



Hungarian Chapel Dedicated in Washington

EPF

Hungarian devotion to Mary is closely intertwined with the establishment of the Christian state by St. Stephen in the 11th century. Imre, his son whom he had groomed to be his successor on the throne, had died in a hunting accident. So on his deathbed, on August 15th, 1038, St. Stephen offered his crown to Mary, the Mother of God. The country thus became Mary's legacy.

It is therefore fitting that a Hungarian Chapel dedicated to Mary should take its place among many others in the National Marian Shrine in Washington, DC.

The header photo was taken after the Chapel's dedication.

"Building a church or chapel is not a commonplace enterprise", said Péter Cardinal Erdő in his homily before the dedication of the Hungarian Chapel in the Basilica of the Immaculate Conception in Washington, DC on August 29th. The Chapel of Our Lady of Hungary and St. Stephen is the 81st chapel within the Basilica. It was made possible through the generosity of the Hungarian government, the Hungarian episcopal conference, and by Americans of Hungarian descent.

The possibility of such a chapel was first broached by Cardinal Erdő in 2006, when he asked Cardinal McCarrick, then Archbishop of Washington, for his permission. The idea was accepted, and Friar Barnabás G. Kiss, OFM was named by the Hungarian episcopal conference to coordinate preparations and raise funds for this purpose. Construction could finally begin in April this year.

Located in the Lower Church of the Basilica, near the Hall of American Saints, the Hungarian Chapel's focus is a mosaic of Our Lady of Hungary (a new composition), wearing the Holy Crown of St. Stephen. Around her figure are mosaics of Bl. Gizella (wife of St. Stephen); St. Imre (Emeric), their son; St. Gellért (Gerard), tutor of St.

Imre; King St. László (Ladislaus), the model of medieval knighthood; St. Erzsébet (Elizabeth of Hungary); and St. Margit (Margaret), whom her parents dedicated to God in thanksgiving for the Mongolians not returning to



devastate the land again, and who became a Dominican nun, offering her life in reparation.

