



Newsletter Staff:
Terri Spahn
Marilyn Tucker
Cynthia Tucker Shaffer

**National Czech & Slovak Museum & Library
Guild Newsletter June & July 1998**

President's Message

Dear Guild Members,

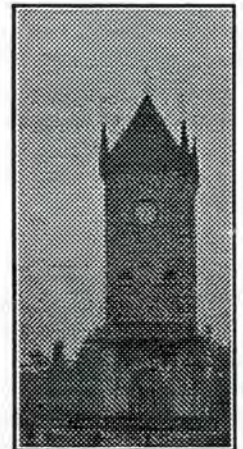
What an exciting time at the Museum. The new exhibit is not only gorgeous, informative and inclusive, it is also one of which we can all be proud. At long last we have our own things viewable. The staff at the Museum has done an excellent job!

There are two concepts I want to address in this letter. First, I recently heard a presentation on the value of appreciation and recognition. It was astounding the increased production that was accomplished with elementary levels of recognition or appreciation given to workers. Simple "Good Job" or "Wow" worked in some cases if given with sincerity and when appropriate. More creative ways included surprises like flowers, a picture in the paper (Milestone's), or a gift certificate for lunch. It is our time to put into action a program of appreciation and recognition. Let each of us say thank-you in our own way to a member of the staff or a fellow Guild member. A quick note, a piece of chocolate in the volunteers drawer or on the desk of a staff member (at the reception desk or gift shop) or a phone call would all work wonders.

Second is an idea that has been formulating. I would like your input into a way to memorialize our members that have passed away. A great commitment to the Czech Community and many hours of work at the Museum have been the backbone in the lives of volunteers. How can we recognize them? Should we ask for a place in the Library? List names in a Memorial Book? Pictures in a special album or a special plaque?

Mark your calendar with the great programs planned for this summer and we will see you there.

Sincerely,
Maridee Dugger, President



the inside story ...	
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Magical Mystical Morels

My Czech grandfather was an avid forager. Known as "The Old Fox Hunter" to the folks in the surrounding countryside, Frank Shima had a passion for hunting the elusive wild mushroom as well. When I was a little girl growing up in the city, we would visit "Bobo" and my grandmother weekly at their Tipton home. He owned large stands of timber around the area, and so each spring the magical mushrooms would appear at his house, and home we would come with a large batch of morels to feast upon. I didn't know then that those mysterious-looking mushrooms were called morels, but I did know that they tasted delicious when Mom prepared them. These days my grandfather's foraging tradition is carried on by his eldest son, Edward. Every spring Uncle Ed arrives at Mom and Dad's with a big bag of gorgeous morels. Mom always freezes enough for us to enjoy when we visit for Christmas, and it's as big a treat now as it was during my childhood.

Prized the World Over

Morels are highly esteemed by many cultures around the world. They are celebrated with festivals, most notably Houby Days, Cedar Rapids' Czech Village celebration of spring and the morel mushroom. ("Houby" is the Czech word for the prized morel). In Michigan, the largest celebration is The Boyne City Morel Festival, which thousands of collectors attend each year. In the Pacific Northwest the ecosystem is so perfect, commercial morel producers are able to supply gourmet restaurants and upscale markets across the U.S. and around the world – top French chefs import the Oregon morels. In Virginia, where I live, the "hill and hollow" people call them "merkles," for their sudden and miraculous appearance. At \$20 a pound, it's no wonder mushroom hunters take to the woods to gather them for free!

The Challenge of the Hunt

The morel is North America's only migratory mushroom. In Iowa, in a normal year, the migration moves through the state gradually, usually beginning in early May. Morels are the fruiting body of a fungus that lives in the soil, and when soil and moisture conditions are exactly right, the mycelium – the underground network of threads – produces the mushroom fruit. They are often found in clusters or strings, following the mycelium below the soil. Depending on the species, morels can range from two to six inches in height, and in color from black to gray to yellow-tan with a white stem. The small black morels usually precede the larger yellows by a week or so.

Morels can be found in many different kinds of places, depending on the climate of the area. Research shows that they have been found in cedar and hemlock swamps, mixed hardwood forests, under aspens, in apple orchards and in old grassland. Fence lines and railroad tracks can be productive sites. The site of a forest fire usually produces a great abundance of morels the following year, when the damaged

mycelium apparently tries to re-seed itself. Often the small black morels can be found near evergreens and around aspens, birches or conifers. But of course many foragers believe that the prime place on which to focus is near dead elms. If you see the phenomenon of a stand of healthy elms with a dead elm nearby, your chances for a find are good if the conditions are right. The best time to forage is on a warm sunny day following a good rain, when the temperatures climb into the 70's, since morels can literally pop up overnight. What most sites have in common is wet soil high in organic matter, shaded by trees, especially hardwoods.

