



NEWSLETTER

POLISH CULTURAL CLUB OF GREATER HARTFORD, INC.

Established 1976

www.polishculturalclub.org

March 2023

An Affiliate of the American Council for Polish Culture

HOLIDAY BAZAAR WITH A POLISH FLAIR

The second Holiday Bazaar with a Polish Flair, held on November 19, 2022, was again a great success. Sponsored jointly by the Ladies Guild of SS. Cyril and Methodius Church and the Polish Cultural Club of Greater Hartford, Inc., it was reminiscent of past Szopka Festivals. Guests enjoyed shopping at vendor tables offering a myriad of handmade items and Polish crafts, as well as PCCGH tables, which offered a large variety of Polish import items generously donated by our members. Food was a big draw and included kielbasa sandwiches, homemade baked goods, and frozen pierogi made by volunteers of the SSCM Ladies Guild and sold by the dozen.

We thank all who attended and supported this event and are pleased to announce that the Club's net profit was \$1,675.00, which was dedicated to the Jennie Marconi-Javorski Scholarship Fund.



WIGILIA 2022

Wigilia was celebrated with joyous spirit by eighty guests on Saturday, December 10 at the Polish National Home. The festivities included a menu of traditional holiday dishes representing the different regions of Poland prepared by Chef Bożena Pogorzelska, lively keyboard music provided by Eugene Kozlowski, and a bountiful raffle table.

Many thanks to Chairs Lilia Kieltyka and Ursula Brodowicz; Fran and Gini Pudlo; and Jack and Thomas Brodowicz who continued the tradition begun by their mother and grandmother, Maria Brodowicz, of placing the opłatek with hay and Polish chocolates on the tables.

Sadly, this was the final event that the Club will stage at the Polish National Home due to its sale and closure on December 30. It is a building that holds over ninety years of warm memories for its founding families, members, Polish organizations, and the Hartford community.

“DISTINGUISHED SERVICE AWARD”

Presented to Carol Bogon Phelan



A highlight of Wigilia was the announcement that Carol Bogon Phelan was selected to receive the Club's "Distinguished Service Award." This award, last bestowed in 2016, honors a member who has devoted many hours of service and made countless contributions to benefit the Club's mission. As Chair of Public Relations, Carol has done a phenomenal job of promoting the PCCGH both locally and nationally over many years. More important, she has earned the respect and friendship of her fellow members and colleagues. She accepts her assignments with enthusiasm and performs them with absolute professionalism. We congratulate Carol on this most deserved recognition.

NOTE: Since Carol could not attend Wigilia, the award was presented to her by Lilia Kieltyka, Ursula Brodowicz, Fran Pudlo, and Gini Pudlo at a special ceremony in January.



FROM THE PRESIDENT'S PEN

Happy Almost Spring !

I hope everyone has enjoyed the mild winter we have been having in CT — we've been very lucky. One thing for sure is that our membership renewal has been going very well. The quick responses and notes received are an indication that the PCCGH is important to our members. We are also excited to welcome several new members— please see Members' Newsflash on page 4.



The Executive Board met recently to go over some end-of-year accounting and required reports. I thank the Board members and especially our dedicated Treasurer, Raymond Kowalski. We appreciate his expertise and hard work over the many years he has served in this role.

The recent sale and closure of the Polish National Home has been a heavy hit for the Club. I was first introduced to our Club at the PNH, and many of our events, meetings, good times, growth, and identity came from that sweet place. It's sad to think that we have lost it as a home base. We will have to think "out of the box" for a new location in which to hold events and programs. There was a very informative article about the sale written by journalist, Mark Dillon, in the Polish American Journal Feb 2023 edition. TIP – the Polish American Journal is a great newspaper that covers all things Polish. It's a great subscription for only \$ 25 a year. Take a look ! Website: Polamjournal.com.

Best wishes for a peaceful and meaningful Lent. We Poles find comfort that Poland remains an example of high culture and humanity in these troubled times.
Lilia Kieltyka

REMINDER: 2023 Membership Dues Deadline: March 15, 2023.
Thank you to all members who have already renewed. **If you would like to receive a membership card, please call Gini at 860-659-0356 and leave a message, or e-mail at gini pudlo@att.net.**

MEMBERSHIP INFORMATION
Annual Dues: \$25 per member / \$40 dual or household / \$10 student
Payable To: PCCGH
Mail To: Virginia M. Pudlo, 33 Worthington Road
Glastonbury, CT 06033-1372
Tel.: (860) 659-0356 E-mail: gini pudlo@att.net



... to update us when you have a change of name, address, phone number, or e-mail address. Please notify Carol Phelan by E-mail: hopsotch77@sbcglobal.net or by phone: (860) 646-3114. Thank you.