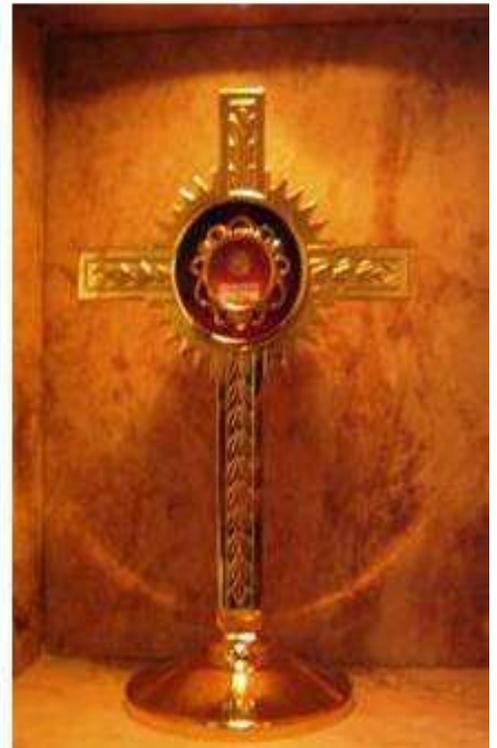
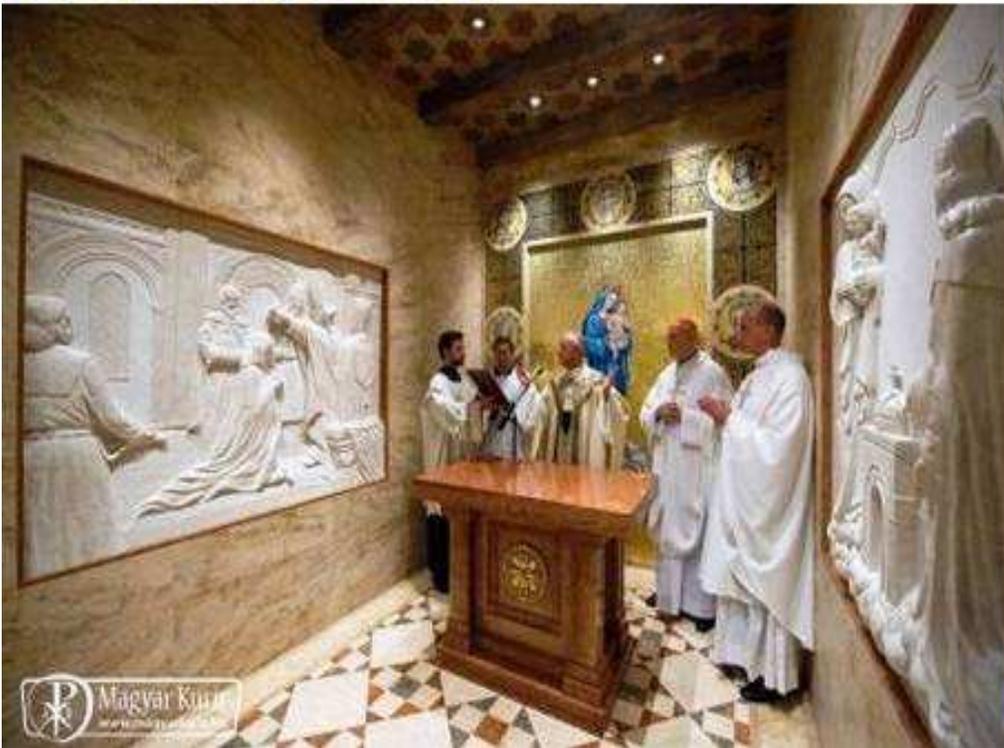
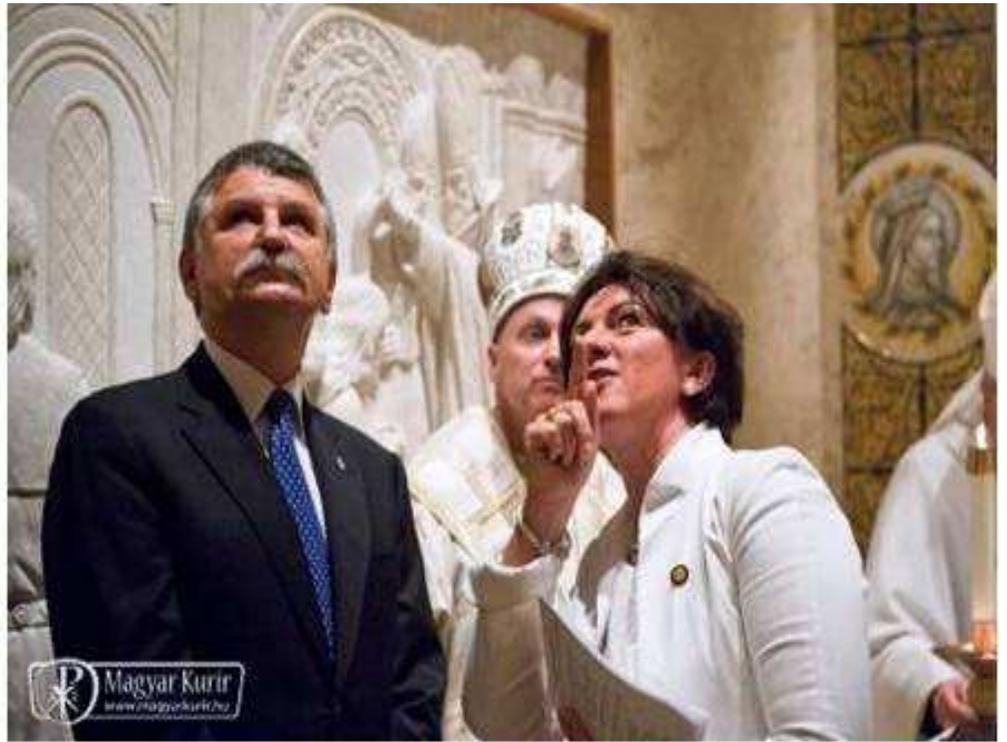
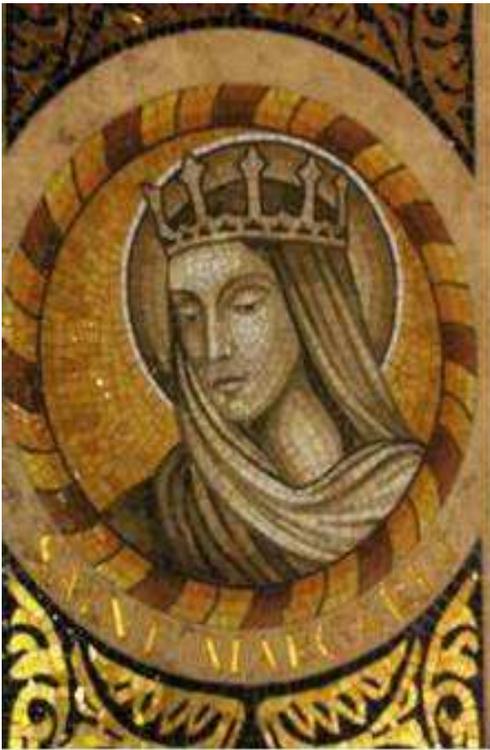
An altar of red Hungarian "marble" stands in front of the mosaic. It is actually red limestone, but of such hardness that it can be worked like marble. The same material was used for the Chapel's wall and floor as well. The altar is modeled on the altar of St. Stephen's Basilica in Budapest.

Speaking to a crowd that had come from as far away as Canada (at least three busloads), and by bus from De-

troit, New Jersey, New York, Ohio and Illinois (those are only the ones of which I am aware), the Cardinal pointed out that building churches is the "inevitable consequence" of accepting Christianity and turning away from paganism.

Two bas-reliefs – one on either side of the Chapel – depict the baptism and coronation of St. Stephen, and his offering his crown to Mary, respectively. These were carved in Carrara, Italy, of white Botticino marble.

Chief Celebrant of the Mass was Donald Cardinal Wuerl of Washington, DC. Concelebrating were Péter Cardinal Erdő of Esztergom-Budapest; the Apostolic Nuncio to the US, Bishop Carlo Maria Viganó; Bishop Paul S. Loverde of Arlington, VA; Bishop Kurt R. Burnette of the Ruthenian rite from Passaic, NJ; Msgr. Walter R. Rossi, Rector of the Basilica; Friar Barnabás G. Kiss, OFM, Pastor of Holy Cross Hungarian Church in Detroit, MI and Project Coordinator; Fr. Imre Juhász, Pastor of St. Ladislaus Church in New Brunswick, NJ; Fr. Alfonz Skerl, Pastor of Holy Trinity Church in East Chicago, Indiana; Rev. László Vas, Pastor of St. Stephen Church, Passaic, NJ; (list incomplete)
At the conclusion of the Mass, the



Top: Mosaic of St. Margit (Margaret); Kövér László with Ambassador Szemerényi Réka in Chapel. Bottom: Dedication ceremony; Cross with relic of St. Stephen.

Hungarian Ambassador, Dr. Réka Szemerényi thanked Cardinal Wuerl for welcoming the Hungarian Chapel and presiding over the Mass. She said the new Chapel was "a creation for the future", providing a common spirit of hope and strengthening American-Hungarian relations and connections.

