

# PolAm

A Publication of the Polish American Cultural Institute of Minnesota [www.pacim.org](http://www.pacim.org)

October 2010

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Vol. 32, Num. 10

## October is Polish Heritage Month. What are you doing to celebrate your Heritage?

### The Wonderful World of Kielbasa

For many of us kielbasa is Polish Sausage; that is correct, but falls far short of reality. Kielbasa in Polish means simply "sausage"; it's a general term, and there are scores of different kinds of kielbasa from biała kielbasa to zwyczajna.

Each region and locality in Poland has its own signature kielbasa. But the basic recipe contains pork, perhaps a bit of veal, garlic, marjoram, salt and pepper. It is cured by smoking and not by drying on account of the higher humidity in Poland. So you might ask, "how can there be so many kinds then?"

Well, to start with, take the size of the pieces of pork, some are finely ground others have large chunks of meat and then there's how much fat is used. The spices can vary in amounts and usage. Even the smoking can be significant, from lightly dried to very dry to an almost beef jerky style, like the popular Kabanosy. Then there is the type of wood that is used in the smoking process. Some types are even double smoked.

Serving kielbasa in a bun with ketchup and mustard is a very American. In Poland, kielbasa is usually served with fried onions, horseradish, cabbage or potatoes either fried with some combination of the above or separately. It can be served hot or cold, baked, grilled or served in stews and soups. Serving kielbasa as cold cuts with some bread is a popular late night snack before bed.

Here are a few varieties. Kielbasa Szynkowa—a very thick smoked sausage made from ham; Biała Kielbasa—a famous non-smoked fresh sausage tradi-



tionally used as an accompaniment to White Barszcz (a traditional Polish soup prepared for Easter); Kielbasa Wiejska—a country style sausage shaped like a large U made primarily from pork or a pork and veal mix, with marjoram and garlic; Debica—a dry, peppery pork sausage with a salty edge, smoked over hardwood logs, originating in Debica; Lesna—a forest sausage, made with pork, flavored with juniper and darkly smoked; Zwyczajna—a common, medium-smoked pork sausage seasoned with salt, pepper, garlic and perhaps marjoram, and used both as a cold cut and cooked. This is essentially the sausage most Americans think of when they think of "kielbasa."

So the next time you reach for the Polish Sausage at Cub or Rainbow, think twice and stop by Kramarczuks Sausage Company or better yet go to Chicago and shop the many Polish meat markets there and find your favorite kielbasa.

### News From Poland

by Mietek Konczyk

Newly inaugurated Polish President **Bronisław Komorowski** assumed command of Poland's armed forces on August 15, marking Poland's Army Day which is observed on the 90th anniversary of the 1920 Battle of Warsaw.

A **wooden cross** erected by scouts in front of the **Presidential Palace** in memory of 96 victims of the April 10 presidential plane crash is causing a lot of controversy and discussions among Poles. The office of the President and Catholic Church officials agreed to relocate it to St. Anna University Church in Warsaw. However, the ceremony had to be called off as hundreds of people gathered there to stop it. Those self-proclaimed "protectors of the cross" have guarded the cross since and intend to continue until a "suitable monument" is erected in its place. Another group organized a several thousand strong demonstration demanding removal of the cross from the public space.

Poland's top military prosecutor received from the Russian investigators **11 more volumes of evidence** on the April 10 plane crash in Smoleńsk.

News From Poland continues on page 3



**Membership Form For  
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___ ACPC Membership (optional).....	5

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Please add \$5 to the above membership levels if you wish to join the American Council for Polish Culture (ACPC) through PACIM (a 50% discount).

**Subscription Note:** Due to postal rate increases and since non-profit mail is NOT forwarded but returned postage due please add \$6 to your membership if you travel south each winter. This ensures that you will receive your *Pol-Am* Newsletter by first class mail all year long wherever you may be. Anyone else who wishes to receive their *Pol-Am* by first class mail all year long should add \$6 to their renewals.

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Make checks payable to PACIM and send this form with your check to:

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# PolAm

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We appreciate your continued support. Dziękuję!

