

MAGAZINE OF THE HEREND PORCELAIN MANUFACTORY

# HEREND HERALD

2006/I. NO. 26.

*The personal touch of elegance*

FINE DINING

*The birth of a décor*

THE ESTERHÁZYS AND THE ESTERHÁZY DÉCOR

*Vintage shotguns*

ELITE SHOTGUNS FOR SMALL GAME HUNTING

*By George, he's got it!*

GEORGE CLOONEY

*The marathon man and the princess*

HUNGARY'S YOUNG CHESS GENIUSES





# Dear Herald Reader,

*Allow me to open the first issue of Herend Herald in 2006 by wishing you all good health, happiness and success in your personal life and in your work throughout the year.*

*It is 180 years this year that Vince Stingl founded the Herend Porcelain Manufactory, in 1826. In the course of those 180 years, the original 50-strong workshop has grown to become one of the biggest and most renowned porcelain manufactories in the world, employing over 1100 people and trading in more than 50 countries around the globe.*

*The Manufactory's experience and expertise, rooted in nearly two centuries of history, will continue to guarantee Herend's influential position in the hand-made porcelain market. The extremely wide variety of our products, as well as our efforts to provide consistently high quality and ensure customer satisfaction, constitute one of the basic pillars of our stability.*

*This issue of Herend Herald, the first forerunner of spring, features the Esterházy family, whose magnificent palace at Fertőd actually inspired a Chinese-style Herend décor. In our Dining Culture section we make use of beautiful photographs to guide you through the different tea traditions of diverse and remote cultures.*

*In our News and Events section we inform you of the opening of a new Herend brand shop in Budapest, and in the promising new market of Kiev, Ukraine, and of a number of events which took place in Hungary recently, such as the concert of world-famous guitar virtuoso Al di Meola and the Figyelő Top 200 Gala. Another item describes the Saint Martin's Day celebration in Pannonhalma, and reports on the competition of sommeliers held in our very own Apicius Restaurant.*

*I wish you pleasant reading and relaxation.*

**DR. ATTILA SIMON**  
CEO

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# HEREND HERALD

**PUBLISHER** Print XBudavár Rt. on behalf of the Herend Porcelain Manufactory Ltd.

**EDITOR-IN-CHIEF** Zsolt Kozma **EDITOR** László Szathmáry **ART DIRECTION** Zsolt Zimmermann

**EDITOR** Tamás Halász, Mária Horváth, Katalin Spengler **DESIGN, LAYOUT** Dominika Kiss, Amondó Szegi

**ENGLISH TRANSLATION** Judit Házi **ENGLISH LANGUAGE COPY EDITOR** Simon Corrigan

**PRODUCTION MANAGER** Péter Wunderlich **ADVERTISING MANAGER** Ferenc Hegyi

**EDITION** András Wiszkjénszky PrintXBudavár Rt., H-1134 Budapest, Gogol utca 16.

Phone: +36 1 887 48 48 Fax: + 36 1 887 48 49 E-mail: hirdetes@pxb.hu

**PRINTED** in Prospektus Printing House, Veszprém

**PUBLISHED BY** Herend Porcelain Manufactory Ltd. H-8440 Herend, Kossuth Lajos utca 140. Phone: +36 88 523 185

Fax: +36 88 261 518 E-mail: herald@herend.com, Web: www.herendherald.hu

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## HEREND NEWS AND EVENTS

### 6TH HEREND GOLDEN CORKSCREW SOMMELIER COMPETITION

The contestants of the 6th sommelier competition were tested on their knowledge regarding Hungary's most famous wine-producing region, Tokaj-Hégyalja, a topic chosen for the event by the organisers, the Herend Porcelain Manufactory Ltd. and the Budapest Wine Society, together with its regional representative, Soma Wine Cellar of Alsóörs.

Following the written test, the contestants were asked to perform traditional wine steward tasks, namely to open a bottle of wine each, to present background information about the wine in question and its place of origin, and to serve half-a-litre of wine pouring equal portions into six glasses. While all the participants did well in the theoretical questions, each one struggled with serving the wine. In fact, one had run out of wine by the time he got to the fifth glass...

First prize went to Norbert Holy of the Apicius Restaurant, with Attila Buday of Veszprém (Betekints Restaurant) in second place and Ildikó Stéber (Kokó Café) in third.



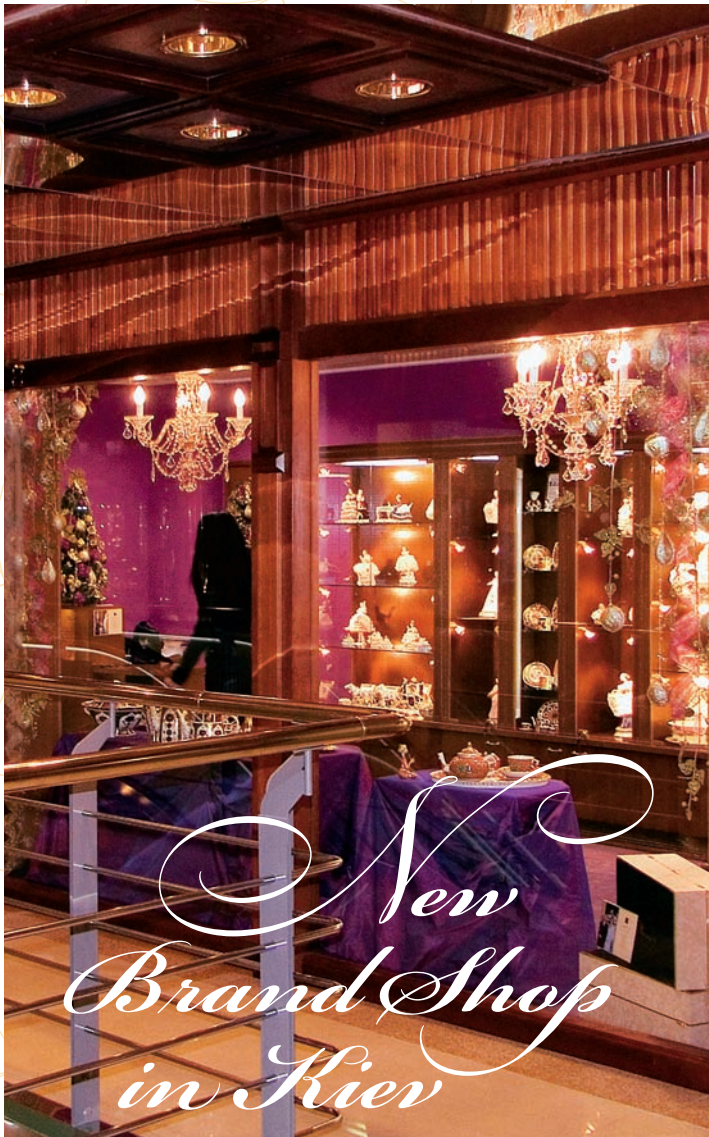
Competition participants

### EVENINGS WITH WINE

Early in 2005 the management of Porcelanium, part of the Herend Porcelain Manufactory Ltd., took the decision to actively promote Hungarian wine-growers and winemaking by featuring Hungarian specialists before the guests of monthly events. While the guest speakers present their own wine-growing region, together with their wine cellar and wines, those invited to these soirées have an opportunity to taste the most outstanding wines, ranging from Heimann Bull's Blood to the 5 Butts Aszú of the Árvay Wine Cellar.

Guests at the wine-tasting evenings held to date in Porcelanium have made the acquaintance of such famous Hungarian wine-growers as János Árvay, József Bock, Zoltán Heimann and Ottó Légli. Besides the big names, the younger generation of winemakers from the Wine Cellar of the Abbey of Pannonhalma and the Csordás-Fodor Wine Shop have scored a resounding success, as has a young director of marketing from the Degenfeld Wine Cellar.





*The new Kiev salon*

Oxana Alexandrova, a Kiev retail trader of porcelain for a decade now, together with her husband, has long been an inveterate collector of white gold, offering unique pieces of the highest quality to their clients. They have opened a new shop in Arena City, an ultramodern and popular shopping mall in the Ukrainian capital of four million, which features Herend porcelain among its finest offers.

The couple started off by marketing German porcelain, then, having opened their first shop, they set their sights on other outstanding brand names, their basic criterion being cutting-edge porcelain technology as well as special artistic merit. All this they seem to have found in Herend porcelain, whose elegance, classical proportions and means of expression particularly appealed to Mrs. Alexandrova. Likewise, the imagination of the Herend masters and the stunning variety of forms and décors made a lasting impression on her. Thus this new sanctuary of Herend art welcomes ever more customers, as news of its stocks spreads swiftly among Kiev porcelain-lovers, invariably seeking the highest quality.



*Victoria pattern porcelain*



*Herend selection*



Place settings with Apponyi in Blue

### TOP 200 GALA

The Figyelő TOP 200 Gala was held for the sixth time in 2005. The event, staged at the Museum of Fine Arts on 15th October 2005, provided an exceptional opportunity for the cream of Hungary's business community and leading politicians to meet informally. The evening, which is no less than the most important gathering of leading figures in Hungarian political and economic life, also constitutes the official closing of the previous business year, as it is here that the business indices (annual revenue, company progress, etc.) of Hungary's leading enterprises are made public. In light of this, the moment of truth



Snapshot of the gala

came with the announcement of the Figyelő Top 200 Award. Prizes went to MOL Rt., GE Hungary, Samsung Rt. and OTP Bank Rt. Besides top business people, six cabinet ministers attended the event: János Kóka, Minister of Economy and Transport, János Veres, Minister of Finance, Etele Baráth, Minister without Portfolio for EU Issues, Kálmán Kovács, Minister of Informatics and Communications, András Bozóki, Minister of Cultural Heritage, and Miklós Persány, Minister of Environment and Water Management. The Herend Porcelain Manufactory Ltd. provided the Blue Apponyi dinner service, and further contributed to the success of the evening with a raffle prize. ✂

