



Hymn to St. Stephen of Hungary

Traditional: "Ah, hol vagy magyarok tündöklő csillaga..."

English text: Erika Papp Faber

Moderato (♩ = c. 80)

Voice

1. Hun - ga - ry's found - ing king, your glo - ries let us sing!
 2. Re - call - ing how the Pope with the crown sent you hope
 3. Let us in - voke your sway, Saint Ste - phen as we pray

5 Who pint - ed out the way, faith But and that law to not o - bey.
 for for your sad na - tion ty. fair. O king, hear now our pray'r.
 bc.

9 King Saint Ste - phen, hear us! With your arm de - fend us!
 Then in ry, we ster - na na - tion you Lay our pleas your be - fore you.
 Ma - ry, im - plore you!

13 In joy and in sad - ness by your wis - dom lead us!
 to Hear Saint ry's in lov - ing care through your con - sec - ra - tion.
 Hear Saint Ste - phen's peo - ple as they kneel be - fore you.

Hymn to St. Stephen of Hungary

"Ah, hol vagy magyarok tündöklő csillaga..." is sung on August 20th. For those who are not familiar with Hungarian, here is a hymn ABOUT St. Stephen. It is NOT a translation of the Hungarian text.

St. Stephen: Bridge between the Eastern and Western Church

By: EPF

It is not common to see an icon in a Roman Catholic church; rather, it is more at home in a Byzantine or other Eastern church building. But there is one in St. Stephen of Hungary Church in New York City. And this is the story behind it.

We had always been told that St. Stephen, by requesting a crown from the Pope, turned to Western Christianity (shaped to a great extent by Roman law) instead of Eastern Christianity (which had Greek philosophy as its normative influence). He thereby lined up his country with Western civilization. Nevertheless, he had more ties to Eastern Catholicism than is commonly known.

It seems that St. Stephen's mother Sarolt was baptized by the Byzantine (Eastern) Bishop Hierotheosz, the first bishop in the Carpathian Basin. He laid the foundation upon which St. Stephen then built in converting the Hungarians and establishing his country on a Christian footing.

St. Stephen zealously built residences for pilgrims in Rome and in Jerusalem, as well as a dazzling church in Constantinople, which expressed not only a diplomatic but also a spiritual presence.

Unfortunately, after the death of St. Stephen, the Church was split by the Great Schism (1054) into Eastern and Western Christianity, with the Patriarch of Constantinople excommunicating the Pope, and vice versa. Among many other things, this meant that the Eastern Church did not acknowledge any of the saints canonized in the Western Church. (The excommunications were finally withdrawn by both sides only in 1965.)

A breakthrough in inter-Church relations came in the year 2000, when the Ecumenical Patriarch of Constantinople, Bartholomew I, announced

in Budapest that St. Stephen of Hungary, who had been canonized in 1083, was accepted among the saints honored in the Eastern Churches, the first to be so approved by their synod.

Consequently, an icon of St. Stephen of Hungary, depicting him in the Eastern tradition, was placed in St. Stephen of Hungary Roman Catholic Church in New York City. This reinforced Hungary's historical ties to the Eastern Church, an example of which had been St. László's daughter St. Piroska (known as Irene in the East) who had been the wife of the Byzantine emperor, raised 8 children, established monasteries and, when widowed, became an exemplary nun).

In our days, St. Stephen has thus become a bridge between East and West.



St. Stephen Icon - photo by Cathy Boyd

St. Ladislaus Celebrates Feast Day

By: Paul Soos

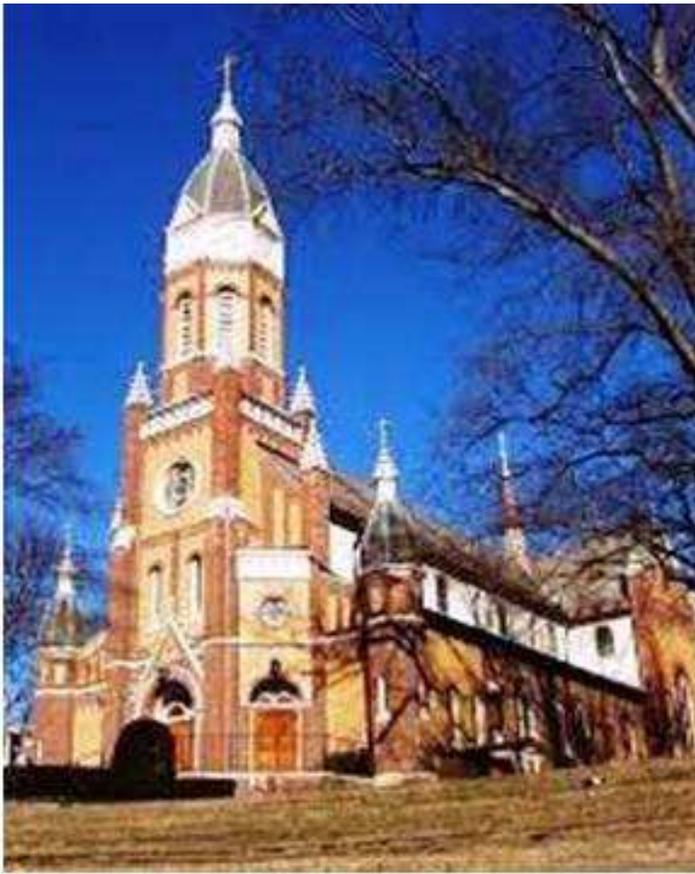
Although the parish, founded by Hungarian immigrants in 1903, no longer has Mass in Hungarian, it still observes its patronal feast.

