



## Nemzeti dal

Petőfi Sándor

Talpra magyar, hí a haza!  
Itt az idő, most vagy soha!  
Rabok legyünk, vagy szabadok?  
Ez a kérdés, válasszatok!  
A magyarok Istenére  
Esküszünk,  
Esküszünk, hogy rabok tovább  
Nem leszünk!

Rabok voltunk mostanáig  
Kárhozottak ős apáink,  
Kik szabadon éltek haltak,  
Szolgaföldben nem nyughatnak.  
A magyarok Istenére  
Esküszünk,  
Esküszünk, hogy rabok tovább  
Nem leszünk!

Sehonnai bitang ember,  
Ki most, ha kell, halni nem mer,  
Kinek drágább rongy élete,  
Mint a haza becsülete.  
A magyarok Istenére  
Esküszünk,  
Esküszünk, hogy rabok tovább  
Nem leszünk!

Fényesebb a láncnál a kard,  
Jobban ékesíti a kart,  
És mi még is láncot hordtunk!  
ide veled, régi kardunk!  
A magyarok Istenére  
Esküszünk,  
Esküszünk, hogy rabok tovább  
Nem leszünk!

A magyar név megint szép lesz,  
Méltó régi, nagy híréhez;  
Mit rákentek a századok,  
Lemossuk a gyalázatot!  
A magyarok Istenére  
Esküszünk,  
Esküszünk, hogy rabok tovább  
Nem leszünk!

Hol sírjaink domborulnak,  
Unokáink leborulnak,  
És áldó imádság mellett  
Mondják el szent neveinket.  
A magyarok Istenére  
Esküszünk,  
Esküszünk, hogy rabok tovább  
Nem leszünk!

## National Song

Sándor Petőfi

Up, up, Magyar, your country calls!  
The time has come – it stands or falls.  
Shall we be slaves? Shall we be free?  
That's the question. Choose carefully!  
By the God of the Magyars  
We now swear,  
Yes, we swear, that slavery we'll  
No more bear!

We have been slaves until today.  
Damned are our fathers, because they  
Who lived and died in liberty,  
Can't rest in soil that is not free.  
By the God of the Magyars  
We now swear,  
Yes, we swear, that slavery we'll  
No more bear!

What good-for-nothing rascal he  
Who won't dare die now, if need be,  
To whom his wretched life's more dear  
Than his country's honor clear.  
By the God of the Magyars  
We now swear,  
Yes, we swear, that slavery we'll  
No more bear.

The sword shines brighter than the chain,  
Adorns a man's arm, that is plain.  
And yet we wore those chains abhorred.  
Let us take up our ancient sword!  
By the God of the Magyars  
We now swear,  
Yes, we swear, that slavery we'll  
No more bear!

The Magyar name will shine again,  
Deserving of its ancient fame.  
The infamy centuries brought  
We'll wash away and bring to nought.  
By the God of the Magyars  
We now swear,  
Yes, we swear, that slavery we'll  
No more bear!

Where our burial mounds will rise,  
Our grandchildren with misty eyes  
Will come with blessings to proclaim  
Prayerfully our sainted name.  
By the God of the Magyars  
We now swear,  
Yes, we swear, that slavery we'll  
No more bear!

The March issue would not be complete without Petőfi's „Nemzeti dal – National Song”. As described in the recently published „A Sampler of Hungarian Poetry” by Erika Papp Faber, „He recited this call to action on March 15th, 1848, electrifying his audience to such an extent that it sparked the uprising against Austrian domination.” This translation of „Nemzeti dal” is taken from that volume, for which Erika reworked her earlier version. The hard cover book contains translations of 61 well-known Hungarian poems, juxtaposed with the originals for easier comparison. A biography of each of the 21 poets puts every poem in historic perspective. Csilla Somogyi's excellent portrait drawings enliven the verses. (Her Petőfi portrait on the header is taken from the book.) A map and a list help the reader locate the places where each poet was born and died.

Cost of the book is \$25. + \$3. postage within the contiguous 48 States. Orders may be placed with the author/translator at P.O. Box 122, Danbury, CT 06813.

## Húsvétra

Juhász Gyula

Köszönt e vers, te váltig visszatérő  
Föltámadás a földi tájakon,  
Mezők smaragdja, nap tüzeben égő,  
Te zsendülő és zendülő pagony!  
Köszönt e vers, élet, örökkön élő,  
Fogadd könnyektől harmatos dalom:  
Szívemnek már a gyász is röpke álom  
S az élet: győzelem az elmúláson.

