

# GŁOS POLEK

POLISH WOMEN'S ALLIANCE OF AMERICA

WINTER NO. 4 MMXVI

## CHRISTMAS IN POLAND • KOŁĘDNICY



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

# About Us and Our Newsletter

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

## THE POLISH WOMEN'S VOICE

Published four times a year  
in FEB, MAY, AUG, NOV by

## THE POLISH WOMEN'S ALLIANCE OF AMERICA

6643 N. Northwest Hwy., 2nd Fl.  
Chicago, IL 60631  
[www.pwaa.org](http://www.pwaa.org)

## 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

Polish Women's Voice (*Głos Polek*)

(ISSN 0199-0462) (USPS 220-480)

is published four times a year by the  
Polish Women's Alliance of America.

Postmaster: Send address changes to:  
*Głos Polek*, 6643 N. Northwest Hwy., 2nd Fl.,  
Chicago, Illinois, 60631

PRINTED IN CLINTON, PA

PERIODICAL POSTAGE PAID at  
CHICAGO, IL and additional mailing offices.

## PWA HOME OFFICE STAFF

Antoinette L. Trela - Secretary/Treasurer  
Grace Dubowski - Policy Claims & Transactions  
Maria Folmer - Office Manager & Compliance  
Wladyslawa Mutafovich - 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

## IN THIS ISSUE

- Welcome Message ..... p 3
- Fraternal News ..... p 4-7
- PWA Book Club ..... p 8
- Youth Section ..... p 9
- PWA C&E Foundation ..... p 10
- PWA Heritage Booklets ..... p 11
- PWA Gift Card Program ..... p 12-13
- News from Poland and Polonia ... p 14-15
- In Memoriam ..... p 16-17
- Thanksgiving ..... p 18
- Christmas Traditions ..... p 19
- Christmas Recipes ..... p 20
- Polish Section ..... p 21-26

## On the Cover

Tatra Mountains

Kolędniczy - Carolers

*See article on page 19*

## NEXT DEADLINES FOR "GŁOS POLEK"

Spring 2017 issue:  
Deadline for articles is January 1

Summer 2017 issue:  
Deadline for articles is April 1

## HOLIDAY HOURS

PWA Offices will be closed  
on the following days:

*Thanksgiving - Nov. 24th and 25th*

*Christmas - Dec. 23rd to Jan. 3rd*

**You can also contact us by email or visit [www.pwaa.org](http://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](mailto:secretarytreasurer@pwaa.org)

*Głos Polek* Editors – [editor@pwaa.org](mailto:editor@pwaa.org) or [mp@manning.com](mailto: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](http://www.pwaa.org)*

***Dear Members and Friends,***

Another year is slowly drawing to a close — but not before we celebrate the two most beautiful holidays of all, Thanksgiving and Christmas. As the days grow shorter and the weather grows colder, joyful anticipation of the holidays makes the transition from fall to winter a little easier. The end of the year is also a time of reflection — of what we accomplished in the past ten months and what we failed to do. Knowing that a new year is just around the corner offers hope and promise for new beginnings and new resolutions, even as we say good-bye to 2016.

For PWA, Poland, and Polonia it was a busy year, as we celebrated the 1050th anniversary of Christianity in Poland, the visit of Pope Francis to World Youth Day in Kraków, the NATO Summit in Warsaw, the Olympics, and the many celebratory events that accompanied these milestones. At PWA we celebrated anniversaries of a number of our Groups and Councils, always important occasions in the life of an organization; we celebrated our youth, scholars, and artists; and we honored members who received awards and recognition for their accomplishments.

In this issue of *Głos Polek* you will read about some of these PWA events, including the presentation of the Remkus Sochacki Academic Scholarships to two outstanding young Polish Americans, the celebration of Polish American Heritage Month in Council 27, the 100th Anniversary of Group 211, a Patron's Day celebration in District I, an art exhibit in Group 822, and the start of the new school year in our District VII Polish Language School. Be sure to send us photos and articles about events in your Groups, Councils, and Districts so we can share these activities with our readership and show that PWA continues to be vibrant and involved. You will also find articles in this issue about Christmas traditions and Christmas recipes, Thanksgiving recipes, our Book Club selection for the last quarter of the year ... and much more.

As always, please consider using PWA Gift Cards for all your holiday shopping needs in the coming weeks (see pages 12-13). Each PWA Gift Card you use in a store or restaurant or give as a present to a loved one or family member during the holidays, helps support PWA fraternal and charitable activities. Our Christmas Fundraiser is once again the Anawim Shelter for Women. See page 10 for details. Please be generous in supporting those less fortunate than we are this holiday season.

***Merry Christmas and Happy New Year to all!  
Wesołych Świąt!!***

Fraternally,

Polish Women's Alliance of America





## 100th Anniversary of Group 211 – Maria Skłodowska Curie Society

Chicago, IL—The 100th Anniversary of PWA Group 211 was observed on Sunday, October 9, 2016, at the Copernicus Center during the Council 27 Polish American Heritage Month Luncheon. The Group was established on August 17, 1915, in Chicago and is one of the oldest active PWA Groups today. The founding members were Zofia Jankiewicz (who was elected the first president of the Group), Stanisława Peplawska, Jadwiga Czajczynska, and Viktoria Zych. At the time of its establishment, the Group had 19 members. Today, Group 211 has grown to a membership of 535.

At the time of the Group's founding, World War I was raging in Europe and the first mission of the newly established Group was to bring aid to Poland in this difficult time. Group members agreed to pay extra monthly dues to fight hunger in war-torn Poland and they also organized clothing drives, sending packages of coats and other apparel to needy families. After the war ended, Group 211 continued to offer aid and support to veterans coming home from the battlefield, as well as to Polish-American veterans of the Blue Army who had fought in France under the command of General Józef Haller.

In 1921, Maria Skłodowska Curie visited Chicago and Group 211 members were among the first to respond to her appeal for the funds she needed to continue her groundbreaking research, and they assumed her name for their Group. Members made a donation to Curie's Radiological Institute in Paris in 1921 and again in 1929.

During World War II, when Poland was devastated during the brutal Nazi and Soviet occupations, Group 211 members once again responded by increasing their monthly dues and preparing aid packages that were sent to Polish POWs. After the war ended, the needs of the Polish nation under communist rule

continued, and Group 211 members made donations to Polish orphanages, convents, displaced Polish pilots living in England, the Red Cross, the newly founded Polish American Congress, veterans, and cancer research. These charitable activities were in keeping with the overall mission of Polish Women's Alliance of America to support Poland in its decades-long quest for freedom and independence, with a special focus on the needs of children, families, and veterans.

The Group's dedication to helping others resulted in a constantly growing membership as Polish American women were attracted to an organization that not only supported women's equal rights and financial independence, but was also committed to helping those in need, both in Poland and in the U.S. The Group was also dedicated to educating new generations of Polish Americans by supporting PWA youth activities—including dance and language classes, debutante balls, youth conventions, scholarships, and travel to Poland. This focus on our youth continues today, since they are the future of Polish Women's Alliance of America—and of Group 211 as it looks ahead to the next 100 years!

Membership pins and silk scarves were presented to members at the event who have belonged to PWA for 25 and 50 years or more by Secretary Treasurer of PWA Antoinette Trela, Council 27 President Bo Padowski, and Group 211 President Camille Kopielski. 50-year-plus members honored: Evelyn Lisek, Delphine Lytell, Nancy Workman, Lillian Cook, Leona Mueller, Dorothy Polus, Antoinette Trela, Thomas Sochacki, Jennifer Mueller, Barbara Kopala, Cynthia Mueller, Theresa Haerle, Barbara Mirecki, Mary Piergies, and Harriet Wleklinski. 25-year-plus members honored: Emilia Lis, Arlene Wlodarek, Barbara Demos, Maryla Folmer, Gaylord Workman, Florence Hokenson, and Teresa Makowski.



*PWA membership pins and scarves were presented to 50-year-plus members (photo at left) and to 25-year-plus members (photo at right).*

## Council 27 Polish American Heritage Month Luncheon

Chicago, IL—On Sunday, October 9, 2016, Council 27 hosted a Heritage Luncheon and Poetry Event, combined with the observance of the 100th anniversary of Group 211 and the presentation of the Remkus Sochacki Academic Scholarships for 2016-2017. The event was held at the Copernicus Center, King's Hall. Over 70 people were in attendance.

The event started with a welcome by Council 27 President Bo Padowski, followed by Group 211 President Camille Kopielski and PWA Secretary-Treasurer Antoinette Trela speaking about the centennial of Group 211 and presenting 50-year and 25-year memberships pins to PWA members at the event (see page 4). Then, Mr. Thomas Sochacki presented two academic scholarships for 2016-2017 to two outstanding Polish-American scholars: Joseph Brozek of Northwestern University, Evanston, IL, and Victoria Klimuk of the University of Colorado, Boulder. Joseph and his parents were present, and Joseph read his winning essay to the assembled guests. Victoria could not attend, but you can see video of her reading her essay and Joseph reading his on our website at: <http://pwaa.org/scholarships.htm>

After the buffet luncheon, the heritage part of the program was presented by Group 693 Vice President Barbara Mirecki. She spoke about Polish and Polish American women poets who are so often overlooked in discussions and anthologies of Polish poets. The newly published anthology of Polish and Polish American women poets "Scattering the Dark," edited by Professor Karen Kovacik, was the introductory tool to the presentation, giving an overview not only of contemporary Polish women poets, but of Polish poetry and its dominant position in the world of international literature. From Nobel Prize laureates Czeslaw Milosz and Wislawa Szymborska to contemporary poets writing in Poland and around the globe, Polish poetry has long been considered one of the major literatures of the world. Two Polish American poets were present, Joanna Kurowska and Lidia Rozmus, and they spoke about their work and recited some of their poems and signed their books at the Book Table. Special guests were Nancy Freeman, Director of the Women & Leadership Archives of the Gannon Library of Loyola University and Mary Therese Tylus of FCSLA.

