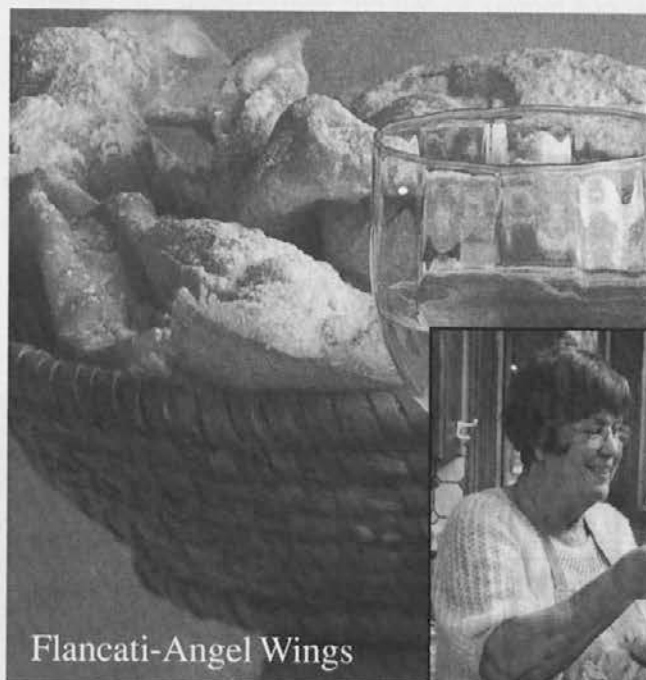




The Legacy of Slovenian Food

# Simple and Delicious!



Flancati-Angel Wings



*Tribune feature photo by Bob Fila*



Potica



Ajmoht-Veal Soup

The Chicago Tribune, June 15, 2005, featured recipes and photos entitled "A Taste of Slovenia" with Maria Petek describing the old world recipes she still uses today in her Slovenian kitchen. On the photo, Maria and editor Corinne.

See pages 8-10

## Zveza Day - Lemont, IL

July 17, 2005

Br. 2 Chicago, IL, Hosts

- 11:00 a.m. Mass, St. Mary's Church  
12:00 p.m. Picnic and Music on the Hill  
2:30 p.m. Singing Litany to the Blessed Mother in Church  
5:00 p.m. Raffle (Approximate time)

Consider July 17th a warm-up for the IL/IN Regional Convention in South Chicago on October 2nd, 2005. I look forward to seeing you in Lemont for Zveza Day and extend my sincere THANKS TO ALL FOR PARTICIPATING.

Hvala lepa.

*Gen Buol*

## BR. 43, MILWAUKEE, WI

75<sup>TH</sup> ANNIVERSARY

### WISCONSIN STATE CONVENTION

Branch #43, Milwaukee, WI, will celebrate the branch's 75<sup>th</sup> Anniversary and the Wisconsin State Convention on Sunday, September 25, 2005.

Location: Klemmer's Banquet Center, 10410 West Oklahoma Ave., Continental Breakfast 8:30 a.m., followed by a business meeting (\$15.00 per person). Mass, 11:00 a.m. and the Uspeh Chorus will sing. Dinner will start at 12:30 p.m. Look for many surprises.

For ads in the anniversary brochure contact Josephine Janezic at 414-545-0691 or Yvonne Johnstone Khaldy at 414-744-3837 for information and rates. We encourage all members to try and attend our special day and hope to see you there!

*Yvonne Johnstone` Khaldy*

## Marie T. Stelow, MS, LCPC

Individual, Couple, Family Therapy

1000 Essington Road  
Joliet, IL 60431

Phone: (815) 773-2303  
Fax: (815) 744-1623

## ZARJA - THE DAWN

(ISSN 0044-1848)

Postmaster: Send all changes of address to:  
SLOVENIAN WOMEN'S UNION,  
431 N. Chicago St., Joliet, IL 60432

No. 4 JULY-AUGUST, 2005 VOL. 77

Official Publication of the Slovenian Women's Union of America

- Uradno glasilo Slovenske ženske Zveze.

Published Bi-monthly - šestkrat na leto.

Annual Subscription for non-members, \$20.00 - naročnina  
\$20.00 letno za ne-članice.

Publisher: SLOVENIAN WOMEN'S UNION OF AMERICA

431 No. Chicago St., Joliet, IL 60432

Telephone: (815) 727-1926

Periodicals Postage Paid at Joliet, IL and  
at additional mailing offices

All communications for the next issue of publication must be in the hands of the Editor by the first week of the month - vsi dopisi za naslednjo izdajo mesečnika morajo biti v rokah urednice do 1. v mesecu.

Editor: CORINNE LESKOVAR

Editorial Office: 4851 S. Drexel Blvd., Chicago, IL 60615-1703

Email: CORLESKOVAR@AOL.COM

Telephone: (773) 548-8878 - Fascimile: (773) 268-4899

## ILLINOIS/INDIANA STATE CONVENTION

OCTOBER 2, 2005

So. Chicago, IL

9:00 AM MASS AT ST. GEORGE'S CHURCH  
9546 South Ewing Avenue, Chicago, IL  
Registration - Coffee an - following Mass  
Annual Meeting & Banquet:

THE CROWBAR RESTAURANT  
4001 East 106th, Chicago, IL  
(773) 768-6985

Please plan to attend and renew friendships, acquaintances, and your dedication to the Slovenian Women's Union.

## UPCOMING OH-MI CONVENTION

Br. 42, Maple Heights, OH, Hosts

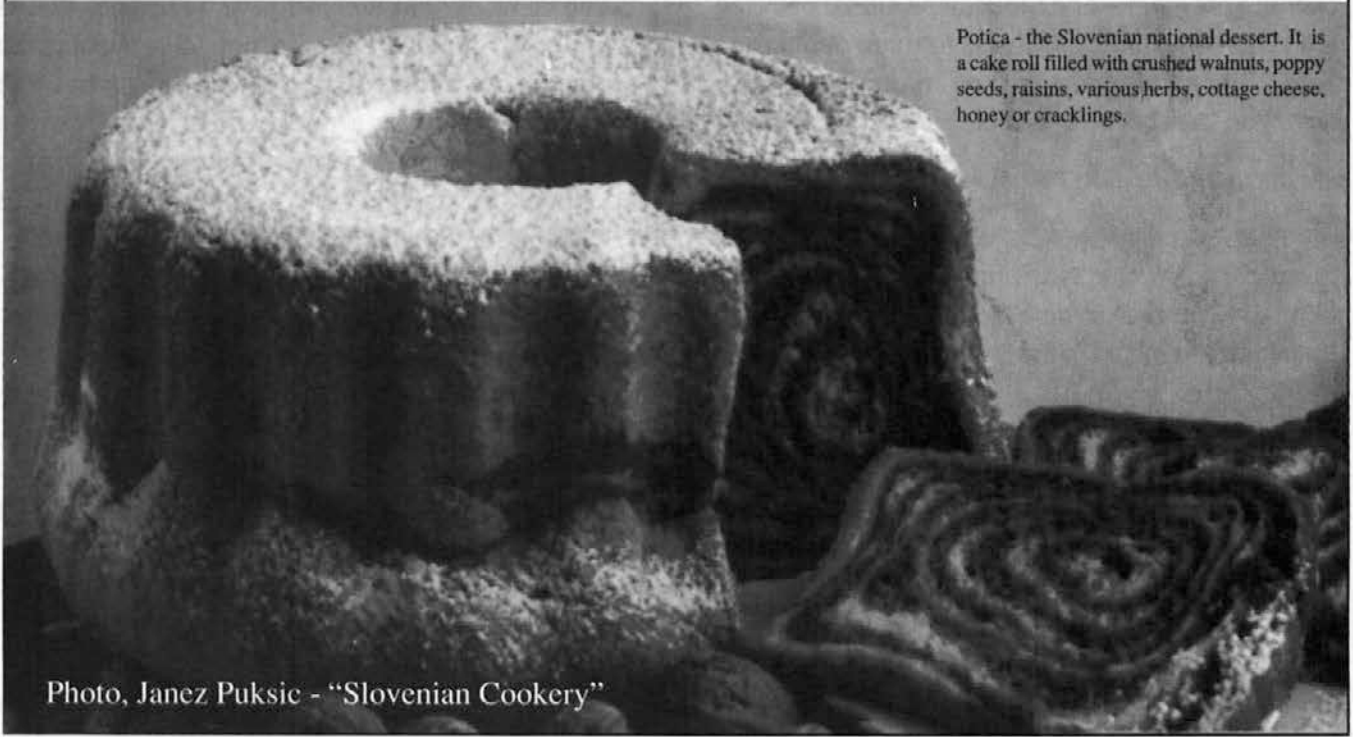
All members of branches in Ohio and Michigan! The Annual State Convention will be held Sunday, October 2, 2005. Mass, at 10:00 a.m. at St. Lawrence Church in Newburgh, OH. We are pleased to have Bishop A. Edward Pevc as the celebrant. After Mass, a full dinner will be served at the Newburgh Slovenian National Home where the convention meeting will follow. Cost for the day is \$20.00 per person. We encourage members to attend and to mark personal calendars accordingly.

From the Editor:

## Slovenian Culinary Heritage

The theme this year of 2005 of the Slovenian Women's Union is "Living Our Legacy", and to focus on the 3rd and 4th generation Slovenian-American members. To acquaint you with the culinary traditions taught and preserved for many, many years by our grandmothers and mothers, this month we wish to encourage more of you to be open to, and to be inspired to "cook Slovenian" as your ancestors did. They were proud of their homesteads - working industriously to supply food for their families on their own land, during the time when agriculture was primary in Slovenia. They believed in conservation and were taught by life to live frugally. Our legacy is more than just cooking or baking good food - it includes instilling pride in one's family history, respect for the land, building close families ties where each member contributes his share in domestic work, and finally, the appreciation and use of simple foods.

Many of us have inherited a love for the old cooking traditions as they relate to holidays and family events. Potica, for one, is certainly on every Slovenian table on major holidays. It is our hope that you will want to learn how to make Potica and other foods by using the recipes we have in our ZARJA and in the latest cookbook, "More Pots and Pans" that includes many authentic dishes for baking and cooking. We want you to appreciate our Slovenian culinary traditions and teach your children to know more about them, so that our culinary legacy will continue. If we don't do this, in one or two more generations, it will be lost.



Potica - the Slovenian national dessert. It is a cake roll filled with crushed walnuts, poppy seeds, raisins, various herbs, cottage cheese, honey or cracklings.

Photo, Janez Puksic - "Slovenian Cookery"

## NATIONAL PRESIDENT Kathleen Dorchak-Hall



### Creating Our Legacy for the Future

As you have already read in previous issues of the Zarja, the theme for the 2005 Membership Campaign is *LIVING OUR LEGACY*. National Secretary Bonnie Prokup adds to each of her email messages the byline - *Every family has a journey... Every heritage has a journey... Every country has a journey. These three comprise the human need for our roots... and we can only find them by LIVING OUR LEGACY.* I like to also say that we are Keeping the Spirit Alive as we live our legacy.

With our theme in place we are launching an exciting program – The Slovenian Culinary Society. Isn't food one of the best ways to share our heritage with all generations? Read on in this issue to see how you can become a member of this uniquely designed program.

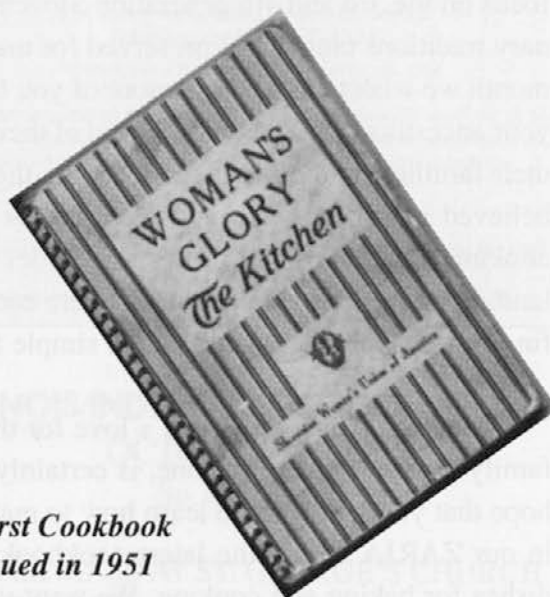
This issue of the Zarja does not include the minutes from the National Board meeting in February. We plan to have both the minutes and the financial statements in the September/October Issue of the Zarja.

By the time this issue goes this of the Zarja goes to print I will be off on our "The Wonders of Slovenia" tour with 20 fine travelers. I am excited to see our beautiful Slovenia and many relatives once again. You'll all be jealous when you hear all of the wonderful stories we will be sharing with you later.

2/ ZARJA - The Dawn

### 80th Anniversary Limited Edition First SWU Cookbook

I need the assistance of our members for another project we are working on. The National Board is considering reprinting the Woman's Glory Cookbook, the original issue from 1951, in a very Limited Edition in honor of our 80<sup>th</sup> Anniversary in



*First Cookbook  
issued in 1951*

2006. I would like to hear from you if you think this is something that you would be interested in purchasing. If you are lucky to have one, that is wonderful, however we do not have any at the Home Office and they are very rare. This treasure cookbook would be a great gift to pass down to future generations. We were thinking of selling the cookbook for only \$20.00. Reply to me by any of the following ways:

Address – 93 Wilbur Drive  
Munroe Falls, OH 44262  
Telephone 330.686.1336  
Fax 330.688.6203

**Email [kdorchak@neo.rr.com](mailto:kdorchak@neo.rr.com)**

Enjoy the beautiful summer. I am hoping to get to see many of you at your branch events.

Love and Blessings,

*Kathleen*



## The Legacy of Food

### Dear Members:

This issue we focus on our Slovenian Culinary. How lucky we are to have such tasty foods from our heritage. My favorite is our homemade smoked and fresh sausage. I like it best with a piece of homemade bread and sweet horseradish spread on top. I like the dandelion salad that you can only have in early spring with the hot bacon oil dressing. And for sweets: it's potica, apple strudel and flancati. I just love it!

Practically every gathering in the Pohar family includes apple strudel made by my Aunt Helen Swietek (Br 24) and flancati. Everyone knows you need to grab your piece of strudel when you go through the line as it goes quickly. And if you are looking for flancati take what you want before our junior members Barbi Prokup and Josie Brady (Br 24) eat it up. Their record is 40 pieces of flancati! They get so silly from all that sugar that they make up songs and dances to flancati. Now that school is out they have scheduled a date with their great-great Aunt who will teach them how to make this. I am sure they can't wait to eat it!

I was recently on a trip to Scottsdale, AZ visiting some friends. During that time my friend Frank had to go to a U of Minnesota alumni gathering in Scottsdale. The party was packed with former U of M graduates. Minnesota license plates were all over the parking area. When we picked Frank up he said they were served food flown in from Minnesota – which included potica! It was not until that moment that Frank remembered from when he was with me in Slovenia that it is our specialty. He later made a phone call to the event coordinator asking about the potica and we learned that she was a friend of our member Debbie Good (Br 33). What a small world!

Luckily I come from a family of bakers and cooks. My two sisters Debbie and Cathy made 80 loaves of potica at Christmas time alone. They also make krofe, flancati and apple strudel. The men in the family make sausage several times a year. My Uncle Gene Brunner (Br 24) actually built a special smokehouse on wheels.

My recipe in this issue is for flancati; my grandmother gave this to us. I've helped make it but never on my own. You can use powdered sugar or regular sugar, whichever one you desire.

I hope you enjoy this special issue of our Slovenian Culinary. Be sure to share it with a friend. Perhaps it will create interest in becoming a member.