Húsvét, örök legenda, drága zálog,  
Hadd ringatózzam a tavasz-zenén,  
Öröm: neked ma ablakom kitárom,  
Öreg Fausztod rád vár, jer, remény!  
Virágot áraszt a vérverte árok,  
Fanyar tavasz, hadd énekellek én.  
Hisz annyi elmulasztott tavaszom van  
Nem csókolt csókban, nem dalolt dalokban!

Egy régi húsvét fényénel borongott  
S vígasztalódott sok tünt nemzedék,  
Én dalt jövőndő húsvétjára zsongok  
És neki szánok lombot és zenét.  
E zene túlzeng majd minden harangot  
S betölt e Húsvét majd minden reményt.  
Addig zöld ágban és piros virágban  
Hirdesd világ, hogy új föltámadás van!



## Jamene Farrell Winner of Lions Clubs Award

EPF

*Those Hungarian genes can't be denied! They lead to success, even in the third generation.*

Known to her friends as "Jay", Jamene Farrell – whose mother's maiden name was Medvey – received an award of appreciation from the International President of all Lions Clubs at the Connecticut Lions Clubs Mid-Winter Conference. She was recognized for her work on behalf of Connecticut youth.

Why are we writing about it? Because Jay is currently working on a Lions exchange program with the Leos (young Lions) from Nyíregyháza. It was this group in Hungary which, two years ago, helped her to find her relatives over there.

Mrs. Farrell is Past President of the New Haven Lions Club, and is a Trustee for the Lions Low Vision Centers. She is also State Chairman for the Opportunities for Youth Committee, and is Vice President of Camp Cedarcrest in Orange CT.

Jamene is a school social worker in West Haven. Several years ago, she organized a very successful Hungarian genealogical conference in Wallingford.

We congratulate her for receiving the recognition she so well deserves!



**Juhász Gyula** (1883 – 1937) "was the son of a telegraph operator. At one time, he considered becoming a priest, but changed his mind, and became a teacher instead... For a time, he also worked as a journalist, following an attempt at suicide... (He) loved the Hungarian peasant and was sincerely concerned for his welfare (see 'The Christ of Tápa' – 'A tápai Krisztus'), and he loved the countryside with all its natural beauty. Although not a Communist, he welcomed the Hungarian Communist revolution of 1919, while abhorring the bloodshed it brought. (A Communist regime was in power for some four and a half months.)...

Juhász suffered from a serious neurosis and lived in ever greater seclusion with his widowed mother. His incessant migraine finally drove him to commit suicide by taking poison. Yet his melancholy character should not influence the reader in judging his poetry. As he himself wrote in a poem entitled 'Testament' ('*Testamentum*'), 'it is not the lark that counts, but the song'."

*(taken from „A Sampler of Hungarian Poetry”, by Erika Papp Faber, available from the author, P.O. Box 122, Danbury, CT 06813*

## Another One for the Book! Hungarians once again made the

### Guinness Book of Records

*No, not in any sporting event ... but – are you ready? – in tasting doughnuts!*



The fifth Hungarian national doughnut festival (*Országos farsangi fánkfesztivál*), held in Nagykanizsa on February 9th, has achieved fame by making the Guinness Book of Records this year. According to officials of the festival, the doughnut originated in Nagykanizsa in the 19<sup>th</sup> century, from where it spread to conquer the world.

Basis for the record is the number of people who taste doughnuts in the same place at the same time, for a five minute period. This year, 800 people did so, sampling a total of 60 kinds of doughnuts, not only the traditional jelly kind but also those made with wild garlic, cream cheese, ham spread, and even gluten free varieties. Once again, Nagykanizsa broke the Hungarian record of the previous year.

Over 10,000 people attended the increasingly popular event. A professional jury awarded prizes to the best doughnut creations, made by 36 amateur and professional teams. A Gastronomic and Tourist Conference, with presentations and talks, as well as a parade of masked participants, was also part of the festival.

