

Exploring the question of

I am a Magyar, but what does that really mean?

Could we be our own worst enemy?

Who do we Hungarians want to be?

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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.

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William Penn

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Exploring the question of

Perspectives from Kalman Magyar Kathy Megyeri Tibor Check, Ir.



18 Quite an Experience

Members share their thoughts on this year's Hungarian Heritage Experience

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ON THE COVER: Flag of Hungary @ Dusipuffi/Dreamstime.com Blank Puzzle © Mark Dietrich/Dreamstime.com

THIS PAGE: Young Hungarian-American girl photo by John E. Lovasz

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Spreading the fraternal message Representing WPA at the annual Legislative Luncheon in Harrisburg, Pa., were (front, I-r) Vice Chair of the Board E. E. (Al) Vargo, National Director Charles S. Johns, National Vice President-Fraternal Endre Csoman, (back, I-r) National Director Nickolas M. Kotik, National Vice President-Secretary Richard W. Toth and Sales and Marketing Director Jeffrey DeSantes. They, along with representatives from many fraternal societies, met members of the Pennsylvania General Assembly to discuss matters of importance to the fraternal benefit system.

Annuity Rate Changes

Effective October 1, 2011, the interest rates on certain annuity certificates issued by William Penn Association will change as follows:

Mort 87 Plans

(Issued after January 1, 2006)

Five Year Withdrawal Charge = 3.50% Nine Year Withdrawal Charge = 4.00%

Mort 85 Plans

(Issued October 1, 2001 through December 31, 2005)

Nine Year Withdrawal Charge = 4.00%

The interest rates for all other WPA annuity certificates will remain unchanged.

For more information about our tax-deferred annuity plans, please contact your local WPA sales representative or our Home Office toll-free at 1-800-848-7366.

<u>Member Spotlight</u>

Dayton member makes sure WWII heroes are remembered

from The Calvary Chronicle

Every Memorial Day, our veterans' graves are marked with flags provided by the Disabled American Veterans Post 9. For over 30 years, Jesse Stefanics, a member of WPA Branch 249 Dayton and a World War II Army-Air Force veteran, has personally coordinated delivery of these flags to Calvary Cemetery in Dayton.

Jesse, who served from 1943 to 1946, was trained as a pilot and flight engineer and crewed and repaired airplanes out of Roosevelt Field in New York. Originally from Pennsylvania, Jesse came to Dayton to visit his sister, who was training with the Army Nursing Corps. Then lesse met and fell in love with her friend, Mary Louise, a fellow second generation Hungarian, leading him to come back to Dayton for good in 1948.

Jesse and Mary Louise (pictured) worked at Wright Patterson Air Force Base for 30 years. Jesse is one of the experts who helped restore and refurbish many of the military aircraft seen in the Museum of the Air Force in Dayton, including Roosevelt's, Eisenhower's and Truman's planes in the Air Force One collection. Some of Jesse's personal highlights while working for the museum include meeting actor/pilot limmy Stewart (who shares Jesse's small town Pennsylvania background) and meeting



Gen. James Harold "Jimmy" Doolittle, USAF, an American aviation pioneer, when he was inducted into the Hall of Fame.

These days, lesse uses his army-issue field shovel to tend to flowers on his wife's family grave site at Calvary. He is active in his DAV group, and he and Mary Louise both volunteer at local VA hospitals. They currently reside in Beavercreek and are members of Emmanuel Catholic Church in Dayton.



25th Anniversary Celebrations

Branch 249 What a wonderful time we had in Dayton, Ohio, celebrating the 125th anniversary of William Penn Association.

The officers of Branch 249 would like to express our sincere gratitude to the 75 members and guests who attended the celebration held Aug. 14 at St. Stephen's Catholic Church Hall.

A traditional chicken paprikas dinner was served with authentic Hungarian hors d'oeuvres, wine and pastries.

Music before, during and after dinner was provided by the Crim Walker Wynn String Trio from Wright State University, who did an excellent job serenading us with classic Hungarian songs.

Special recognition was paid to our 50-year members, who have faithfully supported our branch and Association throughout the years.

A special thank you is extended to Branch Coordinator/President Michele Daley-LaFlame for coordinating and hosting this event, and to the many volunteers who worked so hard in preparing and serving the food.

We thank everyone for making this a memorable day and hope you had a wonderful time. - by Anne Marie Schmidt



These 50-year members were honored by Branch 249 during its 125th Anniversary Celebration Aug. 14: (front, I-r) Beatrice Sabo, Anna Kertesz, Jesse Stefanics, Mary Louise Stefanics, John Demeter, Ethel Vance, Elsie Koos and Margaret Keferl; (back, I-r) Margaret Horvath, Charles Mobley, Mary Elizabeth Lynch, Martin Tarkany, Carl Likovetz, Anne Marie Schmidt, Louis Taylor, Anna Penny and Charlotte Stefanics. (Not pictured: Albert G. Kertesz, Jr.)



The Crim Walker Wynn String Trio from Wright State University serenaded the guests at Branch 249's celebration with classic Hungarian music.

nome celebrate with as



The largest celebration of our 125th anniversary is yet to come, and everyone is invited! We'll be hosting our 11th Annual WPA Picnic-A Great Fraternal Fest on Saturday, Sept. 17, from 12:00 to 6:00 p.m. at Scenic View in Rockwood, Pa. For more information, see the ad on back cover. To get to our Picnic, follow the directions and map below.

From the West

- 1. Take the PA Turnpike to Exit 91 (Donegal). After paying toll, turn left at stop sign onto Rt. 31 East.
- 2. Continue on Rt. 31 East for 12.4 miles through town of Bakersville.
- 3. About 0.4 miles past CoGo's Store, turn right onto Trent Road.
- 4. Proceed on Trent Road for about 3.0 miles until road dead ends at stop sign.
- 5. Turn left onto Copper Kettle Road and go 0.2 miles.
- 6. Turn right onto Ream Road and go 0.5 miles.
- 7. Turn right onto Lyons Road and go 0.6 miles to Scenic View gate on right.

From the East

Take PA Turnpike to Exit 110 (Somerset). Turn right onto Rt. 31 West. Go approximately 5.0 miles and turn left onto Trent Road at Pioneer Park sign. Continue with #4 Letters

Youngstown group appreciates WPA support

ON BEHALF OF the Youngstown American Hungarian Federation, I would like to thank you for the most generous donation of money presented to our organization on Aug. 14 at the annual Magyar Nap.

Your continued support of ethnic events is greatly appreciated.

Sincerely,

Kathy E. Novak Second Vice President Youngstown American Hungarian Federation

Generosity inspires teen to carry on traditions

I WOULD LIKE to express my gratitude again for the generous support you have given to my Little League team faithfully each year. Your sponsorship has helped cover our travel expenses and allowed us to "take it up a notch" over the past seven years.

Your generosity has also touched me personally as a lifetime member

of 17 years. I have been blessed to live my heritage as a person of Hungarian descent and have learned about all the hard work you have put into your success

As I approach adulthood, I promise to take on the duties of our branch and to continue for the next generation.

Love,

Christina Marchelletta Branch 18 Lincoln Park, MI

Longtime member enjoys WPA puzzles

I AM A 91-YEAR-OLD Hungarian World War II vet and am starting to lose my eyesight, but I still enjoy your WPA puzzles.

I have entered 70 of the 72 puzzle contests and will continue to do so as long as I can.

I have been a member of William Penn Association (originally with the Rákoczi Aid Association) for 84 years. My father organized Branch 45 of the Rákoczi in Leechburg, Pa., and was president until we merged with

Branch 296 Springdale, Pa. So, he signed me up about 1925 or 1926. Keep up the good work.

God bless,

Simon János, Branch 296 Springdale, PA

Please keep printing William Penn Life

I HAVE ENJOYED reading William Penn Life for many years.

Please don't stop printing this magazine.

I am 80 years old and don't have a computer or printer or any of those modern machines.

I have been with your Association for a long time

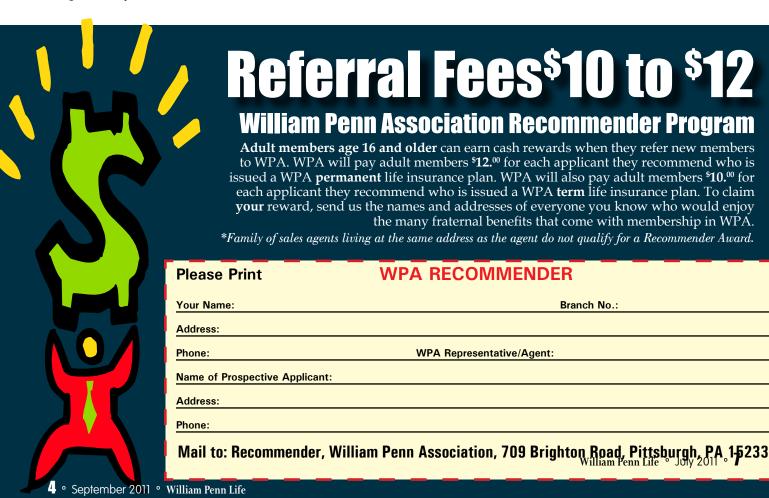
I enjoy Chef Béla's recipes also.

My maiden name was Meszaros. Charles and Emma Meszaros were my parents. They came over from Hungary around 1917.

Thank you very much.

God bless,

Marguerite E. Masirovits Branch 14 Cleveland, OH



WPA members help minor league team celebrate

Hungarian Culture

by Richard E. Sarosi

The Lake County Captains Baseball Team, the Class A affiliate of the Cleveland Indians, celebrated the third Hungarian Heritage Nite with a win on July 29 at Classic Park in Eastlake, Ohio.

William Penn Association was one of the sponsors of the event and was acknowledged for celebrating their 125th anniversary with a message on the stadium's video board.

More than 350 people of Hungarian descent attended the game, including members of WPA Branch 14 Cleveland and Branch 28 Youngstown, Ohio. Other organizations represented at the game included the Hungarian Cultural Center of Northeastern Ohio (HCCNO), the Hungarian Cultural Garden, the Csardas Dance Group and Hungarian churches from the Cleveland area.

The Magyar Himnusz and the Star-Spangled Banner were sung by two local Hungarians--Andrea Meszaros and Susanne Vizsolyi. Members of the Hungarian community carried onto the field a 30-foot by 15-foot Hungarian flag. Hungarian fans in the stands were invited to parade around the perimeter of the field. Branch 14 Secretary-Treasurer Richard E. Sarosi was one of six local Hungarians selected to throw out the ceremonial first pitch. Richard was the first to throw and was excited to see that his throw made it to the catcher.

Hungarian music was played over the

stadium's speakers before and during the game. All fans could view exhibits set up in the concourse by the HCCNO, the Cleveland Hungarian Heritage Museum and the Hungarian Cultural Garden. There was also face painting for the

The concession stands offered a special Hungarian menu, including kolbász and rétes.