Speaker of the Hungarian National Assembly, Kövér László also expressed the thanks of the Hungarian government to everyone involved in making the Chapel a reality. He quoted George Washington, who said that religion and morality were the foundation of a state. Speaking through an interpreter, he said Hungarians believe that these two still form the indispensable foundation of European-Atlantic civilization.

Cardinal Wuerl, in his closing remarks, said the Chapel of Our Lady and St. Stephen would be a physical reminder of the bonds that we share in faith.

At the end of the Mass in the Upper Church, Cardinal Wuerl, Cardinal

Erdő and the other concelebrants processed downstairs for the dedication of the Chapel. Cardinal Erdő placed a first-class relic of St. Stephen in a small niche on the Chapel's right hand side. This consists of some slivers of bone which are enclosed in a small cross, a gift of Cardinal Erdő and the Archdiocese of Esztergom-Budapest to the Chapel.

Then the Cardinals prayed over, sprinkled with holy water, anointed and incensed the altar, and finally lit candles, representing the light of Christ.

A large contingent of Hungarians Scouts from various US cities (Washington DC, Cleveland OH, New York) stood at attention nearby during the ceremony. Many others had flown over from Kassa, a city which, since 1920, is part of Slovakia. Also in attendance were representatives of the Hungarian Knights of Malta in full regalia.

Only a small proportion of the approximately 1,200 attendees could witness the dedication ceremony, since the

Chapel is very small, and the area in front of it very limited. Also, the Choir and the attendants did not leave much room for the faithful. But eventually, after the ceremony, everyone had a chance to go inside the Chapel, to admire it and to take photos.

A Mass of Thanksgiving, attended by about 300 people, was offered by Cardinal Erdő in the Lower Church on Sunday at 10 AM.

After the dedication, the Hungarian Embassy gave a celebratory reception under a tent on the Basilica's patio, offering refreshments of *gulyás* soup with bread, *lángos* and *kürtőskalács* (chimney cake). The *Életfa* folkdance ensemble of New Brunswick NJ provided entertainment.

The next time you visit Washington DC, be sure to take the time to see the new Chapel of Our Lady of Hungary and St. Stephen in the Basilica of the Immaculate Conception. It is beautiful, and it is ours, after all!

EPF is Editor of Magyar News Online



Card. Mindszenty Memorial Cross Erected in Forestburgh, NY

EPF

On Saturday, July 25th, an approximately 9 1/2 foot memorial cross to honor Joseph Cardinal Mindszenty in the centennial of his ordination was dedicated on St. Thomas Aquinas Parish House lawn, at the corner of Route 42 and Forestburgh Road in Forestburgh, NY. In brilliant sunshine, the formal dedication and blessing was carried out by Fr. Ivan Csete, who has been Pastor of St. Thomas Aquinas Church for 16 years. The plaque reads:

American Hungarian Catholics express their gratitude
to the People of this great Nation by dedicating this Cross
to Cardinal Mindszenty, Servant of God,
commemorating the 100th Anniversary of his ordination to the priesthood.
1915 - 2015



The short ceremony was attended by parishioners as well as Hungarians from four states (New York, New Jersey, Pennsylvania and Connecticut), who have faithfully taken part in the Hungarian Masses offered by Fr. Csete on the first Sunday of each month.

The cross was draped with the American and the Hungarian flags for the occasion, while the noise of traffic at the intersection underlined the importance of the location. Imre Beke read an essay by popular singer Carmen, which emphasized the vital importance of turning the country back to God. In addition to memorializing the Cardinal, this cross is also meant as a religious reminder to all who pass by.

Following the ceremony, the participants were invited into the Parish House for appetizers and stuffed cabbage.

New Statue on Tokaj Mountaintop

Karolina Tima Szabo



Rio de Janeiro is not the only place watched over by a statue of Christ. The wine producing town of Tokaj is now similarly endowed

A Blessing Jesus is now watching over Tokaj Mountain. The 28-foot (about three stories high), 50-ton white marble statue was a gift from Petró Attila, a local entrepreneur; the sculptor is Szabó Sándor. It is located on the hill by the Ó-temető, near the town of Tarcal, Borsod-Abaúj-Zemplén County.

At the time the photos were taken, the land was barren. According to Butte László, mayor of Tarcal, a paved, tree- and shrub-lined walkway will lead one to the statue. During the night the statue will be illuminated by spotlights.

The town lies on the pilgrimage route of "The Virgin Mary's Trail" (*Mária út*) between Mariazell (Austria) and Csíksomlyó (Transylvania), and because of the location, the town's tourism is expected to pick up.

In the town, the Szent Teréz Chapel has undergone renovation, as did the Mária Ház (House), which will accommodate 30 people, and will have space for programs, as Father Szűcs Zoltán said.



The statue of Christ and the Mária Ház were blessed by Archbishop Dr. TERNYÁK Csaba.

The Tokaj Mountain Region is a World Heritage Site (*Világ Örökség*).

Photos from Hegyalja.hu

St. Stephen's Church in New York Closing

EPF

While we had wonderful news from Washington, with the dedication of the Hungarian Chapel in the Basilica of the Immaculate Conception, we had very sad news from New York City and from Forestburgh, NY. In both these places, the church is being closed.

In New York City, the history of St. Stephen of Hungary Church goes back over a century, when the Hungarian immigrants managed to build a magnificent church and school from the fruits of their hard work. They invested not only their money but also their heart and soul into building and maintaining the church. Despite the fact that the church still serves the Hungarian community, the parish is being "clustered" with two other parishes, and the center of the "cluster" will be St. Monica Church on 79th Street. While the American parishioners will move to St. Monica, the Hungarian parishioners will be welcomed at the German parish of St. Joseph on 87th Street. Mass will still be said there in Hungarian on Sundays, but it will no longer be OUR church.

