

HÍRLEVÉL

NEWSLETTER

Summer 2017



Hungarian-American Club of New Mexico

P.O. Box 3454

Albuquerque, NM 87190

www.hacnm.org

2017/18 Events:

December 3
Holiday Celebration

March 11
March 15 Commem-
oration

June 2
Summer picnic

Aug 26
St Stephen's Day

Oct TBD

Dec 9
Holiday celebration



Greetings from the President

by Eva Sanchez

This year, we had our August event on the very day of one of Hungary's biggest national holidays, St. Stephan's Day on August 20th. The sad and rainy weather did not deter our determined members to come and enjoy the program and each other's company. Joe Galko did his magic again. He prepared "hortobagyi palacsinta" which is a Hungarian pancake filled with meat and topped with some sour cream. Joe's efforts to create the best tasting filling paid off. There wasn't any pancakes left by the end of the event. Joe not only supplied us with a delicious dinner but also gave us a talk about the history of Hungarian pancake. The other presentation we were lucky to hear was about the ancient Hungarian runic writing system. Attila Csanyi's talk and handouts were not only fascinating but also very timely because many settlements in Hungary started to mark their limits with signs using runic alphabet.

Folk art is a recurring topic at our events. This time Emese Nagy presented three folksongs

playing the zither, a traditional Hungarian folk instrument prepared by her grandfather. Lastly, thanks for those of you being present for being patient enough to listen to me singing another folk song. I think, we had a lovely afternoon together again.

I couldn't be present at the October event because my daughter, Emese and I were visiting our family in Hungary. The weather was exceptional for this time of the year, and we had a great time with my parents, who had their 50th anniversary recently, my brother and all the old friends I could meet during this short visit. So short that actually the only place we could visit, which was not a family member's or friends house, was the Aviation Museum in my hometown, Szolnok.

The facility, sporting all the aircrafts used by the Hungarian air force since its establishment and so much more, has been opened recently. Emese and I had a special guide at the museum, Captain Peter Stumpf. Those of you



Greetings from the President

(continued)

who were present at our March event probably remember that two Hungarian pilots training at Kirtland Air Force Base were our guests. Captain Stumpf was one of them. This is really a small world!

Here I am passing on all the warm wishes and greetings to you from my family and friends from our homeland. Hope to see you all at our Christmas event!

The 1956 – 1989 event on October 22 served Chicken Paprikas with Gnocchi, Cucumber Salad and Cake. Thank you Gustav, Joe and I

for the main meal, and Rose, Simone and Panni for the salads.

The program had personal anecdotes by Attila Csanyi, the Club founder, by Deneb Teleki, our long time leading figure, and by Rose Galko, our heart and soul (mostly presented in an exaggerated form by son Joe). The idea is to introduce various long time members to the Club, their involvement, and connections to Hungary. Also, Renata Balogh, the Rezler Scholar, gave us a lovely fairy tale, and metaphor.

UNM Children's Chorus singing at our holiday celebration

By Regina Carlow Ph.D. Professor: UNM Dept of Music, Director: NM Kodaly Institute

The UNM Children's Chorus is celebrating it's 12th year of providing choral music experiences for children in the Albuquerque area. The chorus requires no audition - any child who wishes to sing is welcome. There are three choirs for children based on age; singers range in age from 5 years old to 18 years old. Nearly 100 children from nearly every zip code in the city come rehearse on campus every Wednesday evening.

All UNM Children's Chorus conductors and student interns are trained in the Kodaly System of Teaching which considers singing the central focus in music literacy. The use of Handsigns and Solfege are used to help children sing in tune and to being to read music. Kodaly believed that folk music based on the mother tongue is the best foundation for study for young children.

Dr. Carlow, the artistic director is an interna-

tionally recognized teacher educator specializing in the Kodaly Method - she has lectured and conducted choirs in Eastern Europe including Budapest and Vilnius, Lithuania. The UNM Children's Chorus was given a major gift by the Brabson Library Education Foundation to develop a series of NM Folkmusic for performance by children.