Saint Ladislaus Parish in South Norwalk, CT celebrated the feast day of its patron, Szt. László of Hungary, on Sunday, 28 June 2015. The parish is now multi-cultural and with its new pastor, Fr. Juan Gabriel Acosta as the celebrant, the Mass included readings and music in Hungarian, Spanish, and English. After Mass, the parishioners gathered on the church grounds for a fabulous picnic that featured delicious ethnic delicacies.

Fr. Juan, originally from Colombia, was presented with his first *mézeskalács* (honey cookie) and enjoyed learning its tradition. He and the baker of the cookie, Peggy Chetcuti, are shown in the accompanying photo telling the gathering that the heart-shaped cookie is created with a mirror in its center and the recipient is told the he/she is: "Looking at the one I love."

Paul Soos is a member of the Editorial Board of Magyar News Online, a lay reader at St. Ladislaus R.C. Church in South Norwalk, Connecticut, and a student at the Magyar Studies Hungarian School in Fairfield. He is a former U.S. Air Force Officer.





Saint Ladislaus Parish in South Norwalk, CT Feast Day

The Battle of Pozsony

By: Charles Balintitt Jr,

In July, we commemorate the Battle of Pozsony, some 1108 years after it occurred. Why? It was a stunning Hungarian victory, and assured that the Magyar people would be able to take root in the Carpathian Basin.

The Battle of Pozsony (aka Pressburg or Bratislava) took place 869 years before the signing of the Declaration of Independence in America. The battle is generally dated as July 4th, 907, but basically lasted from July 3rd till July 6th (or 7th).

At the time, the size of armies was often exaggerated. But according to various sources, the Bavarian army numbered 100,000 against a Hungarian force of about 40,000. In comparison, about 190 years later, the 1st Crusade had about 35,000 troops. Only the 3rd Crusade (1189-1192), led by Richard the Lion Heart had a comparable strength, with about 112,000 men from various countries.

The Hungarians had already been seen settling in the eastern Carpathian Basin for several decades prior to their main conquest of the entire region, which lasted from 894 (or 895) till 907. They had entered the area as nomads with their swift horses, and looted and plundered everything in their path. As they began moving further west toward the German territories, western European powers wanted to put an end to this.

The King of East Francia, Louis the Child (he was only about 14 years old at the time) and Luitpold, Margrave of Bavaria, decided that the Hungarians had caused enough trouble and should now be totally annihilated. The forces led by Luitpold began forming in June of 907. They commenced their move toward Hungary with 3 columns, about 40,000 men on the southern

shores of the Danube River, 10,000 to 12,000 in ships on the Danube, and their elite force numbering over 45,000 on the northern side of the Danube.

Fortunately, the Hungarians had established an intelligence network beyond their present borders and therefore were given advance warning of the pending massive attack against them. So they prepared their own force of about 40,000 horsemen, divided into 4 groups of 10,000. These were led by Árpád and his sons Tarhos (43), Üllő (41) and Jutas (35).



The Hungarian strategy was not to allow the 3 advancing armies to unite. They first went about destroying the floating forces by shooting flaming arrows at them and sending in divers to put holes in the ships. This was tremendously successful, with about 95% of the flotilla being demolished.

Then for two days they attacked the southern army from all directions and wiped out about 40,000 men in the process. After this, in the middle of the night, with their already exhausted forces, they moved in total silence across the Danube and

attacked the main army with a hail of arrows at dawn. The waking soldiers didn't have a chance and an overwhelming number died on the fields of Pozsony. A few thousand were able to escape and retreat back to the fort of Ennsburg on the river Enns, about 150 kilometers west of Vienna, which actually didn't even exist at the time.

The Hungarians went in pursuit of the retreating remnants of the Bavarian army up to the fort of Ennsburg. There they drew attention from the troops that had now safely entered the fortress along with the royal guards. Being on their own territory, the Germans decided to attack. The Hungarians pretended to retreat and led their pursuers into an ambush by additional troops hiding in the forests. The remaining German force was totally destroyed. The emperor had to flee Ennsburg so fast that even his throne was left behind.

As a result of this major victory, the Hungarian western border with the Holy Roman Empire was maintained at the Enns River for another 120 years. Another consequence of the Battle of Pozsony was the death of Árpád a few weeks later, caused by wounds suffered during the battle; although some historians contend that he may have actually already died before the battle. Two of his sons were also killed.

Because of the successful strategy, the Battle of Pozsony has become part of the curriculum of West Point military academy in our days.

In June of 910, Louis the Child decided to attack the Hungarians again in the 1st Battle of Lechfeld, south of Augsburg. The Hungarians decisively won in this instance as well. Some say that this may have led to the death of Louis the following year, at the age of 18, as a result of his humiliating defeats.