# Thoughts

As the summer comes to a close, my tenure as President of the Polish American Cultural Institute of Minnesota



ends. The last two years witnessed welcome changes and growth in our organization. I am honored to have been at the helm during this time.

I want to thank the Board of Directors for their commitment to PACIM, its members, and for me as President. Their time and efforts have ensured the organization thrives, grows and serves its members.

I'm grateful to our wonderful volunteers who help ensure our events are well organized year after year.

In closing, I welcome our new members. You have joined a great organization that continues to promote Polish culture, language, cuisine, and arts. Thank you for the last two years.

Please join us for the Polish Soup Festival on Sunday, October 24 from 4 to 5:30 pm. Visit [www.pacim.org](http://www.pacim.org) for additional information and to purchase tickets.

Ania Scanlan—*President, PACIM*

## New Members, Witamy:

Joe Siegienski  
John Minczeski  
Patricia Broman

## Generous Members. Dziękuję:

*Patron*  
William Maluege

*Sponsor*  
Paul Rog

*Friends*  
John & Jolanta Rajtar  
Gloria & Tom Bergstrom  
Pam Raiho

## Polish Children's Fund

Romaine Smith (In honor of St. Rita) \$50

To make a tax deductible donation to the Polish Children's Fund make your check Payable to: PACIM Children's Fund and mail to: PO Box 18403, Minneapolis, MN 55418-0403 or go online to [www.pacim.org](http://www.pacim.org) and click Donate.

## News From Poland continues

Heavy rains left most of the southwestern Polish town of **Bogatynia** in Lower Silesia flooded after the Miedzianka River broke its banks. Poland has to date allotted some 1.7 billion zlotys (approx. \$540 million) in aid to regions affected by the flooding.

The Government approved the 4-year financial plan, which introduces three **VAT (consumption tax)** rates at 5%, 8% and 23% as of 2011.

According to recent survey, almost 60% of Poles oppose the privatization of the **Polish healthcare system**, while 17% consider it beneficial for the society.

**Fr. Henryk Jankowski**, a Polish Catholic priest known for his support of Lech Wałęsa's Solidarity movement, but also controversial for his anti-Semitic remarks, died Monday, July 13 in Gdańsk at the age of 73.

Festivities marking the 600th anniversary of the **Battle of Grunwald**, fought by some 50,000 men in 1410, were attended in July by Polish president-elect **Bronisław Komorowski** and **Lithuanian President Dalia Grybauskaitė**. In the 1410 battle, the united armies of Kingdom of Poland and Great Duchy of Lithuania defeated the army of the Order of Teutonic Knights and its mercenaries.

**Kompania Piwowska**, a unit of SABMiller that makes **Lech beer**, has removed a giant billboard advertising "Cold Lech" near the site of a tomb of the late President Lech Kaczyński and apologized for "the unfortunate location of the advertisement."



## Polanie Club of Minneapolis and St. Paul Scholarships

For over a decade, Polanie Club has proudly awarded scholarships to exceptional students of Polish heritage. Five scholarships of \$2,000 are awarded each year. Since 2000, 56 Polish American students from Minnesota have received scholarships. Polanie Club scholarships are awarded based on Polish heritage, academic achievement, community involvement and a written composition.

2010-2011 Academic year scholarship awards:

Zuzanna Kuchta: Woodbury (University of Minnesota)

Paul Armstrong: Minneapolis (University of St. Thomas)

Andrea Pinski: Cottage Grove (St. Catherine University)

Elizabeth Jacobs: Silver Lake (Magdalen College)

Shelly Jo Sontag: Shoreview (University of Minnesota)

## Magnificent Mazowsze: 60th Anniversary North American Tour

After the very successful 2007 tour, the world-renowned MAZOWSZE (the National Song and Dance Ensemble of Poland) returns to North America in a special 60th Anniversary celebratory tour of live performances celebrating the music and dance of Poland. One night only in the Twin Cities:

Monday November 29th

7:30 pm at O'Shaughnessy Auditorium College of St. Catherine in St. Paul.

