

HÍRLEVÉL

NEWSLETTER

Fall 2015



Hungarian-American Club of New Mexico

P.O. Box 3454

Albuquerque, NM 87190

www.hacnm.org

2015/16 Events:

October 18
1956 Revolution

December 6
Holiday Event

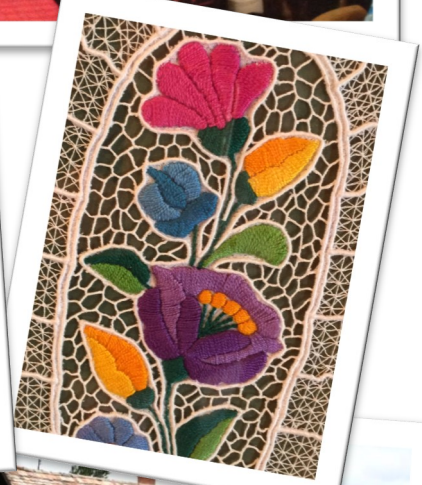
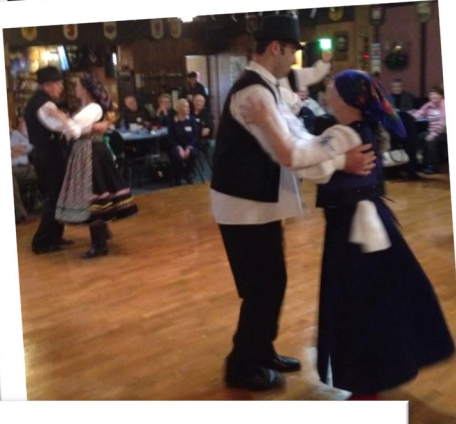
March 6
1848 March 15

May 29
Summer Picnic

Aug 14
St Stephens' Day

Oct 23
1956/1989 Events

Dec 11
Holiday Event



Greetings from the President

Steve (Pityu) Borbas

Thank you for the many of you who are coming to our events. We have had an average of over 60 members attending. We hope this continues.

In March, we were once again honored by the Hungarian Dancers who presented new dances. One of our own members, Gergő Zoharenszky, performed.

Election results designated Anna Powless as secretary, Eva Nagy-Boross (now Sanchez) as treasurer and maintained Gustav Kocsis and me as vice president and president, respectively, for the next two years.

Due to Betsy Townsend's failing health, collection of membership dues was partially unrecorded. We are publishing the recorded list of our paid members. Please call me at 265-7088 if you have paid, but your name is not on the list.

This is our latest list of paid members. Please inform me, 265-7088, or Anna Powless, 280-6886, if you have paid, but have been left off the list. We are relying on your honesty to help us collect dues and update the list.

Bernhard	Borbas S	Connelly R
Csanyi	Galko R	Galko J
Gaspar A & B	Gonzales	Gyongyosi L
Gyongyosi E & L	Harsany	Horvath D
Kocsis	Lohrey	Magyari L & T
Oravec K & B	Oravec S & I	Redling
Remenyik	Sanchez	Shaw - Jones
Simon C	Teleki	Toth
Tritten J & J	Tritten J	

The June picnic featured wonderful food, socializing and an early summer shower. Thank you, Simone, for once again hosting the picnic at your welcoming home.

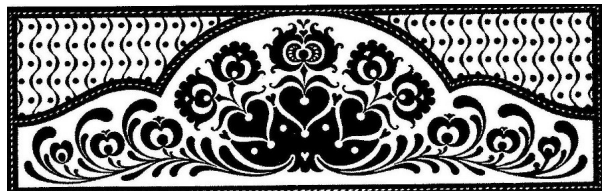
In August, I gave a talk to Historic Albuquerque, a local history organization, about Hungary. I provided an abbreviated history, a slide show, an explanation about why Hungarians come to the United States and some information about Hungarians in New Mexico. Some 60 people attended and many had good questions, such as inquiries into the origin of the Magyars – did they come from the Far East, Sumeria, etc., and what happened in 1989.

The St. Stephen commemoration was somber due to the passing of Betsy Townsend, Earl Simon and Stephen Fehervary.

At the August event, as tradition would have it, we served palacsinta, made by eight dutiful members, with fruit salad on the side, thanks to Joe Galko.

Tibor Remenyik used to hold Hungarian history lectures and discussions. In his honor, we'll renew historic accounts at our events.

Looking forward to our October 18 event, please **wear Hungarian attire** or something reflecting Hungary – be creative! It will be interesting to show off and display such outfits with our folk art presentation.