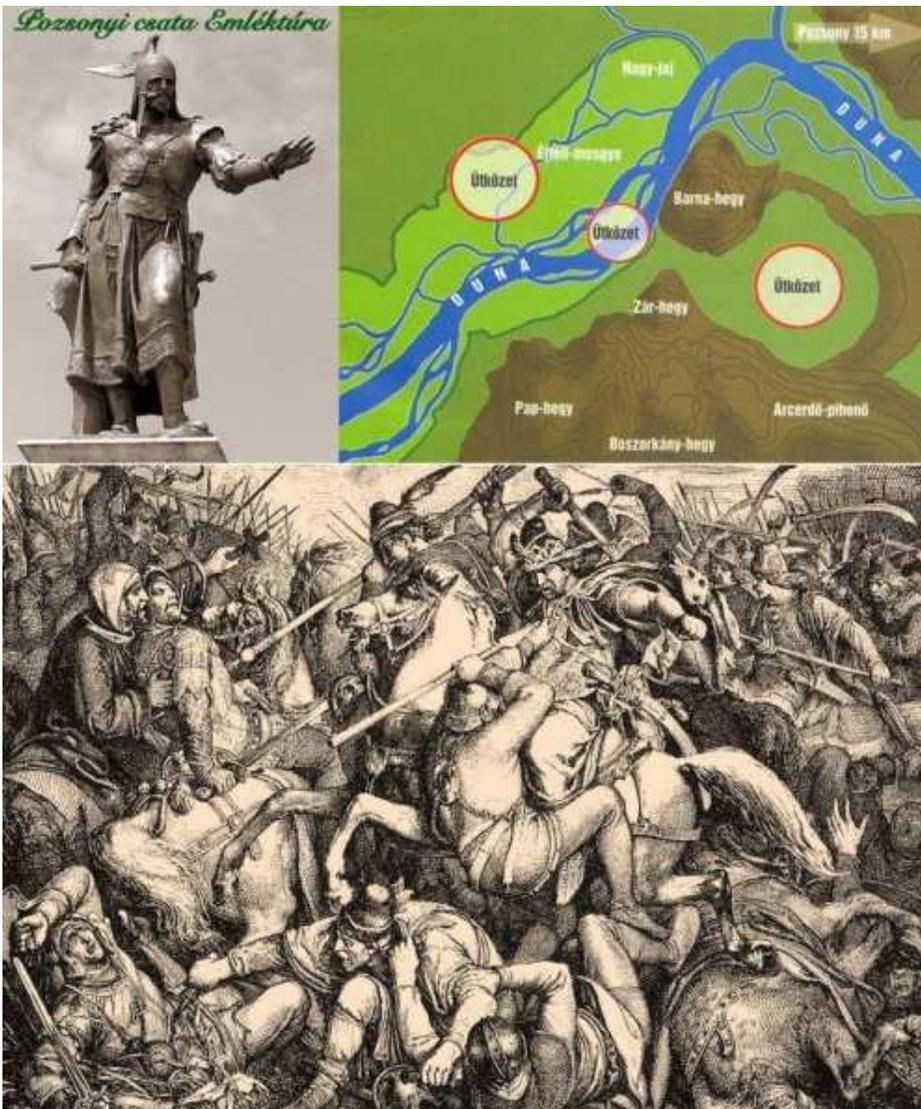
It was in 955 at the 2nd Battle of Lechfeld that the Hungarians were defeated by Otto I ("The Great"), with much smaller armies involved. This was the event that finally ended the Hungarian push westward. Unlike the Hungarians, the Germans did not pursue this further after

their victory and the Hungarian borders remained basically the same. Other than this defeat, the Hungarians won most of their battles in the first half millennium of their existence as a nation.

It wasn't until 1526 that there was a major change in their fortunes. Ironically, the loss at the Battle of Mohács, possibly Hungary's greatest defeat, resulted from the leadership of another child king named Louis (Louis II – 7/01/1506 – 8/29/1526). Unlike Louis the Child, he did not survive the battle to have to face the humiliation.

When the Hungarian National Anthem was adopted in 1844, the early victories had long been forgotten and it was with thoughts of the later history of the country that the author wrote the words "*Bal sors akit régen tép, Hozz rá víg esztendőt, Megbűnhődte már e nép a múltat s jövőndőt!*" (Long torn by ill fate, Bring upon it a time of relief; This nation has already suffered for all sins of the past and of the future!).

Charles Bálintitt Jr. is a working Customs Broker in Lawrence, NY and a member of the Magyar News Online Editorial Board.



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Lace at the Hungarian Heritage Festival in New York

By: Cathy Boyd

The lace exhibits of Mrs. Szigethy Istvánné at the Congregational Church in Trumbull, and at St. Emery Church in Fairfield, CT (which we advertised in our previous issue) drew appreciative crowds. Over a hundred people admired her work in Trumbull, and a nice crowd saw the exhibit at St. Emery. But the most successful showing was at the Hungarian House in New York on June 20th, where the Consul General, Ferenc Kumin introduced "Bözsi néni" to much applause.

We may be biased where the artistry of Mrs. Szigethy is concerned, so we are happy to present a spontaneous, unsolicited review of her work by someone outside the Hungarian community.

If you've been reading my blog for the past few years, you know that I have a soft spot in my heart for Austria and Hungary. My maternal grandparents immigrated to the U.S. from Hungary. We still have many relatives living in Austria, but in 2012 I discovered that my great-grandfather was born in Hövej, Hungary. Being a needleworker, Hövej is especially significant to me because the most beautiful lace is made by the women in Hövej. More on that later.

Yesterday morning, bright and early, I flew to New York. I took a cab from the airport to the Hungarian House on 82nd Street in New York where they were celebrating the Hungarian Heritage Festival.

The street in front of the Magyar Ház was closed from one end of the block to the other and vendors set up their wares. There was food, drink, sweets, and items for purchase...

Inside the Magyar Ház there was a display of various forms of Hungarian art. From weaving...to needle art, pottery decorated eggs...to music...and other miscellaneous Hungarian art and culture.

This event was for families; there were many activities for children. The one that was of most interest to me, was the egg decorating. Hungarians decorate their eggs very

similar to the Ukrainian Pysanky eggs. One young girl let me take a picture of her work.

