



William Penn Life

JUNE 2013

*Fling it from mast and steeple,
Symbol o'er land and sea
Of the life of a happy people,
Gallant and strong and free.
Proudly we view its colors,
Flag of the brave and true,
With the clustered stars and steadfast bars,
The red, the white and the blue.*

~ Margaret E. Sangster

**Celebrate Flag Day
June 14**



**The Hungary Program at the 2013 Smithsonian Folklife Festival
on the National Mall in Washington, D.C.**

June 26–30 and July 3–7, 2013

Visit the Hungary program at the Smithsonian Folklife Festival this summer to encounter the varied and highly distinctive folk traditions of a small European nation. The program will highlight the vitality of Hungary's cultural heritage and will feature dance, music, crafts and renowned Hungarian dishes and wines straight from the heart of Europe. When you come and meet the 100 superb performers and highly skilled artisans from Hungary, you will become enchanted with the riches of their living cultural heritage.



For more information, visit: <http://www.festival.si.edu/>

The Hungarian Heritage program is produced by the Smithsonian Center for Folklife and Cultural Heritage, Washington, D.C., in partnership with the Balassi Institute, Budapest.

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Editor-in-Chief
George S. Charles, Jr.

Associate Editors
Diane M. Torma
Endre Csoman

Managing Editor
Graphic Designer
John E. Lovasz

NATIONAL OFFICERS

National President
George S. Charles, Jr.

National V.P.-Treasurer
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National V.P.-Fraternal
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*Your comments are always
welcome. Contact us at:*

William Penn Life
William Penn Association
709 Brighton Road
Pittsburgh, PA 15233

Phone: 1-800-848-7366

E-mail: jlovasz
@williampennassociation.org

Inside

VOLUME 48 • NUMBER 6 • JUNE 2013

12

There's a buzz about

bowling

*The good word about WPA's Annual Bowling
Tournament is spreading as more families are
joining us for all the fraternal fun*

Columns

5 Moneywise

6 Tibor's Take

8 The Hungarian
Kitchen

Departments

2 For Starters

4 Letters & Email

16 Just 4 Kidz

18 Branch News

**INSIDE
BACK
COVER** Puzzle Contest

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In Brief

Member earns doctorate in dental surgery

We always enjoy hearing about the accomplishments of past recipients of William Penn Fraternal Association Scholarship Foundation grants.

Most recently, we received word that one of our past recipients, Andrea



Rose Onderdonk, graduated this May from the Virginia Commonwealth University School of Dentistry as a doctor of dental surgery.

Starting this month, Andrea

will begin a one-year general practice residency at Lehigh Valley Hospital in Allentown, Pa.

Andrea, a member of Branch 1 Bridgeport, Conn., was a WPFA Scholarship Foundation grant recipient from 2003 through 2006 while earning her bachelor's degree from Keene State College in Keene, N.H.

She is the daughter of WPA member Barbara M. Onderdonk.

Congratulations, Dr. Onderdonk!

Join Hands for Hunger Update

We are pleased to report that another WPA branch has joined our effort to fight hunger.

Branch 8 Johnstown, Pa., recently made a donation to the St. Vincent de Paul family kitchen in Johnstown.

With this donation, a total of 32 WPA branches have made donations of non-perishable food items, household supplies and/or money to community food banks and other charitable organizations in their local communities.

We thank the members of Branch 8 and all participating branches for opening their hearts to those in need and spreading the Fraternal Spirit.

Golf entries due this month

ENJOY A WEEKEND of golf, fun and fraternalism at the 30th Annual WPA Golf Tournament & Scholarship Days, July 19 and 20, at the Quicksilver Golf Club in Midway, Pa.

Play a round of competitive golf with your friends, enjoy free food and beverages at our golfers' reception and feast on a mouthwatering buffet during our Golf Awards Barbeque.

Cash prizes will be awarded to the top foursomes of our scramble-format tournament. You could also win cash prizes during our skill shot competition, including the big prize of \$15,000 in our hole-in-one contest.

Meanwhile, our younger members and guests are invited to join us for the return of the Mini-Golf Open.

All WPA members ages 6 to 17 are welcome to play a FREE round of miniature golf at Scally's Golf Center in Coraopolis, Pa., on Saturday, July 20, beginning at 10:00 a.m. Non-members can play for \$5 per child. There will also be special prizes awarded.

(Mini-Golf Open registration form can be found in the "Just 4 Kidz" section of this issue.)

The weekend's festivities begin Friday, July 19, with the annual Friday night golfers' reception at the Pittsburgh Airport Marriott. **Only registered golfers and their families are eligible to attend this reception. Those planning to attend MUST pre-register for the reception** (see form on page 11).

Accommodations at the Pittsburgh Airport Marriott are \$95 per

night based on double occupancy.

All rooms will be reserved on a first-come/first-served basis and are subject to availability. All golfers and guests must make their own room reservations directly with the hotel by calling toll-free 1-800-328-9297. Mention you are with William Penn Association or use group code "WIL" to receive our special WPA room rate. You must make your hotel reservations by June 25 to get the WPA rate.

The tournament entry fee is \$110 for WPA members and \$120 for non-members. This fee includes greens fees, bag service, locker room service, scoring done by the pro shop, GPS-equipped golf carts, a sandwich and beverage at the turn AND admission to the golf barbeque.

Tickets for the barbeque are \$40 for WPA adult members age 16 and older, \$50 for adult non-members, \$10 for teens ages 12 to 15 and free for children ages 11 and under.

An "early bird" discount will be offered to all golfers and non-golfing barbeque guests. ***Golfers and non-golfing barbeque guests can save \$10 off either their golf entry fee or their barbeque admission if they mail and postmark their entries and reservations by June 14, 2013.***

To enter the tournament and reserve your seats for the barbeque, complete the form found on page 11 and send it to the Home Office by June 28. Be sure you include your check covering tournament fees and barbeque tickets.

Please support our Chinese auction

WPA will be conducting a Chinese auction at the 30th Annual William Penn Association Golf Tournament & Scholarship Days. The auction will be conducted on Friday, July 19, during the golfers' reception at the Pittsburgh Airport Marriott.

If you would like to donate a prize basket for the auction, please let us know in advance what type of prize you will be donating. Contact Ronda at the Home Office at 1-800-848-7366, ext. 112, or at rgrotefend@williampennassociation.org.

Also, please tell Ronda if you will be delivering your prize basket to the Home Office prior to the tournament or bringing it with you to the hotel the day of the auction.

Please place a sign on the basket with the name of the basket, the donor's name and the approximate value of the basket (for Home Office use only).

All proceeds from the Chinese auction go directly to the William Penn Fraternal Association Scholarship Foundation.



Attending a Mass honoring Blessed Emperor Karl (in picture on wall) were (l-r): Raymond de Souza, founder and director of Saint Gabriel Communications in Australia; WPA National Director Katherine E. Novak; A. Todd Wilson, Past Grand Knight of Knights of Columbus Woodlawn Council 2161; and Suzanne Pearson, founder of the Blessed Karl Shrine at St. Mary's Church in Washington, D.C.

Mass honors Blessed Emperor Karl

by Kathy Novak

ALIQUIPPA, PA -- A special Mass honoring Blessed Emperor Karl of Austria was held Sunday, April 21, at St. Titus Church in Aliquippa, Pa.

The traditional Latin High Mass was sponsored by the Traditional Latin Mass Guild of Knights of Columbus Woodlawn Council 2161. The Rev. Gregory Plow, T.O.R., presided.

After Mass, a luncheon was held in the church hall. The program included two speakers. First was Suzanne Pearson, founder of the Blessed Karl Shrine at St. Mary's Church in Washington, D.C. Ms. Pearson spoke about Emperor Karl's exile, death and burial on the Madeira Islands.

The second guest speaker was Raymond de Souza, EWTN program host and founder and director of Saint Gabriel Communications in Australia. Mr. Souza spoke about the dictatorship of relativism and the sacred heart of Jesus, relating both to the life of Blessed Emperor Karl.

WPA supported this event with a monetary donation to St. Titus Church. Representing WPA at the Mass and conference were National Director Katherine E. Novak and her father, Steve Novak. They welcomed guests to a special display set up in the church hall which featured information about WPA, its history and fraternal mission.

Thank you for your donations to our Sandy Relief fund

WPA offers its sincere thanks to those who contributed to the Hurricane Sandy Relief fund, established through the William Penn Association Foundation. In particular, we thank:

Rosemary J. Balasz

Arthur Barillo

Judit I. Borsay

Malvene Heyz

Jennie J. Plotar

Dr. John & Olga Radvany

Anne Marie & Mark C. Schmidt

WPA Branch 51 Passaic, NJ

Thanks to their generosity and fraternal spirit, along with a donation authorized by the Association's Board of Directors, WPA contributed a total of \$750 to aid the victims of this terrible storm, which devastated large areas of our nation's eastern shore last October.

Our campaign may be over, but many relief organizations are still soliciting assistance for the victims of Hurricane Sandy.

If you wish to help, log onto <http://sandy.adcouncil.org> for a listing of organizations involved in relief and recovery work.

Noreen Fritz named 2012 Sales Agent of the Year

PITTSBURGH - Noreen Fritz, FIC, LUTCF, was recently named the recipient of WPA's 2012 Sales Agent of the Year Award. She is shown here receiving her 2012 Incentive Trip Award from Jeff DeSantes, National Sales and Marketing Director. Noreen has been serving WPA members in the Pennsylvania-Ohio-West Virginia Tri-State Area for 25 years. We congratulate Noreen on this well-deserved honor and thank her for her many years of dedicated service to our Association and its members.





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 remarried--all these life changes affect your responsibilities. In some states, divorce may make your beneficiaries null and void. 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.

Letters

Members seek reunion with fellow tourists

THE 2012 WPA TOUR of Hungary was a once-in-a-lifetime experience. We were honored to share 15 days of vacation fun with 37 others. Every day seemed to get better and better. The food, atmosphere and new friendships attained made this trip truly unforgettable.

Keeping with this spirit of WPA fraternalism and rekindling those fond memories of last year's trip, the Check family invites all 2012 tour participants to an informal reunion at the WPA Picnic-A Great Fraternal Fest on Sept. 7. The picnic offers world-class Magyar music and food and is a perfect venue to share our memories.

Please bring your photos, SD cards or flash drives that you have of the tour. We will have available playback equipment to view your specific media.

