

Novemberi gyász (November Mourning)

Erika Papp Faber

Following the euphoria sparked by the events of October 23rd, 1956, came the near-despair of November 4th and its aftermath. This poem was born of that dark time.

Novemberi gyász

Magyar!
Kondul lelkem mélyén
félrevert harang –
Magyar!
Sajdul lelkem mélyén
tompá, bús harang –
Magyar!
Temetnek lekem mélyén
népet és hazát –
Magyar!
Visznek díszkoporsót
lelkem mélyén át –
Magyar!
Viszik temetőbe
dícső álmokat –
Magyar!
Sírod fölé szó a
szabadság álmokat –
Magyar!
Mikor hantod fölött
elnémult minden hang –
Magyar!
csak kong keservesen,
kong a lélekharang.

The 1956 Revolution and Freedom Fight united Hungarians all over the world in a way nothing ever had before. Unless you lived through those days, you cannot imagine the despondency, despair and dejection we all

felt upon Russia's re-invasion of Hungary on November 4th.

The poem reflects these sentiments. It mentions "félrevert harang" – a bell rung to one side. Normally, a church bell is struck on two sides, giving a "ding-dong" sound. For funerals, the bell is always rung on the same side (*félrevert*), for the slow "dong-dong" effect of the "death knell". This mournful one-note ring is known as the "soul bell", or "*lélekharang*".

The poem has a play on the word "*lélekharang*", referring both to the death knell, and to the bell mournfully ringing within the soul.

Faberné Papp Erika a Magyar News Online szerkesztője. – Erika Papp Faber is Editor of Magyar News Online.



Good-bye to a Hungarian broadcaster



László Pál

It is with deep regret that we heard of the passing of László Pál in Hungary on October 30th, 2010.

Born in Budapest in 1946, he came to this country in 1984. He was known in this area for broadcasting the Hungarian radio program on Sunday afternoons from 3 to 6 pm, from Fairfield University every week, from 1988 to 1998. He moved back to Budapest when he retired.

May he rest in peace!

“Terra Britanorum” - in Hungary??

Erika Papp Faber

Almost a millennium has passed since two British princes fled to Hungary for safety, yet their stay is still commemorated in some place names.

In Mecseknádasd, a town of roughly 2,000 inhabitants in the Mecsek hills around Pécs, can be found the ruins of an ancient castle called *Rékavár*. The land around it is still known as “*Terra Britanorum*”, or “Land of the British”. How did it get its name?

To escape Knút, the Danish pretender to the throne of Edmond Ironsides, the latter’s sons Edmund and Edward took refuge at the court of King St. Stephen of Hungary. Edward married Ágota (Agatha), daughter of St. Stephen, who donated to them an estate in Nádasd (today’s Mecseknádasd). They lived there with their three children until 1057. At *Rékavár* castle their daughter, St. Margaret of Scotland was born in 1045. (Edmund died in Hungary around the year 1047.)

After the Norman Conquest, Margaret found refuge in Scotland, and in 1070 married Malcolm III, known as “Bloody Malcolm” for his cruelty. Her deep religiosity and refinement made its good influence felt, so that Malcolm changed his ways, and she brought about reform of the royal court. She was counselor and loving helpmate to her husband. In councils of state, she would sit next to Malcolm. She bore him eight children, two daughters and six sons, among whom was David, re-

garded as one of the best Scottish kings, and later revered as a saint. Because the printing press had not yet been invented, Queen Margaret ordered books to be copied by hand. Through her influence, Anglo-Norman manners and institutions were introduced to a rather isolated Scotland.

She established schools and abbeys, built churches, hospitals and homes for the poor, and – way ahead of her time! – concerned herself with the education of girls. She laid the foundation for the Scottish weaving industry. Giving good example of work and service, Margaret’s charity to all made her much loved by her subjects.

Margaret was the last queen of the dynasty founded by Alfred. She died four days after her husband Malcolm and her oldest son were killed in a battle against the English. She was immediately honored as a saint, although she was not officially canonized until 1261. (Her feast day is November 16th.) At the time of the Reformation, Margaret’s and Malcolm’s remains were spirited away to safety in Spain, where they are buried in the church at Escorial.