One thing that amazed me was the number of people speaking Hungarian, especially the children. There were little ones who were easily transitioning between English and Hungarian!

I was at the festival for about five hours. My primary reason for visiting though was not the festival, but Mrs. Szigethy. She and her daughter were here from Hungary!

They've been in the U.S. for two weeks displaying Mrs. Szigethy's beautiful lace at various events and this was one of them. She did not know I was coming. Mrs. Szigethy's daughter and their host, Karolina Szabo, knew, but they did not tell Mrs. Szigethy so that it would be a surprise. We have not seen each other since my visit to Hungary back in 2012.

When I walked into the room, she looked at me and it took a few seconds for her to recognize me. You know what it's like when you are not expecting someone. Then she realized who I was – hugs and smiles. I am so glad I made the trip to see this special lady again.

During their stay, they exhibited Mrs. Szigethy's Lace of Hövej in three different locations – twice in Connecticut and then at the Hungarian Heritage Festival at the Ma-

gyar Ház in New York. I'm amazed at how many pieces they were able to bring with them.

Every single piece of lace in the pictures was made by Mrs. Szigethy. As people filtered through the hall, Mrs. Szigethy was on hand to tell them about the needlework and to demonstrate how it is made. Remember, most all of them spoke Hungarian and could easily converse with her!

She laughed when she showed me her scissors. She remembered about our last visit when I asked how she could create such beautiful, delicate lace with such a large scissors! It's all about what you are used to working with.

I am so grateful to have had the opportunity. Many thanks to Karolina Szabo for making this trip possible for Mrs. Szigethy and her daughter.

Cathy Boyd is an avid needleworker. She discovered Höveji Csipke while researching family genealogy. Her great-grandfather was born in Hövej. Cathy lives with her husband and two children in Minnesota. She blogs about her needlework adventures at

http://i.facebook.com/l/tAQFFtZoAQG-muwPMRraoXsqdKR_kyy5peYF9Q8UgbjHw9A/needleandthread



Captions: **1st row:** Mrs. Szigethy with Pastor Tim of the Trumbull Congregational Church, round lace tablecloth Fairfield, St. Emery's Church exhibit: Erzszi, Mrs. Szigethy's daughter, Bözsi néni, Karolina Szabó; **2nd row:** Still life - partially finished work on the frame, scissors, needle and thread, Magyar Ház, vendor tents; **3rd row:** artifacts, museum pieces; **4th row:** Mrs. Szigethy demonstrating lace making, the finished work, Cathy Boyd with Mrs. Szigethy; **5th row:** Mrs. Szigethy with Consul General, Ferenc Kumin, and Leading Consul, Zsuzsanna Király, mannequins wearing lace garments: the student and the bride

Teaching Hungarian as a Foreign Language

By: Krammer Kinga

I had the chance to participate at the AMIT (*Amerikai Magyar Iskolák Találkozója – American Hungarian Schools Conference*) on June 13, 2015 in New York. The conference was organized by the Arany János School in New York and by the American Hungarian Collegium and was held at the Hungarian Consulate. The participants were individuals and teachers from different Hungarian schools around the country, from Los Angeles, Boston, Washington DC and New Jersey. I represented Hungarian Studies from Fairfield, CT.



*Kinga at the conference
(in the white jacket)*

Dr. Kumin Ferenc, Consul General of Hungary, opened the conference. During the day, guest speakers took the stage and shared interesting and educative lectures about the Hungarian language, ways to teach the language as a foreign one and about opportunities to study in Hungary.

Guest speakers included Dömötör Gábor, *Cserkészparancsnok* (Scout Master) in CT; Dr. Maróti Orsolya from the Balassi Intézet, Budapest; Antalné dr. Szabó Ágnes from ELTE, Budapest; dr. Havas Judit from the Petőfi Irodalmi Múzeum, Budapest; and Bicók Terike psychologist, from Chicago. During the breaks we were able to mingle, to share our experiences and to make new friends.

The AMIT was a very useful and successful conference and I am looking forward to the next meeting in 2016.

Krammer Kinga grew up in Transylvania and arrived in Norwalk in 2004. She finished her studies here and works at a consulting firm in Rye, NY. She teaches the Advanced class at the Fairfield Hungarian School sponsored by Magyar Studies of America.

Upcoming Dedication of Hungarian Chapel in Washington, DC

By: *viola vonfi*

After years of high expectations, the Hungarian chapel will finally take its place among those of many other nations in the Basilica of the Immaculate Conception in the nation's capital.



On Saturday, August 29th, the Hungarian chapel – *Magyarok Nagyasszonya kápolna* – will be dedicated in the Basilica of the Immaculate Conception in Washington, DC.

Festivities will begin with a Solemn Mass at 2 PM, concelebrated in the Basilica by His Eminence Donald Cardinal Wuerl of Washington and His Eminence Péter Cardinal Erdő of Esztergom-Budapest. Readings and choral pieces will be both in English and in Hungarian.

The dedication will follow in the Lower Church. The new chapel is located near the Hall of American Saints. A reception will follow on the outside terrace of the Basilica, under a tent set up for the occasion. Some officials of the Hungarian government are expected to attend.

All Hungarians and Hungarian-Americans are invited to join in celebrating this unique event. The address of the Basilica is 400 Michigan Ave. NE, Washington, DC 20017. For further information please contact Friar Barnabás G. Kiss, OFM at 313-842-1133, or at sztkereszt@comcast.net.

viola vonfi (sic!) once again writes from Stamford.



