



Polanki, Inc.

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Polanki Meeting January 12

On Friday, January 12, Polanki's regular meeting will be held at Villa St. Francis at 7:30pm in the dining room.

SPEAKERS: Claire Anderson, a sustaining member of Polanki, will discuss her recently published book, "Seasons of the Slavic Soul--A Quest for an Authentic Polish Spirituality"

HOSTESSES:

Joanne Barndt
Adrienne Zuber
Roma Numrych
Kathy Camacho
Diane Ufnowski
Halina Sosnowski
Kathleen Wroblewski

From the President's Desk

Merry Christmas and Happy New Year! I can't believe 2017 is almost over. I hope everyone has a wonderful holiday season. Looking back, the Holiday Folk Fair was a fantastic success thanks to your hard work. Many people worked very hard in both the cultural and sales booths. I heard many positive comments from people who enjoyed the cultural booth and learned a bit about Polish Christmas Eve traditions. Many customers also enjoyed shopping in the sales booth. I heard many customers comment on how they always look forward to adding to their Polish pottery collections. There were also many positive words about the Kościuszko exhibit. It's wonderful that Polanki is able to share its exhibit with many different organizations. Thanks to all of the volunteers who helped to decorate the Polanki Christmas tree at the Polish Center. It looks beautiful and is always a sought after spot for photos. Looking ahead, this Sunday, December 3 is the annual Holiday Bazaar at the Polish Center. If you are interested in volunteering in the sales booth, please let me know as we need more volunteers. The Christmas Party is on Sunday, December 10 at Polonez. Reservations are due on December 2. Polanki members are \$17 and non-members are \$25. Due to space constraints, we need to limit only one non-member guest per Polanki member. Thanks for your continued understanding. Please bring your raffle donations to benefit Laski to the party. I hope to see you there!

-Denna Flemming

Christmas Eve in Poland- Wigilia

Article from Polish Women's Alliance of American Winter 2017 issue



The holiest day of the year in Poland is December 24th, Christmas Eve. Both the day and the traditional supper that comes at the end of the day are called **Wigilia**, which means vigil. The word comes from the Latin “**vigilare**” which means to wait. Thus the 24th is spent in eager anticipation of the appearance of the first star in the night sky, the signal that the festivities can finally begin on this holiest of nights, the night of the birth of Baby Jesus.

After four weeks of fasting and prayer during advent, families are ready to end the fast and celebrate the special occasion with a big feast. But technically Christmas Eve is the last day of Advent and, as such, no meat was permitted. Thus the **Wigilia** supper consists of fish and vegetarian dishes, and over centuries Polish cooks have come up with many creative variations of recipes using local fish, root vegetables that were available in winter (potatoes, cabbage, and beets) and dried mushrooms and fruits. Flour-based dishes like noodles and **pierogi**, as well as pasties were also prepared. Tradition calls for twelve courses to be served during **Wigilia**, so there was a lot of work that went into the preparation of this meal!

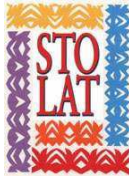
As the day begins the women in the household start to cook-making **pierogi** stuffed with potatoes, cheese, mushrooms and cabbage; preparing a soup (usually beet barszcz or cream of mushroom and in certain areas fish or almond soup); pickling herring in wine or marinating in sour cream; and frying or poaching fish. In olden times, carp and pike were the most widely available fish in Poland, but today many imported fish are prepared. Also served were other mushroom dishes and noodle dishes (noodles with poppyseed or noodles with mushrooms and cabbage).

Pastries had been baked in the days before and most commonly included poppyseed cake, **makowiec**, or ginger spice cake, **piernik**, as well as many kinds and shapes of Christmas cookies. Two other traditional desserts include dried fruit compost or **kutja**, a rich Christmas pudding made with wheat berries, nuts, raisins, honey and cream.

As the women busied themselves with the cooking, the men and children decorated the Christmas tree, **choinka**, and set the table. In Poland, the Christmas tree was usually set up on the 24th and stayed up in homes at least through the Epiphany on January 6th- and often longer. It was decorated with ornaments that had been made by hand out of paper, foil, straw, wood, or egg shells. Small apples and candies wrapped in colorful foil were also used to decorate the tree. And to this day, many families light their trees with real candles and not with electric lights. Finally, when the tree was beautifully decorated, the creche would be set up under the tree.

To set the table, hay is usually placed under or on top of the tablecloth, recalling Christ's humble birth in a stable. The best china and glasses are used and candles and sprigs of evergreen are placed in the center. An extra place setting is added in memory of those who are not able to join the family for **Wigilia**. When the first star, **gwiazdka**, appears in the night sky, the meal can finally begin. A prayer is said first and then the family members share the Christmas wafer, **opłatek**, and exchange wishes, before sitting down to the meal everyone has been waiting for all year long.

After **Wigilia**, the family gathers under the tree to exchange gifts and sing carols, **kolędy**. Shortly before midnight, the family gets ready to go to Midnight Mass called **pasterka** which means Shepherds' Mass, because on the night that Jesus was born, only humble shepherds came to adore him and to spread the good news.



December

12/03 Janet C. Protasiewicz
12/05 Carol Bialek
Elaine Posard
12/07 Shirley Sternig
12/13 Romaine Bata
12/14 Denna Flemming
12/15 Jane Dunn
Jean Wroblewski
12/17 Devon Flemming
12/26 Halina Sosnowski

Upcoming Events

Dec. 10	Polanki Christmas Party, Polonez
Jan. 21	Polanki Book Club, Polish Center
Apr. 8	Awards Tea, Polish Center
Apr. 29	Pierogi Dinner, Polish Center
Jun 15-17	Polish Fest, Summerfest Grounds

Community Corner

Kolaczki Cooking Demonstration - Monday,

December 11, 6:30-8:00 p.m. by "Chef" Anne Wal

In addition to the Kolaczki, Anne will also demonstrate
Polish Tea Cookies and Gingerbread cookies

PHA Members \$14, Non-Members \$18

Pre-Registration and Payment Required

Call the Polish Center to register at (414) 529-2140

Catholic-Jewish Studies Film Series: Educational Films
with Scholars

Zookeeper's Wife

Sunday, January 28, 3:00 p.m., at the Polish Center of
Wisconsin in the Banquet Hall

Dr. Neal Pease will do an introduction to the film and
have a question session afterwards

The Jewish Cardinal

Sunday, February 25, 3:00 p.m.

Introduction and post-film discussion by Dr. Richard
Lux, PhD, Professor Emeritus at Sacred Heart Seminary
and School of Theology. Film will be shown at Sacred
Heart Seminary and School of Theology

Get Well Wishes To

Active member, Marjorie Piechowski to have hip
surgery after Christmas

Piernik- Spice Cake

The secret to delicious spice cake is a well-balanced blend of flavors such as cinnamon, nutmeg, and allspice- all wonderful tastes of Christmas! You can top the cake with an orange glaze and then dust with powdered sugar before serving.

Ingredients:

½ cup (1 stick) unsalted butter, room temperature, plus more for pan
4 cups cake flour, not self-rising, plus more for pan
4 teaspoons baking powder
2 teaspoons ground cinnamon
1 teaspoon ground allspice
½ teaspoon salt
½ teaspoon freshly grated nutmeg
½ teaspoon ground mace
Pinch of ground cloves
1 ½ cups dark brown sugar
4 large eggs
1 ½ cups milk
Confectioners' sugar, for dusting



Preparation:

Preheat oven to 350 degrees. Butter and flour an 8-by-8-by2-inch baking pan. In a medium bowl, sift together flour, baking powder, cinnamon, allspice, salt, nutmeg, mace, and cloves three times.

In the bowl of an electric mixer fitted with the paddle attachment, cream butter and sugar together. Add eggs one at a time, beating to combine after each addition. Alternate adding the flour mixture and milk to the butter mixture, starting and ending with the flour mixture.

Pour the batter into the prepared pan, and bake until cake is golden brown and a cake tester inserted into the center of the cake comes out clean, about 1 hour. Transfer pan to a wire rack to cool for 10 minutes. Invert cake onto a plate, remove pan, and invert cake again onto the rack so it's top side up.

Using a toothpick, poke holes all over the top of the cake. Brush top and sides of cake with orange glaze while the cake is still warm; let cool. Dust the cake with confectioners' sugar, place on serving platter, and serve.

For the orange glaze:

1/3 cup freshly squeezed orange juice, 2 tablespoons sugar, 1 tablespoon unsalted butter. Combine all ingredients in a small sauce pan over medium-low heat until melted.

Recipe featured in Martha Stewart Living, February 2004

Congratulations to

Active member, Jean Wroblewski was inducted into the Holiday Folk Fair International Wall of Honor.



Holiday Folk Fair Wall of Fame

Wall of Fame pictures with Polanki Members



First recipient was a Polanki member/founder



Holiday Folk Fair Sales and Cultural Booths

Thank you to all Polanki members (and their friends and family) who contributed to the successful sales booth, cultural exhibit and folk art demonstration at Holiday Folk Fair last month. From planning to setup to participating to teardown, many hands made light (and enjoyable) work!



More pictures from Holiday Folk Fair (November 17-19, 2017)



More pictures from Holiday Folk Fair (November 17-19, 2017)



Wesołych Świąt Bożego Narodzenia i Szczęśliwego Nowego Roku

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