

Vaclav Beneš-Třebizský:

KRALJICA DAGMAR

EGODOVINSKI ROMAN

Stohovski dob ve zelo mnogo, cesar ne ve na Češke niti drugi. Pod njim so zibal svetega Vaclava, pod njim so ga pestovali v naročju, in kdor razume šumenje listja, od njega lahko mnogo izve. Ne maram se bahati, da ga razumem jaz — toda moj praded je vedel več; bil je izmed onih, katere so za vojvoda Bratislava — onega, kate- rega so našli v gozdu prebode- nega s kopjem — hudo in neumljeno sčevali. In od tega je izvedel moj oče mnogo, zelo mnogo. Jaz vem samo nekaj malenkosti. In tole sem si zapomnil dobro, in vi si tudi dobro zapomnite: Dragomira, mati svetega Vac- lava, ne bo imela v grobu pokoj- ka, dokler ne zraste v rodu Premislavcev druga hči z istim imenom in dokler ljud- stvu, kateremu bo ehkrat vla- dala, ne postane Ljudmila. In nato si kneginja, katere spom- in omadežujejo srage sino- ve in taščine krvi, najmirnej- še odpočije... Le druga Dra- gomira, Premislavca rodu more očistiti njen spomin in obrisati krvave madeže z ime- na svoje prababice.

V krčmi niso skoraj niti di- half. In v duhu se je spravil s tem čudnim starcem celo mojster krojač. Saj so vendar že tudi precej stari, njihovi očetje so se tudi marsičesa spominjali, toda kar jim je povedal Stohovak, jim ni nik- dar niti prišlo na misel.

"In da je tu ženin za Dra- guško? — Tebe vprašam, go- lobraдец!"

Čeledin Tleska je zardel, že so se mu zganile tudi ust- nice, da bi starcu odgovoril; toda besede mu niso hotele iz- grla.

"No — no — le ne petelini se; saj si bil nedavno še v po- vojih. Pravim: Da je tu za Draguško ženin!"

Stari oproda je stopil k Če- ledinu, potolkel ga po rami, nasmejše in rekel: "Ta o- braz bi to pristojal, če bi bil z menoj pred Milanom!" —

Stohovak je nato potegnil z žuljavo roko mladeniča po glavi.

"Drugemu bi že povedal, kar mu gre. Toda ker si bil pred Milanom, si bodiva do- bra. Po vojvodino hčer je pri- šlo na Hradčane poslanstvo iz danske dežele."

Čeledin Tleska je bil ves spremenjen.

"In rekel si, da so za neve- sto igrali? — Ali sem prav slišal?"

Stohovak je govoril tudi že s prijaznejšim glasom.

"Seveda so igrali."

"In kako?"

"Igro, kateri pravijo kra- ljevska."

"Ne poznam je. Bil sem pred Milanom, videl sem zelo mnogo, skusil še več... tole poglejte!"

Stohovak je pokazal na svoje krzno, na katerem je bistrejše oko takoj opazilo sek poleg seka, vbod poleg vboda.

"Na mojo vero: igre, kateri bi rekli kraljevska, ne po- znam."

"Ali poznaš kockalnico?"

"Tako nekoliko..."

"No: za nevesto so igrali na kockalnico... Kockalnica in kocke so bile iz čistega zlata. Danski poslanec je zmagal."

Glava starega Stohovaka se je sklanjala nižje in nižje, začudeno kimala, kakor bi ne- kaj ne mogla in ne mogla raz- umeti; nato je dvignil, toda počasi, in obstal s prodirli- vim pogledom na vseh prisot- nih.

"Kakor se mi zdi, ste vi vsi — praški meščanje, vaših let je že tudi nemalo številno, to- da ali ste že kdaj slišali, da bi za nevesto igrali s kocka- mi?"

Stohovak je kričal z groz- nim glasom.

Vojvoda je prinesel iz tuji- ne čudne, prečudne navade. Pravim: čas je, da jih odlož. Na Hradčanih je nevesta s poslancem kockala in... za- igrala... Pravim: kdaj je bilo to na Češkem navada? Če ho- češ, Premisl, da bi te imeli ra- di, da bi se te oklenili, moraš biti naš... ves naš... s tele- som in z dušo... Razumeš?"

Stohovak je že drugič uda- ril s pestjo ob mizo, da je za- stokala in so poskočile majo- like na nji.

"Dobro, da prihajam... še o pravem času..."

Stohovak ni niti vprašal, kaj dolguje, vrgel je na mizo nekaj grošev in zapustil sobo. II.

Na Prago le legla razkošna poletna noč. Toda ptičje pet- je se je glasilo od vseh strani. Zdalo se je, da so slavci iz cele okolice prileteli pod Hradčane. Vsi so se združ- vali zdaj in zdaj vategnjen spev, ki se je glasil v pričet- ku v najpopolnejšem fortu in nato bolj in bolj tiho, da je polagoma umiral opernim pevcem v grlu.