The weather was perfect for the ballgame and the fireworks display afterwards. The fireworks for the previous two Hungarian Nites had to be cancelled due to bad weather. It seems the third time was the charm, and the display was spectacular.

The members of Branches 14 and 28 thank WPA helping make this event possible. We also thank National Vice President-Fraternal Endre Csoman for attending the game with our local Hungarian community.

The evening was such a success that the Captains are planning another Hungarian Heritage Nite for next season, allowing all fans the chance to share in our rich Hungarian culture. 🗌





Hungarians Americans from Northeastern Ohio unfurl the Magyar colors at Hungarian Heritage Nite. Enjoying the festivities were Branch 14 members (top) Alexis Dvorak (I) and Kathy Lanzara and (bottom, I-r) Dante Parete, Joan Parete and Paul Varga. Flag and Branch 14 Photos by Richard E. Sarosi



Members and friends of Branch 28 Youngstown enjoyed an evening at the ballpark with their fellow Hungarian Americans. Photo by Frank Schauer



Moneywise with Jeff DeSantes

It's time for a review

Reviewing your life insurance coverage is a must

NOW THAT SUMMER is coming to an end, it is a perfect time to call your WPA agent and ask them to do a comprehensive review of your current life insurance coverages. You should review your coverage every few years, not only to check the beneficiaries, but also to make certain that you have adequate coverage and that the coverage is appropriate for your current circumstances.

This review involves reviewing your assets and determining the amount of your debt. You should also identify your monthly, quarterly and annual expenses and your income to make an appropriate estimate of the life insurance coverage you would need for your family to continue their current lifestyle if you were to pass away. You want to have sufficient life insurance to cover all immediate necessities and provide a means for your family to pay off some or all of your debt at the time of your death. You need to also consider the costs of funeral and burial expenses when reviewing life insurance coverage.

You also need to periodically review who you have named as beneficiary of your insurance policies. Marriage, birth or adoption of children, divorce, becoming a grandparent and retirement are examples of when to review your beneficiary designations. Inappropriate beneficiaries include minor children, minor grandchildren or someone that is impaired and is unable to make financial decisions on their own. If you choose one of these inappropriate beneficiaries, the proceeds of your life insurance may be turned over to the courts for administration. A conservator will be appointed by the court to hold or invest the money appropriately, and in the case of a minor, once he or she reaches 18, the child will receive all of the money. Conservatorships involve court costs and attorney fees, in addition to annual reports that must be filed with the court to approve the expenses and investments of the proceeds of the con-



servatorship for the duration of the conservatorship. If a conservatorship is opened for an impaired person, it can continue until that person dies.

A review should be done frequently to make certain that negative consequences do not happen and to ensure that your beneficiaries are current.

A review will also help determine whether or not you need to purchase additional life insurance, whether or not your term life insurance policies are about to expire or need to be renewed, and whether you should look at different types of policies.

To avoid these common mistakes, you should contact your trusted WPA agent to guide you in the right direction so that you can consider all of your options and make an educated and informed decision when purchasing and maintaining life insurance. When selecting life insurance coverage, remember to look at all facets of your life to determine the amount and type of coverage you need. \square

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

- A Review of Your Needs Life Insurance Protection Taxed-Deferred Annuities
 - Juvenile Insurance Plans Special Fraternal Benefits •



Richard Allen has been a dedicated member in the financial services industry for more than eight years. His primary focus has been on building financial strategies for individuals and their families. His key areas of interest include retirement planning, college planning and estate planning.

While accessing a full range of products and services, Richard strives to build long-term advisor/client relationships to aid in fulfilling all aspects of his clients' financial needs and to ensure a secure financial foundation for his clients and their families.

A son of a retired public school principal and veteran classroom teacher with more than 60 years of experience combined, Richard is also an Orlando native who also enjoys spending time with family and visiting historical sites. Within his community, he is an active volunteer and mentor. He has years of professional experience helping educators, governmental employees and non-profits to plan and save for comfortable retirements by using taxadvantaged products.

His mission is to always deliver practical ideas using sound investment and insurance strategies in helping to make the most of his clients' financial futures. Working together closely with his clients also aids him in properly evaluating each issue and designing a custom financial strategy that addresses their needs in reaching their long term goals.

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.



Last of the Garden

FÁRADJON BE A MAGYAR KONYHÁBA!

This month I received a letter from Linda Golya who lives in Sierra Vista, Arizona. She sent in a very easy recipe for artisan bread. Thank you very much for sharing your recipe and being a faithful reader of The Hungarian Kitchen. Linda's recipe is included with this month's other selections. I like this recipe because it has potential for adding a flavoring agent like granulated garlic, onion powder or dried veggies.

As this was being written, WPA was making its final preparations for both its 125th Anniversary Gala and its 37th General Convention. I congratulate the new Board of Directors who will be elected during the Convention. May you lead William Penn Association to the best of your ability the next four years. Your success is paramount in keeping William Penn the most successful Hungarian fraternal society in America.

Two more activities sponsored by the Association are the upcoming

WPA Picnic-A Great Fraternal Fest on Saturday, Sept. 17, and the WPA trip to Hungary Sept. 21 to Oct. 6. Plan to attend the picnic for a good time and great music. This year, the world-famous Rajkó gypsy orchestra will be providing the musical entertainment on Sept. 3 at the 125th Gala and again at the picnic.

Housekeeping done...no more announcements to make...so, here is your trivia question of the month: *Who was the first person to preserve food by canning?* The answer is preserved and waiting for you to crack the seal, exposing the answer at the end of our recipes.

THE GROWING SEASON was very successful in New Hampshire this year. For that reason I chose this topic in hopes you enjoyed the same prosperity in your garden as well. Most days were sunny, and the cooler nights provided rain from the thunderstorms. This made for quite the abundance of vegetables and fruits.

We planted two types of beans: green string beans and yellow wax beans. Our total yield was two bushel baskets of each variety. Since we can only eat so many of the vegetables at any one meal, we opted to preserve the rest.

Chef Vilmos and I used a cold and hot process for canning the beans. This month, I want to share with you some secrets of how you can use either a cold or a hot process to preserve your vegetables and fruits. The methods and pro-



cedures for home canning are simple and easy. Therefore, if you have thought about canning or preserving but were afraid it is too involved, fear not. It is easier than you think. So now, let's go into the kitchen and get started.

If you have never canned before, you should first buy and read a book called, "Ball Blue Book of Preserving." In my opinion, this is the best how-to book on the subject. It comes complete with a buying guide for the accessories you will need and many recipes you can prepare for your family and friends.

You may preserve food by four methods.

Water Bath Canning lets you preserve everything from jams and jellies to chutneys, relishes and pickles. This method uses boiling water in a kettle, heated to 212 degrees, for a certain length of time. High acid foods such as tomatoes, pickles and pickled foods do well with this method. First, you sterilize your jars, then load the product, seal the jars and place the jars

in the water bath. After being submerged for a set period of time, your food becomes processed. This is the easiest and the most popular way to process food.

Pressure Canning is best for foods that are naturally low in acid. Certain vegetables and meat fall into this category because they contain more heat-resistant and hard-to-destroy bacteria. Simple water bath canning will not destroy the bacteria and preserve the food safely. Hence, pressure canning is a much safer method. Filled jars in a pressure canner (not a pressure cooker) reach a temperature of 240 degrees, creating a seal on the lid. Low-acid foods like meat, poultry and fish do well with this process.

Freezing using proper containers and packaging, along with safe methods when thawing your food, will preserve quality, flavor and color. If you choose to freeze any fruits or vegetables, they must be *fresh* from the garden. Use proper containers or freezer wrap so the cold air does not dry out the products.

Finally, the process of *Drying* is the oldest and slowest method for preserving food. This process preserves by removing excess moisture in the food and concentrating the flavor. A sun-dried tomato is an excellent example of a dried food. This method also works successfully with fruits. For this method, you can use a gas oven or a food dehydrator. If you have a special room in the house that gets sunshine for the better part of the day, you can use the sunlight to dry foods. Food you plan to preserve by drying

need extra special treatment. Try not to bruise the products. Make sure to wash and dry them so they are free of any outside moisture that could hinder the preserving process.

Now that you are familiar with a few ways of processing food, have fun canning all the leftovers from your vegetable garden, fruit trees and herb patch. If you follow these "Canner's Dozen" tips, you will enjoy the best products long after the snow covers your garden;

- 1. Don't experiment; use reliable recipes to get the best results.
- 2. Never double recipes; make separate batches.
- 3. Use the freshest ingredients possible picked an hour or less before canning.
- 4. Pick a method of preserving with which you are very familiar.
- 5. If you are using a brine solution, taste it and make adjustments to get the desired flavor profile.
- 6. Review all details of the recipe and make sure you have all the ingredients before you start cooking.
- 7. Set up all your ingredients and equipment so you can work your way around the kitchen without having to stop the processing.
- 8. Pick a time during the day when you can work undisturbed.
- 9. Make sure you keep the finished product out of direct sunlight, relatively cool in a place where they will not be disturbed.
- 10. Label and date all your canned goods before storing the jars.
- 11. Use your canned goods within a year of processing.
- 12. If you are ever in doubt about the safety or quality of a product, do not taste it; throw it out. It is not worth the risk of getting food poisoning. Better to be safe than sorry!

The recipes are a mixed bag of fruits and vegetables so prepare them now and enjoy in the winter months.

Have a great month!

Tó étvágyat Főszakács Béla

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



Apple Butter

- 3½ cups apple cider
- 4½ pounds apples peeled, cored & sliced
- 34 cup brown sugar
- 34 cup granulated sugar
- 1/4 teaspoon pickling salt
- 3/4 teaspoon ground cinnamon
- 1/8 teaspoon ground cayenne pepper
- 3 inch cinnamon stick

Place the cider in a 6-quart saucepan and bring to a boil. Add the apples, reduce the heat to a simmer and cook for 45 minutes. Stir the fruit every 10 minutes to keep from sticking to bottom of pan.

Stir in the sugar, salt and ground and stick cinnamon. Simmer mixture another 30 minutes, stirring occasionally until the mixture thickens to the consistency of applesauce. Remove from heat and take out the cinnamon stick.

Prepare your canning jars and lids while the apples are cooking and keep them hot until ready to use.

Ladle your hot apple mixture into the jars leaving headspace of one-half inch. Try not to create air bubbles. Wipe the jar rims clean, then seal with the two-piece caps, hand tightening each. After loading the jars in the water bath, bring to a boil, then start timing for 15 minutes to complete the processing.

Remove the jars and place on a kitchen towel away from any cold drafts. When jars are cool, check the seals and put on a shelf for future use. Any jar that has not sealed may be refrigerated and used within a month.