While only ruins of the castle where Margaret was born can be seen today, there are other mementos of the British royals’ stay in Hungary. “The English Virgin’s Hill” in Mecseknádasd allegedly refers to St. Margaret. And a bridge between Mecseknádasd and Hidas is still known as “The Bridge of the Three Princes”.

Erika Papp Faber is Editor of Magyar News Online.

“Down in Villa Park:

Hungarians in Fairfield”

is once again available for purchase from the author, Magdalene Havadtoy. First published in 1976, and long out of print, it is now back in hardcover. It contains all the artwork that made the original paperback version so appealing.

Price is \$20 per copy. Proceeds from the book will go towards publication and mailing expenses of the **Carpathian Observer**, a journal distributed twice yearly without charge by the Committee of Transylvania, a not-for-profit fraternal association to benefit the Hungarian minority in Transylvania.

The book may be ordered from: Magdalene Havadtoy, 432 Popes Island Road, Milford, CT 06460.

DOWN IN VILLA PARK

Hungarians in Fairfield



MAGDALENE HAVADTOY



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Hungary's Roman Past

Louis Bevilacqua

Before the Magyars arrived on the plain of Hungary over a thousand years ago, the area was already settled and for a long time was a province of the Roman Empire. The pre-Magyar period has its own fascinating history. As Anthony Everitt writes in his book on the Emperor Hadrian, back then, "Pannonia was as far away from civilization as it was possible to reach within the boundaries of the Empire in Europe." It was a place famous for the fact that beer was brewed instead of wine, and there grew a famous plant called *saliunca* that the Romans used for its sweet smell, especially effective for people with bad breath and smelly armpits. Aquinicum (spelled "Aquinicum" today, located within the boundaries of today's Budapest) was home to one of the four legions stationed in the province, the II Adiutrix Pia Fideliae, or the 2nd Reserve Group, Loyal and True. Hungary comprises, especially pre-1920, the ancient Roman province of Pannonia. This ancient Roman province

linked the Danubian frontier with Illyricum, Noricum and Moesia. It was home of a varied people, with a mainly agrarian lifestyle, ethnically comprised of Celts and Thracians, but mostly Illyrians in the east and south. Former Governor of Pannonia Superior, historian Dio Cassius, wrote that its people were brave, bloodthirsty and high spirited, and you can still see a measure of this spirit in the cuisine of modern Hungary, in the lifestyles of its people and in the characteristics of its relationships. Some say the name of the province derived

from the habit of cutting old clothes and sewing strips of the garments together to patch up holes in what they wore. The word *pannus* means piece of cloth, rag or patch in Latin, whereas the word *pannosus* means ragged. The country of Pannonia, as the Romans referred to it, was thus named, in part, from the frugality of its people in industriously making use of what they had, recycling through use of repair that which had been discarded, or for what the growing Roman elites at the time would find little use.

Roman policy did not include the country until the time of the Emperor Augustus. In 35 BC, he launched a punitive expedition, with the aim of subduing the local tribes, rife with internal squabbles and instability. He thus initiated a Roman presence that would come to define the civilization of the troubled area which was in the center of competing barbarian efforts. These included Germanic peoples, pre-Gothic forces and the tribes coming from Asia. Prior to the consolidation of his authority as first citizen, Augustus was in need of preparing for his battles with Marcus Antonius.

In 13 BC, Marcus Vinicus was dispatched by Rome to conquer the territory and was later joined by Agrippa and Tiberius, who ultimately decimated the opposition, tribe by tribe.

It seems that by the year 8 BC, the area was relatively pacified by barbarian standards, and Tiberius was succeeded by Sextus Appuleius, who commanded the area as its governor. In 8 AD, the area once again rose in revolt under the chieftain Bato, and was matched by Tiberius who returned with a slow and methodical



Aquinicum

strategy that brought the dominion under Roman governance. At the time, Tiberius had been engaged in a campaign to fight Germania, when he was diverted to Pannonia. The Romans were being inundated with attacks, from Macedonia to Germany.

Augustus feared an invasion to Italy, and even informed the Senate that such a risk was possible. He moved his court to Rimini as the combined threats to Rome were the worst since Hannibal.