The last St. Stephen of Hungary festival was held in the church and hall after the Mass on August 23rd, with the Mothers' Club serving up the tasty meal as they have for decades. About 200 people were in attendance.

The last Hungarian Mass was offered by Fr. Imre Juhász on August 30th.



Top tier: Fr. Imre Juhász celebrating last Hungarian Mass at St. Stephen's; group of parishioners poses in church for the last time. Center: Young Hungarian in Székely costume; last luncheon by Mothers' Club at St. Stephen's festival, August 23rd. Bottom tier: Church of St. Thomas Aquinas, now closed; luncheon provided as usual by a volunteer.

For those of us who were there, it was an extremely sad occasion. For lifelong parishioners, St. Stephen Church holds so many memories of milestone events in our lives. The parents of many current parishioners were among the founders of the church.

The same "clustering" idea is being applied in Forestburgh, NY, where Fr. Ivan Csete has been the Pastor since



1997 and where he used to offer Mass in Hungarian on the first Sunday of every month. That church, dedicated to St. Thomas Aquinas, which he had renovated mostly out of his own meager income and by much fasting, has already been closed. It is true that the opportunity to say Mass in Hungarian has been made available, but in a church that is further away and accessible only by way of very windy roads. This is most discouraging to the Hungarian parishioners who in many cases already traveled considerable distances for the monthly Sunday Mass.

For those of you who still have the "luxury" of Mass in Hungarian, I urge you to please support your church, your Pastor, before your church will follow those in New York and in Forestburgh.

Magyarok Nagyasszonya, könyörögj érettünk!

KINCSEM

Eva Wajda

Here we remember the true "treasure" of the 19th century Hungarian racing world - the phenomenon known as Kincsem. She was a unique character whose memory deserves to live on.

Kincsem, Hungarian for "My Treasure", the liver chestnut thoroughbred and unbeatable race horse (sire: Cambuscan, dam: Waternymph, English Thoroughbreds) was born 141 years ago on March 17, 1874, at the Hungarian National Stud, whose patrons included the leading horse-woman of her day, Queen Elizabeth of Hungary. The best of the best were bred there; it was the home of Hungarian thoroughbreds destined for immortality. She was raised in Tápiószentmárton, Hungary, at the mare farm of Ernő de Blaskovich. When de Blaskovich was selling the colts and fillies born in Kincsem's year as a lot to Baron Orczy, two of them were rejected - and Kincsem was one of the pair as being "too common-looking." So it was that Kincsem remained under de Blaskovich's ownership.

Running with a group of 50 horses on the grounds of her owner's ancestral Hungarian home, she was lanky and ungainly. She would stand with her head low and eyes half-opened. One tale about Kincsem's early life consistent in everything written about her is that she was stolen by gypsies from de Blaskovich's stable. In fact, she was the only horse missing. When located by police in a gypsy camp, the thief was asked why he snatched such a plain-looking horse, when there were so many better to choose from? "Because," replied the gypsy, "this filly may not be as handsome as the others, but she will prove the greatest of them all."

De Blaskovich started her at two years of age in Germany, but worried she might bring shame to his stable and reputation. She went to post on June 26, 1876. In the absence of a starting gate, she wasn't forced to fly. So she waited awhile. But when Kincsem finally decided to run, it was

all over for the rest of the field: she won by 12 lengths. In her second start, she was sent off against a field that included Germany's best colt, Double Zero. Kincsem won. She ran eight more races, winning them all, and finished her 2-year-old races with 10 wins in 10 different cities and 3 different countries. The average rest between races was slightly more than 14 days and in her debut year, Kincsem won at distances from 4 to 8 furlongs.

The filly was quickly becoming a Hungarian notable. No one cared she wasn't dazzling, she overflowed with personality and her antics won her the love and admiration of all who saw her. In one of her last races at 2, she walked to the start like an old gal with rheumatoid arthritis, ears flapping and neck bobbing. She wasn't thinking about racing, as her young jockey, Elijah Madden, a native of Manchester, England who rode her for 42 of her races would later confess: in fact, she was thinking about grazing. At the start, Kincsem found a succulent plot and began to munch away. After several attempts to get her into line, the starter gave up and let the field go. Kincsem just stood there, chewing thoughtfully and watching the other horses recede into the distance. Then, suddenly, she decided it was time to move and was off after them. She won with ease - and the crowd went wild.

As she was led into the winner's circle, de Blaskovich unwittingly added still another quirk to his already quirky filly's repertoire by fastening a bouquet of flowers to Kincsem's bridle. In all of her subsequent races, Kincsem would refuse to enter the winner's circle until she had received her customary flowers. On one occasion, de Blaskovich forgot them and she refused to be unsaddled until he hurried off to buy some.

Kincsem loved the travels by rail, watching from her box as field and town rolled by. Throngs of admirers greeted her, and she acknowledged their affection with a regal dip of her head. Of course, she had her own railway car, which she welcomed with a spirited neigh. But she refused to

board it without the company of her two very best friends: a stableboy named Frankie, with whom Kincsem shared a deep loving bond, who accompanied her everywhere, caring for her every need (Frankie who was known to the racing public as Frankie Kincsem and when he died, this was the name that appeared on his tombstone); the other was a cat named Csalogány.

The cat was no less important to the filly than was her human companion. An anecdote illustrates the point.

When Kincsem disembarked from the ship that had carried her over the English Channel from Dover to France following her victory in the Goodwood Cup, the then-4 year-old filly refused to board her railway car because Csalogány was missing. Kincsem stood on the pier for 2 hours, feet firmly planted and ears pinned back, making it clear that she wasn't

leaving without her feline friend. Finally the cat emerged, sauntering down the gangplank. Kincsem turned her head and muttered a greeting, at which point Csalogány jumped up onto her back. Together, cat, filly, and Frankie entered the railway car.

