

PCC Polish Journey

Newsletter of the Polish Cultural Council • Vol. 21 • Fall 2023

MESSAGE FROM THE PRESIDENT

As summer slips by ever so quickly, let's not forget about the PCC's annual **Summer Picnic in the Park** being held on September 17 at the Boyce Park Silver Beaver Shelter and Ballfield, from 1-5 pm. For those who have partaken in the past, you know it's a very pleasant day spent with old friends and new acquaintances. This year the PCC will be grilling kielbasa and providing soft drinks. Bring a dish or two to share and suddenly.... we have a picnic. We hope to see you there.

On another and artistic note, the PCC's Polish Film Festival is

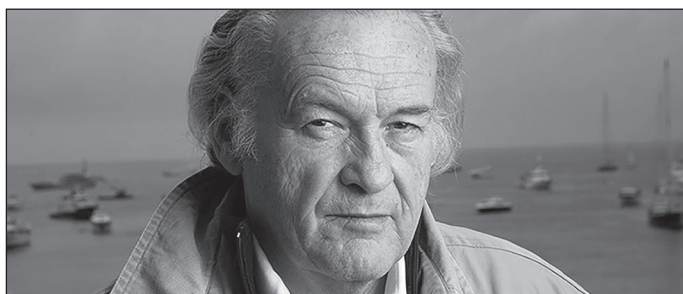
tentatively scheduled over two Thursday weekends on October 26-28 and then on November 2-4. We are working cooperatively with two locales including the Harris Theatre (downtown) and the Row House Theatre (Lawrenceville). The Festival will be presenting a retrospective of one of Europe's most remarkable filmmakers, whose career has spanned more than six decades, Jerzy Skolimowski. His latest film, *EO*, was nominated in 2022 for an Oscar for Best International Feature Film, and won the Jury Prize at the 2022 Cannes Film Festival. This is a rare treat and

not to be missed! In addition we will present five recent films with Michał Kwieciński's 2023 *Filip* based on the novel by Leopold Tyrmand. Look for further details in October on the PCC website and Facebook.

And did I mention summer slipping by? Our annual Christmas party celebration will be held in December at St. Paul's Cathedral Social Hall in Oakland. This has been getting bigger and better every year. Make your reservations early.

Have a fabulous rest of your summer and see you at the picnic!

—Rick Pierchalski



Filmmaker Jerzy Skolimowski



Michał Kwieciński's 2023 Film: *Filip*

PCC Members Summer Picnic in the Park

*Come join us on Sunday, September 17th, 2023
1 to 5 p.m. at the Silver Beaver Shelter at Boyce Park*

- Bring a potluck dish to share
- Soft drinks, and grilled kielbasa provided by the PCC
- Bring your own wine or beer (no glass bottles)
- Volleyball, basketball court, and children's playground available

Please let us know if you will join us: RSVP by September 13th by email, pccorg.ms@gmail.com, or call 412-716-2348.

Directions: Boyce Park is divided in two parts. **The entrance to the Silver Beaver shelter is from New Texas Road.** Directions: I-376 E/US-22 toward Monroeville, continue onto US-22 E (signs for Murrysville) for 1.8 miles. Exit onto PA-286 E/ Golden Mile Hwy, follow for 2.2 miles, turn left into New Texas Road. Continue for a little over 2 miles. The entrance to Boyce Park is on your left.



Lotusland

The Eden on the Hills of Montecito

by Bozena K. Chudzinski
Landscape Architect

God almighty first planted a garden; and indeed it is the purest of human pleasures. It is the greatest refreshment of the spirits of man; without which, buildings or palaces are but gross handy-works: and a man shall ever see, that when ages grow to civility or elegancy, men come to build stately, sooner than to garden finely, as if gardening were the greater perfection.

Francis Bacon, Of Gardens, 1625

The story of Lotusland began in the far away Polish town Brest-Litovsk (Brześć Litewski) in 1887. Hanna Puacz was born there. She grew into an adventurous, charismatic woman, and a spiritual seeker of extraordinary beauty. She became an accomplished opera singer performing across Europe and the USA. In 1914, after divorcing her first out of six husbands, a Russian baron, she changed her name to Ganna Walska, and moved to NYC. Then, in 1941, Madame Ganna Walska decided to end her career as an opera singer and devote the rest of her life to create Lotusland. She died in 1984 leaving to us Eden on the hills of Montecito, described as one of the 100 gardens you have to see before you die.

