April, 2018

American Sokol

Sokol KHB – Ennis

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Donations and news worthy items to support the Sokol KHB Newsletter should be sent to Sokol KHB Newsletter, P.O. Box 205, Ennis, TX 75120

Longtime Members

25+ Year Members

50 Year Member Frankie Svehlak

This year, the membership plaques normally presented to 25 and above year members (5 year increments) was replaced by a new, unique Sokol KHB membership pin.

The new membership pin reflecting the number of years of membership (25, 30, 35, 40, 45, 50, 55) is now available for purchase by those having attained that level of membership previous to 2018. A version of the pin without the years of membership is also available for those with less than 25 years. Purchase price of the pin is $10 – See or contact Chuck Kalat – ckalat@aol.com

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April, 2018

ENNIS CESKA BESEDA DANCERS

The Ennis Ceska Beseda Dancers group has been practicing weekly at the Sokol hall under the tutor ledge of Diane and David Liska. The group will be featured in the *Ennis Now* magazine that will be published in May. The group will be performing during the opening ceremonies at the National Polka Festival.

Diane Liska, David Liska, Theresa Liska, Jimmy Liska, April Holland, Justin Hutyra, Nannette Liska, Mike Liska, Jennifer Dvorak, Danny Dvorak, Rita Holland, Ray Elleven, Misty Dvorak, Josef Betik, April Dvorak, Josef Slovak, Isabella Slovak, David Slovak, Michelle Slovak

Looks like they really enjoyed themselves.

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“Thank You” to all who helped in the kitchen and donated desserts for the Czech Music Fest, $10K Giveaway, and the fish frys. Couldn’t have been successful without your support.

Birthday Bash

Every month on the second Wednesday we have birthday celebration for those members having a birthday that month. We've been trying something a little different each month. Last month we had drawing for a trip but when Angie Anderson left early, we decided not to have the drawing.

The March Birthday Party kicked up a notch with entertainment by the David Slovak Two. Early on it was David Slovak on the accordion and Andrew Macalik on the drums but later it was the father and son dual of David Slovak and Josef Slovak replacing Anthony.

There was plenty of food and those with a birthday were given an adult beverage of their choice, with exception of Josef who is underage.

April Birthdays are:

Name	Date
Apr 2	Danny Strunc
Apr 5	Isela Perez
Apr 6	Sarah Stapleton
Apr 8	Willie Petruy
Apr 11	Thomas Larson
Apr 11	John Paul Slovak
Apr 15	Ryan Mullican
Apr 17	Angela Marek
Apr 17	Rosemary Washburn
Apr 21	Chuck Kalat
Apr 23	Bennie Welch
Apr 25	Edwin Mikula
Apr 25	David Miller
Apr 26	Debbie Macik
Apr 27	Keith Kapavik

May Birthdays are:

Name	Date
May 2	Thomas Pelzel
May 2	Danny Slovak
May 2	Janice Wilson
May 3	Ellene Stout
May 6	Dona Harvell
May 10	Annette Brannan
May 10	Dennis Reno Jr
May 11	Tammy Gora
May 12	Morgan Fisher
May 13	Rowdy Pruitt
May 16	Mayfair Mullican
May 17	Heather Larson
May 17	Anthony Macalik
May 20	Meliton Castillo
May 27	Tina Sylvester
May 28	James Macik
May 30	Donna Booher
May 31	Amy Smith
May 31	Ricky White

SOKOL ENNIS SCHOLARSHIP

This scholarship is open to all high school seniors who are current members of Sokol Ennis or have a parent/legal guardian that is a current member of Sokol Ennis. Two - $250 scholarships will be awarded. Completion of the application, essay, and Sokol Ennis questionnaire are required to be considered for the scholarship. The scholarship application deadline is May 31, 2018 with the scholarship recipient to be announced no later than June 4th. Applications may be obtained by contacting Michelle Slovak, michelle.slovak@leggett.com. All applications should be mailed to Sokol Ennis, PO Box 205, Ennis, TX 75120, postmarked by May 31st. No late applications will be accepted. Nazdar!

On the scholarships…anyone who would like to donate towards the scholarships, please send your check to Sokol, PO Box 205, Ennis, TX 75120 with a note stating for scholarship.