Hollókő

By Eva Sanchez

Hidden in the Cserhát Hills, about 60 miles north-east of Budapest, there is a little village called Hollókő (Raven-stone). How did the settlement get its strange name? Legend has it that the landlord kidnapped a beautiful maiden and had her locked up in the castle he was building. The maiden's nurse was a witch who made a pact with the devil to rescue her. The devil's servants, disguised as ravens, stole the stones of the castle every night, not letting the lord make any progress until he set the maiden free.



The castle was built as early as the 13th century. It perches on the top of a hill as if still guarding the peace of the villagers'. Driving through the hills approaching the settlement the first thing we see is the reconstructed castle, which is still impressive, however that's not why Hollókő is so unique.

Entering the village is like going back in time. The Old Village was preserved as the living example of a traditional Palóc settlement and rural life of the 19th century. After a devastating fire in 1909 the houses were rebuilt again according to the traditional Palóc architecture: half-timbered, long houses on a stone base with roughcast, whitewashed walls and characteristic porches decorated with open-work carvings.

The Old Village consists of 55 residential houses, farm houses and the church which, with its shingled tower, also mirrors the traditional domestic architectural style.



Hollókő is not an open-air museum though, it is a living community whose majority lives in the new village but protects and looks after the Old Village which is an outstanding example of voluntary conservation of a traditional village. Hollókő was chosen as a UNESCO World Heritage Site in 1987. Anyone who has a chance to visit the settlement understands why.

The residents of this village are Palóc people. Besides their special dialect, they retain their traditions and their colorful, richly decorated folk costumes. At the more important festivals they still wear these traditional costumes, which they usually make themselves. Of course, they make sure there is a festival almost every month. The most beautiful is the dress for special occasions worn by young girls, and brides. Under the colorful silk skirt they wear 6, 8 or even 10 white, starched underskirts and their headdresses are just gorgeous.

Perhaps the most spectacular festival at Hollókő is Easter when locals put on their

colourful, embroidered clothes and men sprinkle women with water, which is still a traditional Easter ritual in some parts of



Hungary, originally associated with fertility, healing and cleansing.

Some of the protected houses of the Old Village serve as museums. The interior of the Village Museum, for example, faithfully retains the 17th century Palóc style which contains the usual three rooms of a

Hungarian peasant house, with local folk pottery, painted furniture and embroidered pillows. The Doll Museum exhibits more than 200 porcelain dolls in traditional costumes from all across Hungary. Some of the houses are dedicated to traditional crafts and if you are lucky enough you can even take part in the craftsmen's activity.

There are also several traditional restaurants in the village, offering classical Hungarian, especially Palóc dishes and desserts like strudel; the best I've ever had. The buildings and interiors of these taverns are themselves attractions.

Hollókő is one of my favorites among the many gemstones in the little treasure chest we call Hungary. Words can't describe how fascinating it is. You have to go and see it yourself.

Repkeny

Poem by dr. Julius Borbas

Lent születtem én a porban,
Azt se tudták, ki vagyok,
S mégis-mégis hónom alá
Nyultak a jó angyalok.-
Azt modják, hogy kapaszkodom,
Stréber vagyok nagy-zoklok,
Pedig én csak megkeresek
Egy muskátlis ablakot.
S éjjel, ha a zsaluk között
Benevet a holdvilág,
Elkapom szemeimmel
Egy szép asszony derekát.

Silly One-liners

Q: How do you stop a Hungarian army on horse-back?

A: Turn off the carousel.

Q: How many Hungarians does it take to change a light bulb?

A1: 3. One to stand on a chair and hold the bulb and the other two to spin the chair.

A2: 100001. One to hold the bulb and the other 100000 to spin the house.

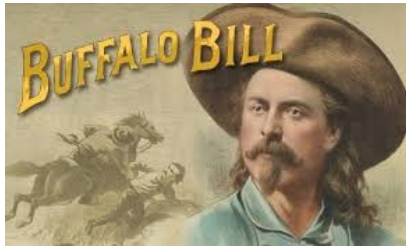
Q: What do you do if a Hungarian throws a pin at you?

A: Run like hell - he's still got a hand-grenade between his teeth.

The Hungarian “Indian”

By Toth Lajos, translated by Steve Borbas

Legends and stories about American Indians became a rage in Europe in 1889 at the Paris World’s Fair and opening of the Eiffel Tower because of the Western shows of Buffalo Bill and Sitting Bull.



