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GÉZA BÁLÁZ A

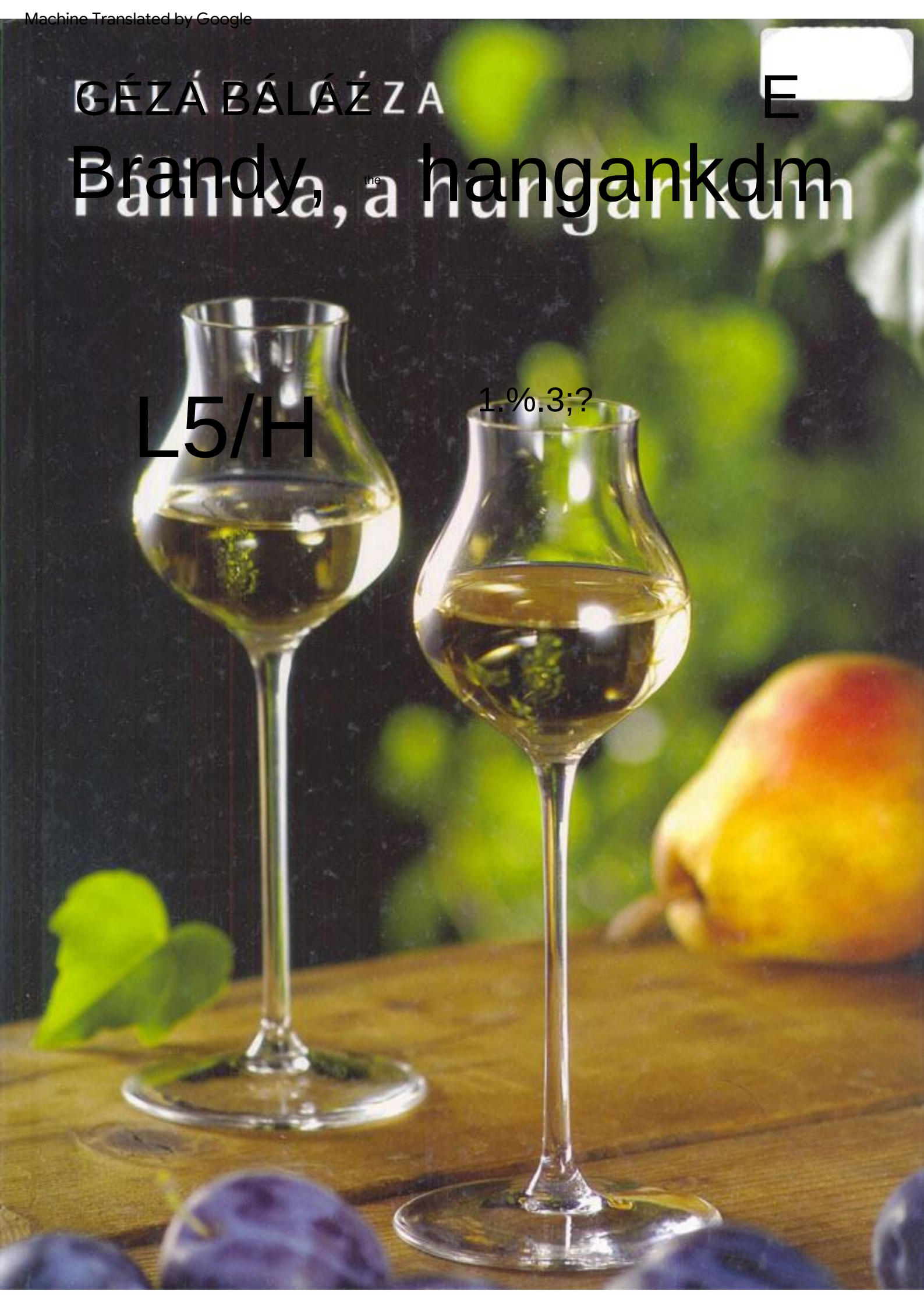
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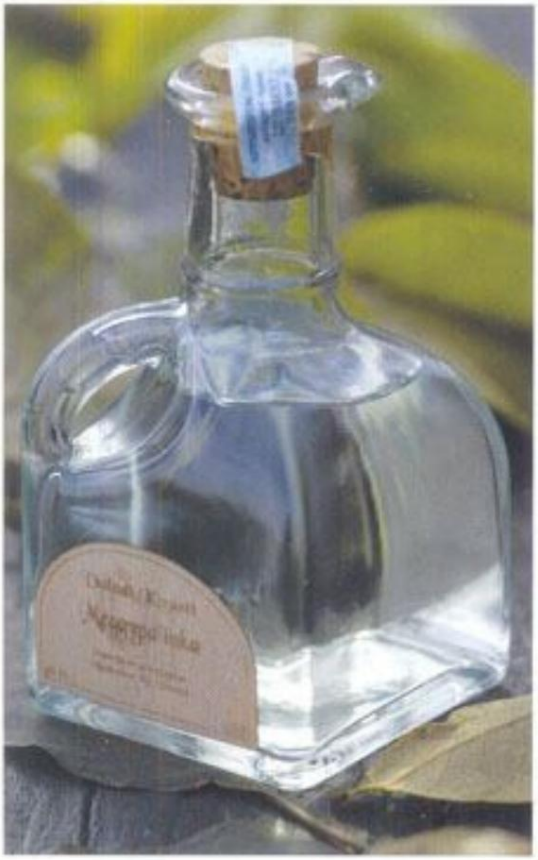
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GÉZA BÁLÁZ

Pálinka, my Hungarian



STATE PRINTING COMPANY, BUDAPEST, 2004

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I THANK Hála József Eperjessy , ethnographers Hála Eperjessy, archaeologist Gábor Vékony, Emil Gerencsér , manager of the Ziwack Unicum Industrial History Collection director László Gyúry (Hungarian Szeszipari Product Council), András Tóth , brandy pálinka (house, Nagykörű) Szicsek Gyümölcsszesz- Likőrüzem Kft. and members of the Hungarian Pálinka Order , my informants from 1982 to the present day.



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My book
dr. Historian Balázs Draveczky
I recommend it to his
memory, who helped me many times .



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contents

9
The first glass is for friendship, the second for fun
INTRODUCTION

11
From absinthe to vodka
BURNT SPIRITS OF THE WORLD

16
XIS HUNGARIAN FÁLINKA HISTORY

19
From the cheesecloth to the ice cooker
THE HISTORY OF BRAND BREWING

23
From Saint Michael to Saint George in the kitchen
THE POPULAR BRANDING

31
? WÍRÓS HUNGARIAN FÁLINKÁS

43
Meggyllek, meggyláng, and ggyvér THE
HISTORICAL NAMES OF PÁLINKA FELLOWS

47 From Avasi bitters to Várda vodka TODAY'S
PÁLINKAS AND LIQUEURS 50 Good morning
Pálinkas !

50
DAILY DRINKING CONSUMPTION



54
Virgin cheerleader and scoundrel whistleblower
PÁLINKA IN FOLK-POETRY 59 .

59
This butykos is all my treasure.
PÁLINKA BOTTLES

63 The best medicine
for people . PÁLINKA AS
MEDICINE 66 Pálinka measuring
boutiques STORING AND
MEASURING PÁLINKA Vál
Tableware .

71
PÁLINKA ETIQUETTE 72 Life
is pure and beautiful PÁLINA
FRIENDS 75 From rutabálinka
to egg liqueur RECIPES FOR
PÁLINKA AND LIQUOR 78
Informational literature FOR
PÁLINKA

78

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The first glass is for friendship, the second is for fun...

INTRODUCTION

Anyone can say: the Hungarian man is a wine drinker. This is well illustrated by sayings and proverbs about wine in the Hungarian language . Opinions about the nation were also surveyed scientifically . Accordingly , the order of Hungarian drinks is : 1. wine (74.290), 2, pálinka (14.999), 3. beer (7.790). In other words , pálinka is the second most Hungarian. held spirit . However , in the order of favorite drinks , pálinka was already in 12th place (1,580), in the company of milk , tea , champagne and coffee . It seems that the anti-alcoholist propaganda had an effect . In Hungary , it's not even a festive feast, hospitality without a glass of pá - Jinka .

Hungarians consider pálinka (when consumed in small quantities) to be the best medicine, to stimulate the appetite, give strength , and lift the mood. Men 's and women's brandy sipping (liquor drinking) weaves through and through the world of everyday life, but especially of special holidays .

Drinking habits are related to typical life situations . Wine and, to a lesser extent , beer are the . depth", the drink of immersion , contemplation of the past , tradition . Spirits belong to the present , to the surface, to everyday life, while the future could perhaps be pure water or nectar . The consumption of alcohol as a recreational drug has a history of several thousand years . back. In the Bible , we can also read about the positive physiological effects of drinking wine in moderation and the harmful consequences of excessive consumption . It has been scientifically established that a small amount of alcohol (e.g. 4 c spirit) is a useful food, has a good effect on the body , and in addition it increases the zest for life, while Hungarians - according to their own self - image - usually do not have in abundance.

