



William Penn Life

November 2011



**Happy
Thanksgiving**



Life insurance with no health questions asked



We guarantee it

For a limited time, any member of your family may be eligible to purchase valuable life insurance through the WPA with **no health questions asked**. It's just one way we're celebrating our 125th anniversary of serving families in 2011. We will be offering our **Guaranteed Issue 125th Anniversary Special** to all qualifying members and non-member U.S. citizens. You can choose from any permanent life or Single Premium Whole Life plan currently offered by the WPA. To apply for this Guaranteed Issue 125th Anniversary Year Special, please complete the form below and return it to Barbara A. Tew, Sales Coordinator, at the Home Office. Or, call Ms. Tew toll-free at 1-800-848-7366, Ext. 120.

For this special promotion, these maximum face amounts of insurance will apply:

Age	Maximum Face Amount
0 - 40	\$6,000.00
41 - 50	\$5,000.00
51 - 60	\$4,000.00
61 - 70	\$3,000.00
71 - 75	\$2,000.00
76 - 90*	\$2,000.00*

*Those ages 76-90 may apply for Single Premium Whole Life Insurance only.

There is a limit of one new insurance policy per person under this special plan. Any individual who applied for life insurance and has been declined or refused a table rating by the WPA or any other insurance carrier since January 1, 2008, is not eligible for this Guaranteed Issue Program.

GUARANTEED ISSUE 125TH ANNIVERSARY YEAR SPECIAL

YES, I am interested in applying for this special insurance program

Name: _____ Date of Birth: _____

Address: _____

Telephone: _____ Social Security Number: _____

Email Address: _____ Plan of Insurance: _____

Are you an existing member of the WPA? YES / NO (Circle One) ● Smoker / Non-smoker (Circle One)

DISCLAIMER: I have not been declined or refused a table rating by the William Penn Association or any other insurance carrier since January 1, 2008.

Signature Required: _____

Return to:

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Inside

VOLUME 46 • NUMBER 11 • NOVEMBER 2011

12 Head of the CLASS

Our Annual Salute
To Our Scholars

3 Schedule of Branch Christmas Parties

Columns

6 Tibor's Take

8 The Hungarian Kitchen

10 Our Health Corner

Departments

2 For Starters

4 Letters

5 Agents' Corner

16 Branch News

23 Puzzle Contest

24 In Memoriam

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Holiday Baskets help spread the Fraternal Spirit

The holiday season is the perfect time to share the true spirit which drives fraternalism. Many WPA branches are doing their part by participating in our Association's annual Holiday Basket program.

Branch members donate non-perishable foods and other items, while the WPA Home Office donates \$40 per basket with which members can buy a turkey, ham or additional items to fill up the basket (up to three baskets per branch). Branch volunteers then prepare the baskets and deliver them to families in need.

Many branches will start early and deliver baskets over the Thanksgiving holiday, while others will participate during the Christmas season. Some will prepare baskets during both holidays.

Over the years, the WPA Holiday Basket program has made the holidays brighter for thousands of families across the country. With your help, we can spread the joy--and the fraternal spirit--to many more this year.

Moreover, the spirit of the Holiday Basket program should not disappear after Dec. 25. We encourage all branches to collect food and non-perishable items for donation to their local food bank or other family service agencies throughout the year. Let your community know WPA truly cares.

For more information on participating in the Holiday Basket program, call us at 1-800-848-7366.



Election Time

Whether running for an office or simply casting your vote, now is the time for you to help determine the future of your branch

PITTSBURGH -- In the coming weeks, WPA members will have the chance to exercise one of the most important privileges of membership in WPA: the right to vote for branch officers. We encourage all eligible members to not only vote in your branch election but also consider seeking a branch office.

The procedure for conducting branch elections is spelled out in WPA's By-Laws (Article 6, Sections 605 and 606). Put simply:

- Candidates may be nominated from a nominating committee appointed by the branch president and also from the floor at the election meeting;
- Each adult life-benefit member may vote once for each office; and
- Elections shall be by a majority of those present at the election meeting.

According to the Association's By-Laws, an "adult life-benefit member" is a person who has attained the age of 16 and has a life insurance certifi-



cate with WPA. All such adult life benefit members are eligible to vote in branch elections.

To run for a branch office, the Association's By-Laws state that a candidate must be an adult life-benefit member age 18 or older who is not: (1) directly involved in litigation against WPA; (2) a full-time or general agent; (3) licensed to sell for another life insurance company; or (4) a spouse of any of the above.

To find out when your branch will conduct its election of officers, check this month's "Branch News" section, or contact your branch officers.

AHF to honor August J. Molnar

NEW BRUNSWICK, NJ - Prof. August J. Molnar, co-chairman of the American Hungarian Foundation and a member of WPA Branch 19 New Brunswick, will be honored by the foundation he founded during the 49th Annual George Washington Awards Dinner Nov. 16 at the Waldorf Astoria in New York City. The George Washington Award acknowledges the achievements of individuals who have significantly advanced the appreciation and the understanding of Hungary and its culture, particularly in the United States, or have rendered aid to persons of Hungarian background. Few have done that as well or with as much dedication as August Molnar. He founded the American Hungarian Foundation in 1955 and served as its first and only president until his retirement last year. A profile of Prof. Molnar's life and work appeared in the August 2010 issue of *William Penn Life*, which can be viewed on WPA's website at www.williampennlife.org. For more information on the George Washington Awards Dinner and tickets, please call 732-846-5777.



Nationality Rooms to host open house

PITTSBURGH -- The Nationality Rooms of the University of Pittsburgh invite everyone to a Holiday Open House to be held Sunday, Dec. 4, from noon to 4:00 p.m.

The 27 rooms, each designed and furnished in the traditions of various European, Asian and African cultures, are located in the University's Cathedral of Learning in the Oakland section of the city.

From Nov. 12 until Jan. 15, the rooms will be decorated in the holiday traditions of each nationality. During the open house, guides in ethnic dress will describe the history and meaning of each room's decor.

The open house will also feature performances of holiday dances and customs every 15 minutes, as well as

ethnic foods, craft demonstrations and an ethnic marketplace.

The rooms are open weekdays and Saturdays from 9:00 a.m. to 2:30 p.m. and Sundays from 11:00 a.m. to 2:30 p.m. They will be closed Thanksgiving Day, Dec. 24 to 26 and New Year's Day.

From Dec. 27 to 31, guided tours will be available from 10:00 a.m. to 2:30 p.m.

On weekends, narrated taped tours are available without prior reservation. The last tours are dispatched each day at 2:30 p.m. Tour fees are \$3 for adults and \$1 for students ages 8 to 18.

To learn more, visit the Nationality Rooms website at www.pitt.edu/~natrooms, or call 412-624-6000.

Want to go **green** with your magazine?

If you would prefer reading an electronic version of our magazine and wish to stop receiving a printed copy, please contact John E. Lovasz at our Home Office.

To go green with your magazine, call John at 1-800-848-7366, ext. 135, or send an email to:

jlovasz@

williampennassociation.org

2011 Branch Family Christmas Parties

Branch	City/State	Date	Time	Location
0008.....	Johnstown, PA.....	Nov. 27....	1:00.....	Oratory Hall, Chestnut St. & 8th Ave., Cambria City, Johnstown
0010.....	Barton, OH.....	Dec. 4.....	3:00.....	Perry's Glo-Putt Mini-Golf, Ohio Valley Mall, St. Clairsville
0013.....	Trenton, NJ.....	Dec. 11....	2:00.....	Hung. Reformed Church Auditorium, Home Ave. & Beatty St., Trenton
0014.....	Cleveland, OH.....	Dec. 10....	1:00.....	First Hungarian Reformed Church, 14530 Alexander Rd., Walton Hills
0015.....	Chicago, IL.....	Dec. 18....	11:00...	St. Stephen King of Hungary Ch., 2015 W. Augusta Blvd., Chicago
0018.....	Lincoln Park, MI.....	Nov. 27....	1:00.....	American Hungarian Reformed Church, 9901 Allen Road, Allen Park
0027.....	Toledo, OH.....	Dec. 10....	12:00...	Timbers Bowling Lanes, 1246 Conant St., Maumee
0028.....	Youngstown, OH.....	Dec. 3.....	1:30.....	Cardinal Mindszenty Social Hall, 545 N. Belle Vista Ave., Youngstown
0034.....	Pittsburgh, PA.....	Nov. 20....	12:00...	Sports Haven Bowl, 143 Carol Ave., Bridgeville
0040.....	Martins Ferry, OH.....	Dec. 4.....	3:00.....	Perry's Glo-Putt Mini-Golf, Ohio Valley Mall, St. Clairsville
0048.....	New York, NY.....	Dec. 10....	2:00.....	Ruppert Houses Community Room, 222 E. 93rd St., New York
0051.....	Passaic, NJ.....	Dec. 4.....	2:00.....	American Hungarian Citizens League, 21 New Schley Street, Garfield
0071.....	Duquesne, PA.....	Nov. 20....	12:00...	Sports Haven Bowl, 143 Carol Avenue, Bridgeville
0088.....	Rural Valley, PA.....	Dec. 11....	2:00.....	William Penn Social Hall, 132-134 Main Street, Rural Valley
0089.....	Homestead, PA.....	Dec. 3.....	1:00.....	Playmor Bowl, 5840 Buttermilk Hollow Road, Pittsburgh
0129.....	Columbus, OH.....	Dec. 10....	1:00.....	Columbus-Grove City Elks #37, 2140 Sondra Dr., Grove City
0132.....	South Bend, IN.....	Dec. 4.....	3:00.....	Barnaby's Restaurant, 713 E. Jefferson Blvd., South Bend
0226.....	McKeesport, PA.....	Dec. 4.....	1:00.....	Hungarian Reformed Church, 101 University Drive, McKeesport
0248.....	Monaville, WV.....	Dec. 4.....	3:00.....	Perry's Glo-Putt Mini-Golf, Ohio Valley Mall, St. Clairsville
0296.....	Springdale, PA.....	Dec. 11....	12:00...	Springdale VFW, 1151 Pittsburgh St., Springdale
0336.....	Harrisburg, PA.....	Dec. 11....	1:00.....	Penbrook Borough Building, 150 S. 28th Street, Harrisburg
0349.....	Weirton, WV.....	Dec. 4.....	3:00.....	Perry's Glo-Putt Mini-Golf, Ohio Valley Mall, St. Clairsville
0352.....	Coraopolis, PA.....	Nov. 20....	12:00...	Sports Haven Bowl, 143 Carol Avenue, Bridgeville
0525.....	Los Angeles, CA.....	Dec. 4.....	2:00.....	Southern Calif. Hungarian Club, 992 W. San Bernardino, Bloomington
0590.....	Cape Coral, FL.....	Dec. 17....	1:00.....	Golden Corral Restaurant, 1451 Tamiami Trail, Punta Gorda
0800.....	Altoona, PA.....	Dec. 11....	6:00.....	Holiday Inn Express, 3306 Pleasant Valley Boulevard, Altoona
8114.....	Clarion, PA.....	Dec. 6.....	6:00.....	Immaculate Conception Church Cafeteria, 720 Liberty St., Clarion
8121.....	St. Marys, PA.....	Dec. 7.....	5:30.....	Green Lite Restaurant, 1221 Brusselles St., St. Marys
8164.....	Steubenville, OH.....	Dec. 4.....	3:00.....	Perry's Glo-Putt Mini-Golf, Ohio Valley Mall, St. Clairsville



Are your beneficiaries up to date?

