

Vol. 2.

No. 1.

JANUARY - FEBRUARY, 1961.

50c. a Copy



556 Yonkers Avenue

Yonkers 4, New York

LEMKO

Youth Journal

PUBLISHED BI-MONTHLY BY LEMKO YOUTH
556 YONKERS AVENUE, YONKERS, N. Y.

EDITORIAL STAFF

Paul Worhach, Editor

Andrew Yurkowsky } *Editorial Assistants*

Andrew Cislak

John Garbera, Art Director

Ronald Pelachyk, Circulation Manager

SUBSCRIPTION RATES

Yearly Subscription in USA

and Canada \$2.50

Foreign Subscription \$3.50

Single Copy 50c.

A Sense of Responsibility

It has been stated many times in various ways that someone must assume the burden of responsibility for the necessary completion of various duties. This is a well known fact. The point is that this individual must in many instances complete many varied and important duties to accomplish the end result.

There are many cases where this is taken for granted and the results are thought of as a mechanical function. When one has, after many years, achieved success the onlooker states that he or she was merely fortunate. This is nonsense! It was brought about through the efforts and plans of the individual. Therefore these many unpleasant duties have added up to a product of accomplishment.

Let us consider how we may guide and direct our youngsters into developing a future for themselves, so that they do not sit by and wait for fortune to arrive. In many instances life passes them by before they have realized it. It is of great importance to speak to children in their formative years in reference to a future and how they may develop skills to

accomplish that which they have in mind. They must be made aware of the necessity of sacrifice and learning. It is not too early to speak to a ten year old about developing good habits of study and work. If they are allowed to continually do the task as they wish they shall never develop a standard worthy of future success. They must be made aware of responsibilities in reference to their own possessions and properties. There must be a time set aside when a given task must be performed which is important to the remaining members of the household. When they see that others are relying upon them to accomplish an entire program they shall feel a part of it.

There are many instances where the child is left out and someone else assumes their responsibilities. This is not the proper way to develop good work or study habits in the individual. Then again in many instances choices are made for them and they never actually plan and fail by themselves. In life we may face failures and misfortune. This is a learning process. It is the manner in which we cope with them that is of importance. If we are thought to analyze and learn from our failures there is hope for us. It is obvious that we can not afford to continually make mistakes, but it certainly is a part of our daily life.

To achieve a place in this life we must listen to criticism and realize that this is for our benefit. We must create and awareness in the child that no one is perfect and can always develop into a more constructive person.

The very next time your child or younger member of the family is not assuming the proper place in the family circle it is your duty to guide them unto the proper path. This is not an easy task, so you shall realize that those who are trying to guide you are not assuming an easy responsibility. All of us can find the time and the energy to improve ourselves so that we may be better equipped to assume the necessary responsibilities in our daily lives.



WHAT DOES LEMKO MEAN?

The History of Carpatho-Russia

In such fashion that name, (Rus), came to the Carpathians. It penetrated beyond the Carpathians even later — with the Russian settlers from Russian territory and with the Slavonic-Russian letters, because the authority of the Russian princes did not reach this far. The Carpatho-Russian of today was created by the people themselves, without the participation of princes.

The Chervenky towns, joined to Rus, remain under the rule of Russian princes until 1340. Twice Polish kings succeeded for a short time in detaching them from Rus, but each time the Polish rulers were quickly chased out.

Already during the time of the grandson of Vladimir, in the latter part of the eleventh century, in that region there appear co-ruling Russian princes — the sons of Rostislav. These Rostislavitchi created on the lands of Chervonnaya Rus a strong Russian state. The princes sat in Peremyshl, Terebovlya, and in Galich. In the twelfth century the Galician principality was one of the wealthiest and strongest in the Russian land. At a time when Kievan Russia was losing population and becoming ever weaker from the constant

raids of wild, nomadic tribes from Asia, Galician Russian was becoming more densely populated and growing in strength and importance. She defended herself successfully from Polish and Hungarian kings. Trade grew, agriculture was improved, and culture moved forward. The author of the famous and great ancient Russian epic of the latter half of the twelfth century, "**The Tale of the Host of Igor**", speaks of Yaroslav Osmomysl as one of the mightiest and richest Russian princes. His possessions extended to the Black Sea and to the Danube. His military leaders led Galician regiments to the aid of Byzantium, Hungary, and the Czechs.

After the dying out of the princes of this line, the Rostislavitchi, in Galician Russia there arose discord, and discontent; and Hungarian and Polish kings tried to profit from this in order that they might bring under their submission that rich land. But finally, after 50 years of internal unrest and discord, the Romanovitchi solidified themselves here. They were the descendants of the former Volynyan prince Roman, who had ruled also, for a short time, in Galicia. They united the principalities of

Volyn and Galicia into one mighty power. But then come the terrible Tatar invasion. In the battle against the Tatars Russia exhausted all her strength. By bearing the brunt of the first, most terrible blows of the Tatar invaders Russia shielded and saved Poland, Hungary, and all of western Europe. The Russian land was laid waste; the old civilization destroyed. Thus weakened, the Galician—Volynian Russian State became an easy prey of her now strengthened neighbors, Poland and Lithuania. In 1340 the last independent prince of the Galician—Volynian power died. And immediately Polish and Lithuanian armies threw themselves upon that territory. The Galician boyars tried to resist and with Tatar help chased the Polish king from Lvov. But soon he gathered new armies and occupied

all of Galician Russia. And she, remained under the control of Polish kings and nobility until the first partition of Poland in 1772.

But the detailed description of these events belongs to the history of Galician Russia. In the history of Carpatho-Russia we are interested chiefly in the question, when and how did the Russian population come beyond the Carpathians into what is today Sub-Carpathian Russia and Pryashevschina; and also to the northern slopes of the Carpathians beyond the San River into today's Lemkovschina. We are also interested in finding out how this Russian population lived long centuries under foreign rule, yet preserved to this day its old Russian name, and the memory of belonging to the Russian nation.

Supreme Court Begins New Term

The Supreme Court of the United States convened early in October to begin what may become one of its most significant terms. In any events, the meeting of the highest court in the land is invariably a solemn and important affair. A brief glimpse of some of the cases that are scheduled to be argued this term will illustrate the meaning and scope of the Supreme Court.

Five of the issues before the Supreme Court this term concern the so-called "blue laws" which require, in certain states, that all

businesses remain closed on Sundays. Several shopowners started legal proceedings to show that the laws are a form of government support of religion, of a kind barred by the Constitution.

The constitutionality of the blue laws had been widely assumed until recently, when a Federal Court in Massachusetts struck down a state law. Now, the Supreme Court will decide whether the blue laws do, or do not, violate the individual rights of the citizens who wish to keep their businesses open on Sunday.

Another thorny legal questions that has plagued the lower and higher courts for many years is the constitutionality, or unconstitutionality, of certain acts that regulate Communist activities in the United States. The Constitution guarantees every citizen the right of free speech. However, a law known as the Smith Act prohibits groups from merely **teaching** or **advocating** the violent overthrow of the Government.

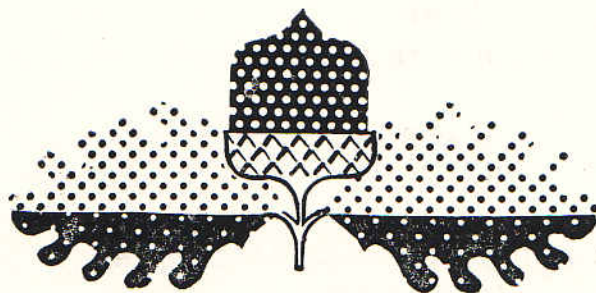
Nine years ago, the Supreme Court ruled that the Smith Act is constitutional since the Government needs legal protection to preserve itself from revolution. The question now to be clarified is whether only the organizers and leaders of Communist groups violate the Smith Act, or whether rank-and-file membership in such organizations is also prohibited.

In the field of race relations the Court faces a subtle problem as it will have to rule on the sit-in movement of Negro students in the South. At issue is the conviction of a Negro student who refused to leave a so-called white restaurant in a bus terminal in Virginia. This raises, among other things, the

question of official versus private discrimination. The Constitution prohibits only governmental discrimination. One question in the present case is whether a private restaurant's action becomes "official," and subject to constitutional restraints, when supported by a **state** arrest and prosecution.