Garden Mixed Vegetables

(Two-Day Processing)

- 4 quarts spring water
- I cup canning salt
- 4 cups cauliflower florets
- 4 cups cucumbers, cut into ³/₄-inch thick slices
- 2 cups carrots, cut into ½-inch pieces
- 2 cups green beans, cut into 1½-inch slices
- 2 cups pearl onions, peeled

- I yellow pepper, seeded and cut into I-inch long strips
- I red pepper, seeded and cut into I-inch long strips
- 7 cups white vinegar
- 2 cups granulated sugar
- 1/4 cup mustard seeds
- 2 tablespoons celery seeds
- 8 dried red chili peppers

Day One: In a large mixing bowl, dissolve the salt in the water and add the vegetables, cover and leave in a cool part of your kitchen for 15 hours.

Day Two: Drain all the veggies using a colander but do not rinse. Prepare your canning jars and get set up in your kitchen to process. Remember to keep the jars and lids hot.

Using an 8-quart capacity stockpot, combine the vinegar, sugar, mustard seeds, celery seeds and two chili peppers, then bring to a boil just enough to dissolve the sugar. Add the veggies and simmer mixture for 5 to 7 minutes until they are hot. Make sure the veggies are hot throughout before packing.

Spoon the veggies and one hot pepper into each jar leaving a headspace of one-half inch. Pour in the hot liquid leaving a headspace of one-quarter inch. Remove any air bubbles and add more liquid if needed.

Wipe the rims dry and seal with twopiece lids, tightening by hand. After loading the jars in the water bath, bring to a boil then start timing for 15 minutes to complete the processing.

Remove the jars and place on a kitchen towel away from any cold drafts. When jars are cool, check the seals and put on a shelf for future use. Any jar that has not sealed may be refrigerated and used with a month.

Holiday Cranberry Sauce

11/2 cups granulated sugar

34 cup spring water

1¼ pounds fresh, cranberries rinsed & dried

Zest from one orange

- 2 tablespoons candied orange peel
- 3 whole cloves
- I cinnamon stick

(Optional - 1/2 cup bourbon)

Prepare the jars and two-piece lids and keep them hot, not warm, before filling and processing.

GUEST RECIPE

Submitted by Linda Golya Sierra Vista, AZ

Homemade Artisan Bread

1½ tablespoons yeast 1½ tablespoons salt 61/2 cups unbleached flour 3 cups water (100°F)

Preheat the oven to 450°F. In a large bowl, mix the yeast and salt into 3 cups lukewarm water. Stir in the flour until no dry patches are left. Dough will be loose. Do not knead. Cover--not airtight--and let set at room temperature for 2 hours.

Sprinkle a little flour on the dough and take a piece the size of a grapefruit, turn the dough in your hands, creating a rounded top and lumpy bottom. Let rest on a piece of parchment paper sprinkled with cornmeal for 40 minutes.

I use a Dutch oven pan to bake the bread. Put the bread and the parchment paper into the pan, sprinkle lightly with flour, and score the top of the bread with a serrated knife. Be sure the parchment paper rests on the sides of the pan so the dough does not touch the pan.

About 5 minutes before putting the bread in the oven, fill a pan with water and put on the bottom shelf of the oven. This prevents your bread from drying out during the baking process and helps to make a nice crust.

Bake for 30 minutes with lid on, and then take off lid and bake for another 15 minutes. Remove from oven and let cool.

The dough will keep in the refrigerator for 2 weeks. I usually divide the dough into 2 sections and bake. You can bake the bread on a baking stone; if you do, alter the total baking time to only 35 minutes. I have found I prefer to bake it in the Dutch oven, getting great results.

In a saucepan, pour in water and stir in the sugar until completely wet, then stop stirring. Bring contents to a boil for 3 minutes. Add the cranberries, orange peel, zest, cloves and cinnamon stick. Bring mixture to a simmer for 5 minutes until the cranberries burst. Remove the pan from the heat and take out the cinnamon stick. If you want a stronger sauce, stir in 1/2 cup of bourbon.

Spoon the hot mixture into your prepared jars leaving a headspace of onequarter inch. Wipe the rims dry and seal with two-piece lids, tightening by hand. After loading the jars in the water bath, bring to a boil then start timing for 10 minutes to complete the processing.

Remove the jars and place on a kitchen towel away from any cold drafts. When jars are cool, check the seals and put on a shelf for future use. Any jar that has not sealed may be refrigerated and used within a month.

Hungarian Green Beans

I egg yolk

I tablespoon heavy cream

3 pounds green beans, snipped, washed & drained

3 cups white vinegar

3 cups spring water

1/3 cup canning salt

2 tablespoons granulated sugar

7 pieces fresh dill weed, rinsed & dried

7 garlic cloves, peeled & split in half (Optional - Hungarian hot banana peppers)

Prepare the jars and two-piece lids and keep them hot, not warm, before filling and processing.

In a saucepan, combine the vinegar, water, salt and sugar, then bring to a boil. Turn off heat and stir to dissolve the salt and sugar. Keep the mixture hot; do not let it cool.

Pack the beans into the jars leaving a headspace of one-half inch. Add some dill weed and garlic to each jar, either on the bottom before you put in the beans or on top of the beans. Add a half piece of hot pepper (seeded and stemmed) if you want some bite to your beans.

Pour hot liquid over the beans and remove any air bubbles. Add liquid if needed.

Wipe the rims dry and seal with twopiece lids, tightening by hand. After loading the jars in the water bath, bring to a boil then start timing for 10 minutes to complete the processing.

Remove the jars and place on a kitchen towel away from any cold drafts. When jars are cool check the seals and put on a shelf for future use. Any jar that has not sealed may be refrigerated and used within a month.

TRIVIA ANSWER: Nicholas Appert, a confectioner and chef in Paris circa 1795. After experimenting for years, he completed his process for the water bath preserving of food in January 1810. The first foods preserved by this now 200-year-old process were soups, vegetables, juices, dairy products, jellies, jams and syrups.



Quick stress relief

A trip to the emergency room in June has made me very aware of how quickly our lives can be turned upside down. After seeing several doctors and undergoing a barrage of tests, I have received three definitive diagnoses. Two of these are directly related to stress. We have all heard the old saying "stress kills," and we all think: "Oh well. Gotta go sometime." But stress can also cause pain, fatigue and loss of income, which can cause more stress....UGH!

I ran across these fast stress-reducing pick-me-ups that seem to be helping me, and I thought I would share them with you.

- 1. Laugh out loud. Throw a comedy in the DVD player. Invite over some friends and share a few good laughs. Every time you crack up, increased oxygen courses to your organs, blood flow increases and stress evaporates. Just thinking about having a good laugh is enough to lower your stress-producing hormones levels.
- 2. Pet your dog. Your pet not only gives you unconditional love but also is so good for your health. When you pet your dog, even for just a few minutes, your body releases feel good hormones, like serotonin, prolactin and oxytocin. At the same time it decreases the amount of damaging stress hormones. This could mean lower blood pressure, less anxiety and an increase in immunity.
- 3. Clear the clutter. Being surrounded by too much clutter can greatly increase stress. It brings on anxiety when you can't find your check book, or the kids homework or the utility bill. De-clutter to de-stress. Tackle a drawer or a shelf a day. As an added plus, house clean-

ing can burn up to 250 calories and give you a real sense of satisfaction.

4. Mow the lawn. Cutting the lawn may sound like work, but the smell of freshly

mowed grass can actually make you feel more relaxed. Scientists say chemicals from newly-cut grass help block the release of stress hormones in the brain.

- 5. *Drink some orange juice*. Researchers say vitamin C may help people manage their stress by reducing stress hormones like cortisol.
- 6. Sing a song. Turn up the radio in your car or start singing in the shower. Doesn't matter how out of tune you are, singing just makes you happier. Singing can also be good for your breathing and posture, as well as your heart and immune system.
- 7. Chew gum. Chewing gum can do much more than freshen your breath. Research shows chewing a stick of gum can reduce stress and anxiety, as well as improve mental performance during tasks. In one study, not only did chewers report less stress, but also were less depressed and less likely to develop high blood pressure or high cholesterol.

I hope these little tips will help you as well as myself. And we can all feel a little better.

Until next month....

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



To learn more about stress, how it affects your health and what you can do to relieve stress and lessen its damaging effects, log onto:

http://www.stress.org
(The website of the American Institute of Stress)

http://www.mayoclinic.com/health/stress-management/MY00435 (The Stress Management section of the Mayo Clinic's website)

Exploring the question



What does it mean to be "Hungarian"? Is the answer changing? If so, is it changing for the better? Are the passage of time and our distance from our ancestral homeland weakening our Hungarian essence? Or, does the greatest threat to our culture's survival exist within our own community? Over the next several pages, Kalman Magyar, Kathy Megyeri and Tibor Check Jr. attempt to provide some insight into these issues.

I am a Magyar, but what does that really mean?

by Kalman Magyar

MANY MEMBERS of William Penn Association pride themselves on being "Magyar" or, as it is known to the general public, "Hungarian." Interestingly, even more members call themselves "American." And probably all members have multiple "identities." Those may be American and Irish (every fifth person in the USA could say that, I am told), or American and Slovak, or American and Italian, or Magyar and Romanian, and so on. Some lucky folks may even sport as many as five or six national

This is what makes America and our society so exciting and colorful. And, it may be why Americans are so tolerant of each other: it is understood that each national identity carries great values, and those should be treasured. The USA became a great nation because millions of immigrants lent a hand to build it. Fortunately, even today, most Americans are proud of their roots and are interested in cultural diversity in general.

But, what does it really mean to be a "Magyar"? We can answer simply by suggesting that, as long as you appreciate and embrace the Hungarian culture, you are a Hungarian. You may not be a passport holding citizen, but in your heart you are a Magyar, and this is more im-

portant than holding a passport.

What are the most important manifestations of a culture? These are the food you like, the music you listen to, what you like to sing and the customs you keep, just mentioning a few items. Oh yes, the language is important, but one can have a very strong national identity without speaking the language of the nation the person embraces. Music, dance, visual arts, customs, food and many other forms of non-language based expression are critical parts of a nation's cultural treasures.

In preparation of the very rare and important upcoming tour of the Rajkó Hungarian Gypsy Orchestra, I would like to offer a few thoughts on the Hungarian identity, and how it relates to the wonderful Hungarian "Gypsy" music. Many Magyars identify strongly to this music and think of it as an important part of their own culture. They are correct. There may be no other art which more unifies all Hungarians, wherever they may live, than Hungarian csárdás music.

We should first think about "national identities" to understand our own culture, but it also helps to understand the national cultural treasures of others. As we know from history, Europe was settled by many different groups of people who practiced freely (in most cases) their traditions. They spoke their language, and they were ruled by kings and landlords. As long as they served their nobles, who took care of them and protected them, they lived happily in their enclaves. There was religion to give



Dancing the Verbunk and the Csárdás.

them moral guidance; there was tradition to offer them methods to live their lives and provide for their families; and there was music, songs, dance and tales to offer them entertainment. Sounds oversimplified? Yes, but one must think of those folks living in isolated enclaves where literacy was very low, communication lines were essentially nonexistent and travel took weeks and months, not hours or even minutes like today.

