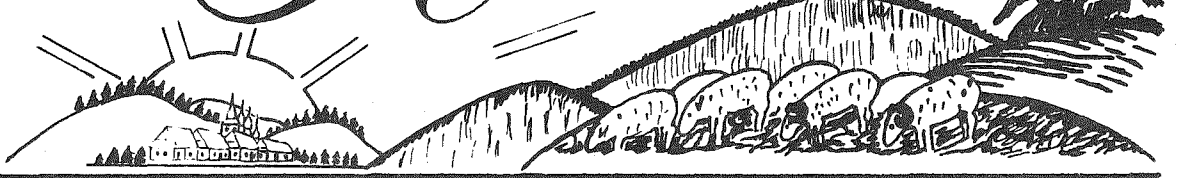


# Carpatho-Rus'

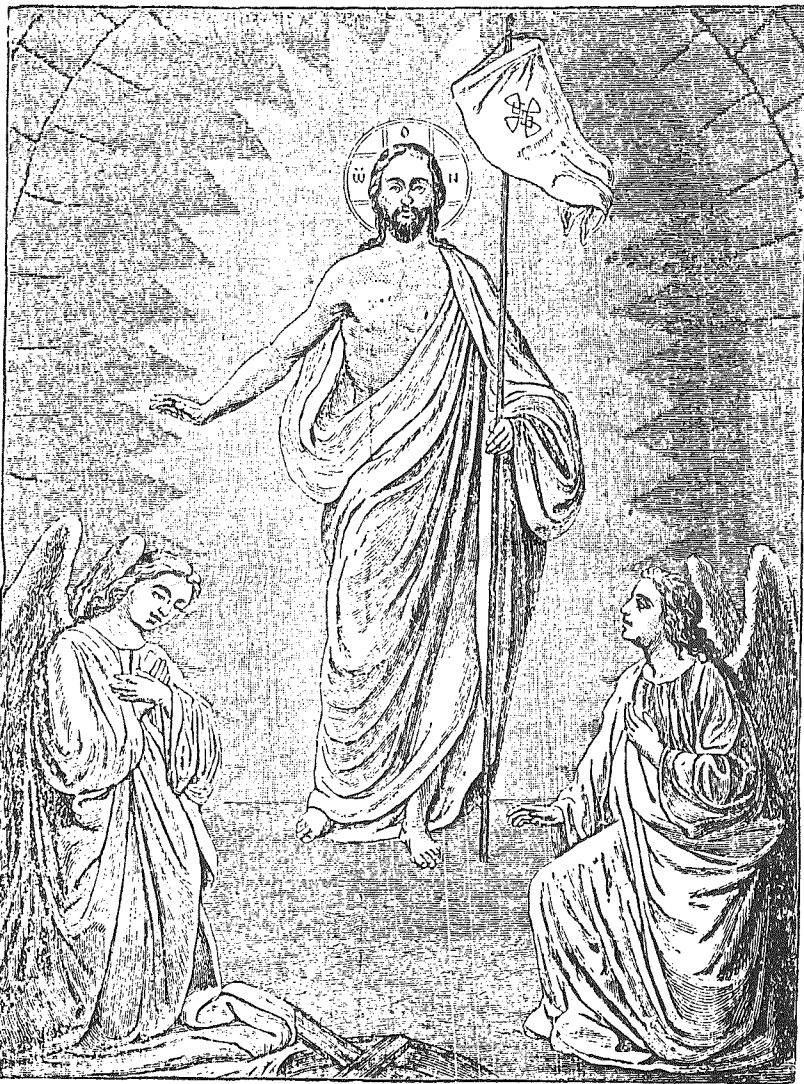
## Karpatska Rus'



SECOND CLASS POSTAGE PAID AT YONKERS, NEW YORK AND OTHER MAILING ADDRESSES

NO. 8, CARPATHO-RUS, YONKERS, N.Y., APRIL 14, 1995 VOL. LXVIII

## ХРИСТОСЪ ВОСКРЕСЪ!



### THE COOKING CORNER

The Carpatho-Russian people observe Easter differently from that observed by most Western Christians.