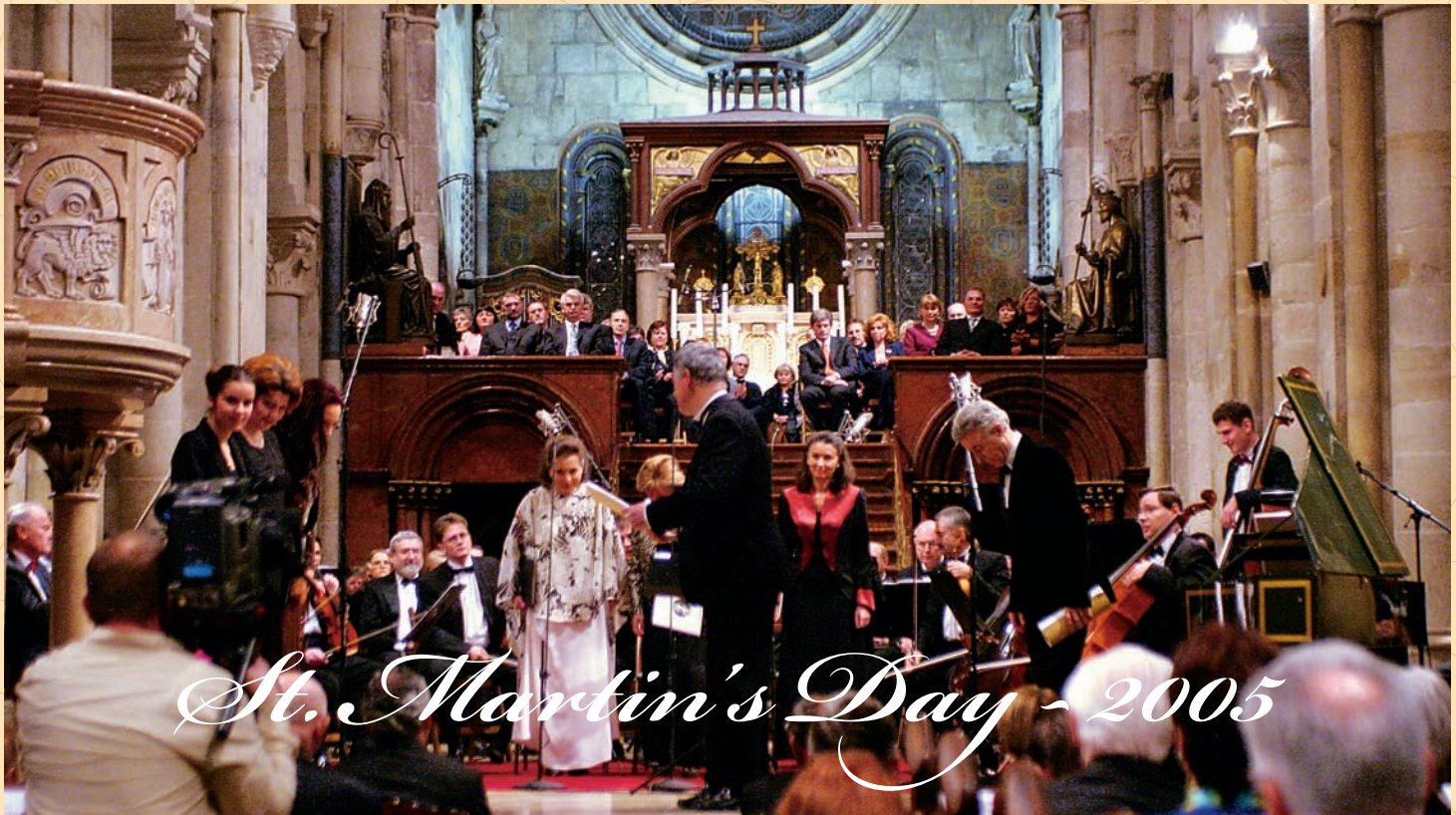
### AL DI MEOLA IN BUDAPEST

Al di Meola, the legendary jazz guitarist, recently visited Hungary to perform in two significant events. On 4th November 2005 he gave a concert together with flautist Eszter Horgas and the Strucz String Quartet in the National Concert Hall of the Palace of Arts, and on 11th November performed in the László Papp Budapest Sports Arena as the star of the symphonic legend called Mária. As well as these two public performances, the guitar virtuoso also played at a private concert in the Kogart Gallery, Budapest, in the course of which he and his fellow-musicians presented some of his latest compositions. He was joined in a few pieces by flautist Eszter Horgas, the guitarist's apparently regular co-performer in Hungary.

The concert and the banquet which followed it were attended by several leading figures from the Hungarian business community. After the gourmet meal, served on Apponyi in Blue Herend plates, the Herend Porcelain Manufactory presented Al di Meola with a series of porcelain figurines depicting musicians, designed and made by the prestigious contemporary applied artist László Fekete. ✂



Al di Meola receives the gift from the representative of the Herend Porcelain Manufactory



*A moment from the celebration*

The St. Martin Prize was awarded for the fifth time in Pannonhalma and this year's recipient was former president Ferenc Mádl. The prize was founded in 2001 by the Arch-Abbey of Pannonhalma, the Bábolna National Stud Farm Ltd. and the Herend Porcelain Manufactory Ltd., with the aim of helping to preserve the cultural and tourist treasures of our national heritage and to propagate the unique natural, social and cultural values of the Pannonia region as widely as possible.

The statuette awarded as the prize depicts the figure of St. Martin of Tours offering half his mantle to a wounded soldier, as is familiar from his legend. It is the work of Munkácsy Prize-winning Herend applied artist László Horváth. Previous winners of the St. Martin

Prize have been István Nemeskürty, former government commissioner for the millennium celebrations, Ernő Pungor, member of the Hungarian Academy of Sciences, Gáspár Nagy, poet, and István Kukorelli, constitutional expert. This year's award ceremony was opened by Arch-abbot Asztrik Várszegi of Pannonhalma. The musical programme featured Purcell's Dido and Aeneas performed by the Tomkins Singers and the Ferenc Liszt Chamber Orchestra. The award was presented to Ferenc Mádl by the founders following a speech made by Bishop László Kis-Rigó. In the course of the reception afterwards, Arch-abbot Asztrik Várszegi blessed the new crop and the new wine.



*Asztrik Várszegi, Arch-abbot of Pannonhalma, makes a speech*



*Ferenc Mádl at the prize presentation*





**Apponyi pattern**

The Herend Porcelain Manufactory was a principal sponsor in one of the outstanding gastronomic events of 2005, the awarding of the Gourmet Dining Guide prize.

The aim of the prize, established by the publishers of the Dining Guide Budapest, PrintXBudavár, is to develop the standard of Hungary's restaurant culture through recognition of the work of its most successful representatives. Budapest's best restaurant of 2005 was selected according to the votes of a seventeen-member jury, comprised of such experts and acknowledged gourmets as John Nichols, ambassador to Budapest of Great Britain and Northern Ireland, György Alpári, gourmet chef, Attila Gere, vintner, Adrian Gray, manager of Le Meridien hotel, and Géza László, managing director of Antenna Hungaria.



*The winner of the Gourmet Dining Guide Prize, and also the restaurant of the year 2005, was Fausto's Risorante. Restaurant owner Fausto DiVora accepts the prize.*

## *Herend promotes the culture of gastronomy*

In a tight competition, the jury chose Budapest's Fausto's restaurant, with Alabárdos in second place and Café Kör in third. The main prize, a twelve-person Aponyi service, and a plaque created for the occasion by the Herend Porcelain Manufactory, was presented to the winner at the Ízlelő Show, the major gastronomic assembly of the year, in Budapest's Sport Arena.

Prizes were also awarded independently of the jury's decision, based on the opinion of cafe- and restaurant-goers themselves. The JohnsonDiversy 'Customer Prize' was awarded to the Budapest restaurant Menza on the basis of internet and text message voting, while Budapest's Central Cafe received the Illy 'Coffee Prize'.



*The 3rd prizewinner was Café Kör. Gábor Molnár accepts the prize.*



*Vintner Attila Gere at the award ceremony*



*The 2nd prize went to Alabárdos Étterem. Owner Péter Andrusch accepts the prize.*



*The Belvedere décor*

A new shop of the Herend Porcelain Manufactory was opened last December on Budapest's Andrássy út, part of the World Heritage, a site matching Herend's prestige and recognition in the world.

The fact that over 50% of Herend's sales revenues are generated in Budapest, as well as the international market situation, led the company to open a new brand shop in the Hungarian capital. In addition to the most popular traditional décors, a large number of new shapes and décors are sold in the shop. Among the most distinguished of the new shapes is the "My First Herend" collection. The small pieces with the most widely-known and popular shapes and décors, such as brooches and paperweights, are self-standing works of art, bringing

customers the joy of the first meeting with the art of Herend Porcelain. These tiny masterpieces are made primarily for lovers of beauty and quality who have so far not been able to afford to join the circle of collectors of artworks made of our "white gold". At the opening ceremony, our guests were introduced to the process of the making of the most exquisite works of Herend's art of porcelain.

The glamour of the event was heightened by a slide-show about the history of Herend Porcelain and the making of the "My First Herend" pieces, with the audience simultaneously enjoying the finest tunes played by world-famous violinist Barnabás Kelemen.



*Reception area of the brand shop*

SOMETHING SPECIAL

# The personal touch of elegance

FINE DINING



*Flours des Indes décor* Photos: István Lábadi Stylist: Eszter Horváth

Dinner served on Herend porcelain Photos: István Lábadi Stylist: Eszter Horváth





## SOMETHING SPECIAL

Guests pull up in the most luxurious cars, wear the finest clothes and the rarest jewels, eat the most delicious gourmet meals and drink the best champagnes. Indeed, for them only the best is good enough. And it is for guests such as these that the concept of fine dining was born...

In hotels and restaurants where the highest quality of service is taken for granted, the only element that can be added to please guests is the personal touch, the comfort and the measure of refinement that

they are used to in their everyday life. Elegance and leisure come from familiarity with unique yet well-known objects.

Finest quality Herend porcelain plays a leading role in decorating the interiors of rooms and bedrooms, and is an outstanding element in the artistic composition of dining tables. Perfect pieces of porcelain represent the work and the awe-inspiring art of the finest masters...





Victoria décor - Photos: István Lábadi - Stylist: Eszter Horváth



# The birth of a décor

## THE ESTERHÁZYS AND THE ESTERHÁZY DÉCOR

*The Esterházy décor, just like many other famous Herend décors such as the Victoria, the Miramare, the Gödöllő and the Humboldt, dates back to the 1850-70 Golden Age of Herend porcelain. It was possibly designed and most certainly promoted by Mór Fischer, the man who turned the Herend Manufactory into an international success story.*

The Chinese-inspired Esterházy décor bears the name of one of the most prominent families of aristocrats in Hungary, whose members played a leading role in the country's political, economic and cultural life alike.

### **IMPERIAL AND ROYAL PURVEYOR**

By the mid-19th century, the Herend Porcelain Manufactory had acquired prestige and fame both in the Austro-Hungarian Empire and in other countries of Europe as well. When the porcelain manufactory of Vienna closed down in 1862, however, Herend's standing was further enhanced in the circle of royal and aristocratic households, including the court of Queen Victoria. Following the Compromise of 1867, imperial orders for dinner services and diplomatic gifts started flooding in, and Mór Fischer's Manufactory satisfied the demand to such standards of excellence that in 1872 he was named imperial purveyor by appointment.

### **HEREND AND THE ESTERHÁZYS**

Mór Fischer's porcelain was equally in demand among the foreign aristocracy and the bourgeoisie which began to grow in numbers in

the second half of the 19th century, as well as the Hungarian aristocracy, which fulfilled the role of the bourgeoisie to some extent. Fischer's work was aided and encouraged by several members of the extended Esterházy family. The first to place an order with Herend was the wife of Count Károly Esterházy.

### **INSPIRATION FOR THE DÉCOR**

Fischer followed the traditions of prestigious European porcelain manufactories but altered the décors and patterns to suit his own tastes. This is how Herend came up with its own world of forms and patterns that harmonized with the products of other porcelain manufactories yet bore a special mark of recognizable uniqueness. Similarly to other porcelain manufactories, Herend, too, used oriental images. Legend has it that the Esterházy décor was inspired by two Chinese vases that Prince Miklós Esterházy had brought in the 18th century from St. Petersburg, where he had been posted as ambassador.

### **LINEAGE TRACED BACK TO THE 13TH CENTURY**

The Esterházy family is one of Hungary's wealthiest and most extensive aristocratic families which can trace its ancestry back to



*Esterházy palace, Fertőd* Photo: MÁG

the 13th century. The first prominent member of the family was Count Miklós Esterházy, an outstanding man who came into this world in 1583, at a time when Hungary was still divided into three parts, and devoted his whole life to expelling the Ottoman invaders. He was an aristocrat loyal to the Habsburgs, and wished to see the Ottomans driven out by diplomatic rather than military means. He was elected Palatine in 1622 by the National Assembly held in the town in Sopron. In 1626 he was made a member of the Order of the Golden Fleece, which granted him access to the political centres of his age. In other words, he became a full-fledged member of the international establishment, to put it in more modern terms.

#### **EDUCATOR OF A WHOLE NEW GENERATION**

Miklós Esterházy formed a circle of young new talents around himself to realize his dream, and noblemen of the likes of Ferenc Wesselényi, Ferenc Nádasdy, Ádám Forgách, Ádám Batthyány, István Csáky, László Csáky and many others went on to become leading politicians of nationwide renown in the 17th century. Esterházy knew that as long as the Thirty Years' War was raging, the European powers would not help Hungary to vanquish the Ottoman foe. All his activity served one central purpose, namely to educate a generation of responsible, learned and well-trained men who, after his death, would succeed in driving out the enemy. "Esterházy strove to stand up for the interests of the country in an unwavering manner, even at the expense of harsh conflicts with policy-makers in Vienna, not in the form of plotting against them but, on the contrary, always remaining staunchly loyal to them. He had a vision of harmonized interests, in the framework of which Hungarian politics honoured the European system of values of the Habsburg empire, while it supposed and expected that the Hofburg would follow suit, international circumstances permitting, and support Hungary's endeavours to drive the Ottomans out of the

country," wrote historian István Hiller, who studied the count's life work in quite some depth.

