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of Fraternality  
Burning for 127 Years*



*1886 - 2013  
Founders Day  
February 21*

# WILLIAM PENN ASSOCIATION

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**Hungarian Heritage Experience, William Penn Association, 709 Brighton Road, Pittsburgh, PA 15233**

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Photo of sausages © Moxas/Dreamstime.com

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## Letters

### WPA donation helps families of ill children feel more at home

ON BEHALF of the families of the Ronald McDonald House of Pittsburgh, I would like to thank you for your generous donation of two turkey dinners with all the trimmings. You're an amazing group and we are truly grateful for your continued support.

Your contribution helps us to maintain a "home away from home" for the families of seriously ill children receiving medical treatment at area hospitals. It is only with support from the community that we are able to continue to provide a home for all families regardless of their ability to pay.

Again from everyone at the Ronald McDonald House, I would like to thank you for your support.

Sincerely,

**Becky Magnelli**

Family Services Director  
Ronald McDonald House of Pittsburgh

### Members bring home many lasting memories from WPA tour

We enjoyed seeing so many beautiful places during our travels from Prague and around Hungary. The hotels and meals were wonderful; the programs were very enjoyable. We especially liked the dancing, singing and wine-tasting.

We will never forget all of the good times we had during this 2012 trip to the Czech Republic, Slovakia and Hungary.

Thank you, William Penn Association, for making this great trip possible.

Sincerely,

**Mr. & Mrs. Tibor Deri**

Branch 18 Lincoln Park, MI



## Greetings from the Chair

by Barbara Ann House

I AM VERY FORTUNATE to receive the weekly Sunday paper from Holy Cross Hungarian Roman Catholic Church. The Jan. 6 edition contained an article I want to share with you. After reading it, I immediately called the Rev. Barnabas Kiss at Holy Cross to ask for permission to publish it in *William Penn Life*. He was very pleased I had called and, of course, he said "yes." I hope you enjoy this as much as I did.

I also want to congratulate Father Barnabas and Father Angelus on their 19th anniversary at Holy Cross Church, and wish them many more happy years.

### Recipe for a Happy New Year

(Author unknown)

*Take 12 fine, full-grown months; see that these are thoroughly free from old memories of bitterness, rancor and hate; cleanse them completely from every clinging spite; pick off all specks of pettiness and littleness; in short, see that these months are freed from all the past--have them fresh and clean as when they first came from the great storehouse of Time.*

*Cut these months into 30 or 31 equal parts. Do not attempt to make up the whole batch at one time (so many persons spoil the entire lot this way), but prepare one day at a time.*

*Into each day put equal parts of faith, patience, courage, work (some people omit this ingredient and so spoil the flavor of the rest), hope, fidelity, liberality, kindness, rest (leaving this out is like leaving the oil out of the salad dressing--don't do it), prayer, meditation, and one well-selected resolution.*

*Put in about one teaspoonful of good spirits, a dash of fun, a pinch of folly, a sprinkling of play, and a heaping cupful of good humor.*

## Congratulations



Barbara A. House



William J. Bero



Nickolas M. Kotik

We extend our heartiest and most heartfelt congratulations to Chair of the Board Barbara A. House and Vice Chairs William J. Bero and Nickolas M. Kotik. Mrs. House was recently elected to the Board of the Directors of Bethlen Communities, a faith-based, nonprofit continuing care retirement community in Ligonier, Pa. This past December, Mr. Bero was elected to a three-year term on the Board of Directors of the Hungarian American Coalition, a nationwide, nonprofit organization which promotes public understanding and awareness of issues vital to Hungarian Americans. We are equally proud of Mr. Kotik, who this past November was reelected to a sixth term as a member of the Pennsylvania House of Representatives. We wish them all good luck in fulfilling these important positions.



## From the National President *by George S. Charles, Jr.*

# Celebrating 127 years of Fraternalism

ON FEBRUARY 21, 2013, our Association will celebrate its 127th anniversary as the only Hungarian fraternal life insurance society in the United States. As we celebrate yet another milestone, we must always remember the dedicated founders of William Penn Association. We also remember and thank all of the past and present officers, directors, former auditors, employees, sales representatives and members who devoted so much their time toward building our Association that is shared by us today, with much pride and fond memories.

Our Association remains dedicated to the promotion of service to others. While our members always come first in our minds, we also make an effort to assist others outside of our membership. We have a history of dedicated individuals who have labored long and hard to promote our Association and the fraternal spirit of volunteerism.

WPA flourishes because we preach and practice fraternalism, brotherhood and financial security. To sustain this tradition, we must grow with new members, products and services, and in fraternal activities and benevolent acts towards others. Our foundation was built on caring, sharing and performing acts of loving kindness, and it is right that we continue this fraternal mission as we build our future.

It is inspiring to know that our Association realizes the importance of family and will continue to support the family and family values. We at WPA encourage parents and grandparents to continue stepping up, taking control and finding creative solutions that work for their families. On behalf of my wife Dianne and son Steve, as a family and as members, we salute William Penn Association.

There are essential considerations in this most competitive business world. Let us not forget we are competing for our members' insurance and investment needs as well as their leisure and recreational time.

We are continuously working on developing new

programs and products for growth. So remember, the next time one of our sales representatives asks to review your insurance, welcome him or her into your home. Our sales representatives, along with you our membership, represent our Association's future.

In our 127th year of service to our members, we have renewed our commitment with steadfast faith to restore and support branch fraternal activities and continue the passion and commitment of our Home Office staff to render prompt and efficient service.

Our National Directors are prepared to meet the many new challenges which lie ahead. They, along with our National Officers, have been planning for greater participation and attendance in our fraternal and branch activities.

There are emerging signs of "New Life" at William Penn Association. Our members are seeking information about language, assistance in locating relatives and cultural subjects. They are searching for their "roots," are committed to the traditions they have inherited and are passing them on to future generations.

We have begun to communicate, reassert and reestablish William Penn Association's preeminent position as a recognized leader in American-Hungarian life. We shall continue to do so.

Our National Directors and National Officers are committed to making the changes necessary for William Penn Association's future growth and long-term success.

As we move forward, our Association will continue to dedicate itself to you. Our fraternal spirit is still glowing like the spirit in the hearts of the founders of our Association more than 127 years ago.

We all have a voice, and when we come together and use that voice, we can make positive changes. Keep using that voice, keep standing up and demanding something better for tomorrow. □



## Branching Out *with Endre Csoman*

# 'Isten Segítségével' 1886-2013

EGY MAROKNYI Magyar bányászok ébredtek arra 1886 február 21-én, hogy nincs biztonsága a Magyaroknak az idegenben, ha baleset éri vagy munkáját veszti kivert eb módjára jár és pusztul el. A betegségélyző megalakulását az tette szükségessé, hogy mikor egy Magyar megbetegedett vagy meghalt, sokszor gyűjtés után kellett össze hozni a temetésre valót, vagy az árván maradt családnak hazaküldési költségét. Pennsylvania, Hazelton városában 28 Magyar bányász ősi mintára "szert" kötött és a szervezetet Verhovay-névre keresztelték. Sejtelmük sem volt arról, hogy ebből a szervezetből valaha, olyan hatalmas birodalom lessz, amelynek határai szinte egész amerikát át ölelik és az országnak egyedüli Magyar testvérsegítő intézmé-

nyévé növekszik.

Ha mosolygunk is felette az első évet 1886-ban 77 taggal és 122.00 dollár kész pénz tartalékkal zárták le. Nem gondolták az alapítók, hogy 127 év múlva száz milliók lesz a vagyon. Aki figyelemmel kíséri szervezetünknek hosszú életét az látja és tudja, hogy a szervezet mindig csak adott és segített olyan mint egy édesanya, meleg elismeréssel kell adóznunk az amerikai Magyarok ezreinek akik, önfeláldozó munkával, lelkesedéssel álltak sorainkba. Számomra is igaz örömet jelent, hogy a 127-ik év forduló alkalmából itt állhatok és tisztelgetek az egyedüli Magyar testvér segítő William Penn Association egyesület előtt. □



# When is it a good time to update your policy?

SINCE WE JUST STARTED 2013, now is the perfect time to have your William Penn Association sales representative review all of your family's life insurance policies. Life is never constant, and as we go through the various stages of life, it is important to constantly review your insurance coverage. Your life may have changed significantly since you first purchased your policy.

You should always review your life insurance policy when you make a major purchase. Transactions considered to be major purchases would include:

- purchasing a new home,
- refinancing your home,
- paying for a college education,
- buying property for investment purposes,
- purchasing a new vehicle, and
- any purchase for which you borrow money.

All of these require a substantial investment of funds, and they all should be covered in your death benefit to ensure that your family is not burdened with this financial commitment if you die.

You should also review your life insurance policy or policies when your life has seen a major change. If you purchased your life insurance policy when you were single, you should review your policy when you get married and also change the beneficiary on your policy. A life-changing event is any event that will significantly alter your life, such as the birth of a child or grandchild, a job promotion or pay raise, a divorce or the death of a family member.

During this review, you want to ensure that your coverage provides suitable protection at a competitive rate. When determining if you have suitable protection, you will need to consider if you want



to purchase additional coverage, either term or permanent life insurance. Term life insurance and permanent life insurance are the two basic types of life insurance. Term life insurance will cover you for a specific period of time and is usually inexpensive. Permanent life insurance (whole life) covers you at a higher cost, but you have it for your entire life.

Keep in mind that, even if you have not had any major changes in your life, it is still a good idea and practice to review all of your life insurance policies with your WPA agent on a yearly basis. □

If you do not have a WPA agent, please call the Home Office at 1-800-848-7366, ext. 120, and we can assist you in finding an agent who will serve you and your family by offering:

- A Review of Your Needs • Life Insurance Protection • Tax-Deferred Annuities •
- Juvenile Insurance Plans • Special Fraternal Benefits •



**Peter Skelton**  
Rochester, NY  
585-271-6400



Peter is president of KAFL Insurance Resources in Rochester, N.Y. He came to KAFL in 1992, serving as a brokerage manager, cultivating relationships with advisors and assisting them in seeking out and crafting the best insurance solutions for their clients. He became president in January 2011.

Peter has served as president of the National Brokerage Association, an organization comprised of 111 agencies across the country, and currently is a member of its Board of Directors. Peter was the featured speaker for the Rochester Estate Planning Council covering Secondary Guarantee Life Insurance. He has also served on the Board of Directors for Rochester Life Underwriters.

He resides in Irondequoit, N.Y., with his wife and three sons. □



**Lorrie Gibbons**  
Rochester, NY  
585-271-6400

Lorrie began her career at KAFL Insurance Resources as the director of operations in 2006. With a business management degree and a masters in human resources, Lorrie has exercised her ability to manage the staff and business operations of KAFL's 30 employees and more than 1,000 affiliated advisors. She has extensive knowledge of the insurance industry with more than 15 years in the field.

Lorrie is an active member of NAILBA and the National Brokerage Association. She spearheads and coordinates many of the speaking events and training sessions that KAFL hosts across New York State. She resides in Penfield, N.Y., with her husband, twin boys and daughter. □

## 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 20 states. The states include; CA, CT, DC, FL, IL, IN, KY, MD, MA, MI, MO, NC, 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 who 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.



