



## Tavaszköszöntő

Spring in Hungary arrives earlier than on the East Coast of the US. The saying, "Sándor, József, Benedek, zsákban hozzák a meleget" (Sándor falls on March 18th, József on March 19th and Benedek on March 21st) refers to the first signs of spring. This is what the brief poem – Greeting Spring – infers.

## Tavaszköszöntő

Weöres Sándor

Sándor napján megszakad a tél,  
József napján megszűnik a szél,  
zsákban Benedek  
hoz majd meleget,  
nincs több fázás, boldog, aki él.

Weöres Sándor (1913-1989) was born in Szombathely. His first poems were published by the prestigious literary journal NYUGAT. He studied law, geography and history, and received a doctorate in Philosophy and Aesthetics. He translated works from Ukrainian, Slovenian, Sanskrit, as well as a Taoist classic; two Shakespeare plays; Eliot's Waste Land; nonsense poems by Edward Lear, and the complete works of Stéphane Mallarmé. He had a wonderful feel for the Hungarian language, and some of his poems were used by actors to warm up before a performance. He also wrote many children's poems.



## Memorial Plaque to Kossuth Zsuzsanna in New York

EPF

*Kossuth Zsuzsanna, sister of Kossuth Lajos, who four years before Florence Nightingale set up field hospitals and organized the care of wounded soldiers, was buried in New York. She has finally received recognition by the dedication of a memorial plaque.*

During the Revolution and Hungarian Freedom Fight of 1848-49 (see the March 2016 issue of Magyar News Online), Kossuth Zsuzsanna helped the cause by providing nursing care to the wounded on both sides, treating them with compassion and finding solutions to their care and provisioning.

In that struggle, the Hungarians held their own, and were even making gains as long as they had only Austria to contend with; but once the Austrians appealed to Russia for help, the combined enemy forces were too strong to resist. The struggle for independence was defeated. Zsuzsanna's brother, Kossuth Lajos managed to escape, but she was captured and imprisoned. Released, she worked with other patriotic Hungarians for reforms. She was again arrested (1851). Only American intervention brought about her release, with the stipulation that she leave the country and never return.

Zsuzsanna eventually came to America and lived in New York until her early death in 1854. She was merely 37 years old. Her burial place faded into oblivion.

Thanks to diligent research, the actual location of Kossuth Zsuzsanna's tomb was finally pinpointed a few years ago: it is in the cemetery of the First Presbyterian Church in Greenwich Village, Manhattan.

On March 16, 2018, in the presence of Chief Consul Kumin Ferenc and other Hungarian government officials, a memorial plaque to Kossuth Zsuzsanna was dedicated at the First Presbyterian Church. The English text of the bi-lingual plaque reads: "Here lies Zsuzsanna Kossuth, 1817-1854, Chief Nurse of Camp Hospitals in the Hungarian Revolution and War of Independence of 1848-49, Youngest Sister of Governor Louis (Lajos) Kossuth."

The plaque, currently in a temporary location, is intended to mark worthily the final resting place of Kossuth Zsuzsanna and to proclaim the glory of self-sacrificing patriotism.



Left: Inside First Presbyterian Church; actual grave of Kossuth Zsuzsanna;  
Right: Memorial plaque in church .

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## 170<sup>th</sup> Anniversary of the Revolution of 1848

*An outstanding observance of March 15<sup>th</sup> was held in Wallingford, CT on Sunday, March 18<sup>th</sup>.*

A joint observance by four Hungarian entities – the Fairfield United Church of Christ, the Hungarian Community Club of Wallingford, the Hungarian Cultural Society of Connecticut and the Pannonia American-Hungarian Club – was held on March 18<sup>th</sup> in Wallingford, CT.

Approximately a hundred people enjoyed a program of the highest caliber. Apart from Petőfi's obligatory *Nemzeti dal*, other poetry was recited by a theatrical group of youngsters from the Pilvax Theater in New York, songs were sung by Csonka Tünde and another Petőfi poem was presented by Fehér Irén. The Keynote Speech was given by Szakács Imre, Deputy Consul General of Hungary.

But the icing on the cake was the piano recital by willowy Király Tünde-Ilona, new bride of the Rev. Király Tibor of Calvin United Church of Christ in Fairfield. She is an accomplished concert pianist who dazzled the audience with Liszt Ferenc's piece written in honor of the 1848 Hungarian Revolution, and two Chopin etudes. Delicious Hungarian pastries capped off a wonderful March 15<sup>th</sup> remembrance.



