



The Gogebic Roots Quarterly Newsletter

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flags=countries?

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Reader Submissions
are welcome

The Gogebic Roots Quarterly Newsletter is a publication of the Gogebic Range Genealogical Society, Inc. The Newsletter is published quarterly in January, April, July and September. We are located in Ironwood, Michigan, USA. Our mailing address is P.O. Box 23, Ironwood, MI 49938.

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Membership dues are based on a calendar year starting with the date of enrollment. The expiration date of your membership is shown on your membership card. If renewal of the dues is not received by the expiration date a reminder is sent. The reason for this is twofold. First and foremost we value your membership and hope you continue to support us. Secondly, our Bylaws state that a member in arrears 30 days after the anniversary date shall be removed from the rolls. Please keep in mind that one reminder only is required in this same section of the Bylaws and is sent in hopes that your membership continues without a lapse. If any member has a question regarding this please feel free to contact us.

Thanks for your continued support.



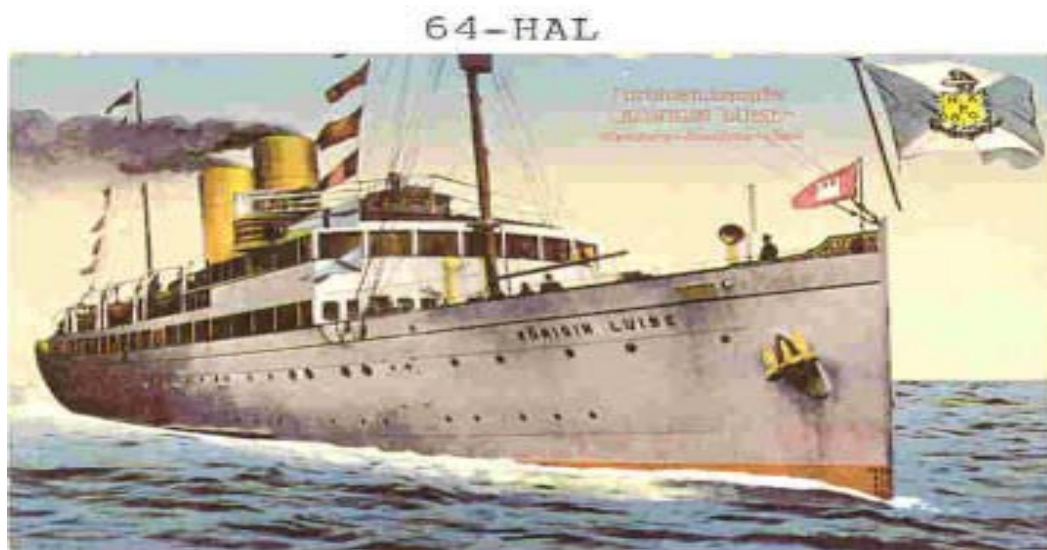
The People of the Balkans

The term, “**Balkans**” is the historic name used to describe part of south-eastern Europe. Today, the included countries prefer to be known as “Southeast or Central Europe”. Approximately 53 million people live in 728,000 km². The name is from the Balkan Mountains which run through the centre of Bulgaria into eastern Serbia. The area is also known as the “**Balkan Peninsula**” as it’s surrounded by water on three sides: the Black Sea to the east and branches of the Mediterranean Sea to the south and west (including the Adriatic, Ionian, Aegean and Marmara seas). The region has documented wars, rebellions, invasions and clashes between empires, from the times of the Roman Empire to the modern era. The Southern and Eastern parts of the Balkans have been more stable. The western English-speaking world, commonly considers the Balkan region to be; Albania, Bosnia Herzegovina, Bulgaria, Croatia, Montenegro, Greece, Republic of Macedonia, Serbia and the European section of Turkey, These two countries may be included; Romania and Slovenia. Romania, Croatia, Slovenia, and Greece, prefer not to be called *Balkan countries*. Nearby countries that have had an effect on the region’s geography, politics, culture and history include: Austria, Cyprus, Hungary, Italy, Moldova, Russia, and Slovenia. The history and genealogy of the Gogebic Range includes many immigrants from all of the Central European countries mentioned above.