## A Hungarian Snake Charmer

Olga Vállay Szokolay

*Unlike the system of the West, the Eastern Zodiac has a cycle of twelve years instead of months. In the Chinese calendar, 2013 is the YEAR OF THE SNAKE. As if by cosmic connection, the February, 2013 issue of National Geographic's "The Healing Power of Venom" article deals with the science of snake venom toxinology and its renowned scientist Zoltán Takács. Although our hero was not born in the Year of the Snake, he chose those slinky, venomous creatures as the target of his life's research.*



The Hungarian-born herpetologist / toxinologist, **Zoltán Takács**, has chased venomous snakes through the world's remote jungles, deserts, and oceans since he was a teenager. He claims that the same snake that can kill you – can also cure you. Venom-based cures aren't new. In fact, the international symbol of medicine is a serpent twined around a cypress rod called the Rod of *Asclepius* – the Greek deity of healing and medicine. (It is commonly confused with Caduceus, the symbol of Hermes, which is a double helix of snakes with two wings on top!) Animal venoms are presently the source of over a dozen medications to treat high blood pressure, heart attack, diabetes and chronic pain. *Takács's* team has been working to broaden this spectrum to fight a whole range of various other diseases as well.

He has been fascinated by nature to the point that, as a boy, *Zoltán* bred snakes in his room. Legend has it that

one viper escaped to his parents' bedroom and it took him days to recapture it. Later he studied pharmacology at the Semmelweis University in Budapest, Hungary, at UCLA, and earned a Ph.D. from Columbia University in New York. His studies, research and teaching have all been in pursuit of his passion for the discovery of the natural world. Although his goal is pure science, his daring adventures seem like an action movie. Analyzing venom may confine *Takács* to a lab, but collecting it takes him to the far corners of the world. "Since I need venom and DNA samples from snakes, their prey, and predators", says the 44-year old scientist in an interview, "my work requires unconventional travel strategies and ventures into unfamiliar territories – things I absolutely love." He usually travels solo with only a backpack, camera bag, and a tissue-collecting kit, often piloting small planes or riding camels to reach remote destinations. His quest for venomous creatures has taken him to 138 countries and the expeditions are never uneventful.

One of his first, as a teen, landed him in a Bulgarian military jail near the Greek border as the country's socialist regime thought he was a defector, not a collector. While diving for sea snakes in the Philippines, he had to use military escort for protection against pirates. He dodged stampeding elephants in the jungles of the Congo; survived seven snake bites; endured a dose of deadly venom spewed in his face by a spitting cobra in East Africa, and has been rescued by helicopter from civil war in Laos. "Most of this is fun as long as you remain in control", *Takács* says.

While poisons are digested, thus work slower, venoms work fast by being injected into victims via specialized body parts: fangs and stingers of critters. Venom is highly specific and is nature's most efficient killer. It can kill by causing respiratory paralysis or by clotting blood and stopping the heart or by preventing clotting and triggering a killer bleed.

*Takács* was intrigued by the fact that when the same venom is injected into the snake that produces it, nothing happens. His team has discovered

why: they compared the receptors of toxins on muscle cells in cobras with receptors in humans and other mammals. Cobra receptors have a unique sugar molecule that acts as an umbrella, blocking the toxin from binding to the receptor. If the molecule is removed, the cobra becomes toxin-sensitive. If it is added to a mouse, that animal becomes toxin-resistant. Oddly, the only animal in the world, other than snakes, with that same sugar molecule sitting on that same receptor is the mongoose, making it one of the very few animals a cobra can't kill. For those familiar with Kipling's short story, this explains *Rikki-Tikki-Tavi's* success in saving the family threatened by deadly cobras.

Toxins work with incredible precision on their targets. But to isolate a specific one to fight a specific disease is an extremely tedious, multi-year process and the target of *Zoltán Takács's* tireless efforts. "There could be 20 million venom toxins out there waiting to be screened" – he is quoted by National Geographic. *Takács* is co-inventor of *Designer Toxins*, a system that helps researchers to recombine toxins and compare therapeutic values. In today's digital world this technology allows "toxin libraries" to eventually hold venom toxins of every animal on Earth.

"By screening the variants you can determine which will specifically act on the vital target that determines the outcome of a disease", our toxinologist says. "That knowledge is a powerful tool in converting a toxin into a drug. It's like finding the one key that opens a lock. Our technology lets you make millions of different keys, try them all at once, and isolate the single one that fits. Problems with side effects occur because drugs are acting on more than one target. With our method, your key will open one lock, but not any others." He predicts technology will provide a new way to develop new toxin-based drugs for various diseases from cancer to circulatory disorders. "The particular toxin we're working with now looks promising for autoimmune diseases like multiple sclerosis, arthritis and diabetes", he says.