When they were attempting to decide what to do with this new border land, the proposal to add Pannonia to Illyrium (roughly modern Croatia) was met with protests, and it was agreed that the best course of action was to manufacture an actual provincia. Pannonia was divided into two parts by the emperor Trajan in 103 AD: Pannonia Superior and Pannonia Inferior. This division plays rather large in the history of the area, even up to the 20th century, marking great cultural differences between Pannonia Superior (which today would be around Bratislava and that region), and the area of Pannonia Inferior (which would be modern Budapest, south into Yugoslavia).

Pannonia was first and foremost a military encampment. Legionary camps were placed there following the partial stabilization of the area, and camps sprung up around these bases that formed the initial Roman communities. These supportive communities were called *canabae*. Subsequently, colonies of veterans were formed in the province, and these veterans, along with their families, were rewarded for prior service by being granted large tracts of land on which to farm and live the remainder of their days in the countryside. This stabilized Rome the city, while ensuring a measure of imperial support away from Rome, and also ensured the spread of the Latin language and culture.

Emperor Hadrian promoted the cities of Carnuntum (capital of Pannonia Superior) and Aquinicum (Pannonia Inferior) to full city status or "municipium". With this came various provincial rights within the law and the religion, and visiting dignitaries from these cities were accorded a measure of standing when traveling throughout

the Empire.

Pannonia Superior - occupied the west from Carnuntum to Aquinicum.

Initially, it was the main seat of government for the legate. The capital city boasted theatres, amphitheatre, basilica and forum.

Carnuntum was a city east of Vindobona (Vienna), and was an area originally settled by a Celtic people. It was of strategic importance because of its proximity to barbarian invaders. It had the largest amphitheatre in the province.

Pannonia Inferior - included Aquinicum and Sirmium

Pannonia was home specifically to legionary auxilia, where soldiers received Roman citizenship after 25 years of service. They served on the frontiers, patrolling, watching, holding the limes (borders) and assisting the legions in battle. Sirmium was near modern Belgrade and was the center of naval operations. Emperors Domitian and Trajan took up operations here during the wars with Dacia, and so did Aurelius during the Micromannic Wars, of which he wrote in his "Meditations". The city boasted notable brick structures, baths, granaries and palaces.

Some notable personalities in the history of pre-Magyar Hungary

Aelius - Lucius Aelius Verus Caesar. He was Hadrian's heir apparent named in 136 AD. He was appointed governor and died here in 138 AD.

Hadrian was commissioned military tribune in Aquinicum, where he served prior to becoming Emperor.

Septimius Severus – Emperor, 193-211 AD, was governor of Pannonia Superior. During his reign he quelled revolts in Britannia, repaired Hadrian's Wall, brought stability to Roman politics following Commodus and the auctioning off of the principate. He was father to Caesars Caracalla and Geta.

Aurelian - Lucius Domitius Aurelianus 270-275 AD. Born of humble parents in Sirmium, about the year 207. Aurelian had a successful career, becoming a

great general through his skills and courage. He was a cavalry commander who was proclaimed Emperor by his troops at Sirmium. During his short reign, he completely restored the Roman Empire to its former extent, with the exception of Dacia (modern Romania), which was finally regarded to be hopeless, and so the Roman troops withdrew from there. He destroyed the Palmyrian Empire in the east and the Gallo-Roman Empire in the west. He celebrated a triumph in Rome, and built a strongly fortified wall around the city, most of which still stands today. He fell victim to a conspiracy by his officers, and was assassinated in Turkey.

Marcus Aurelius Probus – 276-282 AD. Also born in Sirmium in 232, he became a leading general. Following the deaths of Tacitus and Florianus, he became undisputed master of the world. He attempted to restore the economic life of Rome and achieved great success. He introduced viticulture into the west, and had he been able to carry on his reforms, the State may have recovered much of its ancient power and prestige. However, he was murdered in the fall of 282 AD by a group of mutinous soldiers who were angry for having to work on public works projects, such as roads, etc.

Following the reign of Marcus Aurelius, the Roman Empire fell into complete chaos and disorder for over 50 years, until the reign of Diocletian, who divided the empire into two parts. The Roman influence over Pannonia faded,

but reminders of it surface even today as new construction crews dig deep for foundations of modern buildings.

Luis Bevilacqua has a great love of history, and works as a government administrator. He is a former spokesman for the Bridgeport City Council. He has promoted ethics reform and good government in the State. As National Committeeman, he re-founded the Young Democrats of Connecticut, representing the group in Washington DC. He has traveled to Rome twice.

