



## President's Message

Вітаємо!

Welcome *Student* readers to another fantastic year of the Canada wide, Ukrainian student run newspaper that has been around since the 1960's and continues to flourish today. I would like to wish all Ukrainian Canadian students all the best for the upcoming school year; whether you're a first year learning about supply and demand curves, or a fifth year studying the supply and demand curves of your campus bar. The SUSK Executive has a number of new ideas and projects for this year, and we can't wait to share them all with our current members and alumni.

A project we just launched recently is the SUSK Project Fund, the funding of which comes from the UCC Dragons Competition. The Project Fund allows for all Ukrainian Students' Organizations (USOs) across the country to apply for funding for any sort of event or idea they may have. Whether you're a club at the University of Calgary wanting to host a competition to make the world's biggest вареник, or if you're at the University of Ottawa and want to host a speaker series event (these are my personal ideas, but any clubs are welcome to use them). USOs can find out more about the fund and how to apply for it on the SUSK website here: <http://susk.ca/project-fund/>.

Another project the National Executive is working is getting to know SUSK alumni. SUSK is incredibly fortunate to have such a diverse alumni list which dates all the way back until 1953 with the formation of SUSK by Vera Zarowski and Bohdan Bociurkiw. Stay tuned to our Facebook page to see a





new-old photo from past SUSK days posted everything Thursday for our #tbt (throwback Thursday). If you have any old photos from past SUSK years you would like to share, please email them to [alumni@susk.ca](mailto:alumni@susk.ca).

I'd also like to personally thank one of our alumni, Bohdan Kypych, for sending in a copy of the 1974 vinyl, "Band In The USSR". This vinyl was produced and distributed by SUSK, originally in 1972 being titled "Banned in the USSR" as initially, it was forbidden in Ukraine. We're currently in the process of digitizing the vinyl and making it available for listening online for all of our members.

If you would like to receive email updates from SUSK on all of its activities, please contact myself at [president@susk.ca](mailto:president@susk.ca).

We hope you enjoy the first issue of *Student* for the 2015/16 year, and best of luck to all students and Ukrainian Students' Organizations on a successful year.

Всього найкращого,  
Cassian Soltykevych  
SUSK President

### The Toronto Ukrainian Festival Experience

This year, I had the amazing opportunity to go the Toronto Ukrainian Festival on Bloor. I saw a variety of amazing performances, Ukrainian food vendors and kiosks. But what captivated me most was the "pegroll:" perogy filling wrapped in crispy golden spring roll pastry. This example of East Asian-Ukrainian fusion cuisine inspired me to come up with my own dish; one fit for a broke college student. Henceforth, I present to you: Ukrainian Fried Rice.



## Ingredients

- 1/2 medium onion, finely chopped
- garlic, to preference
- more garlic
- butter (anywhere from 2 tbsp to “enough to make Paula Deen squeal”)
- 2.5 tbsp soy sauce
- 2.5 tbsp fish sauce
- 1 tbsp rice wine vinegar (or another acid like lemon juice)<http://www.food.com/about/soy-sauce-473>
- 3 drops sesame oil
- 8 ounces kovbasa, chopped into cubes
- 1/2 cup grated carrot (very small)
- 1/2 cup frozen peas, thawed
- 4 cups cooked rice (day old preferred) grains separated  
<http://www.food.com/about/bean-sprouts-198>
- soy sauce, to taste
- sriracha sauce, to personal preference



- 2 tbsp dill (or to taste), chopped

## Directions

1. Heat wok (or cast-iron pan); add kovbasa and cook until browned. Move kovbasa onto plate.
2. Melt butter in wok; add chopped onions and stir-fry until onions turn a nice brown color, about 8-10 minutes; add garlic in the last minute or so, stirring frequently. Remove from wok.
3. Deglaze pan with 2.5 tbsp soy sauce, 2.5 tbsp fish sauce and 1 tbsp rice vinegar and sesame oil.
4. Turn heat to high. Add carrots and peas; stir-fry for 2 minutes.
5. Add rice tossing to mix well; stir-fry for 3 minutes.
6. Add remaining ingredients; stir-fry for 1 minute more; serve.

Connor Moen

SUSK Project Director

## Canada's 2015 Federal Election and the Ukrainian Canadian Community

On October 19, 2015, Canadians went to the polls. The Liberal Party of Canada emerged victorious, winning 184 of 338 seats in Parliament. Although there is much to discuss and debate regarding what this outcome means for Canadian affairs, I'd like to draw your attention to several issues particularly relevant to the Ukrainian Canadian community.

