

OUR COUNTY'S VALUES

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BÉKÉS COUNTY
COLLECTION OF VALUES



DEAR READER,

The Council of Békés County established the Committee for Békés County Collection of Values in September 2013, in order to register all values found in this county, and recommend those values that are worthy to the Collection of Hungarian Values or among the hungaricums. The last more than three years resulted in two hungaricums and 29 county values registration. The work that our villages, towns carry out is exemplary: from 75 settlements 47 established their own local collections of values, a total of 710 values were registered. We can all be proud that we occupy the first place in collecting values.

In this publication you will find details of all the values that are enlisted into the Békés County Collection of Values. Throughout the county we have several such values that we have the obligation to preserve for our children, grandchildren and also for posterity. It is of importance that not only our county, but those far away from us get



to know how the Orosháza wheat germ melee is prepared, who refined the wheat that resists drought and how the Nó-niusz horse breed got to Mezőhegyes.

I hope you will be delighted to read this publication.

Zalai Mihály
President of the Committee
for Békés County Collection of Values



OUR COUNTY'S VALUES

— 2016 —



BÉKÉS-TARHOS MUSIC SCHOOL

On first September 1946 dr. Keresztury Dezső, the then religion and education minister, decided to lay the foundations of the first boarding music school in Hungary. The classrooms were developed at Weinckheim castle which belonged to Békés, and later on to Tarhos.



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The founder and principal of the institution was Gulyás György, who later became the Debrecen Kodály Chorus leading conductor. His main purpose was the musical education of the talented children from villages. Shortly, it gained fame all over the country. A lot of its students became composers, music teachers or public education experts.

The musical tuition was done according to the Kodály method, based on singing foundation, with the aim to educate music teachers who can excel in teaching their villages' and towns' musical culture. Unfortunately, due to reorganization actions the school was closed after 8 years, in 1954. However, its students were well prepared and goal oriented.

At the castle and its surrounding, huge park hosted a special education institute.

The Musical Pavilion gave home to chorus festivals and other festivals during the summer since 1876, within the framework of the annually organized Békés-Tarhosi Musical Days. The school received the Hungarian Heritage Award in 2007, and by awarding this prize the musical values established by Gulyás György were acknowledged. The people who taught there truly believed that singing meant force and makes people going, even when their legs would give in during the forced marching. Many have tried to define the so often mentioned „tarhosi spirit”, that was sucked by the walls, but nobody succeeded so far. According to the „tarhos people” music meant a lot and the essence was the joy to make music.

BÉKÉS-TARHOS MUSIC DAYS



The Békés-Tarhos Music School onetime students hold annually the alumni meeting.

On 1st April 1973 when Békés was declared a town, Gulyás György conducted the Szombathely symphonic orchestra and the Kodály chorus from Debrecen. The founder of the school suggested the town leaders that day that along the alumni, every year there should be musical days organized. The town leaders welcome this idea and in 1976 they organized the first Békés-Tarhos Musical Days, which since then brings spiritual joy to the life of the town. A concert series was held, which during the following years was extended by instrumental and conductor courses, competitions, exhibitions and native language camps.

The most popular of the event series were the concerts which for many years were held at the Tarhos Music Pavilion. The finding of finances to renew the pavilion was unsuccessful, so later the concerts were and are being held at the cultural institutions, music school, reformed and catholic churches, the Baptist Praying house, at the library and the Gallery of Békés. Puppet-shows, poetry and dance, folk dance became part of this programme.

Since 1930, following the death of Gulyás György, the organizers consider their duty to pass on the musical culture and the Tarhos spirit. Similar musical events take place in Hungary, where they evoke the past and its magic creates a unique atmosphere. In December 2013 the Music pavilion passed over into private ownership.

According to the plans, the building will majestically remind of its glorious past and musical days will be held here for music teachers, concert fans, maestros of concerts.



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BÉKÉS PLUM CAKE

In a simple peasant kitchen they aimed to use all the raw materials that were in house. In case of cakes, the aim was to make their taste stay fresh for longer time. The Békés plum cake is time and work consuming, but it complied with the criteria mentioned.

The two main components of this cake are the Békés plum jam and the special dough. The traditional Békés plum jam is prepared from Beszterce type plums. It is done from ripe plums. Nothing but the fruit gets into the jam. The Békési plum cake dough is made from salt, water and flour. At the pig killing they put away the lard, they cut it into small pieces and roll this into the dough and let it rest covered in a cold place. They stretch the dough as thin as possible, cut it into 6-8 cm cubes. The dense jam is put onto this. They pinch the top and bake it until it is golden yellow.

The basic secret of this cake is due to the taste of home -made dough and the excellent plum jam. The dough is the result of generations' experimenting, which is still going on today and getting finer and finer. During the preparation of this cake the modern technique and tradition are forged together. Adding the jam and pinching is manually done.



REFLEX CARP OF BIHARUGRA

In 1930 the Corchus family built a pond fish in Biharugra where they did fish-farming. For this they needed good carp mother fish, which they imported from abroad at that time. During the fish-farming process they kept those fish that did well in the Biharugra area. By 1962 fish-farming was carried out on 2000 hectare Biharugra land area. For this, the one year spawns were naturally spawned in reproducing. From the year 1980 all big Hungarian fish-farms switched to artificial reproduction because that was more efficient. The basis of developing their own landraces is that such noble carp get selected that will adapt to the land in the best possible way. The result of almost 100 year of reproducing work is the Biharugra carp. The features of this type of fish are: back scales, linear reflex scaling, green brownish and greyish back, its side is orange-yellowish and its belly is yellow and white colour. It is very frequent on fish the vivid orange Beksits-spot, that implies South Slavic origin. In 2001 The National Agricultural Certifying Institute certified the Biharugra reflex carp as landrace. The Biharugra reflex carp helps fish farmers from other parts of the country to be successful in their activity. Fishermen are satisfied with it and its gastronomical value is renowned both in Hungary and abroad. The Hungarian Parliament declared the Biharugra reflex carp national treasure in 2004. The animals avowed as national treasure are considered Hungarian native animals.