In the case of the Kingdom of Hungary, many ethnic groups lived happily under the protection of the crown: Magyars, Slavs, Romanian [Olahs], German, Gypsies even Italians. In terms of religions, Catholics, Protestants, Greek Orthodox, Jews and several other variants flourished. Most people was able to find themselves a "nitch" or a role to make a difference and provide service to the community.

National identities and nations emerged starting from the middle of the 18th Century. The reason is difficult to pinpoint, but we know it was during that period that intellectuals started to question the divinity of the Kings and began the process of forming nations. Italy, France, Germany and Hungary were formed as separate and unified nations by the middle of the 19th Century (a process which has continued for almost 100 years). Roads were built, communication lines were established, national flags were established, and musical trends were developed to represent and identify each nation.

It was in our Hungarian culture where the "Gypsy" musicians emerged and began to develop, establish and make famous Hungarian music as one of the most important national manifestation of Hungarians. We can quote many names here who will be immediately recognizable to Gypsy music lovers: János Bihari, Jancsi Rigo, Panna Czinka. Those Gypsy musicians were as famous as any of the rock stars of today who sell millions of recordings. How the Gypsy musicians--or "Roma" musicians, as they are called nowadays--emerge to be the most influential force in Hungarian folk-music development in the 18th and 19th centuries is not known exactly. One theory, which may be the most believable to me, goes like this:

Classical music gained greater acceptance in Western Europe in the early 18th Century, and it became a necessity for each nobleman to have a "house orchestra" of sort to provide entertainment. These house orchestras performed concerts and music for the dancing pleasure. Prominent Hungarian landlords who attended many elegant parties of neighboring nobles wanted to be able to provide the same entertainment in their own country mansions. Alas, it was not possible for them to acquire the classical musicians, except may be for the Esterhazy family (who had Josef Haydn as house composer and musician for almost 30 years). But, for the less prominent nobles, the only possibility was to purchase the instruments of a string quartet and find musicians locally to play their "court music."

They found such musicians among the local Roma population, and these musicians were able to play music which was much closer to their liking and temperament than the "stuffy" and sometime boring minuets and waltzes. Thus, Hungarian Gypsy music was invented, and with that the development of a new musical form in Central Europe was established. It was called the Verbunk and the Csárdás.

Originally a recruiting dance, the *Verbunk* is a man's dance. The music developed for this dance was something quite new, most of the time composed by musicians and amateur patriotic composers who published the scores and profited handsomely from the proceeds. In the Austro-Hungarian Empire and during the 1848 Hungarian revolution, recruiting by dancing and merry-making was popular among the Hungarian areas. The dancing and partying projected an easy life for the soldiers and also an immediate chance to climb in the social ladder; therefore, during these recruiting parties many poor lads joined the army. This method of obtaining volunteers for the army lasted until the later part of the 19th Century. What remains with us today is the *Verbunk* music genre in the repertoire of Gypsy and folk orchestras.

The Csárdás is a musical and dance form which developed concurrently with the *Verbunk*, but as a couple's dance. It has become to be known as the national dance of the Hungarians. Do not be misled by thinking that the Csárdás was a simple dance (as we know it today). In fact, practically every village has its own variant of the Csárdás. These dances make Hungarian folklore to be one of the richest and most exciting in the world today. Unfortunately, these dances and music have lost some of their popularity among people with Hungarian identity. Yet, they are the easiest forms of art which make Hungarian culture immediately identifiable...and the Magyars very proud.

The Rajkó Hungarian Gypsy Orchestra--which is touring North America this September after many years of absence--is among the most important presenters of Hungarian romantic folk music which developed from the middle of the 18th Century, as described above. These excellent musicians are dedicated to preserving and presenting the most important treasures of Hungarian culture--the *Verbunk* and the *Csárdás* music. Do not miss their performance in your area. The tour is sponsored by William Penn Association, and it will most certainly make a long-lasting impact on keeping the Hungarian identity alive in the USA. Anyone who may have even a distant or somewhat removed Hungarian heritage will be proud of their performance.

Let us go back to our original thought: "I am a Magyar, but what does it really mean?" Well, my recommendation is to go and attend a performance of the Rajkó Hungarian Gypsy Orchestra and you will know; you will experience, hear and see what it means to be Hungarian. But, most importantly, you will be very proud that you have Magyar ancestry.



Is Tibor right? Could we be our own worst enemy?

by Kathy Megyeri

Tibor's Take in the August 2011 issue of *William Penn Life* was certainly timely and hit a personal chord for me.

As you know, the Hungarian Reformed Federation of America (HRFA), with its historical charter signed by President Theodore Roosevelt, ended its existence last week as it merged with GBU Financial Life of Pittsburgh. For years, HRFA's home office in Washington, D.C., was strategically based in the heart of the nation's capital. It welcomed tourists, policy holders, heads of state and political figures; Hungarian writers, scientists, leaders and businessmen; and even Nobel Prize winners to events that brought recognition to Hungarians throughout this city and the nation.

Now that HRFA has merged with a German-based fraternal society, it has lost a part of its treasured Hungarian identity that sought to promote the culture, heritage, and language of those Hungarian ministers and immigrants who began the organization in order to serve others. The events of this August, when HRFA's convention delegates sanctioned the merger, embodied Tibor's thesis perfectly and caused me to reflect that perhaps Hungarians are their own worst enemy. As he wrote so well:

The primary reason for the continued decline of the American-Hungarian community is our inability to unite in a common cause. Perhaps it is pride, perhaps it is money, or perhaps it is a need for power, but some people who stand as the decision

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9/2 (Fri.) - Philadelphia, PA - Hungarian Tanya (Barto)

9/3 (Sat.) - Pittsburgh, PA - WPA 125th Anniversary Gala

9/4 (Sun.) - Cleveland, OH - German Central Park (Parma)

9/6 (Tue.) - Pittsburgh, PA- Duquesne University

9/7 (Wed.) - New York, NY - Magyar Haz

9/8 (Thu.) - Bethesda, MD - Cedar Lane Unitarian Universalist Church

9/9 (Fri.) - Cleveland, OH - Donahue Auditorium, John Carroll Univ.

9/10 (Sat.) - Detroit, MI - Hungarian Rhapsody Restaurant (Southgate)

9/11 (Sun.) - Chicago, IL - Old Town School of Folk Music

9/13 (Tue.) - Toronto, ONT - St. Elizabeth of Hungary Church

9/14 (Wed.) - Montreal, QUE - Magyarok Nagyasszonya Egyhaz

9/15 (Thu.) - Boston, MA - Johnny D's (Somerville)

9/16 (Fri. - Matinee) - New York, NY - The Rockefeller University

9/16 (Fri. - Evening) - South Norwalk, CT - Ben Franklin Theater

9/17 (Sat.) - Rockwood, PA - WPA Picnic (Scenic View)

9/18 (Sun.) - New Brunswick, NJ - Hungarian American Athletic Club

makers within Hungarian groups and organizations frequently make choices that seem not to be in the best interest of the community.

He went on to site historical implications for such behavior when he wrote:

U.S. State Department documents referenced in the East European Quarterly article show that differences between Hungarian emigres in America were not due to underlying ideological differences but rather resulted from petty power struggles among ambitious people seeking positions in Hungarian organizations....Not only does our factionalism and divisiveness curse us today, as we struggle to retain and rebuild our heritage, but it has, in a very ugly sense, contributed to the inability of the United States and its allies to formulate and act on a policy relating to Hungary.

It pains me to have personally watched the inability of Hungarians to support one another, to showcase one another's accomplishments, to work together for a common good, and to compliment each other when a job is well done. And now that HRFA as a separate entity has died, I stand in even more awe of WPA Chairman Barbara House, who truly reaches out to others, who thanks those who promote WPA and who welcomes all to fraternal events. When she writes in William Penn Life about WPA's upcoming Convention that, "we are together so seldom, I'm going to savor every second, "I sense that WPA has a real cheerleader who wants others to succeed, who holds out the olive branch to those who may disagree with her, who features a successful Join Hands Day, who lists upcoming ethnic events, who offers get well wishes for the infirm and ill, who lists meaningful church celebrations, who promotes St. Stephen's Day commemorations, who prays for deceased members, who sends congratulations

to those who celebrate birthdays and anniversaries, who welcomes all newcomers, who invites people to attend Scenic View's picnic in September in order to have a good time in Christian fellowship and who is going to gladly embrace those who will be accompanying her on the trip to Hungary next month.

I sometimes ask myself when I read her branch news or speak with her: "Can this peacemaker/welcome-wagonhostess/cheerleader really be a Hungarian?" If so, she's certainly meshed the best of American hospitality with the traditions and culture of old Hungary, and with more like her, WPA doesn't have to worry about losing its Hungarian identity and sustaining--as Tibor so aptly put it--its Hungarian-American culture.

I only wish you could have cloned her and sent her to help lead HRFA during these last several months. HRFA wouldn't have died or been eradicated under a Germanbased organization only to lose its Hungarian identity. But alas, those "petty power struggles" prevailed and sanctioned its demise.

Let that be a lesson for all Hungarian organizations, and Tibor, although you may have ruffled some feathers in your latest article, know that you "hit the nail on the head." Until Hungarians toss their petty power struggles and put their personal jealousies aside, they will lose more of their identity and that will be a true, a more lasting and a more devastating tragedy.



Tibor's Take with Tibor Check, Jr.

Who do we Hungarians want to be?

Part 2 of Tibor's Take on "Finding Identity in the 21st Century"

RECENTLY, A WELL-MEANING FRIEND of mine from college decided to make Chicken Paprikás. Being a fellow Hungarian and wanting to impress me, he tried his best to make a good rendition of the classic Magyar dish. His family has not kept with the traditions, and, rather nicely, my friend (who we will call "Fred") has boldly started to reacquaint himself with the finer points of his heritage.

Well, sadly, his experiment with Chicken Paprikás was less than a success. My good friend Fred used chicken bouillon instead of chicken stock, egg noodles in lieu of dumplings and--most grievously of all--Spanish paprika instead of Hungarian! While I applauded him for his attempt (and I told more than one white lie about the quality of the dish), I quickly gave him a more authentic recipe

This story about Fred, who is 23, is just an example of a greater problem that I have been writing about frequently. Of course, as William Penn celebrates its 125th anniversary, now is an appropriate time to look at the problem more in depth. While it is clear that the lack of youth involvement, continued attrition and the constant closure of Hungarian institutions and businesses are agendatoppers, these issues are only symptoms of a fundamental challenge facing this community.

Surprisingly, it is not class, religious or historical differences that divide the Magyars. While those things were the focus of last month's Take, this month, it is about something more personal and more abstract. The problem with the Hungarian community, or at least what contributes to the lack of growth and the continued division, is not anyone's fault. In fact, many Hungarians do not even

know it has happened.