Kicsi a világ!

There I was in the Eye Clinic at the Naval Hospital, Bethesda, MD. I hadn't had my eyes checked for a while, and needed that done. I signed in and was told to go down the hall, fill out a form, and wait. I would be called ... and I was ... by a slight, attractive young woman in her twenties, I would guess.

We went through the preliminaries, chatted for a while, and then she said something in Hungarian. Well ... I almost fell out of the seat! Turns out she is an intern from Hungary (Miskolc?) who has been studying in California and New York City. I forgot to ask what program she was in. Her name is Dóra Szymanowicz. Seems her mother went to Poland to study and married a Polish man. But ... get this! ... her mother's maiden name was NEMETH!!!

Poor thing must be hungry for some home cooking, for she asked if there were any Hungarian restaurants in the area. Alas, I had to say "no". Marion Golightly: perhaps you could take her some stuffed cabbage? (Just kidding!)

It's a small world! ... *Kicsi a világ!*

Dick Nemeth is a retired US Air Force Colonel and pilot who lives in Virginia. He has over 5,000 hours of flying experience in eleven different types of airplanes, and mainly flew the C-130 "Hercules". He served in Europe and the Pacific as well as in the United States. He is Magyar News Online's Washington Correspondent.



Aquinicum

World premiere of the new musical, Hungarian Nights, written by Cheryl Kemeny and Mariner Pezza

By Cheryl Kemeny

Crystal Theatre presents the world premiere of Mariner Pezza and Cheryl Kemeny's new musical, Hungarian Nights—a tale of romance, rebirth and redemption. Previews begin with a student cast Friday, Nov. 12 @ 7:30pm and continue Sat., Nov 13 @ 7:30pm and Sunday, Nov. 14 @ 3:00pm.

The professional cast takes over on Friday, Nov. 19th @ 7:30pm and continues on Sat., Nov 20 @ 7:30pm and closes on Sunday, Nov. 21, 2010 @ 3:00pm. The 21-year-old Hungarian gypsy violin prodigy, Jenő Varga, will be performing at all shows. The adult cast is led by Michael Longo of NYC as Count Dáko Batthyány de Harakály and Melissa Labbadia of NYC and Norwalk as the beautiful Baroness Illona Temesváry de Andrászi with Cidalia Alves of Danbury as Zsófia, the gypsy fortuneteller, Maggie Mellott of Norwalk as Rózsika, the gypsy princess, Jack Raymond of NYC as Prince Árpád, the gypsy prince, Misha Schmidt of Stamford as Zoltán Temesváry and Betsy Simpson of Wilton as the peasant maid, Marika. Student leads include Julia Gallagher as Illona, Max Helfand as gypsy Prince Árpád, Allison Rohr as Zsófia, Jessica Foulds as Rózsika, Hannah Daley as Marika (all of Norwalk) as well as Christopher Dehn of Wilton as Sándor Temesváry, to mention a few.

The writing of the musical was inspired by the authors' recent trip to Budapest. Ms Kemeny attended the Franz Liszt Academy of Music for five years as an opera student. The couple was stranded there an extra week due to the volcanic ash from Iceland and so came the genesis of the story. Ms Kemeny began her musical career singing with her father's Hungarian

band and has always loved both the Magyar folk songs and the gypsy-style of playing. Her husband, Mariner Pezza, was so impressed with the violin pyrotechnics of young Mr. Varga that he insisted that Crystal Theatre invite him out to perform. It is very difficult to find violinists versed in this style of playing, which is similar to jazz in that the performer must improvise around a set melody. It departs from jazz in that there are also extreme tempo variations within single songs that are difficult for a non-native to quickly grasp.

The musical itself is set in Hungary, 1888, but opens in London at Buffalo Bill's Wild West. Buffalo Bill hears some Hungarian gypsies—who've been hired as replacement riders—playing and dancing a music he's never heard before. His assistant, young Hungarian-American, Sándor Temesváry, explains who they are, whereupon Bill immediately tasks him with travelling to Hungary to acquire some of "these E-gypsies for the show". Thus, Sándor is sent to Transylvania to seek aid from his relatives in hiring some gypsy talent and becomes embroiled in a romantic mystery filled with danger.



Please help!