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

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

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

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

Letters

WPA Tour to Hungary earns 'five-star' rating

ANYONE CONSIDERING taking a trip to Hungary and Slovakia needs to know there is no better trip than the one offered by William Penn Association. My husband and I were already in the planning stages of making the trip with another group when we heard about William Penn's excursion through a close relative. Never did we expect the grandeur of the trip that was provided and the well-planned itinerary for 16 packed days of endless venues.

You never know what you are going to get on a tour, but from our greeting at the airport to our departure, I would give the trip a "five-star" rating.

Our tour guide, Andrea, who had traveled with several members of the group the previous year, was well skilled in Hungarian and translated effectively for those of us who were not as fluent in the language. Not to mention, our fabulous bus driver, Christian. Not only did he carry our bags more than we would have wanted to carry them from one luxurious hotel to another, but he was also able to provide us entertainment by being active in a Hungarian folk dance group and performing for us the last evening of our trip.

The places we visited, spas we relaxed in, shopping we did, wineries we visited, are all too many to mention. But two of my favorite things were picking peppers in the paprika fields and stringing them and going to the opera. My husband, he liked visiting the wineries and the wine tasting and dinners.

During the trip we took over 600 pictures and videos and spent an entire day going through them and reminiscing.

We never see behind the scenes of what goes in the preparation and management of such tours, as it is usually seamless to the traveler. However, I do know we are forever grateful to William Penn, Endre Cso-man and his beautiful wife, Arlene, and their associates for allowing my husband and me to enjoy this truly amazing experience with them.

Ed and Nancy Makransky
Jacksonville, FL

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

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

Or, you can send your comments via email to:

jlovasz@
williampennassociation.org

Thanks for the memories

IT'S OVER: the Gala, the Convention and the Picnic. All were great successes. Hats off to William Penn Association for lighting the Hungarian torch. It takes only one match.

It takes a lot of people and work to get so many Hungarians together. We congratulate all the committees on the excellent jobs they did.

We're afraid our activities were limited and now are more limited to same-day outings. But, it was nice while it lasted. Our memories are great; we had lots of fun and work. Being a member of William Penn is like being a member of our Hungarian church. We are Magyars till the end.

You might not realize WPA has the largest network of information where the Magyars live, and this is through our branches and social activities.

We would like to thank William Penn Association for its generosity through the years. May God bless WPA always.

May He be with you now and forever.

Art & Martha Barillo
Branch 51 Passaic, NJ

WE WANT TO THANK Endre Cso-man, Dora McKinsey and the Anniversary Gala planning committee for a wonderful time. The dinner was delicious, the rooms were great, as were the gifts on the tables.

Thanks again for all the time and planning you spend on this memorable occasion.

Steve & Sylvia Jordan
Rockwood, PA

Norman Shapiro
Charlotte, NC
704-790-2583



Norm is excited to be among the first agents to introduce WPA's line of life insurance and annuity plans to the residents of North Carolina.

He has been assisting clients with their retirement needs for more than seven years. As a general partner and retirement specialist for Blue Waters Financial Group in Charlotte, N.C., Norm is focused on delivering solutions to help his clients realize safety, security and growth with their retirement dollars.

Norm has been a Diamond Producer multiple times for several of the largest insurance companies in the U.S. He feels that the key to his success is simple. He knows how to listen to his client's needs and formulates a plan based on a safe money investment vehicle to meet his clients financial goals.

Norm was born and raised in Brooklyn, N.Y. He is a diehard Yankees fan, but has called the Carolinas home for the past 30 years.

Norm and his wife have two grown children, and his son and daughter-in-law recently added a beautiful granddaughter to their family.

Norm's hobbies are bowling in a league and playing softball. □

WPA is looking for a few good agents who want to grow with us

William Penn Association is looking to grow and expand its reach in current and possibly new markets. To do this we are seeking to add highly motivated agents to our list of over 200 existing agents. WPA currently writes insurance and annuity products in 19 states and the District of Columbia. The states include; CA, CT, DC, FL, IL, IN, KY, MD, MA, MI, MO, NE, NJ, NY, OH, PA, VA, WV and WI.

To grow, we need both full-time and part-time agents.

Good agents are the lifeblood of any association, and WPA is a strong and growing association that has much to offer our members and the agents that write for us. If you are interested in an opportunity to grow with us, then contact Barbi Tew at 1-800-848-7366, ext. 120, or Jeff DeSantes at ext. 134. Thank you.





The coffee pot

DID YOU EVER have one of those days (or weeks) when your good intentions blow up in a such a way that you wonder how it happened so fast and so destructively? I have to tell you of my recent experience and how it turned into a lesson in family history and tradition.

Just as September came to an end, the temperature dropped, and the first frost of the season abruptly ended our supply of homegrown tomatoes. For the next 10 days,

we had relentless rain, cold and wind. My mom brought up our eight-cup coffee pot from the cellar, and the familiar PLUP-PLUP sound of the percolator pumping robust smelling coffee sent a strong essence throughout the kitchen and adjoining rooms of our home.

I am not a fan of coffee, per se. Freshly brewed coffee smells great, but the taste leaves much to be desired. On the other hand, my parents love their *kavé* hot, strong and bold tasting. Mom and dad got their indoctrination into coffee consumption at an early age. Their parents and grandparents served them coffee mixed with a liberal dose of cream from Mrs. Szuc's Jersey cows. The coffee

itself was strong enough to clean chrome. That's no exaggeration--my father actually has used some of his leftover coffee to clean small metal parts.

One Saturday, my brother and sister were at work before 6:00 in the morning. My parents were sleeping, and the house was chapel quiet. I decided to stealthily go to the kitchen and surprise them by making a fresh, hot pot of coffee. As I reached to get the can of Maxwell House, I decided to save a step or two and simultaneously bring down the coffee pot from the same shelf of the cupboard. As I reached up for the can with my left hand, I used my right to grab the Pyrex pot. As I grabbed the smooth glass handle of the pot, a jar of *lekovar* on the shelf immediately below began to fall off. Instinctively, I reached to catch the prune delight. Unfortunately, I lost my grip of the pot handle and a short but unsuccessful attempt to juggle and catch the delicate glass container proved to be futile.

As the pot slammed onto the oak floor, most of the parts shattered into a thousand pieces of jagged-ice-like shrapnel. Except for the aluminum strainer and the handle, all had been destroyed. The crashing noise woke my parents as they scrambled and tripped their way down the steps. I screamed for them to stop in their tracks. Any further advancement into the hazard ridden floor would have led to massive cuts and injuries to their feet. Luckily for me, I had on slippers and socks, without which my injuries would have most certainly been serious.

After extensive scolding, confusion and cleaning, the once glistening schooner of brewing efficiency would be but a distant memory. After I explained to my parents what happened, their anger and disappointment transformed into a trip down memory lane.

I learned that the coffee pot was well over 60 years old. It served countless cups of coffee through weddings, wars, funerals and sleepless nights waiting for kids to come home from work or dates. It was



the companion for Christmas and Easter celebrations. It welcomed new neighbors and was the gathering point for warmth and comfort after shoveling the driveway during the Blizzard of 1950. The pot was a familiar beacon for newly arrived Cousin Robbie. He moved in with my great-grandparents after escaping Hungary in 1956.

The pot itself changed hands within the family several times. It was bought new from Strouss Department Store by my Aunt Jenny. It was a housewarming gift to her parents (my *Nagyapa* and *Nagymama* Cseh) in 1942. That year, they moved from their company house in Campbell to a big home with an extra lot on the south side of Youngstown. When they passed, Grandpa Check inherited the vessel. Every time we visited him, that old pot was the first thing we would see, hear and smell. About two years before my gramps passed, he gave the pot to my dad. My father used the pot in the same manner as the previous owners. Most of our personal memories of the coffee made by the pot will be fondly remembered.

Unfortunately, I never had a sip of coffee from the pot. It would have been neat to say, "I drank coffee made by the same percolator my ancestors of three generations earlier used!" I felt really bad that I destroyed an heirloom. I would have rather had my parents scream and yell at me for my mistake. The lesson was much tougher to take. I learned that the Pyrex coffee pot was not only a tool, it was the gathering point for the family.

For several days, I felt really bad. About two weeks later, I awoke from my slumber to the aroma of freshly brewed Joe. I sat up and cruised down the 12 steps of our sleeping area to the kitchen. As I turned the corner, I could hear the familiar PLUP-PLUP. Was I dreaming? No, my mother has a friend at work who had in her basement the exact same sized Pyrex pot. It was her mother's percolator, but she passed about six years ago. She didn't have the heart to throw it away. Guess who got a new/old coffee pot?

As a tribute to our original coffee pot, my father put the old handle on the replacement vessel. A few days ago, I had my first-ever cup of coffee, brewed from the newly acquired pot. Surprisingly, the dark brown elixir tasted pretty good. (Lots of cream and sugar!) I told my dad: "From now on, you make the coffee. I'll just drink it."



I MUST SAY how wonderful and fun it was to be an American Hungarian this past September. Mind you, being an American Hungarian is a sensational experience anytime, but for that short time, the frequency and intensity of living Magyar Style was utterly fantastic.

When it comes to experiencing culture, food, music and fraternalism Magyar Style, the 30 days of September 2011 offered a non-stop Hungarian smorgasbord. The days rolled from one to another, and each one seemed to be special. There was a *vásár* in Akron. WPA hosted a lavish banquet and fraternal fest. My family and I attended the Northeast Ohio Cultural Center's Grape Harvest Festival, Youngstown Hungarian Heritage Day and a Hungarian Scout Jamboree, to name only a few events.

From the musical side of the ledger, we were part of

the Rajkó experience not once but six different times! I saw George Batyi and his *Zenekar*. I witnessed the artistry of Alex Udvary as he dazzled the crowds with mallet mastery. I listened and even danced the "Golya Tánc" played by none other than The Hungarians. I proudly gazed as my brother Endre II performed on his 1892 Schunda cimbalom. He continues to demonstrate to the older generation that there are still a few young people that want to play and perform Hungarian folk tunes and melodies. My family saw several Magyar dance troupes perform intricate dances that were hundreds of years old.

The food was GREAT! We enjoyed *kolbász*, *laci pecsenye*, *gulyás*, *töltött káposzta*, *szalonna sütés*, homemade *palacsinta*, *kalács*, *kürtős kalács* and several other Hungarian specialties. The culinary experiences alone could leave me writing for several pages.

If there was not an advertised event, we found our way to either a Hungarian restaurant, bakery or butcher shop. We ate the Balaton's massive and tender wiener schnitzel and the Hungarian Business and Tradesmen Club's *paprikás borjúszelet*, made so flavorful by Ida. The Farkas Pastry Shop provided us with melt-in-your-mouth *krémes* and *tepertős pogácsa*. We had Dohar's own *szalonna* and snacked on *cserkész kolbász*. We even traveled to Toledo and Southgate, Mich., to sample Hungarian hotdogs at Tony Packo's and shared as a family the huge *fatányéros* at the Rhapsody.