SOME OF MY ANCESTRY

My mother’s paternal grandparents arrived at Ellis Island in the early 1900’s. They traveled from Bremen, Germany to Ellis Island, New York, USA. Her father was the first generation native born American. I have copies of the papers they filled out to become Americans. One of my uncles went to Ellis Island to search for the papers, he gave me a copy of his copy of the triplicate-the form returned to the declarant, or so it states at the top. A few years ago I went to the courthouse in Ontonagon to do research and was able to find the original which had been kept there. The only difference was that great grandfather’s photo was missing from the original. The information on the paper is a bit confusing, especially when compared to the information I have provided above on this section of Europe. On the declaration of intention, Andrew Vinca Grabrick is of the Croatian race, Yugoslavian nationality and was born in Lasovac, Austria on Nov. 30, 1884. Does that make him a Croatian, Yugoslavian and an Austrian? It further reads; he was married at LeRoy, New York on Sept. 13, 1908 to Katherine Mason. At the bottom of the page, the paper gives his real name as Andro Grabaric who arrived in the U.S. on Dec. 6, 1912 via the vessel, SS Konigin Luise. (With a book entitled, “Ships of our Ancestors”, by Michael J. Anuto, Menominee, MI, 1983 I was able to gather some information as well as a photo of this ship.) The papers were filled out at the Ontonagon Clerks office on May 1, 1934. Did you catch the discrepancy in the marriage date and the permanent entry date? It turned out that they had gotten married, and lived in the New York area for a few years. A son, John was born in LeRoy, NY in 1910 and sometime after that they returned to the old country. Things evidently were better here since they returned. The immigrant lists at Ellis Island helped me to put parts of this together-along with the explanation relatives provided. My grandfather George was born in NY in April of 1913. The other children, Mary, Annie and Katherine were born at LeRoy, Carville and Tonawanda, NY by 1919. In 1921 they moved to the Choate Road in Ewen, Michigan. Unfortunately, Andrew did not live long enough to complete his naturalization. He passed away at the Rockland, Michigan sanitarium. Andro was a farmer and also worked at a local sawmill, he suffered from asthma.

His occupation and the asthma may have contributed to his death. I was able to locate his obituary by using the www.gogebicroots.org database. The obituary mentions two brothers and one sister as surviving in Europe, but doesn't provide information on their names or whereabouts.



SS Konigin Luise

His wife Katherine Grabrick's paperwork tells another interesting story. I did not find a declaration of intention for her naturalization. I did find her petition and this form stated that she had not made any earlier petitions. According to it she was born in Korenova, Jugoslavia on Nov. 25, 1890 and is of the Croatian race. Her last foreign residence was Lasovac, Austria. She listed the same ship as had been on her husband's papers, but she stated that she had emigrated from Antwerp, Belgium using the name Kata Grabaric. William and Clara Gay of Ewen, Michigan were witnesses to the fact that they had known her since Nov. 20, 1922. This form was filed on Aug. 5, 1940. Her certificate of naturalization was dated June 7, 1941 and along with it I located her oath of allegiance. Her picture is of a good quality on the original petition for naturalization form. Since I was aware that some of her brothers also lived in Ontonagon County and went by the surname of Mason, I decided to do some research on their naturalizations. The Index books were very useful and made the research go much quicker. In the process, I found information that they had petitioned the circuit court not only for citizenship, but at the same time, had requested a name change. Katherine Grabrick is on Line number 7; Petition number 900 of this document. Underneath her, on line 24, petition number 921 is a listing for Karoly Meszaros, her brother, who the family had always known as Carl Mason. Using the Ellis Island website www.ellisland.org/ I searched for my family and found a listing in Dec. 1912 for Andro, Kata and John. I was also able to locate Kata Meszaros who arrived Nov. 12, 1907 on the Zeeland having departed from Antwerp, Belgium. Her residence was listed as Druston, Hungary. When I have more time, I will go back to the website and try to locate the earlier entry for her brother and her husband. Ancestry.com gives this information for her maiden surname;

Hungarian (Mészáros): occupational name for a butcher, from the Slavic loanword *mészár*, from *męso* 'meat'. Compare Czech *Masarik*.

