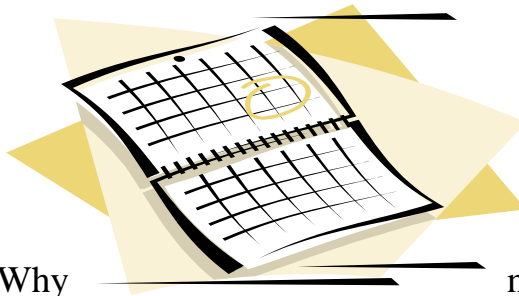


Sdružení Čechů a Slováků pro Uchování Národních Odkazů
Združenie Čechov a Slovákov pre Zachovanie Národných Odkazov

A publication of the Czech and Slovak Heritage Association of Maryland



UPCOMING EVENTS:



Saturdays throughout the year: Why not consider learning Czech or Slovak? Or brushing up on what you already know? It's not as hard as you think! We have excellent teachers and beginning, intermediate and advanced classes. The Spring Semester will begin on Saturday, 7 January, 2012. For complete details, check our website: www.czslha.org or call Lois Hybl at 410-428-6012. It's not too late to sign up for the Spring 2012 semester.

Mondays throughout the year: Czechs and Slovaks have a great musical heritage. Help keep it alive and well in the Baltimore area; join the Czech and Slovak Heritage Singers on Monday evenings in the Choir Room at the Cathedral of Mary Our Queen, 5200 N. Charles St. Rehearsals begin at 7 PM and conclude at 9 or earlier. All voice parts are welcome. *Singing is an excellent way to improve your Czech or Slovak pronunciation and vocabulary.* Call or email Charles Supik at 410-662-6094, chasupik@juno.com for more information.

Friday evenings throughout the year: Czech language classes for children ages 3 and up. Call or email Margaret at 410-662-6094, usupik@verizon.net or Markéta Traband, marketa.traband@gmail.com. Classes are held at the Cathedral of Mary Our Queen and will resume on 6 January at 6:30.

Sunday, 22 January, 2012: Winter meeting of CSHA. Newly elected officers and board members will be recognized. Jana Rehak will talk about her forthcoming book *Czech Political Prisoners: Recovering Face*, a study of the aftermath of Communist suppression of "political others." Call or email 410-662-6094, usupik@verizon.net for more information.

Sunday, 29 April, 2012: Spring meeting of the general membership of CSHA. The program will be a knedlíky (dumpling) fest prepared by Bohemian Caterers.

A little bit about the cover: **Josef Lada** may have been introduced to the Czech literary world as the illustrator of his friend Jaroslav Hašek's book *The Good Soldier Švejk*, but he is best known now for his Christmas paintings which have been appearing on Czech Christmas cards and calendars for generations.

Typical Lada Christmas images feature large families, sledding children, carol singers, village churches and wide-eyed children marveling at Nativity scenes. Invariably there is snow all around and the village looks peaceful and welcoming. During the Communist era Lada's images remained popular, but the authorities sometimes censored their Christian content. Lada's grandson, also Josef, recalled that during the 1970's there were Lada calendars in which the religious figures were edited out and replaced with something secular like a bowl of apples. So the church in our cover image might have been changed to a school or a village pond.

Now, however, his work is once again presented as he created it and is still popular. If you receive a Christmas card from someone in the Czech Republic, there is a good chance that it might feature one of Lada's images.

25th Annual Festival a Success

On Sunday, 23 October, members and friends gathered in Perry Hall at the Baltimore 45 Hall (Tall Cedars) to enjoy our 25th annual Czech and Slovak Festival. About 400 people gathered to celebrate all things Czech and Slovak...food, dancing, singing and, of course, incomparable Czech and Slovak beer. It was rumored that there was even some slivovica on hand, but it is said to have disappeared quickly!

Bohemian Caterers provided this year's food and by all accounts did a spectacular. The bread dumplings were like the ones many people recall from their childhood. They were served with *špěkový knedlíky*, a kind of dumpling made with herbs and bacon bits and a choice of *guláš* or pork and sauerkraut – delicious! Then there was a new menu item—*halušky*. Also delicious. Bohemian Caterers will be back in Baltimore on 29 April when they will prepare a "knedlíky festival" as the program for our spring meeting. (see pg. 2)

Entertainment was continuous throughout the afternoon. Joy of Maryland provided music for dancing, the Czech and Slovak Heritage Singers helped open the festivities by leading the singing of the Czech, Slovak and American national anthems following the procession of the flags. They were joined by the children of our Children's Language School and the children's group from the Slavic-American Sokol of Washington DC. Each children's group presented a short program of songs and dances and the adult group performed some lively favorite folk tunes. We had hoped the Sokol gymnasts would also perform and were disappointed to learn that earthquake damage to their practice site prevented their mounting an exhibition of their skills. We are counting on their being in top form next year, though.