#### **FLAIR FOR DIPLOMACY, TITLE OF PRINCE, GOOD MANNERS**

Successive descendants of the family also turned out to be skilful diplomats and clever politicians who managed to stay as loyal to the Hungarian crown as they were obedient servants to the Habsburg monarchs. Pál Esterházy was created prince in 1687 by Emperor Leopold I. Other members of his family proved their mettle as shrewd businessmen under whose watchful eyes the family fortune went from strength to strength. Good manners did not mean the same to everybody in those days. This is why a list of "house rules" was laid down for noblemen invited to attend banquets at the Esterházy mansion in Kismarton (Eisenstadt).



*Esterházy palace, Fertőd* Photo: MÁG



## HEREND DÉCORS

*“Guests*

- shall arrive with brightly polished weapons, wearing a clean attire and boots and in a sober state to greet His Imperial Majesty;*
- shall not rock back and forth on their chairs or sit with legs wide apart;*
- shall not take a drink after each bite, as too much drinking fills the stomach;*
- shall leave their cups half-full at the end of the meal and shall wipe their moustache and mouth;*
- shall not take anything from the dish with his hands and shall not return picked bones to the dish, or throw them under the table;*
- shall not lick their fingers, spit in their plate, or wipe their nose on the tablecloth;*
- shall not drink in excess so as to fall off their chair or to be unable to stand up straight and leave on their own two feet.”*

### HAYDN'S MAECENAS

The Esterházy family used some of their riches to provide patronage for the arts, music above all. Miklós Esterházy, the founder of the powerful dynasty, was the first to invite musicians to his palace. His son, Pál Esterházy (1635–1713), as well as being an excellent soldier and statesman, was also a patron of the arts, with a talent for composing music and writing poetry. His *Harmonia Caelestis*, a composition of 55 cantatas, is occasionally performed to this very day. Prince Miklós “the Magnificent” Esterházy (1714–1790) was patron of no lesser musician than Joseph Haydn, and his court duly became famous far and wide for its concerts and opera performances. The Esterházy collection, also founded by the first Miklós Esterházy, is today in possession of the Museum of Fine Arts in Budapest. His son Paul was one of the greatest art collectors of his time, and his descendants followed the family tradition collecting many Baroque masterpieces throughout the centuries, purchasing paintings, sculptures, books, jewellery, silverware, plants and other curiosities.

### CHINESE ROOM AT FERTŐD

Their collection would not have been complete without chinaware, of course, which was considered as a special luxury category. For a very long time porcelain meant China, where it had originated from, as European masters did not know the secret of porcelain-making. This was so until 1708 when European masters Böttger and Tschirnhausen discovered the secret of making hard-paste porcelain. Chinese décors and forms were by then quite well known in European homes. In fact,

Chinese motifs were rather popular during the Rococo period. So much so that there were practically no aristocratic mansions without a Chinese room in which pagodas and Chinese figures with straw hats filled the tapestries, adorned the furniture and all decorative objects. This was called chinoiserie, a trend that remained popular throughout the 18th century across Europe.

The two Esterházy vases originating from China are very special both as regards their form and their décor. The base paint of brick red is scraped away with a paintbrush handle to produce the stylized sedge leaf and flower motifs, beside which tiny Chinese calligraphic characters are painted. The contrast between the dark tone of the background and the dazzling white motif radiates a powerful décor. Mór Fischer was no expert on Oriental art; what attracted him were the dainty forms and exotic patterns, which he turned into a series of new porcelain objects of good taste. In the rich variety of décors and the objects that remain from those early days we can clearly see just how rich and demanding the early clientele of the Herend Porcelain Manufactory, the Hungarian aristocracy of the age, must have been.

### COUNTESS MARGIT CZIRÁKY'S COFFEE SET

Refined tastes and good education characterised all the members of the Esterházy dynasty, many of whom played active roles in politics and diplomacy. Prince Pál Antal Esterházy was the Batthyány government's minister-ranking envoy to the court in Vienna at the time of the 1848 War of Independence. Prince Nikolaus Esterházy III (1817–1894) was imperial and court chamberlain, while his son was ambassador to London and the Vatican. The second period of great prosperity that descended upon Esterháza, today known as Fertőd, is linked to Prince Nikolaus Esterházy IV (1869–1920) and his wife, Margit Cziráky (1874–1910). The locals to this very day cherish the memory of Countess Cziráky, who was very good to her servants. She had electricity and running water installed in their homes, provided firewood and milk for them and founded a kindergarten and a school for their children. The countess' private quarters were refurbished for an exhibition. Besides her personal belongings and toiletries, visitors can see letters, cards and photos on display. And in her favourite corner the table is laid for coffee. Need we say with what? A Herend set with the Esterházy décor.

*Countess Margit Cziráky*

*Photo: MÁG*



✂

ANNA BÁLVÁNYOS



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# The Imola

## IA

### décor



The centaurea, or centaury, a member of the genus of bottle flowers, is a modest but beautiful flower of the field which is quite common in Hungary. Lore has it that this flower with lavender-blue petals and a yellow centre has medicinal properties in as much as it improves people's appetite. The style of the décor, with its casual and vibrant brushstrokes, offers a faithful rendering of the flower's irregular, long, thin, frayed petals.

This Herend décor follows the six-way structure, a natural choice for a circular shape, in which three larger motifs alternate with smaller, hardly budding flowers. One of the latter provides the centrepiece: two small flowers with a few leaves, one almost concealing

the other. The soft stem of the flower undulates along the basket-like relief work edge of the plate, also adorned with six small flowers. And one quaint little detail: the flowers around the edge slightly alter the décor's central symmetry, as only four of them face the centre, while two face outward. The whole style of painting is characterised by minor irregularities even among the larger flowers, which is only natural considering that flowers of the field can never be depicted according to strict rules. This low-key yet sprawling décor, evocative of man's back-to-nature longing for the rustic idyll, is a true expression of the Rococo pastorale, the clean, pure ideal of beauty so fashionable in the 18th century.

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Photo: RedDot

*Hunting has been one of man's most primordial instincts and conscious activities. At first it was a basic means of staying alive, but now, thousands of years later, it has little to do with obtaining food. Over time hunting has become an elite sport...*

Similarly to other elite sports, hunting has bred its own "aristocracy" and requires its own paraphernalia. And what could be more important in the case of this sport than the shotgun itself?

Anyone who wants to own a special and traditional gun had better be blessed with patience and a healthy bank account. This is so because acquiring English shotguns with traditional barrels, which are regarded as the best shotguns, will mean parting with a hefty sum, and perhaps years of waiting. It is only fair to admit, though, that English shotguns are now also made in Italy and France, with selected and rifled barrels. (A note for those less well-versed in hunting: "rifling" means the cutting of spiral grooves on the inside of a gun barrel to make the projectile spin when fired, thus giving greater accuracy and distance.)

The stock of these guns is made exclusively of the finest Caucasian or Turkish walnut wood, which is left to rest for at least ten years before carving. It is no rare occurrence either that the wood carved by master gun makers comes from a tree felled over two hundred years ago. As regards the size of these trees, let it suffice to say that a railway carriage can accommodate no more than the underground root stem of a tree in one piece. These traditional guns come in three calibres – 12, 16 and 20 – and are generally used for hunting small game. To

kill big game, rifles are needed. In this category the German Blaser, Sauer and Mauser names are hallmarks of true quality. But the focus of this article is on shotguns.

#### **HOLLAND & HOLLAND**

The firm was founded by Harris Holland in 1835. He had a wholesale tobacco business in London, but was more often to be seen at the various pigeon shoots of important London clubs, and hunting for grouse on his own grouse moor. Holland being a very accomplished shot, his friends convinced him to start his own gun-making business. The guns did not at first bear the now unmistakable inscription, but it is probable that these were built in the trade to his design. It is estimated that Harris started his own manufacturing operation in the 1850s. This start made him one of the very few gun makers who was never apprenticed to any of the renowned masters.

Having no children of his own, he took on his nephew Henry Holland as an apprentice in 1861. In 1867 Henry became a partner and in 1876 the name changed to Holland & Holland, though Harris kept strict control and until his death had sole authority to sign the cheques. A major date in the history of the company is the year 1883, when Holland & Holland entered the trials organised by the magazine



Holland & Holland shotgun Photo: Assignments / Rex Features

The Field, and won all the rifle categories with flying colours. This set a new standard of excellence for the competition among London gun makers. In 1885 Holland & Holland was granted the rights to the trade name "Royal", and in the same year acquired the patents for the famous Paradox gun, a shotgun with the front two inches of the barrels rifled. In the course of the following decades Holland & Holland was granted exclusive rights to introduce their innovations, the .375 H&H Magnum Belted Rimless being the foremost among them, and the famous self-opening royal side-by-side, which revolutionized gun-making throughout the world. Holland & Holland was very active for the Ministry of Defence in both world wars, and many of the company's innovations lay at the core of Allied successes. During the Second World War, under the leadership of the new owner Malcolm Lyell, the company made many sorties to India, where guns from famous collections were bought back, which made for excellent business in used guns. All outstanding company shares were purchased in 1989 by the Chanel Group. Since then the factory building, in use since 1898, and the shooting grounds in Northwood, have been extensively renovated. The Royal Over & Under was improved and reintroduced and the Royal Side-by-Sides are still built as shotguns and double rifles. These latter, used for hunting small game, are held in very high esteem by hunters, since the few that are made are absolutely identical. The company has three stores: one in New York and one in Paris, besides the London flagship store. Holland & Holland guns also feature regularly at auctions. In conclusion, here are some of their famous items with their retail price: a Royal Side-by-Side Shotgun costs £47,170, a Royal Double Barrel Rifle 700 H and H will fetch £125,000, and a Round Acron Sodelock Double Rifle-t sells for £38,100.

## PURDEY

Purdey, established in 1814, the year before the battle of Waterloo, is another among the finest gun makers in Britain. The founder, James Purdey, had previously worked as an apprentice to Joseph Manton, the foremost gun maker of his time. Shortly after setting up his own business, Purdey moved to Manton's former but already enlarged premises in Oxford Street. As early as 1838, Queen Victoria is recorded to have made a purchase in his shop.

James Purdey the Younger took over the running of the company from his father in 1858. Over his lifetime there was rapid change and development in the design of guns and rifles. James the Younger was always at the forefront of advances in the design and building of his guns and rifles, and took out several patents for technical innovations, many of which were adopted by other gun makers. The company was granted its first Royal Warrant in 1868 by the Prince of Wales, later King Edward VII, an honour later bestowed by each succeeding monarch. In 1882 the company moved from Oxford Street to the new premises on the corner of South Audley Street and Mount Street, where it remains to this day. James the Younger designed the building to accommodate his showroom, the factory and the living quarters of his family.

### DID YOU KNOW THAT ...

... Wild boar with dogs is the complex figure manufactured in Herend, which consists of 47 different fitting parts.



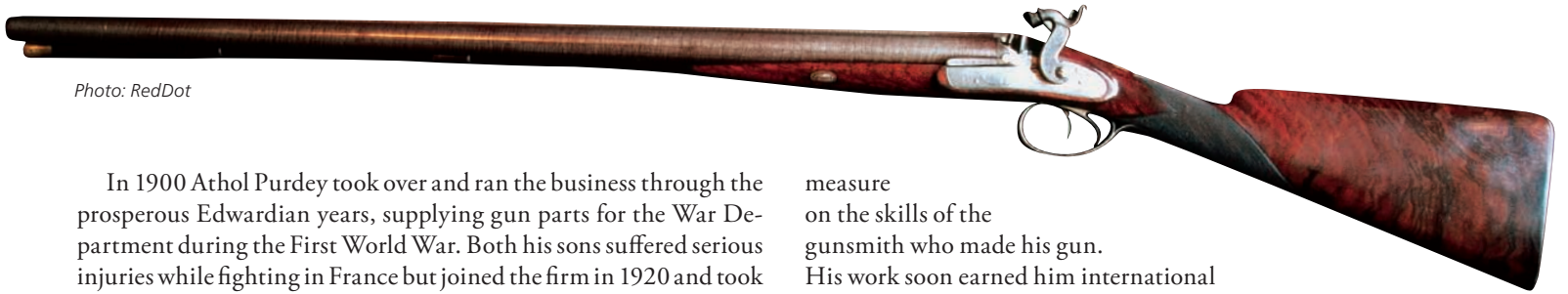


Photo: RedDot

In 1900 Athol Purdey took over and ran the business through the prosperous Edwardian years, supplying gun parts for the War Department during the First World War. Both his sons suffered serious injuries while fighting in France but joined the firm in 1920 and took over from Athol on his retirement in 1929.