The 1878 Goodwood Cup was the only trip and race she ran in the UK. Only two horses were prepared to face her, the 7-year old Pageant and Lady Golightly. The buildup was tremendous. Crossing the English Channel had been the demise of many a seasoned sailor, and it was Kincsem's first, and only, adventure at sea. She stepped off the ship in Dover shaken and sickly-looking. The press seized on this and speculated that Kincsem was doomed. When she appeared at the track on August 1st, the day of the race, she did little to dispel the feeling. Kincsem shuffled to the start, her head hanging so low that her nose seemed to scrape the turf, her neck bobbing crookedly. The crowd of thousands was

thrilled to see her, but most had no idea that Hungary's National Treasure always went to the post this way. As usual, she stalled at the start, gazing at the heels of Pageant and Lady Golightly as they sped away. She was deciding whether or not the race held any interest for her. Then, in a streak resembling a thunderbolt, she was off after the leader. She ran low to the ground, keeping her head down until she hit the finish, ears whirling like eggbeaters. This manner of running, combined with her long body, cut down on resistance and allowed her to eat up the ground in



bounding strides as she accelerated.

Kincsem won the 1878 Goodwood Cup by a solid 3 lengths. The crowd was stunned into silence by what they had seen. Then the applause and shouts began until the roar was deafening. Kincsem, who always seemed to know when a race was over, just as she would calculate how far to let the other horses run before she went after them, pulled herself up and headed back to the place where she would be presented with a bouquet of flowers by her delighted owner.

The claim that His Royal Highness, the Prince of Wales attempted to buy Kincsem may be true. But Ernest de Blascovich refused, telling the future king, "If I sold Kincsem, I would not dare return to my native soil."

Filly, cat, Frankie and the rest went from Goodwood to France and won the Grand Prix de Deauville. Her remaining 13 races in 1878 were run in

Austria (5 times), Hungary (7 times) and Germany once.

A consummate traveler at this point, Kincsem was as fussy about certain rituals and traditions as a thoroughbred queen. When she was on the road, the filly would only eat the food and drink the water from her home, Tápiószentmárton. At Baden-Baden, she did not drink for two days because her home water supply ran out. Desperate, someone (most likely Frankie) discovered a well in a town near Baden-Baden where the water had the same earthy taste as the water from the farm. To everyone's relief, Kincsem consented to drink it. To this day, that well carries the name "Kincsem's Well" and is a treasured Baden landmark.

1879 was Kincsem's last racing year. She ended her career undefeated, with 54 wins, including 3 consecutive wins in the Grosser Preis von Baden and an equal number in the Hungarian Autumn Oaks, her final race. Her retirement was a worldwide event. Over the span of four seasons, she had won a total of 379,805 gold marks in prize money, making the owner very rich.

Kincsem was a very successful blood mare. She produced 5 foals in all, including the fillies Budagyöngye (1882), Olyan Nincs (1883), the colt Talpra Magyar (1885), a colt named Kincsőr (1886) who was found dead in his stall at age 3, and her last foal, Kincs (1887). (One of Kincsem's descendants is still racing in Germany today.)

Shortly after the birth of Kincs, Kincsem suffered a severe bout of colic. Less than a day later, the champion was gone. She died on her birthday, March 17, 1887. Her passing was officially mourned for three days. Flags stood at half-mast and Hungarian newspapers were framed in black. As fate would have it, her English trainer, Robert Hemp, died 39 days after Kincsem.

In 1942, sculptor György Vastagh Jr.

modelled the wonder mare based on measurements of the animal's skeleton, contemporary sketches and photos. Prepared at the request of the Blaskovich family, the statue has several copies, two of which (one in plaster, the other of bronze) can be seen at the museum of Hungarian Agriculture, Budapest.

A film about Kincsem is currently being produced in Hungary.

Sources: 1. THE VAULT: Horse racing



past and present: Kincsem, the Mystery and Majesty of an Immortal, Sept. 30, 2013. 2. Fehér Dezső: Kincsem, a Magyar Csoda, 1998. 3. Állatorvostudományi Könyvtár

Éva Wajda is a member of Magyar News Online Editorial Board.

September Customs

EPF

Always having been an agricultural people, Hungarians paid close attention to the weather and to the calendar, which determined many of their traditions and customs. Here we look at some September customs.

In the olden days, the calendar regulated the lives of the people who worked the land. September brought the closure of the agricultural year, with many folk customs tied to this month. The first, as well as the 29th (Michaelmas) were often the days when seasonal workers were paid and shepherds were hired.

September was also the beginning of the grape harvest, concluded by a grape festival, often accompanied by

a horseback parade. Sometimes a festive dinner of mutton (*birka*) *paprikás* replaced the grape festival.

With the harvest and vintage completed, and the new wine safely stored in barrels, this was the time for weddings. Since the weather was usually favorable, the festivities could be held in the open, where guests could be accommodated more easily than inside. Many churches also held their parish patronal feast (*búcsú*) in the fall, providing people an opportunity for visiting relatives in more distant localities or entertaining visitors at home. So fall was a time for much cooking and baking. Vendors would set up their stalls, making the *búcsú* into a true folk festival.

In days gone by, it was forbidden to use carts on the grape-growing hills after September first. This was also the time to begin fattening the pigs.

On September 8th, Mary's birthday, women were not allowed to work. In some areas, this was the day the walnuts were knocked off the trees. If it rained in big drops on this day, they predicted lots of rain for the following weeks.