A Book Raffle and a Split-the-Pot Raffle were held and a Book Table offered a selection of poetry volumes and other books in Polish and English. Thanks to everyone who supported our event and to Groups 211 and 693, John and Antoinette (Trela) Schoen, Barbara Mirecki, Donna Urbikas, and D&Z House of Books for their contributions.



*Authors signing their books at the Book Table, seated from left, Lidia Rozmus, Joanna Kurowska, and Donna Urbikas. Standing from left, Anna Wodecka and presenter Barbara Mirecki.*

*Photo at right: Mr. and Mrs. Thomas and Kim Sochacki (at right) with Joseph Brozek and his parents, Mr. and Mrs. Paul and Margaret Brozek (at left) after the Remkus Sochacki Scholarship presentation.*



## Congratulations!



## Patron's Day Celebration in District I



This year's Patron's Day observance in District I was hosted by Council 13, Barbara Miller, President, and held on Friday, August 26, 2016, which was the actual feastday of Our Lady of Czestochowa, Queen of Poland and Patroness of Polish Women's Alliance of America. Mass was held at Our Lady Mother of the Church Polish Mission in Willow Springs, Illinois. The church is administered by the Cistercian Fathers and is the location of the Diocesan Shrine of Saint John Paul II. There is a relic of John Paul inside the church and an amazing statue of him on the grounds behind the church. In addition, the church also has relics of two other Polish saints, Maximillian Kolbe and Faustyna Kowalska, which were shown to us by Father Michael Blicharski who also celebrated the Mass. This was followed by a delicious luncheon at the historic Willowbrook Ballroom. PWA Secretary Treasurer Antoinette Trela and Council 13 President Barbara Miller addressed the guests and Father Ludwig Conrad spoke about the history of the Mission Church and about the history of the Cistercian Order. A raffle was held and all guests received a PWA scarf as a souvenir of this special day. Many thanks to Council 13 for organizing the event and to the PWA members and guests who supported it. This is an annual observance held in District I, devoted to our PWA Patroness, with Mass and prayers being offered for all PWA members, both living and deceased.



## 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 [pwa@pwaa.org](mailto:pwa@pwaa.org) or by calling 1-888-522-1898. Cost is \$15 including postage. Order your copy today!



## 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@pwaa.org](mailto:pwa@pwaa.org) and we will be happy to post them on our website during the month of December. Please be sure to include your name, PWA Group number if you know it, and your city and state.

***Merry Christmas to all! Wesolych Świąt!***

## 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.

**District VII Ohio – Eugenia Stolarczyk,  
Group 60 member  
Inducted into the Cleveland Hall of Fame,  
April 2016**



Since her arrival in Cleveland, Eugenia Stolarczyk has been an active member of the Polish American community. She married Jerzy Stolarczyk in 1957 and in pursuit of their love for Polish music and folklore, the ambitious and hardworking couple began their radio career in Cleveland in 1961. During her broadcast career, Eugenia has interviewed many outstanding Polish artists and scholars. Along with raising three daughters, Eugenia devoted herself nearly full-time to the popularization of Polish culture. She continues to do so today.

Eugenia is a lifetime member of the Polish American Cultural Center where she served on its board for nine years and is now in their advisory board. In 2006 she was honored and celebrated at a banquet for her 45 years of faithful service as the producer and host of the Polish Radio program by the Polish American Cultural Center.

Eugenia was vice-president and served as the chairperson of the Cultural and Publicity Committee for the Ohio Division of the Polish American Congress. She also served for many years as State President of Polish Women's Alliance District VII, and she is also a member of the

Polish National Alliance, the Polonia Foundation, and the Polish Roman Catholic Union.

Eugenia was a board member for the International Services Center for 18 years and was honored for her dedicated and outstanding community service. She served on the advisory board of the Catholic Social Services for nine years, and also served on the Child Care Panel of the United Way.

For six years Eugenia was a local correspondent for the Chicago based Polish daily newspaper "Dziennik Zwiazkowy" in the Cleveland area. She organized concerts, art exhibits, lectures, and plays and she coordinated many events with the Ethnic Heritage Studies Program at Cleveland State University. All of the above accomplishments led to many local TV appearances during which she promoted Polish culture and traditions.

In 1982, Eugenia received the Polish Heritage Award from the Polonia Foundation for her outstanding service to Polonia. In 1995, Poland honored her with an Order of Merit/ Kawalerski Krzyz Orderu Zaslugi. In 1999, the International Service Center celebrated her for outstanding contributions to the community. For many decades in Cleveland, there was hardly an event in the Polish community that did not see the participation of Eugenia and Jerzy Stolarczyk. Sadly, Jerzy passed away in 1983 but Eugenia continues the work they started together by airing their Polish program each Sunday on WERE AM.

Since 1988, as a result of her diligent efforts, Eugenia has produced a Polish program on public radio, WCPN 90.3 FM Ideastream, promoting Polish classical music and featuring interviews with distinguished guests. She continues her work on two radio stations serving the Polish American community. Eugenia can be heard on WERE 1490 AM on Sunday from 9 to 10 AM, and on WCPN 90.3 FM from 9 to 10 PM, also online at [www.newstalkcleveland.com](http://www.newstalkcleveland.com) and [wcpn.org](http://wcpn.org).

**Congratulations, Eugenia, on your induction to the Cleveland Hall of Fame,  
and on your many accomplishments and continued service  
to PWA and to the Polish American community!**



## CALENDAR OF EVENTS

### **PWA Family Christmas Party**

All PWA members, young and old alike, are invited to the PWA Christmas Party that will be held at the PWA Social Hall, Lower Level, at 6643 N. Northwest Hwy, Chicago, IL, in December. Date, time, program, and price of tickets to be determined. Invitations will be sent out in November. For info, contact Antoinette Trela at 847-384-1206.

### **Thursday, December 29**

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 14**

An Oplatek/Christmas Party will be hosted by Group 821 together with the Council of Educators of Polonia and will be held at 6 p.m. at the Polish Highlanders, 4808 S. Archer Ave., Chicago, IL 60632. Cost is \$35 per person, \$17 for children under 12. RSVP by January 10. Checks payable to PWA Group 821 should be mailed to Lidia Filus at 325 S. Chester, Park Ridge, IL 60068. For more info and reservations call 847-698-0250.

**Watch for the Remkus Sochacki  
Scholarship Application Period  
February 1 - March 15, 2017  
[www.pwaa.org](http://www.pwaa.org)**

### **Lira Ensemble Christmas Concert**

**Saturday, December 4, 2016  
Orchestra Hall, Chicago**

The Annual Concert of Polish Carols, Song, and Dance will be presented by the Lira Ensemble at Chicago's Orchestra Hall on Saturday, December 4th at 3 p.m. Many members of the Lira Ensemble are also members of PWA. To reserve tickets, please go to [www.liraensemble.org](http://www.liraensemble.org).



## PWA BOOK CLUB SELECTION

**A Gift for the Holidays**

***Pierogi Love* – these are not your  
grandmother's pierogi!**

*Pierogi Love: New Takes on an Old-World Comfort Food* by Casey Barber (2015) is, indeed, a new take on Polish dumplings. We have made or eaten pierogi with a range of stuffings including meat, cheese, vegetables, and fruit, though the repertoire in most households is commonly limited from eight to ten varieties. Barber presents over 60 recipes of savory and sweet fillings! We could have different pierogi for every week of the year!



Casey Barber is a freelance food writer, photographer, and editor of the critically acclaimed website Good. Food. Stories. She writes for food magazines and has published several cookbooks. She holds a masters degree from the Medill School of Journalism at Northwestern University, Evanston, Illinois. Originally from Pennsylvania, Barber now resides in New Jersey.

The book begins with chapters demonstrating all aspects of making pierogi from required equipment, ingredients, assembling, and storing to tips on making varieties of dough and methods of cooking. Recipes include all the classic favorites, but also introduce fillings inspired by other cultures. For example, there is the American-inspired Reuben filling (corned beef and sauerkraut), a falafel (chickpea) filling, crab Rangoon, and one with the children's favorite spread, Nutella. The recipes push the boundaries of pierogi (fig and goat cheese!) bringing wonderful twists on the classics. The recipes are accompanied by notes written with humor and insight on how the author devised them and what prompted her to combine certain flavors.

The book, a heartfelt and tasty tribute to one of Poland's favorite foods, presents a familiar wrapping and stuffs it with a host of innovative and decidedly non-traditional fillings, alongside the classics. It is a special treat for pierogi lovers as well as for those seeking introduction to the versatile world of dumplings.

The book is available for purchase from Amazon.com or <http://polishhouseofbooks.com>. Please send your comments and let us know your favorite recipes from the book by sending an email to [pwaa@pwaa.org](mailto:pwaa@pwaa.org) with "Pierogi Love" in the subject line. We will be happy to post them on our website. Please also let us know if you have other recipes for pierogi not covered in this book. It seems that there is no limit to what can be stuffed into pierogi dough!



## Crafts for the Holidays

Advent commences this year on Sunday, November 27. It is a time of expectant waiting and preparation for the celebration of the Nativity of Jesus at Christmas. The term is a version of the Latin word "adventus" which means "coming." The Advent wreath symbolizes the passage of the four weeks of Advent in the liturgical calendar of the Western Christian church. Four candles, traditionally three violet and one rose, are placed within a tabletop wreath and each Sunday a candle is lit—violet ones on the first two Sundays, then the rose on the third, and again a violet one on the last Sunday before Christmas. All white or all red candles may also be used.