Top: Király Tünde-Ilona at the piano; Dr. Balázs Somogyi, MC; Middle: Irén Fehér; Szakács Imre, Deputy Consul General of Hungary (photo by Anne Deschamps); Bottom: part of the audience

# Saint George, Patron Saint of the Police

Olga Vállay Szokolay

*It may be unexpected to associate slaying a dragon with keeping law and order. Yet, somehow over the centuries and millennia the two became intertwined. You might be interested to find out how – and if – it really happened.*

The Police, as an armed body of government, is in charge of public safety, protection of constitutional order, law enforcement and certain other administrative tasks. Its professional members are ranked similarly to other armed forces.

It is certain that some body with a function corresponding to the modern-day Police is the same age as the State, since the latter could not have survived without it. The Greek word *politeia*, meaning the “*science of the correct governing of the State*”, is the origin of the expressions police, Polizei, polizia, policia, etc. in most Western languages.

The Hungarian “*rendőr*”, of course, is irregular, meaning “guard of order”.

The word was born in the early part of the 19<sup>th</sup> century, during the language renewal era. The Hungarian policemen’s uniform has undergone several changes to the present day.

By the early 20<sup>th</sup> century, the Hungarian State Police became a cutting-edge force in Europe. Their detective department was developed; they regulated automobile traffic and were first on the Conti-

nent to adopt the fingerprinting-based system of identification.

Since 1992, the *Day of the Police* has been celebrated in Hungary on April 24<sup>th</sup>, the day of their Patron, Saint George. The eponym was an early Christian martyr embodying military virtue and selflessness and was surrounded by some controversial legend and myth.

Born around 270 A.D. in Cappadocia, George was of Greek origin and a high-ranking officer serving in the Guard of the Roman Emperor Diocletian who sentenced him to death at age 33, for protesting the Emperor’s persecution of Christians. In a famous tale, George rescued a Lybian princess from a sea monster or dragon.

Over the centuries, Saint George the dragon-slayer was the patron of knights, gunsmiths, mounted soldiers and hobos. At present, he is the protector saint of England, of Scouts and the Police.

Observing April 24<sup>th</sup> as the Day of the Police, many Hungarian police stations are closed for administrative business.

May they slay all the monsters, dragons and other enemies of law and order!

*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.*



*Caption: Copy of St. George statue in Kolozsvár. Original, created by the Kolozsvári brothers Márton and György in 1373, is in Prague. It is among the first European statues created specifically for a public square*

## New Britain Symphony Presents Hungarian Legends

The New Britain Symphony Orchestra will conclude its 2017-2018 season with Hungarian Legends, a concert celebrating the great composers, stories, and traditional folk music of the most beautiful country in the world. The program will include "Mazeppa" by Franz Liszt, "Summer Evening" by Zoltán Kodály, and "Concerto for Orchestra" by Béla Bartók.

"Mazeppa" is Liszt's symphonic poem based on the traditional story of Ivan Mazepa as told in Victor Hugo's *Les Orientales*. "Summer Evening" was "conceived on summer evenings, amid harvested cornfields, by the ripples of the Adriatic"; the melodic, pastoral piece reflects Kodály's love of his country and of its traditional music. "The Concerto for Orchestra", with its haunting echoes of Hungarian folk music, was Bartók's first major work after the start of WWII, his final completed piece and a lasting testament to his deep feelings for his native country.

The New Britain Symphony Orchestra, which is currently in its 69th season, is a 70-piece orchestra under the baton of Ertan Seyyar Sener. Besides main stage concerts throughout the year, the Symphony also performs a free Young People's Concert in April for 1,700 fifth-grade students as the culmination of a cooperative effort with the music and art teachers in the school systems of New Britain, Berlin,

Plainville, and Newington, CT.

Hungarian Legends will be performed at 3 pm on Sunday, May 6, 2018 at Welte Auditorium, CCSU, New Britain, CT. Tickets are \$20 (free for students) and may be purchased online at [www.newbritainsymphony.org](http://www.newbritainsymphony.org), by phone at 860 826-6344, or at the door. Mention the word "Magyar" to receive a 10% discount at the door.

### Dandelions: "Sparks Dropped from the Sun"

Eva Wajda

*After a winter that doesn't seem to let up, it's good to receive a glimpse of hope! At the end of the article, we publish a poem by Weöres Sándor, "A tündér" - The Fairy - which refers to the dandelion.*

A sure sign of spring is dandelions in bloom.