The Orthodox Church follows the decree laid down by the First Ecumenical Council of Nicea in 325 A.D. which states that the Christian Easter shall never either precede or coincide with the Jewish Passover, but must always follow it, -- (First Sunday after the full moon, after the Jewish Passover).

Easter Lent is a time of self-denial and abstinence from food. As the Great Lent comes to a close, the faithful observe a colorful tradition which has been preserved by every generation of the Carpatho-Russian people; the cherished custom of the blessing of the special paschal food eaten on Easter Sunday.

Wicker baskets of food including the Easter Paska, a special golden-colored bread, decorated eggs called 'Pisanky,' ham (shinka), egg cheese ball (hrutka), horseradish (hrin), sour cream (smetanka), beets (tzvikla), sausage (kolbasa), butter (maslo), veal and smoked bacon are brought to the church to be blessed. These foods bear a special symbolism of Christ and Resurrection, so they are blessed for this association. Each basket contains also a decorated candle. During the eating of the Paschal food on Easter, this candle is placed in the middle of the table. Jesus is the true light who brightens the whole world through the radiance of His Holy Resurrection.

The traditional greeting at Easter is -- "Christos Voskrese!" "Christ is Risen" and the reply is "Voistinu Voskrese!" -- "Indeed He Is Risen!"

### PASKA

2	cups	scalded milk
2	cakes	yeast
4		eggs, beaten
1	cup	sugar
1	tsp.	salt
1/2	cup	melted butter
1	cup	raisins
8	cups	flour

Dissolve yeast in milk which has been scalded, but cooled to lukewarm. Add 3 cups flour and 1/2 cup sugar. Mix and let rise until double in bulk and bubbly (about 2 hours). After first rising, add eggs, sugar, butter, raisins and enough flour to make a light dough. Knead well. Allow to rise, covered, in warm place until double in bulk. Turn out on floured board and knead again using more flour if necessary to make a medium dough. Shape into two round breads and put into two greased pans and let rise again until double in bulk. Decorate as desired and brush top with beaten egg. Bake at 350 degrees for about 45 minutes.

Continued from Issue #5, 3/3/95

### The History of Lemkovina Part 10

#### 12. History of Lemko Towns

##### A. Mushina

Mushina is one of the oldest towns in Lemkovina, founded in 1209. At first it was a village called "Plokhe", which shows its inhabitants were Russians. It was named a town by King Dazimir the Great in 1356, and by 1364 it was built-up taking the name of "Novi Misto" (Nova civitas). In time it became known as "Mushina". Nearby, on the Poprad River there is a castle which guards the valleys of Poprad and the Bardiovsky Tract. In 1391 Mushina became a center, as if it were the capitol of the established "Bishop Gentry". Located here was the highest criminal court hearing and deciding criminal cases. It received requests for the granting and withholding of licenses for the distilleries, businessess, etc.

From the beginning Mushina was a Russian settlement. Later it was Latinized and Polanized by the Cracowian bishops. The names of the Russian people were also Polanized. The first Latin Church in Mushina was built in 1686 from material of the Russian churches which the Poles dismantled in Tylich.

##### B. Tylich

Tylich is also one of the oldest settlements in Lemkovina. Mention is made in the Galician-Volynian chronicles. During the rule of the Russian princes, Tylich was called "Ornava", Orava, an old German name. It may be surmised that the first settlers were, perhaps, Germans. During the Tartar invasions and occupation, Tylich declined, a substantial reduction in the number of inhabitants. It began to revive about 1363. With the passage of time, the Polish kings granted certain privileges such as the right to trade, and it grew into a city, changing its name to Miastko. Its' Russian inhabitants, about 1300, built a church located in the same place where the present church stands. In 1391 Miastko was placed under the administration of Cracowian Bishops with the