**Bonnie Pohar Prokup, 3119 Carrie Street, Peru, IL 61354, Wprokup@aol.com**

### Welcome New Members

Br.	Name				
		32	Penko, Lauren	63	Snyder, Brenda L.
		32	Penko-Suk, Elizabeth	93	Blank, Judy
		33	Schiltz, Kathleen J.	93	Suhadolnik, Alenka
		33	Udonich, Tricia N	93	Tranquilli, Fatima
23	Voelk, Claire Louise	35	Anderson, Brenda J.	99	Burich, Danielle Valent
23	Voelk, Joseph	35	Anderson, Joshua Lowell	99	Burich, Lauren
24	Considine, Mary Kate	35	Mitchell, Joseph T. Anderson	99	Cihlar, Matthew Valent
24	Taylor, Barbara	42	Carroll, Elizabeth R.	99	Kranjec, Marie
25	Mozzicato, Anna-Marie	43	Skusek, Tillie A.	99	Petek, Maria
3	Johnson, Rebecca Lynn	43	Sustar, Veronica	99	Petrovic, Bernadette
30	Hankins, Wendy	50	Darden, Rosemary	99	Simrayh, Lydia Michaela
32	Lester, Karen	54	Dale, Mary Louise	99	Tkalec, Darinka

# Slovenian Women's Union Scholars

*Each will receive \$1000  
for the school year 2005-06.*

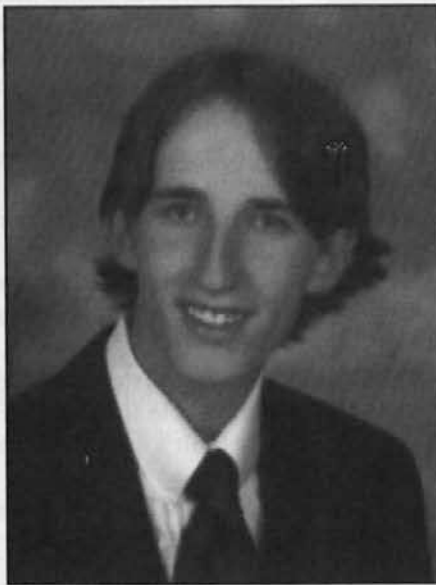
**Congratulations to them and  
thanks to our generous donors!**



Michelle Goldmann



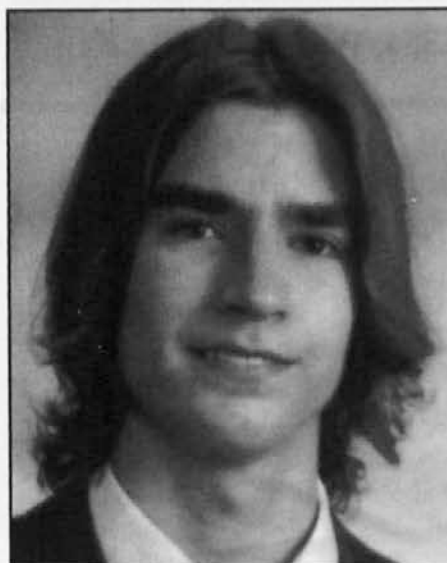
Robert Koncar



Andrew Kuhar



Lindsey Stratton



Kevin Mangold



Anthony Perko



# SLOVENIAN WOMEN'S UNION SCHOLARSHIP PROGRAM

## *Introducing our 2005 scholarship winners*

**MICHELLE GOLDMANN** – Branch 43, daughter of Mr. and Mrs. Paul B. Goldmann, Greenfield, Wisconsin, received the SWUA Culture Award of 2005. Michelle has a deep understanding of her Slovene heritage, having traveled the country once while in the seventh grade, and by introduction to its culture through her Grandmother, author Josephine Janezic. Michelle started writing poetry at age 12 and her first poem called "Misty Musings" was published in the year 2000.

At St. Pius XI High School she was involved with SAAD club, plays musicals, and dance concerts. A former professor of art at Alverno College states: "Michelle is an exceptionally talented student of the arts and literature. She has excelled in journalism as recognized by her awards and faculty of Pius XI High School in Milwaukee, Wisconsin". Michelle will enter St. Loyola University in fall, course of study not yet declared.

**ROBERT KONCAR** – Branch 20, son of Raymond and Annette Koncar, Joliet, Illinois, has been granted the 2005 Frances Barman Award. Robert has received the Mu Alpha Theta (Math Honors Society), National Honors Society, Latin National Honors Society, and Psychology Awards, and the Slovenian Women's Union Scholarship during his high school years. His interests are diversified: participating in wrestling, pep band, football, lifeguard and swim instructor programs, while also in religious work as a parish council youth representative, parish ministry to homebound individuals, Eucharistic minister, church lector and participant in Grape Festival volunteer work.

A Joliet Catholic Academy advisor writes: "His (Robert's) even-tempered attitude and supportive personality endear him to both teachers and fellow classmates. He has a good sense of humor, and, while an excellent student, knows how to balance work and play to the point that he has a maturity beyond his years." Robert will enter the Account Program at Loyola University in fall with hope of earning an MBA or after taking the CPA exam, going on to law school.

**ANDREW KUCHAR** - Branch 25, son of Stane and Marge Kuchar, Wickliffe, Ohio, has received the 2005 Frances Cimperman Svet Award. Andrew has been developing and sharing his musical and artistic talents in high school and church activities, after many years of studying art and taking guitar lessons. His art work is most sensitive, detailed, with interesting linear development.

He is a major participant in St Vitus Church music, along with being a team leader of Kairos, a volunteer worker at the Summer Enrichment Program, Mass server, and president of

the Poster Club. He is a willing worker for St. Vitus Church projects.

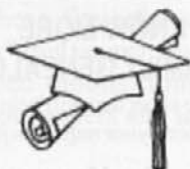
A representative of Saint Ignatius High School writes: "He (Andrew) is organized, diligent, dependable, and pays attention to detail. He is also a person of sound character and good cheer. He is pleasant to work with, has good sense of humor and takes direction and constructive criticism with appreciation and grace". Andrew will attend either the Cleveland Institute of Art or Savannah College of Art and Design this fall, studying industrial design and art and design.

**KEVIN MANGOLD** - Branch 103, son of Charles and Helen Mangold, Rockville, Maryland, is the winner of the 2005 SWUA Heritage Award. Kevin became interested in his Slovene heritage when he visited his native homeland village at Savan Pec and hopes to return after graduation from college. Kevin's two main interests are playing the guitar and studying computer programming. He has learned a number of computer languages and created programs, games, and web pages.

He has been working part time at the National Institute of Standards and Technology as an intern where he tests the Electrical and Electronic Engineers standards which describe the communication between wireless sensors. He is part of his high schools programming team which competes with other State of Maryland high schools. Kevin intends to enter either Penn State University, Virginia Tech, or University of Maryland to study computer science this September.

**ANTHONY PERKO** – Branch 3, son of Charles and Ursula Perko, Pueblo Colorado is the recipient of the 2005 Josef Princ Award. Anthony is a young man of many interests and achievements. Throughout his high school years, Anthony has held a GPA of 4.0, been a member of the National Honor Society, National Piano Guild 8 years in a row, volunteer of elderly needs, volunteer farm laborer, church acolyte and volunteer church worker.

He was winner of the National Education Travel European Tour summer of 04, and University of Colorado's Outstanding High School Junior Award. During his high school years he was a member of the golf and wrestling teams, as well as the Knowledge Bowl. A social studies educator of Central High School writes: "Academically Tony has exhibited advanced skills in speaking, listening, and writing. He is an extremely bright young man who loves knowledge. He goes beyond the requirements for classes by reading supplemental materials and studying on his own." Anthony will study history at Colorado University and plans to become a high school history teacher.



*To Help Keep  
the Dream Alive*

**Make a Gift to the SWUA Scholarship Program**

**LINDSEY STRATTON** – Branch 39, daughter of Timothy and Margo Stratton, Lodi, Wisconsin has received the 2005 Rose Marie Princ Award. Lindsey is deeply involved with the health welfare of others. She has taken a certified Nursing Assistant Course, volunteered and organized a donation drive for the Lodi Humane Society. As a member of the Lodi Area Teen Vision, she and her friends organized leadership building, volunteering to make positive changes in the school and community. One summer at a Catholic Youth Camp she helped clean homes and consoled with Alzheimer patients.

Lindsey has a sister Jamie who has Downs's syndrome. Jamie has taught Lindsey patience, compassion and to never give up. Lodi High School Principal writes : " A diligent student who always participates thoughtfully in class, Lindsey continues to develop her creative strength and is certainly developing herself into a unique individual. She makes life more pleasant for all who know her, through her music, her smile and her genuine caring." Lindsey will attend the University of Wisconsin and major in Health Wellness.

\*\*\*\*\*

### Donations of APRIL and MAY 2005:

**\$5.00 donation:** Branch 23, Ely, Mn (+Angela Mobilia)

**\$10.00 donation:** Angela Zupancic – gift to Scholarship Fund

#### To SWUA Scholarship Committee Members:

Marge Church

Milena Gobetz

Dorothy Jerneycic

Lisa McDonell

Rose Marie Princ

Andrea Selak

Janice Singletary

*A special thanks for your work!*

Mary Turvey, Director  
SWUA Scholarship Program  
52 Oakridge Dr, Marquette, Michigan 49855  
[mturvey@aol.com](mailto:mturvey@aol.com)

### BIOGRAPHICAL UPDATE OF A PAST SCHOLARSHIP WINNER

**ANN MATTSON  
2002**



*Ann (left) with Pat Savitski,  
Trustee of Bay College*

**ANN MATTSON** - Branch 1, daughter of Daniel and Mary Turvey has just received her R.N. degree from Bay College of Escanaba, Michigan. Ann was named to the All Michigan Academic Team, received the Student of the Year Award from Bay College and also the President's Award. Ann is a member of the Student Nurses Association Phi Theta Kappa and represented the Student's Registered Nursing program for Bay College. She received a SWUA Continuing Education Award in 2002.

**ATTENTION!  
FORMER SWUA SCHOLARSHIP WINNERS  
- WE WANT TO HEAR FROM YOU!**

### "Ask Tončka"

## Genealogy Search

### LAST CALL!

A reminder to those of you who have not yet sent in your family charts, photos, stories, obituaries to do so now. A large collection of family materials has been contributed to a two volume book of SWUA Family Histories. If you would like your Slovenian family remembered, please send your contribution soon. The finished texts will be shelved at the SWUA Museum Library, Home Office in Joliet, Illinois.

Genealogists: you may want to visit the SWUA Library in

the Home Office in Joliet, Illinois to look at "Koledar, družbe svetega Mohorja 1898". This book is a photocopied listing of persons living in various towns, villages, and cities throughout Slovenia during the year 1898. You will note at times that one specific surname will only exist in one or two areas during that early time.

Send family history charts and memorabilia to Mary Turvey, 52 Oakridge Drive, Marquette, Michigan 49855  
[mturvey@aol.com](mailto:mturvey@aol.com)

### WANT TO KNOW MORE ABOUT YOUR FAMILY GENEALOGY?

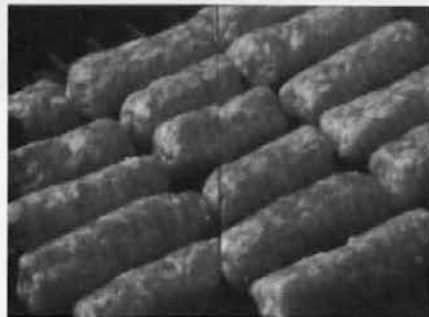
To get a Genealogical Workup sheet that will help you as an easy biographical guideline send your request with \$6, to:

*Mary Turvey, 52 Oakridge Dr., Marquette, MI 49855*



## Cooking Slovenian On the Grill

Cooking on the grill and barbecue is one of the oldest culinary arts and has always been a feature of Slovenian cooking. Čevapčiči has become increasingly popular over the last 40 years.



### Finger-Shaped Sausages Čevapčiči

- 1 pound ground pork
- 2/3 pound ground beef
- 1 clove garlic, minced (or more)
- Salt and Pepper to taste
- 1-1/2 tablespoons wine or water

Combine ground pork and beef if possible, put through grinder again to have it finely ground. Add garlic to meat along with salt, pepper, and wine or water; mix well. Place meat in a bowl, cover and refrigerate to chill for several hours.

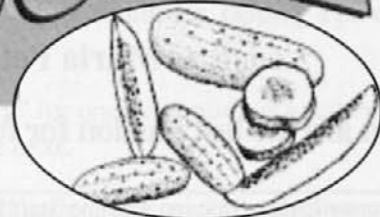
Remove from refrigerator and mix again. Shape meat into small sausages about the size of a finger, and place on a flat tray or platter. To prevent sticking, moisten sausages. They should be very firm. (Also moisten hands slightly while shaping sausages.)

Brush grill with olive oil. Čevapčiči should be grilled just before serving. Grill over hot coals or in the broiler close to source of heat, or in a heavily greased skillet over medium on the stove. Turn frequently, without piercing them, until well browned.

Serve these flavorful sausages with "ajvar" (red pepper sauce), chopped or sliced onions, tomato wedges, small hot peppers and large slices of bread.

# KUHAR'S CAROUSEL

Alice Kuhar  
Food Editor



### Cucumber Salad Kumare v solati

- 2 cucumbers, pared and sliced thin
- 1 medium onion, sliced thin
- 1 tablespoon salt
- 1/4 cup cider vinegar
- 3 tablespoons salad oil
- 1 teaspoon white or black pepper

Pare and slice thinly the cucumbers, place in a bowl and sprinkle with salt. Add onions and let stand at room temperature anywhere from 15 minutes to 2 hours. In between standing, occasionally squeeze the cucumbers and onions to remove excess liquid.

Add to squeezed cucumbers the pepper, oil and vinegar. Mix well and chill about 1 hour before serving. (You may wish to sprinkle a bit more black pepper on top of salad when ready to serve.)

You can cover and refrigerate the leftovers which will keep for 2 to 3 days.

VARIATION: Add 1/2 cup sour cream or yogurt to the salad.

VARIATION: Add about 4 cooked potatoes which have been peeled and sliced, and mix with cucumbers.

### Slovenian Potato Salad Krompirjeva solata

- 6 medium potatoes
- Salt and Pepper to taste
- 1 onion, sliced thin
- 3 tablespoons salad oil
- 1/4 cup cider vinegar
- 1 clove garlic, minced (optional)
- Fresh parsley, finely chopped

Boil potatoes. Drain and cool slightly. Peel and slice into a salad bowl. Add salt, pepper, onion, oil, vinegar and optional garlic. Toss gently. Sprinkle with finely chopped parsley and serve.

### Coleslaw Zeljната solata

(From S.W.U. More Pots and Pans Cookbook)

- 5 cups cabbage, shredded
- 1 medium onion, finely chopped
- 1 clove garlic, minced
- Salt and Pepper, to taste
- Dressing: (Equal parts of sugar, vinegar and salad oil)
- 1/3 cup vinegar
- 1/3 cup oil
- 1/3 cup sugar

Before serving, toss cabbage, onion and garlic with salt, pepper, and dressing.

VARIATION: Add 1/2 green pepper, sliced thin or chopped and/or add 1 carrot, shredded.

# A taste of Slovenia

First-generation immigrants,  
such as Maria Petek,

often are the last bastion for food traditions

---

By Renee Enna, Chicago Tribune Staff Reporter  
Tribune photos by Bob Fila

---

For a long time, Maria Petek recalled, the only potatoes her grandson, Clayton, really liked were McDonald's fries.

Until he tasted her Slovenian potatoes.

"Now when he comes here, he always has to have krompir," Petek, 73, proudly announced in her kitchen in southwest suburban Countryside.

Krompir is a fairly simple dish of russet potatoes sauteed in oil and garlic—which you probably wouldn't know unless you were from Slovenia, which Petek is.

For Petek's four grown-up children, krompir also is a familiar dish—only they never make it. Petek's daughter, Rose Petrini, 40 (and also in the kitchen), explained why, pointing to her mother: "She makes it."

The same goes for Petek's pot roast with hren (horseradish), sour turnip soup and liver dumplings in broth. These are just a few of the countless Slovenian dishes imprinted in her culinary memory bank and enjoyed by the next generation.

"[Slovenian cooking] is flourishing, because there are still grandmas like Maria," said Corinne Leskovar, Maria's longtime friend who also was standing in the kitchen. (Yes, it was a little crowded in there. And did we mention the photographer?)

"But I'm afraid that the younger generation is losing the traditional foods," Leskovar added. "I'm afraid this



*Maria Petek of Countryside, IL, remains devoted to Slovenian dishes. True to her Slovenian roots, she cans her own beets, peppers and, especially turnips. Maria is a member of Br. 99, Lemont, IL*

traditional cooking isn't going to last long." Leskovar is editor of Zarja (The Dawn), a national magazine from the Slovenian Women's Union of America.

Indeed, any cultures' cooking traditions are as strong as the members who cook. This is especially true for smaller ethnic groups like the Slovenian-Americans because in most cities—even a city as large as Chicago—there are few if any Slovenian restaurants or stores to maintain and celebrate their foodways.

"The food is extremely important," said Edward Gobetz, professor emeritus of sociology at Kent State University in Ohio and founding director of the Slovenian Research Center of America in Cleveland. "Based on my research, what survives the longest are the ethnic foods—what Grandma cooks is immensely important—then singing and music, and of course, the dances of the old country. These things survive longer than the language itself, or the politics of a country."

In the foreword to "More Pots and Pans," a Slovenian-American cookbook, Gobetz wrote, "Indeed, with the possible exception of the most isolated and primitive peoples, the art of cooking has always and everywhere—and particularly in America—exemplified and supported cultural pluralism as the truly enriching and civilizing condition of mankind."

For Chicago, a city so proud of its diversity, the loss of one more ethnic group's traditions is just another step toward the dominance of a mass-market food culture.