*Takács* is concerned about our en-

dangered bio-diversity that threatens the future of the not overly popular reptile population – our idiosyncrasy with possible Biblical roots – and is trying to awaken popular awareness to the promise of those slithery critters becoming healers. Snakes may thus redeem themselves and graduate to become revered members of the Animal Kingdom. Wouldn't that be better than Paradise?....



*Blandings tree snake*

*Olga Vállay Szokolay is an architect and Professor Emerita of Norwalk Community College, after three decades of teaching. She is a member of the Editorial Board of Magyar News Online.*

## Paprika III

In a store, all you have to do is to ask for a package of paprika, and the merchant will hand it to you without any difficulty. It might never occur to you how much work it is to grow the paprika and make it into the final product you see on the store shelf.

Despite the fact that the Hungarian paprika is a new variety, it certainly has received the highest grade with respect to nutrition and qualities of taste. It unites all the desirable effects of a seasoning, while the rest of the spices can produce only one or the other. Its color, taste, spiciness, pungency and aroma give it an unsurpassed uniqueness. Correct climate and long hours of sunshine are of the utmost importance for the successful growth of the paprika plant. During the five months needed to cultivate paprika, the southern part of Hungary has an average daily temperature of 63 degrees Fahrenheit, and the yearly average of sunshine is around 2,000 hours. Also, two and a half inches of rain per month are essential. If you get alternating ingredients of warmth, sunshine, and rain, you have the best conditions for an excellent paprika crop. Such an annual pattern and a fertile land are also essential here.

The people of the Szeged and Kalocsa regions of Hungary not only know that their land is ideal, but they also love cultivating paprika.

At the beginning of March, they put the seeds into a pot of tepid water for a week, changing the water frequently. After that, they are dried on the oven and then are sown into a hotbed of rich soil. It takes almost two months of careful labor to grow the seedlings into nurslings. If the

temperature falls, the farmers spend the night laying fires between the beds or covering them with straw that is carefully removed in the morning. But if there has been little rainfall, they have to continuously sprinkle the plants, using watering cans.

When the plants have about eight tiny leaves on them, it is time to replant them in the paprika fields, if the weather is suitable. This time, everybody chips in. A procession is formed,

led by the cart carrying the seedlings. Joyful singing and the sampling of some local wine raises the spirits, but when they reach the field, the exhausting physical work begins; the workers are bent over double, planting all day long.

Recently, irrigation and mechanization of phases of this back-breaking work are welcomed by the paprika farmers. Still there is more work meant for the summer. Patching, hoeing, fighting diseases, bugs and whatever may happen, keeps the people in the fields very busy.

At last, in the first part of September, harvesting of the paprika pods takes place. Against the backdrop of the azure blue sky, it is a picturesque scene to see the million shades of greens and reds. Scattered in the fields are all the people picking the new crop. Growing numbers of filled bags pile up at the end of the field and the cauldron spreads the smell of a delicious meal. It is an art to pick the paprika pods. To select only those that are matured demands high concentration. One must have the skill to break them off with one nimble turn of the hand without damaging them. All the pods are strung into garlands. These strings are tied on to stands or under the overhangs of the houses. The paprika pods dress up the houses to look like ruffled red draperies all over the towns and villages. When they dry, they are as delicate as bone china, and as they shake in the evening breeze, one hears a strange rattling sound that fills the streets of the paprika growers. Has it ever crossed your mind, leaving the store with the package of paprika in your hand, to grow your own paprika in the back yard? If you decide on doing it, you should listen in on another occasion when you could learn how to process the beautiful red pods into powdered paprika.

This is Joseph Balogh adding a chip of the paprika fields to the Great Hungarian Mosaic.