I knew that Katherine had been in Iron County, Michigan at the time of her death. (I was lucky enough to have been born at the right time to have known most of my great grandparents.) I went to the Iron county clerk's office in the Crystal Falls, Michigan courthouse to obtain a copy of her death certificate. I also got a copy of her obituary from

the Iron River Reporter. Great grandmother did not embrace the English language wholly- she would often write her grandchildren in her native language, and how she would converse with them in person.

I used the SSDI online to locate her daughter Mary Grabrick, wife of Elton Choate, who moved to San Leandro, California. Ann's (Edward Lane) family lived by the dam on Wakefield's Sunday Lake for many years. The new pavilion is located where the house previously was. She now lives by several of her children in Iron County, Mi. (An interesting family tidbit has been that Ann & Mary used to sing over the radio about 1937-38 and were known as the Lakeland Sisters.) At the time of Andros's death, Nov. of 1939, Mary and Ann were in Taunton, VA. The oldest child, John lived in the Chicago area. Katherine (Emil Kugler) is in Ontonagon County. My grandfather, George Grabrick, was known as Smokey to many people, he had worked at White Pine mine as a shuttle car operator until he lost his battle with cancer at Wakefield's Divine Infant Hospital in Dec. of 1969. I have memories of him playing his accordion and concertina, as well as enjoying his polka music records and vino.

In 1989, I found a telephone and address directory online in central Europe with listings for the surname of Grabaric. I felt brave and wrote a letter to what looked like a promising location. I received a letter in reply from a person who was kind enough to respond to a letter from a complete stranger. He informed me that the surname Grabaric was a very old Croatian name. In 1644 a member of the clan was knighted, this information is located in the heraldic records at the library of the University of Zagreb. At that time the surname was common in eastern Croatia, province of Baranja. The person went on to explain that until 1918 Croatia was part of Austria-Hungary. He also suggested that I contact the U.S. oldest Croatian welfare organization in Pittsburgh, Pa., the Hrvatska Bratska Zajednica.

Croatian Fraternal Union of America

100 Delaney Drive
Pittsburgh, PA 15235
Phone: 412-843-0380
Fax: 412-823-1594
email: cfuofa@usaor.net

MICHIGAN CROATIAN LODGES

69 "Hrvatska Sloga" Caspian
259 "Holy Cross" Hermansville
270 "Sacred Heart Society" - ESL
Ahmeek
335 "Srce Isusovo" N. Escanaba
351 "Zora" Detroit
533 "Sv. Ivan Krst" Battle Creek
561 "Zrinski i Frankopan" Flint
656 "Primorska Braca" Kipling
717 "Onyx" - ESL Detroit
1015 "Sv. Stjepan" Grand Rapids

WISCONSIN CROATIAN LODGES

392 "West Allis" West Allis
599 "Croatian Pioneers" Sanborn
639 "Hrvatski Poljodjelac" Eagle

River

680 "Bratska Sloga" Ashland
692 "Amity" Kenosha
993 "John A. Movrich" Mukwonago
1959 "Silver Strings" Milwaukee
1994 "Sloga Milwaukee CFU Lodge"
Milwaukee
1995 "Liberty-Sloga" Sheboygan

I am including a kicked up version of the traditional pigs in a blanket recipe I grew up with. Also, something to clarify what

pigs in the blanket are...ask what they are before you order or make them just to be sure that you are all thinking of the same food.

Pigs in blankets are the name of a few different foods. To the **British**, they are chipolata sausages wrapped in streaky bacon and are cooked in the oven along with roast chicken or turkey; served as part of a holiday meal. In parts of the **U.S.** it refers to small hot dogs or sausages wrapped in biscuit dough and baked to be served as an appetizer. However, in the U.S. it can be a breakfast dish of sausage wrapped in a pancake. Or it can refer to a kolache filled with sausage or ham slices. The name may mean a Slavic dish (gołąbki) of ground meat and rice wrapped in cabbage leaves and braised, usually in a tomato sauce. Or Holishkes are cabbage leaves stuffed with meatballs in a tomato-based sauce. Even these are known by many

different names (galuptzi, praakes, stuffed cabbage), and are made in many different ways, depending on where your grandmother came from. Stuffed cabbage, is considered a traditional Jewish dish, and is common in Eastern Europe.

