

William Penn Life

JUNE 2011



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to Touch Lives*



3 Days of Summer Fun!

WPA YOUTH CAMP

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FOR KIDS & TEENS AGES 12-18

Aug. 9-11, 2011 @ Scenic View

\$25 for WPA Members - \$50 for non-members
includes lodging, meals & all activities

Sign Me Up! **WPA YOUTH CAMP RESERVATION FORM**

Name: _____ Date of Birth: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

WPA Certificate Number: _____

Parent or Guardian Name: _____ Phone: _____

Send this form along with your check made payable to "William Penn Association" to:

WPA Youth Camp, William Penn Association, 709 Brighton Road, Pittsburgh, PA 15233

For more information , contact
Endre Csoman toll-free at 1-800-848-7366, ext. 136
Email: ecsoman@williampennassociation.org

William Penn Life

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of William Penn Association

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ON THE COVER: Members and friends of various WPA branches participate in Join Hands Day projects on May 7.

THIS PAGE: The statue of William Penn which sets atop Philadelphia's City Hall, photo (c) Les Byerly/Shutterstock.com.

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Letter from the Chair of the Board

On the occasion of this, our 125th anniversary year, we reflect on the lessons of the past. We also affirm our dedication to the present and look forward to our future--a future that would not be possible without the dedication, loyalty and support of you, our members.

Your Official Family has worked very hard this year to find many activities to keep you interested and active. We have our Annual Golf Tournament in July with many surprises. Our young people have the opportunity to attend our Youth Camp in August, something that is brand new this year. We are holding our annual Hungarian Heritage Experience also in August. That is followed by our 125th Anniversary Gala celebration with many surprises, including the Rajko Ensemble from Hungary. Then we go directly into our General Convention. On Sept. 17, we will host the 11th Annual WPA Picnic-A Great Fraternal-Fest at Scenic View. Four days later, we again say bon voyage to those taking part in our trip to Hungary. I'm hoping that I presented something here that tweaked your interest.

In the coming year, William Penn Association plans to spend some time with each branch. We want to be available to help you build strong branches that will last another 125 years.

It is with great joy and thanksgiving to God that we celebrate 125 years. We ask for God's continued blessing on our beloved William Penn Association and all our wonderful members.

Sincerely and Fraternally,

Barbara A. House, Chair of the Board

Prize donations sought for this year's Chinese auctions

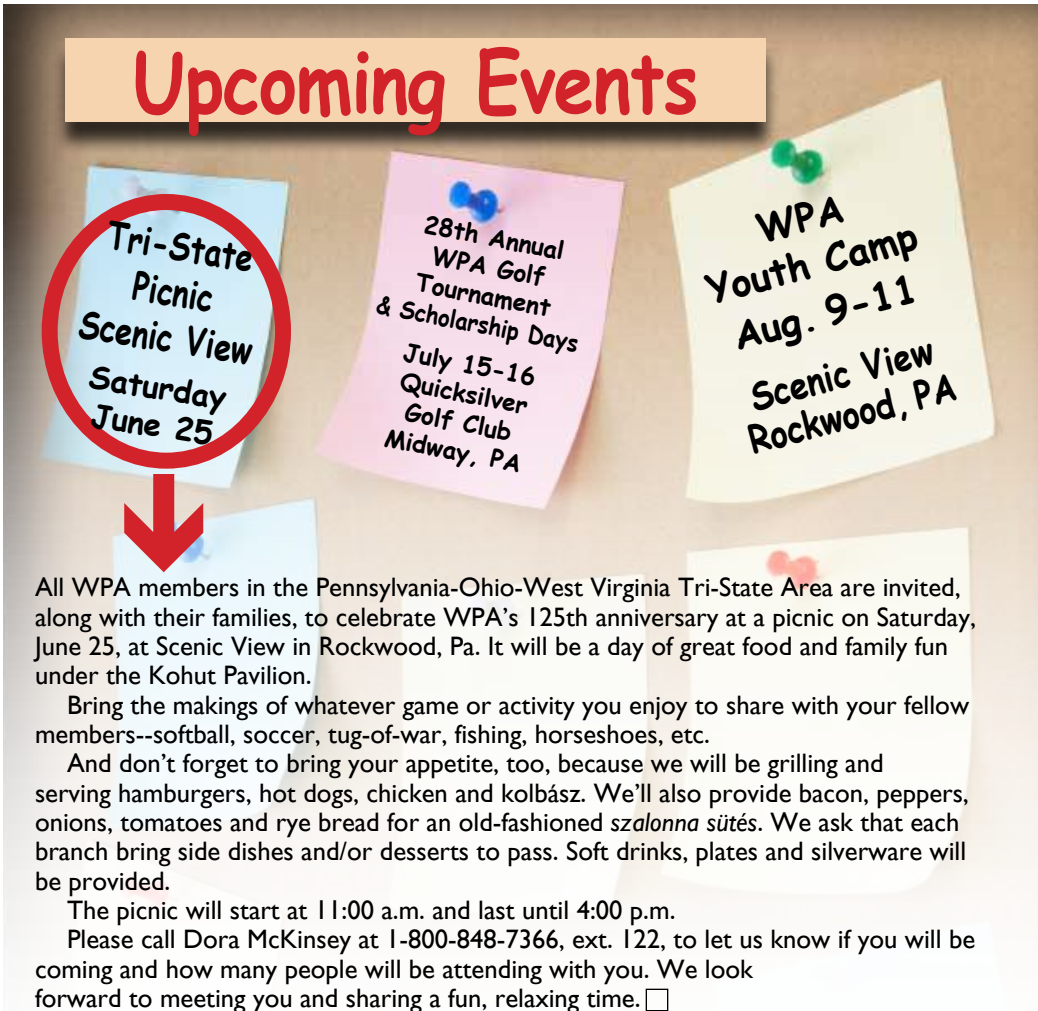
If you have been to one of our golf tournaments or the WPA Picnic at Scenic View, then you know how much fun our Chinese auctions add to these events. You can help us continue this fun and worthwhile activity by donating a prize to one or both auctions.

If you would like to donate a prize basket for our golf tournament auction, please send it to the Home Office no later than July 12. If you cannot get your prize to the Home Office by that day, please call Ronda at 1-800-848-7366, ext. 112, and describe what is included in your prize. Make sure to bring your prize with you to the tournament.

Prizes for the picnic auction are due at the Home Office by Sept. 12.

All proceeds from the auctions will benefit the William Penn Fraternal Association Scholarship Foundation.

*Thank you in advance
for your support.*



Upcoming Events

- Tri-State Picnic Scenic View**
Saturday
June 25
- 28th Annual WPA Golf Tournament & Scholarship Days**
July 15-16
Quicksilver Golf Club
Midway, PA
- WPA Youth Camp**
Aug. 9-11
Scenic View
Rockwood, PA

All WPA members in the Pennsylvania-Ohio-West Virginia Tri-State Area are invited, along with their families, to celebrate WPA's 125th anniversary at a picnic on Saturday, June 25, at Scenic View in Rockwood, Pa. It will be a day of great food and family fun under the Kohut Pavilion.

Bring the makings of whatever game or activity you enjoy to share with your fellow members--softball, soccer, tug-of-war, fishing, horseshoes, etc.

And don't forget to bring your appetite, too, because we will be grilling and serving hamburgers, hot dogs, chicken and kolbász. We'll also provide bacon, peppers, onions, tomatoes and rye bread for an old-fashioned *szalonna sütés*. We ask that each branch bring side dishes and/or desserts to pass. Soft drinks, plates and silverware will be provided.

The picnic will start at 11:00 a.m. and last until 4:00 p.m.

Please call Dora McKinsey at 1-800-848-7366, ext. 122, to let us know if you will be coming and how many people will be attending with you. We look forward to meeting you and sharing a fun, relaxing time. □

Letters

Connection to WPA began with father's job with Rákóczi

THIS IS A STORY about how my life was touched by the Rákóczi Aid Association.

When I was a young girl in the 1930's, my dad, Stephen Myers of Charles, Pa., was an agent [for Rákóczi]. I remember when he would go to Bridgeport, Conn., for the conventions. He would take our family, drop us off in Perth Amboy, N.J., at my uncle's, and go on to Bridgeport.

When I was 15 or 16, dad would make his collections from the members, and he would have me total the money to make sure there would be no mistakes when he sent the money to the Home Office.

I don't remember when dad gave up his agent's job. I left home in 1940 and came to Cleveland, Ohio.

God bless him. Everybody loved my dad.

Irene Stead
Brook Park, OH

Youth group appreciates use of Scenic View

THANK YOU to William Penn Association and the Scenic View staff for allowing us again to hold our retreat at your beautiful facility this weekend. We all value deeply all the love, prayers and support you show to the camp and its staff.

Blessings and Love in Christ,
Kathy Smith, Camp Director
Hungarian Reformed Church
Youth Counsellors

Write to us at: William Penn Life,
William Penn Association, 709
Brighton Road, Pittsburgh, PA
15233. Or, email: jlovasz@willampennassociation.org.

Celebrating with our fellow Hungarian Americans!



WPA was well-represented at the American Hungarian Foundation's annual Carousel Ball, held April 30 in New Brunswick, N.J. Among those representing WPA at the ball were (seated, l-r) Betty Vargo, Elsie H. Radvany, Evelyn Bodnar, Chair of the Board Barbara A. House (standing, l-r) Vice Chair of the Board William J. Bero, National Vice President-Fraternal Endre Csoman and National Director William S. Vasvary.



WPA Chair of the Board Barbara A. House (right) congratulates one of the ball's honorees, Dr. Leslie L. Megyeri, president of the Hungarian Reformed Federation of America, who received the Abraham Lincoln Award, and his wife Kathy. Also honored that evening was Patricia L. Fazekas, former curator of the AHF's museum, who was presented the Distinguished Service Award.



Vice Chair of the Board William J. Bero (right) and National Director Roger G. Nagy (left) are joined by former New York Gov. George Pataki May 11 in Washington, D.C., at a gala honoring WPA hosted by the Hungarian American Coalition. The Coalition recognized WPA, its members and leadership for building "a thriving fraternal community that has touched the lives of generations of Hungarian-Americans, by supporting churches, schools and community institutions, and has earned the enduring gratitude of the Hungarian American community."



A brief history of William Penn Association

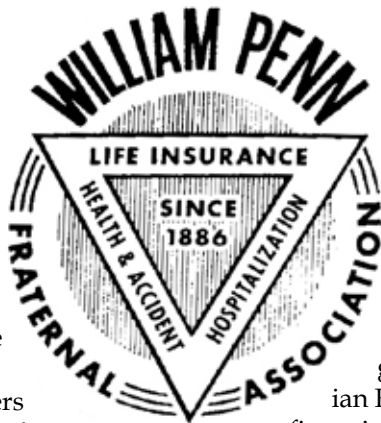
Part Five: *After the 'Great Merger'*

by Endre Csoman

The membership of the newly formed William Penn Fraternal Association (1955) stood at nearly 90,000 members. By the centennial celebration (1986), the membership shrank by nearly 21,000. However, the assets grew from \$25 million to nearly \$75 million, while the insurance in force increased from \$74 million to more than \$164 million. The increasingly intense competition from major American insurance companies siphoned off many members and potential members. The disintegration of Hungarian urban neighborhoods (1960-1970), the consequent integration of many Hungarian Americans into mainline American society and the lack of willingness on the part of the post-war immigrants to join the Hungarian fraternal associations founded by the earlier immigrants also contributed to the lack of membership growth.

The capable leaders of WPA – Coloman Révész, Elmer Charles, Albert Stelkovics, John Sabo and Gus Nagy – attacked these problems using both old and new methods. Membership drives and mergers with other Hungarian and even non-Hungarian fraternal associations were some of the ways used to increase membership. During the period of the 1950's through the 1960's, William Penn Association underwent considerable change. One of the most important features of this change was that it became less of a fraternal association and more of an insurance company.