CSABA BEER FESTIVAL AND TROTTERS PARADE

This festival is being held in Békéscsaba town since 2001. It is a very popular event and it is the biggest and most visited beer festival and the only trotters parade of the country.



Initially it started with a beer festival only and later on it was extended with the trotters parade in 2007. Among the aim of this event is the popularization of decent beer drinking, expanding the offer to visit Békéscsaba, Békés county, and Southern Great Plain; the presentation of house made beers and help these get onto markets, the preservation of gastronomical traditions in Hungary. At the festival visitors can only taste draft beer and this is unique in Hungary. Every year the number of draft beers grows, it already exceeded 100, which is only offered in Hungary.

The other protagonist of the festival is trotters. There are more than 100 groups who take part in a competition of cooking trotters stew where families, friend groups can prove how they use their wooden spoons. After having said all these, the Csaba Beer Festival and Trotters parade emanates an atmosphere that visitors wish to live through again and again.

Only a few thousand people attended the first festival, by today 50-60 thousand people choose this event at the beginning of summer. With the increased number of participants the area of the event has changed too: from a 2,500 m² beer tent today 20,000 m² expect visitors. Visitors come from neighbouring countries also.



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CSABA SAUSAGE



The Csaba thin and thick sausage is made of 250-300 kg sow pork and bacon (in 70-30% rate). Along with salt, cumin and garlic it is seasoned with a lot of paprika and it is a juicy, smoked and vivid red product. The original „csabai” does not contain pepper – neither ground nor in full, neither white nor black. It is smoked for six days, slowly, with beech sawdust, taking great care that the temperature does not exceed the plus 12 degrees. In compliance with traditions mellowing is the best in cool pise chamber, but by all means in cool and properly aired chamber. Within three months the tasty, real csaba homemade thick sausage is mature.

From our country's settlements not just one became famous as the result of their inhabitants' exquisite product. Békéscsaba's traditional homemade product is the Csaba sausage. Its name is mentioned in the pertinent literature from the 1900s. The monograph called The Békés County, published in 1936, mentions that Békéscsaba has become famous due to the town's meat processing industry. The story of this popular product was first told by Dedinszky Gyula who writes that at the turn of the century, at pig-killings only the people from Csaba praised the hosting house's sausage, then it became known in the county and within one or two decades all over the country, later on abroad where everybody looked for it, bought it, praised it and loved the Csaba sausage. Between the two World Wars it reached its heights. The nationalisation and the following re-organisations and owner changes could not stop the ongoing production of the Csaba sausage in Békéscsaba.

The Csaba sausage brand name is well-known in the Carpathian Basin, but also overseas in North and South America and Australia. Making Csaba sausage is a living folk tradition,

which has not changed at all in hundreds of years and through many generations. Due to its artisan feature and quality it is a premium category product. The real, original Csaba sausage is a typically home made product, so it cannot be the same everywhere, always. As many houses, as many sausages.



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CSABA SAUSAGE FESTIVAL

The Csaba Sausage Festival has been held since 1997, an annual basis and it is based on the tradition of the Csaba sausage, interacting with the traditions, economic past and present of the town and its civilian audience.



Thanks to this sausage festival an event was born in Békéscsaba that presents the gastronomical traditions of the town and offers a possibility for other regions based people to present theirs. During the past few years the organizers of the event added new themes like: preparation of the ground pepper, the presentation of small local crafts, the traditions of pig-killing, the preparation of sausage „cigánka”, wine tasting and local firewater preparation, the tourist attractions of the region, its cultural values, all these within the framework of folk festival atmosphere. The special value is the activity of the participants, which forges together the hundreds of sausage loving groups and thousands of participants.

You can feel that the economic importance and opportunity is very welcomed by the food industry and gastronomy businesses of this region. With its effect it perfectly suits the agricultural policy that targets the family farming, the local preparation of the raw materials, their local utilisation, and the quality they have, all these being the development trend in Hungarian agriculture.

By now it has become one of the most well-known, and mostly visited, tourist and gastronomical event in Hungary and Central Europe. In 2009, organized by the Hungarian Festival Association, the Hungarian Cultural Institution and the Fine Arts Lectorate a festival certifying process took place and the Csaba Sausage Festival was the only one that received the excellent gastronomical festival title which they re-earned in 2012.

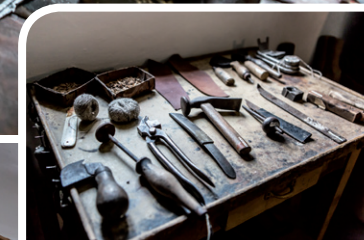
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BOOTMAKER AND SHOEMAKER TRADITIONS IN ENDRŐD



The bootmaker and shoemaker crafts have long lasting tradition in Endrőd. The two crafts grew together in one and formed the majority of the village's industrialist population. The peasant boots and horse riding boots were of excellent quality and were looked for products not only in the nearby markets (Mezőtúr, Szarvas, Dévaványa, Körösladány), but also at further locations of Sárrét (Komádi, Berettyóújfalú, Füzesgyarmat etc.). The Endrőd Shoemaker Society was built on existing and fast developing crafts traditions and gave work for 1500 people. Thanks to their products they came to be known all over the country because of the craftsmanship. Despite the crisis, nowadays there are a significant number of shoemaking shops with a big variety of products in Gyomaendrőd.