V vojvodskem gradu, in sicer v onem delu, kjer je bi- vala kneginja, ste bili odprti dve okni in zdaj in zdaj sta se pokazali v sencii dve glavi: ena mlada in druga več kot enkrat starejša... Večkraj sta se nagnili tako blizu dru- ga k drugi, kakor bi se po- ljubljali, kakor bi se druga od druge ne mogli ločiti. In zdelo se je, da je slišati ihte- nje.

(Dalje prihodnjič)

Slovenske jedi

Slovinci imamo zelo bogato kuharsko kulturo, tako da smo jo posredovali nekaj tudi sosedom. Obstaja upravičena dom- neva, da italijanska "pizza" pri- haja od staroslovenske "pinca", to je dober, rumeno bel kruh, nekako pecivo, kot ga priprav- ljajo v okolici Trsta. Višje gori- na Primorskem je podoben kruh "pincot".

Da sta goriška "gubana" in "putiza" slovenskega porekla (gubanca in potica = povitica), enako tudi furlanske "gubane", ni treba še posebej razlagati. In zdi se, da smo tudi Avstrijcem prav mi dali njihov "Strudel", kar prihaja verjetno od sloven- skega "štrukel".

Toda na žalost smo v zadnjih stoletjih Slovenci zapadli neki malodušnosti. Očarani od zna- nja tujih jezikov odgovorni za narodno kulturo niso videli naših kuharskih bogastev, jih vse do danes niti niso poskušali zbi- rati in so celo dopustili, da so si jih velik del prisvojili sosed- je kot svoje, npr. že omenjena "gubana" in "putiza", ki si jih lastijo italijanski Goričani in Furlani, ter "štrukel", ki ga ho- čejo imeti za svojega nemški Avstrijci.

Ker pa mnogo tega kulturne- ga bogastva še vedno leži pri naših babicah in mamah, bi bilo prav nujno, da bi ga začele naše žene in gospodnje zapisovati in objavljati. Zakaj ne tudi v naš- i Ameriški Domovini, saj se rojaki v Ameriki in drugod v svetu lahko spomnijo celo več starih jedil kot pa v starem sve- tu, kjer so se zaradi propada kmečkega okolja že mnogokje pozabile.

Pred nekaj leti je Turi- stična zveza Slovenije v Ljub- ljani izdala zemljevid Sloveni- je, na katerem so narisane ku- harske posebnosti v posamez- nih krajih. Vseh navedenih je

38, seveda pa še zdaleč niso vse. Najprej jih naštejmo: na Pri- morskem in v Slovenski Istri — morske ribe, kalamari, jota, pi- ščanci, raki, srna po postojnsko, pršut, radičeva solata, polpeton, pinca, pečenica z vinom, idrij- ski žlinkrofi, orehova potica, tolminski sir. Med vini pa: merlot, rebula, tokaj, vipavec, teran, refoško, kabernet. mal- vazija...

Na Kranjskem so znana jedi-

na... bohinjski sir, gorenjski že- lodec, ajdovi žganci s kislim ze- ljem, kranjska klobasa, škofje- loški mali kruhek, okoli Ljub- ljane žabe, po Dolenjskem polhi in polži, dolenjski štrukli, kur- ja obara, belokranjsko cvrtje, janjček na ražnju, ajdova poti- ca, bezgovo cvetje, fižol s svinj- sko glavo, krvavica s kislim ze- ljem, krofi; med vini pa metli- ška črnina, cviček in žganje bri- njevec.

Ce pogledamo na Štajersko, se nam ponudijo krofi, špehova- ka, svinjski želodec, šarkelj, pu- ran z mlinci, svihsko meso in klobase v tunki in drugo. Med vini pa bizeljčan, beli burgun- dec, renski rizling, rumeni mu- škat, šipon, zeleni silvanec, rito- znojčan, laški rizling, rulandec, tra- minec, radgonska ra- zabo.

In v Panoniji (Prekmurju): gibanica, bograč, pa tudi druge kot bujta repa ipd.

Seveda manjka povsod še ve- liko dobrih domačih jedil, žal ne obstaja knjiga, v kateri bi bile zbrane prav vse slovenske jedi. Zato smo vsi poklicani, da zbiramo to slovensko kulturno ostalino. Pred nekaj leti je npr. izšla v Gorici (Italija) knjiga v italijanščini, v kateri je zbranih samo za goriško gu- banco 26 različnih receptov, za goriško potico 4, za tržaški pres- mec 3, za čedajsko gubanco 2, za štruklje, ki so podobni gu- banci, pa 6. Samo iz tega lahko že vidimo, kako široko polje dela nas še čaka, če hočemo re- šiti to zanimivo plat slovenske kulture, ki gre tako hitro v po- dišeči traminec, radgonska ra- zabo.

