



MAGYAR STUDIES OF AMERICA

# Magyar News Online

Írott tojások – Balogh Zita  
www.magyarnews.org

April 2012 Issue 54

Wishing everyone a very blessed Easter!  
Áldásos húsvéti ünnepeket kívánunk!

## Fohász

*Malomvizi Magda verse*  
(Theiss Edéné, sz. Vajk Magda)

Uram! Tovább – lásd – nem bírom.  
Itt vagyok térdreesve.  
Borús fejemre ráborult  
A getsemáni este.

Az élet arany poharát  
A kezembe Te adtad.  
Hogy megteljek, hogy kiigyam  
Ugye, hogy Te akartad?

És nekem szent volt a pohár  
És drága volt előttem,  
Minden szennytől, mocsoktól  
Ugye, hogy elfödöztem?

És vittem életútamon  
Ünnepi lobogóval,  
Várva, hogy egyszer megtelik  
Dús földöntúli jóval.

Valami csodás, nagyszerűt,  
Nagy boldogságot vártam ...  
Uram! Mondd! Te akartad úgy,  
Hogy meg sohse találjam?

Virágos útra vágytam és  
Tövisen járt a lábam.  
Vérem és könnyem egyre hullt  
Végig, amerre jártam.

És lám csak: megtelt a pohár  
És vér meg könny van benne ...  
Megszabadulni tőle már  
Bús szolgád de szeretne.

Uram! Keserű a pohár!  
Nem akarom kiinni.  
Mondd, kell, és meddig kell nekem  
E rút keresztet vinni?

A szenvedéstől rettegek  
És a haláltól félek...  
Uram! Segíts már! Könyörülj!  
Mi hasznod az, hogy élek?

Borítsa rám lágy szemfedőd  
Két könyörülő karod...  
Mindazonáltal legyen meg  
A Te akaratod.

Oh, mert akarni sem tudok,  
Csak sírok térdreesve:  
Borús fejemre ráborult  
A getsemáni este.

## A Toast to Joseph F. Balogh!



*Isten éltesse, Jóska! „Amennyi fűszál  
van a tarka mezőben, annyi áldás  
szálljon Jóska fejére!”*

*The Editorial Board of Magyar News  
Online*

Please read 'Interview with Joseph F.  
Balogh, Founding Editor of Magyar  
News' by Erika Papp Faber  
in the August 2007 issue of Magyar  
News Online.

*Vajk Magda (1895 – 1970) első gyereke volt Vajk (Ritter von Filkorn) Józsefnek és nejeének, malomvizi Malom Piroskának. Vajdahunyadon nőtt föl, ahol édesapja az akkori vasgyár főmérnöke volt. Tanítónő édesanyja otthon oktatta mind az öt gyereket (korai „home schooling”!), mert Vajdahunyadon abban az időben csak négy elemis iskola volt. Magda egyik öccse és édesanyja tüdőbajban halt meg hat héten belül, 1915-ben. Az első világháború után a megmaradt családtagok Magyarországra repatriáltak, mivel az édesapja nem tette le az esküt a román kormánynak. Magda – nő léte! – a budapesti Műegyetem fizika tanszék adjutánsa lett, a híres Ribár professzor mellett. Hozzá ment Theiss Edéhez, a matematikai közgazdaság úttörőjéhez, aki később híres statisztika professzor lett. Egy lányuk volt, akinek tragikus halálát Magda 10 évvel élte túl. Verseit „Malomvizi Magda” névvel szignálta.*

# Dual Citizenship Ceremony in Wallingford

Judit Vasmatics Paolini

*As a follow-up to László Papp's article "Hungarian Citizenship of the Grandchildren" in the March 2011 issue of Magyar News Online, here is a report of a ceremony at which Hungarian-Americans completed the process of acquiring dual citizenship.*

March 13th, the sun was smiling upon the Hungarian Community Hall in Wallingford, CT. This set a lovely tone for the festive, solemn, celebratory evening. Dignitaries from the Hungarian Parliament and the Consulate General of Hungary in New York, people seeking a dual citizenship, and guests all entered the hall with great anticipation, fully realizing what a historic moment was about to occur here.

Several months earlier, people desiring a dual citizenship applied to become Hungarian citizens. Present this evening were those who had successfully passed the requirements for Hungarian naturalization. Yes, this evening was solemn as applicants would declare their oath of allegiance to Hungary. One must have documented proof of Hungarian ancestry, write an autobiography in Hungarian, and have a sincere desire to declare such an oath. People do not treat it lightly. Speaking from the podium, Dr. Zita Bencsik, Deputy Chief of Mission / Consul from the Consulate General of Hungary, explained that each candidate would have the opportunity to declare an oath of allegiance or, if they prefer, make a solemn promise instead of an oath (a solemn promise is equivalent to an oath). Dr. Bencsik introduced Dr. János Horváth, a doyen from the Hungarian Parliament. Dr. Horváth spoke eloquently in Hungarian. At times I struggled to comprehend the