Our weekly Hungarian radio show had over 10 minutes of announcements about Magyar events taking place within the tri-state area of Ohio, Pennsylvania and West Virginia. The topper of this month-long feast of celebration and fraternalism came when one of our own, Branch 28's Katherine Novak, was elected to serve on the WPA Board of Directors. Just as we celebrated her achievement, we also grieved as three longtime listeners to our radio program passed.

Yes, my family and I had a lifetime of Magyar experiences in a mere month's time. Let's do it again!

Éljen a Magyar!

Tibor II

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

Let's hear your take

Let me know how you enjoy my thoughts and views on growing up Hungarian Style. If you have any questions or comments about me or my column, please email me at: SilverKing1937@yahoo.com, or drop me a letter in care of the William Penn Association, 709 Brighton Road, Pittsburgh, PA 15233.



Fall Potpourri

FÁRADJON BE A MAGYAR KONYHÁBA!

Fall has arrived with the leaves changing into vivid autumnal colors. The days are warm and sunny and the nights cooler, adding a majestic change to life in New Hampshire. You can enjoy not only the great outdoors but also the fruits that have grown all summer, namely apples and cranberries. That makes this the best time of the year for those who enjoy laboring in the kitchen.

This month, let's explore making some autumn favorites: biscuits to enjoy with a hearty soup, apple pie for a tasty dessert and a few recipes with cranberries. Chef Vilmos and I have put together some great procedures for you to share with family, friends and neighbors.

Let us fall into the kitchen, but first, here are two trivia questions for the month: (1) *For more than 100 years, what college, now a major university, served apple pie at dinner every night?* and (2) *How many pounds of cranberries are consumed each year in the United States?*

When making **biscuits**, it is best to use a soft dough which can be rolled out, cut and egg washed, then baked to perfection. A good biscuit makes the perfect companion to a soup or stew. They also are a treat for breakfast when smothered with sausage gravy. Here is the best procedure to make award winning biscuits.

1. Scale all your ingredients accurately.
2. Sift the dry ingredients together into a mixing bowl.
3. Cut in the shortening using the paddle attachment or a pastry knife attachment, *or* cut in the fat by hand using a pastry blender or your fingers. Continue cutting in the fat until the mixture resembles a coarse cornmeal.
4. Combine the liquid ingredients.
5. Add the liquid to the dry ingredients and mix until just combined and a soft dough is formed. Do not over mix!
6. Roll out the dough to a thickness of ½ inch, making sure the whole sheet of dough is even. The biscuits will double in height during the baking process.
7. Cut into desired shapes using a biscuit or cookie cutter. Press down firmly but do not twist the cutter. Twisting seals the edge of the biscuit and they will never rise.
8. Place on a baking sheet that has been greased or use parchment paper to line the pan.
9. Brush with egg wash and bake according to the recipe instructions.

Pie dough is easy to make and can be filled with a variety of ingredients depending on what kind of pie you are making, savory or sweet. The two basic types of pie dough are *flaky* and *mealy*. To obtain a flaky crust, cut the fat into the flour until the mixture is the size of peas or



small hazelnuts. For a mealy crust, blend in the fat more thoroughly so your mixture looks like cornmeal.

The key to making a good pie crust is not over mixing your dough *and* using cold ingredients, namely the fat and the liquid. If they are both warm, your dough will lack the proper structure and not hold together when baked.

You may follow any recipe for pie dough or use the following formula: 3-2-1 Pie Crust is a simple formula to use. All the ingredients are expressed by weight, not volume: 3 parts flour, 2 parts shortening or fat, 1 part ice water or ice liquid. I have substituted fresh cider for the water in my recipes with very good results.

Another technique to use when making pie dough is to use hand mixing for small quantities. Up to 10 pounds can be mixed by hand as fast as with an electric mixer. If you do choose a mixer to produce your pie dough, use the paddle attachment and blend at low speed.

Pies are classified into two categories based on how you make them. **Baked** pies have raw pie shells that are filled with fruit or custard type filling, topped with a crust then baked. **Unbaked** pies have a pre-baked pie shell filled with a prepared filling.

Starting this month, most of the recipes will list ingredients by weight, not by volume. Have fun with the recipes and enjoy the rest of your fall season. Have a great month and a Happy Thanksgiving!

*Jó étvágyat
Főszakács Béla*

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

Oops...In our September 2011 recipes, the recipe for Hungarian Green Bean Soup incorrectly included egg yolk and heavy cream in the list of ingredients. These ingredients are not part of this recipe.

TRIVIA ANSWERS: (1) Yale University, once a college, served apple pie for dinner every night for 100 years. (2) 400 million pounds of cranberries are served in the U.S. and 80 million pounds are served during Thanksgiving week.

Biscuits

20 ounces bread flour
20 ounces pastry or all-purpose flour
1 teaspoon salt
20 ounces sugar
2½ ounces baking powder
14 ounces shortening or butter
26 ounces milk

Sift all the dry ingredients together into a mixing bowl. Cut in the shortening or butter using a paddle attachment to your mixer or a pastry blender. Combine all the liquid ingredients, then pour into the dry mixture and blend well but **do not overmix**. Knead the dough lightly on a floured surface, then roll out to a ½-inch thickness. Cut your biscuits and place on parchment or a lightly greased baking pan. Bake at 400°F for 15 minutes.

Pie Dough

Flaky Style

1 pound 4 ounces pastry flour
14 ounces shortening
6 ounces water
2 teaspoons salt
1 ounce sugar

Mealy Style

1 pound 4 ounces pastry flour
13 ounces shortening
5 ounces water
2 teaspoons salt

Sift the flour into a mixing bowl, then add the shortening. Rub or cut the shortening into the flour. For a **flaky** dough you want particles the size of hazelnuts or peas. For **mealy** dough, the mixture should look like cornmeal. Dissolve the salt and sugar in the water used. Add the water to the dry (flour) mixture and mix gently just until the water is absorbed. Do not overwork the dough. Place the dough in pans, cover with plastic wrap and place in the refrigerator for at least 4 hours. Scale out the dough according to your recipe and finish making your pies.

Enriched Pie Dough

12 ounces pastry flour
2 ounces sugar
6 ounces butter
2 egg yolks
3 ounces water
½ teaspoon salt

Enriched dough is great for making savory meat pies or quiche. Sift the flour and sugar into a mixing bowl, then

RECIPES

add the butter and rub it in until there are no lumps. Beat the egg yolks with the water and salt until no salt crystals are visible. Add this liquid to the flour mixture and gently blend until a soft dough forms. Place the dough in pans, cover with plastic wrap and refrigerate for 4 hours. Scale the dough and finish your recipe.

Graham Cracker Crust

16 ounces graham cracker crumbs
8 ounces sugar
8 ounces melted butter

In a mixing bowl, combine the sugar and the crumbs, then pour in the melted butter and mix evenly until the mixture is completely moist. Using your recipe scale, pour the following amounts into your pie pans:

- 8 ounces for 9-inch pans
- 6 ounces for 8-inch pans

Spread the mixture evenly on the bottom and sides of the pan. Press another pan on top to pack the crumbs evenly. Bake at 350°F for 10 minutes. Cool this crust thoroughly before filling.

Apple Pie

5 pounds apples, peeled, cored, sliced
2 ounces fresh lemon juice
2 pounds sugar
3 ounces cornstarch
½ teaspoon salt
½ teaspoon cinnamon
¼ teaspoon nutmeg
3 ounces butter

The apples selected should be firm and tart. Scale for weight after you peel and core. Slice into desired thickness, then combine the apples and lemon juice in a large mixing bowl. Toss well, coating the apples with the juice. In a small mixing bowl, combine the sugar, cornstarch, salt and spices. Add this to the apples and toss gently until well mixed. Fill the pie shells making sure to lightly pack down the apples. Dot the tops of the apples with small pieces of butter before covering with the top crust. Bake at 400°F about 45 minutes.

Custard Pie

8 ounces eggs
4 ounces sugar
¼ teaspoon salt
½ teaspoon vanilla extract
1¼ pints milk
¼ teaspoon nutmeg

Combine the eggs, sugar, salt and vanilla, then blend until smooth. Do not whip air into the mixture. Stir in the milk and skim off any foam. Place your unbaked pie shells into a preheated oven 450°F and carefully ladle in the filling. Sprinkle the tops with nutmeg. Bake for 15 minutes, then reduce the heat and bake until set, about 25 minutes longer. Top with sliced cooked apples or serve the pie as is.

Hungarian Red Pudding

Pudding

2 cups cranberries
1½ cups all-purpose flour
½ teaspoon salt
½ teaspoon baking soda
2 teaspoons Hungarian sweet paprika
⅓ cup boiling water
¼ cup light molasses

Sauce

½ cup white sugar
½ cup light brown sugar
½ cup butter, softened
½ to ¾ cup heavy whipping cream
1 teaspoon vanilla extract

Lightly grease a 2-quart metal container or a clean 1-pound coffee can. Pick over whole cranberries, wash and drain. Sift together the flour and salt and dredge cranberries in flour mixture. Dissolve baking soda into boiling water and add molasses. Stir and allow to foam up. Add to the flour and cranberry mixture. Mix together until well blended. Spoon into a greased metal container, cover with a double layer of tinfoil and fasten with heavy elastic band or string. Place into a deeper and wider pan and fill with water up to about the half way mark on the pudding pan. Cover pan and place over high heat. Bring water to boil, reduce heat and simmer for one hour. Remove from water and allow to cool. When ready to serve, invert pan onto serving platter. Prepare the sauce by mixing together the sugar, butter and cream. Cook over medium heat until thick, stirring constantly. Add vanilla and pour over the pudding.



Thanksgiving safety

Tips to help ensure your family enjoys a healthy holiday

THE HIGH TEMPERATURES are finally in the 80's here in Florida. We are even enjoying temperatures down to the 60's at night. Some of you are feeling a chill in the air and are enjoying the beautiful colors of your trees. This can only mean one thing: Fall is here! And so is my favorite holiday--Thanksgiving.

With the maturing of my children and my grandchildren, I have grown to enjoy the simple gathering of my family for a feast. I anticipate this holiday all year long. It begins with my husband's search for the largest most perfect turkey. Last year, it weighed in at a whopping 31.3 pounds! I have to bake two extra pans of dressing for each of my sons to take home, because only "mom's dressing tastes like mom's." (I think they tell me that to make me feel good.) Everyone else brings their yummiest dish, giving each of us an opportunity to brag a little and feel good. It also guarantees days of great leftovers for all. The afternoon ends with everyone sitting around the table talking, really talking.

