

POLISH CULTURAL CLUB OF GREATER HARTFORD, INC.Established 1976www.polishculturalclub.orgJune 2024

NEWSLETTER

An Affiliate of the American Council for Polish Culture

Members and Guests are cordíally invíted to attend the

# **2024** Jennie Marconi-Javorski Scholarship Presentation



Tuesday, June 18, 2024 6:00 PM New Britain Event Center 430 Farmington Avenue New Britain, Connecticut

Handicapped Accessible Building \* Convenient Parking

Five scholarships will be awarded (see page 2 for names of recipients).

Please join us in celebrating the success of these extraordinary Polish youth! There is no charge for this event. Light refreshments will be served.

> For further information, please contact: Polish Cultural Club of Greater Hartford, Inc. Gini Pudlo at 860.659.0356 or E-mail: ginipudlo@att.net

**2024 Scholarship Essay Question**: Imagine you have been asked to design a trip called "The Magic of Poland." What particular regions, historical sites, and/or cultural experiences would you recommend. Please explain why your selections would provide a meaningful and memorable snapshot of this beautiful country.



#### Page 2

# NEWSLETTER



## FROM THE PRESIDENT'S PEN

Hello, all . . .

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We are starting June off with a couple of great events. Our steadfast Jennie Marconi-Javorski Scholarships will be presented on Tuesday, June 18 at the New Britain Event Center. All members are invited to attend. It's a very nice occasion and offers a chance to meet some young, smart, and impressive Polish-American scholars.



A great opportunity also has come our way with co-hosting a presentation by author Donna Chmara on June 23 at 2:00 p.m. at SS. Cyril and Methodius Church in Hartford. I had the pleasure of hearing Donna speak during the 2022 ACPC Convention in San Antonio, TX. She is a very talented author with a compelling story to share about her experiences, and that of twenty others, during World War II in Poland. She is a member of our national ACPC group, and we are lucky that Hartford is one of the stops on her lecture tour.

Stay cool as the summer season is upon us!

Lilia Kieltyka

# MEMBERSHIP INFORMATION Annual Dues: \$25 per member / \$40 dual or household / \$10 student Payable to: PCCGH Mail to: Virginia M. Pudlo

33 Worthington Road, Glastonbury, CT 06033-1372 (860) 659-0356 E-mail: ginipudlo@att.net

... to update us when you have a change of name, address, phone number, or e-mail address. Please notify Carol Phelan by E-mail: hopscotch77@sbcglobal.net or by phone: (860) 646-3114. Thank you.

#### 2023-2024 OFFICERS AND BOARD MEMBERS

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Board Members: Patricia Archie (Emeritus), Marek Czarnecki, Edward Farley (Emeritus), Florence Langridge, Louis Maglaty (Emeritus), John Majdan, Michelle Maglaty Mostello, Carol Bogon Phelan, and Nancy Yiznitsky.

# MEET OUR 2024 JENNIE MARCONI-JAVORSKI SCHOLARSHIP RECIPIENTS

**Karina Beatty**, daughter of Brett and Bozena (Brzosłowka) Beatty of Wethersfield, who will attend Central Connecticut State University in New Britain to study Physical Therapy.

**Victoria Maternowski,** daughter of Steven and Izabela (Zagrajek) Maternowski of Wethersfield, who will attend the University of Scranton in Pennsylvania to study Occupational Therapy.

**Christian Olak**, son of Adam Olak of Cromwell and Jennifer (Baron) Olak of Rocky Hill, who will attend Marist College in Poughkeepsie, NY to major in Political Science.

**Sophia Thorne**, daughter of John and Diane (Bielawiec) Thorne of South Windsor, who will attend the University of Connecticut, Storrs to major in Finance.

Addison Whiteside, daughter of Corey and Ewa (Wierzynski) Whiteside of East Berlin, who will attend Brown University to major in Political Science, English, or History.

All the recipients are excellent students, involved in extra-curricular and volunteer activities, extraordinary role models, and proud of their Polish culture.