Tickets available at:

O'Shaughnessy ticket office

651-690-6700 or

<http://oshaughnessy.stkate.edu/ticketoffice.html>

and Ticketmaster.

## Michał Drzymała and his Wagon Wóz Drzymały

In 1904 Drzymała bought land near Wolsztyn, but because of the German anti-Polish regulations the authorities would not grant him a permit to build a permanent home. These regulations were created to try to force the Polish peasants from the land to make room for German colonists. The regulations were quite specific. To get around the rules, Drzymała

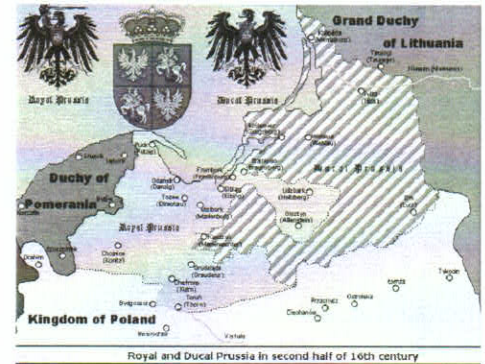


bought a wagon, the kind the gypsies used, and moved it each day to avoid the penalties for building a permanent home, since a permanent home was any structure in the same spot for more than 24 hours.

The European press picked up on this ingenious act of defiance and made it and Drzymała a cause celebre of the time poking fun at the German oppressive policy of Kulturkampf. His wagon became the symbol of the Polish peasant's resistance to the Germanization of Poles by the Prussian state. His family's village was renamed Drzymałowo to honor his resistance.

## Second Peace of Thorn (1466)

On October 6, 1466 the Polish King, Casimir IV Jagiellon and the Grand Master of the Teutonic Knights signed a



treaty ending the Thirteen Years' War between the cities of Prussia and the Teutonic Knights. The original treaty is archived at the Lidzbark Warminski castle in old Royal Prussia.

The treaty required the Teutonic Knights to cede western Prussia and its cities, including Gdańsk, Elbląg, Malbork, Olsztyn, Chełmno and Toruń, to the King of Poland which from this point on was known as Royal or Polish Prussia and by doing so gave Poland access to the Baltic Sea once again. Eastern Prussia remained with the Teutonic Knights but as an independent feudal dependency of the King of Poland.

## PACIM's Ever Popular Soup Festival

Sample 12 different kinds of Polish Soup and discover why soup plays such a vital role in the Polish home.

Includes, bread, beverage and dessert.

Sunday, October 24 from 4 to 5:30 pm at Kolbe Hall  
Holy Cross Catholic Church  
In Minneapolis

Tickets: \$12 for Adults, \$6 for Children

Available at the door or reserve your tickets in advance at [www.pacim.org](http://www.pacim.org)



Morning sun glistened off the oily chunks of smoked eel. Breakfast was ready in this Polish country cottage and I was hungry. My hosts gave God thanks for the beautiful summer day and the bountiful food. Everyone dug in. Through the steam of



my hot black coffee I eyed the choices—thick slabs of dark seeded bread, fresh farmer's cheese, sliced red tomato, smoked salmon, dried garlicky venison sausage, homemade jam and butter, tiny hard boiled quail eggs, and skin-on hunks of smoked eel. What a way to start a day!

For most of this past summer I studied at the Catholic University of Lublin (KUL) in southeast Poland. Before and after that language course I visited friends throughout the country. I saw important historic and religious sites—Poland has hundreds of them. In fact, I sometimes think it must be overwhelming to live in a *stara miasto* smack dab next to a Renaissance market or to walk to school over the ruins of a Teutonic castle, but Poles do it all the time. Anytime my memory fails me, I have guide books, Wikipedia and good historical romances to fill me in on what I saw at those places. However, it is only my ephemeral memory that contains the tastes and smells of Poland. That is what I want to mark here.