---

*"Copyrighted 6/15/2005, Chicago Tribune Company. All rights reserved. Used with permission."*

## One busy stove

For now, though, the krompir situation is stable. Petek, 73, is part of a small but culinarily determined group of Slovenian-Americans who continue to embrace the culture of their homeland by way of their kitchens.

“My little stove in my little kitchen is always busy,” said Petek, putting a pot roast into a stockpot of water, which would yield the meat entree as well as create the broth for her sour turnip soup. These were just two of seven traditional Slovenian dishes that took Petek less than four hours to make. She also served potica, a traditional sweet bread that Petek said is “as Slovenian as apple pie in America.”

Petek nimbly moved from counter to stovetop to refrigerator, pausing only occasionally to give the photographer a wary glance: “Why does he keep taking pictures of me? I thought this was about the food, not about me.”

For Petek’s generation, it has always been about the food. She came to Chicago with her husband, August, after World War II, an era that witnessed a substantial immigration of Slovenians to the U.S. for economic as well as political reasons. The Slovenian Research Center in Cleveland estimates that there are about 500,000 Americans of Slovenian descent and that about 25,000 live in Illinois.

The Peteks’ journey here was round-about. They lived in Prekmurje, a region in the northeast corner of Slovenia. (The country is east of northern Italy and was part of the former Yugoslavia; it declared its independence in 1991.) The government allowed them visits to Italy four times a year, Petek recounted, but they were forbidden to move. One of their visits to Trieste in 1958 became, essentially, their escape. They lived in an Italian refugee camp for 16 months before coming to Chicago.

Over the years, despite the temptation of supermarkets, takeout joints and the myriad restaurants that have lured so many away from their old country dishes, Petek has remained devoted to Slovenian foodways. It is why she cans her own peppers, beets and turnips, she told us.

Especially the turnips.

“You can’t find sour turnips in a store,” Petek said.

Rose listened as her mother described her canning rituals.

“We harvest turnips in the fall,” Petek explained. “We

grate them, and we salt them and put in peppercorns.

Then we leave them to pickle them.” In Slovenia, the turnips would stay in a kad (wooden tub) throughout the winter and get washed every two or three weeks. Petek waits a few weeks before canning.

Rose interjected: “I wouldn’t have time to do that.”

“This is so easy!” Petek countered, tapping a jar of the turnips.

Admittedly, “easy” for one generation is another thing altogether for the next.

There is hope, though: Petek picked up most of her Slovenian cooking skills here, not there.

She didn’t learn to cook at her mother’s side; that was her older sister’s job. (“I was playing outside, climbing trees.”) Marrying August was the initial motivation, and not long after their wedding they moved to Chicago. She was 26. They arrived, she said, with one daughter, Paula, and a suitcase.

“I cried so much when I was first here,” she recalled. “I didn’t know the language. That was hard. The best thing was when we moved from the North Side to St. Stephen’s [neighborhood]. People were speaking Slovenian, there were Slovenian shops.”

*Maria’s famous, delectable cheese strudel*



The neighborhood on Cermak Road stretched roughly from Wood to Leavitt Streets, Leskovar said, and was home to St. Stephen’s parish. For Petek, the parish was where she and many other women picked up recipes and cooking techniques.

“When we’d come together, we were always asking each other questions about cooking,” Petek said.

Leskovar nodded. “Food was pretty much always the subject at gatherings.” Slovenia’s is a hearty food, sparked with garlic and onions, paprika and rosemary,

are heavily influenced, she said, by neighboring Hungary and Austria.

Fortunately, most of her regional Slovenian dishes use ingredients found at mainstream supermarkets. Only a few items have to be sought out or made from scratch, like the sour turnips, beets ("They just taste different from the beets you buy in a can.") and the array of spiced bell peppers—yellow, red and orange, no green—that are a traditional accompaniment to cold cuts and sausage.

## Closing doors

Sausage, especially smoked sausage, is big in Slovenia.

"We used to have [Slovenian] butcher shops," Leskovar recalled. "When I came here in 1952 from Cleveland, they were still thriving."

But butchers selling the Slovenian *kranjske klobase* (smoked sausage links) in Chicago slowly closed their doors as families gradually left the city for the suburbs starting in the 1960s. Mostly Petek makes do with the sausage she finds at the market; occasionally she gets the real stuff from a neighbor who makes it at home, or from friends who travel to Cleveland, where Slovenian markets continue to exist.

But the butchers weren't the only ones to leave the old neighborhood. In 1998 St. Stephen's parish became part of the Cristo Rey Jesuit High School campus (though a Chicago branch of the Slovenian Women's Union of America still meets there). The Slovenian families responded in typical fashion. They built the Slovenian Cultural Center on the grounds of the Slovenian Catholic Mission in south suburban Lemont.

The 1,500 members enjoy a weekly Slovenian luncheon after the 11 a.m. Sunday Mass. Cultural classes teach youngsters the language, dances and music of Slovenia. Cooking classes, surprisingly, are not offered that frequently, though Petek did teach a strudel class a few years ago. And, Leskovar added, other baking sessions may be offered to members in the fall.

For all of Petek's prowess in the Slovenian kitchen, it is strudel for which she is renowned. It seems that the Slovenian Cultural Center's special events would not be special without Petek's cheese strudel. She has to make enough for 300 people each time she's asked, which might be why the three freezers in her home and garage are often filled with frozen strudel. The finished pastry is truly amazing, in terms of execution (to roll out, it requires a door-sized plywood board) and flavor (flaky,

creamy, sublime).

Mastering it was an evolutionary process, she said, learning "a little bit here and there."

## The strudel connection

The strudel is but one example of why Petek's children, and the kids of many old-country cooks, are hard pressed to cook like their parents. Very little is written down and we didn't see Petek pick up a measuring spoon or cup the whole time we were visiting. And the strudel for which she is famous in Chicago's Slovenian-American community is complicated enough to make with a recipe. Ironically, it's the labor-intensive strudel that may become the link from the eldest generation to the youngest.

"I was thinking it would be intimidating to learn to make the strudel," Rose said. "But Flora [Rose's 8-year-old daughter] wants to learn to make it."

Petek has been teaching her granddaughter slowly, starting with a strudel that uses an easier-to-make phyllo dough. Petek proudly noted that Flora brought some of the strudel to her school's heritage program to represent Slovenian culture. (Petek also added out of earshot that her four children—including Rose, despite her remarks to the contrary—do make a few Slovenian dishes.)

Leslie Cummings, 41, of Wheaton, offered more evidence that Slovenian cuisine will survive. Cummings, an active member of the Slovenian Women's Union of America, uses a New World tool—the Internet—to spread the passion of Old World foodways. She is responsible for the online list of Slovenian food, wine and restaurants on the Women's Union Web site ([swua.org](http://swua.org)).

"We've really been working to update it—to get it to be interesting to younger members," Cummings said. "My sister and I both have an interest in our culinary heritage. Younger members are fitting [Slovenian cooking] in where they can."

Petek's knowing tosses of salt or vinegar, her improvised additions of garlic or sour cream after a quick taste, prove that measurements can be as elusive as the past. But it also is true that her mastery of Slovenian cooking evolved with practice to today's experience and confidence.

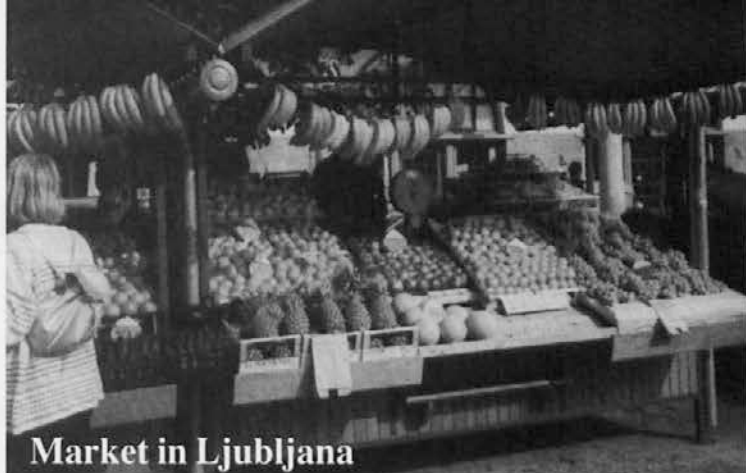
And remember: That all happened here, not there.

[renna@tribune.com](mailto:renna@tribune.com)

# SLOVENIA NOW!

## Vsak dan na tržnico! Every day to the market!

Homemakers in Slovenia follow a routine that has not changed much through the years. Most families that live in the city occupy small living areas with small kitchens. You don't see a large freezer and/or refrigerator. And, every day or two, she buys whatever the family will



Market in Ljubljana

eat in about two days. She does not stock up for a week, or month, or more!

There is always the outdoor market, summer and winter, easily accessible (in Ljubljana it is in the center of town). There she can buy what is needed, piece by piece, one tomato, one plum, one bunch of beets, one peach, etc. You'll see men and women, some executive-types dressed in the latest fashion, strolling in the market, maybe on their lunch breaks or after work, buying small amounts of food that they'll eat on the spot or take home for supper. At the market there is large water fountain where you can wash the fruit you are about to eat! And many people do!

If it's cheese, yogurt, or milk our homemaker needs, she'll buy it in small containers of one or two servings. Fresh meat is there, too, and poultry. She buys what she'll cook that day.

Most of the food sold at markets is grown organically, no chemical additives for food preservation. The city-dwellers also like to visit their homestead farms often to get the fruits and vegetables grown at home. That's in the city.



## Tržnica doma!

## Supermarket at home!

In the country almost everything originates at home, and it is not grown or prepared with the idea of freezing much of it. There are basements and cool places for storing and the family keeps a garden that supplies all the fresh produce they will need, harvested as needed. Another thing, the farmer's wife certainly bakes her own bread, probably weekly, and it's eaten daily until the supply runs out. The family hardly ever touches store-bought bread.

Just a note from personal experience. When my friend and I visit the Maxi-Market grocery store in Ljubljana some years ago, we bought a loaf of nice fresh bread. As we wandered thru the store, we saw a long line forming at the bakery counter and when we asked what they were waiting for they said, "Bread!" When we seemed surprised, having just bought the fresh bread in our hands, they said - "Oh, that's from this morning. We are waiting for the fresh bread coming in now!"

A pig-slaughter (still very popular because that's why the farmer raises pigs in the first place) assures them enough meat for smoking their favorite sausages, salamis, etc., also for meats that are put in brine or kept encased (winter sausages). It's very hard work for the whole family, making sausages, stuffing animal casings and preparing the fresh meat for one of the storage preferences. Cows on the farm are all there for milk production, which is a income-producing industry in Slovenia, but a side of beef is often shared by neighbors and certain cuts are portioned for future use and storage. It is all under control - and the freezer is not the main implement.

Of course, there are staples to purchase regularly - coffee, flour, sugar, maybe some chocolates. And, for all of that it's a short once-a-week trip to a grocery store.

How's that different from the USA? You tell me.



Sandy Dowling:

---

## The Slovenian Table

---

My mother's father, Sam, left his "old country" of Slovenia in 1906, as a young boy, looking for the American dream—he fondly told me stories of seeing the newly minted Statue of Liberty in New York harbor, his visit to Ellis Island, and the officials (whom he hardly understood) giving him a new "American" version of his name. He took all sorts of jobs to survive—first in New York, then in Philadelphia, looking for work with other Slovenian expatriates. As a proud, new American he felt it was his duty to fight for America during World War I so he traveled back to Europe in uniform. After the war he returned home to America to work in Chicago. A Slovenian co-worker befriended Sam and invited him to move to Joliet, IL, where he and his wife were to open a rooming house. Sam agreed as there were good jobs in the Joliet area.

My mother's mother, Anna, came to America in 1919, fleeing the aftermath of World War I to live with her older brother and his wife in Joliet, IL, at their rooming house. New to America, she met her brother's friend, Sam, who was a boarder. For Anna and Sam it was "love at first sight." Within two weeks of meeting, they were married. They could hardly speak English, but they managed to migrate to Portland, Oregon, raise five children, open a grocery store, survive the "Great Depression," run several very successful businesses (including a colorful "speakeasy" in Portland, Oregon), weather another world war, and still, throughout their entire lives, take great pride in their Slovenian heritage—which always included great food and feasts, from their homemade wine to the most delicious homemade apple strudels and potica.

As a middle aged adult, my career brought our family to New York for eight years where I had the chance to visit Ellis Island and research my grandparents' journeys to America. That day, and so many other days as I looked at the Statue of Liberty from Manhattan, I could only imagine how frightening and exhilarating their American adventures as Slovenian immigrants must have been. What sustained them

during difficult times must have been their strong Slovenian determination, their work ethic, and fostering a shared heritage. As their very Americanized granddaughter (only one-half Slovenian from my mother, since my father's heritage goes back to the founders of America), I learned very early in life that Slovenia could be known best through its great foods. Although Slovenian food is strongly influenced by the cuisine of its larger European neighbors in Italy, Austria, and Hungary, it has a uniqueness of wonderful tastes and smells—and, for those of us who have Slovak roots know all too well, ever-present heaping plates.

The Slovenian food I've known was always hearty, plentiful and full of great flavor. Both Austrian and Italian influences are prevalent in the national cuisine of Slovenia. Wild mushrooms, plaited breads, sauerkraut, sausage, *štruklji* (made with cheese or meat), game and fresh vegetables are all very Slovenian in origin. On the coast of Slovenia you can find excellent fish, including shellfish. Slovenian wines are becoming more popular throughout Europe and winning more awards each year—and, surprisingly, Slovenian viticulture is quite diverse, from Chardonnays to hearty reds, due to the widely varied climate of the country. Any trip to Slovenia will always include the most wonderful of food memories. One of my national favorites is called *prekmurska gibanica*, a delicious cake similar to *strudel*, with many different dough layers, filled with poppy seeds, curd cheese, walnuts and apples. It takes time to make, but is ultimately worth every minute of kitchen labor.

Slovenian dishes, with strange names like potica, strudel, sarma, rizot, brodet, štruklji, hrustle, bakalar, kolachky, prosut; the smell of grandpa's homemade sauerkraut cooking in the basement on his old wood-fired stove, and that heavenly scent of grandma's sweet egg bread at Easter-time—all bring me back to the many years I spent in my grandparent's kitchen, which was always the heart of their home—filled with friends and family who all *loved* to eat,

and savored every bite. I hope my grandparents would be pleased to know those traditions are carried on in my home, in our gardens, and the inn my husband, Joe, and I own called The Willows.

My grandparents shared an almost unconscious focus on Slovenian foods in their kitchen—for the spices and seasonings of Slovenia always seemed to find their way into even the most American of foods—to everyone's delight.

I count myself very fortunate to have spent every summer in the company of my Slovenian grandparents, from the time I was four until I turned twenty. My twentieth birthday was a sad one, for I lost both of them that year. Those summers in Oregon found us on the coast, at Grandpa Sam's seaside beach house, where cousins and I had to catch the limit of razor clams before he would let us leave the cold rainy beach at dawn—a chore made even more distasteful when the last one to catch their limit had to clean *all* the clams—and somehow that was always me! It was almost worth the trouble when I sat down to eat the delicately fried morsels my grandmother served a few short minutes after the clams were cleaned, spiced with a bit of sweet paprika and lightly egg battered. Nothing could have tasted better at that warm kitchen table.

Summers also found us at work on Grandpa's farm in Tigard, Oregon. When grandpa bought a filbert (a.k.a. hazelnut) farm, with a huge vegetable garden and a majestic Bing cherry tree, I was always delighted with the new recipes Grandma might make to embellish the garden's bounty. From the way she made cookies to enhance the filberts' great flavor, to the special way she canned cherries, so they would turn a delicate pink packing a great fresh cherry taste, (so delicious on a cold winter's afternoon when no real cherries could be found) were all great kitchen lessons. A friend of mine and an internationally acclaimed chef, John Ash, wrote a wonderful cookbook, called *From the Earth to the Table*—during summers with my grandparents, we actually lived that book's mantra. Life revolved around the fruits of farm, the tides of sea, and how we decided to prepare the meal of the day. It's no wonder I eventually ended up running a resort and cooking school in Oregon, to help others enjoy the bounty of land and sea, and learn a few culinary skills I was taught so lovingly by my Slovenian grandparents.



*Družina pri obedu-*  
*Family at dinner*

Over the years the culinary legacy has continued with their daughters: my mother, Anne, and her sisters, Elizabeth and Dorothy. For my cousins, and I, and for our children and grandchildren, each family recipe will continually serve to reinforce our Slovenian heritage—and I believe that is the legacy my grandparents intended.

This fall we will be offering a Slovenian Cooking Class at The Willows Cooking School. We offer special cook and stay packages in conjunction with class registrations. For more information about The Willows Resort in the beautiful Rogue Valley of Southern Oregon (nearest airport is Medford, Oregon, 4 miles, code MFR), you can visit our website: [www.thewillowsbedandbreakfast.com](http://www.thewillowsbedandbreakfast.com).