The so-called Americanization phase was simply a by-product of the effort to survive in the increasingly competitive environment. But, under the leadership of President Elmer Charles, a "re-Hungarianization" drive took place. He intended to take WPA back to its ethnic roots and its fraternal origins.



One of the most significant steps taken by the leadership of WPA in the area of fraternalism was the establishment of the William Penn Fraternal Association Scholarship Foundation. In addition to granting scholarships to college students, the Association supported the Hungarian Scouts, the Calvin Youth Center, the Bethlen Home, the Lorantffy Care Center, the American Hungarian Foundation and the American Hungarian Federation. The Association also increased its financial support for Hungarian related projects.

The leadership of WPA also honored its own great retired leaders, such as John Bencze, former president; Albert Kocsis, former president of Rákoczi; and Dr. Samuel Gomory, the Association's medical director for nearly half a century. The leadership also paid attention to the youth which went hand-in-hand with renewed interest in Hungary. The improved relationship with Hungary did cause some internal disagreement among the leaders and members of the Association.

The climax of this improved relationship came in 1978 when National President Elmer Charles was asked to be one of the official members of the U.S. delegation that was returning the Holy Crown of Hungary (St. Stephen's Crown) after spending over three decades in the United States. Needless to say, WPA naturally found itself in an emotional political controversy over the "Crown affair." Many 56er's objected to the idea of returning the Holy Crown to the Communist government of Hungary. I was one of them!

Next month: Celebrating a century of service. □



Among the capable leaders who guided William Penn Association in the first decades after the Great Merger were (from left): Coloman Révész, Elmer Charles, Albert J. Stelkovics, John Sabo and Gus G. Nagy.



WPA members join hands with scouts at Scenic View

Members from southwest Pennsylvania branches partnered with Boy Scout Troop 15 of the Steel Valley area to landscape and beautify the grounds at Scenic View May 7 as part of Join Hands Day. About three dozen volunteers of all ages worked together for several hours, clearing debris, planting greenery and laying mulch, then enjoyed lunch of pizza and fried chicken. Our thanks to the leaders and members of Troop 15 and to the following branches for supporting this effort: Branch 34 Pittsburgh; Branch 59 Windber, Pa.; Branch 71 Duquesne, Pa.; Branch 88 Rural Valley, Pa.; Branch 89 Homestead, Pa.; Branch 226 McKeesport, Pa.; Branch 296 Springdale, Pa.; Branch 352 Coraopolis, Pa.; Branch 800 Altoona, Pa.; and Branch 8020 McKees Rocks, Pa.



Mary T. (Rendek) McCrone (1948-2011)

We were saddened to learn that Mary T. McCrone, 62, a member of Branch 14 Cleveland, Ohio, passed away on Jan. 20, 2011. Mary was proud of both her Hungarian heritage and her membership in our fraternal society. She thoroughly enjoyed attending our Hungarian Heritage Experience and helping us at our annual WPA Picnic-A Great Fraternal-Fest in September. She was born on Oct. 29, 1948, in Baja, Hungary. She graduated from Thomas W. Harvey High School in Painesville, Ohio, in 1967 and went on to earn a bachelor's degree from Ursuline College in Pepper Pike, Ohio. We extend our sympathy to her family and to her friends throughout our Association. May she rest in peace. - *Endre Csoman*



Life Insurance = Family Protection

FAMILY PROTECTION is what comes to mind when people think about buying life insurance. The fact is if there were no family structure there would be no life insurance. Family, more often than not, is what it is all about, and here at William Penn Association our members are our family. Therefore, we want all of our WPA families to have the right protection.

The before-tax income of a middle income family in the United States today is about \$68,000, and the average income of a two-parent family is approximately \$102,000. It is also estimated that it costs more than \$260,000 to raise one child in this country, and this cost continues to grow. Over and above these costs is the cost of a college education for a child. We also have basic living expenses, home improvement costs, saving in a good retirement plan, the cost of vacations and the cost of maintaining a good automobile or two. These costs can add up to a considerable portion of your income. The important thing to bear in mind is that these expenses remain after the death of the main breadwinner. Therefore, family protection is a must for all families.

Keeping in mind that there is nothing more important than your family's security, I would like to give you some helpful hints from the National Association of Insurance Commissioners on buying insurance.

When you buy life insurance, you want coverage that fits your needs and doesn't cost too much.

- First, decide how much you need and for how long and what you can afford to pay. In figuring how much you need, remember to consider your family's living expenses, educational costs and any other future needs. Think also of cash needs for the expenses of a final illness and for paying taxes, mortgages or other debts.

- Second, find out what kinds of certificates are available to meet your needs and pick the one that best suits you. Some certificates provide permanent coverage and others temporary coverage; some certificates let you change from one kind of insurance to another. Your choice should be based on your needs and what you can afford.

This is why it makes good sense to ask your William Penn Association agent to review your insurance needs and all the different kinds of life certificates that are available through WPA. If one kind doesn't seem to fit your needs, your WPA agent will be able to aid you in choosing the correct life certificate for you and your family.

We have a variety of permanent life insurance certificates and a variety of term life insurance certificates to meet your needs. We also have annuity plans that are ideal for retirement and have many key advantages. WPA annuities can be used to grow funds for retirement or education or to purchase a home. Whatever your long term goals are, a WPA annuity can be a valuable tool to help achieve them.

If you do not have a WPA agent that you are currently working with, please call the Home Office at 1-800-848-7366, ext. 120, and we can assist you in finding an agent that will meet with you in order to serve you and your family by offering:

- A review of your needs;
- Life insurance protection;
- Taxed-deferred annuities;
- Juvenile insurance plans; and
- Special fraternal benefits. ☐



William W. Schuette
 Evansville, IN
 812-474-6200
 willie@vineyardfinancial.com



Willie Schuette is a Registered Representative and Investment Advisor Representative of USA Financial Securities, whose services and educational meetings have informed numerous people throughout the area regarding important retiree and personal wealth strategies. His professional services help many people find better ways to withdraw from their IRAs more tax-efficiently, identify goals and objectives, analyze investment portfolios, and utilize income tax reduction strategies, design asset accumulation programs, and plan for other lifetime financial goals.

Willie has completed training for a professional federal employee benefits program which provides ongoing education in the federal employee benefits arena. This program allows him to help federal employees with their retirement needs. Willie has been published in the *Evansville Living Magazine* and the *Courier and Press*. He is a noted speaker, educator and financial consultant. Willie is a popular speaker at community and senior centers throughout Indiana. He also founded Power of Passions, a fund-raising event that allows him to help raise awareness for some of his clients' favorite charities. He participates in Big Brothers/Big Sisters, mentoring a pre-teen at Cedar Hall Middle School in Evansville, and remains active on the boards of Harrison College, Fresh Word Ministries, Tri-State Area Tennis Association and the Living Legacy Endowment Committee at St. John the Baptist Catholic Church.

Willie is a resident of Newburgh, Ind., and is happily married to his wife Ksenija of 15 years. He enjoys spending time with his children, Erich (14) and Hannah (11). □

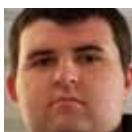
WPA is looking for a few good agents who want to grow with us

William Penn Association is looking to grow and expand its reach in current and possibly new markets. To do this we are seeking to add highly motivated agents to our list of over 200 existing agents. WPA currently writes insurance and annuity products in 19 states and the District of Columbia. The states include; CA, CT, DC, FL, IL, IN, KY, MD, MA, MI, MO, NE, NJ, NY, OH, PA, VA, WV and WI. To grow, we need both full-time and part-time agents.

Good agents are the lifeblood of any association, and WPA is a strong and growing association that has much to offer our members and the agents that write for us. If you are interested in an opportunity to grow with us, then contact Barbi Tew at 1-800-848-7366, ext. 120, or Jeff DeSantes at ext. 134. Thank you.



Illustration: © Galinka86/Dreamstime.Com



Stewards of our heritage

IN MY APRIL TAKE, I concluded, "If you don't know where you have been, how can you know where you are going?" I would like to expound on that idea a bit as the theme for this month's *Take*. The aforementioned quote simply means: "I know what our people have to do to perpetuate our great nationality because I have studied and learned about our past."

The written past of our great people is fragmented and poorly documented. Of course, we know about King István, Árpád, Attila and Kossuth, just to name a few. Unfortunately, our documentation of lesser known Magyar figures, organizations and events of our American homeland has been poorly chronicled. We have no one to blame but ourselves. The struggle to exist, expand and flourish left our respective communities short of valuable historical information. American Hungarians are the perfect example of the melting pot of America. If we do not get our act together in reference to preserving our culture and history, our ethnic identity will be virtually non-existent by the year 2025.

I recently found some issues of *William Penn Life* published from 1981 to 1983. Besides being light years away from the publication quality of our current issues of *William Penn Life*, these old issues chronicled the astonishing vibrancy of our culture back then. Things were happening then.

I also retrieved from my *család's* archives a few 30-year-old *Hirek* newsletters from the old Geauga Magyar Cultural Society (now known as the Northeast Ohio Hungarian Cultural Center, based in Hiram, Ohio). Cultural events in Northeastern Ohio were really cooking. The monthly newsletter informed readers not only about the club's functions but also about Magyar-themed



events across the region.

Almost every week, there was someplace to go to, Hungarian Style. If a person wanted Magyar food, music or religion, a short drive or bus excursion was readily available almost weekly. Only the cold winter or the Lenten season curtailed the abundant number of activities that took place.

Luckily, many of our respective American Hungarian communities have people to help keep our traditions and history alive by either sponsoring or recording our culture and events. Let me tell you about a few of these historians.

Paul Lasher is a distinguished gentleman from Nanty Glo, Pa. This Magyar historian has chronicled and recorded countless Hungarian concerts, dances and picnics for several decades. He has written about and recorded on tape the men and women that made the music for the Hungarians of the Pittsburgh area. There may have been other musical historians, such as Dr. Molnar or Julia Orosz, but they are no longer with us. Their legacies have been nearly forgotten or lost. The information and recorded music that Mr. Lasher has compiled is the last.



Points to ponder....

In a few short months, the WPA General Convention will convene in suburban Pittsburgh. The food, speeches, music and politics will be flowing abundantly, Magyar Style. Numbers in attendance will be large. The camaraderie will be harmonious and all will appear to be wonderful. But, the real proof in the pudding will occur when the WPA delegates close the doors and sequester themselves for the Convention. This is where the crucial realization of how things will evolve within WPA will emerge. Their decisions will effect not only the future members of this fraternal organization, but also the entire American-Hungarian community as well. The future is NOW! The delegates need to make some bold decisions concerning WPA. If the voting block concedes to wait and let the next Convention settle the issues that face us, it just might be too late. We as American-Magyars are now in the 11th hour of our very existence. May the divine providence of King Istvan guide each and every officer, national director and delegate in making the BEST decisions for WPA!



A few of the noble stewards of our Magyar heritage: (Far Left) Paul Lasher plays his violin to the accompaniment of Endre Cseh II on cimbalom; (Left) Ethel Kripchak, Betty Check, Irene Nemeth and Dee Gran prepare Hungarian sausage; (bottom) Sonny Tollas, who—literally—does much of the heavy lifting at Magyar events in the Mahoning Valley area of Ohio.

Over the years, I have played on my family's radio show music that he recorded and provided to us.

My brother, **Endre Cseh II**, is a cimbalom player. As I explained in other *Tibor's Takes*, his love for this instrument is two-fold. He is a self-taught musician that was inspired by his late grandfather, Endre Cseh. The love of our Magyar culture inspires him to play, not for profit or fame, but to show others that there is still someone that is young out there playing this romantic instrument that is unique to our heritage and culture.