If you have any questions concerning the 2012 tour reunion, email us at SilverKing1937@yahoo.com.

Sincerely,

Terence & Elizabeth Check
Youngstown, OH

Wordsearch puzzle stirs memories

I READ Lizzy Check's wordsearch puzzle articles monthly, and thought that the one regarding the cookbooks was very interesting.

I also collect cookbooks. I also use them, and I have my favorite ones. The one that I am going to refer to is one that I have used so much that it is in sad shape, held together with a large paper clip.

It is "Hungarian Recipes" compiled by the Dorcas Guild of the Magyar Evangelical and Reformed Church, 119 West River St., Elyria, Ohio. It has been published 10 times, starting in 1952. My edition was published in 1956. There are so many recipes in the book that I have made, and I just love every one of them.

Your comments are always welcome. Please write to us at:

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709 Brighton Road
Pittsburgh, PA 15233

Or email us at:

jlovasz@williampennassociation.org

By the way, I have worked all of the puzzles and have sent them in and have not been a winner, yet. I'll keep trying.

Sincerely,

Nancy Ruck
(via email)

Church appreciates WPA support

THANK YOU for the generous donation of \$150 to St. Titus Church on Sunday, April 21, 2013, at the special Mass and conference in honor of Blessed Emperor Karl. The support of the William Penn Association is greatly appreciated.

It was our pleasure to once again welcome Katherine Novak and her father to St. Titus Church for this special event. Please extend our appreciation to her for setting up and manning the William Penn Association display at the luncheon after Mass. It was a wonderful opportunity for people to learn more about the organization and the good work that it does.

Once again, thank you for your generous support.

Fraternally,

A. Todd Wilson

Past Grand Knight
Knights of Columbus
Woodlawn Council 2161
Aliquippa, PA

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WPA Island Escape 2013

WE CELEBRATED the achievements of our top sales representatives of 2012 with a trip to St. Thomas in the U.S. Virgin Islands. We spent five nights and six days at the luxurious Sugar Bay Resort and Spa. This trip was designed to reward the hard work and outstanding performance of our representatives who qualified for the trip. We strongly believe in rewarding the dedication of those who represent WPA in the field. This trip offered our winners an opportunity to set everything aside and bask in the sun while relaxing their bodies and rejuvenating their spirits.

Every day was an adventure for the entire group. Some of our group traveled by ferry to other islands for some sightseeing while others stayed at the resort and basked in the sun. The ladies were always willing to do a little shopping while the guys went golfing. There was so much to do at the resort: golfing, swimming, snorkeling, kayaking, paddle boarding and much more. Sugar Bay had a fantastic fitness center and a spectacular spa. The beach and the pool areas were beautiful, and the room accommodations were wonderful. The



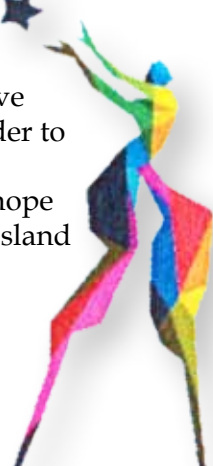
ocean view in the mornings and in the evenings was breathtaking.

The highlight of the trip was the sunset cruise on a 40-foot catamaran. The captain of the boat sailed us around to see other islands, and on the way back, we stopped to watch the sunset. This was truly an amazing sight. We also enjoyed cocktails and some delicious hors d'oeuvres while we sailed.

Trip winners were: Noreen Fritz, Alan Szabo, Barry Goldberg, Dennis Hesselink, Ed Nissley, Stephen O'Neill, April Weeks, David Krewson and Joseph Twine.

As we anticipate another fantastic year this year, I want to let all of our agents know that we appreciate all of your efforts in the field. We are extremely grateful that we have such a dedicated group of agents who have partnered with us in order to serve our members.

Thank you, and we hope you enjoyed our WPA Island Escape 2013! □





Home is where the heart is, but where is the heart?



WHILE TOURING HUNGARY with WPA last autumn, my parents observed that Magyars live in austerity compared to Americans. My *apa* even suggested that his money earmarked for charity be rerouted to our brothers and sisters in Hungary. I agreed with him in principle but questioned if those Hungarians were really worse off than American Hungarians.

My great-grandparents came to America from Csót, Hungary. They were processed through Ellis Island two years apart and settled in different areas. Mihaly Cseh and Menci Kadi eventually were married at Szt. István Church in Youngstown, Ohio. Except for a semi-annual visit to relatives in Detroit, they never traveled more than 60 miles from home. I have seen photos of their homestead in Youngstown and their beautiful garden that sat on a double-sized lot. If I didn't know better, I would be convinced that the photos were taken in Csót. It was their own little piece of the homeland. Their friends, church, clubs and associations were Hungarian. For all intents and purposes, they were living in "Hungary, USA."

The children of my great-grandparents were raised, lived and eventually passed away in the Youngstown area, including *Nagypapa* (Grandpa) Cseh, Uncle Mike, and Aunts Gena and Olga. They lived no more than a 10-minute drive from each other. They never felt a need to move in order to better their lives, as my great-grandparents did in the 1910's.

My father and his cousins were not that fortunate in terms of staying in the Y-town area. All but two relocated to other areas of the country. The need to relocate was due mainly to the collapse of the steel industry in Youngstown and the subsequent loss of employment opportunities. This was not a circumstance unique to Youngstown. Our society and upward mobility make cross-country moving the norm rather than the exception.

The old adage, "home is where the heart is," is difficult to accept for many American Hungarians. The homes once owned by earlier generations are either long gone or inhabited by people we have no connection to.

When a person moves far away from home, the perks of living close to one's extended family are gone. That naturally-provided support within the family--so varied and invaluable--is missing. There are no more readily

available playmates, confidants, babysitters, chauffeurs or willing spectators for school concerts and events. Holidays are a little less hectic but also a little less merry.

Nevertheless, you move to where the jobs are. With a job and eventual career advancement comes added income. With that added purchasing power, we can buy or acquire additional stuff. Most of the additional things we buy are for convenience.

Take food, for instance. How many of us can claim that we grow most of our food? It's easier to buy our staples at a store, and much of what we buy is prepared at a factory. Real homegrown and prepared food has much more to offer. Do you really know what is in the food you buy? When a person grows and produces their own food, they know it is pure and not contaminated with harmful chemicals and pesticides.

Now, let's examine the lives of my relatives in Csót. Most of the family lives in close proximity to each other in a small village of around 1,000 people. My cousin András lives in the house that my great-grandfather was born in. His sister lives two blocks away. Another cousin lives on Kossuth Street only 300 yards away. The factory that supports much of the town's economy is about a three-minute walk west. The in-laws and their families live in the next village, a mere two miles away. Cousin Olgi works the furthest away. She works in Pápa, about nine miles from home.

They make their own food. They run a small pastry and coffee shop while supplying lunch to the factory workers via a mobile canteen-type serving vehicle. They raise their own pigs, chickens and ducks. They grow potatoes, wheat, corn and barley. Any food they do not grow they barter and trade for. The church, school and even the cemetery are a short stroll away. They have horses for riding and recreation. Access to the internet, phone and television are readily available. They see each other on a daily basis.

Through our internet correspondence, I realized they assume everybody in America has this same type of "Mayberry" lifestyle. When we sent them a copy of my January 2012 *Tibor's Take* about my family making *hurka*, they were surprised that such a story would be worthy of publication and that very few American Magyars make

Point to Ponder....

Last month, I toyed with the idea of switching my WPA membership to the branch closest to my current residence. Since that time, I was contacted by a distinguished Branch 28 member who knew my great-grandparents. She assured me that Mihaly and Menci would be so proud of my siblings and me. She further remarked that having four generations of the Cseh family as members in the same branch is something to be proud of in its own right. "Home is where the heart is," she said. "Branch 28 will always be your WPA home!" - Tibor



kolbász, rétes or hurka. In Hungary, only city people buy those prepared foods. My cousins wrote, "If we don't make these things, we will not eat!" Cousins Árpád and Géza were amused that we bought our pork from the West Side Market. In short, they make or trade for whatever they consume.

They live "Hungarian" and take that lifestyle as a given. They may dress "American," listen to American music sung in Hungarian and view mostly American-made television shows, but in most ways, they live and celebrate life in the same way my great-grandparents did as residents of Csót 100 years ago.

In Hungary, this sense of tradition is expected of everyone. We, as American Hungarians, have a much more difficult time adhering to our ethnic history in these regards. We are Americans first and foremost; only a small fragment of our Magyar culture is woven into our American fabric.

In a recent correspondence with relatives in Csót, my *apa* mentioned a few songs that my brother plays on his Bohak cimbalom. "We remember some of the songs," they replied. They also said they have seen some of my brother's performances on the internet. "That Endre plays beautifully," Cousin Olga remarked. But, our relatives also said they can't recall the last time they saw a live performance by a cimbalom player or band like those we see and hear at every WPA Fraternal Fest. The traditional Magyar folk music played by American-Hungarian musicians is not really popular with the folks in Hungary. It seems like the *zene* music of Sándor Lakatos or Lajos Bodi is not intended for native Hungarians, but for the foreign tourists.

My *apa* likes to share an interesting anecdote concern-

ing this phenomenon. My parents and other 2012 WPA Tour members visited the Lázár Horse Farm outside of Budapest, where music was provided by the Attila Farkas Orchestra. Members of the tour noted that the band was playing American tunes exclusively. Although each selection was beautifully played, the four-piece orchestra was not performing what the WPA group wanted to hear. My father asked the band leader if he could play "*Pacsirta*" ("The Lark"). Without hesitation, the violinist began to make his *hegedű* (violin) cry with the lilting melody of the lark. The primas hung around the WPA contingent for the remainder of the night. My father also explained to the band leader that they were American Magyars. Initially, the band thought the WPA group was just another tour entourage from America, they were performing music they thought was most familiar to mainstream Americans.

Although our cousins in Hungary have fewer material objects and live what we would consider a more difficult life, I wonder how reassuring it is to them to know that their offspring and future generations of their family will have the opportunity to live right where they live now. It must be a comfort that most of us will never know. I often wonder if my great-grandparents ever wanted to return to Hungary. What made them leave their homeland to come to America? Did they want to make their fortunes and return to Csót? Were they truly happy here in America?