The tradition of making shoes and boots in Endrőd became the most significant by the end of the 20th century and this was the basis of the Endrőd Shoemaker Society. The shoe-and boot making enterprises still operating today carry on the 2 century tradition of this craft.



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THE BIRTHPLACE AND LIFE WORK OF ERKEL FERENC

The Erkel Ferenc Memorial House (Erkel's birthplace) was built in 1795 as Germantown school and teacher's home. The building was transformed several times. During the winter of 1829-30 it got damaged and partly collapsed, following which it was rebuilt in Classicist style.

Erkel József, the father of Erkel Ferenc jr. started teaching in that school in 1807. As per tradition Erkel Ferenc

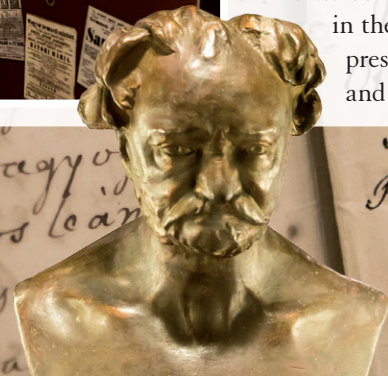


was born in the corner room of the house. He spent his childhood there until he went to high school. During school holidays and as an adult later he returned here very often. The family lived in the memorial house until 1841.

The house was restaured several times, and in 2011, at the 200th anniversary of Erkel Ferenc's birth, they held an exhibition and the building was completely modernized.

Erkel Ferenc (1810-1893), who was born in Gyula, lived surrounded by music due to his father. Following his studies at Nagyvárád and Bratislava he became a private music teacher in Kolozsvár. In 1834 he introduced himself in Pest and settled there. He was conductor in many theatres and from 1837 he was conductor and musical leader at the Pest Hungarian Theatre (later National Theatre) for thirty years. He was the one who created the National Hungarian opera, as genre. Using as base the Western operas, and leaning on 19th century marching music he developed a relatively unified national opera language. His most famous operas are Hunyadi László and Bánk Bán. He was also a very good chess player.

In Erkel Ferenc Memorial House, the Maestro's birthplace, the duality of school and lodging can be felt. The old classroom was turned into a 19th century classroom, and in the other three rooms the former family home is presented. The yard is big enough to host concerts, and it has a stage where you can play chess.



GYULA GÖNDÖCS GARDEN



The current park area was developed at the end of the 19th century, motioned by Göndöcs Benedek. In 1886 the people's park was officially opened, amidst great interest. In 1889, motioned by Göndöcs Benedek again, they officially opened the Pavilon for cultural and other events (today: Vigadó) with the participation of Blaha Lujza. In 1894 after Göndöcs Benedek passed away the park was named Göndöcs garden. The year 1895 was when the neo-classic, one storey, Doric pillar, spandrel building was inaugurated and was meant to be a museum (today: Kohán Gallery). In 1901 the Erkel Ferenc Theatrical group was formed. There was a walking alley, tennis court and skating rink within the garden. In 1909 the Göndöcs garden was significantly extended. In 1929-30 the park was further improved. During WWII the Göndöcs garden was used as the cemetery of the Soviet army's military hospital found in Gyula. In the 1960s the wooden theatre, the music pavilion were demolished, the old buildings in the neighbourhood were transformed. In 1970 the cultural house was built and the 40 meter tall water reservoir on top of which there is a solar physics observatory. In 2014 they inaugurated a monument, in memory of 2000 people, in the town, probably one of the biggest in the country which they called 20th. Century Heroes and Victims Monument. They rebuilt the Musical Pavilon and they also opened the Kohán Gallery buildings and the building of the Gyula Vigadó.

The Göndöcs park is the biggest green unit in central Gyula. It is the first public park in Gyula that fulfills this function since its establishment. The plants found there are a

rich variety and they are changing, it is a botanical curiosity, for example you can find here colourful leaf American tulip tree, red greenary field maple tree, columnar pedicellate oak tree and ornamental cherries. The Göndöcs garden is also the cultural centre of the town. The renewal of Göndöcs garden contributed to a great extent to Gyula town being awarded the gold certification in 2014 at „Entente Florale Europe” international flower competition.



GYULA DOG LEISURE SPORT AGILITY CLUB



The Gyula Dog Leisure sport Agility Club was established on 22nd February 2001 with the purpose to ensure adequate economic background for the 2002 III. Mixed and Pure-bred Dog Agility Worldcup and I. ParAgility Worldcup. It is unique in Hungary that the local council recognizes the dog club as sport organization. Members are mostly young people and students, but elderly people are members also. Their life experience is determinative for the young people. The charter contains the goal to bring up a healthy young generation, to make them love nature and animals with the means of the agility sport. The sports people take part in therapy tasks with their dogs, where they hold therapy tasks for the spiritually and physically wounded children and elderly people, thus helping their recovery process.

Agility is a peaceful sport, it was with difficulty that they accepted it as sport, although it requires serious concentration and physical strength for both the dog and its master. In 2002, for the first time in the world, the membership of the club organized the I. ParAgility World cup that was focused on the skills of the dogs. Hungary and Gyula town earned their place in the history book of the agility sport with this event. Gyula is the capital of agility sport. During the years that passed by six world events were held. Three Youth Agility Europe Championships, and on one location, at the same time three world championships and three ParAgility World cups. The event was held in the name of equal opportunities and with the participation of both healthy and injured sports people.

GYULA SAUSAGE



The Gyula meat industry and the story of Gyula Sausage looks back to one and a half century past.