Irene Nemeth, Dee Gran, Ethel Kripchak and Frank Tobias are four individuals who, along with their families, spend countless hours annually making *töltött káposzta*, *csirke paprikás*, *dobos torte* and *hurka*, or heading up Magyar Heritage Day at the Youngstown Hungarian Club. They get others to be involved. Many people come from near and far to buy and experience food, Hungarian Style. Countless numbers of others come to the club to eat and enjoy these delicious homemade delicacies. They are trying to pass on this culinary culture and history to the younger members of the club. Hopefully, this history in the making will continue.

Kathy Novak and Sonny Tollas have been involved in the Hungarian community as long as I can remember. Kathy leads or assists with most of the Magyar church, club or association functions and events. She usually can be seen either working the kitchen or speaking from a podium as the mistress of ceremonies for any one of the area's many Magyar events. Her photographic chronicles

of the Magyars in the Mahoning Valley can be counted in the thousands.

Sonny is the strong, silent type. He is always there to quietly assist or help with the countless duties that involve a strong, physical presence. A man of few words, Sonny leads by the example of lending a hand in any hard work that is required.

Mary Jane Molnar is the president of the Northeast Ohio Hungarian Cultural Center. Her dedication to the Hungarian community in the Greater Cleveland area is nothing short of inspirational. Her knowledge and historical perspective of the region are second to none. A written memoir should be made of her vast storehouse of experiences and history of the Hungarians in the Cleveland area.

Mary Veres of Florida is a Magyar historian of not only her home area in the Sunshine State but also her previous place of residence, Cleveland, Ohio. Her husband was a prominent violinist who played with all of the great Magyar *zenészek* of the 20th century. Her accounts and information on the legendary "Nights in Budapest" that took place in Cleveland in the 1950's and 1960's is incredible. Her vast knowledge of anything Hungarian gave me additional insights into just how great the Magyar community in Cleveland was.

There are many other Magyar historians out there. You probably have some right in your own community. They remain almost anonymous because of various reasons or intentions.

The aforementioned Hungarian-Americans are the last of a breed. They are like the dinosaurs. If their stories and first-hand accounts are not recorded for posterity's sake, no written chronicle will be available for future generations to reference. Believe it or not, those future generations with Magyar ancestry will one day want to know their forbearers' histories.

By knowing the past, you will know what to expect of the future.

Éljen a Magyar!

Tibor II

Tibor Check Jr. is a member of Branch 28 Youngstown, Ohio, and a student at Cleveland State University. He serves as host of the "Souvenirs of Hungary" weekly radio show broadcast on WKTL-90.7 FM in Struthers, Ohio.

Did you know they're Hungarian?

Did you know Jeff Corwin is of Magyar ancestry?

You know him as the popular host of the television show "Animal Planet." Corwin's parents are Hungarian and Romanian. Jeff was born in Norwell, Mass., on July 11, 1967. He has college degrees in anthropology, biology and wildlife conservation. He lives in Marshfield, Mass., with his wife Natasha and their daughters Maya Rose and Marina. □

Let's hear your take

Let me know how you enjoy my thoughts and views on growing up Hungarian Style. If you have any questions or comments about me or my column, please email me at: SilverKing1937@yahoo.com, or drop me a letter in care of the William Penn Association, 709 Brighton Road, Pittsburgh, PA 15233.



Artisan Breads, Part I

FÁRADJON BE A MAGYAR KONYHÁBA!

Now that delegate elections are over, final details are underway for WPA's 37th General Convention. We will also celebrate the 125th Anniversary of William Penn Association that same weekend. The celebratory feast will be the first order of business for the Labor Day weekend. Further details will appear soon in *William Penn Life*.

Before those events, we will be holding the 28th Annual Golf Tournament and Scholarship Days at Quicksilver Golf Course in Midway, Pa., on July 15 and 16. Quicksilver is one of my favorite courses to play in western Pennsylvania. If you have the time and enjoy golf, make the effort to join us in the fun.

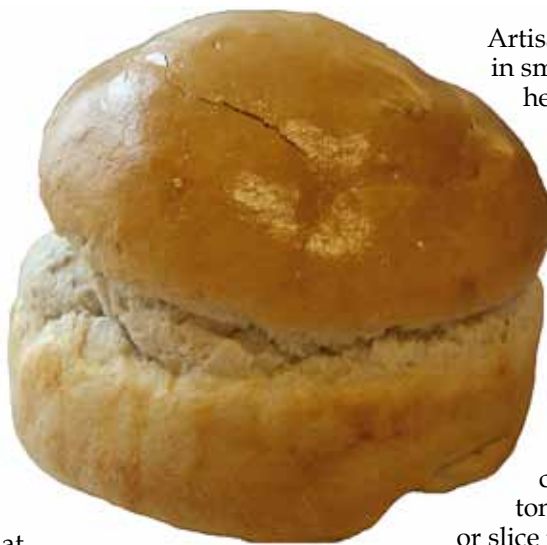
I would also like to remind you of an event at Scenic View on August 9, 10 and 11--our first-ever Youth Camp at Scenic View. A great program all young members should consider attending.

Once again, Chef Vilmos and I are asking for recipes that will be added to the WPA cookbook, "A Taste of Hungarian Heaven." Instead of publishing a new edition of the cookbook, we will be creating categorized supplements which will fit into the current hardcover publication. We are in the gathering stage and hope to have supplements ready in 2012. That gives us plenty of time to work on this great project. Remember, all funds generated by the cookbook go directly toward scholarships for our student members.

Last item to mention is The Hungarian Kitchen website. Vilmos and I continue to work on that project and thank you all for your concern. We will have a grand announcement when the site finally goes online again.

Monthly Trivia: *What do kenyér, zsemle, and lángos have in common?* The hot, fresh-from-the oven answer is waiting on the recipe page.

ONE GOAL as a chef is to produce the best product you can with what you have to work with. Sometimes you do not have a plethora of ingredients, and the products you produce are very limited. However, there is a field of endeavor that uses minimal ingredients yet produces a vast amount of superior culinary products. Welcome to the world of artisan breads!



Artisan breads--handcrafted in small batches with natural healthy ingredients--are very simple to produce. While some recipes are time consuming, it is worth waiting for the finished product. Artisan breads have great flavor that comes from starter dough prepared by fermentation and multiple rises before baking. They contain no preservatives and last about three days before going stale. If you cannot eat it all, make croutons, slice it thin for Bruschetta or slice it thick for French toast. Or, you can make breadcrumbs for other culi-

nary projects.

Most artisan breads use four ingredients: water, yeast, flour and salt. Your basic recipe has five steps: mixing, first rise, shaping, second rise and baking. Heating the water to a temperature between 90 and 110 F will speed up the reaction with the yeast. Using tap water, which is between 50 and 60 F makes the reaction happen slower. One point to remember: do not mix the yeast and salt directly together; doing so will kill the yeast. Let the salt completely dissolve in the water, then pour the water into the flour/yeast bowl. Continue mixing by hand or by machine with dough hook as per the recipe.

Breads may be leavened or unleavened, depending on the recipe. Adding yeast makes the bread rise. Yeast is a friendly fungus that feeds on sugar, producing alcohol and carbon dioxide gas. The gas forms bubbles in the dough, giving it temporary shape in the rising stage. As the bread bakes, alcohol burns off and the yeast dies. The bubbles left behind give structure and softness to the loaf.

Try using a standard 1:1 ratio when measuring sugar to yeast. If you use too much sugar, the yeast will react slower or not at all. After you bake enough bread, you will find the perfect ratio that might be lower than the 1:1 recommended.

Working the bread--or "kneading"--stretches, presses, and folds dough to make it smooth and elastic. By kneading dough, the gluten network relaxes and lets the dough be scaled, shaped or formed before baking. Gluten is a protein consisting of glutelin and gliadin present in cereal grains, such as wheat. Notice that dough, when first formed, is very elastic; when stretched, it pulls itself back into a blob. Until the dough relaxes, using it to make bread is pointless.

If you have a problem mixing the dough by hand, follow this simple method. Combine all the ingredients in a mixing bowl, except the salt. Let the salt dissolve in

Culinary Corner
To replace moisture in a stale loaf of bread, wrap it in a damp cloth or towel for about two minutes, then place in a pre-heated 350 F oven for about 15 minutes. For French bread, Italian bread and hard rolls, sprinkle cold water on the crust and place into the oven for 10 minutes.



An array of artisan breads made with rye (clockwise from top, left): Hungarin Ovals, Hungarian Zsemle, Russian Rounds, French Baguettes and Light Rounds.

the water, then pour the water into the bowl and mix just enough so all the ingredients are wet. Cover the mixture with plastic film and put into your refrigerator overnight. The yeast will slowly react, causing your dough to knead itself and relax the gluten network. This method is fool-proof and works with simple bread recipes.

This month, the recipes are simple so you may practice mixing and kneading by hand or by machine or refrigerating the dough overnight. Here are some tips to make your bread baking experience positive and enjoyable.

- Read the recipe completely before starting to make sure you have everything you need weighed or scaled.
- Use patience and a timer when following the recipe. If it says, "let dough rest for one hour," make sure it is for one hour!
- Canning & Pickling salt is best to use, as it does not contain any iodine that distorts the taste of most food, including bakery goods.
- Use soft water in your recipes. Hard water will cause a chemical reaction that adversely affects yeast. Most homes have a filtering system in place that softens the water by removing the hard salts.
- Use a kitchen scale to portion out the dough equally before shaping into loaves. Like pieces will all bake in the same time.

Enjoy the recipes and have a great month!

*Jó étvágyat
Főszakács Béla*

The Hungarian Kitchen is a trademark of William S. Vasvary.

Hungarian Zsemle

½ cup warm water (100 F)
2½ teaspoons instant active yeast
¾ cup sour cream
2 tablespoons granulated sugar
2 tablespoons vegetable oil
1 teaspoon salt
1 large egg
¾ cup all-purpose flour
1¼ cups all-purpose flour
1 egg white, beaten
Poppy seeds for garnish

In the bowl of a stand mixer, combine the water and yeast using the paddle attachment until dissolved. Add the sour cream, sugar, oil, salt, egg and ¾ cups flour. Beat at medium speed for two minutes. Add the remaining 1¼ cups flour and mix until all the flour blends thoroughly, scraping down the sides of the bowl. The dough will be sticky. Cover and let rise in the same bowl until it doubles in volume.

Coat the wells of a 12-cup muffin tin with vegetable or pan spray. Scoop the dough into the wells, filling halfway. Cover and let rise until double in size. Preheat the oven to 350 F. Brush the roll tops with egg white and sprinkle

RECIPES

with poppy seeds or leave plain. Bake 20 to 30 minutes until the tops are lightly browned or until a thermometer inserted registers 190 F. Turn out of the pans and cool on a wire rack.

Artisan Café Bread

1 quart warm water (110 F)
2 tablespoons dry active yeast
2 tablespoons granulated sugar
1 tablespoon kosher salt
1 tablespoon granulated garlic
3 pounds all-purpose flour
1 whole egg, beaten with 1 tablespoon milk

In a small mixing bowl, combine the water, yeast and sugar. Let stand for five minutes until the yeast becomes foamy. Preheat the oven to 250 F. In a larger mixing bowl, place all the flour, salt, garlic and the liquid contents from the first bowl. Start blending by hand until dough forms. Add more flour a

tablespoon at a time as necessary until dough becomes smooth, not sticky. Brush dough lightly with oil and place in a bowl to rise. When it doubles in size, punch down and let rise one more time. Divide dough into three equal portions and form into round loaves. Place on lightly greased cookie sheets. Brush the tops with the beaten egg and milk and bake for 30 minutes at 250 F. Turn up the oven to 400 F and finish baking 10 more minutes until the loaves are golden brown. Cool on wire racks then slice and serve your guests.