Breakfast in Poland is savory, not sweet. Occasionally there is fruit yogurt or jam to smear on crusty rolls (*bluki*), but cheese and meat reign supreme. One exception I found to this culinary standard was on my first morning in Poland. In Szczecin I woke up at my friend Monika's flat to find she had already been to the market. My arrival coincided with the beginning of the strawberry season and Monika greeted me with a bowl

# Taste Of A Polish Summer

By Jane Mrazek Flanders

of luscious strawberries (*truskawky*) telling me to top them with a big dollop of sour cream and a sprinkle of sugar on top. The *śmitana* smelled more of butter than our sour cream. It was slightly runny and the perfect foil for the large sweet granules of off-white sugar. My mouth tasted the sunshine of the Polish countryside in the berries, and the green grass eaten by the cows that produced milk for the *śmitana*. A very good start to the trip.

At the other end of Poland, KUL's institutional canteen food retained a strong element of homemade taste. A standard breakfast item was farmer's cheese with grated red radish and green scallion. Monika also made that spread for our rolls and explained it was always on the table when she was a child. A far cry from our American breakfast of sweet waffles swimming high fructose corn syrup, this tangy cheese spread dished up protein and calcium without the sugar spikes we experience in breakfast here. A testament to the wise tradition of Polish cooking.

## Farmer's Cheese and Radish Spread

16 oz. farmer's cheese or dry cottage cheese  
Several large radishes, grated  
2 finely chopped scallions  
1/4 tsp. salt  
1/8 tsp. freshly grated black pepper

Crumble or mash cheese in a mixing bowl with a fork. Add other ingredients and serve on toasted bread or rolls. Can also be topped with fresh tomato slices. Keep in refrigerator for up to one week.

Hot, clear soup is our American remedy for a cold or the flu. However, in Poland it is part of the tapestry of the large mid-day meal (*obiad*). It seems no real meal is complete unless a soup is served and for me it was true in the city or country; homes or university canteen. With hardly a puff of air conditioning anywhere and temperatures in the 90's I was not sure soup sounded good, but somehow it did cool me...maybe by opening my pores and allowing the slow rhythm of Polish lifestyle to seep into my fast-paced American mind.

When (even for Poles) it is too hot to cook, a cold soup or *chłodnik* is served. My favorite is one simply known as *Biały Chłodnik*. I tasted it on a sweltering day in Toruń at an outdoor café, and at the 18th century spa town of Nałęczów. Think tangy yogurt, cool cucumber, spicy garlic, fresh herbs and crunchy nuts sprinkled on top. More cooling than ice cream to my parched throat, it is the king of summer soups.

## Biały Chłodnik

32 oz. plain kefir  
16 oz. Greek yogurt  
2 cups peeled and grated pickling cucumbers  
1 clove garlic, mashed and chopped finely  
2 Tbsp. chopped fresh dill weed  
1/4 tsp. salt  
1/8 tsp. freshly ground black pepper  
Crushed walnuts for garnish

Combine all ingredients and place in refrigerator for at least six hours, allowing flavors to meld. Serve cold. Will keep covered in refrigerator for one week.



**M**eat and potatoes are standard fare for all *obiady* except Fridays when Poles observe the Catholic tradition of abstaining from meat. The notion of denying the flesh hardly seems apt considering the options offered. Tied for my favorites are *naleśniki*—crepe-like pancakes folded around a sweet cheese filling, and blueberry *pierogi*. Both are served with slightly sweetened *śmitana*. By week three of my studies at KUL we were deep in blueberry season and true to Polish home kitchens the canteen used only tiny wild fresh blueberries for their handmade *pierogi*. The berries, freshly picked from the forests, were sold at all fruit kiosks and most street corners.

### Naleśniki

- 1 cup milk
- 1 large beaten egg
- 1 cup flour
- 1/3 cup water
- 1/4 tsp. salt
- 2 Tbsp. melted butter

Combine all ingredients and mix well until smooth with a whisk or blender. Let rest for 30 minutes to allow flour to absorb the liquid. Heat a non-stick sauté pan to med-high. Lightly brush pan with butter and ladle 2 oz. of batter into pan while rotating and swirling pan so batter can be evenly distributed. Gently work edges of crepe away from pan with a spatula and flip when underside is lightly brown. Place on waxed paper and continue with remaining batter.