### *Advent Wreath with Apples*

A creative version of the Advent wreath uses four apples as candle holders.

**Materials:** 4 firm apples – red delicious or green Granny Smith, or two of each  
 • 4 candles – three violet one pink; alternatively all white, red, or beeswax • ribbon of your choice • apple corer • small evergreen wreath • Optional: nuts in the shell (walnuts, hazelnuts, etc) or pinecones

Core the apples and slice a bit off the bottom so that they stand evenly on a surface. Insert a candle into each opening. Tie a ribbon, color of your choice, around the base of the candle where it meets the apple. Place the wreath on a large round plate or tray and put it on a table or coffee table where you wish to keep the wreath for the 4 weeks. Set the four apples equidistantly within the wreath. Optional: fill the center of the wreath with small cinnamon scented pinecones or nuts in the shell.



### *Salt Dough Christmas Tree Ornaments*

Advent is also a traditional time to make Christmas tree ornaments and to bake cookies for enjoyment during Christmas. Some cookies are made for decoration only—and not for eating—like the following recipe for salt dough cookies. It yields firm cookies that can be hung as ornaments on the Christmas tree. Don't try to eat these— you might crack a tooth!

**Materials:** salt dough (recipe below • bowl and wood spoon • parchment paper • rolling pin • holiday shaped cookie cutters

• cookie sheet • plastic drinking straw • acrylic paints or ready-to-use icing or colored sharpies • paintbrush • glitter (optional) • colored string or narrow ribbon

**Ingredients for salt dough:** 1 cup flour (not self-rising) • ½ cup salt • ½ cup hot water (or more as needed) • ¼ cup cooking oil • optional: cinnamon spice for aroma – 1 tsp

Step 1: Preheat the oven to 250F. Step 2: Measure the flour and salt, add them to a medium bowl and mix up the ingredients with a spoon. Step 3: Add the water. Mix thoroughly. Step 4: Lay a sheet of parchment paper on a flat surface and sprinkle with flour. Lift dough out of the bowl, form into a flat ball and knead until it's soft and pliable. Add more flour if it's ultra sticky. You want the mixture to be firm. Step 5: Using a lightly floured rolling pin, roll out the dough to about 1/4 inch thickness. Step 6: Cut out ornaments using cookie cutters. Step 7: Lift cutout shape and place on an ungreased cookie sheet. Step 8: Using the straw, create a hole for the ribbon that will hang the ornament, either in the middle of the cookie or near the top. Clean the straw as necessary. Step 9: Place ornaments in the oven and bake for two to three hours, or until completely dry. Flip once while baking (at the hour mark), then remove from oven and allow to cool completely. Step 10: When the ornaments have cooled, leave them natural or decorate with paints, sharpies, and/or glitter if desired. Step 11: Thread ribbon or string through the hole for hanging. Step 12: Take a selfie to document the paint and glitter that wandered to your face!



## HELPING OTHERS – A LONG TRADITION AT PWA

Polish Women's Alliance of America has a long history of charitable activities supporting children, orphans, seniors, college-bound members, disaster victims—and many others. Lending a helping hand is what fraternalism is all about. Below are the charities currently supported by the PWA C&E Foundation.

### The Anawim Shelter for Women

The Anawim Shelter for Women will be housed in a building that was purchased with private funds that were donated to the Shelter in 2014 and 2015. The building is currently under renovation and is a new project of the Anawim Foundation, located in Chicago, IL. Funds are currently needed for building materials and will be needed on an ongoing basis once the Shelter opens. All Officers and Directors of the Anawim Shelter are volunteers so all donations are dedicated to serving those less fortunate.

### PWA Scholarship Fund

This Fund is used to support scholarships to PWA members who are college students in their sophomore, junior, or senior years of undergraduate study.

### Dziecko Polskie Fund

The Polish Children's Fund was created to benefit Polish children in need of assistance due to health problems and also to help Polish children who are orphans or who live in poverty. This charity has been close to the hearts of PWA members for generations.

### Głos Polek Digitalization Project

In 2015 the officers of the Charitable & Educational Foundation made the decision to have our *Głos Polek* collection, dating back to when it was first published in 1902, professionally transferred into digital format, due to the deterioration of the original paper-bound issues. The cost of this project is about \$11,000. The digital issues will be made available via our website in 2016.

### Disaster Relief Fund

This Fund was created at the time of Hurricane Katrina when PWA members wanted to do what they could to help. Some funds have been paid out for Katrina relief, but the name was changed to Disaster Relief, so that the Foundation has funds ready the next time there is a disaster of any kind that affects our members.

### General Fund

Occasionally, an organization or individual comes to PWA with a very worthy cause. The PWA Charitable & Educational Foundation supports such causes from this General Fund.

*Please send in your donations using the coupon at right. Be sure to add the Fund which you wish to support in the memo line of your check, as well as in the coupon. Donations are tax-deductible to the extent allowed by law.*

***Thank you for your generosity!***

### POLISH WOMEN'S ALLIANCE OF AMERICA Charitable & Educational Foundation

Enclosed please find my donation for \$ \_\_\_\_\_

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone No. \_\_\_\_\_ Email \_\_\_\_\_

Designated Fund for my donation: \_\_\_\_\_

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

## 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 118 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](mailto: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: \$ \_\_\_\_\_

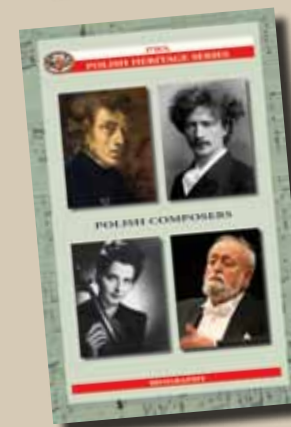
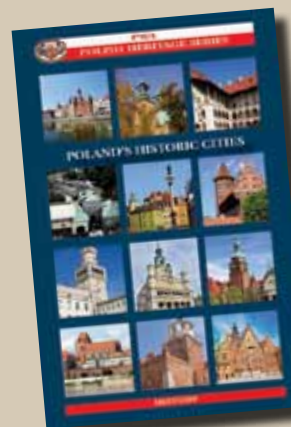
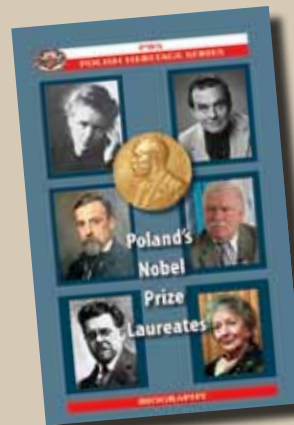
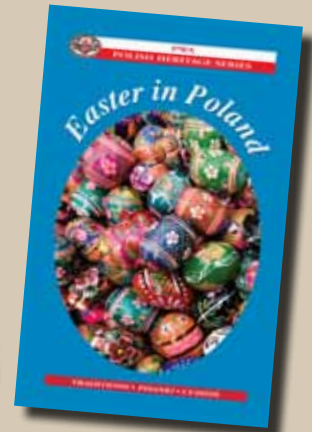
Send order form and check to:

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](mailto: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**





## Polish Women's Alliance Gift Card Program

**Use PWA Gift Cards to Help Raise Funds for PWA!**



Christmas is just around the corner and you will soon be shopping both for your holiday parties as well as Christmas gifts. Please consider ordering PWA Gift Cards for all your shopping and gift-giving needs this holiday season! 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 13 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](http://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. This month, please send in your orders by December 9th to ensure delivery before Christmas. You can also go to [www.pwaa.org](http://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 \_\_\_\_\_

**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-U's \$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 12.

## Notable Polish Americans

With this issue, the *Głos Polek* introduces a column devoted to highlighting Polish Americans in a variety of fields. *Notable Polish Americans* will profile women and men of accomplished achievements – both PWA members as well as non-members – who contribute to the richness of the American experience. To initiate our column, we introduce you to two Polish Americans of note – a TV journalist and a symphony conductor.



**Mika Brzezinski** is a journalist, writer, and health care advocate. A dynamic cohost with Joe Scarborough of the influential weekday MSNBC news commentary broadcast “Morning Joe,” she protests trivial journalism and stands for “hard news” as opposed to “entertainment news.” Her memoir “All Things At Once” became a New York Times best seller in January 2010. Her second book “Knowing Your Value,” which examines the role of women in the workplace, reached No. 1 on The New York Times best-sellers list for business books in spring 2011. Her most recent book “Obsessed: America’s Food Addiction and My Own” debuted on the best-sellers list in spring 2013. Brzezinski also writes “Getting What You Want” for *Cosmopolitan*, a monthly column about career confidence and empowerment, and has played herself in several cameo appearances on television programs.

Prior to joining MSNBC in January 2007, Brzezinski was an anchor of the CBS Evening News Weekend Edition and a CBS News correspondent who frequently contributed to CBS Sunday Morning and 60 Minutes. She reported live from Ground Zero in Lower Manhattan for CBS News during the September 11, 2001 attacks. Brzezinski moderates panels discussing women and the economy, health challenges, wage equality, and marriage issues. She has appeared at the White House Correspondents

Dinner and is a member of the Council of Foreign Relations. Brzezinski has been honored for illuminating the power that women wield in public life. Health challenges are of primary interest; she supports breast cancer research and AmeriCares.

A native of New York City, Brzezinski is the daughter of Polish-born foreign policy expert and former National Security Advisor to President Jimmy Carter Zbigniew Brzezinski and the sculptor Emilie Brzezinski. She lives in New York with her two daughters.



**Piotr Gajewski** is the founder, artistic director, and conductor of the National Philharmonic at the Music Center at Strathmore in North Bethesda, Maryland. A committed arts educator, Maestro Gajewski is the muscle behind the National Philharmonic’s groundbreaking “All Kids, All Free, All The Time” initiative, as well as the creation of summer institutes for young string players and singers, master classes with esteemed visiting artists, and a concerto competition for high-school students.