Baguette Parisienne

6 cups water at room temperature
3 tablespoons active dry yeast
14 cups all-purpose unbleached white flour
4 tablespoons sea salt

In a small bowl, combine the water and yeast, stirring well to dissolve the yeast. Set aside for five minutes. Combine the flour and salt in a large mixing bowl and stir briefly, then pour in the yeast mixture in a thin stream, stirring as you pour. Mix slowly, either with an electric mixer equipped with a dough hook or with your hands, for 15 minutes. If

hand kneading, transfer the dough to a floured surface when it holds together in a single mass. When the dough is smooth, supple and elastic, form into a ball and center in a clean bowl that has been lightly greased. Cover with plastic film and let rise until double in size or one hour.

Divide the dough into six equal parts. Knead each piece thoroughly on a lightly-floured surface, squashing it flat with the heel of your hand repeatedly for about two minutes to squeeze out all the built up gases. Form each piece by pressing into a rectangular 9" x 5" shape. Dough should resemble a thick, stubby hot dog roll. Do this four times, then form each baguette into a 14" x 2" shape. Place seam side down when putting into baguette pans. Let rise for 45 minutes.

Preheat the oven to 450 F. Place a pan of hot water on the floor of the oven to keep bread moist when baking. Bake the loaves for 15 minutes, then turn down the oven to 400 F and bake for additional 11 minutes. If bread is still white, continue baking, checking every five minutes until the crust is golden brown.

Cool and serve within three hours or cool and freeze until ready to use.

Pain de Mie

1 ¾ cups warm milk
1 cup cold water
3 tablespoons granulated sugar
2 tablespoons active dry yeast
7 cups all-purpose flour
2 tablespoons salt
8 tablespoons unsalted butter

In a small saucepan, gently heat the milk and the water on low until lukewarm (80 F). Stir in the sugar, then sprinkle on the yeast and let stand for 10 minutes.

Combine the flour and the salt in an electric mixer fitted with a dough hook. Add the yeast mixture and mix until incorporated. Add the butter and mix until blended. Knead for 10 minutes, either by machine or by hand on a lightly-floured work surface. Form into a ball, set in the center of a buttered bowl, cover with plastic wrap and let rise for

one hour or until doubled in volume, or refrigerate overnight.

Turn the dough onto the work surface and divide into two pieces. Press each piece into a rectangle as long as the pan and twice as wide. Fold the dough, pinch the seam and roll forward so that the seam is down. Place in a well-buttered pain de mie pan (make sure the cover is also buttered). The dough should come 1/3 of the way up the pan. If there is too much dough, take some out. Gently push the dough into the corners of the pan. Cover the pans with plastic wrap so the dough can be watched coming up the sides of the pans to the ¾ mark. Leave at room temperature to observe, up to one hour.

Thirty minutes before baking, preheat oven to 400 F. When the dough reaches the ¾ mark, slide the buttered cover on the pan. Place on the middle rack of the oven. Bake 35 to 40 minutes. Remove the covers and test for doneness. The crust should be solid and golden brown, and the bottom should sound hollow when tapped. Unmold the bread and cool completely on a wire rack.

Black Forest Bread with Cocoa & Dried Cherries

4 ounces dried cherries
½ cup apple cider
¾ ounces active dry yeast
1 ½ cups warm coffee
1 tablespoon salt
¼ cup molasses
1 whole egg
1 ½ ounces unsweetened cocoa powder
10 ounces bread flour
4 ½ ounces pumpernickel flour
4 ½ cups whole wheat flour
1 ounce cornmeal
¼ cup vegetable oil
6 ounces bread flour

Combine the dried cherries and apple cider, then set aside for 30 minutes to soften and plump the cherries. Strain, saving the cider and cherries separately.

Dissolve the yeast in the warm coffee. Add the salt, molasses, reserved apple cider and egg(s). Thoroughly combine

Chef's Tips

- Glass dishes will bake bread faster than metal pans.
- When using your mixer for bread recipes, spray a little oil on the dough hook to keep the dough from climbing up and out of the bowl.
- Use a heating pad on medium to help your dough rise perfectly. Place the dough in a pan or bowl and then on the pad.

the unsweetened cocoa powder and the first measurement of bread flour. Add all this to the coffee mixture. Using the dough hook at medium speed, mix in the whole wheat flour, the pumpernickel flour and the cornmeal. Add the vegetable oil and mix until incorporated.

Reserve a few handfuls of the remaining bread flour and then add the rest to the dough. Once it is incorporated, turn the mixer to medium speed and knead for about 12 minutes. The dough should be smooth, quite soft and elastic. Adjust by adding the reserved flour as necessary while kneading.

Place the dough in an oiled bowl and turn to coat it completely with oil. Cover and let rise in a warm place until double in volume. Knead the reserved cherries into the dough by hand. Let rise again until it is double in volume.

Scale the dough into two equal pieces. Form the pieces into rectangular or free standing loaves. Place the loaves in oiled bread pans on a parchment paper-lined baking sheet, depending on the form utilized. Let rise until slightly less than double in volume. Using a single-edge razor blade, make three slashes lengthwise in the center of each loaf.

Bake at 350 F with steam, leaving the damper closed for the first 10 minutes. Open the damper and continue to bake approximately 30 minutes longer or until baked through. Take the bread out of the pans as soon as possible to prevent the sides and bottom from becoming soggy from the trapped moisture. Finish cooling on a wire rack.

(NOTE: If you want to make four loaves, be warned that simply doubling the ingredients listed above will NOT work. For the four-loaf measurements, contact Chef Béla.)

TRIVIA ANSWER: All three products are made using the same bread dough but with different results: Lángos is deep-fried; zsemle is a small, round loaf that is baked; and kenyér (cipó) is big, round and baked with a hard, thick crust.

William Penn

The perfect name for a Pennsylvania-based fraternal association

by Kathy Megyeri

I always thought the phrase “a nation of immigrants” had been around forever to describe America’s inhabitants. Only recently did I learned that Senator John F. Kennedy coined that phrase in a book by that name in 1958. And I also took for granted that William Penn was the model citizen for whom Pennsylvania was named. Again, only recently did I learn what a fitting and perfect name his is for a fraternal insurance association as well because of his attitude toward immigrants to this nation and to his state.

Historian Susan F. Martin of Georgetown University has written a book published by Cambridge University appropriately called *A Nation of Immigrants*. In it, she examines three models of immigration, each possessing a different vision of what purposes newcomers would serve. In Virginia, particularly in Jamestown in 1607, workers were found within the slave trade and had few rights. John Smith claimed that “the colony had too many gentlemen tradesmen and not enough workers,” so convicts and indentured servants became the mainstay. In Plymouth, Massachusetts, John Winthrop promised that “we shall be as a city upon a hill,” and about 21,000 workers, mostly Puritans, settled there by 1642. However, any dissent from the Puritan model was punished. Most admirably, Pennsylvania’s William Penn sought outsiders and built these citizens from foreign stock. Thus, author Martin champions the Pennsylvania model for its emphasis on political unity, cultural diversity and equal rights, so the Pennsylvania model is historically dominant and politically secure.

As most know, William Penn arrived in the colonies after being jailed in England for his Quaker beliefs, but like most Virginians, he wanted to make money by selling land. So he sought out buyers with translations of his pamphlets that traveled overseas, particularly to the Rhine region. Pluralism and inclusiveness were part of his faith and his business plan. However, his attempts didn’t always come easy because even Benjamin Franklin, among others, feared that non-English speaking immigrants would fail to assimilate. Franklin, in particular, hated the bilingual street signs for the most “ignorant stupid sort,” as he referred to the Germans. But Philadelphia established itself as the center of Pennsylvania in 1682 and described itself as “seeking citizens of diverse ethnic and reli-

gious backgrounds.” William Penn himself welcomed all newcomers who would live peaceably and justly in civil society and guaranteed them that they in no way would be “molested and prejudiced.” So Scots, Irish, Germans, French, Dutch, Moravians, and Mennonites were all particularly attracted to the area, and the immigration model William Penn fostered became truly the “melting pot.” Thus, it is only fitting that William Penn is the moniker for a fraternal life insurance association, founded and based in Pennsylvania, that welcomes not only Hungarians but all nationalities to its fold.

Kathy Megyeri is a writer who lives in Washington, D.C. She can be reached at Megyeri@juno.com.

Reference: “Favoring Immigration, if Not the Immigrant,” by Jason DeParle, “NEW YORK TIMES, pages C1 and C6, 5/9/11

Detail of a painting of William Penn by Gabriella F. Koszorus, which hangs in the second floor foyer of WPA’s Home Office.



One golfer
One ball
One hole
One shot



One Million Dollars

The Million Dollar Shot -- one more reason why you should join us at the 28th Annual WPA Golf Tournament and Scholarship Days July 15 and 16 in Midway, Pa. One amateur golfer participating in our tournament will be selected at random to try to make a hole-in-one from a distance of 165 yards. Make the shot and win \$1,000,000.* Enter our tournament today for your chance to win this and other terrific prizes, including our \$2,500 Putting Challenge during Saturday's post-tournament Barbeque at the Quicksilver Golf Club, the \$1,000 Putting Contest during Friday's reception and Monte Carlo Night at the Pittsburgh Airport Marriott, and cash prizes to the top foursomes. Add in the fun of Saturday's first-ever WPA Mini-Golf Open for children and teens (see *next page*), and this is will be a great weekend for the entire family. You can enter our tournament and make your barbeque reservations by completing the form found on Page 27 and sending it, along with your payment, to the Home Office by July 1.

Join us and help make this one great fraternal event.

**Prize paid in 480 equal monthly installments.*



28th Annual
WPA Golf Tournament & Scholarship Days
July 15-16, 2011 • Midway, PA

Just for Kids!

WPA MINI-GOLF OPEN

FOR CHILDREN & TEENS AGES 6 - 17

SATURDAY, JULY 16

11:00 AM

SCALLY'S GOLF CENTER

CORAOPOLIS, PA



FREE! to WPA members ages 6-17

- Children under the age of 8 must be accompanied by an adult.
- Meet at Scally's Golf Center no later than 10:45 a.m. so that the Open can begin promptly at 11:00 a.m.
- Transportation to Scally's is on your own. Directions will be provided upon request. Directions will also be available at the Friday night golfer's reception on July 15, 2011.
- Registration for the Mini-Golf Open is free for WPA members ages 6 to 17. Non-members ages 6 to 17 will be charged a fee of \$5.00.
- Member and non-member adults may golf but must pay a fee of \$6.00. Adults will not be eligible for prizes.
- Adult chaperones are needed to help each team with scoring. If you would like to volunteer, please contact Dora McKinsey at the Home Office at 1-800-848-7366, ext. 122.

2011 WPA MINI-GOLF OPEN RESERVATION FORM

Name: _____ Date of Birth: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

WPA Member age 6-17? ☐ Yes ☐ No (If no, please enclose appropriate fee, made payable to "William Penn Association")

Person to contact in case of emergency: _____ Phone: _____

DEADLINE FOR MINI-GOLF RESERVATIONS - JULY 1, 2011 • Mail this form to:
Mini-Golf, William Penn Association, 709 Brighton Road, Pittsburgh, PA 15233

Do something heroic



Heroes' Square, Budapest

WPA Tour 2011 September 21 to October 6

EXPERIENCE the culture, history and traditions of Hungary & Slovakia. **TASTE** outstanding Hungarian food & wine while listening to authentic Gypsy music. **RELAX** in four-star hotels & travel in deluxe motorcoach. **VISIT** Budapest, Kalocsa, Parád, Recsk, Gyöngyös, Kékestető, Tokaj, Sárospatak, Debrecen, Szolnok, Cegléd and the Slovakian cities of Kassa, Eperjes and Bártfa. **ENJOY** the Etyek Wine Festival, the Mátra Mountains, the Paprika Museum and a boat trip on the River Bodrog.

