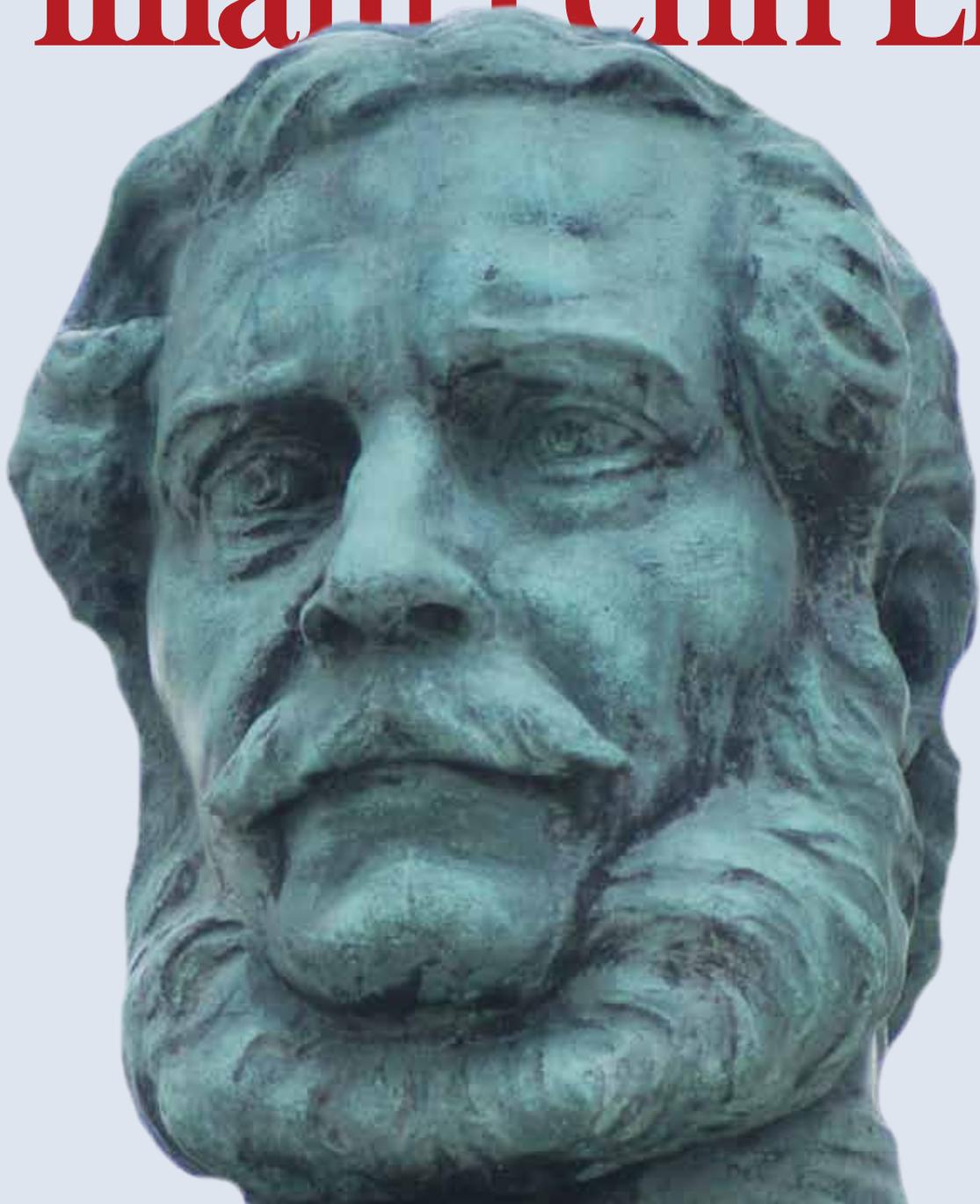




William Penn Life

March 2015



**Remembering Lajos Kossuth
& the Hungarian War of Independence
1848-1849**



2015 WPA EVENTS



Another successful

- January-February -- WPA Food Drive - THANK YOU to all who donated!!
- May 1-2 -- WPA Annual Bowling Tournament at the Meadows Racetrack & Casino, Washington, PA
- May 2 -- Join Hands Day
- July 17-18 -- 32nd Annual WPA Golf Tournament & Scholarship Days at Quicksilver Golf Club, Midway, PA
- Aug. 2-8 -- Hungarian Heritage Experience
- Aug. 29 -- WPA Picnic-A Great Fraternal Fest
- Oct. 10-12 -- 38th WPA General Convention, Washington, PA



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a taste of Transylvania
to Pennsylvania

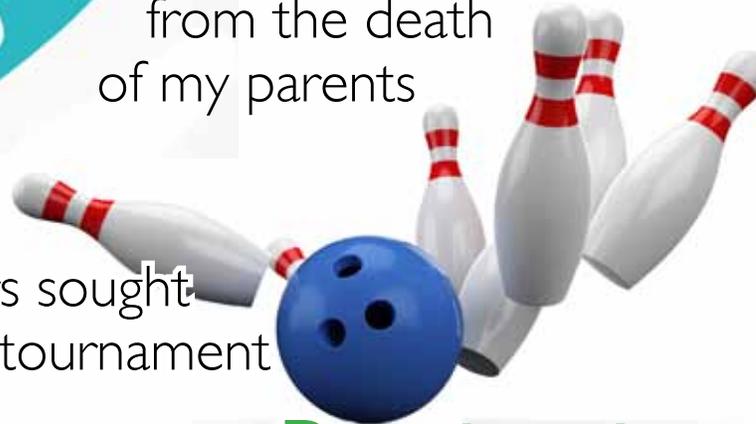


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Michigan fraternalists seeking applicants for scholarships

WPA members in Michigan who are graduating high school seniors and are planning to enroll as full-time students in college this fall, may apply for scholarship grants being offered by the Michigan Fraternal Alliance. Three grants of \$500 each are available. Deadline for applications is April 5. For more details, log onto:

www.michiganfraternalalliance.org.

A true fraternal legacy

DID YOU KNOW that you have the ability to sustain the dreams of young WPA members for years to come? How? By remembering the WPFA Scholarship Foundation in your estate planning.

A bequest to our Scholarship Foundation costs nothing now, yet gives you the satisfaction of knowing you will help young members in the future. You retain control over and use of your assets during your lifetime, and you can modify your bequest if your circumstances change. Plus, gifts from your estate are exempt from federal estate taxes.

A bequest to our Scholarship Foundation can be made for a specific amount or for a percentage of your estate. You can make a bequest through your will or a living trust instrument, or you can designate the Scholarship Foundation as a beneficiary of a retirement plan or life insurance policy.

Those considering a planned gift to our Scholarship Foundation should consult their own legal and tax advisers.

If you are interested in establishing a fraternal legacy for generations of WPA members to come, please contact the Home Office. We'll be happy to help with any questions you may have.

How to join hands to touch lives



JOIN HANDS DAY is a day of service which brings adults and youth together for the sake of improving the local community, in big and small ways.

Although officially observed on the first Saturday in May, many groups aren't able to participate on that date for a variety of reasons. For example, our own WPA Annual Bowling Tournament is held the first weekend in May, making it difficult, if not impossible, for our branches to hold Join Hands Day activities on that day. So, our branches and other groups have leeway as to when to host their Join Hands Day event. The important thing is that you partner with youth in your community and organize a project.

The WPA Home Office is here to help inspire your branch to get active and stay active. Sure, it will take some planning and some hard work, but WPA is here to help and support you. Let's keep the next generation of fraternalists interested and engaged in our future.

Organizing a Join Hands Day project may seem overwhelming, but WPA can show you how easy it can be if you stick to it and stay organized.

What if I don't know any youth members? The Home Office can help you find them and invite them.

How do I invite total strangers? They're already WPA members, so you have at least one thing in common. Invite people personally by phone call or a colorful invitation by

mail. Give them plenty of time to decide and arrange their schedule to join your group, especially if they have children. This personal invitation might be the gentle nudge that family needs to become active. We can instill in them a sense of belonging and accomplishment through fraternalism and volunteering with their families.

What kind of project should our branch host? Think outside of the box and have a high-energy session with your branch members and youth participants. Here are a few project ideas to get you started:

- Volunteer at the local food bank or soup kitchen.
- Plant flowers at a local church or community center.
- Donate and install benches at a local park.
- Create and deliver care packages to a veterans home.
- Collect books to give to disadvantaged children.

Whatever type of project you decide to do, please remember to celebrate your accomplishments when you're done. Host a short pizza party or luncheon to reward all your volunteers for their hard work.

Also, *remember to share details and photographs of your Join Hands Day project with us. We want to see you and your fellow fraternalists doing good works in the pages of this magazine!*

To learn more on how your branch can participate in Join Hands Day, contact
Endre Csoman toll-free at 1-800-848-7366, ext. 136



Kossuth & the Hungarian Revolution

THIS YEAR MARKS the 167th anniversary of the 1848 Hungarian Revolution for independence, freedom and survival. On March 15 of each year, or the Sunday nearest, Hungarians worldwide commemorate and rededicate themselves to democratic principles which are identical in spirit to those found in the Declaration of Independence and the Constitution of the United States.

On March 15, 1848, Lajos Kossuth, the great statesman and champion of the people's rights, took up arms in defense of national independence and liberty. Kossuth believed that "the free soil of Hungary should be inhabited by free men" and that "we wish to make the people of our country into a Hungarian nation." These demands were finally accepted by the Diet and a new Magyar parliament was formed, led by Lajos Batthyány as prime minister, Lajos Kossuth as minister of finance and other outstanding Hungarian patriots like Ferenc Deák and Count István Széchenyi.

It seemed that the Austrian empire's Habsburg monarchy had at least succumbed to the intense feelings of the Hungarian people's wishes. Hungary was transformed into a modern state, and feudalism was immediately eliminated. In recognition of these movements and sudden changes, March 15 subsequently became the Hungarian National Day of Independence, when Sándor Petőfi, the great lyric poet, stood in front of the National Museum and recited his poem, "Nemzeti Dal" (National Song), for a crowd of 10,000 people:

*A Magyarok istenére
Esküszünk, Esküszünk,
Hogy rabok tovább
Nem leszünk!
(By the God of the Magyars,
We solemnly swear,
The tyrant's yoke
We will no longer bear!)*

The Magyar struggle for freedom was short. Austria stabbed Hungary in the back. They enticed the Croats and Serbians to revolt against Hungary,



while Austrian, and later Russian, armies invaded Hungary with over 200,000 troops. The new government was forced to resign; the cause was lost. On Aug. 12, 1849, Kossuth transferred the civil authority to General Artúr Görgey, and with several thousand of his followers, Kossuth fled to Turkish territory. The next day, Görgey's army laid down their arms in Világos, located near Arad.

In Turkey, Kossuth was arrested and thrown into prison. The United States, acting with Great Britain, requested Kossuth's immediate release from the Sultan of Turkey. He was released in 1850.

Kossuth visited the United States from 1851 to 1852. He made a large-scale tour, consisting of public speeches and appearances throughout the U.S. He was given a grand reception by the people everywhere he went but could not get the official support of any leader, in the U.S. or elsewhere. He expressed his thoughts on the very essence of democracy in his speech to the state legislature of Columbus, Ohio on Feb. 7, 1852. His words were paraphrased 11 years later by Abraham Lincoln in his Gettysburg Address.

"All for the people and all by the people. Nothing about the people, without the people," Kossuth said. "That is Democracy."

The great Magyar apostle gave back his soul to his Creator on March 20, 1894, in Turin, Italy.



Pálinka loves pogácsa

OVER THE YEARS, my siblings and I have had various pets. As I reminisced recently over the dozens of pets we have cared for, I recognized my emotional attachment to each fell into one of three categories.

The first category of pets were those with which I bonded the least. This group included an ant farm, sea monkeys, frogs, turtles, various aquariums comprised of fresh and salt water fish, hermit crabs, worm boxes, lizards and geckos. These cold-blooded pets required a lot of attention and extensive maintenance but were neat to own, observe and show to my friends. When each departed this earth, sorrow on my part was scant, to say the least. However, owning these pets did show me the importance of respecting life and not abusing any living thing. The many verbal lessons about respecting life that my parents shared with me gave me a strong foundation for becoming a good pet owner, but the actual hands-on experience of taking care of these various animals taught me how difficult and demanding pet ownership is.