Born in Poland, Piotr Gajewski began studying piano at age four. After immigrating to the United States in 1969, he continued his studies at the New England Conservatory, Carleton College, and the University of Cincinnati, where he earned B.M. and M.M. degrees in Orchestral Conducting.

Maestro Gajewski is one of a select group of American conductors equally at home in nearly all musical genres. He has conducted many important world premieres. He is a recipient of prestigious awards, among them a prize at New York’s Leopold Stokowski Conducting Competition and, in 2006, Montgomery County’s Comcast Excellence in the Arts and Humanities Achievement Award. In 2013, the President of Poland bestowed him with Poland’s Knight’s Cross of the Order of Merit. A true Renaissance

man, when away from music Gajewski continues to play competitive soccer, holds a law degree and a license to practice law in two states, and from 2007-2011 served on his hometown (Rockville, Maryland) City Council.

Maestro Gajewski will be honored by the New York-based Kosciuszko Foundation with the 2016 KF Pioneer Award at the Annual Gala Dinner held on November 12 in Washington D.C.



## **SHAKESPEARE IN POLAND – A NEW THEATER IN GDAŃSK**

### ***Commemorates the 400th Anniversary of the Bard's Death in 1616***

The opening of the Shakespeare Theatre in Gdańsk, the first major new theatre built in Poland since 1989, was celebrated as an important event in the nation's cultural life. It has taken almost a quarter of a century to become a reality, but Teatr Szekspirowski has finally opened its doors to the public as the world marks the 400th anniversary of the Bard's death.

You may wonder why the Polish Baltic port city would build a theatre dedicated to the English playwright William Shakespeare, but Gdańsk has a long history of performing Shakespearean plays, dating back to 1601, when the Bard was still alive (he died on April 23, 1616, in Stratford-upon-Avon).

Gdańsk in the 17th century was the Baltic's biggest city, part of the Hanseatic League, and a prosperous center of commerce and culture, but although affluent it lacked a professional theatre. The first recorded visit from English itinerant actors was in 1601, and they returned to Gdańsk every summer for many decades. They can be compared to touring rock musicians of today ... exporting English theater around the world centuries ago ... and popular British music today.

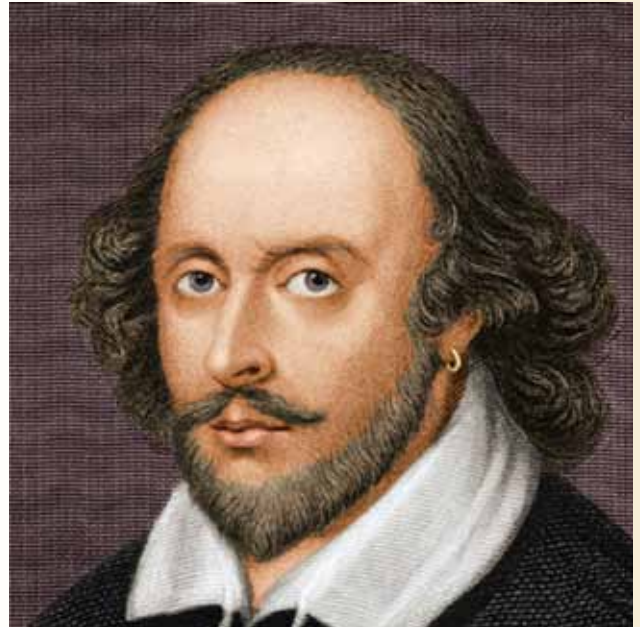
Since the English actors kept coming back to Gdańsk year after year, a public building was erected in the city for their performances: a wooden structure that served both as a theatre and a fencing school, and which enabled the players to replicate the staging conditions at the Globe, the Hope, and similar English Renaissance playhouses. It was the first Shakespearean theatre to be built outside of England during Shakespeare's lifetime. The plays were performed in English at first, but as the popularity of the performances continued, they were eventually translated into German, which was the official language of the multi-cultural town.

The new Shakespeare Theatre in Gdańsk is situated on the site of the historic Shakespearean theatre and fencing school. It has a roof that can open in three minutes to enable the players to perform in natural light. As Professor Jerzy Limon, the 64 year-old Shakespearean scholar who came up with the idea for the project 25 years ago and is one of the main driving forces behind the theatre, says "It is out of this world. There is no such theatre in the world. On the one hand it is reminiscent of Renaissance playhouses, but it is also a modern building filled with contemporary technologies."

Venetian architect Renato Rizzi won a competition to design the building, and some have likened his work to an oyster: ugly on the outside but beautiful inside. The theatre is situated next to the remnants of the city's 14th century walls and the exterior contains some of the Gothic elements that dominate the style of Gdańsk's Old Town, such as buttresses. It's built of dark Belgian brick and there are no visible windows because they are obscured by a six-meter-high perimeter wall.

Shakespeare is taught in schools in Poland and his plays are staged in practically all theatres across the country, with about a dozen new productions every year. He is also one of the relatively few historical figures to have his name Polonized. In Poland he's known as "Szekspir."

"Shakespeare always reminds us how much we have in common because the language he uses and the problems he describes are universal," says Prof. Limon.





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



*(Deaths in July, August and September 2016)*

Gr. No.	Member	City/State
0015	Alicya Barkus	Rhineland, WI
0015	Stefania Kendra	Chicago, IL
0031	William J Kolada	Valparaiso, IN
0031	Kamilla Duda	Joliet, IL
0037	Bernadine Mocha	Chicago, IL
0043	Jarrett Brown	Banner Elk, NC
0060	Ruth F Tomkalski	Rocky River, OH
0060	Richard T Krasowski	Olmsted Twp, OH
0078	Evelyn G Worny	Waterford, WI
0078	Marie Strom	Racine, WI
0105	Stefania Swick	Manville, NJ
0105	Jacqueline Subsak	Buttonwood, PA
0105	Genowefa Matchick	West Hazleton, PA
0116	Dorothy Orlando	Mequon, WI
0128	Michael P Ratajczak	Hammond, IN
0128	Mary A Turnipseed	Hammond, IN
0128	Harriet B Kozlowski	Hammond, IN
0128	Wanda M Kolodziej	Hammond, IN
0141	Cecilia V Lukas	Holyoke, MA
0141	Wanda M Horton	Westfield, MA
0155	Marya A Nettesheim	Evansville, WI
0155	Grace Olech	Willowbrook, IL
0155	Florence Sobolewski	Berwyn, IL
0165	Nolan R Gold	Crown Point, IN
0165	Dolores Mitchell	Calumet City, IL
0189	Jane F Czerwinski	Nixa, MO
0211	James L Benjamin	Miami, FL
0211	Arleen C Kochan	Des Plaines, IL
0221	Betty Hungerman	Pittsburgh, PA
0221	Joan C Witek	Bethel Park, PA
0221	Dolores A Buccì	Monessen, PA
0221	Margaret Hinsch	Coraopolis, PA
0221	Patricia M Keller	Pittsburgh, PA
0221	Helena Sufak	Sun City, AZ
0221	Zofia Hilinski	Macedonia, OH
0221	Cecilia A Hilinski	Macedonia, OH

Gr. No.	Member	City/State
0221	Tillie Andrews	Pittsburgh, PA
0221	Mark J Wojton	Pitcairn, PA
0226	Sophie Zabkiewicz	Detroit, MI
0275	Lorraine Taylor	Tulsa, OK
0277	Jane Domagala	Plymouth, MI
0277	Christine A Fijak	Melbourne Beach, FL
0277	Michelle Swastek	Royal Oak, MI
0305	Jeffery T Wharton	Green River, WY
0305	Leon M Ciesielski	South Bend, IN
0305	Susan Balon	South Bend, IN
0326	Mildred Legg	Old Forge, PA
0326	Sophie Kozala	Delhi, NY
0356	Bernice Siedlik	Bellevue, NE
0362	Mary J Paciga	Plains, PA
0409	Delores Kubat	Omaha, NE
0419	Genevieve J Zygmunt	Buffalo, NY
0419	Sophia Czarniak	Buffalo, NY
0419	Jadwiga M Bylebyl	North Tonawanda, NY
0419	Helen Czuba	Buffalo, NY
0422	Edna M Folta	Chicopee, MA
0422	Jacqueline Wiczorek	Nottingham, MD
0423	Genevieve Wilkosz	Lexington, KY
0434	Marie T Snyder	Birdsboro, PA
0434	Mary Malec	Lake Ariel, PA
0439	Veronica Makowski	Wyandotte, MI
0439	Eugenia Zulewski	Wyandotte, MI
0440	Alice Traxler	Schaumburg, IL
0440	Genowefa Kula	Chicago, IL
0440	Margaret C Cieslak	Chicago, IL
0450	Sophie Dente	Cranford, NJ
0450	Geraldine Stark	West Pittston, PA
0450	Marion Vance	Salisbury, MD
0469	Helen D Brown	Niagara Falls, NY
0470	Virginia Coyle	Syracuse, NY
0470	Irene A Palczewski	Hahira, GA
0480	Irena Kaim	Steger, IL



*We note with sadness the passing of  
the following PWA members.  
(Deaths in July, August and September 2016)*