She purchased a 37-acres estate in Montecito, a suburb of Santa Barbara, and dove with never-ending passion and extraordinary design sensibility, into creating one of the most remarkable landscapes of modern time. The previous owners of the estate installed a series of garden rooms using Moorish or Italianate garden iconography, in vogue at that time. They were pleasant but quite ordinary. It was Madame Walska, with her idiosyncratic character, and sense of drama, who transformed the existing landscape into a legendary garden which escapes every attempt of definition. She proclaimed herself as the enemy of the average, and as such, using her instincts, she conceived magical experiences, full of surprises at every turn. The old swimming pool was turned into a famous lotus and lily collection pond. The pond also shows her use of many unusual artifacts, for example, a beautiful fountain made of huge clamshells. Since the old pool was not a pool anymore, she installed a new pool



of a beautiful shape. As the previous water feature is surrounded by a multitude of aloe plants, the new swimming pool is in the middle of ferns and begonias.

Lotusland is famous worldwide for its incredible plant collections. The garden contains not only fern, begonia and aloe but also cycad, succulent, bromeliad collections among many others. As such it is considered as one of the most prestigious botanical gardens in the world. Some of the



Polish Journey is a publication of the Polish Cultural Council, a non-profit 501 (c)(3) organization. Please address your correspondence to: Polish Cultural Council, P.O. Box 81054, Pittsburgh, PA 15217-0554, tel: 412.716.2348

"The opinions expressed by authors do not always reflect the views of the PCC."

Rick Pierchalski, President;

Maria Staszkiwicz, Executive Director,
pccorg.ms@gmail.com;

Eva Tumiel-Kozak, Editor-in-Chief;

Veronica Wojnarowski,

Maria Staszkiwicz, Editors;

Kasia Goszcz-Bruniany, Graphic Artist;

Mary Seamans, Graphic Design;

visit us @ www.PolishCulturalCouncil.org



Lotusland

species which grow there have been extinct in the wild. At the same time, as one walks through these exotic, whimsical gardens, they convey Madame Walska's penchant for dramatics and her famous more-is-more attitude in everything she has touched.

Once Madame Walska said, *Living on this planet is not reality but merely a passing moment in time and space allotted to us for growth.* She lived to the fullest according

to this philosophy, and Lotusland certainly proves it at every visitor's step.

I strongly encourage anybody who is/will be in the vicinity of Lotusland to visit it. I promise, nobody will be disappointed.

There is a lot of information/books about Lotusland online at the libraries.

Webpage: lotusland.org

KRZYSZTOF (KRIS) MATYJASZEWSKI: the most cited and visionary chemist of our times.

by Tomasz Kowalewski



*Some of us know Krzysztof Matyjaszewski, Professor of Natural Sciences at Carnegie Mellon University, as a long-time friend, and a famous scientist. Krzysztof is interesting in everyday conversation, full of wit, but never talks about his field of research. At this time he is on the way to the University of Crete, Greece to receive his twelfth Doctorate **Honoris Causa**. Yes, twelfth, from such places as Pusan National University of South Korea, Coimbra University, Portugal or Sorbonne, Paris, France, to name a few. We asked his colleague and scientific collaborator, Professor Tomasz Kowalewski, to explain Krzysztof's work and the role of polymers in our lives.*

Congratulations Krzysztof! Our Polonia is really happy and proud! ETK

Polymers are long chain molecules made by linking smaller molecule building blocks together like a string of beads. They play an outsize role in all living systems, serving as information carriers, molecular machines, and structural scaffolds. In the 20th century, they also revolutionized the field of man-made materials and products owing to the

possibility to be tailored to a wide range of useful properties and then processed with ease into an astonishing variety of shapes and forms. Given this, finding these days a product that does not contain polymers in some fashion is a major challenge.