My second tier of pet attachment included quail, a pheasant, chickens, various types of ducks, parakeets, gerbils, a lamb and guinea pigs. These critters were a bit more responsive to the touch of human kindness compared to the previously mentioned category. Although all members of this group were warm-blooded creatures wearing either fur or feathers, their sentiments towards me were negligible at best.

The two Pekin ducks that were part of the Cseh animal menagerie were quite animated and would often follow my family as we moved around the woods and lawn of our property. These ducks, affectionately named Kossuth and Petőfi, stayed with us for several years and were the first of many pets given Magyar names. During the late summer of their first year with us, one *fehér kacsa* (white duck) laid eggs. It turned out to be a unique way for me to learn the rudiments of the birds and bees. So, appropriately, Kossuth was renamed Kadi (my great-grandmother's maiden name). Our old Hungarian neighbor called my

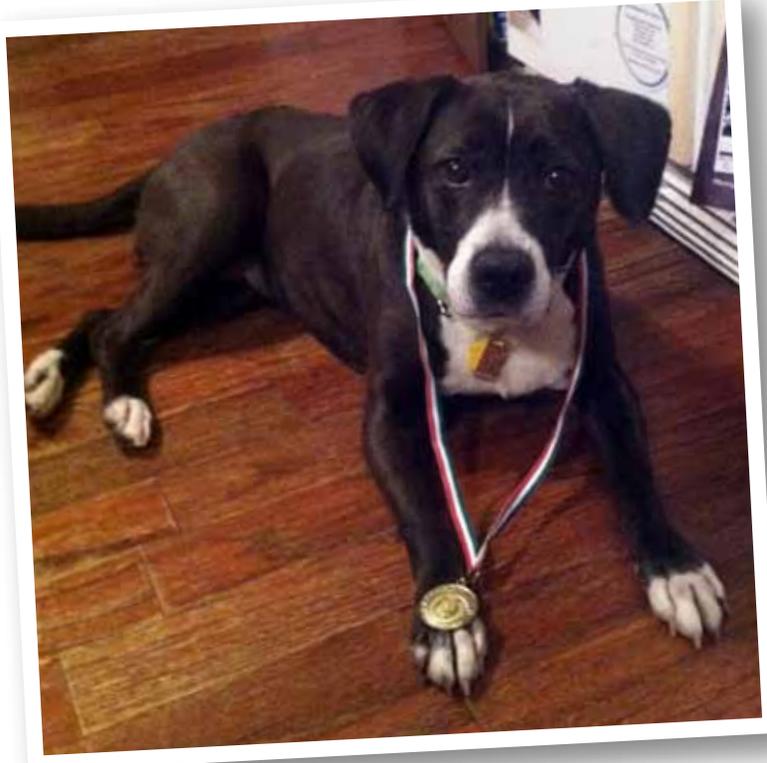
father and me over one early autumn evening to show us a klatch of eggs that were assembled in the grass along side his front porch. We knew it was time that we made a pen to keep the two love birds within our property lines.

Most of our ducks were hatched utilizing an incubator. My father was a teacher, and as a yearly project, he obtained and hatched various types of eggs on the premises of the school. He orchestrated the hatching to coincide with the annual technology/science fairs that took place each spring. After a few weeks at the confines of school, the dozen or so of baby birds would be transported home for my siblings to take care of. The wild birds were very quick to mature and not that hard to take care of, while the domesticated ones required much more attention and protection. The first time I had to deal with death up-close and personally came when several raccoons got into the duck pen and did the unthinkable to our feathered friends. My *apa* (father) purged the immediate neighborhood so that another tragic occurrence would not happen again.

The Easter before my grandmother Cseh passed, my grandparents bought my brother, sister, cousins and I a baby lamb. On that Holy Saturday afternoon, most of our family went to St. Stephen of Hungary Church in Youngstown to have our basket of Easter food blessed. Meanwhile, my father and gramps went to broadcast the family Magyar radio program on WKTL-90.7 FM. When we returned back home with the blessed food, my *nagyapa* (grandfather) was waiting for us. He opened the garage door, revealing the soft, white lamb. I named him Endre in honor of my grandfather.

The third category of pets were, and are, the smallest in number but the most important to me. I consider each member of this duo to be an integral part of family, life and function.

The first pet with which I shared a strong emotional bond was born in 1997. She was a mixed breed dog with dominant features of a black Labrador retriever. Except



for a smattering of earth brown fur around the rib cage and white paws, the rest of the dog's coat was soft and warm black fur. We named her Lindsey in tribute to the elementary school I attended. She was a faithful, obedient and very tolerant *kutya*. She loved to fetch thrown baseballs and would chase us for hours as we drove our go-karts throughout the 100-acre wood adjacent to our home. She served as a warm pillow to sleep on. As she grew older, her pace slowed, but her zeal to be with any or all of us never wavered.

One cold and snowy February morning, we woke up to find Lindsey at the bottom of the family room steps, barely able to move. She had suffered a stroke. My *apa* prepared for her passing as I went to the back yard to dig a hole for burial. The weather that morning was so atrocious that school was cancelled. My brother pleaded to give her a chance to recover. My parents agreed to avoid the dreaded euthanasia until Monday as it would be Presidents Day and everyone would be home due to the holiday. I prepared a eulogy for grave site services as my sister made a wreath from some artificial flowers. My brother and father created a grave marker from a piece of salvaged oak slab wood.

Over the next few days, Lindsey slowly began to recover. First, she lifted her head, then stood on her front paws. The next day she began to drag herself a few feet across the floor. I credit my brother Endre for being her beacon of hope as he stayed with her 24/7 for the next several days. He slept on the floor next to her, all the while petting and speaking words of encouragement, offering her sips of water via an eyedropper. Some people have a special gift and ability to communicate with animals; Endre has that gift. Lindsey made an almost full recovery, exhibiting only a slightly turned gait whenever she walked. Other than that, she was good to go and stayed with us two more years. Although Lindsey eventually lost her hearing and had difficulty climbing stairs, her love and loyalty never diminished.

When Lindsey passed last May at 17, the weeks that followed proved to be a trying time for my family. We lost a friend, companion, and early-warning system for impending visitors. My parents expressed sentiments that we would never get another dog, but I always hoped their feelings would change.

Around Christmas, my mother told me in confidence that, if the opportunity to find another dog with the same character traits as Lindsey surfaced, that she might want to acquire it. In passing, I asked my *apa* if he felt the same way, but he abruptly answered "NO!"

Then, around the end of January, my dad announced that he had found another dog. He actually went and visited it five times before taking my mother to see it at Rescue Village in Russell, Ohio. My sister texted me of my fathers change of heart.

I always assumed if there would be another pet, it would be a puppy. I soon learned that my dad found a 7-year-old beagle mix that was trained very well, obedient and just wanted to be around people. As you may guess, my parents brought the girl home. Other than the age of

the dog, there was only one slight concern: the dog never barked. The dog's silence was quite literally broken when a brown squirrel scurried past our living room window as she basked in the mid-afternoon sun. The howl was reportedly akin to that of a boisterous bloodhound.

My father's relationship with pets is either love or avoidance, and in most cases, the latter occurs. I learned that my father visited Rescue Village so many times because this particular dog went out of her way to endear herself to him. My *apa* was so impressed with the canine's actions he decided to adopt her despite her age.

After our new family member had been residing with us for several weeks, the responsibility of naming it emerged. Several names were suggested by family and friends but no accord could be reached.

Being that I currently reside 400 miles away, my family and I communicate by sending each other scores of text messages and photographs on a daily basis. During a recent exchange of written and visual information, a name for our new dog materialized.

My dear sister Lizzy sent a cluster of photos of the dog sharing some food with my parents. I could not tell initially what was being consumed, but as more pictures were transmitted, I could see that our new dog was apparently eating some *tepertős pogácsa* (savory biscuits with pork cracklings) from Farkas Pastry Shoppe. Other photos revealed the dog lapping up some liquid from a glass that was knocked over. The spill turned out to be *silva pálinka* (plum brandy) from Hungary. Just as many Magyars do, my parents enjoy *pogácsa* with a nice snifter of *pálinka*, and our new dog also likes the same combination of food and spirits. I suggested such a gastronomically enthusiastic dog needs to be given an appropriate name, so after a bit of thought I suggested we name her Pálinka.

So, you see, Pálinka loves pogácsa.

(This Take is dedicated to Duke, Lindsey, Pálinka, Kossuth/Kadi, Petőfi, András, Kati, Jansci, PV, Dink-Dink, Toe Pincher, Midnight and our many other pets that have been part of our family at one time or another.)

Éljen a Magyar!

Tibor II

Tibor Check, Jr., is a member of Branch 28.

Let's hear your take

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

Sensational salad making

FÁRADJON BE A MAGYAR KONYHÁBA!

Spring is just around the corner, and I'm excited about the "3G's"--gardening, golf and gallivanting. This year, my special project will be a rooftop herb garden featuring seven herbs. I'll also plant lavender for fragrance, cooking and attracting bees to pollinate the other plants. I did very well last summer with my paprika peppers and still have seven ounces of the hot spice to make any dish a bit spicier.

If you had a great winter and gained a few pounds, you might feel and look better by dropping those pounds. What better way to do that than by putting more greens and protein in your diet while reducing carbs and fats? Which is the best green? How about lettuce? It has been consumed by man since 550 B.C. Some of man's earliest records indicate the ancient Persians enjoyed the leafy green product. Today, lettuce is the most consumed vegetable in the world. It is always available fresh, freeze-dried, preserved or canned. It comes in many varieties and can be enjoyed anytime of the year.

SALAD GREENS are not necessarily green. Some are red, yellow, white or brown. They are all, however, leafy vegetables. Many are members of the lettuce or chicory family.

Lettuce is a member of the genus *lactuca*. Common types are butter head, crisp head, leaf and romaine.

- *Boston* and *Bibb* are two of the most popular butter head lettuces. They have soft, pliable, pale green leaves with a buttery texture and flavor. Boston is larger and paler than Bibb. Both leaves form cups when separated from the heads; these cups make convenient bases for holding other foods on cold plates.

- *Iceberg* is the most common of all lettuce varieties in the U.S.; it outsells all other varieties combined, although its appeal is declining as more types of greens become widely available. It's tightly packed, spherical head is composed of crisp, pale green leaves with a very mild flavor.

- *Leaf lettuce* grows in bunches. It has separate, ruffle-edged leaves branching from a stalk. Because it does not grow into a firm head, it is easily damaged during harvest and transport. Both red and green leaf lettuce have bright colors, mild flavors and tender leaves.

- *Romaine* is a loosely packed head lettuce with elongated leaves and thick midribs. The outer leaves are dark green, and although they look coarse, they are crisp, tender and tasty without being bitter.

- *Baby* lettuces have similar but more subtle flavors than their mature versions. They are often less bitter and are always more tender and delicate. Because of their size and variety, they are perfect for composed salads and as a delicate garnish on light entrees. *Mesclun* is a mixture of several kinds of baby lettuces. *Micro greens* are even smaller than baby lettuces. They are the first true leaves of virtually any edible greens, such as lettuce, spinach and kale.

Chicory is available in a variety of colors, shapes and sizes; most are slightly bitter. Chicories are quite hearty and can be cooked, usually grilled or braised.

- *Belgian endive* grows in small, tight heads with pointed leaves. It is actually the shoot of a chicory root. The small, sturdy leaves are white at the base with yellow fringes and tips.

- *Curly endive* is often called by its family name, chicory, or its French name, *frisée*. The dark green outer leaves are pointed and slightly bitter. The yellow inner leaves are more tender and less bitter. Curly endive has a strong flavor that goes well with strong cheeses, game and citrus.

- *Escarole*, sometimes called *broad leaf endive*, has a slightly bitter flavor. It has green outer leaves and pale green or yellow center leaves. Its strong flavor stands up to full-flavored dressings and is a good accompaniment for grilled meats and poultry.

- *Radicchio* resembles a small red cabbage. It retains its bright reddish color when cooked and is popular braised or grilled and served as a vegetable side dish. Radicchio is popular in cold salads but has a very bitter flavor. It should be used sparingly and mixed with other greens in a tossed salad.

Other Salad Greens & Ingredients

- *Arugula*, also known as *rocket*, is a member of the cabbage family. Arugula has a very strong, spicy, peppery flavor--so strong, in fact, it is rarely served by itself. It is best when used to add

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

zip to salads by combining it with other greens or with a garnish of cheese.

