	Saint Petersburg, FL	0138	Marian Gryz	Orland Park, IL
0047	Charlotte A Prokuski	Des Plaines, IL	0141	Helen A Williams	Russell, MA
0049	Helen V Katana	Eastport, NY	0141	Valentine C Kasprzyński	Holyoke, MA
0055	Helen Podbielski	Garfield Heights, OH	0141	Lillian E Plasse	Brooklyn, NY
0055	Catherine C Shields	Mentor, OH	0141	Anna B Fitzgerald	Plymouth, MA
0061	Irene Borkowicz	Schaumburg, IL	0141	Emily Hosta	Springfield, MA
0065	Rita M Bland	South Bend, IN	0145	Adeline Purchase	Albuquerque, NM
0070	Carol S Selak	York, PA	0147	Sophie M Godlewski	Windermere, FL
0070	Delores A Stevens	Cedar Lake, IN	0147	Irene Borawski	Wethersfield, CT
0070	Helena Dargo	Clearwater, FL	0148	Lorraine Kadelski	Philadelphia, PA
0070	Diane Russo	Saint John, IN	0149	Lillian M Noga	Orland Park, IL
0078	Emilia Gutowska	Milwaukee, WI	0165	Stella Matysik	Tinley Park, IL
0078	Wanda Swietlik	Milwaukee, WI	0170	Stefania Wasilewski	Detroit, MI
0081	Violet Romanski	Crown Point, IN	0170	Virginia Hinerman	Allen Park, MI
0084	Eleanore R Cantrell	North Sioux City, SD	0173	Helen S Strauss	Garnet Valley, PA
0084	Annette J Mikuta	Hot Springs VLG, AR	0173	Adeline Lipinski	Buffalo, NY
0084	Genevieve Mack	La Grange Highlands, IL	0177	Irene L Addams	Allison Park, PA
0087	Jadwiga Sobolewski	Versailles, KY	0177	Frances J Marshall	Grove City, OH
0087	Cheryl L Snyder	Weirton, WV	0182	Aldona Pytko	Braddock, PA
0088	Helena Ward	Brecksville, OH	0182	Linda A Onderick	Pittsburgh, PA
0089	Mary L Germanos	Chicago, IL	0185	Victoria Jermantowicz	Old Greenwich, CT
0089	Lottie Jankowski	Chicago, IL	0185	Alfreda Z Orie	Bristol, CT
0105	Loretta A Walsh	Wilkes Barre, PA	0185	Jennie Zawacki	Cromwell, CT
0105	Joan E Hertely	Waterford, MI	0185	Jean Sledz	Kannapolis, NC
0105	Bronislawa Bernas	Stratford, CT	0185	Janina Krulicki	Bridgeport, CT
0105	Isabel Bydlon	Summit Hill, PA	0185	Helen Moyher	Fairfield, CT
0105	Viola Piszczek	Plymouth, PA	0188	Theodora Marcin	Scottsdale, AZ
0105	Louise Porembo	Summit Hill, PA	0211	Susan Faciano	Crystal Lake, IL
0111	Maria Palusiak	Lansing, IL	0211	Maria Dobrzeniecka	Chicago, IL
0111	Genevieve Kabat	Calumet City, IL	0214	Dorothy M Wishart	Bethel Park, PA
0112	Lorraine Michorczyk	Chicago, IL	0221	Frances Catania	Pittsburgh, PA
0114	Rita Pijawka	Norridge, IL	0221	Zofia Jarosz	Pittsburgh, PA
0114	Ewelina Piszczek	Norridge, IL	0224	Sophie Kern	Strabane, PA
0114	Christine M Malesza	Lansing, IL	0224	John A Klepacz	Pittsburgh, PA
0116	Gertrude J Wielichowski	Saint Francis, WI	0224	Alberta H Yanief	Pittsburgh, PA
0116	Stefania Muraczewska	Nukwonago, WI	0224	Evelyn M Rogowski	Pittsburgh, PA
0126	Zofia Cesarz	Chicago, IL	0224	Charlotte H Bartus	Pittsburgh, PA
0126	Emilia Kurowska	Chicago, IL	0226	Sophie J Marciniak	Plymouth, MI
0126	Janina Kotowicz	Franklin Park, IL	0227	Rose Burchart	New Boston, MI
0128	Frances Ruszkowski	Orlando, FL	0227	Irene M Chase	Dearborn Hts, MI
0128	Barbara M Kwiecien	Hammond, IN	0248	Loretta Brandemarte	Pittsburgh, PA



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



(Deaths between April and October 2015)