The Purdey over & under gun is a development of the Woodward patent of 1913, which was incorporated into the company on the purchase of J. Woodward & Sons by Purdey in 1949. Although James Purdey & Sons Ltd was bought by the Seely family in 1946, it was to remain a family-owned business until 1994, when it was acquired by the Richemont Group. Richard Purdey, the direct line of descent from the founder, currently serves as Chairman of the Board.

The guns and rifles of these two prestigious companies are seldom affordable for just anybody. With prices starting at £40,000, they are true embodiments of what we call luxury. Three other makers of shotguns, Perazzi, Keman and Browning, are close behind, though, with prices ranging anywhere upwards of 20,000 euros.

### PERAZZI

When you hold a Perazzi shotgun, you can see before you the dream-come-true of a poor but determined young Italian. The skilful gunsmith Daniele Perazzi started working as a storekeeper at the age of 16 straight after the war. Daniele, who dreamed of making guns all the time, asked for permission to stay behind after work to assemble guns at night. With his first attempt he ruined a new gun, but the next day he made a masterpiece. Soon he got himself a job in a big gun factory, and at the age of 20 offered the bosses a patent of his own, only to be rejected. Daniele was never one to lose heart; he gave notice right away and offered the patent to the company's chief competitor. Before long he was making the rounds of shooting ranges, selling his home-made guns.

After his military service, the 23-year-old Daniele Perazzi opened his own workshop with the name of Armi Perazzi in 1957. It is his conviction that the success of a dedicated shooter depends in no small

measure on the skills of the gunsmith who made his gun.

His work soon earned him international prestige, and in 1964 he was commissioned to make a shotgun for the Olympic Games. The sportsman and the gun won the gold medal. Perazzi's guns are to be found in shooting galleries around the world. Today, the company exports 80% of its production. It is now completely in the hands of the family, managed by Daniele's children Mauro and Roberta, together with son-in-law Francesco Anderloni. Yet it is still Daniele Perazzi himself who passes on his expertise to the masters working in his factory, who travels to Asia to select the best wood for his guns, and who will graciously receive people from any corner of the world who wish to learn or purchase from him. Perazzi's prices are not public and are only disclosed to clients during appointments.

### BROWNING

John Moses Browning, founder of the prestigious gun-making Browning firm, which is familiar even to laymen, was born on 23 January 1855 in Utah, USA. His father, a good Mormon, had three wives. Gun making ran in the family of the young John Moses, and the boy knew the name of every part of a gun before he could read. At the age of 23, John Moses lodged his first patent. Shortly before his death, his father handed over his business to the young Browning, who, in association with his brother Matt, and despite having less than \$1,000 dollars in the bank, transformed the humble store into a small gun-making workshop. But from the start, the remoteness of their location, the consequent lack of a ready supply of customers, and the lack of capital meant that the business struggled to survive, that is, until a representative of the Winchester company chanced upon a gun made by the Browning brothers in another state, and, being extremely impressed by it, sent it to his superiors. The managing director of Winchester himself set out straight away to the "wild west", to meet the man who had made the gun. Despite his astonishment at finding two young men in their twenties in a rustic workshop, he concluded a commercial deal with them which would last for several decades. The Browning brothers are the proud inventors of technological innovations which have not been bettered or replaced since the beginning of the 20th century. They reached the peak of their art with the Auto-5 semi-automatic shotgun, which brought considerable commercial success to the company, which was by then based in Belgium. But their world-wide acclaim is without doubt due to the 9mm Hi-Power semi-automatic pistol, of which over 10 million have been made and which, since 1907, has been adopted by the majority of the world's police forces and armies. Although most laymen, on hearing the Browning name, would think of this particular gun, we must not forget that the company has to this day been one of the highest-ranking manufacturers of shotguns. And to round up, here are some models and prices: NWTG Gold Turkey gun for \$1,440; RMEFA-Bolt White Gold for \$1,261; BLR Lightweight with pistol grip for \$765-836.

✂



H&H setting the binoculars Photo: Reddot

GERGELY ZÖLDI



## BUDAPEST ON THE BIG SCREEN

# Prosp and cities

Evita, scene from the movie Photo: RedDot

*Endowed with a superb location and variety of architecture, Hungary's capital, Budapest, attracts hordes of tourists and has even captivated some of the biggest names in cinematography.*

Budapest has provided the backdrop to many a box-office hit, and Hungarian audiences no longer marvel at the sight of the city on the big screen, as ever more frequently the creators of feature films taking place in a far-away metropolis will shoot a scene or two in their much-loved Budapest streets, altered for this purpose, of course, with signs and billboards in other languages.

### **ISTVÁN SZABÓ – A MAN IN LOVE WITH BUDAPEST**

As well as being a great admirer of Budapest, István Szabó, Hungary's only Oscar-winning feature film director, is a great connoisseur of the city. Most of his fourteen major feature films to date are set in Budapest, or at least were mostly filmed on location in the city. When Szabó announced that a great star, Ralph Fiennes, would play the lead in *Sunshine*, the story of three generations of a Hungarian Jewish family which premiered in 1999, waves of excitement swept through the city. As the actor and the director strolled the streets of Budapest for days, Ralph Fiennes could enjoy the luxury of discovering many delicious details of the city, from the Central Market Hall in Vármház Square to the Castle District of Buda, under the watchful orchestration of his director-cum-guide.

In the course of his four decades in cinematography, István Szabó has drawn a phenomenally detailed, poetic portrait of this city. In *25 Fireman's Street* he brought to life the last days of an old Budapest

tenement house about to be pulled down, guiding us back to major episodes of 20th-century Hungarian history through the individual stories of the tenement dwellers. The city and its people appear in a special, loving light in Szabó's art, which is imbued with the spirit of fitting the pieces of a puzzle together to form one large image. One person's fate is enough for Szabó to outline a whole era; one person's drama becomes that of a whole city, a whole country. As audiences watch the milestones of his psychological creations (such as *Dear Emma*, *Sweet Bóbe*, *Confidence*, or *A Film About Love*, a movie enjoying something of a cult status) they have an almost tangible sense of the past and present history oozing out of each place, the cobblestones of the streets and the walls of houses. Anyone with a genuine curiosity for the city, be it a resident or a visitor, will find much to appreciate in these masterpieces of cinematography, as they skilfully guide viewers through essential details of times gone by, or highlight otherwise near unnoticeable features.

While *Sunshine* is a veritable picture book, a peculiar encyclopaedia of the "visible" city, some of the director's other films offer a psychological slant on Budapest. It is heart-warming to see that, following in the footsteps of the legendary figures of Hungarian movie-making, young contemporary directors are also making their forays into the uncharted territories of the city. In their internationally acclaimed films (Antal Nimród's *Kontroll*, Áron Gauder's *The District*,





*Moscow Square*

Ferenc Török's *Moscow Square* and Ágnes Inczé's *I Love Budapest*), these young film-makers portray the fast-changing capital in a new light, offering a contemporary perspective that freezes the moment in an electrifying tribute to the city of Budapest.

Up until the time of the change of regime, Budapest streets had seldom served as a location for foreign film crews; whenever a film was shot here, the city was simply itself. In the early nineties, however, winds of change began to blow. I will never forget the spring of 1990, the first time I came directly confronted this historic turning-point. Walking along Múzeum körút, I caught sight of something very unusual on the façade of the Hungarian National Museum: on each side of the neo-classical building, there were two gigantic flags stretched out, bearing human-size swastikas in a white circle against a scarlet background. The citizens of Budapest were caught off guard

#### **DID YOU KNOW THAT ...**

*... most of the foreign location scenes of Steven Spielberg's movie Munich were shot in Budapest? Scenes "in" Paris, London and Rome were shot here as were scenes supposedly taking place in Austria and Switzerland. Side walls of the Hungarian State Opera House, for example, appear in two scenes.*

by the frenzy of a real-life location. Like me, passers-by in the hundreds stood awe-struck in the street as they stared, confounded, at the trappings of former times of terror. The people of the city have since grown accustomed to the avalanche of film crews orchestrated by celebrity directors, most of whom want but a mere substitute for Moscow, Berlin or Buenos Aires in their latest blockbuster.

#### **EVITA**

Alan Parker's grandiose epic, *Evita*, was first shown in 1996. One of the film's producers, the Hollywood film mogul of Hungarian descent, Andrew G. Vajna, has been lobbying for years to present Budapest as the best location for the latest American box-office hits. The shooting of *Evita* turned the city upside down: nothing hitherto could compare with the sheer scale of the sets and extras filling the public places of the city, not to mention stars such as Madonna, Antonio Banderas and Jonathan Pryce, who stayed in Budapest for the duration of the shooting. St. Stephen's Square with the Basilica, Szabadság Square and Felvonulási Square were all used as key locations for Evita Perón's story. Turning these Budapest landmarks into the Buenos Aires of the day was not an insurmountable challenge, as the Latin-American metropolis was dreamed up roughly around the same time as Budapest, mostly by imaginative European immigrants. The style and character of the buildings and public places of the two cities show remarkable



*The District* Photo: Hungary Top



similarities. Minor differences were craftily covered up by the skilful stagehands, who converted street lamps into palm trees and changed Hungarian shop signs into Spanish signboards. All this attention to detail notwithstanding, the emblem of a leading Hungarian bank still made it to the big screen, causing quite a stir among Hungarians when they saw it towering over the “Buenos Aires skyline”.

### REDFORD AND PITT

Four years after *Evita*, Andrew Vajna brought another production and yet more stars to Budapest. Brad Pitt and Robert Redford starred in *Spy Game*, a film directed by Tony Scott. The story revolves around new and unfamiliar conflicts emerging in the world after the Cold War. The American movie, shot in 1991, brings to the screen the adventures of two CIA agents, who fight their winning battles on Budapest’s very own Szabadság Bridge, among other places. The *I Spy* blockbuster starring Eddie Murphy was also shot in Budapest, in 2001. The director, Betty Thomas, chose sights along the Danube such as St. Gellért Square, Szabadság Bridge and the Chain Bridge for the main locations in this action-packed comedy.

### BUDAPEST PLAYS VIENNA

Menno Meyes’ film *Max*, a probing insight into the young days of Adolf Hitler, was released in 2002. The photography of this rather

acerbic artistic creation is hallmarked by Hungary’s own Lajos Koltai, who was faced with the daunting task of filming Budapest as if it were the Vienna of the time. The leading roles in that movie were played by no lesser names than John Cusack and Noah Taylor, while the supporting roles featured the cream of Hungarian actors.

### SPIELBERG’S MUNICH

Budapest most recently played host to Stephen Spielberg and his film crew, who stayed for weeks as they shot *Munich*, the story of the bloody Palestinian terrorist attack which marred the 1972 Summer Olympic Games in Munich. The city, which appears as London, Munich and Paris in the film, came to a complete standstill during the weeks of shooting. The only consolation is that we can now look forward once again to seeing our heavy-duty capital city of a thousand faces on the silver screen. With recent amendments to the Hungarian Film Act, and the announcement of plans for huge film studios to be built on the outskirts of the city, we can only hope to welcome ever more film crews to Budapest in the future. And few things could possibly please Budapest citizens more than seeing our beloved city – playing itself for a change – in an international blockbuster or two in times ahead.



