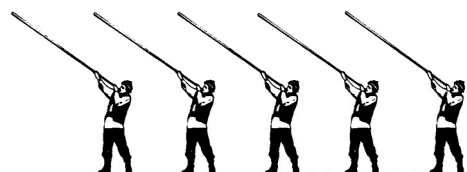


Trembita



Newsletter published by the Rusin Association 1987-2017

History of the Rusin Association

Early Beginnings

In 1981 an initial meeting to explore the possibility of an organization was held at St. John's Byzantine Catholic Church under the guidance of St. John's parish priest, Fr. Joseph Fedyszak and Larry Goga. The first organization grew out of this meeting. Chartered as an educational tool by its founder, Lawrence Goga—it was called the Rusin Cultural Awareness Group. After Father Fedyszak left the church, interest in the group ebbed. When John Haluska moved back to Minneapolis and rejoined St. John's it was the spark that was needed for Larry Goga and John Haluska to move ahead and in 1983 the Rusin Association was formed. One of the important changes was that it became independent from any church.

June 30, 1983

Rusin Association Officially Formed

Articles of Incorporation were filed with the Minnesota Office of the Secretary of State by Lawrence Goga and John Haluska. The organization was incorporated as the "Carpatho-Rusyn Ethnic Association of Minnesota."

The purpose of the organization was:
To encourage, cultivate and enhance the ethnic stature and social relationship of its members, to foster harmonious relations with other Slavic nationalities and all ethnic groups in general, to preserve and perpetuate the culture of the Rusyn people.

1985

Name Change to Rusin Association

The Articles of Incorporation were amended and the name of the organization was changed to the "Rusin Association".

First Members

Some of the first members were Lawrence Goga, John Haluska, John Gera, Ann Guzy, Sue Hartwigsen Jacobson, Peter Hnath, Mary Joseph, Cindy Rohatch Kiheri, Bill Lechko, Joe Masica, Anna Novak, Harry Yurista, Bill Yurista, John Danko, Michael and Marlys Gapstur, Mary Gera, Lawrence A. Goga, William Kosiak, Michael Pirich, Irene Rokoski, John Super, Donald Vanusak, Barb Griffith, George and Tom Sery, Greg Super, Donna Velasco, Elaine Villafana and Karen Varian.

First Major Event—1986

Funded by a grant from the Minnesota Humanities Commission, the Rusin Association sponsored a day long workshop held at the University of Minnesota titled—"Rusins, Who Are They? Perspectives on Rusin Ethnicity"

1990

Proclaimed by Governor Rudy Perpich "Eastern Europe at Freedom's Gate Day"

Celebration was held at the Minnesota State Capitol. Peter Hnath, Susan Mosely Hartwigsen and Larry Goga, staffed a Rusin table along with 15 other ethnic groups. The groups marched into the rotunda bearing their banners. Larry Goga delivered a two minute speech.

Meetings

Meetings—Regular meetings have always been held in Northeast Minneapolis. First at Little Jack's Restaurant, moving to the Northeast Library and then when the library no longer allowed the group to serve refreshments they moved to St. John's Byzantine Catholic Church and then to St. Mary's Orthodox Cathedral Parish Center which was handicap accessible.

Trembita News

Newsletter published by the Rusin Association

Excerpts from the First Trembita Published—January 1987

Language Classes

The 12 session language class sponsored by the Rusin Association is half over and scheduled to end in February. Participating are Rusin Association members John Leschisin, Irene Rokoski, Greg Super, Harry Yurista, John Super, Ann Guzy, Sue Hartwigsen, John Danko and Bill Lechko.

Meetings for 1987

Little Jack's restaurant has again generously agreed to allow the use of meeting space this year.

St. Nicholas Sold

Another important part of our local Rusin history came to a conclusion recently when the building which housed the St. Nicholas church was sold. (21st and 5th St). St. Nicholas was established in 1942 as St. Nicholas Carpatho-Russian Greek Catholic Church of Eastern Rite as an Orthodox parish. It was founded primarily by parishioners who left the Byzantine Rite Catholic Church of St. John the Baptist during the time when that parish was changing from the old to the new calendar.