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Support Your Sokol

Sokol Ennis is a 501(c)(3) non-profit organization. Donations can be tax deductible. Donations can be made in person, by mail or online through PayPal at our Payments/Donations tab on our website. As a non-profit organization, donations from the members and community are vital to keeping the costs for programs low for the participants. We truly are working toward making a deep impact and to make a difference in the lives of the people in our community. We appreciate any donations made.

Please be sure to watch our website (www.sokolennis.com) for upcoming events. You can also follow us on Facebook, Instagram, & Twitter.

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$10K Fundraiser Winners

$10,000	Kevin Oates
$2500	Charlie Prachyl
$1000	Zachary Pliener
$250	Jerry Wester, Mike Pustejousky, Megan Honza, Kirby Crow
$150	Gary Davis, Dusty Montolongo, Angie Dent, Greg Blazek, Kevin Mason, Shellie Smiley, Frank Svehlak, Jan Porten, David Rawson, Eddie Land, Samantha Erwin, Dustin Gadberry, Lillian Laznovsky

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April, 2018

Calendar of Upcoming Events

Sokol Clubroom open Mondays & Wednesdays 5PM – Close

Sokol Museum – open for special events and by appointment

Please be sure to watch our website (www.sokolennis.com) for upcoming events. You can also follow us on Facebook, Instagram, & Twitter.

April 14, 2018 - ……..Cheese Roll Bake Fundraiser – Dining Room
April 26-29, 2018 - …….American Sokol National Convention, Cleveland, Ohio
May 19, 2018 - ……..Strudel Bake Fundraiser
May 25-27, 2018 - …….National Polka Festival
May 30,2018 - ……National Senior Fitness Day Celebration
June 8-9, 2018 - ……Southern District Slet, hosted by Sokol Dallas

- Monthly Member Meetings are held the 3rd Wednesday of every month – dining room.
- Monthly Member Birthday Celebrations are held the 2nd Wednesday of every month - clubroom

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Save the date!

Our first Kentucky Derby Day.
May 5th - 1pm in the clubroom/patio.
games, food, door prizes & more!
Bring your hats.

More details will be on our website and Facebook/Twitter.

Proceeds benefit Sokol Ennis youth scholarship and swimming pool fund

Cheese Roll Bake Fundraiser – April 14th

Anyone wanting to order please contact one of the board members, Lori Macalik, or come see us at the clubroom.

April, 2018

The Ennis Sewing Circle (Kroužek Českých Žen) Honored its 60th Anniversary with a Very Successful

QUILT SHOW

The Ennis Sewing Circle includes several Sokol KHB members and meets monthly at the Sokol.

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HELP BUILD OUR MEMBERSHIP

Hello members,

At the annual member meeting in October, I was elected to the office of Membership Director. My task is to manage the membership committee which mainly creates and oversees programs and activities to solicit new members as well as retain existing members. We need your help in building up our membership base, so please tell your family and friends about Sokol Ennis. Check out our webpage atwww.sokolennis.com to learn more. The member application can be found on the membership page of the website or in the Clubroom, which is open Mondays and Wednesdays at 5PM. If you would like to join the membership committee or have any questions about memberships, please contact me at 214-906-0891 or membership@sokolennis.com

Thanks & Nazdar! David Slovak -- Membership Director

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April, 2018

Wines from Moravia and Bohemia Won 500 Medals in International Competitions

Wines from the Czech Republic traditionally rank among the world's best and even somewhat audaciously rival those from France and Italy. They have been successful in Europe, America and Asia.

Czech and Moravian wines meet the strictest requirements and are regularly placed among the best wines worldwide. This applies both for red and white or even sparkling and straw wines. It is no longer true that the Czech Republic is just a country of beer. Moravia in the east of the Czech Republic is a wine-growing region nurturing grape varieties that are highly regarded even on the other side of the Atlantic.

In 2015 wine companies from Moravia were more than successful at the prestigious Vinalies Internationales competition held in Paris. In total, they won 30 medals, one fifth of them being gold. The thirty best wines from Moravia, for example from the region around Mikulov, were included among the world's top wines in the 1000 Vins du Monde publication.