Gr. No.	Member	City/State	Gr. No.	Member	City/State
0271	Constance S Bailey	Pittsburgh, PA	0413	Florence VanSciver	Cary, NC
0271	Helene A Warneke	N Huntingdon, PA	0417	Irene Salamon	Philadelphia, PA
0271	Paul J Olszewski	Colorado Spgs, CO	0417	Blanche Schneider	Hatboro, PA
0275	Alice Crnkovich	Omaha, NE	0419	Emily J Gac	Cheektowaga, NY
0280	Helen Zasada	Suffield, CT	0422	Helen Borys	Chicopee, MA
0280	Loretta Fedus	Colchester, CT	0422	Josephine Banas	Springfield, MA
0287	Evelyn M Augustyniak	Holyoke, MA	0427	Joseph F Surdy	Newark, NJ
0294	Helen T Sobotka	Solvay, NY	0427	Anna Haynor	Amityville, NY
0300	Klara Frankiewicz	Pittsburgh, PA	0429	Joan Higgins	Afton, OK
0303	Evelyn Ward	Fairview, TX	0429	Frances Lasota	Highland, IN
0303	Mary H Wroblewski	Margate, FL	0434	Ann M Konczewski	Reading, PA
0303	Agnes Bakaj	Pittsburgh, PA	0434	Donna L Graybill	Duncannon, PA
0303	Isabella Kwiatkowska	Sewickley, PA	0434	Jule M Nitkowski	Wilkes Barre, PA
0304	Zofia Majewska	McKees Rocks, PA	0439	Dorothy Plocharczyk	Southgate, MI
0304	Rose H Martonik	McKees Rocks, PA	0439	Theresa A Kowalewski	Lincoln Park, MI
0305	Mary J Zawierucha	South Bend, IN	0439	Constance Trusewicz	Wyandotte, MI
0305	Sally A Arnold	South Bend, IN	0439	Catherine T Dennis	Royal Oak, MI
0305	Timothy C Sieczko	Niles, MI	0439	Franciszka Stec	Wyandotte, MI
0305	Lorraine J Jackowiak	South Bend, IN	0440	Marilyn L Kellerman	Des Plaines, IL
0306	Phyllis M Obniski	Natrona Hts, PA	0440	Rita Grabinski	Lemont, IL
0306	Genevieve Rychlik	Natrona Hts, PA	0441	Estelle A Cahill	Glens Falls, NY
0309	Genevieve Kubinski	River Rouge, MI	0444	Mary Zon	Gary, IN
0314	Kevin Williams	New Castle, PA	0450	Irena Ryan	Lexington, KY
0314	Frances Bok	New Castle, PA	0450	Mary A Yorina	West Pittston, PA
0315	Irena Wocheski	Flossmoor, IL	0451	Stella Szkutnicki	Dearborn, MI
0318	Stephanie C Wawrzyniec	Westland, MI	0451	Joanne Bator	Dearborn, MI
0318	Natalie Martyka	Haslett, MI	0451	Sylvia A Prather	Plymouth, MI
0318	Dolores Dryjer	Redford, MI	0463	Elea Szalankiewicz	Westfield, MA
0338	Clara Hodnicki	Windermere, FL	0469	Clara Waskiewicz	Erie, PA
0338	Boleslawa Zawacka	Lynnwood, WA	0469	Joan Jersey	Erie, PA
0348	Craig A Sakowski	Mountain Top, PA	0469	Irene B Harrison	Sharon, PA
0348	Anna Pomroy	Upper Darby, PA	0469	Theresa T Walter	Erie, PA
0348	Lorene A Zeglin	Wilkes Barre, PA	0469	Stanislawa Szumigala	Erie, PA
0362	Loretta M Stevens	Cockeysville, MD	0470	Alice Isbrandt	Buffalo, NY
0362	Julia B Mascioli	Wilkes Barre, PA	0470	Teresa Gruszka	Dunkirk, NY
0364	Wanda Osowski	Hamtramck, MI	0475	Thomas J Shearon	New Kensington, PA
0364	Michalina Kiwak	Livonia, MI	0480	Madeleine Eisenbath	Saint Charles, MO
0366	Stephen G Kostelnik	Queen Creek, AZ	0481	Olga V Fijalkowski	Warren, MI
0379	Walerya Rozanski	Batavia, NY	0481	Charlotte Mislik	Davison, MI
0379	Antonina Petko	Buffalo, NY	0481	Virginia Kroll	Madison Hts, MI
0379	Elizabeth A Kopra	Tonawanda, NY	0481	David Bodnar	Warren, MI
0379	Antonina Kurek	Orlando, FL	0481	Stanley Milewski	Orchard Lake, MI
0379	Leokadia Dunkley	Leicester, NY	0488	Mary Dolan	Sterling Hts, MI
0384	Ida Wojda	Warren, MI	0488	Teresa Kublin	Warren, MI
0408	Alicya Gregorowicz	Cromwell, IN	0488	Dolores Phifer	Saint Clair Shrs, MI
0409	Virginia Neneman	Omaha, NE	0501	Walerya Duffus	Conemaugh, PA
0409	Evelyn A Galas	Omaha, NE	0525	Lorraine Zorembo	Chicago, IL
0411	Nancy L Houdek	Franklin Park, IL	0530	Cassie Kolodgie	Nanticoke, PA



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



(Deaths between April and October 2015)