*This piece was aired on August 5<sup>th</sup>, but no year is indicated.*



*During th thhe 1980's Claudia and Joseph Balogh wrote, edited and presented an informative radio series in the Bridgeport, Connecticut area as part of the weekly program featuring Rózsika and László, very well known and respected Hungarian musicians. The Hungarian Mosaic focused on a variety of topics of interest to Hungarian Americans and were pleased to present another of the topics.*

## MIMI – a novel

by Ágnes Huszár Várdy  
reviewed by Erika Papp Faber



*Even those who do not care for history will be enchanted with “Mimi”, a novel set in the World War II era. And they will receive an insight into a period of Hungarian history as seen through its impact on individual lives.*

Inspired by the story of her mother's life, Ágnes Huszár Várdy presents a valuable portrait of a very turbulent time in Hungarian history: the years between 1939 and 1945. They were almost inevitably precipitated by the tragedy of Trianon (1920), which deprived Hungary of 71% of its territory, including most of its natural resources. Had Hungary been left intact, it would not have been so desperate to seek an ally considered able to reverse that dictated peace treaty. Hungary may not have allied itself with Germany, and thus would probably have been able to avoid further catastrophe. This is, of course, merely conjecture, by an amateur historian, through the lens of twenty-twenty hindsight, almost a century after the fact.

The novel (the first volume of a trilogy) begins when Mimi is 17, the daughter (and granddaughter) of a landowner north of Debrecen. It skillfully portrays the class distinctions which still played such an important role in Hungarian society at the time – particularly the distinctions between peasants and the landed gentry. (It sounds almost like a Hungarian version of the Old South!) As the story unfolds, Mimi becomes increasingly aware of the injustices and

inequalities of her social milieu, of the façades behind which people hide their true emotions. Not content to follow the expected path of an early marriage to the son of a landowner in order to preserve the estate, Mimi is determined to become a doctor, to be able to make a positive impact on the lives of the peasants. She is a rebel *with a cause*. Although she falls in love, marriage can wait.

The book intertwines Mimi's personal story with the growth of anti-Jewish sentiment among the populace. Yet as an article in the New York Times of July 15, 1944 said, "...until the Germans took control, (Hungary) was the last refuge in Central Europe for the Jews able to escape from Germany, Austria, Poland and Rumania..." As long as the Regent had any authority, he did not carry out the German dictate to deport the Jews. The deportation of Jews began following the occupation of Hungary by German forces in March of 1944. Mimi's friendship with a Jewish family, her involvement in helping to hide Jewish children and adults from the growing Nazi persecution, her love for a man of a different social class – all this is deftly woven into a riveting tale, with well-drawn, real life characters.

One might think Ágnes Huszár Várdy had lived through those troubled years herself. MIMI is a monument not only to her mother, but also to her research and literary talent, absorbing the reader's attention. No wonder the book has already had three English editions, and has also been published in Hungarian in Budapest.

Both the English and the Hungarian versions are available from the author, Ágnes Huszár Várdy, 5740 Aylesboro Ave., Pittsburgh, PA 15217. E-mail: [AHVardy@aol.com](mailto:AHVardy@aol.com). The second volume of the trilogy is "My Italian Summer".

*Ágnes Huszár Várdy is a writer and literary historian. She teaches at Duquesne University in Pittsburgh, PA. Together with her husband, Professor Steven Béla Várdy, she has written and co-authored several books on the Soviet gulags.*

*Erika Papp Faber is editor of Magyar News Online.*

## Snapshots: TOKAJ, Wine capital of Hungary

By Paul and Debbie Soos

*Whether you like wine or not, the Tokaj area of Hungary is well worth a visit, providing a glimpse into the country's most famous export. Join us on the most famous wine route in Hungary, perhaps in the world.*



Tokaj is a small town in north-eastern Hungary, near the Slovakian and Ukrainian borders. The correct pronunciation is Took-oy (oy as in the Yiddish "oy vay" for the second syllable, with the emphasis on the first syllable). Wow, now that we have that out of the way, let's get to the more interesting stuff.

No matter how you say it, Tokaj is world famous for its white wines and is the center of the Tokaj-Hegyalja wine region. Tokaj is situated at the confluence of the Tisza and Bodrog Rivers with the Zemplén mountains to the north and the Great Hungarian plains to the south. The region's soil and climate are perfect for cultivating the white variety of grapes that result in the famous wines. These indigenous varieties are *Furmint* and *Hárslevelü*, which have been cultivated for centuries and the more recent Yellow Muscat (*Sárgamuskotály*), *Kabar*, *Kövérszőlő*, and *Zéta*.