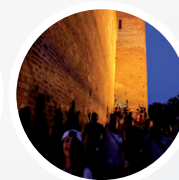
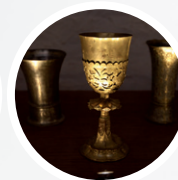
At the beginning of the 20th century several butchers, among whom Szabó József, descendant of Balogh József, Puczkó, and the Nagy family, Badura József, Gypes János made the sausage in Gyula and spread its fame throughout Europe. In Balog József's workshop a man called Stéberl András worked who had large scale experience and moved to Gyula, and he knew about the abilities and skills of the butchers around that area.

The Gyula sausage or the Gyula double sausage is made from the Hungarian big white mangalica, hybridized with Hungarian landrace species, and from the Hampshire, Duroc, and Pietrain breeds, and their hybrids that grow up to 135 kgs, by slicing their meat and adding their own bacon to it. The Gyula sausage is at least 15% (m/m) free of connective tissue, contains proteins, and it is made from 4-6 mm sliced pork and bacon, to which they add salt, sweet and hot ground paprika, garlic and pepper, ground cumin, it is smoked with beech then dried and matured. Its diameter is 26-40 mm, paired to 18-26 cm length or sliced. Its cover is clean, not damaged, not moldy, a little nodular, bulbous surfaced, its colour is brown reddish and you can see the bacon fat particles through the surface. It is produced in Gyula and Békéscsaba towns. It is a mostly searched for product, not only on domestic market but also on export markets – England, Czech Republic, Slovakia, Sweden, Germany.

In 1935 at the Brussels World Exhibition the 'small pair Gyula sausage' received Gold Diploma. In 2010 the European Committee Protected geographical marking (OFJ) trademark utilisation was awarded to the Gyula sausage. The Rural Development Ministry Hungaricum Committee registered it in 2014 and included it into the Collections of Hungaricums.



GYULA CASTLE



In the centre of Gyula stands the only Gothic brick castle of Central Europe that remained intact. The Rondella tower is part of the castle, but the tower was built in the renaissance age.

They started building the castle in 1405 and it was ready by middle of the 15th century and from then on it was a bor-

der fortress. The building and the estate around it always belonged to the royal families in Hungary. It is here that the son of Hunyadi Mátyás, Corvin János and his mother lived. The 1566 Turkish siege was an important event in the life of the castle following which it was in Turkish hands for 129 years and re-conquered by the Austro-Hungarian troops in 1695. Following this, the castle became the centre of Békés county's land agent, baron Harruckern János György.

The 1848–49 revolution and fight for freedom offered a sad scene to the castle. One of the thirteen officers that were later executed in Arad was taken to Gyula. Memorial plaques were placed where they were held captive.

Throughout the 26 middle-aged premises, found on the ground floor and above it, the visitors can visit the exhibition presenting almost 7 century worth of history.

In the castle yard and on the nearby lake the internationally renowned Gyula Castle Theatre presents its performances and the Shakespeare Festival. The state owned building was renewed between 2003-2005. As the result of the reconstruction, the county became richer with a spectacular, good quality monument, and the town, thanks to the castle museum contents and its neighbourhood is a tourist attraction.

The onetime Gyula castle was much bigger than that of today, what was left is the oldest with the gate tower (spirelet). What makes these special is that since these were built on a swampy area, there are lain poles, five meter deep on which they added two meter freestone layers, and on top of all this the brick building that you can see today was built.



HUDÁK MANUAL WEAVING WORKSHOP



The Hudák weaving shop was established by Hudák Józsefné in 1989. Today it is a family enterprise under the leadership of Hudák Józsefné folk artist and her daughter Hudák Mariann who has Masterpiece Award for making different attires. In their workshop, at Csorvás, they make products with individual jury numbers: homespuns, canvases and clothing made from these, hemp, cotton and natural raw material clothings. Besides these, they make cordoned Hungarian ornamental clothing from French silk, brocade and shantung (canvas type fabric). These are special, unique pieces, tailored to individual sizes, for men and women also. Such are the Bocskai-suits, and wedding clothings. Choruses and dance groups often ask them to prepare special, individual performance clothings for them. They take part in several fashion shows both inland and abroad.

The weaving workshop made civilian and national clothes have received several recognitions, certificates and awards throughout the years: Masterpiece Award, International Textile Conference Award, Expo awards. Award for best domestic artisan product, best artisan exhibitor. For more than 20 years they take part in the annual Crafts Holiday in Budapest, but they are also present at equestrian events. Each piece of work is individually designed at the workshop and is exclusively made from natural raw material.



KÖRÖS VALLEY CONCOURSE



The Millennium Government Commissioner Office decided in 2000 to present the live folk culture of people living in the Carpathian Basin to audiences, as it is national treasure. One stop of this was the square in front of the Gyula fortress. The organization preserved the spirituality of the first event and organize annually this concourse. During this event one region of the Carpathian Basin introduces itself, the Southern Great Plain, including Csongrád, Bács-Kiskun and Békés counties, Voivodine from Yugoslavia, Banat and Bácska, and from Romania Arad and Bihar counties. The Körös Valley Concourse is the presentation of live folk dance and artisans culture. It is rich in folklore traditions, and along the Hungarians you can find here Slovaks, Serbians, Romanians, Germans who preserved their cultural treasures in this region.

In the Southern Great Plain this is the only event where the live folklore in its complexity-folk dance, folk music, artisans-makes its appearance. At the festival, they present the Békés county live folklore every year. In pavilions having special style and made of wood craftsmen from all regions show the tricks of long forgotten trades to visitors, and more than 100 craftsmen sell their certified goods. They organize craftsmen classes for children. There is also a folklore creative playground also. At the event, visitors can get to know different dishes cooked by Hungarians and other nations living in this area. Part of the programme is the Körös valley cooking and scone baking competition.