Also at this time, stories about the Wild West were written by Karl May (1842-1912), the German

Zane Grey, who never ventured to the places of his stories. His books have been translated into 30 languages and have sold 70 million copies. In the mid 20th century, a film was made about the Karl May adventures of the Apache Chief Winnetou and his German brother, and the film’s name, “Old Shatterhand.” After World War II, American culture traveled to Europe and ignited new enthusiasm about American Indians. Especially in Germany, with 20,000 Indian enthusiasts and 150 clubs, people enjoy the teepee camps and think about the idealized life of Indians and imagine them with great respect and authenticity.

For 1,000 years, the Hungarian nation has wanted a peaceful and independent nation, yet often had to fight for this goal. As other people and nations suffered the same fate, the Hungarians were in sympathy with the American Indians and their history and stories resonated with Hungarians.

The young people, especially, respected the Indian struggles and formed groups and tribes in Hungary to provide financial and moral

support to the American Indians. They even opposed James Fennimore Cooper’s (1789-1857) stories in which the Indians served the White man, and admired some of the Indians’ fighting spirit. Karl May’s books were widely read and admired for entertainment and adventure, in spite of May’s erroneous information about tribes, traditions, locations and Indian practices. Older followers of these stories who came from professions like teaching, scout leaders, writers, needed to do greater research. Many books were translated into Hungarian, including books by Ernest Thompson Seton (1860-1946), Zane Grey (1872-1939), Grey Owl (1888-1938), and others, which provided much more accurate information about the American Indians’ life.

Ervin Baktay (1890-1963), also known as Resting Buffalo, was a painter, writer and journalist, who became the most noted Indian researcher and organizer of the Hungarian Indian movement. On an island in the Danube River, near St. Endre, from 1924 to today, he started a Wild West play and followers spend three months every summer practicing the American Indian traditions, copying their clothes, teepees, horse riding, goods and especially their stories. There are over 1,00 followers throughout Hungary in different tribes.



(Part 2 of this story will continue in the next newsletter.)

Szekelykaposzta - Recipe

Transylvanian Cabbage

Ingredients

- 2 small garlic cloves, minced
- 2 medium onions, finely chopped
- 3 tablespoons oil
- 3 slices bacon, diced
- 2 lbs pork, cut into 1/2-inch cubes
- 2 tablespoons paprika
- 1 teaspoon salt
- 1/4 teaspoon caraway seed
- 2 lbs sauerkraut
- 1/2 lb smoked sausage, sliced
- 8 ounces sour cream

Directions

1. Peel and chop onions. In large cooking pot place diced bacon and oil. Sauté onions and garlic for 5 minutes over low heat, stirring frequently until onion is light golden.
2. Take cooking pot off heat, add paprika and mix well. Place cubed pork on paprika/onion mixture and turn pieces around to coat well. Cook over low heat for a few minutes, stirring continuously, making sure that paprika does not burn.



3. Add salt, pepper, and caraway and mix well. Immediately after, add enough water to cover meat. Cover pot and simmer meat for 45 minutes. While meat is cooking, wash out sauerkraut under cold running water. Squeeze dry and set aside (not necessary if sauerkraut is not too sour) Add sauerkraut to meat and cook together until meat is done, about 15 minutes longer. Before serving, add sliced sausage and sour cream. Gently stir into gulyas and cook on low heat for another 2-3 minutes. Serve at once but this dish is better when prepared a day ahead. Sour cream should only be added before serving.

News from Our Traveling Members

Jim and Jasmine Tritten in Budapest - September 2015





Steve Borbas and
Carolyn Gonzales
Holloko - June 2015

Hungarian Owned Businesses in Albuquerque

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Elite Asset Management Team
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Associate Broker
Lisa Veres

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If you have news, or you need information, please call Steve Borbas 265-7088 or
Anna Powless 280-6886

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Treasurer
Eva Sanchez

The Newsletter staff members are Steve Borbas, Albert Gaspar, Rose Galko, Anna Powless, with guest writers and articles.

HUNGARIAN AMERICAN CLUB of NEW MEXICO

Purpose: To foster Hungarian culture among those residents of new Mexico who are of Hungarian descent, related people of Hungarian descent, or who may have Hungarian affiliation, but who are interested in preservation of ethnic cultures such as Hungarian, which may become lost without organizational effort.



**You are cordially invited to join the Hungarian Community to
commemorate the 1956/1989 Events**

Sunday, October 18, 1pm
at the German-American Club
4821 Menaul Blvd. NE Albuquerque

We will be serving szekelygulyas (Transylvanian cabbage) and dessert.

**Please wear Hungarian attire or something reflecting Hungary
for this event!!**

The program includes greetings, socializing, presentation,
poem, raffle.

Meal and entry are \$10.00

From:

The Hungarian-American Club of NM
P.O. Box 3454
Albuquerque NM 87190-3454



To: