















MINUTES

SUPREME BOARD MEETING OF THE GRAND CARNIOLIAN SLOVENIAN CATHOLIC UNION (K.S.K.J.) HELD JULY 28 AND 29, 1941, IN THE KSKJ BLDG, JOLIET, ILL.

REPORT OF THE FIRST SUPREME VICE-PRESIDENT

Bro. John Zefran, 1st supreme vice-president, reports that during the past six months he attended lodge programs and in each instance appealed to the membership for co-operation in the membership campaign.

REPORT OF THE SUPREME SECRETARY

Bro. President, Rev. Spiritual Director, brothers and sisters: A summarized report of the business transacted by my office during the past six months follows:

Income: Received from societies \$285,290.21, Interest 78,184.03, Rent 10,977.65, Profit on sold bonds 17,588.55, Miscellaneous 11,716.40. Total income \$403,756.84.

Disbursements: Paid Benefits \$210,260.68, Miscellaneous 68,035.27. Total disbursements 278,295.95. Balance for six months \$125,460.89.

RECAPITULATION OF ASSETS: Home office and other properties \$293,607.45, Mortgage Loans 398,823.30, Bonds 3,610,841.09. Total assets \$4,725,118.62.

JUVENILE DEPARTMENT: Membership June 30, 1941 27,084. Income: Received from societies \$12,365.91, Interest 3,809.28, Profit on sale of bonds 607.81. Total assets for six months \$16,783.00.

Suspended 157, Transfer to Adult Department 445, Deaths 6, 608. Membership June 30, 1941 10,044. Total assets both departments \$4,909,425.33.

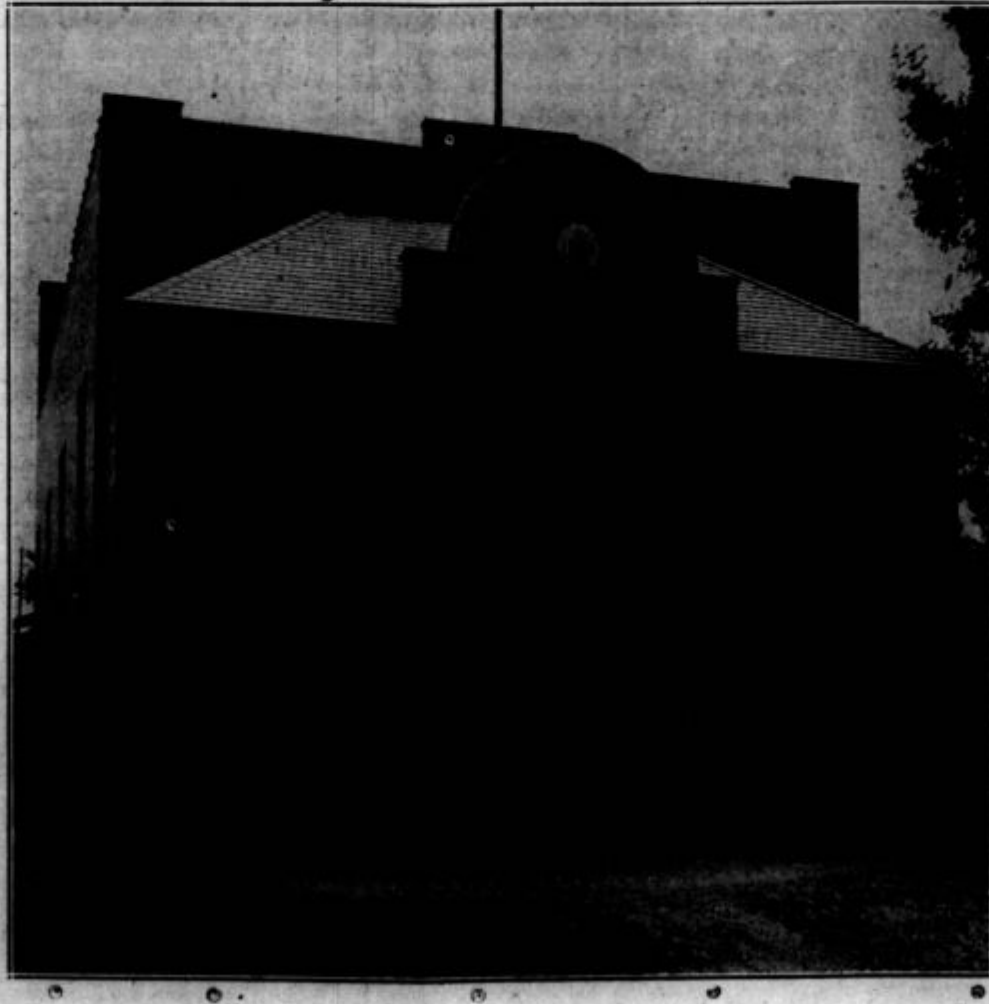
FORE! ENTER THE FORTHCOMING KSKJ GOLF TOURNAMENT Sept. 27 - 28, 1941 CRYSTAL LAWN COUNTRY CLUB Joliet, Illinois. 18 Holes Entry Fee: \$1.00. Prizes to Winners. Authorized and supervised by KSKJ Athletic Board.

LORAIN PERSONALS: Lorain, O. — Spending the summer with his parents while on vacation from school was Cyril Perusek, a member of the local C. and M. lodge. Cyril is a student in the New Mexico School of Mines at Socorro, N. M.