Has a labor union the right to spend portions of membership dues for political purposes? Can the Government revoke the citizenship of a gambler against whom evidence has been obtained by wiretapping? Has a state, or a city, the right to subject films to censorship? Scores of such questions will come up for discussion during the Supreme Court's present term.

In these legal disputes, the arguments of both sides will be heard and carefully weighed. For every race, religious community, political organization or individual in the United States has the right to seek justice, to protest government action or even to question the constitutionality of laws duly passed by Congress and approved by the President.



“They Pay Bad for Good”

By Stephen M. Kitchura

Translated from the Lemko language by John Chacho, Jr.

Grandfather went through the meadow on his way home,
And carried on his shoulders hay or straw.
It was difficult for him to walk
So he decided to rest somewhere.
He was very old
And had done enough work in his lifetime.
He sat on a stone and thought:
Why does this person have such a poor life?
Thoughts after thoughts poured forth.
He listens and hears something cry
Out from underneath rock.
The old man perked his ear and listened.
But beneath the stone something moans even louder again.
The old man grabbed the stone and overturned it.
From under the stone a terrible snake stuck out his head,
And thus speaks to grandfather:
“Oh, now, there’s going to be a bad deed.
You helped me, but now I’ll eat you up, for that’s the way things go!”
The old man lost his temper,
But began asking for mercy and succeeded.
He said, “You can’t take me this way,
We must first go before a judge.”
They went together, through woods and over hills,
Through meadows, brooks and valleys.
They look: Not far — not near,
Grazing on the meadow is an old horse.
When they came the horse raised his head.
He raised his lame leg.
He looked with his blind eye at the old man
And asked, “What trouble brings you here?”
Grandfather began his story
How he freed the snake from under the stone,
And she, instead of being thankful,
Would devour him angrily.

He bent down and pointed to the snake.
The old horse shook his head,
He started to cry and declared:
"Don't be surprized, old fellow!
I worked enough for you,
I always tried to please my master.
I saved from work his bulls and cows,
I worked with all my strenght when I was young and healthy.
And in my old age he chased me out of his house.
He begrudges me a hand full of straw,
And now I have to die in the woods,
I have to turn over my bones to the wolfs and my soul to the devil.
And you old man need to know
That you too must loose in vain!"
Grandfather said, — "I do not accept such a law,
So I'm not taking a lawyer!"
They wandered further
And they met an old dog tied up in the woods.
When they related their trouble to him,
The toothless dog lifted his curly head
And says: "That is the way it must be,
For the world is accustomed to paying bad for good.
Look, grandfather, on old me:
I served my master for my whole life,
I protected him well at home and on the road,
In the flood, in fire and in the forest
While I had a good sense of smell and could move my legs,
That's why at my old age I die.
That's the kind of law there is in the world, that's tradition!"
But the old man looks: A fox is running.
She is clever, sly, happy,
Obviously she is living well, she outwitted more than one.
Grandfather shouts: "Wait just a moment,
My sister — my fox, I have news for you".
The fox stopped immedietly.
She is always interested in something new.
Grandfather started to relate,
And the fox listens and starts to think.
And when the old man finished, the fox says:
"I did not clearly understand what you're trying to say.
You have to show me how it came to be
So that it can become clear in my mind.
We have to return to the same place,
And investigate everything.
For only in that way can I arrive at a verdict in your case."
They returned and found the hole.

The fox walks to, looks at, and measures the hole.
And she says to the snake: "I cannot believe it,
That you should be able to crawl into such a small hole and sit there."
The snake says: "O, yes, I'll show you."
And he crawled into his hole.
But the fox prepared herself
And quickly covered the hole with the same rock.
The stooped old man straightened himself out.
He was very happy that he was saved from death.
And rejoicingly calls to the fox:
"What does she expect for her work?"
The fox says: "Not much and not little:
A bag of chicken or tripe."
The old man happily promised to give it to her,
He swore to keep his word.
He says to the fox: "Come tonight,
And wait for me under the eaves,
And I will bring you a bag of chickens.
There won't be any difficulty between us concerning payment."
The fox was so satisfied,
That straight to town, to the old man's house she went,
And stood under the eaves,
And thought about how she was going to pluck the chickens.
The old man went into the house and found a bag,
And went onto the chicken coop with the bag,
And loaded the bag with Chickens.
He kept putting and putting without counting.
An old lady who was standing by the stove
Could not see or hear what was going on.
But at last she saw.
She became alarmed.
She screams and hollers:
"What is this old dope doing?"
The old man explained to the old lady the story of the fox.
However, the old lady ridiculed the old man,
And gave the old man this admonition,
That he tie two dogs into the bag
And give it to the fox as a reward.
The old man followed her directions.
He put Dunay and Zagray into the bag.
He gave it to the fox and strongly advised her to be careful,
And not to open it 'till she got out of town.
The fox carried and carried it until she became exhausted.
When she got to the woods she sat down.
She looked around to see if anyone was in sight.

She licked her chops and thought what
A good meal she was going to have.
But from the bag two dogs jumped out,
And the fox told no one
What type of reward she got for her
Effort and help, from the old man.

A Living History of the Lemko People

By I. T. Lemkin

PART I.

(Continued)

GEOGRAPHICAL OUTLINE OF LEMKOVINA

I. The geographical situation: expanse and boundaries

The northern part of Lemkovina, situated on Polish territory, occupies the southern parts of seven counties, namely those of Nowy Sącz, Gorlice, Yasło, Korosno, Sanok and Lisko, and part of Nowy Torg. The ethnographical boundary between the Polish and Lemko populations from the west and north passes from Lyelyuchov by way of the Poprad river to the locality of Mnishek, and from there through Hanushov, Barnovetz, and Chachov in the direction of Kamyonka, and turns to the east and passes through Ptashkov, Kontzlyowy Chalm, Ropy, Shymbarg, Tsyeklyn, Zmigorod, Duklyu, Balutyanku, Voroblik, Besko, Hrabovnitsya, Vitrilov to the San, then farther by way of the river San as

far as its source, and then by way of the river Uzh as far as Uzhgorod.

Behind this boundary there still remain two islands of Lemko villages on Polish territory. One of these islands is in the country of Novotorg, and consists of four villages: Shlachtowna, Yavorky, Byela Voda, and Charna Voda. The other island of Lemko villages is located in the county of Korosnyansk, and comprises the villages Tchernoriky, Ripnik, Petrusha Volya, Bratkovka, Lonchky, Oparovka, Goltzovka, Berezhanka, Vysoka, Krasna, Lyutchka, Vanivka, Bonarivka, Blizyanka, Gvozdyanka, Barychka, Zharnova, and Nebiletz.

According to certain historians and experts in this field like Dr. Michael Ladyzhinsky, in his work entitled, "Sanok And Its Neighborhood"; The Rev. Professor Dr. Timothy Mishkovsky, in his work entitled, "The Northwestern Boundary Of Galician Russia", the ethnographical boundary of Lemkovina extended much farther to the west and north. The Rev. An-

tony Petrushevich, a deeply learned historian, in his book, "Historical Information Concerning The Introduction Of Christianity Into The Lands Near The Carpathians", conjectures about the parish church in Ryashov and in Hanchov, in the county of Berezovsk, and of plowed fields located in Shavnitsya, which to this day carry the names, "Priest's Land", and "Sacristan's Land", which would be evidence of Russian parishes in these localities. Russian names of towns like Gribov (and not Grzybov), Gorlice, (and not Gardlice), remind us, also, that the founders and first residents were Russian Lemkos.

2. NATURE

Lemkovina lies in the Carpathian Mountains which run in an east west direction, cut off across by the valleys of rivers flowing to the north. For this reason there are few roads that go in an east-west direction. The roads lead to the south. Communication there is very difficult. The rivers Paprad, Kamenitzya, Byalo, Ropa, Vislok, Yasonka, Olsava, San flow from the Carpathians and wend their way northward. Along these rivers roads have been built from the south and cut the spine of the Carpathians in the localities: Tylich, Izby, Koneczna, Grab, Barvinok, Cheremkha, Lypkov and lead to Czechoslovakia. Already in the 16th century well-known were the roads from Poland to Hungary through Duklya, Yasliska, Tylich, Mushina, over which wine was transported to Poland. These roads were very bad: in the Spring soggy,

and not much better in the Fall. During Austrian rule hotels and inns were built for the first time.