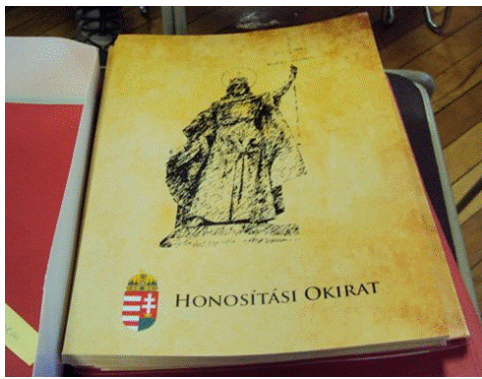
*Our treasurer, Zita Balogh, and her daughter Abigél among the candidates*



*Zita Bencsik, Deputy Chief of Mission/Consul from the Consulate General of Hungary; Dr. János Horváth, a doyen from the Hungarian Parliament; Zita Balogh receiving her official Document*



*Katalin Ádám Somfai, member of the Hungarian Parliament; Dr. János Horváth; Mónika Bartos, member of the Hungarian Assembly*



language. However, the essence of his message was clear and simple. He spoke of the importance of celebrating March 15<sup>th</sup> (1848, Revolution for Independence), which reminds us of other such events...October 23<sup>rd</sup>, 1956 (the latest Hungarian Freedom Fight). These events impacted not just Hungarian history but world history.

I understood part of his message to be the struggle of a Nation for Independence. It often takes courageous acts to acquire such a thing. Lives are lost. People are displaced from their homeland. Yet their affection and kindred feeling last forever.

Dr. Horváth stated that the time has come to accept a dual citizenship. The old concept that people can be loyal to only one country and not another has passed. Present ideology allows that one will not be less loyal to America if he is also a Hungarian. There is no conflict for one to be American and a Hungarian simultaneously. He spoke of this concept as one of *synergy*. He explained that in a *synergistic* process, one and one does not equal two, but four. One can be equally proud to be not only an American, but also a Hungarian.

I understood his rhetoric. His statement utterly captured the concept that an individual can love and be loyal to two nations. It made perfect sense to me. Such an individual can be equally empathetic to each nation, yet perceive each from a different point of view. This leads to a great whole. In my perception, this is when one and one equals four.

Twenty-two candidates declared their oath of allegiance to Hungary, acquiring a dual citizenship. Forms were signed, congratulations expressed, and a festive/celebratory mood filled

the room.

Also present from the Hungarian Parliament were Mónika Bartos, member of the Hungarian Assembly, and Katalin Ádám Somfai, Hungarian Parliament Member. They had presents for those who were instrumental and worked diligently in bringing today's ceremony to fruition. Among those honored was Dr. Balázs Somogyi, from the Executive Board of the Wallingford Community Club.

In addition, Dr. Bencsik took a moment to express her appreciation to Viktória Sass, Consular Assistant, for her assiduous work in making this event possible.

Once the candidates had taken their oath or solemn promise, a toast was made to celebrate this historic occasion. Everyone was invited to stay and enjoy the delicious foods prepared. I was especially glad to find *pogácsa* (it resembles a biscuit). Others headed for the delicious sandwiches which were typically Transylvanian. And so the evening ended with everyone sampling delicious Hungarian foods and exchanging heartily light conversation.

## Túró Rudi Torta

### A piskotához

2 tojás  
6 dkg cukor  
6 dkg finom liszt  
½ kk sütőpor  
1 dkg cukrozatlan kakaópor  
5 dkg cukor (a sziruphoz a kész piskóta tetejére)

### A töltelékhez

1 csapott ek zselatinpor  
15-25 dkg porcukor (izlés szerint)  
50 dkg túró  
1 dl tejföl  
1 vaniliarúd  
1 citrom reszelt héja  
1 ek citromlé  
2 ½ dl hideg tejszínből  
vert hab  
3 ek cukrozatlan kakaópor

**Piskóta:** Kivajazunk egy 24 cm átmérőjű kapcsos tortaformát és aljába méretre vágott sütőpapírt teszünk. A tojásokat és a cukrot 4 perc alatt robotgéppel fölhabosítjuk. A lisztet, sütőport és a kakaót összekeverjük és fakanállal óvatosan a tojás habhoz forgatjuk. A tortaformába öntjük a masszát és 350 fokon 12 perc alatt megsütjük. Ha kész kihűtjük.

**Töltelék:** A zselatint 1 dl vízzel elkeverjük, majd takaréklángon addig kevergetjük, amíg a zselatin feloldódik. Félreteszeszük hűlni, közben a porcukrot simára keverjük 2-3 kanál forró vízzel egy nagy keverőtálban. A porcukorhoz adjuk a túró, a vaniliarúd kikapargatott belsejét, a citromhéjat, citromlevet, a tejfölt és a zselatinos vizet. Robotgéppel 1-2 perc alatt összdolgozzuk és végül fakanállal beleforgatjuk a tejszínhabot.