Please refer to the cover page of this newsletter for information about the June 18 Scholarship Presentation at the New Britain Event Center. We hosted an event there last fall and we found it to be a very nice, comfortable, and accessible venue with a kitchenette area. Parking is also ample and convenient. The Hall is not far from Holy Cross Church on Farmington Avenue. Everyone is invited to attend.

Editor: Staff: NEWSLETTER STAFF Frances Pudlo (francespudlo@att.net) Carol Bogon Phelan, Nancy Yiznitsky

# Polish Cultural Club of Greater Hartford, Inc.

#### Page 3

## DID YOU KNOW .... POLISH APPLE PIE IS CROWNED BEST SWEET CAKE IN THE WORLD?



Poland's beloved apple pie, known as Szarlotka, has been recently named the best sweet cake in the world by the esteemed culinary guide <u>TasteAtlas</u>. This accolade highlights the country's rich baking traditions and brings international attention to a dessert that has long been a staple in Polish households. Szarlotka topped the list, praised for its perfect balance of sweet and tart flavors, combined with a crumbly, buttery crust. The dessert edged out other famous confections such as Italy's *Tiramisu* and France's *Tarte Tatin*.

The roots of *szarlotka* can be traced back to the 18th century, where it was inspired by French charlottes—desserts made with fruit and bread or sponge cake. However, the Polish adaptation has evolved over the centuries, becoming a unique culinary delight that reflects the flavors and techniques of the region. Marta Wojciechowska, a spokesperson for the Polish Tourism Organization, said that "there has already been an increase in inquiries about food tours and culinary experiences centered around *szarlotka*. It's a wonderful opportunity for us to share more

about Polish culture and traditions through our cuisine." Here is a recipe if you would like to make it at home:

#### For the dough:

2 I /2 cups of all-purpose flour
I cup of unsalted butter (cold)
I /2 cup of powdered sugar
I teaspoon of baking powder

I teaspoon of vanilla extract2 egg yolks2 tablespoons of cold water (if needed)

In a large bowl, mix together the flour, powdered sugar, and baking powder. Cut the cold butter into small pieces and add to the flour mixture. Use your fingers or a pastry cutter to work the butter into the flour until the mixture resembles coarse crumbs. Add the egg yolks and vanilla extract, and mix until the dough starts to come together. If the dough is too dry, add cold water, one tablespoon at a time, until the dough is smooth and cohesive. Divide the dough into two portions, with one slightly larger than the other. Wrap each portion in plastic wrap and refrigerate for at least 30 minutes.

#### For the apple filling:

6 to 8 medium-sized apples (preferably tart apples like Granny Smith)
1 /2 cup of granulated sugar
2 teaspoons of ground cinnamon
Juice of I lemon
I tablespoon of all-purpose flour
I teaspoon of vanilla extract

Peel, core, and grate the apples. Set aside for 20 minutes to let the apples release some juice. By the handful, grab a portion of the grated apple and squeeze out the juice. You can also do it with a clean gauze or cotton cloth. In a large bowl, combine the grated apples with granulated sugar, cinnamon, lemon juice, flour, and vanilla extract. Toss until the apples are evenly coated. Set aside.

#### To assemble the Szarlotka:

Preheat oven to 350°F. Roll out the larger portion of dough on a floured surface to fit the bottom and sides of a 9-inch springform pan. Press the dough evenly into the pan. Pour the apple filling over the dough and spread it out evenly. Roll out the remaining dough and cut it into strips to create a lattice pattern on top of the apples, or simply place the rolled dough on top and cut a few slits for ventilation.

Another option for the topping: Instead of rolling out the remaining dough for the top, put it into the freezer until stiff, and grate over the apple filling —it makes it much easier to grate if it's frozen.

Bake the *szarlotka* in the preheated oven for 50-60 minutes, or until the top is golden brown and the apples are tender. Allow the pie to cool slightly before removing it from the pan. Serve warm, dusted with powdered sugar or with a scoop of vanilla ice cream on the side. *Smacznego!* 

Source: Poland-24.com, May 21, 2024.