The well-known *Slavjane Rusyn* group traveled from the Pittsburgh area to do two shows during the afternoon. Their athletic and musically top-notch performed held everyone's attention. The Slavjane Folk Ensemble is a dynamic, dedicated group of more than 40 young performers from ages 6 to 18. Throughout the year they tirelessly rehearse and display their representation of the Slavic heritage and culture, especially that of the Carpatho-Rusyns.



Vianoce

Vianoce sú výnimočné sviatky na Slovensku a ich oslavovanie je spojené s mnohými tradíciami. Už niekoľko týždňov pred Vianocami sú obchody, mestá a dediny vyzdobené vianočnou výzdobou, stromčekmi, rôznymi svetielkami a dekoráciami. Obchody a obchodno - zábavné centrá lákajú zákazníkov k nakupovaniu darčiekov. Niekoľko dní pred Vianocami sa vo viacerých mestách konajú vianočné trhy, na ktorých sa predávajú vianočné ozdoby, občerstvenie, vianočné oblátky, medovina, rôzne drobnosti a výrobky domácich remeselníkov.

Svoje domácnosti si ľudia vyzdobujú niekoľko dní pred Vianocami, v žiadnej domácnosti nechýba počas sviatkov umelý alebo živý vianočný stromček. Živé stromčeky sa dajú zakúpiť na mestských trhoviskách. V predaji sú jedličky, smrek, borovice. Ľudia si stromčeky ozdobujú sladkosťami, ozdobami a svetlami. Vianoce začínajú vždy 24.12. Tento deň sa na Slovensku nazýva Štedrý deň. Počas dňa sa pripravuje večera, dopekajú sa vianočné koláčky, dokončuje sa vianočná výzdoba. Večer sa rodina stretáva pri večeri, ktorá je hlavným bodom dňa. Kresťanské rodiny sa pred večerou spoločne pomodlia, pretože Vianoce sú významným kresťanským sviatkom.

Na večeru sa podáva vianočná oblátka s medom, v niektorých rodinách ju jedia aj s cesnakom, aby boli celý rok zdraví. Zvykne sa podávať aj ovocie, najčastejšie jablko rozdelené pre všetkých po kúsok. Nasleduje polievka, v rôznych regiónoch sa podáva iný druh, niekde je to hrachová polievka, niekde

vianočná kapustnica, niekde fazuľová či šošovicová polievka alebo ich kombinácia. Ďalší chod sviatočnej vianočnej večere tvorí ryba a zemiakový majonézový šalát. Ryba sa podáva väčšinou vyprážaná alebo upečená, na stoloch bývajú filety z rýb alebo kapor. Veľa domácností si kupuje pred Vianocami živého kapra, ktorých predávajú v obchodoch len v predvianočnom čase. Potom sa podávajú opekance, niekde nazývané pupáčky, s makom alebo tvarohom. Po večeri si členovia rodiny rozbaľujú pod stromčekom darčeky, ktorými sa vzájomne obdarovali. Najväčšiu radosť z tejto časti Štedrého večera majú deti. Pokiaľ sú menšie, myslia si, že darčeky nosí pod stromček Ježiško. Keď sú väčšie, zistia, že ich obdarovávajú rodičia a príbuzní, ale radosť z darčiekov to nezmenší. Po večeri rodina spoločne trávi čas, jedáva sa ovocie, koláčiky a rôzne vianočné pečivo. Typický vianočný koláč sa nazýva štedrák alebo skladaník, je to koláč, ktorý sa skladá z makovej, orechovej, lekvárovej a tvarohovej vrstvy.

Kresťania začínajú oslavovať vianočné sviatky polnočnou svätou omšou alebo prichádzajú do vyzdobených kostolov na druhý deň 25.12., ktorý sa nazýva prvý sviatok vianočný. Druhý sviatok vianočný je 26.12., rodina trávi čas spolu, navštevujú sa rodiny, priatelia, veľa sa sleduje aj televízia, pretože sa vysiela bohatá ponuka vianočných filmov, najmä rozprávok. Veľa ľudí na Slovensku trávi Vianoce a najmä obdobie medzi Vianocami a Novým rokom na horách, na chatách a v hoteloch. Deti majú počas vianočných sviatkov prázdniny, Vianoce sú na Slovensku štátnym sviatkom.