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KÖRÖS-MAROS NATIONAL PARK



The South-Eastern part of the Plain has its own atmosphere landscapes with natural geographical facilities, which developed especially by the Körös and Maros rivers nature forming activity and this made it of utmost importance that this landscape structure be handled as one, unified nature protection area.

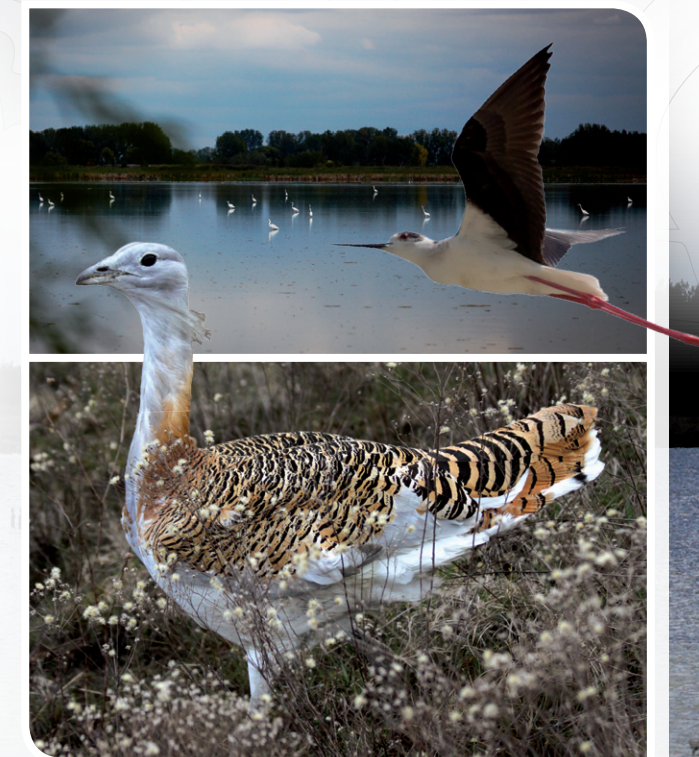
The Körös-Maros National Park formed as the seventh national park in January 1997. Its operational area is the entire Békés county, the Eastern area from the Tisza river of Csongrád county, and also the Dévaványa-Ecseg prairies and the Three-Körös rivers' floodplain, which spreads into Jász-Nagykun-Szolnok county.

Out of the 52,000 hectare protected area more than 6,000 hectares are increasingly protected. The area can be separated into two different image landraces. One of them is the Tisza and its affluents (Körös rivers, Berettyó, Maros) flood basins after water regulation activities: the Körös area, the old Nagy- és Kis-Sárrét, Cserebökény. The other are the loess prairies, wood steppes, the country's best soil area called Békés-Csanádi loess back.

It is an important task to protect the vast dry prairies, the existing swamps, the deltas and the remaining woods. Another outstanding task is to preserve the animals and plants that are rare and only grow here on this territory of Körös-Maros National Park.

The water life role of South of Tisza plays part in birds migration that is significant internationally. The adonis by the Volga and the sage must be also preserved.

One of the biggest bustard population in Central Europe lives at the North side of the park. There are several migrating and resting birds here like the crane bird, wild geese and curlew and others which represent a big part of the world's birds migrating through here.



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LADICS CIVIL HOUSE AND ITS COLLECTION



The Ladics family legacy is a special value, it is a unique historical document about the life of the rural bourgeoisie in the era of dualism and between the two WW. The legacy comprises the family house built at the beginning of the 19th century, its entire furniture, the personal belongings and objects of the family members and also the family library and the document collection. The legacy was donated to the town by the last two family members, Ladics György és Margit, in 1978 in exchange for annuities. The main data of the collection in numbers: 200 individual inventoried and 1,500 objects non inventoried, as well as 7,900 individual inventoried and 10,000 non inventoried documents. Three institutions share the legacy: the Gyula Cultural and Event organizing Nonprofit Kft, the Békés County Archives and the Mogyoróssy János Library. The Ladics house hosts a permanent exhibition since 1989 from the museum share of the legacy. Visitors can look into the bourgeoisie housing culture and life style memoirs, as well as the history of the Ladics family.

The Ladics family legacy is a special value for the town of Gyula. The Ladics house is the only furnished witness of the world of bourgeoisie. In Hungary there is no other similar complexity bourgeois unit that would maintain all the objects, archives and documentations materials. Through the collection one gets to know the bourgeois culture of the era of dualism and between the two WW.

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HUNGARIAN AUTOSEX HEN PIGEON



The written story of the pigeon breeding in Gyoma dates back to the 1950s. Forgács József, the first breeder of the Hungarian autosex hen pigeon was a famous breeder already. The breeding took place between 1965-1975. The Hungarian Pigeon and Small Animal Breeders National Society' Reviewer Board acknowledged it as pigeon breed between 1978-1979.

The Hungarian Autosex Hen Pigeon can be presented at exhibitions and it is suitable for producing meat also. It has the shape of a hen, its ship like form is high and it is a tame pigeon. It has a slightly long shape and it is squatty. The mature males weigh between 90-115 dkgs, the hens are 80-95 dkgs. Its body length from the beak to the end of the tail is 28-30 cms. It is characteristic to its posture the raised chest and the raised tail. The size of its head is proportional with the body, it is arcing and oval shaped. The colour of its eyes is washed red pearl, corn, orange or vetch. The beak is long, strong and V shaped. The beak of the males is light, that of the hens is in harmony with their feather colour. Their neck is a bit longer than medium and it is medium thick, strong at jugular. Its backline is like the boat like line of the lower body. Their wings are strong, the rowing pens are medium long and medium wide, resting on a slightly raised tail, but do not cross each other. The legs are medium tall, straight and featherless. The claws are in harmony with the colour of the beak. Its feathers are stiff.