- *Dandelion* grows as a weed throughout most of the U.S. It has long, thin, toothed leaves with a prominent midrib. Its smaller leaves are more tender and less bitter; older, tougher leaves can be cooked and served as a vegetable.

- *Mâche*, also known as *lamb's lettuce*, is very tender and very delicately flavored. Its small, curved, pale to dark green leaves have a slightly nutty flavor. *Mâche* should be combined only with other delicately flavored greens and dressed sparingly with light vinaigrette.

- *Sorrel*, sometimes called *sour grass*, has leaves similar to spinach in color and shape.

- *Spinach* can be cooked or used as a salad green. As a salad green, it is popularly served sauced with hot bacon dressing. Spinach is deep green with a rich flavor and tender texture.

- *Sprouts* are not salad greens but are often used as such in salads and sandwiches. Sprouts are very young alfalfa, daikon or mustard plants. Alfalfa sprouts are mild and sweet; daikon and mustard sprouts are quite peppery.

- *Watercress* has tiny leaves and substantial stems. It has a peppery flavor and adds spice to a salad.

- *Edible flowers* are used for salads and garnish wherever a splash of color would be appreciated. Some flowers--such as nasturtiums, calendulas and pansies--are grown and picked specifically for eating.

- *Fresh herbs*--such as basil, thyme, tarragon, oregano, dill, cilantro, marjoram, mint, sage, savory and rosemary--are used to add interesting flavors to otherwise ordinary salads. Because many herbs have strong flavors, use them sparingly so that the delicate flavors of the greens are not overpowered.

DRESSINGS used on salads mostly are classified as one of three types: vinaigrette, emulsified vinaigrette or mayonnaise based. *Vinaigrette* is a temporary emulsion of oil and vinegar seasoned with salt and pepper. This dressing will separate and must be whisked to keep its uniform composition. *Emulsified* dressing is standard vinaigrette emulsified with whole eggs to keep the dressing from separating.

- *French* dressing is classically made from oil, vinegar, salt and pepper in a ratio of three parts oil to one part vinegar, which is the standard oil/vinegar ratio for vinaigrettes. The oil can be of any flavor but usually is neutral, such as canola or vegetable. The vinegar can also be of any flavor but is usually neutral, such as white vinegar.

- *Oils and vinegars* have unique flavors that can be mixed and matched to achieve the correct balance for a particular salad. Oils range from white, neutrally flavored varieties to intensely flavored oils, such as walnut and other nut flavors. Vinegars also come in different flavors, from basic white vinegar to a variety of fruit flavors. When combining oils and vinegars for dressings, keep in mind the flavor profile you wish to achieve.

Other flavoring ingredients--such as herbs, spices, shallots, garlic and sugars--can be used to enhance a vinaigrette dressing. Fresh items should be minced before being added to your dressing. If dried herbs are used, the dressing should rest for one hour to allow flavors to develop. Other ingredients may be added at any time.

SALAD TYPES

- *Green* salads are either *tossed* or *composed*. A tossed version is prepared by placing greens, garnishes and dressing in a large bowl and tossing to combine. A composed salad has a more elegant look as it is prepared by arranging each of the ingredients on plates in an artistic fashion. The main components of a composed salad are: (1) the *base* made up of greens; (2) the *body*, also known as the main ingredient, such as a meat or fruit; (3) a *garnish* to add color, texture and flavor to complement the body of the salad; and (4) the dressing to enhance the flavor of all other ingredients.

- *Bound* salads usually contain meats, poultry, fish, shellfish, pasta or potatoes bound with a dressing. *Vegetable* and *fruit* salads fall under the category of a bound salad. Vegetable salads are composed of cooked or raw vegetables or a combination of both. When making veggie salads, keep in mind the texture of the ingredients and the flavors they contribute to the overall flavor profile. Fruit salads should be prepared as close to service as possible to insure the fruit stays firm and doesn't lose color.

Thus concludes a basic primer on salad and salad making. Enjoy the recipes and have fun creating your own salads!

Jó étvágyat!

Főszakács Béla

Uborkasaláta (Cucumber Salad)

3 cucumbers, peeled & sliced thin
2 teaspoons kosher salt
3 tablespoons cider vinegar
3 tablespoons water
1 teaspoon brown sugar
1 teaspoon Hungarian paprika
1 garlic clove, minced
Kosher salt & pepper to taste

In a mixing bowl, slice the cucumbers thin and sprinkle with 2 teaspoons salt, then let stand for 45 minutes. In another bowl, combine all other ingredients and adjust the seasoning. After 45 minutes, drain any excess liquid from the cucumber slices and pour dressing over the cucumbers. Adjust the seasoning and chill until ready to serve.

Hungarian Herring Salad

2 pickled herring
3 hard boiled eggs
2 medium size potatoes, boiled
2 red apples, peeled, cored & diced
1 tablespoon onions, finely chopped
¼ cup cider vinegar
¼ cup vegetable oil
½ teaspoon dijon mustard
Kosher salt to taste
White pepper to taste
Hungarian sweet paprika to taste

Slice the herring into small bite-size pieces and place in a large serving dish. Add the eggs, apples and potatoes to the dish with the onions. In a small bowl, blend the vinegar, oil and mustard to create a dressing, then adjust the taste with salt and pepper. Pour dressing over the salad and toss lightly. Refrigerate for 30 minutes. Garnish with paprika and serve cold to your guests.

Monte Cristo Salad

1 tablespoon white vinegar
2 teaspoons dijon mustard
¼ teaspoon red pepper flakes
¼ teaspoon black pepper
4 ounces ham, cut julienne
4 ounces chicken breast, cut julienne
2 ounces swiss cheese, cut julienne
1 cup celery, chopped fine
½ cup carrots, shredded



½ cup red onions, sliced thin
2 tablespoons parsley, chopped

In a mixing bowl whisk together the vinegar, mustard, pepper flakes and black pepper. Add the ham, chicken, cheese and vegetables, tossing well to coat. Refrigerate for 30 minutes before serving. Garnish with fresh chopped parsley, then serve to your guests.

Crunchy Cruciferous Salad

16 ounces broccoli florets, halved
16 ounces Monterey Jack cheese cut into ½-inch cubes
1 cup golden raisins
½ cup bacon bits
½ cup red onions, thinly sliced
¼ cup carrots, shredded
½ cup ranch dressing
Salt & pepper to taste

Combine all the ingredients in a mixing bowl; toss until evenly coated. Refrigerate for 30 minutes. Serve cold to your guests.

Napa Cabbage Noodle Salad

2 packages ramen noodles
½ cup sesame seeds
3 ounces almonds, sliced
½ cup butter
1 head napa or chinese cabbage
5 green onions with tops
1 cup sugar

½ cup white vinegar
1 cup vegetable oil
1 tablespoon soy sauce

In a skillet, brown the noodles (don't add any seasoning packets that may come packaged with the noodles), sesame seeds, almonds and butter, then set aside to cool. Chop the cabbage and green onions and set aside. In a saucepan, combine the sugar, vinegar, oil and soy sauce, cooking the mixture until the sugar dissolves. Cool dressing for 30 minutes in refrigerator. In a salad bowl, combine the cabbage and onions, noodle mixture and dressing. Mix all together and serve to your guests.

Cabbage Salad

1 head green cabbage
1 small onion, finely diced
1 red pepper, finely diced
1 tablespoon kosher salt
½ cup cider vinegar
¼ cup vegetable oil
2 tablespoons brown sugar
Kosher salt & pepper to taste

Shred the cabbage and toss in a mixing bowl with one tablespoon kosher salt. Let stand for one hour. Salt will draw out the water from the cabbage. Drain liquid from the cabbage. In another bowl, combine the vinegar, oil and brown sugar to make the dressing, then pour the dressing over the cabbage and mix well. Stir in the diced onion and diced pepper. Adjust the seasoning with salt and pepper, then refrigerate until ready to serve.

Chicken Salad with Cherries & Tarragon

⅔ cup mayonnaise
⅓ cup thick vanilla yogurt
1 tablespoon tarragon, freshly chopped
20 ounces chicken breast, diced
1 cup dried cherries, chopped
Salt to taste
Freshly ground black pepper to taste

In a mixing bowl, combine the mayonnaise, yogurt, chopped tarragon, salt and pepper. Refrigerate for 30 minutes. Stir in the chicken and coat with the dressing. Stir in the cherries; garnish with extra tarragon leaves. Serve cold.



Caring for the caretakers

There is a very significant group of people living above and beyond any definition of “super human,” and they do it every day. They are caretakers. They are the spouse, daughter, son, mother or father who takes on the multi-faceted role of being responsible for the health and well-being of someone they love.

Many caretakers work a full-time job while doting on their own families. The functioning caretaker takes on more than one can imagine while managing their own pre-caretaker status. They do all of this for weeks, months and, sometimes, years on end.



I personally know many caretakers, and I will tell you that the last thing they think about is how tired and overwhelmed they are. I encourage caretakers to seek balance and take a little time just to breathe. When I tell them this, they force a smile as they know I mean well, but there is no time for rest. I wish more than anything that I could

say or do one small thing that would comfort and restore them. I search their faces for signs of deity, yet I see nothing but grit strength.

Not only is the physical aspect of being a caretaker extraordinary, but so is the emotional. Caretakers shadow illness and all its woes. In the best cases, the loved one being cared for grows stronger and returns to a life of full color. Sometimes, the ending is more permanent and life slips away.

Being someone’s caretaker is love and dedication incarnate. If you know a caretaker, turn the tables and take care of them for an evening, an afternoon, a weekend. They will never ask for help or a day off. Take them dinner after a day of doctors’ appointments; keep them company while they eat and clean up afterwards. Ask them how they are doing and listen intently. Chances are they may need a shoulder to cry on, a warm hug and a cup of understanding. Give them whatever they need. Don’t assume they are strong and can handle it all. Help out in some way to lighten the load. God willing, when it is our turn to be the caretaker, someone will do this for us.

Cathy Graham is director of the Graceful Aging Wellness Center at Bethlen Communities in Ligonier, Pa.

‘Prehab’ can ease recovery from replacement surgery

Thanks to advances in joint replacement surgery, lots of folks are back to doing the things they love without pain. Years of running, skiing and playing sports--or just good old-fashioned living--can result in wear and tear on hip and knee joints. If you are one of the many headed for replacement surgery soon, here is some news.

One of the most significant ways you can increase your chances of a strong recovery after hip or knee replacement surgery is to do strength exercises before surgery. “Prehab” can make rehab less of an ordeal. There are non-weight bearing exercises you can perform that will help you to build hip or knee strength, even though you may have pain and a limited range of motion.

Exercise before surgery has other benefits, too. Cardiovascular conditioning can take a swan dive in the weeks or months leading up to surgery. It is tempting to cease all activities, even walking, because of joint pain. Light non-weight bearing cardio may make your joints feel better, and it will help you hang on to aerobic capacity (something that will help you be a trooper) before and after surgery. The American Council on Exercise recommends trying laps in the pool, recumbent cycling or a seated elliptical with no or very low resistance.

Any way you slice it, surgery is a big deal. (That pun was fully intended). Taking responsibility for preparing your body before the big day makes perfect sense.

Consider, too, the “jitter effect” of surgery. Patients who are anxious or feeling blue about an upcoming surgery may find exercise helps to lighten the load and untangle the worries a bit. Knowing that you are taking part in the success of your surgery can be calming and soothing.

As always, don’t attempt any exercise before having a chat with your surgeon, and follow his or her recommendation. After all, the replacement is all about getting off the sidelines and back into enjoying your life full throttle.

- Cathy Graham

A taste of Transylvania

Member preserves family traditions through restaurant

by Nicole Chynoweth
Pittsburgh Tribune-Review/TribLive.com

The oldest of four children, Elizabeth Kastal grew up cooking for her siblings while her parents were working in her homeland of Transylvania.

"There was chicken paprikash, and we had stews, beef stew, pork stew, all kinds of goulashes, all kinds of soups," said Kastal, 59, of Ligonier Township.

"I wasn't thinking of being a cook," she said. "That just happened here when we came to the United States."

Kastal came to the country with her two daughters in 1984 in the pursuit of freedom, a few years after her husband, Laszlo "Leslie" Kastal, immigrated through sponsorship from the former Hungarian Reformed Federation of America.

Elizabeth and Laszlo are members of WPA Branch 8036 Scottsdale, Pa.