"Hegyalja" translates to "foot of the hill" and into these hills of solid rock were carved a vast system of cellars beginning over 600 years ago. The cellars provide a constant temperature of 10-12°C, but perhaps the real

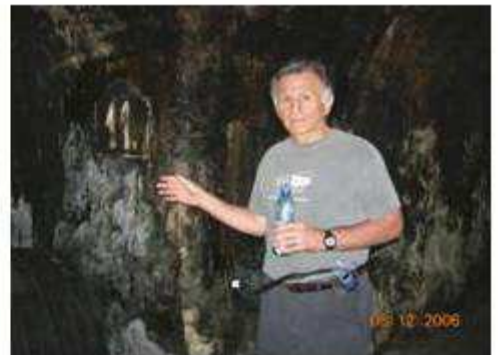
secret to the Tokaj wines is the fungus that covers the walls of these cellars. This fungus is called the "noble rot" (*Botrytis*) and has a magical interaction with the wines. No one really knows when the first wines were produced in this region: maybe in the 3<sup>rd</sup> century, perhaps in Celtic times. The flagship wine and the most famous from this area is the *Tokaji Aszú*. When Louis XIV first tasted it, it is said that he exclaimed "The King of wines, the wine of Kings." Even the third verse of the Hungarian National Anthem gives reference to this wonderful Tokaj story: "For us let the golden grain grow upon the fields of Kún, and let Nectar's silver rain, ripen grapes of Tokaj soon."

When we went to the Debrecen Summer Course for the Hungarian Language, one of the weekend trips we took through the school was to the Tokaj region. This trip included a tour through the Szegi Wine Cellar, followed by a traditional Hungarian cold-cut dinner and, of course, wine tasting. We hope you get a chance to enjoy this wonderful experience.

*Paul Soos is a member of the Editorial Board of Magyar News Online, a lay reader at St. Ladislaus R.C. Church in South Norwalk, Connecticut, and a student at the Magyar Studies Hungarian School in Fairfield. He is a former U.S. Air Force Officer. Debbie Soos, Paul's wife, not only shared the trip, but also collaborated in the writing of this piece.*

### Sárga túró (Yellow Cheese)

*Easter specialty from Szabolcs County. It may be served with the traditional Easter dinner.*



*Tisza River, Foot Hills, Szegi Wine Cellar Entrance, Debbie with the wine barrels, Fungus behind the barrels on the wall, Fungus 'noble rot' on walls at Szegi Wine Cellar, Bottles of wine stored in Szegi Wine Cellar, Dinner in Szegi Wine Cellar*

- 1 gal. milk
- 1 doz. eggs
- 2 Tbsp. vanilla
- 1 ¾ cup sugar
- ½ tsp. salt

Combine milk, eggs, sugar, and salt in a heavy pan. Heat until mixture begins to thicken (curds will begin to form). Take off heat; add vanilla. Pour mixture into a

cloth bag and squeeze. Place bag into a colander and drip. After all juice has drained, place in refrigerator overnight to cool. Remove from cloth bag, slice and serve.

(Taken from: „The Árpádhon Hungarian Settlement Family Treasures” cookbook, 1994.)

## It's a small world - Kicsi a világ

Years ago, when I was still working, my company sent Shanika, one of my co-worker and me to Worcester, MA for a few days of computer training. What can you do on an evening in a strange city? You go to a shopping mall! We didn't want to buy anything, just kill some time. In the mall, when Shanika stopped at one of the kiosks and said, "My, you know how long I wanted one of these for my daughter?" I looked back and I saw a lady was selling pictures of names. The letters were made out of flowers, birds, and butterflies. They were actually very pretty.

Since I have two granddaughters, and I always bring them something when I am traveling, I thought, why not?

I was looking for the names she had already made; I found *Olivia*, my younger granddaughter's name, but as always, I never find *Allyson*. There were *Allison*, *Alyson* and *Alyssa*. The lady asked me what name I am looking for. I told her, "You don't have it; nobody ever does have Allyson; and if you don't have both, I cannot take just one. You know how granddaughters are." She told me she can make up any name I want to. All she wanted to know what is Ally's favorite color and what she likes—flowers, butterflies, dragonflies...—and she proceeded to paint one.

While she was working, I asked her what language she speaks, because she spoke with a familiar accent. She told me she is Hungarian, (that I already guessed). I asked her where she learned to paint this special kind of style. She told me she spent some time in China.

My granddaughters were very happy with their "names", and years later, they both still have them up on their walls. One thing I am sorry, that I never asked her for her name, or where she lives, where she came from in Hungary; but I was proud of her and the work she did front of my coworker.

