

Spring 2007

Hungarian-American Club of New Mexico

P.O. Box 3454

Albuquerque, NM 87190

www.hacnm.org

Greetings from the Presidents



**Join us for
the Club's
annual
picnic
on May 27,
2007 at one
of our new
president's
house.**

**Address and
directions
on the last
page.**

I have lived in several states and many cities since I came to the United States and, funny enough, it was not until I moved to Albuquerque that I connected to a Hungarian community. The Hungarian Club of New Mexico had a group of people that were glad to be in this country and still very proud of being Hungarian and to have a Hungarian heritage. Since I became involved with the club I have made friends who truly understand the part of me that is Hungarian and embrace all that our lives are about here in Albuquerque.

Eszter and I both felt excited about the potential of continuing the club's tradition by becoming this year's presidents. Since we both have very busy lives, it seemed the perfect solution that we would do this together knowing that we also have a great group of very involved people who would work together with us.

I would like to personally thank all the past presidents, officers, and the many people who continued their involvement and dedication through the last 19 years to sustain and grow our club and provide this opportunity to make new friends who share common interests and a common heritage with us.

We look forward to another year and continuing with the traditions of our summer picnic, August celebration, the October commemoration, and our Christmas party. We welcome any new ideas or suggestion to make our events fun and interesting.

Viszontlátásra!
Anna and Eszter

2007 Events

**Mark your
calendar!**

- ◆ Picnic: May 27
Note Date
Change
- ◆ August 26
- ◆ October 21
- ◆ December 2:
Mikulás Party



**Happy Easter!
Kellemes Húsvéti Ünnepeket!**

The Tóth couple of our Club Interviewed by Joan Shaw



Lajos Tóth was born in Budapest in 1931. The family was originally from Kolozsvár, Erdély. His father owned a butcher shop and his mother was a religious studies teacher and author of children's

books. When Lajos was three years old, his mother became ill. On her deathbed, she asked her sister to come out of service as a nun and take care of Lajos and his younger brother. She did.

In 1945, the Russians fought to gain control of Budapest. During this time, Lajos' family home was bombed and buried in the rubble and many relatives perished. Lajos' father remarried and Lajos was farmed out to his uncle in Kispeszt to learn to make shoes in his uncle's factory. He lost contact with his brother who went to another city. Later, Lajos went to work as an apprentice metal worker. At the factory, Communist Party officials solicited five young men to go to gimnazium. Lajos was one who was chosen and he attended St. Istvan Gimnazium where he specialized in biology and geography. He graduated second in his class at eighteen years of age. While doing his studies, he became an extra at the Budapest Opera, took up yoga, bicycling, and learned archery.

Upon graduation, Lajos became a teaching assistant in the geography department at the university. When the Party put pressure on him to join and he refused, he was thrown out and lost his position. He became a substitute teacher at the Toldi Ferenc Gimnazium. He completed his PhD in Genetics and Animal Husbandry in 1970.

Lajos came to New York in December 1970 under the sponsorship of Catholic Social Services. He found work as a janitor on Wall Street at Banker's Trust.

He also worked in a laundry during the day. He slept from 5-9pm, then walked to Wall Street from the Bronx (two hours each night) because he didn't have subway money. Eventually, he became a lab tech at Mt. Sinai Hospital in Manhattan. From 1979-86, he taught and did research on pancreatic diseases as a faculty member. His students were foreign doctors who were to receive their American certification and publish scientific papers. In his spare time, he worked for government-supported Radio Free Europe, broadcasting Hungarian programs about American culture, music, geography, and other topics of interest to Hungarians. His program was called, "Five O'clock Tea" with Sinatra's "New York New York" as its theme song.

In 1989, a series of events occurred that would change Lajos' life radically: His wife died, the department at Mt. Sinai was closed, and he was hit by a car. Things improved, however. He found work as a chauffeur and he met his new wife, Barbara, through friends. After sending out 200 resumes all over the country, Barbara was offered a position in New Mexico, working for the State. She and Lajos came here in 1992.

Lajos has many and varied interests and hobbies. Under the rubric, "Treasure of El Dorado", he creates southwest style beadwork which he sells retail, wholesale, and for export. Other interests are archery, camping, reading, Latin American music, languages, cooking, and traveling. He has been to Peru, Italy (five times), Poland, Hungary, the Caribbean, Puerto Rico, Mexico, and Hawaii.

Lajos has been a member of the Hungarian Club for fourteen years. He enjoys the Club and would like to see more young people participate in activities, organized trips through the Club, and more cultural lectures.

Barbara Malczewska was born in Lodz, Poland. She came to Cincinnati, Ohio in January 1988 as a visiting scientist. She has a PhD in Pharmaceutical Sciences from Poland. She also has two Masters in Science: one in Pharmacy, the other in Environmental Health.

Barbara is an American Board Certified Toxicologist and is currently working as an environmental epidemiologist for the New Mexico Department of Health.