The task of precisely linking small molecules into well-defined polymer chains is one of the most challenging processes in chemistry. It took nature billions of years to master it to the level which makes life as we know it possible. Humans have been at it for just over a hundred years, proceeding along the path marked by Nobel Prize-worthy milestones of major scientific breakthroughs. Over the past few decades, one of such breakthroughs has been brewing in Oakland, on the eighth floor of the Mellon Institute, in the laboratories of a Polish-American polymer chemist, Professor Krzysztof Matyjaszewski.

Soon after receiving his Ph.D. from the Polish Academy of Sciences' Centre of Molecular and Macromolecular Studies (where he is still delivering an annual lecture series), Matyjaszewski embarked on an international career path, homing in on Carnegie Mellon in 1985. There, he established a remarkably creative and prolific group of graduate students and research scientists, and quickly achieved a prominent status in the field of polymer synthesis. A few years into his tenure at CMU, Matyjaszewski and his coworkers made a landmark discovery by developing Atom Transfer Radical Polymerization (ATRP). Free radical polymerization involves the use of highly reactive species known as free radicals to initiate a growth process in which monomer molecules are rapidly attached to the free radical end of the growing chain. The high reactivity of radical ends of growing chains is a mixed blessing: while it makes the process proceed with great ease, making it broadly

applicable to a wide range of monomers, it essentially precludes any control over the structure of the product.

Matyjaszewski's solution to this conundrum was to design a family of transition metal complexes which periodically uncapped (activate) and cap (deactivate) the ends of growing chains by shuttling back and forth an appropriately chosen capping atom (hence, atom transfer polymerization). The properties of metal complexes are tuned to make them act as "molecular chaperones", which for most of the time keep the growing polymer chains in the dormant, deactivated state, uncapping them only now and then for a brief time period to allow attachment of just a few monomer molecules. This simple and elegant concept of polymerization control turned out to be exceptionally robust and effective, and rapidly gained widespread attention and adoption in the field of polymer synthesis.

In a short time, ATRP became one of the primary tools of choice for precise synthesis of polymers with well-defined structure, opening the way to countless novel applications. It also earned Matyjaszewski the status of one of the most cited and visionary chemists of our times. Hardly any year passes without Kris, as he is known to his colleagues and collaborators, receiving some major forms of recognition, such as national academy memberships, honorary doctorates, and major awards. Every year in early October, bets are made if this is the time for the overdue most coveted one. In the meantime, the eighth-floor lab in Mellon Institute keeps buzzing as the international polymer chemistry hotspot, with aspiring chemists from all over the world coming to earn their doctorates and work on advancing the ATRP technology and expanding the range of its transformative applications.

POGODA – THE WEATHER



The weather, *pogoda*, in Poland is temperate or moderate, *umiarkowana*. Poland enjoys all the four seasons, *pory roku*, of the continent. Typically, the warmest months, *najcieplejsze miesiące* (from the adjective, *ciepły*, are July, *lipiec* and August, *sierpień*, with temperatures usually

ranging between 25° C (77° F) and 35° C (95° F). The coldest months, *najzimniejsze miesiące*, from the adjective, *zimny*, are January, *styczeń*, and February, *luty*, with temperatures usually ranging around 0° C (32° F), but sometimes as low as -6° C (21° F). The coldest areas are *Suwalki*, in the northeast, and the southern mountains; the warmest areas are *Silesia*, *Śląsk* in the southwest, and the Sandomierska Upland, *Wyżyna Sandomierska*, in the southeast.

Nevertheless, putting all generalities aside, *pogoda* in Poland can be fickle (*kapryśna*), unpredictable (*nieprzewidywana*), and changeable (*zmienna*). It can be influenced by the warmer oceanic climate, *klimat oceaniczny*, on the Baltic coast, and also by the winds, *wiatry*, which can come from the Atlantic Ocean; from the east; or from the Tatra Mountains, especially the *Halny* wind. All of this variability has given Poles good reason to talk a lot about *pogoda*.