### *The Willows Cooking School*

Sandy Dowling, owner  
3347 Old Stage Road  
Central Point, OR 97502  
541-665-3020

For recipes go to:  
[www.cookatthewillows.com](http://www.cookatthewillows.com)

*Congratulations, Sandy! And good luck  
in your endeavors to teach Slovenian cooking!*

By Mary Lou Voelk - Director of Special Projects

## Legacy of Food

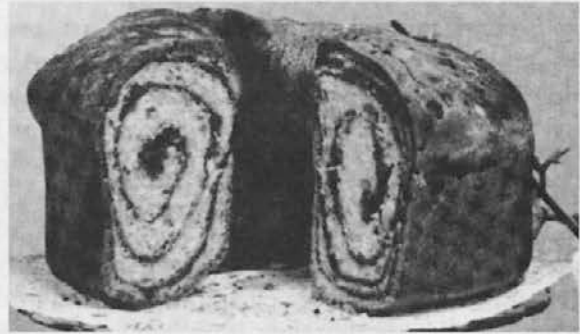
### *Introducing the Slovenian Culinary Society!*

Just pick up **More Pots and Pans**, and leaf through the pages. This will certainly “preheat your memories” with foods such as strudel, krofi, flancati, struklji, AND the culinary symbol of our Slovenian heritage, **POTICA**.

To heighten these culinary symbols we the Slovenian Heritage Museum and the Slovenian Women’s Union of America announce the **Slovenian Culinary Society**. Each year a charm or pin will be issued featuring a memorable culinary delight. . Yes, the first issue is the **POTICA**!

Who may join? Just choose one or all of the options.

1. Those who have mastered at least one potica
- 2 Those who have assisted making a potica
3. Those who have observed the making of a potica
4. Those who have good intentions of making a potica
5. Those who love eating potica
6. ?



**POTICA, POTICA,  
A VERY SPECIAL “SOUL FOOD”!**

Each charm/pin , and is meant to be a collector item. There will be a one time printing of each charm/pin. We encourage you to act promptly. Fill out the form below and enclose payment of \$10 per pin or charm. Delivery will be toward the end of September.

### **SLOVENIAN CULINARY SOCIETY**

Name: \_\_\_\_\_ Branch # \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Telephone: \_\_\_\_\_ E-Mail: \_\_\_\_\_

Please place the number of Charms or Pins you are requesting on the line(s) below:

# \_\_\_\_\_ Charms # \_\_\_\_\_ Pins

**REMIT \$10 FOR EACH PIN OR CHARM ORDERED**

The Pins and Charms are being issued as collector items by The Slovenian Heritage Museum.. Only the sum total of ordered Pins and Charms will be printed as a limited edition. Delivery will be the later part of September, 2005.

Post the above order no later than August 20, 2005.

For any questions, e-mail Mary Lou: [ottolou@cheqnet.net](mailto:ottolou@cheqnet.net)



## Heritage / FOOD:

Although most of us have inherited a love for the old cooking traditions, it only comes out at holiday time. That is why our SWUA latest cookbook, *More Pots & Pans* is so valuable. At least once or twice a year, you'll want to know how to make Walnut Potica. Certainly it's on every Slovenian table on major holidays or family events. And, there are many other delicacies and specialties, so if you want to know our Slovenian culinary traditions and teach your children to enjoy them, our cookbook will help you.

Bring these foods into your home by making them yourself, and help secure our culinary legacy by teaching them to your children. We will lose this legacy if we don't pass it on, now.

## SLOVENIAN HERITAGE RECIPES

### Features Include:

*600 Great Recipes  
with easy formats*

*171 NEW recipes  
from our members*

Favorites of  
three generations  
Detailed Instructions  
Origins of regional recipes  
Historical Information  
Maps and notes of interest!

**Heritage illustrations  
by renowned artist,  
Nancy Bukovnik**

### **"MORE POTS AND PANS"**

Please send me \_\_\_ copies at special price of \$12.00 per copy or 2 for \$10 each for cash and carry. If mailed from Home Office, cost is \$15 or 2 for \$25.

Name \_\_\_\_\_

Address \_\_\_\_\_

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

Make Check payable to and send order to:

**Slovenian Women's Union  
431 North Chicago Street  
Joliet, IL 60432**



# Our Favorite Slovenian Recipes

by Members of the SWU Board of Directors

## *Nancy Henkel:*

My Aunt Aggie's Apple Strudel is our family's absolute favorite of all Slovenian food. It is so delicate it just melts in your mouth.

### AUNT AGGIE'S APPLE STRUDEL

**3 lbs. Jonathan apples, peeled, then thinly sliced; set aside.**

**2 cups flour**

**1 T. salt**

**Add**

**1 egg, slightly beaten with fork**

**3 T. Wesson oil**

**1/2 cup water**

Mix well and kneed 20 minutes. Do not be afraid to treat doughly rough while kneeding. Place in bowl and slightly grease top with a small amount of Wesson oil. Cover with cloth Then let rest in a slightly warm oven for 1/2 hour. In small saucepan, melt 1 stick butter and add 1 1/2 to 2 cups bread crumbs, mix, set aside. Grease a large tin foil pan 9x13 or 15x10, set aside. Cover table with a with soft clean table cloth, double thickness and sprinkle lightly with flour. Place dough in center after its 20 minute rest and roll out to the thinnest you can, at least 28-30 inches, or more. Then reach under dough and gently stretch dough with palms of your hands and fingertips. Keep pulling gently, making it round. Do not tear. Snip any thick edge all around outside of entire dough.

Sprinkle thinly with browned bread crumbs over entire dough, leaving 1/2 inch outside dough empty. Spread sliced apples thinly on top over entire dough. Sprinkle dough with 1 cup sugar and 1 teaspoon of cinnamon next. Place tiny thin pads of butter over dough at random spacing. Brush water all around outside edge that was left at beginning. This will help to seal it up as you roll. With both hands start

at one side and begin to roll dough like a sausage. Then take cloth and raise to have dough roll to other side., slowly. Seal up ends to keep everything inside. Carefully slide strudel onto greased pan. Baste with several dabs of Crisco /Butter. Place in 350 degree preheated oven for 1 hour, until golden brown, baste top occasionally. Serve warm or cold.

Strudel can be frozen but we never have any left to freeze. It is not hard and practice makes prefect. Do not give up.

---

## *Bev Menart:*

Spooned into a china soup bowl, several ladles full of Močnik! I can still visualize my mother stirring the flour egg mixture into the boiling water! With the stirring finished, she added the melissa, that wonderful mint herb (marjoram) that Grandpa Perovshek gathered on the hillside and dried in bunches for the long winter months. This dish spelled security to me!

### MOČNIK

**2 quarts boiling salted water**

**marjoram/mint to taste**

**1 3/4 cups flour 2 eggs**

**1 1/2 tsp salt**

**Garnish: 1/4 c bread crumbs/2 tbs butter**

Bring salted water to a boil. Meanwhile in bowl mix flour and eggs with a fork, and then work with fingers to form fine crumbles using up all the flour. Very slowly, ( or a mass will form) add crumblles to the boiling liquid, stirring constantly with a fork. Simmer for 15 minutes, stirring occasionally, until consistency of the oatmeal. Add salt and crushed marjoram/mint to taste. Pour Močnik into soup bowls. Garnish with bread crumbs if desired.

**Mary Turvey:**

Grandmother Marie Prisland's recipe from her childhood in Slovenia, is mine, too. This has a very delicate, interesting flavor.

**AJMPREN CUCUMBERS**

2 medium cucumbers      1 1/2 cups potato broth  
1 tablespoon salt        cracklings, if desired  
4 medium potatoes       1 teaspoon vinegar  
2 cups water              1/4 teaspoon pepper  
1 teaspoon salt          1/4 pound bacon, fried  
2 tablespoons lard (or oleo)  
2 tablespoons flour

Peel cucumbers and slice paper thin into a bowl. Mix in teaspoon salt and set aside for at least one hour. Peel the potatoes and cook in 2 cups water and salt. When tender, drain, reserve potato broth and mash potatoes.

**Roux (ajmpren)**

In a heavy skillet heat the lard. Add flour, stirring constantly, and cook over low heat until golden brown. Gradually stir in 1 1/2 cups potato broth. (If cracklings are desired, add now)) Add the cucumbers that have been thoroughly squeezed with hand to remove all liquid. Stir in vinegar and cook for 7 minutes. Add mashed potatoes to the mixture until well blended. Place in a serving dish and sprinkle with 1/4 teaspoon pepper. Garnish with crumbled bacon. This can be served as a main meal.

**A COOKING EXPERIENCE FOR OUR  
"NOT-SO-DESPERATE" HOUSEWIVES!**

There's a lot of talk about having cooking schools among our branches! Hope you all get serious about this in your area and find a way to teach your younger members how to Cook Slovenian! We can do this now since we have many mothers and grandmothers able to teach what they know about such Slovenian dishes as:... ..(you decide on what you want to learn). So, let's start now!

Branch 99 in Lemont, IL has already started the ball rolling by announcing that this fall they will have three Saturday afternoon sessions with hands-on teaching of some Slovenian favorites!

(See Branch #99 article.)

**Bonnie Prokup:**

This recipe comes from my grandmother Pohar, it's served at all our family gatherings, and is especially loved by my daughter, Barbi.

**FLANCATI**

6 egg yolks  
10-12 tbsp. thick sweet cream  
1/4 tsp. salt  
1/2 tsp. vanilla  
2 cups sifted flour  
3 level tbsp. sugar

Beat egg yolks. Add cream and vanilla. Stir in sugar and salt. Add flour gradually till a soft dough is formed and it can be handled easily. Roll this on floured board. Cut into strips 1/2 "4" x "5." Make 2 - 2" slits and fold end through. Fry in hot oil till brown. Dust with powder sugar and enjoy!

**Note:** these can be frozen. Dust with powdered sugar after removing from freezer.

**Corinne Leskovar:**

My mother and grandmother taught me how to make these dumplings when I was very young and I've never forgotten.

**LIVER DUMPLINGS FOR SOUP  
(Jetrni cmoki)**

1/2 lb. chicken livers    1 tsp. snipped fresh  
1 egg                            parsley  
1/2 tsp. salt                  1/2 cup fine  
1/2 tsp oil                      bread crumbs  
Chicken soup stock

With sharp knife on wooden board scrape raw liver pulp from membranes. In bowl add liver pulp, egg, salt, oil and parsley, and mix well. Gradually add dry bread crumbs and beat vigorously after each addition, to the consistency of a paste. In gently boiling soup drop mixture by rounded teaspoonfuls. Simmer covered about 10 minutes. Makes about 25 dumplings

(See "More Pots and Pans" page 79)

## HERITAGE DONATIONS AND GRANTS

In the last six months the Slovenian Heritage Museum has been the recipient of two grants. In December, 2004: a \$500 grant from the IAM, Illinois Association of Museums and in May, 2005, a \$1,300 grant from the Republic of Slovenia.

To the following Branches for their generous donations we say a special thanks: Branch 24, LaSalle, IL with a generous check of \$500, Northeastern Ohio Branches for \$2,000 from the Slovenian Heritage Festival and in February, 2005, a donation of \$1,000, the proceeds from the Magic Month Calendar, ( Pat Figurowski and her team of volunteers). We are keeping in mind the generosity of our entire membership and to Rose Ann Barron, of Calumet, MI ( a pioneer branch of SWUA was in Calumet) for a donation of \$10.

These monies are often used as matching funds and are greatly appreciated. Your energy and willingness to help, and generous donations, have given us the funds we need to apply for such grants. The dream of having a computer system to scan our archival records and to record our growing library collection is becoming a reality.

There is a Slovenian proverb:  
*"Žganci need lot of fat!"*  
Yes, you have provided the fat!

To je to!  
Mary Lou

## HAPPY BIRTHDAY JULY-AUGUST

### National Officers:

- July 2 Betty Ann Kolesari, Nat'l V-P, New Berlin, WI  
July 10 Mary Lou Voelk, Special Projects Director,  
Iron River, MI  
July 16 Bonnie Prokup, Nat'l Secretary, Peru, IL

### Presidents:

- July 6 Maria Selak, Br. 55, Girard, OH  
July 30 Rose Mary Toth, Br. 50, Cleveland, OH  
Aug. 4 Betty Matjasic, Br. 101, Bedford, OH  
Aug. 22 Mollie McIntyre, Br. 22, Bradley, IL

### Secretaries:

- July 21 Rose Marie Stebick, Br. 101, Bedford, OH  
Aug. 7 Eileen Kaplan, Br. 3, Pueblo, CO  
Aug. 7 Moreen Spencer, Br. 13, San Fran. CA  
Aug. 9 Catharine Sandvick, Br. 38, Chisholm, MN  
Aug. 20 Charlotte Perdan, Br. 32, Euclid, OH

## IN SEARCH OF MY SLOVENIAN ROOTS

### The Sickich/Petek Family

(Conclusion)

By: Beverly Blaszkowski  
(Branch 33, Duluth, MN)

After my many years of genealogy research, I had finally found my father's family living in Logatec, Slovenia. And now we were on our way to Slovenia. Janez and Anna Petek met us with open arms and with a beautiful bouquet of fresh picked flowers. The drive from the airport to Logatec was our first impression of the beautiful countryside of Slovenia. Amazing were all the beautiful flowers, and a type of hanging geranium that was found at almost every home. Every several minutes I kept repeating, "What beautiful flowers". By now everyone was laughing.

Our days were filled with activities: One of the first things I did was to show Janez and Anna the many genealogy documents that I had of the Petek family going back to the 1700's. Janez was so surprised to see that I even had a copy of "his" birth and marriage certificates.

Primož, son of Janez and Anna, along with his cousin, Martina took us on several days of travel around Slovenia. We toured castles, with Predjamski Grad Castle being the oldest, and one I'll never forget.

Another day's travel took us to Lake Bled and its famous castle. Then on to Piran, on the coast of the Adriatic Sea. We toured the Mercury Mines near Idrija Slovenia. This is one of the reasons so many miners immigrated to the Iron Range of Minnesota, as they had experience in the early days of mining. This is exactly why my grandfather John Sickich emigrated from Slovenia, to work in the mines of Minnesota.

Besides mining, Idrija, Slovenia is very famous for it's beautiful and very delicate Idrija Bobbin Lace. The women began making this lace as far back as 1492. Since the seventh century the women of Idrija have helped their miner husbands maintain many of their families by making and selling these delicate bobbin lace pieces. A well-known schoolmistress from Idrija was the first person to shape the lace mesh with seven pairs of bobbins, this along with eighteen elements, thus becoming known as the famous Idrija Bobbin Lace.

Primož also took us to cemeteries in the Logatec area to view the resting places of many of my family's ancestors. We found the cemeteries most interesting, There is no grass lawns, all are decorated with flowers and the eternal light head stones are of beautiful marble. Each person's plot however, has several feet of space to place their monument if they so choose. All the pathways in the cemetery were paved. Family members are responsible for the care of the family plots. We found "fresh" flowers being placed on the resting places on a daily basis. I did get photos of every family member marker.

Shortly before our departure from Logatec, the Petek Families gave us a wonderful "Welcome To Logatec, Slovenia Party" for us at Grandmother Mary (Petek) Sickich's homestead. And yes, to this very day there still lives a Petek family member, "Niko Petek" in my Grandmother Sickich's homestead! Such an experience, walking through the home of your grandmother!!

The party could not have been more wonderful, just meeting all the family members and their children was a gift all in itself. There was wonderful chicken done on a grill cooked by Janez Petek. Family members brought many wonderful items of food. There were Petek family members that had never met before that day. They were invited to the party and they came! As we sat at the long string of picnic tables, Primož spoke in Slovenian to those in attendance, explaining my research and how I had contacted the family in Slovenia. They listened to the story about my Dad and how he lost his "birth Mother" as at 3 months, and was put up for adoption. Then everyone at the tables stood up with their wine glasses held high and sang in proud and booming voices, the Slovenian National Anthem. Yes, I was crying again, actually, I was overwhelmed!

To bring on more tears, Tomaž and Angela Petek's daughters presented me with a gift, a very large piece of delicate bobbin lace, a rose pattern. I was told it took 6 months to make this rose. This rose is framed and hanging in a prominent place in our home. Another wonderful gift from Janez, Anna and Primož Petek was a full size Slovenian flag. We told them it would fly high on our dock at the cabin in Wisconsin along with our American flag. In fact, there would be one more flag, as my husband's relatives in Poland presented him with a Polish flag.