Illustration: © Robertds/Dreamstime.Com



# Reviving a family tradition

THIS MONTH, I'm sending out a special salute to the many club volunteers, unpaid workers and church members who donate their time, expertise and energy to maintaining Magyar customs and traditions by making and selling the great foods unique to our homeland.

Most American-Magyars know of *dobos torte*, *csiga*, *töltött káposzta*, *kalács*, *kolbász* or *hurka*. Each in its own way is difficult and time-consuming to prepare and craft.

Many readers out there no longer make or have never prepared these foods. I have heard a long list of excuses and explanations for why people do not cook these and other Magyar treats. Some legitimate explanations include: "I can't do it anymore"; or, "It's not feasible to make it for just for myself"; or, "I don't make *kalács* because of health concerns"; or, "I can't make great chicken *paprikás*, so I buy it from the Youngstown American-Hungarian Club."

Some other, less credible reasons include: "I never tried to make it because my *anyám* always made it and I was not interested in the lengthy cooking process"; or, "It is too hard to follow the recipes"; or, "Nagy Turul Supermarket makes *kifli* that are good and cheap!" In some cases--and saddest of all--the person has a total lack of Hungarian pride. They simply aren't interested in the foods of their ancestors.

Before I continue, I offer my deepest respect to the culinary masters of Transdanubian cuisine, such as Chefs Béla, Vilmos and dearly departed Louis, to name a few. Pastry masters Atilla Farkas, Miska and the crew at Tommy's make delights better than what are offered at the finest shoppes in Hungary. Some Magyar recipes require special training and techniques. Learning to successfully create these culinary masterpieces requires decades of continuous practice. I thank them all for their contributions, including those we enjoy eating and those we enjoy reading.

With that in mind, I wonder what would happen if, suddenly, there was nobody making a certain Magyar food? Take, for instance, *hurka*. There are a few establishments today that offer anything resembling this pork and rice sausage.

I grew up enjoying *hurka* made by the Holy Name Society of St. Stephen Church in Youngstown. After years of tweeking and perfecting their recipe and technique--led by Sandor Tollas and Edward Gabrick--the members created some truly fantastic *hurka*. The American-Hungarian Club of Youngstown made a sausage of similar high quality, thanks to Frank Tobias and Mrs. George Nemeth. Other groups and churches made *hurka* as well. The now-shuttered Our Lady of Hungary made their own delicious and distinctive *hurka*. My *apa* told me that he remembers the Campbell Magyar Club making on the same weekend not only *hurka* but also *kolbász*.

I heard stories of 3,000 pounds of *hurka* being made over a three-day period. Mr. Gabrick once told me that

a local motorcycle club had a standing order for 100 pounds whenever it was made.

I was fortunate enough to be a helper in making *hurka* with these various clubs and churches. The camaraderie and social bonding we shared during these sausage-making sessions could never be duplicated.

Sadly, within the last five years, Youngstown has gone from two groups making *hurka* to none. The end of *hurka* making was not due to lack of demand for the product. Making more than a ton of this specialty sausage is exhaustive and labor intensive, and there were simply too few workers willing or able to help make it in such large quantities.

If you have ever made *hurka*, you know it is 20 times more difficult to produce than *kolbász*. As many of you know *hurka* making is a cold weather task. As long as it is cold outside, making 2,200 pounds of sausage is more manageable when considering refrigeration. If a balmy winter thaw occurs, a new headache begins in an attempt to prevent spoilage. Considering how difficult it is to make *hurka*, I wonder how they were able to sell it for under \$4 a pound. Without volunteer labor, the price would double at least.

I could present many other examples of small groups of dedicated American-Magyars who make Hungarian treats. Suffice it to say that without them, our most treasured link to our ancestry could be lost. It is not enough that we support the cooking endeavors of our Magyar clubs and churches by purchasing their products, we must also lend a helping hand in the production of these beloved foods.

In my area, I can point out where the last known examples of particular Magyar foods are available:

**Csiga** - The Hungarian Reformed Church of Walton Hills is the only place that is still making these snail shaped noodles. It takes hundreds of individually hand-





twisted noodle tidbits to make a pound. My sister Erzsi on occasion will make csiga on a board made and given to her by Rudy Gall of Hiram. As Lizzy says, "I wouldn't want to make my living making csiga!" During the colder months, church volunteers assemble on Tuesdays to make and fill orders of this delicate garnish for soup. If you are good with shaping small things, there is always an extra csiga board available for you.

**Laci Pecsénye** - This was once a common meat dish at Hungarian picnics, but now I can find it only at picnics held at the Northeast Ohio Hungarian Cultural Center in Hiram, Ohio. This slow-cooked blend of pork slices, paprika, onion and garlic is one of my picnic favorites. I love to put it on generous portions on crusty rye bread with a nice sour dill pickle.

**Kürtöskalács** - Unless you visit Hungary or Transylvania, you'll have a hard time finding this treat. I know of only one place in the States where it's made. The Transylvanian Bakery in Cleveland makes and sells "chimney cakes" at the Northeast Hungarian Cultural Center picnics. Be warned, the line of anxious buyers is long. Get there early to get one of these unique pastry sensations.



After my family exhausted our frozen supply of American-Hungarian Club *hurka* in 2010, my *apa* contemplated making our own *hurka* at home. I remember as a young lad watching him and my *nagyapa* making *hurka* and fresh *kolbász*. It was always a festive occasion with a Christmas-type excitement. Unfortunate circumstances and college prevented my family from assembling to tackle this task until this past season of Karacsony 2012.

With a hankering for good *hurka*, my *apa* directed me to get out of cellar storage the grinders and stuffer that were once the possessions of my great-grandfather Mihály Cseh. The stuffer is at least 100 years old. If it could talk, the stories it could tell.

Right after my birthday on Jan. 1, we gathered as a *család* and made about 50 pounds of sausage. In comparison to Szt. Istvan or the Youngstown Hungarian Club, the amount was miniscule. The work was just the same: hard and smelly, but fun. My *anyám* and *apa* providing directions for my siblings and me. With the music of Udvary, Borisz, Jeromos and Harmonia playing in the background, we spent the next seven hours creating *hurka*.

First, we trimmed and cut the liver, tongue, heart and shoulder. My sister placed the meat in a boiling pot of water to cook. Endre and I peeled, washed and, with a hand grinder, pulverized the onions. We cooked the onions in trimmed pork fat until golden brown.

My *apa* told my sister Erzsi to go to her collection of Hungarian cookbooks and find the one written by Pitts-

burgh native Yolanda Nagy Fintor. He further instructed her to retrieve an old folded piece of paper that could be found on page 93 (the year Liz was born). This parchment contained a *hurka* recipe penned by my Great Grandfather Cseh in 1947. We cut the recipe requirements in half because the recipe made 100 pounds of sausage.

In our refrigerator was a 2-quart bowl filled with water and hog casings. My *apa* had been soaking the *disznó* innards for a few days to insure maximum elasticity.

We ground the meat using our Universal #1 hand cranking grinder. Lizzy parboiled the rice. Then we mixed everything together: first the meat, then the fried onions, the spices and, finally, the rice. My *apa* was particularly concerned that I didn't mix too harshly or too much. He added a little of the leftover gravy he saved from boiling the meat into the mixture and, quicker than you could say "Ritka Buza," we were loading the stuffer and cranking.

My *apa* directed the stuffing process. It had been a few years since we ran the stuffer, and we broke the first casing when too much cranking pressure was exerted. We gave it another try and, within a half hour, we were done stuffing. We tied off the ends with heavy cotton string and then placed the sausage into a pot of boiling water to close up the casings.

When done, we packed the *hurka* for freezing and ate some leftover *hurka* by placing the mixture in a cast iron skillet to bake in the oven. My *édes anyám* made us a bowl of sliced beets and caraway with a subtle taste of sweet and sour immersed in the red liquid. The beets were a perfect compliment/contrast to the robustly flavored *hurka*. The worst part of the entire process was washing the pots, pans, grinders and stuffer.

Performing this old family ritual was similar to completing a religious or cultural retreat. It was fun, it was hard work, but the satisfaction of continuing a Hungarian tradition was wonderful to say the least.

Following our *hurka* making experience, I immediately made several copies of the recipe and put the original away for safe keeping. Both my *apa* and *anyám* smiled.

Éljen a Magyar!

**Tibor II**

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

## Let's hear your take

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



# The Hungarian Kitchen



with Főszakács Béla

## Offal food

### FÁRADJON BE A MAGYAR KONYHÁBA!

The *Hungarian Kitchen* mailbox was full of requests for recipes and reprints of columns I wrote a few years back. Chef Vilmos and I are always willing to oblige our readers by providing anything to help advance Magyar cooking techniques. Next month, we will continue with Hungarian Regional Cooking along with all the sidebars and recipes. This month I want to answer requests about a popular Magyar food, *hurka*. Also included are other products produced when butchering a cow, pig or lamb. While most of you will not do the butchering of the animal, you can certainly produce the recipes with the help of your local butcher shop or meat purveyor. In any case, enjoy all the recipes with your family and friends.

*Offal* is the term used to describe the viscera and trimmings of a butchered animal. Also known as “variety meats,” they are edible parts of a slaughtered animal other than skeletal muscle. Some examples of variety meats are the liver, kidneys, lungs, tongue and the sweetbread, also known as the thymus.

The process of producing meats by means of salting, smoking and curing is *Charcuterie*. This process of preparing meats also includes organs and byproducts of a butchered animal. *Charcuterie* itself dates back hundreds of years with basic curing and preserving recorded in early civilization of man.

In some cultures, offal products are a delicacy. Those who had the wealth and the means to own and butcher livestock ate the skeletal muscle meats and discarded all remaining parts of the animal. The poor—usually servants to the affluent who could not afford meat—got the remains as part payment for their services.

Throughout history, man refined and developed techniques for processing food. In today's world, we reap the fruits of centuries-old recipes and methods, giving us tasty ways to enjoy all parts of a slaughtered animal.

Before we start, there are certain items to have on hand when processing meats and organs:

- large metal mixing bowls for holding ingredients during processing;
- a meat grinder with grinding plates of various sizes ( $\frac{1}{16}$ ",  $\frac{1}{8}$ " and  $\frac{3}{8}$ ");
- a chef's knife nine inches in length;
- a boning knife for trimming meats to specific cuts;
- a non-porous cutting board for sanitary cutting and processing;
- a sausage stuffer that has a five-pound or 10-pound capacity;
- an electric mixer with dough hook or paddle attachment for blending mixtures;
- a kitchen scale with a capacity of 20 pounds;
- a sausage prick for removing air pockets from stuffed casings; and
- a digital thermometer for obtaining proper temperatures when stuffing and cooking.

Seasonings are important ingredients when processing any foods in the kitchen. The most popular you should have on hand are allspice, bay leaf, caraway seeds, cardamom, celery seed, chili powder, Hungarian paprika (both hot and sweet), fennel seeds, garlic cloves, black peppercorns, sage, thyme, rosemary and pickling spice.

Salt is another special ingredient that accents the flavor of food. Your salt stock should include *kosher salt* (which has large crystals) and *sea salt* (which has more flavor than regular iodized table salt). There are highly concentrated processing salts used in the curing process, such as *pink salt*, which is used on a ratio of one ounce to 50 pounds of meat and is only for the serious processor, not normal household usage.

*Casings* are the last item you need to start making sausage, *kolbász* and *hurka*. The cleaned and sanitized intestines from a slaughtered lamb, cow or pig are *natural casings*. They can be obtained from your local butcher or in the meat department of your local supermarket.