Hunting morels can be quite challenging . . . and quite addictive. The most important piece of equipment to take with you is a breathable, natural fiber bag that can be securely closed, so as not to lose your prize catch in the excitement of the hunt. It is also important to take along a mushroom knife. Be sure to never pull them up; this can disturb the mycelium, thus eliminating future crops. Other seasoned mushroom hunters swear by a "shroom stick," a sturdy walking stick used to turn over leaves and look under brush.

Preparing For the Feast

Once home with your treasured find, how should you clean and prepare them? The preferred cleaning method is to place them in a pan or bowl, and cover them with water. Add a dash of salt and let them soak for fifteen minutes. Drain, rinse and repeat the process two more times, then pat dry.

Everyone has their own favorite method of preparing their morels, but simplest is probably best, in order to let their earthy flavor shine through. Here are some wonderful ways to enjoy morels:

- The simplest – and possibly the best – way to prepare these delicacies is to flour the mushrooms after dipping in lightly beaten egg, season and gently sauté in butter for three or four minutes.

- Another popular method is to deep fry in batter, either whole or split length-wise. Some say the secret to great mushroom batter is to replace the milk with beer and let the batter rest, which allows the yeast in the beer to break down the "rubberiness" of the batter.

- Many aficionados love the pairing of morels with eggs. Halve the morels, sauté in butter, then scramble them into eggs with some fresh tarragon. Or sauté in butter along with fresh thyme leaves, shallots and scallion tops, add a little cream and then stir into scrambled eggs.

- Sauté morels in butter, add a little Madeira and let this evaporate. Add cream, parsley and seasonings and cook until thickened.

Sauté thin strips of prosciutto and chopped shallot, add morels and a little white wine along with salt, pepper and nutmeg. Simmer for a few minutes; add strips of yellow bell pepper, and cook until softened. Garnish with fresh parsley.

Enjoying Morels Year Round

If you happen to be one of the lucky ones whose hunt for morels has yielded more than you can eat, they freeze very well. Just dip in batter or flour and fry for a couple of minutes, then freeze. To use, heat some butter or oil and drop into the skillet still frozen. The MSU Extension Service offers these methods for freezing all types of mushrooms:

Choose mushrooms free from spots and decay. Sort according to size and wash thoroughly in cold water. Trim off ends of stems. If mushrooms are larger than one inch across, slice them or cut them into quarters. Mushrooms may be steamed or heated in fat in a frying pan.

Steam Method:

Steamed mushrooms retain better color if given an anti-darkening treatment first. Dip for 5 minutes in a solution containing 1 teaspoon lemon juice or 1 1/2 teaspoons citric acid to a pint of water. Then steam blanch whole mushrooms for 5 minutes, buttons or quarters for 3 1/2 minutes, or slices for 3 minutes. Cool promptly in cold water and drain well.

Frying Method:

Heat small quantities of mushrooms in a small amount of table fat in an open frying pan until almost cooked. Cool in air or place pan in which mushrooms were cooked in cold water. Pack into containers, leaving 1/2-inch headspace. Seal, label and freeze.

Besides freezing, you can keep morels for future use by stringing them up to dry for reconstituting in winter stews and soups. A wonderful method is to make morel duxelles (a French term referring to a mixture of finely chopped, cooked mushrooms and shallots or onions used in sauces and fillings) for use in gravies. You can make morel duxelles according to the following method:

Puree two pounds of morels and one medium quartered onion, along with salt and pepper to taste, in a food processor. Sauté this mixture in butter until fairly dry, about half an hour. Put the puree into ice cube trays and freeze, then transfer to storage bags. For delicious morel gravy, make a roux of equal parts of butter and flour, then add a mushroom cube or two. Gradually add chicken broth, and stir until thickened.