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**Easter Cheese Paska**

2	lbs.	dry cottage cheese
3/4	lb.	soft butter
1 1/2	cups	sugar
4		egg yolks
1		egg
3/4	cup	thick cream
1/2	tsp.	salt
1/2	cup	blanched almonds
1/2	cup	assorted fruits, raisins, cherries
1	tsp.	vanilla

Chop the blanched almonds fine. Press cheese through a sieve. Cream the butter with sugar and them combine with cheese. Beat the egg yolks and the whole egg together, blend with cheese mixture. Stir remaining ingredients except vanilla. Put mixture into top of double boiler and heat it over barely simmering water until bubbles form around edge of pan. Stir constantly while heating it. Remove from heat and continue stirring until mixture cools. This is very important as the long stirring gives paska smooth and velvety texture. Lastly, add the vanilla. Pour into plastic flower pot with a hole at bottom lined with dampened cheesecloth of double thickness. Cover with damp cloth, place a small plate on top of paska and weigh it down with a suitable weight. The hole on the bottom of the pot allows the excess moisture to drain off. Let it stand in a cold place for 24 hours. Unmold on a plate and chill thoroughly in the refrigerator. Decorate at the base with fresh berries or a sliced orange. Serve in slices at the table.

**Hrin -- Red Horseradish**

6		large red beets
1	tbls	sugar
1/4	cup	vinegar
		salt to taste

Cook the beets until tender. Drain and let cool. Skin the beets and grate them or put in electric blender. Add sugar, vinegar, and salt to taste to beets. Mix well and fill mason jars, cover tightly and store in refrigerator.

**Halushki**

3	cups	flour
2	lbs.	potatoes, grated
1		egg, beaten
1	tbls.	salt
3	tbls.	shortening
2		small onions, chopped
1/2	tbls.	salt
1		medium size head of cabbage, chopped fine

Add flour, salt, and egg to potatoes. Add enough flour to the mixture so that it will not be too thin, mix well. Boil water in a large pot. Break off a small piece of the dough into the water. If it does not hold its consistency, add more flour to the rest of the dough. Try again and adjust if necessary, the flour. When it holds its shape well in water, add the rest of the halushki dough by dropping small portions from the end of a tablespoon by cutting one spoon on the other.

Cook for 12 minutes--stirring to prevent sticking. Try for doneness, drain and rinse with water. Serve with cabbage which has been prepared as below.

Cabbage for Halushki

Brown the onion in the shortening, add chopped cabbage and fry until browned. Add salt, then halushki and mix well. Can be served with sour cream if desired.

At our annual Festival in Lemko Resort this past August, we offered Lemko and Ukrainian records for sale and sold a few. However, we had many requests for audio cassettes but, unfortunately, did not have any available for sale. Due to the diligence and efforts of our Lemko Assoc. member, Laurence Krupnak, we can now offer for sale the following two audio cassettes as well as three video cassettes.

**Item #1.** An audio cassette of 16 Lemko and two Ukrainian folk songs transcribed from classic 78 rpm records. They include many Lemko wedding, gypsy, Christening and Christmas songs by such artists as Stephen Skimba and Barna, Potochak & Co.

**Item #2.** An audio cassette of 10 Russian, Two Hungarian and 8 Slovak folk songs from classic 78 rpm records. They include Russian polkas, Slovak chardashes, Hungarian gypsy melodies.

**Item #3.** A video cassette of the 25th Lemko Folk Festival held in 1993 at Lemko Park in Monroe, NY. The video includes excerpts of the prayer service, and the concert of Lemko, Ukrainian, Russian and Slovak folk singing and dancing. (VHS, 2 hours)

**Item #4.** A video cassette of the canonization of Father Maksym Sandovich taken in Gorlice, Poland last September. It is a short film covering the events and sites of the canonization ceremonies. (VHS)

**Item #5** A live concert video recording of the Akafist Male Chamber Choir of Moscow and the Slavic male Chorus of Washington, D.C. This video was made on March 12, 1992 at St. Luke's Serbian Orthodox Church in McLean, Virginia and includes 17 classic, sacred liturgical songs. It also shows the exterior and interior of all slavic Orthodox churches in the Washington, D.C. area.

