



# The Polish Heritage of Otago and Southland NEWSLETTER

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## Report from the Chair

*Patricia Clark - Chairperson*

Welcome to all Members.

Six months of the year has flown past, the shortest day has gone, so it's time to look forward to spring.

Thanks to donations by members of 1250 daffodils bulbs, these bulbs have been planted in the grounds of Mary Queen of Peace at Broad Bay, by the Sakowski and Klemick families.

The board is planning to have an open day at the church later in spring (when the daffodils are in full bloom). We will invite members for afternoon tea and the opportunity to view the stained glass windows, and meet the board members. (Date to be advised).

The attendance at the Mary Queen of Peace Church continues to grow, member Mass is on the last Sunday of every month (9:00am) and is always followed by a cup of tea/coffee, the Church is only 12-15 minutes drive down the Peninsula and what better way to start the day with a drive down beside the beautiful Otago

Harbour with the sun glinting on the waters.

The plaque with all the names of members and friends who made donations towards the stained glass windows is well under way, and will be unveiled in November this year.

Work on restoration has also started, thanks to Ludmila Sakowski for her efforts in this project.

Painting of the inside of the Church has been put on hold until the warmer weather arrives, however the foyer of the Church has been painted by Keith Clark, which gives a good insight of what the rest of the Church will look when painted.

The Polish dance group has been performing at a number of venues around the Otago area, always getting rave reviews. The dance group is always looking for new dancers so why not give it a try.

Cecylia Klobukowska and myself have given a number of talks on Poland, and our early settlers to students and groups around Dunedin

Our very own Polish Otago and Southland Flag is being made, and should be available for use soon, thanks to Angela Donaldson.

Poland National Day 3rd May was again a great success, Mass was well attended, members and friends gathered at the Cedar Club for a most enjoyable evening, our dances performed, and then each Board member gave a short talk about their background and Polish roots, this was well received by the 100 plus who attended. A number of Polish dishes were served at supper time, Polish bigos, made by Ludmila Sakowski, and traditional faworki by Czeslawa Panek.

Raffles: the food hamper was won by Rena McIntyre, Pickles by Patricia Clark

I felt very pleased with achievements of the board and members over the past six months, and look forward to seeing the Polish Trust of Otago and Southland grow stronger in the future, and I thank members and friends for their continual support.

## Genealogy Seminar

*14<sup>th</sup> July 1:30pm*

The Meeting will be held on the 14th of July at the Age Concern Hall, MacAndrew Road, South Dunedin (opposite St. Patrick's Church) at 1:30 pm. Paul Klemick will show photos and video of Polish villages and countryside and his findings. He will also talk about the Polish Display at the Outram Museum.

## Golden Anniversary

Congratulations to members Pat and Ray Brandham on the occasion of their 50<sup>th</sup> wedding anniversary.



## COMMUNITY CALENDAR

**14 July 1:30pm**

Genealogy Seminar by Paul Klemick: Age Concern Hall, MacAndrew Road, South Dunedin (opposite St. Patrick's Church)

**28 July 9am**

Mass at Mary, Queen of Peace Church, Broad Bay

## Giant Black Radish

One of the Trust's long-standing members, Ms Czesia Panek of Oamaru recently featured in the Community High Country Herald for her unexpected surprise originating from a mixed packet of radishes. Weighing in at 1.5kg a black radish sometimes referred to as the winter radish was dug up from her well-tendered garden.

Black radishes are not a common vegetable grown in NZ mainly due to the fact there is no market for them. In Poland they are well known as *czarna rzepa*. It is thought that the ancient vegetable rich in vitamins C and B was brought from Asia. They usually grow to about 20cm long and while the exterior is black the interior is white and drier than red radishes with a sharp flavour, almost as powerful as horseradishes.



It is curious that the seed of this *czarna rzepa* chose to germinate in the patch tended by a Polish gardener.

## Polish Dance Group

Rena McIntyre recently performed with the smallest dancers of the Polish Dance Group for the Stroke Club. Their performance was well received and thoroughly enjoyed. We encourage more children to join our group and we would still like more adult dancers for the group, males and females. To join, please contact Angela Donaldson on 453 4919 or Rena McIntyre on 454 5101.

