



B.U.É.K.

MAGYAR STUDIES OF AMERICA

# Magyar News Online

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January 2013 Issue 62

**We wish all our kind Readers a very happy, peaceful and healthy New Year!  
Minden kedves Olvasónknak kívánunk békés, boldog és egészséges Új Esztendőt!**

## Csendes pohárköszöntő újév reggelén

*Rhymed New Year's wishes are a Hungarian folk tradition. Not only poets, but plain folk also compose these fresh every year, to greet their friends and relatives. Here is a recent one from a popular living Hungarian author.*

*As a bonus, we also present another **Kányádi** poem about the month of January. We do not ordinarily capitalize the names of the months, but the author has capitalized „Január” here, because the month is personalized.*



*Kányádi Sándor was born into a family of farmers in Nagygámbfalva in 1929, and moved to Kolozsvár (now called Cluj-Napoca) in 1950. He became assistant editor of several literary magazines to which he frequently contributed material. He has also written poems for children's magazines. As a translator, he has translated Saxon and Yiddish folk poetry, contemporary Rumanian poetry, and some major German and French poets. He also gave literary talks to Hungarian communities in North and South America, Scandinavia and Western Europe. He is the recipient of a number of literary prizes, including the Kossuth Prize, the Herder Prize in Austria, the Poetry Prize of the Rumanian Writers' Union, and the Central European Time Millennium Prize.*

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## **Csendes pohárköszöntő újév reggelén**

*Kányádi Sándor*

Nem kívánok senkinek se különösebben nagy dolgot. Mindenki, amennyire tud, legyen boldog.

Érje el, ki mit szeretne, s ha elérte, többre vágyjon, s megint többre. Tiszta szívből ezt kívánom.

Szaporodjon ez az ország emberségbe', hitbe', kedvbe', s ki honnan jött, soha soha ne feledje.

Mert míg tudod, ki vagy, mért vagy, vissza nem fognak a kátyúk... A többit majd apródonként megcsináljuk.

Végül pedig azt kívánom, legyen béke. – Gyönyörködjünk még sokáig a lehulló hópíhekbe'.

## **Jön Január**

Porka havak esedeznek, sopánkodnak a verebek. Jegenyefán ócsárolják Januárt a zajgó csókák.

De Január rá se ránt a fákon csárogó csókákra, sem a tetőn dideregve siránkozó verebekre.

Azért van a csűrön cserép, bújjon alá, aki veréb, s a füstölgő kémény mellett, aki csóka, melegedhet.

Jön Január, megy Január, kinek-kinek kedvébe jár, szánkót csusszant, ródlit lódit, gyermekekkel hógolyózik.

A kucsmáján, lám, mit látok, egy korai hóvirágot. Sorra sétál minden házat, s boldog újévet kíváncgat.

## **Do You Like Murder Mysteries?**

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## Our Arrival in the U.S.

*Ili Ipkovich*

*Following the 1956 Uprising, thousands of refugees were admitted to the U.S. Many arrived on Navy ships, as did Ili Ipkovich with her husband Frank. Because he had taken an active part in the Hungarian Revolution of 1956, Frank Ipkovich left Hungary in November that year. Ili left early in December. But she realized she had not said good-bye to her mother, something that she could not leave undone, particularly as she was an only child. So she went back home, to the "border strip", where her mother tried to detain her. Meanwhile, Frank had gotten their papers, and sent word that if she did not follow him, the papers would lose their validity. So she too crossed into Austria at the end of December. They were married in a civil ceremony on January 4<sup>th</sup>, 1957, in Kaisersteinbruch, Austria, where there was a refugee camp. (Later they had a church wedding in Newark, NJ.) They continued on to Salzburg, and it was from there that they left by train for Bremerhaven.*

We left by train for Bremerhaven on January 18<sup>th</sup>, 1957. We arrived there on the 19<sup>th</sup>. As the train pulled in next to the ship, all were amazed how huge the General LeRoy Eltinge was: 13,000 tons, empty. We thought no water would ever be able to move this! That's what we thought, especially those of us who were 19 and had never before seen ships or the ocean.

Since we all had just one suitcase or small package, we were soon herded up onto the ship: "Ladies to the right, gentlemen to the left." There were 1,700 Hungarians plus the crew.

Our ship started at noon, with a lot of tooting. On the shore, the American band played the Hungarian *Himnusz*. Seagulls accompanied us until the shore slowly disappeared into the fog, and we heard only snatches of the *Himnusz*. That's when we realized what was happening. Would we ever see Europe again? Would we ever see our homeland again? Everyone was crying. Seeing that everyone was crying and sad, one Hungarian had a consoling thought: He walked around the deck calling out that he had pictures of Rákosi to prevent homesickness!

