

MAGAZINE OF THE HEREND PORCELAIN MANUFACTORY

HEREND HERALD

2008/II. NO. 31.

Tradition and evolution
DESIGNER PÁLMA BABOS

*Lively aromas from
the southern slopes*
VISITING VILLÁNY

*Water-pipe smoking
around the world*
THE INCENSE OF MANY NAMES

BÁV

AUKCIÓSHÁZ - AUCTION HOUSE - AUKTIONSHAUS



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BÁV BIZOMÁNYI KERESKEDŐHÁZ ÉS ZÁLOGHITEL ZRT.



Dear Herald Reader,

The end of the year is approaching, everybody starts summarizing the results and success of the time elapsed, evaluating whether goals have been reached and their efforts have been successful. Like the people, the Herend community also analyzes the achievements of the previous year. Despite the difficulties in the global economic situation, we can say that we had a successful year behind us. The Herend brand is stronger, people know about us, and Herend chinaware still equals excellent quality and recognized valuable luxury porcelain products – owning them is a privilege.

Mission, time travel connecting the past and influencing the present and the future, continuous revival, style creation, challenges, having a thousand faces – these are the thoughts which we associate, besides effectiveness, with the year we left behind.

Mission! The 182-year-old Herend Porcelain Manufactory has become one of the biggest porcelain manufactories of the world, and it is such a pleasure that this manufactory is also a Hungaricum. As a Hungaricum, it has to have a mission in the world.

And the mission for us is to promote cultural values, art traditions of our nation and Europe – and we aim to preserve them for the next generations. Our exhibitions in Hungary and all over the world advertise our mission; we promote the timeless existence of chinaware as a material and also as an important part of the sophisticated human environment. We fight the inferior objects of our changing cultures.

Time travel, continuous revival, creating style! Herend porcelain products have been produced more than 180 years now with the same ancient, manufacturing technology, though able to revive continuously. From the raw porcelain material to the last brushstrokes, expert hands make the products alive. The production process takes us to the past while the modern pieces take us to the future. The challenge of the tasks has been the same for almost centuries now: reviving continuously, staying fashionable while focusing on traditions of handmade and painted art pieces. Eternal beauties are created for eternity. Herend has always been famous for standing by its past, using it but not getting locked up in it. Herend seeks novelties and the future. Our outstanding artists tend to leave their signs behind for others and the future. Being better than others is not special. The real achievement is when we become better than we were before. Time has sped up, those who cannot keep up with this quick rhythm lag behind, no matter how valuable they are. Herend is all about its past and future – in a very unique way.

Challenge, having a thousand faces! The world has been always carried further by the brave and the adventurous. Those who dare to go too far to experience how far they can get.

At Herend, we like challenges. If we did not, those surprising, unique, special porcelain art pieces would have never been born. Then we could not be proud of our success at world exhibitions, in front of our royal clients and prominent customers. We could not be proud of the pieces and the success that present the centuries-old knowledge and masters of Herend. Due to our successful answers to challenges, we can state that Herend is of a thousand faces: from classic to modern, we can show our different faces. If necessary, we can be present in New York, Tokyo, London, Milan, Moscow, Geneva or Budapest at the same time.

The current Herend Herald issue invites the reader to travel in time – our magazine presents the ensemble of the past, present and future. The articles, among others, introducing the Hungarian Royal Air Force and the Russian Romanov tsar dynasty, present the values of history, the past.

Our magazine proves Herend's sensitivity to changes. Among the successes of the year we find the answers to modern challenges. Herend can be well-established and young, as the Herendtrend exhibition in the Palace of Arts, or the success at the Japanese MINO International Ceramics Festival prove.

The manufactory's social responsibility roots in these values. Even it is lifestyles or habits; our company's choices are always based on these values. We support movements and events, we participate in happenings that represent values according to our standards.

In the circle of our scientific values, we are happy to report about the new Hungarian scientific discovery, the "Gömböc", has also visited the ovens of Herend.

The Herend Gömböc truly represents the form of the Gömböc, its movement is analogue with the homogeneous, mathematical movement of the Gömböc, and the painted pattern on it tells the story of its own origin in the language of mathematics. The porcelain Gömböc can be an interactive sculpture in an interior, even on your desk.

Herend is known almost everywhere for its handmade luxury chinaware, excellent quality and exclusive products. Although the porcelain is fragile, Herend has a strong base that we can build our future on. Herend receives and accepts, it is open and innovative, a Hungaricum but unique. Herend – a trend since 1826.

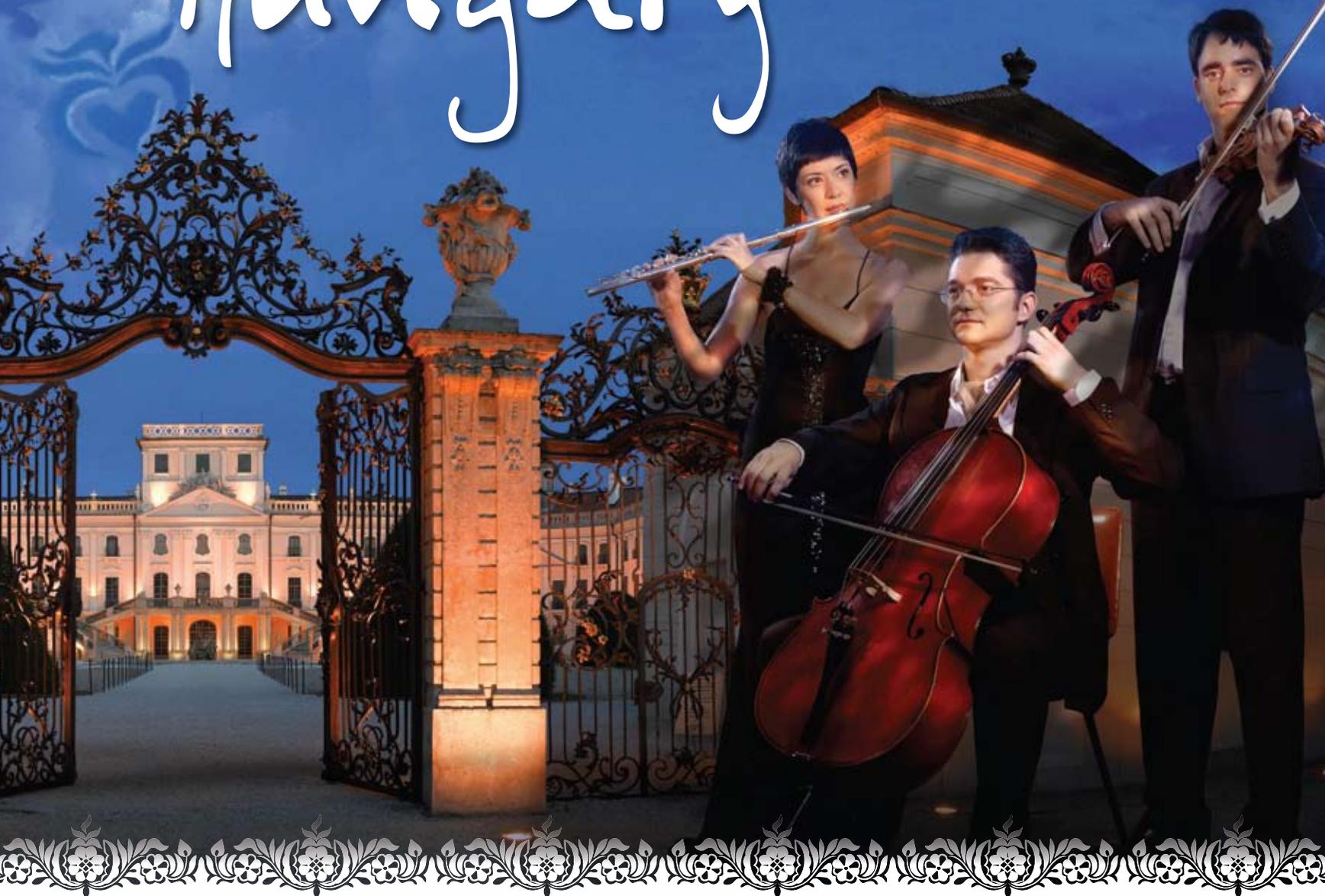
I wish our readers a pleasant read, and Merry Christmas and a successful, happy New Year!

Kindest regards,

DR. ATTILA SIMON
CEO



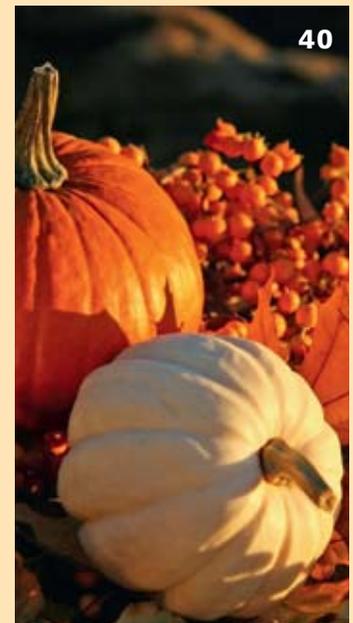
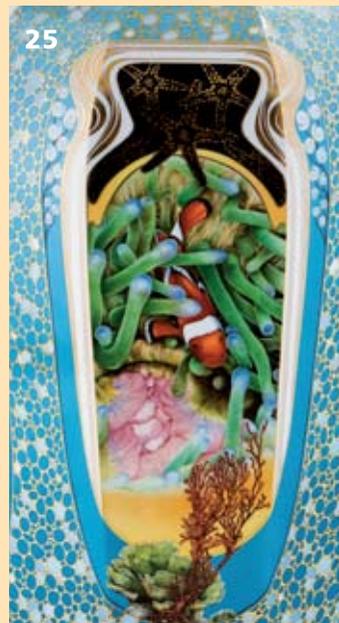
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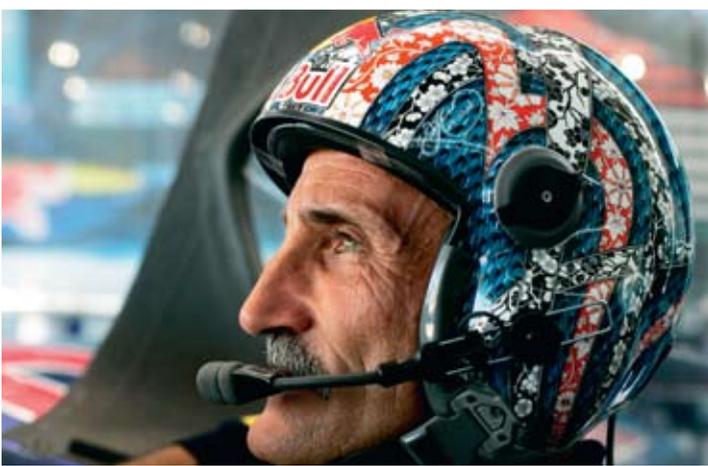
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ROYAL PORCELAIN TO THE KINGS OF AIR

The Herend Porcelain Manufactory could participate not only in the Formula One race, but also in the Red Bull Air Race. For the first time this year, the trophies were made by the designers of Herend.

The collaboration started when the helmet of Hungarian pilot Péter Besenyei was decorated by the painting of László Tartó, a painter at the Herend Porcelain Manufactory and winner of the competition for the design.

The breathtaking air race attracted huge masses; close to one million people from both sides of the Danube watched the performance by the kings of air. This year the winner was the Austrian Hannes Arch, his first time ever on the highest stand of the podium in the Red Bull Air Race World Cup. The Hungarian Péter Besenyei finished fifth. The success in air is truly amazing and this commitment to competition is symbolized by the trophy: the “turul”, a noble bird that is a character in stories of the nation’s origin, as well as in Hungarian folk tales and art. The ruffled feathers on its neck and its status as the protector of St. Stephen’s sword are signs of its affection for protecting the country. The fighting bird character was designed in the 1930s by ceramic artist Kata Gácsér. The winner this year received a turul almost one meter in height, reborn by József Heizer and Zsolt Bak.

PORCELAIN FROM HEREND TO THE WINNERS OF FORMULA ONE

This is the third year in a row that the winners of Formula One – winner Heikki Kovalainen (McLaren-Mercedes), second Timo Glock (Toyota) and third Kimi Raikkönen (Ferrari) – could show off their prizes from Herend.

All over the world what the name Herend brings to mind is the perfect quality and beauty of porcelain. The organizers of the Hungarian Formula One race also had that association, as this year again they asked the Herend Porcelain Manufactory Zrt. to design and produce the trophies.

The cooperation started at the beginning of 2006 when the owners of the race were looking for a quality trophy to commemorate the 20th round of the Hungarian Formula One. The Herend trophies are neoclassical in style, and are decorated differently each year, but all images are based on a signature view of Budapest. In 2006 the Buda Castle, in 2007 the Parliament, and in 2008 the Fishermen’s Bastion were depicted on the trophies, painted by the masters of the manufacturing process. This year artist Etelka Meixner-Hegyí designed both the trophies and the decorative plate.





Photos: Gábor Glück

GOLF AND HEREND HAVE MET AGAIN

The recently opened golf course, actually the first one at Lake Balaton, the Royal Balaton Golf & Yacht Club, hosted the Herend Balaton Golf Cup on Sunday, August 24.

Although golf attracts millions across the world, and the game was first presented in Hungary in 1902, it is now experiencing a renaissance here after a long break (see article, page 26).

Herend has already had a trip to the world of golf lasting for years, and now it has returned, identified with the feeling of the game. Golf requires astonishing harmony of tuning, mental focus and perfect technique, which makes it the king of sports. Without these qualities, master pieces of porcelain painting workshops, decorating the homes of emperors, kings, prominent people and those who have desired perfection for more than 180 years now, could have never been made – and

now, they have become the prizes of the very best. The approach of golf and Herend has so many common points that this led directly to the establishment of the Herend Golf Cup.

The return has been materialized in the trophies; competitors were competing for three Herend vases in the three main categories.

The unique natural environment, the amazing view of Lake Balaton and the exciting course all contributed to the success of the tournament.

Besides cheering the competitors, participants could choose from several additional programs: carriage rides, Audi test drives, and exhibitions of Lush cosmetics and Halas Laces.

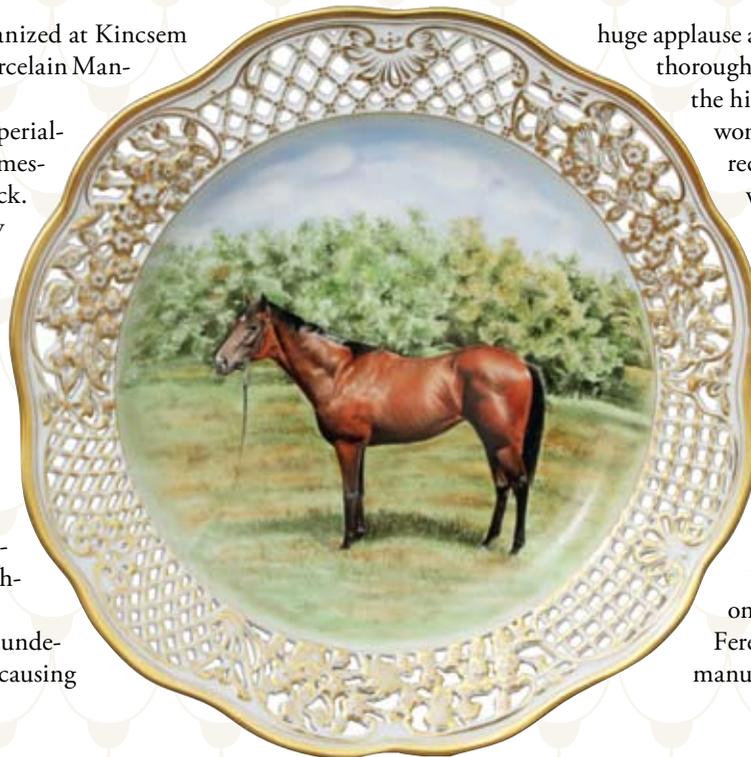
Obviously, the favorite design of nail decoration and body painting was the golf club this time.