The Hungarian Autosex Hen Pigeon is very popular in Gyomaendrőd, but at the same time it is to be found all over Hungary. In order to breed it, a breed club was founded in 2005 whose purpose is to make this pigeon known beyond the borders of Gyomaendrőd. Every year young presentations and exhibitions are organized. The aim is to refine this breed, and by hybridizing 5 breeds, under severe selection rules, to obtain a new bloodline in four years.



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HUNGARIAN BILLIARDS MOVEMENT, GAME AND SPORT

The Pallas Big Encyclopaedia (published between 1893 and 1897) under the heading „Billiard” already mentions the small and big tenpins game. The Révai Big Encyclopaedia explains what this is: „Skittles game or puppet game is the type of billiards where they place wooden puppets on the table; they play it with three balls. There is small and big K. The former uses five puppets, the latter seven...”.

The „skittles game” (just like many other games, like cards) must have got here from Germany –the Germans are still using the „kegelbillard” nowadays. According to James Masters, British game researcher the Italian puppet billiards spread towards North and East.

The basic accessories are 3 pieces of standard Carom balls and 1 or 5 wooden puppets. During the turn push games the players push in turns, thus both parties are in game all the time, which is very entertaining. Consequently, at these games you must score points but also you must make sure that the opponent has no stalls left-mainly using the cover of the puppets. Since here you do not have to „use” the balls, like in the pyramid type billiards games, the end of the game is when you have a given point number, which is possible by knocking down the puppet/puppets (the pushing ball cannot knock down), with the Carom.

In the Southern part of the Great Hungarian Plain, they used to play the puppet billiards on pocket tables until the 1960s, just like the Danish did. It is interesting that in the capi-



tal of Hungary the first holeless Carom table was used around 1859–1862 at Europa hotel. At the turn game each player has their own ball. In order for the target ball to knock down a puppet, it had to first touch wall and/or red ball and/or the pushing ball had to touch wall before contact with the target ball. The number of points for the error of the pushing player comes from adding up the penalty points, the number of puppets knocked down and the total value of the Carom.

COLLECTION OF LOCAL HISTORY OF MEZŐHEGYES TOWN

The 1847 „Emberkóroda”, built in classicist style was originally a hospital. The new wing of the hospital was ready in 1923, then the old building was used as school. The building is a protected monument which opened its gates on 25th April 2003 to allow visitors to see the collection of the local history. The material for the presentation of the sugar plant exhibition was collected at the 100th anniversary of the plant. From 2003 the archaeological collection can be seen, and from 2004 the permanent ethnographic and local history exhibition is open. The permanent history of technology, IT exhibition presents a private collection. In 2006, in honour of the memorial year of 56’ they arranged an exhibition about the Rákosi era and the local events of the 1956 revolution. In 2008 the technological history and transport exhibition was opened, and in 2011 an exhibition about the professional training dating back more than 100 years. In 2012 they inaugurated „the hall of Sister towns”, which displays the characteristic objects of the sister towns. At the Equestrian Stud exhibition, visitors can get an insight into the life of the equestrian stud and equestrian institution. Along with the permanent exhibition, there are also periodic exhibitions also.

The collection is the biggest collection of local history in Békés county. The collection is some kind of scientific workshop, local database that can be used by anybody at any given time. The fellow workers of the collection regularly write tenders, lector the works related to the history of the



town and they themselves publish books, articles. In 2014, at the awarding ceremony of Tomorrow’s Town Award the collection of Mezőhegyes town received a separate award for the preservation of the cultural heritage.

THE WORK AND LIFE WORK OF MOKRY SÁMUEL WHEAT REFINER

Mokry Sámuel was the first national wheat refiner who refined wheat that could resist drought, had bigger wheatears and grains. He was born in Hungary in Monostorszeg, in 1832. In 1854 he got a degree as Lutheran priest at the theology section of Halle university. He became deacon at Orosháza, then teacher in 1857 at Békéscsaba high school and finally principal. In 1864 he started agricultural work on his farm in Gerendás. He became leader of the Békés County Economic Club. The 1863—64 devastating drought directed Mokry Sámuel's attention to growing plants. First, he refined barley, rye and corn. Later on, he gave these up and started dealing with wheat refinement. During the first year



of refinement he sowed the most beautiful grains in parent parcels. During the second year he selected the grains of the densest wheatears and used them as seeds. It is this way that the „elite” seeds came into being. The farmers all looked for his seeds. At the turn of the century he moved to Budapest, where he died in 1909.

Mokry Sámuel tried to refine a wheat type that will give the biggest yield. He said that the purpose of refinement meant to use the opportunities offered by Nature to the biggest extent. In order to achieve this, one must produce noble variants. With the beginning of wheat refinement the process of quality improvement of the wheat was started. A significant amount of Hungarian wheat gets onto the Western European markets.



NÓNIUSZ HORSE BREED

The forefather of the Nóniusz breed, Nonius Seniorm, got to Mezőhegyes from France, from the Rosires stud farm in 1816, as war trophy, and was bred for a total of 17 years. The middle weight of the saddle horse and cart horse founded by the descendants, does not look at all like the founding stallion.

Earl D'Orsay Oliver was the colonel and commander stud (1889-1904) because he realized that the army needed calm, persistent and strong horses, which-if necessary-can also be used in agriculture, so he organized a competition for the breeders.

The Nóniusz breed perfectly improved horsing of the country, its value is proven by successes at domestic and international exhibitions (1896 Millenium exhibition, World exhibition in Paris).