Since then, she has used the cuisine of her homeland to feel at home in her adopted country.

Kastal and her family own and operate the Darlington Inn, a restaurant in Ligonier Township that serves Transylvanian-Hungarian fare made from scratch. Since opening in 1996, she has worked to develop her own corner of Transylvania along Darlington Road through her cooking.

"You know what is very nice? When people come in here and then once they eat my food they say, 'Oh, it reminds me of my mother or their mother.' And they say I'm bringing back memories for them," she said.

When Kastal came to the United States, she was full of ambition.

"I wanted to do everything," she said. "I thought I could change the world."

She worked as a cook for 14 years at the Bethlen Home. Learning to read recipes in English was challenging, but she persevered.

"My husband said, 'Don't worry. You know how to cook. You just feed



Elizabeth Kastal, a member of WPA Branch 8036, shares the history behind photographs of her Transylvanian homeland which hang in her family's restaurant, the Darlington Inn, located in Ligonier, Pa. (Photo by Rebecca Emanuele/Trib Total Media)

them," she said.

Her boss at the Bethlen Home, Edith Kovach, taught Kastal a lot and pushed her to continue cooking.

"She encouraged me," Kastal said. "She told me that it is in my blood and I have to do it."

As a side job, Kastal started offering catering services for parties and weddings, devising a menu based on her own Hungarian-inspired recipes as well as dishes she learned to cook back home.

Eventually the operation grew too large for her home kitchen, so she started looking for a bigger space.

Kastal had a friend who lived near the Darlington Inn, which was up for sale at the time. Initially, Kastal and her friend were going to open it as a restaurant together, but her friend relocated. Kastal opened the inn's doors for business in 1996.

Her menu features a variety of Transylvanian-Hungarian dishes,

such as chicken crepes, goulash and Hungarian-style lamb. On Saturdays, Kastal serves an all-day buffet with stuffed cabbage, drop noodles and homemade bread, as well several alternating dishes.

Kastal envisioned her restaurant becoming a place where people could experience Transylvania, with information about its culture and history.

"I couldn't exactly do what I was planning, but I did the best I could," she said.

Transylvanian music echoes through the restaurant, and photographs and mementos from Kastal's homeland serve as decor. She strives to maintain traditions, such as celebrating Farsang, an annual Hungarian carnival that celebrates the end of winter and the coming of spring. On Feb. 15, she will host her own celebration of the holiday at the restaurant, wearing a traditional Transylvanian dress.

The area where Kastal lived was formerly a part of Hungary. Today it is known as Gyergyószentmiklós, Romania.

With four grandchildren, Kastal thinks it is vital for younger generations to know their cultural background.

"I think it's very important, and the food is one of the best ways to remind them of their culture," she said.

She has taught her grandchildren some of her recipes, including crepes.

"It is very important for us to teach the young ones because if not, it is going to die with us," she said.

Her daughter, Klara Baker, 41, of Cook Township said Kastal puts her heart and soul into her cooking.

"She always tries to pass it down and teach us," she said.

Baker's daughter, Chelsy Vitanza, 21, is very enthusiastic about learning her grandmother's recipes and often offers to make dinner for the family.

"It's kind of neat because she's doing what my mom is doing," Baker said.

Vitanza enjoys learning recipes from her grandmother because the food is so different from what most restaurants serve.

"This is just a way of showing

other people what (Kastal's) traditions are and who we are as a family and where she came from," Vitanza said.

When she first moved to the United States, Kastal felt like she was just away on vacation and longed to return home. It took about three years for her homesickness to dissipate.

"This is my home now," she said. "I think I'm happy here."

Ligonier is quite similar to Kastal's hometown, she said.

"The mountains, even the Diamond, that's how our city is, only a little bigger," she said. "This is smaller, but even the setting of the town, it is exactly the same and all the mountains. It looks very much like home."

Kastal was once driving along Route 30 when she noticed how similar the trees and roads are to those in her hometown.

"It felt like I'm coming home," she said. "It felt good, that I'm coming home. Now this is my home."

Immigrants acclimating to life in the United States "have to feel at home in their small surrounding," Kastal said.

"Just decorate up your own little corner," she said. "Put your music on. Make your own home." □



Elizabeth Kastal and her daughter, Klara Baker, display a few of the Hungarian dishes they make from scratch: Bécisi Szelet (Wiener Schnitzel), Paprikás Csirke (Chicken Paprikash), Bogrács Gulyás (Kettle Goulash), freshly baked bread, krémes and chocolate rum cake.

(Photo by Rebecca Emanuele Trib Total Media)

WPFASF recipients invited to dinner

COLUMBUS -- The Hungarian Cultural Association of Columbus invites all 2014 WPFA Scholarship Foundation recipients from Ohio to its March 15th Commemorative Dinner. All recipients will receive a complimentary dinner. The dinner will be held Sunday, March 15, at the Hungarian Reformed Church, 365 East Woodrow Ave., Columbus. The event begins with a worship service at 10:00 a.m., followed by a program about Louis Kossuth and the 1848 War of Independence, then the dinner. For reservations and more information, call Erzsébet at 614-738-4415. Please visit the church's website at <http://hungarianreformedchurchofcolumbusoh.org>.

Youngstown hosts commemoration

YOUNGSTOWN, OH -- The Youngstown Hungarian American Federation will host a program commemorating the 1848 War of Independence on Sunday, March 15, beginning at 2:30 p.m. at 563 N. Belle Vista Ave., Youngstown. The program will include a presentation in Hungarian by Leslie Polgar Sr., an English presentation by Stephen Szabo, the recitation of traditional poems and live music. Lunch will be served following the program.

Exhibit highlights work of Ernő Koch

VALPARAISO, IN -- The work of Hungarian-born artist Ernő Koch (1898-1970) is the subject of "Everything is Possible (only how to do?)," an exhibition at the Brauer Museum of Art on the campus of Valparaiso University. The exhibition, which runs through April 5, features woodcuts, etchings and sculpture of secular and sacred themes. A special reception for the exhibit will be held Saturday, March 21, at 2:00 p.m. The reception and exhibition are both free and open to the public (donations are welcome). For more information, call 219-464-5365 or log onto www.valpo.edu/artmuseum.

Eligibility Rules for Year 2015 Scholarship Grants

The Board of Directors has established the following rules governing eligibility for scholarship recipients:

a) The student applying for a scholarship grant must be an individual life benefit member of William Penn Association in good standing for four (4) years.

b) For both new and renewal applicants, the students must be the child or grandchild of a life benefit member of William Penn Association in good standing. For the 2015 school year, the parent/grandparent must be a life benefit member for at least four (4) years as of January 1, 2015.

c) Scholarship grants are awarded to full-time undergraduate students only if they have been accepted by or are currently attending an accredited college, university or school of nursing.

d) Grants are awarded for a two- or four-year period.

e) **New applicants** must submit the following:

1. WPFA Scholarship Foundation, Inc., Application for Scholarship Grant, which can be found in this issue of *William Penn Life*. An application also may be obtained by writing to: President, William Penn Fraternal Association Scholarship Foundation, Inc., 709 Brighton Road, Pittsburgh, PA 15233, or may be downloaded from the Association's website at www.williampennlife.org.

2. An essay of 100 words or fewer answering the question: **"If you could meet with the President of the United States, what would you discuss?"** Essays exceeding 100 words will NOT be accepted.

The scholarship application and essay must be mailed and postmarked by Monday, June 1, 2015. We recommend the student submit these materials via Certified Mail to ascertain proof of mailing date.

3. A transcript of the student's latest high school scholastic record.

4. A copy of the student's SAT/ACT scores or waiver letter from the school in which enrolled.

5. Proof of enrollment for the Fall 2015 school term.

Items 3, 4 and 5 must be mailed and postmarked by **Wednesday, September 30, 2015.**

f) **Renewal applicants** must submit the following:

1. A letter requesting a renewal grant.

2. An essay of 100 words or fewer answering the question: **"If you could meet with the President of the United States, what would you discuss?"** Essays exceeding 100 words will NOT be accepted.

The renewal letter and essay must be mailed and postmarked by Monday, June 1, 2015. We recommend the student submit these materials via Certified Mail to ascertain proof of mailing date.

3. A copy of the student's latest scholastic record. All renewal applicants **must maintain a cumulative grade point average of at least 2.5 on a 4.0 scale to qualify.**

4. Proof of enrollment for the Fall 2015 school term.

Items 3 and 4 must be mailed and postmarked by **Wednesday, September 30, 2015.**

g) All applications, renewal letters and essays must be submitted and signed by the student requesting the grant and mailed to the attention of the President. Eligibility rules for renewal grants will be in accordance with the eligibility rules in effect for the initial grant. Materials submitted by anyone other than the student will not be considered. **E-mailed submissions will NOT be accepted.**

h) Scholarship grants will be awarded by the Executive Committee of the William Penn Fraternal Association Scholarship Foundation, Inc., once each year. Grants will be paid directly to the applicant provided the student is a life benefit member in good standing on the date the check is issued and all of the eligibility requirements stated herein have been met.

i) If for any reason the recipient does not attend college after receiving the grant, it must be returned to the William Penn Fraternal Association Scholarship Foundation, Inc.

j) In compliance with current privacy laws, all information in regards to the scholarship status will be divulged only to the applicant/student.

k) All applications, renewal letters and essays must be mailed and postmarked by **Monday, June 1, 2015.** Any applications, renewal letters and essays postmarked after that date will not be considered.

Students with questions about these eligibility rules may call Mary Ann Kelly-Lovasz at the Home Office at 1-800-848-7366, Ext. 128, or e-mail us at scholarship@williampennassociation.org.



WILLIAM PENN FRATERNAL ASSOCIATION SCHOLARSHIP FOUNDATION, INC.



Application for Scholarship Grant for the Academic Year of 2015-2016

709 Brighton Road, Pittsburgh, PA 15233-1821
Phone: (412) 231-2979 · Fax: (412) 231-8535
Email: scholarship@williampennassociation.org

STUDENT APPLICANT INFORMATION

1. NAME: _____ 2. DATE OF BIRTH: ____/____/____
Last First Middle Initial

3. ADDRESS: _____
No. Street

City State Zip Code

4. STUDENT APPLICANT'S PHONE: () _____ 5. SOCIAL SECURITY NO.: _____

6. E-MAIL ADDRESS: _____

7. SCHOOLS ATTENDED (LIST IN REVERSE CHRONOLOGICAL ORDER, STARTING WITH HIGH SCHOOL):

School	Location	Years Attended

8. EXTRACURRICULAR ACTIVITIES (i.e., ATHLETICS, THE ARTS, SCHOOL CLUBS, COMMUNITY SERVICE, ETC.):

9. ACCREDITED COLLEGE OR UNIVERSITY WHERE ACCEPTED:

School Name: _____ Year Will Be Attending in School: Freshman Junior
 Sophomore Senior
Street Address or P. O. Box: _____
City: _____ State: _____ Zip Code: _____

10. MAJOR COURSE OF STUDY (e.g., ENGINEERING, PRE-MEDICAL, BUSINESS, ETC.):

Completed application must be mailed and postmarked by June 1, 2015

William Penn Fraternal Association Scholarship Foundation, Inc.

APPLICATION FOR SCHOLARSHIP GRANT (Continued)

11. LIST THREE PERSONAL REFERENCES, EXCLUDING RELATIVES, WHO HAVE KNOWN YOU FOR AT LEAST TWO YEARS (e.g., TEACHERS, CLERGYMEN, COACHES, ETC.):

Name

Address

Occupation

12. PLEASE EXPLAIN ANY SPECIAL FAMILY CIRCUMSTANCES THE FOUNDATION SHOULD KNOW ABOUT (e.g., MARITAL STATUS, DEPENDENCIES, ILLNESS, SPECIAL HOUSING PROBLEMS, ETC.):

13. WILLIAM PENN ASSOCIATION MEMBERSHIP/BENEFIT INFORMATION:

Student Applicant

Parent or Grandparent of Applicant

Name: _____

Life Insurance Certificate Number: _____

Branch Number: _____

PLEASE NOTE: For new applicants, you must submit your essay along with this completed application form to be considered for a grant. The application and essay must be mailed and postmarked by June 1, 2015. Also, you must submit: (1) a transcript of your high school scholastic record or college grades; (2) your SAT/ACT scores; and (3) proof of enrollment for the coming fall term. Failure to submit these items by the date specified in the Eligibility Rules will result in the forfeiture of your grant.