Mountains in Lemkovina are more than 1,000 meters above sea level. The highest mountains include: Yavorina, Latskova, Magura, Cholm, Tserkova, Bukavitsya, Kamin, Pasitchna, Chreshchata, and others. The mountains are covered with forests and at their tops are clearing; and over the streams wonderful valleys create a romantic view. In the valleys the fields stretch to a certain height and, beyond them, the pasture lands. In deep ravines or banks at the bottom of this region are located the villages. Among the oldest are Ropitsya, founded in 1279, and Matsina, in 1342. John Petrovich, in "Sandetskaya Rus", avers that oldest villages in Lemkovina are Vafka and Andreyevka. The fields in the deep mountains are rocky, and of little productivity; in the lower valleys they are more productive; and in the Sanok valley they are already sufficiently productive.

The climate of Lemkovina is sharp, continental, of average temperature, dry. The winds are mainly from the south. Atmospheric precipitation is average. The severe nature of the mountains forced the Lemko economy to adapt itself to the special condition created by nature...

3. MINERAL RICHES

Although the Lemko mountains are poor as regards fertile land, still they contain great riches in their forests, pasture lands, oil, and

mineral waters which, however, are not the property of the Lemkos but belong to the state. The Lemkos represent here only the laboring force. At the foot of the mountains of Lemkovina are scattered wells of oil and rock-oil in the counties of Yaselsk, Korosnyansk, and Lisk. On the other hand the mountains contain an entire series of valuable health resorts or spas. Very famous are the following: Krynica, Zhegestov, Solocvina, Mushina, Vysova, Vapenne, Rymanov, Ivonicz, and others. The most important of these is Krynica, built on fields and pasture lands — formerly belonging to the Greek-Catholic parish in Krynica. In 1772 Styks von Zavbergen, commissioner of the Sandetsky area, bought the ground containing the Krynica springs from the parish for the sum of 203 Polish zloty. The doctors Starb and Dietl concerned themselves the most with the development of the Krynica resort.

4. THE RICHES OF THE FORESTS

Lemkovina is that wonderful, remote spot in Europe covered with abundant and aromatic forests... Long ago the owners of the forests were landowners, and the state; today, only the state. In the woods there are many wild animals which cause considerable damage to the economy. The people often with clubs chase away these wild animals while engaged in work on the land. Frequently wolves appear, and from the pasture kill and carry away

sheep and young cattle. From these wild animals it is often difficult to escape without bodily harm. The woods abound in wild vegetables, and above all in huckleberries, blackberries, raspberries, and whortleberries. In great profusion, also, grow mushrooms of various kinds. In order to be able to gather these vegetables from the woods, it was necessary to purchase, from the Department of Forests, a permit allowing one to do so. The prices of these cards or permits were high, and not everyone was able to purchase one. Anyone caught in the forest without a card became in fact a bondman or slave. He was beaten up, the clothes were torn off him, what he had was taken away and, finally, he was penalized by a very heavy monetary fine, besides which he had to work a number of days without pay for the Forestry Department.

The mushrooms gathered in huge quantities were dried in the sun or in stoves, threaded on string, and sold. They were sent abroad from Lemkovschina by the wagon-load, including even to the United States. The sale of the mushrooms meant a handsome profit for Lemkos, and a savory fodder for the winter. The health-resorts were abundantly supplied with vegetables, blackberries, raspberries, and mushrooms gathered by Lemko women.

5. THE POPULATION

The population of Lemkovina on both sides of the Carpathians is approximately 500,000. Among

them one finds for the most part light-haired and blue-eyed types.

There are also smaller in stature, but strongly built, dark feature people. A very small percentage of the population consists of gypsies, whom one meets in almost every village. Their settlements usually are found outside the village limits and isolated. It is quite possible that Lemkos of the Mediterranean or southern type, dark-haired and dark-skinned, have a bit of gypsy blood in them. Villages inhabited exclusively by gypsies are Rokytoy, near Zborova, and Hamry, near Ustrik. The population of the four, above-mentioned villages of Novytorf County, and the villages Lelyuchov and Dubno, from a cultural standpoint, are distinguished from the rest of Lemkovina. On the first, the Poles exert an influence; on the others, Zakarpatye.

Very picturesque are the Lemko villages scattered among meadows and forests and alongside mountain streams... The cottages for the most part are built alongside a road, with kitchen-gardens and fields situated in the back. It also sometimes happens, although rarely, that the cottages are

grouped next to each other in circular fashion. The village usually presents an irregular, uneven appearance depending upon the valley in which it is located. Most often the cottages face the road with their longer side; in rare instances the front faces the road. The farmsteads in most cases are one-storeyed, that is, under one roof are both the living quarters and husbandry. Yet in the valley of the river Ropa and in Sandetsky County are found enclosures with a number of buildings solely concerned with management or the farm economy, and other, special buildings only for living quarters, surrounded completely by a walk or fence. In olden times the cottages were covered with tratch, later with shingles, and now with metal plate. The way in which homes are built has also changed. Instead of a roof with four parts as in the past, the roof today has but two, with a wide perch. Between the edge of the roof and the framework of the building, constructed of boards and encircling the cottage, is a corridor which in winter protects against the cold, and is also a warehouse or store for domestic provisions.

(To be continued)



The Creation Of A Museum

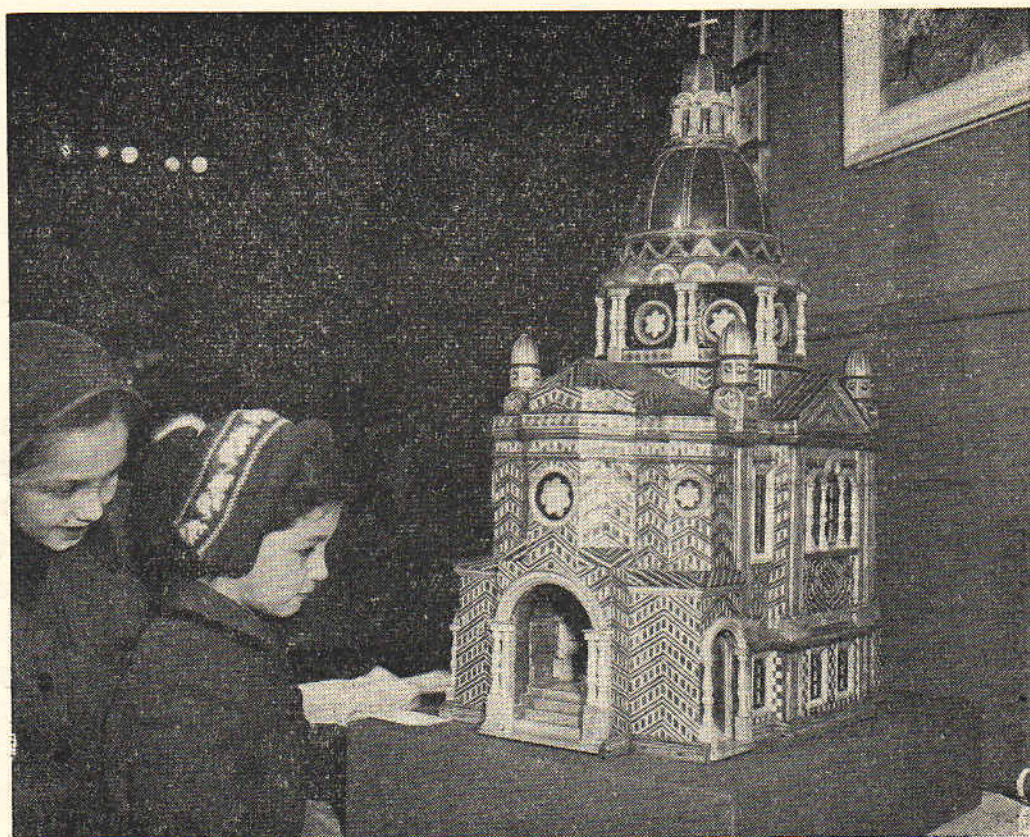
In a previous issue the creation of a museum was mentioned. This project is now under way and needs your support. At this point you may ask why these individuals are taking this responsibility upon themselves. This is a very important undertaking for it shall display to the world a living culture. We of Carpatho-Russian descent have a rich and beautiful heritage. It is our duty to bring these riches to the front so that others may see and appreciate them. This

museum shall also serve as an educational center for our youth. It shall serve to enlighten them in reference to their past.