As Americans, we strive to better ourselves. We enjoy the highest standard of living. America has set the benchmark by which any and all future civilizations will be measured. I would never live anywhere else.

But, many of us leave the comfort of our old neighborhoods to make more money elsewhere. We have scattered ourselves and our families. We do not pass our homes to our children or relatives. In the quest for a better future, we often inadvertently abandon our past.

In the next few years, I will have to make decisions on where to live and where to make my professional career. It is with these considerations in mind that I must start to determine what is important.

Eljen a Magyar, Tibor II

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

Let's hear your take

Let me know how you enjoy my thoughts and views on growing up Hungarian Style. If you have any questions or comments about me or my column, please email me at: silverking1937@yahoo.com, or drop me a letter in care of the William Penn Association, 709 Brighton Road, Pittsburgh, PA 15233.

The Hungarian Kitchen



with Főszakács Béla

Reader requested recipes

FÁRADJON BE A MAGYAR KONYHÁBA!

Greetings from the Granite State, where the weather is getting warmer and warmer as the days are getting longer. My garden is coming along rather well, and I hope for a bumper crop of food in August.

I have received many letters and requests over the winter asking for certain recipes from articles written some time ago. Chef Vilmos and I always want to oblige our readers, so this month, we have answered the call and are republishing many of the requested recipes. It is always a pleasure to hear from our readers, especially when they share their favorite recipes and tell of their childhood experiences with Hungarian food.

A number of readers tell me they want to learn more food information and cooking techniques focusing on a healthier lifestyle, including no-salt menus, vegan cookery, organic items and similar topics. *The Hungarian Kitchen* will share more info on these in the months following the conclusion of our Hungarian Culinary Tour next month.

In the meantime, please enjoy your requested recipes and the summer.

Don't forget to stay active in your branch and support all the summer activities of William Penn Association!

Jó étvágyat!
Főszakács Béla

Hungarian Goulash

3 pounds stewing beef
3 tablespoons Hungarian paprika
1 teaspoon black pepper
3 tablespoons canola oil
1 cup sour cream
3 cloves garlic, smashed
2 pounds white onions, peeled & sliced
1 stick butter
28-ounce can whole tomatoes
1 cup water
Salt and pepper to taste

Cut the beef into cubes then place in a bowl with the paprika, pepper, oil and garlic. Stir everything and cover bowl with plastic wrap. Refrigerate overnight. The next morning, stir contents. In a deep sauce pan, melt ½ stick of butter then sauté the onions until golden brown. Remove onions from pan and set aside in another bowl. Melt the other ½ stick of butter and fry the meat until the cubes are seared. Add the tomatoes with the juice, water and cooked onions. Simmer in the pan covered for about 2½ hours, making sure the pot does not boil dry. When meat is tender, the goulash is ready. Take some of the juice from the pan and mix it with the sour cream then pour that mixture back into the goulash pan. Stir well and serve to your guests with a crusty rye bread.

Linzer Cookies

1 cup hazelnuts or almonds
2¾ cups flour
1 teaspoon cinnamon
¼ teaspoon ground cloves
¼ teaspoon salt
1 cup unsalted butter
¾ cup granulated sugar
½ teaspoon almond extract
1 cup seedless raspberry jam
Confectioner's sugar for dusting

Roast nuts in 250°F oven for 10 minutes. When nuts cool, grind in a food processor. In a mixing bowl, cream the butter and sugar until light and fluffy. Beat in the extract then blend in nuts and flour until dough is firm. Refrigerate one hour. Turn oven up to 350°F. Cut dough in half and roll out on a lightly floured surface to ¼-inch thickness. Using a 2-inch round cutter, punch out cookies from the dough making sure you have an even amount. Take half the cookies and punch a ½-inch hole in the middle to make tops. Bake cookies for 15 minutes until lightly brown. Cool the bottoms and tops separately. When tops cool, dust with confectioner's sugar. In a saucepan, heat jam until it is smooth and spreadable. Spread jam on bottom cookies and assemble with dusted tops. Arrange on a tray and serve.



Hungarian Hot Pepper Noodles

3 small banana peppers, finely minced
1½ tablespoons hot Hungarian paprika
2 cups all-purpose flour
2 whole eggs
2 egg yolks
2 tablespoons olive oil
½ teaspoon salt
½ teaspoon garlic powder
3 to 4 tablespoons cold water

In a large bowl, stir together the flour, salt, paprika and garlic powder. Make a well in the center of the flour mixture. In another bowl, combine the peppers, whole eggs, egg yolks, olive oil and water. Add the egg mixture to the flour mixture, stirring to combine. (The dough will be sticky at this point, but will become smooth as you knead it.)

Sprinkle a clean surface with a little flour. Place dough onto floured surface. Knead dough for eight to 10 minutes. To knead dough, fold the dough and then push it with the heel of your hand. Turn the dough and repeat folding and pushing until the dough reaches a smooth and elastic consistency. Cover and let rest for 10 minutes.

Divide the dough into four equal portions. On a lightly floured surface, roll each portion into a 12x9-inch rectangle (or pass it through a pasta machine until 1/16-inch thick). Dust both sides of the dough portions with additional flour. Let the dough stand, uncovered, about 20 minutes.

Loosely roll the dough into a spiral. Cut the spiral crosswise into ¼-inch wide strips. Unroll the strips to separate. Cut the strips to preferred length, if desired. At this point, you can cook the noodles immediately or dry and store them.

If cooking immediately, fill a large pot with three quarts water. Bring the water to a boil and, if desired, add one teaspoon salt. Add noodles a few at a time so the water does not stop boiling. (This

also prevents the noodles from sticking together). Reduce the heat slightly and boil, uncovered, stirring occasionally, for 1½ to 2 minutes or until the pasta is *al dente* (flexible but still slightly firm at the center). Drain the noodles in a colander, giving them a good shake to remove all the water.

If storing in the refrigerator, spread uncooked noodles on a wire cooling rack and let noodles dry for two hours. Place in an airtight container and chill for up to three days.

If storing in the freezer, let uncooked noodles dry for at least one hour then place them in a freezer bag or freezer container. Freeze for up to eight months.

Use in your favorite pasta dishes to give them a jolt of Hungarian flavor!

Breakfast Kalács

3 cups all-purpose flour
¾ teaspoon salt
1 tablespoon sugar
4 egg yolks
1 egg, beaten with 2 tablespoons water (for wash)
1½ sticks margarine
¾ cup whole milk
1 small package dry yeast (½ ounce)
Lekvar, apricots or walnuts (for filling)

Dissolve the yeast in the lukewarm milk. Mix all other ingredients by hand very well until the bowl and hands have nothing sticking to them. Place dough in refrigerator for two hours to rise slightly. Put dough on a floured surface and cut into three equal pieces. Roll out each piece and fill with lekvár, apricots or walnuts then roll back up like a jelly roll. Brush the top with the egg wash and put on a greased baking pan. Bake in oven preheated to 325°F for 50 minutes or until kalács is golden brown. Cool to room temperature, slice and serve your guests.

Vermont Apple-Cheddar Soup

½ pound butter
2 pounds sharp Vermont cheddar, shredded
½ cup olive oil
2 teaspoons dry mustard powder
6 leeks, cleaned & sliced
1 tablespoon Worcestershire
10 stalks celery, diced small
1 tablespoon ground thyme
5 carrots, peeled & diced small
2 tablespoons horseradish
½-⅔ cup flour
¼-½ cup maple syrup
3 quarts vegetable stock
Large pinch cayenne pepper
2 quarts apple cider
Salt & pepper to taste
1.5 quarts heavy cream
6 large Pippin, Granny Smith or other apples

Melt half the butter with the oil over medium heat. Add the vegetables and sauté until starting to become tender, about eight minutes. Add flour and cook, stirring until well combined. Keep stirring until the roux starts to cook. Add the stock a cup or so at a time, stirring after each addition. Add the apple cider and bring to a boil. Reduce to a simmer and cook for 45 to 60 minutes.

Puree the soup. Whisk in the cream, the shredded cheese and seasonings. Stir until all is well mixed and cheese is dissolved. Check seasoning.

Peel and core the apples. Small dice the apples. In a large sauté pan, melt the remaining butter. Sauté the diced apples until they start to caramelize (toss in a little sugar if necessary, to help caramelization). Stir the caramelized apples into the soup just before serving.

Apple Brownies

1 stick butter
1 cup sugar
1 whole egg
1 cup all-purpose flour
½ teaspoon baking powder
½ teaspoon salt
½ teaspoon cinnamon
1 cup peeled, chopped apple

Preheat oven to 350°F. Cream the butter, sugar and egg. Add the flour, baking powder, salt and cinnamon. Blend well then add the chopped apple. Pour into a greased 8x8-inch baking pan. Bake at 350°F for 55 minutes. Cool to room temperature then serve your guests.

Watermelon & Watercress Salad

FOR THE DRESSING

1½ tablespoons shallots, minced
1 teaspoon Dijon mustard
½ teaspoon honey
2 tablespoons apple cider vinegar
1 tablespoon orange juice
1 tablespoon lime juice
¼ cup extra virgin olive oil
¼ cup vegetable oil
Salt & pepper to taste

FOR THE SALAD

1½ tablespoons sesame seeds
¼ teaspoon roasted sesame oil
2 cups watermelon, seeded cut into 1-inch chunks
3 cups watercress, washed & dried
¼ cup flat leaf parsley
½ cup green onions sliced
¼ cup fresh chervil tops OR oregano

Combine the shallots, mustard, honey, vinegar and juices in a blender and blend until smooth. Add oils slowly to make an emulsion. Adjust the seasoning and reserve.

Toast the sesame seeds in sesame oil until lightly toasted and let cool. Combine half the seeds with the watercress, parsley, green onions and chervil (or oregano) and toss with half of the dressing.

Divide the greens among cold plates and top with watermelon then sprinkle with remaining sesame seeds.

Peach Cobbler

FOR THE PASTRY

1½ cups all-purpose flour
¾ teaspoon kosher salt
½ teaspoon granulated sugar
½ cup unsalted butter
¼ cup cold water

FOR THE FILLING

4 cups peaches, firm, ripe, peeled cut into ½-inch slices.
¼ cup granulated sugar
1 tablespoon all-purpose flour
¼ teaspoon salt
¼ teaspoon nutmeg, freshly grated
2 tablespoons unsalted butter
Granulated sugar for garnish

Combine the flour, salt and sugar then cut in the butter until it resembles coarse meal. Add the cold water and knead the dough about 15 times. Shape into a flat disc, wrap in plastic film and let rest for one hour.