Participants of the AMIT conference

George Pataki

By: Olga Vallay Szokolay

Magyar News typically steers clear of political issues. However, a Hungarian name in combination with the highest level of American public office warrants an exemption.

A few weeks ago a media announcement caught my attention: former New York Governor George Pataki has officially launched his bid for the U.S. presidency!

The grandson of Hungarian immigrants, Pataki grew up in upstate New York, working on the family farm where he learned the power of discipline, community and hard work. His grandfather came from Aranyosapáti, Szabolcs County. His father was a postman and volunteer fire chief. George worked year round to afford tuition at Yale University. After graduating Columbia Law School, he practiced law and was later elected mayor of his hometown of Peekskill, later being elected to State Assembly, then State Senate. In 1994, he ran for Governor against three-term incumbent Mario Cuomo, defeating him. He himself would be elected to three consecutive terms. And on May 28, 2015, he officially launched a long-shot bid for the presidency. Pataki has always emphasized his parents' immigrant past from Hungary and the life they were able to build in America. He took his children to the land of their ancestors where his daughter, Allison, became inspired to write her best-selling novel "The Accidental Empress" (see Magyar News, September, 2014) about Queen Elizabeth, wife of Emperor Franz Josef.

George Pataki, however, is seen as having very little chance of winning even the GOP nomination. According to the Washington Post, "... winning the 2016 Republican nomination would be closer to a miracle." His national name recognition

is limited, although Hungarians like him for having contributed to the upkeep of the Hungarian House in New York, for his good command of the language and fondness for Hungarian wines.

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



Ojtoz: The Eastern- and Southernmost Hungarian Settlement

By: EPF

A consequence of World War I was the emigration of groups of people south-eastward. That explains why we can still find their descendents as far away as the shores of the Black Sea

Not far from the Romanian Black Sea resort of Constanta is a village called Ojtoz (Oituz). It was named after the First World War battleground of the Ojtoz Pass in the Carpathians, where Hungarian soldiers had fought most valiantly for 12 days in August of 1917. (It was also the scene of another



battle in August of 1944, during World War II.)

This Ojtoz near the Black Sea was settled by Csángós from Lujzikalagor (a significant Moldova Csángó settlement 10 km southwest of Bacau, Romania), after what the inhabitants call the "first big brawl" (*az első nagy verekedés*), i.e., World War I. The lack of food and the offer of free land by the Romanian government caused people to leave their village *en masse* in the 1920's. More settlers arrived in Ojtoz after the "second big brawl".

Csángó is a collective term applied to Hungarian groups living east of the Carpathians, in Romania, near Székely country. The term was originally applied at the end of the 18th century to Székelys progressively emigrating to Moldova. Mention is made of Moldova Csángós, Gyimes Csángós, the "Seven Village (*hétfalusi*) Csángós" of Barcaság, the Csángós of Déva, etc. They speak a rather old form of Hungarian.



Grave markers of soldiers fallen at Ojtoz

Harvesting

By: Karolina Tima Szabó

Harvest time, beginning at the end of June, had its own rituals, and produced beautifully artistic decorations.

June is the month for harvesting, although it really begins on the feast of Peter and Paul, June 29th. On this day, if the Heavens allow, reaping begins. Work starts with a prayer, with the men raising their hat. People knelt down at the edge of the field, made the sign of the cross.

They gave great significance to the first sheaf, to the first reaped wheat stalk, but various beliefs were attached to the last sheaf as well, from which the harvest wreath was made, usually for the landowner. Together with the wheat stalks, they included oats, barley and wildflowers.



Then the making of the wreath took its own path, and different size wreaths and other decorative items were created from the ripe wheat stalks, enjoyed by both children and grownups.

Aratás

Július az aratás hónapja, de valójában az aratás elkezdődik Péter Pál napján, Június 29-én. Ezen a napon "szakad meg a búza töve", és ha az "Égiek" enge-

dik, megindul az aratás. A munkát fohászkodással, imádsággal, kalapemeléssel kezdték. A föld szélén letérdeltek, keresztet vetettek.

Nagy jelentőséget tulajdonítottak az első kénének, az elsőnek learatott búzaszálaknak, de az utolsó kénéhez is különféle hiedelmek kapcsolódtak, ebből készült az aratókoszorú, amit általában a földesúrnak készítettek. A koszorúba töltöttek zabot, árpát és mezei virágokat is a búza szálak mellé.

Azután a koszorú készítés saját útját vette, és a szép érett búzaszálból kisebb, nagyobb koszorúk, és más egyéb díszek készültek, ami a gyermekeknek és felnőtteknek egyformán öröme vált.

Karolina Tima Szabo is a retired Systems Analyst of the Connecticut Post newspaper and Webmaster of Magyar News Online. She is the proud grandmother of two.

Lace House (Csipkeház) Museum Opened in Hegykő

By: EPF

We could not help but add this item to the report on Mrs. Szigethy's lace. After all, how many people can have a museum furnished with only their own handcrafted items?

Located in the Fertő-Hanság National Park, which is a World Heritage site, the village of Hegykő now has another attraction besides the thermal spa: the Lace House (*Csipkeház*) of Szigethy Istvánné (known as Bözsi néni), which was formally opened on May 16th this year, just before her trip to the US (see her story elsewhere in this issue).

Her family had bought a dilapidated peasant house built in the late 1800's, and her daughter Erzs and son-in-law Zoltán restored it, and furnished it as a museum to showcase Mrs. Szigethy's sewn lace pieces.

Bright sunshine gilded the formal opening which was attended by the

mayor and other local officials, as well as by a local representative in Parliament. A choir of seniors sang several folksongs, and folkdance groups contributed music, color and movement to the festivities. The house was blessed by the local Pastor.

The house consists of partially furnished rooms, in all of which one may view the handiwork of "Bözsi néni", gorgeous items of Hőveji csipke, which in 2014 had been added to the list of *Hungarikum*, i.e., typically Hungarian items which are officially protected.

We wish Bözsi néni many more admirers of her handiwork,

something that will be facilitated by the fact that her museum is located right along the bicycle route from Austria. She may even start a new trend, that of "lace tourism", as one of the speakers said at the opening. For folk art, such as her lace, brings people together and creates new values. It must be kept alive.





Csipkeház in Hegykő

About Bread Baking

By: Hantz Lám Irén

Bread is still prepared and baked the traditional way in Torockó, as evidenced by a small cookbook-cum-folklore collection entitled "A torockói konyha, ízek, szokások" (The Torockó kitchen, flavors and customs), compiled by Hantz Lám Irén, and published in Kolozsvár in 2004.

Bread made from wheat flour forms the basis of nourishment for the people of Torockó. One of the most beautiful feasts of the Unitarian Church is the Day of Thanksgiving in the fall, when they celebrate the new bread, the wheat, which will secure the family's food for the upcoming year...

Many homesteads have their own homegrown wheat, and every house has an oven. Thus some bake every week or every other week out of financial considerations, others because the taste of home-made bread cannot be duplicated...

The dough is kneaded in a wooden kneading trough, although some households have lately taken to baking bread in tin forms made specifically for this purpose. They use a wooden paddle to put the bread in the oven. Some place the baked loaves into baskets, cover them with white linen cloth and store them in stone pantries. In many places they put the breadbaskets on hanging shelves in the cellar.

Ingredients:

flour
salt
water
(boiled potatoes)
yeast
leaven (Leaven is a handful of dough held over from the previous baking.) ...

Baking bread begins the previous day with the thinning of the leaven. $\frac{3}{4}$ liter (a liter is approximately a quart) leaven, of the consistency of sour cream, is mixed in the evening with 1 liter water, half a matchbox-size yeast, 2 kg (about 4 pounds) of finely grated boiled potatoes (or if not using potatoes, with as much flour) in the wooden basin. This will



Old fashioned tiled oven in Torockó

have risen by morning. Next day, add to the leavened, yeast mass, bit by bit, 10 kg flour, 6 liter water, and knead for an hour. Don't forget the salt: figure 2 dkg of salt to 1 kg of flour. Let rise for an hour. It has to rise three finger-widths, which can be marked on the side of the basin, either by putting a small scratch on the basin wall, or taking a bit of the dough and forming a noodle, sticking it to the side at the appropriate height. Start heating the oven when it has reached half the height marked.

With wet hands, fold the dough from the ends of the basin to the middle and form into loaves. The loaves are placed on white linen tablecloths. Since they won't fit onto any table, place the tablecloth on the kitchen or pantry floor. There they will rest until the oven heats up. If bread is baked in tin forms, these should be only half filled so the dough has room to rise.

After about an hour's rest, the loaves are placed on a wooden paddle and pushed into the oven. If small loaves are also baked, they are placed on cabbage leaves and pushed into the oven like that.

The oven door may be opened only after an hour and a half. At that time, the loaves will be turned and left to bake another hour.

After forming the loaves, the basin is sprinkled with flour and the remaining dough is carefully removed, kneaded and half put away for leaven. The other half becomes "vakaró" (scrapings). If there are children, some sugar is added to the vakaró to make it similar to kalács. It will be eaten by the impatient children, because this bakes the fastest.

When the loaves are removed from the oven, they are patted with a wooden stick so the blackened crust would fall off. Then they are put into baskets and covered with a linen cloth.

The Unitarians celebrate the Lord's Supper four times a year: at Christmas, Easter, Pentecost and on their Thanksgiving Day in the fall. The faithful offer the bread and wine for the service. The bread for the Lord's Supper is kneaded with water in which hop flowers have been soaked, which gives the bread an exceptionally pleasant taste... For this, they do not use leaven, nor do they take dough from it for leaven...

Translated by EPF

A kenyérsütésről

A torockói emberek táplálkozásának alapját a búzalisztből készült kenyér adja. Az unitárius egyház egyik legszebb ünnepe az őszi hálaadás, mikor az új kenyeret ünneplik, a búzát, amely majd egész évben biztosítja a család étvét.

Sok gazdaságnak van saját termézetes gabonája, minden háznál van sütőkemence, így egyesek anyagi megfontolásból, mások a pótolhatatlan ízű házikenyér kedvéért hetente-kéthetente sütnek.

A kenyérsütés kellékeit különös tisztelet övezi.

A tésztát fateknőben dagasztják, egyes háztartások az utóbbi tíz évben külön erre a célra pléh formában sütik, a kemencébe falapát segítségével vetik be. A megsült kenyereket egyesek kosarakba teszik, fémhíváson kendővel letakarják és kőkamrában tárolják. Sok háznál a pincében függő polcra teszik a kenyeres kosarakat.

Hozzávalók: liszt só, víz, esetenként főtt krumpli (a liszthiányos időkben többen sült krumplis kenyeret, a krumpli szaporította), élesztő, kovász.

A kovász az előző sütésből visszatartott maroknyi nyers tészta. Új háztartást kezdő fiatalasszony az első sütésre anyjától kapja a kovászt, hogy majd ő is továbbadja az utódoknak. Kovászt kölcsönkérni nem illik, minden háznak meg kell hogy legyen a maga kovásza.