Price: Departing from Pittsburgh or Cleveland = \$2,950; Departing from Detroit = \$2,975.
(Prices listed are per person, based on double occupancy, and include round-trip airfare from USA to Europe, all hotel accommodations, breakfast daily, most meals, ground transportation in Europe, and all sightseeing tours listed on the itinerary.)

*For more information, contact Endre Csoman toll-free at 1-800-848-7366, Ext. 136
Email: ecsoman@williampennassociation.org*

WPA Tour 2011 Reservation Form

Name: _____ Date of Birth: _____

Address: _____

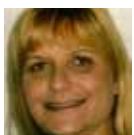
City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Person to contact in case of emergency: _____ Phone: _____

Send this form--along with your deposit of \$1,200.⁰⁰ per person made payable to "William Penn Association"--to:

WPA Tour 2011, William Penn Association, 709 Brighton Road, Pittsburgh, PA 15233



Natural ways to fight allergies

AAAHHCHOOOOO!!!

Hurry up, summer! I love the hot weather and spending lazy days on our Florida beaches. With the end of spring here and summer fast approaching, everything is in full bloom. The flowers, trees and green grass are beautiful to the eyes but not so good to the nose. Our spring allergy season has been an active one. This has sent me, and some of you also, searching for some relief.

There are an estimated 50 million Americans that suffer the misery of allergies to airborne triggers, like pollen, mold and animal dander. Airborne allergies happen when exposure to a particular allergen activates the immune system. This causes the release of histamine and other inflammatory compounds from mast cells. These mast cells line our air passages. Symptoms include a nose that is blocked and runny, as well as itching, sneezing and more.

We try to avoid allergens by reducing our exposure to them, but no one likes to stay indoors during nice spring weather, which, unfortunately, is when pollens and molds are at their highest. And if you are an animal lover, like me, you are not giving up your pet. So, we need a strategy for attacking allergies.

Many sufferers try to control symptoms by taking over the counter medicines. These drugs help temporarily, but they do nothing to affect a cure, may cause dependency and come with their own list of side effects.

How about if we take a holistic approach? We could be offering our bodies several advantages, including building up our defense mechanisms that may reduce or eliminate reactions to airborne allergens.

Start by considering the use of a "Neti pot" (a pot that looks like a cross between a small tea-pot and Aladdin's lamp) to cleanse the sinus passages. Use a solution of water and sea salt or xylitol. Xylitol is a sugar alcohol made from corn and has the ability to ward off bacteria and lessen reoccurring sinus infections. This mixture will help to wash out accumulated allergens and create



© Chris Nobby/Dreamstime.Com

an environment that reduces many nasal symptoms. If a neti pot is not your thing, a saline nasal spray with xylitol is available.

You can also try the following:

- **Vitamin D.** A recent study, published in the *Journal of Allergy and Clinical Immunology*, showed that low levels of vitamin D in children were linked to several allergens, including both environmental and food allergies. These tests were not conducted on adults but it would make sense to optimize your vitamin D levels.

- **Vitamin C.** Everyone knows of the benefits of adding vitamin C. But, did you know vitamin C blocks the release of histamines?

- **Herbs.** Aged garlic extract, nettles and green tea all seem to possess histamine-blocking capabilities. All three herbs are also known to provide benefits to the immune system as antioxidants.

Unfortunately, strengthening our defenses against allergies is not easy. Trial and error is usually part of the equation. A holistic option may offer a safer, natural approach that may help minimize or end our dependence of potentially harmful drugs for controlling allergy symptoms.

Until next month...

Stay Healthy - Stay Happy - Be Fit!
Egészségére!
Debbie



© Can Stock Photo Inc./gvectoria

Health Links

To learn more about seasonal allergies, airborne triggers and natural ways to fight them, log onto:

- ➔ <http://www.www.acaai.org/allergist/allergies>
(The allergy section of the American College of Allergy, Asthma and Immunology website)
- ➔ <http://www.webmd.com/allergies/sinus-pain-pressure-9/neti-pots>
(A WebMD article on how and why neti pots work)



Valerie Woodworth, Anthony Yuskis (center) and John Woodworth enjoy the pizza party hosted by Branch 1 in honor of WPA's 125th anniversary.



An employee of Rosewood Manor Nursing Home (right) serves cookies baked by volunteers from Branch 40 Martins Ferry, Ohio, as part of the branch's Join Hands Day project.

Branch 1 Bridgeport, CT

by William J. Bero

In recognition of WPA's 125th anniversary, friends and members of Branch 1 enjoyed a wonderful pizza party April 19. Invited guests, the Bessemer Seniors, provided music and a fabulous Easter hat parade.

Other special guests included Valerie and John Woodworth and Anthony Yuskis. John has served as branch treasurer for many years. He and his wife have been members of the Association for more than 90 years. Valerie is the daughter of the late Albert Kocsis, one of the signers of the merger agreement which joined the Rakoczy and Verhovay Associations in 1955, forming our William Penn Association.

Branch 10
Barton, OH
Branch 40
Martins Ferry, OH
Branch 248
Monaville, WV
Branch 349
Weirton, WV
Branch 8164
Steubenville, OH

by Joyce Nicholson

Hello from the WPA branches from Barton, Martins Ferry, Weirton, Steubenville and Monaville!

Several of our branches got together to participate in Join Hands Day on May 7 and the days surrounding the event.

The Steubenville branch project was to spruce up the Sam Donaldson Park in Wintersville. We planted flowers, three new trees (White Oak, Redbud and Black Walnut), mulched and weeded. The neighborhood children and parents helped to beautify the park.

Our project from the Martins Ferry branch was to visit residents in Rosewood Manor Nursing Home in Yorkville, Ohio. Our volunteers had a lot of fun talking and laughing while we baked. We also took a basket of fresh fruit when we visited.

The nursing home residents were thrilled to have visitors bringing good food and conversation.

Weirton's branch decided to donate children's stuffed toys and blankets to A Caring Place, a local child advocacy center which provides a child-friendly environment to interview and examine child witnesses and victims of abuse.

Don't forget Flag Day is June 14, a day to commemorate the adoption of the flag of the United States. So, fly your flag proudly and remember to pray for all who fought for our rights to live freely.

We are planning a local picnic to celebrate WPA's anniversary. Additional information will follow in next month's edition of *William Penn Life*, so check back!

For information about Branch activities please call Joyce Nicholson at 740-264-6238.

Branch 14 Cleveland, OH

by Dawn D. Ward

The election of delegates from Branch 14 to the 37th General Convention was held May 11 at the Bethlen Hall of the First Hungarian Reformed Church. The official results will be published in the August issue of *William Penn Life*.

On Sept. 3, the evening prior to the Convention, there will be an anniversary gala commemorating Wil-



A date to remember

Deadline for submissions to our magazine is the 10th day of each month. If you have any questions, please contact John E. Lovasz toll-free at 1-800-848-7366, ext. 135. jllovasz@williampennassociation.org.

William Penn's 125th anniversary. This will be held in the ballroom of the Marriott Pittsburgh North, Cranberry Twp., Pa. For more information on this historic event and how you can be a part of it, call the Home Office at 1-800-848-7366, or refer to future issues of *William Penn Life*.

Anyone who is interested in attending the golf tournament the weekend of July 16 at Quicksilver Golf Club in Midway, Pa., please contact Caroline Lanzara at 216-581-8979 for more information.

The branch will also sponsor an outing to the Lake Erie Captains baseball game the evening of July 29 in Eastlake, Ohio. This will be Hungarian Night, which will include delicious food and Hungarian-themed merchandise. For more information, call Caroline Lanzara at 216-581-8979.

At the March branch meeting, Paul Laslo proposed a branch trip to Las Vegas. He researched several travel opportunities and found a great bargain. The flight will depart Cleveland on Sunday, Oct. 2, at 8:45 a.m. and return from Las Vegas on Friday, Oct. 7, at 11:00 a.m. The total cost for flight and hotel for two people is \$1,084.90. The cost for a single individual is \$542.45. The accommodations are at the Las Vegas Hilton. For more information call Paul at 440-463-1029.

The next branch meeting will be Wednesday, Sept. 7, at 7:30 p.m. at the Bethlen Hall of the First Hungarian Reformed Church, 14530 Alexander Road, Walton Hills. All adult Branch 14 members are welcome and encouraged to attend and help plan a fall outing.

Branch 18 Lincoln Park, MI

by Barbara A. House

Finally, we have some warm weather. Our trees and flowers are finally starting to get green.

We here at Branch 18 are getting ready for our Join Hands Day project. We wait longer than most branches due to our lingering cool weather. We will be planting at West Mound Church in Taylor and at St. Michael's Church in Lincoln Park. Thank you to all who plan on giving



Branch 18 member John Nicholas Blazo will graduate with honors from Huron High School.

us a hand. You are all appreciated.

William Penn Association was well represented at the Carousel Ball, hosted by the American Hungarian Foundation in New Jersey. This year's honorees were Patricia Fazekas, retired curator of the Foundation, and Leslie Megyeri, president of the Hungarian Reformed Federation of America. It was a beautiful event. Thank you, Kathy Megyeri, for all your kind words. That was so very nice of you and greatly appreciated.

Compliments to Chef Béla on last month's article in *William Penn Life*. It was my favorite of all your articles. It brought back many old and wonderful memories.

I hope you are all enjoying Debbie Wolfe's articles on our health. She really investigates all the facts. Keep up the good work, Debbie. Thank you, Debbie, Glenn and Tony, for the flowers.

We at Branch 18 continue to collect food and monetary donations for animals. You can bring your donations to our monthly meetings, or we can pick them up. We re-

ceived an exceptional amount at last month's meeting. Thank you.

Welcome, Jeff DeSantes, to the William Penn Family. Jeff is our new sales and marketing director. He has such wonderful new ideas. I am looking forward to working with him.

Get well wishes to Endre Csoman who continues to get used to his new knee. Get well also to Ralph Manning, our general counsel. Get well also to Deac Sabo, a staunch supporter of Branch 18. We love you all very much. Get well soon.

Please remember in your prayers our deceased members and their families, especially Timothy Grech, Julia Kun and Eva V. Schroth. May they rest in peace.

Happy 71st anniversary to Al and Olga Wansa. Wow! 71 Years! They seldom miss a branch meeting or event. Congratulations.

Congratulations to John Blazo, who is graduating with honors from Huron High School.

Congratulations also to Jason Wolfe on completing basic training for the Navy in Great Lakes, Ill. We are so proud of you.

We had a money drawing at our last branch meeting. The prize was \$125 and was won by Ursula Markovits, who promptly donated it to the WPFA Scholarship Foundation. Thanks, Ursula. That was very special.

Our next branch meeting will be held June 15 at 7:00 p.m. at the Hungarian Reformed Church in Allen Park.

That will be followed by our gala on June 18 at the Hungarian Reformed Church in Allen Park. Invitations are in the mail. If you need information or would like to attend, please call me any time. This gala will celebrate WPA's 125th anniversary and Branch 18's 105th anniversary, as well as honor our 50-year members. We have many beautiful plans for the event.

I hope to see many of you at our Annual Golf Tournament and Scholarship Days in Pennsylvania. We have many surprises for you.

The Hungarian American Cultural Center in Taylor will host a pig roast on Aug. 27. Please help make this event a success. Their Szüreti

Bal is scheduled for Oct. 8.

I hope WPA's Sept. 3 Gala is in your plans. We are bringing the Rajko Ensemble from Hungary for the event. This will be an event not to be missed.