KTS



### Did you know...

*...that the Hungarian Post Office has released a commemorative stamp honoring the designer of the Model-T Ford?*

For the 100<sup>th</sup> anniversary of the Model-T Ford in 2013, the Hungarian Post Office released a stamp honoring Galamb József, chief engineer for Ford for 40 years. He designed that now classic, world-famous vehicle, and worked out its mass production. The Model-T was what made the Ford Motor Company the major producer of cars. By 1932, over 15 million had rolled off the assembly line.

Also linked to Galamb's name are the spark plug, and designs for the Model-A car and the Fordson tractor. This tractor was lighter and handled more easily than its traditional counterparts. They amounted to over half of all tractors manufactured in the U.S. in 1925. Seven thousand of them were ordered by the British government.

### Magyar News Online

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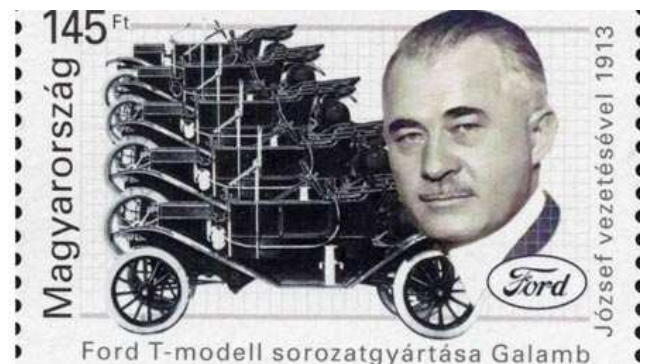
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*Ford Model-T assembly line designed by Galamb József and the Hungarian stamp honoring him.*



## Same Idea, Different Words

There are numerous proverbs denoting similar concepts in Hungarian and in English, but it's done with different expressions. Here is a handful of them.

It's interesting to note how differently the same concept is phrased in Hungarian and in English proverbs. While there are some similarities in expression (in both languages, the second one below refers to eating and keeping, and the fourth one refers to birds), yet they illustrate the same idea mostly with different word pictures.

*Eső után köpenyeg. – A cloak after the rain.*  
Locking the barn after the horse is gone.

*A kecske is jóllakik és a káposzta is megmarad. – The goat eats its fill and the cabbage remains intact too.*

Eating your cake and having it too.

*Cseberből vederbe. – From the bucket into the pail.*

From the frying pan into the fire.

*Elhúzták a nótáját. – They played his tune.*  
He was taken behind the woodshed.

*Jobb ma egy veréb, mint holnap egy túzok. – Better a sparrow today, than a bustard (a large, crane-like bird) tomorrow.*

A bird in the hand is worth two in the bush.

*Száz szónak is egy a vége. – Even a hundred words have one end.*

The long and the short of it is ...

*És még mit? Toronyórát aranylánccal? – And what else (do you want)? A steeple clock with a golden chain?*

What else do you want? The moon?

*Jól nézünk mi ki! – We look (real) well!*  
We're in a fine pickle!



*The veréb, and the túzok*

## ***Ismét összefogtunk!***

Sokan emlékszünk azokra a szép Máltai - Cserkész lelkigyakorlatokra Staten Islandon, mikor a nagy kastélyban Ádám atya osztotta a fiataloknak a "pofonokat", a park gyönyörű lombos fái alatt sétáltak a Máltai lovagok, a dámák, miközben a fiatalok gyakorolták megbízni egymásban. Meg vannak még a kis fehér szalagok? Te se engedd ezt a szép tradíciót kiveszni.

***LELKIGYAKORLAT*** ideje van. NAGYBŐJT ERRE AZ ALKALMAS IDŐ.

Előadónk Dr. Gläser János cscst. Montreálból.

Gyertek, és hozzatok egy-egy vendéget. A társaságból mind kevesebben vagyunk, ez nekünk van. A forrást fel kell töltenünk, hogy friss vízből másoknak is adhassunk. Gyertek barátaitokkal együtt. Csak \$30 a 6 előadás és a 6 étkezés. Köszönet érte László Atyának és

a passaici egyház tanácsnak, hogy lehetővé tették ezt a programot. A lelkigyakorlat részletes programját külön drótpostán megkapod, Acrobat változatban.