Dandelion (*Taraxacum officinale*) was so named after the French *dent de lion*, meaning lion's tooth, which refers to its toothed leaves.

Many people think of dandelions as a nuisance and a pesky weed to be eliminated from their lawn and garden using – not always successfully – weed killers and other means, because any part of the root remaining in the ground will rapidly regenerate.

The plant's young leaves are very delicate, edible in salads, and loaded with vitamins A, B, C and D, as well as minerals, such as iron, potassium and zinc. The dried roots can be roasted and ground into coffee substitute, the dried flowers and leaves can be made into wine and tea. Herbalists still use dandelions to treat skin conditions, asthma, low blood pressure, poor circulation, ulcers,

constipation, colds and hot flashes.

The dandelion's peak flowering time is in the spring when pollinators emerge from hibernation. Each flower has up to 100 florets, each one packed with nectar and pollen, an easily available source of food, a lifesaver for bees, honeybees, butterflies, bumble bees, hover flies, and beetles. After flowering, the goldfinches and house sparrows eat the seeds that develop after the blossom matures into a puff ball. The white fuzz is attached to the seed and acts as a parachute. The wind catches it and can carry the seed great distances.

I spent hours as a child with my friends looking for dandelions with the longest, biggest stem to link into long chains and then wearing them until one link snapped, to our great disappointment. We would pick the puff balls and blow on them and the winner was the one who blew off the seeds the fastest. Sometimes they would get in our hair.

There are dandelion references in literature going back over 1,000 years in China, Europe and the Middle East. Famous works have been written about the flower and plant; one is Hans Christian Andersen's "The Conceited Apple-Branch" (1852); the popular "The Hunger Games" by Suzanne Collins; the writings of John Burroughs on Dandelions; "Dandelion Coffee" by Susanna Moodie; "The Home Acre," by E.P. Roe, and many more.

Henry Ward Beecher, brother of Harriet Beecher Stowe, wrote: "It gives

The New Britain Symphony Orchestra  
Under the baton of Ertan Seyyar Sener  
Presents

**HUNGARIAN LEGENDS**

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one a sudden start in going down a barren stony street, to see upon a narrow strip of grass, just within the iron fence, the radiant dandelion, shining in the grass, like a spark dropped from the sun."

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

## A Tündér

Weöres Sándor

Bóbita, bóbita táncol,  
Körben az angyalok ülnek,  
Béka-hadak fuvoláznak,  
Sáska-hadak hegedülnek.

Bóbita, bóbita játszik,  
Szárnyat igéz a malacra,  
Ráül, ígér neki csókot,  
Röpteti és kikacagja.

Bóbita, bóbita épít,  
Hajnali köd-fal a vára,  
Termeiben sok a vendég,  
Törpe-király fia-lánya.

Bóbita, bóbita álmos,  
Elpihen őszi levélen,  
Két csiga őrzi az álmát,  
Szunnyad az ág sűrűjében.



## Hungarian Sorrel Dishes

Karolina Tima Szabo

The earliest vegetable in the garden is *sóska* or sorrel. In the South of the U.S. it is known as sour grass. To look at, it is similar to spinach, but

the taste is much different, but so much better.

I include two recipes; one for *sóska soufflé*, the other is *sóska* with sour cream.

### Sóska soufflé

½ lb *sóska*  
3 dinner rolls soaked in milk  
3 egg yolks  
2 egg whites, beaten  
1 Tbsp butter  
2 Tsp lard  
1 tsp salt  
½ tsp pepper

1. Preheat oven to 350 °.
2. Clean leaves by folding them in half and pull the stems out. Wash a few times in cold water.
3. Heat lard in pot, add leaves and cook until puréed, stirring constantly.
4. Squeeze excess milk out of the rolls. Mash rolls and add to the *sóska* purée.
5. Mix two egg yolks with a wooden spoon until smooth. Beat two egg whites. Mix in yolk, salt and pepper, add to purée, mix and fold in egg whites.
6. Grease the mold with butter and dust flour. Pour in purée mixture.
7. Add 2" water in a baking dish. Put mold in water uncovered and steam for one hour.
8. Turn out on a serving dish.
9. Mix 1 egg yolk smooth and add 2 Tbsp sour cream. Pour over mold before serving.