Prices:	Item #1	\$12.
	Item #2	\$12.
	Item #3	\$25.
	Item #4	\$20.
	Item #5	\$30.

All prices include shipping costs. Kindly send your check or money order (made payable to Lemko Assoc.) to either of the following:

Alexander Herenchak  
P.O. Box 156  
Allentown, NJ 08501

Mary Barker  
521 Piermont Avenue, 520  
Rivervale, NJ 07675

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**IN APPRECIATION**

We extend our thanks for help in producing this week's issue of Carpatho-Rus to Svetlana Ledenieva and Bogdan Horbal.

**NOTICE****Lemko Hall's Annual Meeting**

Everybody always has something to say....until it comes time to say it! Here is your chance: **Don't Miss the Annual Meeting!**

On Sunday, May 21, 1995  
At Lemko Hall  
556 Yonkers Avenue  
Yonkers, NY

Following the meeting, a **FREE Buffet Dinner** will be served to all attending members. (A \$5. fee will be charged to all non-members). A cash bar will be available. Please let us know how many members of your family will be attending so we will be sure to have enough food for all.

Call: (914) 969-3954

**YOU ARE CORDIALLY INVITED**

Adamiak Lodges 1-6-80 are planning a banquet to be held at Lemko Resort on **May 7, 1995 beginning at 1:00 PM.** We invite all to a pleasant afternoon of food, drink and socializing. Please mark your calendars for this affair.

Tickets are \$15. which includes the complete dinner with self-service bar. Call 914-496-7450 for reservations.

Larry Buranich Garrahan  
Pres., Adamiak Lodge

**NOTICE****Nou Available on Video**

Professor Paul R. Magocsi explains:

**WHO ARE THE LEMKOS?**

This enlightening one-hour lecture will answer many common questions about our complex history. This tape is a "must" for anyone interested in learning more about their Lemko-American heritage. It makes a great gift for the grandchildren....and their children!

Professor Magocsi is a leading author on the subject matter and several of his books are also available through Lemko Hall. This video lecture was recorded during Professor Magocsi's visit to Lemko Hall in Yonkers, New York last September.

To order the video: Please send \$15. per tape

To: Carpatho-Russian American Center  
**Video Offer**  
556 Yonkers Avenue  
Yonkers, NY 10704

Books Available: "Our People" \$25.  
"Carpatho-Rusyn Americans" \$20.

To order the books kindly send your check with your name and address to the same address noted for the tapes.

**Letter to the Editor**

Dear Editor,

Enclosed please find our Press Fund

contribution from Branch #6 and #1 in Cleveland, Ohio.

Members of the Branch in Cleveland, Ohio extend our sincerest thanks to those volunteers who devote their time and energies in continuing to produce our Carpatho-Rus newspaper.

Michael Haszyc, Pres. Br. #6 - #1

Thank you Michael for the generous Press Fund contribution. Our best wishes to you and all the members of your Branch, and the "volunteers" here wish you all a Happy Easter.

Editor

**Press Fund Contributions**

Cleveland Branch #6 & #1	\$3,500.
Mary Barker, in memory of	
Michael Lehotsky	20.
Total	\$3,520.

Continued from Page 1

Mushinian Keys of villages. In 1612, Cracow Bishop Peter Lubosh Tylitsky, built a wall around the settlement, renewed its trading rights and changed its name back to Tylich, using his own name. For the construction of the Russian church he gave two pieces of his land on condition that the residents would help in the construction of a Latin church in Tylich, if it was ever needed. Since there was not a single Latin rite person in Tylich, a century passed before one was constructed with the aid of the Russians. When the Latin priest arrived and noticed, during the service, that the church was empty, he ordered the Russians to attend the Roman Catholic Church against their will. When one Russian resident refused, the Cracow Bishop Iakov Zadzik, in 1636, closed the Russian church and turned it into a chapel where Russian priest, Fr. Fedorovich, could celebrate mass only once a year. After the death of Bishop Andrei Trzhebitski, the administrator of Cracow, Bishop Zebzhydowski acquiesced to the petitions of the Tylichian people and reopened the church. Two years later, in 1682, the church was ordered to be closed again.