For a fabulous pasta dinner try this:

Morel, Cream and Bleu Cheese Pasta Sauce

- 1/2 cup chopped onion
- 1/4 cup chopped parsley
- 1 clove garlic, minced

- Oil and butter for sautéing
- Morels (however many you have!)
- 1 cup cream
- 1/2 cup bleu cheese, crumbled
- 2 T. flour
- 2 T. butter, softened
- Freshly grated parmesan
- Spaghetti, linguine or other pasta, cooked

Sauté onion in equal parts butter and oil until softened. Add garlic, parsley and morels and sauté until soft. Add the cream and bleu cheese and continue cooking over low heat for about 10 minutes. Meanwhile, make a paste of the softened butter and flour. Stir into the mushroom mixture and cook until thickened. Spoon sauce over pasta and sprinkle with parmesan.

Morels Online!

If you are a true "mushroom maniac" and have a computer, check out the internet. These days there are literally hundreds of websites for morels and mushrooms in general. You will be amazed at what you can find: "shroom sticks" that are custom-made according to your height, morel carvings, recipes, societies, jewelry, bulletin boards for posting messages, and even instructions on how to try indoor cultivation! Start your internet search at: <http://www.bright.net/~wildwood/info.html> (The Great Morel Site). This fabulous site includes links to other mushroom sites, humor, stories of foraging, great photos and much more. Or simply do a search of "mycology and morel," and wait until you see what comes up!

As for me, I'll continue to look forward to enjoying this delicacy as a part of my visits to Iowa. This past Christmas Eve our family feasted on oyster stew and sautéed morels, thanks to one more tradition passed down by my grandfather. Who knows? Maybe one day I'll get the chance to go foraging for morels in my grandfather's timber. Maybe a master morel hunter will reveal a few of his secret sites to a transplanted Iowa girl. What do you say, Uncle Ed???

— Cynthia Tucker Shaffer



MUSEUM GUILD 1998 OFFICERS

President Maridee Dugger
 Vice-president Sylvia Rohlana
 Recording Sec Betty Truesdell
 Treasurer Fern Fackler
 Corresponding Sec Patti Marolf
 Museum Guild Rep Marj NejdI
 Ex-Officio Marilyn R. Tucker

Committee Chairs

Education Bob Stone
 Fund Raising Buela Dvorak
 History & Properties Barb Pulkrab
 Membership Milly Ortner
 Program Marge Stone & Irma Kelly
 Publications Terri Spahn
 Public Relations Fran Johnson
 Social Barb Edmunds

MUSEUM GUILD MEETING DATES FOR 1998

March 7	June 8 *	September 5
April 4	July 13 *	October 3
May 2	August 10 *	November 12
	December 12	

* June, July, and August are Monday evening meetings at 6:30 p.m.

EXECUTIVE BOARD MEETINGS FOR 1998

March 17	June 16	September 15
April 21	July 21	October 20
May 19	August 18	November 17

December - pending new Executive Board
 Meeting time: 5:30 p.m. at National Guardian office

Guild Meeting ... in a Minute:

April 4, 1998 @ 9:30 AM:

- *Program before meeting ... Czech crafts & demonstrations in the main hall of the Museum ... enjoyed by all!
- *Meeting opened by Maridee Dugger, President @ 10:15AM.
- *Visitors introduced: Laverne Fisher & Brenda Suszko
- *Czech word: beranek (lamb) by Milly Ortner
- *Sec. Report from March 3 read & approved
- *Corresponding Sec., Patti Marolf: no correspondence
- *Treas. Report from Fern Fackler: \$1,466.49 new balance
- *Museum Rep, Sylvia Rohlana ... discussed Homelands reception on May 2 and the need to keep the letter to NATO going, also discussed trip to Europe
- *Museum Programs report from Patti Hikiji ... thank you for reception help it was much appreciated, and listed upcoming April Museum events, April 30th will be grand opening of Homelands Exhibit and May 2 for the reception, 34 volunteers for March with 269.75 hours.
- Committee Reports:
- *Fund Raising ... next cookbook will be announced after mushroom & dumpling campaign is done, need more recipes please (100 of each is the goal), this project will fund the production of our own Guild cookbook.
- *Scrapbook is here for everyone to see.
- *Membership ... Milly Ortner submitted new 1998 name tag design, Fern will furnish new name roster & will notify members who have not paid 1998 dues.
- *Program ... Sylvia Rohlana read a list of programs for the coming year and list was pasted out to members.
- *Social ... Barb Edmunds thanked members who have helped with receptions and asked for volunteers for upcoming receptions.
- *Unfinished Business ... need more recipes, Summer schedule for meetings discussed, shredder was purchased for the Museum, bill for processing film was submitted.
- *New Business ... please sign up for a committee if you haven't done so. Sokol Dinner on April 18 4:30-7PM, buy tickets ahead of time-per Barb Edmunds.
- *Meeting adjourned @ 11:15AM.