Preheat the oven to 425°F. Roll out half the dough to ⅛-inch thickness. Line a 1-quart, 2-inch deep baking dish. Trim the edges of the pastry so you have a half inch hanging over the rim. Reserve the trimmings.

Mix the sugar, flour, salt and nutmeg then toss with the peaches. Fill the pastry-lined dish with this mixture and dot one tablespoon of butter over all the peaches.

Roll out the second half of dough to ⅛-inch thickness. It should be large enough to cover the top of the cobbler. Moisten the rim of the dough in the baking dish with water and lay the top dough over. Gently press the edges together to seal then fold the edge over the inside rim. Cut three 1-inch slits in the top crust to let steam escape then brush a little water on the top crust and sprinkle with granulated sugar.

Bake 20 minutes then reduce heat to 375°F and bake 30 minutes longer until the crust is golden brown and filling is bubbly. Cool on a rack until warm then serve with whipped cream or ice cream.



Aunt Vi's Kifli

3 cups flour, sifted
½ pound butter
8 ounces cream cheese
2 egg yolks
Powdered sugar

In a mixing bowl, combine the flour, butter, cream cheese and egg yolks, blending well. Using a teaspoon, shape dough into 60 individual portions and refrigerate overnight. The next day, roll out each portion on surface covered with powdered sugar until dough is very thin. Spread with your favorite filling and roll up with the crease on the bottom. If you are using jelly, you must pinch the ends closed or the filling will run out when baked. Bake in a preheated 350°F oven for 10 minutes or until edges are golden brown. Cool then serve to your guests.

Roquefort Grapes

10 ounces almonds, walnuts or pecans
8 ounces cream cheese
2 ounces Roquefort cheese
3 tablespoons heavy cream
1 pound seedless grapes, red or white

Preheat oven to 275°F. Spread the nuts on a baking sheet and bake until toasted, about 10 to 15 minutes. Chop nuts into very small pieces and put them on a dry baking pan. In a mixing bowl, combine the softened cheeses and the heavy cream. Beat until very smooth. Drop the dry grapes into the mixture and coat each completely. Place a few grapes on the pan containing the nuts and shake to cover each grape. Place coated grapes on a tray lined with wax paper and lightly freeze or chill for one hour before serving to your guests.

30th Annual WPA Golf Tournament & Scholarship Days

REGISTRATION FORM

Golf Foursome Information

GOLFER 1

Name _____

Address _____

City _____ State _____ Zip _____

Email _____

Birthdate _____ WPA Cert. # _____

GOLFER 2

Name _____

Address _____

City _____ State _____ Zip _____

Email _____

Birthdate _____ WPA Cert. # _____

GOLFER 3

Name _____

Address _____

City _____ State _____ Zip _____

Email _____

Birthdate _____ WPA Cert. # _____

GOLFER 4

Name _____

Address _____

City _____ State _____ Zip _____

Email _____

Birthdate _____ WPA Cert. # _____

Non-Golfing Barbeque Guests

Name _____

Address _____

City _____ State _____ Zip _____

Email _____

Name _____

Address _____

City _____ State _____ Zip _____

Email _____

Hotel Accommodations

Pittsburgh Airport Marriott

777 Aten Road, Coraopolis, PA 15108

Phone: 1-800-328-9297

Use Group Code: WIL

Room Rate (per night) = \$95.00 (plus tax)

Check-in - 3:00 p.m. / Check-out - 12:00 p.m.

All golfers and guests must make their own hotel reservations **by June 25** directly with the hotel.

Reservations will be taken on a first-come/first-served basis and will be subject to availability.

Make checks payable to:
William Penn Association

Mail this form and check to:

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

Golf Entries & Barbeque Reservations are due
at the WPA Home Office by June 28, 2013

**EARLY BIRD rates will apply to golf entries
and barbeque reservations mailed and
postmarked by June 14, 2013.**

Contact Person Information

Name _____

Address _____

City _____ State _____ Zip _____

Phone _____ Branch _____

E-mail _____

Fees & Costs

WPA MEMBERS (Ages 16 & Up)

Golf Fee & BBQ - \$110 (\$100 Early Bird*) X _____ = _____

Barbeque Only - \$40 (\$30 Early Bird*) X _____ = _____

NON-MEMBERS (Ages 16 & Up)

Golf Fee & BBQ - \$120 (\$110 Early Bird*) X _____ = _____

Barbeque Only - \$50 (\$40 Early Bird*) X _____ = _____

CHILDREN (Members & Non-members)

Barbeque: Children Ages 12 to 15 - \$10 X _____ = _____

Barbeque: Children up to Age 11 - FREE X _____ = _____

TOTAL FEES & COSTS = _____

**Early Bird rates will apply to all golf entries and barbeque reservations mailed and postmarked by June 14, 2013.*

Friday Night Golfers Reception

PLEASE NOTE: Only registered golfers and their families are eligible to attend the Friday night golfers reception at the Pittsburgh Airport Marriott. All golfers and their guests MUST pre-register for the Friday night golfers reception:

Number of Adults & Teens (ages 13 & up): _____

Number of Children ages 12 and under: _____

There's a buzz about

bowling



WPA HOSTED a weekend of fraternal, family fun May 3 and 4 during our Annual Bowling Tournament at the Meadows Racetrack & Casino in Washington, Pa.

The good word about our renewed bowling event must be spreading, as this year's tournament attracted twice the number of adult bowlers compared to last year's event. More children participated this year than last, as well.

Why the increased interest?

Perhaps it's because of the excellent facilities offered by the Meadows and the DoubleTree by Hilton Hotel. The modern lanes feature the latest scoring technology and plush chairs to relax in while awaiting your turn to bowl. Our young members seem to really enjoy the "Cosmic Bowling" in the private party room with their own lanes separate from the adults.

Maybe it's due to the relaxed atmosphere in which the emphasis is on fun rather than competition. It could also have something to do with the fact that everyone who attends feels as if they are part of one, big family.

Of course, there's the food. The day starts with a free breakfast buffet with various sweet rolls, fresh fruit and hot coffee. It continues with complimentary pizza served as the bowlers finish tournament play. Finally, after all are done bowling, everyone gathers at the hotel ballroom for an incredible buffet featuring lobster tail, grilled shrimp, bar-

becue spare ribs, beef tenderloin, stuffed chicken breast, twice-baked potatoes and an open bar.

There are a lot of reasons why there's a buzz building for our annual bowling tournament. It really is a fun, filling day...one that all who attended look forward to repeating next year.

While the tournament's big "prize" is a fun time for all involved, there were a few prizes awarded to the top bowlers. Congratulations to all the winners listed on the next page.

We thank National Vice President-Fraternal Endre Csoman and the Home Office staff who helped ensure a great fraternal weekend for our members.

We also thank Vice Chair of the Board Nickolas M. Kotik for serving as tournament director and welcoming all to the bowling lanes Saturday morning. Thanks also go to National President George S. Charles Jr. for greetings extended at the banquet and to the Rev. John P. McKinsey Jr. for offering the invocation.

We also thank National Director Andrew W. McNelis for selling "instant bingo" during the banquet, and thus raising \$182 for the William Penn Fraternal Association Scholarship Foundation. The Scholarship Foundation also received \$345 from the sale of 50/50 raffle tickets during the tournament, as well as \$1,225 in donations made by bowlers and guests during the banquet. Our heartfelt thanks to all who contributed. □

Thank You, Frame Sponsors

*We thank the members,
friends, businesses and
branches listed here for
donating a total of \$1,785
to the William Penn
Fraternal Association
Scholarship Foundation.*

William J. Bero
Margaret H. Boso
CSCorp.
Dennis A. Chobody
Endre & Arlene Csoman
Joseph Csoman & Connie Shaffer
Gerry Davenport
Walter L. Dillen
DiMaio's Market
ELC Remodeling (Endre L. Csoman)
First Hungarian Reformed Church
of Homestead, PA
First Hungarian Reformed Church
of Pittsburgh, PA
Ronald J. Florjancic
Free Hungarian Reformed Church
of McKeesport, PA

Malvene C. Heyz
Barbara A. House
Thomas F. House
Hungarian Reformed Church
of Duquesne, PA
Hungarian Rhapsody Restaurant
Jack Kelly
Nickolas M. Kotik
Caroline Lanzara
Rick & Debbie Lewis
Martin Malloy
Ralph F. Manning
Jozsef Marocsik
Justin McKinsey
Andrew W. McNelis
Marguerite McNelis
Motts Electric



TEAM WINNERS

FINISH	PRIZE	TEAM
First Place	\$400	Rick Lewis, Jimmy Lewis, Diane Walker & Margaret Leonardo
Second Place	\$200	Cassie Holmes, Steve Cummings, Lynnette Kosut & Marty Kosut
Third Place	\$100	Anne Marie Schmidt, Mark Schmidt, Cassie Schmidt & Greg Heitman

SINGLES WINNERS

FINISH	PRIZE	MEN	WOMEN
First Place	\$200	Rick Lewis	Cassie Holmes
Second Place	\$100	Jimmy Lewis	Diane Walker
Third Place	\$50	Marty Kosut	Helen Sryniawski

LUCKY STRIKE WINNERS

MEN	Marty Kosut (\$75)
WOMEN	Cassie Holmes (\$50) & Johna Short (\$25)



Mt. Lebanon Office Equipment Co.
Velma Nadalin
Roger G. Nagy
Katherine E. Novak & Family
Novak Supply, LLC
Alexander Patho
Printing & Promotional Management
James W. Robertson
Richard E. Sarosi
Anne Marie Schmidt
Mark Schmidt
Susan L. Schneider
JoAnne L. Sedensky
Somerset County Chamber
of Commerce
The Gulyas Pot
Third Avenue Calvin Reformed

Church of Beaver Falls, PA
Michael Tomcsak
Diane M. Torma
Richard W. Toth
Carol Truesdell
E.E. (Al) Vargo
Diane Walker
John L. Williams
Rebecca Williams
WPA Branch 1 Bridgeport, CT
WPA Branch 8 Johnstown, PA
WPA Branch 10 Barton, OH
WPA Branch 14 Cleveland, OH
WPA Branch 16 Perth Amboy, NJ
WPA Branch 18 Lincoln Park, MI
WPA Branch 19 New Brunswick, NJ
WPA Branch 26 Sharon, PA

WPA Branch 28 Youngstown, OH
WPA Branch 34 Pittsburgh, PA
WPA Branch 40 Martins Ferry, OH
WPA Branch 51 Passaic, NJ
WPA Branch 88 Rural Valley, PA
WPA Branch 129 Columbus, OH
WPA Branch 189 Alliance, OH
WPA Branch 226 McKeesport, PA
WPA Branch 248 Monaville, WV
WPA Branch 249 Dayton, OH
WPA Branch 296 Springdale, PA
WPA Branch 349 Weirton, WV
WPA Branch 352 Coraopolis, PA
WPA Branch 525 Los Angeles, CA
WPA Branch 800 Altoona, PA
WPA Branch 8164 Steubenville, OH
WPA Branch 8340 Baltimore, MD



Thank you to our v



We hope to see you

wonderful bowlers!



all again next year!