### Sóska with sour cream

1 lb *sóska*  
2-3 Tbsp lard or butter  
1/3 cup flour  
1 cup broth  
1 cup sour cream  
Salt  
Sugar

1. Clean and cook *sóska* as in soufflé until puréed.

2. Add salt and sugar.
3. Mix flour in broth until smooth. Strain if lumpy. Add to *sóska* mixture.
4. Bring to a boil. Add sour cream, bring to a boil. Serve as a side dish with meat and potato, or as a main dish with eggs.
5. Turn heat on to low. Break 3-4 eggs into purée. Cover and cook slowly without mixing until eggs are cooked.



## Further Whimsical Horses – További furcsa lovak

OSV and EPF

Once the "whimsical horses" got going, we found ourselves in the position of the Sorcerer's Apprentice: we could not stop them! If you can stand it, here are some more:

tapló – ló az angol bárban  
olló – vág-tató ló  
háló – ló az ágyban  
zászló – lengő ló  
szálló – Pegazus  
Babilónia – ahol a lóbab terem  
lógó – paripa menj!  
ringló – hintaló  
cselló – a trójai  
lórúm – paripák kedvenc kártyajátéka

Mivel isszák a paripák a teát? Lórummal és lócitrommal!

# The Hungarian Social Club of Ashford

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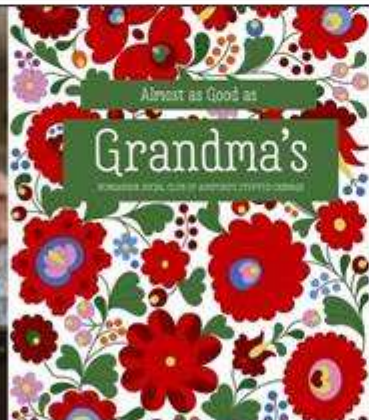
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# Mátyást királlyá választják

Lengyel Dénes, Bencédi Székely István, Thuróczi János krónikája alapján

*Based on the story recorded in a handwritten and illustrated chronicle a mere 30 years after the fact, this piece relates how 15-year old Mátyás was elected king.*

*Having been released from captivity in Prague (with the understanding that he would marry his captor's daughter), Mátyás was shepherded by his uncle Count Szilágyi Mihály, who skilfully navigated the murky political intrigues, and convinced the opposing factions to unite for the common good. At Buda, a strong cold spell had frozen the Danube solid, and on the ice, some 40,000 armed followers of Szilágyi, members of the lesser nobility, elected Mátyás king of Hungary by acclamation, on January 24th, 1458. (Some say that the election **on the ice** is just a fancy legend.) Szilágyi was to govern the country until Mátyás came of age.*

Amikor László király meghalt, erősen megijedtek azok az urak, akik Hunyadi László halálát okozták. Hogyne ijedtek volna meg, amikor Szilágyi Mihály nagy hadsereggel közeledett Buda felé.

Pedig Szilágyi Mihályt nem a bosszúállás szándéka vezette, ő ennél többre vágyott: a trónt akarta megszerezni unokaöccsének, Hunyadi Mátyásnak.

Amikor Szilágyi Mihály a fegyveres sokasággal Pest városába érkezett, az isteni akarat csodálatos jeleket mutatott. Az első éjszakán, abban a hideg télben minden csillag fényesen ragyogott az égen, a Duna vize pedig olyan erősen befagyott, hogy a jég

hátán úgy járhattak, mint a sík mezőn.

Reszkettek is az urak a budai várban, mert Pest felől minden baj nélkül fel lehetett vonulni a várba. Ha most Szilágyi Mihály bosszút forral, vége az életüknek...

De Szilágyi Mihály megüzente az uraknak, hogy nem áll bosszút Hunyadi László haláláért.

Ekkor az urak felbátorodtak, levonultak Pest városába, hogy a király megválasztásáról tárgyaljanak. Ott sokat tárgyalni nem kellett, mert a közneveltség sokasága, negyvenezer ember állott a Duna jegén, és mind Hunyadi Mátyást éltette. A gyerekek pedig ezt a dalt énekelték a pesti utcákon:

*Mátyást mostan választotta  
Mind ez ország királyságra,  
Mert őt Isten adta nekünk  
Mennyrországból oltalmunkra.*

Ezen a napon is csoda történt: a választás híre még ki sem szívárgott, de a pesti nagytemplomban már felhangzott a hálaadó ének.

Amikor aztán az egész nép megtudta, hogy Mátyás lett a király, mindenki nagy örömmel ujjongott. Minden templomban meghúzták a harangokat, harsogtak a kürtök, szóltak a sípok, és olyan nagy hangon énekelt mindenki, hogy megtelt a levegő.