There is an increasing effort towards cultured, demanding , moderate and healthy food and drink consumption. The goal: to connect healthy nutrition and " culinary pleasures" . To do this , the path leads through traditional, healthy, high -quality foods, drinks and things . Many of them had to be rediscovered and re - introduced by ethnographers and public. In the interests of guaranteed quality , the relevant regulations of the " Hungarian food book" food standard) were amended in 2002 , and from July 1, 2002 only drinks containing fruit distillate per 10,000 parts per cent the name pálinka , distinguishing commercial (commercial) and from special (cut) drinks. Following its introduction , the European Union accepted the exclusive Hungarian use of the name pálinka , i.e. pálinka hungaricum! Similar to the Italian grappa , the Greek ouzo (with anise spálin) , and the German Korm (grain distillate) , only Hungarian products that meet these quality conditions can appear under the name of pálinka in the territory of the ElJ . Traditions — flavors — regions program), and then the continuous development and expansion of the list of products protected by the regional designation of origin.

Professional and social movements were also organized , the " pálinka friends " of lovers of the noble , good Pátinkas organize conferences and festivals , and even some smaller whiskey museums and industrial history collections were established . various events , the pálinka tastings . __ üzemlátogatások és a különféle rendezvények, a pálinkakóstolók. A dél-alföldi Gyulán minden tavasszal

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the international small whiskey festival is held in Kecskemét, the national pálinka competition and symposium at the end of the summer , friendly societies and associations were established , in 2004 after the wine orders - the first Hungarian pálinka knight order was established , which on April 17 at Gyul 12 promoted its founder to brandy knight . Old pálinka varieties are revived, the pálinka culture is colorful and enriched .

In my first monograph on pálinka , A magyar pálinka (1998) , I explored the ethnographic, linguistic, and cultural traditions of Hungarian pálinka . In the Pálinka a közös nyelvünk (2003) I place the main emphasis on the traditions of the past and the present, and on regional pálinkas .

In the current work , I present the main features of the Hungarian brandy culture to foreign readers and guests. This is my book.

it was supplemented to a certain extent with the chapter presenting historical and contemporary Hungarian brandies .

Good pálinka has its place at our table, in company . Anyone who just hears the word pálinka cheers up , a light shines in his eyes , he hears the dripping of the drink, the toast in his ears , he feels the aroma on the tip of his tongue , the sweet or pungent , fiery water running down his throat and gullet . Those who drink with a glass speak more easily , of course there are also those who can really listen and converse with themselves at this time . They jokingly say : " Alcohol is to a small extent a medicine , to a large extent a medicine , and what a poison if it is not " , hiszen the third glass is the gyalá; tea Then maybe we start with the first glass and always stick to the second!

GÉZA BÁLÁZ



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From absinthe to vodka

THE WORLD IS BURNT LIQUOR DRINKS

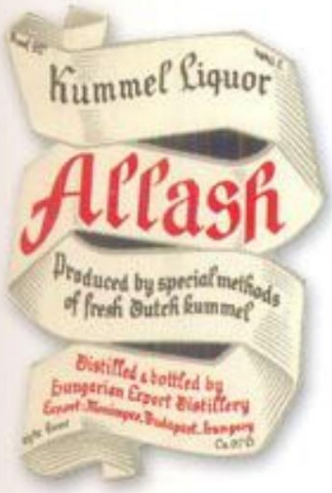
done for Burnt or steamed spirits (pálinka - the base material can be fruit, wine and other mash (fruit) . According to one classification, brandies; another general grouping of alcoholic drinks and flavored , or commercial or consumption (consumption) spirits. 8-1780 alcohol . both of them have in common that sugar or species and noble pálinkas from raw materials containing broom or fermented pomace.

The distillation between pálinkas is usually carried out in the case of ordinary Tikos 40-60% alcohol beverages (drinks _ mostly spirits. These usually have 2-50 g/l sugar content. Each contains, considered to be an alcoholic substance , while the common one is wine ,



Cognac is made from wine . Sweet brandies with sugar content are made from with fruit and carrot as the rare ingredient . The fruit is strained by fermenting raw or refined spirits mash produced in this way in general. They are fermented for 5-10 days and the and flavoring. Each material is steamed (burned) into the brandy. part of this fermented

Rum is made from cane sugar (noble cane) , semi-noble or from sugar cane produced during the production of cane sugar (unsweetened or sweetened spirits , liqueurs) . It is considered to be the strongest alcoholic by English sailors . for much longer in oak barrels. The drink is made from molasses and sugar cane juice. Its main centers in Jamaica, Barbados and the West Indies, Puerto into sugar. The sugar can be in Cuba . The word appeared in 1788 . does not get its name from rum, but from the German mash, comes from a personal name of German origin) is steamed for five to twelve years . By the way, they discovered this method even in primitive



Bacardi, Havana Club. famous brands: Captain Morgan, Lambís,

The raw material determines the nature and value of the brandy . Based on this, a kind of taste can be established - where excellent and with a high sugar content solo beli ranking among burnt spirits . hall, pomace, fruit famous, such as FROM

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French and Hungarian parsnip pálinka, and Italian grappa . The Italians believe that the secret of good grappa is the three "m": Ja materia prima, la macchina e ta mano", that is: the material, the distilling device and the hand that makes the distillate , the expertise.

In Switzerland and Germany , pálinka is made from fruits with a shorter growing season but with sufficient sugar content . In this area , the wine is slowly matured or not at all , so pomace brandy is rare .

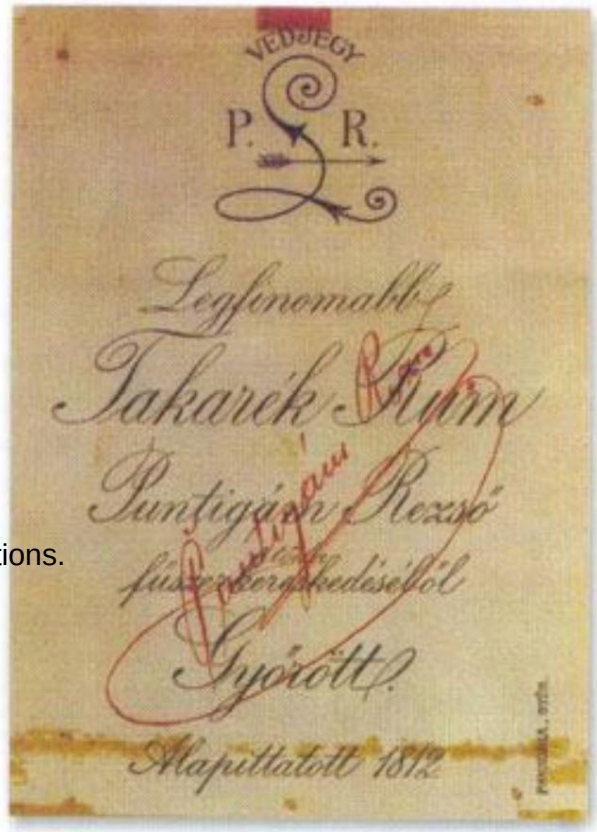
Cherry pálinka ranks first among fruit distillates in Swaziland and Germany . In Switzerland , it is made from the ripe fruit of wild cherries . It is protected by strict regulations.



Brandy made only from cherries called Kírselvasser (cherry water) or Kirschengeist (cherry soul) . marketable. Baden-Wyrttemberg and pear pálinka for evangelical pálinka, with silya - peach and cherry as part of it. brandy is called Kate Tinka .

Plum brandy is one of the most famous burnt spirits in Hungary , but its other important thermal regions practically surround Hungary . According to some , the best plum pálinka, or slígovíca, is made from Pocegaca plums in Bosnia . The natives there also believe that they invented plum brandy , the famous one . Plum brandies include the Russian fuika , the Romanian fuica (cujka), along with the Szatmár plum , and also the Czech slibovitz .

The Swiss are proud of their pear brandy . The most famous pear brandy is made in Martigny, Wallis . The controversial Vilmos körtepálinka was named after a Swiss pear grower named Wil -



The apple brandy , which has less prestige in Hungary , is a drink favored by the Germans, Austrians and French . Its largest centers are in South Germany and South Tyrol . Calvados from France is considered the most noble apple brandy . It is made by distilling and further maturing fermented apple juice . It is also called apple wine . It is a favorite drink of many people, for example Krimi. literature also for Inspector Maigret . A similar drink is the American Apple Jack.

The juniper pálinka roams the mountains . In Slovakia , Borowicska is made from the bird 's berry by crushing, crushing , fermentation and distillation . The Transylvanian pine water or pine seed pálinka is of the same type . In Italy , they also make juniper brandy. Since real juniper brandy has a rather strong taste, it is not consumed everywhere in its "natural" form .

Another type of juniper brandy is the one in which the raw material is not juniper, but only a typical flavoring agent (e.g. the German Steinhäger).

FROM ABSINTO TO VODKA in the world -famous

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juniper is also included as an accessory .