Just 4 Kidz

with
Gerry D. Clown

HELLO, FRIENDS!

Here is a picture of some of my clown friends going for a drive. Color in the picture and see if you can guess how many of my clown friends are in the car. Clowns love lots of color, so be creative.



Illustrations © Can Stock Photo Inc./Clairev (except Clowns in Car © SuperColoring.com)

Calling All Kidz!

WPA MINI-GOLF OPEN FOR CHILDREN AGES 6-17

SATURDAY, JULY 20 • 10:00 AM • SCALLY'S GOLF CENTER, CORAOPOLIS, PA

FUN • PRIZES • **FREE!** FOR WPA MEMBERS AGES 6-17

\$5 FOR NON-MEMBERS AGES 6-17 • \$6 FOR ADULTS



Children under the age of 8 must be accompanied by an adult. Meet at Scally's Golf Center no later than 9:45 a.m. so that the Open can begin on time. Transportation to Scally's is on your own. Directions will be provided upon request. Registration for the Mini-Golf Open is free for WPA members ages 6 to 17. Non-members ages 6 to 17 will be charged a fee of \$5.00. Member and non-member adults may play for a fee of \$6.00. Adults are not eligible for prizes.

Congratulations
JILLIAN LANIEWSKI
of Branch 352 Coraopolis, PA,
winner of our April 2013 drawing contest.
Jillian will receive a \$25 gift card
from Toys-R-Us. Way to go, Jillian!
Everyone who entered will receive
a special token of our
appreciation.



Homemade Fun

Do you know what clowns love to do for a little fun? Make SALT DOUGH!! This is NOT the kind of dough you bake. No, you don't eat salt dough! Instead, you use it to make fun shapes. Salt dough is really easy to make. You probably have the ingredients at home.

My favorite thing to make with salt dough is my HANDPRINT. Just take a ball of dough and flatten it into a one-inch thick circle that's just slightly bigger than your hand. Then, press your hand into the dough and let it dry overnight. Once it's hard, you can paint it your favorite color. I like to give salt dough handprints as gifts to people I love, like my parents and grandparents. I bet your parents and grandparents would LOVE to receive one of your handprints!

What you'll need

4 cups flour • 1 cup salt • $1\frac{1}{2}$ cups hot tap water • 2 teaspoons vegetable oil (optional)

How to make it

Combine the flour and salt in a big bowl. Slowly add some water, mixing it together as you pour it in, until the dough is smooth, stretchy and flexible. Then add the oil. If your dough is still too sticky, add a little more flour. If it's still too crumbly, add a little more water.

Once you've got your dough at a consistency you can work with, bring on the rolling pins, cups, bowls, straws, cookie cutters, plastic utensils, and let the fun begin!

For colored dough, add food coloring, Kool-Aid, or paint into the water before adding it to the dry ingredients. Or, you can paint your creations after they air dry. If you want to keep it forever, you will need to seal it with clear varnish. Store your salt dough in a sealed container in the refrigerator, but usually no more than a couple of days.

2013 WPA Mini-Golf Open Reservation Form

Name: _____ Date of Birth: _____

Address: _____

Phone: _____ Email: _____

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

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

DEADLINE FOR MINI-GOLF RESERVATIONS - June 28, 2013 • Mail this form to:
Mini-Golf, William Penn Association, 709 Brighton Road, Pittsburgh, PA 15233

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 in Barton, Martins Ferry, Weirton, Steubenville and Monaville!

Warmer weather has finally arrived in the greater Ohio Valley, and our branches have already been busy enjoying the pleasant temperatures while gathering and delivering the spring food basket donations to area food pantries. All five of our branches donated baskets to organizations in their local communities (see photos at right). Everyone was so very appreciative of these much needed donations. It was uplifting to see the good these offerings would provide.

If you find yourself in Washington, D.C., around the July 4th holiday taking in the beautiful fireworks displays, be sure to visit the upcoming Smithsonian Folklife Festival. It's an annual 10-day event on the National Mall and celebrates cultural traditions from around the world. This year, Hungary is a featured country and will be presenting its cultural heritage, folk art and food.

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

Branch 14
Cleveland, OH

by Richard E. Sarosi

We hope all our WPA mothers enjoyed a beautiful Mother's Day. Thank you for all that you do for us and your families.

We hope our members also took time to remember those who gave their lives in the service of our coun-

Ohio Valley branches help spread the Fraternal Spirit



(1) Joyce Nicholson (r) presents a basket from Branch 8164 Steubenville, Ohio, to the Rev. Ashley Steel at the Urban Mission.

(2) A basket from Branch 349 Weirton, W.Va., aiding the Weirton Community Bread Basket was gratefully accepted by Program Administrator Tara Shepard and volunteer Beryl Darby.

(3) Branch 10 Barton, Ohio, donated a basket which assisted Katherine Wall and those who reside with the Catholic Women's Corps at The Apostolate for Family Consecration in Bloomingdale, Ohio.

(4) Lizzie Napolitan (r), director of the House of the Carpenter in Wheeling W.Va., accepts a basket donated by Branch 248 Monaville, W.Va., from Joyce Nicholson.

(5) Joyce Nicholson also presented a basket donated by Branch 40 Martins Ferry, Ohio, to Maj. Louis Patrick, who accepted the donations on behalf of the Belmont County Salvation Army Homeless Shelter.

try on Memorial Day. Please remember in your thoughts and prayers those currently serving in our armed forces and all veterans, as well.

Well, April and May were certainly busy months at William Penn.

On April 27, the Magyar Club of Dayton, Ohio, celebrated its 50th anniversary. I had the opportunity to attend the celebration with my parents, Violet and Ernie Sarosi, WPA Vice President-Fraternal Endre Csoman and his wife Arlene, and National Director Kathy Novak and her father, Steve Novak. We would like to thank the officers and members of The Magyar Club of Dayton for a wonderful night celebrating our Magyar heritage.

The WPA bowling tournament was held on May 3 and 4 at the Meadows Racetrack and Casino in Washington, Pa. The Home Office did a great job organizing this event, and the increase in participants was tremendous. We hope to see even more bowlers next year.

Branch 14 participated in Join Hands Day on Saturday, May 11. We supported the Hattie Larlham Foundation by purchasing two Hill-Rom Vest Airway Clearance Systems that can be used by residents with respiratory ailments. Hattie Larlham is a facility for severely handicapped children and young adults, located in Mantua, Ohio. It is so rewarding to know that our purchases can have an impact on someone who is facing difficulties with natural functions, such as breathing, that most of us take for granted.

Hungarian Heritage Night at Classic Park in Eastlake, Ohio with the Lake Erie Captains takes place on Saturday, June 8. Ticket information will be announced soon. I wonder who will be throwing out the first pitch?

Many more fraternal activities will be taking place in 2013 for our members to enjoy:

- The 30th Annual WPA Golf Tournament & Scholarship Days, July 19 and 20 at Quicksilver Golf Club in Midway, Pa. See page 26 for information and a registration form.
- The 75th Anniversary of the Cleveland Hungarian Cultural Garden, Saturday, July 20, 2013.
- The 12th Annual WPA Picnic-

A Great Fraternal Fest, Saturday, Sept. 7. Branch 14 will have a bus going from Cleveland to Rockwood, Pa. Seating on the bus is limited, so call Branch Coordinator Violet Sarosi at 1-440-248-9012 as soon as possible to reserve your seat.

Please check *William Penn Life* for updates on all 2013 activities.

Branch 14 would like to extend our deepest sympathy to the Yambor family on the recent passing of William B. Yambor and to those WPA members who have recently lost a loved one.

We would like to send get well wishes to all Branch 14 members who might be feeling under the weather.

We were happy to see Joan Parete at our May branch meeting. She is doing great.

We would like to send get well wishes to the Rev. Peter Toth of the First Hungarian Reformed Church of Lorain, Ohio. Rev. Toth suffered severe injuries to his right arm in a tree trimming accident. He has undergone many surgeries and faces a lengthy rehabilitation period. May God bless him as he recovers.

We also send get well wishes to Arlene Csoman as she recovers from a recent fall and broken upper arm.

Please keep all of our members in your prayers and wish them a speedy recovery.

Happy birthday and anniversary wishes to all our branch members celebrating a June or July birthday and/or anniversary. The Rt. Rev. Dr. Csaba Krasznai had a busy month of May as he celebrated his 10th anniversary of serving the congregation of The First Hungarian Reformed Church of Cleveland (located in Walton Hills, Ohio), his 40th birthday and his wedding anniversary.

We send best wishes to our high school and college graduates. Congratulations on a job well done. All the best to you in your endeavors.

Our next branch meeting will be held Wednesday, Sept. 4, at 7:30 p.m. at the First Hungarian Reformed Church, 14530 Alexander Road, Walton Hills, Ohio. Adult branch members are encouraged to attend.

Branch 14 members having news to share about themselves or family members can reach me at *RichSaro@att.net* or at 1-440-248-9012.

Branch 18 Lincoln Park, MI

by Barbara A. House

Welcome June and summer and everything that makes us happy to be alive. We here in Michigan are still riding the weather roller coaster--from 40 to 70 degrees in a 24-hour period--but each dip gets shorter and shorter.

We have had some terrible events here in America, but we always bounce back stronger. We are so lucky to live here in America. Remember to thank a vet.

Special thanks to Gerry D. Clown. Wow, your pages are wonderful. You are such a great member and fraternalist.

