



# All Slavonic American Association

## Fall BBQ and Social — Cancelled

Dear ASAA Members, We hope this finds you well !

When we promised further details re: the Fall BBQ, these were not the details we anticipated. However, your Board has made the decision to cancel the Fall BBQ and Social. We do so out of a sincere desire to protect the health and safety of our members, their families, and friends. Covid/Delta variant infections continue to climb, hospitalizations are increasing daily, and our schools are seeing increasing quarantines of classrooms, teachers, and students. The threat from this pandemic is still very real and present in all sectors of our communities.

Although we thought we wanted nothing more than to gather again to celebrate our shared heritage and socialize with family and friends, we realized that there is ONE THING we want even more ... and that is to gather again when it is **safe** to do so, when we are not putting any of our membership, family and friends at risk.

As we learn how to navigate these uncharted challenges, we appreciate your patience and understanding. We continue to look forward in expectation of future gatherings.

We wish you all well,  
Your ASAA Board

**Fall BBQ  
and Social Gathering**  
Sunday Afternoon, October 17  
St. Peter the Apostle  
Serbian Orthodox Church

**CANCELLED**

Let's "go" to  
Seattle for the  
CroatiaFest  
this Week-end!  
See p. 4-5

## Birthday Grams . . .

**Celebrating milestones!** ASAA extends birthday wishes to all those members who are celebrating birthdays this quarter ...

*želi Vam dobro zdravlje i sreću*

Oct 2 - Mark Pandol	Nov 16 - Janie Jurkovich
Oct 7 - Andrew Zaninovich	Nov 28 - Peter Zaninovich
Oct 11 - Melita Zubacz	Dec 1 - Michael Smith
Oct 18 - Kathy Hixson	Dec 10 - Steve Jurkovich
Oct 22 - Nick V. Zaninovich	Dec 13 - George Pavlovich
Oct 28 - Cassie Bronzan	Dec 15 - Linda Pandol
Nov 7 - John Kovacevich	Dec 18 - Marianne Keathley
Nov 9 - Yvonne Duran	Dec 19 - Gary Ferguson
Nov 10 - Curtis Bronzan	Dec 20 - Susan Gonsalves
Nov 11 - Antoinette Lerandean	Dec 21 - Nancy Turnipseed
Nov 11 - Brad Hixson	Dec 30 - Michael Turnipseed



*If we missed you ... please let us know!*

## Croatian Youth Digging In to Reforest

PAINT IT BACK



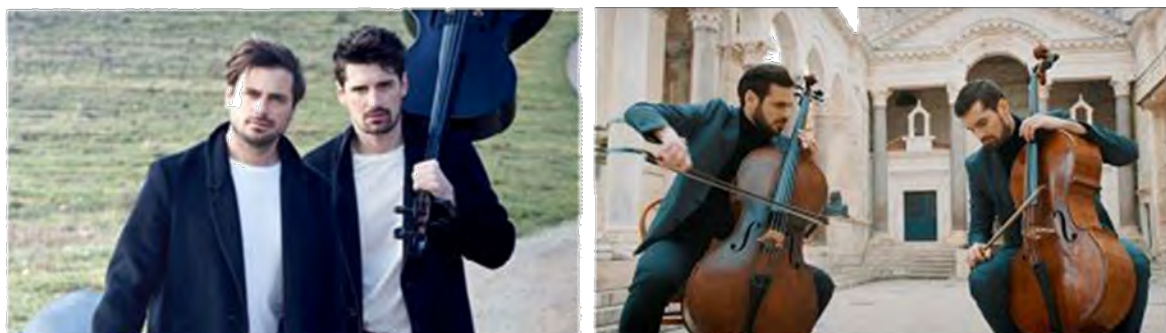
In 2017 the forest areas in the hills above Split, Croatia, were ravaged by catastrophic fires. Today, hundreds of Croatian youth, primarily from the local scouting organizations, are taking part in the **Boranka (Paint It Back) Campaign**, the largest volunteer reforestation effort of fire-damaged lands in all of Europe with over 7,600 volunteers having already taken part. The goal: turn the blackened, fire-damaged hills green again! The Campaign has been ongoing since 2018, and to date thousands of new indigenous trees (holm oak pine and black pine) have been planted from seeds and seedlings; with their reforestation efforts taking place every Saturday, the work of the volunteers will continue through mid-October this year.