Sowing was prohibited during "Matthew's week", i.e., the week in which the feast of Matthew (the 21st) fell, because otherwise weeds would flourish among the wheat. (Another source says this was considered a good time to sow!)

Michaelmas – September 29th - was the start of fall sowing in the southern county of Baranya. In Kalocsa, it was the day to hire shepherds (also on George's day, April 24th). The pasturing of animals was divided into two time frames: from Michaelmas to Gregory's day (March 12th), and from Gregory's day to Michaelmas. In Transdanubia, September 29th was the day the cattle would be herded into their winter shelters, and this was the day the herders were hired on.

According to popular belief, Michaelmas was a day to forecast the weather, based on the direction and strength of the wind. In the colder re-

gions, this was the day to begin the winter fishing season.

Since much of the simple agricultural life has disappeared due to mechanization and people's move into the cities, it is questionable how many of these customs and traditions survive nowadays.

It's a Small World!

Peter Lengyel

When I was traveling across Nevada, I stopped at a truck stop in Mill City, a small town in the middle of nowhere. I decided to buy a sandwich. While waiting in line, I overheard the family in front of me speaking Hungarian. I introduced myself and they were a little surprised when I spoke Hungarian. They were here on vacation from Debrecen, visiting the National Parks.

Yes, it IS a small world!

Peter Lengyel is the owner-operator of a small trucking company in Montana, and is the son of our Associate Webmaster Zsuzsa Lengyel.

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In Memoriam István Serényi

László Oroszlány

*We remember an outstanding member of the Hungarian community who did much to publicize the fate of Hungary under Communist oppression.
May he rest in peace!*

Earlier this year, Hungarians lost a man who was, in more than one sense of the word, a great champion. István Serényi excelled not only in sports, but also as a brave fighter for freedom and justice for Hungary. He was an accomplished athlete the first half of his life, but a champion all of his 97 years, doing much for his beloved Hungary.

He was born December 13th, 1917 in Trencsén, in the northern part of the country which, after the 1920 Treaty of Trianon was part of the 71% of Hungary that was taken away and became part of another country. His family then moved to Veszprém, the Trans-Danubian region. He grew up and attended school there, developing into a great sportsman, winning several scholastic as well as national races as a long distance runner.

After school, while still being active in sports, he started a career as a journalist. This, his writings during World War II led to his troubles after the war. Like many thousands of others, he was imprisoned without a trial, conviction or even being charged with any crime. (The Communists were good at this.) He spent two years in a detention center. Not long after his release, he fled his native country and became a refugee. While living in West Germany, he got married. In 1956, he and his wife emigrated to the US and settled in New York where they lived for 35 years.

Soon after arriving in New York, he became an active participant in the Hungarian emigrant community. For years, even decades, he would be at the microphone as moderator, master of ceremonies or as the main speaker at celebrations, meetings, balls, festivities. But the three things that he was involved with in a short three-year period made Mr. Serényi known not only in New York, but in the entire Hungarian emigrant community worldwide:

In September 1959, when Khrushchev visited and toured the US, Mr. Serényi managed to go up inside the symbol of freedom in New York harbor and covered the eyes of Lady Liberty with a black cloth so that “She would not see the shame” of the brutal dictator, who had crushed the Hungarian Revolution only a few years earlier, now being welcomed as a guest here.

Then in 1960, still a great athlete, he ran from New York to Washington, DC, 240 miles, in 8 days – this is

more than running 8 marathons in 8 days! His jersey had the words “Remember Hungary” printed on it. Upon his arrival at the white House, he gave a memorandum of the Captive Nations to then Vice President Nixon. Two years later, in 1962, he walked from San Francisco to New York City in a record 74 days, with the message on his jersey: “Freedom for Hungary!” All these feats of his were fully covered by the international press.

In subsequent years, he traveled to many countries, met with kings and prime ministers, speaking on behalf of Hungarian causes. After the end of Communist rule in his native country, he was awarded high honors by the President of Hungary. In 1995, he moved to Vienna, Austria, where he lived for 20 years, the rest of his life.

Mr. Serényi was a serious man, but always had a smile on his face. He passed away on March 27, 2015.

László Oroszlány was born in Hungary and left the country in 1956. He came to the United States in 1959, and established a firm producing precision parts as a manufacturing subcontractor for the aerospace industry. He retired from there after 42 years. He had been President of the Lay Committee of St. Stephen of Hungary Church in New York.



István Serényi

Milyen volt ...

In this melancholy but beautiful poem, a melancholy poet recalls his lost love.

What It Was Like ...

Juhász Gyula

What her blondness was like, I no longer know,
But I do know the fields are very blonde
When summer comes with its yellow crops just so,
And in that blondness her again I find.

What blue her eyes were, I no longer know,
But at September's languid good-byes,
When the skies of autumn open up once more,
I day-dream of the color of her eyes.

What silken voice she had, I no longer know,
But when spring is near and the meadow sighs,
I feel Anna's warm words calling across time
From a spring far, far away as the skies.

translated from the Hungarian by Erika Papp Faber

Milyen volt ...

Juhász Gyula

Milyen volt szőkesége, nem tudom már,
De azt tudom, hogy szőkék a mezők,
Ha dús kalással jó a sárguló nyár,
S e szőkeségben újra érzem őt.

Milyen volt a szeme kékje, nem tudom már,
De ha kinyílnak ősszel az egek,
A szeptemberi bágyadt búcsuzónál
Szeme színére visszarévedek.

Milyen volt hangja selyme, sem tudom már,
De tavaszodván, ha sóhajt a rét,
Úgy érzem, Anna meleg szava szól át
Ég tavaszról, mely messze, mint az ég.