Gr. No.	Member	City/State
0480	Loretta Michor	Harvey, IL
0488	Sophie L Betleja	Warren, MI
0488	Rosemary Tymrakiewicz	Warren, MI
0488	Joel A Kozlowski	Sterling Hts, MI
0499	Constance A Rowles	Canton, CT
0579	Rachael Biodrowski	Omaha, NE
0591	Dorothy B Lesko	Cedar Grove, NJ
0598	Maria Wojcicki	Phoenix, AZ
0598	Czeslawa Balek	Plainfield, NJ
0598	Helena Namowitz	Irvington, NJ
0598	Adele Wichowski	Philadelphia, PA
0598	Marie V Szostek	Phoenixville, PA
0616	Cynthia Zeleny	Hamtramck, MI
0637	Gloria Krupa	South Windsor, CT
0661	Maryanna Strojna	Neilsville, WI
0665	Mary T Falkowski	Brooklyn, OH
0677	Helena Bibko	Cranbury, NJ
0680	Alberta Blauser	Oil City, PA
0693	Lucille F Blaszyński	Niles, IL
0693	Henrietta Borowski	Stamford, CT
0702	Alberta A Wysocki	Lutherville Timonium, MD
0721	Agnes M Fisher	Freeport, PA
0721	Agnes Yarosz	Natrona Hts, PA
0721	Jozefa Wozniak	Sarver, PA
0749	Christina Grzych	Lowell, IN
0754	Margaret Sirak	Lorain, OH
0769	Josephine M Marasovich	Troy, MI
0782	Jean A Gerbereux	Nutley, NJ
0805	Wanda G Rhodes	Taneytown, MD
0805	Robert J Lennon	Baldwin, MD
0805	Dorothy B Rhodes	Taneytown, MD
0819	Lillian Wilkinson	Mount Prospect, IL
0819	Steven J Dembski	Chicago, IL
0821	Margaret Swiderski	Morton Grove, IL

*May they rest in peace.*



On October 9, 2016, celebrated Polish film and theatre director **Andrzej Wajda** died at the age of 90. Over the course of his 60-year filmmaking career, Wajda became known for drawing on political subjects in his native Poland to make humanistic movies focusing on ordinary people's lives that were also a call to action.

Wajda's global sphere of influence is vast, including directors Martin Scorsese, Roman Polanski, and Francis Ford Coppola. He received most of the international prizes filmmakers can receive. His films were often nominated for Oscars; he received an Honorary Oscar for Lifetime Achievement from the Academy of Motion Pictures and Sciences in 2000. Last month, his final film *Afterimage* — a biopic about the avant-garde artist Władysław Strzemiński — was selected as the Polish entry into the Best Foreign Language category at the 2016 Oscars.

It's impossible to separate Wajda's artistic trajectory from Poland's turbulent political history. His first trilogy of films — *Generation* (1954), *Canal* (1956), and *Ashes and Diamonds* (1958) — is about his country's resistance during World War II. Two others, *Man of Marble* (1977) and *Man of Iron* (1981), may sound like they're about Superman's cousins, but are actually about the lives of Polish workers under communism. His historical period dramas insightfully address Poland's rich past.

Being a prolific filmmaker was difficult under Poland's repressive communist regime, which often suppressed films it didn't agree with. After the fall of communism in 1989, Wajda retaliated and served in the Polish Senate. Wajda founded the Manggha Museum of Japanese Art and Technology in Kraków in 1994. In 2001 he formed and led The Wajda School & Studio, which continues to affirm the legacy of this significant artist of the 20th and 21st century who worked against great odds to bring truth to the screen.

Andrzej Wajda also received lifetime achievement awards from the film festivals in Venice in 1998 and Berlin in 2006.



## Thanksgiving Dinner — Different Sides

It is true that families return to familiar dishes at the Thanksgiving table, preparing traditional fare that everybody loves from year to year. Turkey is the usual centerpiece of the menu, accompanied by a repeated repertoire of sides for this annual feast, which, let's admit it, can sometimes be just a little too predictable. Below, we suggest two side dishes and a dessert that incorporate seasonal ingredients, yet offer tweaks to the meal—introducing something new without upsetting the comfort level. *Enjoy!*



### Spiced Red Cabbage

Red cabbage is one of the staples of Polish cooking. The deep jewel-tone color adds spice to the table. Time: 1 hour. Serves 6-8.

#### Ingredients:

1 tbs butter, 1 large onion, sliced, 1 large red cabbage, shredded, 2 apples, such as Gala, Granny Smith or Fuji, cored, peeled and cut into cubes, 1-1/2 tsp caraway seeds (optional) or cumin seeds, toasted in a small frying pan, 4-5 bay leaves, 5-6 allspice berries, 6 whole cloves, 2 tbs clear honey, juice of 1 lemon, 1/2 cup red wine and 2 tbs red wine vinegar, 2 tbs finely chopped dried cranberries (optional)

#### Preparation:

Melt butter in a large frying pan over medium heat. Add sliced onion and fry gently until onion has softened and is golden brown, about 5 min. Put the shredded cabbage in a large, heavy pot and pour in 4 cups of boiling water. Add the onion to the cabbage with 1/4 c of the wine and the remaining ingredients; hold back the cranberries, if using. Stir well and cover. Cook over medium heat for 25-30 minutes. Check the mixture towards the end of cooking time. The cabbage should be tender, the apples should have broken down, and the liquid should have reduced by about half. Add the remaining 1/4 c of wine and the cranberries; cook covered another 10 minutes. If there is too much liquid, continue cooking—this dish cannot be overcooked; it may be cooked a day or two in advance and stored in the refrigerator. Each gentle reheating tenderizes the cabbage beautifully. Remove bay leaves. Add salt and ground pepper to taste.



### Carmelized Chestnuts and Brussels Sprouts

Ban soggy and brown brussel sprouts from your table! This quick recipe adapted from Polish American celebrity chef Martha Stewart

rejuvenates the much-maligned mini cabbage, yielding a luxurious and tangy dish with a cider vinegar reduction. Peeled chestnuts are available in most supermarkets either vacuum-packed in a bag (preferred) or in a jar. Serves: 6-8

#### Ingredients:

1-1/2 cups vacuum packed whole peeled chestnuts (9 ounces)-or more to taste, 2 tbs butter, 1 tbs olive oil, 2 pounds brussel sprouts, trimmed and cut in half (or thickly sliced), 2 tbs lemon

juice, 3 thyme sprigs, salt and ground pepper, 1/2 cup cider vinegar, 1/4 cup sugar, 1/4 cup low-sodium chicken stock (or turkey stock)

#### Preparation:

Melt butter and oil in a large sauté pan over medium-high heat. Add brussel sprouts, season with salt and pepper and the lemon juice. Cook, stirring occasionally, until golden 15-20 min. Add chestnuts and thyme. Cook, gently stirring occasionally, until sprouts are tender and spotted deep brown, 20-25 min. Add vinegar, sugar and stock. Cook, stirring occasionally, until liquid has been reduced to a syrup, 4 to 5 min.



### Cranberry Panna Cotta

Cranberries rule at Thanksgiving tables and this easy cooked milk dessert offers a tart palate cleanser alongside the pies. The elegant low-fat panna cotta requires only 5 ingredients: cranberries, sugar, gelatin, water, and buttermilk or goat's milk (instead of the usual cream).

While it requires chilling time, it is quick to make. Prior to chilling, pour the red-tinged liquid into individual glass cups or glasses for a colorful presentation. Prior to serving sprinkle the top in each cup with red cookie sugar for a bit of crunch and a lovely effect. Time: 30 min. preparation; 2 hr. chilling. Serves: 8

#### Ingredients:

1 cup fresh or frozen cranberries, 1/4 cup plus 2 tbs sugar, 2 tbs water, 3-1/2 cups low-fat buttermilk (or goat's milk, if available), 1 tbs plus 1/2 tsp unflavored powdered gelatin

#### Preparation:

In a small saucepan, combine the cranberries with the sugar and water and bring to a boil. Simmer over moderate heat, stirring occasionally, until the cranberries soften, about 5 min. Mash the cranberries with the back of a spoon to make a thick sauce. Transfer the sauce to a large bowl and refrigerate, stirring often, until cool, about 15 min. Stir 3 cups of the buttermilk (or goat's milk) into the cooled cranberry sauce. In a small saucepan, sprinkle the gelatin over the remaining 1/2 cup of buttermilk. Let stand until the gelatin has dissolved, about 5 min. Heat the mixture over low heat, stirring a few times with a rubber spatula, until the buttermilk (goat's milk) is just warm and the gelatin is melted, about 1-1/2 min; fold into the cranberry mixture. Pour the blended panna cotta right away into 8 small glasses, about 1/2-3/4 cup per serving. Cover and refrigerate for about 2 hours (or overnight), until they are set. To chill you can arrange the glasses on a tray and cover them all with another tray or with plastic wrap.

## Kolędnicy – Carolers



The Polish Christmas season extends from Christmas Day, December 25th, to the Epiphany or Feast Day of the Three Kings on January 6th. This time period encompasses the Twelve Days of Christmas that are still celebrated in many European countries. One of the most beloved traditions of this post-Christmas season in Poland are *kolędnicy* or carolers — groups of children or young men and women, dressed in costumes, who enact the story of the Nativity and sing *kolędy* (Christmas carols) as they go from house to house in the villages and towns of Poland in the days following Christmas.

Kolędnicy usually carry a six- or eight-pointed star and wear costumes depicting shepherds, angels, devils, kings, queens, jesters, Mary and Joseph, Herod, the grim reaper, and an historic animal called the *turoń*, or tur, an extinct Polish bison. This animal no longer exists but has continued to live on

in the imagination and folklore of Poland, especially in the tradition of the carolers' enactments. The tur costume is usually the most imposing one in the ensemble, often requiring two people to carry it off. The bison sports a large head and horns and he dances menacingly around the other characters during the performance. The tur is such an integral part of this tradition, that caroling is often called "chodzenie z turokiem" or "walking with the tur."