Tools, equipment, seedlings and seeds, transportation for the scouting volunteers, and lunch are provided by the Croatian Forests organization, the Directorate of Civil Protection, Croatian Mountain Rescue Service, and the City of Split. Other support has come to the Boranka effort from the European Parliament, the Ministry of Agriculture, the American Chamber of Commerce, and the Embassy of Canada. But the bulk of the work of planting is done by the young people—a tremendous effort for a tremendous cause. More information: <https://www.indiegogo.com/projects/boranka-paint-it-back--2#/>

# 2Cellos

## World Tour 2022 Comes to California

Friday, April 15 ~ Hollywood Bowl  
Saturday, April 16 ~ Concord Pavilion  
(also April 14 in Las Vegas)



The world-renown Croatian duo of Stjepan Hauser and Luka Šulić took a 2-year break from their grueling touring schedule to rest, recharge, and work on individual projects. But now they are back, are again on tour, and are performing in California this coming spring. (The wording on their tour schedule does say “FINAL live tour”, so I’m not going to miss attending their concert this time!)

Hauser, from Pula, Croatia, and Šulić, from Mirabor, Slovenia, first met in a master class while still in their teens. They were both educated at the Academy of Music in Zagreb, and then each studied further in the United Kingdom. Once considered rivals, as they competed against one another in music competitions, they rose to fame as a duo in 2011 following the release of their version of Michael Jackson's “Smooth Criminal”.

Both musicians say they will never give up playing classical music, however 2Cellos is well-known for their unique and distinctive renditions of melodic movie theme tunes, such as “Now We Are Free” from *Gladiator*, as well as the energetic and hard-pulsing rock numbers of performers such as Michael Jackson, AC/DC (“Thunderstruck”), Guns N’ Roses, U2, and others.

Whatever direction your musical preferences lean, their concert is certain to not disappoint. From classical to pop to rock, 2Cellos captivate the audience with their musical talents and flair.

Visit our ASAA website, “Documents” page, for a video preview of their talents, complete with scenery from Croatia and Montenegro! <http://allslavonic.org/documents> or visit their YouTube channel at <https://www.youtube.com/channel/UCyjuFsbclXyntSRMBAILzbw>  
Ticket information for all concert locations can be found at <https://2cellos.com/#section-tour>

## Seattle's CroatiaFest is online now!

### An annual Pacific Northwest Celebration of Croatian Heritage and Culture

For the second time in as many years, due to the pandemic, Seattle's **CroatiaFest** has gone virtual! Festival organizers will be offering as many festival experiences as they can in a digital format— over two days this weekend, **October 2 and 3!** That means you can “attend” the festival from the comfort of your own home via the Internet! There will be variety of demonstrations and tours interspersed with musical and dance entertainment that celebrate the traditions and culture of Croatia. There are a multitude of offerings to choose from - You can . . .

- listen to and view tamburitza music (*Taburaški Orkestar* from Western Canada, or *Seattle's Junior Tamburitians*), or acapella Klapa singing (*KlapaDooWopella* from Seattle), plus several other groups as well;
- take a walking tour of the *Pelješac Peninsula and Ston* with Croatian guide Božidar Jukić;
- attend a baking demonstration - learn how to bake traditional Dalmatian *Hobotnica* (octopus), or the delicious and decadent chocolate creation *Zarko Naresci*;
- take a tour of the Croatian immigrant communities of Gig Harbor and Anacortes, WA;
- view a performance of the *Vela Luka Croatian Dance Ensemble*;
- learn about traditional Croatian *jewelry* and the making of the beautiful and intricate *Lepoglava Lace*;
- and much more, including *Dave and the Dalmatians* (we don't know them, but they sound like a fun group!)



These sessions will be presented live and online in three sessions, all Pacific time (PDT):

Session 1: Saturday 5 pm—8 pm,  
Session 2: Sunday 10 am—1:30 pm, and  
Session 3: Sunday 5 pm—8:30 pm

(There are not specific times listed for each segment - we assume the sessions will be broadcast in the order in which they appear on the schedule - see facing page)

The entire Festival will be broadcast via [YouTube](#), [Facebook](#), and on [www.seattlecenter.com](http://www.seattlecenter.com); search for “CroatiaFest”.

What a wonderful way to take part in this Festival and enjoy the hospitality of the Western Washington Slavic Community! Hope to “see” you online at the Festival this weekend!

# CroatiaFest Schedule

Session 1

Saturday, October 2

5:00—8:00 pm

- **Welcome Greetings**  
CroatiaFest Coordinator Joanne Abdo, Jenny Durkin, Mayor of the City of Seattle
- **Dave and The Dalmatians**

Seattle Junior Tamburitzaans  
at the 2020 Los Angeles Croatian Extravaganza

- **Klapa Doo Wapella**
- **Walking Tour of the Pelješac Peninsula and Ston**  
with Božidar Jukić
- **Obnovimo Stare Užance Part 1**  
Vela Luka Croatian Dance Ensemble at McCaw Hall
- **Baked Hobotnica (Octopus) Demonstration**  
with Tvrtko Tadić & Mislav Magerl
- **Malo Mi Za Sricu Triba**  
by Anna Kunza, Mislav Magerl & John Morovich
- **Rakija Bend**
- **Ancestry Cellars Wine Tasting**
- **Klapa Doo Wapella**
- **Roslyn Historic Cemeteries**
- **Concluding Remarks**  
CroatiaFest Coordinator Joanne Abdo



Facebook, YouTube,  
www.seattlecenter.com

All programs aired Pacific time (PDT)

Session 2

Sunday October 3

10:00 am —1:30 pm

- **Welcome Greetings**  
CroatiaFest Coordinator Joanne Abdo, Renee Pea, Croatian Consul General, Los Angeles
- **Klapa Doo Wapella**
- **Radost Folk Ensemble & Dunava Women's Choir**
- **Lepoglava Lace**  
Narrated by Marija Grgurević and Jelena Kovačević-Mezek
- **Žarko Naresci**  
Croatian Cookie Demonstration by Marija Mataja and Antonija Stipetić
- **Dunava Women's Choir**
- **Tour of Anacortes**  
Croatian Immigrant Community
- **Klapa Doo Wapella**
- **Croatian Real Estate**  
Don Markušić, Attorney at Law, Zagreb
- **Vela Luka Croatian Dance Ensemble**  
Performance at "Dance This" at the Paramount Theater
- **Interview with Ray Fadich**  
Author of "The Big Run: Life Aboard A Salmon Seiner"
- **Croatian Dowry**  
Presented by Rosemary Gard
- **Dave and The Dalmatians**
- **Traditional Croatian Jewelry**  
Narrated by Vesna Barišić, Dubrovnik
- **Klapa Doo Wapella**
- **Concluding Remarks**  
CroatiaFest Coordinator Joanne Abdo

Facebook, YouTube,  
www.seattlecenter.com

All programs aired Pacific time (PDT)

Session 3

Sunday October 3

5:00 pm —8:30 pm

- **Welcome Greetings**  
CroatiaFest Coordinator Joanne Abdo, Jenny Durkin, Mayor of the City of Seattle
- **Rakija Bend**
- **Mriža Baking Demonstration**  
by Maria Petrish, Berrie Martinis & Katarina Petrish
- **Obnovimo Stare Užance Part 2**
- **Seattle Jr Tamburitzaans Costume Exhibit** at McCaw Hall
- **Kuzma's Fish Market**  
Tour and Brudet Cooking Demonstration by Ken "Kuzma" Hewitt
- **Tamburaški Orkestar Kardinal Stepinac** at the Western Canadian Croatian Folklore Festival in Winnipeg, Manitoba
- **Tour of Historic Gig Harbor**  
Croatian Immigrant Community
- **Dave & The Dalmatians**
- **Interview with Rosemary Gard**  
Author "Destiny" Book Series
- **Klapa Doo Wapella**
- **Concluding Remarks**  
CroatiaFest Coordinator Joanne Abdo



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# Anchors Aweigh . . . from Split, Croatia

Croatians have long been regarded for their ship-building expertise. The most recent record-setting accomplishment is testimony to that! Setting sail this past June was the world's newest and largest clipper ship, the *Golden Horizon*, built at the Brodosplit shipyard in the coastal city of Split, Croatia. The steel-hulled, square-rigged cruise ship is 531 ft long, 60.5 ft wide, and has five masts with 36 cross sails with a total area of more than 7,500 sq. yds. The largest of the masts is a whopping 206 ft high and weighs 24 tons, and the largest cross is over 101 ft wide.



Sailing as part of Tradewind Voyages of the UK, the *Golden Horizon* is designed to sail "where the wind and sea currents take it" with "great destinations in various seas around the world" - even the Arctic and Antarctic! All trips are planned based on prevailing wind and currents around the world, often following traditional trade routes, and offering guests the opportunity for a "genuine maritime" travel experience.