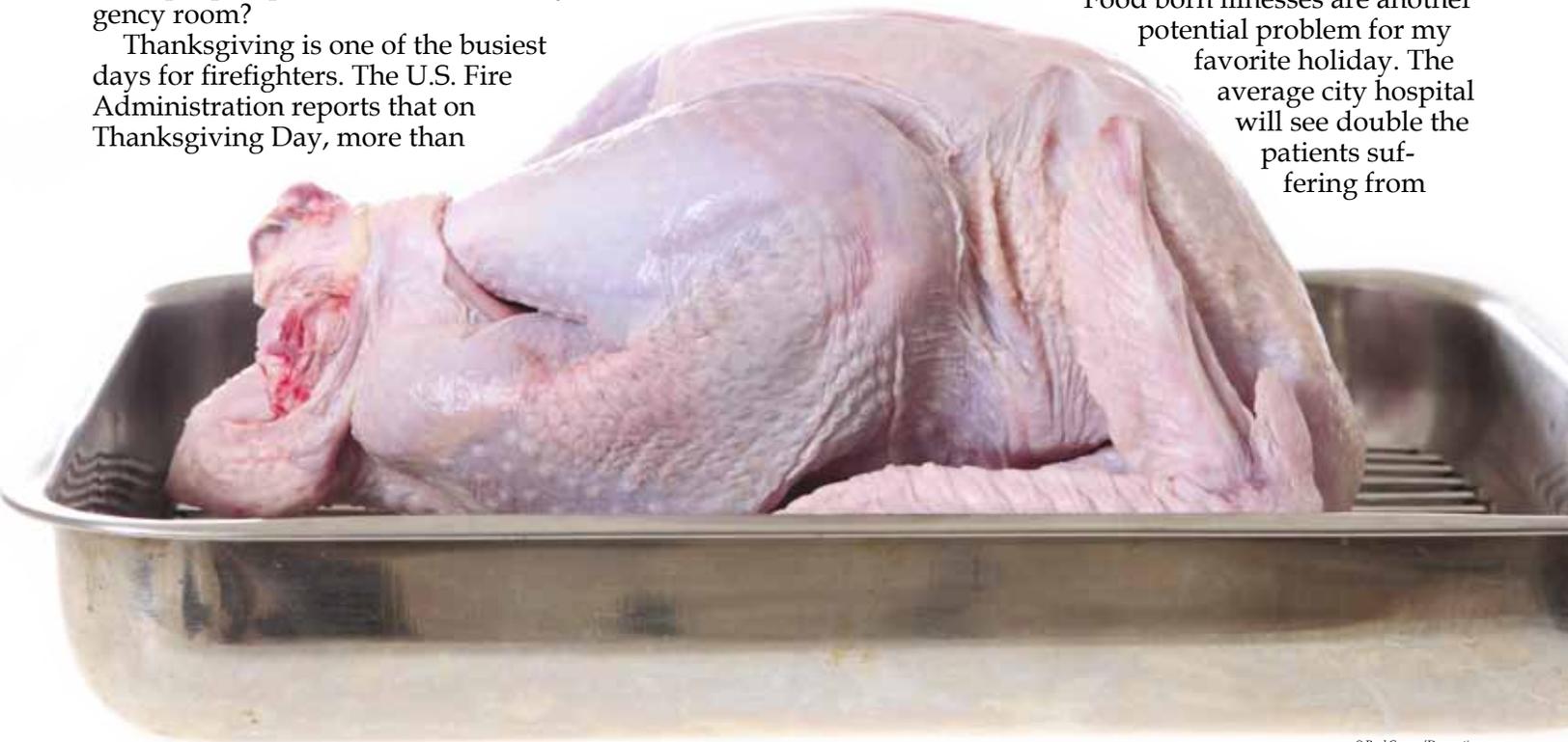
Sounds like a perfect day, right? But did you know some people spend the end of this day in the emergency room?

Thanksgiving is one of the busiest days for firefighters. The U.S. Fire Administration reports that on Thanksgiving Day, more than

4,000 fires will occur. The average number of cooking fires double. There are several easy ways to avoid fires:

- Don't leave the kitchen when frying or grilling.
- Use a timer and do kitchen checks when simmering, baking, broiling and roasting.
- If deep frying your turkey, keep the fryer outside, away from walls, fences and other structures.
- Keep all pot holders and food wrappers three feet away from the stove.
- Keep small children and pets three feet away, too.
- Make sure handles of pots and pans face inward.
- Don't wear loose clothing and sleeves while cooking.
- Make sure all candles and smoking materials are put out after the guests leave.

Food born illnesses are another potential problem for my favorite holiday. The average city hospital will see double the patients suffering from



© Paul Cowan/Dreamstime.com



- Remove any giblets from the turkey cavity and cook separately.
- Make sure working areas and surfaces are clean.
- Use separate cutting boards for meats and for fruits and vegetables.
- Avoid putting cooked foods on a cutting board that have touched raw foods.
- Avoid wiping your hands that have touched raw food with a dish towel.
- Don't stuff your turkey; cook stuffing separately.
- Check to make sure every part of the turkey reaches a minimum internal temperature of 165 degrees, even if you have a pop-up timer. Use a thermometer and check the innermost part of the thigh and the thickest part of the breast.
- Let bird stand for 20 minutes before carving to allow juices to set.
- Keep pumpkin pie and any cold dessert in the refrigerator at 40 degrees.
- Store leftover food within two hours of serving.
- Eat any refrigerator leftovers within three days.

headache, nausea, vomiting, diarrhea and abdominal pain. Food safety starts with the purchase and continues through the preparation, cooking and serving of the turkey and other traditional dishes.

- Buy your turkey preferably only one or two days before you cook it.
- Bag your turkey separately and keep it away from fresh produce.
- Store the turkey in the freezer if you bought it early in the month.
- Keep fresh turkey in the refrigerator only if cooking within 24 to 48 hours.
- Keep turkey in its package and in a pan to keep any juices from getting into fresh produce or food.
- Wash your hands with soap and water before handling the turkey or any food.
- Remember that there are only three ways to defrost a frozen turkey safely: (1) defrost in the refrigerator approximately 24 hours for every 4 to 5 pounds; (2) submerge turkey in its original package in a pan of *cold* water enough to cover the bird, change the water every 30 minutes, then cook the bird immediately; or (3) thaw in a microwave by first removing the packaging and keeping it in a microwave safe pan to catch any juices. (Check your microwave's manual for minutes per pound and power level.)

I hope you will follow these safety tips and have a memorable Thanksgiving Day., not one you or your guests would rather forget.

Until next month....

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

Health Links

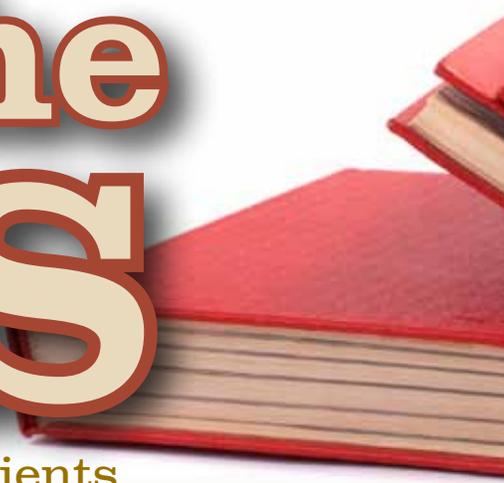
To learn more about how to safely purchase, store, thaw and prepare your turkey, log onto the "Let's Talk Turkey" fact sheet from the USDA's Food Safety and Inspection Service at:

➔ http://www.fsis.usda.gov/factsheets/lets_talk_turkey/index.asp

To learn more about how to keep your home and family safe from fires during Thanksgiving and the coming winter months, check out the U.S. Fire Administration's "Put a Freeze on Winter Fires" found at:

➔ http://www.usfa.fema.gov/citizens/home_fire_prev/holiday-seasonal/winter.shtm

Head of the CLASS



Our annual salute to our scholarship recipients

2011-2012 Scholarship Essay Awards

Students applying for grants through the William Penn Fraternal Association Scholarship Foundation were asked to submit, among their application materials, an essay discussing the topic: "What community, charitable or volunteer act were you involved with in the last 12 months?" All essays were read and judged by members of the Foundation's Executive Committee, and the best essays were selected for special recognition. Many fine essays were submitted, reflecting the outstanding fraternal spirit of our young member-scholars. Prizes in the form of additional cash grants were awarded to the top three essays among both new and renewal applicants. We proudly publish those six winning essays here.

First Prize - New Students - \$500

Nicole C. Reynolds, Br. 296 Springdale, PA

ST. LUCY'S AUXILIARY to the Blind is a volunteer organization that promotes service to others and recognizes young women for their efforts. The highlight of the year is the Medallion Ball. The Ball honors a select group of young women who have completed a hundred hours or more of community service during their high school years.

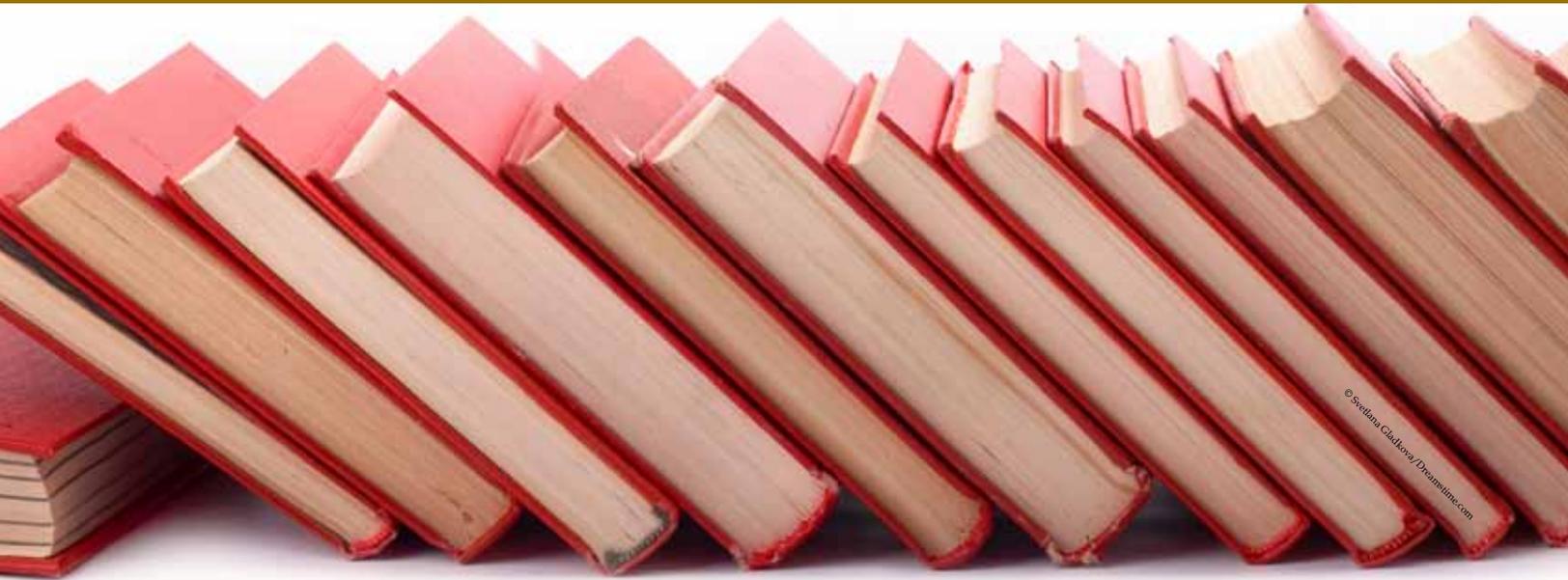
I qualified through my community service to participate in St. Lucy's Auxiliary and was privileged to attend the Ball, which was held in November. I completed more than 250 hours of community service during the past four years at St. John Neumann, as an aide in the Good Shepherd program and as an Appalachia work camper, and as a Special Olympics volunteer. At the ceremony, Bishop Zubik presented the Joan of Arc Medallion to me and the other community service volunteers. The medallion is a beautiful reminder of time I devoted and the good that comes from public service.