Fontos tudnunk, hogy hányra főzzünk. Jelentkezz tehát, ha lehet előre, angolul a magyar plebániák valamelyikén:

(973) 779-0332 vagy (732) 545-1427 -

vagy magyarul Máltaiaknál, cserkésztszteknel: (973) 591-1351,

(973) 772-6491, (201) 569-6241,

(718) 448-1975.

Ha szállásra van szükség, utbaigazítást kaphatsz a jelentkezéskor. Tisztelettel, szeretettel,

Judit

Dr. Judit Kerekes

Assistant Professor

Department of Education

CUNY College of Staten Island

2800 Victory Blvd.

Staten Island, NY 10314

Room 3S-225

Tel.: (718)982-4112





”ÉN AZÉRT JÖTTEM, HOGY ÉLETÜNK LEGYEN ÉS  
BŐSÉGBEN LEGYEN” (János 10; 10)



## 2013 LELKIGYAKORLAT

Márc. 3	<b>CSEKÉSZ - IFJUSÁGI TALÁLKOZÓ</b>	vasárnap
10:30	Szentmise	Szent László Templom, New Brunswick
11:15	Istentisztelet	Református Templom, New Brunswick
		Polgár Kapisztrán OFM Nt. Ötvös Zsolt

**Dr. GLASER JÁNOS** *csent.*

12:00 -	<b>KÉNYELMETLEN KÉRDÉSEK ÉS ÓSZINTE VÁLASZOK</b>
13:30	A cserkészparancsnokok által összegyűjtött és a találkozó vezetőjének eljuttatott ifjusági kérdésekre építi fel az együttgondolkodást

**A LELKIGYAKORLATOT** *vezeti* **Dr. GLASER JÁNOS** *csent.*

Márc. 8	<b>ELSŐ NAP</b>	<b>péntek</b>
18:30	Szentmise és Keresztút Szent István Templom Passaic	Ft. Vas László
19:30	Vacsora. Jelentkezés, elhelyezkedés, befizetés	(\$30 egy összegben), első elmélkedés
20:10	<b>AZ ISTENSZERETET</b> (János első levele 4;8)	
kb. 21:40	befejezés, indulás a szállásra, vagy haza	

Márc. 9	<b>MÁSODIK NAP</b>	<b>szombat</b>
8:00	Reggeli	
9:00	<b>SZERESSÉTEK EGYMÁST</b> (János 15;7)	második elmélkedés
11:00	Gyónási lehetőség	
12:00	Ebéd	
12:45	<b>A 900 EVES MÁLTAI LOVAGREND</b> A Szent István Magyar Iskola gyermekei	bemutató és vetélkedő
13:00	Pihenő	
13:30	<b>ÉN VELETEK VAGYOK A VILÁG VÉGEZETÉIG</b> (Máté 28;20)	harmadik elmélkedés
15:00	Pihenő	
15:30	<b>SZÜK A KAPÚ ÉS KESKENY AZ ÚT AMI ÉLETRE VEZET</b> (Máté 7;4)	negyedik elmélkedés
17:00	Egyházi énekek, Valu Olivér, Cseuscsik Ágnes, a Szent István Magyar Iskola tanulói, Kísér: Keresztes Ferenc	közös éneklés
17:20	<b>Dr. HABSBERG GÉZA</b> máltai lovag	<b>SZEMÉLYES VALLOMÁS</b>
18:00	Pihenő, Vacsora	
19:00	Kérdés – felelet, Film	

Márc. 10	<b>HARMADIK NAP</b>	<b>vasárnap</b>
8:00	Reggeli	
9:00	<b>TÖLTSD EL BENNETEKET A REMÉNYSÉG ISTENE TELJES ÓRÓMMEL ÉS BÉKÉVEL A HITBEN!</b> (Rom. 15;13)	ötödik elmélkedés
11:00	Katolikusok Mise Szent István Templom Passaic	Ft. Vas László

14:00 **Március 15.-i köztársasági ünnepély**  
**A Református Egyháznál**



# MÁRCIUS 15-i EMLÉKMŰSOR

**2013 Március 17-én, vasárnap  
d.u. 3 órakor**

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A Fairfield-i Szent Imre Templom Dísztermében  
838 Kings Hwy E, Fairfield, CT

\* \* \* \* \*

**Ünnepi beszédet mond Dán Károly  
a Magyar Köztársaság New York-i Főkonzulja**

**Mindenkit barátsággal várunk a rendezvényre és az azt követő fogadásra**