Around 1920s the breeding of this horse spread even more in Hungary and was a permanent presence at the agricultural exhibitions. A great number of Nóniusz horses were exported in other European countries.



The stud estate, in the vicinity of the stud farm became the most modern high operation in Europe. The Mezőhegyes State Stud farm not only bred but also proved the excellency of the breed at sports competitions, like cart driving. Mezőhegyes was present and obtained awards at the 100 km competitions between 1920 and 1960.

The Nóniusz horse breed was recognized in 2004 and the Hungarian Parliament declared it national treasure – among the endangered, high genetic value representing bred animals.

At the Paris World exhibition in 1900 the Nóniusz „C” XXXVI core stallion was awarded the „perfect horse” title.

At the 1929 Budapest National Agricultural Exhibition and Fair the Mezőhegyes Nóniusz breed horses received 2 pieces of 1st place medals and 2 pieces of IIIrd place medals.

At the 1932 Makó Economic Association exhibition for Nóniusz landraces the 1st prize was awarded to a Mezőhegyes Nóniusz mare.



LIFE WORK OF ORLAI PETRICS SOMA

Orlai Petrics Soma painter, the cousin of Petőfi Sándor is linked to Mezőberény in several ways. He was born there in 1822 and graduated high school there. There are several objects that relate to his spiritual legacy. In the ceremonial hall of the town council you can see his painting, Coriolanus, which is the property of the Munkácsy Mihály Museum. At the German Lutheran church in district 1 you can see his painting 'Let the toddlers come to me'. There are several portraits of 'At Petőfi's home' which is his own full length portrait, as well as his painting showing Petőfi in Mezőberény whose original was painted during the summer of 1849 when Petőfi spent his last days with his family. The birthplace of the painter used to be located where today the town council is. There is a memorial plaque on the council wall. A street and institution were named after him in Mezőberény. Szabó István's statue, called Petőfi, was carved based on Orlai Petrics Soma's painting. Orlai Petrics Soma painted several portraits about people of Mezőberény, his brothers, and the members of the Launer family. The paintings about Hathy Sándor and his wife represent the property of the Hathy family.

Orlai Petrics Soma is the most outstanding painter of Mezőberény. He is the most famous painter of Petőfi's portraits. He is the supporter of Munkácsy Mihály and the theme provider of Milton." He is the creator of the Hungarian historical and culture history painting. He is also the founder of the Hungarian Arts Association, which supports the national artists. His lifework is determinant not only in Mezőberény, but also all throughout the country.



OROSHÁZA WHEAT GERM MELEE



The wheat germ melee was known and prepared only in areas where Hungarians lived in Europe. Then it was forgotten, they still know about it in the Carpathian Basin, but nowadays it is made in few places. However, the tradition was kept in Orosháza and the surrounding farm houses and between autumn and spring it was made as healthy sweet. Before baking the wheat germ has to be looked after for 8-10 days and its preparation is time-consuming so it was no longer made in households. This gastronomical curiosity interested the tradition loving people who represented the town in different events and also they made it known to the students at secondary schools. We can call it as reform sweet also. The wheat germ melee is done by bashing the wheat germ with water and flour and then it is baked. It has a specific taste, as during the baking process the starch turns into sugar, thus it is sweet without adding sugar to it. The wheat germ contains vitamins (A, B1, B6, B12, E, K) and minerals (iron, zinc, calcium, iodine, selenium, phosphor, chrome, magnezium, natrium). Because of this professor Szentgyörgyi used it in his anti-cancer researches. Hidvégi Máté biochemist discovered the fermented wheat germ extract, which is the most popular health preserving concoction for tumor related diseases.

The Orosháza wheat germ melee is such a local speciality that it cannot be found elsewhere in such form. Its features: it is prepared without sugar and bottom pasta, with a crusty edge. After one or two days it has a honey coloured and honey like juice.



ANCIENT COLLECTION OF THE LIBRARY OF SZARVAS TOWN

The literacy of Szarvas town inhabitants started to raise in the 18th century, as a result of the influence of Tessedik Sámuel. In 1834 the Mezőberény high school was relocated to Szarvas, the first high school after the re-



installing of Békés county. The high school library increased through donations at first. The basis of the library was created by the Weinckheim family. Between 1843 and 1849 the principal of the high school was Vajda Péter who opened his one and a half thousand volume library to the readers. Following his death, almost all his books stayed with the library. The self training groups that operated during Vajda Péter's life started developing after the 1860s. The library books' number exceeded 800 volumes by the end of the century. Despite the stormy years (war, movings) the library stood high and finally was moved into the Tessedik Sámuel Museum. This collection was declared protected from 1980 and it mainly served scientific and research purposes. The number of books is 39,132 pieces of library units. The collection contains 2,000 Old Hungarian Library documents. There are 84 manuscripts. The collection of magazines is rich too. Interesting material is the 14,000 highschool yearbooks from the territory of historic Hungary.

The Old Collection of the library contains a very important and rich book material. The library belonging to the Szarvas high school was for a long time the only and the richest library of the region. The 40,000 volumes of the Old Collection are kept in the building of the museum. This Old Collection is protected since 1980 and is a valuable collection. It serves scientific and research purposes, mainly. The collection is valuable in itself, but it is also rich in documents, collection-units, that are valuable from cultural point of view.

SZARVAS TESSEDIK DANCE GROUP

The Szarvas Tessedik Dance group was formed in 1968 under the leadership of Ruzs Molnár Ferenc. Its members were students from Tessedik Sámuel Agricultural College. In 1983 another dance group was formed in Szarvas whose leader was Putnoki Elemér. In 1984 the two groups united under the name of Tessedik Dance Group and was supported by the town, cooperative, college. The goal they set was to preserve the Hungarian and ethnic dance traditions of the Carpathian Basin and passing these over to the young generations. In 1984-85 they started to educate and train the resupply. Along the study groups of the cultural house, at the Slovakian Secondary School folk dance training was started under the direction of Csasztnv András. Since 1991 this work is continued within the framework of arts school. The group was very successful both here and abroad. They won festivals, and excellency awards.