For the second time this year, we are forced to appeal to your kindness to help out in a national emergency. This time, help is needed to relieve the catastrophic results of the "red sludge" that flooded an entire area in western Hungary, and threatens the ecosystem of the entire Central European region.

The whole world watched with horror as the "red sludge" (an extremely toxic waste product of aluminum production) inundated several villages in western Hungary on October 4th, claiming (as of this writing) nine lives, hospitalizing dozens with chemical burns, and causing inestimable personal and ecological damage. The caustic soda deluged homes, making them uninhabitable. Livestock were killed, cars were covered with the deadly goo, produce was destroyed. Agricultural land and drinking water have been poisoned, for no one knows how long. The entire Danube ecosystem is threatened.

Hungary declared a state of national emergency, and volunteers have been assisting the people affected by this catastrophe. (One of the casualties was a volunteer.) Former NY Governor George Pataki (of Hungarian descent) is spearheading relief efforts in this country. We join him in urging everyone to **kindly contribute to help the suffering people of Kolontár, Devecsér, Ajka, and the entire area.** For further information, see the website of the American Hungarian Federation

www.americanhungarianfederation.org.

May God bless you for your

generosity!

See photos on last page

I Remember ... Lamplighters in Budapest !

Remy P. Papp

I was born to Hungarian parents in 1929 – in Berlin, Germany. How did this come about?

My Father was the first one in his family to enter a technical field as a Civil Engineer. My Grandfather, my uncles all were educated either as lawyers or in some other liberal arts. Considering the Depression and the “unusual” field my Father chose, my Grandfather told him: “So you want to be an engineer? Then be a good one!” and sent him to Berlin to work for Siemens, not in the electrical branches but the third branch, which was a construction company: Siemens Bauunion AG. (This part of the famous German company has long been shed to another construction company). This is how I came to be born in Berlin.

It was Depression time, not only in the US but also all over Europe. This meant that engineering and construction companies also had tough times, and my Father was forced to change workplaces several times. As a result, we moved around Europe: we lived several places in Germany, six months in Paris, and a few more months in Dunkirk. My recollections of those places are rather hazy. We finally moved back to Hungary in 1932, when I was three years old. We moved into an apartment in a side street off the *Körtér* in Buda. In 1932, things were quite a bit different from what young people of today would find. Let me just hit some highlights – peculiarities if you will – of those days.

I remember looking out the window and watching the “lamplighter” making his rounds at dusk. He carried a long pole with a hook and a burning light on its top. He would quickly walk from one light pole to the next one, reach up to the light-box, lifting his pole, opening the side of the glass box with that hook, inserting the end and waiting a moment for the flame to light the gas stream. Then he would close the box and proceed to the next light. I do not remember when the City switched to electric lighting, but it was not very much later.*

I also remember when they repaved the *Körtér*. My Mother and I emerged from that side street and the whole plaza was completely torn open and workmen were placing Belgian blocks, piece by piece,



Gas lamp lighter

over the prepared and tamped down sand bed. I remember watching fascinatedly as a kneeling mason picked up a block, carefully positioned it and then adjusted and set it by hitting it with a mallet. In other places, where an area was finished, another workman went over the freshly laid cobblestones and filled in the joints with asphalt, pouring it out of a can through a nozzle. There was no asphalt wearing course, you drove and walked over the cobblestones.

And I remember watching with open jaw the operation of the first traffic-light in Budapest. I remember one day walking with my Mother on *Múzeum Körút* to *Rákóczy út* on the east side (the *Múzeum* side), and stopping at the corner to cross over to the *Károly Körút* side. There, over the middle of the fairly busy crossing, was a traffic light. But my attention was drawn to the policeman standing to my right at a fairly substantial console-box, working a handle (*kurbli*). I immediately made the connection (I was a smart kid!), and looked back up at the traffic light. Indeed, the strip containing the colored lenses was slowly turning around to change the traffic flow. I was very impressed by this modern convenience. And I was wondering how the mechanical motion was transmitted from the box to the light!

My cousin related to me recently that there was another hand-operated traffic light in his neighborhood, in front of the *Nyugati* (the West RR terminal) on *Teréz Körút*, but here the policeman was standing on a box platform directly under the traffic light, and there was a vertical connecting rod between the hand operated box and the light!