The most famous of the juniper drinks is gin.

It was created in 1575 , when a magic potion was made for the first time in Schiedam near Leiden . sulphur, Gin is made from refined (gin) alcohol. Today, the most famous gins are English gin.

Nordhauser Kornbranntiwein is considered pure rosé brandy in Germany . Whiskey is also made from rye , but also from barley and oats . It is produced in Scotland , Ireland , United States of America. Typical smoky milk. it gets its flavor during malting , when the malt is dried in an oven heated with peat and



the most famous are the Scotch whiskies: Black and White , White Label and Dewar's White Label , Haig and Haig , Highland Queen , Ballantines , Vat 69 or Johnny Walker .

Vodka is made from cereals (usually rye) and potatoes . They are considered Russian . Gee. The biggest vodka producers are Russia and Germany . According to the Russians , you can go a week without food , three days without water , no more than three days without vodka . you can last an hour or two . It is better known. brands: Fintandia, Gorbatschow, Smirnoff, Szto -Kesnaja, Wyborowa and Zubrówka .



TOLIPAN

JAVARA CISSAS

A special burnt spirit drink is made from the distillation of Indian Rody Pálmabor .

Several types. the East Asian one covers drinking . (n. Donesia, Ceylon) arrak (arak). It can be made from rice, sugar cane, coconut juice, and date juice . The most famous is the arrack from Batavia — it has a weak taste . Wine or fruit base. raki is a Turkish aniseed spálinka . The Turks even brought it to Hungary during the 150 -year occupation. Csongi di vernacular , the word rekije is still alive today, southern re, in Serbia the name is rakija . Japan 's national tala is made from fermented rice , and sake is made from the fermented juice of blue agave (maguey) . they drink Mexican mescal . _ _ The most unlikely. higher teguilla brands: José Cuervo, Montezuma.

The wine is made from cognac, that is , the typically French preparation. The drink is a noon. It got its name from a city in France , Cognac. It is said that it was invented by the 15th century by the part of France from Rúgy , where the wine was not very good , so they started distilling the wine . According to French law , only the specified 13

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a drink made by distilling wine produced in these areas can be marketed. Such an area e.g. Charente. The most famous cognacs are : Martell, Henessy , Armagnac, Courvolsier , Calvet, Remy Martin. Georgian and Armenian cognacs are also recognized . Preparations similar to cognac are Mweinbrand and Branntiwein from Germany , Vinjac from Yugoslavia and English brandy.



k LEE mo testnga Beátnyg A

Flavored and sugared liqueurs , which usually have a lower alcohol content, can also be classified as burnt spirits . The recipes of the liqueurs were developed over many years . We know distantly folk recipes , such as Magy 1r gyápaspálinka or krampam :.

pulil, and others became national cargo spaces (for example , Czech Becherovka , Hungarian Unicum) . Coin- Areau , made from orange peel , was sourced from a French company . Absinthe is the most famous liqueur in western Sweden and France . specialty. This anise -flavored liqueur was the favorite drink of many French poets (including Rimbaud) . Because some varieties have extraordinary effects, their distribution was restricted in France .

Marasehino is a Mkÿr -like drink in Dalmatia. Zára vit n is made from Marasca cherries.

Cumin pálinkas and Nikÿrs have been made in Europe for 150-200 years . Notable e.g. cumin liqueurs named after the settlements around Riga (Allas, Ekau) .



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Brandy of old times

A LITTLE HUNGARIAN PÁLINA HISTORY

The 14th century refers to the Hungarian burnt spirit , i.e. agua vitac . In his work published in 1656, Pracvotius, a professor at the University of Padua , writes that the wife of King Robert Károly (1288-1342) of Hungary , Queen Elizabeth aqua vitae regina Hungariae , i.e. the Queen of Hungary . This could presumably be a wine distillate , and the text clearly shows that it was used as a medicine . Several authors mention agua vitae regina Hungariae .

Tata Rés I arrived in Hungary. But this does not rule out the possibility that there was no other distilling process in the "folk" environment . The second earliest term is also of Tatin origin. In 1438, the account book of the town of Irtfa states that those who do not pay the mulled wine are paid in kind According to them , mulled wine was already produced industrially in Bártfá in the 15th century .

According to other data , in Bratislava in 1439, mulled wine was classified as a pleasure item . So at this point it is already a matter of wider distribution .



Grinkel kettent Srannhvein, denn er G...

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The first widely used Hungarian term for burnt spirits is égettvor . _ appears in written form in 1570 : "Myhal deak ... Min denkor Montha hoggi penze Ninchen hanelm) Egetet Bort adelyes megh aggya " ; When the word mulled wine was created , it was obviously about mulled wine, i.e. wine distillate . Later, with a transfer of meaning , it also meant something else . The word mulled wine , just like the borrowed The meaning of the word pálinka gradually expanded, ultimately referring to a spirit drink made from all three ingredients (wine, grain, fruit) . However , the reference to "burnt wine" from 1570 still clearly meant wine distillate . In a quote from 1722 , it was already the meaning fluctuates : "It is forbidden to make wine or palinka from bread grain . Of course , grain pálinka is not a completely new phenomenon in Hungary. King Mátyás condemns in one of his documents from 1459 that some people are involved in producing wine "from grain that has been shaken from flasks".

In the historical and etymological dictionary of the Hungarian language , the first occurrence of pálinka appears in 1630 . The word in Hungarian is a direct Slovak takeover (palenkal), and it was even transferred from Hungarian to Romanian (pálincá). The spread of the word from the north seems to be reflected by the fact that it survived in the south in Transylvania , for pálinka, égettbor , while the word pálinka became dominant in the rest of the country





dóvá, and the meaning of grain distillate soon extended to fruit and wine distillates as well.

The third basic kind of spirit , the gymylyspá - Jínka , is a little later, grain brandy . in parallel . tyr road in Hungary. According to some , at the end of the 15th century , they already tried to make fruit brandy in Buda , but we can not support this with other data .

The first reference to fruit brandy dates back to 1658 . In 1684, among Prince Imre Thököly 's accounts , there is a clear reference to plum brandy : " sometimes good mulled wine or brandy is made from plums , when the time is right for the fruit."

The newest type of spirit is pálinka , made from crops from America , potatoes and corn . And in 1769, it was announced in the first Jély Agricultural Association that Gyulakuta pastor József Zilahi managed to make bread and brandy from potatoes . The newspaper Nemzeti Gazda publishes an article about potato brandy and the accompanying equipment . in 1817.

For a while , the potato brandy was called potato brandy or kolompérpálinka .

Although wine spirit brewing in Hungary goes back to very old traditions , in the 19th century it seemed necessary to separate the wine spirit from the many new brandies . Therefore, the word cognac of French origin was adopted by the Hungarian language in 1815 through German mediation .

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From the casserole to the rice cooker

THE HISTORY OF BRANDING

Cooking next to "ser"

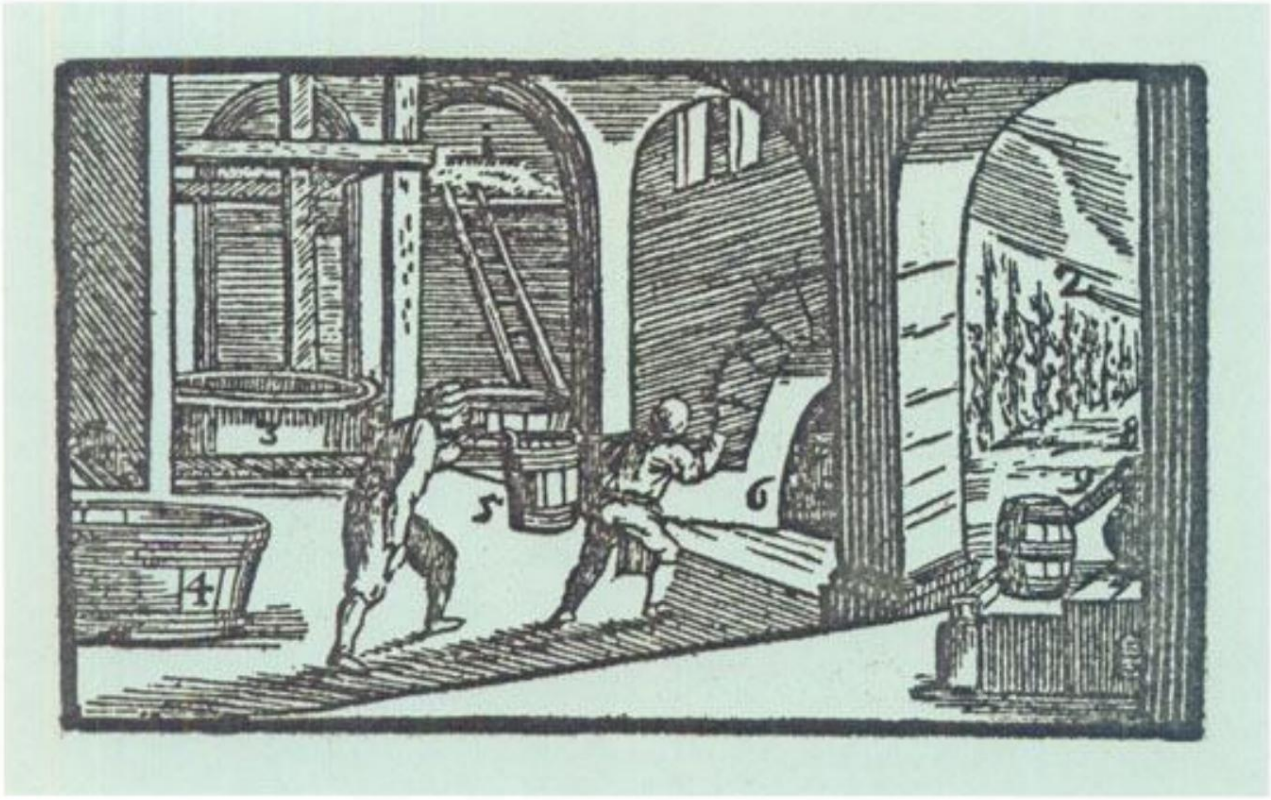
Pálinka brewing was already known in Hungary in the Middle Ages. There are remains of medieval stills from Buda, Sopron and Pusztaszer . According to research, pálinka brewing has been taking place in sermeveló houses (brewers) since the 15th century , The two the related fermentation process, as well as the fact that many materials - such as malt - could be used for both purposes could mean a connection between occupations .