Asking about the weather

To ask about today's weather, you would say, "*Jaka jest dziś pogoda?*". Unless you would be talking to someone in another country, you probably wouldn't be using this phrase. You might ask how the weather will be tomorrow, "*Jaka ma być pogoda jutro?*" You can ask if the weather is usually like this, "*Jaka jest zwykle pogoda?*" To inquire about tomorrow's weather, you can simply say "*Jaka jutro będzie?*", "How will tomorrow be?". If you want to know if today's weather is *typical*, you add the word *zawsze*, always. For example, "*Czy zawsze jest tak zimno?*", "Is it always this cold?". To know what the weather *has been*, you change the verb to the past tense and add a word or phrase which indicates the time period in question, such as *wczoraj*, yesterday, or *w zeszłym tygodniu*, last week. For example, "*Czy wczoraj padało?*", "Did it rain yesterday?"

Answering about the weather

If the weather is raining or snowing, you can use the verb *padać*, to fall. It's raining is *pada deszcz*. It's snowing is *pada śnieg*. There are many adjectives and adverbs to describe the weather, along with the verb *to be*, *być*. Here are a few:

jest słonecznie	it's sunny
jest pochmurno	it's cloudy
jest wietrznie	it's windy
jest zimno	it's cold
jest gorąco	it's hot
jest ciepło	it's warm
jest lodowato, and	it's freezing
jest mroźno	

Commenting on the weather

In Poland, it is considered a polite greeting to begin right away with comments about the weather. You can begin a conversation with *ładny dzień*, *nieprawdaż*, nice day, isn't it. Similarly, you can comment *pogoda pod psem*, literally dog weather or foul weather. You can also use *jaka* again, but not as a question, as a statement meaning *what kind of* as in *jaka okropna pogoda*, what awful weather.

Weather in idioms and proverbs

The American novelist and wit, Mark Twain (Samuel L. Clemens), is often quoted as saying, "Everybody talks about the weather, but nobody does anything about it." (He, himself was quoting his colleague, Charles Dudley Warner.) This sentiment is as true for Polish as for English, with many idioms, proverbs, predictions, and even personality traits.

Here are some Polish idioms about the weather.

Polish	English
Leże jak z cebra.	It's raining cats and dogs; literally, it's bucketing down.
Wpaść z deszczu pod rynnę.	Fall from the rain under the gutter; went from bad to worse.
Biednemu zawsze wiatr w oczy.	The poor always have the wind in their eyes; life is harder for those who are less fortunate.
Ponury jak chmura gradowa.	Literally, gloomy like a thundercloud; somebody is in a very bad mood.
Rozpętać burzę.	Literally, unleash a storm; start a quarrel, heated argument, conflict.
Być w siódmym niebie.	Literally, be in seventh heaven, be on cloud nine, be very happy.
Burza oklasków.	Literally, a storm of applause; a big round of applause.

Here are some Polish proverbs and predictions about the weather.

Polish	English
Kiedy w styczniu lato, w lecie zimno za to.	When January feels like summer, summer will be cold.
Kwiecień plecień przeplata, trochę zimy, trochę lata.	April intertwines a bit of winter, a bit of summer.
W marcu jak w garncu.	In march, it's like a pot – a mixture of everything.
Jedna jaskółka wiosny nie czyni.	Just one swallow does not indicate spring.
Skowronka pieśń, to o wiosnie wieść.	The lark's song is a message about spring.
Od świętej Anki (26 sierpnia), chłodne noce, chłodne poranki.	From St. Anne's Feast (26th of August), cool mornings and nights.
Idzie luty, podkuj buty.	February's coming, shoes need shoeing.
Święty Walenty bywa nieugięty	St. Valentine doesn't often change his mind: spring is coming.
Ciepły kwiecień, mokry maj – będzie zboże jako gaj.	A warm April, a wet May – crops aplenty on their way.

For a scholarly article about just how accurate are the weather predictions, *prognozy pogody*, of Polish proverbs, see Temperature Forecast Accuracies of Polish Proverbs, by Piotr Matczak, Dariusz Graczyk, Adam Choryński, Iwona Pińskwar, and Viktoria Takacs, in the Journals of the American Meteorological Society, May 12, 2020.

