



LITTLE MR. SPJST
Zachary Giesenschlag
LODGE 9, SNOOK

JUNIOR MR. SPJST
Everhett Bartek
LODGE 47, SEATON

MR. SPJST
Levi McAdams
LODGE 66, WACO

MISS SPJST
Paetyn Beckendorf
LODGE 47, SEATON

JUNIOR MISS SPJST
Kaylee Parmer
LODGE 81, NEEDVILLE

LITTLE MISS SPJST
Channing Starmer
LODGE 17, NEW TABOR



Pecan Pie

*Brystle Bodish
Lodge 9, Snook*

*State Youth Showcase
Second Place • 3rd to 5th Grade*



- 1 pie crust
- 1 cup sugar
- 3 Tbsp light brown sugar
- 1/2 tsp salt
- 1 cup light corn syrup
- 1/3 cup salted butter, softened or melted
- 3 large eggs
- 3/4 tsp vanilla
- 1 1/2 cups pecan halves, chopped or whole

Prepare homemade pie crust and let chill. In a large bowl, cream together sugars, salt, corn syrup, and butter. Mix in eggs and vanilla. Reserve a few pecans and stir the rest into batter. Pour into unbaked pie shell. Add the reserved pecans on top of pie in any empty spots to make it look pretty. Use a small spoon to cover them with batter. Bake at 425 degrees for 10 minutes, then lower oven temperature to 350 degrees. Continue baking for about 50 minutes. Allow pie to cool completely before cutting and serving.

**Giving back to students
through scholarships.**

*Applications can be submitted online at
spjst.org/scholarships until February 1.*

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
 New Moon  First Quarter  Full Moon  Last Quarter	December 2025 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	February 2026 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28	 <p><i>SPJST Home Office Closed</i></p> <p>1</p> <p>New Year's Day</p>	<p><i>SPJST Home Office Closed</i></p> <p>1</p>	<p>2</p>	<p>3</p>
4	5	6	7	8	9	 <i>Deadline for February Věstník</i> SPJST State Progressive 42 Domino Tournament <i>SPJST Home Office</i>
11	12	13	14	15	16	17
 18	19 <i>Martin Luther King Jr. Day</i>	20	21	22	23	24
					TABA Home & Garden SPJST Car Show <i>Belton, Texas</i>	
 25 TABA Home & Garden SPJST Car Show <i>Belton, Texas</i>	26	27	28	29	30	31



Make sure your love lasts forever.
Promising futures need firm foundations.

FEBRUARY

únor



Branson's Big Ole Chocolate Chip Pie

Branson Castaneda
Lodge 17, New Tabor



State Youth Showcase
First Place • 9th to 12th Grade

- 9-inch unbaked single pie crust
- 1/2 cup unsalted butter, melted
- 1/3 cup sugar
- 1/2 cup brown sugar
- 2 large eggs
- 1 tsp vanilla
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 1/2 cups flour
- 1 1/2 cups chocolate chips

Preheat oven to 425 degrees. Place pie crust in pie plate, crimp edges as desired, then put aside. Add melted butter to a large bowl, adding both sugars. Stir with a spoon or use a hand mixer until smooth. Mix in eggs, vanilla, baking soda, and salt. Add flour and stir until combined. Add chocolate chips and stir. Spread cookie batter into prepared pie crust. Sprinkle about 1/4 cup additional chocolate chips on top. Cover pie with pie shield and place on cookie sheet. Bake for 10 minutes. Lower the oven temperature to 350 degrees and continue to bake for about 25 minutes or until the cookie is puffed and no longer glossy on top. It should be light golden brown. Cool to room temperature before slicing. *Optional: serve with ice cream on top.*

Who do you love?