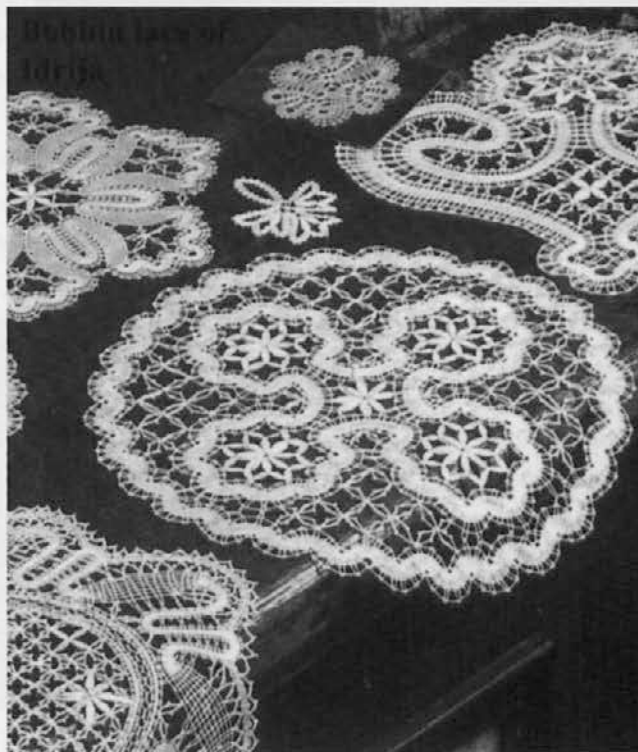
We told Primož to tell everyone at the dinner that they were always welcome in our home in America. And now we were off to the Czech Republic and Poland to meet Bob's family, and to visit the homestead farm of his father.



**Janez Petek and his wife Anna, Bev and Primož, viewing genealogy documents.**

All during our trip in Slovenia, I kept saying, "I wish Dad would have been able to be with us on this trip". Well, one night in the hotel lobby I heard soft music playing. It was my Dad's very favorite song from the late 1940's, "Harbor Lights". In fact it was even sung at this funeral. I knew it then, it was a sign! Dad had been with us on the trip all along and he was telling us he had enjoyed the trip tremendously!

BTW, if ever in Logatec, Slovenia, do look up the pub, Club Garaj Park. This is owned by Primož Petek. Besides the Pub, he also offers lovely camp sites, tennis, and volleyball courts. He is also the owner of a small castle on the property which he intends to renovate.



## Members in the News:

# SONGS, SMILES AND FLOWERS GALORE



(Above) Dolores Franko, Vida Kumse, Barbara Marino (Br.95), Gladys Buck, and Andrea Kral at the luncheon of Br. 16, So. Chicago, IL in May. Olga Kowalkowski (right), was honored as Woman of the Year.



Peter and Kristine (Cepon) Collins

---

### A Most Beautiful Wedding

---

At a beautiful ceremony at St. Joseph Church in Joliet , Illinois on October 9, 2004 Kristine Cepon and LCDR Peter Collins were united in marriage. Kristine is the daughter of well known Jolietans, Lillian and Frank Cepon. The bride's two sisters , Tanya Bellis and Margie Cepon were maid of honor and bridesmaid, respectively, and her brother, Mark was a soloist at the ceremony. Many other family members took part in the beautiful wedding.

We'd like to add that Kristine's mother, "Lilijana", enrolled all three daughters and son and her granddaughter, Stephanie as members of Br. 20 in Joliet when they were still children.

Evald Flisar, Slovenian novelist lectured in several SWU locations recently. At the home of Bernadette Fitzsimmons (President of Br. 108, Olney, MD) he and his wife Jana Bauer entertained little Juliana Fitzsimmons with a finger play song "Miska Kuha." Juliana was happy to learn that in Slovenia ladies don't always wear itchy Slovenian national costumes.

*Photo lower left on page 7*

# GREET GUESTS AT MAY ACTIVITIES

## Our Future? – Yes!



On May 10th Br. 89, Oglesby, IL enjoyed the annual May dinner with much laughter and visiting at a local restaurant. It was a most enjoyable evening for all members, but the biggest delight was watching four little girls, ages 4-6 years, dressed in their fancy Easter dresses having such fun. None had known each other but they giggled and visited like old-time friends. At the end of the evening, without being prompted, they were giving each other hugs and asking when the next party would be. They are the future Slovenian Women's Union.

Pictured are: Annie Sabatta, Natalie Langraf, Jordan Duffin, and Mary Argubright. Jordan and Natalie are members; Annie and Mary were guests of their grandmothers.



Father Frank Perkovich, Charlotte Laurich and Mary Ruth Cameron serenading the crowd gathered at the May party of Br. 38, Chisholm, MN. Accompanying them were Mike Laurich on the Button Box accordion and Chuck Tomsich on Bass.

Miriam Gremes giving the blessing before dinner in Slovenian.



The Flisars with Juliana



Br. 20, Joliet, IL Scholarship winners:  
Fr. James Radek, pastor of St. Joseph's Church congratulates Elaine Bottomley, Jessica Tezak, and John Koncar.

---

# Activities of our Branches

---



Reports due first of month  
preceding publication

---

## **BRANCH 1 – SHEBOYGAN, WI**

*Organized 12/11/1926*

**Meetings: 3<sup>rd</sup> Sunday after mass**  
**Location announced in the St. Cyril**  
**– Methodius Church bulletin**

May 19, 2005 we gathered at a local restaurant for the introduction of our new members. Not all new members were able to attend. This is a season of social and sports events, the reason many parents and grandparents were unable to attend. These members will be introduced at a later date. A large bouquet of red carnations graced the main table. We were treated, per CD, to the delightful music and songs of Katie and Jim Gorton.

Each new member was approached and introduced by Aggie Gruenke, president. This was followed by inspirational talks by Aggie and Father Glenn Powers, our Spiritual Director. Highlights of the talks: We are dedicated. We will work together and learn from each other. We will maintain interest in SWUA events. We will promote and participate in the Scholarship program. We will continue "Living Our Legacy" in the present and future of our Slovenian traditions, culture, and heritage.

During the business meeting, tentative plans were announced to attend the State Convention in Milwaukee, September 25<sup>th</sup>. Upon leaving, each member was pleased to accept a carnation in memory of this evening. Lastly, as always, let us remember our sick, nursing home residents, and home-bound in our thoughts, visits, and prayers.

ANGELINE FRITZ

---

## **BRANCH 2 – CHICAGO, IL**

*Organized 12/19/1926*

**Meetings: 3<sup>rd</sup> Sunday – 1 p.m. St.**  
**Stephen's lower hall**

Our independence is now 229 years and we are still fighting for it. We have sent our service personnel all over the world, and they are still fighting and dying for freedom; please remember them in your prayers that they will

return soon.

Gen Buol reported that the IL/IN Convention, October 2, 2005 will be held in So. Chicago, St. George Parish. Try to attend. We will have a bus. More info later.

Joe Scali's sister Janette Frontier has a talk show; she can be heard every Wednesday from 11:00 a.m. – Noon on 1530 AM.

Our members who are home bound: Chris Pirman, Jennie Worth, Marie Rom, Mary Toplak Kosar and those members who have been in the hospital: Ann Bunetta, Geneva Cerjak, Roe Densa Litwin, Jean Hrastar, Mary Foy's Lauretig, Dolores Ovnik Nauheimer, and Matt Buol. Remember them with a cheery card; they would be glad to hear from you.

Our condolences to the family of Ann Ficket Scieszka – her children, her sister Irma Paseretz and grandchildren. Ann was Branch 2 reporter for many years, she was very active in SWU until diabetes did not allow her to walk. She always looked forward to receiving Zarja; it kept her in touch with members from all branches. Remember her in your prayers that she will rest in peace.

Zveza Picnic will be held July 17<sup>th</sup> at St. Mary in Lemont. Holy Mass at 11:00 a.m. Lunch afterward on the hill. Music for your listening and dancing pleasure provided by Vince Rigler. There will be games, old friends to see, and enjoy the surroundings. Bring your children, fun for everyone.

Congratulations to Denise and Wayne Wagner on the birth of their second daughter, little Mia.

Welcoming music filled the air to welcome our members and guests for our "Members of the Year Celebration" (instead of selecting only one member, we voted to honor all our members). We honored all our deceased and present members. Fresh flowers were on all tables, one empty place setting was left in memory of our dearly beloved members who preceded us in faith. As we honored our Blessed

Marija Pomagaj, prayers were said and during the candle lighting we sang "Èešèena si Marija" – music provided by Mary Podder (this song always touches the hearts and memories of everyone – and there was not a dry eye). Donations were made to the "Mercy Home" to provide our stay at home and ill members the ability to attend Mass on TV.

Memorial Vigil Light for our deceased is burning all year at St. Peters Franciscan Church, Chicago.

Bill Trinko came and showed videos of different Slovenian occasions: The anniversary Mass of St. Stephen Church, the picnic when the Bishop was here from Slovenia, The Holy Name Society, Boy Scouts, Lodges. We saw many of the people who made up the old neighborhood. Thank you, Bill. Our 75 year members were honored: Dolores Ovnik Nauheimer, Dolores Kahover Lewis, and Dolores Stayer Koren. Each was given an Angel Music box that played "Ave Maria".

A volunteer survival kit containing the ingredients for success was presented to each member which touched many memories. Each ingredient represents a contribution which enables our future success.

Paul played some nice happy Slovenian Polkas and many of us had to just get up and dance.

The kitchen committee called and we had a real tasty lunch followed by coffee and desserts.

Hope you have a nice summer, enjoy the picnics and outdoors.

Keep our fighting men and women in your thoughts and prayers.

"Smile, it is the key that fits the lock of everybody's heart." Woman's World Magazine.

Love, DAISY

---

## **BRANCH 5 – INDIANAPOLIS, IN**

*Organized 1/15/1927*

**Meetings: October – April**  
**Slovenian National Home**

Greetings Branch 5 Members! We hope you are out enjoying our beautiful summer weather. Make sure to take plenty of vacation pictures to share with



our members at our next meeting. I must admit I like the drivable vacations the best, you know, the ones where you are there and relaxing in just a few hours. Our favorite trip is to Lake Cumberland in Kentucky with my sister and her husband. Staying in a cabin, boating all day and family time in the evening...that is the best memory of all. Thank you to all the ladies who attended our May meeting. We had a wonderful turnout, with lots of great food shared by all. Our Member of the Year, Jeanie Miley, was totally surprised that she was chosen. Since the ZARJA did not arrive in Indianapolis until a week after our meeting, she did not read that she had been chosen as our May honoree! Her whole family knew and kept it a secret. I love it when a plan comes together! We also had a great response to our Surprise Raffle. We were able to donate \$500 to the Holy Trinity Centennial Committee for renovations to our church. Thank you all for your caring contributions, I realize it is not easy to buy raffle tickets when you have no idea what the prize may be! Big thanks to our members who donated extra money to the raffle: Mary Barbarich, Agnes Brown, Jeanie Miley, and Dolores Konechnik.

Congratulations to Brooke Mohr on being chosen as a Notre Dame cheerleader. Brooke's brother will join her on campus this fall as a freshman. Congratulations also go out to Maggie Turk McClain on becoming a grandmother again, this time to a beautiful little girl, Sophie. Come on, grandma; sign her up as a new member! We also want to wish Maggie well in her retirement from teaching and hope she enjoys her new home in Illinois. Have a safe and happy summer!

PHYLLIS

---

**BRANCH 10 – CLEVELAND, OH**

*Organized 3/8/1927*

**Meetings: Fourth Wed.  
every other month Feb – Nov  
Collinwood-Holmes SND**

---

Our Mothers Day event was held May 25<sup>th</sup> at the Collinwood Slovenian Home. All ladies were honored. We have lost a member – Joyce LeNasse. We extend our deepest

sympathy to her family. Joyce was a 50 year member, a cadet, and Mother of the Year 1980 with her twin sister, Faye Moro. These ladies were always present at our meetings. We will miss them. May God grant them eternal peace.

Time is going by pretty fast and before you know it our 80<sup>th</sup> Anniversary will be here on March 27, 2007. We will have a mass and a dinner to celebrate this event. Please let me know what you members would like to do, I will go along with what ever you decide. Please, I need help!!!

I want to welcome a new member – Florence Urankar.

Wishing everyone a Happy 4<sup>th</sup> of July.

STEPHANIE SEGULIN

---

**BRANCH 12 – MILWAUKEE, WI**

*Organized 10/31/1927*

**Meetings: Third Thursday  
St. Peter's Episcopal Church Hall**

---

At our April meeting, which was our Member of the Year luncheon, Virginia Strukel prepared a delicious luncheon. We honored all of our members. I was surprised with a beautiful engraved clock for my 26 years of service as President of Branch 12. I wish to thank the officers and members for this honor which made me cry and thank Virginia for the delicious meal.

Our member, Louise Schlicht celebrated her 91<sup>st</sup> birthday in April and is still going strong, attending most of our meetings when she is not going on tours with her church members.

Ludy Babich came to our meeting which was a surprise, since he hasn't been around much due to illness, but he is doing fine with his walker.

Our lodge will be having a Bakeless Bake Sale in the very near future.

I was greatly honored to receive a beautiful letter from our National Secretary, Bonnie Prokup, which I would like to share with you. "Dear Stavia Dobersek: Congratulations on your new position of honorary president. Marie Prisland also held the title of Honorary President but on the national level. I am glad that you are the first Honorary Branch President. I am sure you will be the trendsetter of many more years to come. This is a great way to still be in a leadership role.

You have many years of experience that you can share with the new Branch President. Again, Congratulations on the new position. I am very happy for you. Sincerely, Bonnie Prokup".  
STAVIA DOBERSEK

**A Tribute to Our President**

This is a special thank you from the members of Branch 12 to our long standing President, Stavia Dobersek, a member of SWU for over 50 years.

Too often we neglect to appreciate and commend the talents, dedication and contributions made by our Branch Officers not only to the individual lodges, but to our National Organization.

Branch 12 and all of our members are taking this opportunity to acknowledge and put into print our grateful thanks to Stavia Dobersek for being our president for the past 26 years. We were all aware of the many contributions she made not only to Branch 12 but to several other Slovenian organizations in the Milwaukee area, but we neglected to let her know that her efforts were appreciated over the years. She is always ready to lend a helping hand, whether it is selling tickets, bringing door prizes, or helping in whatever or wherever she was needed.

For her endless endeavors, we unanimously agreed to confer to her the title of Honorary President. Certainly, Stavia will continue to honor us with her presence, but also be a leader and helpful advisor in the future.

Thank you, Stavia, and May God keep you with us for many years to come.

In the interim Al Jelinek has been elected to preside over our meetings, until our next election in the fall. It is great having a male president of our Slovenian Women's Union branch.

On behalf of the members of Branch 12,  
FRAN REMSHAK

---

**BRANCH 14 – CLEVELAND, OH**

*Organized 10/31/1927*

**Meetings: 1<sup>st</sup> Tuesday of the month  
Apr, Jun & Nov 7 p.m.**

**Rechar Hall Slovenian Home**

---

Our May Mother's Day dinner party was once again held with a full house of members, families, and friends. Colorful

pansies planted in wicker baskets greeted us at our tables. President, Diane Varney and husband, Larry decorated, with Larry once again providing us with the flowers from Petitti's Garden who sold them to us at cost and raffled off later that evening. The table of overflowing, gaily wrapped door prizes reminds me to thank all who attended and brought these gifts!

This evening is always such a treat because of the cooperation of all of our members. Another thanks to Stana Grill and Pat Habat, Vice-President, who greeted us at the entrance and checked us in. Stana can always be counted on to call members reminding us of upcoming events. Mixologists, Jackie Ulle and Ruth Korelec took over bartending duty in the absence of Ed Koren who is at a nursing home. Great job gals, and missed you, Ed! Larry was assisted by adorable granddaughter, Aljandra Trevisano selling tickets before our raffle began with Jackie Ulle keeping them in order. Thanks to all of you for another job well done. Thanks to 8 year old Rachael Formica for an outstanding job delivering packages to winners. Jimmy Slapnick, florist, and wife June once again donated a planter of sparkling, colorful blooms. Thank you, Jimmy and June!

We always look forward to seeing a table full of Fran Prijatelj, and her lovely daughters, Marilyn Beasley, Joanne Bowman, and Louise Formica along with their family and friends. Pep Stupica and sister, Vickie Lindic and brother, Paul Yanchar, filled another table with their sons and daughters and their families.

Diane Varney, President and Financial Sec'y presided at a brief meeting and thanked everyone for attending, especially all those who helped make this another pleasant and successful evening. Tillie Spehar led us in prayer before our meal, which was prepared by Sophie Mazi and her excellent staff. We enjoyed an outstanding home-style dinner.

Relaxing for a bit after our dinner, we were entertained by the joyous voices of Tillie Spehar, Agnes Tomc, Rada Kosem, Mitzie Mohar, and Paula Dolinar who sang several Slovenian tunes welcoming spring. Many thanks for the lovely surprise, ladies!