The ship was a Navy troop ship. Sixty of

us were in one hall, on bunk beds. On every bed there was a small prayer book, a dictionary of everyday expressions, and a letter from President Dwight D. Eisenhower. Everything went well for about two days, then they started distributing bags, because the atmosphere became very "baggy". It was a mixed group of Hungarians on the ship. They came from the city, from the country, they were engineers, farmers, lathe operators, teachers. There was the widow of a Protestant minister with her twin boys, who had fled from the Felvidék to Hungary, and then here. A circus family also came with us; they practiced on deck, until everyone had to clear the deck because of the high waves.

When we passed England, we met the Queen Mary luxury ship. Suddenly we thought we were sitting in a dinghy. The Queen Mary is 81,000 tons. The fare was outstanding. We could only stare when they threw out the leftovers, of which there was a lot, because after the fourth day only the children and those with very strong stomachs were eating. A huge Black Marine was in charge of the kitchen. Every morning, noon and night he would walk around, with a Hungarian child on his shoulder, and as the Hungarian kids had taught him, he yelled, "*Enni menni*". When this did not elicit many responses, he yelled "*Hányini menni!*"

Despite the fact that we were sick, the evening dances for example were very funny. Everyone was either in one corner or another, depending on which way the ship tilted.

We arrived in New York on January 30<sup>th</sup>, 1957. Reveille was at dawn. We tidied up and packed...those few rags which we had and which had been half eaten by the salt water. Particularly our shoes. Several people had tied up the soles of their shoes with string, because the soles of the "good quality" Hungarian shoes had separated from the uppers. We admired the lights of New York, the Statue of Liberty, and the lights of the speeding cars which seemed to be only long white and red streaks.

After we had disembarked, they put us on buses and took everybody to Camp Kilmer, NJ. My greatest joy was finally seeing dry land, although the ground under me kept moving for a few more days. I decided I would never get on a ship again, and even today, 55 years later, this still holds true.

We kept in touch with many of our fellow passengers, with some until they died. In conversation with our friends many years later, it turned out that we had come on the same ship with my girlfriend, but we had not known each other at that time.

It was not easy to come into the States in those days. Before we received our immigration papers, we had been examined in Vienna. They had done background checks on us, twice, and we underwent all kinds of medical exams. Then we had been examined on the ship. There was more of the same here, we could not leave Camp Kilmer either until everything was in order. They even took our fingerprints.

Everyone accepted all kinds of work just to get out of Camp Kilmer as soon as possible. We respected the laws, we assimilated, and took our responsibilities to this country seriously. Our son joined the US Navy, and has served in Afghanistan, and our grandson is in the Marines.

Some thirty years ago, my daughter sent us an article from a Houston newspaper:

"Refugees of 56 Join U.S. Melting Pot." It mentions that there were very few problems among the 56-ers, and that unemployment and crime among them were very low.

*Ili (Bögöthy) Ipkovich studied at Sopron, and became a certified kindergarten teacher in the so-called "border strip" in 1954. (The "border strip" was the area adjoining the Austrian border, and access to it was tightly restricted by the Communist government for fear that people would leave the country.) Frank Ipkovich was also a teacher. When they came to the States, Ili taught at the Saturday Hungarian School in New Brunswick, NJ for several years. Frank worked for the National Can Co., which brought them to Connecticut. They were among the founders of the Danbury Hungarian Club. Since Frank's retirement, they divide their time between Connecticut and Arizona.*

Photo # 80-G-42859 USNS Gen. LeRoy Eltinge leaves Saabos for the U.S., 1951



*General LeRoy Eltinge*

THE WHITE HOUSE  
WASHINGTON

My friends from Hungary,

In behalf of my fellow Americans, I welcome you to the United States.

The circumstances that have separated you from your homeland and your loved ones fill American hearts with deep emotion and with compassion for what you are enduring. We feel a solemn and responsible pride that in your time of need you have come to our shores.

Through the centuries the Hungarian people have bravely resisted oppression. Their courageous spirit continues today to inspire free people everywhere.

It has been our American heritage to assert our individual freedom and to offer to other peoples, struggling for their own liberty as we once did, such assistance and asylum as we can.

Many of our private citizens and fine volunteer organizations in the United States have joined with our Government agencies to help you in the establishment of your new life in America.

At first our land and our laws may seem strange to you. Some necessary processes through which you join our way of living may cause you minor inconveniences but I ask you to think always of what, beneath these forms, dwells in our American hearts—an earnest desire to clasp your hands, to reach mutual understanding and to become firm friends and neighbors.