Protect them financially with life insurance.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 <i>SPJST Scholarship Applications Due</i>	2 Groundhog Day	3	4	5	6	7 <i>SPJST State Tarok Tournament SPJST Home Office</i>
8 <i>SPJST Home Office Closed</i>	9 <i>Deadline for March Věstník</i>	10	11	12	13	14 <i>Valentine's Day</i>
15	16 <i>Presidents' Day</i>	17 <i>Mardi Gras</i>	18 <i>Ash Wednesday</i>	19	20	21
22	23 	24 	25	26	27	28
			January 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	March 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	 New Moon  First Quarter  Full Moon  Last Quarter	



Is your retirement covered?
Ask us about which annuity is right for you.



Coconut Pecan Chess Pie

Marley Kocurek
Lodge 17, New Tabor

State Youth Showcase
First Place • 6th to 8th Grade



Crust

- 1 1/2 cups flour
- 1/3 cup butter, softened
- 3 Tbsp water

Filling

- 1 Tbsp cornmeal
- 1 Tbsp flour
- 3 eggs
- 1 cup sugar
- 1 tsp vanilla

- 1/4 cup buttermilk
- 1 stick oleo, melted
- 1 cup pecans
- 1 cup coconut shredded

Crust: Mix flour and butter in a bowl. Fold in water with hands to mix. Place mixture on parchment paper to roll out with a rolling pin. Place in pie plate and press out dough to desired form.

Filling: Mix together the cornmeal, flour, eggs, and sugar. Beat in vanilla, buttermilk, and oleo. Fold in pecans and coconut. Add mixture to crust. Bake in oven at 350 degrees for 45 minutes or until set.

Different annuities for different life stages.

Grow your savings with guaranteed interest, tax-deferred growth, and lifetime income options, all backed by SPJST's long-standing financial strength.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	○	3	4	5	6
	Texas Independence Day				Employee Appreciation Day	SPJST State 42 Domino Tournament <i>SPJST Home Office</i>
8	9	Deadline for April <i>Věstník</i>	10	○	11	12
		Daylight Saving Time Begins				13
15	16	St. Patrick's Day	17	●	18	19
						20
						21
						SPJST Executive Committee Meeting
22	23		24	○	25	26
						27
						28
						SPJST District 7 Rally <i>Lodge 107, Floresville</i>
29	30	SPJST 100 Pennies Scholarship Fund Drive Ends	31	<ul style="list-style-type: none"> ● New Moon ○ First Quarter ○ Full Moon ● Last Quarter 	February 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28	April 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30
						Plan to attend a district rally near you!



Keeping traditions alive, Czech.
Preserving Czech Heritage since 1897.



APRIL

duben



Coconut Pecan Pie

*Kyren Plachy
Lodge 17, New Tabor*

State Youth Showcase
First Place • 3rd to 5th Grade



- 1 small can evaporated milk
- 1 1/2 cups sugar
- 2 Tbsp flour
- 1/2 cup butter, melted
- 1 cup coconut
- 1/2 cup pecans, chopped
- 2 eggs, well beaten
- 2 tsp vanilla
- 1 unbaked pie crust

Mix all ingredients together. Pour into unbaked pie crust. Bake at 350 degrees for 45 to 55 minutes.

SPJST offers countless benefits to our members!

Along with youth programs, social gatherings, tournaments, and volunteer opportunities, additional exclusive perks are available online at spjst.org under member benefits.

- Perkspot discount program
- Travel Insurance Center
- Legal Benefits including estate planning
- Tours and special trips

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
March 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	May 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	Spring is a reminder of how beautiful change can be	○	1	2	<i>SPJST Home Office Closes at noon</i>
			April Fool's Day		Good Friday	
5 Easter	6	7	8	○	9 <i>Deadline for May Věstník</i>	10
						11 SPJST District 6 Rally <i>Moravia Hall</i>
12	13	14	15 Income Tax Day	16	●	17
						18
19 SPJST District 1 Rally <i>Lodge 9, Snook</i>	20	21	22 Earth Day	23	24	25 SPJST District 4 Rally <i>Lodge 49, Rowena</i>
26 SPJST District 3 Rally <i>Lodge 92, Fort Worth</i>	27	28	29	30	 ● New Moon ○ First Quarter ○ Full Moon ● Last Quarter	



A mother's care will last a lifetime.
We can make it last for generations.