The great task will be the collection of historical objects, art, books, records, ecclesiastical utensils and relics. There must be some object of interest brought to America by our fathers and mothers in every home. We would appreciate if these were sent to us, knowing that they will be kept and shown to visitors. Among ob-



Harry Stekla shown with his reconstruction of St. Basil's Cathedral. This church is located in Moscow. It was constructed from wood and contains some fourty-thousand pieces.



**This miniature construction, by Harry Stekla, was donated
to the Lemko Park**

jects are home-made and artistically patterned lines, Easter eggs, native costumes, wood-carvings, pictures, postcards, kitchen utensils etc.

Anything sent to us should be properly indentified. The following information should be designated: 1) name and adress of donor; 2) name of village and country where the object came from; and 3) any

historical fact bearing upon the object donated.

If you send these objects to Lemko Park they should be addressed to Mr. Peter Sokol, P. O.

Box 567, Monroe, N. Y. Items may also be sent to Mr. Nicholas Cislak 556 Yonkers Ave., Yonkers, New York. It is important to pack them properly to prevent breakage.

THE SAIL

A lone white sail on the horizon

Upon the azure sea doth stand.

What seeks he in this foreign region?

What left he in his natvie land?

The whistling breeze the mast is bending,

The playful waves around him rise, —

Ah, not for happiness he searches

And not from happiness he flies.

The sun is bright as gold above him,

Light spray below, a snowy fleece, —

But he, rebellious, seeks the tempest,

As though the storm could bring him peace!

Nursing as a Career

Jobs in the field of nursing as classified by the Professional Counseling and Placement Service of the American Nurse's Association into five main types.

1. Hospital jobs, including supervision and administration.
2. Private duty and other similar and related types.
3. Nursing education.
4. Public health nursing.
5. Industrial health nursing.

Under supervision of the head nurse the general staff nurse is responsible for the nursing care of patients within the unit to which she is assigned, including patients in private rooms who do not need a private duty nurse.

Clinical departments are medicine; surgery; pediatrics, gynecology, obstetrics, neurology, psychiatry, orthopedics, communicable diseases, urology, skin, eye, nose, throat, out patient, and admitting, operation room.

The position of general staff nurse is usually the first position in a hospital a nurse secures after completing her training. There are more jobs of this kind in a hospital than for any other type nursing.

General staff nurse duties include making beds, feeding acutely ill patients, bathing patients, taking and recording temperatures, observing symptoms and conditions of patients and reporting them to doctors.

Others duties are: administering medication including penicillin and sulpha drugs and noting reactions of the patients. The general staff nurse also sets up treatment trays and prepares instruments and other equipment as needed.

She also administers highly specialized therapy with complicated apparatus, and she helps doctors with treatments. She keeps records and makes reports. She also keeps herself up to date with medical progress and nursing procedures and assists with studies for research purposes.

A general staff nurse must be a graduate from a state accredited school of nursing. She must pass the examination and be registered by the State Board of Nurse Examiners and be eligible to register for courses in college or university. She must have a thorough knowledge of nursing principles and procedures together with considerable knowledge and skill in the techniques of good nursing care. She must know the technical names of hospital equipment and supplies and have the ability to use them efficiently.

She must be able to deal tactfully with her co-workers and the general public and know how to get the co-operation of the patients under her care. She must possess and show good judgment at all times. She must show initiative and sound resourcefulness in carry-

ing on her work in relation to the hospital as a whole.

After two or more years of hospital nursing experience a general staff nurse may specialize. She may become a nurse technician and perform technical tests under the supervision of a doctor. She may wish to become an instrument or surgical nurse, in which case she is responsible for equipment used in operations and is under the direction of the operating room supervisor. She may become a nurse anesthetist and administer anesthesia under the supervision of the Chief Anesthetist, to patients within the unit to which she is assigned, provided she has in addition to her nurse training also completed a course in a recognized institution teaching the administration of anesthesia. She must be between twenty two and thirty five years of age when beginning this work.

The head nurse of a unit (ward) is responsible for nursing service in her unit. Her duties are mainly administrative.

She makes the daily work assignments and time schedules for the nurses and other personnel allotted to her unit. In some hospitals she may perform some duties herself in caring for patients. In large hospitals she generally gives her full time in management of the personnel of the unit. Her main duty is to supervise the nursing care given to patients. This includes the direction of the entire personnel; Practical nurses, nurses, maids and other workers. She sees that nursing procedures

are carried out as directed and that medication and treatments are administered according to doctor's orders and that proper records of care are maintained.

She supervises the admission and transfer of patients to and from her unit. She makes the rounds with the doctors and keeps informed of special orders concerning patients. In addition to all this she has oversight of equipment and supplies and their use in her unit. She also orders drugs, solutions and equipment as needed. She keeps records, makes reports, and takes inventory. She keeps up to date with medical progress.

If a school of nursing is maintained with the hospital the head nurse also assists with the program of clinical teaching for student nurse assigned to her unit.

The responsibility of the position of head nurse calls for definite educational requirements and experience. Her general education should be completion of a high school course of college entrance standards. If she functions in a school of nursing also, she should have at least two years of college work.

The nursing education and registration required for this position are the same as for the general staff nurse plus the successful completion of at least one semester in the program of studies for head nurses in an accredited institution and not less than a year of special preparation for the work, including clinical specialization as well as course in management, teaching and other

problems that she may be called upon to handle.

An assistant head nurse must have the same educational and other backgrounds and the same personal qualifications as a head nurse.

In large units where the need for this position exists it is her duty to assist the head nurse in carrying on much of the routine administrative work of the ward or unit over which they supervise. If the hospital has a school of nursing the assistant may be known as clinical instructor and she is likely to devote most of

her time to teaching student nurses and to supervise their ward practices.

The position of assistant head nurse is a promotional step ahead of that of general staff nurse, just as the position of head nurse is the next promotinal step for the assistant head nurse. Thus if the general staff nurse possesses the ability and has the essential special preparation, she may, as opportunity offers, progress from staff nurse to assistant head nurse, thence to head nurse and so on through the various administrative positions which will be explained in a future article.

Lemko Recipes

By Mrs. E. Yurkowsky

EGG CHEESE BALL (HRUTKA)

- 1 Doz. Eggs.
- 1 Qt. milk.
- 1 Tsp. salt.

Beat eggs well, add milk and salt mix well. Cook over medium heat if possible in a double beiler, stirring continually until lumpy and the water is clear. Pour into a clean fine white cloth and hand until set (about 5 hrs).

RUSSIAN BORSCH

- 2 cups beets, chopped.
- 2 cups carrots chopped
- 2 cups chopped onions.
- 2 cups tomatoes
- 2 cups shopped cabbage, sour cream.

Combine beets, carrots, onions and the soupbone but it could be omitted. Cover with water and boil $\frac{1}{2}$ hr. Add tomatoes and cabbage and simmer for another $\frac{1}{2}$ hr. Serve hot topped, tablespoon of sour cream.

Fillings for Pirohi.

There are many kinds of fillings for Pirohi. These are typical ones:

Potato: Add chopped in grated American or Cheddar mild cheese salt, pepper to mashed potatoes and mix well.

Prune: Cook prunes until tender. Remove stones and mash.

Cattage Cheese. For each $\frac{1}{2}$ lb cheese add 1 egg. Season salt. Beat well.

Sauerkraut.

Chop onion and fry slowly in $\frac{1}{4}$ cup oil. Add sawerkraut which has been precooked. Salt and pepper to taste,

PIROHI

Pirohi are probably served every Friday of the year in most Russian, Lemko, Slovak homes because they are delicious, inexpensive and filling.

2 cups flour

2 tsp salt

legg warm water

$\frac{1}{2}$ lb butter, s small nion.