The Tennis phenomenon that is Iga Świątek

by Richard Koziol

Even if you're not a tennis fan, you may have heard of the Polish tennis phenomenon, Iga Świątek, the Women's Tennis Association's (WTA) World Number 1 player since April, 2022.

Here are some recent quotes from the media:

In the 50-year history of the Hologic WTA Tour, few women have engineered an inaugural run as World No. 1 like Iga Świątek. As she embarks on her 68th consecutive week as the No. 1 player in the world... (WTA)

Iga Świątek, With an Enthralling Duel, Captures Another French Open Trophy (New York Times)

Świątek has now lost only two out of 26 Grand Slam matches since moving to world number one in April last year and the 22-year-old became the youngest woman to bag consecutive trophies at Roland Garros since Monica Seles, who triumphed from 1990-92. (Reuters)

If you follow the tennis press, you would have noticed many other superlatives in describing Świątek's play. That does not mean that she wins every match, but most of them. In spite of that, Iga is still down to earth and humble.

Iga has also won much recognition. Here are some of her honors:

2022

- **Chris Evert WTA World No.1 Trophy**
- **WTA Player of the Year**
- **ITF World Champion (International Tennis Federation)**
- **WTA Fan Favourite Shot of the Year**
- **European Sports person of the Year**
- **Forbes - World's Highest-Paid Female Athletes**

2023

- **Polish Sports Personality of the Year**
- **L'Équipe Champion of Champions**
- **Forbes - Forbes 30 Under 30-Europe**
- **TIME - 100 Most Influential People - Placed**

Tennis has become a bit like baseball in only one respect: every possible statistic is collected at every match and compared to other players. From successful first serves, second serves, returns, winners hit, points won on first serve, and on and on. Iga is slowly leading those statistics.

So far in her short professional career (born in Warsaw, she's only 22), she won 13 WTA titles, of which four were Grand Slams, the highest level of tournament. WTA runs tournaments at the following levels:



125, 250, 500, 1000, and the Grand Slam. There are a few others as well.

Each tournament makes monetary awards for every game, and points are awarded, which players accumulate for the WTA standing.

The system is quite complicated, as to how it all works. Men have their own system governed by the Association of Tennis Professionals (ATP). Tournaments at various levels run almost constantly year round. They start on hard surface in USA, proceed to clay (brick powder really), then grass in Europe, and back to hard surface.

The Grand Slam tournament at Wimbledon just came to an end, where Iga improved her performance on grass over last year, but it is not her favorite surface to play on. She made it to the fourth round. She has mastered hard surface and clay courts so far, but is still working on the grass, which has the shortest season.

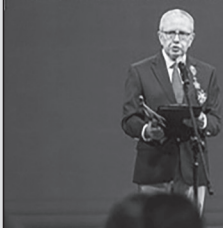
There is one more Grand Slam left in 2023 - the USA Open in New York City. Iga won that last year and earned 2000 points, which she will have to defend this year to maintain the No. 1 position. There are also tournaments at the 1000 level, which award 1000 points to a winner; so we will be watching for those as well and wish her many more WTA titles.

Poland is not a tennis player foundry, but it has produced three players currently in the WTA top 100: Iga Świątek (WTA 1), Magda Linette (WTA 24) and Magdalena Fręch (WTA 77), as of this writing. Hubert Hurkacz is the player ranked at ATP 17. In the past, Agnieszka Radwańska made it to WTA 2 and won two Grand Slams and Wojciech Fibak won 15 singles titles and 19 doubles titles during the 1970s and 1980s.

Will Świątek and Hurkacz lead Poland to United Cup glory? We will have to wait and see.

Where to watch tennis? Tennis (by subscription) shows many games, ESPN+ (by subscription) shows Wimbledon. You can watch live matches, or watch reruns later from the archives. Some final matches are shown on major networks as well, including NBC, ABC, and CBS.

Polish Falcons of America



Polish Falcons win award

The PCC congratulates the Polish Falcons of America (PFA) for receiving the Custodian of National Memory commendation from the Institute of National Remembrance (IPN) this last April. The PFA donated its historic archive to IPN for preservation and safekeeping. One of the many tasks the IPN is charged with is commemorating the history of the Polish Nation from the period 1939 to 1989. Former PCC board member and PFA president, Tim Kuzma, accepted the award in Warsaw on behalf of the PFA.