May 2, 1998, Meeting:

- Program: "One Room Schools" by Sarah Uthoff
- *Meeting brought to order. Pledge of Allegiance led by Fern Fackler.
- *Czech Word: "Zelena Trava" (green grass) by Milly Ortner
- *Sec. Report: T.Spahn not present to read minutes for April.
- *Corr.Sec: Patti Marolf sent a get well card to Frank Novotny and a sympathy card to the Ed Kuba family. Report from Don Conway was read regarding the paper shredder purchase.
- *Treas. Report: 4/30/98 bank balance \$1,578.45 by Fern Fackler
- *Museum Rep: Marj NejdI no report at this time
- *Museum Programs: Patti Hikiji ... 54 volunteers in April with 489.2 hours. 106 current volunteers attended recent workshops. Volunteers for village tours and outreach are needed. listed upcoming events and thank you to volunteers for help in April.
- Committee Reports:
- *Education: Bob Stone reported upcoming lectures will be excellent
- *Fund Raising: Buela Dvorak reported current cookbook recipes are near quota. Passed out Guild cookbook forms, 7/1 deadline. Also any tidbits on history Etc. send to Susan Uthoff.
- *Membership: Fern reported only 66 members have paid their dues
- *Program: Marge Stone reported on future meetings
- Social: Barb Edmunds thanked meeting hostesses for the refreshments. There are over 200 reservations for the "Homelands" reception.
- *New Business: Rose Kopecky reported there will be a \$100 donation for a calculator. Bob Stone will investigate cost of a video.
- *Meeting adjourned by Sylvia Rohlana

A Review for you ... by Betty Truesdell

"Les Miserables"

Many of you have probably seen the successful musical, "Les Miserables", adapted from the novel by Victor Hugo. Now being shown at the theaters is a straight dramatic interpretation, starring Liam Neeson as Jean Valjean. Even though he is a younger version, he gives his usual credible performance as the hunted ex-convict. Uma Thurman has her best role to date as the tormented Fantine.

What makes this such a special film is the photography. The rural scenes as well as the villages and city of Paris appear almost like paintings. The credits tell us the filming was done in the Czech Republic - Prague and Kutna Hora. Prague has always been compared to Paris but because it is untouched by time, one can understand why the Czech Republic was chosen instead.

I liked this film a lot, and I think you will find it worth taking a couple of hours out of your busy schedules.

1998 MUSEUM GUILD
MEETING HOSTESS

January 3

Maridee Dugger
Sylvia Rohlena

February 7

Barb & Frank Edmunds
Marj NejdI

March 7

Patti Marolf
Terri Spahn

April 4

Sr. Christine Elias
Anne Reif
Sr. Virginia Kremlacek

May 2

Mildred Chadima
Buela Dvorak
Fran Johnson

June 8

Martha Divishek & Lydia Elias
Irma Kelly
Rose Kopecky

July 13

Irma Modracek
Betty Petrzalek
Hermina Rigel

August 10

Fern Fackler
(need two more)

September 5

Irma Kelly
Lillian Kopecky
Milly Ortner

October 3

Patty Hikiji
(need two more)

November 12

Bob & Marilyn Tucker
(need one more)

December 12

Bob & Marge Stone
(need one more)

GUILD NEWS ...

Welcome New Members:

Hedviga Benesh,
Laverne Fisher,
Beverly Kadlec,
Elsie Sova,
Brenda Suszko,
Edward Vesely,
Karla Zahradnik,


In Memory

Both of these members contributed to the success of
*The Guild of the National Czech & Slovak
Museum & Library.*

Each will be remembered and missed:

*Georgiana Frances Brejcha ... 1915-1998
Edward Rudolf Kuba, Sr. ... 1911-1998*

other items of interest ...



Maridee Dugger
was named
"Woman of the Year"
by Triangle '64 Chapter
of the
American
Business Womens
Association

Congratulations!