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





Manufactured casings are made of plastic or cellulose and are used for forming and cooking sausage. Once cooked, the manufactured casing is removed, leaving the product intact. A skinless hot dog is an example of a product formed using a manufactured casing.

A third type of casing is processed using the hide of the animal and/or bones and tendons. Such *collagen casings* are relatively new thanks to 20th century technology. These casings are sold in the form of hard tubes that are available in many diameters. The tube is stuffed and the meat is processed, cooled then removed from the tube.

While you do have choices for casings, Chef Vilmos and I suggest you use all natural casings.

Here are some final pointers when processing in your home. Select a time when your kitchen is available for processing your meats from start to finish. There is nothing worse than having to stop your processing, prepare a meal, then get back to processing. Most recipes require processing in a timely, uninterrupted manner.

Make sure you have all ingredients on hand and your equipment is working properly. If your meat grinder has been sitting on a shelf collecting dust, wash, lubricate and reassemble to insure proper sanitation. A meat grinder put away wet usually oxidizes and can leave rust stains on the food.

Keep notes on what you process in a kitchen diary. Each page should list the product, ingredients and tasting comments. If you liked the recipe, give it a few stars; if not, note what was wrong with it (too salty, too bland, etc.). Referring to your kitchen diary lets you produce consistent food.

Finally, and most importantly, use the best recipes possible. While there are many available on the Internet, you can't be sure they are correct in portion size and ingredients. My favorite sources for recipes are church cookbooks, other chefs, butchers, and specialty cookbooks that deal in charcuterie and meat processing.

Have a great month!

*Jó étvágyat!*  
*Főszakács Béla*

## RECIPES

### Kolbász

5 pounds pork butt	16 ounces ice water
1 ounce fine salt	2 ounces cracked black pepper
½ ounce fresh chopped garlic	2 ounces green onions, finely diced
1 ounce sugar	1 ounce marjoram
Sheep casings	

Grind the pork through a ⅜-inch plate on your meat grinder. Place the meat and the rest of the ingredients in an electric mixing bowl and blend well, then chill to keep the product at 34°F or below. Stuff the casings and tie into 4-inch links. Refrigerate until ready to use. This fresh product is best to grill or slow bake.

### Hungarian Beef Sausage

4 pounds lean beef	1 pound suet or kosher chicken fat
1½ tablespoons fine salt	4 tablespoons paprika
½ teaspoon cayenne pepper	1 tablespoon chopped garlic
1 ounce fresh sage chopped	8 ounces ice water
Hog casings	

Grind the lean beef and suet (or chicken fat) separately through a ⅜-inch plate fitted on your meat grinder. Mix in the seasonings and the ice water. Stuff the mixture into the prepared casings and tie into 6-inch links. Rest the sausages in the refrigerator for 12 hours. Inspect sausages for air pockets and remove them using a sausage prick. This fresh product is great to grill or pan fry. Serve with a hearty mustard or chutney.

### Liver Sausage #1

½ pound fatty pork	2 pounds pork liver
2 pounds pork lung	2 tablespoons salt
1 cup uncooked rice	2½ cups beef broth
2 large white onions peeled and minced	½ pound lard
1 tablespoon ground black pepper	½ teaspoon paprika
Sausage Casings	½ teaspoon ground marjoram

In a large pot, cook the pork products with one tablespoon of salt until tender. Cook the rice in the beef broth and set aside. Cook the onions in the lard making sure not to brown the onions. Cut the liver into small pieces and cook with the onions for 10 minutes. Cool and drain the lard from the meat/onion mixture. Add this mixture to the lung and meat and grind using the smallest die. Add the rice and the rest of the spices blending well. Stuff this mixture into the casings and tie off to desired size. Cook the sausage in simmering water until the internal temperature is 165°F. Dry the sausage and refrigerate until ready to use. When ready to serve for dinner, fry or bake the sausage until the skin becomes golden brown and crispy.



## Liver Sausage #2

10 pounds pork liver  
1 ounce salt  
½ ounce ground white pepper  
¼ ounce cayenne pepper  
½ ounce ground ginger  
1 teaspoon paprika  
1 pint ice water  
5 cups par cooked rice  
Sheep or hog casings

Grind the meat using a ⅜-inch die. Add the spices and mix well. Regrind the mixture using a ⅛-inch die while adding the ice water, forming a smooth paste. Add the rice, mix well, then stuff into the casings and tie off to desired size. Poach until the internal temperature is 165°F. Let the sausage dry a bit before wrapping and storing in your refrigerator short term OR the freezer for longer storage.

## Liver Sausage #3

10 pounds pork liver  
2 ounces salt  
½ ounce ground white pepper  
¼ ounce cayenne pepper  
½ ounce ground allspice  
½ ounce fresh garlic minced  
1 pint ice water  
Sheep or hog casings

Grind the meat using a ⅜-inch die. Add the spices and mix well. Regrind the mixture using a ⅛-inch die while adding water to keep mixture smooth. Stuff into the casings and tie off to desired size. Poach until the internal temperature is 165°F. Let the sausage dry a bit before wrapping and storing in your refrigerator short term OR the freezer for longer storage.

## Garlic Sausage

10 Pounds pork butt, trimmed & cubed  
1 ounce fine salt  
½ ounce white pepper, freshly ground  
1 teaspoon ground mace  
¼ ounce cayenne pepper  
2 ounces fresh garlic, finely minced  
16 ounces ice water  
Sheep casings

Grind the pork using a ⅜-inch plate in your grinder. Add the salt, pepper,

mace, cayenne pepper, and garlic to the meat and blend well. Grind again using a ⅛-inch plate. Mix in the ice water, then stuff the mixture into the casings. Tie into 6-inch lengths and refrigerate until ready to use. This sausage is perfect for grilling then serving your guests.

## Boston Pork Sausage

7 pounds pork shoulder  
16 ounces ice water  
2 pounds bread crumbs  
2 teaspoons fine salt  
1 tablespoon fresh thyme, chopped  
1 tablespoon fresh sage, chopped  
1 tablespoon ground mace  
Collagen casings

Pass the pork through a ⅜-inch plate on your grinder. Chill the meat for one hour. Put the ice water in a container and stir in the bread crumbs, salt, thyme, sage and mace. Chill this mixture. In a big mixing bowl, combine the meat and the seasoning mixture, then blend well by hand. Chill this mixture for at least one hour. Stuff mixture into prepared casings and tie off 4-inch links. Refrigerate overnight and cook the next day. This product is great for grilling or pan frying. Serve with a hearty mustard or chutney.

## Spicy Tomato Chutney

4 large Roma tomatoes peeled, seeded, and roughly chopped  
1 tablespoon fresh grated ginger  
½ teaspoon coriander seeds  
¼ teaspoon cayenne pepper  
½ teaspoon ground turmeric  
¼ teaspoon ground cardamom  
½ teaspoon Colman's ground mustard  
½ tablespoon minced garlic  
¼ cup cider vinegar  
2 tablespoons honey

Combine all ingredients in a saucepan and cook over medium heat until the mixture reduces and thickens to a chutney like consistency. Cook for 20 minutes, stirring constantly to avoid burning. Cool to room temperature, then refrigerate further thickening the chutney. Goes well with smoked, grilled and roasted meats.

## Horseradish Cream Sauce

2 ounces fresh grated horseradish  
½ cup mayonnaise  
½ cup sour cream  
2 teaspoons fresh lemon juice  
1 teaspoon paprika  
Salt & white pepper to taste

In a mixing bowl, combine all ingredients and blend well. Chill for one hour before serving with beef, chicken, pork, or kielbasa.

## Tart Cherry Mustard

2 tablespoons Colman's dry mustard  
3 large egg yolks  
½ cup cranberry juice  
3 tablespoons white wine vinegar  
½ teaspoon salt  
½ tablespoon Worcestershire sauce  
2 tablespoons light brown sugar  
1 finger pinch of cayenne pepper  
3 tablespoons minced dried cherries

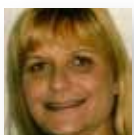
Combine all ingredients but the cherries in a double boiler and cook for 15 minutes until mixture is thick and smooth. Constantly stir while cooking but do not create any foam. Remove from the heat, stir in the cherries and let cool to room temperature. Refrigerate with a cover for one hour before serving. Goes well with sausages, beef, pork and chicken.

## Onion Raisin Chutney

2 cups diced red onions  
1 cup golden raisins  
½ cup cider vinegar  
¼ cup packed light brown sugar  
½ teaspoon ground turmeric  
1 cinnamon stick  
1 bay leaf  
¼ teaspoon ground allspice  
Salt & black pepper to taste

Combine all ingredients in a saucepan and simmer for 30 minutes, stirring all the while. When the mixture becomes thick and syrupy, turn off heat and let cool to room temperature. Remove the cinnamon stick and bay leaf, then refrigerate until cold, about one hour. Serve with your sausage, pork, veal or chicken.





# Seasonal Affective Disorder

IF THE BLEAK WINTER months get you down more than you think they should, maybe you have seasonal depression, also known as *Seasonal Affective Disorder* or SAD, a mood disorder that happens every year at the same time.

Hormones manufactured deep in the brain automatically trigger attitudinal changes at certain times of year. Experts believe that SAD is related to these hormonal changes. One theory is that reduced sunlight during fall and winter leads to reduced production of serotonin in the brain. Serotonin is a neurotransmitter that has a soothing, calming effect. Insufficient serotonin levels can result in depression.

SAD usually starts in young adulthood and is more common in females than in males. Some people with SAD experience very mild symptoms and feel out of sorts or irritable. Others have debilitating symptoms that interfere with relationships and productivity.

People with SAD exhibit signs of depression, including:

- Decreased levels of energy
- Difficulty concentrating
- Fatigue
- Increased appetite
- Increased desire to be alone
- Increased need for sleep
- Weight gain

### How is Seasonal Affective Disorder diagnosed?

It is very important that you do not diagnose yourself. If you have symptoms, see your doctor for a thorough assessment. Sometimes, physical problems can cause depression. A health professional should be the one to determine your level of depression and recommend the right form of treatment.

### How is Seasonal Depression treated?

There are different treatments, depending on the severity of the symptoms. Many doctors recommend that patients with SAD try to get outside early in the morning to increase their exposure to natural light. If this is impossible because of the dark winter months, antidepressant medications and/or light therapy (phototherapy) may help.

### What is Light Therapy?

Light therapy uses a full-spectrum bright light that is shined indirectly into the eyes. You sit about two feet away from a bright light, about 20 times brighter than normal room lighting. Sessions usually begin with 10 to 15 minute daily treatments. They can then be increased to 30 to 45 minutes daily, depending on the patient's response. Some people with SAD recover within days using light therapy, others take much longer. If the symptoms are not



resolved, the doctor may increase the light therapy sessions to twice daily. Those who respond to light therapy are encouraged to continue until they can be out in the sunshine again in the springtime.

### How does the light therapy work?

Some researchers link seasonal depression to the natural hormone melatonin, which causes drowsiness. When light strikes the human retina, a process in the body decreases the secretion of melatonin. Light modifies the amount of melatonin in the human nervous system and boosts serotonin in the brain. So light has an antidepressant effect. Experts believe that light therapy may be an effective treatment for people with eating disorders, insomnia, and major depression. Research-

ers have found that when depressed patients without SAD take antidepressants and use light therapy, there is an added benefit of increased energy and improved mood.