Between 1650 and 1654 , Comenius, the famous pedagogic specialist , wrote his work Orbis sensualium píctus (The Visible World in Pictures) in Sárospatak for educational purposes , in which we can also observe the brandy -making apparatus [illegible] .

the stove , the flask, the cooling pipe with the barrel of cold water and the brandy leaking into the vat are open . He carries mashed potatoes on a pole strung on two tall horses .

Early data In

feudalism , brandy brewing was territorially and socially divided . In the countryside , we can talk about regulated serf- peasant cooking, church cooking, which varies depending on the area with desúr privileges , and cooking regulated in different ways by the bodies in the cities , to varying degrees from year to year . Rules related to brandy brewing . regulations often reflect consumption habits. One of the earliest regulations dates back to 1497



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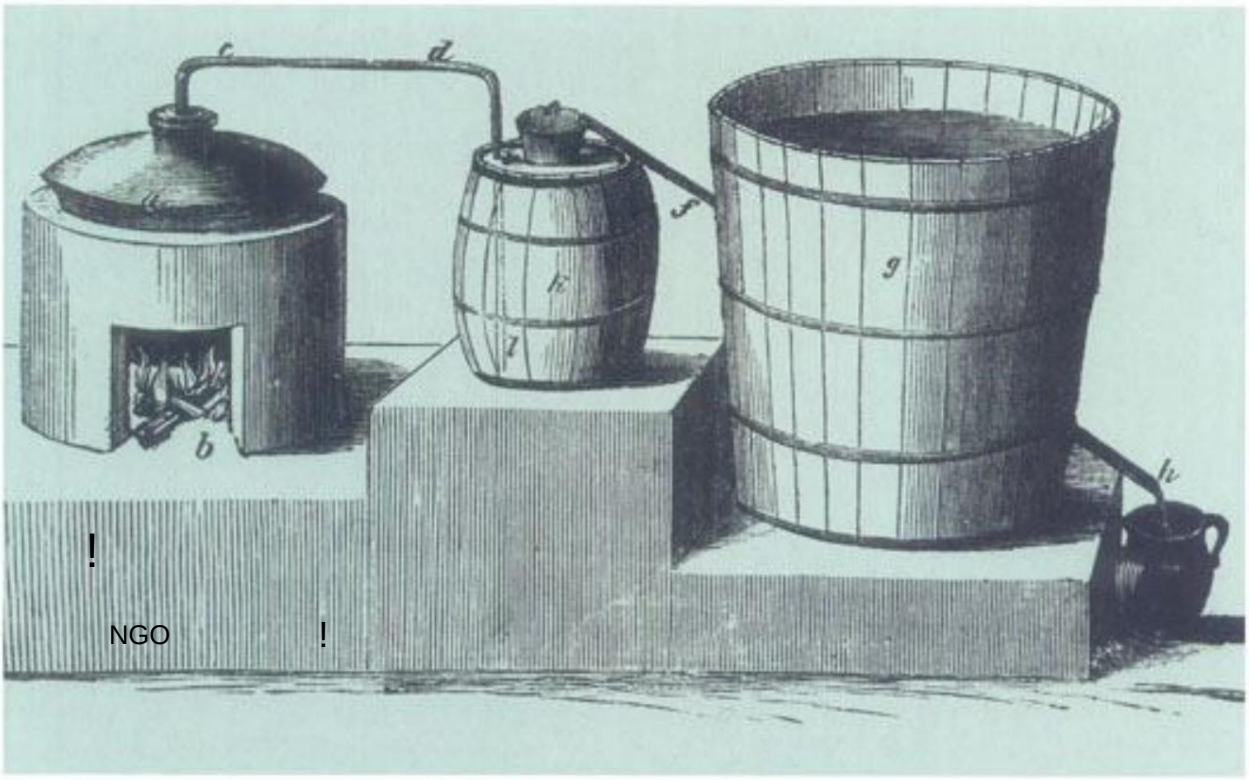
Bratislava statute (local constitution), according to which the burning and selling of brandy is prohibited in the city . In 1519, however, we already know of 11 brandy measuring points . In 1574, in the statute of the town of Rozsnyó in the highlands , it was stated that the service must not be disturbed by the measurement of wine, beer or brandy . This law can be considered the first public document against alcoholism . In the local and national regulations returns , as well as the limit on the measurement of drinks during the election period , in 1606 the council of Besztercebánya forbids pálinka made from malt . Since then , in the Highlands and Transylvania, but also in other parts of the country , during grain harvests , Polish pálinka brewed from grain has been temporarily restricted . At the end of the 18th century , the number of pálinka brewers in Transylvania exceeded that of beer brewers . Highlands , brought the practice of brandy brewing with them, and it became one of their main sources of income .

Cities also had the right to brew and measure wine, in Debrecen in the 16th and 17th centuries , at the turn of the century , the sweeper wine distillery was still active .

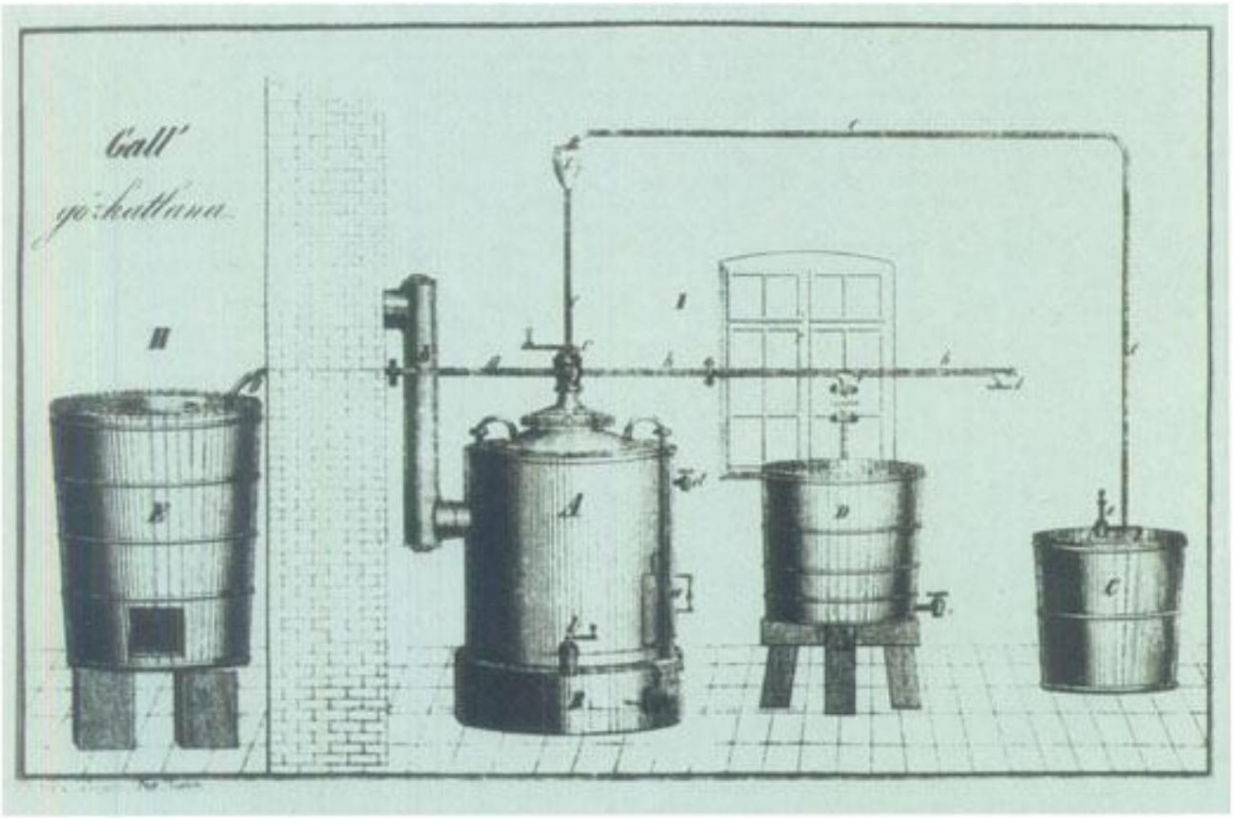
After the Rákóczi War of Independence (1711) , the peasants returned to Pásztó in northern Hungary . Cistercians who were also engaged in cultivation , carried on a significant wine economy . According to the data , in 1715 they had a beer (braxatorium) and brandy house (domus crematoria) . In addition to the pomace brandy and broom pálinka , in some years , according to the accurate record , a significant amount of brandy was brewed from grain: rye, barley cake, trashy , weedy , wretched grains, and even mill dust.