THE RACE OF THE YEAR

There were two recent races organized at Kincsem Park supported by the Herend Porcelain Manufactory.

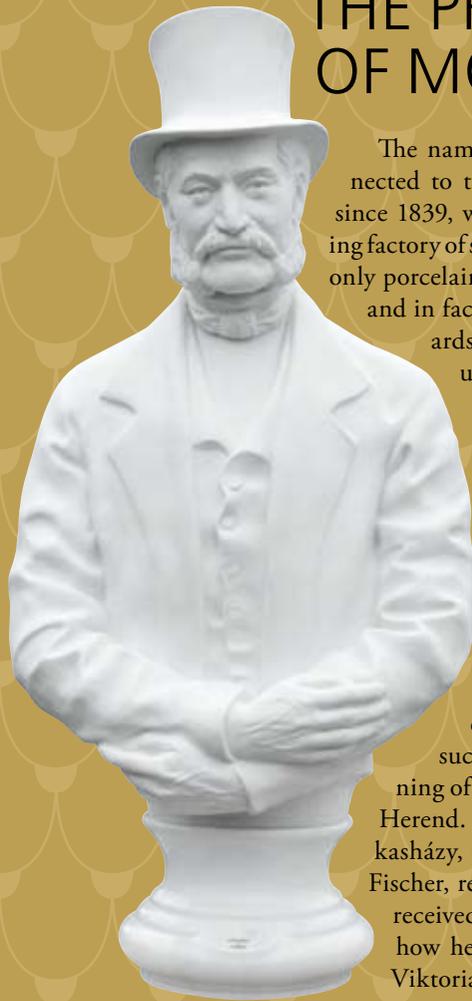
The 1,600-meter-long Imperial-Herend Race was won by the domestically undefeated Steady As A Rock. The great horse was ridden by Zoltán Varga, who received his trophy from writer Tivadar Farkasházy and Dr. Attila Simon, the CEO of the manufacturing company. The other race with the participation of Herend was that of the Kincsem Prize, which brought the race of the year. In a spectacular fight the Slovakian Proud Boris won against the Austrian Italian Stallion and Prometheus in the 2,400-meter race.

Between the two races the undefeated Overdose was paraded, causing



huge applause among the domestic audience. The thoroughbred stallion has been compared to the highly successful Kincsem, as he has won all his races with superiority. (The recent winner of the Goldene Peitsche was training for a sprinting race in Paris. There he came in first, but as the referee was late signaling the re-run of the race, a lot of horses ran the entire length. To avoid exhaustion, the owner of Overdose did not let him run again. He ran in ten races throughout Europe and he won all ten. His value is about three million pounds right now.) The owner of the magic horse, Zoltán Mikóczy, was given a Herend decorative plate, on which Overdose is depicted by Ferenc Rankl, a master painter of the manufactory company.

THE PROMENADE OF MÓR FISCHER



The name of Mór Fischer has been connected to the history of porcelain-making since 1839, when he bought the manufacturing factory of stone pots in Herend. For him the only porcelain acceptable was the perfect one, and in fact his claim for the highest standards made him the number one manufacturer for the aristocracy – said the present-day CEO, Dr. Attila Simon. His speech was part of the inauguration of a sculpture of Mór Fischer, made by the artist Szabolcs Zeke, and of the celebration to commemorate the promenade named after Fischer. Dr. Attila Simon also remembered that the 1851 World Exhibition in London did not only bring Mór Fischer success, but also marked the beginning of fame for the porcelain factory of Herend. In his speech, writer Tivadar Farkasházy, the great-great-grandson of Mór Fischer, referred to the prizes his ancestor received at the World Exhibitions, and how he created the popular designs of Viktoria, Esterhazy and Rothschild. ✂



Ákos Tamás: Cut

SUCCESS OF HEREND DESIGNERS IN JAPAN

Every three years the MINO International Ceramics Festival is organized in the center of Japanese ceramics, in the southern part of Gifu prefecture, in Takimi City. One of the most prestigious of the ceramics triennales, it takes place in the MINO Ceramics Park, a cluster of specially designed buildings for the exhibition of ceramic art.

This year, more than ever, 3,284 pieces of ceramics and china art were sent in from 56 countries, from which 200 pieces were selected by the international jury to be exhibited.

Ákos Tamás, artist and designer at the Herend Porcelain Manufactory, received the special prize in porcelain design for his piece titled *Cut*. The white china sculpture, also appealing to the younger generation in style, represents the traditional and newly interpreted applications of one of the oldest traditions in Herend: that of 'break-through'. Pálma Babos, art director of the Herend Porcelain Manufactory, received the Honorable Mention prize for her glazed porcelain sculpture called *Tower*. The light construction is made of small elements, with the towers forming a whole city. ✂

ELEGANCE AND ART: HEREND–HÉJJA EXHIBITION IN GÖDÖLLŐ

The evening gown, formal dress and wedding dress collections of Héjja Trend Line were shown on October 17 in stylish surroundings, in the royal castle of Gödöllő. Twelve elegant outfits were put on display at the exhibition accompanying the fashion show, as well as the porcelain items that inspired their creation. It is well-known that Franz Joseph gave his wife, Elisabeth of Bavaria, a Herend dinner-set as a gift, and the patterns of that set, called the Gödöllő design, have become part of the heritage and historical design set of the Herend Porcelain Manufactory.

On this special occasion, the patterns and designs of the porcelain manufactory were on dresses; Herend painters used special dyes to paint them onto pure silk, georgette and other luxurious fabrics. Thus an exclusive collection was created through the cooperation of the porcelain painters and the Cegléd-based dress company, best known for its wed-

ding dresses. The surprise of the show was that this time, Hungarian celebrities served as the models, and the show was accompanied by a live concert. The cooperation of the two companies dates back to 2006, and has produced 30 unique dresses with 28 different patterns.

The exhibition, titled *Elegancia és Művészet (Elegance and Art)*, is on display until the end of November in the Gödöllő Royal Castle. ✂





OUR NEW SALES OUTLETS

The following statement was said many times, in many places: quality counts. It still counts when newer and newer locations are chosen for selling quality products to sophisticated customers.

The number of shops selling Herend products expanded, and will expand in the near future with three places described below.

One of the new places is the prominent Gundel Restaurant, that already sells products made in the Herend Porcelain Manufactory. János Gundel, the first main character of the eatery's story that started 150 years ago, aimed at nothing less than making his restaurant the most elegant and greatest of the capital. His son, Károly, who was running the restaurant from 1910 (which was already famous at that time), completed the successful story by gaining international fame. The new era started after George Lang, the great American restorer and gastronomic writer, and his partner Ronald S. Lauder, the famous businessman, bought the restaurant with the aim of restoring its old reputation. Their idea was successful; the Gundel name became famous again. The Herend Porcelain Manufactory and the restaurant have a well-established business partnership over the past few years, and selling Herend products strengthens it even further.

The next location is just a few steps away from Andrásy út: the Ma-Maison Residence Izabella. The exclusive, sophisticatedly furnished hotel with 38 suites contacted the Herend Porcelain Manufactory, after several of their guests were looking for Herend porcelain.

The third location's name also sounds familiar, since the thermal water of Bükfürdő – certified in 1965 – has been attracting those who want to relax or heal for decades. The thermal treasure and the Hotel Caramell, and the high standard services of Hungary's first holistic medicinal and wellness hotel make the spa at the base of the Alps ideal. The designers of Hotel Caramell followed the rules of feng shui; hopefully it will be an appropriate background for the Herend products soon.

The fourth item also reports on a brand new location, people visiting Kőszeg might find the Herend Store at 21 Fő square. 

THE ANNA BALL

Since 1997, Herend Porcelain Manufactory has been the main sponsor of Hungary's oldest (183rd this year) and most famous ball – the Anna Ball.

Classic beauties did not attract gazes only at the Ball. The day before at Kisfaludy Gallery, Balatonfüred, artist Károly Szekeres opened the Manufactory's exhibition, titled Tradition and Revival, where classical, timeless but continuously reviving Herend porcelain pieces attracted the visitors. The central concept and idea of the exhibition, hosted by this port of the 'Hungarian Sea', was the water.

The Ernő Kiss award, founded five years ago, was presented at the Ball's opening ceremony. The award was given to those who significantly contributed to the cultural and intellectual life of Balatonfüred. This year, László Cselényi, President of Duna Televízió, received the prize from Dr. István Bóka, Mayor of Balatonfüred, and Dr. Attila Simon, CEO of the Herend Porcelain Manufactory. The award was a small Herend figurine portraying martyr of Arad Ernő Kiss, who met his wife Krisztina Anna Horváth at the very first ball. The ball was named later after her.

Ladies arriving to this year's ball received numbered, limited-edition porcelain heart medals, following the tradition of previous years.

The Queen of the Ball and her court ladies were elected by viewers of Duna TV, casting their votes by text messaging, from ten pre-selected ladies chosen by a jury of experts.

Alíz Csizmadia, an 18-year-old local student, was voted Queen of the Ball. Kata Stumpf, an 18-year-old student from Budapest, was voted first lady. Cecília Farkas, also an 18-year-old university student from Dunaújváros, was voted second lady by the viewers.

The Queen of the Ball received a Victoria-patterned chalice vase made in Herend, a golden apple and a trip to Egypt. Her court ladies received smaller chalice vases with Rothschild and Apponyi patterns.

This time again, the delicious dinner was served on Herend's porcelain service. 



RENAISSANCE BOOK

The renaissance event series at the Veszprém Vár-Udvari-Játékok (Castle Court Games) celebrates the 550th anniversary of the coronation of Mátyás Hunyadi as king of Hungary. The Herend Porcelain Manufactory sponsored the event and participated in the proceedings of the final day as well. Porcelain painters held body and fingernail painting sessions, and the public also got to see some of the pieces of János Héjja's fashion collection. The Great Book of the Renaissance (Nagy Reneszánsz Könyv) was also brought to Veszprém, and Dr. Attila Simon, CEO of the Herend Porcelain Manufactory noted down his personal thoughts in it.



SPECIAL STATUS: HEREND GUILD MEMBERSHIP

Herend Guild Membership has been a special status for ten years now; it is the new way of collecting Herend porcelain in America.

The Guild, a joint venture of the Herend Manufactory and Martin's Herend Imports, Inc. (the sole distributor of Herend in the United States), was established to provide connoisseurs of Herend art pieces with special opportunities to expand their collections, and offer information on novelties.

Each year a new figurine is created in Herend only for the Guild, and the manufactory reserves the 24-karat-gold VH (Vieux Herend) design exclusively for the club. Besides the opportunity to own special figurines, club members receive gifts each year, a quarterly full-color newsletter, the *Herend Herald* magazine and up-to-date information on new offers.

Readers may learn more at www.herendguild.com.



THE NATIONAL QUALITY PRIZE

On June 5, 14 organizations and business enterprises, along with two individuals, received the European National Quality Prizes – including the Recognition of Excellence, the Commitment for Excellence, and the Ambassador of National Quality Prize – in the Parliament, presented by Péter Kiss, leader of the Prime Minister's Office.

It was a special occasion for Herend Porcelain Manufactory Ltd., since the new National Quality Prize award, given for the first time, was designed by applied artists of the manufactory.

It is interesting to know that the internationally accepted standard of recognizing organizational excellence, the National Quality Prize, founded in 1996 by a Prime Ministerial Decree, was awarded to the Herend Porcelain Manufactory Ltd. in recognition of its outstanding achievement in quality improvement. It was given for the first time in the large corporate category, in the year of establishment.

Herend is connected to the awarding ceremony in another way also – since the Ambassador of National Quality Prizes were presented and the prize given, the porcelain statuette was made for the occasion by the Herend Porcelain Manufactory.

LARGE-SCALE EXHIBITION AT THE ARIANA

Negotiations have started between the Ariana Museum of Geneva, Budapest's Museum of Applied Arts, and the Herend Porcelain Manufactory concerning a large-scale temporary exhibition in Geneva, which is hosted from November 12 at the Ariana. The collection of the Ariana Museum is one of the most extensive collections of ceramics and of chinaware in Europe. Products from medieval European ceramic workshops to the most important Chinese and Japanese workshops, as well as exceptional works of contemporary artists, are hosted here. Curators of the museum observe attentively the new talents in the world.

Visitors of the museum can feel where Eastern and Western cultures meet. Maybe this is the field where centuries of mutual influence have most deeply permeated the works. The Herend Porcelain Manufactory gained its global reputation through patterns made after Eastern patterns and design, when Mór Fischer presented his works at the World Exhibition. The exhibition in Geneva tries to outline the Chinese and Japanese influence on the Herend art. The 200 pieces are selected from the collection of the Ariana Museum (Geneva), the Museum of Applied Arts (Budapest), and the Herend Porcelain Museum. Most of the presented

pieces show the effect of the spread of the fashion for chinoiserie in the 19th century and its exotic magic. Moreover the six giant carnival figures made at the end of the '90s by the Herend Porcelain Manufactory also found their place in the exhibition room.

The collection can be visited until March 15, 2009.



PEOPLE – WORLDS AT HEREND

The *People – Worlds* exhibition of photographer Árpád Csikós opened on October 14 at the Herend Porcelain Art Museum, in Herend. Besides stills, acts, portraits and city pictures of the artist, there are a few photos made at Herend Porcelain Manufactory. Former *Nyugat* journalist Ferenc Fejtő was photographed on his 97th birthday also by Árpád Csikós. Fejtő brought one of Csikós's pictures to Paris, where he recently died at the age of 98. Csikós was also given cinematographer and lighting tasks in a movie. It is no accident that his exhibition in Herend was opened by organist Xavér Varnus, since Csikós had just recently taken Xavér Varnus's pictures at his concert at Saint-Sulpice Church, Paris. The exhibition closes on February 28, 2009.

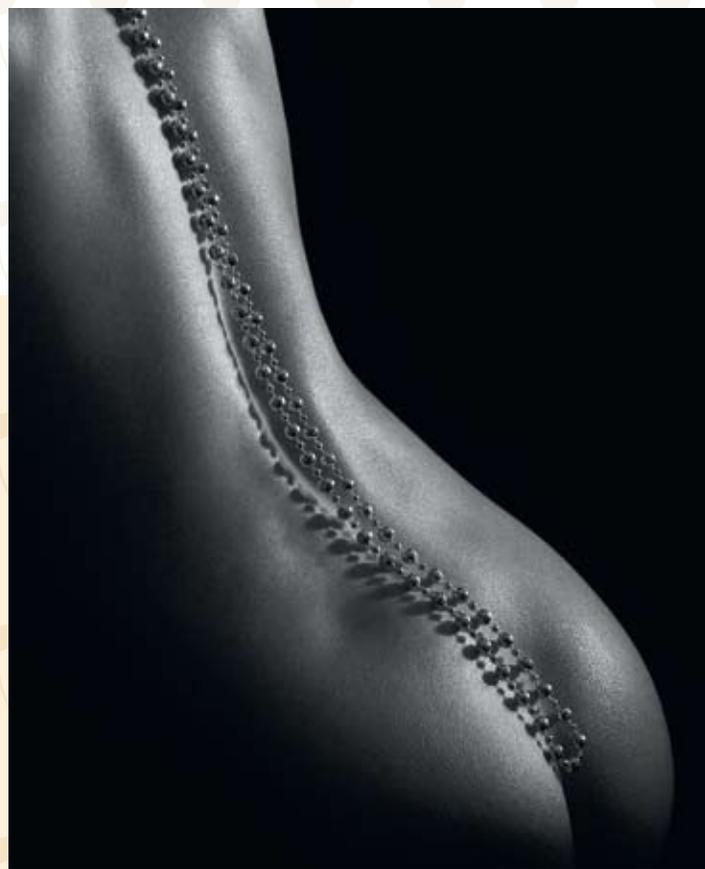


Photo: Árpád Csikós



Tradition and evolution

PÁLMA BABOS ART DIRECTOR

Following the challenges of time, satisfying the customers of a certain period – these were the keys to the success of Mór Fischer, and only this could be the path for the Herend Porcelain Manufactory. We were talking about the new trends and the way forward with Pálma Babos, who has been working with Herend for one and a half years but fell in love with the porcelain decades ago.