Christmas in Slovakia

Christmas is a significant holiday in Slovakia and its celebration is accompanied by many regional traditions. Cities, towns, villages, and stores boast beautiful Christmas decorations, Christmas trees, and Christmas lights are seen weeks before Christmas. Decorated store windows draw customers and invite them to do Christmas shopping. A few days before Christmas, cities and towns hold Christmas markets where you can buy traditional Christmas wafers, drinks such as mead, Christmas ornaments, knickknacks, and various homemade products. Houses and apartments are decorated with real or artificial Christmas trees and Christmas decorations. People can buy real Christmas trees such as fir, spruce, or pine trees at local Christmas markets. People start decorating Christmas trees with sweets, ornaments, and Christmas lights several days before Christmas Eve. Hardly will you find a home without a Christmas tree at this time of the year. Slovaks always celebrate Christmas on Christmas Eve, December 24. Throughout the day kitchens are filled with the aroma of baked goodies and Christmas dishes, and the last ornaments are being hung on the Christmas tree. In the evening, families gather around the Christmas table for dinner, the hallmark of the day.

At dinnertime, Christian families might say grace or sing carols. Christmas dinner varies according to the region of Slovakia. Typically a thin wafer, *oplatka*, with honey and sometimes garlic is served as a Christmas appetizer to secure good health of all family members throughout the upcoming year. It is also a custom to cut a piece of fruit, usually an apple, into as many pieces as there are family members. This custom is a symbol of family unity. The next course is soup- split pea soup, sauerkraut soup, mushroom soup, bean soup, lentil soup, or bean and lentil combination, according to the region. The main course consists of fried or baked fish-usually carp or trout- or fish fillet served with potato salad with mayonnaise. It is a tradition to buy a live carp, which can be purchased at stores only at Christmas time. After the main course *opekance* or *pupáčky* are served with poppy seed or farmer's cheese. After dinner the family members exchange their gifts under the Christmas tree. For children this is the most favorite part of Christmas. Younger

children believe it is Baby Jesus who brings them Christmas gifts. When they get older, they learn it is their parents and grandparents who buy them gifts. Nevertheless, you can still see a twinkle in their eyes when they unwrap their gifts. After dinner when all the gifts are open, families enjoy their time together and eat traditional desserts such as fruit, Christmas cookies, and various types of Christmas pastries. A typical Christmas pastry is called *štědrák* or folded pastry of several toppings: poppy filling, walnut filling, jelly, and farmer's cheese.

Catholics start the religious celebration of Christmas by attending Midnight Mass or they can attend Mass on the following day. In Slovakia Christmas Day is also called the First Day of Christmas. The Second Day of Christmas is St. Stephen's Day. On the First and the Second Day of Christmas, families relax and enjoy their time together and visit relatives and friends. Students are on Christmas break at this time. Young and old also like watching Christmas shows and movies, especially fairy tales. Many Slovaks spend Christmas and the period between Christmas and New Year's Day at mountain resorts.



LANGUAGE SCHOOL SEMESTER ENDS WITH TRADITIONAL POTLUCK

The Czech and Slovak Language School had its traditional potluck lunch on the final day of classes, December 3. We enjoyed everyone's contributions, but the cabbage rolls and poppy seed pastries were especially popular. Albert and Lois took many leftovers to a Saturday evening dance and church coffee hour where they were devoured.



Thanks again to our teachers—Mary Lou Walker, Margaret Supik, Andrea Kletetschka, George Mojzisek, Iva Zicha and Natalie Karlinsky—for keeping us challenged during the semester.

We appreciate the willingness of the Gribbin Center on Belair Road to provide a very affordable location for classes. We are grateful to George Mojzisek for his help with the arrangements.

We hope many of you and your friends will use the enclosed registration form to join us for the spring semester. Keep in mind that the classes will be continuing from the fall semester, although Lois Hybl will be glad to connect you with a teacher to determine whether you are ready for a particular class. Our teachers are all willing to accommodate different levels and to work with students on "catching up" to the class. Lois can be contacted at 410-243-1710 or lhybl@verizon.net.