Historical Society Grant

1987 is our most important year to date. The Minnesota Historical Society has made a generous grant to the Rusin Association for the purpose of funding an exhibit which will portray the Rusin settlement and community in this area. When complete the exhibit will include historical and cultural items and information and will not only be on display at the Society's Capitol Mall building, but will travel the state.

Trembita Player

The artist rendition of the Trembita player on our newsletter is an original drawing by Peter Hnath, one of the founding members of the Rusin Association. *(this drawing is still used today on our newsletter)*

Excerpts from Trembita—October 1988

Events in History

The month of September marks the anniversary of the treaty between the principal allied and associated powers and Czecho-Slovakia at St. Germain-en-Laye on September 10, 1919.

ARTICLE 10: CZECHO-SLOVAKIA AGREES TO INCORPORATE RUTHENE TERRITORY SOUTH OF THE CARPATHIANS WITHIN FRONTIERS DELIMITED BY THE PRINCIPAL ALLIES AND ASSOCIATED POWERS AS AN AUTONOMOUS UNIT WITHIN THE CZECHO-SLOVAK STATE, AND TO ACCORD IT THE FULLEST DEGREE OF SELF-GOVERNMENT COMPATIBLE WITH THE UNITY OF THE CZECHO-SLOVAK STATE.

Although the treaty was signed in 1919, its provisions were never to be fulfilled. After some years, the agreement disintegrated amidst the political events and upheavals preceding and leading up to World War II.

Larry Goga

Recipe: Sauerkraut and Cabbage

Ingredients:

1 medium-size cabbage head: chopped/shredded/sliced as for sauerkraut
1 medium size onion: sliced
2 or 3 Tblsp flour
1/4 cup shortening
1 No. 2 can sauerkraut

Cook the cabbage in a small amount of water until tender. Add 1 can sauerkraut and simmer together for 15 or 20 minutes. Melt shortening in frying pan. Add flour, stirring until brown. Add onion, cook 10 minutes or until done, stirring constantly. Pour some liquid from cabbage and sauerkraut into onion-flour mixture; stir a few minutes to prevent lumps; pour this mixture back into cabbage and sauerkraut. Stir to mix well. Let simmer 5 or 10 minutes. Serve.

The last issue of the Trembita was published in July of 2017

Festival of Nations

1999 Rusin Wedding



2019 Vatra



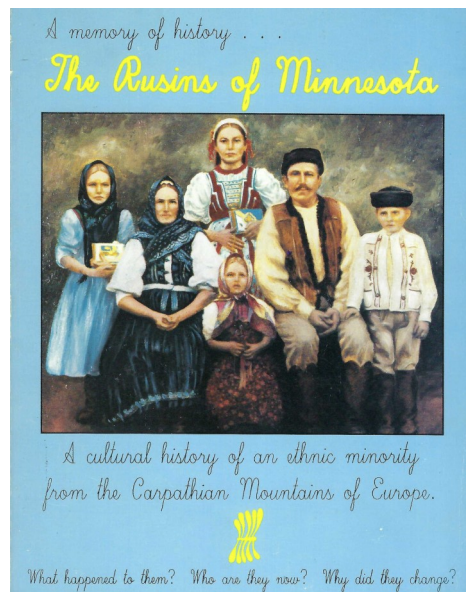
1993 The Rusins of Minnesota

The Rusins of Minnesota” was published. This book was made possible by a grant from the Minnesota Historical Society. The purpose of the book was to assist the Minnesota descendants of Rusin immigrants in becoming better acquainted with their ethnic identity.

(Out of Print)

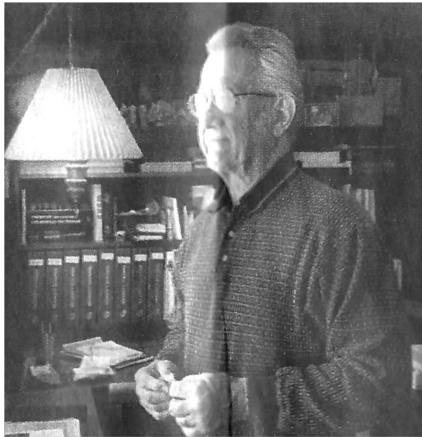
1984— First Festival of Nations exhibit. 2019 was our 35th year of participating. In 1999, we won an award for our exhibit portraying a Rusin wedding. In 2008 we won for our wooden church exhibit. In 2019 we received a grant from the Festival of Nations committee to be used for our exhibit—Vatra.

2008 Rusin Wooden Churches



Rusin Association in the News

Their heritage has no Old Country



StarTribune February 6, 2001

“Rusins (no, not Russians) came to Minnesota from a part of Europe that’s divided among many countries, none of which seems like their own.” Larry Goga

A taste of Rusin culture

Annual dinner held in church basement

StarTribune June 3, 2004

“The annual Rusin dinner, which drew 110 people this year, is held in the church basement, where the appetizing smells greet diners as they come down the stairs. Plenty of people, even the priest, pitch in with the final preparations. But the food isn’t all; the day’s events also include a lecture, music and entertainment.”

The article included a Holubcy (Cabbage Roll) recipe from Karen Goga (see back page for recipe)



Duane Braley/Star Tribune
Larry and Karen Goga work to keep the Rusin culture alive through cuisine.



25th annual Duchnovich Day dinner

Area Carpatho-Rusins, whose homeland is along the northern and southern slopes of the Carpathian mountains, hosted the 25th annual Duchnovich Day Dinner Feb. 5 at St Mary’s Orthodox Cathedral Parish Center. The event, which is named after Rusin priest and historian Alexander Duchnovich (1803-1865), started with guest speaker Jerry Jumba, a Carpatho-Rusin folklore musicologist, cantor and musician, speaking about about various kinds of Carpatho-Rusin folk songs he has translated into singable English. Guests dined on a Rusin ethnic dinner of holupbci (cabbage rolls), pirohy (potato and cheese dumplings) machanka (soup), chlib (bread) and kola-cy (filled cookies).

After the dinner the Carpathy Children’s Dance Ensemble (above), 10 students ages 5-10, led by instructor Lara Ciganko, performed Rusin folk dances. Jumba (right) then played Rusin folk music on his accordion.

(Photos and text by Carol Jensen)



Northeast February 9, 2011

25th annual Duchnovich Day Dinner February 5, 2011

Guest speaker—Jerry Jumba, Carpatho-Rusin folklore musicologist, spoke about various kinds of Carpatho-Rusin folk songs.

“After dinner the Carpathy Children’s Dance Ensemble, 10 students ages 5-10, led by instructor Lara Ciganko, performed Rusin folk dances. Jumba then played Rusin folk music on his accordion.”

Duchnovich Day Dinners

The first Duchnovich Dinner was held March 3, 1986 and has been held every year since.

Highlights Throughout the years



1997
Beata Begeniova Rusin
songstress and
Meso Salak on
accordion



2005
Lubica Dzuganova,
youngest
mayor in Slo-
vakia, Rusin Vil-
lage Life: Yes-
terday and Today



20th Anniversary 2006

With a grant from the Minnesota Humanities Commission the Rusin Association sponsored a roundtable discussion on "The Future of Rusin Identity in America" Leaders in the Rusin community from throughout the United States and Canada participated.

Left to Right—Larry Goga, John Righetti, Maria Silvestri, Elaine Rusinko, John Biros, Joseph Fedyszak, Maryann Sivak, Dr. Bob Magocsi. In front, Dean Poloka.