To illustrate, I think back to a hot summer a few years ago when my little brother was playing the cimbalom at Youngstown State University's Summer Arts Festival. That year's festival was unique because, among the thousands of people walking by Endre, there was a group of Hungarian children who were visiting America on a summer trip. Their guide, a very pretty girl from Corvinus University, translated for the children. I was shocked at their reactions. Almost all had never seen a cimbalom, let alone recognize any of the songs that my brother played. Only one boy, who was from a rural area of Eastern Hungary, was familiar with the instrument. The rest of the 15 or so children had no idea. Their guide was also unfamiliar with the instrument. Since she was an academic, she knew Hungary's musical and cultural history, but only because of university study. She surprised us when she said that the songs that Endre played are what her grandmother listened to. It was a sobering experience to say the

Of course, years of Communist rule are to blame for the cultural metamorphosis that Hungary has undergone. Looking at it historically, there is a clear chronology of cultural change that correlates to political events. From the late 1930s to 1945, Hungary was fascist, and while it pursued its own national goals, its governmental agenda reflected Nazi Germany closely. With the Communist takeover, Hungarian government and culture changed dramatically. The old iconography of Hungarian nationalism was stripped away, and new crests and new seals (heavily borrowed from the USSR) took the place of the old. Hungarian art and architecture lost its unique characteristics as it was morphed into mindless propaganda and socialist art (Budapest's Statue Park is a good example). Hungarian religion was forced underground, and the foodstuffs that were needed to make many of the traditional dishes could not be had. The peasant folk costumes were replaced by the jumpsuit of the worker.

In 1989, after several generations were raised in such a Hungary, the Iron Curtain fell. Once forbidden Western influence and media flooded into Hungary. Then, in the absence of the Soviet imprint on government and culture, something else had to fill the vacuum. That was whatever was popular in Western Europe at the time. Of course, American rock and roll was popular during the Communist days (or so I am told), but that is less of a cultural choice than a sign of political rebellion.

Now, Hungary is a nation where discotheques and nightclubs mark any urban area. These establishments play techno and Europop for the young people. Döner kebabs and hot dogs are served in street carts. BMWs and Mercedes zip along Hungary's roads. With freedom, Hungary has become more cosmopolitan. There is nothing wrong with it inherently; in fact, it is quite natural. Yet, in other such European societies, there seems to be a greater sense of history. In western Europe, it seems that the past is remembered differently. It seems to me that there is a divide between the Hungary of the past and the Hungary of the present. Perhaps this sense of historical continuity was amputated by the Soviet/Fascist experience. Perhaps that is why parties like Jobbik are gaining popularity. Perhaps it is not Jobbik's policies, but rather their attempts to bring the imagery, iconography and identity

Getting back to music, however, while there is nothing wrong with pop music, I choose to not play any on my family's radio program. Sure, that decision may make the radio show an antiquated musical remnant of the past, but it is a very deliberate choice. The problem with the Europop and techno is that they are cosmopolitan. Other than Hungarian lyrics and Hungarian singers, there is little to mark that auditory experience as uniquely Hungarian. To play music that is almost identical to what is played in the entertainment es-

of the past to the present.

tablishments of Germany, France, Italy and other European countries does little to further an understanding of Hungarian culture as I understand it or how my forbearers would have understood it. The beauty of any nation's or ethnicity's folk music is the variety of subjects, the unique perspective and, of course, the subtle differences that make every style distinct. Listening to Hungarian folk music is a way to look into the very essence of what it is to be Hungarian. This is not replicable with synthesizers, autotuners and electronic instruments.

All these cultural developments are naturally the result of change. With chronological progression, certain things fall out of favor, and new ones take their place. Whether it is right or wrong is not the question (because it is a matter of perspective anyway). What we American-Hungarians

must do is to take these things into account. When we talk about celebrating Hungarian culture, what exactly are we celebrating?

The Hungary that my great-grandparents knew is starkly different from the one that later immigrants knew. The earliest newcomers to the U.S. had a far different idea of Hungary than my great-grandparents, who came here in 1913 and 1916. These immigrants knew a Hungary that

was greatly changed from those who came over in 1948. The ones who escaped in 1956 had witnessed a total transformation and an almost total overhaul of Magyar culture and society. Finally, the children of 1989, those who witnessed the fall of the Soviet Union, saw this new culture and society disintegrate overnight. What is left, well, that's what Hungary is today.

Yet, what is Hungary to we Hungarian Americans? Is it a snapshot of a distant place in a distant time? Are we clinging to something that no longer exists? As witnessed firsthand at YSU with those young Hungarians, even the Hungarians themselves are different from my idea of Hungarian culture.

When I was younger, my father told us bedtime stories, many of them Hungarian folk tales. One such folk tale (that was retold in Kate Seredy's The Good Master) was about some soldiers who chased a vision of houses, houses

so laden with gold they turned upside-down. What they were chasing was a mirage. These soldiers chased it until they finally succumbed to exhaustion, and a sleeping death overtook them, with the mirage tauntingly hovering in the distance.

Are we those soldiers? Are we chasing a mirage? When we think of Hungary, or when those who remember start to reminisce, what is it exactly that we remember?

When we sit down to a meal of gulyás, a glass of Tokaji, or a slice of *dobos torte*, are we doing what Hungarians do? I used to think so, but now I am not so sure. Those Hungarian kids opened my eyes. Hungarians do not play the cimbalom, that's for sure. Do Hungarians even make szalonna anymore? I am not sure that I want to know the answer.

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William Penn Fraternal Association Scholarship Foundation

ee of Knowleds



Helping our young members meet the challenges of modern educational economics requires great effort by all our members and friends. Towards this end, the William Penn Fraternal Association Scholarship Foundation has created the **Tree of Knowledge**. The Tree is mounted in the second floor fover of the WPA Home Office. Those making donations through this program will be recognized with individual "leaves" on the tree, which can be used to honor and remember loved ones. Donations are being accepted at three levels: Gold (\$1,000), Silver (\$500) and Bronze (\$250). Those wishing to purchase a leaf may use the form below. Please help our tree "grow" and allow us to continue to assist young members reach their educational and professional dreams.

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Quite an Experience

Members share their thoughts on this year's Hungarian Heritage Experience

hat a delight it was to meet Chair of the Board Barbara House after reading about her in *William Penn Life*. I couldn't believe so many of the Board would travel so far to be with the Class of 2011 for our final presentation at the end of our Hungarian Heritage Experience week at Scenic View, Rockwood, Pa., To travel such a distance to support us in our closing program was truly admirable. Thanks to all the Board members who took time away from busy schedules, as well as others who came to celebrate with us. It made for an unforgettable evening.

The first thing done to rob people of their culture is to take away their language. We see this now with the Welsh. I attended a concert a few years ago, where the Christmas program included a few numbers sung in Welsh at the University of Rio Grande in Gallipolis, Ohio. One person there was leading the charge to keep the language alive on this side of the pond. However, as the Board has so valiantly demonstrated, it truly "takes a village."

Your continued support of the annual Hungarian Heritage Experience is most commendable. No small expense, I would guess, in this fine effort to maintain and honor the original few Magyars who, with their meager \$75, began one of the finest insurance agencies in the United States.

I wish to thank Endre Csoman for all his in-depth preplanning and excellent follow through on all details of our week. To our instructors Emery Marcus, Ph.D., and the Rev. Laszlo Kovacs (Ret.), professor emeritus; to our wonderful cooks, Ica, Eva and Arlene Csoman and their helpers; and to all the staff at beautiful Scenic View: Köszönöm Szépen!

Rosalie Guttermuth-Rinehart McArthur, OH





Experience students learn to make palacsinta.

want to thank you for all the hard work you put into making the Hungarian Heritage Experience such a memorable one for me. When my dear friend, Gerry, asked me if I would go with her, I was a little apprehensive in accepting her invitation. But, I am so glad that I went, because I learned so much attending the advanced class under Laszlo Kovacs' leadership.

Please thank Ica and Eva for all of the wonderful meals they prepared during the week, along with all of those wonderful pastries and pies. I can't remember when I ate so many wonderful Hungarian dishes.

Everyone who attended was so friendly. It was interesting to hear of their Hungarian background and heritage. I am so proud that I can put a name to each face on the beautiful picture we were given upon graduation.

Graduation evening was so special, too. I thought the program went well with such few practices. The barbecue dinner was extra special, along with all of the other entrées on the buffet table.

Thanks again for all of the work that went into the planning for the week. You had a lot of work left to do after we all left the camp.

Keep up the good work.

Vilma E. Pavuk McKeesport, PA



A student helps make cabbage and noodles for dinner.

For many years, I have read William Penn Life from cover to cover, enjoying all of the articles. Each year when I read articles by the people who attended the Hungarian Heritage Experience, I kept thinking I am going to do this one day. I put this on my "bucket list."

Well, I attended this year and want to tell you it was everything I imagined and more. I met people from Michigan, New Jersey, Ohio and, of course, Pennsylvania.

We had an intensive beginners Hungarian language class. Emery Marcus was my instructor, and he made the class fun. He was very thorough in his teaching. I knew only how to pronounce a lot of words but never put them in sentences. We had night work as well, and I actually wrote sentences (easy ones), but I did it! They had an advanced class that was taught by the Rev. Laszlo Kovacs, and everyone in his class enjoyed him as well, and they learned a lot.

I had a friend ask me recently why I had so much interest in my heritage. I lost my father some years ago and my mother two years ago (Laci and Margaret Papp). I not only lost two people I loved so much, but lost some of the culture of the Hungarians. I told my friend that I am proud to be an American but proud to be of Hungarian descent. I started thinking of how I could keep alive my Hungarian heritage. I love needle work and loved Hungarian embroidery, so I recently started embroidery classes at the Free Hungarian Reformed Church in McKeesport, Pa. I have also been reading a comprehensive book on Hungary and its beginnings and have now attended the Hungarian Heritage Experience.

I want everyone to understand how much I enjoyed the entire week, the wonderful food (the cooks were great), and meeting officers and Board members and the Chair of the Board Barbara House. It amazed me that they took time to come and see what we accomplished, i.e., singing in Hungarian, reciting poetry and dancing the *csárdás*. Endre and his wife were so gracious and hard working. It amazed me all you did to make this a great experience and still had time to mingle with the people.

I believe that this wonderful week was so worthwhile. I hope that I can do it again sometime in the future.

From the bottom of my heart, köszönöm szépen and Isten aldon meg.

Gerry Papp Nelson McKeesport, PA



earning to speak and write Hungarian correctly is something that I would like to master some day. Yet, after a week of study, I realize that I have such a long, long way to go. I found that the week-long experience went by too quickly, and that we covered only the tip of the iceberg with our lessons.

In the beginners class, our instructor, Emery Marcus, had the patience of a saint (and a very good singing voice). He tried his best to get our class to pronounce our Magyar words like true Hungarians, and by the end of the week, he had made some progress. We experienced intense classroom study and homework. In addition, we had fun doing a variety of things that were planned for us, which included *palacsinta* cooking lessons, an outing to the Flight 93 National Memorial, csárdás *tanc* lessons, Hungarian folk songs and poetry and delicious meals for breakfast, lunch and dinner. Special *köszönöm szépen* to Ilona (Ica), Eva and Arlene Csoman for their culinary gifts--there was a lot of love shared in the meals we ate.