Hungary was a left-hand driving country, as were a number of European countries in those days. I remember when Hungary switched to right-hand traffic on a quiet Sunday, amid great anxiety and curiosity (in 1941). Switching over traffic was complicated by the presence of streetcars. Quite a few of the overhead powerlines had to be changed or adjusted to the new traffic flow, which naturally applied to the streetcars as well.

Yes, I still remember the “gas-light” era, but “modern” life was inevitably catching up with us, and the lamplighters faded away. Despite “modernization”, it would still be a long time before computers and the internet!

**New gas lights were recently installed in Budapest for nostalgic purposes, bringing to eight those located in the Budapest Zoo and Botanical Garden, and to 116 the total for all of Budapest. Gas lights were first introduced in Budapest in 1856. By 1902, there were over 300,000 of them, all of which had to be lit at dusk and turned off by lamplighters in the morning. The use of electric lighting was limited by an Austrian monopoly until 1881. After that, use of electric street lights paralleled the use of gas lights. There were even two-tiered lamp-posts, with two gas lights on the top, and two electric lights under them. Ed*

*Remy P. Papp is a licensed Professional Engineer with his own consulting firm. He has been involved in bridge design here and abroad. Connecticut contractors have called on his expertise for rehabilitation and reconstruction of numerous spans. His last previous contribution to Magyar News Online was in the October 2010 issue, dealing with Budapest's *Árpád híd*.*

Hungarian csipke – Lace

Erika Papp Faber

The history of lacemaking goes back many centuries. The earliest lace encountered in Hungary was that of the wife of the 13th century king, Béla III, in whose grave was found a sample of needle lace made with gold thread. That technique was widespread throughout Hungary, as were a number of others.

Perhaps the most popular type was bobbin lace, with the pattern pinned to a pillow and using small bobbins for the thread. Manipulation of the bobbins creates a sound as if something is being beaten, giving it the name "*vert csipke*". It was imported by the families of miners fleeing Protestant persecution in Germany in the 16th century, who settled in Upper Hungary (Felvidék). From there, it spread throughout the country.

At the end of the 19th and early 20th centuries, manufactured goods were beginning to sweep away handicrafts. A number of people were concerned that valuable folk art was being lost. Among them were Markovics Mária (1875-1954); the Szontagh sisters, Erzsébet (1856-1917) and Aranka (1858-1950); Hagyák Stefánia (created lace designs between 1920 and 1940); Rev. Endre Kájel (a Reformed minister), and Fáy Aladárné (1871–1944).

Perhaps the best known Hungarian lace is the *halasi csipke*, whose first designs were made by Markovics Mária. It is hand-sewn ("needle lace"). Samples of it exhibited at the St. Louis World's Fair of 1905 won the Grand Prize. Subsequently, they won grand prizes at several other world fairs, and were presented as gifts to various heads of state, including Juliana, at the time heiress to the Dutch throne, who received them as wedding presents; and Pope John Paul II who was presented, in 1996, an ornamental halasi csipke tablecloth with motifs of the Hungarian Coronation mantle.

The *csetneki csipke* technique is based on the Irish tradition of crocheted lace. It was adapted by the Szontagh sisters

Aranka and Erzsébet, who enriched the Irish method of lacemaking with upper class Hungarian embroidery forms (*úrihímzés*). Aranka made the designs – 192 in two years! – and the first sample

a book about Stefánia's technique and designs. More recently, the textile collection of Szolnok Museum acquired all available designs, where they are now preserved for posterity.

Hunnia csipke was created at the beginning of the 20th century by Fáy Aladárné. She used Hungarian folk motifs taken from embroidery of various regions of Hungary and peasant carvings to create her designs. She experimented for a long time with the division of the threads of bobbin lace, and created a pillow that allowed for the forming articles such as vests, for example, in one piece, without seams. The resulting lace was dense and closely woven. She taught lacemaking, and the technique has been handed down in her family. One of her students, Möller Istvánné, set up a lacemaking workshop in Kőröstarcsa in 1936, when the form acquired the name "Hunnia lace", and acquired a registered trademark. It has been continued and expanded with new ideas by Ónodi Szabó Sándorné, who wrote a book about it in her retirement years.