### Can one prevent SAD?

If you have been diagnosed with SAD, here are some things you can do to help prevent it from coming back:

- Try to spend time outside every day, even when it's very cloudy. The effects of daylight are still beneficial.
- Begin using a light box when fall starts, even before you feel the effects of winter SAD.
- Eat a well-balanced diet, including sufficient amounts of vitamins and minerals. This will give more energy, even if your body is craving starchy and sweet foods.
- Exercise for 30 minutes a day, three times a week.
- Stay involved with your social circle and regular activities. Social support is extremely important for those with mood disorders, especially during winter months.

If you experience feelings of depression, fatigue, and irritability that come at the same time each year and appear to be seasonal in nature, you may have a form of SAD. Talk openly with your doctor about your feelings. Follow the doctor's recommendations for lifestyle changes and/or treatment if you have SAD.

So get outside. Have a snowball fight. Or, take a vacation to somewhere sunny. The main idea is to stay active year round.

Till next month....

Be Healthy! Be Happy! Stay Fit!

Egészségére!

Debbie

## Eligibility Rules for Year 2013 Scholarship Grants

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

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

b) For both new and renewal applicants, the students must be the child or grandchild of a life benefit member of William Penn Association in good standing. For the 2013 school year, the parent/grandparent must be a life benefit member for at least four (4) years as of January 1, 2013.

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

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

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

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

2. An Essay of 100 words or fewer entitled: **"I am proud to be a William Penn Association member because..."** Essays exceeding 100 words will NOT be accepted.

**The Scholarship Application and Essay must be mailed and postmarked by Friday, May 31, 2013.** We recommend the student submit these materials via Certified Mail to ascertain proof of mailing date.

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

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

5. Proof of enrollment for the Fall 2013 school term.

Items 3, 4 and 5 must be mailed and postmarked by **Monday, September 30, 2013.**

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

1. A letter requesting a renewal grant.

2. An Essay of 100 words or fewer entitled: **"I am proud to be a William Penn Association member because..."** Essays exceeding 100 words will NOT be accepted.

**The Renewal Letter and Essay must be mailed and postmarked by Friday, May 31, 2013.** We recommend the student submit these materials via Certified Mail to ascertain proof of mailing date.

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

4. Proof of enrollment for the Fall 2013 school term.

Items 3 and 4 must be mailed and postmarked by **Monday, September 30, 2013.**

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

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

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

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

k) All applications, renewal letters and essays must be mailed and postmarked by **Friday, May 31, 2013.** Any applications, renewal letters and essays postmarked after that date will not be considered.

**If unsure of eligibility rules, the student may call Mary Ann Kelly-Lovasz at the Home Office at 1-800-848-7366, Ext. 128 or e-mail us at [scholarship@williampennassociation.org](mailto:scholarship@williampennassociation.org).**





# **WILLIAM PENN FRATERNAL ASSOCIATION SCHOLARSHIP FOUNDATION, INC.**

## **Application for Scholarship Grant for the Academic Year of 2013-2014**

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



### **STUDENT APPLICANT INFORMATION**

<b>1. NAME:</b>			<b>2. DATE OF BIRTH:</b> /    /		
_____	_____	_____			
_____	_____	_____			
<b>3. ADDRESS:</b>					
_____		_____			
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_____		_____		_____	
<b>4. STUDENT APPLICANT'S PHONE:</b> (    )			<b>5. SOCIAL SECURITY NO.:</b>		
_____			_____		
<b>6. E-MAIL ADDRESS:</b>					
_____					

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

School	Location	Years Attended
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

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

\_\_\_\_\_

\_\_\_\_\_

**9. ACCREDITED COLLEGE OR UNIVERSITY WHERE ACCEPTED:**

School Name:	Year Will Be Attending in School:	<input type="checkbox"/> Freshman	<input type="checkbox"/> Junior
_____	_____	<input type="checkbox"/> Sophomore	<input type="checkbox"/> Senior
Street Address or P. O. Box:	_____		
City:	State:	Zip Code:	
_____	_____	_____	

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

\_\_\_\_\_

**Completed application must be mailed and postmarked by May 31, 2013**

# William Penn Fraternal Association Scholarship Foundation, Inc.

## APPLICATION FOR SCHOLARSHIP GRANT (Continued)

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

Name

Address

Occupation

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

**13. WILLIAM PENN ASSOCIATION MEMBERSHIP/BENEFIT INFORMATION:**

Student Applicant

Parent or Grandparent of Applicant

Name: \_\_\_\_\_

Life Insurance Certificate Number: \_\_\_\_\_

Branch Number: \_\_\_\_\_

**PLEASE NOTE:** For new applicants, you must submit your essay along with this completed application form to be considered for a grant. The application and essay must be mailed and postmarked by May 31, 2013. Also, you must submit: (1) a transcript of your high school scholastic record or college grades; (2) your SAT/ACT scores; and (3) proof of enrollment for the coming fall term. Failure to submit these items by the date specified in the Eligibility Rules will result in the forfeiture of your grant.

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

Signature of Applicant

Date

**Completed application must be mailed and postmarked by May 31, 2013**

# Schedule of WPA Fraternal Events

# 2013

## WPA Bowling Tournament • May 3 & 4

Following the success of last year's tournament, our annual bowling event returns to the Meadows Racetrack and Casino, located in Washington, Pa., just south of Pittsburgh.

## Join Hands Day • May 4

This annual, nationwide day of service brings together youths and adults to plan, organize and work together on projects that will improve their communities.

## Tri-State Area Picnic • May 18

Members and friends from Western Pennsylvania, Northern West Virginia and Eastern Ohio will gather at Scenic View in Rockwood, Pa., for a day of good food and family fun.

## 30th Annual WPA Golf Tournament & Scholarship Days • July 19 & 20

Our annual 18-hole event returns to the magnificent Quicksilver Golf Course in Midway, Pa., the site of several previous WPA tournaments and a number of professional events.

## Hungarian Heritage Experience • August 4 to 10

Scenic View in Rockwood, Pa., will again play host to this week-long program where members can learn the language of the Magyars while getting a taste of Hungarian history and culture.

## 13th Annual WPA Picnic-A Great Fraternal Fest • September 7

The Association's most popular annual fraternal event returns to Scenic View, offering another afternoon of Hungarian food, music and dancing, along with fun for the entire family.

## WPA Trip to Hungary • September (dates to be announced)

Join your fellow members and friends of the Association on an excursion to the Land of the Magyars...and return with a suitcase full of memories that will last a lifetime.

### Other Noteworthy Events

White Rose Ball • February 2 • Dearborn, MI

38th Annual Hungarian Festival • June 1 • New Brunswick, NJ

Lake County Captains' Hungarian Heritage Night • June (TBD) • Eastlake, OH

Branch 336 Verhovay Golf Outing • July (TBD) • Harrisburg, PA

Hungarian Cultural Garden 75th Anniversary • July 20 • Cleveland, OH

39th Birmingham Ethnic Festival • August 17 & 18 • Toledo, OH

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Calendar © PlacesDesign/Dreamstime.com





Kathy Musson, executive director of the Jefferson County (Ohio) Chapter of the Red Cross, and volunteer Mia Petrozzi accept Holiday Baskets donated during the holiday season by Branches 10, 40, 248, 349 and 8164.

**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 from Barton, Martins Ferry, Weirton, Steubenville and Monaville!

Last year was an eventful year, and we're looking forward to an even more exciting 2013. We are so thankful for the opportunities given us to help others through the generosity of WPA throughout 2012. It's been great fun working to spread the news about WPA to our members and throughout our communities.

We look forward to a year full of fun activities and outings that are central to WPA's belief and sharing the great value of membership in WPA.

One of our Holiday Baskets went to the Jefferson County Red Cross

Chapter. They assisted victims of 22 fires over the holiday season, many of which were in homes that had babies. Their supplies had dwindled away to nothing, so our WPA branches and friends helped to replenish the needed baby supplies. Kathy Musso, executive director of the local Red Cross chapter, and Mia Petrozzi, office volunteer, were grateful for our baskets.

We are confident that good weather is right around the corner so we can begin this year's events. Our next meeting will be April 28 at 4:00 p.m. at 63 Meadow Lane in Wintersville,

Ohio. We'll begin preparations for our Join Hands Day project.

We wish happy birthday to branch members with birthdays this month and best wishes to members celebrating anniversaries.

Our prayers go out to those who may have lost loved ones recently.

If you have any news you wish to share with us, please contact me. For information about branch activities forthcoming in 2013, call me at 740-264-6238.

**Branch 13**  
Trenton, NJ

by Marguerite Beke

Our annual WPA Branch 13 family Christmas party and business meeting were held on Dec. 9, 2012, at the Bishop Beky Center of the Hungarian Reformed Church of Trenton, N.J.

The meeting was called to order at 2:00 p.m. The agenda included a moment of silent prayer for all of our deceased members, including former National Director and Secretary to the Board, Frank J. Radvany.

Branch President Anthony Beke welcomed all, wishing them a blessed and Merry Christmas. The meeting concluded with the election of officers for the coming year. The following slate was accepted and elected: Anthony C. Beke, president; Steven F. Beke, vice president; Mar-

guerite D. Beke, secretary-treasurer; and Dr. Eileen Smith and John Fazekas, auditors.

The oath of office was read to the newly-elected officers by Brian S. Beke.

The Christmas party followed the meeting. A luncheon of kolbasz with sauerkraut, stuffed cabbage, cold platters, salads and desserts was enjoyed by all.

A big "thank you" to the Home Office for all of the gifts and party supplies. The children especially liked the Micky D coupons. Everyone had a very pleasant time and was pleased with their gifts.

For help with your life insurance and annuity needs, please contact Anthony Beke at 609-298-2988.

**Branch 14**  
Cleveland, OH

by Richard E. Sarosi

Warm wishes from Branch 14.

The Branch 14 Christmas party was a fun afternoon for our young members. Sparkles the Clown painted faces and arms, creating many butterflies, dragons, pirates and peacocks that were proudly shown off by the wearers. Hair painting was another big hit with the kids.

The Balloon Guy created balloon flowers, hats, swords, puppies and other objects. The swords were a big hit with the party pirates, until a bang resulted, and the pirate who lost his sword had to request another to be made!

Pizza, salad, cookies, beverages and ice cream provided the energy needed to see our main guest--Santa Claus. Santa spent the afternoon listening to the requests of each girl and boy, who were all good this year! Santa gave each a gift envelope and a candy cane before heading back to the North Pole. Gift bags were given to our young members and older members as they headed home.

We thank the Home Office for the McDonald's gift cards and the goodies that made up the gift bags. Special thanks are sent to the Branch members who helped to setup, serve and clean up. THANK YOU!

A celebrity also attended the Branch 14 party and saw Santa

# Welcome To Our Fraternal Family



KAHLÁN M. BURLIKOWSKI  
Branch 226 McKeesport, PA



MAGENTA S. CALLA  
Branch 34 Pittsburgh, PA



AIDEN S. CROLEY  
Branch 28 Youngstown, OH



CHRISTIAN CZURKO  
Branch 34 Pittsburgh, PA



JACOB CZURKO  
Branch 34 Pittsburgh, PA



ALEENA R. FITZGERALD  
Branch 14 Cleveland, OH



SAMANTHA HEIN  
Branch 14 Cleveland, OH



PRIESLEY N. KINDLE  
Branch 296 Springdale, PA



STELLA R. PALMIERI  
Branch 14 Cleveland, OH



KAITLIN M. TOLLAS  
Branch 28 Youngstown, OH

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.