All in all, a delightful evening in which we were able to spend time with members and friends whom we haven't seen since our last get-together.

Getting down to business, I must extend my deepest apology to all for reporting that Justine Prhne had died. It was Justine's husband, John who had passed away several months ago. Deepest sympathy to the family and to Justine who is now residing at Grande Pointe Healthcare Community. Once again, so sorry for the error.

Condolences to Patricia Habat on the death of her well-known musician husband, Eddie Habat. He was the leader of the Eddie Habat Orchestra and was honored with the Lifetime Achievement Award from the Cleveland-Style Polka Hall of Fame in 1991. He was nationally recognized for his polka music and especially the "Go Man, Go" polka. May our merciful Lord and his Mother Mary lead our dear departed into Paradise.

Before you know it folks, we'll be planning our next dinner party for Christmas, so mark your calendars for Tuesday, December 6<sup>th</sup>, which is also St. Nicholas Day. Have a joyful summer!

ALICE KUHAR

---

**BRANCH 16 – S. CHICAGO, IL**

*Organized 2/13/1928*

**Meetings: 2<sup>nd</sup> Saturday, 1 p.m.**

**(except Jan, Jul & Aug)**

**St. George's Hall**

---

Our "Woman of the Year" luncheon was attended by 46 members and guests – 12 of whom were relatives and friends of our honoree, Olga Kowalkowski. Olga was crowned by last year's "Woman of the Year", Mary Jane Strus and presented with a bouquet of red carnations by our President, Mary Therese Ehnat. Each member and guest also received a carnation. Father Juan Sanchez and Father Phil Kiley were also present.

On May 22<sup>nd</sup>, St. Florian KSKJ and Branch 16 SWUA joined together to honor Our Lady of Brezje, Marija Pomagaj, Help of Christians. The services consisted of prayer, recitation of the Rosary, Mass, Songs; exposition of the Blessed Sacrament, Litany of the Blessed Virgin, and benediction. Coffee

and rolls were served in the church hall. Hvala Lepa – Thank you to all who came and participated in the service and to those who made it special. Father Juan Sanchez for the Mass and benediction, Vida Kumse, Gladys Buck, Helen and John Battista who set up the Marija Pomagaj display and the Slovenian artifacts and carnations at the side altar – Ralph, Rose Bob, Betty and organist Tom Marks, Marjorie Mitchell for the floral display at the foot of the altar in memory of her mother. Three surprise guests, sisters from Branch 2, joined the members of the choir in singing the Slovenian hymns: Genevieve Buol (Regional President), Dolores Puhek and Mary Podder. The choir would love you to join them again on October 2<sup>nd</sup> at the State Convention mass.

Plans are being made to hold the Illinois-Indiana State Convention this year on October 2<sup>nd</sup> in South Chicago (East Side). Mass will be at St. George Church at 9:00 a.m. (9546 S. Ewing Ave.). Registration, rolls and coffee in the church hall after Mass. Lunch at 12 Noon at the Crow Bar restaurant (10600 Avenue C). More information will be provided in the September issue of the Zarija.

Congratulations to the happy graduates: Patrick Krilich – grandson of Mary Jane and John Strus; Matthew Seaquist – grandson of Elsie Grunhard; and two granddaughters of Helen and John Battista – Stefanie from Marion High School and Vanessa from DePaul University, which Stefanie will be attending in the Fall.

We are happy to hear Lena Amicarelli is improving from her fall, but Ana Lustig is in need of our prayers. Please pray for all our sick members and shut-ins.

Hostesses for September – Genevieve Marco, Julie Pastor and Sylvia Spretnjak, October – Rosemary Petrich and Olga Kowalkowski.

SYLVIA SPRETNJAK

---

**BRANCH 20 – JOLIET, IL**

*Organized 6/11/1928*

**Meetings: 3<sup>rd</sup> Tuesday monthly**

**except Jun, Jul and Aug**

**St. Joe's Park Hall**

---

We hope you had a wonderful Mother's Day! On Tuesday, May 17<sup>th</sup>, Branch 20

honored the "Woman of the Year" Theresa (Mikolic) Burns, at the annual banquet which was well attended. Scholarships were awarded to our junior branch members. We congratulate Elaine Bottomley, Jessica Tezak, and John Koncar who will be attending Joliet Catholic Academy. Robert Koncar received the national scholarship.

Congratulations to Jan Quillman on being the first woman on the Joliet City Council since 1991. We're proud of you and we're behind you! We also congratulate you and Tom on your 25<sup>th</sup> anniversary and Robert and Marcia Judnick who celebrated their 40<sup>th</sup> Anniversary.

We send our get well wishes to Bill Kobe, May Rose Schumm and Diane Govednik. We extend prayers and condolences to the families of Margaret Stalzer, Branch 20 member since 1938, and Edith Rosenquist.

SWUA has a membership drive for new members. Branch 20 only, is offering \$2.00 for every new member you recruit. This includes family members, men and children, friends and neighbors. So, mothers, grandmothers, enroll your children in Branch 20.

Did you know that Slovenia was named by the Chicago Tribune as the "Hidden Gem of Europe"?

Zveza day in Lemont, IL hosted by Branch 2 of Chicago will be on Sunday, July 17<sup>th</sup>. Transportation? Call Jonita (815) 726-6990.

On Sunday, October 2<sup>nd</sup>, the Illinois-Indiana State Convention will be held in South Chicago. Call (815) 727-1926. More information will follow.

There are Slovenian articles, gifts, cookbooks, and CD's available at our Heritage Museum (815) 727-1926. Remember Tezak Florist for your wedding, anniversary, and birthday. They do beautiful work.

"The future starts today, not tomorrow".

*Pope John Paul II.*

Have a holy, fun-filled safe vacation!

God bless you always, all ways!

SISTER MARLENE AMBROSE

# Think Heritage!

---

## BRANCH 23 – ELY, MN

*Organized 9/19/1928*

**Meetings: First Monday of the month (except "J" months)**

---

The April 4<sup>th</sup> meeting was centered on our May banquet. It was planned for May 1<sup>st</sup> at Vertin's. We all hoped for a good turnout to honor Mary Debeltz. Other topics of importance were the goal to preserve our heritage. We discussed researching some history of our branch and its founders – being 1928 was a long time ago. We reminisced some of the members' earliest memories of themselves, their mothers and grandmothers. Who were those early presidents? Could we recall? We still wish for more participation from younger members, and I'm willing to vouch that any of you out there who haven't attended a meeting for awhile would leave on a positive note knowing your heritage is still with you. You'd gain some laughs and insights as stories of yester-year are shared. Quite a wealth of information graces the tables and everyone has a story to tell.

On May 1<sup>st</sup> we held our "Woman of the Year" banquet with 43 members attending the dinner. We honored Mary Debeltz, surrounded by her sons, daughter-in-law, grandchildren and a nephew and his wife. Mary was a gracious recipient of her honor, dressed in a beautiful batik print dress over a lace blouse. She gave a thank you speech to all, punched with her own genuine sense of humor and humbleness – just like Mary! She received two beautiful arrangements and congratulatory comments and applause from all.

The food was great. To top it off all were treated to some of that good old time polka music provided by local accordionists, Rudy Jandrey and "Fishy" Struna. We couldn't help but chime in to the Slovenian anthem, "Moje Dekla", clap, hum, or do the restless response. That's what Slovenian music usually brings out! We had a couple of dancers, too – even though doing the polka on carpeting is a challenge!

On May 2<sup>nd</sup> we attended our May meeting to tie things together before summer recess, mostly due to our obligation in September – the State

Convention. The menu and other arrangements are falling into place. We held a convention-planning meeting in June at Ely's Dairy Queen.

Most of us had chance to sign a card of get-well wishes to member, Rose Marie Buchner for a speedy recovery. She took an unexpected fall, resulting in surgery. She's convalescing in the Ely hospital, and will receive therapy and get on her way to being the ever-present count-on member of the branch. We all wish you well.

Ely offers hospitality, good food, entertainment and a whole lot more. If you're planning on attending the state convention, September is a beautiful time of year. It's a place you'll never forget if you haven't been here before, and if you have, come see it again. You're welcome! Have an enjoyable summer – get out in the garden or to a lake!

TERESA ZAVERL

---

## BRANCH 24 – LASALLE, IL

*Organized 10/17/1928*

**Meetings: 3<sup>rd</sup> Thursdays except Jan, Feb & Aug  
Eureka Savings Bank**

---

Dober Dan! 33 members and 4 guests attended our Spring Luncheon at Mario's Maples on May 19<sup>th</sup>. The food was delicious, the company was delightful and prizes of fresh gerber daisies were awarded to six lucky ladies. Although a formal meeting was not conducted, we reminded everyone of our annual "Taste of Slovenia" picnic at the home of Barb and John Pohar in La Salle on Sunday, June 12<sup>th</sup>. The picnic is usually held on the third Thursday, however, in order to accommodate the visit of Evald Flisar, Slovenian author and playwright, and his wife Jana, we changed the date.

We welcome new members, Vera Edwards and Rose Mary Jurkas to our branch along with Millie Sanders and Anne Krpan of Merrillville, IN, Joanne Sanders of Indianapolis, IN and Mary Lauritzen of Westpoint, NE. The last four ladies are my cousins and were part of our group of travelers to Slovenia in 2003. Although they cannot attend our meetings, for obvious reasons, they nevertheless suggested that they just

might surprise us sometime and come bearing pans of something delicious to eat – and it would be wonderful because they are all good, Slovenian cooks!

We were very saddened by the passing of Clarence Grabowski, husband of Josephine and father to Michael, his wife “Kitty” and grandfather to Mike and Joelle. Clarence and “Jo” would have been married 57 years this July. What a wonderful gift to each other and to their family and friends. Our deepest sympathy goes out to them.

Anna Bedenko passed away at the age of 96. She was the mother of Janice Mueller and grandmother to Wendy Lauer and Michelle Pangricic, all members of our branch. She was much loved and cared for by her family and we extend our sympathy and prayers to them.

I have purchased the Slovenian-English dictionary from the Museum and have had lots of fun with it! What a wonderful tool for people like me who cannot speak the language. I highly recommend it for anyone, especially if you are planning a trip to Slovenia.

Enjoy the summer! Sit under a tree and sip lemonade (old fashioned, homemade), look up at the sky and watch the clouds float by (hopefully some will drop some rain on us!), thank God for our blessings, pray for our young men and women in the Armed Forces, pray for the farmers and all those who make our lives easier. And, until next time, may your hearts be filled with peace and love.

LORETTA STORY

---

#### **BRANCH 25 – CLEVELAND, OH**

*Organized 11/22/1928*

**Meetings: 2<sup>nd</sup> Sunday, St. Vitus**

---

Happy summertime to all!!! Congratulations to all SWUA Branch 25 members. You have all been chosen as our “Women of the Year” because you are so wonderful all year long and so loyal to our group.

In the last edition of Zarja there was a typo error. “Man of the Year” for the Slovenian National Home was Don Slapnik, not Jimmy Slapnik as it was typed. Our apologies to Don he is a wonderful person and a great asset. Congrats. Don!!!

My group of ladies began our Bingo sessions June 1<sup>st</sup>. We play Bingo with the residents at the SHA every Wed. during the summer months. Anyone willing to join us to give us a little help is very welcome.

Hi, to all our sick and shut-ins....we miss you at our meetings.

I attended the annual meeting of the SHA held at Waterloo Slovenian Home. Nominated was a new group of trustees. Good luck to all. The new facility will be located in Madison Township.

Happy birthday to Albina Pozelnik and Josie Valencic. Many happy returns ladies.

Just got my typing wrist back in shape so this will be a short column. I will leave you with this little tid bit...from my heart to you. “A hug is a perfect gift. One size fits all and no body minds if you exchange it.” Isn't that the truth...so go and hug someone. Till next time. Luv ya.

EMILEE JENKO

---

#### **BRANCH 34, SOUDAN, MN**

*Organized 10/12/1929*

**Meetings: 3rd Wed. 1 p.m.**

**Jan to May; Sept., Oct., and Nov.  
St. Martin's Church Hall**

---

Our “Mother of the Year” banquet was held at St. Martin's Church, with a pot luck supper at 6:00 p.m. May 18<sup>th</sup>. The room was beautifully decorated with blue tablecloths, white placemats and vases with red carnations and baby breathe (Slovenian colors). The décor was only topped by a the wonderful pot luck. No doubles, everyone brought their own creations. Thanks to our branch for your help, also to hostesses Helen Adkinson and Bette Dolinar.

Robin Majerle was honored and given a corsage pinned on by President, Adrienne Micklich. The center piece of red carnations was given to her. Robin and her husband, Sheldon are parents of Steve, Lee, Laura and Tucker. I'm proud to have them as my neighbors. Robin has been a postal carrier in Babbitt, MN. She has been a hard worker not only at home but, with her family and yard. She loves flowers and also is always willing to lend a helping hand. Her parents were the first owners of the Dawer Bakery. Her sisters and

brother were workers in their school years there. People say of the Majerle business that no one could take their place. Robin is a new grandmother to a baby boy, Shawn from son, Steve and wife, Emmy in Minneapolis.

Mrs. Frances Tanko is home from the hospital and Marie Zavadnik's nephew, Joey is home from Iraq.

Hope you all have a great summer. God bless you all and thanks for the memories.

ADRIENNE MICKLICH

---

#### **BRANCH 35 – AURORA, MN**

*Organized 10/15/1929*

**Meetings: 1<sup>st</sup> Sun. of Feb. Apr. May,  
Sep. Oct. Dec. and Wed., in Aug.  
Aurora Community Center**

---

Our “Mother of the Year” celebration on May 1 honored Josephine Trost. She was surprised by her daughters, Brenda and Ellen, who came from Colorado along with their sister, Shelby, from Duluth to be with their mom on her special day. Several guests from Ely surprised her, too.

Our branch presented Jo with a lovely vase of pink carnations and Marie Priland's book “From Slovenia to America”. We enjoyed a delicious dinner catered by the American Legion Auxiliary followed by an interesting program. A video of Jo's life along with interesting comments by daughter Brenda, followed by her husband, Stanley and friend, Adolph Levar, playing their accordions. This was a special day for everyone, especially her family!

Congratulations to Dr. Dan Slovar, Joanne Plevell's grandson, who graduated on May 6<sup>th</sup> from the Minnesota School of Medicine.

Stephanie Hanka, received her Doctor's degree in therapy and her brother, Mathew is now an attorney. They are Katherine Hanka's grandchildren.

To all our high school and college graduates for a job well done!

Our sympathy and prayers are with my family, we lost our sister, Martha Gunderson; also to Katherine Hanka who lost her husband, Henry. May they rest in peace.

The next meeting is a noon luncheon on Wednesday, August 17<sup>th</sup> at the C.C..

Please plan to attend, plans will be made to attend the Minnesota SWU State Convention in Ely, in September. Happy Summer everyone!

ANNE M. ORAZEM

---

**BRANCH 38 – CHISHOLM, MN**

*Organized 1/12/1930*

**Meetings: 1<sup>st</sup> Wed except June and July  
Slovenian National Home**

---

Last January when we were planning our 75<sup>th</sup> Anniversary, never in a million years did we expect it to turn out as successfully as it did.

St. Joseph's Church was almost filled to capacity for the Polka Mass. Father Perkovich, in his homily, spoke of Marie Priland and the Slovenian immigrant women. He spoke about her reasons for forming this organization, and about the women who formed our branch. As always, his sermon was interesting and thought-provoking. Joe Cvek, the Polka Masters and the Perkatone Singers did a wonderful job and by the time the mass was over people were tapping their toes and clapping in time to the music.

After the mass we went down into the social hall where we were greeted by more traditional Slovenian songs played on the button-box by my son, Mike and Chuck Tomsich on the bass guitar.

Miriam Gremes gave a blessing before food in Slovenian, followed by Father Perkovich's blessing. We then were treated a delicious Slovenian dinner. The meal was prepared by another one of our members, Rosemary Marino. There were 180 people present at the banquet. A short program followed and a drawing was then held for a strudel and potica, which was made by two of our younger members, Florine Luther and Miriam Gremes.

The program ended but the guests were urged to stay around and browse thru the scrap books of our branch, visit with old friends, or just listen to the button box music. By the time the day ended people were dancing in the back of the hall and everyone seemed to be having a good time. We not only successfully celebrated our 75<sup>th</sup> Anniversary, but the people in attendance left with a good understanding of what the Slovenian Women's Union is about.

In my last Zarja, regarding our three

women who we believe are living their legacy, I failed to mention the name of the third woman we chose...Miriam Gremes. My apologies to Miriam, and you, our readers.