AMERICAN SLOVENIAN CATHOLIC UNION (K.S.K.J.)

The Oldest Slovenian Catholic Insurance Organization in America

- Life insurance for ages 0 to 60 with unlimited amounts \$1,000 minimum.
- Athletic, religious and social activities are available to our members.

JOIN US — FOR INFORMATION CONTACT ONE OF THE FOLLOWING:

Mr. Joseph L. Pancar #110
207 — 23rd Street N.W.
Barberton, Ohio 44203 Phone: (216) 825-6624

Mr. Frank Znidar #169
15606 Holmes Avenue
Cleveland, Ohio 44110 Phone: (216) 761-6362

Mrs. Josephine Winter #150
3555 E. 80th Street
Cleveland, Ohio 44105 Phone: (216) 341-3545

OR WRITE TO:
K.S.K.J. Home Office, 351 N. Chicago St., Joliet, IL 60431
for names and addresses of local lodge representatives in your area.

Dine in an authentic 19th Century factory setting

VIENNA GARDEN

THE OLD FACTORY RESTAURANT

1385 E. 36 St. Phone 431-4227

OPEN: 7 A.M. — 9 P.M. WEEKDAYS

FRIDAY night SPECIAL...
Fresh Beer-Battered Blue Pike .. \$2.95
"All you can eat"

Earn the highest interest on Passbook Savings in Cuyahoga County.

- Saving Certificates Available
- Convenient Save-by-Mail

1515 E. 260th Euclid, Ohio 44132 731-8865

INDEPENDENT SAVINGS

6%

BRICKMAN & SONS FUNERAL HOME

21900 EUCLID AVE. 461-5277

Between Chardon & East 222nd St. — Euclid, Ohio

GRDINA FUNERAL HOMES

1053 East 62 St. 431-2088

17010 Lake Shore Blvd. 531-6300

GRDINA FURNITURE STORE

15301 Waterloo Road 531-1235

ZELE FUNERAL HOMES

MEMORIAL CHAPEL
452 E. 152nd Street Phone 431-3118

ADDISON ROAD CHAPEL
6502 St. Clair Avenue Phone: 361-6583

Mi smo vedno pripravljeni z najboljšo postrežbo

Naznanilo društvenim tajnikom

Veliko posameznih drustev ima v našem listu seznam svojih uradnikov, čas in kraj sej. Te sezname priobčujemo po enkrat na mesec skozi vse leto proti plačilu \$20.

Društvom, ki imajo mesečni oglas v tem seznamu, objavljamo brezplačno tudi vabila za seje, pobiranje asse-menta in druge kratke vesti. Dobijo torej za \$20.00 dosti koristnega.

Vsem društvom priporočamo, da na letnih sejah odobro letni oglas v imeniku društev Ameriške Domovine in si s tem zagotove tudi priložnost za brezplačno objavo društvenih vesti in novic.



V blag spomin

Ob peti obletnici se spominjamo smrti mojega moža, našega očeta, starega očeta, brata in strica

LOJZE ZAJEC

Umrli je 27. decembra 1974 v Clevelandu, Ohio.

Spavaj mirno v tistem gradu, Bog ti večni daj pokoj, upamo, da v svätém raju družimo se spet s teboj. Spominjamo se ga:

IVA ZAJEC — žena;
Otroka, bratje in sestri.
Cleveland, Ohio, Črna gora, Slovenija in Argentina,
 dne 28. decembra 1979.

K Sterlelu na Silvestrov večer



"OTTAVIO BRAJKO ANSAMBEL", glasbena skupina iz Izole v Sloveniji, bo v ponedeljek, 31. decembra (na Silvestrov večer) nastopila v Franka Sterleta Slovenian Country House na 1401 E. 55 cesti.

V torek, 1. januarja 1980, ob 5. popoldne bo skupina podala koncert v Slovenskem narodnem domu na 6409 St. Clair cesti. Vstop- nice za koncert lahko kupite po \$5.00 v Slovenian Country House, v Tivoli Imports na St. Clair in pri Tony's Polka Village na E. 185 cesti. So dveh vrst, v kabaretnem slogu ali na Balkonu.

Po koncertu bo za ples igral hišni orke- ster Alpski sekstet s trio Fantje na vasi. Zad- njo uro pred koncem zabave bo zopet nasto- pil "Ottavio Brajko Ansambl".

Memo: From Madeline

By
**Madeline
Debevec**

Judy Petek of Wickliffe, Ohio was chosen to perform in the Northeast Ohio Regional High School Orchestra Concert recently held in Solon, Ohio. Her twin sister, Julie, performed at the Ohio Band Directors conference in Akron, Ohio. Judy plays the clarinet and Julie the oboe. Judy and Julie are the daughters of Frank and Olga Petek. They are students at Wickliffe High School and members of the United Slovenian Society Concert Band. Congratulations!