Also paying a visit to Lorain during the past week was Anthony Zaletel, formerly of Lorain, but now from New York City. His wife Anne, also accompanied him. Both are good members of the KSKJ lodge in Brooklyn.

Other well known visitors from New York were Mr. and Mrs. Jerry Koprivsek. Having met Jerry in New York a few years ago your Lorain scribe finally prevailed on him to visit Lorain.

THE NEW HOME OF ST. JEROME'S LODGE NO. 153, STRABANE, PA.



PLEASED WITH "WRITE IDEA," ASKS SERVICE MEN TO CO-OPERATE WITH O. P.

Randolph Field, Tex. — I am home to read about the home down here where it really is warm. At present I am in the Basic Flying School which graduates a class of about 300 selectees every week.

We have a great deal of entertainment here. Recently Abe Lyman and his orchestra, including his added attraction of singers, and vocalists entertained us. We also had a boxing show staged by the selectees, and a band concert.

As I glanced through the Glasilo and Our Page I noticed a slogan that is very impressive: To rate in the KSKJ, Co-operate! All members probably rate in their particular communities, but I venture to say co-operate at a time like this, for I believe we have our boys in practically every state of the Union serving their country.

I received the Glasilo last week and it pleased me very much to know that the Our Page is trying to co-operate with the boys. Believe me, it certainly makes one feel at

I appeal to all selectees and service men to write in the Our Page as to their whereabouts and their experiences. Pvt. Frank P. Batista, Jr., Air Corps Basic Training School, Randolph Field, Texas.

Joliet Parish Jubilee

The parade marshals are Frank Terlep, chairman, Ed Stukel, Frank Zelko and John Kostelz. The parade, after leaving the Ruby Street Bridge, will go down Indiana and Ottawa Streets to Webster St., thence down Chicago to the church, where the founders of the church will act as a court-of-honor to greet the clergy and the archbishop upon their entrance in the church.

The banquet at 1 o'clock will be featured by the speeches of the Archbishop and United States Senator C. W. Brooks and Attorney General George P. Barrett of Springfield. After the banquet, the program will open with the children greeting the Archbishop.

Defense Savings Bonds can be registered in the name of children as well as adults. Information of any relative will be greatly appreciated. Joe M. Vraneza, 17201 Grovewood Ave., Cleveland, Ohio.

FOR DEFENSE BUY UNITED STATES SAVINGS BONDS AND STAMPS. Defense Savings Bonds can be registered in the name of children as well as adults.

OUR PAGE COOKING SCHOOL By FRANCES JANCER 1110 Third St., La Salle, Ill.

Mrs. Christine Mramor, 2328 W. National Ave., Milwaukee, Wis., a member of St. John the Evangelist Society, No. 65, tells us how to roast beef heart.

Roast Beef Heart: Wash beef heart carefully and open it sufficiently to remove the ventricles, then soak it in cold water, salted water, until the blood is discharged; wipe it dry and stuff nicely with dressing, as for turkey; roast it about 1 1/2 hours. Serve it with the gravy, which should be thickened with some of the stuffing. It is very nice hashed. Serve with currant jelly.

Mrs. Antonia Jenich, Milwaukee, Wis., a member of St. John the Evangelist Society, No. 65, has something new here; try it.

Kartoffel Kloessee: 6 medium sized potatoes, 2 eggs, 3/4 cup flour, 1/2 cup bread crumbs, 1/4 teaspoon nutmeg, salt. Dressing: 1/4 pound butter, 1 cup crumbs, 1 teaspoon onion.

Boil potatoes in the skins. Peel and rice. Spread on clean towel to dry out moisture; then place in a bowl and sprinkle in 2 level teaspoons salt. Make a hollow and break into this 2 eggs. Sift in flour, nutmeg and the bread crumbs. Work together and knead on a floured board, until you can make them into dry balls. If too wet add more bread crumbs. Roll into small balls and drop in boiling salted water. When balls come to the surface allow them to boil 3 minutes. Remove from water with a wire spoon, to a large platter. Do not overcook or the balls will fall apart or become wet and soggy. Pour over them the dressing made by heating the butter and browning bread cubes (croutons), sprinkling the chopped onions in just before the croutons are brown. Onion may be omitted. Bread crumbs may be used instead of croutons.

Mrs. A. Markelz, 1254 Main St., Sheboygan, Wis., a member of Queen of May Society, No. 157, donates her favorite cooky.

1 cup softened shortening, 2 cups brown sugar, 2 cups rolled oats, 2 cups flour, 1 cup cornflakes, 2 eggs, 1/2 teaspoon salt, 1 teaspoon baking powder, 1 teaspoon soda, 1 teaspoon vanilla, 1 cup salted peanuts (small with skins on).

Cream together shortening, sugar, salt and vanilla. Add beaten eggs. Then add other dry ingredients, sifting flour before measuring. Mix all together, using hands to finish the mixing, since the mixture is stiff. Let stand in mixing bowl in cool place several hours or over night. Then take pieces of dough and form patties with fork in hand. Bake at 400 degrees for 15 minutes or until done.

CLEVELAND BOWLERS NOTE!

Cleveland, O. — If you are a bowler and have not signed up on a team as yet, you still can, for the Waterloo Recreation Ladies League still has a few openings. You can get more information by calling the Waterloo Recreation at KENmore 6455 or the Secretary at ENdicott 5036.