Beat egg, add flour and salt which have been sifted together. Add sufficient warm wata to make a soft dough. Knead in bowl. Let stand about ten minutes covered with a cloth. So keep dough from drying. Knead again until very smooth. Roll out quite thin on a well floured board. Cut into 3 inch squares or smaller. Put a teaspoon of any desired filling in the center of each square and fold into a triangle, pressing edges firmly together. Work quickly or the dough will dry out and will not stick as well.

Drop into boiling water to which 1 tablespoon of salt has been added. Cook about 10 minutes. Remove from water and rinse once in lukewarm water. Drain well in a colander, and place in a bowl. Pour hot butter sauce over and serve immediately.

Butter sauce: Melt $\frac{1}{2}$ lb butter, and chopped onion and brown. Strain out the onion if you like.

You will find that Pirohi tastes good the second day fried in butter until crisp. Also delicious with

gravy. This is especially true of those filled with potatoes.

Yeast Bread

Home made bread

9 cups flour

$1\frac{1}{2}$ cups milk

$1\frac{1}{2}$ cups water

1 cake fresh yeast

3 tbsp. sugar

1 tbsp. salt

3 tbsp. shortening

1 egg.

Sift flour, measure. Heat milk, add water, cool to lukewarm, add crumbled yeast, sugar and salt. Stir until dissolved. Add the egg, flour, and melted shortening, mix until combined. Knead on floured board until smooth. Place in greased bowl, cover with damp cloth, let rise in warm place to double in bulk (about 2 hrs). Punch down, let rise again to double (about 1 hr). Share into loaves and put in pans that have been greased. Let rise about 1 hr. Bake in hot oven (450) for 5 minutes, then 375 for 35 minutes or until golden brown. Makes 3 loaves. After bread is baked, brush tops of loaves with shortening.

Holiday Bread

2 cups milk

$\frac{1}{2}$ cup oleomargine

$\frac{1}{2}$ cup salad oil

2 tbsp salt, $\frac{1}{2}$ cup sugar, 3 cakes yeast, $\frac{1}{2}$ cup warn water, 6 eggs, 10 cups flour (approx).

Scald mik, and add to it the $\frac{1}{2}$ cup sugar, salt, margarine, and salad oil. Stir until dissolved. Let cool until lukewarm. Beat eggs well and combine with the milk mixture. Beat in enough flour to make

a batter (approx.) 2 cups. Dissolve the yeast with the other teaspoon of sugar in the warm water. Add the yeast mixture to the batter and mix in enough flour to make a soft dough (about 8 cups). Let rise 5 minutes and then knead on well floured board for 10 minutes. Place in a greased bowl. Cover, let rise in warm place until double in bulk (about 2 hrs). Punch down dough and let rise again. Shape or braid into loaves. Let rise until double in bulk again. Brush with egg white. Bake at 350 for 10 minutes. Reduce heat to 325 and bake 40 to 50 minutes more. Makes four large leaves.

Holubki

1 lb. hamburger or 4 lbs. hamburger

1 cup rice or 2 lbs rice

1 small cabbage or 2 large and 1 small cabbage, 1 medium onion, chopped or about 2 onions, chopped and tomatoe soup or paste. The amounts listed first are for a small quantity. For a larger quantity use larger amounts.

Saute the chopped onion in shortening. Add partly cooked rice, meat and seasoning 1 egg added to meat, mix well. Remove the core of the cabbage head to loosen the leaves. Wilt the cabbage leaves in hot water and pare the core to the same thickness as the leaf. Roll about a heaping tablespoon of the hamburger mixture in each leaf, tucking in the ends. Pour a can of tomatoes soup, sauce or even plain tomatoes diluted with water. Almost cover holubki. Cover and

bake or cook on top the stove for 1 hr. They are better reheated even the nextday.

I cut up a few of the center leaves that are too small for rolling and put them in the bottom of the pan this must be done to prevent from scorching. If any sauerkraut on hand could also be spread in the bottom or even over top of holubki gives a very good flavor a piece of garlic and celery put in the pot improves the goodness of holubki. Also instead of sauteing the onion use raw chopped onion. One raw egg can be added to the hamburger instead of beef alone $\frac{1}{2}$ lb ground pork butts or half and half veal is good to use in winter months as in summer it may spoil.

Method: Chop fine 2 strips of bacon. saute with 1 onion, chopped fine. Combine beef, veal, pork and partly cooked rice and 1 egg. Season wrap in parboiled cabbage leaves. Chop unused leaves and line the bottom of pot. Cook on top of the stove or bake as desired.

Veal Salad Russian Style

2 apples

1 large cucumber, peeled

1 small dill pickle

3 small boiled potatoes, peeled

2 cups cubed cooked veal, mayonnaise.

Cut up apples, cucumber, dill pickle and potatoes. Mix with the cubed veal. Add mayonnaise. Mix well and chill.

Beef Stroganoff

2 lbs sirloin steak

1 onion

1/2 to 1 cup celery
1/4 lb butter, salt and pepper
1 can chicken broth
1 to 1 1/2 cups water, 1 can mushrooms, 1/2 pt. sour cream.

Cut meat into strips 2 inches long, 1 inch wide, shake in flour,

salt, pepper. Brown in butter. Add onion and celery. Brown. Add chicken broth, water and mushrooms. Cook over low heat. Add sour cream 15 minutes before serving. 1 cup sherry wine optional. Serve over rice that has been cooked.

The Atomic Energy Melting Pot

One of the world's newest and busiest "melting pots", involving 70 different nations, is the three-year-old International Atomic Energy Agency. This organization, self-governing but affiliated with the United Nations, has set out to spread the peaceful applications of the atom far and wide. Scientific and administrative experts from some 40 nations are at work in Vienna, as part of a 600-person secretariat embarked upon a far-flung program.

Annual meetings are held every fall in the Imperial Palace, where in 1815 the Austrian diplomat, Metternich, prevailed upon the nations of Europe to set aside some of their prejudices and ambitions and agree to a long-lasting peace.

When this year's meeting opened September 20, its presiding officer was Dr. Hiroo Furuuchi, Japanese ambassador to Austria. At his side was Sterling Cole, director general of the IAEA, former New York state congressman who during the 1950's in Washington specialized in atomic energy legislation. Cole's four deputies, who

supervise the day-to-day operations of the secretariat, are of Russian, Swiss, British and French nationality.

A 23-nation board of governors meets quarterly to coordinate the mandates of the annual general conference and the operations of the secretariat. Its membership is as widely spaced geographically as Ceulon, Brazil and Poland.

One important IAEA activity is training — both by sending nuclear experts from industrial to developing nations, and by awarding fellowship in industrial nations to brilliant students from developing nations. Missions of experts sent between mid-1959 and mid-1960 to help IAEA member nations in planning or developing their atomic energy programs brought the number of nations assisted in this way to 36.

Small missions have been sent to eight nations in connection with specific technical assistance requests. The Agency awarded 378 fellowships in the first half of 1960, bringing the total granted since the beginning of this pro-

gram to 973. In addition, a number of special training courses were arranged and 15 professors were sent to member nations for visiting lectureships.

The practical applications of radioisotopes to medicine and agriculture and protection against radiation hazards provide the two main subjects for which the Agency allots research grants and contracts to member nations.

The Agency has also adopted a set of measures to protect health and ensure safety in its own operations or those which it assists. It has drafted a further series of safety proposals covering member nations' activities in the transport of radio-active substances, the operation of reactors, and the containment and disposal of nuclear wastes.

Panels of experts meet to consider the legal problems presented by radiation hazards on land and in the sea. Proposals for international standards regarding civil liability for nuclear damage on

land have circulated to member nations for comment.

The Agency is now in its fourth year as one of the world's youngest — but busiest — publishers of technical books. Recent volumes issued from Vienna, and distributed throughout the world, deal with such subjects as: disposal of radioactive wastes at sea; progress in control of fusion; design of nuclear reactors moderated by heavy water; and education in nuclear energy.

The two most spectacular inter-governmental events in the field of atomic energy have been the "Atoms for Peace" conferences which the United Nations sponsored in Geneva, Switzerland, in 1955 and 1958. The conferences were attended by thousands of scientists who read hundreds of papers and exchanged technical information on a scale more vast than ever before dreamed. Decisions by atomically advanced nations to broaden the sharing of information to hasten peaceful applications of atomic energy excited world-wide interest.