Members of the Ukrainian Canadian community, including many SUSKites, closely followed this election, paying particular attention to the positions of each of the major parties with respect to Ukraine. The Ukrainian Canadian Congress (UCC) issued an election questionnaire to the federal leaders of the





Conservative, New Democratic, Liberal and Green parties, inquiring about their stance on issues importance to the Ukrainian Canadian community. The UCC published a compilation of the responses of the party leaders, which can be viewed here: <http://www.ucc.ca/2015/09/29/federal-party-leaders-repond-to-ucc-election-questions/>

In addition, members of the UCC National Executive met with Stephen Harper and Justin Trudeau prior to the election to further discuss issues of importance to the Ukrainian Canadian community.

In addition to expressing their support for Canadian multiculturalism and increasing immigration from Ukraine to Canada, the Liberal Party of Canada stated that it “will continue our party’s steadfast support for Ukrainian democracy, Ukraine’s territorial integrity and increase our ongoing close diplomatic and cultural ties” with respect to Canada-Ukraine relations. Furthermore, the party expressed its support for Ukraine’s integration into the EU, NATO, and international structures; strongly condemned Russia’s annexation of Crimea and war in eastern Ukraine; pledged to support Ukraine’s reform agenda by providing additional financial support as well as expertise in legal, energy, health, infrastructure, and defence matters; work together with allies to explore the feasibility of cutting off certain Russian banks from the Society for Worldwide Interbank Financial Telecommunication (SWIFT) network; pursue legislation implementing sanctions modelled on US Magnitsky legislation against particular Russian officials who have violated human rights; and continue to support the Canadian Armed Forces’ non-combat training mission in Ukraine.

Although Ukraine remains a key issue in global affairs, few would disagree that the Ukrainian Canadian community must continue to ensure that it remains a top foreign policy priority for Trudeau’s Liberal government. Fortunately, in addition to the strong grassroots work of the UCC and its member organizations (including SUSK), more than 10 of the newly elected Members of Parliament are of Ukrainian heritage: Julie Dzerowicz (Lib:



Davenport, ON); Chrystia Freeland (Lib: University-Rosedale, ON); Borys Wrzesnewskij (Lib: Etobicoke-Centre, ON); Kyle Peterson (Lib: Newmarket-Aurora, ON); Terry (Taras) Duguid (Lib: Winnipeg South, MB); Mary Ann Mihychuk (Lib: Kildonan-St. Paul, MB); Don Rusnak (Lib: Thunder Bay-Rainy River, ON); James Bezan (Con: Selkirk-Interlake, MB); Rona Ambrose (Con: Sturgeon River-Parkland, AB); Jim Eglinski (Con: Yellowhead, AB); and Mark Warawa (Con: Langley-Aldergrove, BC). View a full list of Canadian Members of Parliament here:

<http://www.parl.gc.ca/Parliamentarians/en/election-candidates?electionEventId=8758948&electionResultTypeId=-54>

All in all, there is great potential for the Ukrainian Canadian community to continue to work together with the Canadian government on issues that matter to us. The issue isn't the government's political stripe, but rather, the resolve and commitment of each of us, as members of our community, to continue to build working relationships with our government in order to advocate for Ukraine. I urge all Ukrainian Canadian students to get to know their re-elected or newly-elected Member of Parliament and get involved in the activities of their local Ukrainian Students' Organization ([www.susk.ca](http://www.susk.ca)) and Ukrainian Canadian Congress branch ([www.ucc.ca](http://www.ucc.ca)) so that we may continue to support Ukraine in her time of need.

Christine Czoli  
SUSK Past President 2013-2015



## Why become a member of Ukrainian Credit Union Limited?

# *Because other financial institutions think that DIDO is a pop signer*

### *FREE chequing and savings accounts!*

- No monthly fee
- No minimum balance

### *Canada's 2nd largest ATM network 2,500+ surcharge-free ATMs*

- As a member of a credit union you are not just a customer but an owner too
- You have a vote at the Annual General Meeting
- You can be elected to our board of directors

### *Credit Unions support local communities*

- UCU offers scholarships
- We put profits back into the community in the form of donations

### *We have all the same products and services that banks offer!*

- Chequing and savings accounts
- GICs, TFSAs, RRSPs, RESPs, RDSPs, RIFs
- Mortgages, personal loans, car loans, student loans, lines of credit
- Business accounts
- MasterCard and debit cards
- Online banking, telephone banking, mobile App
- All this and more at a lower cost than at a bank

**CALL OR VISIT ONE OF OUR  
BRANCHES TODAY!**



# UCU UKC we understand you.

Call Centre  
416.922.4407  
800.461.0777

Website  
[www.ukrainiancu.com](http://www.ukrainiancu.com)  
[www.ucublu.com](http://www.ucublu.com)



СТУДЕНТ





## The Poroshenko-Trudeau Marijuana Infused Varenyky!

Dear *Student* reader, it has been nearly two years since my words last kissed the sweet lips that are the pages of the superlative *Student* magazine. This being the case, I felt it high time that I emerge from my Hobbit hole and once again dabble in the art of discourse with you.