Get well wishes to Eileen Gonzales, Arpad Antal, Tillie Balogh, Mike Adorjan, Janet Totsky, and Julia and Steve Danko. We hope you're better soon.

We wish a happy birthday to Tamas Markovits, Anne Marie Schmidt, Richard Sarosi, Joey Gall, Anna Kopicko, Kerri Kramer, Gerry D. Clown and Debbie Evans. May you all have many more.

Please remember our deceased members and their families in your prayers, especially Mariel E. Bandli and Elizabeth Forintos. May they rest in peace.

I received glowing reports from the attendees at our national family bowling event. I was unable to attend, but everything I heard was wonderful. Many thanks to our officers, employees and directors who worked so hard to make it a success. If you have suggestions, please don't hesitate to call me. We do this for your enjoyment. We will be back at the same place next year. Congrats to all the winners. Special hello to Ethel Fodor; sorry I missed you.

Thank you, Kathy and Les Megyeri, for all your kind words and unwavering support. Thanks to Richard Sarosi for all his hard work and expertise.

Welcome and thanks to new members Judy Schonek and Skyler Schonek. Thanks also to Ursula Markovits for her faith in William Penn Association and me.

Our April Branch 18 meeting

was a joyous event. Obviously, we missed each other over the winter. Thank you to all of you who came. Our next meeting is on June 5. Remember, we meet at the American Hungarian Cultural Center at 7:00 p.m. Please join us. Remember also our Join Hands Day project will be at the Cultural Center on June 1 at 10:00 a.m.

We are busy preparing for our annual golf tournament on July 19 and 20. Sure hope you are planning to join us.

Our Hungarian Heritage Experience is the first week in August. I understand it is already filled. Thank you.

I am taking reservations for our branch's bus trip on Sept. 6 and 7 to the WPA Picnic. Your cost is \$90 per person. That includes bus ride, hotel, meals and admission to the picnic. The deal of the century. Call me ASAP.

Some of us are lucky enough to be going to Europe in September. I'm so excited to finally see Dracula. I hope. Come join us.

Feel free to contact me anytime at 1-734-782-4667 or 1-313-418-5572 if I can help you with your needs or suggestions.

Happy Father's Day to all our wonderful fathers. Mine was a real treasure. Be sure to give these wonderful men in our lives a wonderful day. Gabby sends her love to Daddy.

Think "golf," "picnic" and "Dracula."

Branch 27 Toledo, OH

by Robert A. Ivancso

Branch 27 will host a night with the Toledo Mud Hens on Saturday, Aug. 3, when the Mud Hens play the Columbus Clippers at Fifth Third Field. Game time is 7:00 p.m.

Make sure you stay in your seats after the game to witness the tremendous Fifth Third Field postgame fireworks display. The fireworks will begin approximately 15 minutes after the game.

There will also be a special silent auction for a 1921 Mud Hens throw-back jersey. The current Mud Hens team will go back in time as they wear jerseys from the 1921 Toledo

Mud Hens team, which included Jim Thorpe on its roster. The jerseys will be auctioned off silently during the game. All proceeds from the auction will benefit the team's charitable partners.

For more information, contact Bob Ivancso at either 419-450-0915 or wpa27bob@bex.net, or Paula Bodnar at 419-460-7214.

Branch 28 Youngstown, OH

by Kathy Novak

Best of luck to all those graduating from high school and college. The world is full of many opportunities for you to experience.

WPA succeeded again when it hosted its second fun bowling event. The number of teams doubled from last year, and more youths joined in the festivities. Everyone had fun while sharing time with friends from far and near. The banquet, which followed the bowling, was once again a fantastic meal. Raffles were held with profits going to the scholarship fund. We thank the committee for offering such a wonderful day of fun, food and fraternalism.

My father and I attended a traditional Latin Mass at St. Titus Church in Aliquippa, Pa., held to honor Blessed Emperor Karl of Austria-Hungary. The support given by WPA was greatly appreciated. One of the speakers, Raymond de Souza, said he will be traveling to Budapest in the near future and that he won't leave Hungary until he sees the crown of St. Stephen.

Before we know it, we will be watching the Lakeside Captains on Hungarian Night. It's a nice tribute to have our heritage shared at a community event.

Thanks for a job well done are extended to the Magyar Club of Dayton. Their anniversary dinner-dance was a very entertaining evening with dancing, music, friendship and, of course, good Hungarian food and pastries. We enjoyed meeting new acquaintances as well as sharing time with our friends there.

Thanks to Gerry D. Clown for the nice new feature in our magazine for our younger members. It gives them a chance to be part of the publication

and grow up experiencing WPA as a great part of their lives.

Remember to call Steve at 330-746-7704 or Frank at 330-549-2935 to reserve your space on our branch's bus traveling to the Great Fraternal Fest on Sept. 7.

Get well wishes to all our members who have been experiencing health problems, especially Barbara House, Irene Nemeth, Joan Mauerman, Maria Goda, Nick and Teresa Toth and Arlene Csoman.

Happy birthday wishes to everyone celebrating another wonderful year, especially Branch 28 Vice President Frank Schauer.

Anniversary wishes to all those loving couples marking another year of love, especially John and Patti Morey as they celebrate their golden anniversary. Congratulations!

Special thoughts are with those who have recently lost a loved one.

Looking forward to seeing our members in July at the golfing event.

May all those strong, guiding, and loving fathers have a wonderful, special day.

Does your life insurance need to be updated? Do you have questions about life insurance or annuities? If so, please call either Kathy at 330-746-7704 or Alan at 330-482-9994.

Happy Summer!

Branch 34 Pittsburgh, PA

by Marguerite McNelis

It is finally warming up in Pittsburgh. Hope everyone is getting ready for the golf outing, Hungarian Heritage Experience and the Great Fraternal Fest in September. Hope to see everyone again at these enjoyable functions.

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

We at Branch 34 extend our sympathy to the family of Dawn Ward. She was a gracious lady. May she rest in peace.

Branch 34 was pleased to participate in the "Join Hands for Hunger" campaign. The branch donated monetarily to the Greater Pittsburgh Community Food Bank. We try our best to help those in need.

This year's WPA bowling tour-

nament was a big hit, with more participants than last year, coming from near and far. The Meadows and the hotel were very accommodating again. Thanks to all the bowlers, helpers and frame sponsors. The buffet afterwards was delicious, as usual. I think everyone can attest to that! If you missed this, you missed a good fraternal event. Thanks to everyone who came.

On a personal note, Donovan McNelis attended the Football University Camp held at the Morris School in Danville, N.J. This is a prestigious camp that is by invitation only and is staffed by former and current NFL coaches and players. There are 90 such camps a season inviting a total of 27,000 players from around the country.

Donovan, an offensive lineman, excelled at his position and was invited to the Top Gun camp for elite players to be held in Columbus, Ohio, later this year. He will be one of only 300 players nationwide picked to attend this camp. Florida State, Boston College, Colgate and Princeton have shown interest in Donovan, even though he is just a sophomore.

Donovan will also be volunteering again at Camp B, a week-long camp held near Scenic View. He will be a junior counselor to underprivileged teens who attend the camp. Last year William Penn Association and Branch 34 generously donated to the camp, enabling two underprivileged teens to attend the camp at no charge to their families.

We are very proud of you, Donovan. Keep up the good work!

On another personal note, congratulations to the Healy and Vamos families. We were blessed with a beautiful great-niece, Rhiannon. Nicole and Bob Healy are the parents, and Gary and Roseann Vamos are the grandparents. Welcome to the family!

Congratulations to branch member and daughter-in-law Valerie for completing the half Pittsburgh Marathon. Way to go!!

Happy and healthy birthday wishes to everyone celebrating their birthdays in June. May you all have many, many more.

If you have any news you would like to share, please contact Andy



Branch 129 members enjoying the WPA Bowling Tournament Banquet were (front, l-r) Velma Nadalin and Margaret Boso; (middle) Diane Walker, Margaret Leonardo and Debbie Lewis; and (back) Jimmy Lewis and Rick Lewis.

McNelis at 412-421-6031. For information about WPA life insurance and annuity plans, please contact Branch Coordinator Maria Bistey at 412-431-6035.

Branch 129 Columbus, OH

by Debbie Lewis

We would like to congratulate the Columbus team on their first place finish at the WPA bowling tournament. Team members were Margaret Leonardo, Diane Walker, Jimmy Lewis and Rick Lewis. Also, Rick Lewis placed first and Jimmy Lewis second in men's singles, and Diane Walker placed second in women's singles. Cheering on our bowlers were Marge Boso, Velma Nadalin and Debbie Lewis.

After the bowling on Saturday, we had a fantastic banquet at the hotel with delicious food and beverages. It was great seeing everyone who attended this year. There were double the bowlers from last year. Congratulations to all the bowlers who participated to make this another fun event.

We all really missed seeing one of the bowling tournament icons, Chair of the Board Barbara House. Also missed was Arlene Csoman due to medical reasons. Hope you both are

feeling better, and hope to see you both at upcoming WPA events. A special thanks to Endre Csoman and his committee for all their hard work to make this another great fraternal event.

Don't forget the registration deadline for the golf tournament is June 28 with early bird discount fees due June 14. Hotel reservation deadline is June 25. This is another fun-filled WPA activity.

Congratulations to all our members who are graduating from high school or col-

lege this year. Good luck in all your future endeavors.

Father's Day is June 16. We extend a big "thank you" to all our fathers for all you do for your families. Hope you all have a great day.

Our next meeting is scheduled for June 4 at Plank's Cafe, 743 Parsons Ave., Columbus.

We congratulate all those celebrating birthdays, anniversaries and additions to their families.

Get well wishes to all who have been ill or hospitalized. Hope all have a speedy recovery.

We also extend our sincere sympathy to all who have recently lost a loved one.

For all your life insurance and annuity needs, please contact Arpad Sibrik at 614-231-8024 or Debbie Lewis at 614-875-9968.

If you have any news you would like to share, please contact Debbie Lewis, at 614-875-9968 or e-mail DAL9968@aol.com.

Branch 132 South Bend, IN

by the Branch 132 Officers

It's been a long, cold winter, but we think spring is here. Soon, school will be out, so watch out for playing children and cyclists.

Our branch meetings are held on the first Tuesday of March, June,

September and December. Our next meeting is on June 4, at 6:30 p.m. at Martin's Supermarket Café on Ireland Road. See you there.