INGREDIENTS FOR PIGS IN A BLANKET

- 1 lb [ground beef](#)
- 1 lb [ground pork](#)
- 1 teaspoon [salt](#)
- 1/2 cup [rice](#), uncooked
- 1 [onion](#), finely chopped
- 1 teaspoon [black pepper](#)
- 2 [eggs](#), beaten
- 1/2 teaspoon [paprika](#)
- 1 quart [sauerkraut](#)
- 46 ounces [tomato juice](#)
- 1 ounce [vinegar](#)
- 3 [cloves](#)
- 1 [bay leaf](#)
- 3 [peppercorns](#)
- 1 teaspoon [sugar](#)
- 1 head [cabbage](#)
- 2 lbs [smoked sausage](#), cut in 3 inch pieces

Mix ground beef, ground pork, salt, rice, onion, black pepper, eggs and paprika all together. Core cabbage and place in steamer till leaves are tender and able to be pulled off easily. Peel off what you can and return to steamer till other leaves can be pulled off easily -- repeat till leave get small. Stuff cabbage leaves with meat mixture till all meat is gone, judge amount by size of leaves. Shred rest of cabbage into large roasting pan, add 1/2 jar of sauerkraut. Put rolls on cabbage and sauerkraut. Top with the rest of the sauerkraut. Add vinegar to Tomato Juice and pour over rolls add water to cover. Add 3 cloves, 1 bay leaf, peppercorns and sprinkle with sugar. Place sausage on top of rolls and cover and cook at 325 for 3 hours. Makes about 20 servings and takes approximately 4 hours.

Another traditional recipe my mother learned from her grandmother is for (**PALACSINTAS** **ALSO** known as **PALACHINKAS**) crepes, thin pancakes that are filled and then baked. Since pancakes seem to be universal, I am including recipes and the names for them from various countries.

For the crepes:

3 cups all-purpose flour
1/4 teaspoon salt

1/4 cup (1/2 stick) butter or margarine, softened
2 large eggs
3 cups milk
3 tablespoons granulated sugar

Oil, for greasing pan, if needed

For the filling and topping:

2 cartons (16 ounces each) large-curd cottage cheese

For the batter, combine the flour, salt, butter, eggs, milk and 3 tablespoons granulated sugar until well mixed. Heat a crepe pan or a small nonstick frying pan -- greased with oil if necessary -- and pour in 3 tablespoons batter. Tilt the pan to spread the batter for each crepe. Flip the crepe so both sides are lightly browned--just like a pancakes color. Stack on a plate until you are ready to fill them. Makes 40 to 50 crepes. **To make the filling:** Combine the cottage cheese, sour cream, 1/2 cup sugar, the eggs and 2 tablespoons raspberry preserves. Heat

1/2 cup sour cream

1/2 cup granulated sugar

2 large eggs, beaten

3 tablespoons red raspberry preserves, divided

the oven to 325 degrees. Place about 2 tablespoons cheese mixture in the center of each crepe and roll up. You will not use all of the filling. Please the filled crepes in a deep baking dish. Bake for 35 to 40 minutes. **To make the topping:** There should be a cup or so of filling left. To this, add the remaining raspberry preserves and top the pancakes with a dollop before serving. . If desired, add sweetened fresh berries to the filling or try a different flavor of preserves, such as blackberry or strawberry.

Palacinke (Yugoslavia) Serve the pancakes filled with peanuts, cinnamon and sugar, mixed with thick cream.

Palacsinta (Hungary) spread the cooked pancakes with minced ham and mushrooms sprinkle them with grated cheese and sour milk or yoghurt. Heat them for about 10 minutes in a moderate oven.

Blinchki s tvorogom (Russia) Make small, thin pancakes but cook them on one side only. Put 2 cups of curd (*tvorog*), 2 egg yolks, 3 tablespoons sugar, grated peel from 1 lemon or orange, 2 tablespoons melted butter, 1 tablespoon sultanas and salt as filling on to the fried side of the pancakes. Fold them up like an envelope, brush them with egg white and fry them in butter until golden brown all over.

Blintzes or Blinzes (Jewish) The batter for this pancake of Eastern European origin is made just as the basic pancake. Depending on the filling, water or milk to conform to kosher rules. Fry the pancake on one side only and fill it with cream cheese, cottage or pot cheese (or a combination); apple and cinnamon, fruits and preserves; minced meat. Fold it over like an envelope and fry it in butter or oil.