Our appreciation and thanks to Andrzej Wojcieszynski for his many fruitful years on PCC's Board of Directors. Best wishes for lots of success with his next projects.

Did you speak Polish as a child? Do you have family documents in Polish? Are you planning a trip to Poland? Do you want to learn to speak Polish? If you can say "yes" to any of these questions, please consider the Polish language classes offered by the Polish Cultural Council.

REGISTER FOR POLISH LANGUAGE CLASSES

POLISH LANGUAGE CLASSES WILL RESUME ON SEPT 9TH, 2023 AT 10 AM-NOON, AT THE CYA BUILDING IN LAWRENCEVILLE, CORNER OF FISK AND GOVERNMENT LANE, ON PENN AVE. & BUTLER AND/OR ONLINE. CLASSES RUN THROUGH MAY 2024.

Registration Form 2023-2024

Name

Address

City/State/Zip

Email

Class Choice:

Beginner Advanced

In the event of an emergency or change of schedule, list the telephone numbers where you should be contacted.

Day

Cell/Evening

Signature

Date

Registration and Class Fee: \$175

PCC Membership is required

Please make your check payable to Polish Cultural Council and Mail to:

Polish Cultural Council
P.O. Box 81054
Pittsburgh, PA 15217-0554
OR register online.



LETS COOK POLISH

End-of-summer Magic in your Kitchen

by Eva Tumiel-Kozak

Throughout the ages, people have been searching for that miraculous fountain of youth, for that magical plant which will keep them in good health, or for foods that will slow the aging process. There has been much promising research into the health benefits of fermented foods, in particular, the support of the immune system, the production of beneficial bacteria in the digestive system, and anti-aging benefits.

Poles, with their *kiszonki*, fermented foods, may have been ahead of their time. Perfecting the art of food preservation by fermentation is central to Polish cuisine, and has been for centuries. The distinctly pungent and sour flavors are prominent in many dishes, especially at the end of summer when fruits and vegetables abound. *Kiszonki* are rich in beneficial bacteria, called probiotics, for your biome. They are especially cherished during the long winter days. Fermented foods include yogurt, kefir, sourdough bread, soured soups, beer, and many others. Many vegetables can be preserved this way, and Poles are famous especially for their fermented beet juice, cabbage (sauerkraut), and pickles in brine.

Some of us know how to make sauerkraut, or may even have made it; but it can be time-consuming. Here is a simple recipe for cucumbers in brine, *ogórki kiszzone*. This method can also be used in preparing a wide variety of other vegetables. Store-bought *ogórki kiszzone* do not always meet our expectations, because most of them are made with vinegar. The ones in natural brine are healthier, easy to prepare, and give you almost immediate satisfaction.

Our ancestors fermented or pickled over 700 different kinds of vegetables. Use your imagination to create your own flavors. For best results:

1. Use only rock or kosher salt, avoiding iodized salt.
2. Use the small, short variety of cucumbers, which are grown specifically for pickling.
3. Use soft, distilled or filtered water when possible, in order to avoid a cloudy brine. Hard water can interfere with the formation of acid and prevent pickles from curing properly.
4. The recipe can be proportionally adjusted for a smaller quantity.

Ogórki kiszzone

- 6 lbs. of cucumbers
- Half a gallon of water
- 3 Tbsp. rock salt
- A few horseradish leaves or oak leaves
- 4 stems of fresh dill, preferably with seeds
- 1 horseradish root
- Peeled cloves from 2 heads of garlic
- 1 tsp. of honey

1. Boil water with salt; place aside to cool.
2. Remove a small piece from the top of the cucumbers, and place them standing upright into a big crock or into several, well-washed glass jars. Add leaves, horseradish root, garlic and honey into each jar.
3. Pour the salted, boiled but tepid water over them, and cover the jar with a lid.
4. Turn the jars upside down and check if there is enough liquid to completely cover the cucumbers, leaving a bit of "breathing" space above. The cucumbers must always be completely submerged in the brine. If necessary, add fermentation weights. Place jars in a warm place.
5. After 3 days taste the cucumbers, add some boiled but tepid water if necessary.
6. After 2 weeks, or sooner, if you're satisfied with the taste, transfer the jars to a cool place or refrigerate them.