The brandy brewing guilds

A 15-19. In the 19th century , the beer brewers' guilds also belonged to the brandy brewers , since they were involved in the production of spirit in the brewhouses In Transylvania , there is evidence of a separate brandy - brewing craft from the 16th century .



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they are also associated with jimonade makers . In Pest , 1836, the first independent guild of vinegar and brandy brewers was established in the spirit, brandy and liqueur factories . Three years later , it was established in Buda . At the end of the 18th century , its sister organization was established in the large cities brewing plants (at that time they were also used as institutes).

The patron saint of brandy brewers

The brandy brewers and those who join them guard the patron saint of beer brewers . Saint Nicholas thus became the patron saint of brandy makers , whose attributes include the tub and the cup . According to the legend , Miklós once discovered that a depraved innkeeper had murdered three children and discovered the about brandy brewing.

The appearance of the Gall kettle also contributed to the spread of distilleries . Between 1837 and 1840 , Gall equipped 47 distilleries with modern distilling machines in the counties of Szabolcs, Ung and Sáros . The merchant Károly Orbán Viriot founded a liquor factory in Pest in 1792. First , he made wine spirit , and then from 1818 he had a factory of 33 people , 11 large cauldrons for making brandy , 30 smaller cauldrons and approx. It was equipped with 3,000 smaller and 100 larger glasses , and twenty workers were engaged in collecting medicinal herbs .

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From Saint Michael to Saint George in the kitchen

THE PEOPLE

BRANDY BREWING PRACTICE

Making mash

The mash is the thick juice fermented from raw materials for the purpose of making brandy . Several methods and procedures for mashing are known in Hungary

Another name for mashing is : fermentation or leavening . Mash is a generally known word, but in some places it is csórél (Közép-Tisza region), cibere (Nészákí -central mountains), moslék , csömöge, dara (Balaton highlands), mixing (Székely -földj, and even rarely sweeper mash: kugyi, Brecska is overripe plum mash collected for brandy brewing .



According to the experts , proper fermentation requires crushed, flawless grapes . to use, The seeds of stone fruits (e.g. currants, apricots and peaches) must be removed, because their insides release toxic hydrogen cyanide during fermentation . After the fingerlings have been crushed and put into the fermenting vessel , once a day the lack of it is the right thing to do – – – – – – , that 's right, It is recommended that the mash be mixed with a wooden spoon . 20-50 grams of yeast are required for 190 liters of mash. Protection from air and infection is necessary for successful fermentation .

That is why it is covered with plastic film . Otherwise , it can become infected and they can be classified. The sour mash is also called brewing process or pot liquor; In addition to consumption for individual and small-scale cooking; Kisüzem (entrepreneurial) mills also use mash making steamed concoctions (zumice

stake). Fermentation is also facilitated by the mash heater , which is approx. 100-130 liters. Appeared in Western Europe and more recently it is also spreading in Hungary .

The rest of the mash , the moslék (bráha in Transylvania) , as its name suggests , can also be used for feeding animals and fertilizing . The laundry is stored in large piles next to the stills . In Alsóyrs near Balaton , everything

A pálinkafőzés módszerei

A 20. századi magyarországi pálinkafőzés népi, illetve nem hivatalos formái több csoportba sorolhatók. Ezek a következők: archaikus, primitív pálinkafőző eljárás vagy Tázekmódszer; egyéni, kisüsti főzés; kisüzemi (vállalkozói) főzés; zugfőzés.

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PRIMITIVE PROCEDURES

Primitive, initial methods of alcoholic fermentation and distillation can be found among peoples . In the 19th century , among the relatives of the Hungarians living beyond the Urals (e.g. the Ostiaks and Voguls) and the Turkish peoples the Hungarians came into contact during the invasions) , a 1980s distilling device was described in the 1980s . In Hungary, tax inspectors seized Tapolc : a " primitive" brandy whose distillation tube was made of wood .

In the 20th century , several ethnographers collected data on the home - made method of making brandy , which was first recorded in the 1940s . In 1940, János Býdei observed primitive (forbidden) brandy brewing in Zalabaksa in western Hungary . You brew the pálinka at night in the cellar, attic or barn . The procedure is as follows: A 25-30 liter pot is half filled with quality fruit brandy is cast in the pot . A stool with three-legged chair is placed (pushed into) this . A smaller bowl is placed on top of the pot . A washbowl (lavór) is placed with the bottom facing downwards , and the contact edge of the pot and the washbowl is covered with mud . The sink is the refrigerator, it contains the cold one, which is replaced when it gets hot . The pots are heated from the bottom , that is , the mash is cooked.

The alcoholic steam generated inside the pot hits the bottom of the cold laver and drips from there into the bowl in the middle . This is the first "concoction" of the plavis. This is left to cool, and now only the plavis itself is cooked using the same method . The result of the second cooking is the clear, drinkable brandy that remains in the bowl .



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FROM SAINT MICHAEL TO SAINT GEORGE IN FŸZDÉ

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It is said that the tripod made of earthenware , used for storing and transporting food , is also suitable for the purpose of a primitive brandy maker.

SMALL HOTTESTS ,

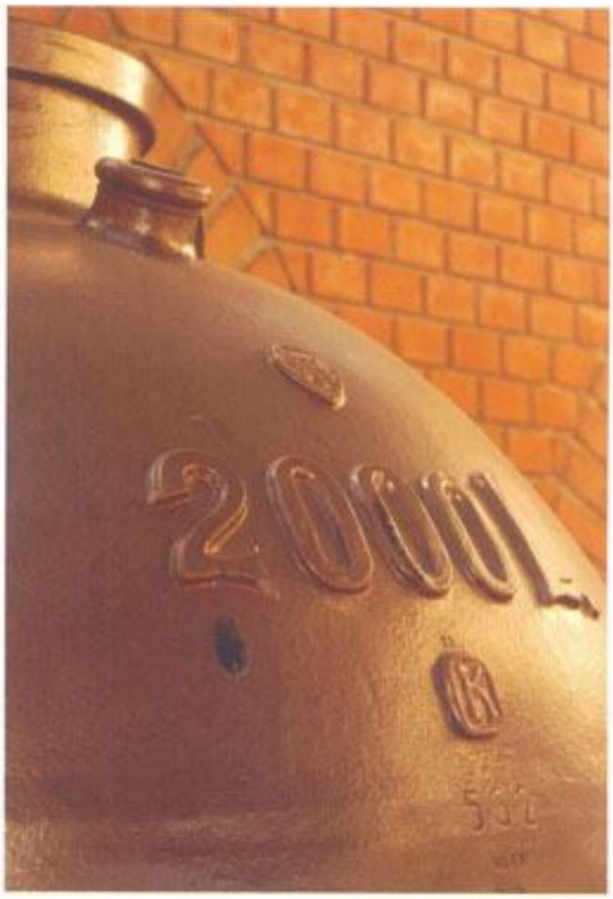
PÁLINKAKUNYHÓK Brewing was free in Hungary until 1920, when the village distilleries were established . There are many memories of this old peasant craft in Western Hungary . A notable folk architectural monument of the period is the brandy -making hut - separated from the porta in the settlement structure. During this period , the later commercial Kisüst pálinka became successful .

There is information from 1793 on the brandy brewing house in the Transylvanian Word History Archive . The researchers of folk architecture mainly researched the brandy -making huts in Western Hungary . The kukollák (kukullók) of the Balaton highlands could have been such smaller individual breweries . In the collection of geographical names , we can find many local names related to the pálinka house . For example, Pálinka House, Pálinka Brewery, Pálinka Brewery, Pálinka House Vineyard , Pálinka Hut.

In his monograph on Gösej and Hetés in Western Hungary, Ferenc Gönczi is the first and to date the most complete description of the brandy burning hut . Their main types: circular ; tent- like; circular , masonry, house - like (spine, tented).