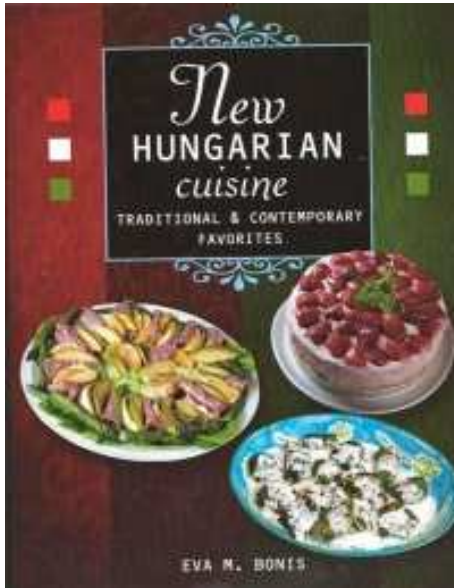
Thus, we welcome you to American soil. We realize that you ardently hope for a time when all Hungarians can enjoy the blessings of individual freedom in their Hungarian mother-country. We join in that hope. And we give you this present assurance—if, when that day dawns once more, you should choose to go back to your native homes in Hungary, America will do its best in helping you to return.



DWIGHT D. EISENHOWER

## **NEW HUNGARIAN CUISINE - Traditional and Contemporary Favorites**

Winter is the time for stick-to-the-ribs home cooking, so Martha Matus Schipul's review of this cookbook is well timed. The recipe given below makes you want to rush out into the kitchen and start making it! Or better yet, have someone make it and then invite you to dinner



### **NEW HUNGARIAN CUISINE - Traditional and Contemporary Favorites**

*Eva M. Bonis*

If you are like me, you probably go to your well-worn and loved Hungarian church fundraiser cookbook when you want to whip up a batch of Mamuka's *töltött káposzta* or *paprikás csirke*. I found the giant compendium of George Lang's cookbook interesting because of the historical knowledge it imparts, but intimidating in terms of the sheer number of ingredients demanded by its recipes. Eva Bonis's **New Hungarian Cuisine** is not your grandmother's cookbook, or overly complicated, but a modern update with the sour cream and lard curtailed. Ms. Bonis has taken great pains to list the calories, exchanges, cholesterol etc. for each recipe, making it theoretically possible to eat Hungarian healthily. Unfortunately, a recipe for my favorite January dish, *kocsonya*, is nowhere to be found in this cookbook, probably because it was considered irredeemably unhealthy—sigh. Since January is the traditional time for *disznótör*, I have reproduced Ms. Bonis's recipe for another healthier pork dish, *Gesztenyével töltött disznóhús*.

### **CHESTNUT STUFFED PORK ROAST**

Servings 6

Ingredients

3 T Canola oil—divided  
1 large egg  
½ large green pepper—chopped  
1 stalk celery—chopped  
6 oz pork sausage—reduced fat  
4 oz chestnuts—cooked and chopped  
5 ½ T bread crumbs  
½ large onion – chopped  
2 ½ pounds pork loin  
1 ½ tsp salt – divided  
½ tsp black pepper – ground  
¼ tsp garlic powder

1. In a large skillet, heat 1½ teaspoon of the oil over medium-high heat. Add onion, green pepper, and celery. Sauté until vegetables soften. Add sausage, break up chunks, sauté a few minutes longer until the meat loses its pink color. Remove from the heat and stir in chestnuts, bread crumbs, and egg. Add mixture to a food processor, pulse to a coarse consistency. Let cool.
2. Preheat oven to 375 degrees F.
3. Remove fat from loin. Slit pork vertically almost in half and flatten both sides. Rub inside of the meat with half of the salt, pepper, and garlic powder.
4. Spoon the stuffing in between both sides of the pork to cover the entire surface, leaving about ½ inch margin on the sides. Drizzle one tablespoon of the oil over the stuffing. Roll the pork over the stuffing tightly to form a roll. Tie the roast with butcher's twine; rub with the rest of the oil and pepper. If you have stuffing left, smear over the top of the roast. Transfer to a roasting pan fitted with a rack, seam side down. Roast the pork about 50-60 minutes, or until an instant thermometer registers 137 degrees F. Let the roast rest for 15 minutes before carving. Serve with mashed potatoes and strawberry-ginger sauce.

Per serving (excluding unknown items); 319 calories; 16g Fat (45.8% calories from fat); 27g Protein; 15g Carbohydrate; 2g Dietary Fiber; 95mg Cholesterol; 688mg Sodium.

Exchanges: 1grain (Starch); 3 ½ Lean Meat; ½ Vegetable; 1 ½ Fat.

Published by Novus Trend Publications 2012. Available at Amazon and Barnes and Noble.

*Reviewed by Martha Matus Schipul*

### **They Don't Make Them Like This Any More ... a 100+ year old Hungarian skier!**

*Olga Vallay Szokolay*

Few things you see can be believed anymore. Photoshop and its likes can create images of folks, animals and combinations thereof that Mother Nature has never intended.