Claus. Members Jenna and Gillian Bennis brought Flat Stanley to the party, and he had a great time seeing Santa, Sparkles and the Balloon Guy. I wonder if Flat Stanley is planning another journey in 2013? We will have to wait and see.

Branch 14 would like to express our sympathy to the family of former National Director and Secretary of the Board Emeritus Frank J. Radvany who recently passed away. Please keep the family in your prayers. We also extend our sympathy to those members who recently lost a loved one.

Many fraternal activities are being planned for our members to enjoy in 2013, including the WPA Bowling Tournament May 3 and 4 (*registration form can be found on Page 23*), the Branch 14 Join Hands Day project and Hungarian Heritage Night with the Lake Erie Captains on Saturday, June 8. Please check upcoming issues of this magazine for updates on all 2013 activities.

We would like to send get well wishes to Branch 14 member Joan Parete, who is recovering from a recent fall, Branch 14 Auditor Virginia Volter, Dawn Ward, Anne Kertesz and Arlene Csoman. We hope to see everyone feeling better soon.

Happy birthday and happy anniversary wishes to all of our branch members celebrating a February birthday and/or anniversary.

Our next branch meeting will take place on March 6 at 7:30 p.m. at the First Hungarian Reformed Church, 14530 Alexander Road, Walton Hills.

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

## Branch 18 Lincoln Park, MI

by Barbara A. House

Here it is, 2013. Can you believe it? I wish you all a happy, healthy and prosperous year. I hope you are always surrounded by those you love.

Reminding you again about our Quad Cities trip, June 17 to 20. Your cost is \$200 for four days and three nights. Please let me know a.s.a.p. if you are joining us. I promise you a great time.

We are busily planning to receive



During his visit to Branch 14's Christmas party, Santa spent time with Gillian and Jenna Bennis and their friend Flat Stanley (photo left) and with Kathy Lanzara and Alexis Dvorak.



you at our annual family fun bowling tournament weekend. Get your teams together and plan on having a wonderful time. The bowling lanes are situated in the casino. Now, how is that for something different and fun?

Remember all our deceased members in your prayers. We lost some very special people in December. My very special friend Frank Radvany passed away. He was always supportive and dependable; a true William Penner. Longtime employee Beverly Shoup also passed away, as did Robert Kovach, Martha Barillo and Emma Oris. Please pray for them and their wonderful families.

Happy February birthday to National Vice President-Treasurer Diane Torma, Home Office employee Sarah Scherer, and Vice Chairman of the Board Bill Bero. You are special people. We wish you many more wonderful birthdays.

Get well wishes to Doug Truesdell, Branch 18 auditor emeritus, who is finally back home and making wonderful progress. Get well wishes also to Rose and Arpad Antal, Joan Parete, Ann Kertesz, Al and Olga Wansa, Janet Totsky, Beata Csaszar, Eileen Gonzales, Helen Sryniawski, Tillie Balogh and newly-elected branch Auditing Committee Chair Ursula Markovits. We hope you are all back with us very soon.

Congratulations to all the newly-elected WPA branch officers. It was nice to see so many pictures in the magazine last month. Your Board of Directors is trying very hard to visit as many of your branches as pos-

sible. Please let us know all about your branch activities as soon as possible so we can publish them in your *William Penn Life*.

I will be leaving Florida very soon to attend the Hungarian Arts Club's annual White Rose Debutante Ball. It is always such a wonderful event. This year is even more special because the guest of honor will be National Vice President-Fraternal Endre Csoman. Congratulations, Endre. We are very proud of you. I will tell you all about it next month.

Thank you, Helen Molnar, for being such a wonderful surrogate sister and daughter. I appreciate all your help. Thank you so much.

Please remember, I am always available to you. My cell number is 313-418-5572.

Think "Bowling Tournament." Think "Quad Cities tour." Best of all, think "Spring."

## Branch 19 New Brunswick, NJ

by Evelyn Bodnar

On Oct. 27, the food program at the Bayard Street Presbyterian Church assisted 165 people. They knew "Sandy" was coming! Our branch donated \$500 to this program.

Then, on Nov. 22 the church served Thanksgiving dinner to 160 people. Two days later, we gave additional food to the needy.

We held our Christmas party Dec. 9. It included a catered buffet lunch, Santa and gifts. Everyone thought the McDonald's gift cards were the





Members of Branch 19 and the Bayard Street Presbyterian Church in New Brunswick, N.J. handed out these special Halloween baskets to local children last October.

best gift, being made in the USA. We see so many of those in our community looking for jobs. We know of 41 men living in tents in New Brunswick, and several women who live in the streets. One of those women comes to our coffee hour every Sunday and stays for services. Some of the men also come, and they help us.

At the end of December, we gave food, clothes, toiletries and Walgreen's gift cards to the needy. One of our members donates four gift cards every month. Those who come for assistance also get a number when they enter, and we hold a drawing for \$25. When you have nothing, it's thrilling to receive \$25.

God bless you with good health in 2013.

## Branch 28 Youngstown, OH

by Kathy Novak

We hope all our readers have been staying healthy with all the flu bugs going around.

Old Man Winter has been kind to us in Youngstown so far, but it is still not spring, so anything is possible.

Just a reminder: Branch 28's meetings are usually held the third Monday of each month at 6:30 p.m. at the Boardman Eat n' Park restaurant. Please call me to confirm the actual date and place of the meeting.

The official WPA calendar of

events has been posted, so be sure to mark your calendars at home and get your reservations in on time to be sure you are a part of the great fraternal events WPA has planned for us.

What a great travel log "Flat Stanley" provided for all those planning a trip to Hungary. Nice job, Richard!

We wish all those with birthdays or anniversaries—especially the WPA—a wonderful year.

Get well wishes to all those under the weather, especially Jerry Schauer, Frank Tobias, Irene Devlin, Sandor Tollas Sr. and Maria Goda.

Our deepest sympathy is extended to all who have recently lost a loved one. Special thoughts to those who may have been affected by the tragic shooting in Connecticut.

Do you have inquiries about branch activities or have news to share? Please give me a call at 330-746-7704.

Happy Valentine's Day!

## Branch 34 Pittsburgh, PA

by Marguerite McNelis

Well, by now everyone should be getting back into the "groove" from the hectic holidays. Please take a moment and pray for all our service men and women, especially those in harm's way.

A special "Happy Birthday" to branch member Carmella DeBla-

sio on her 87th birthday. Birthday wishes go out to all branch members celebrating their birthdays. May you all have many, many more.

If you have any news you would like to share, please contact Andy McNelis at 412-421-6031. For information about William Penn Association life insurance and annuity plans, please contact Branch Coordinator Maria Bistey at 412-431-6035.

## Branch 51 Passaic, NJ

by Christine Baldyga

We hope everyone enjoyed the holidays and that good health and happiness continue into the new year.

Our thoughts and prayers go out to the Barillo family on the passing of a dear friend and long-time member of Branch 51, Martha Barillo. Martha participated in the activities of the branch for many years and attended many WPA functions. She was proud of her Hungarian heritage and a dear friend to many.

Remember all of our deceased members in our prayers, especially Martha Barillo. May they rest in peace.

## Branch 59 Windber, PA

by Margaret Popovnak

Greetings from Branch 59. I would like to introduce myself to all of you. My name is Margaret (Kurcsics) Popovnak, President and Coordinator of Branch 59. Our members hope you all had a Merry Christmas and a Happy New Year.

My cousin, Shirley Rakoczy-Pryzwara (past president of Branch 59), passed away unexpectedly July 9, 2012. She is surely missed by all. It will be hard to replace her as president, but I will try to do my best.

On Nov. 14, we had a branch meeting at my home during which we elected the following officers: Margaret Popovnak, president; and Barbara Hancharik, secretary-treasurer.

Our next meeting will be on Wednesday Feb. 13, at 6:00 p.m. at Mimo's Restaurant in Windber. I am inviting all members to attend this



ABOVE: Members and friends of Branch 59 enjoyed the branch's annual Christmas party held Dec. 2. RIGHT: Santa spends some time with young members and their parents during a Christmas party hosted by Branch 88 on Dec. 16.



meeting. We will discuss upcoming events and fundraisers for our branch throughout 2013. If you plan on attending, please either call me at 814-322-4146 or email me at [margaretpopovnak@hotmail.com](mailto:margaretpopovnak@hotmail.com). Thank you.

Our branch had its Christmas party on Dec. 2 at the Slovak Educational Club on Jackson Avenue, Windber. We invited members and children to attend. Our turn out was wonderful. Members and some non-members came. All had a good time. A total of 17 children attended, ranging in age from 6 months to 17 years. They all enjoyed themselves by dancing and playing games.

I thank everyone who attended the party, especially my sisters and daughters who volunteered to help get everything ready, and my nephews who helped with setup and cleanup. Thank you all. It was greatly appreciated.

We served pizza, chicken tenders, garden salad and rolls, along with antipasto salad, rigatoni, soda and too many delicious desserts and candies to mention.

I also thank the Home Office for sending us the wonderful gift cards for McDonald's and all the surprises in the party bags. The children enjoyed the gifts in their treat bags.

My sisters and I had a pleasant surprise in December—a visit from our Aunt Mary (Vince) Tirpak from Branch 18 Lincoln Park, Mich. My cousins Sandra (Tirpak) Stocks and Alexander Tirpak—Mary's children—drove to Pennsylvania for a short but wonderful visit. I must thank cousin Sandra for coming to

decorate my Christmas tree with all her lovely homemade bows. My tree was absolutely beautiful. Thank you, Sandra and Alex for bringing your mother.

While they were here, we went to Hooversville where my Aunt Mary was raised. She saw the old school that she attended. We also visited Holy Family Cemetery where her father is buried. He passed away in 1936. We also visited St. Mary's Hungarian Roman Catholic Cemetery in Windber where Mary's mother and sisters are buried. Her mother, Rose (Vince) Josvay passed away in 1974. Sisters are Anna (Vince) Kurcsics, Elizabeth (Vince) Rakoczy, and Margaret (Vince) Rakoczy. I am sure this visit brought back pleasant memories for her. By the way, Mary Tirpak is 90 years young. She also had two brothers now deceased, they are: William Vince of Cleveland, Ohio, and John Vince of Pittsburgh, Pennsylvania.

If you have moved in recent months, please notify the Home Office or me with your new address. It is important that your records are up to date.

We would like to extend congratulations to all who have celebrated birthdays or anniversaries in December. We would also like to send get well wishes to all members who were sick or hospitalized in December, and our deepest sympathy to all who may have lost a loved one. Our thoughts and prayers are with you.

Remember our Armed Forces serving men and women that could not be home for the holidays.

## Branch 88 Rural Valley, PA

by Joe Chobody

Members and guests of Branch 88 gathered Dec. 16 for our family Christmas party. Christmas carols played as the children lined up to tell Santa their Christmas wishes. Treat bags were distributed, and refreshments were served.

Thanks to all who attended the party. Special thanks to the Home Office for the generous financial help and the items for the treat bags. Also, thanks to Kathy and Dennis Chobody, Sandy and Sam Mikita and Joe Chobody for making the party a success.