Happy summer, everyone. Please call me anytime if I can be of assistance. I am always available for our members. My home number is 734-782-4667; my cell number is 313-418-5572.

Branch 26 Sharon, PA

by Gerry Davenport

After a long winter and a very rainy spring, we are all looking forward to seeing the sun shine and enjoying nice weather.

Several of our members got together to participate in a special project. Bethlehem Haven, located in Pittsburgh, provides shelter and a hot meal for homeless women in the area. Organized by branch member Barbi Tew, baskets of personal care items and clothing were gathered and donated to the home in conjunction with Join Hands Day. We thank everyone who helped create the baskets. We were assured that all received would be put to good use.

Special wishes to all our wonderful fathers on Father's Day. We hope you all have a great day with the ones you love.

Branch 27 Toledo, OH

by Robert A. Ivancso

All members of Branch 27 are asked to mark their calendars for these upcoming branch events:

- Toledo Mud Hens baseball game vs. the Buffalo Bisons; Saturday, Aug. 27, at 7:00 p.m.
- Lights Before Christmas; Saturday, Dec. 3; at the Toledo Zoo.
- Branch 27 Family Christmas Party; Saturday, Dec. 10, noon; Timbers Bowling Lanes.
- Toledo Walleye Hockey Game; January or February 2012.

For more information, contact one of the following:

- Bob Ivancso at 419-841-5351 or



Branch 26 member Harley Tew packs a basket of items to be donated to Bethlehem Haven, a shelter for homeless women located in Pittsburgh.

419-450-0915 or by email at wpa-27bob@bex.net;

- Paul Bodnar at 419-460-7214; or
- Linda York at 419-343-6834.

We hope to see you at these events.

Branch 28 Youngstown, OH

by Kathy Novak

Happy Flag Day. Fly it proudly!

Congratulations to all the 2011 graduates, especially *William Penn Life* contributors Elizabeth and Tibor Check, and Racheal Schauer, who was her class's valedictorian. The doors of many opportunities are opening to a whole new chapter in your lives.

With the General Convention fast approaching, our branch participated in its delegate district election in May. The official results will be published in the August issue of *William Penn Life*.

In spite of world-wide inflation, Branch 28 will still be charging only \$35 per person for our bus trip to the WPA Picnic-A Great Fraternal Fest on Sept. 17. For reservations, call Steve Novak at 330-746-7704 or Frank Schauer at 330-549-2935.

In conjunction with Join Hands Day, Branch 28 will be supporting Youngstown's Cityscape Day June 4. We will be joining other volunteers in helping to clean up and plant flowers at assigned locations in the downtown area. I'll have more information and photos next month.

Happy Father's Day to all those great dads!

It's not too early to mark your calendars for Magyar Nap, sponsored by the Youngstown American Hungarian Federation. It will be held on Sunday, Aug. 14, from 1:00 to 6:00 p.m., at the Youngstown Hungarian Club, 2219 Donald Ave.

Best wishes to all those celebrating a birthday this month, especially Branch 28 Vice President Frank Schauer and John Kaluczky, who turns 95 on June 9.

Our thoughts and prayers are with those who recently lost a loved one, especially the members of the Lyden, Kubic and Gabrick families.

Looking forward to seeing all our WPA friends at the Annual Golf Tournament this July and at other WPA events later this year.

For answers to your questions about life insurance and annuities, please call Kathy at 330-746-7704 or Alan at 330-482-9994.

Happy summer!

Branch 34 Pittsburgh, PA

by Andy McNelis

Hope everyone is enjoying the summer, and that it won't be as rainy as the preceding months.

Branch 34 participated in our delegate district election meeting on May 1. The official results of this election will be published in the August issue of *William Penn Life*.

Branch 34 participated with a few

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Life insurance with no health questions asked



We guarantee it

For a limited time, any member of your family may be eligible to purchase valuable life insurance through the WPA with **no health questions asked**. It's just one way we're celebrating our 125th anniversary of serving families in 2011. We will be offering our **Guaranteed Issue 125th Anniversary Special** to all qualifying members and non-member U.S. citizens. You can choose from any permanent life or Single Premium Whole Life plan currently offered by the WPA. To apply for this Guaranteed Issue 125th Anniversary Year Special, please complete the form below and return it to Barbara A. Tew, Sales Coordinator, at the Home Office. Or, call Ms. Tew toll-free at 1-800-848-7366, Ext. 120.

For this special promotion, these maximum face amounts of insurance will apply:

<u>Age</u>	<u>Maximum Face Amount</u>
0 - 40	\$6,000.00
41 - 50	\$5,000.00
51 - 60	\$4,000.00
61 - 70	\$3,000.00
71 - 75	\$2,000.00
76 - 90*	\$2,000.00*

*Those ages 76-90 may apply for Single Premium Whole Life Insurance only.

There is a limit of one new insurance policy per person under this special plan. Any individual who applied for life insurance and has been declined or refused a table rating by the WPA or any other insurance carrier since January 1, 2008, is not eligible for this Guaranteed Issue Program.

GUARANTEED ISSUE 125TH ANNIVERSARY YEAR SPECIAL

YES, I am interested in applying for this special insurance program

Name: _____ Date of Birth: _____

Address: _____

Telephone: _____ Social Security Number: _____

Email Address: _____ Plan of Insurance: _____

Are you an existing member of the WPA? YES / NO (Circle One) • Smoker / Non-smoker (Circle One)

DISCLAIMER: I have not been declined or refused a table rating by the William Penn Association or any other insurance carrier since January 1, 2008.

Signature Required: _____

Return to:

Barbara A. Tew, Sales Coordinator, William Penn Association, 709 Brighton Road, Pittsburgh, PA 15233

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other branches, cub scouts and boy scouts to weed and mulch at Scenic View on May 7 as part of Join Hands Day. The day was much nicer than last year, thank goodness. Last year it was cold and stormy; this year we had some occasional sun and a few sprinkles, but many hands made the work load easier.

The entrance and other prominent areas look great, thanks to everyone's hard work. We especially appreciate the hard work from the scouts and their leaders. It was great to see Joe and Muncie. Special thanks to Endre and everyone for the help, food and hospitality.

Congratulations to Nicole and Bob Healy III on their first wedding anniversary. What a special couple.

Congratulations also to John Hickey (Terry Varas Anglin's grandson) on his first Holy Communion.

Great work and stamina, Valerie and Andy, on completing the Pittsburgh Marathon. This was Valerie's second marathon and Andy's first "half" marathon. We are proud of you both. Marguerite, Donovan and I cheered them on.

A special thanks to Jimmy Nemeth for the reminder.

Happy and healthy birthday wishes to everyone celebrating their birthdays or any special event.

If you have any news you would like to share, please contact Andy McNelis at 412-421-6031. For information about William Penn insurance and annuity policies, please contact Branch Coordinator Maria Bistey at 412-431-6035.

Branch 59 Windber, PA

by Shirley A. Rakoczy-Przywara

First off, I apologize for missing the deadline for the April issue, but do hope everyone had a happy and blessed Easter (*Boldog Húsvéti*), particularly all those little munchkins trying to find their Easter eggs. I know how excited my grandchildren were trying to find all of the goodies left by the Easter Bunny.

We are finally getting some great weather here in Windber. I was beginning to wonder if summer would

Member inducted into Drum Corps Hall of Fame

David G. Greiner, secretary of Branch 800 Altoona, Pa., was inducted into the Pennsylvania Drum Corps Hall of Fame during an April 10 ceremony in Harrisburg, Pa. Dave was a tenor drummer for the Altoona Gardner Guards and has been a staff reporter for Drum Corps World since 1985. He is the first member of the Altoona Gardner Guards to receive this honor.



ever come.

The annual coal-miners memorial weekend is Father's Day weekend, June 17 to 19. Windber will be a fun town all weekend. If you can, please visit and enjoy the festivities.

I wish to extend happy greetings to everyone in Branch 59 celebrating birthdays or anniversaries this month of June, and a Happy Father's Day (June 19) to all dads.

Now, here's another bit of Windber history, reprinted from the January 2011 issue of *The Windber Area Historical Newsletter*, Patricia M. Shaffer, researcher:

The depression of the 1930's was finally over and the entire country had suffered. Someone once commented that "we were all poor in Windber but we didn't know it because everyone was the same."

Then, World War II broke out lasting from 1939 to 1945 and the United States was enduring one of the biggest wars in its history...

The young men and women from the Windber area left school to enlist or were called up from their place of employment by the War Department. They left town on the Greyhound buses at Shaffer's Drug Store or by train from the Johnstown Train Station....

Ripples Restaurant served food to your car ordered into an amplifier, and McKool's Drive-in Movies were shown where as many kids as possible would squeeze into one car. Young car owners toured Windber from the east end at Catena's Gas Station to the west end

at 4th Street and back again; you could ride all night for \$1. The Teen Canteen was organized in 1949 through the efforts of the Junior Chamber of Commerce; the youth met at the Eagles Building then moved down Graham Avenue crossing the bridge into Recreation Hall where much to the surprise of their parents, they began rotating their hips to an unusual trend of music – it was called Rock 'n' Roll.

Alan Freed, born in 1921 in Windber, wasn't the first DJ to play Rock 'n' Roll music, but he is said to have been the first to label it as such in 1951 and the name stuck.

Also, did you know this bit of Windber history, reprinted from the April 2011 issue of the *Windber newsletter*?

Old Mine #30 opened in 1897, the first of a total of 13 coal mines. (This is the area my family lived in; my grandfather and ultimately his sons, including my Dad, began their coal mining careers in Mine #30.)

Charles G. Berwind, Jr., headed his family's company. He died at the age of 81 on Nov. 3, 2010, in Center City. Mr. Berwind, known as Graham, was born in Paoli. In 1955, he joined the Berwind-White Mining Company, which his family had founded in 1886 and worked in its operations in Kentucky, Pennsylvania and West Virginia. In 1962 he helped the firm begin to diversify. In 1972, Mr. Berwind succeeded his father as chairman of the firm, and in 1997, he retired as president and chief executive officer.

In 1893, Berwind-White instructed company superintendent James S. Cunningham to begin proceedings to purchase lands and mineral rights to areas containing 'B-Seam' coal in the Big Paint Creek Valley. Cunningham began negotiations with David Shaffer, a prosperous farmer who owned the land on which Windber is now situated.

The grid pattern of the town was laid out on the former farmstead by Heber Denman, assistant to James Cunningham. Windber's layout was a conscious effort on the part of Berwind-White to maintain control over company operations. With its management and high ranking officials situated on the Hill, the company could maintain a symbolic supervision of the town. Miners housing is situated in the flood plane around the Hill.

The last Berwind-White operated mine closed in 1962.

Branch 89 Homestead, PA

by John S. Toth

On May 7, members of Branch 89 traveled to Scenic View to participate in a Join Hands Day project. We were joined by volunteers from Branches 34, 59, 71, 88, 296 and 352; the Home Office; and Boy Scout Troop #15 and their leaders.

We did a lot of weeding, mulching and cleaning up. The weather was a little cool, but the fraternalism was great. We had a total of about 35 people helping out.

When the work was done, all the volunteers enjoyed food, pastries and beverages.

Our thanks to everyone who helped. A big thank you goes to Endre Csoman and Dora McKinsey who did a great job organizing the project.

Afterwards, some people went fishing in our lake.

On May 8, Branch 89 participated in the election of delegates to the 37th General Convention. After the election, members talked about other upcoming WPA events.

Our thanks to everyone who came and voted. A big thank you goes to Ruth Toth for conducting the election and to Lisa Toth-Maskarinec for all her help.

Branch 132 South Bend, IN

by the Officers of Branch 132

After a cold, snowy winter and a cold, rainy spring, it's time for going out to the ball game. William Penn Branch 132 is sponsoring a softball team. All games are on a Tuesday at Belleville Softball Complex, 1300 S. Mayflower Road. For more information, call 574-282-1449. The schedule for remaining games is as follows:

- June 7, 7:30 p.m.
- June 14, 6:30 p.m.
- June 21, 6:30 p.m.
- June 28, 8:30 p.m.
- July 5, 8:30 p.m.
- July 12, 8:30 p.m.
- July 19, 8:30 p.m.

We heard Ervin Nowaczewski had heart surgery and is doing fine. Branch President Mike Horvath is doing well after an illness.

Don't forget our branch picnic on July 24, beginning at 1:00 p.m. at Potawatomi Park Pavilion 1. Call 574-232-9451 and let us know how many people in your group will attend. The branch will furnish chicken, sausage, beverages, plates and utensils. Everyone is asked to bring a vegetable, salad or dessert to share. We are looking forward to seeing you there.

Branch 249 Dayton, OH

by Anne Marie Schmidt

April showers bring May flowers. If this is true, we should have the most beautiful flowers in bloom this month. We hope everyone shared a blessed and wonderful Easter with family and friends. Now, we look forward to all the fun activities of summer.

Thank you to everyone who volunteered on Join Hands Day, which we held on May 14. We gathered at St. Stephen's Catholic Church at 9:00 a.m.. for coffee and donuts, then began our tasks of weeding, trimming, mulching and planting. The church really appreciates the work our branch does to beautify the grounds. It is so important to support our

Hungarian churches.

The Magyar Club of Dayton held its annual spring dance on April 30 at Kossuth Hall. More than 120 people enjoyed a dinner of fried chicken, cabbage rolls, smoked Hungarian kolbasz, paprikas potatoes, green beans, coleslaw, and, of course, many plates of delicious Hungarian pastries. After dinner, people danced the night away to the sounds of the Steve Hegedeos Band from Cleveland. A wonderful time was had by all. We are so thankful to have an active Hungarian community that supports one another.

Our delegate district election meeting was held May 7. Official results of the election will be published in the August issue of *William Penn Life*. We are looking forward to attending the WPA 125th Anniversary Gala on Sept. 3 in Pittsburgh. Please don't miss the opportunity to share in this celebration of WPA and to hear the renowned Rajko Ensemble from Budapest, Hungary.

Our local celebration of the WPA 125th anniversary will be held on Aug. 14 at St. Stephen's Church Hall. A chicken paprikas dinner will be served. We will also be honoring our 50-year members at this event. Details will be announced soon.

For answers to your questions about life insurance or annuities, please contact Michele or Steve LaFlame at 937-278-5970 or Anne Marie or Mark Schmidt at 937-667-1211. We will be glad to answer any questions or assist you in planning your future.

Branch 296 Springdale, PA

by Patty Balla

We had a good turnout of branch members for the delegate district elections May 5. Those elected to serve as delegates and alternate delegates at the 37th General Convention will be announced in the August issue of this magazine.

On May 7, members of our branch participated in a Join Hands Day project at Scenic View in Rockwood, Pa.

As the days grow warmer and our thoughts turn to planting flow-

ers, my heart and thoughts are with Kelly Felack, who passed away. Our condolences to her husband Eric and their children Chris, Erika and Luke, who are all members of our branch. Kelly was owner of Tomer's Nursery in Murrysburg, Pa., seller of the most beautiful flowers you have ever seen. The grounds of the nursery were just like Heaven, where everything was in full bloom. The flowers were nurtured with lots of love and prayers, I'm sure.

Kelly was hard working, a good mom, a great wife and a blessing to her friends. I am sure everyone is thinking of her at this time of year. She will not be forgotten; she touched a lot of people's hearts in the right way.

Congratulations to branch member Leanne Lovasz (pictured), who was named valedictorian of the Springdale High School Class of



2011. Leanne has been awarded a four-year, full-tuition scholarship from St. Vincent College in Latrobe, Pa., where she will begin studies this fall in biology and bio-technol-

ogy. Her goal is to become a medical scientist, conducting laboratory research.

During her years in high school, Leanne was a member of the National Honor Society, marching band, choir, chamber singers, drama club, biology club and writing club. She represented her school annually at the Academic Games National Tournament and was a part of Springdale's 2011 Hometown High Q team.

Outside of school, Leanne has been actively involved at Our Lady of Victory Catholic Church in Harmar, Pa., where she was an altar server for eight years and served as a teacher's aide in the church religious education program. She also was a volunteer at the Rachel Carson Homestead.

She is the daughter of WPA Publications Editor John E. Lovasz and Mary A. Kelly-Lovasz, and the granddaughter of former National Treasurer John L. Lovasz.

Congratulations also to William Bero on his election as vice chairman



Lilly and James Barra prepare their entries for a recent Art Contest sponsored by Branch 352 Coraopolis, PA.



Otto Nagengast
Branch 352

of the WPA Board of Directors and Blaise Santoriello on his new home.

Members: don't forget these WPA events:

- Tri-State Area Picnic, June 25, Scenic View.
- Annual Golf Tournament and Scholarship Days, July 15 and 16, Quicksilver Golf Club, Midway, Pa.
- Hungarian Heritage Experience, July 31 to Aug. 6, Scenic View (sold out).
- WPA Youth Camp, Aug. 9 to 11, Scenic View.
- WPA Picnic-A Great Fraternal Fest, Sept. 17, Scenic View.

For your life insurance and annuity needs, please call Noreen Fritz, FIC, LUTCF, at 412-821-1837.

If you have news to share, call me at 724-339-4238.

Wishing you all three blessings--spiritual, physical and financial. God bless.

Branch 352 Coraopolis, PA

by Dora McKinsey

Congratulations to all of the winners of the Branch 352 Art Contest! The winners have been notified and sent their prize. Each received a gift card to Toys-R-Us.

Join Hands Days was celebrated on May 7 this year. We had another successful day working at Scenic View doing light landscaping. Approximately 30 people were there to share in the fraternal fun of being outside in the clean mountain air doing something worthwhile. Once

again, the Boy Scouts helped in the clean-up. Only this year, no one got wet. Last year, it rained the whole time and the Scouts didn't mind getting wet and muddy. Everyone enjoyed a meal of pizza and KFC.

Many branches participated in the day either by being there to help or by making a donation to help purchase mulch and supplies. Included were Branch 34 Pittsburgh; Branch 59 Windber, Pa.; Branch 71 Duquesne, Pa.; Branch 88 Rural Valley, Pa.; Branch 89 Homestead, Pa.; Branch 226 McKeesport, Pa.; Branch 296 Springdale, Pa.; Branch 352 Coraopolis, Pa.; Branch 800 Altoona, Pa.; and Branch 8020 McKees Rocks, Pa. National Directors Ron Balla, Dennis Chobody, Andy McNelis and Roger Nagy got down and dirty and provided much needed muscle power. A big THANK YOU to all who participated.

Congratulations to branch member Otto Nagengast who was awarded a David Scholarship to attend the Armand Hammer United World College of the American West (UWC-USA) where he will pursue an international baccalaureate diploma and participate in service projects. UWC-USA is a two-year residential school with students from more than 80 countries.

Otto will graduate from Huntingdon Area (Pa.) High School a year early. He had made high honor roll every semester and is a member of the National Honor Society, vice president of student council and three-year member of the soccer team. He has attended three Model

UN conferences where he has been selected as best delegate twice and outstanding delegate once. He also takes courses at Juniata College.

In the spirit of fraternal service, Otto has been involved in various volunteer activities. He participated in a service learning course at Juniata where he traveled to work at Meeting Ground/Clairvaux Farm in Maryland to serve the homeless population. Last spring, Otto was appointed youth ambassador for The Alliance for Democracy in Africa where he helped implement projects like Soccer for Democracy for youth in The Gambia. Last summer, Otto served as activities coordinator for the Huntingdon Community Center Summer Food Program.

Otto has attended every WPA Fraternal-Fest and likes to help his *Nagy*. Last summer, Otto had an *nagyon jó* experience at the Hungarian Heritage Experience and is looking forward to the WPA Youth Camp, where he hopes to get some friendly games of soccer going.

Otto is the son of Kati R. Csoman and Emil Nagengast and grandson of National Vice President-Fraternal Endre Csoman and Arlene Csoman.

Happy Father's Day to all those dads out there. This month we celebrate Father's Day on June 19. May you lead your families with wisdom.

Don't forget about the Tri-State Area Picnic June 25 at Scenic View. Make sure to put it on your calendar. It promises to be a day of fun and food. More information is provided in this month's *William Penn Life*.

Happy birthday to all branch members celebrating a birthday this month. May you be blessed with many more and may all of them be healthy.

If you have any insurance needs or questions, please do not hesitate to contact me at 412-319-7116 or by email at dmckinsey@hotmail.com.

- Kati Csoman also contributed to this report.

Branch 590 Cape Coral, FL

by Joan Mauerman

Our branch had a good turnout for our April 30 picnic at Gilcrist Park in Punta Gorda, Fla. It was 93 degrees, but there was a nice breeze from the

Peace River. Bingo was played, and door prize winners included Julie Nagy, Helen Toth and Ilona Schmidt. Half-and-half winner was Joan Mauerman.

On May 5, our branch participated in the delegate district election meeting held at the Golden Corral in Punta Gorda. Michael Tomcsak served as district chairman. The official results of the election will be published in the August issue of *William Penn Life*.

After the election, we enjoyed lunch, played bingo and awarded door prizes to Irene Franko, Jim Nagy, Kristina Pingiczer, Karl Subosics and Gyongyi Csaszar.

Get well wishes to Yolan Mickel, Eugene Toth, Richard Galambos and Ralph Manning.

Happy birthday to all who are celebrating birthdays this month, and congratulations to all those celebrating anniversaries.

Welcome, Debbie Wolfe, our new sales representatives in Melbourne, Fla. Best of luck in your efforts.

Congratulations to my granddaughter Joanie Mauerman on making the dean's list at Texas State, where she is a junior. Congrats also for recently winning a scholarship. Her parents live in Crawford, Texas.

And congratulations to my granddaughter Sarina Mauerman, a sophomore at Boardman (Ohio) High School, where she excels at pole vaulting. She recently cleared a height of 8 feet, six inches.

If you have any news to share, please let us know. For all your life insurance needs, call Michael Tomcsak at 863-858-8071.

Branch 800 Altoona, PA

by Vincent Frank

Our American flag--the Stars and Stripes--is about to celebrate its 234th birthday on Flag Day, June 14. It will be a joy to see the colors of Old Glory displayed throughout America on this day. Show the colors at your home and business.

Happy Father's Day to all fathers on June 19. It's a special day set aside for you to enjoy watching or being involved in summer activities. God bless all fathers.

During this month of June, we have two branch officers, Rob Aiken and Vince Frank, celebrating their 80th birthday. What a milestone we have reached. We are ever thankful to our Lord who has brought us through all these years.

Branch 800 will hold its summer picnic on Wednesday, Aug. 3, at 6:00 p.m. at Highland Park in Altoona, rain or shine. Deadline for reservations is July 26. Call me at 814-695-0213. Members, their families and friends are welcome.

Our branch has six members who have reached 50 years of membership in WPA. They are: David Burk, Kay Eltringham and Carmen Piccirilli, all of Altoona; Bernard Godfrey of Hollidaysburg, Pa.; Thomas Burk of Lancaster, Pa.; and Liza Marshall of Damascus, Md. All six were honored at our May meeting. The Home Office provided emblems and certificates while our branch provided a buffet.

Branch meetings are in recess for the summer. Our next meeting will be held on Monday, Sept. 12, at 7:00 p.m. at Our Lady of Lourdes Religious Education Center in Altoona.