June Kosich of Bratenahl, Ohio is the president of the prestigious Women's City Club of Cleveland, Ohio.

Richard Spech is the Student Council President at St. Joseph's High School in Cleveland, Ohio. He is the son of Dr. and Mrs. Anthony F. Spech.

On January 23rd, K. L. Jerina will deliver a lecture titled "Effective Moduli of three-dimensionally reinforced fibrous materials" as part of the Gordon Research Conference, Winter Program, 1980 to be held at the Miramar Hotel in Santa Barbara, California.

Ken Srpen has joined WB-NG-TV, Binghamton, N.Y. as News Director. He was associate producer and feature reporter for the evening news magazine on WCPO-TV, Cincinnati, previously.

Thomas A. Zabjek was promoted to vice president of sales for the Kremers-Urban Pharmaceutical Co. of Milwaukee.

A former resident of Cleveland and Eastlake, he and his wife, the former Alita Brickman and daughters, Lisa, Laura and Mary, make their home in Plano, Tex.

On December 29 Jacob and Molly Strelak of Richmond Heights, Ohio will celebrate their 45th anniversary.

Fondest wishes from their relatives and friends. Jaké says, "Health is improving for both of us. Sickness and injury comes fast, but it goes away slow."

Alyce Royce is recuperating in St. Vincent Charity Hospital following open heart surgery.

Wishing her a speedy recovery.

The Slovenian Sports Club is sponsoring their annual Winter Dance Saturday, Jan. 12 at the Slovenian Home on Holmes Ave.

Dinner will be served from 7 to 9 p.m. Music for your dancing pleasure will be provided by Duke Marsic and

the Happy Slovenians. For reservations call Tom Lobe 432-0792 or Frank Petrovic 361-6106.

Mr. and Mrs. Robert Pollock of 31725 Willowick Dr., Willowick, announce the engagement of their daughter, Lorraine Elizabeth to Michael Vehovec, son of Mr. and Mrs. Raymond Vehovec of Mentor. Miss Pollock is a 1978 graduate of Euclid High School, and is employed by Euclid, Inc.

Mr. Vehovec, a 1979 graduate of Mentor High School, is currently employed by Upson Delicatessen and attends Dyke College studying accounting and law.

A spring, 1981 wedding is planned.

Congratulations!

Baragov Dom on St. Clair Ave., in Cleveland, Ohio is celebrating the holidays with a New Year's Eve Dinner. Tickets are available from members or at Baragov Dom.

HAPPY BIRTHDAY TO: Frank Rovere of 320 East 273 St., Euclid, Ohio celebrated his 96th birthday on Dec. 5. His family wishes him loads of happiness and good health.

John Lube of 1084 Addison Rd., Cleveland celebrated his 91st birthday on Dec. 20. Best wishes from his family and friends. He is recuperating nicely since his fall.

Alice Opalich of Cape Coral, Florida and Richmond Hts., Ohio is celebrating her birthday on January 1st. Fondest wishes from hubby Steve, children George Opalich, Dorothy Bryan and Patricia Chiappetta and families. They will celebrate with a special family dinner at the Cape Coral Yacht and Country Club. Alice's entire family is enjoying their Florida vacation.

Pauline Burya is celebrating her special day on January 2nd at her winter home in Ft. Myers, Florida.

Wishing a Blessed, Healthy, Happy and Prosperous New Year to all!

SSK -- Winter Dance

The Slovenian Sports Club is sponsoring their annual Winter Dance Saturday, Jan. 12 at the Slovenian Home on Holmes Ave.

Dinner will be served from 7 to 9 p.m. Music for your dancing pleasure will be provided by Duke Marsic and the Happy Slovenians.

For reservations call: Tom Lobe 432-0792 or Frank Petrovic 361-6106.



ANOTHER FUN-FILLED FLORIDA POLKA TRIP

The fourth annual Polka lovers trip to W. Palm Beach, Florida, hosted by Josie Borsos, Kenny Bass, and Frank Mahnic, proved to be a most successful party from the time we stepped aboard United Airlines and returned 10 days later.

Most of all, we had a terrific group of people, and added to this we had the music of Ed Stampfle, Corky Godec, Danny White, Kenny Bass, and Frank Mahnic. We also had featured Joe Kusir and Rudy Prayetely Jr.

Ron Luznar and his lovely family from Samsula joined us for a dance, and he also played.