Yet, there are certain facts, being witnessed by peers and jealous others, that can not be denied but can verify the existence of some otherwise unbelievable phenomena.

Being winter, we watch in awe skaters who bedazzle us with their speed or with unfathomable dancing feats on ice. And we admire snowboarders and skiers who fearlessly conquer the mountains as if those had been created just for their pleasure. Most of those sporting wizards, however, are young, in the prime of their lives. Or so we would think, right? Not necessarily so...Among the amateur skiers and NASTAR racers there is an ever-growing group of seniors: the 70+, 80+, 90+...year old hardy fanatics who just won't stop enjoying the slopes. Some seem barely able to walk, but once on skis, they appear rejuvenated and reborn. In Glen Arbor, Michigan, lives a miracle of Nature, a 102-year old **Hungarian-born skier and still avid ski racer, Louis Eugene Batori**.

Of course, he is made of true ante-bellum (meaning WW I) stuff that may account for his incredible endurance... Even off skis, a 2011 video showed that he looked, moved and behaved not older than a suave septuagenarian. In the warm seasons he biked 17 miles a day, for longer distances he drove a side-car motorcycle, danced with his lovely wife, Judith, drank Martinis and, in spite of some broken ankles, wrists, ribs and knees over the years, had no intention to quit any of the above.



*Louis Eugene Batori with his wife*



But seeing is believing. You may watch a **CBS video** of Batori when he was just 100...(Yahoo: "100 year old Hungarian skier").

*Olga Vállay Szokolay is an architect and Professor Emerita of Norwalk Community College, after three decades of teaching. She is a member of the Editorial Board of Magyar News Online.*



*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 és László, very well known and respected Hungarian musicians. The Hungarian Mosaic focused on a variety of topics of interest to Hungarian Americans and we are pleased to present another of these topics.*

## Roots

At the beginning of a new year we make resolutions, pretending to start out a new life. We also take account of the past twelve months. We gain a content feeling for our achievements or any marks we consider significant. At these times, we may even scan through our past and maybe think about our roots.

This year, I feel a bit sad. In my present search I find gaps, missing elements, and roots thrown away. This was-

n't happening with malice, but it was happening. Recently, I drove through the West End of Bridgeport, the once so beautiful Hungarian community, and I couldn't find the place where I was born. I wasn't looking for the house; I knew it didn't exist any more. I just wanted to stop at a spot and say, "Once, somewhere here, I was born." I couldn't identify with the dump that seemed to be taking the place of something that was very precious in my heart. In the vast emptiness, only St. Stephen School stood as a reminder. Everything else disappeared. There was no movie house on Bostwick Avenue. Rákóczi Hall, where I first learned to dance, to dance the *csárdás*, or the Greek Catholic church where I first received lessons in Hungarian, were gone. On Hancock Avenue, there was no furniture store, but I remembered the first live broadcast from the store when the sound of Hungarian music echoed through the streets, the streets that were jam-packed with Hungarians, myself among them. My father carried me on his shoulders so I should see everything.

But today I could see nothing.

I also took a deeper look for my roots. This time it was Hungary, the place where my father was born, Abaúj megye, Hejce. It is a small village on the slopes of Gergely Mountain, where the Szerencs Creek, in a deep gorge, cuts through among the houses. It is an old village. It has been on record for a thousand years. One would think that something that old, or even older, will stay forever. Well, not so. The census of 1828 gives count of 1,124 inhabitants. Today, it is less than 500. In the past 20 years, at least one younger person moved away every month. Hejce lost one-third of its population in this period. The people whom we see in the streets now are most likely to live their lives out in this village. They are so old, so where should they go? It is getting to a point where vital statistics will enter the decrease of population not in the "moved away" column, but in the other one that could be headed "stayed in this land forever". Hejce was an important settlement along a busy road for merchants. Hejce was once owned by the diocese of Eger, then of Kassa, the summer residence of bishops. This village is losing out. Its huge, fortified walls, which once stood up against harsh enemies, give protection no more. The walls are deteriorating and the vineyards are growing weeds. This is what my father would find if he was looking for his roots.

Touched by the fast changes in the world, we see fabulous things developing and growing, most at the expense of our past, our cherished roots. In the coming year, we will see more of the new burying the old, and we will be left with only our memories.

All this is just a small segment of what we Hungarians experience, but it may be an important account that shows us the way into the future.

There are many things that we could hold on to in this changing world. Our Hungarian heritage is rich, and in many ways easily available. It is up to us to use our heritage to the betterment of ourselves and the world.