**Összállítás** A piskótát kivesszük a formából. Lehúzzuk róla a sütőpapírt és miután a formát elmostuk és szárazra törültük, visszatesszük bele. Megöntözzük 1 dl víz és 5 dkg cukor összemelegített keverékével, elsimítjuk rajta a túros töltelékkel és a tetejét vastagon megszórjuk kakaóporral. A tortát 1 napig hűtőben tartjuk. Tálalás előtt késsel finoman körbevágjuk és kiszedjük a formából.



## STEPHEN DOMYAN: METROCROPS

Martha Matus Schipul

*Imagine buying a bunch of baby lettuce, in the middle of February, that was picked just that morning! Not imported from Mexico or Chile, but harvested right here in Bridgeport!*



The other day I was catching up with my longtime friend, Stephen Domyan. We had attended the First Hungarian United Church together as youngsters where we were members of the Children's Choir, Sunday School, and Hungarian summer school. Steve's mother was, in fact, my Sunday school teacher. Stephen always had an exceptionally beautiful voice as he soloed on hymns in choir loft in the church on Pine Street, and now he is using it to promote an exciting new venture.

His corporation, that he has co-founded with his wife, Nancy Domyan, is called Metrocrops, Stephen's idea is to raise fresh leafy vegetables like lettuce, spinach, and kale, year-round in heretofore vacant factories in Bridgeport. The crops would be grown indoors, hydroponically, in water that has been enriched with a constant supply of fertilizer, and under special cost-efficient and nutrient-boosting lighting that Steve, as an engineer, has perfected. The plants would be herbicide and pesticide-free.

Steve has received a grant from the United States Department of Agriculture and another one from the State

of Connecticut. The UCONN Technology Incubator Program has leased him a laboratory to perfect his process.

The project has the support of Governor Malloy and Bridgeport's Mayor Finch.

I had a chance to ask Steve a few questions:

**What were some of the obstacles to creating this process?**

*You have to conquer the cost of energy. Connecticut has the highest energy rates in the country and Bridgeport is highest in Connecticut.*

**How are you going to deal with the hazardous waste cleanup that these old factories might require?**

*In the majority of cases it is what is under the buildings, the soil that is polluted. The factories are stunningly clean. Many were built before asbestos was used as insulation.*

**Why would this lettuce be better for you than the imported type?**

*The chief advantage is it will be fresher. Lettuce is seven to ten days old by the time we get it from 3000 miles away in California. Taste and nutritional value are lost as soon as you harvest it.*

**How many employees would be needed for such an undertaking?**

*In our module system for every 2000 sq ft of factory, there will be five direct employees.*

**What is your target market?**

*Restaurants and grocery stores that want to sell the freshest local produce.*

**How would this project benefit Bridgeport and other such urban locations?**

*Jobs, jobs, jobs! We make use of totally useless factory buildings and put them back on the tax rolls. And these jobs aren't outsourceable. This is the only agricultural job that is twelve months a year.*

**The other night I saw a feature on the news about rooftop greenhouses in New York City. How does your project differ from this idea, and why is it better?**

*They're another partial piece of the local grown movement. You can't grow it during the winter on the rooftops. When you grow indoors like we*

*do, there is no weather. You don't have to worry about too much rain or not enough. What we have is called a "controlled environment."*

**When do you anticipate that we could buy our first fresh lettuce?**

*It will be available in stores, optimistically, a year from now. In the fall, we'll do taste testing, and offer free samples to the public at various locations.*

You can find out more about Steve's exciting project and see an interview with him on

[http://metrocrops.com/html/in\\_the\\_news.html](http://metrocrops.com/html/in_the_news.html)

### Did you know...

... that a Hungarian, Endre Szemerédi, has just won the so-called "Nobel Prize of Mathematics"?

A professor at Rutgers University and the Alfréd Rényi Institute of Mathematics in Hungary, Szemerédi was granted the prestigious Abel Prize for his "contributions to discrete mathematics and theoretical computer science". Named after the 20<sup>th</sup> century Norwegian mathematician Niels Henrik Abel, the prize has been awarded since 2003 for outstanding scientific work in the field of mathematics. Szemerédi's work is mainly in combinatorics and number theory, and he is best known for a theorem that bears his name, which includes something called "Szemerédi's regularity lemma". Despite all this, Szemerédi admits that he never uses computers! A previous Hungarian recipient of the Abel Prize was Peter Lax, an American mathematician of Hungarian descent, in 2005.



Endre Szemerédi

## There's More Than Gold in Them Thar Hills!

*Prospectors of the 19<sup>th</sup> century Gold Rush, on their way to California, passed through what would later become the State of Nevada. With the discovery of the Comstock Lode in 1858, the Territory became the goal of many who hoped to make their fortune. While gold is still being mined in the hills and mountains of Nevada, our attention has been drawn to other treasure – with a Hungarian connection, of course! – that may be found there today.*



László Laky, second generation Hungarian-American, recently moved to Nevada. There, he picked up a book at the local parish on the

history of the Catholic Church in the northern part of that State. And right in the beginning (second sentence!), he came across a reference to “two Hungarian artisans, Isabel and Edith Piczek”! Small world???