A választás éjszakáját annyi máglyarakás világította meg, hogy az emberek azt hitték, a csillagok szálltak le az égboltról. Soha még királyválasztás ennyi örömmel, ennyi dicsőséggel nem történt.

De nem csak Magyarországon örültek ennek a választásnak! Erdélyben még sokkal nagyobb volt az öröm, mert a Hunyadiak onnan származtak, s maga Mátyás Kolozsvár városában született.

Ezért aztán Szilágyi Mihály, aki az egész választást rendezte, a választás után levelet küldött az erdélyi rendeknek. Azt írta a levelében:

„Ti láttátok a fenséges Mátyás urat, amikor született, szemetek előtt nevelkedett, ezért magatokénak nevezhetitek. Nyissátok meg hát a vigasság forrásait, örvendezetek, vigadjatok, és adjatok hálát a jóságos Istennek azért a boldogságért, amelyben a magyar nemzet részesült.”

Örült egész Magyarország, vele örvendezett szép Erdélyország, amiért törökverő Hunyadi János fiát, az ifjú Mátyást királlyá választották.

*(Forrás: Ezer Esztendő: Millenniumi Olvasókönyv)*

*(Stay tuned for the next instalment on Mátyás' life.)*



## Magyar News Online

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# Dr. Lengyel Árpád, Who Cared for Titanic Survivors

Erika Papp Faber

The tragedy of the Titanic's sinking took place on April 15th, 1912. The anniversary provides the occasion for us to remember the valiant ship's doctor on the rescue ship RMS Carpathia who cared for the 705 survivors.

The RMS Carpathia had an original capacity of 1700 passengers, increased to 2550 in 1905 (2,200 of them being third class). It had been rented from the Cunard Lines by the Hungarian Ministry of the Interior for transporting Hungarian emigrants to the United States, from Fiume (then the only Hungarian port; now called Rijeka) to New York.

The Cunard Line was looking for English-speaking Hungarian doctors, and 26-year old Dr. Lengyel's application was accepted. He signed his contract in Fiume on March 9, 1912. He was the only one of the three ship's doctors on the Carpathia who had emergency medical experience.

Born in Pilismarót on March 19<sup>th</sup>, 1886, he had joined the volunteer emergency medical team in Budapest (Budapesti Önkéntes Mentőegyesület). He obtained his medical degree from the Magyar Királyi Tudományegyetem in 1909, specializing in laryngology. He began to practice in the Szent Rókus Kórház, and continued working with the emergency medical team, but now as a doctor.

The Carpathia had just delivered immigrants to New York and was on its way back to Fiume when it received the fateful S.O.S. from the Titanic. It raced to the rescue at top speed, plowing through ice floes all the way. Because of his emergency training and experience, it was Dr. Lengyel who was stationed at the point where the 705 survivors were lifted onto the ship, and was the triage doctor who determined the priority of care.

All of the survivors were in shock, and their hands numb with cold could not grab hold of the rope ladder. They had to be individually lifted onto the deck by means of pulleys.



Dr. Lengyel noted many broken bones and sprains among the passengers, caused during the time of panic or when they got into the lifeboats. He performed surgical procedures on 42 of them. Four of the survivors died the same day, due to shock or internal injuries. They were buried at sea.

In a letter to his brother, Dr. Lengyel wrote: "It was terrible to see these people; the women were screaming for their husbands and children whom they had seen being lost, and some solitary children who had lost their parents came on board. We consoled them with sobbing hearts...Our return trip to New York was very sad, everywhere we heard crying and wailing..."

In an interview given to the New York Times after their arrival on April 19<sup>th</sup>, Dr. Lengyel said: "It was horrible, even for me. Several were wearing evening dress, several wore pajamas, but every one of them was in a state of shock, such as Mr. Daniel, a Philadelphia banker, to whom I gave my own suit... We salvaged from the life boats many children whose parents were not there... We found four men who had swum in the icy waters for two to three hours. Although these men were swimming automatically, and kept their

heads above water, they became mentally unconscious when they realized that they had escaped..."

In his memoirs, he recalled: "We could barely manage the amount of work and consoling people."