Keep in mind that Bob Jones will be on duty during the summer to take care of your life insurance and annuity needs. Call him in Altoona at 814-942-2661.

Branch 8114 Clarion, PA

by Noreen Fritz, FIC, LUTCF (in Pittsburgh)
The Clarion branch welcomes two new members: Chase Medford the great-grandchild of Frances Louise and Donald Schmader; and Everleigh Haibach, the great-grandchild of Barbara and George Niederriter. We are happy to have these two little blessings as new members.

We hope all young members attending college this fall did not forget to send in their application for a WPA scholarship. The deadline was June 1.

Last month was an extremely busy month for me, so I would like to say happy belated birthday to Janet Rice, Don Schill, Joseph Spence, Kathy Callihan, Jane Carroll, Tiffany Best, Ann Troese, Norbert Bauer,

Continue on Page 28



Summer Fun, Hungarian Style

Jó Napot everyone! I don't know about you, but, for us, this was one bad and hard winter. Winter started late but lasted and stayed. Well, it is June and time for Hungarian picnics and other great Magyar-style events. I will attend a simulated Magyar wedding, see a handcrafted wooden Hungarian kapu, sütni some szalonna, dance a csárdás/gólya and then sample genuine kürtöskalács as it is made right at the picnic site of the North-east Ohio Hungarian Cultural Center in Hiram, Ohio. I consider myself lucky: I can spend hours at the world-class Hungarian Heritage Museum in Cleveland or visit America's oldest Hungarian Catholic church (St. Elizabeth of Hungary), and all are within a half-hour drive from my home. Support Hungarian events in your area. As Tibor says: "We must perpetuate our nationality!"

I have included 14 clues for the June wordsearch. All of these clues can be experienced at any of a number of events or gatherings taking place this summer. I hope you can participate in some of these Magyar-style proceedings. Good luck!

Puzzle Contest #69 WINNERS

The winners of our Puzzle Contest #68 were drawn May 5, 2011, at the Home Office. Congratulations to:

Jane B. Berg, Br. 15 Chicago, IL
Michelle A. Day, Br. 14 Cleveland, OH
Lance R. Pochedly, Br. 296 Springdale, PA
Cole A. Ratliff, Br. 28 Youngstown, OH

Each won \$50 for their correct entry.
WAY TO GO!

RULES

1. ALL WPA Life Benefit Members are eligible to enter.
2. Complete the word search puzzle correctly.
3. Mail your completed puzzle, along with your name, address, phone number, email address, and WPA Certificate Number, to:

WPA PUZZLE #72
709 Brighton Road
Pittsburgh, PA 15233
4. Entries must be received at the Home Office by **July 29, 2011.**
5. Four (4) winners will be drawn from all correct entries on or about August 3, 2011, at the Home Office. Each winner will receive \$50.

WPA PUZZLE CONTEST #72 OFFICIAL ENTRY

S	H	K	Y	V	E	N	E	Z	Y	B	G	C	F	F
O	D	P	X	K	J	C	Y	B	Q	U	M	I	C	O
T	D	K	S	Y	S	N	P	C	W	M	Z	M	U	V
R	S	Z	L	A	K	O	D	A	L	O	M	B	S	S
U	D	Z	R	H	M	H	E	G	E	D	U	A	C	Z
K	L	D	A	S	P	U	O	W	K	S	Y	L	G	U
K	A	A	D	L	U	D	E	B	P	L	L	O	O	D
S	H	L	N	R	O	M	M	Z	U	M	U	M	L	S
E	I	S	R	G	H	N	H	G	U	N	V	U	Y	G
B	V	U	G	G	O	V	N	K	X	M	B	K	A	I
I	G	F	V	J	U	S	U	A	M	K	A	Z	M	Z
O	R	N	Z	L	W	O	E	Z	C	P	Z	F	K	D
D	B	I	F	O	A	U	B	R	U	N	W	C	Y	Y
Z	S	A	B	L	O	K	V	Y	D	J	A	X	F	I
X	T	F	Z	O	O	C	T	B	N	R	R	T	A	D

Summer Fun, Hungarian Style Word List

Cimbalom	Kürtös
Csárdás	Lakodalom
Gólya	Lángos
Gulyás	Múzeum
Hegedű	Szalonna
Kapu	Tánc
Kolbász	Zene

Please complete the information below:

Name: _____
 Address: _____
 City: _____
 State: _____ Zip Code: _____
 Phone: _____
 Email: _____
 WPA Certificate No.: _____

28th Annual WPA Golf Tournament & Scholarship Days

Saturday, July 16, 2011 ♦ Quicksilver Golf Club ♦ Midway, PA

Tournament Entry / Dinner Reservation Form

GOLF CONTACT PERSON:

PHONE:

BRANCH:

STREET:

CITY:

STATE:

ZIP:

GOLFERS	GOLFER'S NAME	BIRTHDATE	CERTIFICATE NUMBER	ADDRESS (Street, City, State, Zip)
FOUR-SOME #1				
FOUR-SOME #2				
NON-GOLFING BARBEQUE GUESTS	BARBEQUE GUEST'S NAME	BIRTHDATE	CERTIFICATE NUMBER	ADDRESS (Street, City, State, Zip)

HOTEL ACCOMMODATIONS INFORMATION

- ♦ **Pittsburgh Airport Marriott**
777 Aten Road, Coraopolis, PA 15108
Phone: 1-877-739-9461 (toll-free) Fax: 1-412-788-6299
- ♦ Room Rate: \$87.⁰⁰ per night (plus tax) based on double occupancy.
- ♦ Reservation forms will be sent to all group contact persons. All golfers & guests must make their own room reservations directly with the hotel. *Reservations will be taken on a first-come/first-served basis and will be subject to availability.*

FEES and COSTS

	# Persons	Cost	Amount
Tournament Fee (Includes Barbeque)	X	\$100. ⁰⁰	=
Barbeque-Adults (Ages 16 & above) (For reservations postmarked by June 15)	X	\$30. ⁰⁰	=
Barbeque-Adults (Ages 16 & above) (For reservations postmarked after June 15)	X	\$40. ⁰⁰	=
Barbeque-Children Ages 12 to 15	X	\$10. ⁰⁰	=
Barbeque-Children up to Age 11	X	FREE	=
TOTAL			=

MAKE CHECK / M.O. PAYABLE TO: "WILLIAM PENN ASSOCIATION"

*NOTE: Do NOT send cost of your hotel accommodations with this form.

MAIL TO: Golf Committee, William Penn Association, 709 Brighton Road, Pittsburgh, PA 15233

DEADLINE FOR ENTRIES & RESERVATIONS - JULY 1, 2011

Branch News

Continued from Page 25

Robert Carroll, Ivan Hook, Braden Huefner, Vado Savelli, Stanley Schill, Joseph Stahlman, William Huefner, Amy Bish, Robert Gourley and Christopher Gatesman.

Branch members celebrating their birthdays in June are Craig Ochs, Megan Rice, Mary Jean Bagileo, Ken Bauer, Winifred Durante (84), Natalie Rhoads, Jim Sunderland, Susanna Swan, Edna Smith, Samantha Gatesman, Ethel Walter (92), Paul Weaver, Thelma Gatesman, Ashley Steiner,

Gage Best, Matt Kifer, Jerome Conner, Denise Gourley, Jessica Lahr and Collin Callihan. Happy special birthday to all!

If you have branch news to share or have any life insurance, annuity or retirement questions, feel free to contact me anytime at my direct business line, 412-821-1837 or write to me at P.O. Box 15060, Pittsburgh, Pa. 15237-0060. You can also email me at: noreenbunny.fritz@verizon.net.

Happy Father's Day!

Branch 8121 St. Marys, PA

by Mary Lou Schutz

Our branch held a regular business meeting April 6. After discussion, it was decided our branch would purchase a quarter-page ad in WPA's 125th anniversary commemorative book. We would encourage our fellow branches to purchase ads in this book and support this great celebration.

In Memoriam

We ask you to pray for the eternal rest of all our recently departed members listed below:

APRIL 2011

- 0001 BRIDGEPORT, CT
Joseph A. Basler
Stephen Csengo
Joseph Stiber
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Recent Donations

WPFA Scholarship Foundation

Donations Through Premium Payments APRIL 2011

- Branch - Donor - Amount**
14 - Eleanor Price - \$5.00
14 - Lena J. Dohanyos - \$10.00
18 - Eileen B. Gonzales - \$4.43
26 - Joan M. Gualtieri - \$1.00
28 - Olga E. Chizmar - \$20.00
28 - Theresa Gonda - \$3.00
28 - Christine M. Pitlik - \$5.00
28 - Janet A. Palotsee - \$5.00
34 - Elizabeth J. Paros - \$20.00
59 - Stephen J. Gall Jr. - \$5.00
89 - Michael C. Pillar - \$10.00
129 - Julie Westcamp - \$3.80
174 - Colleen M. Phillips - \$5.00

- 174 - Lora A. Phillips - \$5.00
226 - Julia E. Genes - \$10.00
226 - Timothy R. Holtzman - \$1.40
226 - Carol S. Burlikowski - \$5.00
226 - Dennis S. Burlikowski - \$5.00
226 - Robert W. Serena - \$5.00
336 - Richard E. Schneck - \$10.00
352 - John P. McKinsey Jr. - \$1.32
352 - Dora S. McKinsey - \$1.02
590 - Barbara M. Camire - \$5.76
720 - Jake D. Bjork - \$5.00
725 - Daniel F. Riordan - \$3.00
8020 - Robert M. Dansak - \$2.00
8114 - James C. Amato - \$3.49
TOTAL for Month = \$160.22

Additional Donations

APRIL 2011

- Donor - Amount**
Hungarian Foundation Children's
Youth Group - \$200.00
WPA Cookbook Sales - \$30.00
TOTAL for Month = \$230.00

Donations In Memoriam MARCH 2011

Donor - Amount (In Memory of)

- William J. Bero - \$50.00
(Anne Chobody)
M/M Thomas F. House - \$50.00
(Anne Chobody)
M/M Mark Schmidt - \$50.00
(Anne Chobody)
M/M John J. Torma Jr. - \$50.00
(Anne Chobody)
M/M E. E. Vargo - \$25.00
(Anna Krozser)
M/M E. E. Vargo - \$50.00
(Anne Chobody)
Br. 18 Lincoln Park, MI - \$125.00
(Deceased members Freeman
Floyd, Margaret Nagy, Elizabeth
Balog, Alex Habersack, Julie
Emerick, Irene Leppke, Joseph
Butcher)
TOTAL for Month = \$400.00



Join us for the 11th Annual

WPA PICNIC

A Great Fraternal-Fest

Featuring special performances by

THE

Rajkó

ART ENSEMBLE

from Budapest, Hungary
and

The Batyi Gypsy Band

Sept. 17, 2011
Noon - 6:00 PM

Scenic View
Rockwood, PA

ALL-YOU-CAN-EAT

Pörkölt • Rice • Gulyás • Kolbász • Hot Dogs • Bacon Fry • Coffee • Soda • And More

FOR SALE

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WPA volunteers, scouts join hands
at Scenic View...**PAGE 5.**

The Million Dollar Shot...**PAGE 14.**

Debbie Wolfe offers natural ways to
fight allergies...**PAGE 17.**

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WILLIAM PENN ASSOCIATION

125th *Anniversary Gala*

September 3rd, 2011
Marriott Pittsburgh North



You are cordially invited to join the members and friends of William Penn Association as we gather to celebrate 125 years of service to our members, their families, our Hungarian Heritage and the greater community. This Gala Celebration will be held on Saturday, September 3rd, 2011, in the Ballroom of the Marriott Pittsburgh North, Cranberry Township, Pennsylvania. For more information on this historic event and how you can be a part of it, please see upcoming issues of William Penn Life.