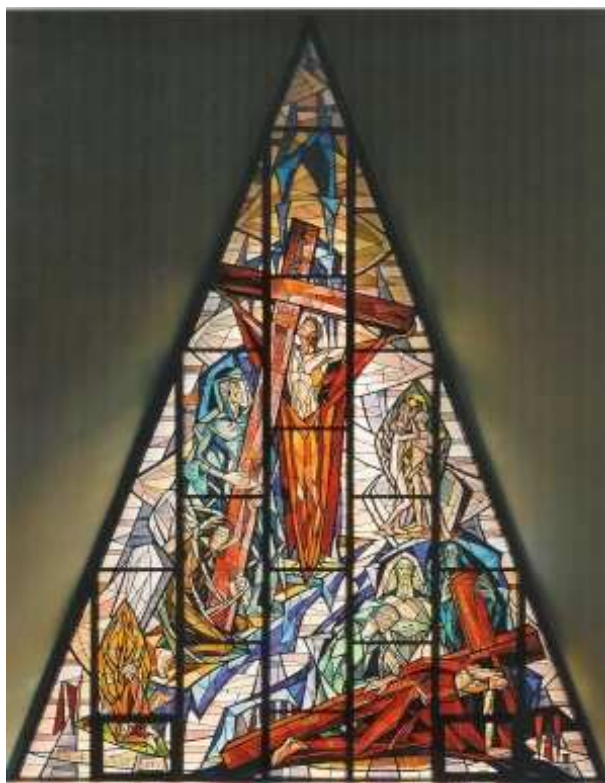
The Piczek sisters created the stained glass windows in St. Thomas Aquinas Cathedral in Reno, NV in the 1960's. They depict the Stations of the Cross. An added one, titled “The Mask of Reality”, shows, among other images, the skyline of Los Angeles, the city they now call home. Their artistic style has been termed “Mystical Realism”, and their work – murals, mosaics and stained glass windows – adorns numerous churches in California, Nevada and New Mexico.

Born in Hungary, the sisters first studied under the guid-

ance of their father, the artist Zoltán Piczek before fleeing to Austria in 1955. They “painted their way across Europe”, and continued on to Rome, where they won the *Galleria de Roma* Prize for their painting.

They submitted a draft for a fresco of the “Miraculous Draught of Fishes” for the Vatican’s Pontifical Biblical Institute. When their design was chosen the winner, the judges were amazed to find that the artists were two teenagers. Isabel completed the figures of John, Peter, Thomas, the two fishermen and the fish, and Edith painted most of the figure of Christ, Nathaniel and James. It took them seven months to complete the project, after which the Institute opened for public viewing, for the first time. The sisters spent three years in Rome, and completed 42 murals.

They painted murals in Austria, Germany and Canada, and turned down a scholarship in Paris in order to emigrate to the United States and settle in Los Angeles. By now, their close to 500 monumental works may be found in seven countries, on three continents. In 2000, they received the Los Angeles “Cardinal’s Award”, and have been awarded the



*Las Vegas Cathedral, Stations 2-3*

Order of St. Gregory, a papal decoration awarded for “conspicuous service to the Church and society”. Isabel won an international competition to create a 300 sq. ft. figurative stained glass entrance for the Basilica of the National Shrine of the Immaculate Conception in Washington D.C. Among Edith’s accomplishments are the mosaic and stained glass of St. Anne’s Church in Las Vegas, and the stained glass windows of Our Lady of Good Counsel Church and of St. Bridget Church, both in Los Angeles.

In 2011, Isabel oversaw the restoration of their fresco at the Pontifical Biblical Institute in Rome – a first inasmuch as the original artist rarely is involved in such restoration! We thank László for bringing these outstanding Hungarian artists to our attention!

P.S. Another Hungarian connection in Nevada: A Hungarian-born priest, Fr. August Zabbi (1909-1982), was stationed at St. Paul’s in Winnemucca, NV between 1966 and 1979.

EPF

### Magyar News Online

242 Kings Hwy Cut-off  
Fairfield, CT 06824

[www.magyarnews.org](http://www.magyarnews.org)

Editor: Erika Papp Faber  
Founder, Editor and Publisher  
Emeritus: Joseph F. Balogh

Editorial Board:

Robert Kranyik,

Judith Paolini,

Paul Soos,

Zsuzsa Lengyel

Eliz Kakas,

Martha Matus Schipul

Olga Vally Szokolay

Contributing Editors:

Victor Berecz, Eva Hlacs,

Dennis Rich,

Webmaster: Karolina Szabo

Assistant Webmasters:

Paul Soos, Joseph Ull

Treasurer: Zita Balogh

## Café Budapest – Elegant as Always

*This 59<sup>th</sup> annual charity fund-raiser drew a very respectable crowd early in March. The formal affair held at the Waverly in Monroe will benefit students of Hungarian descent in the Connecticut area.*



## Norwalk March 15th Observance a "Resounding" Success!

The joint performance of the Csúrdöngölő Folkdance Ensemble and the Életfa Folk Music Band left the audience cheering in the aisles! His Excellency Dán Károly, Consul General of Hungary, who gave the address, remarked that he had never seen anything like it!