*This is Joseph Balogh, helping you make a nice resolution for the New Year with this chip of the Great Hungarian Mosaic.*

*There is no indication of when this item was aired*

## Magyar News Online

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## Snapshots: Esztergom

*Remains of an 11<sup>th</sup> century royal palace and the dome of the Basilica – inscribed as “Head, Mother and Teacher of the Churches of Hungary” – dominate the view of this ancient city on the Danube.*

Esztergom lies some 30 miles northwest of Budapest, along the right bank of the Danube, above the picturesque Danube Bend. (In addition to various other derivations, some etymologists trace the origin of the name to “is-tar-ga-mu”, that is, temple of the Sumerian fertility goddess Ishtar.) Prince Géza chose it as his ruling seat, and it remained the capital of Hungary until the 13<sup>th</sup> century.

Géza’s son, King St. Stephen, was born in Esztergom, and he was crowned there in the year 1000. Until the Mongolian invasion (1241-42), it was the center of political and economic life. Then, King Béla IV moved his capital to Buda.

An intimate 11<sup>th</sup> century royal chapel of the palace has been restored, with a rose window, ornate columns and sculpted column heads, and partial frescoes of the time. Ar-

chaeologists have determined that it had been designed for the exclusive use of the royal family. The people, courtiers and soldiers would have worshipped in the Church of St. Steven the Protomartyr and in the Basilica of St. Adalbert, the latter becoming the seat of the archbishop of Esztergom, head of the Catholic Church in Hungary.

Despite the fact that Esztergom was raided by the Czech king Wenceslaus II in 1304, it eventually became an important Hungarian royal court, expanded by the Renaissance King Matthias (*Mátyás király*), who added a library and observatory, and covered the Basilica of St. Adalbert with glass tiles.

The city was repeatedly attacked and devastated during the 150 years of Ottoman Turkish rule

room for a new basilica. This was finished and consecrated in 1856. Liszt Ferenc wrote the Esztergom Mass for the dedication, attended by the Emperor Franz Josef (who did not like Liszt’s composition, finding it too modern!) The last Prince Primate of Hungary, Cardinal Mindszenty József, originally laid to rest in Mariazell, according to his wishes, was reburied in the Esztergom crypt in May 1991.

In 1895, a bridge was built across the Danube, to connect the city of Esztergom with the city of Párkány. This was seriously damaged during World War I, and was repaired only in the 1920’s, by which time the Treaty of Trianon had made Párkány part of Czechoslovakia. During World War II, the Germans blew up the bridge, and it

took 57 years of international wrangling before the bridge was rebuilt. It was opened to pedestrian, car and truck traffic in October of 2001. Today, border formalities are conducted on the Párkány (now known as Sturovo) side.



*The front of the Basilica*

(1541–1686). St. Adalbert Church was also heavily damaged, and it was finally demolished in the 18<sup>th</sup> century, to make



Captions:

1) Entrance to royal chapel

2) Plaques -

a) Commemorating performance of Liszt Ferenc's Esztergom Mass for the 1856 dedication of the Basilica

b) Marking Cardinal Mindszenty József's tomb in the crypt

3) Millennium monument showing coronation of St. Stephen

4) View of Esztergom fortress ruins, with dome of Basilica and double spires of Vizivárosi templom

5) View of fortress ruins

6) Partially completed bridge

7) Finished bridge spanning the Danube

## Sopron Team Wins International Robotics Prize

*Closing out the year 2012 with a bang, a group of 16 and 17-year olds from Sopron, Hungary won the grand prize of the 2012 Google Lunar X Prize Lego Mindstorms Challenge.*

Beating out 146 other teams, HungaroBots, a group of 16 and 17-year olds from Sopron, Hungary won the grand prize of the 2012 Google Lunar X Prize Lego Mindstorms Challenge in Playa Vista, CA, on December 13<sup>th</sup>, 2012. To qualify, the teams must design, program and build programmable robots that simulate lunar missions.

In phase one of the competition, entrants had to create proposals outlining what their lunar landscape, where their robot might work, would look like. They also had to produce a video about robotics and lunar exploration for community outreach. Although approached from a scientific angle, the HungaroBots video was the most popular, and was viewed by most of the competing teams. In the second phase, Lego tools were provided for the 29 finalist teams.

Runners-up were Team Incredibots from Ohio, Team Apollo 19 from California, and Team Titanium Springboks from South Africa.

Team HungaroBots are students of the Széchenyi István Gimnázium. They are Bodnár László, Németh Áron, Sléber Botond, Soós Bálint and Wesely Norbert, led by team captain Deák Márton. They earned a VIP trip to the Pacific International Space Center for Exploration Systems in Hilo, Hawaii.

Congratulations, HungaroBots! We are very proud of you! Way to go, Sop-sop-sop-ron!!!

*Erika Papp Faber*



*The HungaroBots and the students*

### Did you know...

...that on December 19<sup>th</sup>, a Miss Universe prestigious beauty pageant took place in Las Vegas, where 89 beautiful women from all over the world competed?