Lois Hybl

FROM BUTTER, STRAW AND GINGERBREAD

Czech *Betlémy* are of interest world-wide. When you become familiar with this living tradition and are touched by its sentiment, you'll be proud to be a Czech patriot. Every other village organizes a Nativity exhibit at Christmas time and it is easy to find really unique pieces. In the pictures you can see a few of the beautiful Nativities you can find in Czech Republic. In the *Sv. Matěj* Church in Prague 6, a traditional gingerbread Nativity is installed yearly. At the *Kapucíni* (Capucin) Church on Loreta Square in Prague 1, you can find a life size Nativity with 3 kings and baaing sheep. Each year the butter museum in Mázlovice (Buttertown), just outside Prague, features a Nativity created out of butter.

Well known also is the *Kryzový Jesličky*, part of an exposition of the Museum of Jindřichův Hradec in Southern Bohemia. It is the biggest mechanical Nativity in the world and appears in the Guinness book of records. It was created over a span of 60 years by Tomáš Krýza. It has 1398 figures of people and animals, 133 of which move. They are made out of paper maché and wood. The moving parts are powered by one electromotor. In Třebechovice pod Orebem is a Museum of Nativities with the world famous *Proboštoŷy Betlém*. It spreads over 7 terraces, is over 100 years old and has moving parts. You can see over 300 figures and about 2000 carved pieces, all made out of wood. It took 40 years to build it. In 1967 this Nativity was displayed at the Czechoslovak pavilion of the World Exhibit in Montreal. More than 8 million people came to see it.



Perníkové jesličky – kostel Sv. Matěje Praha 6
Gingerbread nativity – St. Matěj Church – Prague 6



Slaměný Betlém – výstava Betlémů Praha
Straw Nativity – Annual Nativity exhibit - Prague



Jesličky v životní velikosti – u Kapucínů, Praha 1
Life size nativity at Loreta Square, Prague 1



Jesličky v Břevnovském klášteře, Praha 6
Nativity at Břevnov Monastery – Prague 6

Z MÁSLA, SLÁMY I PERNÍKU

O české betlémy je ve světě zájem. Když se člověk k této u nás stále živoucí tradici přiblíží a ucítí jejího romantického ducha, zahřeje ho na srdci vlastenecká pýcha. Však v každé druhé vesnici pořádají o Vánocích výstavu betlémů a člověk nemusí moc pátrat, aby našel betlémy opravdu raritní. Na obrázcích naleznete jen pár krásných betlémů, které jsou v Čechách k vidění. V kostele u Sv. Matěje v Praze 6 už tradičně vystavují nádherný perníkový betlém. K kostele U Kapucínů na Loretánském náměstí v Praze najdete jesličky v životní velikosti, včetně bečících oveček. Malé muzeum másla v Máslovicích, vesnici nedaleko Prahy, ozdobí každoročně betlém z másla. Znamé jsou i Krýzovy jesličky. Největší lidový mechanický betlém na světě, který je zapsán v Guinnessově knize rekordů, patří

k nejnavštěvovanějším expozicím muzea Jidřichova Hradce. Velkolepý betlém vytvářel Tomáš Krýza více než šedesát let. Jesličky obsahují 1398 figurek lidí a zvířat, z nichž se 133 pohybuje. Figurky jsou vyrobeny z kašírovací hmoty a ze dřeva. Původní mechanismus, který byl zpočátku poháněn ručně, rozvádí pohyb z jediného elektromotoru. V Třebelchovicích pod Orebem se nachází Muzeum betlémů se světovým unikátem: Proboštovým betlémem, rozkládajícím se na sedmi terasách. Také tento soubor, starý více než sto let, se hýbe. Ze dřeva jsou kromě figurek také ozubená kola a kolečka, páky, řetězy i řemenice pohyblivého mechanismu. Tři sta figurek a více než dva tisíce vyřezávaných dílů vznikalo čtyřicet let. V roce 1967 byl Proboštův betlém vystaven v československé expozici na Světové výstavě v Montrealu a prohlédlo si ho více než osm milionů lidí.



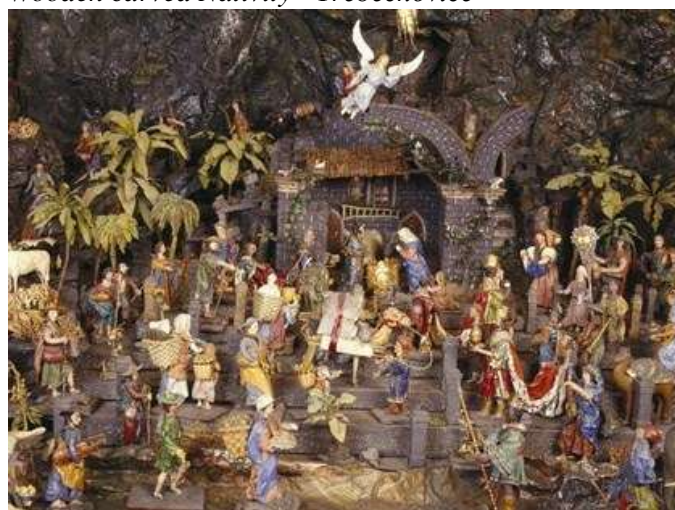
*Betlém vyrobený p. Dvořákem počátkem 20. století
Nativity from the beginning of 20th century, Prague*



