

# PolAm



A Publication of the Polish American Cultural Institute Of Minnesota

[www.pacim.org](http://www.pacim.org)

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July/August

John Bieniek was the 8th child born into a farming community of Polish families in Holdingford, MN. Even though in his home Polish was spoken most of the time people knew very little of Poland's history, its culture, its famous people, its music, etc. John began his Polish studies at the University of MN studying the language in order to travel to Poland and thanks to Professor Leonard Polakiewicz who was heavy into grammar and culture, he was able to master it beautifully. As part of the course, he spent six weeks at the Maria Skłodowska-Curie in Lublin and was honored by Professor Leonard by conducting one his classes in his absence in Minnesota.

At that time in central Minnesota it was inconceivable that anyone could study and learn the Polish language. He started meeting people who needed translations, who began pulling out old Polish pictures, letters and notes in Polish. John hosted 3 trips to Poland 1989, 1992 and 2007 and taught Polish as a community ed course in the local high school for about 5-7 years.



Dziękujemy, John!

John Bieniek retired as the President of the Polish American Cultural Institute of Minnesota (PACIM) on May 28, 2016. He became a PACIM director when he was appointed by president Paul Rog in 2014, and was elected to the presidency in 2015. John was a tireless worker, in charge of many PACIM events including the Festival of Nations, Soup Fests and Twin Cities Polish Festivals, as well as assisting with others. He is a member of the Holy Cross Catholic Church parish, and served as a valuable liaison between the Holy Cross and PACIM. With his wife Phyllis Husted they have delivered money, which was raised from PACIM's annual Wigilia dinners, to the orphanages in Poland.

## Membership Form

\_ Patron.....\$150  
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\_ Member (includes newsletter).....25  
\_ 1st Class Postage (optional).....6  
\_ ACPC Membership (optional).....5  
Total: \_\_\_\_\_

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 the newsletter by first class mail all year long wherever you may be.

Anyone else who wishes to receive the newsletter by first class mail all year long should add \$6 to their renewals.

Name \_\_\_\_\_

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

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

**PACIM**  
**43 Main St SE, Ste 228**  
**Minneapolis, MN 55414**

## PACIM Summer 2016 Polish Language Classes

The Polish American Cultural Institute of Minnesota (PACIM) is conducting two Polish language classes for Summer 2016, beginning July 12, of four class sessions each. Information for each class is given below.

The classes will be based on each student's language ability. Contact the instructor, Iwona Srienc for class placement.

1. Beginners Class - 1st class 07/12/16, from 5:30-7:00 p.m.
2. Advanced Beginners/Intermediate Class – 1st class 07/12/16, from 7:15-8:45 p.m.

Location: PACIM Library,  
43 Main St. SE, Suite 228,  
Minneapolis, Minnesota

Cost: \$25 per student

Registration/payment: PayPal  
(see below) or by mail/check

A textbook will not be required

**For more information, visit**  
**[www.pacim.org](http://www.pacim.org),**  
**or call 612 927 0719.**

## Pierogi with Blueberries

Fruit pierogi are a well-loved Polish dish and summertime pierogi are usually sweet, filled with fruit and served with cream. It is not uncommon to see them served as a light main course during summer months. In the late 70s and into the 90s one of the sure signs of summer was the arrival of hand picked wild blueberries, or rather bilberries, jagody in Polish, usually sold in the food markets. Bilberries are much softer and juicier than the cultivated blueberries making them difficult to transport and are best eaten within a day or two.



### Ingredients:

3 cups all purpose flour  
½ teaspoon salt  
¾ cup boiling water  
¼ cup cold water  
½ teaspoon oil  
1lb bilberries or blueberries  
sugar

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## **PACIM 2016 Annual Meeting Notice**

The 2016 Annual Meeting will be held on Sunday October 23rd, at the PACIM Library, 43 Main St. SE, Suite 228, Minneapolis, at 1:00pm. Members are cordially invited to attend, and participate. The meeting will include a social time, introduction of Board members, election of 2016 directors (three director positions), past year summary, business as required, and plans for the upcoming year. See our website, [www.pacim.org](http://www.pacim.org) for more details.

Members wishing to apply for a director position must complete, and forward to the PACIM's Secretary, Paul Rog, a Notice of Intent, which is available on the PACIM website: [pacim.org](http://pacim.org)

A mailed Notice should be addressed to Paul Rog.