How do you see the new path of Herend today, as an art director? Modern pieces will be still limited to unique, “experimental” exhibits, and everything remains the same? The manufactory can still produce them but those pieces cannot compete with the conventional but obviously world-famous sets with classic designs?

Main goals and principles are important, such as painting by hand, the manufacture character, the quality intellectual content besides the high-standard handiwork, and the professional presentation attached to all of them. These are the principles. However, there is a need for the revival of sets, decorative objects, and gifts, as requirements of everyday life have changed over the past decades. Who would have thought of a pen drive decorated with

Herend motifs even ten years ago? Another approach: gastronomy has changed a lot. People do not buy 130-piece sets anymore; in the meantime they consume peculiarities such as artichokes or olives. Snacks and small bites gained quite a lot of popularity; meanwhile sauce bowls are usually for collectors, since sauces are rarely made and served at home nowadays. Our jewelry collection will be a great success, and so will be the perfume container designed by Zsolt Zólyomi, the only Hungarian-born perfumer who studied in France. The jewelry collection is also important because it is relatively affordable, it will interest young people and they are the customers of the future.

Or take the figurines that once were exciting, erotic and popular; today they are not erotic at all. We have to think about the selection of sculptures, figurines and other decorative objects. Traditions are really important, though the visuality of our times has changed.

We have to admit that Herend objects – no matter how beautiful they are – do not match the fashionable home interiors of today. Minimalist and high-tech designs do not fit Herend; neither does the socialist realism of the ‘60s that is now classified as retro. Even if there is Herend chinaware in a family, it is kept in the drawer because it does not fit the sofa or the closet.

Who decides about quitting the production of an art piece? Because I think it is easier to insert a new object in the collection than discontinue the production of an old bonbonnière or figurine?

It is obviously decided by a team of responsible leaders including myself. In such cases we have to take many aspects into consideration. We should not forget what people – mostly young people – said about Herend: that they associate it with their grandmother, according to a survey we have made. And Hungarian customers are really important to convince; not only the foreign markets count, though the export is quite significant.

As an art director, do you get to decide on the design, furniture, interior, window, collection, and environ-



OUR DESIGNERS



ment of the retail stores? There are shops that attract hundreds of tourists but no one really enters them, or in other cases, the furniture is out of date and unfashionable. I do think the store is one of the most important direct connections to the customers. Some of the stores are very crowded, the objects suppress each other's beauty, they cannot prevail.

I do visit retail stores from time to time and I do face those pictures you have just described. Obviously that is mostly the store's responsibility and authority and if they are successful, if the turnover is significant, we approve of that. But according to the new trend we will have to make some changes, we have to follow the slogan: Herend on new paths.

✂

L. E.

THE STRICT SONNET

"I familiarized myself with porcelain as a material and a way of expression during college. I was captured by how poetic it was," Pálma Babos writes in one of her catalogues. "The process of creating porcelain art pieces is like the birth of a sonnet – full of strict rules and constraints."

The young girl from Keszthely finished Hungarian College of Art and Design in 1985, where her master was Imre Schrammel – an early attachment to Herend. Her connection with Herend Porcelain Manufactory started back in 1996; she was an external designer for the Manufactory until 1998.

Among her pieces in several public collections, National Ceramic Studio, Kecskemét, Hungary keeps the exceptional dinnerware and the Fruit bowl. Her service with purple stripe and Fruit holding frames are in Janus Pannonius Museum, Pécs, Hungary. The Museum of Applied Arts of Budapest, Hungary has the Wave service, and MINO exhibition-town holds the Wave bowl in Japan. The popular figurine titled Snake dance is part of the Collection of the Herend Porcelain Manufactory LTD.

Among her public works, the memorial of hospital founding chief physicians József Takách and Zoltán Szekeres was finished in 2000, in Nagykanizsa, Hungary.



1985 Level Award for Diploma Work

1994 13th National Ceramics Biennale, Pécs, Hungary, 1st prize

1997 Pelso/Keszthely, Award of Hungarian Artists' Alliance

1998 House of Hungarian Quality Prize

1999 Quality Prize Winner Products in Hungary

2000 16th National Ceramics Biennale, Pécs, Hungary,

special award of Zsolnay Porcelain Manufactory

2002 MINO (Japan) National Ceramics Festival, Art Award

2005 Ferenczy Noémi Award (state award)

2008 MINO (Japan) National Ceramics Festival,

Honorable Mention certificate



Red-white-green arrowhead

THE HUNGARIAN ROYAL AIR FORCE

Manfred Weiss WM21 Photos: Hungarian War Museum



József Kiss

Personal heroism, nonsense of governments, naïveté and greatness, genius discoveries and technical shortcomings, human pettiness and magnitude – all these can be found in the thought-provoking history of the Hungarian Royal Air Force.

Even the name is a paradox: we are talking about a royal air force (practically from 1938 to 1945) in a country that was formally a kingdom but led by an admiral governor. The stormy history of Central Eastern Europe and former states of the Austro-Hungarian Monarchy is full of such bizarre features. In order to understand the history of the royal air force, we need to learn about the troubled times of the last hundred years of the region: that gave the world outstanding pilots, airplane and other aircraft developers; that reflected the paradoxes in its own way to May, 1945, when the Hungarian Royal Air Force ended.

ACE PILOT

Forerunners. A Hungarian gardener boy from Bratislava appears on a local stage of history at around the beginning of the 20th century. Talented, diligent, handsome (according to his pictures), with the serious face of a determined man. His goal is to become an officer,

but he has a disadvantage he cannot overcome: he is “only” a son of a gardener and that is an unforgivable sin in the supercilious, decaying times of the Monarchy. József Kiss tries to overcome it with iron will, unsuccessfully, during his life. He became the first Hungarian super-pilot – with his 19 victories he became one of history’s best air warriors, an ace pilot of the Monarchy (those achieving at least five air victories are ace pilots).

He fights defying death, with almost reckless bravery. Vainly, since his superiors do not fulfill his dream of life – they do not appoint him officer. He only gets promoted after his death (he is killed by a Canadian ace pilot up in the air) to be a “temporary lieutenant”.

The K. und K. Empire sleeps through time and crashes into the First World War with only a little more than three dozen aircraft; meanwhile during the First World War more than a hundred thousand (!) aircraft are produced for military purposes. They also lose a lot. We have to be careful not to underestimate the Monarchy’s brave men, fighting under the strict rules of the air, driving the linen-covered, unsteadily moving aircraft wearing a silk scarf they get from their sweethearts, meanwhile shooting the enemy with machine guns in their other hands. Air battles of the First World War are extremely special.

There is some inexplicable nostalgia, the generosity of the medieval knight tournaments and human nobility pervade them.

There are other, ethereal rules up in the air. (We have to add that not for too long.) Enemy pilots respect each other in the extreme.

It is not common yet, what later becomes a sad practice in the Second World War, that pilots of shot aircraft, defenselessly escaping by parachutes, get attacked by the enemies (since the pilot is the most precious battle-tool, a good pilot being worth more than 20 excellent, expensive planes).

At the time of Kiss József’s funeral in North Italy, adversaries’ planes – Italian, English and French fighters – fly above the stunned procession, throwing down a funeral wreath with the following inscription: Our last salute to our brave enemy.

DID YOU KNOW?

As a result of the royal air force’s technical development, Hungary obtained a significant military industry capacity including plane production. Production figures prove that between 1941–1944, 1,182 airplanes and 1,482 engines (according to other, exaggerating data 800–1,000 pieces more) were produced for the Hungarian and German air force.

In the second half of the 1930s and during the war, the Hungarian air force flew 643 planes of various types. Our factories’ performance seems insignificant compared to the 700,000 planes produced during the Second World War, though considering our opportunities, the production of almost 11,200 planes is a significant achievement.

SECRET TRAINING

In the peace-treaty Hungary is forbidden from owning military aircraft by the successors. The Hungarians are thinking of revenge, first individually then later with the help of the already forming new axis they start to establish secret pilot education and plane production. In 1938, the Hungarian Royal Air Force is established publicly.

In the first phase of the Second World War, brave Hungarian pilots usually fly with planes made in Germany, though German planes cannot compete with the firepower of Soviet weapons and planes.

The Iljusin Il–2 Sturmovik family and the Ratas are superior to the first Messerschmitts, the Bf–109 models, which are slower, their engines are weaker and the automatic guns built in the wings are less reliable than the Russians’. The situation is changing, German military industry potential prevails, and machine guns are built in the axis of the propeller, Messerschmitt comes up with probably the best products of the War, the late-developed Bf–109s. Hungarian pilots fly with those also, and win over the Soviet and later the US planes and pilots. The F and G models of the Bf–109 family are the top; Hungarian pilots do fly these.

The cooperation with the German ally, the Luftwaffe, is not cloudless – German pilots sometimes complain about the insufficiency of





Messerschmitt Bf 109

Hungarian pilots. Germans mention that the arrow-shaped insignia is not clearly visible on Hungarian planes. Therefore, during the war, the insignia on Hungarian planes changes several times.

During the Second World War, more than 2,000 planes crashed in Hungary: Soviets, Germans, Americans, Hungarians, Czechs, Belgians and Brits. Half of the shot planes' crew died, many of the survivors were killed in German concentration camps.

The national plane industry blossoming in the time of the Hungarian Royal Air Force is destroyed, while the Romanians, the Czechs, the Slovaks and the Polish are rewarded by the successors of the world war by letting them keep their plane industries.

INSIGNIA RECEIVED BACK

The career of Dezső Szentgyörgyi, the most successful Hungarian pilot of all time, started rather controversially. Like József Kiss, he also comes from below, starting as a plane mechanic. In his first mission, during the Slovakian-Hungarian "small war" in 1939, he is accompanying a Hungarian plane bombing Igló, a small town close to the multi-racial Kosice. Thirteen men died, although a part of the bombing formation was lost and attacked other targets.

The Hungarian name Igló has Slavic origins and means needle. It is called Spisská Nová Ves in Slovakian and Zipser Neudorf in German. In 1910, half of Igló's population was Slovakian, one third of it Hungarian and the other third of

it Zipser German from the Uplands. It belongs to the region of Spis. Szentgyörgyi's first victory was a mistake when he shoots down a German allied He-111 plane. Later he corrects his mistake by shooting down six US and 23 Soviet planes during the world war.

The air base in Kecskemét bears his name today, and it is supported by the NATO ally American Air Force, and it stations our leased Swedish Gripen air fleet, the spine of the aerospace defense. The Luftwaffe's spare airport at Taszár has an important role during the NATO offensive against Yugoslavia in 1999. The Hungarian air force gets back the insignia of the Hungarian Royal Air Force, the red-white-green-striped arrowhead.

This year in Kecskemét, at the Szentgyörgyi Dezső Air Base, Hungary celebrated the 70th anniversary of the Hungarian Royal Air Force. The B-24 Liberator, produced by Boeing, was shot nearby by a Hungarian pilot, above the big plain farmland of the Nagyalföld, during the Second World War. This year's 70th anniversary sensation were the amazing air maneuvers of a C-17 Globemaster, a transporting plane, also a Boeing product, showing that after the maneuvers and detours of history, former adversaries finally became allies.

PÉTER DUNAI



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INTERVIEW WITH KORNÉL MUNDRUCZÓ

Kornél Mundruczó Photo: Gyula Sopronyi

“I believe in dramaturgy”

“I think I work that much in order not to be lazy,” says the director with a laugh, who was smiling happily just recently on the red carpet at the Cannes Film Festival, after not only his film received a ten-minute ovation from a sophisticated audience, but also won the FIPRESCI award of international film critics.

Beyond his smile, one can recognize the enormous pace he sets, while he keeps saying he has not worked this year and feels marginalized in Hungary with his film and theater works. He has not started a new feature film yet; *Delta* still keeps him busy, reaching the biggest audience for an art film in the past five years. 20,000 people had seen it two weeks after the premiere. He already has been and will be invited to countless festivals; his film was bought in 12 countries. One thing is sure; the young Hungarian director's name is noticed inside and outside of Europe.

I thought we would talk about Delta, but I see now that you are working on several theater productions. There was just the premiere of Ice by Sorokin at the National Theater, in a new space, a new situation, with some new actors; then you immediately left to

Slovakia – which play was it? Besides Ice, The Frankenstein Plan is on at Bárka Theater, more precisely next to it, in a container.

We were at a theater festival with *The Frankenstein Plan* (*The Frankenstein Plan* – Bárka Theater, was invited to the 17th Divadelná Nitra Theater Festival – directed by Kornél Mundruczó). It is a completely new experience that's been missing from my life before: theater can also be international. We receive a lot more invitations that we can accept. We have attended four festivals so far and we have 12 others abroad – that's a lot. Though the play won Best Performance award at the 8th National Theater Festival in Pécs, I was surprised even for the invitation since none of my theater production was invited before. In this aspect, I'm even more marginalized theater-wise than I am with my movies.

You got a container and put it next to Bárka Theater building, that's where the Frankenstein play is located. Is that a gesture because you feel marginalized or is that because a theater building is not cozy enough?

Theater spaces do not necessarily provide what you need. That doesn't mean it cannot host valuable work. It's rather an aesthetic statement: we are not in abstract sets, not in a theater milieu, but in an existing space, in a container. The container was connected to film-related logic, it's a found space that has time and past, you will relate to it and it is worth a lot more than any design.

Are you that inspired by the location?

As long as there is no space to fill, my head is often empty. I cannot finish the writing process if I don't know the location. It was the same with the *Johanna* movie, located in the "Hospital in the Rock" (The world premiere of Kornél Mundruczó's *Johanna* was in 2005, also at the Cannes Film Festival)

In the case of *Delta* there was no script at all when I had already visited the Danube Delta and the landscape inspired most of the story. I got to the Danube Delta by accident; I always rewrite the script whenever the location is found. I immediately felt that it was for me, it had something I was looking for. Closed on one hand, but not closed on the other, completely stylized and absolutely real in the same time. Represents the same thing the container next to the Bárka Theater does: it is an existing place, but we do not really know it; unique, but used on a daily basis. Takes you away from the world, but in the meantime it's familiar.

You wrote the dialogue and script for Delta together with a teacher of New York University's film department, the internationally known film expert Yvette Bíró. She's been working with you for years, and only with you, of all Hungarian filmmakers. Have this close creative work relationship changed your attitude?