MAY

květen



Razzleberry Pie

Reese Marcaurele
Lodge 30, Taiton

State Youth Showcase
First Place • Kinder to 2nd Grade



Crust

- 2 1/2 cups flour
- 1/2 Tbsp sugar
- 1/2 tsp sea salt
- 1/2 cup vegetable shortening, chilled
- 12 Tbsp salted butter, chilled in 1/4-inch pieces
- 6 to 8 Tbsp ice water

Filling

- 3 cups raspberries
- 3 cups blackberries
- 1 cup sugar
- 4 Tbsp cornstarch
- 1 tsp lemon juice
- 1 egg, lightly beaten
- Sugar for sprinkling

Crust: Stir together flour, sugar, and salt. Using pastry cutter or a food processor, cut shortening and butter into flour until mixture resembles coarse crumbs. Make the process easier by freezing butter beforehand. Sprinkle 2 Tablespoons of ice water over mixture. Use a fork to gently stir water into flour mixture, then repeat with remaining water, adding only 2 Tablespoons at a time until dough starts to come together. Divide dough into two even pieces. Turn each piece of dough onto a sheet of plastic wrap and flatten each into a disc. Wrap tightly in plastic wrap. Refrigerate for 1 hour. Allow dough to rest at room temperature for 10 minutes before rolling out.

Filling: Preheat oven to 400 degrees. Roll out bottom crust. Gently line plate with bottom crust. Brush with egg wash before adding filling. In a large bowl, add raspberries, blackberries, sugar, cornstarch, and lemon juice. Combine gently. Pour filling into prepped crust. Roll out top crust and gently lay on top of filling. Trim edges of dough and decoratively crimp. Cut slits in top for venting. Brush with remaining egg wash and sprinkle with 1 to 2 Tablespoons of sugar. Bake 45 to 60 minutes, until filling is thick and bubbly and crust is golden brown. If edges darken too soon, cover with tin foil or use pie guard to prevent burning. When done, remove from oven and cool for at least 3 to 4 hours before serving.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday		
 New Moon  First Quarter  Full Moon  Last Quarter	April 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	June 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	 Happy Mother's Day			1	2	
3	4	5	6	7	8 	9		
			Cinco De Mayo					
<i>Deadline for June Věstník</i> 10	11	12	13	14	15 	16		
Mother's Day						Armed Forces Day		
17	18	19	20	21	22 	23		
			SPJST Executive Committee Meeting					
	24	<i>SPJST Home Office Closed</i>	25	26	27	28	29	30
			Memorial Day					
31								



Summertime - and the living is easy . . .
for kids making memories at camp!

JUNE

červen



Dewberry Pie

*Kinsley Crump
Lodge 9, Snook*

*State Youth Showcase
Second Place • Kinder to 2nd Grade*



Crust

- 2 1/2 cups flour
- 1/2 Tbsp sugar
- 1/2 tsp sea salt
- 1/2 lb cold unsalted butter, diced into 1/4"
- 7 to 8 Tbsp ice water

Crust: Place flour, sugar, and salt into food processor. Pulse to combine. Add cold, diced butter. Pulse until coarse crumbs form pea-sized pieces. Mixture should remain dry and powdery. Add 7 Tablespoons ice water and pulse until moist clumps form. Pinch dough between fingertips. If it holds, the water is right; if not, add a teaspoon at a time. Avoid over-mixing or adding too much, which makes dough sticky and hard to roll. Transfer to a clean surface and gather into a ball (don't knead dough). Divide in half and flatten to form 2 discs. Cover and refrigerate for 1 hour.