CHARLOTTE LAURICH

---

**BRANCH 39 – BIWABIK, MN**

*Organized 2/3/1930*

**Meetings: 1<sup>st</sup> Sunday monthly  
St. John's Church**

---

What a wonderful afternoon it was, Sunday afternoon, April 24<sup>th</sup>. Thirty members of Branch 39 gathered in Eveleth, MN for our annual "Member of the Year" Celebration. Eleanor Indihar, of Gilbert, MN, our 2005 "Woman of the Year" was our honored guest and was accompanied by her husband, Stanley, daughter Mary and young granddaughter, Rachel.

Jean Korsman, our Branch #39 President, introduced the Indihar family and informed us of the many activities of the Branch that Eleanor participated in through the years of membership. She served as an officer and at present is our Vice-President and is faithfully committed to any project that the Branch pursues. She has offered her help in organizing our Branch's 75<sup>th</sup> Jubilee to be held in October. How lucky we are to have Eleanor in our corner!

Eleanor delighted us with stories about her beloved Slovene heritage and the immigration of her family from Slovenia. We sat in awe as we reflected on our own heritage and smiled as she spoke of the days of the boarding houses and the struggles of those early families. She also told us about how important the Zarja was to her and her family so they could continue to be informed about the activities of friends and family from around the country. Sometimes we get caught up in the progress of technology, but we must not forget about those who are our faithful members that do not have that access. The Zarja is their link to this wonderful organization of SWUA.

I sat at a table with a Vietnamese guest who spoke very little English and she told me later how much she enjoyed spending the afternoon with us and how much she learned about our heritage in that short time. We were happy that

Joyce Debevec invited her to join us for the dinner as a guest. Do you think we may have another potential member because of this event?

On May 1<sup>st</sup>, 11 members of Biwabik Branch 39 joined our sister Branch 38, Chisholm to help them celebrate their 75<sup>th</sup> Jubilee. It was an afternoon of good food, good music, history of the branch and a chance to reacquaint ourselves with other SWUA members from across the area. We all were glad we attended.

We are saddened to hear of the death of our sister member, Mary Lou Crotty. Mary Lou was an active member of Branch 39 for many years and was instrumental in heading the research history of our branch a few years ago. Many of the items that she prepared are being archived now in celebration of our 75<sup>th</sup> Jubilee. Services are pending and Mary Lou will be missed by us all.

Word was received that the President of Slovenia will present our Eighth District Congressman of Minnesota, the Decoration of the Golden Order of Merit Award. This award is the highest civilian award that can be conferred by the President of Slovenia. James Oberstar was notified by Samuel Zbogar, Slovenia's Ambassador to the U.S that this was presented to him for his personal contributions and deeds in the international diplomatic area that contributed to the international recognition and standing of the Republic of Slovenia as well as for strengthening Slovene-American friendship relations. Oberstar is of Slovenian ancestry and was supportive of Slovenia's march toward independence in 1991. He was born and raised in Chisholm, MN and stated that his father, Louie would have been enormously proud and his grandmother, Mary Sterle, who immigrated to the United States from Slovenia, would have shed tears of joy. You can read about Congressman Jim Oberstar and this award on his website [www.oberstar.house.gov](http://www.oberstar.house.gov) We, as Slovenian people of this area are proud of his accomplishments. Congressman Oberstar participated in the NATO Parliamentary meetings in Ljubljana, Slovenia from May 27-31, 2005. Congratulations, Jim for your work in Living Our Legacy.

It was great to be advised that Lindsey Stratton, daughter of Margaret Stratton and granddaughter of Phyllis Kukar, received the Rose Marie Princ Award from the SWUA Scholarship Program. Lindsey, of Lodi, WI accepted her \$1,000 at graduation exercises in June and attended the U of WI in Stevens Point to pursue a career in the health profession. Her grandmother Phyllis Kukar of Gilbert, MN attended the event along with other members of Lindsey's family. Congratulations, Lindsey from all the members of Branch #39.

Our members will gathered in June to continue our project of archiving for the 75<sup>th</sup> Jubilee. Progress reports will follow. Respectfully submitted,

ROSEMARY(SERTICH) RIBICH

---

**BRANCH 40 – LORAIN, OH**

*Organized 4/21/1930*

**Meetings: 2<sup>nd</sup> Wednesday**

**St. Cyril & Methodius Church**

---

First of all, we thank you, Corinne, for printing the beautiful picture of our Slovenian church, Sts. Cyril and Methodius, in the last issue of Zarja. This was so timely, because as was mentioned in the accompanying article we are celebrating our 100th anniversary this year. The preparations are in full swing for the day, Sunday, July 10, 2005. Three Bishops have accepted invitations to be present. They are Bishop Anthony Pilla, Bishop of Cleveland, Auxiliary Bishop A James Quinn, and our own Slovenian Bishop Edward Pevec. Father Joseph Yelenc, who was born, raised and schooled here, will come home also. Immediately following the Mass there will be a scrumptious brunch at Deluca's Place in the Park, Willow Room. Hopefully you have made your reservations by now.

Jacob Tomazic, a well-known and much loved local musician died in May at age of 96. Jack hosted the Slovenian table for the fish fries at the Slovenian Home for years. If you got there early enough, you would be lucky to get a seat at "Jack's Table". That was the in-place to be on Friday nights. When he could no longer come, his chair sat empty for several months out of respect for him. Really a very special man. He is survived by daughters, Jackie Harned, Carol

Cline and Francine Arnold, brother, Richard and sister, Angie Zgonc who is our member, five grandchildren one great-grandson and numerous nieces and nephews. He was preceded in death by his wife, Vera, sisters, Frances Russ, Sophie Pogachar, Elsie Woodings and Jennie Zgonc, all of whom were our members, and a brother, Rudy. Rest in peace, dear Jack, and reserve a table for us!

In today's news there was mention of best places to visit and or travel to. Second on the list was Alaska. Our member, Ann Moyer and her husband, John who live in Troy, OH near Dayton will be sailing on a cruise to Alaska to celebrate her birthday in August. Have a wonderful trip, John and Ann. That is a great way to celebrate a birthday!!

I'll be happy to welcome my daughter, Elaine home from Hong Kong for a visit. She will then go back for one more year of teaching. She is half a world and 12 hours time-wise away, but with E-mail and telephones, we are in touch often so it doesn't seem so far. The schools there are on almost the same schedule as here— out in June but they do go back early in August.

We enjoyed our May luncheon. There were 10 members and 2 guests present. It was one of those get-togethers where everyone seemed reluctant to make the first move to leave such pleasant company. We will do it again real soon. In the meantime don't forget our meeting is on the 2nd Wednesday of the month.

With summer upon us, we should all try and support the numerous outings and picnics sponsored by various Slovenian organizations near or far. Enjoy!!! Love and Blessings.

STEPHANIE POLUTNIK

---

**BRANCH 42 – MAPLE HEIGHTS, OH**

*Organized 5/31/1930*

**Meetings: 2<sup>nd</sup> Saturday in Feb,**

**May, Aug, Nov & Dec**

**Maple Heights Library**

---

Hi everybody! Quite unexpectedly I have just spent a most enjoyable month visiting my daughter, Lynn, in New Hampshire. Since grandson, Alex was on spring break the three of us

experienced a delightful motor trip along the coast of Maine going up as far as Bar Harbor. The sun gods must have been watching over us because as unpredictable as April can be, we were blessed with very pleasant weather. We were in such a travel mode that once Alex returned to school and Lynn was able to adjust her commitments, we set out for a cursory exploration of Vermont, to Lake Champlain at the Canadian border and down the length of it stopping at Burlington, Bennington, and Manchester. We visited American Revolutionary and Civil war museums and battle sites. I felt like I was going back in time. We even made a stop at famed Rooster Cafe in Manchester where Rachel Ray of cable TV's Food Channel filmed one of her shows. It was everything she said it was – exceptional quality, a modest price, a New England atmosphere and a colonial ambiance. While still in Manchester we were able to include a visit to Hildene, the summer home of Robert Todd Lincoln, the only son of Abraham Lincoln to reach maturity. As a young man, Robert often visited Manchester with his mother, Mary Todd Lincoln and younger brother, Tad, and fell in love with the beauty of Vermont and vowed to one day make a home there. He did just that in 1902 with construction of Hildene (meaning "hill and valley"). For 21 years it would be the only house in America where all of Abraham Lincoln's descendants would eventually reside.

Happy July birthdays to Josie Gruden, Rose Meljac, Ellen Bodziony, Mary Catherine Gruden, Ludmilla Tacsar and my grandson, Alex Kossakoski.

Happy August birthdays to Betty Ann Harr, Emily Gruden, Suzanne Harris, Fran Hocevar, Jane Szymkowski, Eleanor Charvat, Gabrielle All and Marge Zupancic. Also happy belated 50<sup>th</sup> anniversary wishes to Betty Ann (Kosak) Harr and husband, Wally. May you enjoy many more.

Our Easter Bakeless Bake Sale was a huge success. Many thanks to our loyal and generous members that made this all possible.

We extend our deepest sympathy to Arlene Legan on the recent demise of her mother, Betty Kasarda. May she rest in peace.

We wish to welcome our new member, Mary Ann McNamara, the daughter of Emma and the late Frank "Smicey" Urbancic.

Don't forget the SWU State Convention which we are hosting Sunday, October 2<sup>nd</sup> with 10:00 a.m. mass at St. Lawrence Church followed by a catered dinner at the Slovenian National Home on E. 80<sup>th</sup> Street. Volunteers are needed! Please make an extra effort to attend our August 13<sup>th</sup> meeting at the Maple Heights Library at 11:00 a.m. We need everyone's help and cooperation. Will you be there? Zbogom,

LIL SADOWSKI

---

**BRANCH 43 - MILWAUKEE, WI**

*Organized 6/4/1930*

**Meetings: 4<sup>th</sup> Wed. except**

**Jan. July & Aug.**

**St. Mary Help Christian Church**

---

Our April meeting was well attended and the lunch was delicious, thanks to the birthday ladies: Lorraine Johnson, Arline Fritz, Helen Hajcek and Mici Bregant. Other treats were brought by Tillie Kvedar, Josephine Janezic, Mici Coffelt, Milka Menshak and Denise Bartlett. Summertime, and the living is easy, but for the committee working and planning the 75th Anniversary celebration for our branch, it will be a busy one. As you all know this celebration will be held in conjunction with the State Convention on Sunday, September 25, 2005. Plans now call for all events of that day to be under one roof, so there will be no need to travel. We are looking forward to a good turnout from all the Wisconsin Branches, since this will also be the time of our State Convention. An invitation is extended to other guests to help us celebrate.

Anyone wishing to place an ad in our souvenir book can do so by calling Josephine Janezic 545-0691 or Yvonne Khaldy 744-3837.

Sincere congratulations are extended to Michelle Goldmann, recipient of the SWU National Cultural Scholarship. Michelle is graduating from Pius High School and her plans now call for attending Loyola University. We wish Michelle, one of our young branch 43 members, much success in her school years and in her chosen career.

May 21, 2005, was a very special day for Jacqueline Smith, "Member of the Year". Surrounded by her family, many co workers and our members, Jackie was presented the jeweled tiara by Milka Menchak, "Member of the Year" for 2004. You could see the pride in Jackie's eyes as she spoke of her Slovenian Heritage and when her daughters spoke with such love and admiration for their mother. Jackie was presented with a plaque and bouquet of flowers from our branch. Delicious lunch served, was enjoyed by all. Congratulations, Jackie. Melodies of Spring, presented by the USPEH Chorus, was enjoyed by all and after the concert everyone was invited to a reception to enjoy spring colors and vases of fresh spring flowers. Plans are now in the works for the annual Christmas Concert which will be held on Sunday, December 18, 2005. Rehearsals will begin in September and we welcome new members.

The USPEH Organization is planning a balina tournament on Saturday, October 1, 2005. We are hoping for a good representation from all the members in this organization. If there are any Branch 43 members interested in playing balina in this tournament please contact Stanley Vidmar 541-9143 or Mike Maren 762-6605 for more details. The tournament will be held at the new courts in Veteran's Park in West Allis.

Slovenian Fest 2005, hosted by the Slovenian Arts Council of the University of Wisconsin, Milwaukee was a big success because of the help from the many members of fraternal organizations including Branch 43, who were willing to give of their time and talents. A big thank you to the exhibitors, the performers and all who helped. We cannot forget those who attended. Our member Mary Cay Freiberg deserves accolades for chairing and coordinating this event. Special thanks to the American Slovenian Catholic Union for the Cultural Grant received. I hope you all enjoy the summer.

MICI BREGANT

---

**BRANCH 47, GARFIELD HTS., OH**

*Organized 6/17/1931*

**Meetings: 2nd Sun. of the Month**

**1 p.m.**

**Maple Heights Library**

---

Congratulations to Ann Kemmerling, she has received the Travel Award for 2005. Our Mother's Day luncheon was very well attended. We had 24 members and guests.

Condolences go out to the families and friends of Mary Hrovat and Elsie Kohun. Get well wishes to Jo Lea. She is recovering from double bypass surgery. She is doing well.

Two of our members, Ann Harsh and Molly Stautihar have gone to Colorado to visit daughters. Hope you both enjoyed your time with them.

Don't forget about the Ohio-Michigan Convention, Oct. 2. Mass will be at St. Lawrence Church at 10:00 A.M. Dinner and Meeting will follow at the Slovenian National Home on 80th Street.

Members Olga Dorchak, Kathleen Dorchak-Hall, Diane Fornaro and Elsie Spellacy and two of their cousins went to Slovenia with the SWU Group and will tell us all about it when they get back.

Our next meeting is September 11<sup>th</sup>, everyone will be notified where and if it will be a picnic. Please remember to get all of our children and grandchildren involved with our Slovenian Heritage. Birthday wishes go out to all our May, June, July and August Members. May Members: Katherine Wallace and Sky Hall. June Members: Elsie Lawrencic, Mary Skul, Jane A. Spellacy and Therese Turner. July Members: Mary Kociancic, Mary Kuzel, Anthony Mezgec, Julie Mezgec, Courtney Mundson, Katelyn Mundson and Rhiannon Wallace. August Members: Emma Zupan, Judy Freeman, Jason Hall, Ginger Kemmerling, Rosalie Zeleznik and Hermine Mezgec. Best wishes.

KATHERINE WALLACE

**LIVING YOUR  
LEGACY?**

**JULY-AUGUST 2005 /29**

---

**BRANCH 50 – EUCLID, OH**

*Organized 9/15/1931*

**Meetings: 3<sup>rd</sup> Wednesday 1 p.m.  
except Jan, Feb, Jul & Aug  
Euclid Public Library**

---

A huge attendance at our April 20<sup>th</sup> meeting was due in part to having a guest speaker, Dr. Stephen Musser, a podiatrist. He spoke on foot care and general health outlook and showed slides of various foot problems and remedies. A question and answer session followed and the doctor distributed foot care products for all in attendance.

The highlight of our May 18<sup>th</sup> meeting with fifty people in attendance was a celebration for our "Mother of the Year", Rose Mary Toth, and was held at the beautiful Creation Party Center in Eastlake, Ohio. One could sense the pride of husband, John, as his wife was honored this day!

A well-kept secret was the surprise appearance of the three daughters. Cheri, from Concord, OH, Terri from Farming Hills, MI, and Rose from Bolton, MA, along with their spouses, sisters-in-law, Caroline and Virginia and brother-in-law, Jack. The three daughters presented their mother with a grand bouquet of roses and a sentimental talk.

Cookie Maxin, vice president, led the entire group in prayer and read a heart warming poem dedicated to Rose Mary. Our national president, Kathleen Dorchak Hall and her mother, Olga Dorchak, as well as Linda Ford, SWU photographer, were in attendance. We must not forget Linda's 3 year old grandson, Mathew. Kathleen spoke and congratulated Rose Mary.

Tony Petkovsek, the Dean of polka radio for many years in Cleveland, and Alice Kuhar, best known for her "Kuhar's Carousel", also "Slovenian Customs and Traditions," segments on polka radio and this year's "Zarja" food editor, were also in attendance. Speaking of food, the dinner menu was enhanced with the serving of strawberry cassata cake baked by this writer.

So many guests, and among them, Audrey Miller brought her mom, Jean Miller for this happy day. Jean mentioned that her son, Steve and wife,

Julie added a new baby girl, Riley Grace, to join three sisters and a brother to the Miller household.

After a long recuperation, it was great to see Josephine Smith and her husband, and also Dorothy Ann Winter.

Nationally known and highly recognized Dr. Namini, medical doctor known for praying with and for the afflicted came as a guest at a private Mother's Day Mass at Our Lady Chapel of Gilmour Academy, in Gates Mills, Ohio which my husband Ken and I were privileged to attend. Thousands of people have attended Dr. Namini's faith and prayer sessions here in northern Ohio.

Enjoy the summer and see you at the September 21<sup>st</sup> meeting!