Thank you Ron. We had many visitors from Florida, including the Sr. Kmetts, Jr. Kmetts, Frank and Dorothy Riccelli, Tom and Dorothy Adamich, Clyde Coy, the ever lovely Theresa Clements, Mr. and Mrs. Hank Majeski, Mr. and Mrs. Willis, Paul Montz, Mr. and Mrs. Wait Macko, John and Fran Tauring, George Barton, Albert and Julie Muren, Ray Russ, and many other Floridians. We certainly want to thank Hank Casserman for all of his services. A big thank you to his lovely wife Marcie for the party.

Father Cann the pastor from St. Francis of Assisi in Riviera Beach came to the Colonnades both weekends for Mass. We were pleased to have him join us for a Sunday brunch, as it was his birthday. He gave a most interesting talk on the history of the Catholics in Florida. The Masses were offered for Frank Augustine and Gene

Marsh, who were both in Cleveland hospitals.

One of the highlights of the trip for me was going to the Burt Reynolds Dinner Theatre and seeing Burt Reynolds and Sally Fields.

We had a Hawaiian Luau for the group one evening at poolside that featured a roasted pig and other delicious foods, complete with leis and a couple of girls in grass skirts. Going to the Greyhound Dog Races was another interesting evening.

Our golfers had a great time at Frenchmens Creek. Our parties at the lounge in the Colonnades always are such fun times, that when we leave, the bartenders and cocktail waitress cry, and that is beautiful.

Another highlight of this trip, was getting Joe Oceppek married!!!! Actually, Joe was dressed in a bridal gown and veil and was also infanticipating.

Tony Boldin came to the rescue and several evenings later, we had the christening. Kenny Bass served as minister, with Al Casserman holding the Bible. Emma Delack, Emily Laporte, and myself were bridesmaids.

We have already made plans for our trip in 1980 in sunny Florida.

A bus from Barberton went to the concert in Cleveland, on Dec. 16th, featuring Eddie Kenik, Jane Price, and Delores Mihelich... and what can I say, except, bravo... what a delightful Sunday afternoon. They had a wonderful selection of songs, but for me, it ended too soon.

J. Borsos

St. Vitus Christian Mothers' Club

May we be the first to wish you a Happy New Year! Our President, Jimmy Carter, has designated this year as the International "Year of the Family" (1980). If our families do not stay together than neither will our government. Think about that. Remember a family that PRAYS together PLAYS together STAYS together.

Our first meeting of the new year is Wednesday, January 2nd. Guest Speaker: Mr. Mikota, dentist. His office is located at 6420 St. Clair Avenue, above the bank. Topic: Cancer of the Mouth.

Happy birthday celebration to all of us! Hostesses, 5th grade mothers. Door prizes and Split-the-Pot, as usual.

Jan. 20th — Mother's Club Annual Card Party at 3:00 in the school auditorium.

Raffles, handmade items, door prizes and an inside raffle. Coffee and those famous rolls, made by our cooks Mrs. Jo Godic and Mrs. Ann Kern, and other refreshments for sale.

Bring your relations, friends and neighbors to this worth while affair. All proceeds go to the school.

A New Year Prayer God, grant us the grace as another year starts to use all the hours of our days. Not for our own selfish interests

and our own willful, often wrong ways — But teach us to take time for Praying and to find time for Listening to You So each day is spent well and wisely doing

What You Most Want Us To Do.

By Helen Steiner Rice Mrs. Mary Jo Rom Publicity Chairman

Happy Holidays

Wishing you Mr. and Mrs. Jim Debevec, Editors of the beloved "SLOVENIAN PAPER — "AMERISKA DOMOVINA — and the whole staff, a blessed Christmas and a prosperous New Year, 1980.

May you continue, with such vigor and love, publishing the only Slovenian paper in Cleveland, for the welfare and education of the Slovenian-American heritage. I salute you and admire you for your wonderful work. God bless you and your family.

Respectfully yours, Mary Marinko

Help your club or lodge have free publicity in the American Home for any event or activity by ordering admission tickets or other printing work or ads for the event from the American Home Publishing Co.

Favorite Recipes



LICKIN' GOOD CASSEROLE

2 onions sliced
6 potatoes, sliced
Salt and pepper to taste
1 can No. 2 cream style corn or 2 cups drained whole kernel corn
1 pound seasoned pork sausage, made into patties.
1 can tomato soup, undiluted.

In greased casserole line bottom with onions. Top with potatoes and sprinkle with seasoning. Add corn. Spread with sausage patties and pour over all one can tomato soup. Bake at 350 degrees, covered for 1 hour and uncovered for 15 minutes.

Note: If you wish to cut the recipe in half, then the remaining corn can be used for a vegetable and the remaining soup with 1/2 can of milk for soup.