The premiere of 13 new choral arrangements for children will occur in May 2018. Scholarship assistance for membership has been provided by the ABQ Friends of Music, The Gutierrez Family and Richard and Michelle Andes. If you would like to sponsor a child or a family, please contact Regina Carlow.



Belamama's Chicken Paprikas

By Gusztav Kocsis

This is the recipe that I have used a number of times and it is the one that I present to cardiac and diabetic patients. Basically this is an attempt to imitate Belamama's chicken paprika....she was a great cook

Prep Time: 10 min **Cooking Time:** 20 min **Yield:** 4 servings

Paprika is an important spice in Hungarian cooking. My Hungarian aunt prepared this dish since I was a child. We lived in Italy and she was a very attractive lady, with blue eyes and long black hair. She used to take my brother and me for walks and the Italian men called her "la bella mamma" "Beautiful mother". My brother and I ended up calling her "Belamama". When I have to make larger quantities, I use a different cooking method.

Ingredients

- 1 lb Boneless & Skinless [Chicken Thighs](#)
- 1 tbsp Organic Vegetable [Oil](#)
- 1/4 tsp [Black Pepper](#)
- 1/2 tsp Salt
- 1/2 tsp Granulated Garlic or 1 clove Fresh Garlic, minced
- 2 Green/Red Bell Pepper, sliced
- 1 Onion, thinly sliced
- 2 tbsp Hungarian Paprika (mild)
- 1 1/2 cups Canned [Chopped Tomatoes](#) (1 Can)
- 1 cup low salt [Chicken](#) Broth
- 1/2 cup Sour Cream

Directions

1. Sprinkle chicken with salt and pepper; heat oil in a large skillet over medium-high heat. Add chicken and cook, turning occasionally, 3 to 5 minutes. Transfer to a plate.
2. Add bell peppers and onion to the pan and cook, covered, over medium heat, stirring occasionally, until softened, about 5 minutes. Add paprika and cook, stirring, until fragrant, about 30 seconds. Add tomatoes and broth; bring to a boil. Return the chicken and any accumulated juices to the pan; reduce heat to a lively simmer. Spoon some sauce over the chicken and cook, turning occasionally, until the sauce is reduced and the chicken is cooked thoroughly, 6 to 8 minutes. Add a little water if the sauce appears to be too thick.
3. Remove from heat, stir in the sour cream and serve.

Nutrition Facts

Serving Size: 1 servings Amount per Serving Calories 218 Calories from Fat 45.6

(Editor's note) Food in Hungary, as in most places, has variations according to region and according to families. This was the chicken dish we had in October and judging by the overwhelming positive response we felt it would be great to share it. THANK YOU, GUSZTAV!

Pay Dirt

A true story by Jim Tritten

When we grow up, all of us hear stories about our ancestors. After time, those stories become cherished and unquestioned tales told and retold around the dinner table. In my case, the love story between my Hungarian grandparents was enshrined in a mystical reminiscence expected to be passed on to the next generation. After World War I, my grandfather came to New York and married his childhood sweetheart.

With the advent of the internet and access to Ellis Island records, it was possible to find documentation for those ancestors who came over on the boat for over sixty years from 1892 until 1954. I knew my grandparents arrived during this period and eagerly went online to search for their Ellis Island record.

I found my grandfather very easily. Janos Szucs, Hungarian, arrived February 4, 1921, from Bodrogszentes, then-Czechoslovakia. \$8 to his name. Picked up by his brother Joseph. Right record.

Knowing my grandmother, Julia, was already in the United States when my grandfather arrived, so I again searched the records. No luck. I tried alternate spellings of her first and maiden names all to no avail. I consulted my mother. No recollection of when or what city my grandmother came through to America. My sister tried, and she fared no better than me. So, after exhausting ourselves, we assumed she came in via some other location other than Ellis Island. We gave up the search.

In 2015 when I visited Bodrogszentes, renamed Svätušë, and now in Slovakia, I met with relatives. I struck pay dirt when I talked with my exact counterpart, a grandchild of my grandmother's brother, and got the answer I had long sought.