Not only is this ship massive, it is also lavish. Built to accommodate 272 passengers and 159 crew members, the ship boasts 5 decks and 140 luxury cabins, and common areas are sumptuously decorated with a flair and atmosphere of old

sailing ships. The conveniences, however, are thoroughly modern with the most up-to-date navigation and communication equipment, and each cabin has internet, telephone, television, music, and other means of entertainment, Wi-Fi signal for the entire vessel, and, of course, complete air conditioning for passenger comfort. With three bars, three pools, and a kitchen that extends over three decks, and an adjoined marine platform allowing for passengers to engage in water sports, travelers will surely have their recreational needs met.

Although the *Golden Horizon* is exclusively designed for sailing, the clipper is equipped with two independent electric propulsion motors. When operational, the oil consumption would be 2 tons of oil per hour, but not to worry—the tank holds 800 tons, or 400 hours of travel without re-fueling. A most unique feature is a "Safe Return to Port" certification, a new standard for safety; this means that all key equipment on board has been duplicated (there are 2 engine rooms and all of the equipment needed to produce electricity and water, all fuel and lubricant systems); in case of any failure, fire, or flood of spaces on board, the ship will be able to return safely to port from a distance of 2,000 nautical miles.

The vessel was a complicated one to build; kudos to the master builders at Brodosplit. Sailing November through March in the Caribbean, more information about this clipper ship and its itinerary can be found at <https://www.tradewindvoyages.com/>



## In the Kitchen with Chef Baba

The temperatures are beginning to cool, and soon we will be re-tiring the outdoor grill and longing for some comfort food!

Enter Chef Baba, the Serbian grandmother with her own cooking show on Youtube and her own Cookbook (and now her own cooking school!) - she says there is **no** comfort food like Sarma! Sarma is cabbage stuffed with seasoned beef or other ground meat, and it is one of the most famous traditional dishes from Eastern Europe. Here is her recipe from her cookbook:

Total Time to make: 2 hours      • • • • •      Makes about 16 Cabbage Rolls

### Ingredients:

1/4 large yellow onion  
1 Tbs. vegetable oil (Baba uses safflower oil)  
2 lbs. ground beef, chicken, or pork  
1 tsp. salt  
1/2 tsp. pepper  
1 tsp. Vegeta  
1 Tbs. paprika  
2 large cabbages  
2 Tbs. + 2 tsp. white vinegar  
2 eggs  
2 handfuls white rice (uncooked)

### Instructions:

1. Dice the onion and place in large pot with vegetable oil. Sauté over medium heat until the onion begins to brown. Add the ground meat and mix. Continue cooking over high heat. Stir as needed to cook evenly.

2. Adjust the temperature as needed. Season with salt, pepper and Vegeta to taste. The meat will be done in about 35 minutes.

3. Add the paprika after the meat is done. Taste i. . . adjust the seasoning if desired. Set aside while you prepare the cabbage.

4. To prepare the cabbage, fill a large pot half full of water. Bring the water to a boil. Cut the bottom core of the cabbage and discard. Also remove two or three of the outside leaves and discard.

5. When the water begins to boil, add 2 tablespoons of white vinegar. Place the whole cabbage in the boiling water. Using tongs, remove the outer leaves, one at a time, as they loosen and become soft. Stack the leaves on a plate to cool.

*continued next page*



**You don't stumble upon your heritage.  
It's there, just waiting to be explored and shared.**

6. Drain the excess juice from the meat and pour into a large measuring cup. Add water to make four cups of liquid. Add two teaspoons of white vinegar. Stir and set aside.

7. Add the eggs and uncooked white rice to the meat stuffing. Stir nicely.

### To make a cabbage roll:

1. Cutoff and discard the thick stem piece from the cabbage leaf.

2. Hold the cabbage leaf in the palm of one hand with the thick part of the leaf to the outside.

3. Put two heaping tablespoons of meat in the center of the cabbage. Shape the meat into a rectangle with a narrow end toward the outside, about 1 inch down from the thick part of the leaf.



4. Fold one side of the cabbage securely over the meat, then fold the thick end down over the meat. Continue rolling the cabbage until it is rolled tightly.

5. Tuck in the remaining cabbage end, poking it in securely with your finger.

6. Place the cabbage rolls in one layer, close together in a large casserole dish. Pour the meat juice mixture over the cabbage rolls.



7. Bake on 375° for 1-1/2 hours or until the cabbage rolls are slightly browned on top. Serve hot. Enjoy!



For more recipes, visit Chef Baba online at her Youtube channel:

<https://www.youtube.com/channel/UC5ptBgPkp5FR8iFI2uE3VGQ>

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