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Museum Upcoming Events:

June 1 ... Kava a Knihy
Reading-Lecture-Discussion Series
7pm - 9pm ... Museum Library

June 17 ... Learn at Lunch
"Bobbin Lace: Art of the Past, Made for the Future"
JoAnne Pruitt - Doris Southard, Lace Guild
12noon - 1pm ... WFLA Heritage Hall
Bring your lunch and learn about the delicate art of bobbin lace making. JoAnne will have "teaching pillow" on hand for trying the basic "cloth" stitch.
Free to the public

June 17 ... Brass Band Concert
Czech Plus Band ... 7pm ... Garden Stage
Enjoy music with a "polka beat"
Free to the Public

June 27 ... Stories, Tales, Legends, & Lore
(childrens storytime)
10am ... Museum Library
Free to the public

July 4 ... Czech Plus Band
Summer Concert Series
4pm ... National Czech & Slovak Museum & Library
Free to the public

July 6 ... Kava a Knihy
Reading-Lecture-Discussion Series
7pm - 9pm ... Museum Library

July 10, 11 & 12 ... Boni Pueri
Children's Choir Concerts

July 15 ... Learn at Lunch
"Dyed in the Wool" by Beverly Mumm
12noon - 1pm ... WFLA Hertiage Hall
Eat your lunch while Beverly "spins"... Learn about the history of spinning ... Free to the Public

July 25 ... Stories, Tales, Legends, & Lore
(childrens storytime)
10am ... Museum Library
Free to the public

August 3 ... Kava a Knihy
Reading-Lecture-Discussion Series
7pm - 9pm ... Museum Library

August 12 ... Learn at Lunch
St. Peter & Paul Historical Foundation
John Rocarek
12noon - 1pm ... WFLA Heritage Hall
Bring your lunch and learn the history of the oldest Czech congregation in Iowa and what the future holds for the St. Peter & Paul Church building.
Free to the public

August 15 ... Performance ... "Tanecni Mladez"
(Dancing Youth) ... Twin Cities Area Czechoslovak Children's Dance Group ... Directed by Louis Wessinger - Sokol Minnesota
7pm ... WFLA Heritage Hall
Ethnic night of dance and story presentations centering around the Czech, Moravian, and Slovak cultures.
Fee for admission at the door

August 22 ... Stories, Tales, Legends, & Lore
(childrens storytime)
10am ... Museum Library



VOLUNTEERS

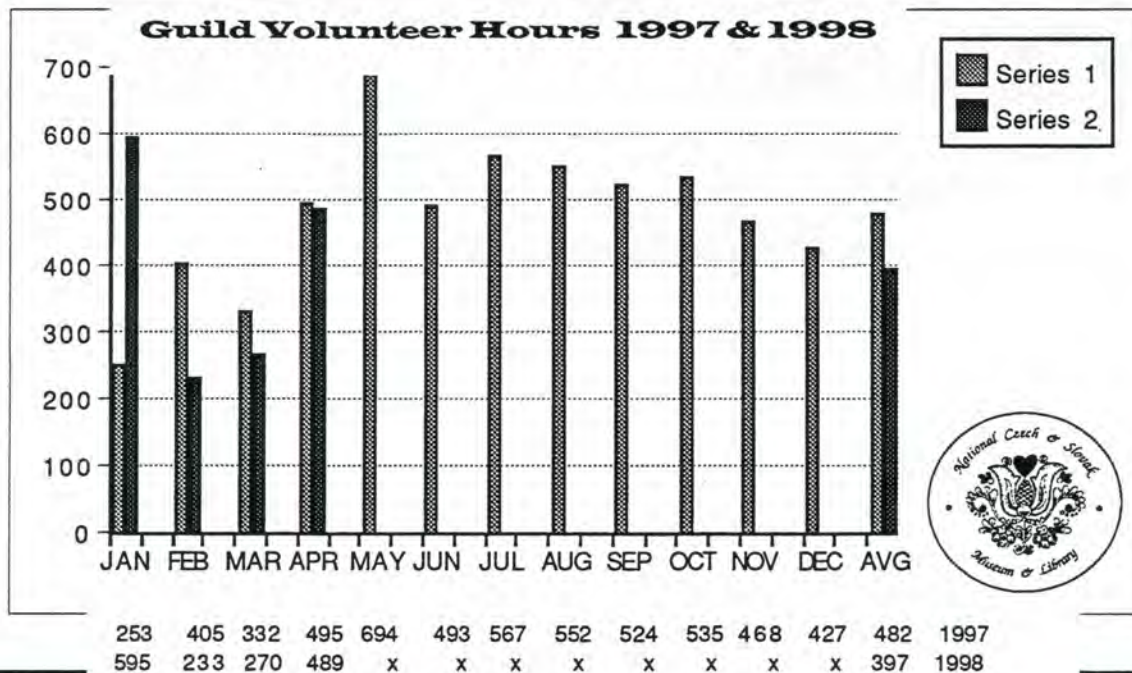
HELP WANTED:

The Museum needs more voluteers.
Can you help out?
Do you know someone who would like to volunteer at the Museum?