Juhász Gyula (1883 – 1937) was born in Szeged, and thought of becoming a priest, but became a teacher instead. He had great empathy for the Hungarian peasant and loved the countryside. He suffered from a serious neurosis, and became increasingly reclusive. Severe migraines finally drove him to commit suicide.

Ágoston Haraszthy, the "Father of California Viticulture"

Karolina Szabo

You may have heard about him as the one who introduced wine-making into California, but did you know that he was an entrepreneur of many other talents? Here is the story of another Hungarian immigrant who made significant contributions to his adopted country

My son, Louie and Debbie, his bride were on vacation when traveling to Sonoma and noticed the name. He sent me a text with a photograph, asking me if the name Haraszthy is Hungarian. Of course I knew whom he was talking about, and I told him so. That made him send me a row of photos.

Who was Haraszthy anyway, a politician, author, traveler, town builder, wine maker? He was all of those and much more. By all means, he was the most versatile entrepreneur, who left a long last-

ing legacy for the wine making industry.

He was born in Budapest on August 30, 1812 to a noble family. He studied law, and in 1830 he was accepted into Ferenc I's Royal Guardsmen. Afterwards, he was elected county representative to the Pozsony Parliament. He married Eleonora Dedinsky, and had six children, four boys and two girls.

For many years he had a burning desire to travel and see other countries, especially America, "the land of the free." He developed friend-





the Mississippi River and traveled extensively in the United States: to the Indian territories, Alabama, Florida, Maryland, Pennsylvania and Washington, D.C., where he had an audience with President Tyler. Haraszthy wrote a two-volume book in Hungarian about his travels, which was published in 1844, titled "*Utazás Észak-amerikában*", the second book about the U.S. in Hungarian.

Haraszthy returned to Hungary in 1842, took care of his business there, sold his possessions, and brought his family, including his father, to America. They became American citizens, and never returned to Hungary. His family were the first Hungarians to settle here permanently and become American citizens..



During the gold rush, he left Wisconsin for California on the Santa Fe Trail with his family, "not for gold, but to settle."



In the San Diego Bay area, he created streets, parks and building lots. He was elected sheriff in San Diego County in 1850, and then to the California State Assembly from San Diego, where he served for a year.

ships with travelers from other countries; entertained them at his home. At the end he received recommendations and invitations, and in 1840, with his cousin traveled through Austria, Germany and England. He left London for New York on the "Samson". Although he was amazed by the city, he didn't stay long there; he traveled to the West, on the Hudson River to the Great Lakes, and arrived at Milwaukee, Wisconsin.

and purchased 640 acres. He decided to establish a city. He named it Széptáj (beautiful place), now Sauk City. They built houses, restaurants, schools; he raised corn and grains, built a mill. He opened a store, built a brickyard. Many old houses still standing were built with brick from his yard. Haraszthy planted grapes, and built wine cellars. Today, it is Wollersheim Winery, one of Wisconsin's best-known wine producers.

In the San Francisco area, he operated a livery stable, opened a butcher shop. He purchased land, and started to grow grapes again. But he soon realized that the climate was too foggy for grapes to ripen, and gave up wine making there.

The United States Mint in 1854 opened in San Francisco, and he became the first U.S. assayer. Allegedly he embezzled \$151,550 in gold, an

Here he found a place of his dreams,

He operated the first steamboat on

accusation from which he was fully exonerated in 1861. During that time, he moved to Sonoma, where he bought a small vineyard, and slowly added more acreage. Eventually he held more than 5,000 acres. He also called this *Széptáj* (Buena Vista).

On the mountainside he built stone cellars, with underground tunnels, equipped with the latest winemaking tools.

He was commissioned by the State Legislature, in 1861, to collect vine specimens. He traveled to Europe, and brought 100,000 cuttings of more than 350 varieties of vines, including the Tokay vine. At the end, the legislature failed to reimburse his expenses; it was a financial disaster for Haraszthy. That was followed by the first grapevine infestation of the phylloxera, which spread throughout California, even to France. Without production, he wasn't able to pay his debts; so he was forced out of the Buena Vista Viticultural Society he had founded in 1863. He left Buena Vista to his wife's small vineyard where he filed for bankruptcy.

He left for Nicaragua in 1868, where he planned to produce rum. He left his estate, the Hacienda San Antonio at Corintio, on July 6, 1869 to discuss the building process of a sawmill. He never returned. It is said that the river on his property was alligator infested, and he was dragged under water by an alligator. His body was never recovered.

What is Ágoston Haraszthy's legacy? His belief was that good quality wine can be produced in the Sonoma Valley area which can compete with the Europeans', only to discover that European vines were strong enough to withstand American disease.

Haraszthy introduced the "Zinfandel" red wine grape and the "Muscat of Alexandria" raisin grape to American and Californian wine history. He developed the first high quality vineyard at Crystal Springs. He established

Buena Vista – today it is a historical site. He published a report in 1862 titled "Grape Culture, Wines and Wine Making, with Notes upon Agriculture and Horticulture". The book was well received and it was a classic "wine-making authority in the English language" in the 20th century.

Haraszthy supported immigration; championed for "equal protection under law", and the right to vote for former slaves.

He and his descendants made California the great place it is today. In later years, when root blight devastated the French and German wine industry, a blight resistant stock from Haraszthy's vineyard was transported back to Europe.

His wine won 1st prize; he was a pioneer in cognac and champagne making.

Ágoston Haraszthy was a traveler, winemaker; he was the "Father of California Viticulture" or the "Father of Modern Winemaking of California". His Buena Vista property is now a part of a 500-acre private park.

On March, 2007, Haraszthy was inducted into the Vintners Hall of Fame by the Culinary Institute of America.

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Did you know...