2023-2024 OFFICERS AND BOARD MEMBERS
President: Lilia Kieltyka
Vice President: Ursula Brodowicz
Secretary: Frances Pudlo
Treasurer: Raymond Kowalski
Historian: Virginia Pudlo
Board Members: Patricia Archie, Marek Czarnecki, Edward Farley, Florence Langridge, Louis Maglaty, Michelle Maglaty, John Majdan, Carol Bogon Phelan, and Nancy Yiznitsky.

2023 JENNIE MARCONI-JAVORSKI SCHOLARSHIP

Sponsored by the Polish Cultural Club of Greater Hartford, Inc. Scholarship Co-Chairs, Florence Langridge and Gini Pudlo, encourage members to reach out to candidates of Polish heritage who might apply for the Club's 2023 Jennie Marconi-Javorski Scholarship. A scholarship application can be downloaded from the Club's website: polishculturalclub.org. For a print copy, call Gini at 860-659-0356. Applicants sponsored by PCCGH members receive special consideration. **Applications must be post-marked no later than May 1, 2023.**



This year's essay question: "The Polish Sejm (Legislature) honors seven notable Poles as "Patrons of 2023." They are: poet and playwright **Aleksander Fredro**; Silesian political leader **Wojciech Korfanty**; arts critic & political activist **Maurycy Mochnacki**; painter **Jerzy Nowosielski**; freedom fighter and second wife of Marshal Josef Pilsudski **Aleksandra Pilsudska**; explorer **Pawel Edmund Strzelecki**; and founder of the School for Women's Domestic Work **Jadwiga Zamoyska**. Choose one, explain why, and describe how their accomplishments impacted Poland's history or culture."

ADDITIONAL SCHOLARSHIP OPPORTUNITIES: The American Council for Polish Culture (ACPC) has four scholarships available to students of Polish descent. These include "The Eye of the Eagle Wladyslaw Zachariasiewicz Memorial Journalism Scholarship" (deadline June 30, 2023); "Scholarship for Summer Study in Poland" (deadline April 15, 2023); "Pulaski Scholarship for Advanced Studies" (deadline March 16, 2023); and the "Leonard Skowronski Polish Studies Scholarship" (deadline April 5, 2023). **Please visit the ACPC's website www.polishcultureacpc.org for further information and applications.**

Central CT State University in New Britain offers scholarship opportunities for Engineering undergraduates of Polish descent attending CCSU. Contact the University to inquire about the "John Eismont and Anna Sielawko Engineering Scholarship Fund."

THANK YOU FOR YOUR DONATED POLISH ITEMS

The Club continues to be grateful for all the Polish-related items it has received from generous donors who are cleaning out estates and looking for a good home for Polish memorabilia.

Please keep the Club in mind as a repository for such items. They will be sold at public events or used in displays showcasing Polish heritage. We are looking for items such as books, carved wooden objects, craft pieces, textiles, ceramics, dolls, music, costumes, etc. If you have questions, please call Fran at (860) 659-0356. We would be happy to pick up donations at your home.

NEWSLETTER STAFF
Editor: Frances Pudlo (francespudlo@att.net)
Staff: Carol Bogon Phelan, Nancy Yiznitsky



DID YOU KNOW . . . Pisanki Bring Peace and Harmony to the World?

According to Ukrainian lore, the fewer “*pysanky*” eggs made each year, the more evil there is in the world. It is believed that *pysanky* embody the power of love and goodness and bring peace and harmony to all nations. No matter their Slavic roots or spelling — *pysanky* or *pisanki* (Polish) — there is no doubt that our current times could benefit from having more of these beautiful Easter symbols in our homes. Decorating Easter eggs, is a charming and colorful Polish custom dating back 1,000 years. The word *Pisanki* comes from the verb “*pisać*,” or “to write.”

From the earliest times, the egg held a special significance. The sight of a chicken or bird emerging from this seemingly lifeless object, struck superstitious folk with awe. To their primitive minds, this wondrous phenomenon was likened to the budding of flowers, the thawing of frozen streams, and the awakening of all living things. The egg, therefore, became a symbol of Spring.