In the U.S., carolers sing in the streets or perform in churches and schools before Christmas, but in Poland the singing of carols is not allowed during Advent. The reason for this tradition is that the pre-Christmas season is considered to be a time of reflection and solemn preparation for the birth of Christ, and the joyful celebration of his Nativity happens only after Christmas Day itself. In Poland Christmas pageants, Christmas parties, and caroling are all performed in the twelve days that follow December 25th.

In olden times, carolers would receive refreshments from the people whose homes they visited; today they will receive coins as well as a warm drink and cookies, and sometimes even small gifts. Not only do they sing carols and Christmas ditties, they actually perform mini-plays that show Mary and Joseph being denied shelter in the inns of Bethlehem, Herod trying to find Baby Jesus and kill him before he can become King of the Jews, angels announcing the birth of Jesus to the shepherds keeping watch in the hills, and the Three Kings following the star of Bethlehem to pay tribute to the Messiah. There are many other characters that have roles in these plays—from devils and angels, fighting over the loyalties of the audience, to jesters playing pranks on both the actors and the viewers. Very often these plays have a ribald flavor, but that is in keeping with the age-old tradition. Humor is very much a part of the carolers' repertoire!

This continues to be a rich and much beloved tradition in Poland, one that goes back hundreds and hundreds of years. Children and teens love to dress up and perform the roles that have been handed down through the generations. And while they have lots of fun doing this, it is important to note that they are carrying on a beautiful age-old Polish custom that they are preserving and preparing to pass on to future generations.



"Kolędnicy" by Zofia Stryjenska (also top photo)



Chodzenie z turokiem – Walking with the tur



## Mushroom Dishes for Wigilia – Przepisy wigilyjne z grzybami

Wigilia, the Polish Christmas Eve supper, traditionally consists of 12 courses, all of them meatless. Thus the main meal features many variations of fish, vegetable, and pasta dishes. The vegetables easily available in Poland during the wintertime centuries ago were cabbage, potatoes, and beets, since these could easily be stored without refrigeration. Mushrooms also play a starring role in any Wigilia menu—you will find them served in soup, pierogi, cabbage rolls, noodle casseroles, and added to braised cabbage. In olden days, only dried mushrooms were available but today fresh mushrooms can be added to Wigilia dishes for more flavor and variety. Below, two recipes — for a creamy mushroom soup and a delicious mushroom, cabbage, and noodle dish — that you can serve for Wigilia — or anytime!

### Cream of Mushroom Soup

#### Ingredients:

1 lb fresh mushrooms, 2 oz dried porcini mushrooms, 1 large onion, 4 Tbsp butter, 8 cups mushroom or vegetable stock, 1 cup heavy cream, salt and freshly ground black pepper, 4 Tbsp fresh dill, chopped

#### Preparation:

Place dried mushrooms in a small pot, cover with boiling water, and let soak for a few hours or overnight. Drain, reserving the liquid. Slice the dried mushrooms in strips and set aside. Dice the onion and slice the fresh mushrooms. Melt butter in a large skillet, add onions, and sauté until translucent (5-7 minutes). Add fresh mushrooms and cook for 5-7 minutes more. In a large stock pot, combine onion and mushrooms along with the stock and soaking liquid; cook for 20 minutes. Lower heat, add cream, mixing gently. Do not bring to a boil. Season with salt and pepper to taste and top with fresh dill before serving.



### Zupa grzybowa zabelana

#### Składniki:

500 g świeżych grzybów, 50 g suszonych grzybów, 1 duża cebula, 4 łyżki masła, 8 szklanek bulionu warzywnego lub grzybowego, 1 szklanka słodkiej śmietany, sól i pieprz, 4 łyżki koperku posiekanego

#### Przygotowanie:

Grzyby przekładamy do małego garnka, zalewamy gorącą wodą i odstawiamy do namoczenia na kilka godzin. Odcędzamy, grzyby kroimy w plasterki, wywar z grzybów odstawiamy na bok. Cebulę kroimy w kostkę, świeże grzyby kroimy w plasterki. Na patelni rozgrzewamy masło, wrzucamy cebulę i podsmażamy do zeszklenia; dodajemy świeże grzyby i podsmażamy przez 5-7 minut. Do dużego garnka przekładamy cebulę i wszystkie grzyby; wlewamy bulion i wywar z suszonych grzybów; całość gotujemy około 20 minut. Przyprawiamy zupę do smaku solą i pieprzem i zabelamy śmietaną. Posypujemy koperkiem przed podaniem.

### Mushroom, Cabbage and Noodles

#### Ingredients:

1 med. head of cabbage, 2 onions, 2 Tbs olive oil, 1 Tbs butter, 1 lb mushrooms, 8 oz wide noodles or kluski, salt and pepper to taste, fresh parsley chopped

#### Preparation:

Slice the cabbage thinly and blanch in salted boiling water for 10 minutes, mixing from time to time until soft. Drain and set aside. Dice the onions and sauté in olive oil and butter until translucent. Slice mushrooms and add to the onions; cook for another 5-7 minutes. Cook the noodles or kluski according to package instructions. Drain. In a large skillet, combine the cabbage, mushrooms, onions, and noodles. Cook for a few minutes more. Sprinkle with chopped parsley before serving.



### Łazanki

#### Składniki:

1 główka kapusty, 2 cebule, 2 łyżki oleju, 1 łyżka masła, 500g pieczarek, 250g makaronu lub klusek, sól i pieprz do smaku, posiekana pietruszka

#### Przygotowanie:

Kapustę drobno poszatkować. Wrzucić do osolonego wrzątku i gotować do miękkości od czasu do czasu mieszając. Ugotowaną odcedzić. Cebule pokroić w kostkę, zeszklić na 2 łyżkach oleju. Dodać obrane, umyte i pokrojone w plasterki pieczarki. Usmażyć. Makaron ugotować według instrukcji na opakowaniu, odsączyć. Na dużej patelni przełożyć pieczarki i cebulę, kapustę i ugotowany makaron. Chwilę razem smażyć, doprawić do smaku solą i pieprzem. Posypać pietruszką przed podaniem.

**Bon Appetit!**

**Smacznego!**



## Gotowi do lekcji? Start!!

W połowie września Szkoła Języka Polskiego im. I. J. Paderewskiego w Cleveland, Ohio, ponownie wystartowała w edukacyjnej misji i to tym razem ze zdwojoną energią uczniów i pedagogów, bo do szanownego ciała pedagogicznego w składzie: Agnieszka Augustyniak, Asia Foremska, Anna Prochoroff i Gosia Oleksy, dołączyła nowa nauczycielka, Maria Panek-Sładewska! To dowodzi, że szeregi uczniów, zarówno dzieci jak i dorosłych, powiększają się, a apetyt na naukę języka polskiego wzrasta. Oby to się nigdy nie zmieniało!

Przybyło uczniów, nauczycieli, nowych podręczników i, co najważniejsze, przybyło uśmiechów, optymizmu i pomysłów, ale tych nigdy tu nie brakowało. Nad realizacją ciekawych planów i nad całokształtem działalności jak zawsze czuwa Grażyna Buczek – Dyrektorka Szkoły.

W ciągu roku, tak jak nakazuje szkolna tradycja, lekcje będą urozmaicane wycieczkami, uroczystymi apelami i rodzinnymi spotkaniami.

Niezmiennie od wielu lat nie brak tu okazji do nawiązywania przyjaźni i do wielokierunkowej pracy dla pięknej idei szerzenia polskości.

Jednym słowem – Szkoła I. J. Paderewskiego jest gotowa na kolejną edukacyjną wyprawę, która nie boi się sięgać gwiazd!

– Małgorzata Oleksy







Uczestniczy pleneru ArtPo w Marianville, MI – widać jak bardzo artyści są związani z sobą .....



(Photo, Ryszard Niziolek)

Instalacja-rzeźba tkacka i dwa trochę "skromniejsze dzieła".

### Zwiazani nitką wspólnych zainteresowań plener ArtPo

"...Płonie ognisko w lesie,  
wiatr zapach farby niesie,  
to z miasta już przybyli  
artyści bardzo mili..."

Na prędcie ułożone słowa i oto po pięknej okolicy Marianville, MI, rozlega się znana harcerska melodia. Z tym, że przy ognisku nie siedzą harcerze, ale artyści polonijni, którzy postanowili spędzić weekend na łonie natury. Podśpiewują, smażą kiełbaski i rozmawiają... Są dowcipy, historyjki, a również wrażenia ze wspólnie spędzonego dnia, kiedy to, pod okiem Aliny Ziemirskiej, stworzyli instalację tkacką. Powstała trójwymiarowa forma, pokaźnych rozmiarów, łącząca w sobie różnorodne pomysły uczestników. Wijące się formy organiczne, wypustki, zwisy i odgałęzienia, jesienne, ciepłe kolory, kontrasty, zróżnicowane faktury... Długo by można szukać przymiotników na określenie tej pracy. Jedno jest pewne-wspólne tworzenie było świetną zabawą, jak również okazją do porozmawiania o jednej z najstarszych form działalności artystycznej, do poznania podstawowych technik tkackich, oraz do rozważań na temat kompozycji. Tę bardzo oryginalną, rzeźbę będzie można zobaczyć na początku listopada, na kolejnej wystawie ArtPo w Koreańskim Centrum Kultury w Wheeling.

Myślę, że przy okazji, warto przypomnieć miłym czytelnikom, że artyści z Grupy 822 Związku Polek w Ameryce oraz ArtPo, co roku wyjeżdżają przynajmniej na jeden plener, by tworzyć na łonie przyrody i spędzać wspólnie czas. Takich plenerów było już wiele, i zazwyczaj, oprócz indywidualnych prac artyści zawsze starali się zrobić jakąś wspólną akcję – instalację. Były kolorowe okna – witraże zawieszane na gałęziach drzew, było ogromne płótno rozwieszone w lesie pomiędzy drzewami, na którym tworzone wspólny obraz, była wielka mandala usypana z piasku, było czerwono-żółto-niebieskie skrzydlate drzewko na polanie... no a teraz forma tkacka.