... **that** bacon strengthens the immune system? That is because bacon contains Omega-6 type fatty acids which reduce cholesterol. Now you know why all those "sütni szalonna" events were good for the body as well as the soul!

...**that** a Hungarian woman has been elected head of MENSA International, the society for high-IQ people? Balanyi Bibiána had previously been

president of Mensa HungarIQa for 10 years, and beat out the nearest contender, the head of American Mensa, who had the support of 50,000 American members. Bibiána's term, which began in July of this year, is for two years, and at 42, she is the youngest ever to head the 130,000 member organization. Of all the directors since MENSA's inception in 1946, Bibiána is the third woman.



Balanyi Bibiána

...**that** preliminary talks are under way concerning the construction of a streetcar test run by a Hungarian firm in Addis Ababa, capital of Ethiopia? If successful, that capital's transportation may be provided by Dunai Repülőgépgyár Zrt. Kenya is following the talks with great interest, and may become the next customer.

...**that** a dust bunny is called a "dust kitty" (*porcica*) in Hungarian?

...**that** Polgár Judit, the best chess champion of the 20th century, has been awarded the highest honor bestowed by the Hungarian government, the *Magyar Szent István Rend* (Order of St. Stephen). She won the New York City Open at age 9, her first chess olympics at age 12, the youngest ever such champion.

For 25 years, she led the women's chess ratings. As the best women's player in the history of the game, she reached her highest number of points – 2735 – in 2005. Not content to compete in just women's matches, she aimed at overall international championship, and so entered mixed competitions and men's competitions as well.

In 2014, at age 38, Judit retired from competing and now devotes herself to her Chess Foundation and to popularizing chess in schools. This year, she was named captain of the Hungarian men's chess team.

Eötvös Péter, composer and conductor, received the same honor, the *Magyar Szent István Rend*, at the August ceremony. He too started his career early, being accepted to the Liszt Ferenc Akadémia at age 14, where Kodály Zoltán was among his mentors. He also studied in Köln, Germany. At age 19, he began his career as the musical director of the Vígszínház in Budapest. He composed music for films and theater. He also worked as electronic assistant at Köln Radio, an experience that eventually led him to compose operas.

He established two foundations to support beginning composers, and taught at music academies abroad. His first opera was based on Chekhov's "Three Sisters", originally performed in Lyons, France in 1998. It was presented in Budapest in 2000.

Further operas include "The Balcony" (*A balkon*), based on a work by Jean Genet; "Paradise Reloaded (Lilith)", based on Madách's "Tragedy of Man"; "Angels in America" (*Angyalok Amerikában*) based on a play by Tony Kushner, etc. He has also composed numerous vocal and orchestral works, as well as an oratorio entitled "Halleluja", which will have its premiere at the Salzburg Festival in 2016.

Layered egg-barley (pasta) with eggs and kolbász

This is a hearty dish, delicious with cabbage salad and a glass of good Hungarian wine!

Rakott tarhonya tojással és kolbásszal

Eliz Kakas

Hozzávalók:

2 evőkanál olaj
1 kis fej vöröshagyma apróra vágva
½ kg tarhonya
10 dkg füstölt kolbász, karikára vágva
5 db főtt tojás, karikára vágva
Víz

Két kanál forró olajban megpirítunk egy kisebb méretű apróra vágott vöröshagymát és fél kiló tarhonyát. Megsózzuk és felöntjük vízzel, hogy két ujjnyira ellepje és puhára pároljuk. Kizsírozott tűzálló tálba rakunk egy sor tarhonyát, utána egy sor karikára vágott füstölt kolbászt, majd ismét tarhonyát és erre karikára szeletelt tojást.

A lerakást addig folytatjuk, míg a készlet tart.

A legfelső réteg tarhonya, melyet meglocsolunk paprikás- hagymás olajjal vagy zsírral.

350 fokon süssük 20-25 percig.

Káposzta salátával nagyon finom.

Káposzta saláta

1 kis fej fehér vagy vörös káposzta
1 fej hagyma, vékonyra szeletelve
1/3 pohár ecet
1/3 pohár cukor
2-3 pohár víz
1-2 evőkanál étolaj
Só, bors, paprika, néhány szem kömény

A káposztát finom vékonyra szeljük, szűrőbe tesszük és leforrázzuk. Hideg vízzel leöblítjük, és lehűtjük. Salátás tálba tesszük, és hozzáadjuk a hagymát.

Összekeverjük az ecetet, cukrot, sót és a vizet. A káposztára öntjük. A tetejét meglocsoljuk az olajjal, megszórjuk borssal, paprikával és rászórjuk a köménymagot.

Layered egg-barley (pasta) with eggs and kolbász

Eliz Kakas

Ingredients:

2 Tbsp oil
1 small onion chopped
1 lbs barley-shaped noodles
1/2 lbs kolbász, sliced
5 hard boiled eggs, sliced

In a pot sauté onion in oil, add noodles. Add salt and cover noodles with water and cook slowly until pasta is cooked.

Grease an ovenproof casserole dish; add a layer of noodles, then sliced kolbász, noodles, and then eggs. Continue to layer this way until all ingredients are gone. Finish with pasta.

Sprinkle top with oil.

Bake on 350 ° for 20-25 minutes.

It is a delicious meal served with cabbage salad.

Cabbage salad

1 small head green or red cabbage
1 small onion sliced thin
1/3 cup vinegar
1/3 cup sugar
2-3 cups water
2-3 Tbsp oil
Salt, pepper, paprika and a few caraway seeds

Slice cabbage very thin. Put in a large colander and pour boiling water over it. Rinse it with cold water and cool. Put cabbage in a salad bowl, mix in onion.

Mix vinegar, sugar, salt and water. Pour over cabbage. Sprinkle oil, pepper, paprika and caraway seeds on top.