We also had many fun nights learning new card games and just sitting around talking and getting to know our classmates who came from a wide variety of backgrounds, which made the learning experience fun.

A special *köszönöm szépen* to Endre Csoman and the WPA Home Office and Board of Directors who support and recognize the importance of keeping our Hungarian language and culture alive through activities like the Hungarian Heritage Experience. Thank you for making it an experience to remember.

Richard E. Sarosi Branch 14 Cleveland, OH



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! We hope your Labor Day weekend, the last holiday of summer, was enjoyable.

This summer, our branches sponsored the Steel Valley Phenoms vouth baseball team. The Steel Valley Phenoms 12U Baseball Team is a traveling baseball team composed of 12-year-old boys from the Upper Ohio Valley. Not only are these boys a group of youth who love the sport of baseball, but they are also committed to representing our communities with high moral values. While working to vastly improve their baseball skills, the boys learned valuable life lessons about teamwork, sportsmanship, discipline, perseverance and other positive character-building traits.

They had a great season! The Phenoms won the C.I.T. Tournament to close the season on July 19; they swept through the tournament,



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 tollfree at 1-800-848-7366, ext. 135. jlovasz@williampennassociation.org.



The Steel Valley Phenoms 12U Baseball team won the C.I.T. 12U championship this past season. Among the team's sponsors were WPA Branches 10, 40, 248, 349 and 8164.

defeating Beaver Valley in a close championship game in the bottom of the 6th inning. The Phenoms also took a trip to Cooperstown, N.Y., the home of the National Baseball Hall of Fame, to play in the American Youth Baseball Hall of Fame Invitational Tournament. They are a great group of kids!

If you have any news you would like to share or for information about Branch activities, please call Joyce Nicholson at 740-264-6238.

Branch 14 Cleveland, OH

by Dawn D. Ward

As summer winds down, there are three major events on the William Penn horizon.

There will be a gala in commemoration of WPA's 125th anniversary on Saturday, Sept. 3, at the Pittsburgh Marriott North. We have been able to attain this milestone due to all of our faithful and loyal members who have patronized us for many generations. We look forward to many more great years to come.

The day after the gala, delegates representing all WPA branches will convene for the 37th General Convention of William Penn Association. This quadrennial event focuses on formulating Association policy, electing members of its Board and editing and revising of the Association By-Laws. In addition to this important function, the delegates will have ample opportunity to socialize with fellow delegates from all over the country.

The 11th annual WPA Picnic-A Great Fraternal Fest will be held on Saturday, Sept. 17, at beautiful Scenic View in Rockwood, Pa. Entertaining the guests this year will be the world-renowned Rajkó Orchestra from Budapest, Hungary, and the Batyi Gypsy Band. Foods included in the price of admission are pörkölt, rice, gulyás, kolbász, hot dogs, bacon fry, coffee, soda and more. You may purchase Hungarian palacsinta, lángos, pastries and funnel cake. This is a great way to spend a late summer afternoon enjoying live music, dancing, a Chinese auction, raffles, children's games and activities. For more information, call 1-800-848-7366 ext. 136.

We are always happy to report on our successful youth members who received WPA scholarships. Michael C. Murphy sent me an e-mail updating us on his career progress. He wrote:

In 2007, I was awarded the William Penn Fraternal Association Scholarship. I would like to express my gratitude to



Catherine Mikula Klarr proudly points to her commemorative brick, placed during the recent \$1.3 million renovation of the St. Clairsville (OH) High School athletic field.

William Penn, its members, and Jeff and Dawn Ward of Branch 14. The scholarship helped me with purchasing books and many college expenses.

I graduated from the University of Dayton in May 2009 with degrees in accounting and finance. After graduation, I began working for Charles Schwab in their Retirement Services Department. I am currently pursuing my financial certifications. I've recently passed the Series 7 exam, and I am studying for the Series 66 test.

Thank you, William Penn, for your generosity these past years. I am thrilled to be a part of such a wonderful organization.

And the branch is thrilled to have such a fine young man as a member. Michael is the son of branch members Nora and Patrick Murphy of Brecksville, Ohio.

Speaking of terrific members, we are pleased to report that Catherine Mikula Klarr (see photo above), a WPA member for more than 80 years, recently attended her 64th high school reunion of St. Clairsville (Ohio) High School on July 29. Catherine took advantage of the opportunity to tour the renovated sports complex and speak with the project coordinator. This entire project was funded exclusively through a generous donation from their alumni, local businesses, and public donations. There was not one dime of tax dollars or grant money used for this project.

This is another example of the numerous contributions William Penn members make for the generational well-being of their local communities. Our members are making a positive, constructive difference now and for the future.

Catherine's family has been wellrepresented at William Penn for five generations. Catherine is the widow of late member Frank Klarr, and her daughters, Mary Ockrassa and Sophia Zond (deceased), her two grandchildren and three great-grandchilden are all members. Attending the annual branch 14 Christmas party has become a tradition in the Klarr

The next branch meeting will be held Wednesday, Sept. 7, at 7:30 p.m., at the Bethlen Hall of the First Hungarian Reformed Church, located at 14530 Alexander Road, Walton Hills. All adult branch members are welcome to attend.

Branch 18 Lincoln Park, MI

by Barbara A. House

It's September. I can't believe it. Our summer has been brutal, and I, for one, am glad to see it go. Now, we can dress up and always look fresh and attractive.

I just got home from the Hungarian Heritage Experience. I had the

time of my life. Congratulations to Endre Csoman for another job well done. Thanks also to all our kitchen help, our instructors and you, our wonderful students and members. Thank you to the WPA employees, officers and National Directors who took time to join us on "Graduation Day." I can't wait for next year. We had a super group. Make your plans now to join us next year. We had a capacity crowd, and for the first time, we turned people away. So, call Endre and get your reservations

When you read this, our wonderful Gala and General Convention will both be wonderful memories. I hope you are a part of those memories.

Thank you to Shirley Wrobleski, Dorothy and Corey Collins and Ethel Vanko for thinking of William Penn Association and me for your insurance needs.

Congratulations to Joe and Wanda Gall on the birth of their new grandson, Logan Thomas Bolger. He will be Branch 18's youngest mem-

Get well wishes to Debbie Wolfe, Ralph Manning, Grace Balaythy, Deac Sabo and Tamas Markovits. You are all very special people. Hope you are better soon.

Please remember in your prayers our deceased members and their families, especially Laura Lovas, Peter Lengyel and Mariann Lengyel. Remember also Ursula Markovits on the loss of her mother and Emma Poliska on the loss of her son. May they all rest in peace.

I'm sure you will be joining us for the WPA Picnic-A Great Fraternal Fest on Sept. 17. It is going to be a super weekend event. As usual, Branch 18 will have a busload of members there. Can't wait to see you there.

Branch 18 will resume our monthly meetings on Sept. 14. We meet at 7:00 p.m. at the American Hungarian Reformed Church on Allen Road in Allen Park. We will be planning our 2011-12 calendar of events. Plan on adding your opinions and input. Your suggestions are very important.

Please mark your calendars for these upcoming events:

- Hungarian American Cultural

Center - Pig Roast on Sept. 24, Szureti Bal on Oct. 8, 1956 Commemoration on Oct. 23 and Vadas Dinner on Dec. 3. Please call 734-946-6261 for more information.

- Holy Cross Hungarian Roman Catholic Church is celebrating the Feast of the Holy Cross and wedding anniversaries on Sept. 11 with Mass at 11:00 a.m. followed by dinner. Call 313-842-1133 to learn more.

Please remember that without your support, these events will cease to exist. WPA will always support our Hungarian friends. We are all very proud American Hungarians.

Have a wonderful fall. We deserve a beautiful one.

Call me any time at 313-418-5572 or 734-782-4667.

Happy anniversary, Tommy. I love you.

Branch 28 Youngstown, OH

by Kathy Novak

Wow! How fast the summer went. Schools are back in session and holiday items are on the store shelves.

Summer found several members enjoying visits from relatives who traveled to Y-town for vacation.

Frank and Mary Schauer's granddaughter Rachael was here from Florida for almost two weeks before she starts college. She was able to spend time with her cousins at several water parks and amusement parks, as well as baseball games. She also spent time at work with her grandparents, surveying churches and their facilities for historical sites and helping with the Hungarian radio program.

Jackie Prologo and her husband Frank got to spend quality family time as their son Corey and daughter-in-law Stephanie were here from Singapore, and sister-in-law Carol was here from Florida. They attended the graduation of their granddaughter Jackie and then spent time with family. They plan on a return visit around Christmas.

Several families from Branch 28 were able to attend the Lakeside Captains Hungarian Nite. A wonderful time was had--good game, great fireworks to Hungarian music and a good time with family and



Members of Branch 129 teamed with neighborhood children June 11 to clean flower beds and plant flowers at the Southwest YMCA in Urbancrest, Ohio, as part of Join Hands Day.

friends. As the Hungarian flag unfurled on the field, many of Branch 28's members helped hold it in place. It was also nice to see Branch 14 member Richard Sarosi participate in the pregame pitches. Thanks to WPA for hosting this event. (For more on Hungarian Nite, see "Magyar Matters," Page 5.)

By the time you read this, the WPA General Convention will be part of our Association's history. We hope it proved to be another successful event with many positive results.

Plans are being finalized for the commemorative dinner in honor of WPA's 125th anniversary to be held Sunday, Oct. 23. For more information, please call Steve at 330-746-7704 or Frank at 330-549-2935.

Get well wishes to all those feeling under the weather. Wishing you better days ahead.

Our sincere sympathy to those who have recently lost a loved one.

Wishing all those celebrating a birthday or anniversary a wonderful

For your life insurance and annuity needs, please call Kathy at 330-746-7704 or Alan at 330-482-9994.

Branch 34 Pittsburgh, PA

by Andy McNelis

It's been a hot summer for a change in Pittsburgh. Let's hope the fall will bring us nice weather. Please take a

moment and pray for all our service men and women, especially those in harm's way.

The Hungarian Heritage Experience had a great turn out this year. It was sold out! A special thank you to all the attendees, the great teachers, cooks and, last but not certainly not least, Endre and staff. I am sure that everyone enjoyed themselves and learned a lot. A special thank you also to the "pot washers" on Friday night, Landon and Rocco.

Looking forward to seeing everyone at the WPA Picnic-A Great Fraternal Fest on Sept. 17.

Happy and healthy birthday wishes go out to everyone celebrating their birthday in September. A special happy birthday wish to Joe Berei who celebrated his 90th birthday in August. Take care, Joe.

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

Branch 59 Windber, PA

by Shirley A. Rakoczy-Przywara Happy 125th anniversary, William Penn Association! I sincerely hope you are all planning to attend the WPA Picnic at Scenic View on Sept. 17, near Somerset, Pa. The Rajkó Zenekar, direct from Hungary, will



Branch 129 Members Olga Kovacs (I) and Margaret Leonardo prepare to plant flowers May 13 at the Hungarian Reformed Church in Columbus, Ohio, as part of the branch's Join Hands Day project.

be the orchestra of the day--OUT-STANDING! My feet are moving already. This event has always been a major highlight and the very best. Music, food preparations, baked goods, basket auctions, bacon fry, etc. guarantee you a total Hungarian experience and one you wouldn't want to miss or forget. See you there.

Listed below are some bits of information about Windber, Pa., compiled from the pages of *The Windber Era*, the local newspaper of the time period and distributed as a public service, compliments of Paul Shaffer. I found them to be very interesting, and I hope you do, too.

- Father of Windber. In 1893, James A. Cunningham, the advance agent in field operations for the Berwind-White Coal Mining Company, was called the Father of Windber.
- Birth of Windber. In 1897, H. Denman staked out the present town of Windber. Two homes and a one-room schoolhouse were the only buildings within the town's boundaries.
- First Mine Opened in Windber. In September 1897, the first of the Berwind-White Coal Mines, Eureka Mine #30, was opened.
 - First Church Built in Windber.

In 1899, the United Brethren Church was the town's first church.

- Windber Stadium. In 1900, the first stadium was built and was known as the Dewey Field.
- Windber's First Athletic Team Formed. In 1901, Windber's first basketball team was organized. The Windber Independents won the National League Championship in 1907.
- Windber Hospital. In January 1906, construction of the hospital began largely through the efforts of E. J. Berwind.
- Windber's Callen Baking Company. In 1909, James Callen Sr. opened the Callen Baking Company at 1832 Stockholm Ave.

Again, Branch 59 members, PLEASE call me at 814-509-6190 or send me your stories and/or photos so I may include them in upcoming news articles about our Branch in *William Penn Life*.

To all those celebrating birthdays, and anniversaries in September, I wish you the best. My sweet little grandson and WPA juvenile member, Alex, will be celebrating his fifth birthday on Sept. 21. My dear aunt and longtime WPA member of Branch 18 Lincoln Park, Mich., Mary Tirpak, will be celebrating her 89th birthday on Sept. 24. Boldog Születésnapot!

If there is illness in your families, I pray for full and speedy recoveries.

Branch 129 Columbus, OH

by Debbie Lewis

Hello to all from Columbus, Ohio.

It's hard to believe that summer is almost over. Soon, it will be time for school to start once again. Please remember to drive carefully in school areas.

Our branch participated in two projects for Join Hands Day. We planted flowers and mulched flower beds at the Hungarian Reformed Church in Columbus on May 13. We also cleared out flower beds, planted flowers and mulched flower beds at the Southwest YMCA in Urbancrest, Ohio, on June 11.

This year marks the 10th anniversary of 9/11. I am sure we all remember where we were and what

we were doing on that tragic day. There were too many innocent lives lost that day. Please remember them and their families in your prayers on this year's anniversary.

Hope everyone had a great Labor Day. There are several upcoming activities for September. They include the 125th Anniversary Gala on Sept. 3, the 37th General Convention Sept. 4 to 6 and the 11th Annual WPA Picnic-A Great Fraternal Fest on Sept. 17.

Get well wishes go out to all our members who have been sick or hospitalized. Hope all have a speedy recovery.

To all our members who have lost a loved one, we extend our sincere condolences.

Remember in your prayers the men and women serving in our armed forces both at home and overseas. Their sacrifices help to ensure the freedom we all enjoy.

Our next meeting will be on Wednesday, Sept. 14, at 5:30 p.m. at the Hungarian Reformed Church, 365 Woodrow Ave., Columbus.

For all your life insurance and annuity needs, please contact Branch Coordinator Árpád Sibrik at 614-231-8024.

If you have any news you would like to share, please contact Debbie Lewis at 614-875-9968.

Branch 132 South Bend, IN

by the Branch 132 Officers
On July 16 Our Lady of Hungary
Church welcomed back the Rev.
Kevin Bauman with a big celebration. Father Bauman went to Our
Lady's grade school. Welcome back,
Father.

Our Branch 132 co-ed softball team finished the season with a 10-4 record. Congratulations to our team.

On July 24, Branch 132 held its annual picnic at Potawatomi Park. Despite the 90 degree temperature and high humidity, we had a nice turnout. It was good to see the Bralick, Czajkowski, Burus and Pecsi families, as well as the Horvaths and our ball team. The food was great with each family bringing a dish to share. John Burus and Anna

Czajkowski shared stories about life during World War II.

Our condolences to the family of Frank J. Wukovits Jr. May he rest in peace.

Branch 189 Alliance, OH

by Sherry Moore

Hello, everyone from Branch 189 Alliance, Ohio. Hope everyone is having a great summer. Make the most of the remaining warm days and nights.

The WPA Annual Golf Tournament and Scholarship Days provided another great fraternal weekend. Two teams from our branch participated this year, and a couple of our guys won some money. The food was really good. We even won a couple of prize baskets in the Chinese auction. The event was nicely put together, and everyone had fun. We look forward to attending again next year.

Austin Croteau, a member of the WPA-sponsored baseball team, was picked to go to the Dominican Republic to play ball this summer. He was among boys from all over the U.S. selected to go there for five days. The coach from Brookhaven College in Texas was so impressed with Austin that he wants him to go to college there. It was a great experience for Austin and something he will always remember. Austin has played baseball since he was five years old and always played on the William Penn team. We didn't win this year, but the boys did an excellent job.

Our branch sponsored a Fairytale Princess Pageant on July 23. Thirteen girls of various ages participated. Each modeled an outfit of their choice and formal wear. The three judges asked each girl a series of questions. The girls has the option to collect money for votes, and Kayla Moore won with \$112 which was donated to William Penn for future activities. Every girl won a crown, and all were beautiful. Barb Simons and her daughter-in-law were in charge of the day, and everyone had fun.

Tracey, our club manager, had a fish fry that same evening. There



The Branch 132 co-ed softball team finished this past season with a 10-4 record.



Austin Croteau (seated in red shirt, center), a member of the Branch 189-sponsored base-ball team, was one of a number of high school prospects from across the country who were selected to play in the Dominican Republic this summer.

were several kinds of fish to try. There were also door prizes and music to enjoy. The event attracted a very good crowd.

Our steak and fish fries begin again in September. Everyone is ready to enjoy some good steaks and fish.

To all celebrating a birthday, we wish you many more. To everyone feeling sick, we hope you are feeling better soon.

Until next time, stay happy and healthy and share a smile with someone.

Branch 226 McKeesport, PA

by Judit Borsay

Labor Day is here, and summer is at its end. The kids are back at school after an all-too-short summer.

Branch 226 supported Join Hands Day by helping out the local food bank. Sally Petras and Malvene Heyz went food shopping for healthy items. Some of the children from the branch loaded the car for a road trip to the food bank.



Participating in Branch 226's Join Hands Day project were young members (I-r) R. J. Harris, Katherine Anthony, Gabe Anthony, Ricky Heyz, Shelby Harris and Rylee Heyz.

We are looking forward to the William Penn Association Anniversary Gala. I'm sure the Rajkó Orchestra will be a super treat for all of us.

Best wishes go out to Sally and Les Petras who celebrated their 50th wedding anniversary.

Happy birthday to all our branch members, especially Julia E. Genes (a.k.a. Grandma) who celebrated her 95th birthday among family and friends this January.

Our prayers are with those who lost loved ones. May God give strength to those who may be weak.

If you have any news to share or any needs, please call one of our branch officers. We would like more people to join our meetings and activities. All thoughts and ideas are welcome. Feel free to contact Malvene Heyz 412-751-1898.

We hope to see you at the picnic in September. The William Penn Association Magyar Folk Dancers will be there to entertain you with traditional folk dances and songs.

Branch 249 Dayton, OH

by Anne Marie Schmidt Summer is almost over, so now it is time to look forward to fall events, especially our WPA Picnic-A Great Fraternal Fest on Sept. 17 at Scenic View. If you have put off attending this event in the past, then this is the year you should definitely attend. The Rajkó Orchestra from Budapest, Hungary, will be performing that afternoon, the food is always delicious, and the scenery in the Laurel Highlands is beautiful. We hope to see you there.

The Grape Festival Dance is scheduled to be held Sept. 24 at Kossuth Hall. Steve Hegedes will be providing the music, and food will be available for sale. I'm sure that, as in the past, the Dayton Hungarian dancers will also perform. For details please visit the website www. daytonhungarians.com.

Our next cabbage roll sale will be held on Sept. 29 at St. Stephen's Catholic Church Hall. The cost remains the same as in the past, at \$2 per cabbage roll. Please call your order in to Michele LaFlame at 937-278-5970, or Anne Marie Schmidt at 937-667-1211.

On Friday, Sept. 30, there will be an Over-50 Sock Hop at St. Stephen's Church Hall, sponsored by the Four Parish Committee. For details, please call Michele LaFlame.

Let's keep William Penn Association and the dream of our Founding Fathers going for another 125 years by passing the torch on to our children and grandchildren through membership in WPA. For information on life insurance and annuities, please call Michele or Steve LaFlame at 937-278-5970 or Anne Marie or Mark Schmidt at 937-667-1211.

Branch 352 Coraopolis, PA

by Dora McKinsey

The beginning of fall has arrived and with it, we hope, cooler temperatures. This sure has been a hot, dry summer, at least in the Pittsburgh area. Labor Day on Sept. 5 officially closes the summer season. Autumn officially begins Sept. 23.

September is, of course, the month we hold our annual WPA Picnic-A Great Fraternal Fest. The picnic is being held on Sept. 17, and it promises to be even better than in the past with a visit by the Rajkó Orchestra from Hungary. If you're in the mood for some good old-fashioned Hungarian music, then please try to attend the picnic. Of course, terrific food and good fellowship are other reasons to attend the picnic. There will be an overabundance of each. We will also have a fishing contest again at the lake along with a fishing pond at the children's area.

The 10th anniversary of 9/11 is this year. In remembrance, we should all volunteer for whatever cause you most care about. That is one of the best ways to remember the sacrifices made by so many. If you do volunteer, please remember to let us know so that we can all share in your accomplishments.

By the time this issue of *William Penn Life* reaches you, the 37th General Convention will be history. Be sure to look for a report on the Convention in an upcoming issue.

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

We offer our condolences to anyone who has lost a loved one recently.

If you need help with any insurance question, whether to change a beneficiary or to report a lost policy, please contact me at 412-319-7116 or by email at *dmckinsey@hotmail.com*. I will be happy to assist you.



Are your beneficiaries up to date?

That's a question you may not have asked yourself very often, if ever. But, it's one you should ask yourself at least once a year.

We can't stress enough the importance of regularly checking the beneficiaries listed on your life insurance certificates. It is the only way to ensure that the people you want to receive the benefits of your life insurance are the ones who will receive it.

Think about the changes that have occurred in your life since you purchased your life insurance. Getting married, having children, losing a loved one, getting divorced, getting remarried-all these life changes affect your responsibilities. Do the beneficiaries currently listed on your life insurance certificates reflect such changes?