We don't work together as we were digging in the fields. It means lots of talking, talking and talking. New aspects come up that broadens my perspective of the story of film. She simply does not let me cook the same meal all the time; not only the Hungarian or my personal points of view are the only valid perspectives. Obviously, Yvette sees the world differently because she emigrated, she has been excluded in the past and she has a special identity.

There are more general, not Hungarian aspects coming up, and get involved in the material that is understandable anywhere, not only here or in Eastern Europe. Besides Yvette, there are other people whose opinion I can trust. Béla Tarr was also one of them; and my close colleagues also keep an eye on the story.

You seem extreme; there is something really lovable in your passion, however you must be really controlled if we consider your films.

It is not me who's passionate, but the characters. I have to build a system. I believe in dramaturgy. My whole life is also about understanding how the system works so far. Somehow, for me, the structure is more important than the story. What's more, I think everything has a story, so that is not what we have to focus on; it's not important whether the audience thinks the script is tricky.

If a story is about topics considered as taboo in our culture such as incest, pedophilia or sexual violence ... why are all these exciting and interesting for you?

KORNÉL MUNDRUCZÓ

He began his studies as a film director at the University of Drama, Film and Television, Budapest, in the same year when he graduated as an actor. He made some of his films during the university years. He was an actor in films of András Jéles, Miklós Jancsó, Ferenc Török, and József Pacskovszky. His short films were awarded in Oberhausen, Krakow, Ludwigsburg, Imola and St. Petersburg. Pleasant Days won the Silver Leopard in Locarno, in 2002. It also received prizes in Brussels, Sofia and Angers. In 2003, his opera film, the Joan of Arc of the Night Bus, was selected into Cannes Directors' Fortnight. The same year, he was invited to Cannes' Résidence program with the plans of Delta. His diploma film as a director, the Little Apocrypha No. 2, was the first Hungarian participant of the Cinéfondation in Cannes.

DIRECTOR - THEATER

2003 – Egy szobalány Londonban (A maiden in London) – Reading

A Nibelung-lakópark (The Nibelung Residency) – Reading

2004 – A Nibelung-lakópark (The Nibelung Residency) – Krétakör Theater

2006 – A jég (Ice) – Krétakör Theater

2006 – Caligula

2007 – Frankenstein-terv (The Frankenstein Plan)

FILMOGRAPHY

2000 – Nincsen nekem vágyam semmi (This I Wish and Nothing More)

2001 – Afta (Day After Day)

2002 – Szép napok (Pleasant Days)

2003 – Kis Apokrif No. 1 (Little Apocrypha No. 1)

2003 – A 78-as Szent Johannája (Joan of Arc of the Night Bus)

2004 – Kis Apokrif No. 2 (Little Apocrypha No. 2)

2005 – Lost and Found – Short Lasting Silence (sketch film)

2005 – Johanna

2008 – Delta





The premiere of Delta was during the 39th Hungarian Film Week and was awarded Golden Reel, Best Music (Félix Lajkó), and the Gene Moskowitz Critics Award. The International premiere was at the Cannes Film Festival, where Delta won the FIPRESCI award of international film critics. In August, in Sarajevo, the film was awarded the prize of the International Association of ART Cinemas (CICAE). It was selected for the best 44 films, nominated for the award of the European Film Academy (EFA). 1,800 members of EFA select the nominees of the different categories. Finalists are presented at the Seville Film Festival, with the award ceremony taking place on December 6 in Copenhagen, in the presence of the Danish Royal Family.

Those interest the drama, not me, the drama likes them a lot. Those topics raise tension on every side, people bare their teeth pro and contra. In the history of drama, taboos always played an important role, so did fetish objects. But don't think that I'm thinking that I need a cool taboo issue, those are still the roots of conflicts today – just think about the gay protest in Hungary, not to mention other permanent conflicts. Regarding taboos, reactions are more interesting, the answers to the questions proposed. It works well if we face our concepts of reality and think about them.

One of the important characteristics of the film is silence. Locations are quiet, actors are not quite wordy either.

Delta is a quiet movie, but not intentionally. I often rely on the actors, Félix literally does not speak, Orsi is also rather laconic. It wouldn't be good, wouldn't fit their character if they'd talk all the time. So the movie is quiet because they are quiet people. I always try to make the roles for those who'll play them. It was the casting that fascinated me. I went to Palics, "Orsi, Félix," I said, "we'd shoot a pilot." They nodded. Then I started the camera, told them they are brother and sister, haven't seen one another for 20 years; that is your relationship. "Now, you meet again." Then I switched off the camera after half an hour, when they hadn't said anything at all. First, it annoyed me, I got confused and I thought they didn't like each other. And when I watched the video tape, it worked perfectly. A picture, a frame always has a different truth. I felt that would be a scene in my film.

Many have written that Félix is like Prince Mysbkin in Dostoevsky's *The Idiot*.

It's always a big question: what made such a relative impact on one's ideas that changed his way of thinking? I don't have many, but Dostoevsky and Fassbinder are among them and it's obvious that these effects are quite visible, since they have changed me. The catharsis, the very essence of the meeting is that it completely changes my way of thinking. *Frankenstein* was like that, *Sorokin* was like that. I feel that the world I am living in could be a scene of a Sorokin novel. The scale is different, of course – the imperial Russian scale – where the chaos is perfect, corruption is enormous, and holiness and meanness are the two most important characters of the soul. This is an existing problem of those who really influenced me.

I have a feeling that theater and film cannot be separated in your case. Though once you have chosen film, but you graduated as an actor and you were quite popular as a young actor.

I wanted to do something with art, that was the basic motivation, but I wasn't adept in anything yet at that time. I wanted to be an artist; according to myself I'm a lot more adept in the history of art than in the history of theater. Then instead of a painter I became an actor, though the psychological state being an actor wasn't for me. I don't even like being watched. After acting, filming was a total dissolution. But it seems I had some theater issues, since the writers mentioned above have touched me; Sorokin and also *The Frankenstein Plan*, but János Térey's *Nibelung Residency* should also be in theater. I was trying to define how I would make theater and that is connected to filmmaking.

Do you think you would like to and could have the chance of working in mass media with a completely radical, new visual presence? Like the British Chris Cunningham did, working with musicians from Madonna to Björk and Portishead using his own film language, or Oliviero Toscani, as he worked for Benetton.

It's not that I wouldn't like to, but I'm afraid I would have to face bad criticism from clients for years. Until there is no intention to rebuild something, to create a space for different tastes in media; to believe that the people would understand what we want is only up to us – until then our cultural life will continuously lag behind. We could go to Vienna and see an exhibition, but it's not that five people don't get it, it's that we cannot resonate to it, or we resonate somehow completely differently than they do in other countries.

When the previous main character of the film, Lajos Bertók died, the production got into a crisis. A new script was born, with new characters. In memoriam of Lajos Bertók, as it reads at the end title. What is going to happen to the previous, semi-finished *Delta*?

I don't want to do anything with it. Viki (Viktória Petrányi, permanent creative partner and producer) has plans with it. I buried it, I'm finished with it. I'm over it and I don't want to live with an urn in my room. If I can say, and why not, *Delta* is about Lajos Bertók, in many ways. Nobody died so close to me before, a lot of my experiences are in the film, and also how he was like. In a way, it's his film. For me, the death of Lajos was honored by us not finishing that film. ✂

JOHANNA RIEGER

The tastes of Herend Tea 2.

VRH (Vieille rose de Herend) decor
 Photo: Róbert Karádi



In our last issue we introduced two types of the blends of tea from Herend Tea. This time you can get to know the Rooibos Tea (Scent of Africa) and the Fruit Tea (Passion for fruit).

RED TEAS

Rooibos, green rooibos, honey bush and sweet bush teas are called African red teas. This kind of tea is native to Africa and South America. It is free of tannin and tein; it can be consumed securely by children and tein-sensitive people. It is very rich in minerals. As it is free of tannins, it cannot be overbrewed; it is delicious hot and cold. In popular medicine it is considered effective against high blood pressure, stimulates metabolism and has a roborating impact. The green variant is consumed in a natural form; it is only dried, unlike the more popular, fermented variant, which has a reddish color. Flavoring varies from dried fruits to sweet herbs and chocolate.

FRUIT TEAS

Real fruit teas do not contain any tea-leaf basis. This tea type is made only of dried fruits, so it does not contain caffeine or tein. All teas of this category contain a fruit-tea base, generally containing apple, hibiscus, rose, rosehip and orange peel. This base is then flavored with different fruits and natural flavors. As it does not contain tea leaves, it cannot be overbrewed, moreover the longer it is brewed, the better it tastes. Optimal brewing time is at least 10 to 15 minutes. This tea kind, unlike green and black teas, is recommended cold or on ice, and offers nice refreshment. After brewing the fruity bits swell to double or triple size, and can be also consumed.

ROOIBOS – SCENT OF AFRICA CARAMEL AND CITRUS FLAVORED ROOIBOS TEA

Ingredients: Rooibos tea, lemongrass, apple, pineapple, natural flavors.

Origin: South Africa, Cape County.

Features of the infusion: Characteristic, sweetish, juicy flavor and deep reddish and yellow color characterize the infusion. The tea is made of the shoots of the Red Bush native to South Africa. It is fruity-honey flavored, has a positive effect on the entire body. Its high content of antioxidants, low content of tannins and its lack of caffeine make it very popular.

Color: Mirrorly transparent, mid-caramel color turning into sun-yellow.

Scent: Fresh, citrus-like, at the same time deeply filling taste with sweetish scent of caramel.

Taste: Juicy-honey deeply filling taste, typical of Rooibos.

Suggestions: 1 teaspoon of tea, 20-25 cl hot water, brew for 3-5 min.

FRUIT INFUSION – PASSION FOR FRUIT STRAWBERRY-ORANGE FLAVORED TEA

Ingredients: Apple, rosehip, hibiscus, candied pineapple, candied papaya, raisins, elder, orange peel, strawberry, sloe, Hawthorn, cranberry, natural flavors.

Features of the infusion: This composition is characterized by true harmony. The fruity basis provides a sweet and sour taste, which is crowned by the fresh aroma of strawberry and orange. The base is made of dried herbs, candied fruits, petals, plant parts and a composition of different medical herbs.

The teas guarding the taste and scent of vital fruits provide an exceptional experience with their ruby color. Caffeine-free.

Suggestions: One teaspoon of fruit tea should be infused with a cup of boiling water (100°C) and kept covered for 10 minutes.

Crusaders with a turtle shell

A QUEST TO FIND BALANCE IN SHAPE



Gábor Domokos, Péter Várkonyi and the Gömböc

Long formulas and mind-boggling equations are painted on the newest porcelain object to come out of Herend: the so-called “Gömböc”. The peculiar shape with unique balance properties, discovered a year and a half ago by Hungarian researchers, has already become part of the Harvard curriculum, the star of museum exhibitions, and the focus of interest of, among many others, a paleontologist, an astronaut, and Herend artisans.

The Indian star tortoise is clearly the most widely discussed animal in mathematics journals. The reason for that peculiar fact is that its shell holds the answer to a several-thousand-year-old mathematical problem, one that perhaps even Archimedes wondered about back in ancient times. The question is as follows: is there any homogenous body that has only one stable and one unstable point of equilibrium? That is to say, is there any object that will always tilt to the same position without being weighted, purely due to its shape?

The Indian star tortoise’s shell has roughly the right shape, which came in handy for it over the years. During its evolution, the tall shell first served as a heat insulator for this tropical animal, while also making it harder to eat for predators, then it evolved to become a tool for avoiding potentially fatal flip-overs. This animal has legs too short to stand back up, but the shape of the shell makes sure that gravity flips it back up if it ever ends up on its back. This symmetrical shape, thick at the bottom and shaped like the ridge of a mountain at the top, helps the animal get back on its feet.

Gábor Domokos had no idea about the intricate physics of tortoises, but the youngest member of the Hungarian Academy of Sciences managed to recreate with his colleague in a decade what nature had refined over millennia. The problem was proposed to Domokos by one of the greatest mathematicians of our time, Vladimir Igorevich Arnold, one of the leading thinkers in mechanics and in chaos and catastrophe theory, who famously solved one of the knottiest mathematical problems, Hilbert’s 13th problem, at the age of 17.

To illustrate the genius of the Russian scientist, instead of reproducing lengthy formulas most readers would likely not understand, let us just say that at the largest mathematical conference ever held, in 1995 in Hamburg, every single one of the 2,000 participants showed up for his lecture. Among the crowd was Gábor Domokos, a lecturer of the Department of Mechanics, Materials and Structures at the Budapest University of Technology, who even sacrificed one of his two daily hamburgers in order to be able to buy tickets for dinners with Arnold.

“He is a real heavyweight of math; he doesn’t use existing knowledge for solving problems but proposes new problems and adapts mathematics in order to deal with them,” says Domokos. *“Only one, perhaps two such minds come along in a century. János Neumann is about the only mathematician that compares.”*

At the dinners, he could barely get in a word edgewise with all the other participants eager to talk to the man, but on the last day of the conference he bumped into Arnold by chance, and the Russian asked him the memorable question: is there a homogenous tumbler?

The answer was found in 2006. Until then, whenever Domokos wasn’t teaching at Cornell or working at the Mechanics Department at home, he thought about the problem during photography, drawing and hiking. He devoted his free time to the question; he proved that such a shape does not exist in two dimensions but still hoped that a three-dimensional solution would be found. He calculated one equation after another, he tried all approaches he could think of. All in vain. Desperate, he tried odd things. While on holiday in Rhodes, he took bags full of pebbles back to his hotel room from the beach and studied them under a magnifying glass, hoping that nature had done his job and the body he was looking for was under his feet the whole time. But it wasn’t.

Domokos recruited a partner for the project: he told a former student of his, Péter Várkonyi, about the problem during a hiking excursion. The next day there were two of them working on it already. Várkonyi isn’t your garden-variety architect, either: as his teacher widened the scope of their work from mathematics and physics to biology, the budding physicist-mathematician made a little detour towards biology: he took up keeping fish and grass-snakes at home, and studied their behavior.

“The language of Nature is mathematics,” says Várkonyi, and goes on to mention amazing correlations. Fractals look just like jagged coastlines, the cicada comes out from underground at prime month intervals (11, 13 or 17 years apart), and then there is the Indian star tortoise, the shell of which is... well, you know that already: it is eerily similar to the shape they were looking for. This amazing similarity – which the researchers found out about only after the actual discovery – became sensational news in natural science a year and a half ago, right after it was published in the 350-year-old journal of the Royal Academy and the *Mathematical Intelligencer*. The latter even put a picture of the instantly famous Gömböc on the cover. The last Hungarian invention to receive that honor was Rubik’s cube by Ernő Rubik in 1979.

The Gömböc became a media hit; it was a hot topic at Hungarian and international universities and it was analyzed at international conferences. Even space researchers became interested in it, as a sufficiently homogenous space probe of this shape could theoretically get upright on Mars easier. Specimens of the roughly spherical object were soon put on display at the Hungarian Museum of Technology and the Palace of Arts, while others were shown at various art galleries.

“It is very sensitive,” says Várkonyi, *“An imperfection of a tenth of a millimeter can ruin it.”* Gömböc Kft., founded after the discovery, had a lot of difficulty finding a manufacturing process that allows them to churn them out in mass quantities precisely enough. The solution is a machine that resembles an ink-jet printer, which does highly precise 3-D printing with various special materials instead of ink. The thin layers that make up the shape are hardened by UV light.

“The technology is used by auto manufacturers to model ball bearings, and after the printing process they get a functioning bearing with balls spinning inside the races,” Várkonyi told us. There is only one such machine in Hungary, worth 60 million forints. The numbered Gömböc tumblers are currently prohibitively expensive. The most expensive are the small ones, designed to allow those with disposable income and a scientific interest to support further research.