I hereby certify that this application contains no misstatements or omissions of material fact and that the statements herein are to the best of my knowledge complete and correct.

Signature of Applicant

Date

Completed application must be mailed and postmarked by June 1, 2015

11 Lessons

I Learned from the Death of My Parents

by Kathy Megyeri

I LOST MY MOTHER suddenly to an accident and my father to dementia after a lengthy hospice stay. Hospice workers told me that sudden death is more difficult for the family to accept. Although a slow, agonizing passing is harder on the person who's dying, it is easier for the family to manage, plan for, and cope with.

I would like to share some lessons I learned from both experiences.

1 Today, make a list of whom to call at the time of your parent's passing, and construct it in consultation with your parent, as difficult as that may be. I sat down with my husband before his last trip to Hungary to make such a list, and although he safely returned, I still have the list on hand: the military affairs office, the government personnel office, etc., and all the required documents needed for our estate.

2 Get your papers in order, on file, and put them in a safe place for immediate reference. Make a living will and healthcare directive, give a trusted person the power of attorney, and make sure insurance beneficiaries are up to date. I discovered that my dad had an insurance policy dated from 1931 for \$1,000, but it took me an entire day to track down the fact that the company had gone through three mergers and then declared bankruptcy, so such a policy was now worthless.

3 To avoid a costly probate, encourage your parents to put your name on their bank accounts, deeds, investment portfolios, houses, cars, boats, etc. Transfer of property is then simpler and closure of their estate can be handled by you to avoid many legal costs.

4 Get enough copies of the death certificate. Even to terminate some phone services and cable TV contracts, you will need to provide death certificates. I was grateful I had ordered 20.

5 Never judge people's differing reactions to grief. A close colleague nursed his wife for two years following the discovery that she had a brain tumor. The afternoon of his wife's funeral, my colleague played 18 holes of golf amid criticism that "he didn't care." For him, that round of golf was a quiet way to reflect and a release from two years of intensive 24/7 caregiving. I grew angry at my own brother who shortly after my mother's funeral drove to a local marina to look at sailboats. But to my brother, it was probably a way of connecting with her memory, for the two of them loved boating and fishing.

6 You will never be able to predict who will donate to charity in your loved one's name if you designate such in the obituary. I was surprised when the hospice notified me of the names of people who gave money in dad's name. A dear pastor friend who pledged money never delivered, but a long-lost niece of dad's gave a sizeable check to the hospice. I won't ever forget that gesture.

I've been amazed at the sensitive, caring individuals who reached out to me in my time of sorrow and need. A poignant sympathy note came from a former student of mine who found out about the death of my mother. She wrote: "I've always been told that it's better to say something than nothing at all when people are going through hard times. I don't know quite what to say, but maybe it will help you through these difficult times to know that I'm thinking about you. You probably know now that there is no influence so powerful as that of a mother."

I still have that condolence note and share it often with others who are coping with the loss of a mother.

7 Try to intellectualize the experience by reading books that offer comfort and solace, or, if needed, attend therapy sessions with others going through the same experience. Two works that particularly helped me through my own grieving were *Motherless Daughters* by Hope Edelman and *Chicken Soup for the Grieving Soul* by Mark Canfield. I found a great deal of comfort in favorite passages and pasted them around my bedroom and over my parents' photos. "You don't get to choose how you're going to die or when; you can only decide how you're going to live," by Joan Baez was a favorite of mine.

Remember, too, that caregivers often seek therapy to deal with loss. Geriatric nurse Lupe Bennett of the Cedarview Care Center in Owatonna, Minn., lost her husband, was in a severe automobile accident with multiple injuries and survived cancer. To cope, she immersed herself in her work and engaged in a demanding physical fitness program. When she collapsed due to exhaustion and became severely depressed, her doctor told her that she needed the very therapy she was prescribing to her elderly patients and their families. Now that she is availing herself of such services, she's become a more content person who offers exceptional care to others because she took care of herself.

8 Budget for funeral costs now. In spite of the exposé by Jessica Mitford in *The American Way of Death Revisited*, the cost of today's funerals stresses most family budgets.

Continued on Page 26



WPA Annual Bowling Tournament

May 1-2, 2015 • Washington, PA

The WPA Annual Bowling Tournament will be held Friday and Saturday, May 1 and 2, at the Meadows Racetrack & Casino in Washington, Pa., just south of Pittsburgh.

Join us Friday at the hotel for a welcoming reception in the Fireside Room (near the lower parking lot) and enjoy refreshments and pastries from 5:00 to 8:00 p.m.

Bowling will take place at the Meadows Lanes, a state-of-the-art bowling facility located inside the casino, on Saturday, May 2 beginning at 9:00 a.m. Children are welcome as our tournament is not near the casino games and is located in a separate area of the facility. Children and teens under 15 are invited to bowl and snack on pizza and soda pop in their own party room.

All guests can enjoy a continental breakfast available at the bowling lanes Saturday morning. And after the bowling events, we welcome everyone to join us for the tournament awards banquet in the hotel's junior ballroom.

This year we will be awarding prizes to the top four adult teams and the top individual bowlers.

Accommodations will be at the DoubleTree by Hilton Hotel Pittsburgh-Meadow Lands, which is within walking

distance of the casino and bowling lanes. WPA's special room rate for the weekend is \$134 per night (double occupancy). Use the group code "WP2" to ensure you receive our special rate. Deadline for hotel reservations is 3:00 p.m., Sunday, March 29. Please call the hotel at 724-222-6200 or go online at www.pittsburghmeadowlands.doubletree.com to make your hotel reservations.

Registration fees for bowling and admission to the awards banquet remain the same as last year (see registration form on opposite page).

After our events on Friday night and Saturday afternoon, you're welcome to visit the Tanger Outlets or the Meadows Casino. For more family friendly ideas, call the Home Office.

We encourage you as members and friends to make your plans now for a spring trip out to Washington, Pa., and enjoy the festivities with us. As always, we will accept donations to the William Penn Fraternal Association Scholarship Foundation, Inc.

For more details, see registration form on the next page, or call Endre Csoman toll-free at 1-800-848-7366, ext. 136.

Bowl a strike for our young members! Be a frame sponsor!

You can help our young members achieve the dream of attaining a higher education by sponsoring a frame at this year's WPA Annual Bowling Tournament. For a tax-deductible donation of only \$20, your name--or the name of the branch, organization or company you represent--will appear on digital screens throughout the bowling lanes during the tournament. More importantly, your donation will fund scholarship grants which will help qualifying WPA members meet the costs of pursuing a college degree.

Please use the form below to join our growing list of frame sponsors. Make your check payable to "WPFA Scholarship Foundation" and send it to the WPA Home Office by **APRIL 10, 2015**.

Thank you in advance for your support!

WPA Annual Bowling Tournament • Frame Sponsorship

Name to be displayed: _____

Your Name: _____

Street: _____

City: _____

State: _____

Zip: _____

Phone: _____

Email: _____

Mail this form, along with your donation of \$20 made payable to "WPFA Scholarship Foundation" to:
William Penn Association, Frame Sponsor, 709 Brighton Road, Pittsburgh, PA 15233

JUST 4 Kidz

with Gerry D. Clown

Hi, Friends!

Happy St. Patrick's Day! Today is a special day for me. Grammy Clown and I are going to Ohio to visit a family friend. This day is special for two reasons: (1) I have never been to Ohio; and (2) I am going to meet Emma Rose for the first time. Emma Rose just turned one year old. I have seen many pictures of her when she was a baby, but now she walks and even has a tooth popping through. I am so excited. I am going to make a **play dough four leaf clover** to remember this special occasion. Would you like to make one, too? Here's how!



What you need

- $\frac{1}{4}$ cup of salt
- 1 cup of flour
- $\frac{1}{4}$ cup of water
- Green food coloring or Kool-Aid powder

What to do

1. Mix the flour and salt in a bowl.
2. Add the water.
3. Knead and squeeze the dough until it's like clay. (You may need to add more water.)
4. Knead in the food coloring. (You can use unsweetened Kool-Aid for color and scent. Add glitter for sparkly dough.)
5. Divide the dough into 5 sections.
6. Flatten 4 of the sections using the palm of your hand or a rolling pin.
7. Form each of these sections into the shape of a heart.
8. Arrange the 4 hearts so that their tips meet in the center.
9. Take the remaining section of dough and roll it into a long, thin tube. Use this piece for the stem of your clover.

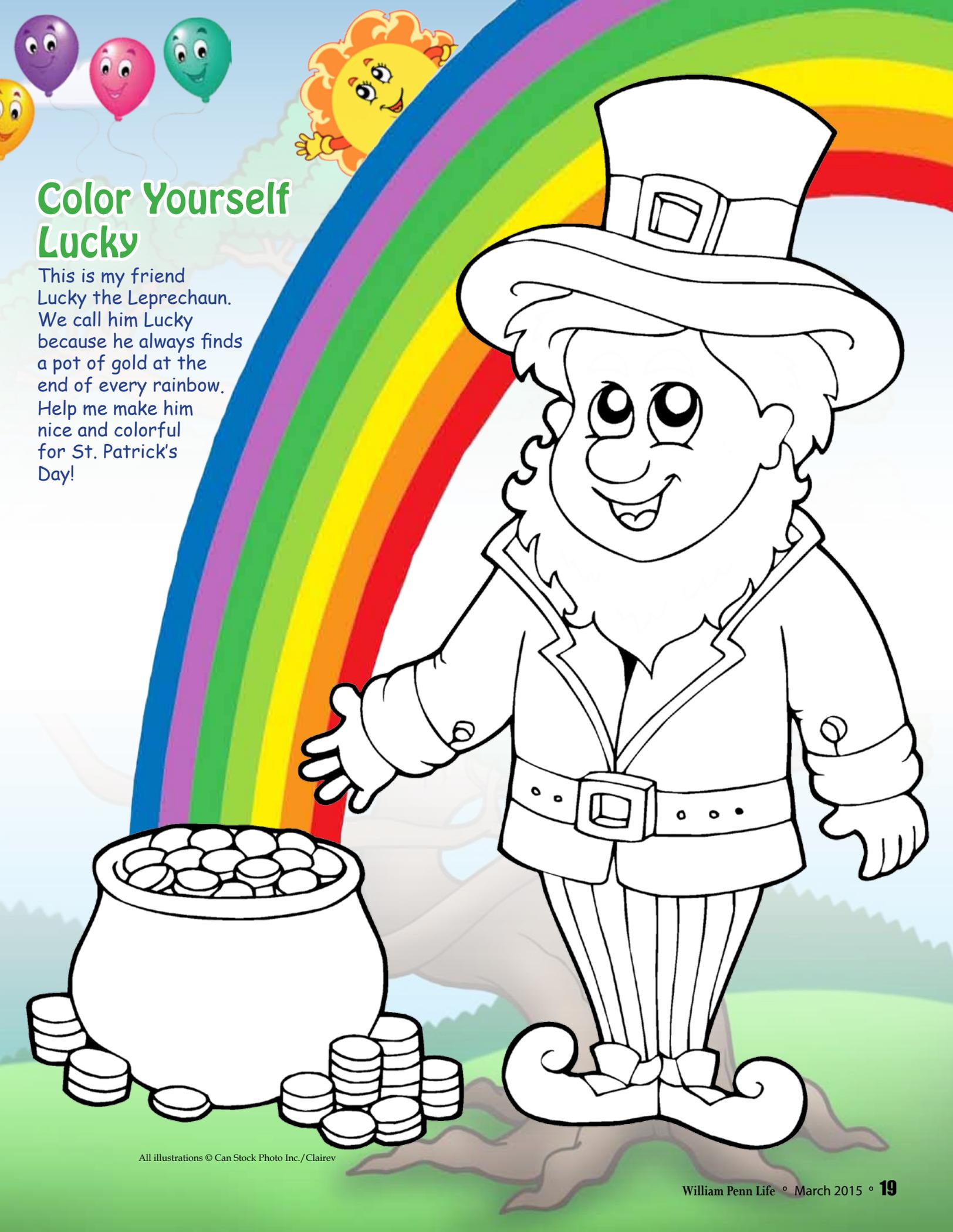


***BE CAREFUL!** This dough can stain clothing and skin.

Don't forget

to sign up for our bowling tournament! All kidz ages 15 and under can join us in the special party room for a morning of fun, snacks and pizza. Turn to pages 16 and 17 for more information and a registration form.