### Sweet Cheese Filling

- 2 cups farmers cheese or ricotta
- 3 oz. softened cream cheese
- 1 large egg yolk
- 2 Tbsp. melted butter
- 1/2 tsp. salt
- 3 Tbsp. sugar
- 1 tsp. vanilla

Using a blender or food processor, combine all ingredients until creamy. Spread on center of *naleśniki* and fold in half twice, forming a triangle. Can be served immediately or placed in a warm pan of

melted butter to heat through, removing any risk from the uncooked egg yolk. Top with sweetened sour cream and fresh blueberries.

**E**veryone needs a pick-me-up during the day. Coffee, tea and ice cream are popular Polish in-between meal treats. My favorite, usually served in the evening or late at night with strong beer or chilled vodka is *smalec* or lard. This very Old Country



spread has regained popularity among Poland's urbanites as an appetizer with cocktails. We are not talking about the white tasteless fat American grandmothers used for pie crusts, but a toast-colored paste freckled with crispy bits of pork cracklings. Smear on hearty rye bread and served with a half sour pickle it is deeply satisfying.

### Smalec

- 2 1/4 lbs. diced white pork fat ( *słonina*)
- 1 Tbsp. salt (only if pork fat is unsalted)
- 1 chopped onion
- 1 chopped apple (optional)
- 3 cloves finely chopped garlic
- 1 tsp. marjoram
- 1/8 tsp. freshly ground black pepper

Sauté pork fat over medium heat until rendered, add salt (see note) and remaining ingredients until all is a golden color and pork bits are crunchy. When cooled, transfer to a jar or crockery container and refrigerate. Will keep well in refrigerator for up to 2 weeks.

**W**hile visiting the Renaissance town of Kazimierz Dolny, I had a *smalec* feast. The historic and beautiful town was hosting the Polish Film Festival. Quaint streets swarmed with sightseers and merchants selling crafts, paintings, antiques, ice



cream and souvenirs. Toward the end of a row of shops, close to the banks of the Wisła, I spotted a *smalec* stand. For 5 złoty (about \$2) I ordered the traditional lard and

pickle open-faced sandwich. After walking to a nearby beer vendor for a giant plastic cup of local brew, I took my picnic to the river's edge. The water was several feet above its banks, evidence of the spring floods that ravaged much of Poland. The day was hot and after walking miles to see castles and churches, my feet screamed for the cool of the water. It was the picnic of a lifetime.

By the end of my Polish summer, mushrooms made a regular appearance. At the country cottage where I ate smoked eel, I also picked my first Polish mushrooms. With the grandchildren of my hosts, I went to catch tiny frogs in nearby fields. By time Maja's jar housed 14 *żabki* we were close to the forest. Hidden in the grass were several russet colored *Russula*. *Babcia* cooked them in butter with onions and heavy cream. Maybe 15 minutes passed from picking to eating those wild treasures, and each bite contained the rich, nutty taste of the Polish forest.

At the end of a day a simple meal is called for. Just something tasty to tide you over until morning. That is the Polish *kolacja*. Often a cold meal of sandwich makings or leftover *bigos*, the focus is on easy preparation and digestibility. Perhaps the least interesting meal, it always left room for famous Polish ice cream (*lody*) or a night cap of vodka and *smalec* with friends.



# News

The Polish American Cultural Institute of Minnesota is a 501(c)(3) non-profit organization and all donations are tax deductible to the extent limited by law. Please consider including us in your tax and estate planning. We appreciate your generous support.

The Board of Directors of PACIM holds their monthly meeting on the first Thursday of the month at 7 pm at the Institute: 2514 Central Ave NE. All are invited.

## Przystawia Polskie

Jak cię widzą, tak cię piszą.

As they see you, so they describe you.