For the first time in the history of the pageant, a beautiful Hungarian, Agnes Konkoly, was among the ten finalists. Agnes is 25 years old, and she was born in a small town in the south of Hungary. Currently she lives in Budapest, and is a wedding planner. In her spare time she volunteers in a hospice in Budapest.

She was a runner-up in 2011 for the Miss Hungary Universe pageant; in 2012 she was the winner and represented Hungary in a Miss Universe pageant.

Agnes isn't just beautiful, she also loves sport. She has participated in triathlons for the past 10 years, and recently won a bronze medal with her team.

Congratulations to Agnes!



*Agnes Konkoly, Miss Hungary Universe*



## Kocsonya

A favorite winter, not to say New Year's Eve dish, is **kocsonya**, meat in aspic. It uses up the scraps of the annual pig-killing, and is very popular. A little ditty that mentions **kocsonya** is attached.

### Kocsonya készítése

*Horváth Ilona szakácskönyvéből*

Hozzávalók:

1/1/2 kg kocsonyahús (köröm, orr, fül, farok, fejrész és bőrök)

½ kg sovány sertéscomb

1 szál sárgarépa

1 szál petrezselyem gyökér

1 fej hagyma

só, bors, paprika, fokhagyma.

A kocsonyának való anyagot nagyon alaposan megtisztítjuk, a bőröket jól megkaparjuk, a szőröket leperzseljük, a húsokat több vízben megmossuk. Annyi vízben, hogy ellepje, a zöldségekkel, hagymával, fokhagymával meg a borssal nagyon lassan főzzük 3-4 órán keresztül, amíg a csontról a hús és a bőr könnyen leválik. Csak nagyon gyengén sózzuk. Ha a víz leapadt, annnyival pótoljuk, hogy a húsokat jól ellepje. A tűzről levéve szedjük ki a húsokat és egy dl hideg vizet öntsünk a léhez, hogy a zavarosságá leülepedjen.

Kihűtjük, tetejéről a zsírt leszedjük. A húsokat a csontokról leválasztjuk, tányérokba csinosan elhelyezzük bőrös részekkel felfelé, és a sűrű ruhán átszűrt kocsonyalevet ráöntjük. Hideg helyre – ne fagyni – alvadni tesszük.

Tálaláskor piros paprikával a tetejét megszórjuk, és adhatunk hozzá borecetét, ecetes tormát, vagy tetszés szerinti savanyúságot. Kitudó hozzá a hagymás burgonyasaláta.

Egy kis itóka ha bennem van,  
Hét napig ünnepi kedvem van.  
Míg egy csepp van a kis polcon,  
Remegek, mint a KOCSONYA Miskolcon.

Egy a gigám, de ha volna tíz,  
Egybe' se menne le szódavíz,  
Míg egy csepp van a hordóban,  
Pepitára iszom magam bordóban.

Amig dzsezz van és szesz,  
Minek igyam Dunavizet, pláne, ha valaki fizet...

Kedvem víg, s iszom, míg  
Véget vetnek a zenének s hazamennek a legények...

Egy kis itóka ha bennem van,  
Hét napig ünnepi kedvem van,  
Míg egy csepp van a kis polcon,  
Remegek, mint általában' remegni szokott a drága

Kicsi-kacsa-kocsonyácska Miskolcon...

*Google: Az első sor beütésével a zenés, énekes verzió megtalálható.*



## Kicsi a világ!

*Olga Vallay Szokolay*

Bremerhaven, May of 1950.

Many Hungarian families were waiting to be shipped to the United States. One couple with five daughters, ranging from a baby to 20 years, was approached by a gentleman to please look after his 18 year old daughter during the trip, because she had received her permit before the rest of her family.

The family's second daughter, Suzanne, also 18, started to chat with the newcomer, Mimy. Both their families had left Hungary in 1944, before the Soviet troops had invaded the country, but Mimy's returned after the end of the war in hope of a change. She escaped again only in 1948 when the change failed to ma-

terialize.

The two girls exchanged their childhood memories of Hungary. Where did you go to school? The St. Margit girls' school in Buda... So did I... Who were your teachers?... Your friends?

As their best friend, both of them mentioned my name, yet they had never met before! Suzanne left after 6<sup>th</sup> grade and Mimy came to our school only in the 8<sup>th</sup>.

Suzanne, now in San Diego, California, and Mimy, in Sao Paulo, Brazil, have been very close friends with each other over the years and ever since. The three of us had a first reunion at my house in Connecticut in 1993, a second in San Antonio in 2001 and a third in Brazil in 2006.

But, while during the Iron Curtain days the distance between Budapest and Vienna was greater than between Vienna and New York or Brazil, nowadays it's really just a small world, isn't it?