From the members of this group professional dancers, ethnographers and folk dance teachers were born. Several of them became members of the Hungarian State Folk Group, the Home Office Duna Artists Group, the Honvéd Dance theatre and ExperiDance. The certifying system of the folk groups awarded the „Excellency Award” six times to the group. The Board Members of Békés county folk culture development awarded them the prize "Award for Békés County" in 2002. For preserving the Slovakian folk dance traditions through many decades in 2008 they received The Hungaria Republic for Minorities Award.



PASTA

*EIGHT EGG EGG-BARLEY, TWISTED SPIRAL PASTA
AND STRAWBERRY LEAF PASTA*

Pastas are made from 100% Hungarian raw materials: from fresh hen eggs and TL 50 pasta flour. Preparation is regularly supervised and it is carried out in accordance with ISO 22000 quality assurance regulations.

Egg-barley expression started being used at the end of the 18th century and it is pasta passed through sieve. The forbear of egg barley comes probably from Persia, from where it got here thanks to the Turkish during the 16th and 17th centuries. In Hungary, it first spread on the territories occupied by the Turkish, thus mainly the Great Hungarian Plain and it soon became one of the most favourite pastas.

The spiral pasta was a must on the menu of weddings that were held in The Great Hungarian Plain. The pasta was sliced in small cubes and with the help of swindles and with one move it was through spinned on the ribbed, crafty wormmaker, then dropped in a bowl. The beautiful pasta is an appraisal of the housewife and in order for it to be yellow they add a lot of eggs to it. Preparation of this pasta was an important moment of the wedding preparations. A source dating back to 1825 says that this kind of „pasta was very expensive” because the women who made it a week before the wedding drank a lot of wine. The preparation of this pasta brought together everybody from the village, young and old, and later it ended in razzle („they tread the pasta”, „pasta treading”).

There are several other types of pasta that are used for the broth. It could be small cube shaped, or rhomb, but also straight strawberry leaf edged pasta.

The rural households also had their traditional pasta shapes. The traditional, poorer rural life style resulted in resourceful innovations. In the areas of the Great Plain the determinant product was „lebbencs”. The pasta was worked out, then transformed into thin leaves and they hanged them to dry. They put a tablecloth under it because during the drying process it cracked. Afterwards they further cracked the pasta in the tablecloth and then hanged them in canvas bags for storage. Depending on region it had several names: slambuc, betyáros, etc. It did not exist named as „Lebbencs” until 1840.



ADONIS BY THE VOLGA



It is the first blooming plant of the Körös-Maros National Park. It reaches the height of its blooming by the end of March. Its flower was first noticed in 1935 by Herkner Zoltán rail engineer who was travelling on the train between Csorvás and Orosháza. He sent a few pieces to the Hungarian National Museum Plant collection. They identified it as Adonis by the Volga and there were 482 pieces of them at the border of Csorvás. It almost became extinct by the end of the 70s when only 91 pieces were still existing. For this reason in 1971 it was declared protected species in Hungary. Thanks to the protection work their number started to grow again. Its propagation is very difficult, so experts look after the preservation in their natural habitat. Their number is changing, but it is around 100. The plant is to be found on a few meter area at Csorvás, so it is important to prevent their habitat from shrinking further. This plant is one of the rarest and most endangered plants of Hungary. In Hungary it is only found in Békés county at the Körös-Maros National Park. Because it is so scarce in Hungary this plant is severely protected. One plant is worth HUF 250,000.



VÉSZTŐ-MÁGOR HISTORICAL MEMORIAL



5 kms west from Veszto there are two hills on Holt-Sebes-Körös river bank, 93,9 meter high, above sea level. In 1968 they did some experimental digging on these hills and they discovered a cemetery dating back to the Middle-Ages.

Between 1970-1978 they continued digging the monastery of the Csolt clan. When they uncovered the middle aged walls, they came across a bronze age dwelling ruins in the deep. The walls were preserved as monuments.

In 1980 they started to develop the Wenckheim cellar where they were planning to have exhibitions.

The Mágor hill is under archeological and nature protection preservation.

The good and favourable location of the place attracted the ancient peoples there. The peoples who settled here one after the other had houses and the ruins and household waste a 700 cm thick, 9 construction level cultural layer was formed. On the western slope of the hill 27 New Stone Age burial places were dug up, and from here the first New Stone Age coffin type burials were discovered.

Between 2600-2300 BC the people from Copper Age Tiszapolgár culture left behind 1 meter site layer and 17 burials. The tombs contained the sintered postured bodies of dead people, lain towards South-East and North-West directions.

Between 1750-1300 BC the Mágori hill was populated by Bronze Age Gyulavarsánd culture.

During the 10th century the Csolt clan owned the biggest part of Békés county. The first church was built during the first half of the 11th century, then in the 12th century the

church was rebuilt and at that time the U shape monastery was built. At the end of the century they built a new church, a three doored, pillar Basilica.

By the end of the 16th century the place was totally destroyed, but the 2 towers of the monastery were still standing. Between 1810-1812 the Wenckheim family built a cellar onto the hill, and as a result of this the traces of the monastery entirely disappeared.

On the 993 hectare protected area lambs, buffalos and Grey cattle are grazing, and a statue park was devoted to the folk writers and the poet Sinka István.





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COLLECTION OF VALUES

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