Kövi Pál írja a kovászról: „*E kis kovászka volt letéteményese családi jellegűnknek, egyéni, ember karakterűnknek, kulcsa a tradícióknak, folytonosságunknak, szépségnek és szeretetnek.*”

A kenyérsütés művelete már az előző nap megkezdődik a kovász felhígításával. 3/4 liter tejfel sűrűségű kovászt 1 liter vízzel, egy fél gyufásdoboznyi élesztővel, 2 kg finomra reszelt főtt krumplival (ha krumplit sütünk, ha nem liszttel) este a kenyérdagasztó teknőben összekeverünk. Ez reggelre felfut.

Másnap a felfuttatott kovászos,

élesztős masszát 10 kg apránként hozzáadott liszttel, 6 liter vízzel egy órát dagasztjuk. Ne feledjük a sót, 1 kg liszthez 2 dkg sót számítunk.



Egy óra dagasztás után a tésztát kelni hagyjuk, három ujjnyit kell emelkednie. Ezt a magasságot megjelöljük a teknő szélén. Jelölésre vagy egy vonalkát karcolnak a fateknő belső falára, vagy a dagasztó kézről ledörzsölt tésztából nudli formát sodrunk és azt tapasztjuk a kád oldalán jelzőnek.

Amikor a magasság felét elérte, behívjuk a kemencét.

A megkelt tésztát nedves kézzel „összedobjuk” (a teknő négy végéből a közepére hajtjuk) és szakasztjuk. A szakasztott (megformált) kenyereket lisztezett, fehér vászon szakasztó abroszra tesszük. Mivel egy asztalon nem férnek el a kenyerek, a konyha vagy a kamara földjére teszik a szakasztó abroszt. Míg a kemence hevül, a kenyerek pihennek a földön. Ha pléh formában sül a kenyér, úgy ezeket csak félig kell megtölteni tésztával, hogy legyen helye a keléshez.

Körülbelül egy óra pihentetés után a kenyereket falapátra tesszük és betoljuk a kemencébe. Ha kis cipót is sütünk, ezt szokás édeskáposzta levélre tenni és úgy betolni a kemencébe.

A sütő ajtaját másfél óra múlva szabad csak megnyitni, ekkor

meghúzzogatjuk a kenyereket és még egy órát bent tartjuk a kemencében.

Szakítás után a teknőt beszórjuk liszttel és gondosan kikaparjuk a maradék tésztát, amit aztán összegyúrunk, a felét eltesszük kovásznak, a másik feléből sütjük a „vakarót”. Ha gyerekek vannak a háznál, a vakaróba egy kis cukrot tesznek, hogy kalácshoz hasonló csemege legyen belőle. A türelmetlen gyerek had fogyasztsa, mert ez sül meg a leghamarabb.

A sütőből kivett kenyeret bottal megütögetik, hogy leessen a fekete, égett héja, majd kosarakba rakják és vászonkendővel letakarják.

Az unitáriusok évente négyszer vesznek úrvacsorát: karácsonykor, húsvétkor, pünkösdkor és az őszi hálaadás napján. Az úrvacsorához a kenyeret és a bort a hívők szokták megajánlani. Az úrvacsorakenyeret komlóvirágos vízzel dagasztják, ettől a kenyér különlegesen kellemes ízt kap.

1/2 marék komlóvirágot, 1/2 marék zsályát, 1-2 fő fehér hagymát leforráznak, 5 liter vízzel felforrasztják, 5 percig fedve hagyják, majd leszűrik.

Az úrvacsorakenyerhez nem használnak kovászt és nem is vesznek le belőle kovásznak. Este 10 dkg élesztőből, 2 liter vízből és annyi lisztből amennyit felvesz, tésztát kavarnak, ezt éjjel 2 óránként visszadagasztják, majd másnap reggel a komlóval ízesített vízzel és liszttel kenyértésztát dagasztanak belőle és kisütik.

A kovász az élet és folytonosság jelképe. Nem szokás kovászt használni, sem kovászt venni halottasháznál, a torra sült kenyérből sem.

Marci kandúr belépője/ Enter Tomcat Marci

By: Karácsony Emmy

In this whimsical little verse, Karácsony Emmy "immortalizes" her tomcat's return after a hunting expedition. Cat owners will recognize the character

Korán reggel hegyre mentem,
vadászgatni volt ma kedvem.
Egér nincsen? Sáska is jó!
Nagy diófán szól a rigó,
de már azt én sohse bánom,
erkölcs is van a világon.
Szomszéd kandúrt hogyha látok,
felpofozom, de nem ártok.
Ideje már hazamenni,
komolyabbat kéne enni.
Az ablakon beugrottam,
nénémet felborítottam,
bundám szennyes, talpam sáros...
Én vagyok a bolhagyáros.

Karácsony Emmy (1896 - 1980) was a painter in Transylvania who studied at the famous Nagybányai artist colony under Thorma János and Krizsán János. She had one-man shows and exhibited together with others as well, in Kolozsvár, Nagybánya and Budapest. She also wrote prose and poetry. Her first husband was the sculptor Botár István; her second, geology professor Török Zoltán. Her home was the gathering place of Transylvanian artists, writers and public figures. She was the aunt of our Editorial Board member Éva Wajda.



Karácsony Emmy



Karácsony Emmy cicával: Krizsánné Csikos Antonia festménye

Did you know...

...that this month we look at moustaches, early forms of air conditioning and chess?