The Pannonia American Hungarian Club, Hungarian Cultural Society of Connecticut and the Hungarian Community Club of Wallingford presented a "Celebration of the Revolution of March 15, 1848" on Saturday, March 17, 2012 at the Ben Franklin Theater in South Norwalk. Photos: His Excellency Károly Dán, Consul General of Hungary; Reverend Attila Tóbiás; Members of the Csúrdöngölő Folkdance Ensemble and the Életfa Folk Music Band.  
More photos in the Photo Gallery

## Snapshot: Egerszalók

Continuing our series of "Snapshots" from last year's trip to Hungary, we introduce to you these unusual mineral springs with their snow-like deposit mounds.

Situated in the Mátra Mountain area, 133 km east of Budapest, and 8 km west of the city of Eger, the Egerszalók mineral deposits are created when dissolved solids precipitate out of hot thermal springs bubbling to the surface from a depth of over 1,200 feet. Although the medicinal benefits of these thermal waters have been recognized since the 1700's, a modern spa facility was built only in the 1960's.

According to a large warning sign posted on the grounds, the water is 60°C, or 142° F. (The spa information says it is between 65°C and 68°C – that is, about 152°F). Dissolved solids are precipitated out by mixing with air. Remaining in the water are calcium, magnesium, silicon dioxide and hydrocarbonate minerals which run down a series of cascades into the spa pools. The cascades are lined with limestone which settles at the bottom of these cascades, turning them different colors.

The beneficial waters are used to treat joint diseases, rheumatic problems, spinal conditions, bone injuries, locomotor disorders and some gynecological diseases.

It is said that similar above-ground thermal deposits are found elsewhere only in Pamukkale, Turkey.



Sign warning of 142 degree water



Steaming water flowing through the cascades

### Kicsi a világ!

*Despite being a small nation, Hungary has produced an extraordinary number of people famous in a variety of fields of endeavor. So we should no longer be surprised when we bump into a familiar name in unfamiliar places.*

In the early 1960's, a couple of Hungarian Scout leaders, Császár Ede and Bognár Dazsi, who had emigrated to the States, were visiting Scouts in Brazil. They had both lived and worked in Brazil for some time, and so spoke the language.

Instead of flying, they decided to cover the long distances by car. They had reached the southernmost Brazilian province of Rio Grande de Sul, and one noontime, stopped at a roadside eatery, where several trucks had already pulled up. Inside, the drivers were sitting at long tables, cutting their churrasco meats.

Our Scouts sat down next to them, and were talking to them. The drivers immediately spotted them as not being natives, and asked where they came from. „From the United States of America”, they replied. They looked very doubtful, and said, „People from North America don't talk Portuguese like that!”

Ede and Dazsi looked at each other, and said, „We were born in Hungary.”

„Ungaros!” They exclaimed. „Hungarians! Puskás! Puskás!”

They were familiar with only three foreign names: John F. Kennedy, Brigitte Bardot, and Ferenc Puskás, the legendary Hungarian soccer player who led the Spanish team of Real Madrid to four trophies and was the top European goal scorer. (See Magyar News Online, November 2010).

It was another case of Hungarians meeting in strange circumstances – but in this case, only in name! Because – it IS a small world!

EPF

*Mineral  
deposits  
w.  
cascades*



## More Hungarian Names: Their Derivations and Meanings

Robert Kranyik

In the January edition of Magyar News Online, we discussed the meanings of some Hungarian names. In this edition, we are expanding the list so that our readers can, perhaps, find their own names and learn of their derivations.

There are Hungarian names which are derived from the names of ancestors, often from parents and from historical and biblical figures. Those that could be given names as well as family names are found most often in Transylvania :

Antal – Anthony

Fülep or Fülöp – given name Phillip

György – George

László – Ladislaus or Leslie

Lukács – Luke

Márton – Martin

Pál – Paul

Many Hungarian names relate to occupations. Some of these are listed below:

