

CALENDAR OF POLISH HERITAGE EVENTS

FALL 2019 – SPRING 2020

SAT/14 SEPTEMBER	Ogórkki Kiszzone (<i>Polish Dill Pickles</i>) 11:00 am - \$15.00/person Instructor: Rev. Canon Walter J. Ptak	SAT/11 JANUARY	Pasztet (<i>Liver Pate</i>) Noon - \$20.00/person Instructor: Alison Costello
SAT/28	Czarnina and Mock Czarnina (<i>Duck Soup</i>) 11:00 am - \$20.00/person Instructors: John Drozdowski/Rev. Canon Walter J. Ptak	SAT/25	The Art of Making Homemade Pierogi Noon - \$15.00/person Instructor: Laura Taraszkiwicz Includes ½ dozen pierogi to take home!
SAT/5 OCTOBER	Szarlotka (<i>Polish Apple Pie</i>) Noon - \$15.00/person Instructor: Alison Costello	SAT/8 FEBRUARY	Chruściki (<i>Angel Wings</i>) Noon - \$15.00/person Instructor: Cheryl Malinowski
SAT/26	Kapusta (<i>Polish Cabbage</i>) Noon - \$15.00/person Instructor: Carol Zakrzewski	SAT/15	Third Annual Zupa Bowl (<i>Polish Soup Tasting Party</i>) Immediately following 4:30 pm Mass (<i>Soup served @ 6:00 pm</i>) PrePaid Admission \$20.00
SAT/2 NOVEMBER	Kartoflane Kluski (<i>Polish Drop Potato Dumplings</i>) Noon - \$15.00/person Instructor: Laura Taraszkiwicz	SAT/7 March	Zupa Grzybowa Jeczmiem & Makowiec (<i>Mushroom Barley Soup & Poppy Seed Cake</i>) Noon – \$20.00/person Instructor: John Drozdowski
SAT/9	Golonka (<i>Ham Hocks</i>) Noon - \$20.00/person Instructor: Rev. Canon Walter J. Ptak	SAT/28	Baranek Wielkanocny (<i>Easter Butter Lamb</i>)/ Święconka Tutorial Noon - \$15.00/person (<i>Bring scissors</i>) Instructors: Cheryl Malinowski/Rev. Canon Walter J. Ptak
SAT/23	Kremówka Papieska (<i>Polish Papal Cream Cake</i>) Noon - \$15.00/person Instructor: Alison Costello	SAT/4 APRIL	Palm Weaving Noon - \$10.00/person Instructor: Debbie Bloomfield
SAT/14 DECEMBER	Mazurka (<i>Fruit Shortbread</i>) Noon - \$15.00/person – St. Stan's Site Instructor: Alison Costello	SAT/25	Polish Luncheon <i>Not an instructional class!</i> Noon - \$20.00/person Limited Seating Available



These two cuties were made by students in last year's Baranek Wielkanocny Class!



Zupa Bowl is one of our most popular events. Last year, we offered a sampling of over 15 different soups!



Help us kick off our new season by joining us on Saturday, September 14th. Can these really be turned into pickles???