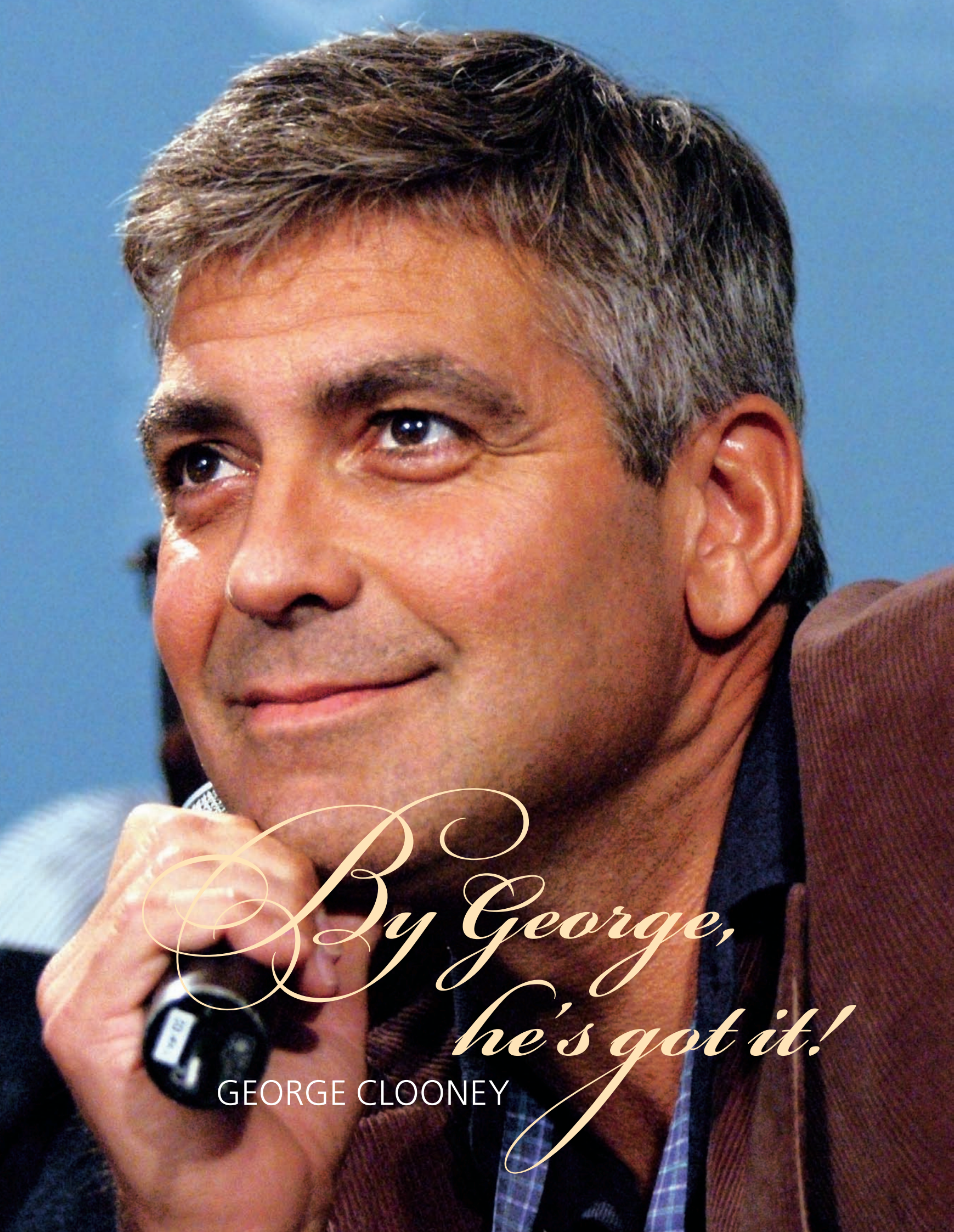
TAMÁS HALÁSZ



*Kontroll* Photo: Caffè Film



*Kontroll* Photo: Caffè Film



*By George,  
he's got it!*

GEORGE CLOONEY

*At 44, George Clooney doesn't really care any more if we call him the sexiest man alive. I don't think he really ever did. In hindsight, ER was nothing more for him but a silly instance of indispensable detour, a drunken moment in the Hollywood maze where an upstart always should allow himself a little playtime to nurture some sense of confidence and self-importance before he meets his real break. Also, he desperately needed us millions to stay glued to the television sets, so that he could nail those movie czars in their ivory towers into believing that he can be trusted with bigger and better goods than just delivering a pretty boy on the small screen. So, please forgive George Clooney, if you can, for stealing half of the world's hearts with Doc Ross's stethoscope, and then abandoning us so heartlessly. This dashing charmer with the killer smile, from Lexington, Kentucky, did mean no harm to us when he longed and went for greener pastures. But to seduce his fan base into the multiplexes of pure entertainment was only a little foreplay to the intellectual challenges he was determined to answer. To write, produce and direct, as in shorthand for growing into his own, Clooney had on his stubborn mind from the minute that he, the son of a Midwest liberal journalist, first set foot in La-la-Land. It merely took him two decades of relentless struggle to get there.*

**What comes to mind if I say Budapest?**

Was it 1985... or 1987? I can't even remember. The movie was called Grizzly.

**Was it fun?**

You mean the movie? No! Budapest? Yes! Good fun. What's the old town called?

**It's Óbuda.**

Well, I can't remember the name of the places but I had a great time in the joints there. It would be fun to come back and see how the city has grown since.

**And maybe check out some old friends. Speaking of which, it must be difficult for you to say who is a friend for real from who is a friend for just show.**

Well, what I do is I pay people to be friends of mine. And then I know they're really my friends. I don't know. You and I have the exact same experience which is, you learn over time. I am friends with Grant who is the co-writer and co-producer on my new movie *Good Night, and Good Luck*. I met him. He loaned me a hundred dollars to get head shots in 1982 for a *Joanie Loves Chachi* episode that I was going to audition for. That he got. I didn't. And I still haven't paid him back for it. And so the truth is you learn over time. And you learn over time about all of those things about friendships. And... how it's very easy to be friends with people when things are going well. And then you learn about friendships when things are not going so well. And how good they're at that. And I'd like to think that I'm a good friend that way.

**Good friend to the women you've dated, too?**

Here we go. I knew that was coming. I will say this out and loud now officially. I'm not dating Brad Pitt or Matt Damon. I'm not involved.

**What have you learned from the women you've dated?**

Well, clearly nothing. Clearly, I should stick to directing. Don't you think? That seems to be what I've learned the most.

**What about show business ladies versus other women?**

I don't know. I can't tell. I've failed miserably at all of them. I'm saying it was always me. You can't really sit around and say I've been a great success. I shouldn't be putting out books on relationships. *How to Date*. *How to Date* by George.

**In your new movie *Good Night, and Good Luck*, you are writer and director. What did you find so fascinating about the times of the McCarthy witch hunt for alleged Communists, an era you were not even born yet?**

The freedom of the press. That's what actually brings down totalitarian governments. It is what wins. Thomas Jefferson talks about give me a free country or a free press, I'll take a free press. We have the ability with a free press to constantly check and balance power. It is our great responsibility. It's not just our rights as individuals, it's our duty.

**Before we bury ourselves deep in politics, let's touch on another passion of yours, motorcycles.**

I have a couple, I think three in Italy. But the reason I have three is because you ride with a couple of other people when we're there. And then I have two in Los Angeles that I ride. I'm not a big collector of things. I have an electric car that's literally the size of this table. But it goes zero to sixty in four seconds. Faster than a Porsche turbo. So I pull up in this little thing. And some big guy pulls up, he's laughing at me. Then vooooooooooooooooom! It's very fast. Yeah, all right, see ya later pal.

*See ya later, yes, we have a deal. On a motorcycle or in an electric car or even if it's a plane piloted by himself, it doesn't matter. As long as George Clooney mentally flags Budapest on his map for a prospective hello, our good-bye now is really just a fluffy matter of Hollywood-speak.* ✍

ANIKÓ NÁVAI

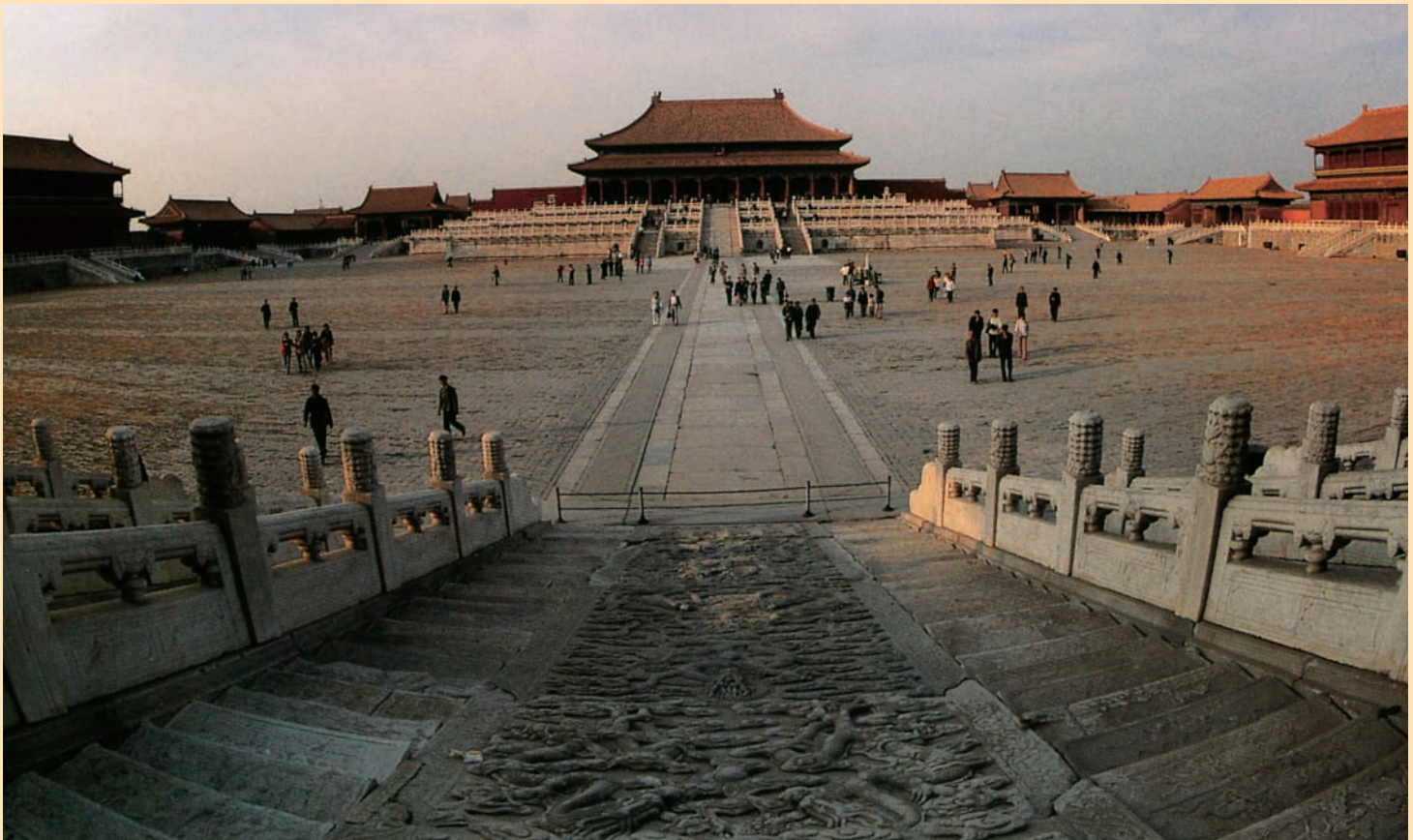


# Collectors' corner

## OLD OR NEW? THE FORBIDDEN CITY

The Chinese government announced that it is to make 1.5 billion Yuan (\$185 million) available for restoration of the Forbidden City over the next 15 years. Work has already started, and scaffolding now covers dozens of buildings in the complex. Projects along the central axis are scheduled for completion by 2008, in time for the Olympic Games in Beijing. The Chinese ethos of building restoration is radically different from that now prevalent in the West. In China, there is a much greater willingness to discard worn original material and replace it with replicas. This is symbolised by work currently taking place in the large courtyards of the Forbidden City. Huge swathes

of worn paving stones are being replaced with new stones. Presumably the Chinese see this as safer for visitors, neater and closer to the original appearance. But to Western eyes it seems a tragedy to allow the palace's paving to be turned into rubble. Another example is the deteriorated roof tiles and the intricately carved but worn steps up to the major buildings. Some of their designs of dragons have been replaced with newly carved versions of the originals. UNESCO has spoken out against such methods of restoration and has decided to send a monitoring mission to Beijing. China has been asked to submit a progress report on the restoration work in the Forbidden City by January 2006.