Gr. No.	Member	City/State	Gr. No.	Member	City/State
0545	Helen Budzinski	Wyandotte, MI	0693	La Donna R Dunkin	Niles, IL
0545	Eileen E Updike	Southgate, MI	0693	Stella Glatzhofer	Chicago, IL
0553	Stephanie E Gunter	Houston, TX	0699	Thomas R Lesinski	Glendora, NJ
0568	Gloria M Zubrowski	Owings Mills, MD	0721	Frances F Krisko	Portage, PA
0579	Mary A Siedlik	Omaha, NE	0721	Clara E Solarczyk	Johnstown, PA
0579	Kathryn L Foster	Omaha, NE	0723	Marie L Kowalski	Mount Prospect, IL
0585	Thomas Sloncz	Beverly Hills, MI	0723	Lillian Zawadzki	La Quinta, CA
0585	Helen Ebejer	Northville, MI	0728	Helen Umerlik	Nottingham, MD
0585	Josephine Wujcikowski	Sterling Hts, MI	0732	Beatrice Gryglewski	Lake City, MI
0589	Helen Gray	Elizabeth, NJ	0737	Laura Serafin	Beacon, NY
0591	Theresa Piatkowski	Jersey City, NJ	0737	Louise Barnowski	Toms River, NJ
0591	Linda Burzynski	Jersey City, NJ	0737	Genevieve Walinski	Bayonne, NJ
0591	Sophie Malishewsky	Simpson, PA	0743	Wanda Kapp	Summit, IL
0591	Mary Hero	Linden, NJ	0743	Walentyna Ziemba	Potomac, MD
0594	Helen Kolesar	Monaca, PA	0743	Eleanor P Wojcik	Tinley Park, IL
0594	Catherine Weihaus	Ellwood City, PA	0743	Dorothy Trezzo	Phillipsburg, NJ
0597	Anne Owczarz	Chicago, IL	0743	Grace Dziubak	Chicago, IL
0598	Stefania Skrocka	Philadelphia, PA	0743	Helen S Rattner	Irvine, CA
0598	Helen Dachowski	Smyrna, DE	0749	Rose T Bachusz	Lansing, IL
0598	Jane E Misko	New Palestine, IN	0749	Ted Surma	Munster, IN
0601	Regina Skoczynska	South Plainfield, NJ	0754	Louise Klimczak	Lorain, OH
0601	Josephine Smith	Totowa, NJ	0754	Maria Golis	Youngstown, OH
0602	Jennie Stetsko	Port Reading, NJ	0754	Nellie Tomaski	Springfield, OH
0616	Mary Kovacs-Bates	Sterling Hts, MI	0754	Gizela Bogatek	Youngstown, OH
0632	Sophia Kukielka	Rochester, NY	0754	Helen A Hennes	Lorain, OH
0637	Janet Paskowski Hillier	Warminster, PA	0763	Oneta Massey	Baltimore, MD
0637	Veronica Koczera	New Britain, CT	0763	Veronica S Zapf	Timonium, MD
0637	Stefney M Kusia	Somers, CT	0769	Stella Luke	Troy, MI
0642	Anna M Cieless	Scranton, PA	0769	Stella Ploskonka	Ferndale, MI
0642	Peter Pazdon	Waymart, PA	0769	Dolores Fic	Mesa, AZ
0642	Kathryn Miller	Malta, NY	0769	Irene Pomaranski	Detroit, MI
0658	Helena Lalus	Scranton, PA	0776	Eugenia A Aitken	Adams, MA
0658	Anna Ceccacci	Gettysburg, PA	0778	Bernice Hodakowski	Hobart, IN
0658	Florence A Crolick	Scranton, PA	0786	Geraldine S Simmet	Troy, MI
0658	Mary A Kryeski	Moosic, PA	0793	Helena Struck	Willow Grove, PA
0658	Valerie Snowden	Richmond, VA	0793	Mary Liana	Toms River, NJ
0661	Eleanore L Kowynia	Chicago, IL	0793	Baba Kaye Hornby	East Brunswick, NJ
0661	Janet T Palumbo	Chicago, IL	0798	Virginia Bender	South Miami, FL
0665	Elizabeth A Basta	Strongsville, OH	0805	Magdalena Ellison	Baltimore, MD
0669	Josephine Yesalavage	Mayfield, PA	0807	Deborah Buchalski	Sterling Hts, MI
0677	Francis W Piotrowicz	Bradley Beach, NJ	0814	Dorothy S Agnew	El Cajon, CA
0677	Helen Jachewicz	Jersey City, NJ	0815	Wanda Dabrowski	Schererville, IN
0677	Jean Orlich	Brick, NJ	0820	Elzbieta Orlowicz	Chicago, IL
0680	Regina M Jendruczak	North East, PA	0821	Sally Macoicz	Chicago, IL
0693	Matylda Jasielska	Russellville, AR			
0693	Barbara Pawlowski	Pompano Bch, FL			
0693	Julia Laskowska	Chicago, IL			

*Wieczny odpoczynek
racz Im dać Panie*

POLISH CHRISTMAS TRADITIONS

CHRISTMAS WAFER – OPLATEK

Sharing of the “oplatek” pronounced “opwatek” is the most ancient and beloved of all Polish Christmas traditions. Oplatek is a thin wafer made of flour and water, similar in taste to the hosts that are used for communion during Mass. The Christmas wafer is shared before Wigilia, the Christmas Eve supper. The head of the household usually starts by breaking the wafer with his wife and then continues to share it with everyone at the Wigilia table. Wishes for peace and prosperity are exchanged and even the pets and farm animals are given a piece of oplatek on Christmas Eve. Legend has it that if animals eat oplatek on Christmas Eve, they will be able to speak in human voices at midnight, but only those who are pure of spirit will be able to hear them.

This tradition dates back many centuries when a thin, flat bread called “podpłomyk” was baked over an open flame and then shared with the family gathered around the fire on Christmas Eve. Patterns would be cut onto the bread to make breaking easier. This is why oplatki today still have patterns on them, usually of nativity scenes.

CHRISTMAS EVE DINNER – WIGILIA

Christmas Eve is the most holy and meaningful day of the year in Poland. It is a day of waiting for and the celebration of the birth of the Christ Child. Wigilia comes from the Latin word “vigilare” which means to wait. Early in the day, the women of the family start preparing the meal, which traditionally consists of twelve meatless dishes, and includes many kinds of fish, beet or mushroom soup, various dishes made from cabbage, mushrooms, or potatoes, as well as pierogi and noodles, followed by dried fruit compote and pastries for dessert.

While the meal is being cooked, the men and children decorate the Christmas tree and set the table. Hay is usually placed in the corners of the room and on the tablecloth, recalling Christmas humble birth in a stable. An extra place setting is added in memory of those who are not able to join the family for Wigilia. When the first star appears in the night sky, the meal can finally begin. A prayer is said first and then the family members share the oplatek and exchange wishes, before sitting down to the meal everyone has been waiting for all year long. After Wigilia, the family gathers under the tree to exchange gifts and sing carols. Shortly before midnight, the family gets ready to go to Midnight Mass called “pasterka” which means Shepherds’ Mass. When Jesus was born, only humble shepherds came to adore him and to spread the good news of his birth.