The framework of the circular hut is formed by thicker crown trees and thinner pine cones . On them , the branches were left 10-20 m long so that the scattered straw could get caught on them . The straw covering (soap covering) lasted for 20 years . A door was made on the 4-5 m high side of the hedge-walled hut . The brandy -making huts , which look like houses , were built like normal residential buildings. The material of the walls could be canes plastered with mud , harrows (beams), adobe or bricks . They are square or brick-shaped, with a floor area of 9-10 square meters. For some , there was also a pitarja (atrium, vestibule) . (These are already very similar to a press house.) The hut has no bench , the smoke was let out in the past through the opening left on the door or on the 2nd later through a large chimney .

The brandy -brewing hut in Csyde: Imre Szentmihályi's brandy-brewing hut described in Csyde in Western Hungary is somewhat different from the three types of huts mentioned . (The hut is currently located in the Zalaegerszeg village museum .)

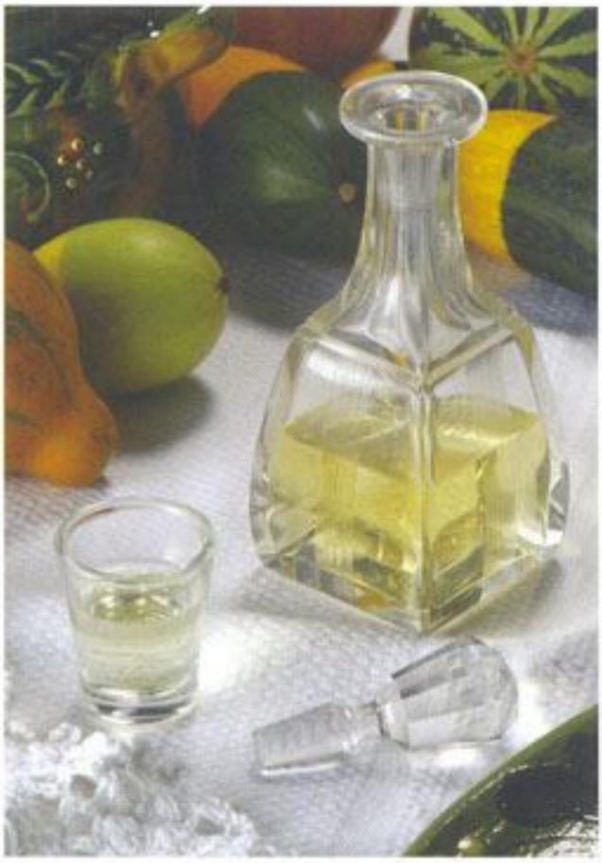


The hut built in 1892-1893 has a heptagonal shape. The hut was dug into the ground , its walls are made of harrows (beams) . Its front door opens to the north . Its total internal height is 5 m. According to memory , brandy was brewed in it until 1914 . Then the copper pots and cauldrons were taken to the First World War . After that , brandy brewing was no longer revived in the house and the hut was used to 1900 , but then it was equipped with a chimney . 25 in the middle of the hut

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there was the boiler with the built-in copper pan. Sinking into a pit, the oak cooling tub took its place . They boiled the whole flax , poured the pálinka into an earthenware pot ": they lit with a fokla (torch) , slept on straw, the firewood was always brought by the brewer, but for a third of the time they boiled the mash without it . This also proves that in the kissystys era , anyone who had a pálinka brewer also took on "hired brewing" .

The small- smelt era created the famous regional pálinka varieties. That 's when the r. gional brandy centers. (E.g. peach kecskemét inc, plums from Szatmár , etc.)



PUBLIC AND BUSINESS COOKING

The predecessors of today 's public between the two world wars (1918-1939) . Some of the distilleries are the remains of former individual or communal distilleries , while others were built exclusively for the purpose of new distilleries starting in the 1920s .

Without exception , the kitchens are separate buildings that are accessible by horse - drawn carriage or car . As most of them were installed in the period between the two world wars , they were separated from the village structure that had already developed , and were placed in the border of the village, where possible next to a river . The Velem family in western Hungary was planted directly on a stream . The living could also be obtained from a spring or a well . In Transylvania, we came across the "pálinka mill" in two places (in Csernáton and Torocko in Transylvania). In Somlóvásárhely , the brandy - brewing farmers drilled an artesian well. In the village of Albis in Upper Háromszék , the distillery was built on the same source .

a bed.

During the year, they work continuously , there are often no days off, work goes on around the clock . In Slavonia , it is believed that the brewing of brandy starts on September 29 , (Wine Filter) St. Michael's Day , which lasts until April 24 , St. George 's Day. The villages smell of brandy at this time , you can even smell it from the air ".

Brandy brewing is a social activity . The brewer (usually) consults demands , the color of the brew requires the presence of the customer . enemas and withdrawals are a two -man job.Each brewer has his office The brewing season is

The cooking season differs from place to place . Raw material A is first loaded into the first boiler . vodka. operating schedule is adapted to the needs . The exception of the first cooking is the boiler beginning of summer. The substance must be boiled and half a glass is poured onto the cauldron 26 FROM ST .

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on top of his brass helmet and set alight. If lo- flame burns with a blue flame , then it is still called sestetius. it is put in a glass : it is used as a folk medicine . then , removed - during cleaning, the cooking is stopped sooner, the strainer, and then the strainer is suddenly distilled water get into the strainer. The accumulated steam floods the pot. Ne into a potion. A decrease in of water are poured into the boiler, because the brandy can become dry (cloudy). . let it cool, and then take

Because of the material released from the rain, its copper a separate talc in the mash. when it barely ignites, fire is pulled from under the cauldron , the draft is pulled off with gloves - so less weak brandy and alcohol level can be dangerous ! How many buckets the rest into a container.

" Whitening" is the terror of pálinka brewers ! If, after all the mash of the customer, the spirit level drops below 45-48 degrees, it has already been brewed , the refining of the spirit can begin. into a boiler. The ten- is insultable.

Therefore, it is better to stop it at 50 degrees , during the cupping , it is necessary to heat it evenly so that the cooking continues, and the 40-45 cm high, tapering upward vapor from the weak brandy that has started " into this 60 cm diameter cauldron can not be boiled down and a lot remains at the bottom of the boiler . And if it drips too thin , it can get stuck the cooking . That 's why the brandy master pays the most attention to the clarifying cauldron . I 'm very excited about the clarifying , because this is where the quality and strength of the brandy is decided . The first brandy is strong, around 90 % spirit

Zugpálinka brewing

During the eras of impoverishment and "scarcity" that prevailed throughout European history , shack brewing was always popular among the people . Many of my informants mentioned that shack brewing was common during the Second World War and the 1950s . In the Soviet Union, at the beginning of the Bacsov era , they wanted to wean the people off alcohol with a strong Szesti - Jalom - as a result



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cooking jumped . In several Scandinavian countries , the distribution of hard liquor was radically restricted — at the same time , spirit tourism to Denmark , Poland , and the former Soviet Union (Estonia , Russia) boomed . Evasion of the law is not (nor) considered a crime by public opinion in this area , only when their production serves the purpose of getting rich , when the income from the illegal pálinka is used for luxury consumption .

.Simon István

THE CASE OF THE PÁLINKÁS

They cooked cherries, plums , brooms
and whatever else was left ..
The brothers poured the
good pálinka at us ,
A water barrel, a cauldron, a couple of copper
pipes, a rough boiler and the work is done ; .
financier is good for nothing. But the prosecutor late! s snowy

What a nose the financier has !
He just sniffed the
air and already targeted
the house , where they
were cooking , he knew well ,
Föl had to take the structure
to the judge on a cart , and
he even imposed a

fine of two hundred forints .
stay!
And the delicious smell of brandy
filled the countryside again .
The financier struck, and the boiler ,
the copper , went with him again .
5 the judge's penalty had already
jumped to four hundred forints .

It hurt so much money for two neighbors, it
and hurt that brandy But what do they know
three or four days: one of them gets a
cauldron , another gave pipes ,
brandy mash and steam.
r
s became
Drop by drop, the familiar smell
came again .

.And now the county has judged the
two brandy criminals .
He set the sentence at
two or two
thousand hard forints ,
and on top of that came
the confiscation of the
structure , which

(in this world without copper)
costs another thousand .
And he swore that brandy would no
longer be brewed - the judge.
Because if they get caught again , he
growled, even one of them , there is
personal freedom - their way will take
them to prison .

The good fellows came
out of the door sadly ,
listening to how the window
rustled in the lichen.
Then one of them spoke, still
coming down the stairs : can
we get you, neighbor , Ollan , a
premium copper ... 2
t1947)

earthed Zugpálinka brewers represent
three distinctive, different grades in type
developmental
Hungary.

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THE KUKTA OR LAVÓR METHOD

There is hardly any rural or urban household that has not tried brewing brandy at some point . With modest equipment , the operation can also be practiced in a small kitchen in a housing estate

Conveniently, the brandy maker is made from simple kitchen utensils . A cooling pipe made of copper is inserted into the airtight top of the kettle that can be bought in the store , which is heated with simpler or more complex

water, $ at the end of which the brandy drips out . With this process , you can win a medium-quality brandy that you can enjoy .

