

Fall 2007

Hungarian-American Club of New Mexico

P.O. Box 3454

Albuquerque, NM 87190

www.hacnm.org



Greetings from the President

Ahhh, the smell of green chili roasting... a wonderful sign that fall is here. I think that fall is the best season in New Mexico, the days still warm but the mornings are crisp and the nights are cool.

One of my best memories from my childhood in Hungary is drinking "must" those of you who remember know that this is the juice of the grape at the first stage of fermentation - still wonderfully sweet.

Fall is now also remembering the 1956 Revolution and commemorating its anniversary. As I was thinking of those times and the events, I realized that I have not kept any mementos. Funny how I always thought of the Second World War as only history until I listened to my parents talk about it much later when I grew up. I then realized that for them, it was **their life** - not just history. The revolution was something that was so much part of my life, and not only later did I realize that it was **history** that I witnessed.

I still can't look at photos from the revolution or read a story... without something catching in my throat... We will honor the memory of this date and the people who participated at our next event, but we will also come together to enjoy each other's company and as usual, the food that is heartier this time in accordance with the season.

I want to also take this opportunity to thank everyone who helped organize our last get together in August. We had a great crowd of about sixty people who enjoyed the cold platters of Hungarian cold cuts, palacsinta, and watched excerpts from the rock opera "Istvan a Kiraly".

Please let us know if you have any suggestions or ideas about our events, or if you have any news that you would like to share with all of us.

Take care, and see you in a couple of weeks.

Anna Powless
Co-President

Join us for
our October 21
event
commemorating
the 1956
uprising.

2007 Events

Mark your
calendar!

- ◆ October 21
- ◆ December 2:
Mikulás Party

Why is the 1956 October 23rd revolution so important for Hungarians around the world?

Facts and figures

Based on partly Péter Gosztonyi, "Az 1956-os forradalom számokban", Népszabadság (Budapest), 3 November 1990. article and the HACNM's 50th anniversary presentation in 2006 created by Szilvia Ferkó and Eszter Erdei.

1. Hungary was the first of the "Eastern Block Countries" occupied by Russians after World War II, who dared to initiate an organized uprising against their tyrants.

2. On October 23rd of 1956 afternoon, at the very beginning, the crowd of 300,000 Budapest people converged in Parliament Square and chanting: "Imre Nagy to government!" They achieved the formation of the second democratic government of Hungary led by the Communist Party-supporter, Imre Nagy. He believed in negotiation and the possible Hungarian autonomy within the "Communist Block".

3. The entire nation appeared to have taken up arms against the regime. Rebels, mostly young folks, often armed with nothing more than kitchen implements and gasoline, were disabling Soviet tanks and achieving victories throughout the country.

4. After 12 days of fight, on November 4th of 1956 heavy Soviet forces launched a major attack on Hungary aimed at crushing, once and for all.

5. Organized resistance ceased nation-wide by November 10, 1956 and mass arrests began. 2652 Hungarian and 669 Soviet citizen died during active fights. 19,226 Hungarian civilians and 1540 Soviet soldiers got wounded.

6. On November 22, Imre Nagy, Prime Minister was arrested by Soviet security officers at the Yugoslav Embassy on Andrassy Avenue, Budapest and flown to a secret location in Romania.



Imre Nagy

7. Nagy was executed, along with Pál Maléter, after secret trials in June 1958. Their bodies were placed in unmarked graves in the Municipal Cemetery outside Budapest, Rákoskeresztúr. Nobody - even his wife and daughter - could visit that part of the cemetery, the 'Parcel #301'.

8. An estimated 200,000 Hungarians fled as refugees.

9. 26,000 people were put on trial in Hungary by the Kádár government, and of those 13,000 were imprisoned. Documents reported approximately 1,200 executions.

10. Imre Nagy's official funeral was the beginning of the new democratic era of the Hungarian modern history: on June 16th of 1989.