Filling: Place one disk of rolled out pie crust in bottom of pie pan. Place dewberries in pie crust. Mix milk, eggs, sugar, and flour in separate bowl. Pour over berries. Roll out second pie disc. Slice into 10 3/4 inch strips using pizza cutter. Weave sliced crust pieces into lattice pattern on top of dough. Bake at 325 degrees for 1 1/2 hours or until center is firm and crust is brown.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday																																																																						
 <p>Be a ray of sunshine to everyone you meet</p>	1	2	3	4	5	6																																																																						
						D-Day																																																																						
7	●	8	9	Deadline for <i>July Věstník</i>	10	11																																																																						
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28	○	29	30	<table> <tr><th>May</th><th>1</th><th>2</th></tr> <tr><td>3</td><td>4</td><td>5</td><td>6</td><td>7</td><td>8</td><td>9</td></tr> <tr><td>10</td><td>11</td><td>12</td><td>13</td><td>14</td><td>15</td><td>16</td></tr> <tr><td>17</td><td>18</td><td>19</td><td>20</td><td>21</td><td>22</td><td>23</td></tr> <tr><td>24</td><td>25</td><td>26</td><td>27</td><td>28</td><td>29</td><td>30</td></tr> <tr><td>31</td><td></td><td></td><td></td><td></td><td></td><td></td></tr> </table> <table> <tr><th>July</th><th>1</th><th>2</th><th>3</th><th>4</th></tr> <tr><td>5</td><td>6</td><td>7</td><td>8</td><td>9</td><td>10</td><td>11</td></tr> <tr><td>12</td><td>13</td><td>14</td><td>15</td><td>16</td><td>17</td><td>18</td></tr> <tr><td>19</td><td>20</td><td>21</td><td>22</td><td>23</td><td>24</td><td>25</td></tr> <tr><td>26</td><td>27</td><td>28</td><td>29</td><td>30</td><td>31</td><td></td></tr> </table>	May	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31							July	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31		<ul style="list-style-type: none"> ● New Moon ○ First Quarter ○ Full Moon ● Last Quarter
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SPJST Youth Summer Camp Comfort, Texas • June 28 - July 1																																																																												



Showcasing the youth.
Harnessing the future.

The SPJST Youth Program provides opportunities for fun memories, lasting friendships, and leadership skills.

Youth members from kindergarten to high school seniors can benefit from summer camp, the State Youth Showcase competition, community service, scholarships, and more!



JULY
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Granny Smith Apple Pie

*Paige Oliver
Lodge 66, Waco*

*State Youth Showcase
Third Place • 3rd to 5th Grade*



- 2 9-inch pie crusts
- 7 large Granny Smith apples, peeled, cored, and sliced into 1/2 inch slices
- 1/2 cup sugar
- 1/2 cup light brown sugar, loosely packed
- 2 Tbsp flour
- 1 tsp cinnamon
- 1/8 tsp nutmeg
- 1 Tbsp lemon juice
- Zest of 1 lemon half
- 1 large egg, lightly beaten in a small bowl for egg wash
- 2 Tbsp sanding sugar

To prepare flaky pie crusts, chill pie dough at least 1 hour before rolling out. Preheat oven to 400 degrees. Combine apples, sugars, flour, cinnamon, nutmeg, lemon juice, and zest. Remove dough from fridge and let rest at room temperature for 5 to 10 minutes. Spoon apple filling over bottom crust. Discard remaining juices. Roll out second disc of pie crust until 1/8 inch thick. Lay it over apple filling. Use a sharp knife to trim dough along outside edge of pie plate. Lift edges where the crusts meet. Gently press to seal and fold them under. Cut 4 slits in top to allow a vent. Place pie on a baking sheet. Brush surface of pie crust with egg wash and sprinkle with sanding sugar. Cover edges with a strip of foil to avoid over-browning. Bake for 25 minutes. Carefully remove foil. Turn oven down to 375 degrees. Continue baking for 30 to 35 minutes until top is golden brown and juices are bubbly. Cool at room temperature for at least 3 hours.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
June 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	August 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	SPJST celebrates 129 years on July 1	1	2	<i>SPJST Home Office Closed</i>	3
5	6	7	8	9	<i>Deadline for August Věstník</i>	11
12	13	● 14	15	16	17	18
19	20	● 21	22	23	24	25
26	27	28	● 29	30	31	SPJST State Youth Showcase Temple, Texas
						● New Moon ○ First Quarter □ Full Moon ○ Last Quarter



Be a part of something great.
A single act of kindness can change the world.