Plum tomatoes in brine

- 6 lbs. of plum tomatoes
- 3 Tbs. of rock salt
- ½ gallon of water
- A few bay leaves
- A few cloves of garlic
- 3 or 4 stems of fresh dill
- A few leaves of cherry tree or oak, or horseradish leaves (for crispness).

Preparation is identical to the cucumbers.

Use your imagination for fermenting other vegetables, such as cauliflower, green tomatoes, patty pan squash, etc. Fermented vegetables will add a special taste to your winter salads.

TRY IT! SPRÓBUJ!

We're happy and grateful to acknowledge our donors and supporters for 2022. PCC's successful growth would not be possible without your financial contributions.

Government & Foundations

\$500-1000

Consulate General of the Republic of Poland, New York
Embassy of the Republic of Poland, Washington DC
The Society for Arts, Chicago

Malgorzata Fort
Malgorzata & Krzysztof Matyjaszewski
Christine Milcarek
The Rudiak Family
Frances Saxon
Halina & Andrzej Strojwas

\$250-499

Evanne Addams & Chester Wawrzonek
Dr. William & Joanne Fronczek
Drs. Aleksandra & Jan Grudziak
Gerald Janusz

Dr. Mariola Jozwiak
Cynthia Maleski-Groch & Andrzej Groch
Rick Pierchalski
Drs. Barbara Zawadzki & Jerome Itzkoff

\$100-249

Apteka Restaurant
Dr Stephen & Emily Baker
Terri Barger
Mike Dawida
Mary Hughes
Dr. Mirka Jones
Dawid Kotlinski
Ewa Kowalewska

Thomas & Barbara Michalik
Janice Mindzikiewicz – Reinhardt
Robert Mizwa
Patricia Neidig
Michael & Carol Stasik
Lois Stanton
Maria Staszkiwicz
Felix Szymkowiak

Michael Tuchalski & Joseph Brigich
Ewa Tumiel-Kozak
Lorene & Denis Vinski
Dr. Mieczyslaw & Anna Weinfeld
Dr. John & Susan Wisneski
Malgorzata & Andrzej Wojcieszynski

\$10-99

Stan Adamski
John Allison
Lorraine Balun
Dr. Leonard Cysterski
Elizabeth Dorkhom
Roger Guzik & Charles Felix
Krystyna Jadowiec
Elizabeth Klaczak
Leonard Kogut

Roberta Konefal-Shaer
Jillian Lukac
Slawomir Lukomski
Karen & Stephen Mihalsky
Dave Motak
Walter Peterson
Andrea Richards
Janine Rychalski
Jan & Elzbieta Saykiewicz

John & Judith Shock
Henry Slaczka
Ronald Stachevich
Marie Thomas
Dan Waner Contracting
Magdalena Wolton
William & Monika Zanieski
Marysia Zioncheck

In-Kind

Evanne Addams & Chester Wawrzonek
Apteka Restaurant
Terri Barger
Mary Lou Ellena

Kathryn Sitterle
Maria Staszkiwicz
Ewa Tumiel-Kozak
Denis & Lorene Vinski

Veronica Wojnaroski
Marysia Zioncheck

Thaddeus Massalski - in memoriam

Marek Druzdzal
Virginia Cassidy
Agnieszka Evison
Dr. John Hitchcock

Marina Majewski
Robert Podurgiel
Marjorie Smuts
Nancy Speed

Herbert & Becky Torbin
Ewa Tumiel-Kozak
Laura Vassamillet

Ukrainian Children Donations (\$6,340)

Pittsburgh Children's Foundation -
Merrill Lynch
Malgorzata & Krzysztof
Matyjaszewski
Frances Saxon
Drs. Jan & Aleksandra Grudziak
Dr. Mariola Jozwiak
Michael Dawida
Roberta Konefal-Shaer
Dr. Bill Fronczek
William & Monica Zanieski