Furthermore, Pálava also triumphed at the San Francisco International Wine Competition, where it picked up a Double Gold medal. And finally, the German Mundus Vini competition brought excellent results not only for Moravian wines but also the Bohemia sekt Company that was awarded the title of best sparkling wine of Eastern Europe. This is just a brief list of the international successes of wines produced in the Czech Republic. We hope there is no further need to continue furnishing proof of their quality. Let us take a closer look at some of the events where you can learn something about Czech and Moravian wines and obviously taste them.

A pleasant break in the middle of a cold and frosty winter can be had in the Prague Wine Week festival (January) that is held in various places around Prague. You can put your taste buds into action in the Jalta Hotel on Wenceslas Square or a bit further on at the Vinograf wine bar. The event is also marked by several restaurants that offer special menus.

Valtice is another place where you can taste Czech and Moravian wines. On the UNESCO list as a part of the Lednice-Valtice Complex, the romantic chateau houses the National Wine Centre and Wine Salon in its cellar grounds. The exposition presents the best wines from all over the country -- visitors can taste and even buy. Nonetheless, as the year goes by, the best bottles may quickly disappear, so it is probably better to set out for a trip here in the spring and enjoy the beautiful cycle routes within the neighborhood of the complex. The Wine Salon is open all year round except for January.

The major wine events of the year are wine harvest festivals that take place throughout the country in the late summer or early autumn. One of the most popular of these is held in Znojmo and in keeping with the spirit of times gone by it features knights and a royal parade. Also well worth visiting is the Pálava Vintage and the Wine Festival in Mělník, which is situated not far from Prague. The Capital City itself certainly does not lag behind – one of its harvest festivals takes place right in the Prague Castle. And a historical wine festival reminiscent of Charles IV's era can be enjoyed at his castle - Karlštejn.

The next wine celebration comes on St. Martin's Day, which falls on November 11 every year. On this day the first bottles from the new vintage are sampled where palates will savour light, fresh wine, which has been maturing for only a few weeks. This year November 11 is on a Sunday, so merry celebrations and plenty of toasting with St. Martin's wine can be more than expected throughout the whole of the Czech Republic.

If you don't want to wait until then, why not enjoy your wine other than just by drinking it. Immerse yourself in a wine bath**.** This unusual type of pampering is offered by traditional wine-growing regions such as Valtice and Lednice, as well as spa towns including Františkovy lázně and Carlsbad. You can also find it in Prague and Ostrava.

Source: www.czechtourism.com

Olomoucké tvarůžky - Cheese from the Czech Republic

Olomoucké tvarůžky (or Olomoucké syrečky) is a ripened soft cheese made in Loštice, Czech Republic, which is very easy to recognize by its strong scent and yellowish color. It is named after the city of Olomouc and has only 0.6% of fat.

Olomoucké tvarůžky is the only original Czech cheese with a distinctive, pungent taste. This natural matured soft cheese is free of any chemical additives. The first written mention of this cheese dates back to the 15th century. The A. W. Company has been making this cheese since 1876. There is a small museum devoted to the cheese at the A. W. Company production plant in Loštice.

The oldest references to the manufacture of cheese in Olomouc date from the 16th Century, but it is likely they refered to a more traditional cheese than the present Olomoucké tvarůžky. Olomoucké tvarůžky was eaten by Emperor Rudolf II. Until the 19th century, Olomoucké tvarůžky was produced in the villages surrounding Olomouc, and was generally regarded as a peasant food. It was at this time that the cheese began to be referred to as Olomouc cheese. The organized manufacture of Olomoucké tvarůžky is affiliated with Joseph Wessels and his son Alois, who industrialized production of the cheese in 1892.

April, 2018

Mazanec: A Czech Easter Tradition Fighting To Survive In The U.S.

By Cecilia Mazanec

Stick the word "bread" behind my last name on a Google search. Go ahead. Do it. What you'll find is a Czech food tradition rooted in Easter: a Czech Easter bread. *Mazanec* is a sweet bread with rum-soaked raisins and dried fruit and topped with slivered almonds. It's round with a cross on top, to represent Christ. And it is eaten throughout the Holy Week. My dad remembers making it in the small, hot kitchen of his childhood home in Miami. He and his five siblings would help their mother, and while the dough rose, they pocketed fistfuls of raisins and almonds from the counter. He says they ate *mazanec* as breakfast on Easter morning or as a dessert, with butter or raspberry or apricot jam.