MACARONI AND CHEESE PUDDING

1/2 cups elbow macaroni
1/4 cup flour
3 eggs, beaten
dash of pepper
2 cups grated sharp cheddar cheese
1/4 cup butter
1 teasp. salt
2 1/4 cup milk
1/2 cup dry bread crumbs

Cook macaroni according to package instructions; drain. While macaroni cooks, melt butter in saucepan, stir in flour till smooth, cook for several minutes. Add milk a little at a time and cook, stir constantly until sauce bubbles. Quickly stir in beaten eggs, a little at a time. Stir in salt and pepper. Arrange alternate layers of macaroni and cheese in a medium-sized baking dish, reserving some of the cheese (about 1/4 cup) to sprinkle over top. Pour the hot sauce mixture over all. Sprinkle with the 1/4 cup cheese, dot with bits of butter then sprinkle on the bread crumbs.

Bake in 400 degree oven for 30 minutes til set. Cool slightly and cut into squares.

Faye Starman
Newbury, Ohio

Important Notice to all Lodges and Clubs

Many local and out of town clubs and lodges run a regular monthly ad in our newspaper containing information such as: Names of officers, time and place of meetings, etc. This lodge roster is published once a month. The price is \$20.00 per year, which is low considering the service it renders your group.

Lodges which run these ads usually get free publicity announcing their meetings and other important notices. Yearly meetings are usually held during December. We suggest that all lodges and clubs vote for this monthly ad.

HOMILY FOR MASS FOR BISHOP BARAGA DAY

St. John's Cathedral, Cleveland
September 2, 1979

By
ARCHBISHOP BERNARDIN

It is with great joy that I join you today for this Mass in which we honor the memory of Bishop Frederick Baraga and thank God for the many blessings He has given to the Church through the life and ministry of this great missionary. As Archbishop of Cincinnati, the diocese in to which Frederick Baraga was incardinated when he left his home in Slovenia to become a missionary among the Indians in the New World, I feel privileged to be identified today with those who can discern and appreciate the deep spirituality which lay at the heart of Bishop Baraga's extraordinary missionary zeal, and who are working and praying that some day he will be recognized by the Church as a saint.

When we reflect on the life of any great person of the past — whether in the religious or the secular field — it is quite easy to become very sentimental and fail to see the connection between what the person stood for and the present realities we face. At times we tend to think that what the person accomplished cannot be duplicated or does not really apply to our contemporary world because the times in which he lived no longer exist. So we take satisfaction from reflecting on the person's life in a purely historical perspective, trying to re-live it in our imagination and in our literature and the arts, without asking ourselves what the person's life has to say to us now, without facing up to the challenges which his ideals and accomplishments present to us in our own time.

It is in this context, I believe, that we should view the canonization which we all desire for the beloved and saintly Bishop of Marquette. Bishop Baraga does not personally need this singular honor which the Church bestows on certain of its sons and daughters. Rather, a canonization is more for our benefit. We are the ones who need it. In this particular instance we need Bishop Baraga as a model, a model who will give us the vision and motivation needed to live up to our own responsibilities as Christians in today's world, one whose intercessory power will help to sustain us in our efforts.

The readings for today's Mass give us the key to Bishop Baraga's success as a missionary. In the first reading, Isaiah reflected the sentiments and the hope of the people who yearned for the coming of the promised Messiah who would bring them salvation. "Break out together in song," he said, "O ruins of Jerusalem! For the Lord comforts his people, he redeems Jerusalem... All the ends of the earth will behold the salvation of our God."

In the fullness of time, God sent this Messiah in the person of His Son Jesus Christ,

He lived and suffered and died for us and on the third day after His death He rose from the dead. During the few years He was on earth, Jesus taught us how we should live if we wish to be united with Him in His saving death and resurrection so that we might share forever His glory in heaven. So anxious was He for the entire human family to hear the Good News of their salvation so that they might convert to Him, that before returning to His Father, He commissioned the apostles, and all their successors, to proclaim the gospel to the entire world. "Full authority has been given to me both in heaven and on earth," He said; "go, therefore, and make disciples of all the nations. Baptize them in the name of the Father, and of the Son, and of the Holy Spirit. Teach them to carry out everything I have commanded you."

The apostles accepted this commission from the Lord and shortly afterwards, encouraged and strengthened by the presence of His Holy Spirit, they began their great evangelizing mission. In the Acts of the Apostles we read about the wonderful things that happened in those first years after Christ. In today's second reading, for example, Paul and Barnabas told their Jewish audience that the Gospel was meant for everyone, Jew and Gentile alike, although it had been presented to the Jews first because of their privileged position. "The word of God," they said, "has to be declared to you first of all; but since you reject it... we now turn to the Gentiles. For thus were we instructed by the Lord: I have made you a light to the nations, a means of salvation to the ends of the earth."