PRIMITIVE PÁLINA

MAKERS Zala and Vas counties and Veszprém counties contain the most ethnographic descriptions of the small pot age, as well as the later so-called primitive pa-

About the use of a prayer cooker, This method is still alive today . It has two characteristic instruments, of which the financial prosecutors can obtain evidence from the cooking spirit bottle and the refrigerator. In the simpler version of the Szepp rain , there is only one copper pipe, but there are also two (double) versions ; the cooling device is a water barrel through which the copper pipe is passed. If the cooker succeeds in plugging the distillation tube, cooking is practically impossible to prove . In this case, too , the cauldron is a tool born for a different purpose : a water heating pot, a jam making pot . The most archaic version of the helmet that goes on top is an inverted simple wooden ornament. One or two steam pipes lead out from this side . which) are also baptized on a barrel of water . If the tax inspectors see a wooden barrel with two holes, they already suspect brandy brewing. The two or four holes of the wooden barrel are otherwise plugged with corks or cobs after cooking , and from then on the barrel is again suitable for collecting water or mashing . The helmet is often a simple wash basin. The alcohol vapor enters the alcohol vapor tube through a hole drilled in the bottom or side of the basin . Once the cooking is finished , this tavor can not be used for

any other purpose . ZUGFÿZDÉK Perhaps the small-

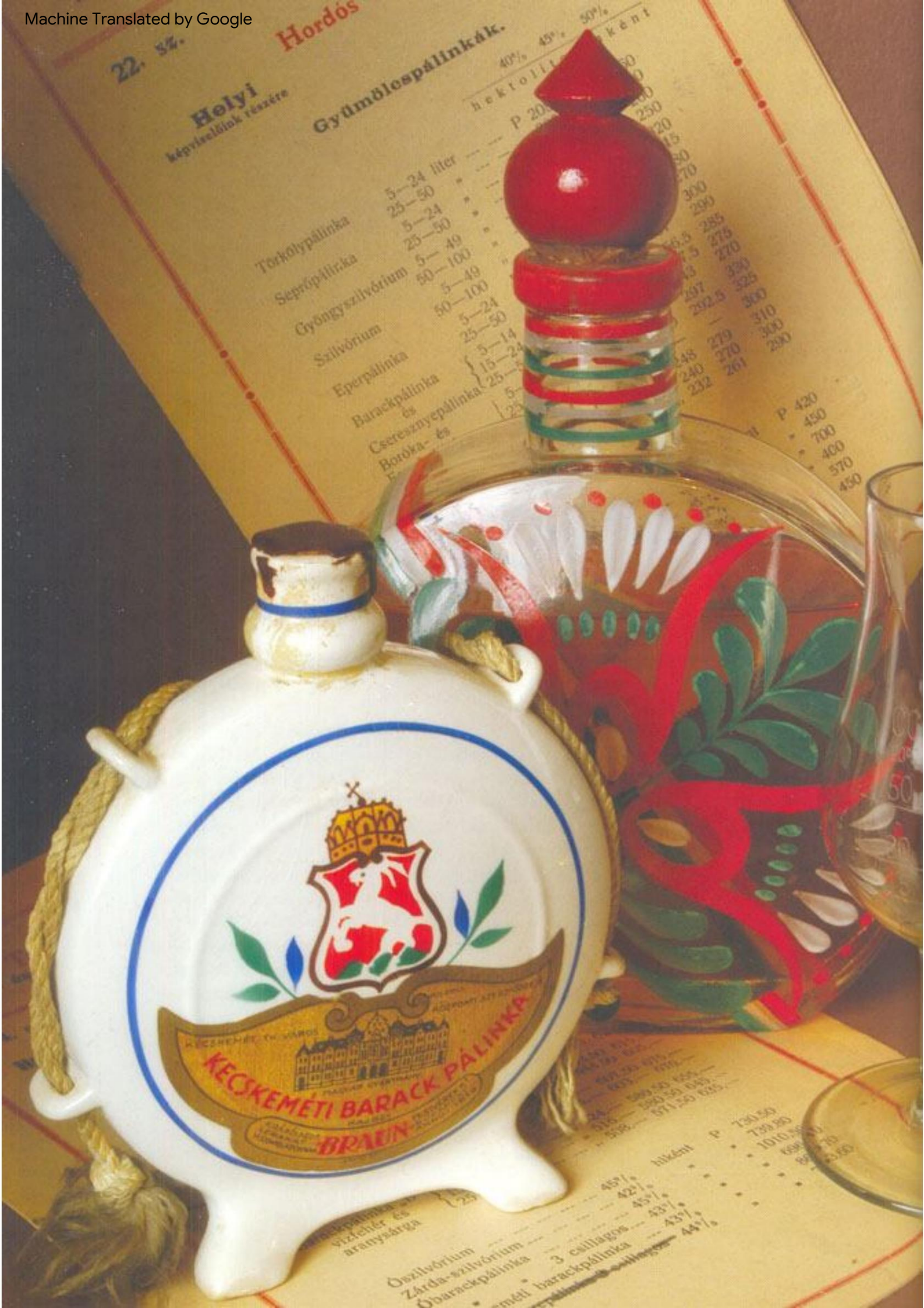
scale, industrialized version of distilled spirit production, which can be called the lowland type due to its distribution area, developed in the 1960s - late

Great Plain , Bács -Kiskun county is the center .

In his report entitled Szezmesterek , Tibor Zám went after the nook breweries. According to his research, in the early 1960s , even in the Great Plains , traditional spirit brewing was practiced, and the brewers processed fruit and fruit mash. By the

seventies , they switched to brandy made from sugar mash . The large amount of spirit produced by brewing the Alföld t - pus zugpálinka will be flavored according to the wishes of the customers (plum or peach , rum , etc.).

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From the little one to the whistling one

FAMOUS HUNGARIAN PÁLINKAS



I present the most important Hungarian brands of pálinka in historical and geographical order . The oldest types of pálinka are mulled wines made from wine and the by-product of winemaking, Obviously , pálinkas made from wild fruits also appeared relatively early , followed by gyómöles pálinkas .

For brandy culture , flavored brandies and liqueurs. the fashion for rums and medicinal liqueurs followed, which has now largely been pushed out of folk tradition .

Hungarian mulled wines AOVA VITAE , mulled wine (distilled wine)

Distillation is an old way of preserving wine varieties . According to pálinka variety, the very first Hungarian have been a wine distillate (cognac) . Several people mention agua virac veginac Hungariae , the life water of the Hungarian queen , which was presumably a distilled, spiced wine distillate — it was previously used for medicinal purposes. The word aqua vitae in the form of akovita until the beginning of the 20th century , $ meant brandy .

The first Hungarian word or combination of words related to burnt spirits . (synonym - Jat) also clearly refers to wine distillate from 1570: ege- het bor aerated wine) . We already have data from 1524 — 3 FROM KISÜSTI TO FÜTÜLyS



first Borégetÿ (Boregetheuw) csa- Jádnévre , which , according to the testimony of the certificates , could have been very widespread in the 16th century . Budafok , Égetÿ and Pálinkás .

As a result of French cognac , several Hungarian cognac factories were established in the 19th century . In 1883 , a cognac factory based on the French model was founded in Budafok .

The first cognac factory was established in Tokaj in 1894, and as a tradition they still sell Tokaj wine distillate (other names: Rákóczi brandy, Rákóczi wine distillate).

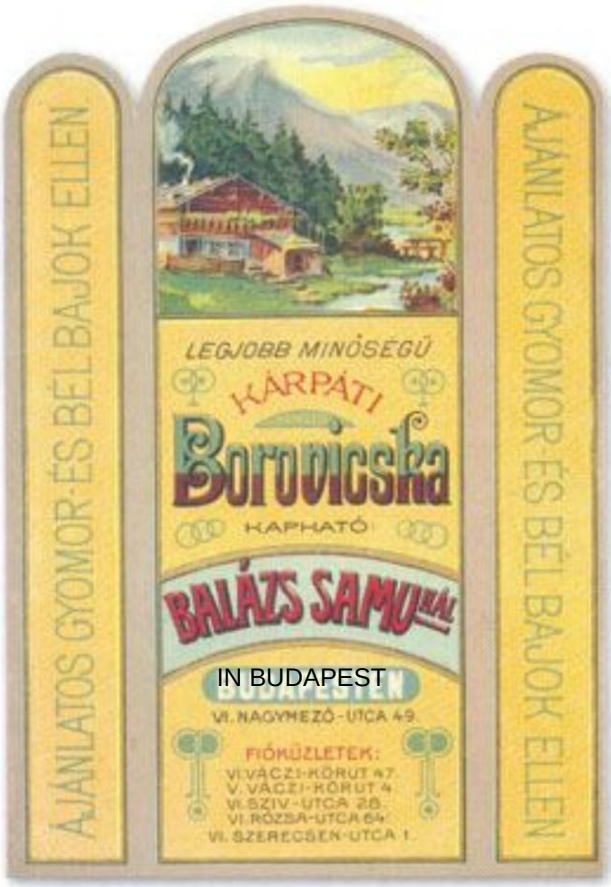
TÜRKKÖLYPÁLINKA

It is widespread in all grape -growing regions of the country and used to be one of the most common types of pálinka . Other names: Csíger- or watercress IMecseknádasd). Grapes are called pomace , from the plant parts remaining in the press after processing (stalks, seeds, skins) material. Depending on the weather, the variety and the method of processing , between 15 and 3090 pomace are produced during winemaking . Sweet pomace is best suited for making brandy . The pomace of Vÿrós szó Jÿk is less valuable , because it quickly begins to ferment in vinegar . In the 1950s, 3,009 % of the total production of brandy on a large scale was based on pomace , this proportion dropped to 1,090 % by the 1980s , but

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is still significant in peasant brandy production , his role. At Ároktÿ in the central Tisza region , the pomace is flavored with cumin seeds so that it does not taste like grapes .