2008

25th Anniversary

The Revil'ak Family sang
Carpatho-Rusin Folk
Songs And Church Slavonic
hymns

- 1996—Maryann Sivak—Growing up in a Rusin village in Slovakia
- 1998—Tom Peters—Genealogy of the Carpatho-Rusin People
- 1999—Susyn Mihalasky—Acja Wisla and the Lemkos: Exile, Response and Recovery
- 2000—Tatiana Jarosova—Who are the Rusins?
- 2002—Joe Parimucha—Wooden Churches of Eastern Slovakia
- 2003—Dr Bob Magocsi—Rusin History and Culture
- 2004—Elaine Rusinko—Rusin Literature and Identity
- 2007—Veronik Tomalova and Veronika Matusova, Rusin Foreign Exchange students—Youth in Slovakia
- 2009—Bill Tarkulich—Battle of the Dukla Pass
- 2010—Helene Cincebeaux— Eastern European Folk Dress
- 2011—Jerry Jumba—Carpatho-Rusin Folklore Music
- 2012—John Righetti—a Rusyn Winter Feast—Food Demonstration
- 2013—Carpatho Rusin Festival—Various presentations
- 2014—Joel Brady—The Great War That Began in Minneapolis and Wilkes Barre
- 2015—Elena Boudovskia—Folk Beliefs and Traditions
- 2016—John Righetti and Maria Silvestri— Documentary, "Changed by Talerhof"
- 2017— Dr. Bob Magocsi—Carpatho-Rusyns: Myths and Stereotypes
- 2018—John Righetti and Maria Silvestri—Documentary, "Even Tears were not Enough"
- 2019—Elaine Rusinko—Andy Warhol's Mother: The Carpatho-Rusyn Immigrant behind the American Artist.

Special Events and Awards



Saturday, September 14 2013

For the first time in over 20 years, the Carpatho-Rusyn folk singer Maria Mačoškova toured the United States with a performance in Minneapolis. She was joined by special guest Beata Beginová-Fedoriuk, singing favorite songs and ballads from the Carpathians.

Funded by the Timo Foundation

Saturday, October 27th, 2018

Centennial Celebration of the First Czechoslovak Republic!

Featured a multimedia presentation and performance of Psalm of the Sub-Carpathian Land (1938). Composed by Eugen Suchon with lyrics adapted from a poem written by the Czech poet Jaroslav Zatloukal. The piece portrays Subcarpathia, the region of the first Czechoslovak Republic that was inhabited by the Carpatho-Rusyns.

Kenwood Symphony Orchestra
Yuri Ivan, Conductor



Funded by the Timo Foundation

Rusin Association Special Award—2019

The Prize of Milan Hodža for 2019 awarded in the name of the Prime Minister of the Slovak Republic

2019 Award Recipients

CZECH AND SLOVAK CULTURAL CENTER OF MINNESOTA
CZECHOSLOVAK GENEALOGICAL SOCIETY INTERNATIONAL
CZECH AND SLOVAK SOKOL MINNESOTA
RUSIN ASSOCIATION OF MINNESOTA

MARIT LEE KUCERA, MINNESOTA HONORARY CONSUL, CZECH REPUBLIC
DONALD PAFKO *IN MEMORIAM*, MINNESOTA HONORARY CONSUL, SLOVAK REPUBLIC AND DIRECTOR,
LIPA DANCERS

The 2019 Prize of Milan Hodža specifically honors two aspects of the work being done by multiple Minnesota organizations and individuals: its highly collaborative nature, and the degree to which Slovakia, Slovaks, and Rusyns are actively included and made visible in a setting whose culture is predominantly Czech. Among the award recipients' multi-year accomplishments have been the sponsorship of presentations on leading figures in Slovak and Rusyn history, architecture, national identity and culture, and celebratory events such as classical concerts, ethnic dance and folk dress exhibitions, films, as well as genealogical research that has helped reconnect extended families. They are also co-sponsors of this year's commemoration of the 75th anniversary of the Slovak National Uprising of 1944.

Rusin vs. Rusyn/Carpatho-Rusyn

By John Righetti

Some people argue that it should be spelled RUSIN. Others RUSYN. This spelling problem comes from the fact that the Latin alphabet that English speakers use every day—is not the alphabet of the Rusyn people. Rusyns have traditionally used the Cyrillic alphabet, and in Cyrillic, Rusyn is spelled РУСИН. So the problem isn't really spelling, it's transliteration - converting the Cyrillic letters to equivalent Latin letters.

Where does RUSIN come from?

When Rusyn immigrants came to America (in the later half of the 19th century), although their traditional language was written in Cyrillic, they were leaving at a time of heavy Magyarization. The Hungarian government wanted to make all of its citizens Hungarians. One of the first steps was to switch them to the Latin alphabet—which is used for the Hungarian language. At that time almost all of the educated people among Rusyns were clergy—all of whom had been educated in schools and seminaries in which they learned Hungarian. The transliteration system they used to convert Cyrillic to Latin was the one they brought with them to America and used here as well.

Rusyn has a sound for which there is no English or Hungarian letter. It is one of the “I” sounds. Rusyn actually has three “I” sounds and in Rusyn Cyrillic, each has its own letter:

І—pronounced “ee”

И—pronounced like the “I” in “wish”

Ы—pronounced like the “u” in “measure”

So how do you transliterate it into the Latin alphabet which only has two I letters—“I” and “Y”? Early Rusyn American priests (and therefore, the early Rusyn-American press) used I for “ee”, the same letter I for “wish”, and Y for the “u in measure” sound. In this system, how would you know how to pronounce the letter “I” in Rusyn words. When should it be “ee” and when should it be “I in wish”? Unless you already know the language, you wouldn't know.

Under today's newer international transliteration system, used by the Library of Congress, there is a separate English Latin-alphabet letter for each sound.

Cyrillic Rusyn letter	Latin letter	Sound
І, і	I, i	ee
И, и	Y, y	i as in wish
Ы, ы	Ŷ, ŷ	u as in measure

Under this transliteration system, you don't have to know the Rusyn language to be able to read the transliterated words and pronounce them appropriately.

Today we use the term Carpatho-Rusyn. The geographic term Carpatho clarifies the geographic area of the Rusyn's traditional homeland—in or near the Carpathian mountains.

Current Board of Directors

Karen Varian—President
Tom Sery—Vice President
Matt Dion—Secretary
Polly Walker—Treasurer
Larry Goga—Immediate Past President
Demeter Kokosh—Director
MaryKay Kuzma—Director
Randy Masica—Director

**Thank You For
Your Service!**

Karen Goga's Holubcy recipe as published in the June 3, 2004 StarTribune

Holubcy (Cabbage Rolls) ✓

Makes 15 rolls.

- > 1 large head cabbage, cored
- > 1 lb. ground pork
- > 1 lb. ground beef
- > ½ c. uncooked rice
- > 1 medium onion, chopped
- > 1 egg
- > 1 tsp. garlic salt
- > 1 tsp. black pepper
- > 1 (32-oz.) jar sauerkraut, not drained
- > 2 c. tomato juice

Fill a stock pot half full with water and heat. Just before the water comes to a boil, put the cabbage in the water, cook several minutes and then turn off the heat. Use tongs to gently pull each leaf off the cabbage, shaking to drain excess water. Set leaves aside.

Preheat oven to 350 degrees.

Mix pork, beef, rice, onion, egg and spices together in a medium bowl. Spread the sauerkraut evenly over the bottom of a 9- by 13-inch non-aluminum pan, and pour the tomato juice over it.

Make the rolls by taking one cabbage leaf at a time and placing a heaping tablespoon or two of the meat filling near the base of the leaf. Roll up, tucking the sides in to form a neat package.

Place the rolls on the sauerkraut. Cut up any remaining cabbage leaves and spread on top. Cover. Bake for about 2 hours.

Nutrition information per serving:

Calories194	Fat 9 g	Sodium627 mg
Carbohydrates....15 g	Including sat. fat ... 3 g	Calcium..... 71 mg
Protein14 g	Cholesterol.....51 mg	Dietary fiber.....4 g

Diabetic exchanges per serving: 1 bread/starch exch., and 2 medium-fat meat exch.