Call: Patty Hikiji at 362-8500

volunteers

are needed



253 405 332 495 694 493 567 552 524 535 468 427 482 1997
595 233 270 489 x x x x x x x x 397 1998

JANUARY HOURS - 1998 31 volunteers recorded hours for a total of 595.25 hours. (Revised)
FEBRUARY HOURS - 1998 30 volunteers recorded hours for a total of 232.5 hours.
MARCH HOURS - 1998 34 volunteers recorded hours for a total of 269.75 hours.
APRIL HOURS - 1998 54 volunteers recorded hours for a total of 489.25 hours.

Top Ten Volunteers:		Top Ten Volunteers:		Top Ten Volunteers:		Top Ten Volunteers:	
1. Bob Stone	172.	1. Erma Rozek	17.25	1. Buela Dvorak	27.5	1. Barb Pulkrab	46.5
2. Marge Stone	172.	2. Irma Modracek	17.0	2. Terri Spahn	20.0	2. Mana Zlatohlavek	40.75
3. Pauline Jasa	43.0	3. Lydia Elias	13.5	3. Inez Popelka	17.5	3. Milly Ortner	35.0
4. Barb Pulkrab	22.5	4. Mana Zlatohlavek	11.5	4. Lillian Kopecky	14.0	4. Marj NejdI	34.0
5. Ed Kuba	14.0	5. MaryA Pochobradsky	11.0	5. Barb Pulkrab	13.5	5. Marge Stone	31.0
5. Marj NejdI	14.0	6. Mildred Chadima	10.5	6. Bob Stone	12.5	6. Lydia Elias	18.0
6. Lydia Elias	11.5	6. Inez Popelka	10.5	7. Ed Kuba	11.5	7. JoAnn Ferguson	17.0
7. Olga Sedenka	11.25	7. Patti Marolf	10.0	8. Mana Zlatohlavek	11.0	8. Pauline Jass	15.0
8. Zula Oujiri	10.5	8. Vera Hanson	9.0	9. Anne Reif	10.75	9. Zula Oujiri	14.5
9. Irma Modracek	9.5	9. Hermina Rigel	8.5	10. Mildred Chadima	10.5	9. Laverne Fisher	14.5
10. Mana Zlatohlavek	9.25	10. Wanda Koutny	8.0			10. Lillian Kopecky	13.5
		Anne Reif					
		Lenora Watson					
		Helene Kane					



A special thank you to the Guild Members who furnished food and served at "HOMELANDS", May 2, 1998, at the Museum.
FOOD & DRINK:

Vera Conway ... Emma Davidson ... Barb Edmunds* ... Irma Modracek ...
 Ed NejdI ... Marj NejdI ... Hermina Rigel ... Sylvia Rohlena

SERVERS:

Vera Conway ... Irma Kelly ... Marj NejdI ... Sylvia Rohlena

*Special mention should be made that Barb Edmunds furnished seven different varieties of delicious foods. The Guild recognizes this great effort and generosity and extends a big Thank you to Barb Edmunds

The Guilded Page



Terri L. Spahn, Editor ...

Upcoming Meetings

**June 8 ...
Czech Heirlooms**

**July 13 ...
Tour St. Peter & Paul
Church @ Solon**

**August 10 ...
Czech School**

**September 5 ...
Tour Shellsburg**

**October 3 ...
Alfons Mucha**

**November 7 ...
Early Czech Music**

**December 12 ...
Surprise!**

**January 2 ...
Cherished Treasures**

**February 6 ...
1999 Museum
Library**

Czech Plus Band

1998 Summer Concert Series

authentic Czech music in the Czech Village

All concerts Friday at 7 p.m.

NO ALTERNATE DATE FOR INCLEMENT WEATHER

June 5 at Masaryk Park
June 12 Concert
June 19 Czech School Students
June 26 Concert
*July 4... (official Freedom Festival Event) 4pm at the Museum
July 17 Concert
July 24 Blair Thorn Guest Artist
July 31 at Sokol Park
August 7 Request Night
August 21 Concert
September 4 Czech Heritage Singers

Czech Plus Band: (since 1978)
"20 Years of Quality Music"

- Official Band of the Czech Village in Cedar Rapids, IA

Czech Plus Band / Wesley J. Drahozal, Mgr. / 319-364-0540
web: <http://members.aol.com/czechplus>
email: czechplus@aol.com