The Forbidden City

**NEW CONTEMPORARY ART MUSEUM FOR PARIS**

A new state-run museum of French contemporary art has opened in Vitry-sur-Seine, a suburb to the south of Paris. The 13,000m<sup>2</sup> institution, designed by the French architect Jacques Ripault, includes space for temporary exhibitions and permanent installations. The Musée d'art contemporain du Val-de-Marne houses some 1,000 works by French artists from 1950 to the present, exhibited in a thematic breakdown. The museum's chief curator, Alexia Fabre, who worked previously at the state-run museum in the town of Gap in the South of France, says she will pursue an active acquisitions policy at the institution.

**\$3 MILLION FUND FOR HERMITAGE TOUR**

The State Hermitage Museum of St. Petersburg has launched a year-long series of exhibitions which will present a selection of artworks from antiquity on loan to museums in the south of Russia. The first exhibition opened in late September 2005 in the city of Krasnodar, from where the precious museum pieces will move on to Rostov, and subsequently to Stavropol. The project is sponsored by Russian billionaire Oleg Deripaska, who controls an aluminium holding, timber companies and an automobile manufacturer, among others. The Russian businessman, whose fortune Forbes estimates at \$5.9 billion, provided a three-million-dollar fund last year so that the Hermitage could arrange a tour of six Siberian cities with a collection of artworks. This year he has donated another \$3 million to fund the project in the south of Russia.

With these \$6 million in total donations, Deripaska has become the museum's major sponsor, overtaking the biggest donor to date, the American corporate giant IBM, which has sponsored the Hermitage with an overall donation of \$5 million in the last seven years. ❧

KATALIN SPENGLER



Greek gold vase  
from the Hermitage

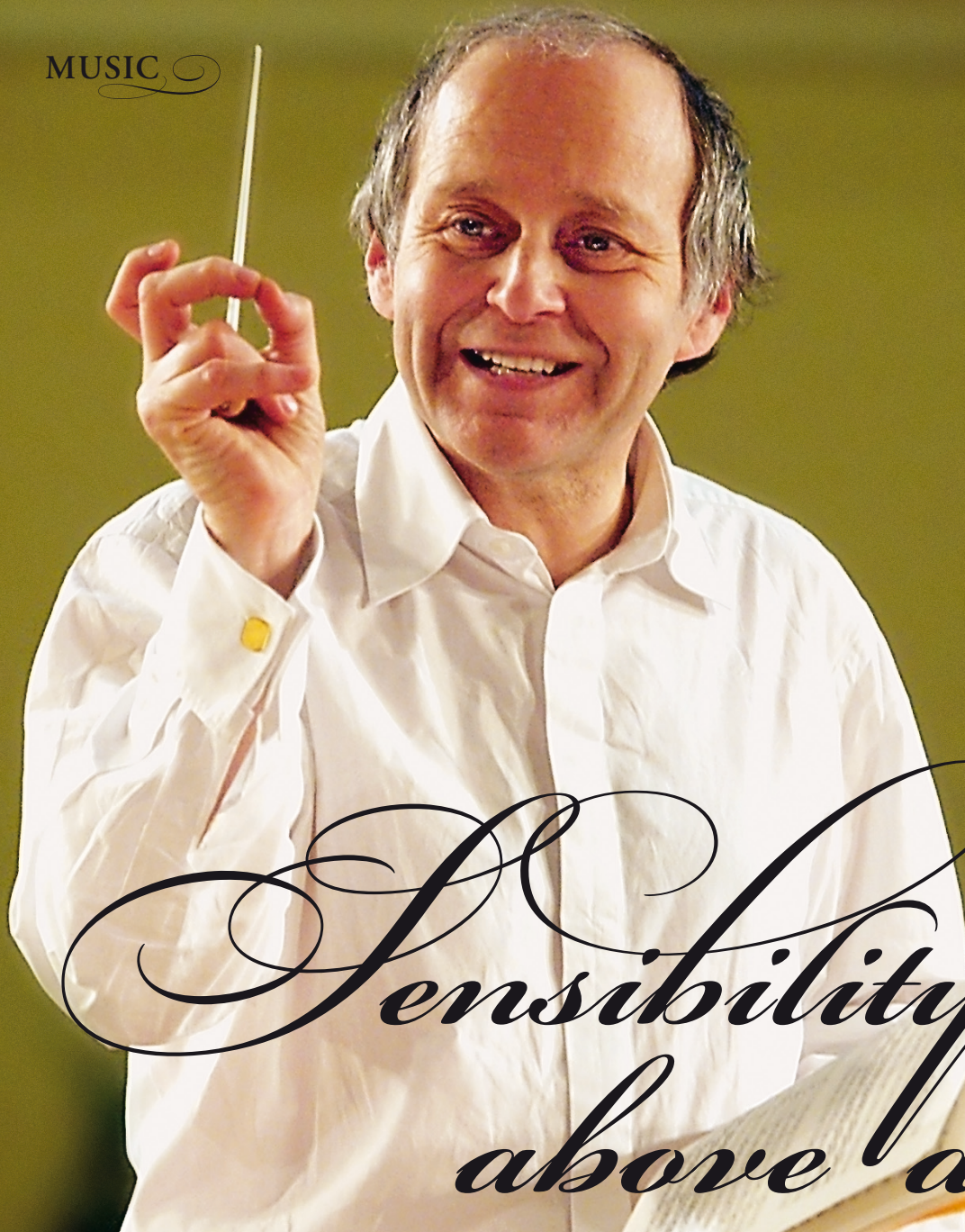
# PROGRAMMES MARCH-APRIL 2006

**FAIRS AND BIENNAIS**

- MAASTRICHT – Hollandia, TEFAF Maastricht, 10-19 March ([www.tefaf.com](http://www.tefaf.com))
- LONDON – The British Antique Dealers' Association Fair, 22-28 March ([www.bada-antiques-fair.co.uk](http://www.bada-antiques-fair.co.uk))
- MILAN – MiArt, March 30 – April 2. ([www.miart.it](http://www.miart.it))
- NEW YORK – The International Asian Art Fair, March 31 – April 5. ([www.baughton.com](http://www.baughton.com))
- PARIS – Pavillon des Antiquaires et des Beaux-Arts, March 15 – April 2 ([www.pavillondesantiquaires.com](http://www.pavillondesantiquaires.com))
- BARCELONA – Antiquaris Barcelona, March 25 – April 2 ([www.antiquarisbcn.com](http://www.antiquarisbcn.com))
- BRUSSELS – ArtBrussels, 21-24 April ([www.artbrussels.be](http://www.artbrussels.be))
- 'S-HERTOGENBOSCH – Hollandia, Artfair Den Bosch, 14-23 April ([www.artfairdenbosch.nl](http://www.artfairdenbosch.nl))
- CHICAGO – Art Chicago, 28 April – 1 May ([www.artchicago.com](http://www.artchicago.com))

**EXHIBITIONS**

- LONDON – China: the three emperors, 1662-1795, Royal Academy of Arts, to 17 April 2006 ([www.royalacademy.org.uk](http://www.royalacademy.org.uk))
- COLOGNE – For ever and a day: the world's most photographed, Museum, Ludwig, to 1 May 2006 ([www.museenkoeln.de](http://www.museenkoeln.de))
- PARIS – Ingres 1780-1867, Louvre, to 15 May ([www.louvre.fr](http://www.louvre.fr))
- NEW YORK – Edvard Munch: The Modern Life of the Soul, The Museum of Modern Art, to 8 May 2006 ([www.moma.org](http://www.moma.org))
- WASHINGTON D.C. – Cézanne in Provence, National Gallery of Art, to 7 May 2006 ([www.nga.gov](http://www.nga.gov))
- VENICE – Venice, the art scene 1948-86, Peggy Guggenheim Collection, to 21 May 2006 ([www.guggenheim.org](http://www.guggenheim.org))
- AMSTERDAM – Rembrandt – Caravaggio, Van Gogh Museum, to 18 June 2006 ([www.vangoghmuseum.nl](http://www.vangoghmuseum.nl))
- BUDAPEST – Art and Culture in the Age of Zsigmond of Luxemburg, Szépművészeti Múzeum, 17 March – 18 June ([www2.szepmuveszeti.hu](http://www2.szepmuveszeti.hu))
- LONDON – Albers and Moholy-Nagy: from the Bauhaus to the new world, Tate Modern, 9 March – 4 June ([www.tate.org.uk](http://www.tate.org.uk))
- JERUSALEM – Rising sun, melting moon: contemporary art in Japan, Israel Museum, to 15 June 2006 ([www.imj.org.il](http://www.imj.org.il))



*Born in Hungary and educated in Austria, Ádám Fischer is now a familiar figure on the conductor's rostrum of the world's different concert halls and opera houses, from Vienna through New York to Tokyo and London. He established the Austro-Hungarian Haydn Orchestra almost 20 years ago and is to become musical director of the Hungarian Radio Symphony Orchestra this year.*

## A CITIZEN OF THE WORLD: ÁDÁM FISCHER

Ádám Fischer was born into a family of musicians: his father worked in the Hungarian Radio and also tried his hand at conducting. Fischer and his younger brother, Iván, who is today artistic director of the Budapest Festival Orchestra, lived just across the road from the Budapest Opera and sang in the children's choir there, performing in *Carmen* and *Boris Godunov*, among others. At one point, both boys were given solo parts in Mozart's *Magic Flute*. Although Ádám studied the piano, he was more interested in conducting even at this early stage. A man of foresight and caution, their father warned the boys to make the most of their talent, otherwise they would have to abandon hopes of a musical career. While fortunately there was little real danger of this, Ádám Fischer was not admitted to the Academy of Music after graduating from the Bartók Conservatory in Budapest.

The solution was provided by a friend, who suggested that he apply for admission to the Academy in Vienna.

### SUCCESS IN VIENNA

In the late sixties Austria was probably the only place in the western world where the Hungarian authorities were willing to grant permission for young people to study. Even so, much depended on luck. After the events of '68 in Czechoslovakia, authorisation was rarely conceded. Fischer was admitted to the Academy and studied with a Hungarian-born master, Hans Swarowsky, who had himself studied composition under Schönberg and Webern, worked with Richard Strauss, and tutored Claudio Abbado, Giuseppe Sinopoli and Zubin Mehta. Fischer's musical studies in Vienna definitely opened up a

whole new world for him: he saw Leonard Bernstein, Herbert von Karajan and other living legends conduct. And when in 1973 he won the Guido Cantelli Competition in Milan, he was inevitably headed for an international career in music.

### THE SCENT OF OPERA HOUSES

As a first step, he was invited to work as voice coach and assistant conductor at the Graz Opera. The same year he performed in the Vienna Staatsoper, where he has been a regular invitee ever since. Then came a spell in Helsinki, followed by Karlsruhe and Munich, where he devoted his time to both symphonic concerts and opera performances. The opera has been the love of his life, a feeling rooted in his childhood, he says. He feels that even the scent of an opera house is something so unique it cannot be mistaken. His real breakthrough came in Munich with Beethoven's *Fidelio*, only to be topped by the resounding success of *Der Rosenkavalier* at the Paris Opera and *The Magic Flute* at La Scala in Milan. Fischer thus became a welcome guest at two further hallowed musical sanctuaries. The years that followed saw Fischer's conquest of the Anglo-Saxon world: he "took" Covent Garden in London with Strauss' *Die Fledermaus* and the New York Metropolitan with Verdi's *Otello*. The crowning achievement of his operatic career came with his 2001 Bayreuth debut with Wagner's *Ring* cycle, which landed him a four-year contract for a total of 50 concerts at what many people consider the most prestigious classical music festival in the world, the Bayreuth Festival. The year after his debut there, the critics of *Opernwelt*, one of the world's leading opera magazines, named him conductor of the year.