But, hurry! All reservations must be at the WPA Home Office by April 10.



Color Yourself Lucky

This is my friend
Lucky the Leprechaun.
We call him Lucky
because he always finds
a pot of gold at the
end of every rainbow.
Help me make him
nice and colorful
for St. Patrick's
Day!

Branch 14 Cleveland, OH

by Richard E. Sarosi

We hope everyone enjoyed Valentine's Day. Now, it is time to spread the blarney and say "Happy St. Patrick's Day" to all of our members and friends who might be Irish for one day. Remember to keep in touch with someone you haven't seen or talked with in a long time.

I had the pleasure of attending the White Rose Ball Feb. 7 in Dearborn, Mich. It was an elegant evening that my family and I enjoyed. Congratulations and thank you to the Hungarian Arts Club and to WPA Branch 18 for all their hard work in planning such a successful dinner and debutante ball. The debutantes looked beautiful in their white ball gowns, and the curtsies that each young women performed were very elegant. The debutantes and their escorts, as well as the guests, danced to the music of Harmonia.

The calendar of WPA events for 2015 continues to take shape. Here is a partial list of upcoming activities:

- Branch 14 meetings will convene at 7:00 p.m. on the following dates: March 4, April 1, May 6, Sept. 2, Nov. 4 and Dec. 2.
- The Branch 14 Christmas party will take place on Saturday, Nov. 21 from 1:00 to 3:30 p.m.
- The WPA Annual Bowling Tournament will be held May 1 and 2 at the Meadows Racetrack & Casino, Washington, Pa.
- Join Hands Day is scheduled for May 2.
- The 7th Annual Hungarian Heritage Night with the Lake Erie Captains is set for Saturday, May 30, in Eastlake, Ohio (Fireworks Night).
- The 32nd Annual WPA Golf Tournament & Scholarship Days will be held July 17 and 18 at Quicksilver Golf Club in Midway, Pa.
- The WPA Hungarian Heritage Experience is scheduled for Aug. 2 to 8.
- The 14th Annual WPA Picnic-A Great Fraternal Fest will be held Saturday, Aug. 29.

Be sure to check *William Penn Life* each month for the latest information on these events as well as



Celebrating in Chicago

Members of Branch 24 Chicago gathered Dec. 20 at Holy Trinity Hungarian Church in East Chicago for the branch's annual family Christmas party. The party featured food, refreshments and a visit from Santa Claus.

registration forms and deadlines.

The officers of Branch 14 would like to say "welcome" to our new members.

We wish all of our students continued success as they pass the halfway point of the current school term. Please remember the WPFA Scholarship Foundation with your donations, which are accepted throughout the year.

In addition, as your children grow up into young adults, remember their juvenile insurance certificates can be converted into adult life certificates when your children reach age 25. Converting their juvenile certificates will ensure them of continued WPA insurance coverage and allow them to continue enjoying the many fraternal benefits WPA offers.

The officers of Branch 14 extend our sympathy to those members who have recently lost a loved one. We extend our most heartfelt sympathy and condolences to the family of Charles J. Hartman, who passed away Feb. 11, 2015. Please keep in your thoughts and prayers his wife, Elizabeth, daughters, Cindy and Mary, and granddaughters Jenna and Gillian. May he rest in peace.

Get well wishes are being sent to all Branch 14 and WPA members who might be feeling under the weather, including Branch 14

members Elaine Galgany and Violet Sarosi, National Director Roger G. Nagy, former National President E.E. "Al" Vargo, Arlene Csoman and Debbie Wolfe. Please keep all of our members in your prayers for good health.

Happy birthday and happy anniversary wishes are being sent to all of our branch members and Home Office staff who are celebrating a birthday and/or anniversary.

Our next Branch 14 meeting will take place on Wednesday, March 4, at 7:00 p.m. at The First Hungarian Reformed Church, 14530 Alexander Road, Walton Hills, Ohio. Branch 14 adult members are welcome to attend branch meetings.

Remember, 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

Happy March and St. Patrick's Day!

At this writing, I am trying very hard to get home to Detroit for the Hungarian Arts Club's Fehér Rózsa Bál. There is 12 inches of snow falling in Detroit, and I am still in Florida. Thank God I have until Fri-

day to get there. Well, it is Michigan, and I love it. I will have to tell you all about the ball next month.

Special thanks go to your WPA Board of Directors who come from all over to support the ball. Thank you, William Penn Association, for all your many years of support.

I also want to thank WPA members Tamas and Ursula Markovits, Linda Enyedy and Jennifer Sztatmari Sullivan for all their hard work and dedication in making the ball so very special and our debutantes and their escorts so gorgeous.

Congratulations to my special debutante, Shelby Truesdell, granddaughter of Doug and Carol Truesdell. We love you so much.

Thank you, Anne Marie Schmidt, for your very special hard work. You are a true fraternalist. Glad you are feeling better.

Get well wishes go to our wonderful members, especially National Director Dennis Chobody, Mary Ann Deri, Emma Poliska, National Director Roger Nagy, Arlene Cso-man and Debbie Wolfe. We send you lots of love and prayers, and we hope you are all better very soon.

Happy March birthday wishes to Joan Rectenwald, Cassie Holmes, Jennifer Sullivan, Andy McNelis, Helen Molnar, Roger Nagy, Stephanie Martincsek, Kathy Reitlinger Matt Haller and Ursula Markovits. May you all have many more. I also wish my husband and Gabby's dad, Tom House, a wonderful birthday. We love you a lot.

Congratulations to National Director Roger Nagy and his lovely Charlotte on their recently announced engagement. Best wishes; you are so loved.

Branch 18 is working on our annual summer trip. We are planning to spend a few days in Mackinac. I will give you all the particulars very soon. Our November trip will be to Soaring Eagle.

Please remember in your prayers our recently deceased members and their families, especially Betty M. Holguin, James W. Poczik, Julia Palinsky and James G. Santa.

Branch 18 is still on hiatus. Our next meeting will be held April 15 (Rose Antal's birthday) at 7:00 p.m. at the Hungarian American Cultural

Center on Goddard Road in Taylor. We hope to see you there. Remember to bring your furry friends donations. The center would appreciate food and towels.

Think spring and happy thoughts!

Please call me anytime with your life insurance needs at 313-418-5572 or 734-782-4667.

Branch 26 Sharon, PA

The holidays have passed and winter is in full swing. Everyone please keep warm, stay safe and check on your family, friends and neighbors. Spring is right around the corner.

Congratulations to Branch 26 member Alexandra A. Tew. Alex (pictured below) passed her state boards for nuclear medicine technology in October and left six weeks



later for U.S. Air Force boot camp in Texas. Alex has since graduated from boot camp and is now in Biloxi, Miss., training in meteorology. We thank Airman First Class Alexandra Tew for her service, and ask God

to bless her and keep her safe. She is the daughter of our WPA Sales Coordinator Barbi Tew and granddaughter of Gerry Davenport, former administrative assistant to the National Vice President-Secretary.

If anyone has branch news or a proud moment they wish to share with everyone, please email btew40@yahoo.com.

Branch 28 Youngstown, OH

by Kathy Novak

Think spring! No doubt that's the wish of most members after all this super cold and snowy weather we've been experiencing.

Mark your calendars for Sunday, March 15, the day for our annual program commemorating the 1848 War of Independence. This event, hosted by the Youngstown Ameri-

can Hungarian Federation, will be held at the Aut Mori Grotto Hall, 563 N. Belle Vista Ave., Youngstown. It will begin at 2:30 p.m. and feature Leslie Polgar Sr. as the Hungarian speaker and Stephen Szabo as the American speaker. The afternoon will also feature music and the recitation of traditional poems. A light luncheon will be served following the program.

Branch 28 will be arranging a bus trip to the WPA Picnic-A Great Fraternal Fest on Saturday, Aug. 29. Watch for more details in upcoming branch news articles, or call either Steve Novak at 330-746-7704 or Frank Schauer at 330-549-2935 to reserve your space on the bus.

We're looking forward to attending all the upcoming WPA events. We hope many of you will attend the bowling tournament on May 2 and the golf outing on July 17 and 18. Remember, all these events raise funds for our scholarship foundation.

Applause, applause to the Hungarian Arts Club for sponsoring a wonderful White Rose Ball in Dearborn, Mich. The planners, instructors and honored participants put a lot of dedication and hard work into this event. They even arranged for the weather to be perfect.

Thank you, Branch 18 members, for making us all feel so welcome at this elegant, traditional event. It's always so nice to visit friends we've made over the year.

In addition to this event, many of us enjoyed a great meal at the famous Hungarian restaurant Rhapsody on Friday evening. Then, on Sunday morning, several of us attended Mass at Holy Cross Catholic Church before heading home.

We're looking forward to returning to Michigan for next year's ball.

As always, it was nice to visit the Rev. Barnabas Kiss. We congratulate Father Kiss on achieving one of his dreams--obtaining all the funds and materials necessary to complete a shrine in honor of Our Lady of Hungary at the National Cathedral in Washington, D.C. A formal dedication will be held in August.

Congratulations to all of this month's birthday and anniversary celebrants.

Get well wishes go to all those feeling under the weather, especially Arlene Csoman, Dennis Chobody, Anne Marie Schmidt, Roger Nagy, Helen Dinda, Bill Bero, Violet Sarosi, the Rev. Louis Pintye and Irene Devlin.

We extend our sincere condolences to all those who have recently experienced the loss of a love one.

We hope the "luck o' the Irish" smiles down on all of us for happy and healthy days.

For information about Branch 28 activities or about WPA life insurance and annuity plans, please call either Kathy at 330-746-7704 or Alan at 330-482-9994.

Branch 34 Pittsburgh, PA

by Marguerite McNelis

Spring is right around the corner! It hasn't been as terrible a winter as in past years, but it sure has been cold and windy.

The White Rose Ball in Dearborn, Mich., was a beautiful event and very enjoyable. Kudos to the organizers. It was nice to see so many beautiful young women and handsome young men participating in this event again. Thanks to everyone for the great hospitality. The Rhapsody dinner was delicious, as usual.

On a more personal note, I am proud to announce that my grandson, Donovan McNelis, chose to accept an athletic scholarship to play football at Alderson Broaddus University in West Virginia and to pursue a degree in nursing. Donovan received four scholarship offers to different universities, but chose ABU because its undergraduate nursing program and graduate physicians assistant program are among the best in the nation.

Donovan will be proudly leading the ABU Battlers in their quest for a championship. He says a lot of his success comes from hard work, determination, the support of his family and friends, and the support he has had from his WPA fraternal family since he was a young boy.

Way to go, Donovan! We can't wait to tailgate.

A special "Happy Birthday" to our great-niece, Rhiannon, our



Branch 34 member Donovan McNelis (pictured with his parents Andy and Valerie) recently signed a letter of intent to attend Alderson Broaddus University, where he will receive a full athletic scholarship to play on the varsity football team.

nephew, Bob Healy III, and great friend, Becky Williams. May you have many more. Extra special birthday wishes go to my husband, Andy. Love you very much. Birthday wishes go out to all branch members celebrating their birthdays. We hope that you all are happy and healthy.

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

Our thoughts and prayers are with everyone who is experiencing health issues. Also, please remember our deceased members in your prayers.



A date to remember

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

If you have any news you would like to share, please contact Andy 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 40 Martins Ferry, OH Branch 349 Weirton, WV

by Joyce Nicholson

Hello from the WPA branches in Martins Ferry and Weirton!

Our annual outing to a Wheeling Nailers hockey game will be Sunday, March 29. All members of Branches 40 and 349 are invited to attend. Seating is limited, so please call me at 740-264-6238 as soon as possible to reserve your seats. This home game pits the Nailers against the Cincinnati Cyclones. The Nailers play at Wesbanco Arena in Wheeling, W.Va., and the game begins at 4:00 p.m. The Nailers are the ECHL affiliate of both the Pittsburgh Penguins and Montreal Canadiens of the NHL.

In February, our branches donated an auction basket to the Hoover Heights Volunteer Fire Department's annual Valentine's Day fund raising event.



Paul Brothers, a volunteer with the Hoover-son Heights Fire Department, accepts an auction basket prize donated by Branches 40 and 349 for the department's Valentine's Day fundraising event.

There are so many events and activities going on with William Penn Association and its branches this year. I hope to see you at as many of them as possible.

