

Alliance News

Toledo-Poznan Alliance quarterly newsletter

FALL/WINTER 2010

Dozynki 2010

A couple of special anniversaries were celebrated this Dozynki. Toledo Poznan Alliance celebrated their 20th Anniversary and at Dozynki we also honored the 60th Anniversary of the Melodies of Poland Radio Show. Special recognition was given to the Melodies of Poland program hosts past and present as well as their families.



We had the Echoes of Poland and Millie's Polka Band for our entertainment. A Silent Auction auction and a raffle were held. Proceeds from this function benefits the Dom Dziecka (Children's Home), a orphanage in Poznan our Sister City.

I had the pleasure of chairing this year's event and want to take this time to again thank all the volunteers on the committees for lending their many talents to help out with this event.

Picture is of members of Echoes of Poland giving recognition to the early founders of Melodies of Poland, Loda Rogalska and Denny Kutylowski.

Possible Wigilia Forecasts

Girls grinding poppy seeds will wed soon.

The direction of the first barking dog heard after dinner points the direction from which a girl's future husband will come.

En route to the *Pasterka*, if a blindfolded girl touches a smooth picket fence, her future husband will be resourceful; a rough fence means a clumsy spouse.

If Christmas sees no snow, Easter will see snow.

A sunny Christmas Eve brings fair weather all year round.

A green straw drawn from beneath the tablecloth foretells a marriage; a withered straw, a period of waiting; a yellow straw, spinsterhood, a short straw, an early grave.

If smoke from extinguished candles moves toward a window, the harvest will be bountiful; toward a door, a family member will die soon; toward the stove, a marriage.

Wieczor Koled

The annual Wieczor Koled will be held this holiday season at St. Hedwig Church on January 9, 2011. The program will start at 2:30 pm. Three parish choirs will be participating so far for the program. Make plans to attend this annual songfest that rotates among the Polish parishes in Toledo.

PNA Concert Band Performance

Christmas time is certainly a time when we can participate in our Polish traditions such as the

many dinners and concerts. Speaking of concerts on Sunday, November 28th the Polish National American Concert Band performed their 24th annual Fall and Winter Concert held at the Franciscan Center at Lourdes College. As usual it was fantastic and Father Paul graced us with Pozegnanie Ojczyzny (Polonaise) and conducted Poland at Christmas and A Christmas Festival.

World's Largest Jesus Christ Statue

Swiebodzin, a small Polish town of 21,000 near the German border, now lays claim to the largest statue of Jesus Christ. It is 108 feet (33 meters) high - one meter for every year Jesus lived. A golden crown adds two more meters. It was erected to show thanks to God, but the townspeople also hope it will bring tourists and pilgrims into town to improve their economy. The statue is even higher than Rio de Janeiro's famous Christ the Redeemer.

TOWERING OVER POLAND



Tour of Poland – 2010 by Kathy Grabel

This year's tour of Poland was unique because it was all about genealogy for the group that went to Poland on August 3! If you ever want to find where your Babcia or Dziadzia came from, you want to join the next time we do genealogy tour and travel to the land of your ancestors.

Our travel agency in Poland, Polonia Travel, helped us with communicating family information to local churches and the archives who did the searching of family records. Once they found the records, they copied them on a computer disc (CD disc) which then could be

viewed on a computer We went to those towns, villages and cities in Poland where their family roots are, and each one of us had a picture taken in front of a sign in the respective villages, towns and cities, so that you could say you were there and walked the paths that your ancestors walked. One traveler even took a handful of dirt from a village of her ancestors, and put it in a zip lock bag to take back home. The thrill was to actually be there and see where our relatives once lived.

The tour took us to Krakow, Zakopane, Wadowice, Czestochowa, Poznan, Inowroclaw and Warsaw, and smaller towns and villages in between. Along the way we stopped in Znin, which happens to be a town where my family roots are, as well as Katie Macaro's and others too. A picture in front of the sign, ZNIN, was a must. Along the way we stopped in a few small villages where we saw some Busias standing in doorways of their homes just watching the world go by, so characteristic of Poland. We even visited local cemeteries to find family names.

Once in Warsaw we toured Stare Miasto, the Old Town, that along with the entire city of Warsaw was leveled during the war The whole district of Warsaw has since been rebuilt and it looks as beautiful as ever. We even stopped in my home town where I grew up, Wilanòw, which is just south of Warsaw, about a 20 minute drive from Warsaw I had a chance to show the group where I once lived, the street on which my house once stood, even though it is no longer the same house or the same dirt road. The new owners built a beautiful and quite large house on the lot where I spent my childhood days.

Our trip seemed way too short, and it always does. I always feel sad leaving Poland, where my roots are, where I grew up and spent my childhood days and where all my family is from. Till the next time, do zobaczenia!



Some Polish Holiday Recipes

Christmas Eve Noodles with Poppy Seeds

Kluski z Makiem

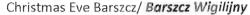
1 pound wide egg noodles

1 cup milk or water

1 cup blanched, dried ground poppy seeds

½ cup sugar or 2 tblsp. honey or a combination of both

Cook noodles until tender in boiling water to cover. Drain. Scald milk or water and mix into poppy seeds with sugar and/or honey to taste. Simmer for five min., stir into noodles and serve hot. Serves about eight.



1 onion, chopped

2 sliced celery stalks

2 carrots, peeled and chopped

¼ head savoy cabbage, shredded

Salt and pepper to taste

6 cups beef broth

1 can chopped red

beets

Sugar to taste

2 tspns lemon juice

Combine first 6 ingredients and simmer for 40 min. Then add chopped beets. Stir in the sugar. Simmer for 10 min. Sprinkle with lemon juice and serve.

Krupnik

2 cups honey

1 cup water

7 whole cloves

12 cinnamon sticks

½ tspn nutmeg

2 tspns vanilla extract

2 strips lemond rind

1 fifth vodka

Combine and heat the honey and water. Put all spices in a cheesecloth sack and add to the honey mixture. Bring to a boil. Remove from heat and allow flavors to blend for an hour or more. Remove spice sack. Heat again – do not boil – and mix well with the vodka. Serve each cup with a cinnamon stick for a stirrer. This is a good drink on a cold day and a time-honored one too.

"Whose kielbasa is the best"

Saturday, November 13th we tried and we found out the answer to that question. First prize went to Janiszewski's kitchen and the Wulf family.

The event was held at Bedford Hills Golf Club and about 800 people were trying to decide whose kielbasa was the best. Here's one of our members and his wife (Russ and Theresa Pawlowski) doing some testing of the samples.



Toledo Sister Cities Music Extravaganza

Put the important date of Saturday, March 26th on your calendar. If you remember, last year's event was wonderful and this coming year it promises to be even bigger and better. There will be food and entertainment from all over the world. Last year's event was held at the Erie Street Market and it will be held there again on March 26th. Last year, over 500+ people where there to celebrate all the cultures that we have in our great city. More details to follow.

Toledo Poznan Alliance Annual Meeting

Toledo Poznan Alliance will be hosting their annual meeting. It is usually scheduled in March or April. We are at present trying to fill some positions for this organization. Many of us have held positions for a long time and it would be probably be advantageous and helpful for new people to come into the group and give us some new ideas for growth and development.

Please kindly think of how you could put some of your talents to work for us.

Details will follow at a later date as to when and where we will be hosting this event.