When the Carpathia left New York, after it had delivered the Titanic survivors, it was accompanied by two American corvettes. Every ship in the harbor lowered its flag to half-mast, and continuously sounded its ship's horn. Upon arrival in Fiume, each of the Carpathia's officers, including Dr. Lengyel, received a personal invitation to an audience with Archduke József and Archduchess Augusta in Budapest. In the capital, the Prime Minister presented the Titanic's Captain Rostron with a high civic decoration. Then the crew of the Carpathia played a friendly game of soccer with members of the MTK sport association, and offered the entire proceeds of the game to the orphaned children of the Titanic disaster.

As can be imagined, the whole rescue experience left Dr. Lengyel terribly shaken. He resigned from the Cunard Lines and never went to sea again. He never spoke of the ordeal, unless hard pressed, and then only very briefly. He received very many letters of gratitude from the survivors and had some public recognition: the Liverpool Shipwreck and Humane Society awarded him a certificate of gratitude and a silver officer's medal; the Cunard Line sent him a special letter of gratitude for his self-sacrificing activity. In Hungary, he was awarded the emergency rescue gold medal. Other than that, he did not receive any special recognition for his service on the Carpathia. But he was awarded high military honors for his service during World War I – on the eastern front, and then as commander of a hospital train.

After World War I, he continued to practice medicine as a laryngologist and taught in Budapest. He set up his own practice in 1934.

Another great shock for Dr. Lengyel was the death of his son, who died of

diphtheria at age 6, in 1927. He himself died in 1940, at age 54. He was given an elaborate state funeral, and was buried – rather appropriately – in the *Fiumei úti sírkert* (the Fiume Road Cemetery) in Budapest. A memorial plaque was dedicated in his native village of Pilismarót in 2008.

(Sources: Wikipedia; Origo, 04/16/17)

## Did you know....

Zsuzsa Lengyel

...that this time we can report on both ordinary and famous persons?

...that Ildikó Nagy, the Acting Manager of the Hungarian House in New York, received a medal in recognition of her successful community – building and program organizing work encompassing almost every generation of Hungarians in the New York area? The award is called the Hungarian Cross of Merit.

Signed by President Áder János, March 2, 2018.

...that Sophia Loren's grandchildren are Hungarians? Sophia's older son, Carlo Ponti Jr. married a Hungarian girl, Andrea Mészáros. They have two children, Vittorio and Beatrice. They visit Hungary every summer, and spend time at the "Hungarian Sea", Lake Balaton. Both children speak Hungarian. The answer to the question, whether the children know that one of their grandmothers is a famous person, is no. She is just a regular grandmother!

...that for the fifth consecutive year, the Liszt Ferenc International Airport is considered the best airport in Eastern Europe? According to Skytrax, last year the passenger traffic grew by 14.5 percent, reached 13.1 million and this January, passenger traffic has grown by 17 percent, coming close to 1 million compared to last January.

They have a five-year plan, which started three years ago. They are ex-

panding the check-in area, putting in 11 new counters; they increased the waiting area by 400 square meters, and they increased the parking area for 1000 more cars.



*Caption: Top: the Carpathia; Dr. Lengyel (center) with Captain Rostron (left) and the Mayor of Budapest at the soccer match; Center: Dr. Lengyel in uniform; with son who died of diphtheria at age 6; Bottom: Ceremonial funeral procession; tombstone with inscription: "Dr. Lengyel Árpád, 1886 - 1940. The ship's doctor of the Carpathia who, at the time of the Titanic's sinking, earned the homage of the whole world by his rescue and medical work. MAHART, The Marine Administration 1982."*



*Liszt Ferenc Airport, Budapest*

# Snapshots: Pilismarót

Erika Papp Faber

Located a mile and a half inland from the Danube, the birthplace of Dr. Lengyel Árpád of Titanic rescue fame has a history going back to Roman times. In those days it was called Ad Herculanem, and was a considerable fortified Roman colony.

Centuries later, the Turks ravaged the area. According to local folklore, a major battle with the Turks occurred at Pilismarót after the disastrous battle of Mohács (August 29, 1526, during which the king and most of the nobility and ecclesiastic leaders perished). Those who survived that catastrophe fled to this part of the wooded Vértes Mountains, where they dug themselves in and protected themselves and their families with a wagon fort. They were able to hold out against the Turkish onslaught for three days, inflicting serious casualties on the attackers. But then the Turks brought in cannon from Buda, and slaughtered the defenders. The number of casualties varies according to source, from 15,000 to 25,000, given by contemporary chronicles. A modern historian questions these numbers, stating that there could not have been more than 5,000 people killed.