CHRISTMAS CAROLS – KOLĘDY

The Polish word for Christmas carols is “kolęda” pronounced “kolenda” and it comes from the Latin word “calendae,” meaning “the first day of the month.” Kolędy are mostly anonymous, having been created by the Polish people over the centuries. Kolędy date back to the fourteenth and fifteenth centuries and while they did start out as hymns to be sung during Mass, they quickly found their way out of churches to the populace, where they took on a colorful life of their own.

You can hear strains of Polish folk melodies and popular tunes in many kolędy. They are tender and humorous as often as they are joyful or exalted. The miraculous story of the birth of Baby Jesus, the Son of God, in a humble stable, surrounded by animals and shepherds, appealed to the popular imagination and resonated with the people, resulting in the creations of hundreds of carols over the years, both religious and humorous, that retell this story in many different ways. Many kolędy are regional and not as well-known as the more traditional ones that we sing in our homes today. Poland has a larger cannon of Christmas carols than any other Christian nation.



Carolers are called “kolędnicy” and they walk from house to house between Christmas and the Feast of the Epiphany on January 6th, carrying a star on a pole and a nativity scene. They usually wear folk costumes or dress up as angels, shepherds, or kings, sometimes also as devils or the Grim Reaper. They enact nativity plays, often with a touch of comedy added, along with the singing of carols. They are treated to food and drink and sometimes other gifts as well in return. The most beloved Polish kolędy include *Gdy się Chrystus rodzi* (When Christ is Born), *Lulajże Jezuniu*, which is a lullaby to Baby Jesus, *Wśród nocnej ciszy* (In the Still of the Night), and *Przybieżeli do Betlejem* (The Shepherds Arrive in Bethlehem.) You can find lyrics to some of the more popular kolędy on this page and on our website at www.pwaa.org.

Wśród nocnej ciszy • In the Still of the Night

Wśród nocnej ciszy,
Głos się rozchodzi:
“Wstańcie pasterze,
Bóg się wam rodzi.
Czem prędzej się wybierajcie,
Do Betlejem pośpiezajcie,
Przywitać Pana.”

Poszli, znaleźli,
Dzieciątka w żłobie,
Wszystkimi znaki,
Danemi sobie.
Jako Bogu cześć mu dali,
A witając zawołali,
Z wielkiej radości.

“Ach, witaj Zbawco,
Z dawna rządany.
Cztery tysiące
Lat wyglądany.
Na Ciebie króle prorocy,
Czekali aż Tyś tej nocy,
Nam się pojawił.”

Cicha noc • Silent Night

Cicha noc, święta noc,
Pokój niesie ludziom wszędzie.
A nad żłobkiem Matka Święta,
Czuwa słicznie uśmiechnięta,
Nad Dzieciątka snem,
Nad Dzieciątka snem.

Cicha noc, święta noc,
Pastuszkowie od swych trzód,
Biegną wielce zadziwieni,
Za anielskim głosem pieni,
Gdzie się spełnił cud,
Gdzie się spełnił cud.

Gdy się Chrystus rodzi • As Christ Is Born

Gdy się Chrystus rodzi, i na świat przychodzi.
Ciemna noc w jasności promienistej brodzi.
Aniołowie się radują, pod niebiosy wyśpiewują.
Gloria, Gloria, Gloria, in excelsis Deo!

Mówią do pasterzy, którzy trzód swych strzegli.
Aby do Betlejem, czym prędzej pobiegli.
Bo się narodził Zbawiciel, wszego świata Odkupiciel.
Gloria, Gloria, Gloria, in excelsis Deo!



POLISH HUNTERS STEW—BIGOS

Bigos (BEE-goss)—Referred to in English as hunters stew, because of its connection to the winter season hunts of yesteryear, this ragout is widely regarded an icon of Polish cuisine. Its praises were sung in *Pan Tadeusz*, the epic poem of the 19th-century romantic bard Adam Mickiewicz. Bigos is served traditionally on the Second Day of Christmas, December 26th, or on New Year's Day, following the revelry of Sylwester Eve, although it is satisfying anytime in winter. It's usually ladled over mashed potatoes or mashed cauliflower,

and served with rye bread or alongside boiled potatoes, garnished with fresh herbs. And, last but not least, Polish-style, it tastes great with a glass of chilled vodka.

Bigos recipes vary from region to region and from family to family. The basic ingredients include sauerkraut (and sometimes fresh shredded cabbage), bacon, sausage, a variety of cooked meats including wild game, as well as prunes and/or apples, mushrooms, spices, some red wine, mead or even beer. A half-and-half combination of cabbage and meats yields a good result. And bigos is one of those dishes that tastes best after three days of slow cooking and refrigerating. It requires patience. Considering the long cooking time and plethora of ingredients, it is not worth preparing for four people only. Cook it when you are expecting a crowd! Bigos freezes easily and, when thawed, it is still delicious or even better. This recipe serves 8 to 12 and is based on a traditional three-day method of preparing bigos.

Ingredients:

1/2 ounce dried porcini mushrooms, 4 ounces bacon, cut into 1/2-inch pieces, 2-1/2 pounds mixed boneless meat, cubed: pork shoulder, veal stew, and beef shank – a variety of meats is best, 2 teaspoons salt, 1 teaspoon ground black pepper, 2 tablespoons flour, 1/2 pound smoked kielbasa, cut into 1-inch chunks, 2 medium onions, diced (about 2 cups), 4 cloves, 8 grains whole allspice (1/2 teaspoon ground), 8 grains juniper berries, 10 grains black pepper, 2 bay leaves, 1 (6 ounce) can tomato paste, 3 pounds sauerkraut, drained (or a 50/50 mix of sauerkraut and shredded fresh cabbage, parboiled), 3/4 cup pitted prunes, coarsely chopped, 6 cups beef or veal stock, 3/4 cup dry red wine (optional), 2 medium Granny Smith apples, peeled, cored, and cut into 1/2-inch cubes (about 2 cups), garnish: fresh thyme or parsley, minced

Preparation:

Prepare ahead: Place the mushrooms in a small bowl, cover with 1 1/2 cups boiling water, and let them rehydrate, about 1 hour. Use a slotted spoon to transfer the mushrooms to a cutting board and roughly chop/slice them. Set aside. Pour the remaining soaking liquid through a sieve lined with cheesecloth into another bowl, being careful to leave behind any sediment from the mushrooms. Set the clear liquid aside.

While mushrooms are soaking, place the chopped bacon in a Dutch oven or heavy-bottomed pot and cook over medium heat until the fat renders, about 12 minutes. Remove the bacon to a large bowl, leaving the fat in the pan. Sprinkle the meat cubes with the salt and pepper and light dusting of flour. Working in batches, brown the meat in the bacon fat until nicely browned on all sides. As they brown, remove the cubes and place in the bowl with the bacon. Add the kielbasa chunks and cook until browned, about 6 minutes. Transfer to the meat bowl.

To the fat in the pot, add the onion, and spices. Cook, scraping the bottom of pot, until the onions are soft, about 10 minutes. Add the tomato paste and cook until it begins to brown, about 3 minutes. Add the sauerkraut/cabbage, and cook, stirring, until slightly wilted, about 5 minutes.

Return the meat to the pot along with the reserved mushrooms and their soaking liquid. Add the prunes and meat stock; bring to a boil. Reduce heat to medium-low and simmer, covered, stirring occasionally, for an hour. It is important that almost all juices slowly evaporate while braising on a low burner, but add liquid if needed—don't let the bigos burn! Remove from heat, cool, and store covered in refrigerator. The next day, warm slowly over low heat; simmer for 2 hours; add wine (if using) and simmer 1/2 hour more. Taste, add salt and pepper, as necessary. Cool and refrigerate. On the third day, warm slowly, simmer for 2 hours. Add the apples, and cook, covered, until the meat and apples are tender, about 30 minutes more. (If you opt to cook the bigos in one day, the wine and apples can be added in the last half hour of cooking.) Garnish with fresh herbs.

Holiday Recipes

HOT MULLED MEAD GRZANY PITNY MIÓD

Mead (honey wine) is a staple in Polish and Scandinavian cuisines. This mulled version, with orange and spices added, is a festive drink to serve during the holidays. Serves 4 to 6.

Ingredients:

1 bottle mead (750 ml), 1 orange, cut in half horizontally, 8 cloves, 2 cinnamon sticks, 1/2 tsp freshly grated nutmeg, 1/4 tsp freshly ground pepper

Preparation:

Pour mead into a large saucepan. Cut an orange half into thin slices and add to the saucepan. Squeeze the remaining orange half into the mead. Add the cloves, cinnamon, nutmeg, and pepper.

Set over low heat and bring to a simmer, ca. 20 minutes. Do not boil. Turn the heat off, strain out the spices and pour the infused mead into warmed mugs or heatproof glasses; serve with orange slice or curled rind garnish if desired.



Merry Christmas!

Bon Appetit!

Wesołych Świąt!

Smacznego!

Christmas Recipes • Przepisy na Boże Narodzenie

Wigilia recipes do not change over the years—which is one of the reasons we cherish them so much. The dishes we love and remember from our childhoods have been lovingly prepared and served in Polish homes for generations. Below, two traditional Wigilia recipes reprinted from the issue of *Głos Polek* dated December 15, 1960 ... 55 years ago.

Carp in Gray Sauce

Two carp, about a pound each, vegetable broth made from soup greens (celery, carrots, turnips, leeks, and parsley), browned onions, 1 bay leaf, peppercorns, salt

For the sauce: 1 Tbs butter, 2 Tbs flour, salt, sugar to taste, a dash of vinegar, vegetable broth

Bring vegetable broth, browned onions, peppercorns, and bay leaf to a boil. Clean and rinse fish, add to broth. Before adding fish, set aside 1 cup of the broth, which will be needed for the sauce. Cover the fish and cook very slowly for about 30 minutes. Remove from heat and set aside.

To make the sauce: make a roux of butter and flour and cook until golden; add a cup of hot broth, pouring it thru a sieve and blending well; add salt, a little sugar, and vinegar to taste; for color add a teaspoon of caramelized sugar. Bring to boil and set aside.

Remove fish from the cooking broth and place on platter, cut into serving pieces, and cover with the hot sauce. This recipe can be used for other types of fish, such as cod or bream.

Dried Mushroom and Kraut Filling for Pierogi

Rinse several dried mushrooms and soak in hot water for two hours; then cook them in the same water until soft. Drain and cut into thin slices; brown in butter with finely chopped onion.

Blanch one pound of sauerkraut in boiling water, drain, and squeeze out any extra liquid. Chop finely, place in pot, and add browned mushrooms. Add a little of the mushroom broth and 1 Tbs cold butter, cover, and cook on low heat until the kraut turns soft and light brown in color. If the filling is too moist, add some breadcrumbs, then add salt and pepper to taste.



Wigilijne przepisy nie zmieniają się na przestrzeni lat, co jest jednym z powodów dla których tak bardzo je cenimy i celebруем. Potrawy, które lubimy i pamiętamy z dzieciństwa były przygotowywane z miłością i podawane w polskich domach przez pokolenia. Poniżej prezentujemy dwa wigilijne przepisy z „Głosu Polek”, który ukazał się 15 grudnia 1960 roku ... 55 lat temu.

Karp w szarym sosie

Dwa półkilowe karpie, wywar z włoszczyzny, opieczona cebula, listek bobkowy, pieprz, sól.

Na sos: pełna łyżka masła, 2 pełne łyżki mąki, sól, cukier do smaku, trochę octu lub kwasku, wywar z jarzyn.