Come and join us at

our October get-together to commemorate the anniversary of the
1956 Revolution

We will show a documentary film that was aired on PBS in 1987

Enjoy the company and good food.
Menu will be Szekely gulyas with fresh bread and dessert
(recipe for Szekely gulyas included in this newsletter)

October 21, 2007 at 1 pm
German American Club
3821 Menaul Blvd, Albuquerque

Cash bar provided by the German Club



Fall Recipes

Selected by Eszter Erdei from George Lang *The Cuisine of Hungary* book. This rare culinary gem is owned by Joan Shaw, who kindly provided me with it. Please let me know if you find it anywhere, I want to own one! Thanks in advance, Eszter

Deer venison -Szarvas pörkölt

Ingredients:

5-6 pounds of deer tenderloin meat (one piece or cubes)

¼ pound smoked bacon, cut into little strips

1 small celery (root)

2 parsnips

2 carrots

3 cups of water

½ cup of red wine

½ cup of red vinegar

½ lemon's grated rind

10 peppercorns

2 bay leaves

2 medium onions, minced

2 tablespoon oil

2 tablespoons flour

1 tablespoon sugar

1 tablespoon mustard

1 tablespoon lemon juice

½ cup sour cream

1. First is to make the marinade for the meat. Peel celery root, carrots, parsley; cut them into small pieces. Mix 3 cups of water, the vinegar and the wine in a large stainless steel roasting pan. Add the vegetables and bring to a boil. Put in the beef, grated lemon grind, peppercorns and bay leaves. Put it in the refrigerator and marinate the meat for 2-3 days.

2. When you are making the dish, wilt the onions in 1 tablespoon oil over very low heat; do not let the onions get brown.

3. Remove meat from marinade and place it on top of onion. Cook meat on high heat for 3 minutes on each side.

4. Pour marinade over the meat and cook it together covered over low heat until meat is almost cooked, for 2 hours or more depending on how old was the game. You can use pressure cooker to decrease the cooking time, but you need to check frequently the meat.

5. Take out the meat. Remove the cubes or cut the one piece meat into 1 inch thick slices depending on what you used.

6. Use 2 tablespoons of oil and the flour to make a "roux" (rántás in Hungarian), when properly golden brown, pour in ½ cup cold water and whip until smooth.

7. Force vegetables and broth in which meat cooked through a sieve, or puree in a blender, and pour into the diluted roux.

8. Brown the sugar in a small frying pan until caramelized. Add 3 tablespoons cold water and cook for a few minutes till sugar melts. Whip in the mustard. Pour the caramel and mustard into the pureed sauce.

9. Add meat. Cook at slow simmer for another 10 minutes to allow sauce to permeate the meat.

10. Finally mix in lemon juice and sour cream. Serve with dumplings.

Health Note: It is imperative not to use aluminum pan for making the marinade and marinate meat in it. Applied acidic liquid that helps to soften the meat would dissolve metal ions from the pan that stay in the food. High aluminum exposure might be related to increased risk for having Alzheimer's disease and other neuro-degenerative, neuro-inflammatory diseases. It is always wise to decrease applications of aluminum kitchen products.



Panni's favorite recipe for szekely gulyas
Selected from Aniko Gergely, Culinaria Hungary

This is to serve 4 people when served with bread

Ingredients:

- 1 ¼ lbs/600 g pork (leg or shoulder)
- 1 large onion
- 5 oz/150 g of bacon (I actually just use olive oil instead and it works too but bacon of course has its own flavor)
- 1 heaped tsp of paprika
- 2 ¼ lbs/ 1 kg of sauerkraut
- 2 tbsp flour (optional)
- 1 cup/250 ml sour cream

1. Dice the pork into ¾ inch cubes.
2. Sautee the diced bacon in a skillet until crisp (or use oil.)
3. Remove the bacon and sauté the onions in the fat.
4. Then take the skillet off the heat and add the paprika and pork.

5. Put the skillet on the heat again, then cover and sauté the meat for 30 minutes. Then drain and add the sauerkraut (rinse first if it has a very strong sour taste) and add enough water to just barely cover it all.
6. Simmer till meat is tender (appr. 20 more minutes).
7. Shake the flour with a splash of water, and blend to a smooth paste. Stir in ¼ cup of sour cream.
8. Thicken the juices with the flour and sour cream mixture or just the sour cream.
9. Serve it with remaining or additional sour cream. And very good, fresh BREAD!