Lastly, we must not forget the work of the Protestant minister Kájel Endre, who, in 1908, wanted to help the local women who had no opportunity to obtain jobs. In his travels abroad, the Reverend Kájel had encountered lacemaking in Scotland. With the help of deaconesses,

he organized the first lacemaking course in Balatonendréd, in which 50 enthusiastic girls and women learned the art of making bobbin lace. Its characteristic was the use of thread "as thin as a cobweb". Soon the pastor's wife took over, and under her leadership, 200 women were producing the much sought-after lace. Thirty similar groups were organized throughout the country, and orders for their product started to pour in, not only from Hungary, but also from abroad. A tablecloth of "endrődi lace" won the grand prize at the Berlin World's Fair of 1938. The art is continued, and is a required subject in the Balatonendréd school to this day.

This is not meant to be a comprehensive study of Hungarian lace, but just a sampling of the most well-known types and techniques.



Halasi Csipke



Csetneki csipke

pieces were created by Erzsébet. They trained the women of Csetnek, who had lost their jobs when the tobacco industry declined in the late 1800's, and created a cottage industry. It was able to survive the first World War, but ceased after World War II.

In Szolnok, it was Hagyák Stefánia who made needle lace designs between 1920 and 1940. She used a characteristic technique (called "*körmönfont zsinór*") which became increasingly popular and was in great demand. She did not allow her name to be attached to it, but called it "*szolnoki csipke*." World War II almost extinguished this type of lacemaking, being kept alive only by Stefánia's niece, Jakabné Mészáros Gizella, who published

Recipe for November

from Eliz

For Hungarians, cooking liver is not a “yuk experience”. As a matter of fact, they fancy liver dumpling soup for which you will find recipe here. For those who want to avoid liver, we switch gears and present a recipe for almond pastry.

Májgaluskaleves

25 dkg vegyes leveszöldség

25 dkg csirkemáj

só

1 kiskanál majorána

1 csipetnyi törött bors

3 gerezd fokhagyma

1 tojás

8 dkg liszt

1 dl tejszín

1 dl tejföl

A megtisztított és kis kockákra vágott vegyes zöldséget fazékba tesszük, ráöntünk egy liter vizet. Megsózzuk, majoránnával, törött borszal fűszerezzük, felforraljuk.

A forrásban lévő levesbe beletesszük az egészben hagyott csirkemájakat, három percig főzzük, kivesszük és hagyjuk hűlni.

Almareszelőn lereszeljük a májakat, felét visszatesszük a levesbe.

A maradék reszelt májat összekeverjük felvert tojással, sóval, borssal, majoránnával és annyi liszttel, hogy galuskatészta sűrűségű masszát kapjunk. Egy két kanál vizet is belekeverünk.

Ha a zöldség megfőtt, a galuskát

beleszaggatjuk a levesbe. A lisztet elkeverjük tejszínes tejföllel, és behabarjuk. A levest jól felforraljuk, úgy tálaljuk.

Mandulás kifli

10 dkg héjastul finomra őrölt mandula

20 dkg porcukor

3 tojásfehérje

7 dkg szeletelt mandula

1,5 dkg liszt

2 dkg vaj

4 evőkanál cukorszirup
cukrozott cseresznye (díszítéshez)

A darált mandulát összekeverjük a porcukorral, és simára kevert tojásfehérjével jól összedolgozzuk.

Nyomózsákból kis rudakat adagolunk, kiflikké formáljuk, és megforgatjuk a szeletelt mandulában. A kifliket lisztezett sütőlemezre tesszük, középmeleg sütőben megsütjük.

Még melegen bekenjük cukorsziruppal, és belenyomunk egy-egy szem cukrozott cseresznyét.

Eliz Kakas is a contributor to Magyar News Kitchen

Bellow: Red sludge - Vörös iszap

Did you know...

...that a street in Madrid has been named after the legendary soccer player Ferenc Puskás? Born in Hungary in 1927, he started his career in Hungary, and in 1948, was the top goal scorer in Europe. In the 1950's, he became captain of the Hungarian team known as the “Mighty Magyars”.

In 1958, he emigrated to Spain, playing for the “Real Madrid” team, where he won four *pichichis*, trophies awarded to the top goal scorer for each league season. After his retirement as a soccer player, became a soccer coach, guiding the Athens, Greece team to the European Cup final.

In 1995, the International Federation of Football (i.e. soccer - ed.) History and Statistics recognized Puskás as the top scorer of the 20th century.