Barbara likes to travel, hike, and garden. She has traveled extensively in Europe, but loves exotic places like Hawaii. She would like to learn Spanish so that she can travel to Spanish-speaking countries and communicate with native speakers. She would like to see Peru and the Sacred Inca Trail. Barbara is a people-lover and enjoys being around Hungarians.

Easter Recipes



Make these tasty recipes for your Easter celebration!

Marinated Leg of Lamb

Ingredients:

6 pounds leg of lamb, boned and butterflied -- (serves 6 to 8 persons)
1/4 cup corn oil or other high quality vegetable oil
1/4 teaspoon soy sauce
2 teaspoons grated lemon rind
1/2 cup fresh lemon juice
3 cloves garlic, crushed
1/4 cup minced fresh parsley
2 tablespoons fresh rosemary (or 1 tsp. dried)

Arrange the meat so it lies before you like a messy open book made out of meat. Score the larger slabs 1/2" deep with a sharp knife so they'll cook at the same rate as the thinner parts. Lay the lamb flat in a large stainless steel dish. In a small bowl, whisk together the oil, soy sauce, lemon rind, lemon juice, garlic, parsley and rosemary; pour them over the meat. Turn the lamb over a couple of times to coat it with the marinade. Cover the dish with plastic wrap and chill it for 24-48 hours, turning the lamb several times; this gives the marinade time to penetrate the meat.

Bring the lamb to room temperature before cooking. This will take at least 2 hours. It is helpful at this point, though not essential, to skewer the meat from left to right. One skewer should go through the top third and one through the bottom third. This will keep the meat more tidy and compact.

Indoor cooking: Preheat the oven to 375 degrees. Put the meat into a large shallow roasting pan. Pour the marinade over it. Cover with aluminum foil. Bake it for 30-35 minutes, then uncover it and continue till it is done for your taste. For rare lamb (the recommended doneness), a meat thermometer inserted into the thickest lobe will read 120oF. For well-done lamb, turn up the heat to broil. Broil the meat for 2 minutes, without turning. Transfer it to a carving board and let it rest, covered with foil, for 10 minutes before you carve it. Slice the meat against the grain.

Outdoor cooking: When your coals are at their hottest, transfer the meat to an oiled, double-sided rack and barbecue it for 45 minutes to 1 hour, turning the rack every 5 minutes and brushing the meat with the marinade. For rare meat, cook until a meat thermometer inserted into the thickest lobe registers 120oF. Put the meat onto a carving board and let it rest, covered with foil, for 10 minutes before carving/serving.

Bögrés-Mákos (for 6-8 people)

Ingredients:

two whole eggs and one egg yolk
4 oz butter (one stick)
1 & 1/4 cups finely ground poppy-seed
1 & 1/4 cups flour (preferably "High Altitude Hungarian")
1 & 1/4 cups sugar
milk (the recipe calls for 1 & 1/4 cups, but we put a lot less)
1 & 1/2 pouches of Baking Powder (Dr. Oetker - 14-gram pouch)
cinnamon to taste
3.5 oz jam

Mix butter with sugar until fluffy. Then, add the eggs one after the other; mix well. Add flour, poppy-seed, baking powder and cinnamon. Finally, add enough milk to produce the desired consistency. Preheat oven 355 degrees. Pour mixture into buttered pan (size of pan is approximately 8X12 inches). Bake for approximately 40 minutes - check with a toothpick. When cooled, cut it half length-wise. Spread jam on top of one half and place the other half on top. Press down slightly. Let stand for at least an hour so jam can soak into the cake.

Crockpot Cooked Red Potatoes

(Double the amount to match lamb servings for 4 persons)

Ingredients:

25 small red potatoes,
1 can chicken broth,
3 tablespoons butter,
1 teaspoon garlic powder,
season salt,
lemon pepper,
dry parsley

Place potatoes in crockpot, and add in broth, butter and seasonings to taste. Cook on low for 7-8 hrs. It is a very practical recipe especially when you make the lamb with outdoor grilling.

MEMBER NEWS



NEWS FROM THE BOTTLE

by Steve Borbas (Pityu)

My bottle floated back to shore, with some news in it, so here goes.....A documentary about "immigration" is being developed for PBS, and a number of us at the NM Hungarian Club have been interviewed by Paula Amanda of Santa Fe. If you immigrated to the US before 1965, please call me or send an email to contact Paula.....March is the time of year to renew your membership, please, if you haven't done it.....Over a hundred of us came to the March 15 celebrations. And so many new members. Thank you.....For your info, there is a bar at the German Club, and we are encouraged to partake in the facility.....The new Rezler Institute scholar for this semester is Zsuzsa Rakoczy, from Budapest, studying mediation Congratulations to our co-president, Eszter Erdei, who was accepted into the University's Master of Public Health program.....For my next Bottle, I need info, news, gossip, jokes, and announcements, so please call me at 265.7088 or email me at sborb@unm.edu. Thank you.