Prior to the party, the monthly meeting was held and branch officers were elected for 2013-2014. All officers were re-elected: Dennis Chobody, president; Sam Mikita, secretary-treasurer; and Tom Baculik, Jack Baculik and Joe Chobody, auditors. Good luck in 2013.

Here's hoping all had a very Merry Christmas and a Happy New Year.

## Branch 89 Homestead, PA

by Lisa Susan Toth-Maskarinec

Branch 89, led by a welcoming address from Branch President John S. Toth Jr., held its annual family Christmas party Dec. 1 at the Brunswick Playmor Bowling Lanes in Pittsburgh. This marked the third





The members of Branch 89 welcomed Santa to the branch's annual family Christmas party held Dec. 1 at Brunswick Playmor Bowling Lanes.

year that the theme of our party was Cosmic Bowling and, boy, was it a huge success. This format has proven to be a better party than some of our former parties which had a magician, puppeteers or clown for entertainment. Our branch treated the children and adults to a day of Cosmic Bowling, complete with flashing colored lights, glow-in-the-dark bowling balls and music. We even had special lane attachments to allow the younger children the opportunity to bowl.

Everyone enjoyed themselves and asked when the Branch would be having another Cosmic Bowling party. Some guests came early to reserve their favorite lanes for their children and grandchildren. During a break in bowling, we provided pizza, munchies and soft drinks.

The highlight of the event occurred when Santa arrived and talked to all the kids. As each child met Santa, they were given a goodie bag complete with a \$5 gift certificate from McDonald's, a coupon for complimentary bowling at a future date, and various items compliments of WPA and Branch 89.

Without a doubt, this was one of the nicest Christmas parties our branch has had, and the children were perfect little angels. Not only the children but also the adults commented on what a wonderful time they had, how great the pizza and bowling were and how helpful and kind the employees at Brunswick Playmor were. Not a complaint was heard, only wishes of Merry Christmas to one and all and "See you next year."

A special thank you to our busy

bunch of elves for helping to make this party a huge success. We also thank Santa for taking time from his busy schedule to come to our party.

Following the party, our branch held its monthly meeting and election of officers. President Toth opened the meeting with a moment of silence for those members who have gone on to their great reward. Specifically remembered were Auditors Elaine M. Toth, Betty Kohut Ardale, and Yolan S. and Gaza A. Katona, sister and brother-in-law of Secretary-Treasurer Ruth D. Toth.

We congratulate the following who were elected branch officers: John S. Toth Jr., president; Timothy E. Toth, vice president; Ruth D. Toth, secretary-treasurer; Mark S. Maskarinec and Lisa Susan Toth-Maskarinec, auditors. Branch Coordinator for 2013 will remain Lisa Susan Toth-Maskarinec. National Vice President-Secretary Richard W. Toth then installed the officers.

Due to the positive response we received for our Cosmic Bowling Christmas party, we will be having a Branch Cosmic Bowling party in February. Also, plans are already underway for our Second Annual Charity Golf Outing to be held at Westwood Golf Club sometime in July or August.

Branch 89--with the help of its members--hopes to hold many activities in the months to come. If any of our members have any suggestions for future events, please contact one of our officers.

Branch 89 also thanks the Home Office for the financial support we received not only for the Christmas party but throughout the year and

hopes that everyone had a very Merry Christmas and that 2013 will be a year of prosperity, good health and peace for one and all.

### Branch 129 Columbus, OH

by Debbie Lewis

Hello from Columbus, Ohio.

We have two holidays that many will be celebrating in February. First is Valentine's Day on the 14th--a day to exchange cards, candy, flowers or other gifts to our loved ones.

Then, we mark Presidents' Day on the 18th--an American holiday celebrated on the third Monday in February. It was originally established in 1885 in recognition of President George Washington. Traditionally celebrated on Feb. 22--Washington's actual day of birth--the holiday became popularly known as Presidents' Day after it was moved as part of 1971's Uniform Monday Holiday Act, an attempt to create more three-day weekends for the nation's workers. Presidents' Day is now popularly viewed as a day to celebrate all U.S. presidents past and present.

There will be a Soup & Learn session on Feb. 10 at the Hungarian Reformed Church, 365 Woodrow Ave., Columbus, following the 10:00 a.m. service. A Hungarian documentary entitled, "Úzenem az otthoni hegyeknek" will be shown. The film documents Hungarian Life in Cleveland, Boston, Connecticut and New Brunswick, N.J. Soup will be served beginning at 11:15 a.m. followed by the film at approximately 11:40





Date on the 10th (c) Antonprado/Dreamstime.com

## A date to remember...

Attention all branch news contributors and those wishing to submit articles and photographs for publication in **William Penn Life**. The deadline for all submissions to our magazine will be the 10th day of each month. By meeting this deadline, you will help ensure that our magazine gets in our readers' hands in a timely manner. If you have any questions, please contact John E. Lovasz, Managing Editor, toll-free at 1-800-848-7366, ext. 135. Or, email John at [jlovasz@williampennassociation.org](mailto:jlovasz@williampennassociation.org). Thank you for your cooperation.

a.m. The program is presented by the Hungarian Culture Club. Next month's session will be held on March 10. It will include a 2½-hour documentary produced by Hungarian TV about the 1851-1852 visit to America by Louis Kossuth. Part of the film shows interviews with local Hungarians in Columbus.

On March 17 after the 10:00 a.m. service, the church will host a program about Louis Kossuth and the 1848 fight for independence, followed by a Hungarian dinner. Reservations for this event must be made by March 10. Call Erzi at 614-738-4415 or Marla at 614-237-8180.

Several of our members are already planning to attend the WPA Annual Bowling Tournament to be held on May 3 and 4. It is a great time. We hope more of our members attend this year.

Our meeting dates for 2013 will be March 5, June 4, Sept. 3 and Dec. 3. All meetings are held at 4:30 p.m. at Planks Cafe, 743 Parsons Ave., Columbus. We would like to see more members in attendance. We need your input. Hope to see you.

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

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

We also extend our sincere sympathy to all who have recently lost a loved one, especially to the families of members Edward Bodish and Elizabeth Zag.

For all your life insurance and annuity needs, please contact Arpad

Sibrik at 614-231-8024 or Debbie Lewis at 614-875-9968.

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

### Branch 132 South Bend, IN

by the Branch Officers

On Dec. 9, Branch 132 held its annual children's Christmas party. Forty-two adults and 20 children were present. The pizza was delicious, and a good time was had by all. The children received gift cards and candy. It was good to see Mary and Jack Vukovits and some of their family, Joyce Sarvari and family, Theresa and Erv Nowaczewski, Jim and Rita Berta, Sue and John Marshal, Don and Anna Czajkowski, John Burus and members of the ball teams and Branch President Mike Horvath and family.

We got a call from Janice Hanks thanking us for remembering her mother, Elizabeth Gerencser. We also received a call from Julianne Kersztes Flowers who lives in Vermont. We saw in the *South Bend Tribune* that she and her husband were celebrating their 50th anniversary. That is how we get information: we check the paper and check the William Penn roster of members. Any help you can give, call me at 574-232-9451.

Our next meeting will be on March 5 at 6:30 p.m. at Martin's Café on Ireland Road.

On March 6, Branch 132 will celebrate its fourth year of reorganization. Our thanks to all who are keeping the branch active.

Our condolences to the family of Chester Botka. May he rest in peace.

### Branch 249 Dayton, OH

by Mark Schmidt

The holidays are over, the college bowl games have been played and we are getting ready for the Super Bowl and, after that, March Madness. I just hope the weather has cooperated and not been too brutal this winter. Hurry up, spring!

As I write this, we are looking forward to the White Rose Ball Feb. 2 in Dearborn, Mich. The historic Dearborn Inn will host this annual event, featuring the introduction of this year's debutantes. Congratulations to WPA's own National Vice President-Fraternal Endre Csoman, the guest of honor. We look forward to a great evening of dancing and making new friends.

Locally, we are looking forward to Bingo Nights at Kossuth Hall at Old Troy Pike Community Church. Food is available at 5:00 p.m. and bingo starts at 7:00 p.m. each Wednesday and Friday.

Dayton Hungarians Annual Fish Fry & Bier Fest is Saturday, March 23, at Kossuth Hall, 4475 Old Troy Pike, Dayton at 6:00 p.m.. There will be delicious fried fish, cold Ohio craft beers, gambling and bingo. Funds are being raised to replace

# 69<sup>th</sup> Anniversary



GERTIE AND JOHN SIMON, members of Branch 296 Springdale, Pa., recently celebrated their 69th wedding anniversary. The couple, formerly of Leechburg, Pa., now live in Fayetteville, Ga. **Congratulations!**

the roof on one of Dayton's Hungarian treasures, Kossuth Hall. More information will be in the next issue of *William Penn Life*.

Mark your calendars for the Magyar Club of Dayton's annual Spring Dance on April 27. We will once again have George Batyi and the Gypsy Strings Orchestra with Alex Udvary featured on cimbalom. Hope to see you there.

The Catholic Parishes of Old North Dayton are taking reservations to see *The Sound of Music* at La Comedia Supper Club and Theater for brunch on Thursday, May 16. Price for brunch and the show is \$36 per person. Call John Demeter at 513-330-3669.

Happy birthday to all celebrating a birthday in February. Hope you have many more. Also, happy anniversary to those married this month of love. May Valentine's Day always be in your hearts.

Get well wishes to those who have been sick or hospitalized. We hope you have a fast recovery. I hope the flu bypasses your home this year.

We extend our sympathy to the family of Bea Sabo, one of our 50-

year members, who recently passed away. Bea was an ardent supporter of all local Hungarian clubs and events, and I will personally miss bringing her lunch during the Magyar Club meetings. Please keep them in your thoughts and prayers.

For your life insurance needs, contact Michele Daley-LaFlame at 937-278-5970 or Mark and Anne Marie Schmidt at 937-667-1211. Contact Anne Marie Schmidt to consider safe and well-paying WPA annuities for your annual IRA contribution.

If you have any local news you want included in these articles, contact Mark Schmidt by the fifth of each month.

## Branch 296 Springdale, PA

by Mary Ann Kelly-Lovasz  
Valentine's Day greetings to one and all. This month we also recognize the 127th anniversary of the founding of William Penn Association. We are over a quarter of the way into our second century and are still standing strong. Happy birthday, William Penn Association!

Our two newest members are Jeffrey Balash and Priesley Kindle, and Branch 296 sends out a warm welcome to them.

Warm wishes go out to Diane Torma, who celebrates her birthday this month.

We also wish a belated happy 69th wedding anniversary to John and Gertie Simon. Formerly from Leechburg, Pa., the Simons now live in Fayetteville, Ga. We wish all the best to the happy couple.

Weather permitting, our next Branch meeting will be held on Thursday, March 14, at 7:00 p.m. at King's Restaurant in New Kensington.

Contact me at [makelly367@verizon.net](mailto:makelly367@verizon.net) or at 724-274-5318 if you have any branch news that you would like to share.

Remember that Noreen Fritz has the answers to all of your life insurance and annuities needs. She can be reached at 412-821-1837 or [noreen-bunny.fritz@verizon.net](mailto:noreen-bunny.fritz@verizon.net).

## Branch 352 Coraopolis, PA

by Dora S. McKinsey

Happy Valentine's Day! May you and your loved ones be blessed this day and every day.