But everyone mentions the valor of Dobozi Mihály. When the Turks broke through the defenses, he jumped on his horse and grabbed his wife Ilona, hoping to escape with her. However, his horse collapsed under the double burden. Ilona then begged him to kill her, so she would not fall prey to the Turks, and Dobozi plunged his sword into her chest, then fought on until he himself was cut down.

A memorial to Dobozi was erected in Pilismarót in 1924.

The only trouble with this legend is: the battle did **not** take place at



*Top: View of the ship graveyard (used by permission of [ilovedunakan-hu](http://ilovedunakan-hu)/Kristóf Eszter); Jégtörő X; Center: Heckenast villa; Dobozi memorial; view of Pilismarót.*

Pilismarót, but at Puzstamarót, several miles further upstream and inland!

But even if Pilismarót was not the scene of this major battle, it still has another claim to fame: the villa that had belonged to Heckenast Gusztáv, the 19<sup>th</sup> century Budapest printer who yielded to the insistence of Petőfi and his friends and printed out the demands of the Revolution, the first publication without Austrian censorship.

Considering Dr. Lengyel's connection with the sinking of the Titanic, it is rather ironic that Pilismarót has a "ship

graveyard", consisting of (mostly still floating) rusty old river barges, dredges and so-called elevators which conveyed dredged gravel unto barges. But it seems even more apropos - and eerie! - that in this watery "graveyard" there is even an icebreaker, "Jégtörő X"! It had been utilized on the Danube which, in the winter, is often clogged with ice. Gives one goosebumps!

All these wrecks are slowly being broken up, and will probably disappear eventually.

# Ceramics Revived as an Art Form

Karolina Tima Szabo

Recently, Pottery Master Ángyán Csilla's ceramic pieces were on exhibit at the Hegykő Csipkeház (Lace Museum in Hegykő, Hungary). See the July-August 2015 issue of [www.magyarnews.org](http://www.magyarnews.org). Some of her pieces are on permanent exhibit.

This made me take a second look at my pottery pieces that I collected over the years, especially a piece I received as a gift from one of my sisters, a piece from Korond, a town of Transylvania. But other older and newer pieces made me want to learn more about the *fazekas mesterség* (pottery crafts) in Hungary.

The potter's craft is one of the oldest trades. It goes back to 4000 B.C., but might even be dated to 8000 B.C. Clay craft was very advanced in ancient Egypt and Mesopotamia, while in Greece it was an art form.

When the Hungarian people started the craft is unknown; what we know is that around the 1100s, towns were established by people who worked the clay. Their basic material is clay, so where they started to work depended on where clay was found in the ground.

In the 16<sup>th</sup> century, when the serfs were freed, the potters formed guilds. They set up their own rules and prices.



In the 17<sup>th</sup> century, the trade split up. It depended on what they were specializing in. Some made pots, hence the name potter – *fazekas*. The ones who made pitchers were the *korsós*; others made bowls – the *tálas*. The pipe makers were the *pipás*; and finally, those who made the tiles for the ceramic fireplaces were the *kályhás*.

In the town of Gömör, the whole town made their living from making pottery. Their dishes were known far and wide. They filled up the oxen or horse drawn carts with their goods and traveled as much as 100 km to fairs and town markets to sell them. In the towns where people grew wheat, they bartered; the price of the dish was as much as the wheat that filled the dish.

The hardest part of the craft was digging up the clay. Once this was done, it had to be cleaned, cut, poked and trampled barefoot to remove the grass and other objects. Finally, they kneaded it on a table by hand just as women knead the dough.

The tools the potters use are few: water bowls, knives, chamois or leather, needles, wires, brushes, calipers. But the most important is the potter's wheel, where they form the pieces, which is the second hardest work.

Before the clay goes on the wheel, it has to be prepared even more. It is ground and sprinkled with water many times over; when still wet, kaolin is added, and again kneaded smooth. Depending on the size of the piece they are making, they shape the clay into balls, and they form the pieces on the wheel. After forming the piece, it is put aside for drying. When it has reached a certain hardness, but is not too dry, corrections are made, if needed, and handles are added.

This is followed by firing, glazing and firing again.

The firing is done in a kiln at 1000° C. The temperature has to be raised slowly and may take 6-8 hours. It is the same with cooling the pieces; they have to cool with the oven. The proc-

ess may take many days. This is why the potter fills up the oven. He puts the small pieces in the larger ones, so they won't crack.

Kilns can be wood fired, electric or gas. Of course, the latter kind just came in the last century.