I had an amazing time at the Ball and meeting the Bishop. By helping others I learned a great deal about myself and how all of us through service can become people who shine a light and instill hope in the hearts of others.

First Prize - Renewal Students - \$500

Gina M. Goettler, Br. 34 Pittsburgh, PA

THIS PAST JULY, I took a month long mission trip to Africa. It was one of the most influential, exciting, and life-changing experiences of my entire life. Some things that we did while we were there were building the foundation for a church, ministering to the villagers in the village, conducting a vacation bible school-like program for the children in the slums, and sharing our time and life experiences with people of Ghana. What was so incredible to me was the faith that these poor people had in God, knowing that He would provide and care for them.



Second Prize - New Students - \$300

Garrett Parsons, Br. 352 Coraopolis, PA

LAST SUMMER I had the pleasure of joining the Muscular Dystrophy Association with their summer camp for "Jerry's Kids." It was a hard week that entailed the bathing, feeding, and general care of campers. However, it was worth every minute of it to see the smiles on the kids' faces. I have also joined my school in the cleanup of our local town, which included landscaping a park, renovating a church and cleaning out the streets' storm drains.

Third Prize - New Students - \$200

Caitlin Farley, Br. 89 Homestead, PA

FOR THE PAST YEAR, I have volunteered at my church food bank. Volunteering here has both humbled me and made me realize how fortunate I am.

Seeing children come through with their parents makes me sad, and I worry that they have enough to eat.

One day, I offered pancake mix to a family who declined because their stove was broken. That certainly got my attention because I know I can make pancakes or anything else I want because my kitchen stove works.

This experience has made me realize how important it is to serve those in need.

Second Prize - Renewal Students - \$300

Tyler Gombash, Br. 27 Toledo, OH

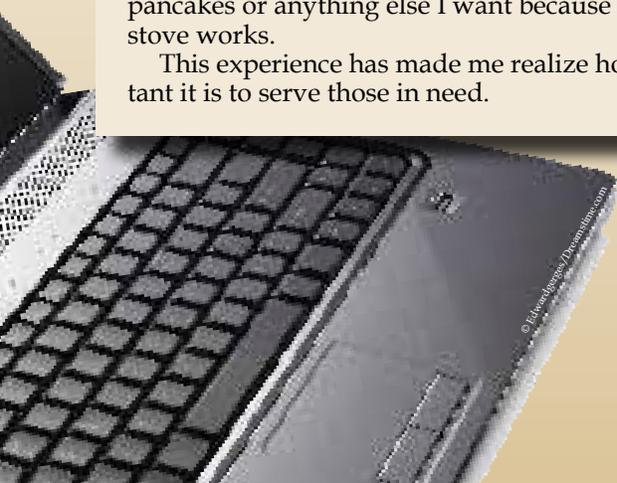
I HAVE BEEN INVOLVED in many volunteer activities during the past 12 months. But this one is my most memorable act.

On June 5, 2010, tornadoes ripped through Northwest Ohio and left death and debris in their path. Just eight miles from my home, houses were leveled, trees were uprooted and families were left homeless. I felt a strong need to help out my neighbors who were affected by this natural disaster. Forty-eight hours after the tornado hit, I was working side by side with people I did not know, cleaning up debris that was once a house. Although I did not know the homeowner, I felt the need to help. When events occur that damage a community, people rise up to help. This was a very memorable volunteer experience but I never hope to witness the impact of a tornado this close to home again.

Third Prize - Renewal Students - \$200

Sydney Blankenship, Br. 296 Springdale, PA

AS A FRESHMAN at West Virginia University, I began volunteering at the Bartlett House. This shelter provides meals, toiletries, and a residence for those affected by economic hardship. Simply cooking, cleaning and providing baskets of necessities eased the lives of the Bartlett House residents. It was heartwarming to see how something as basic as shampoo could mean so much to the little girl receiving it. I plan to volunteer often; it makes me appreciate how fortunate I am to attend school. The Bartlett House has shown me that even the smallest acts can cause a major improvement in life.



2011-2012 Scholarship

WPA members attending accredited colleges and universities as full-time undergraduate students are eligible to apply for grants through the William Penn Fraternal Association Scholarship Foundation, Inc. Grants are awarded to those students as determined by the Awards Committee. This year, the Scholarship Foundation awarded grants to 152 students, including 58 first-time recipients, totalling \$76,000.

Since its founding in 1972, the Scholarship Foundation has awarded 5,194 grants totalling \$2,237,650. All of this is made possible by the generosity of our members and friends through direct contributions, the purchase of "leaves" on the Scholarship Foundation's Tree of Knowledge and support of various fund-raising activities, including those held in conjunction with our annual golf tournament, WPA Picnic and events conducted by William Penn Association branches.

To all our member-scholars, especially this year's new recipients honored here, we extend our congratulations and best wishes for success this academic year.



ELIZABETH CHECK
Br. 28 Youngstown, OH



KEVIN COTTON
Br. 34 Pittsburgh, PA



CAITLIN FARLEY
Br. 89 Homestead, PA



ZACHARY GALL
Br. 336 Harrisburg, PA



AMBER GOMBASH
Br. 27 Toledo, OH



RACHEL GOMBASH
Br. 27 Toledo, OH



AMY KOEHLER
Br. 14 Cleveland, OH



KELVIN KOSER
Br. 336 Harrisburg, PA



LEANNE LOVASZ
Br. 296 Springdale, PA



GABRIELLE MALDONATO
Br. 352 Coraopolis, PA



KATE McCAULEY
Br. 296 Springdale, PA



DAVID MECCA
Br. 174 Scranton, PA



IRENE MOELLER
Br. 14 Cleveland, OH



DANIEL O'NEAL
Br. 28 Youngstown, OH



GARRETT PARSONS
Br. 352 Coraopolis, PA

Recipients



ALAYNA PIRRUNG
Br. 352 Coraopolis, PA



ROBIN RECTENWALD
Br. 352 Coraopolis, PA



NICOLE REYNOLDS
Br. 296 Springdale, PA



MARGARET RICE
Br. 8114 Clarion, PA



MICHAEL ROBINSON
Br. 89 Homestead, PA



ASHLEY STEINER
Br. 8114 Clarion, PA



TAYLOR UVEGES
Br. 14 Cleveland, OH



KATIE WALLS
Br. 59 Windber, PA



KELSEY WALLS
Br. 59 Windber, PA



MIRANDA WEAVER
Br. 34 Pittsburgh, PA



TESS WRIGHT
Br. 14 Cleveland, OH

New Recipients Not Pictured

NATALIE ALOI, Br. 14 Cleveland, OH
 REBECCA ARNOLD, Br. 8121 St. Marys, PA
 MICHAEL BOYD, Br. 14 Cleveland, OH
 JACOB BRAWLEY, Br. 336 Harrisburg, PA
 RACHEL BREISINGER, Br. 8014 Pittsburgh, PA
 RACHEL BRUCKER, Br. 226 McKeesport, PA
 SUSAN COSTANTINI, Br. 8164 Steubenville, OH
 PETER COSTELLO, Br. 226 McKeesport, PA
 MARK CUMMINS, Br. 28 Youngstown, OH
 MICHAEL CUMMINS, Br. 28 Youngstown, OH
 SARA FALLON, Br. 89 Homestead, PA
 DANA FORMAINI, Br. 88 Rural Valley, PA
 JARROD FRITSCHKE, Br. 26 Sharon, PA
 HANNAH JONES, Br. 8114 Clarion, PA
 JODI KABEL, Br. 249 Dayton, OH
 TIFFANY KOVACH, Br. 14 Cleveland, OH
 PATRICK KRIEGER, Br. 28 Youngstown, OH
 MICHAEL KUHN, Br. 1 Bridgeport, CT
 MATTHEW LANTZ, Br. 352 Coraopolis, PA
 ROSS LANTZ, Br. 352 Coraopolis, PA
 JORDAN LYON, Br. 34 Pittsburgh, PA
 KAYLEE NEMETH, Br. 28 Youngstown, OH
 SEAN NOVAK, Br. 48 New York, NY
 VICTOR PALLOTTA, Br. 14 Cleveland, OH
 CHRISTINE POULOS, Br. 14 Cleveland, OH
 GRACE POULOS, Br. 14 Cleveland, OH
 HANNAH ROHRER, Br. 14 Cleveland, OH
 AMANDA SOWERBY, Br. 89 Homestead, PA
 MATTHEW UJEVICH, Br. 89 Homestead, PA
 LEAH UVEGES, Br. 14 Cleveland, OH
 JANOS ZANOTTO, Br. 129 Columbus, OH
 NICKOL ZANOTTO, Br. 129 Columbus, OH

Tell Us Your Story

In the past we have published articles profiling our former scholarship recipients. We would enjoy hearing from more of our past recipients, or their parents or grandparents, about how their WPFASF scholarship helped support their education and how their careers and lives are progressing. Please send your story and recent photograph to: John E. Lovasz, William Penn Life, 709 Brighton Road, Pittsburgh, PA 15233. Or, send it to John via email to: jlovasz@williampennassociation.

Branch 8 Johnstown, PA

by Alexis Yuhás Kozak

Congratulations on 125 wonderful years of fraternalism!

September was a great month for the Hungarians. If you missed any of the festivities, you missed a time of your life without leaving the States.

Early in the month there was the Gala with some authentic Hungarian Gypsy musicians in attendance. A first class event. Would the Hungarians do it any other way?

Then there was the Convention: a chance for all the branches to spend a few days together and discuss the future of this great organization. The chance to see all of our friends once again was a real honor and joy. I feel we are all like an extended family. How many organizations can say that? It takes an hour to say hello and another hour to say goodbye. We just love the friendship we share at these events.

Later in September there was the WPA Picnic-A Great Fraternal Fest. Branch 8 officers spent the week before the picnic helping Endre Cso-man and his crew prepare for the event. I think it was a letdown after that week. Everyone enjoys themselves at Scenic View. It is a great experience to spend time with the great "kitchen folks."

Did you ever see so many Hungarians at one event? It was wonderful. The food, music, Chinese auctions and the Hungarians! What talent to be able to plan an event for so many people.

As I listened to the beautiful music and looked at the massive crowd enjoying all the delicious food and having a grand time, I realized that WPA does not have to do all it does for its members. It makes this all possible and knows the importance of keeping our culture alive. With today's economy, can you think of any other fraternal organization that extends their kindness the way WPA shares with its members?