This month marks the 127th anniversary of William Penn Association. What a milestone! Congratulations to the Association and to all the past and present members who have made it possible for the Association to continue to provide its members with the best possible insurance plans and annuity rates and be able to offer all the different fraternal activities over the years.

Upcoming fraternal events for the year 2013 are published in *William Penn Life*. Please try to attend as many of them as you can for only with your support can the Association continue to provide its members with the best possible fraternal service.

Our next event scheduled is our bowling "fun" tournament. Everyone had a great time last year, and this year promises to be even better. Make sure to check out all the information in this issue of *William Penn Life*.





*These youngsters lead guests in the singing of Christmas carols during Branch 800's party.*

If you, your son or your daughter will be attending an institution of higher learning next year, remember to check the eligibility rules for WPFA scholarship grants (*see Page 12*). Every little bit of money available to help with your education is well worth the effort to apply for.

Happy birthday to all of our branch members who are celebrating a birthday this month. May you have many more and may all of them be healthy.

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

We would like to welcome all new members of Branch 352. Remember, if you have any news you would like to share, or if you have any insurance questions, please contact me at 412-319-7116 or by email at [dmckinsey@hotmail.com](mailto:dmckinsey@hotmail.com).

### **Branch 800 Altoona, PA**

by Dave Greiner

Branch 800's longtime reporter for *William Penn Life*, Vincent Frank, retired Dec. 31, 2012. My name is Dave Greiner, Branch 800 secretary, and I will be keeping William Penn members up to date on activities of Branch 800 Altoona, Pa.

The branch had a wonderful Christmas party which, for the first time, was held at the Bavarian Aide Society. Adults and children enjoyed a catered buffet and gifts. Santa Claus was assisted by his elf and helper, Henna Nuutinen from Fin-

land who is attending Williamsburg High School as a foreign exchange student.

Branch 800 elected officers for a new two year term. They are: Vincent Frank, president; Daniel Greiner, vice president; Dave Greiner, secretary; Robert Jones, treasurer and branch coordinator; and Robert Aiken and Myron Yeager, auditors. John Conti will serve as marshall.

I hope all our members had a memorable Christmas and a Happy New Year.

Feb. 2 puts a Pennsylvania town on the national map as Groundhog Day is celebrated. Everyone wonders whether or not Punxsutawney Phil will see his shadow.

Feb. 14 is also a special day. Please don't forget to make it special for your Valentine.

It looks like it will be a good season for Pennsylvania ski resorts, as the area has received lots of early snow. Good luck to any skiers.

Until next month, Branch 800 wishes one and all the best.



*Emily Troese welcomes Santa Claus to a Christmas party hosted by Branch 8114.*

For any of your life insurance needs, please call Bob Jones at 814-942-2661.

### **Branch 8114 Clarion, PA**

by Arthur Aaron

Branch 8114 celebrated the coming of Christmas on Dec. 4 with a delicious meal of roast beef and all the trimmings. Approximately 40 people attended the event held in the Immaculate Conception rectory basement.

Santa was present to distribute prize bags to the children and prizes to the adults. Pictured above with Santa is Emily Troese, granddaughter of James and Mary Lou Delaney.

## 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](mailto:jlovasz@williampennassociation.org)



## Hot Hungarian hurka

Welcome to February. We are more than half way through winter. During cold, snowy weather, a ring of hurka—crispy on the outside but moist and flavorful on the inside—fits the bill when considering a Hungarian-style warming food.

There are many versions of Magyar-style hurka. All hurka, no matter what type, is classified as “boiled sausage.” This is due to the fact that such sausages are boiled in water for several minutes to close up and harden the casings. Some types of Hungarian hurka include Liver Sausage, Majas Sausage, and Blood (Véres) Sausage.

The main ingredients include pork liver, blood and rice, but other pork parts have been known to be added to recipes, including the tongue, heart and lung. Often times, barley is used in lieu of rice. Several spices and cooked onions are always part of any hurka recipe. The small intestine of the pig is traditionally used for the casing. (I’ve learned that hog casings are sold by the “hank.” A hank is equal to 100 yards of cleaned intestine.)

Hurka was once considered as a food of the farmer and peasant. Some Hungarians refer to it as “hoolkah.”

My édes anyám told me that when she and my apa visited Hungary a few months ago on the WPA Tour, every breakfast buffet offered not one but two hurka types for consumption. She further noted that **every** breakfast was a meat lovers paradise.

This month’s wordsearch puzzle clues feature the ingredients, methods and special tools used in the production of hurka. There are 18 clues.

Good Luck, and see you in March!

Jó Szerencsét,  
Cseh Erzsabet/Lizzy Check

## Puzzle Contest #89 WINNERS

The winners of our Puzzle Contest #89 were drawn Jan. 10, 2013, at the Home Office. Congratulations to:

**Elizabeth Fitzko, Br. 18 Lincoln Park, MI**  
**Emily S. Jones, Br. 44 Akron, OH**  
**George A. Klosz, Br. 14 Cleveland, OH**  
**Robert Nagy, Br. 159 Phoenixville, PA**

Each won \$50 for their correct entry.

## WPA PUZZLE CONTEST #92 OFFICIAL ENTRY

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

### Hot Hungarian Hurka Word List

Casings	Lard	Pork
Determination	Livers	Rice
Grinder	Lungs	Salt
Hank	Marjoram	Stuffer
Heart	Onions	Tongue
Knives	Pepper	Water

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

WPA Certificate No.: \_\_\_\_\_

## RULES

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

WPA PUZZLE #92  
709 Brighton Road  
Pittsburgh, PA 15233
4. Entries must be received at the Home Office by **March 29, 2013**.
5. Four winners will be drawn from all correct entries on or about April 5, 2013, at the Home Office. Each winner will receive \$50.



# WPA Annual Bowling Tournament



## A Fun Weekend for the Entire Family

**M**embers and friends of WPA are invited to join us for a weekend of family fun during our Annual Bowling Tournament, Friday and Saturday, May 3 and 4, at The Meadows Racetrack & Casino in Washington, Pa., just south of Pittsburgh.

While folks of all ages are welcome, we would especially love to see more older teens and young adults participate. So, take note: **All members and non-members ages 16 to 25 can bowl FREE!** That includes three games of bowling plus a continental breakfast...at no charge!

In addition, all children and teens up to age 15 can bowl for only \$5 and all adults ages 26 and above can bowl for just \$20. Again, that price includes three games and a continental breakfast.

After the adult and juvenile bowling events are concluded, all members and guests are welcome to share in a banquet, beginning at approximately 1:00 p.m. Saturday. The price of the buffet is as follows:

- \$30 for all adults ages 16 to 25;
- \$30 for adult life benefit members ages 26 and above;
- \$40 for non-members ages 26 and above;
- \$10 for all teens ages 12 to 15;
- Free for all children ages 11 and under.

Accommodations will be at the DoubleTree by Hilton Hotel Pittsburgh-Meadow Lands, which is within walking distance of the casino. WPA's special room rate for the weekend is \$119 per night (double occupancy). For room reservations, call the DoubleTree at 724-222-6200 or go online at [www.pittsburghmeadowlands.doubletree.com](http://www.pittsburghmeadowlands.doubletree.com). Use the group code "WPA" to ensure you receive our special rate. Deadline for hotel reservations is 3:00 p.m., Wednesday, April 10.

As bowlers and guests arrive Friday, May 3, they are

welcome to visit our reception room where they can enjoy soft drinks and pastries. Everyone will be free to spend the evening enjoying all the exciting games and amenities of The Meadows or shopping at the nearby Tanger Outlets.

Bowling will be held Saturday, May 4, at Meadows Lanes, a state-of-the-art bowling facility located within The Meadows, beginning at approximately 9:00 a.m. Bowlers are welcome to arrive at the lanes at 8:00 a.m. to enjoy a continental breakfast. Once bowling starts, bowlers are also invited to enjoy an open bar.

Once again, this year's tournament will be a non-competitive event with all the focus to be placed on having FUN!

Members and guests ages 16 and above are invited to participate in the adult event. In this event, four bowlers will be assigned to each lane. Each bowler will bowl three (3) games. Prizes will be awarded to the top three bowlers among both men and women and to the top three teams.

Bowlers will also have the chance to win some special prizes during the event. Anyone bowling a perfect 300 game during the event will win a \$2,000 five-year WPA annuity.

There will also be a Lucky Strike Contest. During each of the three games, the names of one man and one woman bowler will be randomly selected. If either bowls a strike during the frame after their name is announced, he or she will win \$25. If neither wins, the prize will be added to the next game. Plus, there will be a special 50/50 raffle.

Children and teens ages 15 and under are invited to participate in their own special Juvenile Fun Event. Our young bowlers will bowl on lanes separate from the adults and will enjoy pizza and soft drinks.

The number of adult bowlers will be limited to 80, so please register as soon as possible. And watch for more information in next month's *William Penn Life*.



# 2013 WPA Annual Bowling Tournament

May 3-4, 2013, Washington, PA



## BOWLING REGISTRATION & BANQUET RESERVATIONS

### CONTACT INFORMATION

**CONTACT PERSON:** \_\_\_\_\_

ADDRESS: \_\_\_\_\_

PHONE: (      ) \_\_\_\_\_ EMAIL: \_\_\_\_\_

### ADULT BOWLERS (AGES 16 & ABOVE)

NAME	WPA MEMBER?
1. _____	YES NO
2. _____	YES NO
3. _____	YES NO
4. _____	YES NO
5. _____	YES NO
6. _____	YES NO
7. _____	YES NO
8. _____	YES NO

### NON-BOWLING BANQUET GUESTS

NAME	(CIRCLE ADULT OR JUVENILE)
1. _____	ADULT / JUVENILE
2. _____	ADULT / JUVENILE
3. _____	ADULT / JUVENILE
4. _____	ADULT / JUVENILE

### JUVENILE BOWLERS (AGES 15 & UNDER)

NAME	AGE	WPA MEMBER?
1. _____		YES NO
2. _____		YES NO
3. _____		YES NO
4. _____		YES NO

### FEES & COSTS

*PLEASE NOTE: Prices for bowling do NOT include banquet.*

Adult Bowlers  
Ages 26 & Above ....\$20.00 x \_\_\_\_ = \$ \_\_\_\_\_

Adult Bowlers  
Ages 16 - 25.....FREE x \_\_\_\_ = \_\_\_\_ N/A

Juvenile Bowlers  
Ages 15 and Under .....\$5.00 x \_\_\_\_ = \$ \_\_\_\_\_

Banquet Guests  
Ages 16 - 25 ....\$30.00 x \_\_\_\_ = \$ \_\_\_\_\_

Banquet Guests  
WPA Adult Life Benefit  
Members Ages 26 & Above ....\$30.00 x \_\_\_\_ = \$ \_\_\_\_\_

Banquet Guests  
Non-members  
Ages 26 & Above ....\$40.00 x \_\_\_\_ = \$ \_\_\_\_\_

Juvenile Banquet Guests  
Ages 12 - 15 ....\$10.00 x \_\_\_\_ = \$ \_\_\_\_\_

Juvenile Banquet Guests  
Ages 11 and Under.....FREE x \_\_\_\_ = \_\_\_\_ N/A

**TOTAL FEES & COSTS** .....\$ \_\_\_\_\_

*Make check payable to "William Penn Association"*

**Mail completed form & check to:**

**Bowling Committee**

**William Penn Association**

**709 Brighton Road**

**Pittsburgh, PA 15233**

### HOTEL ACCOMMODATIONS INFORMATION

Hotel accommodations will be at the **DoubleTree by Hilton Hotel Pittsburgh-Meadow Lands**. All bowlers and guests are responsible for making their own hotel reservations. To reserve your room(s), call the hotel at 724-222-6200, or go online at [www.pittsburghmeadowlands.doubletree.com](http://www.pittsburghmeadowlands.doubletree.com). Use the group code "WPA" to receive our special rate of \$119 per night (double occupancy). **DEADLINE FOR HOTEL RESERVATIONS IS 3:00 P.M., WEDNESDAY, APRIL 10, 2013.**

**All bowling & banquet reservations must be received  
at the Home Office by April 12, 2013**



**ROBERT KOVACH**  
POTTSTOWN, PA -- The members of Branch 216 Northampton, Pa., and nearby Branches 90, 98 and 159, were saddened by the recent death of Robert Kovach. Mr. Kovach, 79, passed away Dec. 15, 2012, at Manatwny Manor, Pottstown.