It was that mandate of the Lord to evangelize the whole world, and the example of the apostles and their successors who did the Lord's will century after century after century, that captivated the mind and heart of Bishop Baraga. Although his ministry in his native Slovenia was quite fruitful — so much so that some of his peers and superiors criticized him for his zeal which caused him at times to step on the toes of others — he could not resist the call to come to North America where he could minister to the Indians. And so on August 10, 1829, he went to his Bishop and asked to be released from the Diocese of Ljubljana so that he could work as a missionary in the Diocese of Cincinnati. He arrived in Cincinnati on January 31, 1831, and a few months after that he finally reached his mission. On May 31, 1831, Frederick Baraga knelt, for the first time, in front of the altar in the little church of Arbre Croche, to thank God for his safe journey and for having placed him in the midst of the Indians where he longed to be. We all know the rest of the story. For the next

(Continued on page 6)



TWO SLOVENIAN MAYORS

At the dinner in honor of Mayor George V. Voinovich sponsored by the Slovenian-American Heritage Foundation at Cleveland State University on Saturday evening, November 17, the principal speaker was the first Slovenian Mayor of Cleveland, the Hon. Frank J. Lausche. Our photo shows Sen. Lausche and Mayor Voinovich in animated conversation at the dinner. (photo by Tibor Gasparik)

BISHOP BARAGA HOMILY

(Continued from page 5)

37 years he gave himself totally, first as priest and then as bishop, for the people whom he had been called to serve. He let the Lord enter into his mind and heart and soul completely so that he could say, with St. Paul: "Now I live, no, not I, but Christ lives in me."

What is the lesson we can draw from Bishop Baraga's life? In terms of our own lives, what must we do to continue his legacy? Like Frederick Baraga, in response to Jesus' mandate, we too must proclaim the gospel to the people of our time. And like Frederick Baraga, we can do this effectively only if we ourselves have accepted Christ and fully incarnated in our own lives all the values He taught us.

The most urgent need today for all of us, then, as individuals and as a community of believers, is to commit ourselves totally to the Lord and all that He has taught us. We must put Him first in our lives and give His message of salvation, as it has been handed on to us by the Church, priority over everything else. To do this we must abandon ourselves completely to Him, placing ourselves in His hands and allowing ourselves to become instruments through which He continues His saving presence in the world.

In his inaugural homily last October, Pope John Paul II urged the entire world to turn to Jesus. "Brothers and sisters," he pleaded, "do not be afraid to welcome Christ and accept His power . . . Do not be afraid. Open wide the doors for Christ . . ." So we must let Him come into our own lives, into our very being. Only in this way can He transform our minds and hearts. Only in this way can we unite ourselves with Him in His saving death and resurrection. Only in this way can we give a credible witness to our faith and become effective evangelizers.

This turning to Christ, this surrender to Him, this opening up of ourselves to Him so that He can work in and through us, is what true conversion is all about. In his Apostolic Letter on Evangelization, the late Pope Paul VI called it a "radical conversion, a profound change of mind and heart." And it is

the work of a lifetime; it is a work to which we have all been called.

We rejoice today for the precious gift God has given to His Church in the person of Bishop Baraga. His legacy to us is not just a memory, but a living reality. For, through his evangelizing efforts, he laid the foundation for a vibrant Church in Marquette and the surrounding areas. May he some day receive the honors of the altar so that the universal Church might become better acquainted with him and be inspired by his zeal and heroic virtue. And may we, who already know so much about Bishop Baraga and who are the beneficiaries of his ministry, be motivated always to respond generously to God's grace so we can reflect in our own lives those qualities which so enriched his.

DEATH NOTICES

JOSEPH KRAJIC

Joseph Krajic, age 76, died at his home Monday. He is survived by his wife, Vera (nee Nagode), his children: Vera Rose Krajic, Mrs. Dan (Eleanor) Taylor; and Joseph (dec.). He was the grandfather of 6. He had a sister, Franciska Gorse in Yugoslavia.

He worked in Plating at the Hickok Electrical Instrument Co. before his retirement.

He was a member of Lodge No. 6 of AMLA and a member of St. Cyril and Methodius Lodge of KSKJ.

Grdina Funeral Home was in charge of arrangements.

Funeral Mass was Friday at 9:30 A.M. at St. Paul's Church (Chardon Rd.). Interment was at Calvary Cemetery.

ANTONIA LIPANYE (nee Korosec)

Antonia Lipanye, age 81, died Thursday at the Slovene Home for the Aged. Her husband Louis Lipanye died in 1950.

She is survived by her 2 children: Louis L. Lipanye and Mrs. Wm. (Dorothy) Grmek. She was the grandmother of the following children: Louis J. Lipanye; Susan B. Demico; Diane M. Lipanye; Monica D. Stelmach; Dwayne A. Stelmach; and Dale R.