If you think you need to update the beneficiaries listed on your certificates--either primary or secondary beneficiaries--contact your WPA representative. Or, call our Home Office toll-free at 1-800-848-7366.

Branch News



Members enjoy Branch 336 golf outing & picnic

Among those who enjoyed the annual Branch 336 golf outing and picnic in Harrisburg, Pa., July 9 were (l-r) Sandy Stasko, Arlene Csoman, Endre Csoman, Betty Vargo, Bill Bero, E. E. (Al) Vargo, Zita Prowse, Charlie Johns, Jim Robertson and Bob Kozar. The picnic was well-attended with good food and entertainment that were enjoyed by all.

Branch 800 Altoona, PA

by Vincent Frank

Oh, my, the beautiful autumn season is upon us. Of all the seasons, autumn probably has the strongest connection to color. It's impossible not to think of red, orange and yellow when thinking of fall. The colored leaves are breathtaking to those who know, love and appreciate beautiful scenery, gazing upon mountains, rivers and lakes. Take notice of the colors and sounds all around you which God has given us to enjoy before cold weather sets in.

Branch 800 has received a thank you letter from Patrick Rea, who won the branch award for religion at Bishopy Guilfoyle High School in Altoona. He thanked the branch for the reminder to keep his faith alive through his college years. It invigorates him and keeps him strong.

Patrick appreciated the article and picture in the July issue of *William Penn Life*. He ended by saying, "God bless all."

Please notify Bob Jones in Altoona at 814-942-2661 to update your information if you are planning to move or already have moved. He then will notify the Home Office. At the same

time, you can ask Bob to help you on any matter concerning your life insurance or annuity contracts. He has the answers for you.

Branch 8121 St. Marys, PA

by Mary Lou B. Schutz

The members of Branch 8121 gathered for a short business meeting on Aug. 10 at the Green Lite Restaurant in St. Marys, after which they enjoyed a meal together.

During the business portion of the meeting, we decided to once again donate a prize basket for the Chinese auction to be held during the WPA Picnic-A Great Fraternal Fest which will be held Saturday, Sept. 17, at Scenic View in Rockwood, Pa. We thank Branch Treasurer Steve Marconi for preparing and having the basket delivered.

It was reported that Nick Marconi has been helping out at the local high school this summer, setting up the school's computers for the upcoming school year.

After the meeting, our members selected a meal of their choice from the restaurant menu. Everyone enjoyed delicious food, good conversation and renewed friendships.

Puzzle Contest #75 with Lizzy Cseh



Football Greats

Summer is a distant memory, but with the arrival of autumn, we welcome another season of football. This month, the Wordsearch Puzzle Contest centers on American-Hungarians that played in the National Football League. You will be searching for last names only (in capital letters), but I have included their first names as well (in lowercase letters). My favorite players are loe Namath and the late Cleveland Browns great, Lou Groza. There are 17 wordsearch clues. If I missed any other Magyar-American NFL players, let me know, and possibly next season I will put together another puzzle. Next spring, I will make a Wordsearch on American-Hungarian Major League Baseball players. I hope to see you at Scenic View on the 17th of September for the annual WPA Picnic-A Great Fraternal Fest.

Puzzle Contest #72 **WINNERS**

The winners of our Puzzle Contest #72 were drawn Aug 4, 2011, at the Home Office. Congratulations to:

Helen C. Henkel, Br. 34 Pittsburgh, PA Nancy A. Phillips, Br. 174 Scranton, PA Macie Sanford, Br. 51 Passaic, NJ Dolores Stankiewicz, Br. 132 South Bend, IN

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 #75 709 Brighton Road Pittsburgh, PA 15233

- 4. Entries must be received at the Home Office by October 31, 2011.
- 5. Four (4) winners will be drawn from all correct entries on or about November 3, 2011, at the Home Office. Each winner will receive \$50.

WPA PUZZLE CONTEST #75 OFFICIAL ENTRY

Κ	Α	L	0	G	0	G	Ν	U	W	W	R	Κ	X	Ε
Υ	S	Н	Н	Κ	I	Α	Q	Q	I	W	Ε	J	S	Q
Α	Т	R	Υ	Т	М	Т	М	Ε	G	G	Υ	Ε	S	Υ
L	С	Κ	Α	G	Α	Κ	R	U	D	Ν	Α	Υ	С	Ε
Α	М	S	I	Α	0	М	F	Т	G	W	М	Ν	Ε	F
Z	В	Ε	0	٧	L	R	Α	٧	R	Z	Ε	Q	Н	S
S	R	R	Α	Ν	S	Ε	Α	Ν	0	S	Κ	0	Н	L
Т	Т	Т	Α	Α	Κ	J	Z	D	Z	L	I	Κ	0	F
В	С	Q	Κ	Κ	L	Α	0	Т	Α	С	М	Q	R	-1
Н	I	R	Z	S	0	R	0	Q	Ε	В	Ν	F	٧	G
Μ	Α	Q	Κ	S	L	С	Χ	Ν	М	М	D	С	Α	F
F	٧	Κ	Н	R	Ν	В	Z	ı	Н	Υ	D	Ε	Т	U
Ν	I	U	D	М	Z	S	В	Υ	0	F	U	Q	Н	Χ
Ε	L	G	Р	Ε	L	Κ	Н	Υ	W	Н	Q	I	R	J
Α	D	R	I	Р	Ε	Ν	Ν	Α	М	S	I	Е	Н	Т

Football Greats Word List

Rich BADAR	Nick & Steve MIKE-MAYER
Larry CSONKA	Joe NAMATH
Andy FARKAS	Tom OROSZ
Pete & Charlie GOGOLAK	Gregg RAKOCZY
Lou GROZA	Jack RUDNAY
Les HORVATH	Don SHULA
John KOVATCH	Thatcher SZALAY
Dave MEGGYESY	Joe THEISMANN
Pete METZEL AARS	

Please complete the information below:

Name:	
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Welcome To Our Fraternal Family



LUKE ANTHONY Branch 189 Alliance, OH



EVAN L. CORBA Branch 15 Chicago, IL



GAVIN CREAMER Branch 590 Cape Coral, FL



ABIGAIL MARTIN
Branch 28 Youngstown, OH

If you have a child who recently joined William Penn Association, then send us his or her photo. We will publish it in an upcoming issue of William Penn Life so all our members can welcome your child into our WPA Fraternal Family. All photos will be published as soon as possible and in the order in which they are received at the Home Office.

In Memoriam

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

JULY 2011

0001 BRIDGEPORT, CT Ann Louise Mark Valerie M. Varga 0005 PHOENIX, AZ Sada K. Rod

0013 TRENTON, NJ Audrey J. Emri Eva I. Huey Stephen Tkacs 0014 CLEVELAND, OH John Allan Rajnyak

0018 LINCOLN PÁRK, MI Mariann Lengyel Peter J. Lengyel Laura A. Lovas

0019 NEW BRUNSWICK, NJ Helen Starzynski

0024 CHICAGO, IL Julia V. Healy Elaine J. Hilditch

0034 PITTSBURGH, PA Margaret Stefan 0044 AKRON, OH Nancy Aleva

0048 NEW YORK, NY Stanley Richardson Priscilla Tokar

0051 PASSAIC, NJ Ruth C. Johnson

0098 BETHLEHEM, PA Adolph Beslanovits

0159 PHOENIXVILLE, PA Genevieve Pete

0174 SCRANTON, PA Mary Ann Hannon

0525 LOS ANGELES, CA Helen Kovach Andrew Laslofy 0590 CAPE CORAL, FL Richard Galambos

Nicholas Sassie 0705 MAYVILLE, WI Muriel B. Irick

0720 DEDHAM, MA Gertrude A. Lanced V. F. Paolicelli, Sr. Darlene E. Scanlon

0723 WORCESTER, MA Kenneth F. Sheehan

0725 SPRINGFIELD, MA Dominic S. Andrejczyk

Recent Donations

WPFA Scholarship Foundation

Donations Through Premium Payments JULY 2011

Branch - Donor - Amount

5- Lisa M. Roth - \$10.00

14 - Gary D. Danielson Jr. - \$0.70

14 - Steven D. Danielson - \$0.70

16 - Barbara N. Ledig - \$15.99

18 - Elizabeth Varga - \$10.00

18 - John E. Pasko - \$2.36

34 - Mary M. Miksic - \$5.00

44 - Matthew J. Lower - \$25.00

44 - Tyler J. Lower - \$25.00

44 - Elizabeth S. Ernst - \$8.00

59 - Stephen J. Gall Jr. - \$4.15

88 - Alexander Zona Jr. - \$5.10

89 - Carissa R. Debreczeni - \$4.20

129 - Edward J. Kennedy - \$6.78

129 - Edward J. Kennedy - \$6.78

129 - Amy E. Deeds - \$2.00

129 - Thomas A. Shepard Jr. - \$2.45

226 - Timothy R. Holtzman - \$1.40 226 - Carol S. Burlikowski - \$5.00

226 - Dennis S. Burlikowksi \$5.00

226 - Robert W. Serena - \$5.00

296 - Brittany A. Brasiola - \$25.00 296 - Lachlan D. Herr - \$5.00

336 - Robert D. Harbison - \$25.00

336 - Richard E. Schneck - \$10.00

336 - Ernest B. Molnar - \$2.00

352 - Dennis Friend - \$1.00

352 - John P. McKinsey Jr. - \$1.32

352 - Dora S. McKinsey - \$1.02

8019 - Sarah Pace - \$50.00

8036 - Cathy J. Savage - \$10.00

8114 - Rodney E. Steiner - \$20.00

8286 - Katherine A. Schaefer - \$25.00

TOTAL for Month = \$325.95

Additional Donations IUNE 2011

Donor - Amount

Gabriel & Louise C. Amato - \$5.00 M/M Frank A. Dugovich - \$20.00 WPA Cookbook Sales - \$90.00

TOTAL for Month = \$115.00

JULY 2011

Donor - Amount

WPA Cookbook Sales - \$45.00

TOTAL for Month = \$45.00

Donations In Memoriam JULY 2011

Donor - Amount (In Memory of)

M/M Thomas F. House - \$50.00

(Frank J. Wukovits, Jr.) Br. 18 Lincoln Park, MI - \$125.00 (Deceased Members Sarah Mae

Golden & Michael J. Osmon)

TOTAL for Month = \$175.00



For information and reservations, call us at 1-800-848-7366, ext. 103, or visit us on the Internet at www.scenicviewpa.com.

Inside this issue:

Minor league baseball team celebrates Hungarian culture...**PAGE 5**.

Preserving the last fruits & vegetables of the summer season...PAGE 8.

Members recall 'Experience'...PAGE 18.

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WPA PICNIC

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Featuring special performances by

THE

ORCHESTRA

from Budapest, Hungary

and

The Batyl Gypsy Band

Sept. 17, 2011 Noon - 6:00 PM

Scenic View Rockwood, PA

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

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Palacsinta • Lángos • Pastries • Funnel Cake

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