## Membership Fees

Please remember to pay your membership fees for 2002. Fees can be posted to the POHOS secretary, Russell Chiles, 723 Highgate, phone 464 0731, thank you.

## POHOS Website

Visit the Polish Heritage Trust of Otago and Southland online at [www.pohos.eu.org](http://www.pohos.eu.org).

## Mikolaj Kopernik (Nicholaus Copernicus)

(1473-1543) From <http://www.polishamericancenter.com/Copernicus.htm>



A short Polish saying encompasses his most known scientific discovery: "he stopped the Sun, and moved the Earth". Mikolaj Kopernik internationally known by his Latin name Nicholaus Copernicus, is probably the most acclaimed scientist of the Polish breed, whose ideas and scientific research permanently altered the way we view universe and the world surrounding us. As a student at the Jagiellonian University in Krakow, he discovered several logical contradictions in the existing astronomical system taught at that time, which put the earth at the centre of the universe – this was known as the geocentric system.

Kopernik's theory placed the sun at the centre of the solar system and the earth in orbit around it – the heliocentric system in astronomy with the Sun as the most important planet in the universe. Although deeply convinced of the truth of his heliocentric system, Kopernik did not actively seek to publish this work because of its controversial nature. He did, however, manage to catch a glance at the first printed copy moments before his death on May 24, 1543. Kopernik was born in Torun, Poland, on February 19, 1473, of a well-to-do merchant family. He attended St. John's School in Torun and also studied canon law at the University of Krakow from 1491 to 1495 and then studied at the Universities of Bologna and Padua between 1496 and 1503. The citizens of Torun are proud of their native son and erected a monument in front of city hall to honor "Mikolaj Kopernik", the citizen of Torun. The Nicholas Copernicus University in Torun also honors the Father of Modern Astronomy with a quality institution of higher learning.

## CHRUŚCIK/FAWORKI (kindling/favorki)

From *A Treasure of Polish Cuisine Traditional Recipes in Polish & English* By Maria De Gorgey

6 żółtek	2 filiżanki mąki ( w przybliżeniu)
6 łyżek cukru	tłuszcz roślinny do smażenia
1 filiżanka słodkiej śmietanki	cukier puder do posypywania gotowych faworków
2 łyżki stołowe rumu	

1. Ubić żółtka do białości. Dodać śmietankę i rum i dosyć mąki żeby można było wywałkować ciasto bardzo cienko.
2. Rozdzielić na cztery części i pierwszą wywałkować na cienką warstwę. Reszta powinna być trzymana pod przykryciem aby nie wyschła.
3. Rozwałkowane ciasto kroić w paski około 1 cala szerokości około 5 cali długości. Przeciąć każdy kawałek wzdłuż około 1 cala i przeciągnąć jeden koniec kawałka przez dziurkę. Przygotować całe ciasto w ten sposób.
4. Smażyć w tłuszczu roślinnym aż faworki nabiorą złotego koloru. Osuszyć na papierowym ręczniczku i posypać cukrem pudrem kiedy trochę się ostudzą. SMACZNEGO!

6 egg yolks	2 cups flour (approximately)
6 tablespoons sugar	cooking oil for deep frying
1 cup sweet cream	icing sugar for sprinkling
2 tablespoons rum	

1. Beat egg yolks and sugar until creamy white. Combine with cream and rum; then add enough flour so that dough flour can be rolled out very thin
2. Divide into four parts. Roll one piece very thin on floured board, keeping the rest covered to prevent drying
3. Cut into strips about 1 inch wide and 5 inches long. Cut a short lengthwise slit in the centre of each strip and pass one end of the strip through the slit. Repeat until all of the dough is used up.
4. Fry in shortening (or in cooking oil) until golden brown. Drain on paper towels and sprinkle with icing sugar when faworki have cooled down.

A piece of raw potato should be placed into the hot fat to prevent pastry from burning.