Photos from August 26 - Szent Istvan Day celebration



The Charm of a Small City Pécs

A church without a steeple; a near-Mediterranean climate far from the Mediterranean Sea; winemaking traditions dating from the Roman Empire. That's the southern Hungarian city of Pécs. Located 125 miles south of Budapest south of the Mecsek Hills, Pécs or Sopianae as it was called by the Romans, will be named a European Capital of Culture in 2010.

Besides its Hungarian traditions, the city has remnants of Roman times dating to around 350-400 AD in the early Christian burial chambers, which archaeologists have been exploring for centuries, but which have been given a fresh boost by the addition of the cemetery to UNESCO's list of World Heritage sites in 2000. Even more visible are the Muslim structures left behind by the Turks, who occupied the city for more than 140 years from 1543.



The bricks from the Gothic Church of St. Bartholomew were used by the Turks to build the mosque of Pasha Gazi Kassim. Its 28 meter high dome, which is the city's landmark, still stands on Széchenyi Square.

The four-towered Romanesque cathedral was founded by King St. Stephen in the 11th century and the first university in Hungary was founded here in 1367 by King Louis the Great, and is currently one of the largest in Hungary with 30,000 students and 6,000 staff.

Besides its rich history and architecture, Pécs is a lively, walkable, and charming city with many cobblestone streets, parks and sidewalk cafes where the locals sip espresso and gossip. Nor is the art scene a minor part of life: the famous Zsolnay porcelain works is still in production, and the Zsolnay Ceramics Museum is internationally known. On Kaptalan utca one can find the Vásárely Museum (for pop art enthusiasts) the Nemes Endre Museum and the Ferenc Martyn Museum, while on Pannonius utca stands the Csontváry Museum, dedicated to Kosztko Tivadar Csontváry, who was greatly admired by Picasso.

In addition, Pécs has a lively festival schedule from May through September featuring music, film and dance in March, art and gastronomy in June and July, and music, crafts and wine in September. Despite the many treasures awaiting the visitor in this lovely city, Pécs still feels intimate, with a population of only 160,000+, yet it has an internationally known ballet, and symphony, opera and theatre companies.

And if you'd like a lovely day trip, about 22 miles southeast of Pécs are the Villany Hills, whose southern slopes and valley are shielded from the cold north winds and offer a home to one of Hungary's best-known wine regions.



Hungarian History Group

The Hungarian History Group, a sub-group of the Hungarian Club, has been meeting regularly since 1995. The group meets approximately every six weeks, rotating at members' homes. Tibor Remenyik is resident lecturer and speaks about topics ranging from Hungarian history and politics to myths, legends, and folk music. Audience participation is welcome and there are frequently lively discussions. Everyone is invited to attend.

The next meeting will be Sunday, November 4 at 1PM at the home of Joan Shaw, 1720 Quail Run Ct., NE. Please call for more information and directions at 828-9198.



Member News



NEWS FROM THE BOTTLE

by Anna Powless (Panni)standing in for
Steve Borbas (Pityu)

Enjoy the fall. Steve (Pityu) is going to be teaching a mediation course at the University in Budapest (the lucky dog!) so I am taking over for this one issue to update you on what is happening with some of our members. Congratulations to Deneb Teleki and Frances Autry Jones....rumor has it they tied the knot. Best wishes!.... Also congratulations to Florence and Ferenc Osvath of Los Alamos - long time HACNM members - who recently celebrated their 60th wedding anniversary! Florence and Ferenc are still skiing but Florence likes to have Ferenc ski behind her.....in case she needs a pick-me-up.....Wishing you both continued good health and happiness! Congratulationsto Judit Verboczy, our current secretary, who on the 23rd of September had a baby girl, Hannah Edua Iris Hampton. Both Mom and baby are in good health. Speedy recovery to Szilvia.....and congratulations to Erzsike Szekely who just attended her older daughter's wedding in Hungary....and wishing the best to the Erdei family and Joan who are now settling into their new homes. For future newsletter please send all types of tidbits and news and stories at sborb@unm.edu, or call at 265.7088. Thank you.


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 Albert Gáspár, Vice-President 892-0861.**

If you have news, or you need information, please call Steve Borbás 265-7088.

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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 not have Hungarian affiliation, but who are interested in the preservation of ethnic cultures such as Hungarian, which may become lost without organizational effort.