Każdy kolejny rok wspólnej działalności, (a jest ich już 10), przynosi nowe wrażenia, kolekcja wspomnień rośnie, a przyjaźnie zacieśniają się. Myślę, że tą piękną tradycję, z wszystkich sił należy wspierać i kontynuować.

Kasia Szczesniowski





*Bohaterka wieczoru, artystka Marta Niziołek z mężem Ryszardem, córką Oliwią i iguaną.*



*(Photo, Ewa Kostyrko)*

## **REVELATION - objawienie, olśnienie, odkrycie ... Ceramiczne rzeźby Marty Niziołek**

W sobotę 1 października mieliśmy wielką przyjemność oglądnięcia pięknej i poruszającej wystawy artystki Marty Niziołek, członkini ZPWA, Gr. 822 i ArtPo. Oryginalność jej wyjątkowej twórczości polega między innymi na tym, że w sposób niewiarygodnie uważny pokazuje fragmenty otaczającej nas przyrody. Marta nie tylko obserwuje przyrodę w jej każdym aspekcie, ale ją widzi i potrafi zinterpretować artystycznie w sposób absolutnie unikalny, używając tylko organicznych materiałów takich jak glina, kości, skóra z ryby czy dryfujące drewno znalezione w różnych zakątkach Ameryki. Jej świat natury wydaje się czasem być bardziej "prawdziwy" od tego rzeczywistego. Iguana czy sowa stają się kwintesencją iguany i sowy. Marty, wydawałoby się abstrakcyjne kompozycje, są bardzo organiczne, można w nich dość łatwo odszukać i odczuć fragmenty otaczającej nas przyrody – jej abstrakcja jest organiczną abstrakcją. Kolor, faktura, kształt, kompozycja, wszystko to składa się na niezwykle ostateczny efekt zatrzymanego na sekundę ruchu skrzydeł, w gotowości do lotu bajkowego smoka, czy wygrzewającej się w słońcu oliwkowo-zielonej iguany.

Przechadzając się po tej jedynej w swoim rodzaju wystawie, zdałam sobie sprawę jak bardzo potrzebujemy otaczać się pięknem w tych tak szalonych i trudnych czasach, jak bardzo potrzebujemy otaczać się przyrodą, by raz po raz, z trudem odnajdywać sens naszej egzystencji i jak niezbędna dla człowieka jest sztuka. W ten sobotni deszczowy wieczór Marta Niziołek podarowała nam ten wielki dar, swoją sztukę i jesteśmy jej za to ogromnie wdzięczni.

*Lidia Rozmus*





## "PLĄSY DREWNIANYCH JASEŁNIKÓW" \* (CIĄG DALSZY ZE STR. 26)

Dekoracje te sprowadzano często w elementach z Francji lub Włoch, gdzie rozwinęła się ich masowa produkcja.

Z czasem w jasełkach pojawiły się nowe postacie: przedstawiciele różnych nacji, stanów, zawodów, bohaterowie narodowi, a także postacie w strojach regionalnych. W XVIII wieku statyczne dotąd figury zaczęto zastępować marionetkami, które odgrywały różne scenki, również o charakterze świeckim, często humorystyczne. Takie widowiska cieszyły się ogromnym zainteresowaniem widzów, wywołując żywe reakcje widowni. Z tego powodu pod koniec XVIII wieku władze kościelne zakazały organizowania ruchomych jasełek w świątyniach, powracając do wielofiguralnych stałych kompozycji.

Z szopkami zaczęli wówczas kolędować poza murami świątyni żacy, czeladnicy i widowiska te przeniosły się do karczm, szop, większych izb, na place i ulice miast. Z rąk duchowieństwa przeszły w ręce komediantów.

Powoli miejsce żywych postaci zastępowano kukiełkami, którym głosu udzielali ukryci kolędnicy, a z czasem aktorzy. Jasełka ruszyły w podróż odwiedzając bogate domy, dwory szlacheckie, dwory królewskie, a nawet profesjonalnie zbudowane pomieszczenia teatralne.

Teksty jasełkowe, najczęściej gwarowe, były w większości anonimowe. Przerabiano je wielokrotnie, między innymi ze względu na fakt, że zawierały wątki odwołujące się do aktualnych wydarzeń. W Polsce ogromnym powodzeniem cieszyły się zawsze postacie polskich bohaterów narodowych: Czarnieckiego, Jana III Sobieskiego, Kazimierza Wielkiego i Władysława Jagiełły. W XVIII w. pojawiły się w szopce akcenty polityczne, patriotyczne i satyryczne.

W latach niewoli narodowej, a więc począwszy od końca XVIII w., w jasełkach bardzo często pojawiają się elementy patriotyczne. Autorzy tekstów pokazują piękne karty naszej historii pragnąc podtrzymać ducha narodowego, budzić uczucia patriotyczne i nadzieje na przetrwanie narodu w latach zaborów.



Przykładem takiej patriotycznej szopki jest utwór Teofila Lenartowicza\*\*, z którego pochodzi cytowana na wstępie kolęda\*\*\*. "Szopka" ukazała się drukiem w 1849 roku we Wrocławiu, a ze względu na jej treść, w obawie przed zaborcą, nazwa drukarni została pominięta. Widowisko "ożywia" postać "Chłopca", który "odślania szopkę",

"wysuwa kolejne figurki", a na końcu "zamyka szopkę". Poeta dzieli swój utwór na dwie części. Pierwsza część jest tradycyjna - bożonarodzeniowa. Występują w niej Pasterze, Pan Jezus, Święty Józef, Trzech Mędrców, Szatan, Herod, Śmierć, Chór Aniołów i Filozof. Ta ostatnia postać (Filozof) jest nietypowa dla całej sceny, jak i zaskakujące i kontrowersyjne są treści, które wypowiada w swoim monologu. Filozof bowiem kwestionuje cud, którego świadkami są wszyscy obecni, reprezentując materialistyczną interpretację zjawisk i świata, charakterystyczną dla myślicieli XVIII wieku.



Obraz Leona Wyczółkowskiego "Stańczyk", 1898.

*Na pierwszym planie tytułowy, królewski błazen rozmyślający nad upadkiem jego narodu, w tle i w kufrze marionetki*

Druga część przedstawienia ma charakter zdecydowanie patriotyczny. W jasełkowych figurkach, przed oczami widza przesuwa się cała historia Polski. Pokazane są czasy legendarne, kiedy Lech opowiada o pięknej bogatej krainie lasów pełnych zwierza, która stanie się Polską. Jest też Wanda, "co nie chciała Niemca" i utopiła się w Wiśle, a śmierci jej towarzyszy "płacz lutniani i śpiew". Jest też Piast i Anioł z nim gawędziacy, i Bolesław Chrobry "do pałaza dobry", wspominający swoje zwycięstwa nad Rusią. Jest "Pan Rej Dobrodziej", "co uczciwie żył i dużo jadł, dużo pił", w bardzo pięknym dialogu z "Panem Kochanowskim" - "z łaski boskiej Poetą polskim". Inni pisarze, z następnej epoki, to: Książd Skarga i Jan Chryzostom Pasek. Jest hetman Żółkiewski i Jeneral Szwedzki w dialogu z Mnichem, obrona Częstochowy, konfederat barski i Stary Krakus, wyrażający nadzieję, że Kościuszko kiedyś powstanie z mogiły. Bardzo interesująca i piękna jest postać Dударza, który jak gdyby podsumowuje wszystko, co zostało w szopce powiedziane, i śni o odrodzonej Polsce.

Z początkiem XX w. jasełka powróciły do kościołów. W tym okresie powstało też wiele nowych scenariuszy do odgrywania. Najpopularniejsze, to: "Betlejem polskie" Lucjana Rydla oraz "Pastorałka" Leona Schillera.

We współczesnej Europie szopka (jasełka) to już tylko przedmiot badań, zabytek kultury, natomiast w Polsce, ta dramatyczna forma jest wciąż tworzona i odtwarzana. Przez lata wypracowano także dwie formy szopki teatralnej, a mianowicie: kabaret satyryczno-polityczny i formę poetycką, traktującą pod postacią jasełek o sprawach poważnych. W okresie Bożego Narodzenia ciągle jeszcze można oglądać jasełka w teatrze lalek lub w teatrze żywego słowa.

"W każdej wiosce, w każdym mieście,  
W każdy dom tę szopkę wnieście.  
Niech się smuć, którzy grzeszą,  
A poczciwi niech się cieszą."

\*W.L. Ańcycz (1823-1883) - polski poeta, dramaturg, wydawca, tłumacz, działacz ludowy. W swojej pracy na temat tradycji szopki, pisze: "Szopka to konstrukcja, w której odbywały się pląsy drewnianych jasełników".

\*\*Teofil Lenartowicz (1822-1893) - polski poeta romantyczny, etnograf, rzeźbiarz i konspirator.