Our branch picnic will be on Aug. 18, so put that date on your calendar. It will be held at Potawatomi Park, Pavilion 1, across from the zoo.

Congratulations to all celebrating a birthday, anniversary or graduation this month.

Our condolences to the family of Mary Waldvogel. May she rest in peace.

Branch 226 McKeesport, PA

by Judit I. Borsay

Happy birthday and happy anniversary to all our members celebrating their special day!

Don't forget, Flag Day is June 14.

Please keep those who have lost a loved one in your thoughts and prayers.

We hope to see you at the annual WPA Picnic-A Great Fraternal Fest on Sept. 7. The picnic is one of our favorite events!

Another event we enjoy in our neck of the woods is McKeesport's annual ethnic food fest, the International Village. One of our local Hungarian churches sponsors the Hungarian booth. They'll be selling chicken paprikás, palacsinta and other favorites Aug. 13 to 15 from 3:00 to 10:00 p.m. each day.

Also, we are planning a trip to Hiram, Ohio, to attend the Hungarian Cultural Center of Northeastern Ohio's annual Szüreti Mulatság (Fall Festival) on Sunday, Sept. 15. Call Branch Coordinator Malvene Heyz at 412-751-1898 or e-mail Judit Borsay at juditbwpa@yahoo.com to reserve your spot on the bus.

We want to stay active throughout the fall, so we are also planning a bus trip in October to Cleveland. Both trips are open to members and future members. Spread the word!

Lastly, congrats to our William Penn Association Magyar Folk Dancers on their first performance of the season at the Pittsburgh International Children's Festival on May 18.

If you have news you would like to share, please call Malvene at 412-751-1898.



During the Magyar Club of Dayton's 50th Anniversary Dinner Dance, the club honored Branch 249 member Anne Kertesz (seated) as the only surviving charter member of the Magyar Club. Celebrating with Mrs. Kertesz are (l-r) Gail Sloboda-Robison, Viola Dusak, Karen Vance and Michele Daley-LaFlame.

Branch 249 Dayton, OH

by Mark Schmidt

Spring flowers are gone along with the sneezes and allergies. Summer time is here! Car washing, garden planting, mowing, painting...maybe allergies aren't so bad after all.

We had a full spring schedule in Dayton. We had the Dayton Dragon's baseball game and the successful Magyar Club of Dayton's 50th Anniversary Spring Dinner Dance.

Branch 249 member Anne Kertesz was honored as the sole surviving charter member of the Magyar Club. Several WPA officials attended the gala event: National Vice President-Fraternal Endre Csoman and his wife Arlene; National Director Richard Sarosi and his parents, Violet and Ernest; National Director Kathy Novak and her father Steve Novak; and National Director Anne Marie Schmidt.

We are all still talking about the delicious food and wonderful music. Several Branch 249 members who also serve as Magyar Club officers were instrumental in organizing the dance. Thank you for all the hard work, Karen Vance, Michele Daley-LaFlame, Viola Dusak and Gail Robison.

Join Hands Day on May 11 was a success as many hands made the work lighter and quicker. We weeded and mulched the rose garden and Blessed Mother Shrine at St. Stephen's Catholic Church.

It was a full weekend at the World A'Fair held May 17 to 19 at the Dayton Convention Center. During this annual event, 30-plus ethnic groups offer ethnic foods, drinks, crafts and entertainment. Of course, Hungary was well represented with kolbász, töltött káposzta and delicious pastries. Our own Dayton Festival Club Dancers

performed many times.

Several teams from Dayton attended the WPA Bowling Tournament at the Meadows Racetrack & Casino in Washington, Pa. The team of Anne Marie, Mark & Cassie Schmidt and Greg Heitman placed third, and I know Al and Linda Kertesz had a great time. The staff of the DoubleTree by Hilton Hotel outdid themselves with shrimp, chicken, braised ribs and lobster tails.

On Memorial Day, we remembered and honored the brave men and women who gave their final measure in the service of our country. We also want to thank those current and past members of our nation's military for all they have done to keep this land free. Special congratulations to member Jesse Stefanics for being appointed a Director to the National Disabled Veterans Board and on receiving a special award for his 34 years and 8,000 hours as a volunteer at the Dayton VA Hospital.

We send congratulations to all those celebrating birthdays and anniversaries. We hope you have many more. Get well wishes to those who have been ill. And we extend our sincere sympathy to those who have recently lost a loved one.

Remember dear ol' dad on Father's Day, June 16.

For those looking to vacation in Washington, D.C. around the 4th of July, make time to visit with the 2013 Smithsonian Folklife Festival on the National Mall, June 26 to 30 and July 3 to 7. This year's festival highlights the traditions, customs and cultural heritage of Hungary.

Also, mark your calendars for the 30th Annual WPA Golf Tournament & Scholarship Days, July 19 and 20. It's always a good time at Quicksilver Golf Club, a great golf course and facility.

If you have any questions concerning annuities, life insurance, IRA transfers or rollovers, please call Michele Daley-LaFlame at 937-278-5970 or Anne Marie and Mark Schmidt at 937-667-1211.

Branch 296 Springdale, PA

by Mary A. Kelly-Lovas

Happy June to each of you. This is a lovely month with summer vacations, graduation parties, weddings, picnics and other fun outdoor events to attend. We may have seen one another at our Third Annual Tri-State Picnic at Scenic View, which is becoming another event to look forward to.

We wish a very happy birthday to Branch Vice President Marge Kosheba and to all of our members celebrating birthdays. Since this is such a popular month to wed, we probably have a number of members who are celebrating their anniversaries, and we wish you well. And we hope that Irene Charles is feeling better and will be able to join us at our next meeting.

All of our dads get a "shout out," too, for Father's Day. I'm thankful for my terrific husband, John (who is a great dad), and my father-in-law John, also a wonderful dad and granddad. May all dads enjoy their special day. Don't worry about the lawn; we'll put a juicy steak or some shrimp on the barbie for you. You can tend to the lawn later! And, for those dads and grandpas who are no longer with us, may they rest in peace.

So many of you were kind enough to ask about my Aunt Martha who was recently buried

in Arlington National Cemetery, and I certainly appreciate that. My husband and our daughter Leanne joined me at her burial, and I have to tell you that it was quite moving. Aunt Martha proudly served in the USN and was a secretary for Admiral McCain at the Pentagon. She was given a military funeral with full honors: eight sailors bore her coffin to her grave; taps were played and she received a 21-gun salute. It was a stirring ceremony, complete with the neatly folded flag given to my cousin "on behalf of a grateful nation." Everyone who knew Martha loved her.

At our last meeting, we discussed a Join Hands Day project. We're considering volunteering at the Ronald McDonald House located near Pittsburgh's Children's Hospital. When we determine how 296 can contribute, we would like to have both adult and youth members lend a hand. This won't be a difficult project, and we promise it will be fun for those who participate. Look at our newsletter for details.

We're also thinking of bringing back our bacon roast. This was always a nice gathering, and we have not done this for several years. This will probably happen in the Fall. We will keep you posted on the details.

We take the summer off from meetings, but we're anticipating getting together for our Join Hands project. Our next regular meeting will be on Thursday, Sept. 12, at 7:00 p.m. at King's Restaurant in New Kensington. We hope to see you then or even before.

Contact our very knowledgeable and amiable agent, Noreen Fritz, FIC, LUTCF, at 412-821-1837 or at noreenbunny.fritz@verizon.net for your insurance and annuity needs.

Branch 352 Coraopolis, PA

by Dora S. McKinsey

It's June already, and half of the year is almost over. Time is just going too fast for me. There must be some truth to that saying that time goes faster as we get older. Can you believe the first day of summer is June 21?

This month, we celebrate two

special holidays. Flag Day is June 14 on which we commemorate the adoption of the flag of the United States. President Woodrow Wilson officially established June 14 as Flag Day in 1949.

Father's Day is June 16. Happy Father's Day to all of those dads out there. May you lead your families with wisdom and grace.

The school year will soon be over, so there will be many young ones playing outside. Please drive carefully.

Remember that the WPA Golf Tournament & Scholarship Days is coming up July 19 to 20 at Quicksilver Golf Club in Midway, Pa. This year, we will be sponsoring a Mini-Golf Open for young people ages 6 to 17. The mini-golf will be held at Scally's Golf Center off the Parkway in Moon Township on Saturday, July 20. All the details, including a registration form, are printed in the "Just 4 Kidz" section on pages 18 and 19. Please try to attend as many fraternal events as possible. Only with your support can WPA continue to provide activities for you to enjoy.

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

Our condolences to all those who have lost a loved one recently. May your memories carry you through this very difficult time.

If you have any insurance needs or questions, please contact me at 412-319-7116 or by email at dmckinsey@hotmail.com.

Branch 800 Altoona, PA

by Dave Greiner

Happy Father's Day to all fathers of our branch. We hope all fathers enjoy their special day with family and friends.

Branch 800 extends happy birthday wishes to Branch Vice President Dan Greiner, celebrating June 10.

Our local schools are now finished for 2013. We hope all students can enjoy the summer relaxing with family and friends. Good luck to all students who graduated. We wish you well.