The decoration of the pieces is usually done by females. There are different decorations – carving, scratching – done while the piece is still damp; glazing is done after the first firing. It can be done with one solid color, or more colors can be used over the solid glaze. Next comes the second firing, when the piece gets its final form.

Ceramics developed from *fazekasság* (pottery making).

At the turn of the 18<sup>th</sup>-19<sup>th</sup> century, new techniques were developed, different materials were used and stoneware came about, then porcelain. The Herend porcelain factory started in 1839, the Zsolna factory in 1850. They pushed ceramics into the background. The potters could not compete with factories, and the potter could no longer make a living.



Just recently, the craft has been revived. Decorative and useful dishes are made again. The younger generation – such as Ángyán Csilla – have rediscovered pottery and are embracing traditional crafts.

## Bemutakozik egy fazekas népi iparművész - A Folk Potter Introduces her Craft

Ángyán Csilla

*Continuing the traditions of the Rábaköz area, Ángyán Csilla uses inherited forms and patterns in creating pottery for daily use, which she says brings folk art to life. But she uses techniques from other areas of Hungary as well in creating her coffee and tea sets, bowls, baking dishes, candlesticks, mirror frames or wall clocks. Her creations may be viewed on her webpage at [www.angyancsillafazekas.hu](http://www.angyancsillafazekas.hu)*

Ángyán Csilla népi fazekas vagyok, a Győr-Moson-Sopron megyei Csornán élek férjemmel és 3 gyermekünkkel. A kisvárost a helyiek a Rábaköz fővárosának is nevezik, ez a vidék gazdag népművészetéről is ismert. A fazekasság a környéken több száz éves múltra tekint vissza. Nekem még volt szerencsém látni az utolsó régi mestert munka közben, akitől eltanulhattam a szakma alapfogásait, azután Kaposváron sikerült kitanulnom a mesterséget.

1994-ben nyitottam önálló műhelyt Csornán és azóta is a fazekasság a hivatásom. 1996 óta veszek részt országos pályázatokon, kiállításokon, szakmai megméretéseken és vásárokon. 2004-ben elnyertem a Népművészet Ifjú Mestere elismerést, 2006-ban pedig a Népi Iparművész címet. Nagy büszkeséggel tölt el, hogy munkásságomat, a csornai fazekasságot beválasztották a Megyei Értéktár tagjai közé.

Fő célom a rábaközi hagyományok átmentése. A helyi, hagyományos formákat és mintákat felhasználva készítem kerámiáimat, főleg mai használatra, a mai igényekhez igazítva, mert vallom, hogy a használat teszi élővé népművészetünket. Emellett ünnepi és díszkerámiáimon előszeretettel alkalmazom más vidékek díszítőtechnikáit, pl. az alföldi áttört díszítésmódot, melynek során a még puha agyagtárgyon a körzővel megszerkesztett mintázatot egy erre kifejlesztett, úgynevezett áttörő késsel egyesével kivágom.

Gyakran hívnak nyári táborokba, kézműves foglalkozásokra, ahol iskolás gyerekekkel ismertethetem meg a fazekasság, a korongozás alapismereteit. Ez mindig nagy öröm számomra, mert nagyon fontosnak tartom, hogy a fiatalok minél előbb megismerjék és megszeressék népi értékeinket, gazdag hagyományainkat.

Megrendelőim leggyakrabban a különböző készleteket kérik: kávé-, teás-, boros-, pálinkás-, süteményes-, és étkezészeteket. Ezen kívül különféle konyhai edényeket, tálakat, sütőedényeket, de gyertyatartókat, tükörkereteket, faliórákat is gyakran készítek. A kerámia utcatáblákra szintén nagy a kereslet, melyek többféle méretben és fazonban készülnek műhelyemben.

Azt szeretem az agyagban, a fazekasságban, hogy egyedi tárgyakat alkothatok a saját magam, és mások örömére. Ha kedvem van, kísérletezhetek új formákkal és színekkel is, és bár ragaszkodom a népi hagyományokhoz, ami egyfajta kötöttséget jelent, de számomra mindig tartogat megújulási lehetőséget ez a mesterség.

Ha tetszett, sok szeretettel várom virtuális műhelyemben! Kérem, látogasson el Weboldalamra:

[www.angyancsillafazekas.hu](http://www.angyancsillafazekas.hu).

További képeket és aktuális információkat talál facebook oldalamon: <https://www.facebook.com/angyancsilla/>

De az instagramon is követhet: <https://www.instagram.com/csillaangyan>