Asztalos – cabinet maker

Bíró – judge

Bodnár – hoop maker

Borász – wine grape grower

Borbély – barber

Csikós – cowboy

Csizmadia – boot maker

Csordás – herdsman

Erdész – forester

Faragó – wood carver

Fazekas – potter

Gazda – small land owner

Hajós – sailor

Halász – Fisherman J

Juhász – shepherd

Kádár – cooper

Kerekes – wheelwright

Kertész – gardener

Kocsis – coachman

Ko(r)csmáros – tavern-keeper

Kovács – blacksmith

Köteles – rope maker

Lakatos – locksmith

Lovász – stableman

Mészáros – butcher

Molnár – miller

Pap – priest

Pásztor – shepherd

Puskás – gunsmith

Révész – ferryman

Serföző – beer brewer

Szabó – tailor

Szántó – plowman

Szekeres – wagon driver

Szűcs – furrier

Takács – weaver

Varga – cobbler

Zsoldos – mercenary soldier

Hungary is a nation with a great musical tradition. Here are some names that reflect that tradition:

C(z)imbalmos – *cimbalom* player

Dudás – bag pipe player

Gajdos – singer (certain style)

Hegedűs - violinist

Kántor – choir director

Sípos – piper

Hungary is also a nation settled over time by many people from various other nations and areas. These names refer to various origins of ancestors.

Cseh – Czech

Horvát or Horváth – Croatian

Lengyel – Polish

Magyar – Hungarian

Német – German

Orosz – Russian

Svéd – Swedish

Tóth – Slovak

If you don't find your family name in the above list, be sure to check out future issues of Magyar News Online at [www.magyarnews.org](http://www.magyarnews.org). We will be writing about other interesting groups of Hungarian names.

*Robert Kranyik is a retired Professor and Dean, University of Bridgeport, and a Member, Editorial Board, Magyar News Online.*



### Culinary

*During the 1980's Claudia and Joseph Balogh wrote, edited and presented an informative radio series in the Bridgeport, Connecticut area as part of the weekly program featuring Rózsika and László, very well known and respected Hungarian musicians. The Hungarian Mosaic focused on a variety of topics of interest to Hungarian Americans and were pleased to present another of these topics. This was aired on May 11, 1986.*

In the legends and tales about ancient heroes, kings and princesses, we learn how they dined at the festivities, and many times there is a full description of the food that was served. It is amazing how the old storytellers give account, and a detailed one at that, of how the characters got the ingredients together, and how they cooked them. There are even dramatic mouth-watering reports of what these royal dishes tasted like.

One wonders how these old storytellers knew all this. Well, to be honest, they didn't. What they talked about was not that far in the past, it was more like out of their own kitchen. The 16<sup>th</sup> century King Matthias, according to a story, treated the Prussian king, Burkus király, to potato paprikás. First of all, the name "Burkus" is from the 18<sup>th</sup> century, and potato paprikás appeared in the Hungarian cuisine only in the early 19<sup>th</sup> century. But in all fairness, the Hungarian people, including the serfs, had a better and more balanced diet than other people in Western Europe, and in medieval times, Hungarians were taller than other Europeans. For meat they had pork and horse. They also used dairy products and did not suffer from Vitamin D deficiency. The famine that was a frequent occurrence in Europe hit the Hungarians only after the devastation inflicted by the Tartars and later by the Turks.

A scholar, Makara Péter, in a dissertation, gives us some figures on the consumption of food. In the

*Continue*

16<sup>th</sup> century, near the western border of Hungary, meat consumption was 160 pounds per capita annually. Hungarians ate close to two pounds of bread daily, and used a sizable amount of dairy products, honey and vegetables. At the end of the 16<sup>th</sup> century, the amount of fat and carbohydrates corresponded to our present consumption, but protein consumption was twice as much then.

Liberation of the serfs brought along a more complicated situation. On the one hand, the level of diet became much better, and on the other hand, more carbohydrates entered the menu. The reason for the latter was a new life style. The amount of physical work not only rose, but was extended throughout the whole year. Also, the more efficient growing of grain made it possible to have more noodles, kashas and the like to be put on the table. Pork fat also became a heavy staple, and tepertős pogácsa, with bacon, established itself as a Hungarian specialty. It is interesting to know that, at this time, delicious Hungarian soups became widespread and the people started to use stronger spices. Now it is time for a change in the Hungarian diet and I am sure they are going to do as good a job on modern dishes as they did throughout the centuries.

*This is Claudia Margitay-Balogh, adding this food-laden chip into the Great Hungarian Mosaic.*

## Szent György hava

Szabo Karolina



Április a szelek havának nevezik, de a keresztények Szent György havaként emlegetik.

Szent György 250 es 280 körül született, a római birodalomban. Római katona volt. Mi felismerjük őt a festményeken, szobron; ő a „sárkányölő”. Tulajdonképpen azt fejezi ki, hogy legyőzi a gonosztságot. Úgy mint a keleti, a nyugati Egyház is mártírt és vértanút tisztel benne.

Kereszténysége miatt a római császár börtönbe vetette, és sok kízás után, mivel kereszténységét nem adta fel, 303-ban kivégezték. Szent György sok városnak, több lovagrendnek és több országnak védőszentje, közöttük [Angliának](#), [Görögországnak](#) és [Grúziának](#).