During the times before World War I in the Austro-Hungarian Empire, it was not uncommon for daughters to be married off to "old men" who had property or other means. I learned from Lenke, my eighty-something-year-old cousin, what happened to my grandmother while my grandfather was off fighting in World War I. She was betrothed to an "old man" of thirty-something. My grandmother told her father she would not marry the "old man." Guess who won that argument. Following the ceremony, she went to live with her husband. After some time passed, she came down to the kitchen one morning and said she was going to step outside for a minute. She never returned.

My grandmother had secretly purchased immigration papers from a woman from a nearby village who had changed her mind about leaving her family and community. From the oral history, told by Lenke, everyone in the village who knew what happened was sworn to secrecy.

When my grandmother arrived in New York, and was safe from being brought back, she wrote the villagers and provided her address. They wrote back and, she learned her "old man" husband (34 years old) died in September 1919 which made her a free woman. My grandfather returned to Bodrogszentes from the war and discovered what transpired in his absence.

Janos Szucs came to New York on the boat and married his childhood sweetheart on June 5, 1921, in the Hungarian Presbyterian Church in Yonkers, New York. Exactly as told in the gospel according to my mother, Jennie. What name Julia used to enter the U.S., *where she went through immigration, or when she arrived is lost forever in the swirling winds of time.*

When Home is Away from Home

By Emese Nagy

Moving to America as a 10-year-old child was a huge change for me. I barely spoke English and I didn't know anyone. My only friend was my mom. However, people at my elementary school were very accepting. I was friends with my whole class by the end of my first day. Learning English, on the other hand, was not so easy. At first, I struggled a lot. I think, I was so attached to Hungary, I didn't want to learn English. Then things changed. I started to feel like I fit in. After that, learning English was a lot easier and faster. After only one year of living in New Mexico, I was fluent in English.

I am still very attached to Hungary though. It is, and always will be, my home. The culture, friends, and most importantly, my family keep me tied to Hungary. I miss my friends, and my family very much. I really wish I could see them more. I try to keep as close of a connection as possible, but it does get hard sometimes. I love the country as well and it will al-

ways have an important place in my heart.

Our trip to Hungary this October was absolutely wonderful. After two years of not seeing my family, those 10 days I got to spend with them was a blessing. The best part was seeing the surprised look on my grandparents' face when we showed up at their front door. We wanted to surprise them, so they didn't know exactly when we would arrive. I will never forget that look. It was a look of pure joy and love. I also got to see my dad and my sister. I try to keep a close relationship with them, too, but it gets quite difficult with such a large distance separating us. Seeing them and hearing their stories about the past two years made me very happy. I was very relieved to know that everyone was doing fine, and they were all happy.

My mom and I are already planning the next trip to visit our family again. Hopefully, it will be next year.



News from the Bottle...

By Steve "Pityu" Borbas

A new movie "Aurora Borealis" is coming from Hungary, telling a story of a woman, who left Hungary, then returned and lived a strange life.....This Holiday event on Dec 3, we'll be sending our raffle collection and some more money to Habitat for Humanity in Hungary.....Putting together each event is getting more and more difficult and time consuming. We would like to ask if help could be provided in serving the meals, cleaning up the club afterwards, adding pieces to the newsletters, doing a speech about your work or passions or travels or history or.....Thank you



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The Newsletter staff members are Steve Borbas, 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 to people of Hungarian descent, or who may not have Hungarian affiliation, but who are interested in the preservation of ethnic cultures, such as Hungarian, which may become lost without organizational effort.

**IF YOU WISH TO ADVERTISE YOUR BUSINESS OR SERVICES IN OUR NEWS LETTER,
PLEASE CONTACT Steve Borbas 265-7088**

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

Come and join us for

**Our Holiday/December get together!
Rumor has it that Mikulas will put in an appearance**

Enjoy great company, good food, the Children's Chorus from the UNM
Kodaly Institute, and good conversation.

Please bring an appetizer or dessert to share,
homemade/Hungarian if possible.
Free admission



Sunday, December 3, 2017 at 12:30pm
at the German American Club
4821 Menaul Blvd NE. Albuquerque

From:

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To: