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<i>Auditing Committee</i>	Judy Chattin Sue Konecny Heddy Moskaluk
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Polanki Members Only

Polanki Meeting February 14

On Friday, February 14, Polanki's regular membership meeting will be held at Villa St. Francis at 7:30 p.m. in the dining room.

SPEAKER: Annual Business and Elections Meeting

HOSTESSES:

Peg Cieslak,
Judy Chattin
Susan Mikos
Wanda Kosmalski
Kathy Wiczorek
Ewa Barczyk
Tamara Johnston

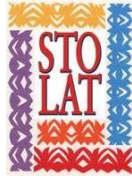
Upcoming Events

February 15, 2020 - Polish Genealogy Interest Group

April 19, 2020 - Awards Tea at the Polish Center

May 10, 2020 - Portage County Cultural Festival

June 12-14, 2020 - Polish Fest at the Summerfest Grounds



February

02/01 Iwona Nowak
02/09 Veronica Artus
02/11 Geraldine Reszel
02/12 Anna Napiorkowski
02/13 Ewa Barczyk-Pease
02/14 Jadwiga Korasz
02/20 Diane Holytz
 Jerry Moskaluk
02/23 Rachel Hooten
02/26 Anna Rogalski



Lifetime member, Edith Malson is recovering from a broken hip.

Community Corner

February 9, 2020- Wisconsin Bakers Association Pączki Preview Party at the Polish Center
(gift shop will be open)

February 15, 2020- Syrena's Bal Maskowy at the Wisconsin Club

Annual Membership Dues

In February, your annual active or sustaining membership renewal is due. Please fill out the membership form with payment and give it to Marjorie Piechowski, Membership Chair, at the February meeting or by mail to the Polanki mailbox. It is important to renew as soon as possible so committee members can have an updated list of activities and events you wish to participate in. This information is entered into the Polanki membership database, used for the membership directory and easily accessible to all committee chairs to identify volunteers for Polanki events. Thank you in advance for your prompt renewals.

Liberation...

Article taken from Love Poland on Facebook (January 2020)

The Auschwitz concentration camp (Konzentrationslager Auschwitz) was a complex of over 40 concentration and extermination camps operated by Nazi Germany in occupied Poland during World War II and the Holocaust. It consisted of Auschwitz I, the main camp (Stammlager) in Oświęcim; Auschwitz II–Birkenau, a concentration and extermination camp built with several gas chambers; Auschwitz III–Monowitz, a labor camp created to staff a factory for the chemical conglomerate IG Farben; and dozens of subcamps. The camps became a major site of the Nazis' Final Solution to the Jewish Question.

Germany invaded Poland in September 1939, sparking World War II, and the Schutzstaffel (SS) converted army barracks into a prisoner of war camp for Polish political prisoners. The first inmates were German criminals brought to the camp in May 1940 as functionaries, and they established the camp's reputation for sadism. Prisoners were beaten, tortured, and executed for the most trivial reasons. The first gassings of Soviet and Polish prisoners took place in block 11 of Auschwitz I around August 1941. Construction of Auschwitz II began the following month, and freight trains delivered Jews from all over German-occupied Europe to its gas chambers from 1942 until late 1944. Approximately 1.3 million people were sent to Auschwitz, of whom 1.1 million died. The death toll includes 960,000 Jews (865,000 of whom were gassed on arrival), 74,000 non-Jewish Poles, 21,000 Romani people, 15,000 Soviet prisoners of war, and up to 15,000 other Europeans. Those not gassed died of starvation, exhaustion, disease, individual executions, or beatings. Others were killed during medical experiments.

At least 802 prisoners tried to escape, 144 successfully, and two Sonderkommando units launched an unsuccessful uprising on 7 October 1944, consisting of prisoners who staffed the gas chambers. Only 789 staff (15 percent) ever stood trial; several were executed, including camp commandant Rudolf Höss. The Allies failed to act on early reports of atrocities in the camp by bombing it or its railways, and this failure remains controversial. The Soviet Red Army approached Auschwitz in January 1945 toward the end of the war, and the SS sent most of the camp's population west on a death march to camps inside Germany and Austria. Soviet troops entered the camp on 27 January 1945, a day commemorated since 2005 as International Holocaust Remembrance Day.

In the decades after the war, survivors wrote memoirs of their experiences in Auschwitz, including Primo Levi, Viktor Frankl, and Elie Wiesel, and the camp became a dominant symbol of the Holocaust. In 1947, Poland founded the Auschwitz-Birkenau State Museum on the site of Auschwitz I and II, and it was named a World Heritage Site by UNESCO in 1979.



What Is Pączki Day?

Pączki Day Is Polish Mardi Gras in the United States

By Barbara Rolek Updated 10/21/19 (from www.spruceats.com)

No discussion of Easter is complete without a mention of its much-anticipated precursor—Fat Tuesday, also known as Shrove Tuesday or Mardi Gras. The Polish celebration of Fat Tuesday is the last chance to indulge before the fasting days of Lent.

In the old days, meat and meat by-products, like butter and eggs, couldn't be eaten during Lent. So ingenious cooks used up all their dairy and eggs during Fat Week, from Shrove Thursday to Shrove Tuesday, by making crepe-like pancakes, called nalysnyky in Ukraine (similar to Polish naleśniki), and doughnuts called pączki (POHNCH-kee) in Poland (they are spurgos in Lithuania and krofne in Serbia). Pączki can be fried or baked.

Pączki in Poland

In Poland, pączki are eaten on Fat Thursday or Tłusty Czwartek, also known as Pączki Day. The last six days of carnival season (karnawal)—from Tłusty Czwartek to Shrove Tuesday—are known as zapusty. (Shrove Tuesday is known as Śledziówka or Herring Day when herring are eaten instead of pączki.) Shrove Tuesday is also known as ostatki, which literally means "lasts," and refers to the last day to indulge before Lent begins.

Tradition of Pączki

According to this Polish Blog by Transparent Language, Fat Thursday used to mark the beginning of Fat Week — the period of great gluttony during which our ancestors would eat loads of lard (smalec) and bacon (bekon) washed down with vodka. Nowadays, Fat Thursday is associated with pączki (as well as naleśniki and bow-tie pastries known as chruściki). An old Polish proverb states, "If you don't eat at least one doughnut on Shrove Thursday, you will no longer be successful in life."

Gone are the days when the window of opportunity for savoring pączki was 24 short hours once a year on Fat Tuesday. Now, most bakeries (in the United States and Poland) offer these chubby fry cakes the entire Carnival and even during Lent (shh!). So, go ahead, become a pre-Easter feaster.

Making Pączki

In the 16th century, pączki were made with bread dough, filled with pork fat, and fried in lard. Later, they evolved into a sweet pastry. Self-respecting bakeries in Poland never make their pączki in advance, nor do they use preservatives. The dough is made in the wee hours of the morning and is sold hot from the frying grease as soon as the doors open.

Some home bakers fill a few pączki with almond paste instead of marmalade and the person who gets one of these is said to have good luck for the coming year.

Identifying Pączki

Any fried-in-the-fat pączki lover will tell you that a bismarck and a pączki are not one and the same. Nor is a doughnut and a pączki one and the same. Sure, they may look alike but that's where the similarity ends.

Pączki are made with a richer dough that has more eggs and sugar and they're cut larger, without a hole. When properly made, they look like huge, round baseballs. Some varieties have no filling and are rolled while still warm in granulated sugar.

Some pączki makers use prune, apricot, raspberry and custard fillings, and dust with them with confectioners' sugar. Gourmet fillings (like fresh strawberries and whipped cream) are diluting the pure breeds, but prune and raspberry still hold sway.

In Poland, the quintessential pączki is packed with rosehip marmalade filling and bathed in a flat icing with candied orange peel sprinkled on top.

If time is keeping you from enjoying pączki, Polish Funnel Cakes might be a quicker way to go.

Polish tradition becomes a Wisconsin Celebration

(From Milwaukee Journal Sentinel, Food & Home, March 3, 2019)

By: Margaret Naczek, Oshkosh Northwestern, USA TODAY NETWORK- WISCONSIN

Where to get pączki

Most bakeries and restaurants listed here allow for pączki preorders and walk-ins on Fat Tuesday. Other bakeries throughout the state will also be selling pączki. Check your local bakeries and call for hours.

Smurawa's Country Bakery

204 E Pulaski St., Pulaski, (920)-822-8655

5 a.m. to 7 p.m.

Flavors: raspberry, cherry, strawberry, apple, custard, lemon, apricot, pineapple, blueberry, prune, poppyseed, French crème, chocolate French crème, peanut butter French crème, plain, key lime, cream cheese, red velvet

National Bakery & Deli

3200 S. 16th St., (414) 672-1620; 13820 W Greenfield Ave., Brookfield, (262) 827-4097; 5637 Broad St., Greendale, (414) 423-4620, 6 a.m. to 5 p.m.

Flavors: prune, raspberry, raisin, chocolate (walk-ins only)

Aggie's Bakery & Cake Shop

7328 W Greenfield Ave, West Allis, (414) 482-1288, 5 a.m. to 6 p.m.

Flavors: apple, blueberry, buttercream, custard, lemon, prune, raspberry, strawberry

Grebe's Bakery

5132 W Lincoln Ave., (414) 543-7000, 5 a.m. to 7 p.m.

Flavors: apple with caramel icing, blueberry with blueberry icing, buttercream with chocolate icing and white drizzle, cheese with cinnamon sugar, custard with chocolate icing, lemon with powdered sugar, prune with glaze, raspberry with powdered sugar or white icing, Irish cream with chocolate icing and green drizzle (new).

Canfora Bakery

1100 E. Oklahoma Ave., (414) 486-7747, 5:30 a.m. to 6 p.m.

Flavors: raspberry, Bavarian cream, lemon, prune, raisin, apple

Sweet Perfections Bake Shoppe

1501 Paramount Drive, Waukesha, (262) 446-2253, 6 a.m. to 6 p.m.

Flavors: Prune, Bavarian cream, red raspberry

Also "Top Shelf" flavors: brandy old-fashioned sweet, raspberry vodka shooter, spiced bananas foster, Bailey's cherry bombshell, Kahlua 'n' mudslide, rumchata crunch

Cranky Al's

6901 W. North Ave., Wauwatosa, (414) 258-5282, 6 a.m. to 1 p.m.

Flavors: raspberry, Bavarian cream, strawberry, blueberry, apricot, lemon prune

Holey Moley Coffee + Doughnuts

316 N. Milwaukee St., 11340 W. Burleigh St., Wauwatosa, (414) 308-1616, 6:30 a.m. to 1 p.m.

Three flavors: raspberry, prune, lemon

Polish Center of Wisconsin

6941 S 68th St., Franklin, (414) 529-2140, 7 a.m. to 11:30 a.m.

Flavors: prune and raspberry

Where to get pączki (continued)

Le Reve Patisserie & Café

7610 Harwood Ave, Wauwatosa, (414) 778-3333, 8 a.m. to 9 p.m.

Flavors: raspberry, sweet cheese, apricot, strawberry

Old World Polish Deli

7630 W Grange Ave, Greendale, (414) 855-0470, 7 a.m. to 6 p.m.

Flavors: prune, raspberry, rosehip

Polonez Restaurant

4016 S. Packard Ave. St. Francis, (414) 482-0080, 10 a.m. through the lunch hour

Flavors: strawberry or prune, with powdered sugar or lemon peel

Pick 'n Save

Flavors: raspberry, lemon prune, Bavarian custard

Sendik's Food Markets (all locations)

Flavors (varies by store): raspberry, lemon, cherry, Bavarian prune, apple, cheese

Whole Foods

2305 N. Prospect Ave., (414) 223-1500; 11100 W Burleigh St., Wauwatosa, (414) 808-3600, 8 a.m. to 10 p.m. (9 p.m. in Tosa)

Flavors: raspberry with white icing or chocolate-dipped with a custard filling

Metcalf's Market

6700 W State St, Wauwatosa, (414) 259-8560, 6 a.m. to 11 p.m.

Flavors: custard, lemon, cherry, raspberry, prune, cheese, strawberry

*Another great option is O&H Bakery in Oak Creek and Racine. Lots of flavors including Door County Cherry, Michigan blueberry, raspberry, apple, prune, chocolate, and many more...

Upcoming Membership and Board Meetings

Membership Meetings

2nd Friday of the month at 7:30 p.m.
at Villa St. Francis

February 14 (Board Elections and Annual
Business Meeting)
March 13

Board Meetings

Last Monday of the month at 7:00 p.m.
at Villa St. Francis

General Polanki News

Polanki Library and Gift Shop are located on the second floor at the Polish Center of Wisconsin.

Polanki Library:

Tuesdays 12-2
Wednesdays 6-8

The Polanki library is looking for more volunteers. If you are interested in volunteering please contact Susan Mikos.

Polanki Gift Shop:

Opening Soon! Tentative dates will coincide with Polanki library hours and major events at the Polish Center including Wednesday night Bingo and Friday Fish Fries.

Polanki College Achievement Awards Update

This year we had 23 applicants and half were from UW-Milwaukee, which is the most ever for the Victor Podlaski scholarship. One third of the total applicants were related to a Polanki member.

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