Magyarországon falvak, hegyek, völgyek viselik a nevét (Sepsiszentgyörgy, Törökószentgyörgy, Borsodszentgyörgy, stb...).

Visszatérek most ismét Lébénybe, hogy ünnepelték a „Nagyhetet” (lásd a Magyar News Online márciusi számában megjelent „Böjtmás hava” cikket).

A nagyböjt utolsó vasárnapja Virágvasárnap, majd követi a Nagyhet.

Nagycsütörtökön a harangok nem szóltak meg, mert azok „Rómába mentek”, csak Nagyszombat estéjén a föltámadási körmenetkor kondulhattak meg.

Csütörtök este 11 óra tájban a népek a templomba gyülekeztek. „Ott a pap bevezetőjében elmondta, hogy Jézus már a Gecemáni kertben megkezdte szenvedéseit. Már a templomban elkezdtük imádkozni a Fájdalmas Rózsafüzért.

Közösen a többi asszonnyal igen csöndbe kimentünk a temetőkápolnáho. Mink magyarok a temetőkápolnábo, a németek meg a Szent Antal kápolnábo, ahol mi magyaru, ők meg németu folytatták az imádságot. 2 óra tájban nagypéntek hajnalán visszamentünk a templomba.”

Nagypéntek ünnep a keresztény vallásban, Krisztus halálának napja. Ezen a napon böjtöltek az emberek. „Délben legtöbbször túrós, mákos tészta vagy kirántott zsömlye volt. Főszéleteltünk 4-5 szeletre egy zsömlét, cukrostejbe megáztatuk, majd sűrű palacsintatésztába mártva forró zsírba sütöttük meg.”

„Jézus halálának emlékére a csonkamisén énekelték a passiót. Régebben latinul, majd szerepekre osztva magyarul... A szertartás után a keresztre feszített Jézus lábához járultak a hívek és azt csókuták meg.”

Nagyszombat este tartották a feltámadási körmenetet.

„ A körmenet a templombo indut el, elől a

zászlókat vittek, ezt követték a gyerekek, iskolások, férfiak...Majd a lányok, asszonyok következtek. A körmenet útvonalán az ablakokban gyertyák ígtek, virágok díszlettek. Az úton nígy helyén áldást osztott a pap. Közben az úton végig feltámadási énekeket énekeltek.”

A körmenet után volt a tűz és vízszentelés. Nagyszombati szertartással ért a böjt véget.

Húsvét, az Egyház egyik legnagyobb örömnépe. Olyanannyira nagy, hogy az ünneplés nyolc napig tart, és még utána hetekig húsvéti idő van. Ezen a napon támadott fel Krisztus; győzelmet aratott a halál felett. Ugyanakkor, Húsvét a tavaszvárás ünnepe is, a megújulás, újjászületés és feltámadás ünnepe. A délelőtti misére vitték a hívők a letakart kosarakban az ételt szentelésre, kalácsot, sonkát, tojást és bort.

Húsvéthétfő délutánján a tojásgurítás következett. A verseny azon volt, hogy ki tudja messzebb gurítani a tojást, hogy minél „kísőbb törjön össze. A fiúk jobban szerették a pízdobálós játékot. A tojásba dobáltak be 2-3 méterrel a píz.”

Szent György napja április 24-én van ünnepelve, ami a tavaszi évnegyed kezdetét jelenti. Ekkor kezdték kihajtani a gulyát. Körülfüstölték a nyáját, hogy biztosan együtt maradjon. Hogy minél több tejet adjon a tehén, gyakran a tőgyet „varázsfüvekkel”, Lébényben kakukkfűvel, kenték be.

Április 25. Szent Márk napja. Ez a búzaszentelés ünnepe. A pap vezetésével kivonultak a határba. A szertartás után néhány szál szentelt búzát vitt mindenki az imakönyvbe. Ez védte a ház lakóit a villámcsapástól. Manapság, a templomban történik a búzaszentelés, de hazavinni ma is hagyomány.

Így található Németh Judit „Lébény története és jelesnapok szokásai” című könyvében.



Szent György szobor Kolozsváron

# Gamma: From a Small Workshop to an International Entity

Erika Papp Faber

*This is the story of a very successful private enterprise that became an important component of the pre-World War II Hungarian economy. A major contributing factor to its success was the "Gamma spirit" infused by its owners, whose philosophy was "to make our working lives not only useful, but as far as possible, happy."*

Before the mid-twentieth century, the Gamma works of Budapest were a prestigious firm, producing precision-engineered optical instruments for military as well as civilian use, and known and respected internationally. It was owned by the Juhász family, the head of which was Dr. Juhász András, a Hungarian supreme court justice and later a member of Parliament. Sons István and Zoltán served as artillery officers in World War I, on the southern front, where the first military airplanes were sent into action.

In 1921, the Juhász family, out of its own resources, bought a small, bankrupt engineering instrument workshop. Of the 400 stocks they issued, 350 were held by the family. Mechanical engineers István and Zoltán directed operations. István became the technical, Zoltán the economic genius of the firm.