Just as the costumes vary in the many districts of Poland, so the eggs differ in color and design. There are three main techniques of decorating *Pisanki*. Eggs dyed a solid color through boiling or soaking in a dye are called *Kraszanki*, *Małowanki*, or *Byczki*. Eggs on which the outline of birds, flowers and animals are delicately scratched with sharp instruments after being cooked are called *Skrobanki* or *Rysowanki*. Eggs batiked — that is, artistic designs that are etched with beeswax and dipped in coloring fluids several times are called *Pisanki*. The *Kraszanki* are popular in eastern Poland, *Skrobanki* in northern Poland, and *Pisanki* are designed in all parts of the country. In Łowicz, in central Poland, it is customary to glue cut-outs made from colored paper onto blown eggs.

For etching, Poles use various instruments bearing traditional names: the *Kulka*, *Pisak*, *Radelek*, *Kwaczyk*, and *Kistka*. The handmade tool mostly used is the *kistka*. An ordinary pin stuck into an eraser end of pencil, or a nail with a small head hammered gently into the top of a small piece of wood or clothespin, can also be substituted. Peasant village folk even used the metallic end of a shoestring or a sharpened matchstick to create simple designs on colored eggs.



Slavic people are known to embellish their eggs at Easter with exquisite designs; each with a special meaning. A sun design represented good fortune; a rooster or chicken fulfillment of wishes, a fir tree eternal youth and health; a stag or deer wealth or prosperity; and flowers stood for love and charity. Vegetable dyes were prepared by home methods. For example, a *yellow* dye was made from onion peels, saffron, or caraway seed; *red* from beet juice; *green* from spinach, young rye, or alder bark; *brown* from alder bark, oak bark, tea or coffee; *blue* from logwood or mallow; and *black* from alder bark or alder pussies. The dyes were prepared by boiling the substance in water until the desired shade was obtained, then strained through a piece of cheese cloth. To make the colors more luminous, a little vinegar was added.

Colors also had special significance. *Yellow*—Spirituality; *Pink*—Success; *White*—Purity; *Brown*—Happiness; *Blue*—Health; *Black*—Remembrance; *Orange*—Attraction; *Violet*—High Power; *Green*—Money; *Red*— Love Victory, Royalty, Blood (Symbol of the Resurrection).

Source: *Pisanki Easter Eggs in Technicolor* by Anna Zajac Gacek, Sarmatia Publications, 1969



WARSAW TOPS THE LIST OF THE 20 BEST PLACES TO VISIT IN EUROPE IN 2023

Now that every country in Europe is reopening their borders without restrictions, and foreign travelers are showing a strong interest once again in visiting the “Old World,” the big question is . . . where to go? The European Best Destinations (EBD) organization has released its list of the 20 trendiest destinations in Europe for 2023 based on a record number of some 70,000 votes from travelers representing 78 countries. **Earning a record number of votes, Warsaw, Poland appears as the #1 European Best Destination.**

Warsaw is a beautiful, friendly, green, open-minded city perfect for family excursions, culture, shopping, or a romantic stay. At any time of the year visitors can walk in its lovely parks, relax in its safe city environs, take advantage of its great gastronomic offerings, and enjoy its rich calendar of events. Not to mention being dazzled its emblematic places including the Old Town Market Square and its colorful buildings (a UNESCO World Heritage site), the Palace of Culture and Science (second tallest building in Poland), and Łazienki Park with its stately palaces, pavilions and orangeries. Not to be missed is taking a stroll to “*Krakowskie Przedmieście*” the most prestigious street in Warsaw or visiting the Barbican, the historic fortifications that once encircled Warsaw. Children will be enthralled with a visit to the Warsaw Zoo or taking a dip at Moczydło Water Park with its slides, wave pools, and other water activities.

All awarded destinations will be promoted on the most visited website dedicated to tourism and culture in Europe for 10 years in a row, as well as in prestigious travel media open to a cumulative audience of approximately 420 millions of travelers (estimation based on past year edition).

Excerpted from: *FORBES*, Cecilia Rodriguez, Senior Contributor, February 10, 2023

Co? What? Gdzie? Where? Kiedy? When?

SUNDAY, MARCH 19, 2023

1:00 p.m.

"Saint Joseph's Day Dinner" (Homemade)

Polish Plate: Gofabki, Potato/Cheese Pierogi, Kielbasa, Kapusta, Potatoes, Tossed Green Salad, Bread/Butter, Desserts/Pastries, Coffee/ Tea — Door Prize, Raffle, Music, and More

Ticket Price: Adults: \$25.00 Children Under 15: \$15.00

Lower Church Hall, SS. Cyril and Methodius Church

63 Popieluszko Court, Hartford

Sponsored by all the Parish organizations.

Everyone welcome!

We appreciate your support.

Tickets/Information: 860-659-0356

(All tickets sold in advance.)

(Event will benefit the Lower Church Hall Floor Renovation Project.)



SATURDAY, APRIL 1, 2023

"Monte Carlo Whist"

5:00 p.m. Light Supper for Purchase

6:00 p.m. Whist Begins



**Lower Church Hall - SS. Cyril & Methodius Church
63 Popieluszko Court, Hartford**

Sponsored by the Ladies Guild of SS. Cyril & Methodius Church.

Everyone is invited to enjoy a fun evening of cards — all for the amazing admission price of \$5.00.

(You don't need to be an expert; beginners are welcome.)

Game will be conducted in both English and Polish.

There will be a raffle and desserts/coffee.

Tickets will be sold at the door. Bring lots of friends!

Information: 860-659-0356

THE CUSTOM OF THE EASTER LAMB

The Easter Lamb is the most significant symbol of Easter. The *Agnus Dei*, (Latin for "the lamb of God") with a banner of victory of the depiction of a lamb balancing a cross on one of its hooves, became a symbol of Jesus and the Resurrection and an important focus of Christian art.



The custom of placing a lamb on the Easter table was introduced by Pope Urban V (1362-1370) but began to be initiated in Poland during the reign of King Zygmunt III Waza (1587-1632) when he placed a lamb made of gold on his Easter table. In 1685, an Italian by the name of Alfieri presented a lamb to Queen Maria, wife of King Jan Sobieski (1674-1696). It was covered with the down of a swan made to look like wool and had an 8-inch banner on which the word *alleluja* was spelled out in gems. Over time it became customary for people from all ranks and socioeconomic status to have a symbol of the lamb of God on their Easter table.

Country folks initially made their lambs out of butter, a commodity they had immediate access to. In later years, when it was cheaper and more widely available, sugar was used, and then the two combined into the form of a lamb cake. Subsequently lambs were made of numerous other materials including chalk, wax, and gypsum, but those made of butter remained consistently popular. They were shaped by either using a mold or free form and placed on a "field" of bittercress, one of the first types of greenery to appear in the meadows of Poland.

Source: *The Polish Country Kitchen Cookbook*, Sophie Hodorowicz Knab, Hippocrene, 2002



**Polish Cultural Club of Greater Hartford, Inc.
P.O. Box 380699
East Hartford, CT 06138**

We're on the Web!

www.polishculturalclub.org

NEWSFLASH — CLUB MEMBERS

If you have any news to share about Club members or former scholarship recipients, please e-mail francespudlo@att.net or call 860.659.0356.

**A WARM WELCOME TO THE FOLLOWING
NEW MEMBERS**

Dr. Leanne Zalewski, an Associate Professor of Art History at Central CT State University.

Joseph Kay, an IT Project Manager

Lisa Archie, daughter of Pat Archie and the late Cliff Archie

John Kassey added to Felicia Gajda's membership

Felicia Woron added to Julia Woron's membership. (Felicia is a former PCCGH scholarship recipient.)



Condolences offered to the families of the following members who recently passed away. The PCCGH provided an honor guard at their funeral Masses at SS. Cyril and Methodius Church in Hartford.

Ted Lorenc — October 27, 2022

Genevieve Bednarz — January 1, 2023

Dumplings with Mushrooms (Goły z Pieczarkami)

Mushrooms are a rich, low-calorie source of fiber, protein, and antioxidants. Try this meatless Polish dish during Lent.

1.7 pounds boiled potatoes (weigh after peeling)

2 eggs

6 tablespoons potato flour or starch

2 pinches salt (or to taste)

2 pounds mushrooms

1 onion, chopped

1 cup breadcrumbs

2 pinches black pepper (or to taste)

2 tablespoons of oil

Pot of boiling water with 1 teaspoon salt



Directions: Grate boiled potatoes on the small holes of a grater. In a bowl, combine potatoes, eggs, and potato flour, and salt. Set aside. Grate mushrooms on the large holes of the grater or food processor.

Heat the oil in a frying pan, add grated mushrooms and chopped onion and sauté for 15 minutes. Cool, then add breadcrumbs and pepper.

Soak your hands in water. Take a piece of the potato dough and flatten it in your hands. Place a spoonful of mushroom filling in the middle and form a round or oblong dumpling.

Bring a pot of salted water to a boil. Place dumplings in boiling water and cook for 5 minutes after they float to the surface. Remove with a slotted spoon; serve with breadcrumbs and melted butter, or topping of choice. (Source: ZGODA, Fall 2022, Issue No. 3)