*Reunion in Rio in 2006*



## A Date in Hungarian History: Birthday of Benczúr Gyula

*Karolina Szabo*

*The birthday of internationally known Gyula Benczúr, a 19th century painter of large canvases depicting historic events, occurs in January. It is therefore appropriate to remember him in this issue of Magyar News Online.*

*A 19. század utolsó harmada a magyar nemzeti festészet virágkora volt. Egész Európában elismert festőink között volt Benczúr Gyula. Januárban van születésének évfordulója.*



*Benczúr, önarckép*

Benczúr Gyula was born in Nyíregyháza on January 28th, 1844, the same year as Munkácsy. Later, the family moved to Kassa, to the maternal grandparents, where Benczúr spent his childhood years.

Because of his talent for drawing, his parents intended him to become an engineer. But his talent for free-hand drawing was apparent quite early, so they modified their decision, sending him to the Academy of Fine Art in Munich, Germany. His talent attracted attention there as well. Together with Pál Színyei Merse, he became a pupil of the Academy's famous professor, Karl von Piloty. At this time, Munich

was popular among aspiring painters, drawn perhaps by von Piloty. Among these were the Hungarians Munkácsy, Paál, Mészoly, Székely and many others.

Von Piloty gave Színyei and Benczúr a common studio in which the two artists worked together for three years. During this time, Benczúr could study at leisure the works of the great masters at the Munich art gallery, which deepened his artistry, as did „Pilotysm”, but their further artistry developed according to their own individuality. While Munkácsy's paintings reflect his impoverished, orphaned and rigid youth, Benczúr in his youth had become sensitive to the rebellious historic traditions of Kassa and became the artist of monumental historic works.

He showcased his „Farewell of László Hunyadi” in the year of the Compromise of 1867, the first of his highly successful historic creations. Characteristic of this work, as well as of his later ones, is his depiction of heroes not in a dramatic moment, but in solemn and majestic form.

He painted the „Capture of Ferenc Rákóczi II” in 1869, again gaining great acclaim. In it, he experimented with new colors, and used golden yellow here for the first time.

In 1870, Benczúr won the competition for a Hungarian historic painting announced by József Eötvös, the Minister of Culture. He finished the „Baptism of Vajk” in 1875. The Hunyadi and Rákóczi paintings still carry the imprint of fighting for freedom, while the Vajk painting glorifies the idea of freedom. Five years had elapsed between the commissioning and the execution of the painting, and a change had taken place in his art as a result of studying Italian baroque and French rococo painters. In the Hunyadi painting, Hunyadi László stands erect, with noble bearing, in the center of the picture; supplementary figures are the Hungarian peasant, the soldier and the friar. In the Vajk painting, Vajk bows, and a foreign prince and prelates watch as the

leader of the barbarians surrenders to the West.

The „Recapture of Buda Fortress” and the three Mátyás compositions (of which he finished only two) reflect his high standard of artistic technique. Meanwhile, Impressionism was in the ascendant and the time for historic paintings was passing.

Benczúr's portraits were on an equal footing with his historic paintings. He had standing commissions, but these are overshadowed by his intimate, family portraits made of his friends and relatives.

In 1876, Louis II named Benczúr professor at the Munich Academy. He sought respite from the boredom of commissions within his family circle. The portrait of his four children was done at this time, the faces reflecting the innocence of a child's soul. The picture of his second wife is simple, but shows his wife's forceful character. We can observe his highly developed technique in his older sister Vilma's rich lace collar and cuffs. This picture is akin to the one of his sister Etelka wearing a black lace scarf. At the invitation of Trefort Ágoston, Minister of Culture, Benczúr moved back to Budapest in 1873, as „director of the institute for art education” that was to be established. This is when he painted his most beautiful portrait, that of Trefort Ágoston, but he also painted life-like portraits of Petőfi and Mikszáth.

„The Recapture of Buda Fortress” was commissioned for the 220th anniversary (1906. Ed.), one of the most monumental creations of the genre, even by European standards.

In speaking of the artist, we must not forget his mythological creations. He completed his „Idyll” of a pair of lovers in 1919, before his death in 1920. In the course of his long artistic career, numerous paintings of Benczúr were awarded first prize, or a gold award, not only in Hungary but abroad as well.

**Benczúr Gyula, a magyar történelmi alkotások művésze**  
*Szabó Karolina*

Benczúr Gyula 1844 január 28-án született Nyíregyházán, Munkácsyval egy esztendőben. A család később Kassára költözött anyai nagyszülőkhöz, ahol Benczúr fiatal éveit töltötte.