Respectfully submitted,

ANNE TOMSICK

---

**BRANCH 54 – WARREN, OH**

*Organized 8/22/1932*

**Meetings: 3<sup>rd</sup> Wed. 5-6 times a year**

---

I hope that you are all enjoying the beautiful season of summer. It's a welcome relief after such a long winter. Congratulations to Neil Shine, grandson of Elsie, who has just graduated from Augusta High School. He has a tennis scholarship and will be a student at Southern Georgia State.

Paul Hodemasky, grandson of Virginia Shine, just graduated with a masters degree from Western Reserve and will be employed at Key Bank in stocks and investments.

Congratulations to new grandparents, Gina and Frank Petrich. Their daughter, Beth and husband, living in Dayton, had a baby boy, Ethan.

Safe traveling to my daughter, Pat and husband, Mark who are going to Europe for their 10<sup>th</sup> wedding anniversary and then will be coming to Ohio to visit us. My husband and I will be going to Orlando, FL in August with our son, Paul and family and his in-laws.

Our next meeting will be on Wednesday, September 21<sup>st</sup> at Elsie Shine's home in Niles, OH. I'll be calling you and we can form a car pool from my home. Pray for world peace and God's blessing.

JOANNE PONIKVAR

---

---

**BRANCH 71- STRABANE, PA**

*Organized 3/8/1936*

---

Our spring weather once again brought out our members. For Mother's Day we met at Pizza Bravo. We enjoyed socializing along with delicious pizza and drinks. We decided to meet once a month at different places. Our June meeting was at Sarri's Candies. In the future we hope to increase our attendance. Let's make our lodge a success!

DOROTHY BRUCE

---

**BRANCH 89 – OGLESBY, IL**

*Organized 5/9/1938*

**Meetings: 2<sup>nd</sup> Monday  
except Jan. Feb. July & Aug.  
Dickinson House**

---

What a joy it was to see all the junior members on the covers of our Zarja! What beautiful children they are and I'm hoping we can meet them all in person at our 2007 National Convention. A great time is being planned for them.

Learning to count to five in Slovenian at our April meeting was quite a challenge. *Ena, Dva, Tri, Štiri, Pet* was ringing throughout the room while we were trying to roll our "R's". With the help of some of our Slovenian speaking members, we didn't sound too bad.

At this meeting we also voted on 3 ladies as our outstanding leaders for our "Women Change America" theme for 2005. They are— Mary Yazbec (first President of Branch 89), Josephine Livek (National President of S.W.U. from Branch 89), and Angie Nico (State President from Branch 89). We are now busy with our information for the articles to submit to our Zarja in the near future. Our May gathering was at the Paramount Club in LaSalle, Illinois. It was so nice to share a delicious meal together. We were honored to have 6 guests among us—Mary Argubright, Trudy Argubright, Ona Rehn, Chris Sabotta, Annie Sabotta, and Bill Nico. We are so grateful they joined us and made our evening even more special. Thanks to our chairladies, Denise Duffin, Terry Kamnikar, and Tammy Landgraf for a great time.

We closed our gathering with prayer and



said our goodbyes. In June, we went to Mass together to pray for our deceased members. Until next time, peace to all.

ALICE EBNER

---

**BRANCH 93 – BROOKLYN & NYC, NY**

*Organized 11/26/1938*

**Meetings: 5-6 times a year at various locations**

---

We met on Saturday, February 19th at La Pain Quotidien, a bakery-café located at ABC Carpet & Home in the Gramercy/Flatiron district of Manhattan, to catch up on news and discuss upcoming events of the SWUA New York Branch. The meeting was attended by three members and the Slovenian Consul to New York, Ms. Alenka Suhadolnik.

While researching ideas and funding for future events, we discovered that the Office of the Government of the Republic of Slovenia for Slovenians Abroad had issued a call for proposals to co-finance projects of Slovenians and their organizations abroad with the goal of strengthening and maintaining their national and cultural identity. We discussed ideas for upcoming projects that could qualify us for such funding and decided to apply for funding assistance to invite Mirjam Milharèi-Hladnik for a lecture series in New York and other cities on the topic of the role of women in preserving the cultural heritage among Slovenian immigrants in the US. Mirjam is a member of the NY Branch but moved back to Slovenia last year. During her stay in the US she studied the lives and history of Slovenian Women in the US, which was part of a larger project by the Slovenian Cultural Ministry on Slovenian Emigration, including recording interviews for a documentary film on the subject.

We are happy to report that we have since received some funding which will allow us to organize the lecture, albeit only in New York City. We intend to organize the lecture in traditional Slovenian fashion, i.e., combined with Slovenian wine and cookies and in conjunction with the Slovenian Consulate. We would like to invite all SWUA members across the county to join us if possible (one can combine the

event with a short vacation in New York City). A tentative time frame for the event is early November.

Per Lynn Zalokar's initiative in late February, Vesna Straser recorded the TV show Slovenian Magazine and sent it to SWUA headquarters. Because of an enthusiastic response, Lynn further suggested to tape a few episodes of the show and mail it to other branches that would be interested in seeing it. An order form for a tape with three episodes prepared by Lynn was printed in the May – June Zarja issue. So far we have received seven orders for the Slovenian Magazine tape and will be sending them out by mid August (as soon as three shows get recorded).

VESNA

---

**BRANCH 99 – LEMONT, IL**

*Re-organized 11/30/2003*

**Meetings: 5th Sun. of the Month Slovenian Cultural Center**

---

Hi, All! We had a marvelous party on May 22<sup>nd</sup> for Mihela Simrayh, our Mother of the Year and thank our Joan for setting up the hall so beautifully! Mihela just gasped as she walked in. We appreciate all the delicious sweets our members brought. Lilijana Cepon (Br. 20) made our refreshment table sing with her wonderful cooking. She made a special cake for Mihela, too! And, we loved the beautiful apron Slavica Sovan made (with a special embroidery) that Mihela will wear with pleasure for a long time! We thought the program by the Simrayh family in honor of their mom was just delightful. Thank you. Next thing to remember are the dates of our fall activities!

**SLOVENIAN CULINARY SCHOOL For Young Homemakers!**

**Three Saturdays: July 31, (Flancati), Sept. 17, (Strudel) and Oct. 29, ((Krofi).**

**It will be held mornings at the Slovenian Cultural Center in Lemont.**

For more information, please call one of us, Joan (630 969 4944), Mihela (630 257 7923), or me, Corinne (773 275 1115), or see us at the Center! More details will be known later! Just make sure you pass the word along to those young and "not-so-desperate-

housewives" who want to learn how to COOK SLOVENIAN and have them sign up!

**BUNCO PARTY, OCTOBER 30TH**

**The Bunco Party this year is in the capable hands of Fran Schultz' daughters! Thanks to them for ACCEPTING THIS HARD WORK!.**

**They will devote all their free time this summer to gather prizes, as they did last year! Mark that date in your calendars now!**

Remember, we love new members and welcome all your family and friends to join us! Next meeting is July 31st.

CORINNE LESKOVAR

---

**BRANCH 100 – FONTANA, CA**

*Organized: 3/7/1957*

---

It was to honor the Branch 100 "Member of the Year" that about 40 family members, branch members, and guests attended our annual luncheon on April 23<sup>rd</sup>. Teresa Mlakar Koci, presented in the May-June issue of Zarja, was our honoree and so deserving of the accolades she received. Because many of our members and families live in Orange County and Los Angeles County, in addition to the Fontana area members, we decided to meet at a half-way point in Corona for this year's luncheon. Everyone seemed to enjoy the nice banquet room and menu at Marie Callender's Restaurant. It is always good to meet with so many of our dear member-friends at these occasions. Many of Teresa's family members attended, including, of course, her husband, Ken and children, James and Ellen. We could tell that her mother, Rosemary, was very proud of her daughter and rightly so! It was a lovely afternoon!

Summer will take many of our members on vacation tour and get-aways. We wish you all pleasant holidays in the sun. Above all, we wish you good health and a happy summertime!

JEAN KOCI

**LIVE YOUR LEGACY!**

**Enroll a New Member!**

**JULY–AUGUST 2005 /31**

---

**BRANCH 102 – WILLARD, WI***Organized 5/11/1941***Meetings: At Parish Center**

---

Our meeting was held April 30<sup>th</sup> with 10 members and 4 guests. Vickie Krultz was honored as our "Mother of the Year" for 2005. Her daughter, Bonnie read an article about Vickie's life and family. Rose Pakiz presented her with a gift from our Branch 102. Vickie's two daughters, Bonnie, Jana and grandson David attended.

Three of our members who sent in their dues also donated to the Zarja and Heritage Funds. They are George Plautz Jr., May Koschak and Sue Pakiz.

Our branch selected three members who excelled in leadership and keeping Slovenian traditions alive. They are Mary Staut, Mary Djubinski, and Vickie Krultz.

I was saddened by the sudden death of my brother, Charles Klapatauskas. Prayers and get well wishes for Mary Staut.

AGNES DEBEVEC

---

**BRANCH 108 – OLNEY, MD***Organized 11/16/2003***Meetings: 2<sup>nd</sup> or 3<sup>rd</sup> Sunday of  
month except Jun, Jul, Aug & Dec  
Lucia's Restaurant**

---

Now that the lazy days of summer are upon us, we reflect on the challenges faced before us in fulfilling the vision, mission and purpose of the SWUA within our branch. One of our notable fulfillments has been more than doubling membership in just twenty months. With a limited pool of individuals, families and prospective SWUA members of Slovenian descent, it is an intricate task in our locale to get the current diverse membership of seniors, full and part-time employees, mothers and junior members involved. Our positive attitude has spurred us on to ambitious endeavors that provide a variety of educational and social events to reinforce our unique Slovenian ethnicity to be shared among our families and the community.

Since Branch 103, Washington, DC is the closest in proximity to Branch 108 in Olney, MD, we invite and welcome

them to our local organized events. Six of our members and guests were able to join them on April 3 when the Ambassador of Slovenia to the United States, Samuel Zbogar was a special guest. Those who attended reported learning informative facts from the Ambassador's presentation. Our members were also happy to report that the Ambassador will coordinate monthly Slovenian films with English subtitles when the Embassy of Slovenia will move to their newly renovated building. Our members were interested in hearing about the televised National Geographic documentary to be broadcast next spring on the topic of ruins from pre-Roman times found near Ljubljana, the capital of Slovenia.

The cultural afternoon presentation, "Folk Songs, Folk Tales and Holidays in Slovenia." at the Olney Library in April created sparks of interest in our young people, guests, members and local librarians. By offering a free learning activity about the country of our ancestors in this first ever unique presentation by a Slovenian group, each of us present increased our knowledge and had an enjoyable time. Our guest, Frank Videgar and his family joined in the festivities. Frank led a selection of Slovenian folk songs and his daughter, Anna loved acting out as a princess in our folk tale reading, and participating in the craft activities along with local junior members and other children. Our guest, Dr. Matjaz Klemencic, Professor of History at the University of Ljubljana just happened to be in Arlington, VA for a meeting and made the time to join the branch event. He willingly added to the discussion of interesting facts on the political and religious background of holidays celebrated throughout the calendar year in Slovenia. We thank our faithful, hardworking members who coordinated this first ever event, for dressing the children in Slovenian national costumes and for bringing beautiful samples of Slovenian lace and artwork from home to share.

Our member appreciation potluck celebration took place in late May. The hearty Slovenian feast, prepared by a great representation of our growing membership included traditional Slovenian dishes. Our special guest,

Evald Flisar, noted contemporary award winning Slovenian writer, presented his literary works and shared his opinions on how Slovenians have managed to keep their identity, despite the political upheavals in the past. Mr. Flisar left us with a profound statement. He said, "You may not realize it now, but each of us here today will be forever influenced and changed after this meeting."

We invite members and guests to attend our luncheon meetings scheduled for 1:00 p.m., on Sunday, September 11 and October 9 at Mamma Lucia's in Olney, MD. Wishing everyone a peaceful, safe and happy summer!

OFFICERS OF BRANCH 108

---

---

**THANKS TO  
ZARJA DONORS**

<u>Name- Branch</u>	<u>Amount.</u>
Lyle, Anna Mae & Laura Fernandez-35	1
Grahek, Anne Marie-23	2
Appelbaum, Margaret-1	5
Bartels, Karly Rose-43	5
Branch 13 Photo	5
Branch 38 Photo	5
Branch 89 Photo	5
Kellen, Susan O'Block-26	5
Kotnick, Frank-1	5
*honor of our families	
*mem of J. & J. Steffes	
Valent, Jennie-99	5
Vlasic, Maria-99	5
Zaletel, Josephine -1	5
*mem. of husband	
Debevec, Joyce-39	10
Gremett, Diana-13	10
Koporc, Agnes-25	10
*mem of mother A. Kosec	
Lanari, Vida-39	10
Marchiori, Emily-24	10
Starcevic, Kathleen-3	10
Story, Loretta and Joe-24	10
Suscha, Joseph F-1	10
Zakosek, Jerry-109	10
Tranquilli, Fatima-93	15
Branch 16 Photo	20
LaBate, Pauline A-38	20
*in honor of Divine Mercy	
Staut, Becky-102	20
Varney, Diane-14	20
*mem of mom Jennie Fitzthum	
Wilson, Joanne-3	20
Jackson, Beverly-13	25
*mem of Josephine Aiuto	
Brooks, Cheryl-3	30
Dicke, Hermine-1	50

---

---

# CD Rates Got You Down?

Check out KSKJ's Tax-Deferred Annuities !

4 to choose from

1-Year  
3.00%  
Guaranteed

2-Year  
3.50%  
Guaranteed

5-Year  
4.25%  
Guaranteed

Flexible 7-Year  
5.25%  
First 12 Months  
Guaranteed

## What are the benefits of Annuities?

- ✦ Tax-deferred growth
- ✦ Retirement Savings
- ✦ Flexibility in deposits
- ✦ Guaranteed Income
- ✦ IRAs/Roth/Traditional/SEP
- ✦ Pension Rollovers

# KSKJ

AMERICAN SLOVENIAN CATHOLIC UNION

*life!*

1-800-843-5755 ♦ [www.kskjlife.com](http://www.kskjlife.com)

## Zimmer

FUNERAL HOMES

Mark Zimmer, Funeral Director

mark@zimmerfuneralhome.com  
805 North 6th Street, Sheboygan, WI 53081  
(920) 457-7012 - Fax: (920) 457-7013  
W 2132 Ganton Rd., Sheboygan, WI 53083  
(920) 565-2331  
[www.Zimmerfuneralhome.com](http://www.Zimmerfuneralhome.com)

## ZELE FUNERAL HOME, INC.

452 East 152nd St., Cleveland, Ohio  
(216) 481-3118



## First Midwest Bank

Joliet, IL (815) 727-5222

FDIC



## At Your Service During Life's Most Difficult Moments

Louis "Ron" Zefran      Lois M. Zefran      Connie Rodriguez  
Frank J. Zefran      Debbie Zefran      Jerry

1-800-249-9150  
(773) 847-6688

*Zefran Funeral Home, Ltd.*  
1941 West Cermak Road, Chicago, IL 60608

## SHELIGA DRUG INC.

*True Value.*

6025 St. Clair Ave., Cleveland, OH 44103  
(216) 431-1035  
*Serving our neighborhoods' daily needs*

## TEZAK FUNERAL HOME

"First in Service Since 1908"

Licensed Producer: Richard K. Tezak (815) 722-0524  
American Slovenian Catholic Union (KSKJ)  
1211 Plainfield Road  
Joliet, IL 60435

DS

II 54 788<sub>2005</sub>

920052386,4

COBISS □

## **New Arrivals at the Slovenian Heritage Gift Shop!**

Visit the museum; spend some time to “experience your legacy”.  
Then enjoy the new arrivals in the Gift Shop.

### **Berlitz Slovenian Phrase Book and Dictionary**

The books have arrived! Stop by the Slovenian Heritage Museum  
to purchase your copy.

***\$15.00 museum purchase, \$17.00 mail order***

To reserve a copy, or for mail order — call: (815) 727-1926  
or email: [swuhome@msn.com](mailto:swuhome@msn.com)

### **Jumbo Tote Bags (with a Slovenian Potica Stamp logo)**

“It’s In Every SLOVENian” (NEW logo):

- \* Adult Chef Aprons with Towel
- \* Children’s Chef Aprons with Towel
- \* Adult Chef Hats
- \* Baseball caps

### **Punčka, Punčka, Punčka**

*(pronounced “poonchka”, Slovenian word for doll)*

These punčkas are all dressed in a beautiful Slovenian costume. Each one has been given a name. Or, to dress up your own punčka, purchase just a costume. Purchase one for a special birthday, for a newborn, a Christmas gift, or for yourself! (We won’t tell anyone, honestly!)

**This is your museum!**

**Help support the LIVING LEGACY!**