Bliny (Poland/Russia) A yeast pancake made of half wheat flour and half buckwheat flour, yeast, butter, milk and eggs. The batter is allowed to rest a bit. Fry the pancakes and spread with caviar or melted butter and place them on top of another until a small pile is made. Bliny are served with sour cream (*smetana*). They used to be eaten a lot in Russia during the Carnival before Lent. 1oz - 25g Yeast diluted in 1 pint - 600ml - of lukewarm milk 1lb - 450g - mixed flours 4 eggs 1oz - 25g - melted butter

Nalesniki (Poland) Mix 4oz (100g) flour with 1 pint (600ml) milk, 1 tablespoon melted butter, a pinch of salt and 3 eggs. *Nalesniki z miesem albo mozgiem* - Fill the cooked nalesniki with puréed calves brains mixed with 2 tablespoons sour cream. Alternatively, substitute with whipped cream and jam or chopped almonds, cottage cheese or minced meats.

Creier de vitel pane (Rumania) A dish of pancakes filled with mashed calves' brains, onion, parsley and eggs. When filled and rolled up, they are dipped in egg and breadcrumbs and fried in deep fat.

Crêpe (France). The most usual crêpes consist of 0.5lb (225g) flour to 4 eggs. Then add 2 tablespoons each of cream, melted butter, and Cognac, then three quarters of a pint - 450ml - milk and beat all well. The mixture is fried in spoonfuls. A pinch of sugar or salt is added to the batter, depending on the pancake being sweet or savoury-filled. *Crêpe Suzette* - A very thin pancake made with crêpe batter, flavoured with 2 tablespoons of curacao and a little orange juice. When cooking the pancake, spread it with butter mixed with sugar and beaten with orange zest and a little curacao. Fold it in four, pour a little of the alcohol over it and serve (or eat) very hot.

Crespolini (Italy) After cooking the basic pancakes fill them with a mixture of 0.5lb (225g) cooked spinach, 4oz - 100g - cream cheese, 1 egg, 1oz - 25g - grated parmesan cheese, and 2 or 3 chicken livers (sautéed in butter). Then roll them up, layer them in a casserole with sauce bechamel and finish with a layer of spinach-only filled pancakes. Surmount that with slices of thin bel paese, sprinkle with grated parmesan cheese and dotted butter and bake in a hot oven for 20-30 minutes.

Scrippelle imbusse (Italy) Fill these basic pancakes with grated pecorino or parmesan cheese mixed with chopped ham. Roll them up and place them side by side in a greased baking dish. Half-cover with boiling chicken stock, place the lid on the dish and leave them to stand in a warm place for 5-7 minutes before serving them.

Pannekoek (Netherlands) To produce the batter for this traditional Dutch dish, add 2 beaten eggs to 5oz (150g) flour, 1 teaspoon baking powder and a pinch of salt. Then gradually stir in 8oz (225g) warm milk mixed with 8oz (225g) water to form a batter. Melt a small amount of lard or oil in a large frying pan and pour in enough batter to cover the base. Brown the batter on one side, add more fat and turn the pancake around. The pancake is often baked with bacon and served with molasses. Or fill them with *custard saus*. A variation is *drie in de pan* (three in a pan), using the batter above with raisins. Cook three smaller pancakes at the same time and eat them together, either hot or cold, with sugar.

Flensjes (Netherlands) There are several ways to prepare this popular thin pancake, but the basic method uses 3 beaten eggs, and a pinch of salt well mixed with 3oz (75g) flour, to which a half pint (300ml) water is gradually added. Melt a little butter in a skillet and brown a small quantity of batter on one side only, roll it up, and sugar it (sometimes ginger, jam or marmalade is substituted for sugar). Another method is to make the flensjes the day before, leave them unrolled, serve them flat in layers, with custard sauce in between each layer, and chilled.

Pannekake (Norway) Sift 5oz (150g) flour, a quarter teaspoon of salt, and a quarter teaspoon sugar together. Add 4 beaten eggs and then a quarter pint (150ml) milk. After further beating add another quarter pint (150ml) - milk and leave the mixture standing for 3-4 hours, after which include 3 tablespoons cold water. Fry in butter and spread with raspberry jam or red currant jelly.