Mr. Kovach was a dedicated fraternalist and WPA member who faithfully served his fellow members as president of Branch 216 for many years and as a delegate to four General Conventions.

He was born in Phoenixville, Pa., the son of the late Alex and Emma (Nagy) Kovach.

He earned a bachelor's degree in education from Temple University and went on to serve as the VoTech teacher in the machine shop at Pottstown High School for 26 years, retiring in 1991.

He also served in the U.S. Army during the Korean War.

He was a member of St. Paul's United Church of Christ in Pottstown, where he served as a deacon and elder.

Mr. Kovach was also a 32nd degree member of the Phoenixville F & AM Lodge #75.

He is survived by his wife of 58 years, Nancy, who serves as coordinator for Branches 90, 98, 159 and 216. He is also survived by a son, Robert S. of Georgia; three daughters, Kathy Confer of Pottstown, Cynthia A. Liesau of Pine Forge, Pa., and Betsy Griffith of Pottstown; six grandchildren, Kristina, Larry III, Ashley, Rachel, Hannah and Sarah; and a great-granddaughter, Kiera.

A funeral service was held Dec. 22 at St.

Paul's UCC with the Rev. Rebecca Brenner officiating. Entombment was in Highland Memorial Park.

Memorial donations may be made to the St. Paul's UCC Memorial Fund, 927 N. Franklin St., Pottstown, PA 19464.

**MARTHA BARILLO**  
PENNSVILLE, NJ -- The members of Branch 51 Passaic, N.J., were saddened by the recent death of Martha Barillo. Mrs. Barillo, 76, passed away Dec. 24, 2012.

For many years, Mrs. Barillo, along with her husband Arthur, was a dedicated supporter of many local and national WPA functions and events. She served as secretary of Branch 51 for many years and reported on her branches activities in *William Penn Life*.

A native of Hungary, Mrs. Barillo was a member of St. Gabriel the Archangel Parish where she was a member of the Rosary Society. She was also a member of St. Stephen R.C. Magyar Church in Passaic, N.J., where she organized countless dinners, picnics, fundraisers, talent shows and other events.

In addition to her husband, she is survived by two sons, Arthur and Thomas; two daughters, Marta Smith and Monica O'Neill; seven grandchildren, Samantha, Allyson, Jaysen, Caroline, Jack, Amanda and Zachary; a brother, Alex Lakatos; a niece, Courtney Hink; a nephew Alex Lakatos; and a great-niece, Jaelyn.

A Mass of Christian burial was celebrated Dec. 28 at St. Gabriel the Archangel Parish, Queen of the Apostles Church, Pennsville. Burial was in St. Joseph's Cemetery,

Swedesboro, N.J.

Memorial contributions may be made to the William Penn Fraternal Association Scholarship Foundation.

**BEVERLY P. SHOUP**  
WEST MONTEREY, PA -- The Home Office was saddened by the recent death of former employee Beverly P. Shoup. Mrs. Shoup, 78, passed away Dec. 13, 2012, at Clarview Nursing and Rehabilitation Center in Sligo, Pa., following an illness.

She was employed by the former Catholic Knights of St. George and remained a part of the Home Office staff following the Knights' merger with WPA. She remained with WPA until her retirement.

She was born July 11, 1934, in Albion, Pa., the daughter of the late Frederick and Helen Panko Bates. She attended St. Richard's Catholic Church in Rimersburg, Pa.

She is survived by her husband of 49 years, Harold; two daughters, Kathy McKenna of Gardiner, Mont., and Patricia Cotton of Canyon Lake, Calif.; two sons, Randy of West Monterey and Gerry of Gibsonia; seven grandchildren; and four great-grandchildren.

A gathering of friends and family was held Dec. 16 at H. Jack Buzard Funeral Home. Interment was in West Monterey Cemetery.

Memorial donations may be made to the Foxburg Free Library, Foxburg, PA. 16036.

*We ask you to pray for the eternal rest of Mr. Kovach, Mrs. Barillo, Mrs. Shoup and all our recently departed members listed here:*

## DECEMBER 2012

- 0008 JOHNSTOWN, PA  
Robert G. Balogh  
Herman G. Heinlein  
Bernard J. Voytek
- 0013 TRENTON, NJ  
Katherine Resch
- 0014 CLEVELAND, OH  
Paul E. Dodson  
Emma J. Oris  
Rosa Papp
- 0016 PERTH AMBOY, NJ  
Mary Revesz
- 0019 NEW BRUNSWICK, NJ  
Clinton W. Hall
- 0024 CHICAGO, IL  
Martin Molnar, Jr.
- 0027 TOLEDO, OH  
Karoly Borko
- 0028 YOUNGSTOWN, OH  
Elizabeth Stredni
- 0034 PITTSBURGH, PA  
Anna Mae Ayres  
Helen Barnes  
Richard E. DeBlasio  
Michael J. Mattes
- 0044 AKRON, OH  
Karen R. Davis-Eisenman
- 0048 NEW YORK, NY  
Philip C. Kulesa  
Stephen Pofok
- 0051 PASSAIC, NJ  
John Chobor  
Billy Starks
- 0059 WINDBER, PA  
Rose Laslo
- 0076 PHILADELPHIA, PA  
Salvatore Badalamenti  
Ervin L. Pooler
- 0089 HOMESTEAD, PA  
John A. Katrincsak
- 0090 ALLENTOWN, PA  
Mary E. Robb
- 0129 COLUMBUS, OH  
Gary T. Lichwa
- 0132 SOUTH BEND, IN  
Mary H. Balucki  
Anna Mago  
Esther Pace
- 0174 SCRANTON, PA  
Hubert E. McGovern
- 0296 SPRINGDALE, PA  
Mary Simon
- 0590 CAPE CORAL, FL  
Elizabeth Ivkovich  
Julia McGrath
- 0705 MAYVILLE, WI  
Harriet L. Kolbe
- 0720 DEDHAM, MA  
Anna L. Barakauskas  
John T. McGurl
- 0723 WORCESTER, MA  
Ernest G. Braga
- 0725 SPRINGFIELD, MA  
Marlene E. Bergeron  
Stasia H. Dziok
- 0800 ALTOONA, PA  
John J. Wharton

## Recent Donations

### WPFA Scholarship Foundation

#### Donations Through Premium Payments DECEMBER 2012

##### Branch - Donor - Amount

1 - Josephine M. Dreessen - \$2.00  
13 - Brian J. Demko - \$2.47  
13 - John P. Cook Jr. - \$10.00  
14 - Stanley L. Adams - \$5.00  
18 - Marianne T. Orsargos - \$10.00  
19 - Mary Jane Nagy - \$1.00  
26 - Marie S. Logue - \$1.00  
28 - Margaret Baker - \$1.83  
28 - Wesley A. Spencer - \$2.50  
28 - Rebecca A. Spencer - \$2.50  
28 - Corrie L. Crump - \$5.00  
28 - Kristen M. Taylor - \$20.00  
28 - Janet A. Palotsee - \$2.00

34 - Patricia A. Lenski - \$20.00  
44 - Alexander J. Darago - \$29.00  
44 - Rosemary V. Benson - \$10.00  
59 - Linda Lou Toki - \$10.00  
76 - Stephen M. Skrzat - \$25.00  
88 - Jeanne M. Henry - \$2.90  
129 - Joseph M. Fuleki - \$50.00  
129 - Virginia Abahazie - \$5.00  
159 - David G. Mayberry - \$1.85  
226 - Timothy R. Holtzman - \$1.40  
226 - Carol S. Burlikowski - \$5.00  
226 - Robert W. Serena - \$5.00  
226 - Karen J. Kemper - \$10.00  
296 - Geraldine M. Heade - \$10.00  
336 - Zita F. Prowse - \$7.21  
352 - John P. McKinsey Jr. - \$1.32  
352 - Dora S. McKinsey - \$1.02  
725 - Janet G. Turban - \$3.00  
**TOTAL for Month = \$263.00**

#### Additional Donations DECEMBER 2012

##### Donor - Amount

Malvene C. Heyz - \$25.00  
Catherine M. Klarr - \$50.00

Goldie Koscinski - \$15.00  
Judith A. & Charles Thurman - \$5.00  
WPA Cookbook Sales - \$145.00

**TOTAL for Month = \$240.00**

#### Donations In Memoriam DECEMBER 2012

##### Donor - Amount (In Memory of)

William J. Bero - \$50.00  
(Frank J. Radvany)  
M/M Thomas F. House - \$25.00  
(Emma J. Oris)  
M/M Thomas F. House - \$100.00  
(Frank J. Radvany)  
M/M Thomas F. House - \$50.00  
(Robert Kovach)  
M/M John E. Lovasz - \$25.00  
(Frank J. Radvany)  
Katherine E. Novak & Family - \$25.00  
(Frank J. Radvany)  
Lisa Pelo & Family - \$50.00  
(Frank J. Radvany)  
Stephen J. Pokorny Jr. - \$25.00

(M/M Stephen J. Pokorny, Sr.)  
Richard E. Sarosi - \$25.00  
(Frank J. Radvany)  
Richard E. Sarosi - \$25.00  
(Emma J. Oris)  
Ronald & Linda Stadler - \$50.00  
(Anna Hrabar)  
M/M John J. Torma Jr. - \$25.00  
(Emma J. Oris)  
M/M John J. Torma Jr. - \$50.00  
(Frank J. Radvany)  
M/M E. E. (Al) Vargo - \$25.00  
(Frank J. Radvany)  
Br. 13 Trenton, NJ - \$100.00  
(Frank J. Radvany)  
Br. 14 Cleveland, OH - \$50.00  
(Emma J. Oris)  
Br. 18 Lincoln Park, MI - \$125.00  
(Deceased Member Peter B. Eiben)  
**TOTAL for Month = \$825.00**

## William Penn Fraternal Association Scholarship Foundation

# 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.

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:**

Reflections on our Association's  
127th anniversary...**PAGE 3.**

Tibor's 'take' on *hurka*...**PAGE 6.**

Welcome to our Fraternal  
Family...**PAGE 17.**

PRSRT STD  
US Postage  
PAID  
PERMIT #12  
INDIANA, PA

# Referral Fees \$10 to \$20

## William Penn Association Recommender Program

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



**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