Na mocno wrzący wywar, wygotowany z opieczoną cebulą, listkiem i ziarnkami pieprzu kładziemy starannie oczyszczone i wypłukane 2 półkilowe ryby. Wcześniej odlewamy półtorej szklanki wywaru, które użyjemy do zrobienia sosu. Gotujemy ryby pod przykryciem, bardzo wolno, około 30 minut, po czym odkładamy na bok płyty kuchennej.

Przyrządzamy sos: zarumienioną zasmażkę z masła i mąki rozprowadzamy przecedzonym wywarem, dodajemy do smaku sól, trochę cukru i octu oraz dla koloru trochę karmelu upalonego z łyżeczki cukru.

Raz zagotowujemy i odstawiamy.

Wycinamy rybę na półmisek, krajemy na części i zalewamy gorącym sosem. W ten sposób można przyrządzić dorsza, leszcza lub inną rybę.

Farsz do pierożków z suszonymi grzybami i kiszoną kapustą

Kilka drobnych prawdziwych suszonych grzybów (borowików) opłukać, namoczyć w wodzie na dwie godziny, a potem w tej samej wodzie ugotować do miękkości. Po wyjęciu pokroić na drobne plasterki i przesmażyć na maśle z drobno posiekaną cebulką.

Okolo pół kilograma kwaśnej kapusty sparzyć wrzątkiem, zaraz odcedzić, dobrze wycisnąć i posiekać drobno, włożyć do rondelka i dodać podsmażone grzybki. Dodać trochę wody spod grzybów, łyżkę surowego masła i dusić na małym ogniu, aż kapusta zmięknie i zbrazowieje. Jeśli farsz jest zbyt rzadki, dodać trochę tartą bułki, następnie posolić i dodać pieprzu.



"Pozwólm się dać oczarować sztuce..."

"Jesienne Spotkania ze Sztuką" są przykładem na to, że jeśli ziarno zostanie zasiane na urodzajnej glebie, to można spodziewać się dobrych plonów w przyszłości. Otóż, w roku 2009, Pani Virginia Sikora, ówczesny prezes Związku Polek w Ameryce, jednocześnie miłośniczka sztuk pięknych, postanowiła, że Związek Polek w Ameryce zasponsoruje wystawę, na której polonijni artyści będą mieli okazję zaprezentować swoją twórczość. I tak to się zaczęło. Chętnych do wzięcia udziału w tej imprezie znalazło się wielu. Wśród nich byli również artyści, członkowie ZPwA z Grupy 822. Oni też wzięli inicjatywę zorganizowania tego wydarzenia kulturalnego w swoje ręce. Od tego czasu Grupa ArtPo zorganizowała sześć dorocznych wystaw.

Tegoroczne, "Jesienne Spotkania ze Sztuką" są kontynuacją czegoś co zaczęło się sześć lat temu w ZPwA. Z roku na rok wystawa nabierała coraz większego rozmachu. W tym roku, w nowym miejscu, w pięknej galerii w Wheeling, wystawia swoje prace 29 artystów: Iwona Mosiołek, Khrystyna Kozyuk, Joanna Kapuścińska, Jadwiga Kapturska, Piotr Wołodkiewicz, Irena Czajkowska, Jan Wakuliński, Urszula Leleń, Włodek Karausz, Maria Mili-Purymaska, Marta Niziołek, Ryszard Niziołek, Bogumiła Szałaj, Elizabeth Parker, Alina Ziemirska, Anna Mycek-Wodecki, Stanisław Kielar, Ewa Kostyrko, Joanna Szymańska, Piotr Antonow, Lidia Rozmus, Teresa Gierwielaniec-Rozanacki, Gosia Goralczyk, Krzysztof Babiracki, Bogdan Grygiel, Kasia Szczesniowski, Grace Federighi, Andrzej Szczesniowski i Romuald Kowalski. Ich prace będzie można oglądać tam do 28 listopada. W świetnie oświetlonej, rozległej przestrzeni wystawowej reprezentowane są różnorodne rodzaje sztuki, głównie malarstwo olejne i akrylowe, ale również rysunek, rzeźba, techniki mieszane, fotografia oraz grafika komputerowa. Wielka różnorodność stylów i form powoduje, że praktycznie każdy oglądający może natrafić tam na coś co go poruszy, lub zachwyci.

Otwarcie wystawy, krórego dokonała Katarzyna Szczesniowski, prezes grupy ArtPo, w dniu 7 listopada, było prawdziwym sukcesem. Atmosferę tworzyły nie tylko wystawiane prace i ich twórcy, ale również piękna muzyka w wykonaniu Anny Zyzik (śpiew, ukulele, gitara) oraz Mieczysława Wolnego (flet, syntezator), wino i pyszne przekąski. Myślę, że tłumy ludzi, którzy postanowili spędzić wieczór właśnie w tym otoczeniu, powrócą tutaj w przyszłym roku, żeby ponownie dać się oczarować sztuce.

"Jesienne Spotkania ze Sztuka"

Galeria KCC

9930 Capitol Dr, Wheeling, IL.

Katarzyna Szczesniowski





Adam Mickiewicz na obrazie Walentego Wańkowicza

Śmierć Wieszcza

*Gdy przyszli, by jak co dzień odebrać rozkazy,
Zaszli drogę im ludzie, co umarłych strzegą,
I rzekli: "Nie możemy wpuścić was do niego,
Bo ten człowiek umiera od strasznej zarazy".*

Jan Lechoń "Śmierć Mickiewicza"

W tym roku, 26 listopada, mija 160 lat od śmierci Adama Mickiewicza. Poeta umarł nagle w Konstantynopolu, a okoliczności jego zgonu ciągle jeszcze owiane są tajemnicą. Od września 1855 roku Mickiewicz przebywał w Turcji, dokąd wyjechał w celu utworzenia Legionu Polskiego, a także Legionu Żydowskiego, które wzięłyby udział w wojnie krymskiej (1853-1856) - konflikcie europejskim, wydającym się spełnić marzenia Polaków o niepodległej ojczyźnie. Była to bowiem wojna przeciwko carskiej Rosji, a Polacy walczyliby u boku Wielkiej Brytanii, Francji i Turcji.