We need to thank the past Board of Directors and National Officers that made all these great events reality for 2011. Thank you and God



Gene and AnnaMae Mate, Teresa Toth and Nancy Saxon were among WPA members who enjoyed the Sept. 18 picnic at Warren Township Park, which was co-hosted by WPA Branches 10, 40, 248, 349 and 8164 and the Ohio Valley Hungarian-American Club.

bless you all for your many years of dedicated service.

Our best wishes and prayers go out to the new Board of Directors, that they will keep the Hungarian heritage alive and well. I have no doubt that they will keep amazing all of us.

The branch is preparing for our annual elections and Christmas party. The branch will hold a meeting to elect branch officers for the coming year on Friday, Nov. 11, at 6:00 p.m. at 340 Seneca Trail, Davidsville, PA. The branch family Christmas party will be held Sunday, Nov. 27.

William Penn Association is one of the sponsors for the Johnstown Warriors Squirt 3 hockey team. Branch Vice President David S. Kozak is the assistant coach, and his son David (also a member) is one of the players. Good luck, team!

Please remember all our service men and women and pray for their safe return. Also, pray for our members who are homebound and sick and unable to get around.

We wish all WPA members a happy and blessed Thanksgiving. God bless all.

If you have any insurance needs or news to share with the branch, please call Alexis Yuhás Kozak, branch coordinator, at 814-242-0000.

**Branch 10
Barton, OH**

**Branch 40
Martins Ferry, OH**

**Branch 248
Monaville, WV**

**Branch 349
Weirton, WV**

**Branch 8164
Steubenville, OH**

by Joyce Nicholson

Hello from the WPA branches of Barton, Martins Ferry, Weirton, Steubenville and Monaville!

"What a great time to be Hungarian!" I overheard that comment while I was roasting bacon at the fire pits. A woman next to me was talking to her family about the great time she was having at the Fraternal-Fest picnic. I totally agree with her! What an awesome time at this year's WPA Picnic at Scenic View in Pennsylvania. The food was great, as always, the music was superb, and the friendships made are lasting.

Our thanks and appreciation go out to all who put their time and effort into this wonderful event.

Our local branches held a combined picnic and bacon fry on Sunday, Sept. 18, with the Ohio Valley Hungarian-American Club at Warren Township Park. The picnic began at noon with a delicious buffet of food followed by the bacon fry later in the afternoon.

Our branch Christmas party is slated this year for Sunday, Dec. 4, from 3:00 to 5:00 p.m. at Perry's Glo-Putt Mini-Golf in the Ohio Valley Mall, St. Clairsville, Ohio. So, save the date for more fun!

In last month's *William Penn Life*, there was a picture of Catherine Mikula Klarr from Branch 14 Cleveland standing next to a commemorative brick at the St. Clairsville High School athletic field. She was pointing to her brick and, lo and behold, nearby was a commemorative brick from Steve Solar and also his brother's memorial brick. Steve is a member of Branch 10 Barton.

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

Branch 13 Trenton, NJ

by Elsie H. Radvany

Branch 13 will hold its annual family Christmas party on Sunday, Dec. 11, at 2:00 p.m. in the Hungarian Reformed Church auditorium, located at the corner of Grand and Beatty Streets, Trenton, N.J.

Prior to the party, there will be a short business meeting during which we will elect branch officers for the coming year.

The party will feature food, refreshments and goodies.

Branch 13 will again participate in the Holiday Basket Program.

Our branch was honored to have one of its members, Thomas Radvany, receive a scholarship grant from the William Penn Fraternal Association Scholarship Foundation for the 2011-2012 academic year. Thomas is the son of Mr. and Mrs. John E. Radvany II and grandson of Dr. John and Olga Radvany. He is attending Penn State University. Congratulations to Thomas, and we wish him much success in all his endeavors.

For servicing your life insurance

and annuity needs, please contact me at 2006 Yardley Road, Morrisville, PA 19067, or call me at 215-295-2222.

Branch 14 Cleveland, OH

by Dawn D. Ward

We hope you're all enjoying the beautiful fall foliage. Summer passed so quickly, and now we're preparing for the holidays.

The annual branch children's Christmas party will be held Saturday, Dec. 10, at the Bethlen Hall of the First Hungarian Reformed Church, located at 14530 Alexander Road, Walton Hills. The open-house format will be held from 1:00 to 4:00 p.m. Santa, his elf and helpers will distribute gifts during that time. Pizza, ice cream, cookies, punch and coffee will be provided. Please bring a non-perishable item for the Cleveland Food Bank. Young members up to age 12 will receive invitations and RSVP requests a few weeks before the party. All branch members are welcome to attend. The party continues to grow with more children every year, and they are the future of the organization.

Brecksville, Ohio, celebrated its bicentennial this year with many family events, one of which was organized by two of our active members. Nancy and Rosemarie Borisz were co-chairs of the Civil War re-enactment. Two battles were staged between the warring parties. The soldiers were dressed in authentic Union and Confederate uniforms, standing in skirmish lines, and firing antique rifles at each other.

Also included in the festivities were a Gatling gun demonstration, a pancake breakfast, and a period baseball game between the Brecksville and Broadview Heights fire departments and the Cleveland Blues baseball club, comprised of police and firemen from Cleveland.

Visitors were able to tour a Civil War period encampment and were able to learn about the Cleveland Soldiers' and Sailors' monument.

There was a replica of a town, including shops and artifacts from this time period.

It was an opportunity to go back in time when Brecksville was preparing for the Civil War.

Brecksville Mayor Jerry Hruby said, "Nancy and Rosemarie put their hearts and souls into preparing this event. The hard work that they devoted to this project for more than a year was evident in its success."

Nancy and Rosemarie are the daughters of late members Mr. and Mrs. Frank Borisz. Frank, a violinist and singer, was the leader of a very popular Hungarian band that played throughout the Midwest and recorded several albums.

The next branch meeting will be held Wednesday, Nov. 2, at the Bethlen Hall of the First Hungarian Reformed Church, beginning at 7:30 p.m. All adult branch members are welcome and encouraged to attend.

Branch 18 Lincoln Park, MI

by Barbara A. House

Was that a picnic or what? I say that every year. I don't know how they can possibly get better, and every year they do just that. Thank you to Endre Csoman for rounding up the troops. Thank you to all those troops who worked so very hard to make this the best ever.

The Chinese auction raised about \$7,000. As you know, all the prize items are donated. Thank you, Joyce Nicholson. The LeAnn Rimes guitar brought in \$427. Our 50/50 was a super idea. Next year, we will have two or three 50/50 raffles. The bake sale was a super draw, along with the funnel cakes and langos. To all you cooks, dishwashers, setter-uppers, tearer-downers, golf cart drivers, parking lot attendants, sellers, vendors and everyone I forgot—I send a tremendous thank you. What would we do without you? We could not even think about doing an event without your help. Please rest up. We are already planning for next year's picnic.

We welcome three brand new and wonderful National Directors: Kathy Novak, Richard Sarosi and Jim Robertson. I cannot wait to start working with this new Board. You will all get to see this Board at as

many of your events as possible. This will be a reaching-out, hard-working, fraternal Board. Please let us know if we can help your branch in any way. The next four years are dedicated to you, our members and your branches.

Thank you, Roger Nagy, for all the updates on the WPA trip to Hungary. I looked forward to opening my email to see where you were and what you were doing. I was terribly envious. I know you all had a wonderful time. I can't wait for next year's trip. We will have a group from Michigan. Start saving now.

Congratulations to Jolan and George Bolash who celebrated their 65th wedding anniversary on Oct. 12. They were married at the First Hungarian Reformed Church on West End in Detroit by the Rev. Zoltan Vajda. George has been a WPA member since July 19, 1944. Our sincere best wishes to you both.

Special hello and thank you to Kathy Megyeri for all the nice things you do.

Our Branch 18 Christmas party will be held Sunday, Nov. 27, at 1:00 p.m. at the Hungarian Reformed Church in Allen Park. Invites are in the mail for our juvenile members. Everyone is welcome. Please let me know if you will be coming so Santa can make sure he has enough presents for all the children attending. We also ask you to bring a dessert to pass and a non-perishable food item for those people and animals in need. Adults without children are welcome to attend also. We are inviting members of Branch 27 Toledo to join us this year. We are not that far apart. Perhaps it's time to get to know each other.

Please remember in your prayers our deceased members and their families, especially member Sophie Burgeson.

Get well, Lori Dear, Grace Balaythy, Rey Holguin and Frank Radvany. Get well soon.

Thank you, Annie Kopicko and Emma Borsa, for the prize donations. Thank you also to all who brought animal food to our last branch meeting.

Welcome new members Linda Enyedy and Marcia Smith. We're looking forward to your participa-



Branch 18 member Kristina Marchelletta and her teammates celebrate winning the Little League Softball Senior League Michigan District 5 championship.

tion and support. Thank you.

Thank you, Tibi and Mary Ann Deri. You are such special people.

Special note to Schorlis Gotz: Yes, I agree with you. I promise you it is being addressed and will never be an issue again.

Our next branch meetings will be held on Nov. 9 and 30. Our meetings will then be in recess until April 2012. Our meetings are held at 7:00 p.m. at the Hungarian Reformed Church in Allen Park. Please join us.

Holy Cross Hungarian Catholic Church is planning a St. Elizabeth Dinner on Nov. 13, following the 11:00 a.m. Mass. Please call 313-842-1133 for more information. Branch 18 will be represented at this dinner.

The Hungarian American Cultural Center is planning a Vadas Dinner on Dec. 3. Please call 734-946-6261 for information. Our thanks to the HACC for a wonderful pig roast on Sept. 24. We had a great time. Thank you for doing all you can to keep our ethnicity alive and well.

The Hungarian Reformed Church in Allen Park is planning a Harvest Dinner Dance on Nov. 12. Please call 313-382-1001 for information.

Please support these events. We all need each other to survive.

Happy Thanksgiving! We all have so much to be thankful for. Have a wonderful time with your family and friends. Cherish every moment and remember to thank God for all we have.

Branch 28 Youngstown, OH

by Kathy Novak

It's so hard to believe the holidays are quickly approaching. And with that thought in mind, remember to mark your calendar for Saturday, Dec. 3, the date for the Branch 28 annual family Christmas party. It will be held at 1:30 p.m. at Our Lady of Hungary's social center. The invitations will be in the mail soon. Also on that day, the holiday/scholarship raffle will be held.

Applause, applause to all who helped make 2011's Fraternal-Fest such a wonderful experience. Endre Csoman once again chaired a great event with fun, food and friends being shared in abundance. Branch 28 chartered a bus to travel to the wonderful all-day fest. We were lucky enough to have a full bus this year. In spite of some minor difficulties, our group spent the day and enjoyed every moment of it. All are looking forward to 2012's fest.

Get well wishes to all those not up to par, especially John Morey who recently experienced a fall.

Congratulations to the Rev. Joseph Rudjak, pastor of the merged parishes of St. Stephen of Hungary, Our Lady of Hungary and Sts. Peter and Paul. Father Rudjak was the recipient of the Visionary Award



Branch 18 member Alex Marchelletta and his teammates were this year's champions of Little League Baseball's Michigan Junior League.

presented by the Ethnic Heritage Society of the Mahoning Valley. Fr. Rudjak was co-founder of this organization in 2007.

Details of the Oct. 23 Branch 28 event commemorating the WPA's 125th anniversary and the 55th anniversary of the 1956 Hungarian Revolution and honoring our 50-year members will be in the next issue. This event was co-hosted by the Youngstown Freedom Fighters.

Best wishes to all those celebrating birthdays or anniversaries this month.

Our thoughts and prayers go out to all those who recently experienced the loss of a loved one.



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. jllovasz@williampennassociation.org.

If you have news to share, please let me know so I can share it with all our fellow members.

For answers to your questions about life insurance or annuities, please call Kathy at 330-746-7704 or Alan at 330-482-9994.

Wishing everyone a blessed Thanksgiving.

Branch 34 Pittsburgh, PA

by Andy McNelis

What a picnic! We had the most people ever this year. We also had a good number of first timers that commented on how great everything was, and they will definitely be back next year. The parking lot was filled to capacity. It is gratifying to see more young adults and children attending every year. It is great to see so many people enjoying themselves!

The hard work that goes into the preparations makes it worthwhile and fulfilling when so many compliments are received about the picnic. What fraternalism!

Many, many thanks to all the chefs, volunteers, the Home Office and, last but certainly not least (couldn't do it without you), En-

dre Csoman and our great branch members who volunteer year after year. Special thanks to my grandson Donovan on his great golf cart driving skills and physical labor. Special thanks also to branch member Becky for the beautiful wreaths. Way to go, everyone! *Köszönöm szépen!*

On a much somber note, long-time friend and branch member Joe Berei passed away in September. Our condolences go out to his wife, Mitzi, and his family. They are good friends and branch members who are always involved in WPA branch activities.

Happy and healthy birthday wishes to everyone celebrating their birthday. I would like to wish my daughter-in-law and branch member a belated special happy birthday on her "milestone."

Remember in your prayers our service men and women, both here and overseas.

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 129 Columbus, OH

by Debbie Lewis

Warmest greetings from Columbus, Ohio. Hoping everyone has a Happy Thanksgiving. This is a great time to be thankful for all our family and friends and to be able to spend time with them.

The WPA Picnic was a huge success. Thanks to all who participated to make it a great time. It keeps getting bigger and better every year. There were several of our own members that attended again this year.

Mark your calendars for this year's branch Christmas party. It will be held on Saturday, Dec. 10, at 1:00 p.m. at the Columbus-Grove City Elks, 2140 Sonora Dr., Grove City, Ohio. Invitations will be sent out but you can contact me for more information at 614-875-9968.

Congratulations to my daughter and her husband, Renee and Stan Ash, on the birth of their first child

Welcome To Our Fraternal Family



LOGAN T. BOLGER
Branch 18 Lincoln Park, MI



MALEENA L. ENGSTER
Branch 226 McKeesport, PA



BRICE FABER
Branch 296 Springdale, PA



ISABELLA M. FIACCONE
Branch 1 Bridgeport, CT



ISAAC D. GARRISON
Branch 336 Harrisburg, PA



LILY A. LEACH
Branch 14 Cleveland, OH



BROOKE R. McGRATH
Branch 525 Los Angeles, CA



KATHERINE MUSICK
Branch 296 Springdale, PA



STEPHEN MUSICK
Branch 296 Springdale, PA

If you have a child who recently joined the WPA, then send us his or her photo. We will publish it in an upcoming issue so all our members can welcome your child into our WPA Fraternal Family. All photos will be published as soon as possible.

(and our first grandchild) Kason. He was born on Sept. 16.

We wish to extend congratulations to all those celebrating birthdays, anniversaries and additions to the family.

Warm 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, please contact Branch Coordinator Arpad Sibrik at 614-231-8024.

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

**Branch 132
South Bend, IN**

by the Branch 132 Officers

The officers of WPA Branch 132 wish all our members and their families a happy, healthy Thanksgiving. We have much to be thankful for, especially family and friends.

Our Lady of Hungary Catholic Church was filled with parishioners and friends for the recent installation of the church's new pastor, the Rev. Kevin Bauman. More than 200 people were in attendance as Monsignor Michael Heintz installed Father Bauman, who was appointed to serve by the Most. Rev. Kevin Rhoads, bishop of the Fort Wayne-South Bend Diocese. Father Bauman graduated from Our Lady of Hungary grade school in the summer of 1974.

The WPA Branch 132 children's Christmas party will be held on Sunday, Dec. 4, at 3:00 p.m. at Barnaby's Restaurant, 713 E. Jefferson Blvd., South Bend. If you plan to attend, please call Anna Horvath at 232-9451 and let her know how many will be attending.

Our branch meetings will be changed to the first Tuesday of the month and will begin at 6:30 p.m. The meetings will be held at the Martin's Supermarket Café on Ireland Road. During our December meeting, we will be electing branch officers for the coming year. Please plan on attending this important meeting.

**Branch 352
Coraopolis, PA**

by Dora McKinsey

Happy Thanksgiving everyone! It's hard to believe that the holidays are upon us. Time certainly moves quickly, too quickly for me.

November is the month when we are reminded to give thanks for all that God has given us. I am especially thankful for my family and the close bond we have. I thank God every day for the good health we all enjoy and pray that it continues. My prayer is that all of us stay healthy especially now that cold and flu season is starting.

We also celebrate Veterans Day on Nov. 11. Let us remember those who have sacrificed so much for our freedom. Remember to thank a veteran for his or her service to our country.

Branch 352 will be holding its Christmas party for branch juvenile members on Sunday, Nov. 20, at Sports Haven Bowling in Bridgeville, Pa., beginning at noon. All juvenile members should try to attend and enjoy a day of bowling fun. We are also conducting a food drive as we have done in the past. Please be generous in donating non-perishable food items for the local food bank. Your help is much appreciated.

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

If you have any news to report or need help with any insurance questions, please do not hesitate to contact me at 412-319-7116 or email at dmckinsey@hotmail.com.

**Branch 525
Los Angeles, CA**

by Sarika Gotz

On Sept. 2 my granddaughter and I flew to Pittsburgh for WPA's 125th Anniversary Gala and the General Convention. We were the two delegates from Branch 525.

On Saturday evening, we attended the 125th Anniversary Gala. It was great seeing so many friends

and being with Ilona and Paul Marcincsek. Ilona cooks for the Hungarian Heritage Experience at Scenic View, and Paul used to work with my husband. We have been friends since 1959 when we lived in Hazelwood. Also at our table were good friends Barbara and Bob Kapinus. Barb and I tried to learn Hungarian at the first Hungarian Language Camp at Scenic View. I am still learning. Maybe there is hope yet!

I would like to congratulate all who worked on the DVD presentation at the Gala. It was fantastic seeing all the familiar faces from times past. A lot of those people are gone now, but it was as if they were there celebrating with us.

On Monday, the Convention was called to order by Chair Barbara House. She did an excellent job. Congratulations, Barbara.

As I looked over all the delegates and officers, I realized so many of us are getting older. We really need to encourage the younger generation to get more involved in William Penn Association and our Hungarian heritage.

I came back to California and had some great news: I am going to be a great-grandma. Speaking of getting old!

Our branch Christmas party will be held on Sunday, Dec. 4, at the Bloomington Hungarian Club.

Please contact me if you have any news to share or if you need help with your life insurance or annuities. You can reach me at 909-350-1620.

**Branch 800
Altoona, PA**

by Vincent Frank

Americans are ready to enjoy a blessed Thanksgiving Day. The U.S. Department of Agriculture tells us that 45 million turkeys are cooked and eaten in the U.S. at Thanksgiving. Did you know that Benjamin Franklin wanted the turkey to be our national bird? Happy holiday to all this Thanksgiving Day.

Keep in mind our branch's 74th annual memorial Mass for our deceased members. It will be celebrated on Thanksgiving Day at 8:00 a.m. at Our Lady of Fatima Catholic Church in Altoona. Hope to see you

Five generations of WPA membership



WHEN FIVE-MONTH-OLD Hannah Bishop joined WPA earlier this year, she marked her family's fifth generation of involvement in our Association.

The family's ties to WPA began with Hannah's great-great-grandfather, the late John Simon. Mr. Simon helped organize Branch 45 of the former Rákoczi Aid Association in Leechburg, Pa. He served as branch president for about 40 years until the Rákoczi merged with the Verhovay Aid Association to form WPA.

Mr. Simon's son, John Simon Jr., picked up the fraternal torch and was an active member and officer of Branch 296 Springdale, Pa., for many years.

Now 91, John Jr. (pictured here with his wife Gertie and Hannah), enjoys sharing with his great-granddaughter the traditions he inherited from his parents.

there.

It's almost Christmas party time for Branch 800. Our party will be held on Sunday, Dec. 11, at 6:00 p.m. at the Holiday Inn Express, 3306 Pleasant Valley Blvd., Altoona. Deadline for reservations is Dec. 5. To make your reservation, please call me at 814-695-0213.

Faithful and active branch member Myron Yeager will be celebrating his 92nd birthday on Dec. 3. God bless you, Myron, and all others celebrating a birthday during the month of December.

It won't be long now until hunters can enjoy another deer season, which opens on Monday, Nov. 28. Good luck to all of you.

During Branch 800's meeting on Dec. 12, we will hold the nomination and election of branch officers for the year 2012. The meeting will begin at 7:00 p.m. All members are most welcome to attend.

Are you or any member of your family in need of life insurance? Call Bob Jones at 814-942-2661 in Altoona.

He can find a good WPA plan to suit your needs.

Please remember all veterans and all current members of our military on Veterans Day, Nov. 11. God bless them all.

Branch 8114 Clarion, PA

by Noreen Fritz, FIC, LUTCF (in Pittsburgh)
Thanksgiving Day is the holiday of peace and thanksgiving--it's when the heart finds the pathway to home. We can always find something to be thankful for, and let us praise God, even when we don't understand what He is doing.

Happy birthday greetings to Clarion branch members Francis Bauer, Stephen Zacherl, William Reinsel, James Distler, Pauline Hargenrader, Bernard Gatesman, Bridgid Callihan, Matthew Hurst, Dylan Jones, Brian Fague, Blake Cummins and Ruby Summerville. Happy best birthday ever!

Plans for the annual Christmas dinner are in process. Members will be notified of date, time and place.

If you have news to share or questions on IRA transfers, retirement rollovers, annuities or life insurance, I can be reached at 412-821-1837 or P.O. Box 15060, Pittsburgh, PA 15237-0060, or e-mail me at noreen-bunny.fritz@verizon.net.

Branch 8121 St. Marys, PA

by Mary Lou Schutz

The members of Branch 8121 gathered for a meeting Oct. 5 in St. Marys, Pa. Plans for our annual Christmas party were discussed. The party will be held Wednesday, Dec. 7, at 5:30 p.m. at the Green Lite Restaurant.

We also signed and sent a Halloween card to former Branch Secretary Margaret Marconi, who is now a resident at the Pinecrest Nursing Home.