Pannkaka (Sweden) This pancake is traditionally served on Thursdays. They are cooked in a special pan called *plättlagg*, which is why they are sometimes called *plättar*. Stir quarter pint (150ml) milk into 3 beaten eggs and add 2 tablespoons melted butter. Beat in gradually 5 oz (150g) sifted flour mixed with salt, after which add another quarter pint (150ml) milk. Leave the resulting batter standing for 1 hour, then cook the pancake in the usual manner. Serve with syrup, jam or spiced cranberries.

Pannukakku (Finland) For the batter of this thick Finnish pancake mix 1 pint (600ml) milk with 5oz (150g) coarse flour and salt. Then add 2 beaten eggs, 2 tablespoons sugar and 1 tablespoon melted butter. Pour into a greased pan and cook for about 20 minutes. Serve cut into wedge-shaped sections with sugar and jam. **Blini (Finland)** The Finnish word for bliny, always eaten at Shrovetide.

Pfannkuchen (Germany) Not to be mixed up with the Berlin word for doughnuts, *pfannkuchen* are eaten with a mixture of cinnamon and sugar, *Apfelmus* (mashed apples or apple stew²) and a number of food preserve eg, cherries or pineapple.

OK- if you must, go ahead and use a pre-mixed box of pancake dry ingredients from the store. OR just Go grab a basic cookbook and mix up some of the dry ingredients yourself. The buttermilk & blueberry pancakes from scratch are the best!

Interviews of immigrants, some you can listen to www.slavonicweb.org/oralhist/index.html

Croatian Genealogy Newsletter index/ archives www.durham.net/facts/crogen/newsltr-archival.html#1998

Robert Jerin's links to help research Croatian ancestry www.croatia-in-english.com/rj/index.html
Language www.hr/hrvatska/language/index.en.htm

HUNGRY? www.croatianmall.com/croatia/food/

Locations of Croats and Slovenes in MI <http://feefhs.org/SLOVENIA/sidb1/trunk-mi.html>

Descriptions of the ethnic groups & societies www.newadvent.org/cathen/14051a.htm

Roots web guide to researching ethnic peoples www.rootsweb.com/~rwguide/lesson27.htm

Old homes of new Americans—online book pub in 1913 to explain what an Austro-Hungarian was to their new neighbors in America. It offers an interesting perspective on the stereotypes and prejudices facing the Austro-Hungarian immigrant in their new country

www.iarerelative.com/oldhomes/index.html

Eastern European Genealogical Research www.iarerelative.com/whatsnew.htm

American Hungarian Federation www.ahf.cc/links.htm

FEDERATION OF EAST EUROPEAN FAMILY HISTORY SOCIETIES with a great member link page for many genealogical organizations www.feefhs.org/home.html

The Magyars or Hungarian People www.tcarden.com/tree/ensor/magyarsnotes.html

EUROPEAN NOBILITY www.chivalricorders.org/nobility/

[PDF] Michigans Copper Country www.deq.state.mi.us/documents/deq-ogs-gimdl-CMG92.PDF -

Croatian heritage museum in Ohio www.croatianmuseum.com/links.php

Croatian Communities outside www.croatia-in-english.com/com/index.html

Slavs in America <http://slavs.freesevers.com/>

THE SOCIETY FOR SLOVENE STUDIES www.arts.ualberta.ca/~ljubljan/sss.html

Slovak and Carpatho-Rusyn Genealogy Research Pages www.iarerelative.com/slovakia.htm

OUR LITTLE SERVIAN COUSIN By Clara Vostrovsky Winlow 1913

www.kellscraft.com/Serviancontent.html

Serbian Genealogy www.rodoslovlje.com/

A link to a web site for some traditional ethnic music

www.carnegielibrary.org/subject/music/folk.html



You are welcome to submit any requests, genealogical research tips you may have. You can use the pony express to mail them, email or if you know our members, you can directly give the information to one of them. Our meetings are held the second Saturday of each month at the Bessemer Historical Society Museum in Bessemer. Contact us at www.gogebicroots.org for more information.