Among the purchasers you’ll find a former advisor of US President Jimmy Carter, as well as a gentleman who picked the one with his own year of birth as its serial number, and someone else who wanted a really special tumbler toy for his child

Number two belongs to the inventors, valued at \$125,000. Number one is invaluable, and was given to Arnold last year as a gift for his 70th birthday by the two recently knighted scientists.

“It is a work of modern art,” wrote *The New York Times* last year, and put the “Gömböc” on its list of the 70 most interesting inventions of the year.

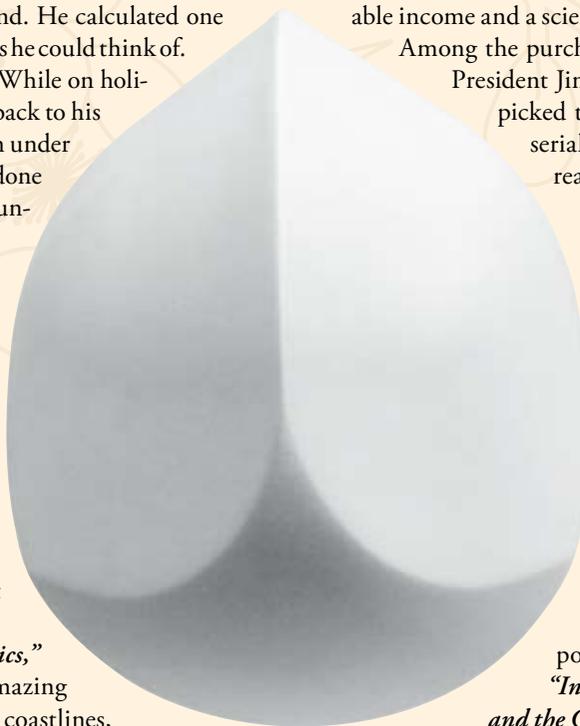
Pálma Babos, the artistic director of the Herend Porcelain Manufactory was similarly interested, and she contacted Gábor Domokos with the idea of making a hand-painted Gömböc out of porcelain.

“Interactive sculptures are a really rare breed, and the Gömböc is one of them. It is a kinetic sculpture, that could be a really thought-provoking addition to a work desk,” says Pálma Babos. Thanks to her, novel ideas – porcelain USB key holders, jewelry made with silver, and modern articles for personal use – are being made in Herend now.

The objects the company makes have to follow the social and cultural changes. The Gömböc is one of them, coming out from the ovens after being baked at 1,400°C. The “pseudo-Gömböc”, as the researchers call it because of its hollow interior, does maintain the ability to roll to its default position every time.

Right now, the skilled hands at Herend, more used to flower motifs and birds, write mathematical formulas on the Gömböc. Later on, tulips and herons might find their way onto the famous shape as well.

One thing is certain: it will be successful in the original home of porcelain, China. Whether it has equations or flowers as ornaments, the star of the Hungarian booth at the 2010 Shanghai World Expo is going to be a hit.



Herend
Gömböc
Photo:
Róbert Karádi



Thanks to the success of the Thomas Goode company, founded in 1827, it is considered the best porcelain, glass and tableware trader of the world.

The center is on South Audley Street, in a Victorian house built in 1867; the elegant building itself also radiates the values of stylish services and quality. The company sells products of other renowned manufacturers, but maybe the unique tablewares produced to orders of royal families and other exclusive customers are the most famous. There is no doubt about the Thomas Goode company's privileged situation,

it is the official supplier of the British Royal Family, providing the Queen's and the Prince of Wales's household with porcelain and glass products. As well as other royal families from around the world.

In the front part of Thomas Goode's store, there is a separated Herend room, where outstanding Herend porcelains are presented exceptionally in England.



Herend at Harrods



Just a few of the celebrity names shopping at Harrods – Noel Coward, Sigmund Freud, Oscar Wilde, Queen Mary, A. A. Milne, Pierce Brosnan. The list indicates that Charles Henry Harrod opened his shop a long time ago.

The story began in 1834, in East London. In 1849, the grocery, mainly specializing in tea, moved to Knightsbridge, close to its current location. The owners hoped that the 1851 World Exhibition would have a positive effect on trade.

Harrod's son, Charles Digby, turned the small enterprise into a thriving business selling drugs, perfumes, stationery and groceries. In 1880, he already had 100 employees. The success ended in December of 1883 when the shop burnt down. Thank to the Harrods mentality, Charles Digby could still fulfill all the Christmas orders and made record profit. So, the new business could blossom on the ashes of the old one, and soon gained credit among their best customers.

Harrods insists on high standards, customers receive the best quality of everything there. It is not surprising that its famous porcelain department has been selling Herend products for a long time. On July 4, a new era began when the brilliant, refurbished Luxury Dining department opened the concession store of Herend Porcelain Manufactory; that also means the expansion of the selection.

The Hungarian ambassador, representatives of the Herend Porcelain Manufactory and many of the directors and managers of Harrods, including the owner, Mr. Al Fayed, attended the opening. ❧



Photo: Harrods

PORCELAIN ART

The parts of the Murillo-paintings for the set, as titles for the paintings:

Kettle: Saint Rufina (front, back)
 Cream jug: The Beggar Boy (back) –
 Maria's Upbringing (front)
 Tray: The Flower Girl
 Sugar bowl: Rebekka – Child Jesus Helps
 the Thirst of Little St. John the Baptist
 Cup: The Holy Family with the Small Bird
 Cup: The Holy Family in the Carpenter
 Shop
 Saucer: Boys Eating Melon and Grapes
 Saucer: Boys Throwing the Dice



Herend Murillo



Photo: Reddot

BARTOLOMÉ ESTEBAN MURILLO

(Seville, December 31, 1617– Cádiz, April 3, 1682) one of the masters of Spanish Baroque painting.

He was born in Seville as the last son in a family with 14 children. His father was a barber, his mother's name was Murillo, and her last name is what he used to sign his paintings.

Even at the age of 14 he used to paint smaller paintings, and made drawings of religious topics. He sold his pieces at markets and dreamed of

becoming a real artist. At the age of 26 he moved to Madrid and became the student of Velázquez, who opened the gates of the Monasterio del Escorial and of the royal palaces of Madrid and Toledo for him.

He returned to Seville in 1645 and painted 13 paintings for the San Francisco el Grande Cloister there, which brought him well-deserved fame. He finished a few more paintings for the Seville Cathedral and then started focusing on the two topics that brought him the biggest success later on. These themes are that of the Virgin with Child and the conception without original sin.

He stayed in Madrid between 1658 and 1660, where he participated in the foundation of the Academia de Pintura. This is his most productive period, when he revives his most prominent commissions (Monasterio de San Agustín altarpiece, paintings for Santa María la Blanca, the paintings for the main and side altars of the Iglesia del Convento de Capuchinos in Seville – that is one of his main works of art).

Even though his religious pieces are better known, Murillo had many paintings depicting contemporary women and children.

I still remember the brushstrokes as I am trying to copy the famous motifs onto a piece of white Herend porcelain. I also remember the smell of the paint, with an odor not resembling anything else. I used to go to porcelain-painting classes to decorate for Herend. I still have a piece I worked on for almost a year but never finished. Why am I writing this personal introduction? When I saw the set decorated with parts of the Murillo works, my first thought was, my God, if I worked on it all my life I would have still never finished.

Of course you cannot compare my undertaking with the work of the two master painters, but maybe some significant pieces of information could be interesting: Sándor Vida and István Lázár spent 200 hours on painting the coffee-set, and the gold ornamentation was done in 150 hours by master gilders Robert Horvath and Zoltán Winkelmann.

The work was done to the order of a patron who frequently buys Herend porcelain. (To mention something about this patron is that he was also the one who supported the restoration of some museum pieces, like the Colette set.) The color and the gold ornamentation were based on a exclusive set made by manufacturers at Herend, one that met the imagination of the customer who then let the artists choose the paintings. Master painter Sándor Vida chose parts of the Murillo painting for the tray first. Then he was looking for those pieces of Murillo's life's work that were fine depictions of female figures and children. The master painter does not personally know the customer, and thus it is an extra twist in the story that he chose the Murillo paintings without knowing that the Spanish Baroque painter happens to be one of the favorite painters of the patron. After this lucky coincidence, the visualization was done, approved by the customer, and the "only" step was left to magically paint the masterpiece onto the fine material of porcelain.

✂

MÁRIA VERES

Herend on new paths

SUCCESSFUL EXHIBITION AT THE PALACE OF ARTS

Well-established and young, old and always new, our grandmothers set the table with it and young contemporary designers are interested – Herend is timeless, always trendy; it is fashionable.

That might have been the conclusion of the visitors coming in great numbers, after visiting the exhibition *Herendtrend – Herend on new paths*. What is obvious for the leaders and regular customers of one of the greatest manufactories of the world is not that evident for the lay audience.

There were people who have seen the mature works of Kossuth Prize and Prima Prissima Award winner ceramic artist Imre Schrammel, or the Oriental-styled vases for the first time, but there were many others, including Herend collectors, who were surprised by the freshness of the world of Herend design.

Many fell in love with the unusually shaped cups, the airy vases, and the objects playing with the elegant game of white gold.

At the opening ceremony, Dr. Attila Simon, CEO of the Herend Porcelain Manufactory, welcomed the guests and evoked the past of Herend and emphasized the numerous exhibitions where Herend has charmed its audience.

Kossuth Prize winning actor Tibor Szilágyi entertained the audience with his ingenuous and delightful family memories of the Herend fine porcelain that was always on the table at feasts. Later more and more pieces were missing from the set, but then again Herend accompanied the memorable Easter mornings and Christmas Eves. His friendship with Herend remained. He emphasized that it is not only porcelain but a unique, almost indispensable Hungarian gift. The opening ceremony was framed by the music of flutist Szabolcs Kövi.

Tibor Szilágyi was given a porcelain mask, a symbol of his profession, by the Manufactory's CEO, Dr. Attila Simon.

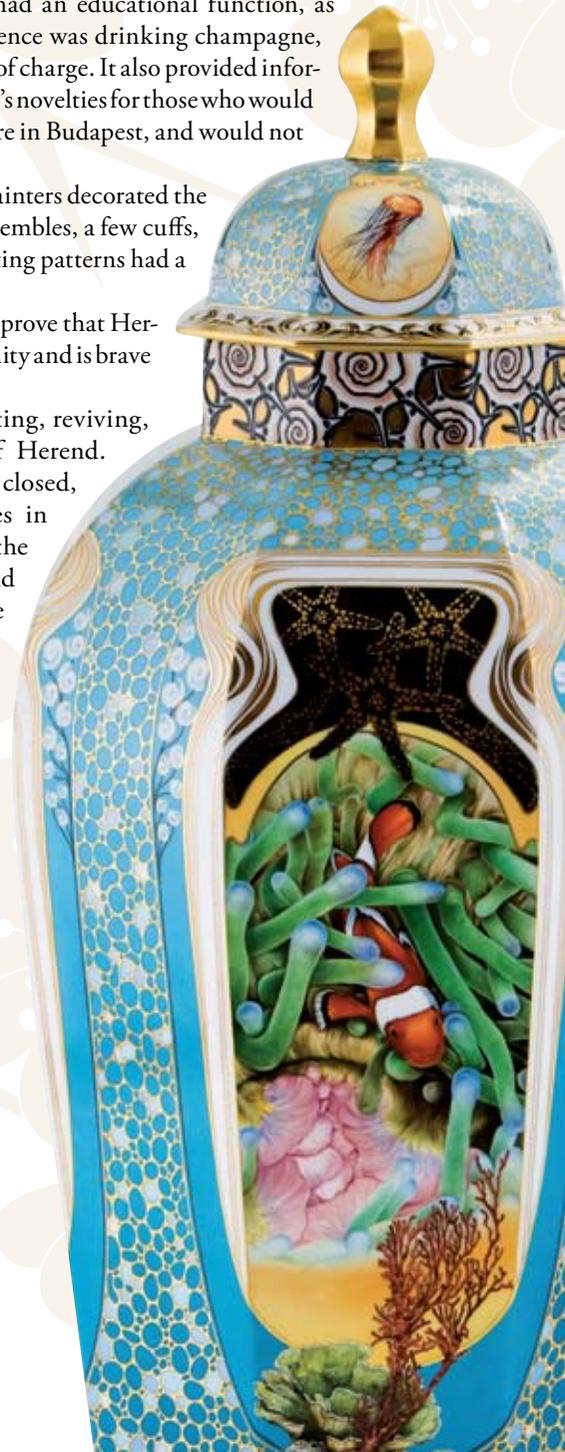
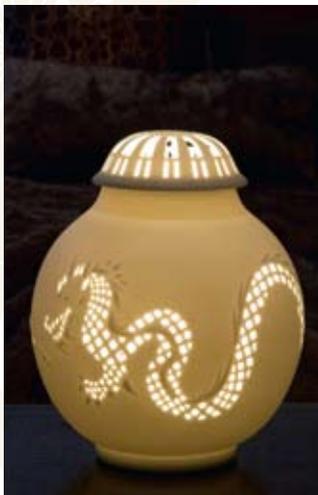
The exhibition almost had an educational function, as I heard later, when the audience was drinking champagne, since the entrance was free of charge. It also provided information on the manufactory's novelties for those who would not ever enter a Herend store in Budapest, and would not visit Herend either.

The Herend porcelain painters decorated the silk accessories of a few ensembles, a few cuffs, shirts, and jewelry with fitting patterns had a tremendous success.

The exhibition aimed to prove that Herend is able to follow modernity and is brave enough to take new paths.

We saw the experimenting, reviving, fashionable art pieces of Herend.

The exhibition has already closed, though its influence lives in those who got to know the present of the 182-year-old manufactory, and in those who already knew about its unparalleled past. ✎



Golf is staking out its territory in Hungary

NOT EVERYTHING IS ABOUT MONEY

Even though it is one of the best-known professional sports with some of the highest prizes, golf as a sport is based upon the huge mass of amateur players. Today golf is, alongside tennis, among the most popular sports in the world. An entire industry is founded on golf—according to some calculations, yearly golf-related revenue is over 50 billion GBP in Europe alone, with one-fifth of that generated by golf tourism.

Professional competitions attract fans of the sport and its stars to visit foreign countries as tourists, television broadcasts keep breaking records, and equipment manufacturers and other companies who hope to market their products to spectators clamor to participate in this booming sport as organizers, advertisers, sponsors and investors; in short, money is pouring into the sport from all corners.

According to domestic calculations, building a practice course in Hungary costs about 225,000 EUR now. The cost of building an 18-hole course suitable for competition is close to 400,000 EUR, and a 27-hole for the true connoisseurs requires an investment nearing 500,000 EUR. The price of the land itself, public services, road construction and the construction of further facilities (e.g. a hotel) further increase the budget.

THEY CHOSE TO GO ALONG WITH ST. ANDREW INSTEAD OF KING JAMES II

The Royal Balaton Golf and Yacht Club in Balatonudvardi, a unique natural environment Photo: Gábor Glück

The sport that took the world by storm started out from the British Isles. But one should define its origins more precisely for fear of sparking hostilities...

The Scots would be up in arms if England laid claim to being the progenitor of golf. With good reason, too, after all – even though according to current figures golf is primarily an English and American sport today – the game demonstrably originates in Scotland, where it was invented as a herders' pastime.