## Kalendarz

OCT 24	Soup Festival
NOV 29	Mazowsze Dancers
DEC 12	Wigilia
FEB 12	Bal Karnawałowy

## PACIM Library

**PACIM Library**  
2514 Central Avenue NE  
Minneapolis, MN 55418  
Hours: Sundays from 1 to 3:30 PM  
or by appointment

Everybody is welcome to use the library resources. However, only PACIM members may check out materials. This past month, we've surpassed 5,000 titles; I'll bet that is a surprise to many who haven't been to the library lately. The titles are in Polish and English and include both fiction and non-fiction. Thanks to generous monetary donations, we now have over 175 Polish movies with English subtitles.

### Membership and Polish Update Email Blast

Welcome to the 75 new members who signed up at the Twin Cities Polish Fest. We add those who provide an email address to our twice-monthly Polish Update Email blast. If anyone wants to be added to the email update of events that came in too late to be included in the *Pol-Am*, just let me know.

## Polish Happy Hour

Our next Polish Happy Hour will be on October 21 from 5 pm at Marino's Restaurant located in the Fridley American Legion, 73rd and Old Central Ave NE in Fridley. This date was chosen to coincide with his popular Thursday Polish Nights there so people can try his wonderful Polish foods. Food and drink charges are paid by the attendee. Come and meet others interested in their Polish heritage and have food like Grandma used to make.

## Soup Festival

PACIM's annual Polish Soup Festival will be on October 24 from 4-5:30 pm at Kolbe Hall. Soup makers are always needed. We ask the volunteers to make 3 gallons or more. We will reimburse up to \$25 for ingredients. We encourage soup makers to serve their own soup so people can talk to them. Please call me at 763-571-9602 if you'd like to try making a soup this year and we can discuss logistics, type of soup, etc.

## Wigilia

On December 12, we will hold our traditional Wigilia dinner to benefit disadvantaged Polish children at 6 pm at Gasthof Restaurant located at 2300 University Ave NE, Minneapolis. This community Christmas Eve celebration features sharing of the oplatek, eating the traditional Wigilia foods, and singing Christmas carols in both Polish and English. Ticket Price is \$35. \$5 of that amount will go to the Polish Children's Fund and is tax deductible. If you cannot attend the event and wish to donate to this cause, please send your check payable to PACIM-Children's Fund to: PACIM, PO Box 18403, Minneapolis, MN 55418-0403.

## Bal Karnawałowy

The Bal will be held February 12 at the St. Paul Hotel with "The Reflections" supplying the music. We are hoping to extend the event until 2 am. Donated silent auction items help defray the actual cost. If you have a donation of a silent auction item please contact Charlene Delaney at info@pacim.org or leave a message at 612-278-9291. Art, services and liquor auction well. Please no books.

—Judith Blanchard, *Librarian*  
763-571-9602

## Echos from the North

### News from Little Falls, Minnesota

The Polish Echos celebrated Our Lady of Częstochowa on the last Saturday of August. Celebrant of our Mass was Fr. Johnus, a priest from India, who is staying in our parish. He's a very delightful person and makes good-hearted attempts at speaking Polish. Mary Wuellner played the organ. Mary is Polish and in her 80's, and does a wonderful job. The American and the Polish flags, and a banner honoring Our Lady of Częstochowa led the entrance procession. We again were honored to have a large number of the Knights of Columbus join in our celebration. We followed the Mass with a potluck supper featuring many Polish foods. We all had a great time and invite all of you to join us next year.

October is Polish Heritage Month which we will be celebrating with good Polish DVDs and a history lesson about the famous Poles and their contributions to our nation and world. One of the best-known is Casimir Pułaski, a Polish soldier who came to America to join forces to help America in their war for independence. He organized a cavalry of foreign volunteers and was fatally wounded in the Battle of Savannah, but today he is known as the Father of the American Cavalry. Today we remember his bravery especially on October 11th.

I hope you will all be able to learn more about some of these great Polish people especially during Polish Heritage Month.

God's blessings to all!

— Phinee Zak, *President*, Polish Echos  
320-632-2652

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**Polish American Cultural Institute of Minnesota**  
*Affiliate Member of the*  
**American Council for Polish Culture**

### PACIM Officers and Board of Directors:

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Contact them at info@pacim.org



# Events

By Judith Blanchard

**October 9**

## ***Benefit Polish Dinner***

A benefit to raise funds to send representatives to World Youth Day at All Saints Parish Center, 435 NE 4th St, Minneapolis from 6 – 8 pm featuring Polish sausage, kraut, mashed potatoes, vegetable, cabbage rolls and cake. Cost is \$12.00. For reservations, call Marianne at 763-561-4756.

**October 9**

## ***Midwest Polka Association Dinner/Dance***

MPA is offering a bus trip to Sobieski, MN on October 9, for the annual Lions' Polish Meal and Dance at the Sobieski Community Center (near Little Falls). Enjoy dinner of 20 Polish dishes from 5 - 8 pm. Jersey Polka Ritchie from Florida will be a special guest in the band, which will play from 7 – 11 pm. The bus leaves from the North Air Event Center, 6831 Highway 65, Fridley at 3pm. The cost is \$32.00 per person, which includes the dinner, dance and bus. For more information and reservations, email Jim Carlson at k.carlson55110@yahoo.com or call 651-426-1079.

**October 10**

## ***Polka Mass/Dinner***

Sacred heart of Jesus PNC Church will be holding its annual Polish dinner on October 10, at 11:30 am in Pulaski Hall, 2114 5th St NE, Minneapolis. The polka Mass will be at 10am. To reserve \$12 tickets, call 612-781-9328 and leave a message with your name, telephone number and the number of tickets.

**October 10**

## ***Kemal Gekic***

Featured artist performing all-Chopin program that includes the Barcarolle, F minor Fantasy, thirteen Etudes from Opp. 10 and 25, and more at 3 pm at Janet Wallace Fine Arts Center, Macalester College, 130 Macalester St. St. Paul. Tickets range from \$12–\$23. For more information, contact the Frederic Chopin Society at 612-822-0123.

**October 10**

## ***Winona's Polish Museum's Smaczne Jablka***

October 10th from Noon–4 pm at 102 Liberty St. Pumpkin decorating & sidewalk art contests and miniature train rides for the children, food, rye bread and market.

**October 16**

## ***Midwest Polka Association Dance***

Twin Cities Soundz will play for a dance on Saturday, October 16, at the Maplewood Moose, 1946 English St in Maplewood. The band will play from 7 – 11 pm. For more information, email Jim Carlson at k.carlson55110@yahoo.com or call 651-426-1079.

**October 16–17**

## ***Dolina Polish Folk Dancers Fundraising Dinner***

October 16: 5-7 pm & October 17: from 1–3 pm at Kolbe Hall, Holy Cross Catholic Church. Mushroom soup, breaded pork cutlets, potatoes, vegetables, and desert. \$15 adults & \$8 12 & under. Limited seating, reservations only. Contact: Kaja at 612-226-2984 or by email at dolina@dolina.org.

**October 21–23**

## ***Skrowaczewski Conducts Brahms' 1st***

At Orchestra Hall, 11th & Marquette in downtown Minneapolis: Thursday 11am, Friday 8 pm, and Saturday 8 pm. Ticket price for Thursday includes complimentary breakfast or lunch and free valet parking at Hotel Ivy, 201 South 11th St. For tickets phone 612-371-5642 or 1-800-292-4141 or online at minnesotaorchestra.org/parkdine.

**October 22**

## ***Midwest Polka Association Dance***

Polka Country Musicians, will be at the North Air Event Center, 6831 Highway 65, Fridley from 7–11 pm. For more information, email Jim Carlson at k.carlson55110@yahoo.com or call 651-426-1079.

**October 24**

## ***21st Annual Soup Festival***

Kolbe Hall: 4–5:30 pm  
Holy Cross Catholic Church  
(See Page 3)

**November 29**

## ***Mazowsze***

(See Page 3)

# Learn Polish

## ***Polish American Cultural Institute of Minnesota***

Beginning Polish, 12 Mondays starting September 27th. Late registrations welcome: \$45 (\$30 PACIM members). Register at info@pacim.org.

## ***Minneapolis Community Education***

On-line registration available at www.mplscommunityed.com. For more information, call their main office at 612-668-3939.

*Polish 1:* Polish language, culture, traditions, and grammar for all ages. Waite Park School, 1800 34th Ave NE, Minneapolis. Wednesdays from September 29 from 5:45 pm–7:15 pm.  
*Polish 2:* Thursdays from September 30 from 7:30 pm–9 pm at Northeast Junior High School, 2955 Hayes St NE, Minneapolis.

*Polish 3:* Conversation. Thursdays from September 30 from 5:45 pm–7:15 pm at Northeast Junior High School, 2955 Hayes St NE, Minneapolis.

## ***Columbia Heights Sister Cities***

September 8–December 15  
Introductory Polish Language & Culture  
The Columbia Heights Sister Cities Committee is sponsoring a free introductory class on Polish language and culture. It is ideal for those planning a trip to Poland. Textbooks will be available to purchase at class for approximately \$20. Classes meet from 6:30–8 pm on the second and third Wednesdays of each month in room 104 at the Columbia Heights High School. The class number is 2022. The instructor is Ania Antus. To register, call Jasmine at 763-528-4517.

## ***Adam Mickiewicz Polish Saturday School***

John Paul II School, 17th and 4th St NE, Minneapolis. Registration in process. Classes start September 11, run Saturdays from 9 am to Noon. The School admits children ages 3–18. For information, call Renata at 651-428-9625 or Bozena at 651-452-9009.



# People



**Caroline Wozniacki**  
Women's Tennis Player

Caroline was born in 1990 in the Danish city of Odense to Polish parents, Piotr and Anna Woźniacki. Her mother played for the Polish women's national volleyball team and

her father played professional soccer for the Danish football club, Boldklubben, which is why he moved his family to Denmark. Her brother is also a professional football player. Caroline is ranked number two in the world on the WTA Tour, won ten WTA singles titles and was runner up in the 2009 US Open. She speaks Polish, Danish and English fluently. She presently lives in Monaco.



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## Polish Word Tips

Lato  
*Summer*

Co twój brat w Ameryce robił ciekawego tego lata?

*What has your brother in America done interesting this summer?*

Głównie łowił ryby w stanie Wisconsin. Ma tam domek nad jeziorem.

*He mostly has fished in Wisconsin. He owns a cabin there by a lake.*

Słyszałem że oni tam teraz w Minneapolis mają polski festyn.

*I've heard that they have now there in Minneapolis a Polish festival.*

Tak, mój brat pisał mi w mailu, że było na nim bardzo fajnie. Polacy wiedzą jak się bawić.

*Oh yes, my brother wrote in email that it was great. Poles know how to play.*



Help TCPF bring Mazowsze to the Twin Cities! How fortunate we are to have Poland's World Renowned Mazowsze dancers in Minnesota again. Bringing an ensemble as internationally well-known and respected as Mazowsze to Minnesota is not an inexpensive undertaking. We are asking our friends and supporters to help make this great cultural event possible by helping to underwrite this show with your financial support.

Individuals and organizations can also help by contributing to one of the five levels of support and having your name or memorials listed by level in the Mazowsze program handed out that night; show the community that you support Polish heritage and the arts. Your support underwriting Mazowsze will help us to bring the culture and art of Poland to Minnesota every year.

Please consider one of the following levels of support:

Mazur Level:	\$500
Polonez Level:	\$250
Krakowiak Level:	\$100
Oberek Level:	\$75
Kujawiak Level:	\$25

Name: \_\_\_\_\_

Circle One or add one: In Memory of Happy Anniversary Happy Birthday \_\_\_\_\_

Name of person so honored: \_\_\_\_\_

Please make your check payable to TCPF with "Mazowsze Program" on the memo line and mail to:

TCPF, PO Box 19312, Minneapolis, MN 55419-0312.

Your donation is tax deductible and will be acknowledged by receipt.