THE BEGGAR

By Anton Chekov

"Kind sir, have pity; turn your attention to a poor, hungry man! For three days I have had nothing to eat; I haven't five copecks for a lodging, I swear it before God. For eight years I was a village school-teacher and then I lost my place through intrigues. I fell a victim to calumny. It is a year now since I have anything to do".

The advocate Skwortsoff looked at the ragged, fawn-coloured overcoat of the suppliant, at his dull, drunken eyes, at the red spot on either cheek, and it seemed to him as if he had seen this man somewhere before.

"I have now had an offer of a position in the province of Kaluga," the mendicant went on, "but I have no money to get there. Help me kindly; I am ashamed to ask, but — I am obliged to by circumstances."

Skvortsoff's eyes fell on the man's overshoes, one of which was high and the other low, and he suddenly remembered something.

"Look here, it seems to me I met you day before yesterday in Sadovaya Street," he said; "but you told me then that you were a student who had been expelled, and not a village school-teacher. Do you remember?"

"No-no, that can't be so," mum-



bled the beggar, taken aback. "I am a village school teacher, and if you like I can show you my papers."

"Have done with lying! You called yourself a student and even told me what you had been expelled for. Don't you remember?"

Skvortsaff flushed and turned from the ragged creature with an expression of disgust.

"This is dishonesty, my dear sir!" he cried angrily. "This is swindling! I shall send the police for you,

damn you. Even if you are poor and hungry, that does not give you any right to lie brazenly and shamelessly!"

The waif caught hold of the door-handle and looked furtively round the antechamber, like a detected thief.

"I—I'm not lying—" he muttered. "I can show you my papers."

"Who would believe you?" Skvartsoff continued indignantly. "Don't you know that it's a low, dirty trick to exploit the sympathy which society feels for village school-teachers and students? It's revolting!"

Skvortsoff lost his temper and began to berate the mendicant unmercifully. The impudent lying of the ragamuffin offended what he, Skvortsoff, most prized in himself: his kindness, his tender heart his compassion for all unhappy beings. That lican attempt to take advantage of the pity of its "subject," seemed to him to profane the charity which he liked to extend to the poor out of the purity of his heart. At first the waif continued to protest innocence, but soon he grew silent and hung his head in confusion.

"Sir!" he said, laying his hand on his heart, "the fact is I—was lying!"

I am neither a student nor a school-teacher. All that was fiction. Formerly I sang in a Russian choir and was sent away for drunkenness. But what else can I do? I can't get along without lying. No one will give me anything when I tell the truth. With the truth a man would starve to death or die of cold for lack of a lodging. You reason just-

ly, I understand you but — what can I do?"

"What can you do? You ask what you, can do?" cried Skvortsoff, coming close to him. "Work! That's what you can do! You must work!"

"Work—yes, I know that myself; but where can I find work?"

"Rot! You're young and healthy and strong; you could always find work if you only wanted to but you're lazy and spoiled and drunken! There's a smell about you like a ment for which you can get money tap-room. You're rotten and false to the core, and all you can do is to lie. When you consent to lower yourself to work, you want a job in an office or in a choir or as a marker at billiards—any employment without doing anything. How would you like to try your hand at manual labour? No, you'd never be a porter or a factory hand; you're a man of pretensions, you are!"

"By God, you judge harshly!" cried the beggar with a bitter laugh.

"Where can I find manual labour? It's too late for me to be a clerk because in trade one has begin as a boy; no one would ever take me for a porter because they couldn't order me about; no factory would have me because for that one has to know a trade, and I know none."

"Nonsense! You always find some excuse! How would you like to chop wood for me?" "I wouldn't refuse to do that, but in these days even skilled wood-cutters find themselves sitting without bread."

"Huh! You loafers all talk that way. As soon as an offer is made

you, you refuse it Will you come and chop wood for me?"

"Yes, sir; I will."

"Very well; we'll soon find out: Splendid —we'll see——"

Skvortsoff hastened along, rubbing his hands, not without a feeling of malice, and called his cook out of the kitchen.

"Here, Olga," he said, "take this gentleman into the wood-shed and let him chop wood."

The tatterdemalion scarecrow shrugged his shoulders as if in perplexity, and went irresolutely after the cook. It was obvious from his gait that he had not consented to go and chop wood because he was hungry and wanted work, but simply from pride and shame, because he had been trapped by his own words.

It was obvious, too that his strength had been undermined by vodka and that he was unhealthy and did not feel the slightest inclination for toil.

Skvortsoff hurried into the dining room. From its windows one could see the woodshed and everything that went on in the yard. Standing at the window, Skvortsoff saw the cook and the beggar come out into the yard by the back door and make their way across the dirty snow to the shed. Olga glared wrathfully at her companion, shoved him aside with her elbow, unlocked the shed, and angrily banged the door.

"We probably interrupted the woman over her coffee," thought Skvortsoff, "What an ill-tempered creature!"

Next he saw the pseudo-teacher, pseudo-student seat himself on a

log and become lost in thought with his red cheeks resting on his fists. The woman flung down an axe at his feet, spat angrily, and, judging from the expression of her lips began to scold him. The beggar irresolutely pulled a billet of wood toward him, set it up between his feet, and tapped it feebly with the axe. The billet wavered and fell down. The beggar again pulled it to him, blew on his freezing hands and tapped it with his axe cautiously, as if afraid of hitting his overshoe or of cutting off his finger. The stick of wood again fell to the ground.

Skvortsoff's anger had vanished and he now began to feel a little sorry and ashamed of himself for having set a spoiled, drunken, perchance sick man to work at manual labour in the cold.

"Well, never mind," he thought, going into his study from the dining-room. "I did it for his own good."

An hour later Olga came in and announced that the wood had all been chopped.

"Good! Give him half a rouble," said Skvortsoff. "If he wants to he can come back and cut wood on the first day of each month. We can always find work for him."

On the first of the month the waif made his appearance and again earned half a rouble, although he could barely stand on his legs. From that day on he often appeared in the yard and every time work was found for him. Now he would shovel snow, now put the woodshed in order, now beat the dust out of rugs and mattresses. Every time he

received from twenty to forty copecks, and once, even a pair of old trousers were sent out to him.

When Skvartsoff moved into another house he hired him to help in the packing and hauling of the furniture. This time the waif was sober, gloomy, and silent. He hardly touched the furniture, and walked behind the wagons hanging his head, not even making a pretence of appearing busy. He only shivered in the cold and became embarrassed when the carters jeered at him for his idleness, his feebleness, and his tattered, fancy overcoat. After the moving was over Skvartsoff sent for him.

"Well, I see that my words have taken effect," he said handing him a rouble. "Here's for your pains."

I see you are sober and have no objection to work. What is your name?" "Lushkoff."

"Well, Lushkoff, I can now offer you some other, cleaner employment. Can you write?"

"I can."

"Then take this letter to a friend of mine to-morrow and you will be given some copying to do. Work hard, don't drink, and remember what I have said to you. Good-bye!"

Pleased at having put a man on the right path, Skvortsoff tapped Lushkoff kindly on the shoulder and even gave him his hand at parting. Lushkoff took the letter, and from that day forth came no more to the yard for work.

Two years went by. Then one evening, as Skvortsoff was standing at the ticket window of a theatre paying for his seat, he noticed a little man beside him with

a coat collar of curly fur and a worn sealskin cap. This little individual timidly asked the ticket seller for a seat in the gallery and paid for it in copper coins.

"Lushkoff, is that you?" cried Skvortsoff, recognising in the little man his former wood-chopper. "How are you? What are you doing? How is everything with you?"

"All right. I am a notary now and get thirty-five roubles a month."

"Thank Heaven! That's fine! I'm delighted for your sake. I am very very glad, Lushkoff. You see, you are my godson, in a sense. I gave you a push along the right path, you know. Do you remember what a roasting I gave you, eh? I nearly had you sinking into the ground at my feet that day. Thank you, old man, for not forgetting my words."

"Thank you, too," said Lushkoff.

"If I hadn't come to you then I might still have been calling myself a teacher or student to this day. Yes, by flying to your protection I dragged myself out of a pit."

"I am very glad, indeed."