Magyar surnames

In previous puzzles, I have highlighted the most popular male and female first names given to newborns in Hungary. It is only fitting to now learn the most common last names. Unlike first names, last names are usually not selected but passed down generation to generation. See if your last name is one of the most common in Hungary. My last name did not make the list. "Check" is the Americanized spelling for our család's last name. Actually, the correct spelling of my surname is Cseh. When my great-grandfather Mihály came to America in 1913, the authorities at Ellis Island decided, for whatever reason, that his new last name would be Check. Does your family have a similar story of having their last name altered when entering America? If you have a such a story, I would love to hear about it.

Veteran's Day is Nov. 11. Remember to thank our veterans for their service and sacrifice so that we can be free.

Happy Thanksgiving!

Eljen a Magyar,
Lizzy Check (Erszi Cseh)

Puzzle Contest #74 WINNERS

The winners of our Puzzle Contest #74 were drawn Oct. 5, 2011, at the Home Office. Congratulations to:

Juanita M. Cleary, Br. 14 Cleveland, OH
Anthony J. Debiase, Br. 59 Windber, PA
Mary Komives, Br. 129 Columbus, OH
Robert L. Perkins, Jr. - Br. 14 Cleveland, OH

Each won \$50 for their correct entry.
WAY TO GO!

RULES

1. ALL WPA Life Benefit Members are eligible to enter.
2. Complete the word search puzzle correctly.
3. Mail your completed puzzle, along with your name, address, phone number, email address, and WPA Certificate Number, to:

WPA PUZZLE #77
709 Brighton Road
Pittsburgh, PA 15233

4. Entries must be received at the Home Office by **December 30, 2011.**
5. Four (4) winners will be drawn from all correct entries on or about January 4, 2012, at the Home Office. Each winner will receive \$50.

WPA PUZZLE CONTEST #77 OFFICIAL ENTRY

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

Magyar Surnames Word List

According to a report released Jan. 1, 2011,
by Hungary's Népszámlálási Hivatal
(Bureau of Population Registration), these are the most common
surnames in Hungary (listed in order):

Nagy	Németh
Kovács	Farkas
Tóth	Balogh
Szabó	Papp
Horváth	Takács
Varga	Juhász
Kiss	Lakatos
Molnár	

Please complete the information below:

Name: _____
Address: _____
City: _____
State: _____ Zip Code: _____
Phone: _____
Email: _____
WPA Certificate No.: _____

In Memoriam

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

SEPTEMBER 2011

0001 BRIDGEPORT, CT
Irene Kalisiak
Helen R. Orosz
Julie Siket
Anita C. Thibeau
0014 CLEVELAND, OH
Delmar E. Demko
John Kuskovich
Irma Neubauer
Isabelle Rapp

0015 CHICAGO, IL
Elizabeth Keresturi
0018 LINCOLN PARK, MI
Sophie Burgeson
0024 CHICAGO, IL
Joseph Toma
0028 YOUNGSTOWN, OH
George Agardi
0034 PITTSBURGH, PA
Joseph Berei
Charles G. McCauley, Jr.
Nicole T. Pliska
0044 AKRON, OH
Donald A. Distel
0051 PASSAIC, NJ
Norman Lance, Jr.

0071 DUQUESNE, PA
Dorothy Zoller
0098 BETHLEHEM, PA
William Szabo
0129 COLUMBUS, OH
Julia Bajus
0132 SOUTH BEND, IN
Steve Bayus
Beverly J. Hauguel
Susanne Toffolo
0189 ALLIANCE, OH
Corinne McCord
0296 SPRINGDALE, PA
Edward J. Bigler
Samuel Peterman
0349 WEIRTON, WV
Silas R. Francis

0525 LOS ANGELES, CA
Suzanna Foris
Andrew P. Nagy
0590 CAPE CORAL, FL
Jean P. Abbey
Curt J. Havekotte
0705 MAYVILLE, WI
Lydia Brunker
0720 DEDHAM, MA
Mary E. Kenney
0723 WORCESTER, MA
Noella Neill
0800 ALTOONA, PA
Barbara A. Alberts
8121 ST. MARYS, PA
Rita M. Hanes

Recent Donations

WPFA Scholarship Foundation

Donations Through Premium Payments SEPTEMBER 2011

Branch - Donor - Amount

15 - Joseph Marocsik - \$10.00
15 - Tibor Marocsik - \$20.00
18 - Barbara J. Yarbrough - \$10.00
26 - Marie S. Logue - \$1.00
28 - Margaret Baker - \$1.83

28 - William L. Griffiths - \$4.14
28 - David L. Stack - \$20.00
28 - Edward J. Crump - \$17.00
28 - Cynthia J. Bakos - \$5.00
34 - Richard M. Danko - \$10.00
34 - Brooke A. Worrall - \$5.00
89 - Sean M. Langan - \$20.00
89 - Zsuzsanna M. Takacs - \$25.00
129 - Deborah Vecchiarelli - \$10.00
129 - Thomas A. Shepard Jr. - \$7.45
129 - Stephanie L. Koser - \$8.24
129 - Rosalie Guttermuth-Rinehart - \$50.00
174 - Colleen M. Phillips - \$5.00
226 - Timothy R. Holtzman - \$1.40
226 - Carol S. Burlikowski - \$5.00
226 - Dennis S. Burlikowski - \$5.00

226 - Robert W. Serena - \$5.00
296 - Geraldine M. Heade - \$10.00
296 - Madison Daly - \$10.00
352 - Gabriel S. Tokos - \$1.00
352 - John P. McKinsey Jr. - \$1.32
352 - Dora S. McKinsey - \$1.02
725 - Stephen T. O'Grady - \$5.00
800 - Eva S. Reeseman - \$1.00
800 - Shane E. Reeseman - \$1.00
TOTAL for Month = \$276.40

Additional Donations SEPTEMBER 2011

Donor - Amount
WPA Cookbook Sales - \$15.00
TOTAL for Month = \$15.00

Donations In Memoriam SEPTEMBER 2011

Donor - Amount
(In Memory of)
Fred F. Weingruber - \$50.00
(Joseph Berei)
Nicole Healy - \$25.00
(Joseph Berei)
Br. 18 Lincoln Park, MI - \$125.00
(Deceased Members Ruth Crist,
Margaret Salk & Julia Toth)
TOTAL for Month = \$200.00

Enjoy a taste of Hungary today!

The Official WPA Cookbook

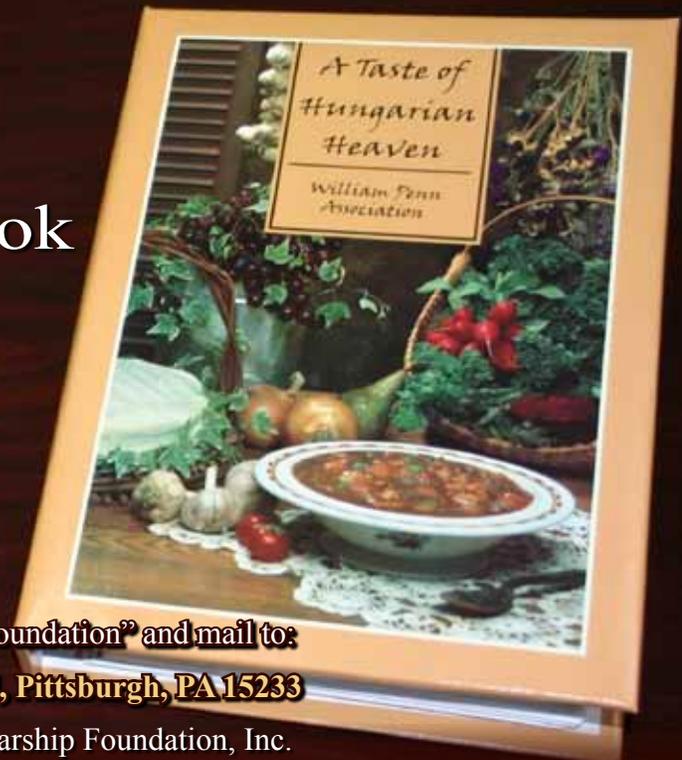
- Over 500 recipes
- Hungarian favorites & other tasty dishes
- Kitchen tips from Chef Béla
- Information on cooking, dieting & entertaining
- PLUS an enclosed book stand

\$20 (includes shipping & handling)

For your copy, make your check payable to "WPFA Scholarship Foundation" and mail to:

WPA Cookbook, William Penn Association, 709 Brighton Road, Pittsburgh, PA 15233

All proceeds benefit the William Penn Fraternal Association Scholarship Foundation, Inc.



Tree of Knowledge



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

Our Newest Leaves

We thank the following for being the latest to donate to our Tree of Knowledge:

**Richard, Nancy Toth
And Family**
(Gold Level)

**In Loving Memory
Of My Parents
Mary Jane & Harry Robertson
James W. Robertson**
(Gold Level)

**In Memory of
Deceased Br. 88
Members**
(Silver Level)

**In Loving Memory of
Matthew M. Dinzeo
Diane & John Torma**
(Bronze Level)

**In Loving Memory of
William J. Lissan, Sr.
The Lissan Family**
(Bronze Level)

**In Memory of
Donna Nagy
Gregory G. Nagy**
(Bronze Level)

I want to help the Tree of Knowledge grow. Please accept my tax-deductible contribution of:

\$1,000 - Gold Level \$500 - Silver Level \$250 - Bronze Level

Name: _____

Address: _____

Telephone: _____ Email: _____

Leaf Inscription - Maximum of 4 lines with 20 characters per line (including blank spaces):

Line 1: _____

Line 2: _____

Line 3: _____

Line 4: _____

Please make checks payable to "William Penn Fraternal Association Scholarship Foundation, Inc." and mail to:

William Penn Fraternal Association Scholarship Foundation, Inc.

709 Brighton Road, Pittsburgh, PA 15233-1821

Inside this issue:

Schedule of 2011 branch family Christmas parties...**PAGE 3.**

Tips to ensure a happy and healthy Thanksgiving Day...**PAGE 10.**

A salute to our scholars...**PAGE 12.**

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PERMIT #12
INDIANA, PA

Put some extra jingle in your stocking

Refer a family member or friend to WPA and earn a Recommender Award!

Have a wonderful holiday with a little extra money courtesy of WPA. Adult members age 16 and older can earn cash rewards when they refer new members to WPA. We will pay adult members **\$12.00** for each applicant they recommend who is issued a WPA **permanent** life insurance plan. The WPA will also pay adult members **\$10.00** for each applicant they recommend who is issued a WPA **term** insurance plan. To claim **your** reward, send us the names and addresses of everyone you know who would enjoy the many fraternal benefits that come with membership in WPA. (If recommending more than one person, please write the names, addresses and phone numbers of each prospective applicant on a separate sheet and attach to the coupon below.)

**Family of sales agents living at the same address as the agent do not qualify for a Recommender Award.*



Please Print

WPA RECOMMENDER

Your Name: _____ Branch No.: _____

Address: _____

Phone: _____ WPA Representative/Agent: _____

Name of Prospective Applicant: _____

Address: _____

Phone: _____

Mail to: Recommender, William Penn Association, 709 Brighton Road, Pittsburgh, PA 15233