*Třebelchovický betlém - vyřezávaný
Wooden carved Nativity - Třebelchovice*



*Máslový betlém – Máslovice u Prahy
Butter Nativity – Máslovice near Prague*



*Krýzovy jesličky – Muzeum Jidřichova Hradce
Nativity by Krýza – Museum of Jidřichův Hradec*

LINECKÉ KOLÁČKY / LINZER TARTS

300 g hladké mouky / all purpose flour
100 g cukru moučka / confectioner's sugar
200 g tuku / butter, margarine or Crisco
1 vejce / egg
1 žloutek / egg yolk

Mix the dough in a mixer or food processor.
Roll out into a sheet and make cut out rounds – half with a little hole in the middle. Place on a cookie sheet.
Bake at 350 F for about 9 minutes. When the cookies are cooled, spread the full shape with jelly – preferably red – strawberry, raspberry or currant. Place the ones with holes on top of the jelly ones. Sprinkle with confectioned sugar – optional.



VÁNOČKA / BRAIDED CHRISTMAS BREAD

100 g másla / butter, 100 g cukru / sugar
1 egg yolk, 3x droždí / yeast, sůl / pinch of salt
¼ l mléka / 1 cup of warm milk
500 g polohrubé mouky / flour
50 g rozinek / raisons
50 g sekaných mandlí / slivered almonds

Make dough in a mixing bowl and leave it in a warm place to rise. Knead again and let rise once more, about 2 hr. Divide dough into 8 even parts. Roll 4 into strands and twist them together to form the base. Braid 3 to form the middle part and lay it over the base. Split the last part into 2. Roll 2 strings and twist them together, lay on top. Leave to rise for about 30 more minutes. Brush with egg and bake for 30-40 minutes at 350 F.



VANILKOVÉ ROHLÍČKY/ VANILLA ROLLS

240 g hladké mouky / all purpose flour
70 g cukru moučka / confectioned sugar
200 g tuku / butter, margarine or Crisco
110 g liskových oříšků / ground hazelnuts

Mix the dough in mixer or food processor. Cut in quarters – roll a long log about 1" thick out of each quarter – then cut into ¼" slices. Make a ball out of each slice, then roll into a little log, bend and place on baking sheet. Bake at 350F for about 10 minutes. While still warm roll in confectioner's sugar and vanilla sugar mix (optional).



KOKOSOVÉ KULIČKY / COCONUT BALLS

100 g másla / butter
1 lžička tuku na pečení / 1 tbsp margarine or Crisco
100 g cukru moučka / confectioner's sugar
100 g kokosu / coconut
kakao / cocoa 3-4 tbsp. according to taste

Melt the butter and margarine, mix with sugar and cocoa and part of the coconut. Make small balls out of the dough, then roll each ball in the rest of coconut. Keep refrigerated. Serve and enjoy.



CHRISTMAS CONCERT AT ST. WENCESLAUS CHURCH IN DOWNTOWN BALTIMORE

December 4th, 3PM, 2111 Ashland Ave, Baltimore, MD 21205

It has become a tradition for The Czech and Slovak Heritage Singers led by Greg Satorie to meet at the beginning of December for a Christmas concert at St. Wenceslaus Church in Baltimore. This year they were joined for part of the program by a group of children from the Czech and Slovak Language School. All the children performed 3 carols and few older soloists joined the Heritage Singers for 4 more traditional Czech carols. We are printing a text of one of them today. Maybe next year, you'll be singing along...