"Thank you for your kind words and deeds. You talked splendidly to me then. I am very grateful to you and to your cook. God bless that good and noble woman! You spoke finely then, and I shall be indebted to you to my dying day; but strictly speaking, it was your cook, Olga, who saved me."

"How is that?"

"Like this. When I used to come to your house to chop wood she used to begin: 'Oh, you sot, you! Oh, you miserable creature! There's nothing for you but ruin.' And then

she would sit down opposite me and grow sad, look into my face and weep. 'Oh, you unlucky man! There is no pleasure for you in this world and there will be none in the world to come. You drunkard! You will burn in hell. Oh, you unhappy one! And so she would carry on, you know, in that strain. I can't tell you how much misery she suffered, how many tears she shed for my sake. But the chief thing was—she used to chop the wood for me.

Do you know, sir, that I did not chop one single stick of wood for you? She did it all. Why this saved me, why I changed why I stopped drinking at the sight of her I cannot explain. I only know that, owing to her words and noble deeds a change took place in my heart; she set me right and I shall never forget it. However, it is time to go now; there goes the bell."

Lushkoff bowed and departed to the gallery.

Teen-Age Marriages

So many college students have been getting married during the past ten-fifteen years before receiving their degrees that educators, social scientists, far-seeing parents, and others have become very much concerned. All of these adults realize that, not only do those immediately involved jeopardize their chances for lasting success and happiness, but endanger the general well-being of the community as well. However, we shall not deal with this particular problem here, but with a somewhat related one.

Recently a group of High School students, during their activity period one Friday afternoon, discussed the problem of teen-age marriages.

"I think teen-age marriages are OK if both parties are not too young," said Mary. "That is, thirteen to fifteen for a girl, and fourteen to seventeen for a boy. There is no specific age at which

maturity begins. A girl may be fifteen, but have the maturity of a girl nineteen... What do you think Anne?"

Anne: "I think in some cases it is OK, because a younger parent will better understand the new ways of living, whereas the older parent has the old-fashioned ways, which are hard to break away from. I..."

"If you ask me," broke in John, rather impatiently. "I think it's up to the individual. If the couple is clear-headed, have saved money, and have jobs, then it's OK and will work out. Otherwise, there will be hardship."

"It seems to me," began Peter pensively, after a slight pause in the conversation, "that many teen-agers soon find out that they were not really in love, but infatuated... Teen-age marriages can be successful if there is true love and kindness. Be sure that there is before you take that big

step into the family world."

Helen: "I think teen-agers should have fun in early years, for later come responsibilities... But I'm not completely opposed. In the late teens they may become mature enough to marry."

"All I can say," offered **Olga**, "is that it is not fair of teen-agers to create hardships for their children by too early a marriage... They should think this over carefully, seek the advice of their elders..."

"Of course it isn't fair," burst in **Martha**, "and they are too hasty. Teen-agers think of marriages as only fun — and not as responsibility. The boy must find a good job, forget about the gang. The girl must stay at home and cook. And their own parents must try to understand them, and not try to run their lives."

Leona: "It's easy to see that lack of experience causes failure. They consider marriage a big party... They are at a loss when the family starts growing."

Steve agreed: "I think it's best to wait until twenty-one — unless one has a good job, perhaps money."

"Postpone until you make a good wage," said **Christine**. "A low standard of living will result in many children and vice versa... Where a teen-ager has obtained a college education, it is OK."

Bill: "Few teen-age marriages succeed. They should at this time enjoy themselves, and have various partners for dates. But some marriages succeed, and the young parents care for their children..."

"I agree with Leona," said **Irene**, who had sat all this time quietly but intently listening to the various views being expressed. "Moreover, I think teen-agers who marry often become stunted. Their education is not finished. They no longer have opportunities for contacts, and so on."

"And they are too young to realize the tragedy about to happen," broke in **Michael**, hitherto also a silent but keen listener to the dialogue. "Quarreling over money, hardships overpowering them, divorce..."

"Yes," slowly began Joseph after a pause in the conversation, "there are obvious reasons why teen-age marriages fail. Young age usually means little maturity. Young age also means little experience with thinking of the opposite sex. Being young puts a lot of responsibility on the boy who must provide for a family and often must give up school. The girl also has troubles and, besides giving up school, may also have to start work early in life to get a good foothold. Many of these marriages are looked down upon by parents and the public in general, who feel that they may have been necessary..."

Barbara could hardly wait for Joseph to finish. "People say it won't work!" she exclaimed indignantly, "but have they really thought about it from all angles? Maybe the teen-ager never had parents, or they were separated, or one of them died when he was a baby. He thus feels the need for love... And he may become a real

friend to his own children."

A few more teen-agers spoke out to give their views also on the subject of teen-age marriages. All, in effect, agreed that it was best to wait until a few years after high school graduation, at least, before marrying.

To sum up, we have, it seems to me, seen here a surprisingly level-headed discussion of what, in its ramifications and consequences,

is rapidly becoming a problem of national import. These particular teen-agers, for the most part, realize that it is wiser to wait, before undertaking marriage, until they have at least reached full legal age, have fairly good jobs, and compatible interests or background. With reference to the latter point, a similar religious background, for example, makes for almost unfailing stability in marriage.

— A. Yurkowsky.

The Twelve New Republics

CANGO, THE REPUBLIC AF THE (BRAZZAVILE)

(Member of French Community)

Area: 139,000 square miles.

Population: 760,000.

Density per square mile: 5.5.

Chief of State: Abbe Fulbert Youlou.

Principal cities: Brazzaville, 99,000 (capital); Pointe-Noire.

Monetary unit: franc C.F.A.†

Ethnic groups: Bavillis, Balalis, Batekes, M'Bochis.

Languages: French and African languages.

Religious: Animis, some Christian areas.

History and Present Status

Formerly known as the Middle Congo, this area was placed under the protection of France during 1879—1882 by Pierre Saverghan de Brazza, founder of Brazzaville. During World War II the colony declared its independence of Vichy,

and Brazzaville served as the center of Gen. de Gaulle's Free French forces in Africa. It subsequently became an autonomous republic under the French Community and on August 15, 1960 achieved its independence. Executive powers are exercised by the Premier designated by a 61-member Assembly, which is elected for a 5-year term.

ECONOMIC CONDITIONS. The chief agricultural products are cocoa, coffee, tobacco; okoume and limba woods are important forest products; and oil, lead and cassiterite (tin) are the principal minerals. Foreign trade (1958) came to \$44 million in imports and \$15.6 million in exports, chiefly lumber, palm oil, peanuts, lead ore and tobacco.

DAHOMY, THE REPUBLIC OF

Areas: 44,290 square miles.

Population: 1,719,000.

Density per square mile: 38.8.

Chief of State: Hubert Maga.

Principal cities: Porto-Novo, 30,500 (capital): Cotonou.

Monetary unit: franc C. F. A.

Ethnic groups: Fons and Adjias, Boribas, Yorubas, Mahis.

Languages: French and African.

Religions: Animist, Christian, Moslem.

HISTORY AND PRESENT STATUS

Dahomey was a kingdom when, in 1851, King Gezo signed a commercial treaty with the French. Slavery expeditions led in 1892 to a war with the French, who had protectorates in the area. The following year the country's independence ended when it was organized as a territory by France. After World War II it became an autonomous republic within the French Union and on Aug. 1, 1960 was granted its independence within the Community. Legislative powers are exercised by a 70-member assembly elected for a five-year term. The Premier is chosen by the Assembly.

ECONOMIC CONDITIONS. The chief products are palm oil, coffee, karite (vegetable oil), cotton, kapok and phosphates. In 1958 imports amounted to \$17.2 million, exports to \$13.6 million, chief among them being palm kernels, palm oil and coffee.

FRENCH SOMALILAND—Status: Overseas territory.

Population: 67,000.

Capital: Djibouti (population 32,000).

Governor: Rene Petitbon.

Foreign trade (1957): domestic

exports, 157,000 Djibouti fr.: ship stores, 2727,000,000 Djibouti fr.: imports (excluding exports: salt, hides.

Mineral: salt.