...that a "Moustache King" was elected once again in Kiskúnfélegyháza? He is Szentpétery István



(originally from Marosvásárhely but now working in Budapest), who has won the title for the third time this June, during the seventh "Moustache Festival". He was chosen from among 60 Hungarian and foreign hopefuls. In accepting the honor, he swore to maintain his royal moustache in good order during the year of his reign, and to promote the moustache culture.

The category of "kifent bajusz" (sharpened moustache?) was won by Balogh Ádám of Dunakeszi. The winner of the "magyar bajusz" category was Ézsiás Vencel of Jászfényszaru.

Germans swept the category of "moustache with beard". The first prize for "natural moustache" was

also taken by a German from Stuttgart.

...that the Hungarian State Opera House (*Operaház*), a masterpiece of Ybl Miklós (see Magyar News April, 2014) has been not only an architectural and theatrical gem of Budapest and Europe but a *pioneering engineering* feat as well? Hungary's extreme continental climate makes it increasingly important to assure year-round habitability of

buildings, i.e. providing heating or cooling as may be necessary for human comfort. The Opera, commissioned to celebrate the Country's millennium (1896), was built in the last decades of the 19th century and incorporated a cutting edge system of ventilation. It drew in air from the street, filtered it through water and heated it as necessary, then pumped it into the auditorium through grilles under the seats. Used air was then drawn out through the roof. The sophisticated system even provided summertime cooling by channeling the air through huge blocks of ice: an early version of air conditioning.

...that the contemporary of the Opera, the Hungarian Parliament (*Parlament*) designed by architect Steindl Imre has been not only a most significant image of Budapest's cityscape identity but also unique in its mechanical systems? Steindl could not accept the idea of chimneys destroying the perfect symmetry and artfully chiseled appearance of his neo-gothic building, nor could horse-drawn carriages delivering and unloading coal or removing slag be tolerated in the festive neighborhood. Therefore the furnaces were located in a nearby street and the steam produced by them was ducted through elaborate tunnels into the structure. Smaller areas were heated with radiators, large spaces with

air. Fresh air was – and still is – supplied by two air-wells located at the Kossuth Square side, complying with the perfect symmetry of the building. The steam's heat was transmitted to air via "calorifers". This constituted one of the first region-heating systems of Europe and the original equipment was in use for about one hundred years, until its renewal in 1987.

The air-wells can also receive slabs of ice providing cooling and humidifying the air supply. Initially, the ice was harvested from the Danube in the winter and stored until needed.

...that an 87-year old chess master, Sinka Brigitta, has just set a new record of documented simultaneous chess games? She played 13,760 documented games, topping the previous record of 13,545 set by Cuban chess grandmaster José Raul Capablanca in 1920. This is two or three times what a professional chess player might play as a regular chess game, and is likely to be a Guinness record!

compiled by Olga Vallay Szokolay and Erika Papp Faber

It's a Small World

By: Gabriella Bitskey

It may be a small world, but even then, things may not always be what they seem!

Decades ago Alitalia, the Italian airline opened an office in Nairobi, the capital of Kenya. To celebrate the event appropriately, they rented the grand ballroom of the most prestigious hotel and sent out invitations. (No one declined!)

Then came the surprise: For whatever reason, for this Italian ceremony they flew in not only a fantas-

tic gypsy orchestra, but even the chef, from Budapest, and Hungarian specialties were on the menu. (Small world, or what?) Among them was *Hortobágyi palacsinta* (a crepe stuffed with ground veal or chicken). My girlfriend, who by that time had lived abroad for many years, naturally chose that.

Admirably, everything went smoothly. The gypsies played, the Black waiters tirelessly brought the food and drink. But even in Nairobi, the sting is in the tail...

After all the good Hungarian specialties, there arrived the *palacsinta* ordered by my girlfriend. There was great joy – which soon turned into disgust!

I looked questioningly at my girlfriend who, instead of replying, pushed her plate towards me and said merely: "Taste it!" And I tasted it...

After this I can only suggest one thing: Never, not even out of curiosity, should you ever pour hot chocolate sauce on *Hortobágyi palacsinta*! It's NOT GOOD!

Évtizedekkel ezelőtt az ALITALIA olasz légitársaság irodát nyitott Kenya fővárosában, Nairobiban. Hogy az eseményt méltóan megünnepelejék, kibérelték a legpatinásabb hotel nagytermét és kiküldtek a

meghívókat. (Nem volt, aki lemondta volna.)

A meglepetés csak ezután következett. Mert, hogy miért, miért nem, az olasz ünnepségre nem csak a remek cigányzenekart, de még a szakácsot is Budapestről "repültették be", az étlapon pedig magyar specialitások szerepeltek, így az előételek között a Hortobágyi palacsinta. Barátnőm, aki akkor már évek óta külföldön élt, természetesen ezt választotta.

Kalapot le, minden nagyszerűen ment. Húzta a cigány, s a fekete pincérek fáradhatatlanul hordták a remek ételeket, italokat. Az ostor azonban – még Nairobiban is – a végén csattan...

A sok, jó magyar specialitás után megérkezett a barátnőm által rendelt palacsinta. Nagy volt az öröm, hogy a következő percben mérhetetlen undorra változzék!

Kérdően néztem a barátnőmre, aki – válasz helyett – felém tolta a tányérját és csak ennyit mondott: "Kóstold meg!" – És én ... megkóstoltam...

Ezek után pedig csak egyet ajánlhatok: Soha, de még kíváncsiságból se, locsolják le a Hortobágyi palacsintát forró csokoládé szósszal.. NEM JÓ!

Ella Bitskey had worked for Radio Free Europe, and is a sometime con-