AN ETHNIC EXPERIENCE

(Installemnt 4)
Back "Home" Again

One day as I was repairing a leaky drain pipe in the kitchen for one of my two tenants upstairs in my Sniffen Court house in New York I asked myself why I was doing this. I had four academic degrees, capped by a Ph. D., and probably that afternoon was a guest lecturer at Columbia University. I was lying on my back with a wrench in my hand, while the young couple tenants were entertaining another young couple in the living room with cocktails.

I suddenly realized I was exactly like my father had been. My father always, back in Cleveland, owned a two-family house to supplement his income. (My mother in her eighties while lying in bed in a hospital instructed us on collecting the proper rent from the garage she was renting out to a neighbor car owner.) My father did all the mechanical work around the two-family house, the garage, and the yard. If a tenant had a problem in the apartment, he automatically diagnosed the problem, got his tools and went to work with the repair. He did all the painting and paperhanging, and with considerable skill I might add. The electrical work he assigned to the boys in the family, who did everything in this line, up to fully wiring up the garage.

Here I was doing the same thing. While in my sixties, I was not averse to getting up on the roof of my three-story house in Manhattan to locate a rain leak, and if it was at all possible, I repaired it myself, getting tar stained nails that would take a half an hour of work to get clean again.

In short, I suddenly realized that I got where I did in my career, and such affluence as I had, mostly by working a good bit harder than my colleagues. I can't recall ever taking a real vacation. In this respect I was no different from my parents. Time off from work for them was an opportunity to work on the house and yard.

Frugality also seemed to be imbedded in me. To this day I do not buy any kind of shaving cream. I buy shaving mug soap wholesale from a barber supply house and I supplement this with soap scraps. I

keep repairing toasters, lighting fixtures, medicine cabinet doors, etc. long after others in my community throw them in the discard. In fact, I have caught myself rescuing one of these items from the trash can and proceeding to repair it.

My wife would throw out a half a loaf of dried up bread, and I would retrieve it and show her how to make bread crumbs and stuffed bread dumplings.

(To be continued)



High on sLOVEnians

Stan Zupan is high on Slovenians . . . he's responsible for a popular slogan and what's more he really believes it.

What started out as the saying "It's in Every Slovenian" with the l-o-v-e letters outlined with a red heart can now be seen on many a bumper sticker.

Mr. Zupan began including the saying and the emblem red heart on letters to his family and friends . . . and so it all got started.

It's a natural, says Mr. Zupan, because Slovenians are noted for their congeniality and hospitality.

Although someone else has capitalized on Mr. Zupan's original idea, it doesn't bother him at all. He considers his slogan a gift, a tribute to his heritage.

Stan is well-known in the St. Clair area, where he either lived or worked for 53 years.

He retired three years ago as the branch manager of the St. Clair office of the Broadview Savings & Loan Associa-

tion, formerly St. Clair Savings. The oldest of nine children, Zupan was born in New Jersey, where his family lived in a tenement. His parents were born in Slovenia. Although retired, Mr. Zupan still serves as a consultant for Broadview Savings. He's also active in civic affairs in his hometown of Wickliffe. He's also a member of AMLA No. 18.

And, thanks to Mr. Zupan we know we've got Sl-o-v-e-nian!

signed by architects, Semitek & Stromslund (now Stromslund & De Young) with Lindblad Construction Co., general contractors and successful bidder. The exterior will be brick and a rich brown metal fascia plus solar bronze insulating glass in the office area. It should enhance the neighborhood and fit well in the area where it is being built.

Per authority received from the KSKJ Board of Directors, plans, specifications and contract was approved by the KSKJ Building Committee, comprised of seven members of the Board of Directors, namely, Robert L. Kosmerl (chairman), Edward J. Kucic, Sr., Robert M. Verbiscer, Anthony T. Mравle, Edward G. Ance, Rudolph J. Pucci and Richard R. Stric.

THE LEAGUE OF SLOVENIAN AMERICANS, INC.

WISHES

A HAPPY NEW YEAR TO ALL SLOVENIANS IN THE UNITED STATES, CANADA AND AROUND THE WORLD!



LEAGUE OF SLOVENIAN AMERICANS, INC.

P.O. BOX 32

RIDGEWOOD, NEW YORK 11385

TEL.: 1-212-497-6761

Notice to Clubs, organizations and groups

Recently the American Home's Friday English Page has been besieged with publicity releases from clubs, lodges, and organizations. Since our newspaper space is extremely limited, the groups who have their printing work (admission tickets, refreshment tickets, etc.), done at the American Home will obviously have first priority with their publicity releases.

Ads will always appear, but publicity releases are inserted on a space available basis.

Sorry about any inconvenience this may cause anyone.

Stelmach.

Funeral Mass was at St. Mary's Church at 9 A.M. Monday, Dec. 17. Interment was at Calvary Cemetery. Arrangements were handled by the Grdina Funeral Home, 17010 Lake Shore Blvd.