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

Branch 89 Homestead, PA

by Lisa S. Toth-Maskarinac
Branch 89 hopes everyone is resting up from all the snow shoveling we've done these past few months and is looking forward to the warm weather ahead.

These next few months promise to be busy ones for our branch. We recently received confirmation that our annual golf outing will be Sunday, Aug. 9, at Butler's Golf Course in Elizabeth, Pa. The course is giving us a deal that was too good to pass up. So, mark the date. We'd like to have even more golfers this year than we did last year.

We are in talks with the Free Hungarian Reformed Church of McKeesport to make kolbász--and possibly homemade stuffed cabbage rolls and authentic Hungarian baked goods--for Easter. Stay tuned for further information. Our holiday

kolbász project was such a huge success we ended up shipping some to members in New York, New Jersey and Atlanta.

Branch 89 will host a reception at the First Hungarian Reformed Church of Homestead on Sunday, April 19, for the First Annual Spring Concert celebrating the life of the church. The event will feature a recital by organist David Mislin beginning at 3:00 p.m., allowing members of all local churches and WPA branches to be able to attend. A light reception will follow in the church social hall. David is a wonderful organist, and we're so grateful that he has offered his time and talents to this cause. Suggested donation will be \$5 per person. Look for more information in next month's issue of *William Penn Life*. We hope to pack the church for this recital.

We also hope to begin our monthly dinners soon, the first of which will be held at the Dorothy 6 restaurant on Eighth Avenue in Homestead. Date and time to follow. Tom, one of the restaurant's owners (who also happens to be Hungarian), said that their menu includes stuffed cabbage and pierogies in addition to various American dishes. So, why not come out and patronize a local business?

Branch 89 continues to collect codes from Coke products. These codes will be turned into points which can then be redeemed for various merchandise and prizes to be used at our outings. We distributed many at the golf outing last year. We have collected and redeemed over 5,000 Coke Rewards points. In doing so, we will be able to give away higher-valued merchandise for next to no cost for the branch. Thanks to all who have helped us. Anyone with any codes can email them to Mark at maskarinac1836@comcast.net or send them to 1836 Timothy Drive, West Mifflin, PA 15122.

We are also collecting Kellogg's Family Rewards Points this year. The codes can be found inside the box, usually on the front or back. Look for boxes of Kellogg's, Keebler, Sunshine and Morningstar Farms products with the Rewards Points insignia. Just cut out the code, mail

it to us, and we'll do the rest.

We extend our sincere thanks to Bill Lorenc of Branch 27 Toledo for collecting Kellogg's codes for our branch. We haven't forgotten you, Bill; we're working on the Pirate cap. This is another example of members of various WPA branches working together for a common cause. Thanks, Bill. When we have our golf outing later this year, we will definitely make sure you receive recognition for your efforts. Please keep those codes coming in.

For any of your life insurance needs, please continue to call Ruth Toth at 412-872-5022.

Branch 89 would like to thank William Penn Association and its officers for their continued support for our various branch activities.

Please keep your branch outing suggestions coming in. We're interested in hearing from you.

Stay warm. It won't be too long before the bowling and golf tournaments will be upon us. We can't wait. I even got an American and Hungarian towel for my golf bag. It's neat; it's one towel with both flags side by side.

Branch 129 Columbus, OH

by Debbie Lewis
Hope this month finds everyone in good health and great spirits. We hope the weather gets warmer with spring just around the corner.

There are several events going on during the month of March. On Sunday, March 8, Daylight Savings Time begins. Don't forget to turn your clocks ahead one hour. Also, St. Patrick's Day is Tuesday, March 17, followed by the first day of spring on Friday, March 20.

Our next branch meeting will be held on Tuesday, March 3, at 4:30 p.m. at the Hungarian Reformed Church, 365 Woodrow Ave., Columbus. We would love to see more members attend. Hope to see you there.

On Sunday, March 15, after the 10:00 a.m. service at the church, there will be a program about the Hungarian National Holiday and Louis Kossuth. Afterward, there will be a Hungarian dinner starting at

11:30 consisting of *pörkölt* (pork with noodles), green beans, salad, Hungarian pastries and beverages.

Our special guests of honor will be all 2014 WPFA Scholarship Foundation recipients from Ohio. All such members will receive a free dinner.

For more information and to make reservations, call either Erzsi at 614-738-4415 or Marla at 740-654-0094. Deadline for reservations is March 8.

The WPA Annual Bowling Tournament will be held on May 1 and 2. Don't forget you need to make your hotel reservations by March 29 and bowling and banquet reservations by April 10. This is a great time, and we hope we can get more of our members to attend.

We wish to extend congratulations to all those celebrating birthdays, anniversaries and additions to their families. Get well wishes to all that have been ill or hospitalized. Hope all have a speedy recovery. We also extend our sincere sympathy to all that have recently lost a loved one.

For all your life insurance and annuity needs, or if you have news you would like to share in this magazine, please contact Debbie Lewis at 614-875-9968 or at DAL9968@aol.com.

Branch 226 McKeesport, PA

by Judit Ganchuk

Happy birthday and happy anniversary to all our members celebrating their special day in March.

We all get busy, but please remember to keep our military, here and abroad, in your thoughts and prayers.

We will hold a branch meeting on Thursday, March 19, at Malvene's home at 6:00 p.m. All members are welcomed to join us. Please call 412-751-1898 for directions.

Keep your hopes up--spring is around the corner on March 20.

Speaking of spring, the Free Hungarian Reformed Church of McKeesport will be hosting its annual spring luncheon bingo on Saturday, April 11, at 11:30 a.m. Tickets are \$25 for bingo and a meal. There will be a Chinese auction, raffles and more.



Young members of Branch 249 welcome Santa to the branch's annual family Christmas party.

All proceeds benefit the church. Please call 412-672-7298 for info.

The WPA Annual Bowling Tournament will be here before we know it, too. There'll be good food, bowling and great friends. Bring your entire family out to Washington County, Pa., the weekend of May 2 to enjoy the spring weather.

The William Penn Association Magyar Folk Dancers are beginning their performance season. If you're in the greater Pittsburgh area, we encourage young singers and dancers to join us this year. Please contact Malvene or find us on Facebook.

Don't forget to "like" William Penn Association on Facebook and Twitter.

Do you have news you'd like to share here? Call 412-751-1898 to get your news published.

Palm Sunday (or in Hungarian, *Virágvasárnap*) falls in March. We wish you and your family a blessed Lenten season.

Branch 249 Dayton, OH

by Mark Schmidt

Well, we survived winter. At least I think it's mostly over.

This month, we observe Lent, the

March 15 Commemoration of the Hungarian Revolution of 1848, St. Patrick's Day, the start of spring and then blessed Easter. What a quick year 2015 has started out to be.

We enjoyed the Annual White Rose Ball held by The Hungarian Arts Club in Dearborn, Mich., again this February. If you get a chance to see this, you should. It is a formal affair introducing the local debutantes and a chance to see the grand opening of the ball with the *Palotás*, a formal Hungarian dance. Very impressive.

Locally, we held our branch meeting and have come up with a calendar of events. I will list these chronologically so you can add them to your calendar.

- First is the March 15 dinner at 1:00 p.m. at St. Stephen Catholic Church.

- Also on March 15 is the dinner at the Old Troy Pike Community Church at 1:00 p.m. Call Helen Satterfield at 937-416-9920 for reservations.

- Third is the St. Stephen's sausage sale March 26. Pricing is \$4.25 per pound for plain, hot or garlic in fresh or smoked varieties. For dinner reservations and sausage orders call Michele at 937-771-0404.

- April 19 is the next Branch 249



Christmas in Harrisburg

Santa Claus visits with young members of Branch 336 Harrisburg during the branch's annual family Christmas party held Dec. 14 at the Penbrook Community Building. The party also featured entertainment by the Zembo Shrine Clown Unit.

meeting at Marion's Pizza at 1:00 p.m. at 3443 N. Dixie Drive in Harrison Township.

- April 25 has the Magyar Club of Dayton Spring Dance featuring George Batyi's Orchestra. More details next month.

- Next is the WPA Annual Bowling Tournament at the Meadows Racetrack & Casino on May 1 and 2. This is always fun whether you bowl or not. With this also being Kentucky Derby weekend, it's just fun to walk around and watch the horse betting and all the women dressed in their spring finest...and hats! Huge hats with wild colors, birds, flowers--it's like being at the zoo.

- Friday, May 8, brings a favorite local event at 5/3 Field with the Dayton Dragons Baseball team. Our branch has secured a luxury suite for a game at 7:00 p.m. Hamburgers, hotdogs and drinks will be served. Seating is limited to 20 persons, so contact me quickly for details, at 937-667-1211.

I hope to see you at all of these events. Other items are being finalized, so they will be listed in a later publication.

We congratulate all those celebrating birthdays, anniversaries and additions to your family.

Get well wishes to all those who have been ill or hospitalized. We hope you have a speedy recovery.

We also extend our deepest sympathy to those who have recently lost a loved one.

For all your insurance and annuity questions, contact either Anne Marie or Mark Schmidt at 937-667-1211 or Michele Daley-LaFlame at 937-771-0404.

Be safe and have a Blessed Easter.

Branch 296 Springdale, PA

by Mary A. Kelly-Lovasz

We all learned in school March comes in like a lion and goes out like a lamb. But as we know, the lamb part isn't always the case. The only certainty is, as the weeks go on throughout March, if you follow NCAA basketball, it ultimately leads to "madness." If you are a devotee, as is my husband, may your team end up in the Final Four. And don't forget the women's teams, too. They play just as hard as the men!

I would be remiss if I did not mention that, in Hungary, March 15 is a national holiday commemorating the Hungarian Revolution of 1848 seeking independence from Hapsburg rule. This patriotic day makes the hearts of every Magyar swell with pride. Let's remember March 15 as a milestone for the people of Hungary and never forget their determination to be free.

March 17, of course, is St. Patrick's Day, when those of Irish ancestry proudly boast and celebrate.

Thinking of these two dates, I am of the mindset that we should each take pride in our own ethnic heritage, celebrate our ancestry and be respectful and ever mindful that we live in a land of diversity and many freedoms.

Branch 296 sends get well greetings and encouragement to our members who are recovering from infirmity. We wish Branch Vice President Marge Kosheba well as she recovers from a little mishap she recently experienced.

Our heartfelt condolences to those who have recently lost a loved one.

Happy birthday to Branch Auditor John Torma, who will celebrate a birthday in March, and to all our members. Enjoy your special day everyone, and have a wonderful year.

Our winter hiatus comes to an end Thursday, March 12, with a meeting at our new time, 6:30 p.m., at King's Family Restaurant, New Kensington. Dates for future meetings are April 9 and May 14. We hope to see you.

If you have news to share, contact me at makelly367@verizon.net or by calling 724-274-5318.

Our cheerful and helpful agent, Noreen Fritz, can answer your life insurance and annuities needs at noreenbunny.fritz@verizon.net or 412-821-1837.

Branch 352 Coraopolis, PA

by Dora S. McKinsey

I can't believe it's March already. March is the month that signals the end of winter and ushers in the spring season. Officially, spring arrives on March 20. All of us, I'm sure, are anxious to leave cold weather behind us.

This is also the time when WPA's schedule of fraternal activities begins. The bowling tournament on May 2 will be here soon. This promises to be a fun, fraternal event--one you won't want to miss. Everyone who attended the previous tournaments had a great time. You can find information on the tournament elsewhere in this month's issue of

William Penn Life.

Also coming up are Join Hands Day on May 2, the golf tournament on July 17 and 18, the Hungarian Heritage Experience on Aug. 2 to 8, and, last but not least, the annual picnic on Aug. 29. Since Join Hands Day falls on the same day as our bowling tournament, many branches are postponing their Join Hands Day activities for some time later. Please try to support as many WPA fraternal functions as possible. Only with your participation can WPA continue to offer so many fraternal activities to our members.

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

Please remember those who are ill and say an extra prayer for their speedy recovery. Arlene Csoman came through her surgery well and has been making remarkable progress in her recovery. Arlene, we love you and pray for your continued improvement.

We offer our condolences to anyone who has lost a loved one. May your memories carry you through this difficult time.

Don't forget that Daylight Savings Time begins on March 8.

This is a good time to review your insurance needs. If you need help with additional life insurance coverage or opening an annuity, please contact me at 412-319-7116 or email at dmckinsey@hotmail.com. You may also want to review your current beneficiary information to see if a change is necessary. I will be happy to assist you with any of your insurance questions.