Szülei mérnöknek szánták, a korán megnyilatkozott rajztehetsége miatt, de mivel szabadkézi rajz terén tehetsége korán kitűnt, a szülők módosították határozatukat. A müncheni Képzőművészeti Akadémiára küldték. Ott is tehetségevel magára hívta a figyelmet, Színyei Merse Pállal az Akadémia híres tanára, Karl von Piloty tanítványa lett.

Ebben az időben München népszerű volt a jövő festői számára, talán Piloty vonzotta őket. Köztük volt a magyar Munkácsy, Paál, Mészoly, Székely, és még sokan mások.

Piloty Színyeinek és Benczúrnak egy közös műtermet adott, amelyben a két művész három évig együtt dolgozott. Az itt eltöltött idő alatt Benczúrnak bőven volt ideje a nagy mesterek műveit tanulmányozni a müncheni Képtárban, ami művészetét mélyítette, úgy mint a 'Pilotyzmus', de további művészetük mindegyiknek a saját egyénisége szerint alakult. Míg Munkácsy szegény, árva, rideg gyermekora tükröződik festményein; Paál bús magyarsága látszik a tájfestészetén és Színyei a természetet festette; addig Benczúr a hatalmas történelmi alkotások művésze lett, mivel fiatal korában Kassán érzekenny lett a magyar történelmi lázadó hagyomány iránt.

A kiegyezés évében (1867) mutatta be *\*Hunyadi László búcsúja* c. festményét, amivel megkezdte a

nagyszerű történelmi alkotásainak sorát. Művének jellemzője, és a későbbiekben is, hogy a hősöket nem a drámai pillanatban ábrázolja, hanem ünnepélyes és fennkölt formában.

1869-ben festette meg *\*\*II. Rákóczi Ferenc elfogatását*, amivel ismét sikert aratott. Itt újabb színekkel próbálkozik; először jelenik meg az aranyárga.

1870-ben Eötvös József kultúrminiszter magyar történelmi képre hirdetett pályázatát Benczúr nyerte meg. *Vajk megkeresztelését* 1875-ben fejezte be. A Hunyadi- és a Rákóczi-kép még a szabadságharc hordozója, a Vajk-kép a szabadság gondolatát dicsőíti. A megrendelés és a festmény elkészítése között eltelt öt év, az olasz barokk, a francia rokoko festők tanulmányozása művészetében változást hozott. A Hunyadi-képen, Hunyadi László nemes tartású, egyenesen áll a kép központjában; magyar paraszt, katoná és barát a kiegészítő alakok. A Vajk-képen, Vajk meghajtja magát, és idegen fejedelem és főpapok nézik, hogy hódol be Nyugatnak a barbárok vezére.

Még a *Budavár visszavétele* és a három *Mátyás kompozíció* (csak kettőt fejezett be), tükrözi a magasszínvonalú technikai tudást. Azonban, közben az impresszionizmus alakulóban és a történelmi festmények ideje lejárában volt.

Benczúr történelmi festményeivel egyenrangú volt portréművészetével. Állandó megrendelések voltak, de ezeket feledtetik a bensőséges családi, barátairól és rokonairól készült képei. 1876-ban, II. Lajos a müncheni Akadémia tanárának nevezte ki. A megrendelések unalmát hogy elűzze, a család körében keresett nyugalmat. Ekkor született meg négy gyermekének arcképe, amelyen a gyermeklé-

lek ártatlansága tükröződik a gyermek arcán. A második feleségéről készült kép egyszerű, de hűen bemutatja a felesége erélyes jellemét. Vilma nővéréről készült képén a gazdag csipke gallér és kézelő magasrendű festői tudását látjuk. Ez a festmény, a fekete csipkekendőt viselő Etelka testvére képével rokon. 1883-ban, Trefort Ágoston kultuszminiszter meghívására hazaköltözött Budapestre, a „felállítandó művész-képző intézmény” vezetőjének.

Ekkor festette legszebb férfiképét Trefort Ágostonról, de Petőfit és Mikszáthot is élethűen ábrázolta. A 220. évfordulóra lett megrendelve a *Budavár visszavétele*, ez európai viszonylatban is a műfaj egyik legmonumentálisabb alkotása.

Ha a művészről beszélünk, nem szabad elfeledkezni mitológiai alkotásairól sem. Az *Idill* (szerelmespár) festményét halála előtt, 1919-ben fejezte be.

Hosszú pályafutása során számos festménye első és aranydíjat kapott Magyarországon és külföldön is.

Halála 1920-ban következett be. Művészete hosszú évekig befolyásolta a magyar művészetet; történelmi képeinek bensőséges megfogalmazása, festői realizmusa és tudása megbecsülésére tanít.

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1) Farewell of László Hunyadi

2) Baptism of Vajk

3) Recapture of Buda Fortress

4) Capture of Ferenc Rákóczi II

5) Etelka Benczúr

6) Benczúr's wife