At first, they continued repairing and producing smaller instruments. Later, probably inspired by their war experiences, they began to develop anti-aircraft firing gear, which beat out the competition – presented by 13 other countries – in a trial held at the Bofors company shooting range in Sweden, in 1932. It became the firm's best-known product. It was shipped to countries around the world, from the Scandinavian countries to Argentina, from China to Persia. They also set up a foundry and a technical paper works for their own use. Other products included surveying, engineering and civilian instruments. Exports accounted for 80% of the Gamma Works production, amounting to 10% of all Hungarian exports. By 1944, it employed 5,000 people.

A whole "Gamma culture", a kind of family atmosphere, was consciously developed, under Juhász István's guidance. He spent a great deal of money on continuing professional and trade education. His philosophy was to make the worker's life not only useful, but as happy as possible. To this end, he instituted a company "welfare department" and a "free-time organization" which had 25 different educational and sport departments. The cultural events were attended by not only the employees, but the entire company leadership as well. There was a library, containing not only the latest trade publications, but the most recent literary works as well. A company newspaper added to the workers' sense of belonging.

István organized an at-cost catering service; instituted paid vacation time and maternity leave; provided medical service; provided assistance for weddings, funerals, military service, education, childbirth; and ran a consumers' and credit co-op. All these social provisions were exemplary and unsurpassed in the whole country, and contributed to the "Gamma spirit", which was further enhanced by the humane relationship of management with every employee.

István planned ahead, and from 1940 on, looked to retool for peacetime. He set up a special development group which focused on setting up production of items for civilian use. Among these were a watchmaker's lathe, various photographic tools, geodesic engineering instruments, etc. An agreement was reached with Dulovits Jenő, in 1944, for the production of a camera, which he had invented and patented, and which eventually developed into the world-famous Duflex camera.

The end of World War II changed all that. They were still able to stop the Germans from taking away the Swiss, English and German precision machinery of the Gamma Works, but

later on, the Russians took every serviceable instrument, machine and semi-finished product, as well as most of the raw materials. The firm had to lay off its thousands of workers.

In the spring of 1945, the government passed a judgment against Juhász István and 30 of his colleagues, and others were placed in charge of the Gamma Works. (Zoltán had fled to the West with his family, and eventually ended up in Colombia, South America, where, harking back to an early 19<sup>th</sup> century ancestor, they changed their name to Andujar.) Production was minimal due to a lack of machinery and raw materials. They received orders for rifle cleaning rods, some weapons parts, a few optical type items, which they managed to manufacture with the overhaul of the remaining damaged machines. For a short time, they also were involved in the repair of railroad cars.

By government order, the manufacture of measuring tools, eyeglass lenses, and telescopes intended for civilian use, children's slide projectors, coffee makers and slide rules began in 1946. There was an almost constant regrouping of departments for the next 20 years.

In 1947, the Gamma owners offered the Works to the treasury, and in 1948, it was nationalized. From 1948 on, the Gamma Works produced not only cigarette lighters and slide projectors, but began to develop and manufacture military instruments as well. By the following year, it began to turn a profit. The Hungarian army adopted a number of Russian-developed instruments, of which some 39 types of optical and surveying instruments had to be manufactured by the Gamma Works. In 1950, they received a license for anti-aircraft firing instruction gear, and the development and manufacture of electronic versions.

*Continue*

In 1959, the Ministry took away the manufacture of optical instruments from the Gamma Works and gave it to the MOM (Magyar Optikai Művek). In its stead, Gamma received the geophysical, quartz crystal and nuclear medicine diagnostic lines of manufacturing. The firm regained its international reputation through producing electronic equipment. The new management continued to provide social services, including the purchase of a 16-apartment resort section for its employees in 1976. The sport and cultural departments also continued functioning, but not as extensively as before the war.

However, by the end of the 1980's, the economic downturn resulted in many unpaid outstanding collectibles, and the Gamma Works was forced to declare bankruptcy, bringing a very socially conscious, efficient, and internationally respected firm to an ignominious end.



Andujar brothers—István on left, Zoltán on right

Gamma Works



Hungarian Community Club of Wallingford cordially invites everybody to its

## Festive Spring Ball

*“Come with me to Hargita!”*

**Saturday, May 19th, 2012 at 7P.M.**

at the Hungarian Community Hall  
147 Ward Street, Wallingford, CT

***Music by the popular  
Horvath Duo***

*A three course Transylvanian menu  
will be featured*

Admission: \$35.00 for members, \$40.00 for others

For further information  
and reservations, please call

Linda: 203-634-0602

Csilla: 203-206-2002

Lajos: 203-530-3557

## MEGHÍVÓ

Csanády György-ről,  
a székely himnusz írójáról,  
tart előadást  
április 22.-én, vasárnap

d.u. 4 órakor

a wallingfordi Magyar Házban

Papp Faber Erika

Verseket szaval

Fehér Irén