Mickiewicz zmarł niespodziewanie - był bowiem jeszcze młody (57 lat) i nie chorował, był tylko, jak pisał w liście do Konstancji Lubieńskiej, "strząśniony i strudzony". Ze wspomnień, pamiętników i dokumentów odtworzyć można było okoliczności zgonu poety, i tak oto jego ostatni dzień opisuje J. M. Rymkiewicz w książce „Głowa owinięta koszulą”:
"Ranek 26 listopada 1855 roku Mickiewicz zaczął od wypicia herbaty. Najprawdopodobniej wcześniej miał wymioty; uwagę świadka – płk. Emila Bednarczyka – który odwiedził o poranku poetę, przykuła świeżo umyta podłoga. Według relacji Służalskiego, około południa poeta posilił się kawałkiem chleba i wypił herbatę. Minęła godzina, a stan Mickiewicza wyraźnie się pogorszył. Ponoć widziano jak oburącz trzymał się futryny drzwi, aby nie upaść na podłogę. Później pojawiły się konwulsje.

Po południu do Mickiewicza wezwano lekarza, ale zabiegi medyczne nie pomogły cierpiącemu. Przybyły następnie ksiądz udzielił umierającemu ostatniego namaszczenia. Zanim poeta umarł - ok. 21 wieczorem - zwrócił się do płk. Bednarczyka: – Powiedz tylko dzieciom, niech się kochają. Zawsze."

Natychmiast po śmierci poety pojawiły się pogłoski o spisku na jego życie. Komu mogło zależeć na śmierci wieszcz? Faktem jest, że chociaż stworzenie oddziałów zbrojnych miało wielu sprzymierzeńców wśród emigracji polskiej, to miało także przeciwników. Tak np. zorganizowanie Legionu Żydowskiego nie podobało się części środowisk emigracyjnych, a za głównego przeciwnika tego przedsięwzięcia uchodził gen. Władysław Zamoyski. Pojawiły się także teorie, że to sami Żydzi odpowiedzialni byli za śmierć Mickiewicza. Inna teoria spiskowa wskazywała na agentów rosyjskich. Podejrzewano, że poeta został otruty arsenikiem.

Wersją wykluczającą spisek była diagnoza przemawiająca za cholera, jako przyczyną śmierci, tyle że w tym czasie nie było w Konstantynopolu epidemii cholery, a objawy zatrucia arsenikiem są podobne do przebiegu tej choroby. Faktem też jest, że nikt z najbliższego otoczenia Mickiewicza się nie zaraził, a obecni w ostatnich godzinach życia poety lekarze twierdzili, że to nie cholera. Istnieje także oficjalna wersja przyczyny śmierci Mickiewicza podana w akcie zgonu sporządzonym przez lekarza Jana Gembickiego, a jest nią wylew krwi do mózgu. Podejrzewa się jednak, że ta wersja "stworzona" została po to, żeby można było przewieźć zwłoki poety do Francji, bowiem wywiezienie ciała, kogoś kto zmarł na cholera, byłoby nie możliwe.

W styczniu 1856 roku poeta spoczął na cmentarzu Les Champeaux w podparyskim Montmorency. W 1890 roku jego szczątki przewieziono do Krakowa i pochowano na Wawelu.



Nagrobek Adama Mickiewicza na Wawelu

Andrzejkowa Noc

„Nalejcie wosku na wodę, ujrzyjcie swoją przygodę”

(M. Bielski „Komedya Justyna i Konstancyj” XVI w.)

Tradycja obchodzenia wigilii św. Andrzeja, przypadającej na noc z 29 and 30 listopada jest starodawna i nie tylko polska, chociaż w naszym kraju ma szczególny charakter. Ten pogański zwyczaj odgadywania przyszłości rozpowszechniony był w chrześcijańskiej Europie już od 12 wieku. Pierwszy opis obrządków andrzejkowych w Polsce pochodzi ze sztuki teatralnej Marcina Bielskiego pt. „Komedya Justyna i Konstancyj”.

Wierzenia dotyczące święta „andrzejkowego” oparte były na magii, fantazji, połączeniu świata rzeczywistego z pozaziemskim oraz przypisywaniu zmarłym i duszom ludzkim nadnaturalnych zdolności. Noc św. Andrzeja przypada na koniec roku liturgicznego, ostatni moment przed adventem, a także przełom między porami roku - jesienią i zimą. Według wierzeń ludowych to właśnie w okresie przedadwentowym na ziemi pojawiają się nadprzyrodzone istoty, duchy i blakające się dusze zmarłych. W tak niecodziennej scenerii magiczne wróżby miały największą siłę. Późna jesień to też czas kiedy nie było dużo pracy w gospodarstwie, dobra okazja na towarzyskie spotkania i zabawy.

Ponieważ Kościół nie mógł wyeliminować tych prastarych wierzeń, spowodował, że wróżby praktykowane w tym dniu znalazły się pod patronatem św. Andrzeja, który uznawany jest za opiekuna małżeństw i zakochanych. W ten dzień panny, nierzadko za pomocą modlitw czy całodniowych postów, starały się zaskarbić sobie jego łaskę, a wieczór poświęcony był wyłącznie wróżbom matrymonialnym. Przez wieki w obchodach „andrzejkowych” brały udział tylko niezamężne kobiety; dopiero później „andrzejki” stały się zabawą dla wszystkich.