Children's choir getting ready for their debut



Heritage singers along with children caroling

PŮJDEM SPOLU DO BETLÉMA

*1. Půjdem spolu do Betléma,
dudlaj, dudlaj, dudlaj, da,
R: Ježíšku, panáčku, á tě budu kolébati,
Ježíšku, panáčku, ja te budu kolebat.*



*2. Začni Kubo na ty dudy,
dudlaj, dudlaj, dudlaj, da,
R: ...*

*3. A ty Janku na píšťalku,
dudlaj, dudlaj, dudlaj, da,
R: ...*

*4. A ty Mikši na housličky,
dudlaj, dudlaj, dudlaj, da,
R: ...*

*5. A ty Vávro na tu basu,
ruma ruma, ruma ruma, ruma ruma, da,
R: ...*



MIKULÁŠSKÁ V ČESKO SLOVENSKÉ ŠKOLE / ST. NICOLAS IN CZECH AND SLOVAK SCHOOL

He came all the way from Turkey just to be with us! Bishop St. Nicholas, accompanied by a beautiful angel with real feathers on her wings, and a frightful red-faced devil in chains, arrived at the Czech and Slovak School on Friday, 2 December. The children welcomed him with several traditional carols which were accompanied by violin and piano. St. Nicholas must have been impressed, because he gave each child a bag of treats and an Advent Calendar. Anyone brave enough to touch the devil's pitchfork or pat his furry back got an extra treat.



Children and St. Nicholas, Angel and Devil



Caroling for St. Nicholas with violin and piano



St. Nicholas entering the school



St. Nicholas, Angel and Devil

St. Nicholas, Angel and Devil visited the Czech and Slovak school. They listened to the children caroling and handed out presents.



Children with presents

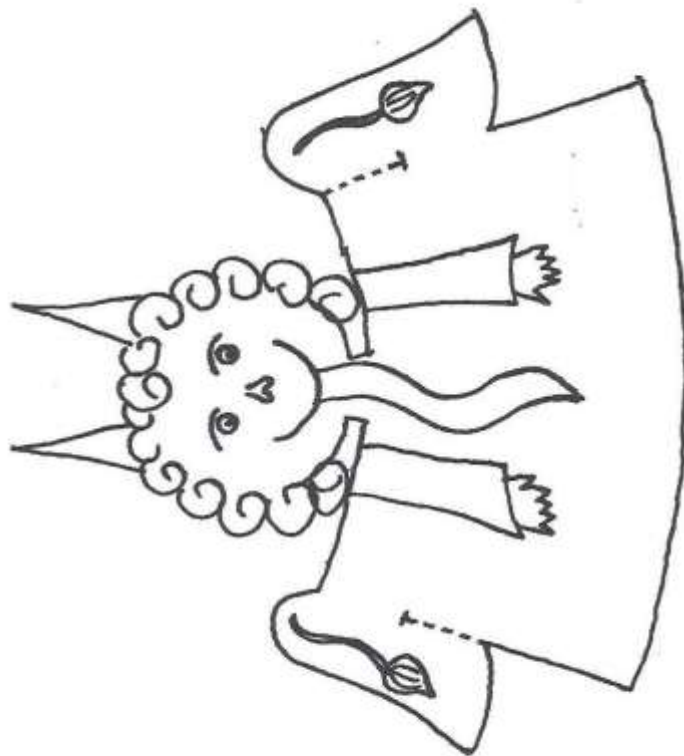
Ani v Baltimoru nás svatý Mikuláš nenechal na holičkách. Přišel včas, spolu s krásným Andělem a strašlivým Čertem s červenou tváří a řetězy. Do české a slovenské školy dorazil 2. prosince a určitě se mu tam líbilo. Za to, že děti za doprovodu piana a houslí zazpívaly několik krásných českých koled je bohatě odměnil balíčkem plným dobrot a také adventním kalendářem. A děti se nemusely bát, Mikuláš a Anděl je od Čerta ochránil a kdo se nebál si na Čerta sáhnout, toho čekala ještě další sladká odměna.

Veselé Vánoce

As a part of this holiday issue and along with some pictures from our Christmas events we are bringing you some Advent wreath ideas and a little project for children to make for this holiday season. We hope you'll have peaceful Holidays and wish you all very Merry Christmas.



Andílek a čertík



To make: Color the figures according to your imagination and cut them out. Cut the dashed lines between the body and wings. Roll each figure into a cylinder and hook together at the cuts.

HLAS

The VOICE of The Czech & Slovak
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Winter 2011

CSHA OFFICERS AND CHAIRPERSONS 2011

President	Margaret Supik
Vice President	Steve Sabol
Secretary	Lois Hybl
Treasurer	Richard Pazourek

Přejí Vám

Veselé Vánoce a
Šťastný Nový Rok

Chairpersons:

Membership	Charles Supik
Education	Lois Hybl

HLAS: Olga Mendel and Margaret Supik