O B I T U A R I E S

Anthony Maria Laszlo, 83, beloved husband, father, grandfather, brother, and uncle was called home by our Heavenly Father on Friday, Hungary on July 1, 1923. After living in Hungary, Switzerland, France and New Jersey, he settled with his family in Albuquerque. As a member of the community of the Shrine of St. Bernadette, he was an Eucharistic minister and a member of the church's choir. Tony was an active member of the Hungarian-American Club of New Mexico. He was also an avid soccer fan. Anthony will be deeply missed by all who loved him.

Anthony's wife, Paula, preceded him in death after 47 years of marriage.

Anthony is survived by his daughter, Eva Hagen and husband, Dene; son, Anthony A. Laszlo and wife, Pamela; and son, Steven Laszlo; grandsons, Bert and Eric Hagen; brother, Dr. Rev. Leslie Laszlo; and nephew, Alex Fernbach.

Mike Pacsirta, born in 1912, in Sari, Hungary, passed away in November 2006, in Tucumcari, New Mexico. He is survived by his wife, Maria, grandson Michael, son-in-law Bill Shults, sister Julia Dobesh, in Hungary, as well as stepchildren in New York. He was preceded in death by first wife, Mary and daughter, Edith Shults. Although they lived in Tucumcari, Mike and Maria were loyal members of our club. Maria now lives in Lackawanna, NY. with her children. Mike will be remembered by his ready smile and gentle wit. He was an avid gardener and loved his golf.

KERESZTREJTVENY

Crossword Puzzle

	BŐSE- GESEN ÖMLIK	ŰRMÉR- TÉK	A HELYÉ- RE PAKOL	FOGIDE- GET EL- PUSZTÍT	ROVAR TEST- RÉSZE	ÉRME KÖZEPE!	RITKA NŐI NÉV	MILYEN?	SZÓVÉG!	TEMÉR- DEK	KENYAI FÜTŐ	ELBA KÖZEPE!	VÍZBEN GÁZOL	
TÖRVÉ- NYÉT FELFE- DEZTE	▽	▽	▽	▽	▽	▽	▽	▽	▽	▽	▽	▽	▽	E
SZIGLI- GETI SZÍN- MŰVE	▷								FÉRFINÉV TŰL ÍZESÍTŐ	▷				↓
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ÍR NÉPI TÁNC	▷				A SOR ELÉN BUENOS ...	▷	▽			FAGYIT ESZIK VÍZBEN HALAD	▷	▽		
IDEGEN MŰVÉ- SZET	▷			TÖRÖK FFINÉV LATYAK	▷	▽		SEJTET KEVE- REDETT HÉBER NYELV	▷	▽				
HADVÉG!	▷	LÁRMÁS KELETI FFINÉV	▷								KÖRCIKK! ÜNNEPÉ- LYESEN BEIKTAT	▷	DEHOGY! KÉMIAI FOLYAMAT	▷
 INDU- LATSZÓ SZESZ	▷	▽	ÁRONKA ERRŐL A HELYRŐL	▷			KÖNNYEN KIMELE- GEDIK ANGOL FIZIKUS	▷						
AMELY IDŐ- PONTRA	▷					ÜRLAP PÁRBAN VAGÓ!	▷	▽				TOTÓ- TIPP MEGTA- LÁLÓ	▷	NEMZE- TISÉGE
BAJOR VÁROS	▷				BARANYAI KÖZSÉG MEGSZID	▷	▽			ÉSZAKI NŐI NÉV O ... MIO	▷	▽		▽
UKRÁN FSZIGET	▷				... TARDA (TŰZOK) KI NEM ÁLLHAT	▷					FFINÉV RÉSZE- RE	▷		
FOG- SZILÁNK!	▷	ÚJ. NÉ- METŰL APUSKA	▷			SETTEN- KEDIK SŰR A PUBBAN!	▷	▽				TESSÉK, ÍME! FÉRFINÉV	▷	
E TÉREN IS KUTA- TOTT	▷	▽							ABCÜG! NÁLAM A SZÉLÉN!	▷				
MŰTÉTET VÉGEZ	▷								HOZZÁ- FOG KŰP- SZELET!	▷	▽			
SAJTOLT MŰANYAG	▷									ÖREG	▷			



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

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HUNGARIAN AMERICAN CLUB OF NEW MEXICO

Purpose: To foster Hungarian culture among those residents of New Mexico who are of Hungarian descent, related people of Hungarian descent, or who may not have Hungarian affiliation, but who are interested in the preservation of ethnic cultures such as Hungarian, which may become lost without organizational effort.

2007 Summer Picnic

When: May 27, 2007 12PM

Where: Home of David and Anna Powless
161 Sagebrush Drive
Corrales, New Mexico
Phone: 897-9445

Directions:

- take I-25 North to Alameda West
- drive over the river and turn right onto 448 (Corrales Rd)
- about 3 and 1/2 miles turn left (West) onto Sagebrush Dr (follow the balloons)
- 2nd house on right after the stop sign

What to bring: Salads, desserts, appetizers.

We will have hamburgers, hot dogs, and chicken on the grill.