Wróżby były rozmaite, było ich wiele i były często bardzo pomysłowe i zabawne. Aby „dowiedzieć się” jak wyglądać będzie przyszły mąż, młode dziewczyny wychodziły w noc „andrzejkową” przed domostwa i odliczały dziewięć kołków w płocie. Ostatni kołek miał „opisywać” przyszłego oblubieńca - wysoki, niski, szczupły, gruby, sękaty, krzywy itp. Inna wróżba polegała na uważnym nasłuchiowaniu, z której strony zaszczeka pies, bo stamtąd właśnie miał nadejść narzeczony. Na Kujawach i w Małopolsce panny ustawiały się w kółku i wpuszczały do domu gęś z zawiązanymi oczami. Dziewczyna, do której gąsior najpierw podszedł (albo ją skubnął), jako pierwsza miała wyjść za mąż. Na Mazowszu dziewczyny kładły na ławie placki posmarowane tłuszczem i sprowadzały psa; ta z nich, której placek został zjedzony w pierwszej kolejności, najszybciej miała wyjść za mąż.

Najpopularniejszym zwyczajem i wróżbą było, i jest do dziś, lanie wosku, często przez ucho od klucza, i wróżenie z kształtu zastygłej masy lub z rzucanego przez nią cienia. Zastygnięty wosk tworzy wiele różnych form, które interpretowano, doszukując się w nich znaczenia. I tak np. Serce to spełnienie marzenia o miłości, Rycerz - to że wyjdzie się za mąż za wojskowego, Gwiazda - zwiastun majątku, Kwiat - czeka kogoś niespodzianka, Pierścień- zaręczyny, Pies, kot, zwierzę- ostrzega by nie decydować się pochopnie na jakikolwiek nowy związek. „Dziś cień wosku ci ukaże, co ci życie niesie w darze”. Inną ciekawą wróżbą „andrzejkową” jest wróżenie z butów. W pokoju, zaczynając od ściany na wprost drzwi, stawia się po jednym bucie należącym do osób biorących udział w zabawie. Potem buty przestawia się jeden po drugim do przodu. Właścicielka buta, który wyjdzie poza próg drzwi, będzie brać ślub jako pierwsza. „Której but na progu stanie - pierwsza panna na wydanie”. Inna popularna tradycja to wróżenie z obierzyn z jabłka, kiedy każda z uczestniczek zabawy, starannie obiera swoje jabłko, by skórka była jak najdłuższa, a po obraniu rzuca skórkę za siebie. W kształcie, jaki obierzyna przybierze, należy dopatrzyć się jakiejś litery alfabetu, a będzie ona pierwszą literą imienia przyszłego męża. Inna wróżba to losowanie przedmiotów o symbolicznym znaczeniu: obrączka to małżeństwo, różanec - zakon, cukier - słodkie życie, listek - staropanieństwo

W dzisiejszych czasach „andrzejki” to miła zabawa ze znajomymi, no i wróżby, w które już nie wierzymy, ale zawsze chętnie posłuchamy, szczególnie jeśli są dobre. Dobra rada na nadchodzące „andrzejki”: Jeśli któraś z pań chciałaby dowiedzieć się, czy szybko wyjdzie za mąż, to niech w wieczór „andrzejkowy” zerwie gałązkę wiśni lub czereśni i wstawi do wazonu z wodą. Jeśli zakwitnie w Boże Narodzenie, to będzie wkrótce wesele.

Życzymy dobrej zabawy!





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Adam Setkowicz, Saniami do kościoła

Jest w moim kraju zwyczaj, że w dzień wigilijny

Jest w moim kraju zwyczaj, że w dzień wigilijny,
przy wejściu pierwszej gwiazdki wieczornej na niebie,
ludzie gniazda wspólnego łamią chleb biblijny,
najtkliwsze przekazując uczucia w tym chlebie.
Ten biały kruchy opłatek, pszenna kruszyna chleba,
a symbol wielkich rzeczy, symbol pokoju i chleba.
Na ziemię w noc wtuloną, Bóg schodzi jak przed wiekami.
Braćmi się znowu poczyńmy, przebaczymy krzywdy, gdy trzeba.
Podzielmy się opłatkiem, chlebem pokoju i nieba.

Cyprian Kamil Norwid

Adam Setkowicz (1875–1945) popularny pejzażysta i akwarelista, najbardziej znany z licznych reprodukcji w czasopismach ilustrowanych oraz kart pocztowych. W latach 1897-1898 kształcił się w Akademii Sztuk Pięknych pod kierunkiem Teodora Axentowicza i Jana Matejki. Malował sceny rodzajowe z życia wsi polskiej: kuligi, polowania, obyczaje ludowe, a także krajobrazy leśne.

Cyprian Kamil Norwid (1821-1883) – poeta, dramaturg, prozaik, rzeźbiarz, malarz, znawca muzyki, tłumacz. Jedną z najoryginalniejszych i najwszechstronniejszych postaci polskiej kultury. Uznawany za najwybitniejszego spadkobiercę romantyzmu, ale i jego wielkiego i namiętnego krytyka.

W 1842 wyjechał z Warszawy i udał się do Włoch, gdzie rozpoczął studia rzeźbiarskie. Tak zaczęła się jego emigracja. Przebywał w Berlinie, Brukseli, potem znowu w Rzymie, a w roku 1848 wyjechał do Paryża. Brał czynny udział w życiu emigracji. Za życia opublikował tylko nieliczne utwory. Od 1840 ogłaszał wiersze w czasopismach. Od 1848 pisał serię traktatów poetyckich i dramatów: *Wigilia*, *Pieśni społecznej cztery strony*, *Niewola*, *Psalmów-psalm*, dramat *Zwolon*. Do arcydzieł prozy polskiej należą cykle *Czarne kwiaty* oraz *Białe kwiaty*.

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