The demolition of the church in Tylich was described in letters of the presiding vicar of Peremysh, Uniate Bishop Peter Kaminsky:

"The Russian people despaired, wept and lamented during the demolition of their church. Women and children in the homes and in the streets fell to the ground, their wailing lifting to the heavens". No person could hold back his tears. Strangers on business in Tylich were moved by the deep faith of the people. The material from the demolished church was carted to Mushina where the first Latin rite church was built.

Tylichian parish priest Fr. M. Krynitsky (1843-1863), based on reliable historical documents, proved to the Polish historian W.A. Matsiewsky of Warsaw University that the Russian Lemki were not colonists and settlers, but residents of many years in Lemkovina. The results of his research were printed in the "Istoricheskow Sostoianie Izmiestnitcetva Mushinskoho", Vienna, 1853.

The last Russian priest in Tylich was Fr. Vladimir Mokhnatsi, a native of Labova, who rendered great service to Tylich. During World War I he was jailed by the Austrian police and, together with Fr. Peter Sandovich, was brought before the military court in Novy Sancz, accused of treason and sent to the infamous Talerhof detention center. He was confined there for the remainder of the war. In World War II he was captured by Hitler's Gestapo, imprisoned in Novy Sancz and then transferred to Kelts. He died in Cracow at the home of his son Dr Rodion, a University professor.

To be Continued

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NOTICE

Gala Concert, Dinner and Dance on May 6 beginning at 7:00PM At St. Vladimir's Church, Daria Hall Adeline & Stanton Streets Trenton, NJ

Featuring

- Four dancers, formerly of the Kirov Ballet
Mischa and Natasha, Folk singers
Cabaret Russe Duet, Balalaika and Piano
Russian Gypsy Duo, Nina & Igor Danchenko

Tickets, \$12.00; Call George Loginov 609-695-9780

NOTICE

Passaic Branches #5 and #16 are holding their Spring Banquet on Sunday, May 7 beginning at 2:00PM. Tickets are \$15. for the dinner including bar.

The banquet will be held at the Masonic Lodge, corner of Ann Street and Lanza Avenue in Garfield, NJ.

Alex Kosik
Pres. Branches #5--#6

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NOTICE

Summer Jobs---Summer Jobs---Summer Jobs

Do you have a child or grandchild studying hotel or restaurant management?

Do you have a child or grandchild with a Life Guards' certification?

This 1995 summer season Lemko Resort expects to be operating its swimming pool, a fast food counter and a sports area. Summer positions will be available. There are also jobs doing minor repair work, painting, grass cutting and cleanup.

High school age level or older persons required.

Send resumes to: Lemko Resort
P.O.Box 567
Monroe, NY 10950

LEMKO WEDDING VIDEO

A two hour video cassette of the film LEMKO WEDDING is still available for sale to our readers. This is the original film that was made almost 30 years ago, and it should be of interest to those readers who have not had the pleasure of viewing it.

Cost, including postage and handling, is \$45.00. To order kindly send your check or money order to CARPATHO-RUS, 556 Yonkers Avenue, Yonkers, New York 10704.

SUBSCRIPTION FORM

Please start/renew my subscription to CARPATHO-RUS. Enclosed please find my check or money order for \$20./year.

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Press Fund Donation: \_\_\_\_\_

Send To:

CARPATHO--RUS
556 Yonkers Avenue
Yonkers, New York 10704

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REQUEST OF OUR READERS

Through our archives we have searched for old Lemko Calendars from the 1930s, 1940s and 1950s. Many of those old Calendars are missing. We would like to request, from our readers, any old Calendars that they may have and do not need. This would be of help to us in researching the history of our people. Thank you. Ed.

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YONKERS, NEW YORK 10704



Celebrants at the Lemko Resort Gala

M/M George Loginow, Mike & Nellie Zaretsky and others