Branch 800 Altoona, PA

by Dave Greiner

March has arrived and with it, the final month of winter. All of us are anxious to leave the cold weather behind us. We look forward to March 20, the first day of spring.

On Sunday, March 8, Daylight Savings Time begins. Please don't forget to move your clocks ahead one hour. March 8 is also Girl Scout Sunday. Let's all help them by supporting their cookie sale.

We celebrate St. Patrick's Day March 17. We hope all our Irish

members enjoy the day celebrating their heritage.

Branch 800 is planning to make its annual donation to the State Correctional Institution in Huntingdon, Pa. This act of fraternalism helps the chaplain there to tend to the spiritual needs of the inmates.

As the month moves on, the nation gets ready for March Madness. We wish all Pennsylvania basketball teams, both girls and boys, good luck as they prepare for the playoffs on both the high school and college levels.

Major league baseball will begin soon as spring training comes to an end. Let's hope the Pirates can continue to build on the success and excitement they have generated the past two years.

Branch 800 would like to wish Olive Savino a happy 94th birthday on March 18. We also wish Jamie Stasky a belated happy birthday.

The season of Lent is upon us. Let's all use this season to prepare for Easter.

Don't forget to contact Bob Jones for all your life insurance and annuity needs at 814-942-2661.

Until next month, let's go, Pens!

11 Lessons I Learned from the Death of My Parents

Continued from Page 15

When my local funeral home quoted me \$8,000 for a simple cremation, I contacted the state's cremation society and received impeccable service and an attractive bronze urn for \$2,000. I donated the difference to charity. I sent a check to a scholarship fund of which my dad would have wholeheartedly approved. I also gave money to the local veterans association and to the therapy dog (and her owner) that Dad held as he breathed his last breath.

However, it still came as a total surprise that the gravedigger charged \$400 to dig the hole that contained the urn and that the cemetery charged \$300 to mow around the military marker after it was set, even though my family has owned the cemetery plots for 50 years. Some cemeteries charge an annual upkeep fee, and it is not unusual to charge the family additional fees to close the burial site after they have paid to have it opened.

Sit down with your parent or spouse, ask them what their burial wishes are and budget for them now as these costs will only escalate over time. Also avail yourself of VA benefits should your loved one have served.

9 In the final days of loss, sign up for hospice care as soon as possible. Their services are covered by Medicare.

10 Return to your routine as soon as possible. When coping with death's aftermath, find solace in the company of friends, family and even strangers who sense that you need a hug or a smile.

11 Take care of yourself. You need to stay healthy to be able to cope with bill-paying, making arrangements for the closing of the estate, and writing notes to those who reached out to you.

This is a time of roller coaster emotions, of private moments of crying over shared memories, and of sorting the clothes and belongings of one whose life meant so much to you. This is also a time you should have lunch with a friend, shop at your favorite store, visit a shut-in, volunteer at a soup kitchen, or take a few days off to explore a new site for rejuvenation.

You can also do what a dear 80-year-old friend of mine did after the loss of her husband of 50 years: she booked a cruise, took off by herself, met new friends, and traveled to a country she always wanted to see. Although lonely at first, she realized that her life had to go on and that she had to make the best of a difficult situation, something all of us have had or will have to do. □



Petőfi Sándor

For most Hungarians living either in the homeland or on foreign soil, Március Idus (The Ides of March, March 15) is a national holiday of enormous historical and patriotic significance. In 1848, Kossuth Lajos and Petőfi Sándor rallied thousands of Hungarians and sympathetic foreign nationals in a gallant but futile attempt to break away from the rule of Habsburgs. This month, we will examine the life and times of Petőfi Sándor.

Petőfi was born Alexander Petrovics just past midnight on Jan. 1, 1823, in Kiskőrös, Hungary, about 60 miles south of Budapest. His parents were second generation Slovaks. His great-grandparents were part of a government-directed mass migration designated to repopulate areas of Hungary that were decimated by 200-plus years of Ottoman domination. His father was a butcher and innkeeper. The family moved several times and lost much of what they had acquired in the Great Danube Flood of 1838.

Petőfi, who changed his name in 1842, was a gifted poet, writer, teacher, actor, soldier and speaker. He was among the intellectuals who frequented the Cafe Pilvax in Budapest and who fought to make the national language Hungarian instead of German. Petőfi attended school for a time in Pápa, where he met and became a lifelong friend and confidant of another famous writer, Mór Jókai.

Recognized as the greatest Hungarian poet of all time, he wrote the epic poem "János Vitéz" (which was adapted into an opera of the same name), the 12 Points of the 1848 Revolution and "Nemzeti Dal," the national song of Hungary.

While touring Transylvania in 1846, he met and soon married Júlia Szendrey. They had one son, Zoltán.

Petőfi is believed to have been killed in the battle of Segesvár on July 31, 1849, at the age of 26. But, some historians believe he was taken prisoner by the Russians and sent to Siberia where he would die several years later.

This month's puzzle honors this Magyar patriot, whose famous credo has been translated into more than 100 languages: "Liberty and Love / These two I must have. / For my love I'll sacrifice / My life. / For liberty I'll sacrifice / My love."

There are 14 clues. Good luck, and see you next month. Think spring!

Eljen a Magyar,
Cseh Lizzy, Branch 28

Puzzle Contest #114 WINNERS

The winners of our Puzzle Contest #114 were drawn Feb. 4, 2015, at the Home Office. Congratulations to:

- Daniel M. Baldyga, Br. 1 Bridgeport, CT**
 - Lillian Buti, Br. 132 South Bend, IN**
 - Sharon P. Kohler, Br. 14 Cleveland, OH**
 - Elizabeth Z. Szabo, Br. 14 Cleveland, OH**
- Each won \$50 for their correct entry.

WPA PUZZLE CONTEST #117 OFFICIAL ENTRY

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

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"Petőfi Sándor" Word List

Danube	Pápa	Segesvár
János Vitéz	Petőfi	Slovak
Kiskőrös	Petrovics	Szendrey
Mór Jókai	Pilvax	Zoltan
Nemzeti Dal	Poet	

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 #117
709 Brighton Road
Pittsburgh, PA 15233
4. Entries must be received at the Home Office by April 30, 2015.
5. Four winners will be drawn from all correct entries on or about May 4, 2015, at the Home Office. Each winner will receive \$50.

In Memoriam

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

JANUARY 2015

0001 BRIDGEPORT, CT
Louis N. Abbondelo
Theresa Fratesi
Imre Takacs
Helen Toth

0008 JOHNSTOWN, PA
Margaret P. Saloka

0014 CLEVELAND, OH
Julia Herczeg
Ernest Suhoza
Joseph D. Vozar

0015 CHICAGO, IL
John S. Bodi

0016 PERTH AMBOY, NJ
Joseph A. Montanti

0018 LINCOLN PARK, MI
Betty M. Holguin

Julia Palinsky
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Recent Donations

WPFA Scholarship Foundation

Donations Through
Premium Payments
JANUARY 2015

Branch - Donor - Amount

1 - Oswald Walker - 2.00
14 - Patricia L. Masek - \$12.90
18 - Benjamin A. Dear - \$5.00
18 - Rebecca K. Dear - \$5.00
18 - Margaret I. Swek - \$15.00
26 - Joan M. Gualtieri - \$1.00

28 - Michael A. Kroner - \$14.07
28 - Wesley A. Spencer - \$2.50
28 - Rebecca A. Spencer - \$2.50
28 - Debra A. Suffolk - \$5.00
28 - Earl A. Spencer - \$0.50
28 - Elizabeth C. Spencer - \$0.99
28 - Mary P. Balash - \$1.38
59 - Stephen J. Gall Jr. - \$4.15
76 - Edward J. Ginley Jr. - \$13.90
88 - Joseph D. Chobody - \$50.00
89 - Edward Joseph Tokar - \$20.00
89 - Carissa R. Debreczeni - \$4.20
226 - Timothy R. Holtzman - \$1.40
226 - Carol S. Burlikowski - \$5.00
226 - Robert W. Serena - \$5.00
226 - Kevin M. Rico - \$25.00
336 - Ernest B. Molnar - \$2.00

352 - Dora S. McKinsey - \$1.02
800 - Joan B. Ballash - \$5.00
8036 - Leah Yantko - \$3.00
8036 - Zachary J. Kaider - \$4.00
8340 - Edward M. Geary Sr. - \$10.00
TOTAL for Month = \$221.51

Additional Donations JANUARY 2015

Donor - Amount
David M. Kozak - \$100.00
Susan I. Masters - \$50.00
M/M Gordon J. Rice Jr. - \$25.00
Br. 88 Rural Valley, PA - \$29.32
WPA Cookbook Sales - \$80.00
TOTAL for Month = \$284.32

Donations In Memoriam JANUARY 2015

Donor - Amount (In Memory of)

Stephen J. Pokorny Jr. - \$75.00
(M/M Stephen Pokorny Sr.)
Richard E. Sarosi - \$25.00
(Robert R. Kramer)
Richard E. Sarosi - \$25.00
(Thomas C. "TD" Dailey)
Br. 18 Lincoln Park, MI - \$125.00
(Deceased Members Mary C. Duzy, Frank Semperger, Helen Gronsky & Edward Beres)
TOTAL for Month = \$250.00

Turn your scholarship donation into a message or greeting

Looking for a different way to wish your child a happy birthday? Would you like to wish your special someone a Happy Easter? Or, would you like to share memories of a deceased loved one? *William Penn Life* invites you to share your personal messages in the pages of our magazine. Make a donation to the WPFA Scholarship Foundation, and you can express greetings, wishes or heartfelt memories while allowing us to provide financial assistance to our young members pursuing a higher education. The size of your message or greeting will be based on the amount of your donation as follows:

\$25 = 1/16 page (approx. 1 7/8" x 2 1/2")

\$50 = 1/8 page (approx. 3 3/4" x 2 1/2")

\$100 = 1/4 page (approx. 3 3/4" x 5")

\$200 = 1/2 page (approx. 7 1/2" x 5")

Please remember the deadline for each issue is the 10th day of the previous month (e.g., the deadline for the April issue is March 10.)

To place your message in our magazine, send your name, telephone number and email address -- along with your message and your check made payable to "William Penn Fraternal Association Scholarship Foundation, Inc." -- to: **WPFA Scholarship Foundation, 709 Brighton Road, Pittsburgh, PA 15233.**

Impact the future

The rewards that come with a higher education are priceless. But, that education comes at an ever-higher price. Studies conducted by the National Center for Education Statistics show that 85 percent of all first-time, full-time undergraduate students at 4-year degree-granting institutions receive financial aid. In short, our college-bound children need help.

That's why since 1972, William Penn Association has awarded nearly \$2.5 million in scholarship grants to its young members attending accredited institutions of higher learning. This year alone, the William Penn Fraternal Association Scholarship Foundation awarded grants to 162 students totaling \$81,000. We intend to grant nearly the same amount in 2014.

It is only through the generosity of our members, branches and friends that WPA can continue to

offer this financial support to our children seeking to improve their lives through education.

By donating to the WPFA Scholarship Foundation, you are saying that you believe in the potential of our children and in the power of education. And because of your help, our children will transform the world and our communities. It's not an exaggeration: your donation impacts the future.

So, why not make an impact today? It's easy to do. Simply send your tax-deductible donation to:

WPFA Scholarship Foundation
709 Brighton Road
Pittsburgh, PA 15233-1821

Thank you for playing such an important role in their lives...and our future.



Thank you for supporting
the WPFA Scholarship Foundation

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Inside this issue:

Sensational salad making...**PAGE 6.**

Member brings taste of Transylvania to Pennsylvania...**PAGE 10.**

Lessons I learned from the death of my parents...**PAGE 15.**

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\$10 to \$20

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Earn cash rewards when you refer new members to WPA. We will pay adult members age 16 and older **\$20** for each first-time applicant they recommend who is issued any WPA permanent or term life insurance plan. You can also earn rewards for recommending new life insurance plans to current members. WPA will pay you **\$12** for each current member you recommend who is issued a new permanent life insurance plan. You can also earn **\$10** for each current member you recommend who is issued a WPA term life plan. To claim your Recommender reward, send us the names and addresses of everyone you know who would enjoy the many fraternal benefits that come with membership in WPA. **Family of sales agents living at the same address as the agent do not qualify for a Recommender Award.*

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