

Today's children could scarcely have help up under the schedule expected of the youth around 1920. On Sunday they went to Sunday School where everyone took part in the opening service in which all ages sat in a large circle, had their opening song and repeated in succession the Lord's Prayer, the Apostles Creed and the Ten Commandments. Children also came to church on Saturday from nine until twelve o'clock to learn Hungarian and then to get down to the basics on how to clean the church!

Rev. Papp was remembered as a preacher who knew how to handle children who had difficulty in keeping from chattering during his sermon. He would simply stop talking and look fixedly at the culprits. The guilty ones avoided raising their eyes but they kept their silence. It was also wise to make a mental note of the scripture for the morning for it was a sure thing that the evening service would contain queries and woe betide the one who couldn't repeat it.

Then there were the plays which were not religious in nature, but were produced by the members of the church. It eventually became customary for several churches to pool their dramatic talents and present an entertainment. The Ladies Aid gave one especially good production which was repeated three times in which the women took both male and female parts, complete with mustaches. Although I was cautioned not to repeat it, some of the women went into gales of laughter over the success of one of the performances of this play. One of the women with a male role found her audience uncontrollably amused at her rendition of the part, only to find that the crowd was less spurred on by her dramatic talent than by her omission in finishing a quite small but important detail in getting her wardrobe fastened.

The very entertaining afternoon ended as I asked about the noodle making process for which the ladies are justly famous. The process entails weighing the flour - for each six pounds of flour, two dozen eggs are added and about a glass of water. The dough is kneaded with a strength that would tire a strong man. Originally the dough was rolled out by hand with a rolling pin but the ladies now have a machine that will do the chore and another that will cut the rolled out dough. After the strips dry out somewhat in front of a vigorously blowing fan they are cut into possible five shapes. They are the shell shape, the narrow shape used for soup, the wide one used for cottage cheese, the square shape for use with cabbage and the three cornered oat shape also used for soup. The finished noodles are dried overnight on large tables and then packaged for sale. At one time they were also sold through Szabo's Meat Market. The process makes for a very lengthy and exhausting day, but the proceeds from the sale of the noodles has paid for many improvements on the church building.