It has however occurred to me that all of my previous works have been fictional in nature and I have decided that in the interest of evolution my return to the SUSK scene should take a different literary approach. I noticed that some recent student issues have featured some delectable recipes for its readership and I thought that I might take a stab at providing a culinary masterpiece of my own!

Upon beginning to ponder which recipe I would like to share with you, I was hit by the realization that since my last contribution both Canada and Ukraine have selected new leaders. Ukraine, elected confectionary king Petro Poroshenko following Euromaidan in the spring of 2014. And, more recently the rise to power of the stylishly haired Justin Trudeau has come about here in the Great White (Red) North during the fall of 2015. This realization got me to thinking that my recipe should pay homage to this political changing of the guard and I felt a fusion of Poroshenko's love of baking And Trudeau's love of cannabis would be appropriate!

So, it is with the utmost pride and jubilation that I present to you the most socially progressive, limit pushing and reality altering recipe that *Student* magazine has ever published (hopefully)... ***The Poroshenko-Trudeau Marijuana Infused Varenyky!***

If Justin can admit to smoking a joint after becoming an MP and then subsequently still win a majority government to become prime minister, I feel a recipe of this variety is no longer a taboo subject. However, due to the fact that as of the time of writing of this article the laws in Canada still prohibit the use of recreational marijuana I have included the following disclaimer...



The author of this article does not in any way condone or encourage any activities which constitute the contravention of any laws prohibiting the purchase, consumption, production of, or any other activities involving cannabis and does not take responsibility for the actions of anyone who may choose to do so. However, you may wish to consider making use of this recipe at such a time in the future when the laws governing marijuana use in Canada have been amended to allow for its legal purchase and consumption. Additionally, should you find yourself visiting Colorado, Washington, Amsterdam, Uruguay, Cambodia, North Korea (That's right!), Peru, Portugal or any other jurisdiction with laws allowing for some form of legal recreational marijuana use you may also consider making use of this recipe. Alternatively, you may consider approaching a qualified healthcare professional to obtain a legal prescription for medical marijuana use should you qualify for such a medication.

OK, now on to the recipe!

### Poroshenko-Trudeau Marijuana Infused Varenyky

This recipe yields roughly 4 servings of delightfully tasty and awesomely enlightening varenyky. The whole process should take roughly 1.5 - 2 hours, I know it's long but it is well worth it! Personally, I recommend adding bacon bits, onions and sour cream to this dish and enjoying it with a glass of cool lemonade!

#### Ingredients

- ½ Cup - Salted Butter
- 2 Pounds - Potatoes
- 4 Cups - Flour
- 1 Cup - Cheddar Cheese (grated)
- 1 Cup - Water
- ½ Cup Bacon Bits (optional)
- 1 - Onion (optional)
- 3 Tablespoons - Sour Cream (optional)



¼ ounce - Marijuana, Cannabis, Stinky Herd, Ganja, Mary Jane, Cheeba, Bud, Weed, Chronic, Sticky Icky, Snoochie Boochies, Травка, Конопля, ... or whatever other term you prefer to describe this magical green substance!)

## Directions

1. Turn on a playlist of classic Ukrainian folk songs!
2. Firstly, you will want to infuse the butter with the Marijuana. The goal of this is to transfer the Tetrahydrocannabinol (the stuff in Marijuana which gets you lifted!) to the butter. To do this, melt the butter in a pan on low heat. Once the butter is fully melted gradually add the marijuana to the butter while stirring. Make sure the Marijuana is finely ground up so it has as much surface area as possible. Once all of the Marijuana has been added continue to simmer the mixture on low heat for 45 minutes. Be sure to stir the mixture regularly!
3. While your butter mixture is simmering you will want to start making the filling. To do so, peel your potatoes and then chop them up into cubes. Bring a pot of water to a boil and add the potato cubes. Cook until soft and drain out the water.
4. Add the grated cheese to the potatoes and let it melt. Once your butter is ready add  $\frac{3}{4}$  of it to the potatoes and cheese. You may also want to add some salt and pepper if you so desire. Mash the mixture until all three ingredients are well mixed and the consistency is soft.
5. Now to prepare the dough. In a large bowl add together the egg and remaining  $\frac{1}{4}$  of butter and mix well. Then add water and mix again. Now gradually add the flour while stirring the mixture.
6. Once all of the flour has been added take the dough and place it on a large floured surface. Toss some flour on your hands and then knead the dough while adding flour as needed until it has an elastic consistency and is no longer





too sticky to work with. Be careful not to add too much flour or else it will become too dry.

7. Once you have achieved the desired consistency, cut the dough into three equal parts. Put two parts into some form of container and cover. Reapply flour to your surface and take the third piece and roll it out on the surface so that it is roughly 1/8 inch thick.
8. Take a 3 inch in diameter cookie cutter or glass and cut as many circles out of the dough as possible. Once a circle is cut, place a large spoon full of filling in the middle of the circle then fold it over on its self and pinch the edges all the way along until you have an enclosed full dumpling shape. Repeat this for the remainder of the dough and filling. This may take a while so be sure to cover your finished varenyky so that they don't dry out while you make the others.
9. Bring a large pot of water to a boil and a splash of oil and salt and then throw in the Varenyky!
10. Cook for roughly 5-7 minutes. Be sure not to overcook as they will fall apart if you do! If you intend on adding bacon, and onions to the dish (highly recommended!) fry them up in a pan so that they are ready around the same time as your Varenyky
11. Once cooked, drain varenyky add some regular butter, the bacon, onions and sour cream and you're ready to turn on your favourite cartoons or David Attenborough documentary and chow down!

Well, there you have it, the *Poroshenko-Trudeau Marijuana Infused Varenyky* Recipe! I hope that you will enjoy this recipe and share it with anyone you feel would enjoy it also.

Yours in SUSK  
Baked and Mysterious *Student* Contributor



## Guy Delisle

A few months ago I was walking around the ByWard Market in Ottawa late at night and stumbled upon a bookstore (yes, some still exist). Although it was late in the evening, I noticed through the window a peculiar book on the shelves with a hammer, sickle, and one object that I didn't recognize on the cover. The front of the book stated in bold letters "PYONGYANG" and an author by the name of Guy Delisle. Having read several books about North Korea, including *Escape from Camp 14* and *Without You, There Is No Us*, I wanted to find out what this one was about.

I later found out, the author, Guy Delisle, is a cartoonist and animator from Quebec City, although he now lives in France with his wife, an administrator for Doctors Without Borders. As such, he has had the opportunity (or misfortunate, you decide), to travel and draw many cities and countries around the world including Shenzhen, Burma, and Jerusalem while his wife was on assignment.

I borrowed his book about Pyongyang first from my University library (use yours, they're fantastic) and finished it the next day. Although a novel can express a supreme amount of emotion and description through words, Guy's sketches can express a whole different level of storytelling. As a French-Canadian, he frequently mixes in funny anecdotes or stories, including his description of French toast, which keeps you smiling until the end.

Other books I've read about North Korea frequently describe the struggles the people of the DPRK face. Guy Delisle was neither a resident nor a tourist. He was a strange anomaly in one of the world's most ruthless dictatorships. Reading *Pyongyang* shows how close the city can be to the modern world, yet completely cut off from any contact beyond its borders.

After finishing *Pyongyang*, I quickly read his other three graphic novels about cities he's lived in, along with a few other books he has written/drawn. If



you're looking for a quirky but very interesting series of books from a Canadian author, I suggest you check out (ha!) Guy Delisle.

Cassian Soltykevych  
University of Alberta

### From Saskatchewan To Ukraine

In May of 2015, a group of 5 students travelled to Ukraine through the University of Saskatchewan's Spring Session in Ukraine Program. Over the course of 1 month, we, the students, completed their advanced level Ukrainian Language courses, and also took an Anthropology course that focused on social movements, protest culture and volunteerism in today's Ukraine. In between our studying, we still found time for fun and travel. We were able to travel to the Carpathian Mountains to climb Mount Hoverla, visit some old castles and fortresses, and so much more!



The students and their professor from the Uof S in front of the University of Ternopil



The Students with their tutors in at the train station in Kyiv



The students on their journey to the top of Mount Hoverla

Kateryna Prytula  
University of Saskatchewan



Do you want to be heard? Do you have something you want to share? Submit it to [student@susk.ca](mailto:student@susk.ca) today!