AUGUST

srpen



Grandma's Dewberry Pie

Simone Riha
Lodge 30, Taiton

State Youth Showcase
Third Place • 9th to 12th Grade



Filling

- 1 unbaked pie shell
- 1 1/2 cups fresh dewberries
- 1 1/2 cups sugar
- 2 eggs, well beaten
- 1/3 cup flour
- 1/2 cup canned milk

Topping

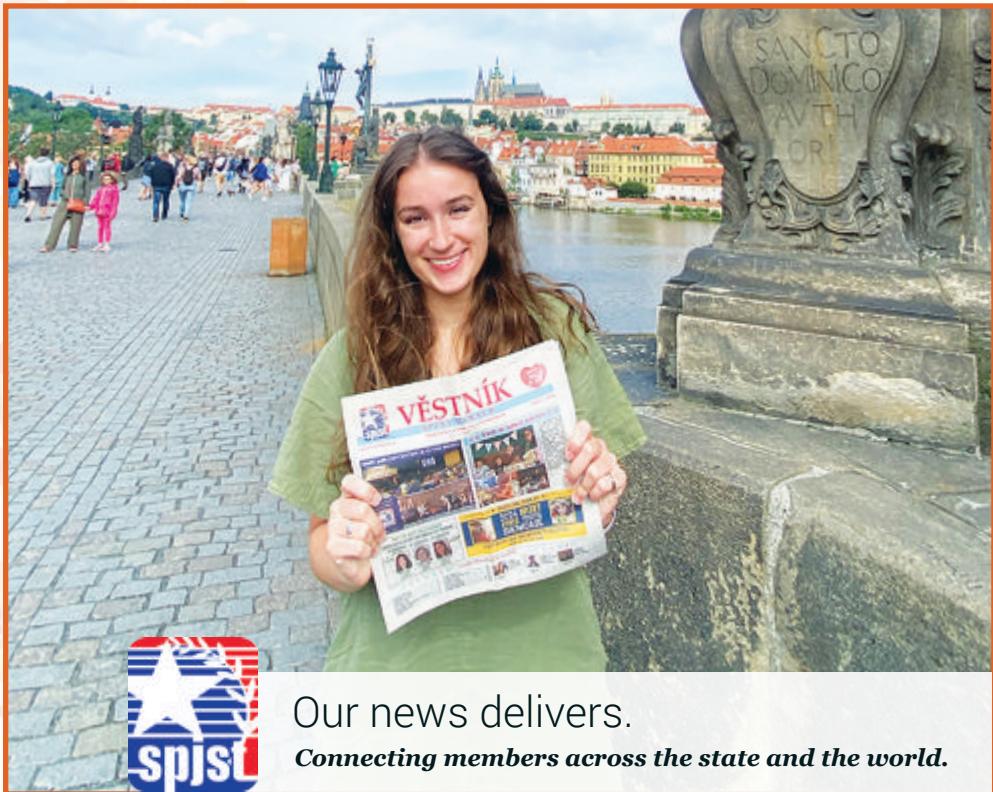
- 4 Tbsp butter
- 8 Tbsp flour
- 8 Tbsp sugar

Place dewberries in pie shell. Combine sugar, eggs, flour, and canned milk in a bowl. Mix well, then pour over dewberries. Mix topping ingredients in separate bowl until crumbly. Sprinkle over entire pie. Bake at 350 degrees for 1 hour or until top is well browned.