### HUNGARY'S AMBASSADOR OF MUSIC

Of course, it is not only opera houses but concert halls that fill when his name is announced on posters. In one of his interviews, Fischer said the following: "I would like to follow in the footsteps of Carlos Kleiber and Nikolaus Harnoncourt, and not in those of Pierre Boulez. By this I mean that I don't believe sense and analysis should prevail at the expense of sensibility. Thorough theoretical preparation is important, of course, but it mustn't kill off our emotions." He has served Hungary well and has propagated Hungarian musical traditions at the helm of the Vienna Philharmonic Orchestra, the Chicago Symphony Orchestra and the Royal Philharmonic Orchestra, among others. He is a frequent visitor in Japan; he has been musical director in Freiburg and Kassel; in 2001 he took the post of general musical director of the Mannheim National Theatre, where he has staged a Mozart week every year to much critical and public acclaim; and he also directs the Danish Radio Sinfonietta in Copenhagen as its chief conductor.

### THE BIRTH OF AN ORCHESTRA

In 1987 Fischer and others founded the Haydn Festival, since held annually in the Austrian town of Eisenstadt (Kismarton in Hungarian), a place inseparably linked to Haydn's career. It was with this in mind that Fischer established the Austro-Hungarian Haydn Orchestra, with which he has performed innumerable concerts and operas in the course of the festivals in the Haydn Hall of the Esterházy Palace, and has recorded all of the composer's ninety-two symphonies composed in the service of the Esterházy princes. When a British-German-Hungarian co-production presenting the life and work of Haydn, narrated



by Sir Peter Ustinov, was filmed for television, the Haydn Orchestra conducted by Ádám Fischer was a natural choice to perform the musical pieces in the Ornamental Hall of the Fertőd Palace.

### THE HUNGARIAN RADIO ORCHESTRA

Although Fischer's calendar is packed with international commitments over the next five years, he finds time to make his presence felt in Hungary's musical life. He has long enjoyed excellent professional relations with the Hungarian Radio Symphony Orchestra, among others, and when the previous general musical director, Tamás Vásáry, quit the job, Fischer was the orchestra's best bet for the job. The official request was some time in the coming, but Fischer said yes not so much to the formal offer as to the musicians. To the great delight of classical music lovers, another Hungarian musician of world renown will thus come home, at least sporadically, to the country's capital. ✎

GERGELY ZÖLDI





# Esterházy palace

## FERTŐD

*Hungary's own Versailles, as the palace became known around 1770, was one of the most splendid stately homes of its time.*

Not far from the western Hungarian town of Sopron lies Fertőd, formerly called Süttör, which was among the most important cultural and diplomatic centres of the country in the second half of the 18th century. Continuous restoration work has allowed this monumental mansion to regain some of its former splendour and fame as a distinguished centre of artistic and musical life.

### **WHATEVER THE EMPEROR CAN DO...**

The palace was built between 1762 and 1784 in Rococo and Louis XVI style, incorporating some of the smaller buildings already standing on the grounds. According to archaeologists, it was originally bright red, which was not an unusual colour for its day. The mother-of-pearl



colour scheme it boasts today reflects another of its former shades, but is more in conformity with the tastes of the early 21st century.

Construction began under Miklós “the Magnificent” Esterházy, one of the most powerful landlords of his age, and commander of the Hungarian Royal Noble Guard, who, legend has it, was wont to brag that “whatever the emperor can do, I can do too”. His wealth was displayed in such properties as the castle in Fraknó, a splendidly furnished stately home in Vienna, a Renaissance palace in Eisenstadt, and several estates around the country, as well as the mansion in Fertőd.

### **BETWEEN VIENNA AND ESZTERHÁZA**

Prince Miklós Esterházy even dealt with the necessary infrastructure by having three coach stops to provide a change of horses on the road between Vienna and Eszterháza. This ensured a swift and comfortable journey for all to and from his residence. Moreover, a mounted courier service set up at these stops guaranteed the speedy dispatch of news and messages. The traveller's first impression is provided by a magnificent wrought-iron gate against the glorious backdrop of a richly ornamented courtyard, with statues and fountains that spurt water high into the air. A little further on stand the two buildings of the grenadier guards' quarters. On each side of the gate a curved drive leads to the two wings of the main building, which were added during the 18th-century construction. The superb symmetrical staircases lead straight up to the first floor, while the entrance between their arch gives access to the Sala Terrena on the ground floor. The first floor houses the most spectacular part of the palace, the Banquet Hall, which reaches a height of two storeys. Its fresco, measuring over 100m<sup>2</sup>, painted by Ignatz Mildorfer, portrays Apollo riding his sun chariot. The original murals and mirrors decorating the side walls were lost, but have since been partially restored. The gilded stuccoes, however, testify to the grandeur of the age that produced them.

## HAYDN'S HOME

In the east wing of the garden stands a side-building which was once home to an opera house and a puppet theatre, where many a famous performance provided entertainment for the guests of the household. News of these excellent evenings travelled far, and Empress Maria Theresa is quoted as saying: "If I want to hear a good opera, I go to Eszterháza..." The puppet theatre was later turned into a granary, which is how it still stands today. The opera house, however, was pulled down in the second half of the 19th century.

The estate abounded in technological "wonders", such as a horse-powered water tower, which no longer stands: only its original location is known. Moreover, the palace grounds boasted entertainment halls, a riding arena, a bailiff's mansion and a music house, in which Joseph Haydn lived.

## A MAGNIFICENT BAROQUE PARK

The surrounding grounds and gardens provided a fitting frame to the palace. Only a fraction of the hundreds of hectares of land belong to the mansion today. This most fabulous example of Baroque garden landscape is thought to have been the work of Ferenc Zinner, and later, possibly, of Jacoby. They designed the world's only two-focus Baroque garden landscape, which was the talk of Europe. Contemplating the Baroque gardens of Versailles and St. Petersburg, we may conjure up the heyday of these gardens. Their major elements can still be recognized and partially reconstructed. Some of the linden trees in the grounds behind the palace were planted in the times of Nikolaus the Magnificent. They were recently cut back and have now surprisingly come alive. New trees, descended from the line of the originals, will soon be planted to stop the gaps. The orangery, mostly intact, is the only building of its kind in the whole country. Traces of other minor pavilions, statues and a waterfall are to be found only in written documents.

## PARADISE IN HUNGARY

The Rococo ideal was a life full of amusement, luxury and pomp. Those who pursued this ideal found their Elysium or Cythera, the mythological island of bliss and love, in such centres of beauty and riches. Prince Esterházy once said that his estate was "Deliciae Hungarorum oder das ungarische Paradies". At Fertőd the prince had tutors instruct military sciences, foreign languages, culture, music, architecture and literature to young noblemen, who at times numbered no fewer than 120. His rich collection of paintings and books was of substantial help to the courses held in the palace.

The music tutor was none other than Joseph Haydn, the oldest among the great Viennese composers. On commission from the prince, Haydn composed many of his works here, and served as director of the opera ensemble and the orchestra. Several of his operas and orchestral pieces were also premiered here.

## FERTÖD TODAY

The palace and the grounds are today the property of the Hungarian state, and are run under the auspices of the State Trusteeship of Historic Buildings. Repairs on the building are under way to restore this palace, which has weathered so many storms throughout its history, to its original pomp and splendour. Efforts have been made to



furnish the mansion with pieces of period furniture, so as to convey to visitors its authentic air. In a recent "attic clearance", certain parts of chandeliers turned up, and the restorers established that they were the original Empire, Rococo and Gothic pieces. A 2.3 x 2.6m giant, which emerged with all its 16 arms, is the most precious item among them all. It must have been a glorious sight, with its crystal drops, spearheads and palmettos reflecting the light given off by 96 candles. When it is fully restored, it will occupy its rightful place in the Banquet Hall of the palace.

The restoration of the unique building of the puppet theatre is also under way. Archaeological research and exploration is being conducted by Dr. János Krähling, Balázs Halmos and Csaba Fekete of the University of Technology. The former musical glory of the palace is revived through regular concerts.

## HAYDN FESTIVAL IN 2009

Renowned musicians perform the symphonies and chamber pieces Haydn composed in Fertőd, and a Haydn Festival is scheduled for 2009. According to an agreement with the Museum of Fine Arts, some of the Esterházy collection is to be on display in a temporary exhibition at Eszterháza, which may give an impetus to the restoration of works still in need of funding. Recently it was the quarters of Countess Margit Cziráky, the late-19th-century mistress of the house, which were reconstructed for the purposes of an exhibition. There is a special suite for the grandson of Countess Cziráky, Prince Esterházy, who today lives in Eisenstadt, but visits Fertőd several times a year. Attention is paid even to younger generations, as one of the GPS points in Hungary is located in the palace grounds. Fertőd spearheads the new movement prevailing in Hungary whereby historic buildings are put to practical use. Revitalizing the gems of our architecture, and transmitting the message of our spiritual heritage to ever wider circles, may help us find our way back to our roots and our own identity.

ANNA BÁLVÁNYOS

*Cup  
of tea*





## DINING CULTURE



*Composition de fruits décor* Photo: FlashBack

Who could imagine Indian, English or Russian culture without their customs of tea-drinking? And yet for all their tradition, two of these lands are situated thousands of miles away from the fields where tea plantations dominate the landscape. Nevertheless, the Russians and the English have given the world tea blends, as well as the rites, the sanctity, the everyday and festive traditions of preparing tea.

Tea has been a cornerstone of cultures, providing dizzying power to those who possessed and transported the precious leaves on dangerous months-long voyages across the seas. There is perhaps no other cultivated plant which has had such an impact on the fate of the world or played such a vital role in the rise and fall of civilizations.

Tell me the kind of tea you drink, and I'll tell you who you are, would be a suitable maxim. There is practically no place in the world today where you cannot try the different teas of Japan, China, Tibet, Arabia, Russia, Poland, the Caribbean, South America and the British Isles. Although drinking tea is still an integral part of the pomp and ceremony of royal households and hallmarks a luxury lifestyle, tea-drinking has also become a regular fixture of everyday life. An infinite variety of this fragrantly steaming beverage, served in beautiful pots and cups the world over, is consumed by hundreds of millions of people daily. And as the real experts know, every sip of tea will taste differently if we give tea its due, be it just a simple regular blend or an exquisite rarity sold at the price of gold.

✂

TAMÁS HALÁSZ



*Bacci fere décor* Photo: FlashBack



## APICIUS RECIPES

Serves 4

Ingredients:

- melons 3
- milk 400 ml
- cream 200 ml
- granulated sugar 100 g
- vanilla sugar 30 g
- vanilla pod 1
- lemon 1
- cinnamon

Serves 4

Ingredients:

- 4 slices (approx. 160 g each) of marinated sirloin steak
- onion 50 g
- garlic 10 g
- olive oil 10 ml
- bacon 100 g
- cherry tomatoes 150 g
- tomato purée 50 g
- stock 1 cup
- red wine 100 ml
- grated Parmesan cheese 40 g
- melted butter 50 g
- finely ground coffee 10 g
- fresh basil 1 bunch
- ewe's curd 250 g
- 8 jacket potatoes
- salt, pepper, Roman caraway

# Melon soup with whipped cream rose

## AND HONEY-CINNAMON PANCAKE RIBBONS

Pour the milk into a pan, add vanilla sugar, granulated sugar, cinnamon, grated lemon rind and the vanilla pod split in half. Bring to the boil and leave to cool. Peel the melons, cut in half and remove seeds. Dice the fruit and add to the boiled and cooled milk. Add lemon juice and melon liqueur, and purée in a blender. Decorate with whipped cream roses, small balls of melon, mint leaves and pancake noodles spiced with honey and cinnamon.



# Sirloin steak with roman caraway coffee sauce

## AND GRILLED POTATO LAYERED WITH EWE'S CHEESE

For the sauce fry the rashers of bacon in olive oil, add the chopped onion and sauté. Add the tomato purée, the crushed garlic and the ground coffee. Sauté until golden brown, then add the red wine and the stock. Simmer slowly until it thickens. Season the sauce with salt, ground pepper, Roman caraway and fresh basil. Keep warm.

Grill the marinated sirloin steaks. Slice the cooked and peeled potatoes, and place the slices in a dish in 5 or 6 layers alternating with ewe's curd. Sprinkle with melted butter, grated Parmesan cheese and bake in the oven for 10-15 minutes until golden brown. Pour the hot sauce in the middle of pre-heated plates, place the grilled steak slices on top and serve with the potatoes layered with ewe's cheese.



Photos: FlashBack

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Talent for entertaining HUNGARY







# A strange trendy star

## HAKKASAN RESTAURANT

*It's yet another Michelin-starred restaurant, but somehow everything about it is different: the surroundings, the atmosphere, even the neighbourhood strike you as something other than your run-of-the-mill place...*

At the top of a narrow cobblestoned London sidestreet a mere stone's throw from the ever-busy intersection of Tottenham Court Road and Oxford Street, you will see a black iron doorway and the large silhouette of a bouncer, as if you had reached a seedy night club.

The air of a trendy night club lingers on even after you have entered. You walk through minimalist design, concrete and special light effects, to reach the reception desk and the cloakroom, where reserved, cool and busy ladies, in keeping with the spirit of the place, will do their best to find you a table in the capacity-filled restaurant. This is no easy matter: we are in for a longish wait. No matter, we think, in the meantime we might just take a picture or two. No way, we are told, taking photographs is strictly forbidden. We are not too pleased with the snub, but then again we have come to eat and drink, so we decide to wait our turn patiently.

Hakkasan, as I have mentioned, is a truly trendy place, teeming with the in-crowd, lively with music and serving an Oriental mix of the latest fad foods. This place is no hideaway for a romantic candle-lit dinner for two; people come here to be seen. And the restaurant-cum-bar serves the wildest and most fabulously prepared cocktails.

The waiters rush back and forth, leaving you no time for lengthy conversations. To be frank, the music would prevent that anyway. All

things considered, the service is not bad, everything comes just when it should, and even the sommelier shows up at the right moment. He is in great demand, as the wine list seems endless. We are fortunate enough to make the right choice, and both red wines we order turn out to be excellent.

You can't really complain about the quality of the food in Hakkasan; quantity, though, is quite another matter. Portions are definitely on the small side, even if you eat your way through a whole menu. But the tastes offer adventure, novelty and pleasure to the palate. The Dim Sum Platter is a safe bet for a starter (they even serve a vegetarian version). To follow I opt for the Szechuan duck breast, which is particularly good, but my companions also do well with their choice of prawns and fish. The only disappointment is that the portions are so small.

Hakkasan is the brainchild of Alan Yau, who has spent years of his life endeavouring to introduce new trends into London's rarely boring restaurant scene. He was the man behind Wagamama, whose very simple interiors and sizeable portions of tasty soup swiftly won the hearts of London's youth. Young families in particular took to the place, due in no small measure to the reassuring certainty that their children could do no harm there.

Mr. Yau seems to have dreamed up a luxury version of this concept in Hakkasan. In the Michelin Guide he passes with a good grade. Even so, for my part, I think I'll have dinner before I go there to party next time.

*HAKKASAN, 8 Hanway Place, London, W1T 1HF  
Phone: 0871 075 1690, Head chef: Tong Chee Hwee  
Average price per person: £ 65-75*

ANDRÁS WISZKIDENSZKY



# The Winner of the 2005 Budapest Dining Guide Award

FAUSTO'S RISTORANTE

*The restaurant is not new; the award is. Nor is Fausto's Ristorante a discovery of the last twelve months, as it has been a place of pilgrimage for gourmets since 1994. It will thus come as no surprise to anyone that Fausto's has won the Gourmet Dining Guide Prize, first awarded in 2005.*

Dohány utca, downtown Budapest. Thousands pass by daily: local residents, tourists, businessmen, students, children, young and old alike. Cars line the street tightly, while an endless line of vehicles inches ahead impatiently in the narrow free lane. All of them, whether on foot or in their cars, pass in front of the stylish yet discreet doorway of Number 5, the entrance to Fausto's Ristorante.

Pedestrians heading for the place step inside. They are a great deal luckier than the drivers desperately circling round and round in search of a parking place. We were blessed with good fortune, having squeezed in somewhere quite unexpectedly. And in a matter of seconds... open sesame, we'd made it to Fausto's.

From the moment we entered we felt the staff's attention focus on us, and that attention would remain unflagging. As soon as they had helped us off with our coats, there began an unceasing flow of menus, wine lists, bread to go with each course, and the different courses themselves, all of which arrived with perfect timing. Though constant, this attentiveness was in no way pushy or overbearing. We were in a smart restaurant where style is in perfect harmony with leisure and familiarity. The menu, finely printed on the best quality paper, a delight to the touch, offers the gamut of traditional Italian cuisine. The names are simple and clear, but testify to the chef's creative imagination. Hardly moments after we had placed our orders, culinary wonders began to appear on our table: phenomenal clams served on will-o'-the-wisp-light creamy

soft acid sauce, duck breast with rosemary-flavoured wild mushroom ragout, home-made tagliolini with salmon and fennel sauce, and sea bass with tarragon-flavoured green asparagus cream, to mention but a few.

To accompany all this, we broke with custom and opted for a light red wine from the impressive wine list, which offers Italian and Hungarian wines presented according to the regions they come from. For dessert we had light chocolate mousse and short pastry scones with chestnut, served with a light caramel net on top and strawberry sauce on the side.

And if, unlike me, you choose to round off your meal with a cappuccino, you will certainly not be disappointed.

(According to inside information, a new Fausto's is soon to open in Király utca, just a few blocks from the restaurant in Dohány utca.)

✍

ZSOLT KOZMA

## FAUSTO'S RISTORANTE

Address: Budapest VII., Dohány utca 5. Phone: (+36 1) 269 68 06  
www.fausto.hu • E-mail: faustos@fausto.hu • Opening hours:  
Noon to 3 pm and 7 to 11 pm Monday to Saturday  
Average menu price per person: HUF 6-10,000  
Chef de cuisine: Fausto DiVora



# The marathon man and the princess

## HUNGARY'S YOUNG CHESS GENIUSES

*Judit Polgár and Péter Lékó, the two young titans of chess in Hungary, entered the elite world of international chess in the 1990s, following in the footsteps of great predecessors. By becoming the youngest grandmaster ever at the age of 14, Péter Lékó, today 26, broke the record of his compatriot, the now 29-year-old Judit Polgár.*

Herend  
chess set  
Photo:  
Herend Archivum

In addition to these two giants, Hungary's chess scene abounds in young talent yet little known in the world.

### LÉKÓ THE MARATHON MAN

Lékó was born in Subotica, Serbia, from where his family moved to Szeged, Hungary, when he was only 18 months old. He showed an unmistakable interest in chess at a very young age, influenced not so much by his own father, who himself was an amateur player often poring over the chessboard, but by some strangers playing in the street, whom young Lékó watched avidly. His parents were quick to discover the young lad's extraordinary talents and, consequently, began to employ a private tutor instead of sending him to school in order to grant him all the time he needed to refine his skills. In a mere five years he beat the world record by becoming a grandmaster, and in less than a year he drew the title match against the then world champion Vladimir Kramnik. At the age of 20 Lékó was 5th on the world ranking, compiled by FIDE, the International World Chess Federation. His position has since weakened, later improved and he is currently among the ten best players in the world.

Péter Lékó is not descended from a chess dynasty but may easily be the founder of one. At the age of 22 he married Sonia, the daughter of his tutor, grandmaster Arsak Petrosian, captain of the Armenian chess team. This way, his father-in-law has been the young chess player's coach and companion since 2001. It is with his help that Lékó has been refining, chiselling and enriching his style and amassing more knowledge. Nothing characterises better Lékó's style of play



Péter Lékó Photo: Ferenczy Europress

and concept of the game than the nickname by which he is known in the world of chess: Marathon Man.

The young champion has for over 10 years been a constant competitor at top international events. He was just a child when he announced that his most cherished dream was to become number one in the world one day. And when he became junior world champion in Szeged, the road to the Parnassus of chess opened up before him. Five years ago he won an international event in Dortmund, getting the better of both Kramnik and Kasparov. In 2001 he played against Kramnik in the Budapest Rapid and although he failed to defeat his opponent, he certainly gave him a hard time. Not a year passed and it was Kasparov who sat opposite him and struggled to end the match in a draw in the glare of international attention. In 2003 Lékó won the Linares chess tournament, but a year later could not win the classical world championship against Kramnik. He triumphed soon after in a tournament in Holland, however, which made him the winner of the Grand Slam, the four major chess events in the world. Currently Lékó is ranked fourth in the world.

### JUDIT, ZSUZSA AND ZSÓFIA

Judit Polgár, the only woman to have defeated Garry Kasparov, started playing chess at the age of four. One of the best women chess players in the world in the past fifteen years, Judit is one of three sisters, all of whom are well known not only in Hungary but all around the world. Today we can safely say that the story of Judit, Zsuzsa and Zsófia Polgár has served as a shining example to follow for the upcoming young talents in the country. The road to world success covered at a very tender age by the three girls with the help of their parents, Klára and László Polgár, has encouraged a great number of parents to spare no time and effort in developing their children's special talent from the youngest possible age with the professional guidance of experts. László Polgár's complex pedagogical theories are perhaps best summed up by the title of his most widely read book, *How To Make a Genius*.

Eventually, it was Judit out of the three girls that became an absolute champion in the world rankings when she became the youngest ever international men's grandmaster, conquering the title from Bobby Fischer. Judit had only turned 15 at the time.

Nothing illustrates better the sisters' unmatched achievement than the fact that at one time they held the first three places in the international women's rating list. Zsuzsa Polgár won the Women's World Championship, and last August broke four world records in Florida by playing simultaneous games against 326 other players. Zsófia Polgár has also shown her mettle against men players in many memorable games of chess.

The sisters, together with Ildikó Mádl, won the gold medal at the 1988 Chess Olympiad held in Thessalonica, thus breaking the Soviet hegemony in women's chess.

#### DID YOU KNOW THAT...

...Zsuzsa Polgár set four Guinness records in a Florida tournament on 1st August 2005. These were: most number of simultaneous games (against 326 players); most games won (309); best percentage (96.93 %); and most number (1131) of games played non-stop against 551 players.

### JUDIT POLGÁR – SIMPLY THE BEST

Judit was but 12 when she beat the later world champion Kramnik at a London tournament. She earned the international grandmaster title in 1991, beat Spassky two years later and Anatoly Karpov in 1998. She reached the best result of her career six years ago in a Las Vegas knockout contest. Before long she was voted the best woman chess player in the 20th century and won the Oscar of Chess. Judit Polgár, who is now the happy mother of an 18-month-old baby boy, has been the world's number one woman chess player for ten years on the FIDE rating list and is currently ranked the 8th player in the world on the men's list. She is also known by the Princess of Chess pet name on the international circuit. As the undisputed champion supreme of women's chess, of course, she might well stake a claim to the title of "queen". ♘

TAMÁS HALÁSZ



Judit Polgár Photo: Ferenczy Europress



*The Herend porcelain world map is 3.6 meters wide and it floats 4 centimetres before the wall of the Map Room. It was handmade by porcelain artist Ákos Tamás from thin porcelain plates in 1984. The porcelain map is meant to symbolise the conquest of the world by Herend porcelain and the commercial ties of the Herend Porcelain Manufactory expanding all over the world.*

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