Pavla Velickinova, the head of the public diplomacy department at the Embassy of the Czech Republic in Washington, D.C., says *mazanec* is one of the oldest documented Easter foods in Czech history. It comes from the expression, "mazat," which means to anoint, she says. This is why it's baked on White Saturday, the day that reminds Czechs of the last rites of Christ.

This tradition of making *mazanec* as an Easter treat dates back to the 15th century, says Karen Von Kunes, a professor of Slavic language and literature at Yale University. But even before that, she says, people across Europe baked this kind of bread around springtime. "In Europe, it was a custom to celebrate spring with making this ... type of pastry," she says. Some of those traditions are still alive in other European countries. Take England's hot cross buns for example, as well as Greece's tsoureki. Von Kunes says back then, most families would bake it during Easter. Poor families, who couldn't afford the sugar, raisins and almonds, would bake a single *mazanec* without those ingredients and share it among themselves. Wealthier families would make one for each family member.

Growing up in the Czech Republic, Kristyna Montano says she remembers always buying the bread from stores. Every Czech bakery, big and small, sells *mazanec* during this holiday, she says. And her mother, who lives in the Czech city of Brno, has already been enjoying *mazane*c she bought earlier this week. But Montano herself now lives in Redding, Calif., where she can't find it in a store. So, these days, she makes the bread herself. She eats it as a breakfast food all week with butter on top and hot cocoa on the side. Montano recently posted a video of her making *mazanec* on her personal food blog, where she regularly posts Czech recipes. While she works with her own recipe, which she has finessed over the years, others who make *mazanec* use recipes passed down to them by their parents. My dad uses a recipe from the cookbook given to him by his father.

Nancy Vesecky, the owner of Vesecky's, a Czech bakery in Berwyn, Ill., uses the same recipe that was brought to Ellis Island by her husband's grandfather. Vesecky says she doesn't know of other bakeries that sell the bread. But for the Czechs and Czech descendants who come to her shop, she says it's something they like to buy. "A lot of people — it's a tradition for them," she says. "A lot of people like it. They put it in their Easter baskets, and they go [to church], and they have them blessed."

Cecilia Rokusek, a Czech descendant who lives in the town of Davie, Fla., remembers coming home from the Good Friday church service as a child and having two rituals: coloring Easter eggs and making *mazanec*. And then it was a treat she ate for every meal continuing into the next week, sometimes in the form of French toast, if there were leftovers. It's not a difficult recipe, she says, but you have to dedicate time to it. Rokusek starts the prep for *mazanec* with soaking the raisins in rum. Then she kneads the dough and covers it with a tea towel and sets it aside. The next is boiling a pot of water on the stove and placing the pot in the lower rack of the oven, without switching the oven on. She then places the bowl of dough in the top rack of the oven, and lets it rise with the heat from the the pot of hot water below. Once the dough rises, she takes it out of the oven, kneads it some more and places it back inside the oven, with a fresh pot of boiling water underneath it. The dough rises again. She kneads it some more, then places it back in the oven, and repeats this two to three times.

Making *mazanec* is clearly not for the lazy or for people running short of time. And that's a big reason why the tradition is struggling to stay alive in the U.S., says Rokusek. "I think time is a big, big, big issue right now. Everybody is working and they don't spend half a day in the kitchen baking." Still, she says it's important to share the recipe with future generations of Czech Americans. "I think it's important to ... keep the tradition," she says, "so that it doesn't get lost, even though you may not do it every year." Even my father, who went to buy ingredients for the bread Friday morning, doesn't make the bread every Easter. With a busy family, he hasn't always had the time. And most years, our Easter treats are the ears of chocolate bunnies and jelly beans. But he has made sure I know my last name is more than just a name; it's a celebration of Easter time, which is all the better with good food. And you can bet *mazanec* will make its way to my stomach this Easter, even if it takes us half a day to bake it.

Source: www.npr.org (National Public Radio)

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April, 2018

Sokol KHB – Ennis

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"The mission of the American Sokol is to provide fitness and community for individuals and families through physical, educational, cultural, and social programs."

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