Drs. Anna & Piotr Kosturek
Judith Ruskowski
Joseph O'Brien
Dr. George Sitterle
Gerald Janusz
Cynthia Maleski Groch & Andrzej Groch
Monica Null
Gregory Swiderski
Ewa Tumiel-Kozak
Robert Mizwa
Andrzej Wojcieszynski

Frank Kwolek
Lisa Bruni
Thaddeus Kosciuszko Assn.-
McKeesport
David Kolinski
Ronald Stachevich
Betty Kolano
Ola & Kris Kaniasty
Lilian Grindle
Anonymous
Anonymous

DID YOU REMEMBER TO RENEW?

Please fill in this form and mail it with your dues to the address shown below. Thank You!

Keeping Polish Culture Alive!

Polish Cultural Council
P.O. Box 81054
Pittsburgh, PA 15217-0554
www.PolishCulturalCouncil.org

Name _____
Address _____

Telephone Number _____
E-mail Address _____

Type of one year membership:
(January 1 to December 31)
 NEW RENEWAL

 Student (\$10)
 Individual (\$30)
 Family (\$45)
 Business (\$125)

Polish Speaking? Yes No

I would like to get involved in:

- Ostatki, Polish Mardi Gras
- Easter Breakfast
- Film Festival
- Performing & Visual Arts Events
- Newsletter
- Fundraising
- Polish Language Classes
- Christmas Celebration

Additionally, I would like to support PCC in the amount of \$ _____

Please make your check payable to:
Polish Cultural Council

or pay online at www.PolishCulturalCouncil.org

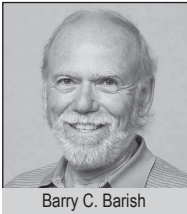


Reminder: Fall Elections in Poland (Wybory do Sejmu i Senatu)

There will be a specially organized polling place at the Polish Falcons of America office on Saturday, the 14th of October. A valid Polish passport is required to be eligible to vote. Please send an email to pccorg.ms@gmail.com if you want to be on the voters list.

www.PolishCulturalCouncil.org

NEWS BRIEFS



Barry C. Barish



Philip James E. Peebles

Poland grants Copernicus Awards to Nobel Prize-winning physicists

Poland's new Copernicus Awards for 2023 have been granted to Nobel Prize-winning physicists Barry C. Barish, an American, and Philip James E. Peebles, a Canadian. This prize recognizes scholars who push the frontiers of human knowledge. The awards are granted annually for groundbreaking

contributions to the fields of astronomy, economy, medicine, philosophy, theology and law. Both winners for 2023 have focused their research on the theory of relativity, on cosmology and on developing knowledge about the entire universe.

Polish Gothic altar wins European Heritage Award

The famous Gothic altar of the Assumption of the Blessed Virgin Mary in Kraków has been named among the winners of the European Heritage Awards in the Conservation and Adaptive Reuse category. This 15th-century altar, carved by Wit Stwosz, is the centerpiece of St. Mary's Basilica. It has recently undergone a thorough preservation and restoration process. Because it depicts residents of medieval Kraków, it is a source of knowledge about the culture, customs, and history of the city. In 2012, concerns about the stability of the altar were raised. There was extensive international consultation with experts, and a plan for preservation was made. In order to keep the altar within the basilica, a workshop was created

behind it, where conservators, from the Academy of Fine Arts in Kraków, worked for more than 1,000 days. Their work was completed in 2021, after six years at a cost of \$14 million. Visitors could observe the conservators at work. The restoration recovered the original figures and the framing, revealing the original intentions of Stwosz. The citation from the awards jury read, "The restoration of this magnificent altarpiece is a unique and exceptional achievement.



Polish restaurant named among Europe's best

Britain's The Guardian newspaper has included the Concordia Taste restaurant in the western city of Poznań in its list of the best restaurants in Europe. The paper's Ben Aitken wrote that, after his most recent visit, he was "so smitten" by the marinated

walnuts, the smoky potato soup, the quince ice cream with elderflower vinegar, and on and on. He said that the space is bright and airy with a Scandi-chic vibe. Concordia Taste is the only Polish restaurant on The Guardian's list.