Giving back, caring for those in need, and sharing kindness is what the SPJST Gives Cares Shares Program is about.

You and your lodge can make an incredible impact in your community by taking part in one of many activities throughout this year. Visit spjst.org/gives for more information.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<ul style="list-style-type: none"> New Moon First Quarter Full Moon Last Quarter 	July 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	September 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	Welcome Back to School!			1
2	3	4		5	6	7
9	<i>Deadline for September Věstník</i>	10	11		12	13
16	17	18		19	20	21
			SPJST Executive Committee Meeting			SPJST District 5 Rally Lodge 88, Houston
23	24	25	26		27	28
30	31					29



Our news delivers.

Connecting members across the state and the world.

SEPTEMBER

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German's Sweet Chocolate Pie

Kolter Plachy
Lodge 17, New Tabor

State Youth Showcase
Third Place • Kinder to 2nd Grade



- 4 oz Baker's German's Sweet Chocolate Bar
- 1/4 cup butter
- 1 2/3 cup evaporated milk (14.5 oz can)
- 1 1/2 cups sugar
- 3 Tbsp cornstarch
- 1/8 tsp salt
- 2 eggs
- 1 tsp vanilla
- 1 unbaked 10-inch pie shell
- 1 1/3 cups coconut
- 1/2 cup pecans, chopped

Melt chocolate with butter over low heat, stirring until blended. Remove from heat. Gradually add milk. Mix sugar, cornstarch, and salt thoroughly. Beat in egg and vanilla. Gradually blend in chocolate mixture. Pour into pie shell. Combine coconut and nuts. Sprinkle over filling. Bake at 375 degrees for 45 minutes. Filling will be soft but will set while cooling. Cool well before cutting.

The *Věstník* is SPJST's monthly publication delivering news on a wide range of topics.

Available in print and digital, subscriptions are complimentary to SPJST members! Visit spjst.org/vestnik for more information.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
August 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	October 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	1	2	3	4	5
6 <i>SPJST Home Office Closed</i>	7 <i>Labor Day</i>	8	9 <i>Deadline for October Věstník</i>	10 <i>Patriot Day</i>	11	12
13 <i>Grandparents Day</i>	14	15	16	17 <i>Constitution Day</i>	18	19
20	21	22	23	24	25	26
		<i>Autumn Begins</i>				
27	28	29	30		 Reminder: life insurance is the best price Today	<ul style="list-style-type: none"> New Moon First Quarter Full Moon Last Quarter



The stars at night are big and bright.
Deep in the heart of Czexas.



White Chocolate Pecan Pie

Lilyanna Haag Howard
Lodge 185, New Braunfels
State Youth Showcase
Third Place • 6th to 8th Grade



Crust

- 2 cups flour
- 1/2 tsp salt
- 2/3 cup Crisco shortening
- 1 tsp salt
- 6 Tbsp cold water

Filling

- 2 large eggs
- 1/2 cup sugar
- 6 oz white chocolate baking squares
- 1/2 cup light corn syrup
- 1 cup pecan halves
- 1 tsp vanilla

- 1/4 cup oleo, melted
- 1/4 tsp salt
- 3/4 cup pecans, chopped and toasted (single layer in 300 degree oven for 15 min. stirring occasionally)

Crust: Mix sifted flour and salt. Add shortening, cutting through with 2 table knives until mixture forms pea-sized balls. Add cold water, 1 Tablespoon at a time, tossing mixture with a fork after each addition of water. Form into a ball and divide dough in half. Roll out onto well-floured surface. Lay pie plate down onto crust and cut crust into a circle 1 to 2 inches larger than pie pan. Lay crust into pie pan - careful not to stretch dough. Flute edge of crust. If desired, use leftover crust to make decoration for top of pie.

Filling: Combine butter, sugar, and corn syrup. Cook over low heat, stirring constantly until sugar dissolves. Let cool slightly. Add toasted pecans, vanilla, salt, and eggs, lightly beaten; mix well. Pour into pie shell. Sprinkle with 23 of the chopped white chocolates. Top with pecan halves. Bake at 325 degrees for 50 to 55 minutes or until set. Cover crust with foil last 10 minutes of baking to prevent over-browning. Cool on wire rack. Put remaining white chocolates in small, heavy-duty Ziploc bag. Place in hot water until chocolate melts. Snip small hole in corner of bag, drizzle chocolate over pie.

<i>neděle</i> Sunday	<i>pondělí</i> Monday	<i>úterý</i> Tuesday	<i>středa</i> Wednesday	<i>čtvrtok</i> Thursday	<i>pátek</i> Friday	<i>sobota</i> Saturday	
 New Moon  First Quarter  Full Moon  Last Quarter	September 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	November 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	 October is Czech Heritage Month in Texas	<i>SPJST 100 Pennies Scholarship Fund Drive Begins</i>	1	2	 SPJST District 2 Rally Lodge 24, Cyclone
4	5	6	7	8	9	10 <i>Deadline for November Věstník</i>	
11	12 Columbus Day	13	14	15	16	17	
 18	19	20	21	22	23	24	
 25	26	27	28	29	30	31 Halloween	



Some family you choose.
You're more than a member - you're family.

NOVEMBER

listopad



Scrumptious Pecan Pie

Braxton Henley
Lodge 20, Granger

State Youth Showcase
Second Place • 6th to 8th Grade



Crust

- 1 1/4 cups flour
- 2 Tbsp shortening
- 2 Tbsp sugar
- 4 Tbsp butter, cold
- 1/2 tsp salt
- 2 Tbsp egg, beaten

Filling

• 1/2 tsp vanilla	• 1/4 tsp salt
• 3/4 cup sugar	• 1 cup corn syrup
• 1 stick butter	• 1 1/2 cups pecans
• 1/2 tsp apple cider vinegar	• 3 eggs

Crust: Combine ingredients. Cover and chill 1 hour.
Filling: Combine ingredients. Spread into crust.
Bake at 350 degrees for 20 to 30 minutes. Cover with foil and bake an additional 25 to 30 minutes.
Remove from oven.

The SPJST Foundation is a 501(c)(3) nonprofit corporation established to assist with projects keeping the Czech heritage alive.

Consider leaving a legacy gift for this important initiative. For more information on how you or your lodge can help, contact the Home Office.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
● 1 Daylight Saving Time Ends	2 Election Day	3	4	5	6	7
8	● 9 Deadline for December Věstník	10 SPJST Home Office Closed	11 Veterans Day	12	13	14
15	16 ● SPJST Executive Committee Meeting	17	18	19	20	21
22	23 ○ SPJST Home Office Closes at Noon	24 SPJST Home Office Closed	25 Thanksgiving Day	26 SPJST Home Office Closed	27	28
29	30 	● New Moon ○ First Quarter ○ Full Moon ● Last Quarter	October 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	December 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31		



All I want for Christmas is you . . .
to find quality coverage at an affordable price.

Pecan Pie

Brett Bacak
Lodge 30, Taiton

State Youth Showcase
Second Place • 9th to 12th Grade



Crust

- 3 cups flour
- 1 tsp salt
- 3/4 cup vegetable shortening
- 3/4 cup (1 1/2 sticks) salted butter, cut in pieces
- 1 egg, lightly beaten
- 5 Tbsp cold water
- 1 Tbsp distilled white vinegar

Filling

- 1 cup sugar
- 3 Tbsp brown sugar
- 1/2 tsp salt
- 1 cup corn syrup, light or dark
- 1/3 cup melted, salted butter
- 1 tsp vanilla
- 3 eggs, beaten
- 1 cup chopped pecans, heaping

Crust: Mix flour and salt in a bowl. Add vegetable shortening and salted butter. Work butter into flour using dough cutter until mixture resembles tiny pebbles. Add egg, water, and vinegar. Stir until just combined. Divide dough in half and chill until needed. *You will only need one half for this recipe; reserve the other half for another use.*

Filling: Mix sugars, salt, corn syrup, butter, vanilla, and eggs together in a bowl. Preheat oven to 350 degrees. Roll out one dough half on a lightly floured surface to fit your pie pan. Pour pecans in bottom of the unbaked pie shell. Pour syrup mixture over top. Cover top and crust lightly with foil. Bake pie for 30 minutes. Remove foil and continue baking for 20 minutes - careful not to burn crust or pecans. Pie should not be overly jiggly when removed from oven. If it shakes a lot, cover with foil and bake an additional 20 minutes or until set. Allow to cool for several hours or overnight.



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
November 2026 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	January 2027 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	●	1	2	3	4
6	7	●	8	9	<i>Deadline for January Věstník</i> 10	11
		Pearl Harbor Day				12
13	14	15	●	16	17	18
20	21	22	○	23	<i>SPJST Home Office Closed</i> 24	<i>SPJST Home Office Closed</i> 25
					Christmas Eve	Christmas Day
27	28	29	●	30	<i>SPJST Home Office Closes at Noon</i> 31	 For it is in <i>giving</i> that we <i>receive</i>
						● New Moon ○ First Quarter ○ Full Moon ● Last Quarter



SPJST Executive Committee and Staff



TOP PHOTO. FRONT (Left to Right): Executive Officers - Vice President of Communications Melanie Zavodny (31); Vice President of Sales and Marketing Delisle Doherty (15); President/Chief Executive Officer Brian Vanicek (33); Chief Financial Officer Leonard Mikeska (58). BACK: Board of Directors - District 1 Director Donnie Victorick (27); District 2 Director Jesse Pospisil (13); Vice Chair and District 3 Director John Engelke (11); District 4 Director Bobby Davis (17); District 5 Director Bradley Stavinoha (9); District 6 Director Annie Vahalik (5); Chair and District 7 Director Regina House (5).

BOTTOM PHOTO. FRONT (Left to Right): Human Resources Administrator Nancy Miller (13); Graphic Designer Brooke Hoelscher (11); Executive Assistant to the President/CEO Sandra Dubcak (28); Member Engagement Specialist Tammy Martinez (25); Executive Assistant to the CFO Katharine Tillman (8 months); Insurance Department Manager Cynthia Hutka (39); Customer Service Specialist Virginia Longoria (10); Certified Technician/Agent Support Dana Carpenter (10). MIDDLE: Executive Assistant to the Controller Lisa Kirby (33); Loan Specialist Carol Wolf (18); Maintenance Manager Rudy Constancio (20); Accounting Assistant Joy Chesebro (6 months); Accounting Assistant Warren Hodges (7 months); Social Media Coordinator Kristen Mikeska (1); Customer Service Representative Amanda Pacatte (2). BACK: Investment Specialist Linda Hill (14); Accounting Assistant Mary Carillo (8); Receptionist/Compliance Specialist Tamara Gettys (16); Director of Member Engagement Frank Horak (18); Accounting Assistant Danny Walden (6); Communications Specialist Autumn Baker (7 months); Accounting Assistant Jennifer Wright (11); Museum Assistant Jacob Runnels (1); Interim Controller Brett Wheeler (2). NOT PICTURED: Assistant Office Manager Maria De La Cruz (6); North Territory Manager Sabino Garcia (6 months); East Territory Manager Kerry Herrington (3); Accounting Assistant Sharon Ingram (12); West Territory Manager Ralph Juarez (3); Czech Heritage Museum and Genealogy Center Curator Kenny Lange (3); Administrative Assistant to the Vice President of Sales and Marketing Lisa Mills (17); Underwriter Doni Powell (25); Annuity/IRA Specialist Marissa Salinas (19);

Number in () denotes years of service.



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2026

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November						
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&

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&

*encourage cherished
Czech traditions*