An emailed Notice should be sent to: [office@pacim.org](mailto:office@pacim.org)

The Notice delineates expectations for directors. Write-in candidates cannot be accepted.

For any questions contact Terry Kita, at the above email address.

The completed Notice must be received by September 23, 2016.

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### **Request for Member Email Addresses**

PACIM would like to be able to update each member by email when we feel it is important and timely. At this time we have email addresses for less than 50% of our members. In order to obtain additional email addresses, voluntarily, from our members we will do the following: on or about July 8th, you will receive an email from PACIM, if we have your correct email address. If you receive this email, you need to take no action.

If you do not receive this email within a week after that date, and wish to have your email address included in the PACIM database, do the following: go to our website, [www.pacim.org](http://www.pacim.org) at the bottom right hand side of the website, complete the "PACIM EMAIL" form, then press subscribe, to register your email address with PACIM.

## **2016 Twin Cities Polish Festival**

**Friday, August 12**

**5:00 PM - 10:00 PM**

**Saturday, August 13**

**10:00 AM - 10:00 PM**

**Sunday, August 14**

**10:00 AM - 5:00 PM**

### **FREE ADMISSION!**

Bring a blanket, take a seat on the lawn along the Old Main Street in Minneapolis, visit with friends, watch outstanding musical and dance entertainment, enjoy traditional foods and beverages, and just simply have fun!

Stop by to say "Dzien dobry" at the PACIM's booth and check out the Book Sale at the PACIM's library.

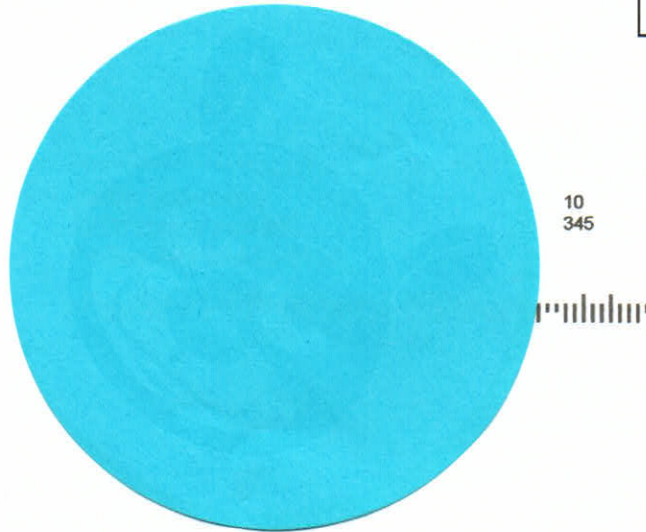
The library will be open Saturday, June 13th, 1-5pm, and Sunday, June 14th, 11am-4pm.

If you're interested in volunteering at the PACIM Festival booth, contact [info@pacim.org](mailto:info@pacim.org)

PACIM  
43 Main St. S.E. Ste 228  
Minneapolis, MN 55414

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Pour 3 cups of flour into the bowl, add salt. Pour the boiling water into the bowl, while vigorously stirring the mixture with a fork or wooden spoon. Cover the bowl with a cotton cloth and set aside for about 5 minutes.

Add the cold water, give it a stir, and crumble down the lumps (if any). Once again cover the pierogi dough with a cotton cloth for 15 minutes. Add the vegetable oil (canola, sunflower or olive oil). Knead the dough until it becomes smooth and uniform for about 5 to 10 minutes. Roll out the dough until you reach the thickness of about one-tenth of an inch.

Using a cup, cut circles out of the pierogi dough. Place about a tablespoon of berries on each round of dough. Sprinkle  $\frac{1}{4}$  tsp of the sugar over the berries. Moisten the edge of each dough circle with a little water and fold the dough over the filling. Pinch the edges firmly to create a tight seal. Fill a medium saucepan with 2 quarts of water. Add salt and oil (the oil will help the pierogi from sticking together as they cook). Cover and bring the water to a boil. Once you have 5-8 pierogi filled and sealed, drop them into the boiling water. Boil the pierogi until the dough is tender, 7-10 minutes. Using a large, slotted spoon, remove your cooked pierogi from the pot. To serve, top the pierogi with a dollop of yogurt or sour cream mixed with sugar. Makes about 30 pierogi.