Scotland's role as the cradle of golf is so firmly entrenched that the Scots – ever proud of their national traditions – even made sure that to this day, golf is controlled and regulated by the Royal & Ancient Golf Club of St. Andrews, the organization that originally set down the unified and standardized rules of the sport in 1754, thereby creating the golfing terminology that has been in use ever since.

Of course the road that led here was far from easy. Golf, as a multitude of other ball games born in the Middle Ages, had to face initial resistance and refusal. For example, Scottish golfers are certainly not too proud of the fact that the first known written reference to golf is in a Scottish statute banning the game of "gouf". King James II of Scotland banned golf in 1457 so as not to distract his subjects from practicing the art of warfare.

His wish was not fulfilled, as today there are 575 golf clubs in Scotland alone, and more than 250,000 registered players enjoy the

sport as described by the St. Andrews rules – worldwide, the number of players is close to 70 million.

In this accelerated age, when life is full of stress, golf is a peaceful island of recreation and relaxation; it is more than just a sport. It is more of a lifestyle, as the physical side of this game of active recreation – the three to five miles of walking and the full-body workout that the golf swing provides, twisting the whole spine by 90° – is accompanied by intense concentration, and the sport requires strict self-discipline and polite behavior.

What a royal statute could not achieve in medieval Scotland was achieved by a single decision of the Communist Party in Hungary. The communist value system badged the sport as the pastime of the bourgeoisie, and, while tennis was tolerated, golf was banned altogether. In Hungary, golf went into a state of coma in 1951, and only started coming back to life in the end of the '70s. First, golfing was done under the umbrella of the field hockey federation, then, in 1989, its own national federation was formed.

Almost 90 years after the sport first appeared in the country, and decades after the serious Hungarian successes between the World Wars, Hungary at last became a force to be reckoned with in the



PLAYING WITH THE OPPORTUNITIES?

The use of the course (membership fees or entry tickets) cost two to three hundred thousand forints a year in Hungary (cca. 800-1,200 EUR), depending on the course in question. A set of 14 clubs can be had for under 100,000 forints, but more discerning players will spend up to a million on brand-name sets. Shoe and bag prices also vary: both are available for the modest price of a 10,000 forints or so, but the price of a Louis Vuitton bag or a pair of John Lobb golfing shoes reaches 6 figures.

international arena. A course was built in Tátralomnic in 1909, and another one on Széchenyi Hill near Budapest in 1921. Both projects were supervised by Dezső Lauber, a man who played a huge part in establishing tennis and football in Hungary, and whose name the Pécs sports hall bears today. Lauber was a national cycling champion, an Olympic participant in tennis, the winner of 24 international golf tournaments, and also the secretary of the Hungarian Olympic Committee. An architect by trade, he was still alive to see what was considered to be the most beautiful golf course of the continent being torn down on Széchenyi Hill, to be replaced by a radio transmission tower, a radar station, their support buildings, and a narrow-gauge railway.



After an almost 40-year hiatus, Hungarian golf had to be rebuilt basically from scratch when the Communist system started to thaw. The first step was the founding of Kék Duna Golf Club at the Kisoroszi course at the end of the '70s; then, as a result of what was then considered a premium construction project, the Birdland Golf & Country Club opened in 1991 in Bükkfüdő, followed by St. Lorence Golf & Country Club in Szentlőrinc in Baranya County in 1992 and Hencse National Golf & Country Club in Somogy County in 1994 – the current home of the European Lakes Golf Club. The Pannonia Golf & Country Club in Alcsútdoboz-Máriavölgy joined the ranks of Hungarian clubs in 1997, with a new course being established on the grounds of the now-defunct Tata game preserve, home of the Old Lake Golf Club. The Göd course of Pólus Palace Golf Club, built in 2002, is the seventh 18-hole course in Hungary; and the first to be built on the left bank of the Danube. Some of the newest courses include the Budapest Highland Golf Club's 9-hole course on the Tétény plateau and the 18-hole course of Royal Balaton Golf & Yacht Club 18 near Balatonudvari an Örvényes.

Apart from these competition-grade courses, Hungary now also has a number of practice courses. These include the six holes in Diósd (Budai Golf Club), and courses in Hévíz (Rogner Hotel), Monor (Paplapos Golf & Academy), Adyliget (Petneházy Golf Club), Hajógyári Island (Golf Tanya), Lajosmizse (Bujdosó Tanya), Szeged (Alföld Golf Club), Békéscsaba (Viharsarki Golf Club) and Nyíregyháza (Nyírség Golf Club).

New courses are being built now in Zalacsány, as well near Sármélek airport (Zala Springs Resort), in Fejér County (Csákkerény Golf Resort), in Vámospercs near the city of a Debrecen (Boya Eagles Golf & Country Club), Balatonyörök (Golfclub Imperial Balaton), and also in the Bicske-Páty area just 25 miles from the capital (Budapest Gate International Golf & Country Club).

These developments show how strong Hungarian golf is right now and also what the future holds. The 250-million-euro Hungarian-Irish project in the Etyek Hills does not only intend to create an 18-hole course that satisfies all international standards, but also all the trimmings of the golfer's lifestyle: villas and apartments to buy for those who wish to move there for good, a five-star hotel for visitors, a conference center, a spa, a wellness center, tennis courts, an equestrian center and everything you may need for sports, recreation and relaxation. 🏌️

SÁNDOR ÁRVAY

THE SUPERSTAR OF THE SPORT

The ten million dollars that the most successful player the sport has ever seen makes each year in tournament wins is only a fraction of his massive income. US player Eldrick "Tiger" Woods (33) makes 87 million US dollars in endorsements and has a \$500,000 fee for invitations, but his Dubai hosts once paid as much as one million dollars for the privilege of watching him play in their country for the first time.

The undisputed king of golf, a celebrity of the stature of Brad Pitt or the members of the Rolling Stones and U2, is perhaps the single most influential figure any sport has ever had. His popularity generated massive interest in the sport in the US and around the world, boosting entire golf-related industries in the process.

Lively aromas from the southern slopes

VISITING VILLÁNY

It is difficult to rank the excellent wines of Hungarian wine-growing regions – after all, who could relegate the unparalleled Tokaj wines, the exciting Bikavér from Eger, or the refined elegance of Badacsony wines to second place – yet the proper southern wines of the Villány region deserve special attention.

RECOMMENDED BY THE PROFESSIONAL

Hajnalka Balla is one of the few ladies who work as a sommelier. Not just anywhere, either: she is employed by an elegant Budapest restaurant with a long history: Gundel. She only has three or four female colleagues in the country.

Women make excellent sommeliers, as they tend to have a great sense of smell and remarkable intuition – even according to their male counterparts. The low number of female sommeliers is put into perspective by the fact that there aren't that many sommeliers in the country in total; few restaurants decide to put another person on the payroll just to recommend wines to the guests.

Hajnalka worked abroad for a long time, on an ocean liner – that is where she got to know wines, thanks to her Spanish manager. When she returned home, she completed a sommelier course.

She told us that in Hungary, it's usually the foreign guests that appreciate her recommendations the most: Hungarians tend to try and boast with their wine expertise, especially when they are among company. This creates a peculiar situation, as she cannot contradict the guest, but, at the same time, accepting poor choices would mean not doing her job properly. At times like this the sommelier has to try and persuade the guest to listen to her recommendation. It is something of an art, with a good deal of psychology thrown in; empathy usually helps solve such situations. She knows people well, and instantly picks up on who is likely to welcome the ideas of a sommelier, especially a female sommelier, and, conversely, who is going to stick to drinking their well-known favorite wine.

She has assisted numerous celebrities with their wine choices in Gundel, including Catherine Deneuve and a number of Formula One drivers, as well as a number of artists who had dinner there with Academy Award winning film director István Szabó.

THE WINE EXPERT: THE SOMMELIER

The sommelier is not just a wine waiter: sommeliers of restaurants and other establishments have to know everything there is to know about wines, make recommendations to fit the dish the guest ordered and its peculiar characteristics, even the season and the time of day. Sommeliers know the taste of regular guests, and call their attention to interesting novelties. They accompany the head of the restaurant to purchasing trips and even choose which winery to buy from and what sort of wine selection the restaurant should offer. They participate in organizing wine-tastings and even have a say in what type of wine glass the restaurant uses. Interest in this profession is booming around the world, and it is picking up in Hungary as well. Hotels have sommeliers as well, as do wineries.



Vylyan Winery



Mónika Debreczeni Photos: MTI

The wine-growing region with a total official area of 1,892 hectares is primarily known for its red wines, but its whites are also becoming more and more acknowledged. The red wines of Villány are diverse, and so are the whites; they are made from a wide range of grape varieties on different slopes following the particular philosophy of the winery in question.

The dominant component in the local soil is loess, intermingled – especially on the southern slopes of the Villány Hills – with patches of marl and red clay with a high calcium content. Traditional varieties include the Blauer Portugieser, introduced by the German population that settled here from the 17th century onwards, Kadarka and Blaufränkisch. You will also find Cabernet Sauvignon, Cabernet Franc and Pinot Noir in the Villány area. There is also a strong selection of cuvée wines here, i.e. blends masterfully made from several different varieties, matching the right wines based on vintage and even the slope they came from. Originally, the term “cuvée” was used to refer to the several different wines used to make champagne. Now the name refers to blended wines, often containing expertly chosen quantities of the best wines of the grower to make a superior cuvée. This region has been known for its great wines for centuries, although the Tatar invasion and Turkish rule caused serious damage to the Villány area in the Middle Ages. Kadarka and the fermentation of grapes along with the skin were introduced by immigrants of Slavonic and Serbian origins.

Even though this region is primarily known for its red wines, the Siklós area has a good amount of white grapes as well. There are fine wines both of the late-harvested and the fresh, dry varieties.

The wines of the Villány-Siklós wine region have received a multitude of international accolades. One of the most memorable occasions related to Villány wines was a wine-tasting at the European Parliament held in 2007 to celebrate the Hungarian national holiday of October 23. The initiator was MEP Csaba Tabajdi, who, when opening the tasting, quoted *The Philosophy of Wine* by Béla Hamvas: “Villány wines are elegant, worthy of gentlemen and dames. I for one would only serve Villány wines at balls.”

THE “SOUL” OF VYLYAN : MÓNIKA DEBRECZENI

Mónika Debreczeni graduated from the University of Pécs, and also got a degree in viticulture at the highly regarded Wine & Spirit Education Trust of London. She started her career as an international sales representative at the cosmetics department of Gedeon Richter,

then went to Szeged to work at DOMET Rt. in a similar position. This was followed by the move to the Vylyan Vineyards and Winery, where she first managed the public image of the company, sales, international relations and presence at foreign trade fairs.

Everyone comes to winemaking via a different route – some already study the field at school, others marry into winemaking, or get born into it or just take a job at a wine distributor by chance. Which applies to you?

Pretty much all of these except for the last option. My mother, who was an agricultural engineer, taught viticulture and viniculture, so I got to learn about the beautiful art of winemaking early. Later, at the winery founded by my husband, I started studying the area in more detail; so much so that I graduated as a viniculturist in 2003.

How do you spend a working day? How much time can you devote to wines and how much to other tasks?

My professional life has been almost completely taken over by wine and, as the head of the company, I participate in all areas of work to do with winemaking. I constantly monitor the viticultural and vinicultural work at the winery, make decisions regarding trade and marketing, and also participate at the tastings that are so decisive for the fate of our wines.

Which sort of wines do you usually drink at home and which wines would you pick for a special occasion?

What I really like about the world of wines is its variety. There is simply no limit to the richness of wines, so you are guaranteed to learn new things for as long as you live. I drink the sort of wine that interests me at that moment, be it red or white, from whatever wine-growing region around the world. Variety is the spice of life, and the wide-ranging experience I gain this way also helps me place our wines on the wine map of the world.

In the autumn, special dinners are started off with the new, fresh wines from the recent harvest. The continuation partly depends on the menu, as the dishes require wines that fit them; I may choose a Pinot Noir to go with roast goose or duck, for example.

Where do you think you and Vylyan will be in ten years' time?

I will be richer with ten more years of experience, and Vylyan will be a winery in the international public consciousness; a recognized and respected name among the wine aficionados. ✂

LENKE ELEK



APICIUS

APICIUS RESTAURANT & CAFÉ

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Telephone: (+36 88) 523 235

E-mail: porcelanium@berend.com

www.berend.com

Opening hours

Mid-April – Mid-October

Tuesday – Saturday 12.00 – 6.00

Mid-October – Mid-April

Tuesday – Saturday 12.00 – 5.00

Serves 4:

- marinated pheasant fillets 4 pieces
- goose liver 0.20 kg
- red onion 0.03 kg
- seeds 0.04 kg
(pine nut, pumpkin seed, walnut, peanut)
- cognac 0.015 l
- sliced bacon
- oil
- salt, pepper, rosemary
- pumpkin 0.40 kg
- flour 0.10 kg
- eggs 2
- milk 0.15 l
- cream 0.05 l
- butter (melted) 0.06 kg
- cherries without stones 0.16 kg
- castor sugar 0.015 kg
- red wine 0.1 l
- brown sauce 1 portion
- fresh ginger

Serves 4:

- dark chocolate 0.16 kg
- ready-baked chocolate pastry (10 x 4 cm) 4 pieces
- chestnut puree 0.2 kg
- brown rum 0.01 l
- powdered sugar 0.02 kg
- cream (whipped) 0.3 l
- orange (fillets) 2 pieces
- castor sugar 0.04 kg
- orange juice 0.15 l
- edible starches 0.001 kg
- cognac 0.01 l

Spicius recipes



László Pintér, the chef

GOOSE LIVER AND SEED-STUFFED COGNAC PHEASANT BREAST WITH PUMPKIN ROLLS AND GINGERY SOUR CHERRY STEW

First prepare the pumpkin rolls: bake the pumpkin, mash and cool it. Mix whole eggs, milk, cream and flour and cook 3mm-thick pancakes. Flavor the cool pumpkin mash with salt and pepper and add the egg yolk and melted butter and beat, then spread it on the cooked pancake pastry. Wrap and tightly roll them in tin foil and set in refrigerator.

Prepare the filling for the pheasant breast: fry the finely chopped onion on little oil, add the goose liver, flavor with pepper and add the seeds and cognac, and cook them together. Wipe away superfluous fat.

Remove pheasant breasts from their marinade, drain them, cut the fillets open and flavor them with salt, pepper and rosemary, then stuff them with the prepared goose filling, tightly wrap with bacon and cook them in oven until ready to serve.

The gingery sour cherry stew: caramelize the sugar, loosen it with red wine, flavor with ginger, boil it, and add brown sauce and sour cherry without stones, then cook until ready to serve.

Slice the pumpkin rolls frozen in the refrigerator, and fry in a pan on both sides until crunchy. Slice the cooked pheasant breasts and serve it with the side dish and the sour cherry stew.



CHESTNUT-LAYERED CHOCOLATE PYRAMID WITH ORANGE COMPOTE

Melt the chocolate over water steam and lightly anoint it on tin foil, then form waves from the chocolate and freeze it in the refrigerator.

Mix the chestnut puree with the powdered sugar, flavor it with rum and loosen it with one-third of the whipped cream.

Caramelize the sugar until golden brown, add the orange juice and the cognac, boil them and add the starches to thicken it, and add the orange fillets and cool it.

Pile up the chestnut froth on the ready-baked pastry with a pastry bag; place a chocolate wave on top of them, then put the cream on it and finally a chocolate layer again. Serve it with cooled orange compote.