\*\*\*Melodie do tekstów Lenartowicza komponowali wybitni muzycy: I. Komorowski, St. Moniuszko, J. Gall; trudno w tej chwili dojść, który z nich napisał muzykę tej kolędy. Teatr Szekspirowski w Gdańsku

## Teatr Szekspirowski w Gdańsku

**"Cały świat to scena,  
A ludzie na nim to tylko aktorzy.  
Każdy z nich wchodzi na scenę i znika,  
A kiedy na niej jest, gra różne role."**

*Szekspir "Jak wam się podoba?" Akt II, scena 7*

Pomysł budowy Teatru Szekspirowskiego w Gdańsku sięga 1991 r., kiedy to z inicjatywy anglisty-szekspirologa, prof. Jerzego Limona, powstała w tym mieście Fundacja Theatrum Gedanense. Celem organizacji było wskrzeszenie tradycji teatru elżbietańskiego i ożywienie sceny artystycznej w Gdańsku. W roku 1993 zorganizowano po raz pierwszy Gdańskie Dni Szekspirowskie, a w roku 1997, podczas obchodów millenium Gdańska, przekształcono je w międzynarodowy Festiwal Szekspirowski. W roku 2009 rozpoczęła się realizacja głównego celu Fundacji - budowa gdańskiego teatru elżbietańskiego. Władze Gdańska przekazały na ten cel teren, na którym w XVII wieku działała podobna instytucja - Szkoła Fechtunku - w której wystawiano sztuki Williama Szekspira, jeszcze za życia wielkiego dramaturga. Ta karta historii kultury Gdańska stała się inspiracją do pomysłu budowy "wielkiego niezwykłego teatru".



Przez większość swojej historii Gdańsk był miastem wielonarodowościowym, bogatym i poważnym ośrodkiem kultury, a w wieku XVI i XVII stał się największym miastem i portem w Europie Środkowo - Wschodniej. Gdańszczanie mieszkali w wielkich kamienicach zaprojektowanych przez holenderskich architektów. Fasady domów były bogato zdobione, a wnętrza dekorowane dziełami sztuki importowanymi z całego świata. W takich warunkach istniała też wielka potrzeba rozrywki - czas na muzykę, zabawę i teatr. Pomiędzy 1600 a 1612 rokiem w Gdańsku stanął budynek Szkoły Fechtunku, łudząco podobny do londyńskiego elżbietańskiego teatru Fortune (z 1600r.), przeznaczony dla ćwiczeń i zawodów szermierczych, walki niedźwiedzi, występów kuglarzy, akrobatów i przedstawień teatralnych. Drewniany budynek na planie kwadratu lub prostokąta składał się z czterech skrzydeł nakrytych dachem, okalających wewnętrzny, otwarty dziedziniec. Budowla ta mogła pomieścić 3 000 osób.

W Londynie w tym czasie żył i tworzył Szekspir (1564-1616), a dramat i teatr przeżywały swój wielki rozkwit. W tych czasach też powstała nowa profesja - aktorstwo. Szacuje się, że w 1580 roku w Londynie było dwustu aktorów, którzy nie zawsze znajdując możliwość grania w miejscowych teatrach, tworzyli trupy,

występowali na prowincji, a z czasem na kontynencie. Sława o ich kunszcie aktorskim rozprzestrzeniła się bardzo szybko i ich występy zdominowały teatralny świat Europy. Jednym z miast, które odwiedzali regularnie, był Gdańsk. Od roku 1607 gościła tu trupa Johna Greena, cztery lata później przybył teatr Johna Spencera, później zespół Johna Wayde'a i Williama Roego (1647). Przybywające do Gdańska zespoły prezentowały głównie dramaty angielskie, przełożone prozą na język niemiecki. Z analizy dokumentów z tamtych czasów wynika, że gdańszczanie mieli możliwość oglądać adaptacje "Kupca weneckiego", "Dwóch panów z Werony", "Tytusa Andronikusa", "Romea i Julie" i "Juliusza Cezara". Szekspir miał już dobrą markę i wiadomo było, że "na Anglików" trzeba było płacić więcej. Szkoła Fechtunku gościła te wszystkie trupy teatralne, a aktorzy prosząc urząd miasta o zgodę na przedstawienia, w swoich aplikacjach nazywali to miejsce "publico teatro".



Dziewiętnastego września 2014 miało miejsce uroczyste otwarcie Gdańskiego Teatru Szekspirowskiego. Autorem projektu jest wenecki architekt Renato Rizzi - autor m.in. Pałacu Sportu w Trento i Muzeum Egipskiego w Kairze. Budynek, uznawany jest za jedno z najciekawszych dzieł architektury ostatnich lat - kotłownia, ale też przyciągający uwagę. Jest to wielka, ciemna i ciężka bryła bez okien, wykonana z prawie czarnej, antracytowej cegły, a posępne mury silnie kontrastują z rozświetlonym i utrzymanym w jasno-kremowym kolorze wnętrzem teatru - białymi marmurowymi podłogami, białymi tynkami, brzoźowym drewnem galerii i sufitu. Architektura widowni wzorowana jest na starej Szkole Fechtunku; trzy strony teatru stanowią galerie, a przed klasyczną "pudełkową" sceną jest przestrzeń przeznaczona na miejsca stojące. Wszystko tak, jak w teatrze elżbietańskim. Najciekawszym elementem tego projektu jest dach, który, podobnie jak w brytyjskich teatrach za czasów Szekspira, jest otwierany. Dach waży 90 ton i jest pokryty patynowaną blachą miedzianą. Składa się z dwóch ruchomych połączy o wymiarach 10,5 na 21 metrów każda, podnoszących się tak, aby spektakle można było odgrywać pod gołym niebem. Teatr ten może pomieścić do 1000 widzów.

W programie artystycznym przygotowanym na otwarcie teatru nawiązano do tradycji przedstawień XVII-wiecznych i historii Szkoły Fechtunku prezentując widowisko szermiercze w wykonaniu hiszpańskich fechtmistrzów, adeptów szkoły Real Escuela Superior de Arte Dramático z Madrytu, działającej nieprzerwanie od czasów Szekspira i mającej w swoim programie szermierkę teatralną. Następnie wystąpił ze swoim przedstawieniem Akrobatyczny Teatr Tańca MIRA ART. W dzień po otwarciu zespół londyńskiego teatru "Globe" odegrał pierwszą sztukę - "Hamleta" Szekspira.





**POLISH WOMEN'S  
ALLIANCE OF AMERICA**  
6643 N. Northwest Hwy., 2nd Fl.  
Chicago, Illinois, 60631  
[www.pwaa.org](http://www.pwaa.org)

## "PŁĄSY DREWNIANYCH JASEŁNIKÓW" \*



Mizerna, cicha,  
Stajenka licha,  
Pełna niebieskiej chwały;  
Oto leżący,  
Przed nami śpiący,  
W promieniach Jezus mały.

Nad nim Anieli  
W locie stanęli  
I pochyleni klęczą;  
Z włosy złotymi  
Z skrzydły białymi  
Pod malowaną tęczą.



Radość na ziemi,  
Bo nad wszystkimi,  
Roztacza blask rumiany.  
Przepaść rozwarta,  
Upadek czarta,  
Zstępuje Pan nad pany.



*Fragment wiersza ropicznający widowisko "Szopka" Teofila Lenartowicza. Wiersz ten stał się jedną z najpiękniejszych kołęd polskich.*

Szopka to jeden z najstarszych zwyczajów świętowania Bożego Narodzenia – lalkowe misterium opowiadające o narodzinach Chrystusa opisanych w Ewangelii, a także zaczerpniętych z ludowej tradycji.

Szopka bożonarodzeniowa to diorama (makieta) przedstawiająca stajenkę, jaskinię lub grotę, jako miejsce narodzenia Chrystusa, Świętą Rodzinę, moment przybycia pasterzy i Trzech Mędrców, Gwiazdę Betlejemską, anioły, a

także bydłęta – woła, osła i owce. Taką samą szopkę, tylko w miniaturze ustawiamy w domu pod choinką. Postacie dramatu w szopce są nieruchome.

Pierwszą taką scenę zaaranżował w skalnej grocie w 1223 roku św. Franciszek z Asyżu; później zwyczaj ten przejęli jego zakonnicy i rozprzestrzenili po całym świecie. W drugiej połowie XV w. za pośrednictwem Franciszkanów zwyczaj urządzania szopki dotarł do Polski i stała się ona nieodzowną dekoracją kościelną z okazji Bożego Narodzenia. Tajemnicze narodziny Zbawiciela, okrutny Herod, egzotyczni Królowie o odmiennym kolorze skóry, rzeź niewinnych dzieci, śmierć z kosą, aniołowie o olbrzymich skrzydłach, diabły, karawany kupieckie z wielbłądami czyniły szopkę niezwykle dramatycznym widowiskiem i to gwarantowało jej ogromną popularność. Jak opisują kroniki tych czasów, wystawienie szopki w kościele ściągało tłumy wiernych, a ścisk był tak wielki, że widzowie wchodzili na ołtarze.

Początkowo figury Dzieciątka, Maryi, Józefa, Trzech Królów i pozostałych osób dramatu były nieruchome, a z czasem wprowadzono w ich miejsce marionetki.

Jasełka\*\* stanowiły uduktatyzowaną formę szopki bożonarodzeniowej i wywodziły się z dekoracji kościelnej, jaką była stajenka ze Świętą Rodziną. Szopka stała się widowiskiem z dialogami i śpiewem; dodano do szopki proscenium, na którym "grały" swoje role marionetki poruszane przez postacie schowane pod sceną.

Pierwotnie jasełka organizowane były tylko w kościołach. W XVII-XVIII wieku następuje rozkwit tradycji jasełek. W miejscach pełnych prostoty średniowiecznych misterii powstają sceny odznaczające się przepychem i bogactwem. Dochody uzyskiwane ze składek i darów, atrakcyjność tych przedstawień doprowadziły do rywalizacji na tym polu pomiędzy zakonami i parafiami. W bocznych kaplicach kościołów zaczęto urządzać wielkie panoramy ze sztucznymi grotami, strumieniami płynącymi wśród lasów i pól, a w tle widniały malowane na papierze ruiny zamków czy zabudowania miast.

*Ciąg dalszy na str. 24*



**Świąt wypełnionych radością i miłością, oraz Nowego Roku  
spełniającego wszelkie marzenia, szczęścia i powodzenia życzą  
Zarząd Główny Związku Polek, pracownicy biura  
oraz redakcja "Głosu Polek".**