French Somaliland, at the southern entrance to the Red Sea, was acquired by treaties with the Somali sultans, although posts on the coast had been acquired in 1856. This small, largely arid and sparsely populated region is important chiefly because of the port of Djibouti, the main artery of Ethiopia's trade via the Djibouti-Addis Ababa railway. The area is administered by a Governor, responsible to the French government and assisted by a representative council. In October 1958, French Somaliland voted in favor of the new Constitution establishing the French Fifth Republic, and in December, 1958, the 32 member Territorial Assembly of French Somaliland voted to remain an Overseas Territory within the French community. In 1955 there were an estimated 3,132 Europeans, 28,000 Somalis, 25,000 Danakils, and 6,000 Arabs.

THE GABON REPUBLIC (MEMBER OF FRENCH COMMUNITY)

Area: 102,290.

Population: 403,000.

Density per square mile: 3.9.

Chief of State: Leon M'Ba.

Principal cities: Libreville, 20,000 (capital); Port-Gentil.

Monetary unit: franc C. F. A.

Ethnic groups: Pahouins, Pongwes,

Adounas, Chiras, Punu and Lumbu.

Languages: French and African languages.

Religions: Animist, Christian along the coast.

HISTORY AND PRESENT STATUS

Gabon was first visited by the Portuguese navigator Diego Cam in the 15th century. In 1839 the French founded their first settlement on the left bank of the Gabon River and gradually occupied the hinterland during the second half of the 19th century. It was organized as a French territory in 1888, and became an autonomous republic within the French Union after World War II and an independent republic on Aug. 17, 1960. Legislative powers are exercised by a 40-member Assembly elected for a five-year term which names the Premier.

ECONOMIC CONDITIONS. Cocoa and akoume and acajou woods are the principal products besides the minerals, oil, gold, manganese and uranium. Foreign trade (1958) came to \$31 million in imports and \$33.6 million in exports, of which okoume accounted for \$10.4 million and petroleum for \$2.2 million.

IVORY COAST, THE REPUBLIC OF THE.

Area: 127,520 square miles.

Population: 2,482,000.

Density per square mile: 19.5.

Chief of State: Felix Houphouët Boigny.

Principal cities: Abidjan. 127,-

000 (capital); Bouake.

Monetary unit: franc C. F. A.

Ethnic groups: Agnis, Baoules, Senoufos, Kroumen, Mandes, Danfouros, and others.

Languages: French and African languages.

Religions: Animist, Moslem, Christian.

HISTORY AND PRESENT STATUS

The Ivory Coast attracted both French and Portuguese merchants in the 15th century. French traders set up establishments early in the 19th century, and in 1842 the French obtained territorial concessions from local tribes, gradually extending their influence along the coast and inland. The area was organized as a territory in 1893, became an autonomous republic in the French Union after World War II and achieved independence on August 7, 1960. The government is headed by a Premier, named by a majority of the 100-member Assembly, which is elected for five years.

ECONOMIC CONDITIONS. The principal agricultural products are coffee, cocoa, bananas, and palm oil; acajou, tiam, iroko and makere are the chief forest products. Diamonds and gold are also produced. Foreign trade (1958) came to \$91.2 million in imports and \$125.8 million in exports, the latter consisting chiefly of coffee, cocoa and lumber.

THE MALAGASY REPUBLIC (MADAGASCAR)

(Member of French Community)

Area: 227,800 square miles.

Population: 5, 071000.

Density per square mile:22.3.

Chief of State: Philibert Tsiranana.

Principal cities: Tananarive, 2-go-Suarez; Majunga; Fianarantsoa Tulear.

Monetary unit: franc C. F. A.

Ethnic groups: Merina (or Hova Betsimisaraka, Retsileo, Tsimihety Antaisoka, Sakalava, Antandroy.

Languages: French, Malgasy and others.

Religions: Catholic, Protestant and others.

HISTORY AND PRESENT STATUS

The fourth largest island in the world, Madagascar remained independent under native rulers until 1885 when it came under French protection. French troops conquered the island in 1895, and it became a French colony the following year. The last native ruler, Queen Ranavalona III, was exiled. Serious native nationalist out-

breaks occurred in 1947.

In September, 1958 Madagascar voted in favor of the new Constitution of the Fifth French Republic, and in October, 1958 the French High Commissioner in Madagascar proclaimed as lapsed the law under which Madagascar had been made a French Colony. An autonomous republic within the French Community since October, 1958, the Malagasy Republic became an independent member of that Community on June 25, 1960.

ECONOMIC CONDITIONS. Agricultural products include coffee, rice, bananas, maize and coconuts. Gum, medicinal plants, rubber, tannins and dyewoods are produced in the forests; graphite, mica, phosphates and gold are among its mineral resources. Foreign trade (1958) came to \$106.2 million in imports and \$81million in exports, some of the leading items being rice, coffee, sugar, peanuts, sisal, raffia, cloves and vanilla.

JUDGE GONAS

President, John F. Kennedy has a large reservoir of untapped talent at his disposal in making his many selections for judicial and ambassadorial posts in the next four years but it is doubtful that he has many who are equally qualified for either type of work.

One such man, John S. Gonas, who is now serving his Judgeship in the Appellate Court of Indiana and who was selected by his fellow members of the Court as the first Chief Justice of the Appellate Court of Indiana, as a voice of America would have the distinct advantage of his ability to converse in six central European languages.

Judge Gonas also possesses the rare attribute of finding a way when no way is apparent as he has demonstrated in his nine election victories in ten campaigns—with and without organized Democratic Party support.

His supporting background in any judicial or ambassadorial post would be his ten years experience in the Indiana house and senate and his 12 years on the bench—on the St. Joseph County Probate and Juvenile Court and the Appellate Court of Indiana.

A nationally and internationally known jurist and fraternalist, his knowledge of law led to his being named a delegate to the International Conference of Juvenile Court Judges in Brussels, Belgium, in 1954, and as a participant in the United Nations Conference on Crime and Juvenile Delinquency at Geneva, Switzerland, in 1955.

His vast legal background admirably suits him for any judicial bench in the nation. Few people are aware that Judge Gonas gave John F. Kennedy's bid for the Democratic Presidential nomination a big boost by staying out of the Indiana primary election.

Rather than file as a favorite son candidate, Judge Gonas declared his allegiance to Kennedy and turned Indiana over to him.

Judge Gonas, born in Cross Fork, Pa., worked in mines, on farms and in factories as a youth. He studied at Pennsylvania, Tri-State, Chicago, and at Notre Dame. He received a Bachelor of Science degree in Civil Engineering and Bachelor and Master of Law degrees. He also has done graduate work in patent law and social psychiatry. He is a member of Phi Kappa Theta Fraternity.

John S. Gonas married Theodosia Bonder, of Chicago. They have two sons, John Jr. and Roy, both graduates of Howe Military Academy where they won distinction in forensics and athletics. John Jr., is a senior at the University of Pennsylvania and Roy is a sophomore at Indiana University. Both belong to Sigma Chi Fraternity.

The Gonas family worships in St. Joseph Church in South Bend, Indiana, where they have made their home for nearly a third of a century.

Considering his vast judicial and legislative experience and his natural attributes for understanding people and national and foreign affairs and representing as he does, a very important segment of our population, it would be in line with President Kennedy's "New Frontiers" philosophy to call on this man's talents for some high governmental post.

American Lemko Park, Inc.

On Feb. 11 the Park is having a Valentine dance. The price for three meals, a room for the night and a good time is \$15.00 a couple and \$7.50 a person. Music and dancing and as good a time as was had at the New Year's Parties will be had by all. Come and join in on the fun.

American Lemko Park



American Lemko Park is the newest institution of our people on the American continent. It is located in a beautiful area in New York State, close to the boundaries of the states of Connecticut, New Jersey and Pennsylvania. Good roads make it readily and easily accesible. In Lemko Park you can, if you wish, reside permanently, spend a happy vacation, or visit during week-ends — or at any time, for that matter.

In Lemko Park will be celebrated all the national holidays, New Year's Day, and so on.

The staffs of the restaurants, bars, hotel and motels are comprised of our own people.

Lemko Park is the center of our immigration and culture both here and in Canada.

JOSEPH FRICKI, Manager

JOHN BENDA, Jr., Mgr. Host

For Reservations Call — ST 2-8108

P. O. BOX 567

MONROE 16, N. Y.