Photos: Róbert Karádi



STAYING WITH HEREND ARTWORKS, VIEW OF THE CITADEL

Beautiful view; silence; classy porcelain in an elegant cabinet; soft beige, green and pink colors; valuable paintings; elaborate carpets – Herend Suite’s milieu is genuine and elegant. It is rather like we were on an island, not the bustling Erzsébet Square. Though we are quite high – the elevator takes us to the 8th floor of Kempinski Hotel Corvinus Budapest, to the Herend Suite.

The idea is great – though it seems obvious now: is there anything more beautiful than a spacious, elegant space furnished with porcelain lamp and other ornaments made in Herend? The small presidential suite, as the 119-square-meter suite is called inside the hotel, is one of the most favored among guests. Though due to its standards and services, a night costs 1,500 euros, the writer of these lines still had to wait to see the object of this article – wait for the guests to leave and the suite to be cleaned.

The Herend porcelains here – though some of them demanding attention from the cabinet – do not seem just exhibits, redundant decorations; they are integral parts of the milieu. The style of carpets and furniture, the textiles reflect the colors of the porcelains, the atmosphere of the room “grows up” to the noble, hand-painted, unique Herend pieces.

The mauve-green-beige flowery artistic upholstery of the sectional sofa is eye-catching. As the motifs were continuing on the furniture, the sofa-chair ensemble is highlighted and surrounded by the green-tan carpet. All of that is the work of interior designer Ágnes Bálint, who knows Kempinski as it was her home. She has bewitched, renewed and refreshed the same rooms, spaces according to the changes of their functions and needs. As Ágnes said, she had sold several old and bought many new pieces of furniture during the renovation of 2004, but moving walls required a lot more work, since fashion and priorities are changing; also, in the case of such elegant suites – some functions demand bigger space.

The renowned decorator emphasizes how good the relation was with the Manufactory during the renovation. She also adds that Herend pieces decorating the rooms are often changed. Besides classic patterns, modern-styled pieces are also popular.

The style of the antique furniture is moderate, rather classical. Chairs around the dining/meeting table are covered with striped velvet; their backs are shell- or flower-shaped. These practically match any furniture, their grace evokes Biedermeier but they are certainly not sugary. The elegant lamp of Viktoria décor cannot be missing from the writing table. Its “brothers” are guarding the comfortable sectional sofa that is especially popular among guests. There is also a coffee service representing pure forms and modern design.

Some of the remarkable paintings on the wall are from the 19th century – the most valuable is the portrait of Katalin Zetk by Miklós Barabás. Fashionable drawings of the time match well with other walls – their frames reflect the main colors of the suite.

Who has laid down to sleep in this tiny presidential suite so far? Ildikó Dudás, marketing manager of the hotel, would be happy to share that information with me and the readers of *Herend Herald*, but she cannot since she is bound by the obligation of secrecy and discretion regardless of who the guest may be: a celebrity, a wealthy businessperson, or a high-ranking officer.



Serend



porcelain gifts



HEREND PORCELAIN GIFTS



15656-0-00 VHN
(Vieux Herend noir)
Cheetah



06261-0-21 NM17 (design: Márta Nagy)
Bonbonnière, pumpkin shaped with
mandarin knob



08085-0-00 HD (Hadik) Table clock
06153-0-00 VHB (Vieux Herend bleu)
Bonbonnière, dolphin knob



06703-0-00 SP811 Vase, bottle shaped
06069-0-15 SP816 Bottle with button knob
07510-0-00 PFNB (Prunier famille noir blanc –
White plum flowers on black background
with overlay decoration) Tray, open-work



06576-0-15 SP146 Vase with button knob



István Ef Zámbo: *Shade of Red Chair* 1978
(oil, board, 70x100 cm, left bottom note: ef Z.I. 78.)



István Farkas: *Old Picture* 1941 (oil, board, 79,5x100,5 cm, not signed)

MKB BANK

The guard of class



The MKB Bank (previously: Magyar Külkereskedelmi Bank) was founded in 1950 and owns the most remarkable art collection of all Hungarians banks. Beside safekeeping, the art collection creates a balance between rationality, the world of numbers, aesthetics and emotions. The collection is a result of a deliberate, permanent collecting process, based on Hungarian art pieces from the end of the 19th and the beginning of the 20th century. There are also a growing number of contemporary Hungarian artists represented in the collection.

At the end of the 1980s, the first few purchases were mainly investments: as a result of the established national art market more and more significant art pieces came to light, while the public collections were not able to receive enough of them. There was a need for serious institutional demand for the artworks in order to protect important art values and save them from disappearing abroad. *A Gypsy Encampment* by Miklós Barabás and *Boating Lovers* by Bertalan Székely were part of the Hungarian National Gallery's permanent exhibition from the moment the bank bought them. The paintings have been on display for visitors ever since.

Then the bank started to collect and purchase the works of 19th-century artists intentionally, in accordance with its headquarters' building image in the main pedestrian street of downtown Budapest. The collection is mostly based on the 19th century's Hungarian

László Fehér: *Light in the Water* 1997
(oil, canvas 250x180cm, right bottom note: Fehér László 1997. VIII.12)



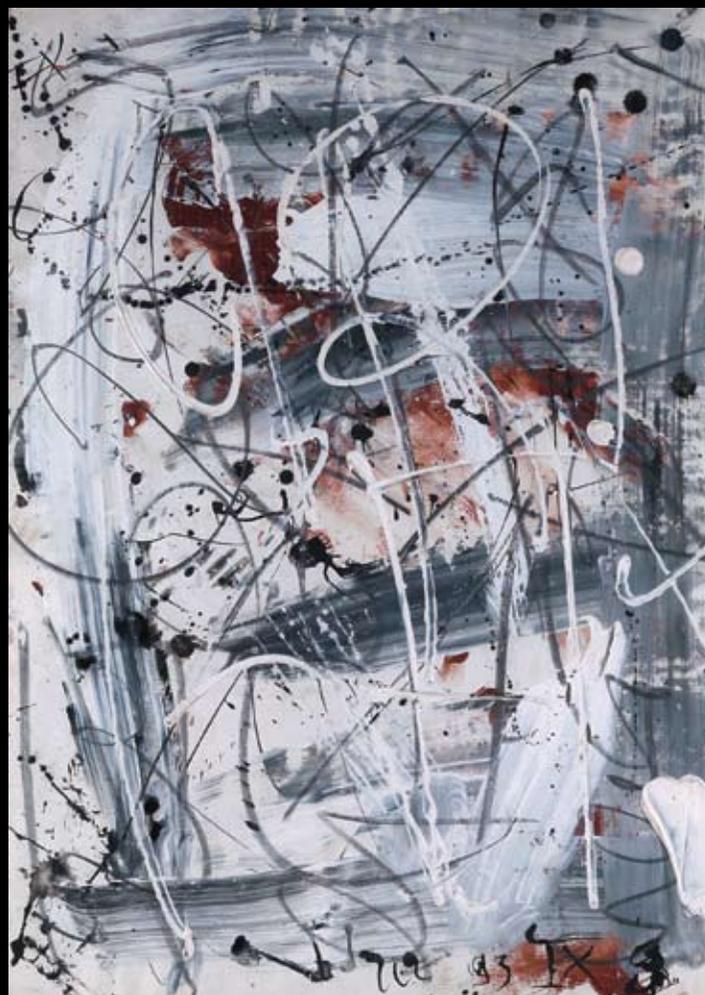
János Kmetty: *Large Still Life with Flowers around 1937*
(oil, canvas, 80×100 cm, left bottom note: Kmetty)

Classic values

paintings, but the bank also acquired pieces of the greatest artists of classicism, romanticism, all three generations of the “Nagybánya School”, and the avant-gardes of the 1920s and the 1930s.

MKB was not only focusing on big names but the diversity of genres. The inevitable merit of trading and collecting art pieces is finding hidden or forgotten treasures. This has been the leading concept of the bank ever since, although Hungarian art pieces do not need saving anymore, as their prices are the highest worldwide and customers are truly interested. The circles of collectors and investors are formed, providing the prestige of the Hungarian fine arts. Now, contemporary art needs investors, therefore the bank decided to enlarge its collection with contemporary pieces.

Contemporary Hungarian masterpieces, such as paintings and graphics by Endre Bálint and Dezső Korniss (members of the European School), two unique prints by Béla Kondor, and a beautiful painting by Ignác Kokas joined the previously acquired classic works a long time ago. The bank has recently enriched the collection with several works of neo-avant-garde artists: Krisztián Frey, Ákos Szabó and Tamás Hencze, as well as of representatives of the next generation: Márton Barabás, László Fehér, Tamás Galambos, Gábor Nagy, Győző Somogyi, János Aknay and István Mazzag. The most current acquisitions are the painting by József Baska and three



Krisztián Frey: *Memory*
(mixed technique, paper, 70×50 cm, bottom note: Frey 93.)

landscapes by a young artist, Barna Imre Balázs. The works are part of MKB’s everyday life, since they decorate the rooms, shaping the image of the institution and providing inspiration both for employees and clients.

Collecting itself is important for the bank, but it also pays attention to educate the audience with organizing exhibitions and publishing catalogues. Thus the bank not only collects paintings but lends them to various exhibitions.

On the 100th anniversary of the birth of Dezső Korniss, the greatest retrospective exhibition was held in the Szentendre Malom Gallery. That exhibition would not have been complete without the Beach Summer painting, owned by MKB.

In addition to lending pictures, the bank organizes exhibitions itself. According to this concept, every year the bank chooses an artist from the collection and organizes a joint exhibition with the local museum of the artist’s birthplace. The first location of the series was the successful Sándor Ziffer exhibition in Eger, with more than 100,000 visitors. The choice of this year is Miskolc and János Kmetty. The exhibition is open until December 31, 2008, in the Herman Ottó Múzeum, where the 45-piece compilation includes pictures from galleries, public and private collections, and two paintings of the MKB Bank collection.

The late present of autumn

TRACING THE FORGOTTEN SEED OILS

NUTRITIONAL ASPECTS OF A FEW OIL DELICACIES

OLIVE OIL: Lessens the level of bad cholesterol of the blood that can cause arteriosclerosis or coronary occlusion. Stimulates the excretion of bile, invigorates metabolism, controls the development of cancer and slows the aging process.

SUNFLOWER-SEED OIL: Contains polyunsaturated fatty acids, and vitamins E and A if cold-pressed. It has a positive effect on tumor prevention and treating heart diseases. Controls the metabolism and supports healthy cell production.

SOYBEAN OIL: Rich in polyunsaturated fatty acids and vitamin E.

SESAME OIL: Contains manganese, iron, nickel, and natural antioxidants for people suffering from hypertonia or diabetes, and those who already have had a heart attack. It is good for the nerves and stimulates the memory.

PUMPKIN-SEED OIL: Used in cases of prostate and bladder complaints.

WALNUT OIL: Rich in polyunsaturated fatty acids especially recommended in case of arteriosclerosis prevention. Strengthens the heart, the circulation and stimulates brain functions. It is an antioxidant.

ALMOND OIL: Good against respiratory ailments, bronchitis, pneumonia, stomach and digestion problems. It is ideal for dry and sensitive skin.

PEANUT OIL: Strengthens the lungs and it is also a great skin moisturizer.

It contains vitamin E and a lot of trace elements (manganese, sulphur).

GRAPE SEED OIL: Rich in vitamin E and antioxidant bioflavonoid elements.

LINSEED OIL: Used for preventing and treating bladder, prostate, and kidney complaints. It has a nerve and muscle strengthening effect.

Photos: stockxpert

In winter and autumn sauces are richer, meals taste better, and we discover for ourselves again and afresh the flavors of the walnut, chestnut, and wild mushrooms – and also seed oils take their deserved elegant places in our meals.

According to the expectations of our times, the most diverse dishes could be made with them in a healthy way. Natural, healthy food has never been appreciated more than these days. Many have started to use the oil of the olive at the time of the renaissance of the fat-substituting oils, and more and more people familiarize themselves with the delicate but still rare oils. They are rich in vitamins, trace elements and unsaturated fatty acids that are useful and indispensable for the human body.

Autumn is the time for oil pressing and beating – fruits and vegetables such as pumpkin or walnut become ripe by then.

The pumpkin, the pumpkin seed and pumpkin-seed oil were also part of everyday Hungarian cuisine in the past, though they were rather considered the food of the poor.

In the United States there are symbols and beliefs attached to the pumpkin. And the showy vegetable was not only an autumn decoration: at the time of the conquest of the Wild West, smart housewives served pumpkin cakes and pies.

The various homemade pressed oils were forgotten after a while, due to the market penetration of large-scale food production, though they are more popular now than ever.

Our western neighbor, Austria, is a leading player in promoting oils. Pumpkin-seed oil is called the “black gold” of Steiermark. (Austrians do know how to sell the most simple food, vegetables and fruits – such as apple and pumpkin – professionally and make them a region’s tourist attraction.)

Pumpkin festivals are more and more popular in Hungary, for example in Nagydobos, in Szabolcs-Szatmár County, or in Óriszentpéter, in the “Őrség” region. Besides the meals made by master chefs, these festivals offer pumpkin carving, entertaining shows and handicraft festivals. Big carved pumpkins and pumpkin lamps show the way to these festivals.

Pumpkin seeds are roasted in heavy pans in the process of pumpkin-seed oil making. The smell tells when the oil is ready: the sophistication of senses and the years of experience of the oil masters are very important. Pressing of slightly heated seeds gives valuable, dark-green oil, rich in vitamins. It is a delicious simple meal, just by itself, dipping it freshly with crunchy bread.

The beautifully sparkling green pumpkin-seed oil, usually stored in dark bottles, is ideal for flavoring salads and other meals. A few



drops make soups richer and tastier, but it is also used for omelettes. Pumpkin seed is most popular on salty linseed cake, but it is also perfect by itself, roasted and salted. It can be used with fish appetizers and sweet cakes. Chocolate-, vanilla- and cinnamon-covered pumpkin seed is a special, sweet delicacy.

Oil is not only “beaten” from pumpkin seed but from various other kinds and stone fruits. Peanut, linseed, hempseed, hazelnut, walnut, almond, poppy seed, sesame seed, grape seed and saffron oils contain polyunsaturated fatty acids, essential for the human body. When energy releases in the human cells, destructive free radicals are formed. Usually these are deactivated by the cells’ own antioxidants, but in several cases (i.e.: illness, stress) the number of free radicals increases and the body is not able to produce enough antioxidants. Vitamins, trace elements, and unsaturated fatty acids are effective weapons against the invasion of the free radicals. Cold-pressed vegetable oils contain lost of vitamins – including the cell protector vitamin E – and trace elements. But they are also free of additives, dyes and harmful fatty acids. Some of the oils can be used for frying, but overheating is harmful and should be avoided.

Different oils have their own flavor; chefs have already found what oil complements what food the best. Cold-pressed walnut oil is ideal for salads, especially with rucola, corn salad; it is quite pleasant with celery, carrot and various cheeses.



BEATING THE OIL

Oil beating was a sector of the miller profession. The process started with breaking and smashing the seeds and due to the renaissance of oils, it also starts with breaking and smashing these days again.

Smashed seeds were rolled with water and the pulp was roasted with continuous stirring. Breaking and roasting destroyed the vegetable fibers and prepared the extraction of the oil from the plant tissues.

The Hungarian “oil beating” expression refers to the old oil-pressing technique. Originally metal sheets were placed on the top of the pulp and pressed by hitting wedges into the sheets. Later screws and arbors were used with the press. The oily cake left in the press after the procedure was used for feeding animals. The extracted oil contained a lot of water which was distilled by boiling (now it is chemically cleaned).

The boiling method is not used with valuable, cold-pressed oils, since the heat damages important nutrients.

Almond oil – with a scent evoking the taste of marzipan – became a gourmands’ favorite with fried fish.

Cold-pressed oil delicacies should be kept in dry, cold places, they keep for a long time, but linseed oil should be consumed within three months.



LENKE ELEK

Water-pipe smoking around the world

THE INCENSE
OF MANY NAMES

RULES

- Do not place the pipe higher than the level of your seat!
- The end of the mouthpiece should never point at the next smoker when it is passed on.
- It should be placed on the table from where the next smoker takes it.
- The funnel of the pipe should be filled with special water-pipe tobacco.
- Tobacco that is too dry irritates the throat. When it starts scratching the throat the current filling ends.
- Parts should always be cleaned and water should always be changed after usage.

HOW TO USE A WATER PIPE STEP-BY-STEP

The big water jar has to be two-thirds filled with water, and the body of the pipe has to be hermetically sealed on it. The tube has to be attached to the body.

The system is hermetically sealed if one can feel the vacuum with their hand placed on the tobacco holder funnel when sucking the mouthpiece.

As the next step we place the top part, the plate, onto the body.

Tobacco has to be loosely stuffed into the ceramic funnel on the top of the plate, so the hot air can pervade it. It is recommended to cover the tobacco with tin foil and perforate 20-25 tiny holes on it with a toothpick.

The special water-pipe coal has to be placed on the top of the ceramic funnel stuffed with tobacco (and possibly covered). (We should use this type of coal because it lacks the substances that make the smoke taste bad.)

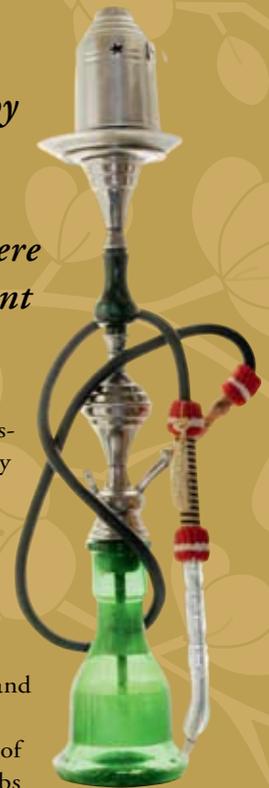
Important: the coal has to glow for long enough to produce an ideal quantity of heat.

Then we have to firmly suck on the tube, so the coal starts to glow. Then the water jar gets filled with smoke and after a few small sips we can enjoy the tasty smoking experience.

The functioning principle is simple: when we suck from the tube, the pressure above the water drops, and as a result the smoke passes through the live coals and flows into the water.



The sophisticated manner of smoking water pipes comes from the Middle East, though it has Indian origins. Nowadays, “smokers” of the Western world also enjoy this delight. It is not simply a way of smoking; it’s rather a community-building factor, a lifestyle, part of the everyday life. It provides the sensation of recreation and relaxation, it means the art of smoking – only for men in the East though, where the pipe is the accessory of almost every café, where board games make the time spent with smoking even more exciting... and that is a lot of time, actually.



The water pipe uses water to filter and cool the smoke of the special tobacco – a wide flavor selection is already available at Hungarian markets. The number of people smoking the dazing smoke at the same time depends on the actual culture and the type of the pipe.

In India, during the regime of Cesar Akabar in the 16th century, a doctor named Hakim Abul Fath experimented with the use of water pipes and lessened the harm of the smoke. The first water pipes were made of coconut shell. Before the distribution of tobacco, it was used for generating ecstasy at religious ceremonies by burning hallucinogenic plants. During sacrificial and purifying ceremonies the transcendent power of smoke was the link between those living on earth and gods of the otherworld.

After the discovery of America, tobacco soon conquered the world. In Europe, it was grown in cloisters for medical purposes and was offered to cure several diseases from the 15th century. The habit of smoking became widespread in the 1600s, since it was known for its good qualities, such as helping to forget about the flow of time, holding company together, and deepening friendly gatherings. It is not an accident that the water pipe is still popular; the secret is that it is ideal for recreational purposes.

The water pipe has been called by many names according to where we are. Nargeela, nargile, narghile, and nargileh are the popular names in Lebanon, Turkey, Israel, Syria and Bulgaria, all rooted in the Persian word *nargil*. It means coconut, referring to its original material.

The names shisha or sheesha also refer to their Persian roots, meaning glass. They are used in Egypt and the countries of the Persian Gulf, Indonesia, Morocco, Pakistan, Tunisia and Yemen.

In Iran it’s ghalyun or ghalyan; in India and Pakistan it is called huqqa, which is quite similar to the English word hookah.

Not only the names but the habits related to smoking vary according to the places we go. In the Arab countries the water pipe is a social accessory; besides the one-tube sheesha, pipes with two, three or even four tubes are also popular – it is a compulsory equipment of gatherings.

When the smoker finishes smoking, he puts the mouthpiece onto the table, showing that it is waiting for another smoker, or he gives it to the next smoker. One should make sure that the mouthpiece does not point at anyone, since that is an insult. Traditionally, when someone is passing on the mouthpiece of the pipe, the person taking it pats the back of the hand of the giver, as a sign of friendship and honor.

The intake tube is mostly made of flexible material, covered with silk or other soft textile material.

Usually every pipe has its own mouthpiece but smoking places usually also offer disposable plastic mouthpieces.

In Turkey, the water pipe is also a social accessory; at home or in cafés, it is used during friendly conversations, but it is more and more common that people watch their favorite TV shows in cafés while smoking pipes. Pipes are served with alcohol-free drinks, usually with tea, due to health reasons, not cultural. It is often lit after dinner. In bigger cities restaurants have special offers, including drink, Turkish coffee and water pipe.

In Israel, the water pipe is known by the name of nargila, and it is in its prime both among the Arabs and the Jews. It is very popular there among young Jews and visiting tourists; most of the clubs offer water pipes.

In India, in the homeland of the water pipe, smoking was only popular in several parts of the country, and just recently became fashionable, mostly among young people. The growing popularity of this habit in India is explicable by the interest of the Western world. Several nightclubs, cafés and bars offer water pipes to their guests. Tobacco-free, herbal flavored water pipes are preferred.

The popular habit of smoking the water pipe, mostly among young people, makes health organizations and anti-smoking activists campaign with studies against the rumors and misbeliefs regarding water-pipe smoking.

Many people think that smoking a water pipe is less harmful than smoking tobacco or cigars. The water filters some of the nicotine, and also there is no cigarette paper that contains tar; the pleasant aroma, the cold smoke, the occasion and the ritual use all suggest that smoking the water pipe does no harm to the health. WHO research results indicate something completely different:

“Despite the ancient doctrines and common beliefs, the smoke emerging from the water contains several toxins that can cause – according to our knowledge – lung cancer, heart, or other diseases.” According to WHO researchers, smoking a water pipe brings in a lot more undesirable substances – tobacco mixed with molasses and honey aromas – and holds them inside a lot longer than cigarette smoking does. Due to the long tube, the bigger suction pressure the smoker has to apply, the smoke goes a lot deeper into the lungs.

The social factor is probably the most important of what pipe smoking can offer these days. If we use tobacco-free, herbal flavors, and – since it is a delight that causes dependency and obsession – we only smoke it occasionally, we do not have to be afraid of its health-damaging effects.

✦



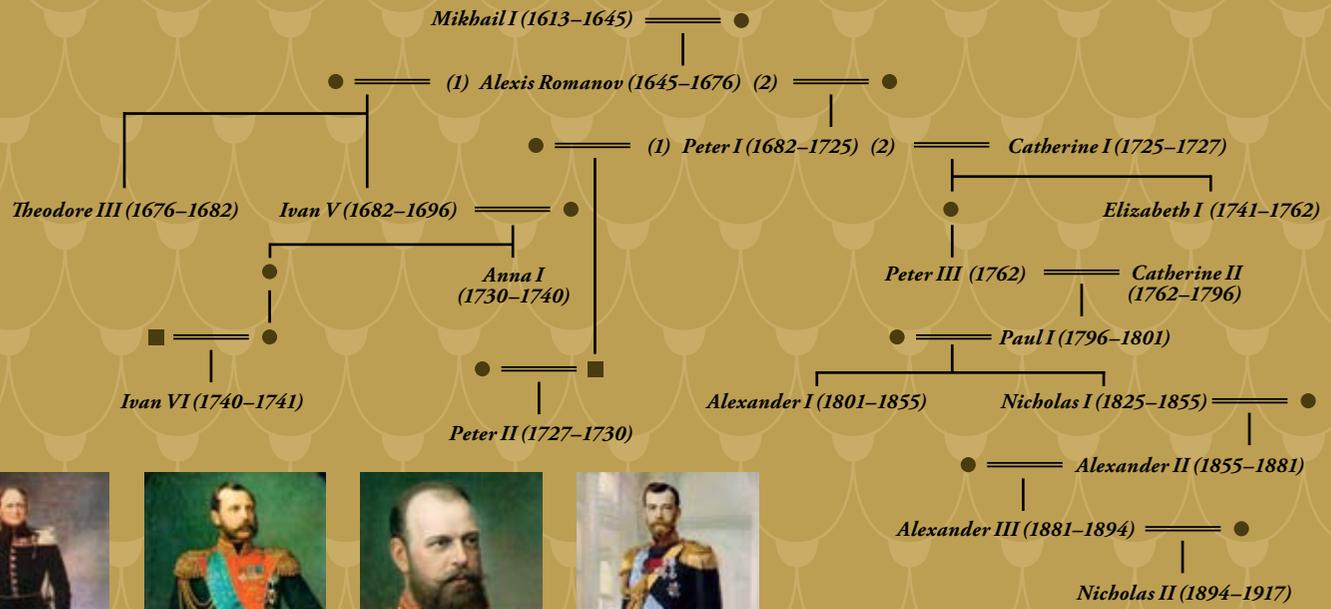
*An ancient
family
from Russia*

Photo: MTI

THE ROMANOV DYNASTY – LIVING HISTORY

The Romanov Dynasty that ruled Russia for three centuries shaped the history of not only that country, but also Europe and the entire world, during wars, palace revolutions, conspiracies, coups and revolutions...

TSARS OF THE ROMANOV DYNASTY



Alexander I



Alexander II



Alexander III



Nicholas II

Feudal tenants, nobles, Boyars, the new middle class born in the 19th century, and the working class – the Tsar ruled above all of them. The House of Romanov took power in 1613 and made a huge empire out of the Moscow Russian state; an empire that went on to collapse at the end of World War I, taking down the three-century-old ruling dynasty with it.

It is a little-known fact that the descendants of Nicholas II, the Tsar executed 90 years ago and reburied ten years ago in Saint Petersburg, have been battling in court until now in order to achieve the rehabilitation of him and his family.

FROM THE BEGINNINGS

Let us have a look at the ancestors of Nicholas II: members of the Romanov Dynasty that was in power from 1613 to 1917.

The name originates from Roman Yuryevich Romanov, a Moscow Boyar, whose daughter, named Anastasiya, was married to Ivan the Terrible. This was the marriage that brought the Romanovs within the circle of power. So much so that Mikhail Romanov became the ruler of Russia in 1613, and went on to stay in power for 32 years.

Not all of the 18 Romanov Tsars were emperors of historical importance. The first, Mikhail, was happy to restore the powers of the Tsar at all.

The first great emperor of the House of Romanov was Peter I (1682–1725), who won the Great Northern War and made Russia a major European power. He realized how backwards his country was when he toured Europe on a diplomatic mission, but still kept all of society strictly his subjects. He introduced some European-styled reforms, but strengthened his military monarchy at the same time.

After the death of Peter the Great, it took almost four decades for the House of Romanov to produce another ruler of his stature in Catherine II (1762–1796). Her rule was one of enlightened ab-

solutism. Many of her reforms stood the test of time, but she also introduced eternal serfdom in the Ukraine, for example. Her success in foreign affairs is more unmitigated: she secured the largest piece when Poland was divided up, and got access to the Black Sea through her wars against Turkey. She condemned and even despised the French Revolution – the Russian Empire was backward and not at all ready for the emergence of a modern middle class.

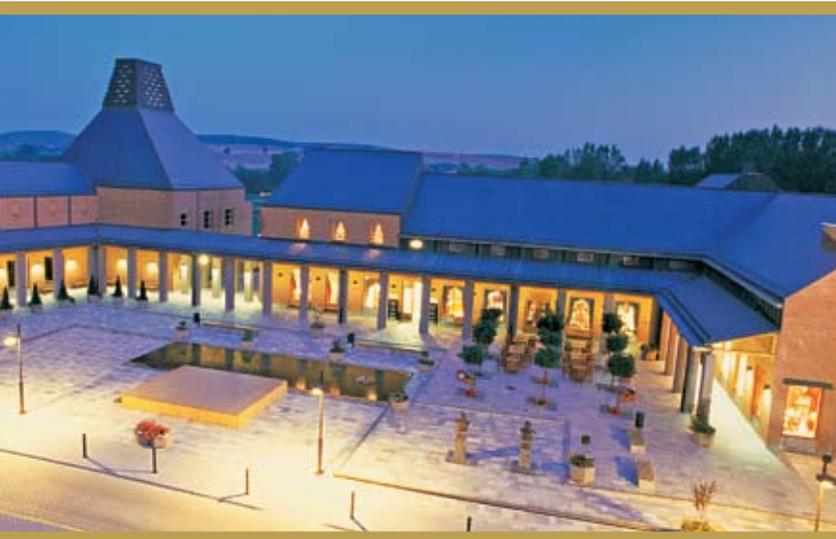
During the rule of Alexander I (1801–1825), after the fall of Napoleon Bonaparte, Russia became the most powerful country on the continent.

His younger brother, Nicholas I (1825–1855) used this newly acquired power, among other things, to suppress the 1848 revolutions in Europe. After defeat in the Crimean War, Alexander II (1855–1881) was forced to introduce social reforms, most notably freeing serfs. The totalitarian rule of the Tsar remained intact, though. Change in that only came about after the 1905 revolution under the last Romanov. The establishment of a parliament (the Duma) was a controversial affair. Nicholas II (1894–1917) did not understand the spirit of the time, and World War I proved too hard a test for the system to survive. After the revolution in 1917, the House of Romanov lost the throne, and after the Bolsheviks took power, they lost their lives as well. The history of the House of Romanov as the rulers of Russia ended.

KRISZTINA FERENCZI

NICHOLAS II AND HEREND

At the 1901 St. Petersburg World Exhibition, Tsar Nicholas II was given a porcelain samovar as a gift. This special item was anew created by the manufactory in 2007.



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www.herend.com/hu/latogatas/

Opening hours:

mid-April – mid-October

Mon-Sun 9.00-5.00

mid-October – mid-April

Tue-Sat 9.00-4.00

mid-December – end of January

closed

In accordance with the outstanding requirements of tourism, the Porcelanium Visitor Center of Herend has been welcoming visitors since 1999. After watching a film on porcelain masters live, trained staff helps visitors to learn more about the secrets of porcelain-making and the biggest Herend porcelain collection of the world in the Porcelain Museum. Products of the manufactory are available at the Viktória Brand Store.

Holding a piece of raw porcelain mass or a painting brush one can start creating in the Minimanufactory's creative workshop! With us, everyone can be a porcelain-making or painting master for a little while...

The Apicius Restaurant and Café has been welcoming guests and providing quality culinary experiences served on Herend sets, since the opening of the Visitor Center. The Porcelanium Visitor Center guarantees culture, entertainment and relaxation – be it scorching sunshine or fabulous snow. Herend welcomes visitors all year!

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Papp László
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