Continued on Page 24

In Memoriam

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

APRIL 2013

- 0001 BRIDGEPORT, CT
Margaret M. Mascaro
Marion Nagy
- 0008 JOHNSTOWN, PA
Robert F. Burgo
Elizabeth M. Danyluk
William A. Zoldey
- 0014 CLEVELAND, OH
Kenneth R. Babb
Raymond Kalman
Louis Kish
Beatrice M. Pappas
Maurice P. Trischler
Dawn D. Ward
- 0015 CHICAGO, IL
Irene Kovacs
Scott Andrew Lenkey
Gary D. Matteson

- 0016 PERTH AMBOY, NJ
Elvira Papp
Helen Wierzbowski
- 0018 LINCOLN PARK, MI
Mariel E. Bandli
Elizabeth Forintos
- 0019 NEW BRUNSWICK, NJ
Thomas J. Costa
- 0026 SHARON, PA
Anna E. Dumbroski
Andrew Puskus
- 0034 PITTSBURGH, PA
Paul F. Benedik
Louis M. Biro
John W. Ceranic, Jr.
Terez Varkonyi
- 0044 AKRON, OH
Elizabeth Iannarelli
- 0051 PASSAIC, NJ
Harry M. Minto
Richard Szucs
- 0089 HOMESTEAD, PA
Jennie I. Maszle
William L. Sabo, Sr.
Michael J. Vargo

- 0098 BETHLEHEM, PA
Rose Horvath
- 0132 SOUTH BEND, IN
Ramona A. Lute
Alexander Toth, Jr.
Mary C. Waldvogel
- 0174 SCRANTON, PA
Joseph F. Eiswerth
- 0226 McKEESPORT, PA
Barbara A. Feher
Regina E. Markosky
Melva M. Philson
- 0278 OMAHA, NE
John A. Vamosi
- 0296 SPRINGDALE, PA
Clara M. Byzek
- 0336 HARRISBURG, PA
Carl M. Grubic
- 0349 WEIRTON, WV
Walter P. Fornal
- 0383 BUFFALO, NY
Joseph Bogner
Irene Devald
Jennie J. Plotar
- 0590 CAPE CORAL, FL
Michael E. Cummings

- Amelia (Molly) Gales
Helen R. Horvath
Rose A. Kedik
Dennis Kalman
Zoltan Pozsonyi
Viola M. Swickerath
- 0705 MAYVILLE, WI
Marilyn R. Moertl
- 0720 DEDHAM, MA
Claire J. Pettingell
Mary R. Tabaldi
Mary Tufo
- 0725 SPRINGFIELD, MA
Patricia N. Chicklowski
Dorothy H. Farinon
- 0800 ALTOONA, PA
Rudolph A. Kessler
Charlotte M. Robinson
Thomas C. Woods
- 8014 PITTSBURGH, PA
William F. Hennessy
William J. Phillips
- 8020 McKEES ROCKS, PA
Fred Brobeck
- 8114 CLARION, PA
Kessa Beckwith

Branch News

Continued from Page 23

Our branch wishes all golfers, young and old, good luck as they practice for the 30th Annual WPA Golf Tournament & Scholarship Days to be held next month.

Branch 800 wishes any William Penn members attending the Smithsonian Folklife Festival on the Mall in Washington, D.C., nothing but the best. Enjoy the Hungarian food and fine entertainment.

I found last month's "Moneywise" column by Jeff DeSantes very enlightening. A death can bring a lot of emotional and monetary stress. Don't forget to contact Bob Jones for any of your life insurance needs.

Branch 800 is now in summer recess. We hope all members can attend our annual summer picnic at Highland Park on Wednesday, Aug. 7. Don't forget to call Vince Frank to make your reservations at 814-695-0213.

Go Curve! Go Pirates!

Recent Donations

WPFA Scholarship Foundation

Donations Through Premium Payments APRIL 2013

Branch - Donor - Amount	
13 - Brian J. Demko	\$2.47
13 - Benjamin C. Lopresti	\$15.09
14 - Margaret G. Kerosky	\$10.00
14 - Lena J. Dohanyos	\$10.00
19 - Donna M. Bode	\$10.00
19 - Mary Jane Nagy	\$1.00
28 - Michael A. Kroner	\$25.00
28 - Theresa Gonda	\$2.25
28 - Wesley A. Spencer	\$2.50
28 - Rebecca A. Spencer	\$2.50
28 - Garrett J. Becker	\$10.00
34 - Harold E. Shoup	\$5.00
89 - Michael C. Pillar	\$10.00
129 - Julie Westcamp	\$3.80
129 - Laura Huber	\$5.00
129 - Stephanie L. Koser	\$3.24
174 - Colleen M. Phillips	\$5.05
174 - Lori A. Phillips	\$5.00
226 - Timothy R. Holtzman	\$1.40
226 - Carol S. Burlikowski	\$5.00
226 - Robert W. Serena	\$5.00
226 - David A. Kaszycki	\$5.14
352 - John P. McKinsey Jr.	\$1.32
352 - Dora S. McKinsey	\$1.02
590 - Marisa Pignataro	\$2.00
720 - Jake D. Bjork	\$5.00
723 - Ryan E. Godbout	\$1.62
8020 - Robert M. Dansak	\$3.00
TOTAL for Month = \$158.40	

Additional Donations

APRIL 2013

Donor - Amount	
Julia Genes	\$25.00
WPA Cookbook Sales	\$45.00
TOTAL for Month = \$70.00	

Donations In Memoriam APRIL 2013

Donor - Amount (In Memory of)	
William J. Bero	\$50.00 (Michael E. Cummings)
The Borsay Family	\$50.00 (Michael E. Cummings)
Geraldine Davenport	\$25.00 (Bob Robison)
Geraldine Davenport	\$25.00 (Dawn Ward)
Geraldine Davenport	\$25.00 (Glenn Davenport)
M/M Thomas F. House	\$100.00 (Dawn Ward)
M/M Thomas F. House	\$50.00 (Michael E. Cummings)
Jeffrey J. Klecan	\$50.00 (Dawn Ward)
M/M John E. Lovasz	\$25.00 (Dawn Ward)
Ernest & Violet Sarosi	\$25.00 (William B. Yambor)
Richard E. Sarosi	\$25.00 (Michael E. Cummings)
Richard E. Sarosi	\$25.00 (William B. Yambor)
M/M John J. Torma Jr.	\$50.00 (Michael E. Cummings)
M/M Richard W. Toth	\$50.00 (Michael E. Cummings)
Br. 18 Lincoln Park, MI	\$125.00

(All Deceased Members)
William Penn Association - \$50.00
(Michael E. Cummings)
TOTAL for Month = \$750.00

William Penn Association Foundation

Hurricane Sandy Relief Donations as of May 10, 2013

Donor - Amount	
Rosemary J. Balazs	\$25.00
Arthur Barillo	\$100.00
(In Honor of Branch 51 Passaic, NJ)	
Judit I. Borsay	\$20.00
Malvene Heyz	\$25.00
Jennie J. Plotar	\$15.00
Dr. John & Olga Radvany	\$100.00
Krisztina J. Roder	\$20.00
Anne Marie & Mark C. Schmidt	\$100.00
Br. 51 Passaic, NJ	\$25.00
William Penn Association	\$320.00
Foundation	\$320.00
TOTAL = \$750.00	

Hungarian Cultural Garden Repair Fund

Donations as of May 10, 2013

Donor - Amount	
Anonymous	\$20.00
Julia M. Bodnar	\$100.00
TOTAL = \$120.00	



Puzzle Contest #96 with Lizzy Cseh

The Great Gulyás Cook-Off

Arguably, the most internationally recognized Hungarian dish is Gulyás (also commonly called "Goulash"). There are many variations, and the history of this culinary delight is long and storied. Most WPA members have either consumed or made their own renditions of Gulyás. The word itself has morphed into a term meaning "a mix of random ingredients." I have heard the word "goulash" used in non-cooking references to describe a mix of automobiles, people or even electronic components.

On Father's Day, June 16, starting around noon, you can be part of a unique food tasting event. St. Emeric of Hungary Church in Cleveland will welcome more than two dozen professional and amateur chefs and cooks. Each will make their own special version of this fabled culinary staple. Where else can you spend a pleasant afternoon sampling unlimited bowls of this wonderful stew/soup? You will have the opportunity to vote for your favorite Gulyás. The votes will be tallied and a "Magyar Gulyás Champion" will be crowned. Plenty of free and secure parking is available adjacent to the church. Access to the cooking area is close by and is handicap accessible.

My family has been invited to compete. Stop by and say, "Halló!" We will have our own special Gulyás for you to try. I plan on making some special Magyar pastries for you to sample as well. My brother Endre will be performing on his fabled Bohak cimbalom.

Proceeds from this event will go to benefit the Hungarian Cultural Gardens of Cleveland. For more information, visit the following website at www.hungarianculturalgarden.org.

What a better way to honor your Édes Magyar Apa (Sweet Hungarian Father) than to take him and the whole family to the Near West Side of Cleveland and be part of The Great Gulyas Cook-Off.

The June 2013 puzzle contains 19 clues, each being an ingredient which can be used in making Gulyás. Do you use anything different when creating your own? If so, let me know!

Happy Father's Day to all Magyar dads, and I hope to see you at St. Emeric of Hungary in Cleveland, Ohio. GOOD LUCK!

Éljen a Magyar,
Cseh Lizzy, Branch 28

Puzzle Contest #93 WINNERS

The winners of our Puzzle Contest #93 were drawn May 3, 2013, at the Home Office. Congratulations to:

Stephen Kubiczky, Br. 71 Duquesne, PA
Rosemarie Noga, Br. 226 McKeesport, PA
Irene L. Stead, Br. 14 Cleveland, OH
Marie R. Tumas, Br. 19 New Brunswick, NJ

Each won \$50 for their correct entry.

WPA PUZZLE CONTEST #96 OFFICIAL ENTRY

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

The Great Gulyás Cook-Off Word List

Bacon	Egg	Parsley Root
Beef	Flour	Potato
Black Pepper	Garlic	Salt
Caraway	Green Pepper	Tomato
Carrot	Lard	Water
Celery	Onion	
Clove	Paprika	

Name: _____

Address: _____

City: _____

State: _____ Zip Code: _____

Phone: _____

Email: _____

WPA Certificate No.: _____

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 #96
 709 Brighton Road
 Pittsburgh, PA 15233

4. Entries must be received at the Home Office by July 31, 2013.
5. Four winners will be drawn from all correct entries on or about Aug. 5, 2013, at the Home Office. Each winner will receive \$50.

Inside this issue:

Last call for golfers...**PAGE 2.**

Top sales representatives rewarded with trip to Virgin Islands...**PAGE 5.**

There's a buzz about the WPA's Annual Bowling Tournament...**PAGE 12.**

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Join us for the 13th Annual

WPA PICNIC

A Great Fraternal Fest

Sept. 7, 2013 • Noon-6:00 PM

Scenic View • Rockwood, PA

ALL-YOU-CAN-EAT

Chicken Paprikás • Dumplings • Gulyás • Kolbász • Hot Dogs • Bacon Fry • Hot and Cold Beverages

FOR SALE

Palacsinta • Lángos • Pastries • Funnel Cake

Live Music • Dancing • Chinese Auction • Raffles • Children's Activities • Hayrides

Adults \$14 (\$12 per adult for groups of 12 or more)

Students \$5 • Kids Under 12 FREE

Tickets available in advance or at the gate

For tickets, call 1-800-848-7366, ext. 136