From the 1960s , when a large amount of unprocessed aszu was collected in the state wine factory , the 10 - kajiaszu pomace distillate appeared . Here , the problem of selling wine also increased the production of aszu taro . Tokaj pomace distillate is a drink for those who like specialties. It combines the taste typical of wine with the aroma and flavor of asú wines . This substance is 3-800 of wine . The wine strainer also contains wine, wine oil, wine stone, protein substances and vitamins . More recently , he likes to mix



add the broom to the mash of other fruit spálinka (e.g. szítva , apple) . In the past , the broom brandy was also bottled (Somlói seprÿ). Its role in large - scale brandy production is decreasing , while in the 1960s only 7,700 of the wine lees were processed into brandy . It is still important in the production of peasants , and even the "turned" (spoiled) or vinegared wine is often distilled into brandy.

Wild fruit brandies WILD

APPLE, WILD CHERRY , WILD PEAR Wild apple , wild cherry, and wild pear (mostly the latter) can be used to make brandy. There is information about wild apple pálinka from ÿrség, and wild cherry pálinka from Hegyköz, as well as Abadj and Zemplén . In Transylvania , the wild pear or rackor grows in wild pastures, in the Hegyköz dicka) it grows in forested , bushy places, in pastures , in the Northern Central Mountains in Arló, Borsodnádasd, and Abaúj and Zemplén are noted for wild pear pálinka .

HALASI, BÿRZSÖNYI BODZAPÁLINKA

As early as 1791, the suitability of elder for making brandy was mentioned . Jam or brandy is made from the large - seeded , black- eyed elderberry fruit . Varieties: pedestrian or terrestrial and black elder. Sweet taste, brandy output 3-490. The unripe fruit is poisonous, its brandy has a carminative effect. It occurs both in the central mountains and the Great Plains , and pálinka is also made from it in many places . In the region of Börzsöny , the fruit of the bocfa (elder tree) is referred to as borzang or borzáng . Many times something wild was added to the "good" mash , e.g. hor
There is information about Hármaspataka in Transylvania for the brandy made from elderberries
Incidentally
ripe elderberries are picked by hand , fermented in buckets, baskets, barrels with the help of yeast , and wheat bran may be added to promote fermentation .
The mash and brandy made in this way are called:

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pomace. Elderberry pálinka is also made in Alfyld, for example , in Kiskunhalas .

BÓRO KAPÁLINKA tFENYÿVÍZI A .

common juniper, i.e. pine with cone scales , . juniper pálinka is mainly made from its berry- like cones (also known as juniper pálinka , pine water , pine seed pálinka , bossika pálinka in Transylvania) and other pálinka .

In Göcsej , it is made from the berries of the pine tree . The fruit is 7-9 mm in diameter , soft flesh, and contains three seeds . The taste of the seeds is sweet, the smell is reminiscent of turpentine . In the West , it is the thickener of gin - type drinks . Borovicska from Trencsény is known all over Europe . In the Northern Central Mountains, it is used as an additive to other brandies. The ground juniper is mixed with yeast into applesauce . Others add juniper seeds and hawthorn berries to the brandy. The pine water from Székelyudvarhely is also worth noting. In Transcarpathia , the borovicka was previously called a coffin .

HOSE BERRY (SHOSE-

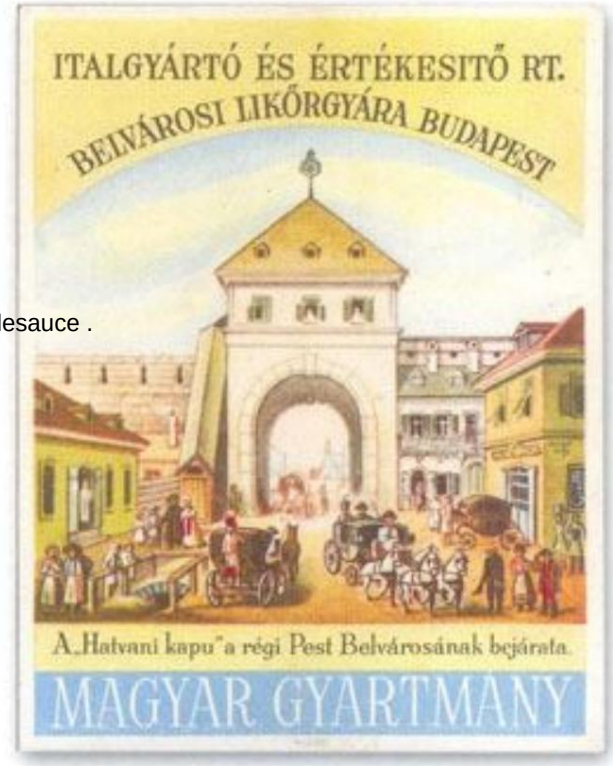
JAPÁLINKA) The ripe fruit of the rose hip , blooming in May-June , its red, fleshy berry is used in medicine , as it contains vitamin C. its content is the largest among Hungarian plants, Tea , jam (Hecsedli), soup , wine and brandy (Nkÿr) can be made from it. I heard about rosehip pálinka in Tiszacsege . Börzsönyi rosehip pálinka is mentioned in the literature . Together with elderberry , it is a common additive to other brandies .

KÖKÉNYPÁLINKA

Kökény is a common plant on forest edges and thickets . There are references from some villages in the Northern Central Mountains to the fact that wine and brandy are made from kéköny . For example, about Kovácsvágáz: .there is a strong pálinka in it, just like the spirit" . In the village of Cserép, som and kökenypálinka were made in the 1980s .

BORSODI SOMPÁLINKA

The word som is of Old Turkish origin in Hungarian. A very common place name, which indicates that there were significant som plantations in the Carpathian basin . Som is a small tree or shrub. It grows on sunny, warm hillsides . Its red fruit is edible, but it is also used to make honeydew and brandy . Full fruit: fleshy som.



The sompálinka is rare, Tom does not mention it in the " pálinkászati " specialist library, we only know ethnographic data . Without exception , those from the North Central Mountains . The Sompálinka of Uppony is considered the pride of the Barkós (the Palócs are an ethnic group in the Ózd area) .

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BIRCH WATER PÁLINKA

There is only one ethnographic data showing that pálinka was made from flowing and collected birch water (vírics) from the damaged bark of the birch tree in the Northern Central Mountains .

Hungarian fruit schnapps ALFÖLD

STRAWBERRY OR TRANSDUNATIC BLACKBERRY

Since the beginning of the 19th century , wild strawberries (transdanubia blackberries) have been planted in the courtyards of village houses and farms , and white mulberries are also used as rowan trees along roads . Wood strawberries play a major role in folk brandy brewing . The best information we have about strawberry pálinka comes from the Alföld , Bácska , Central Tisza region , and Debrecen . There are references to strawberry pálinka as early as 1883 , but according to the elders , it was only started to be brewed in larger quantities in the 1960s .



A tarpaulin and foil are spread under the trees , and then the trees are shaken. The brandy brewing season is usually started by boiling the strawberry mash because when cooking, a delicious strawberry aroma can be felt around the cooker . The aged, good strawberry pálinka is odorless or has a slight strawberry scent. It is held in high esteem , the brandy for special occasions . The most common name of pálinka : strawberry or blackberry pálinka , strawberry pálinka (Stavonia). 34

MALASI PEAR PÁLINKA

Halas Pear Pálinka is a pure fruit brandy . In 1903, Sándor Szathmáry , the headmaster of the Kiskunhatat grammar school , domesticated the Kamakörte pear, Kiefer pear, later known internationally famous .

The Kiffer pear produces abundant, regular fruit , but its appearance is less attractive, which is why it was early material and a popular product for cooking small cakes . The real Hatas pear pálinka is still brewed today .

KECSKEMÉT "FÜTYÜLÖS" APRICOT PÁLINKA

Undoubtedly , one of the best-known Hungarian brands of brandy, which is made in Bács-Kiskun County, Kecskemét and its surroundings from apricots with sweet seeds .

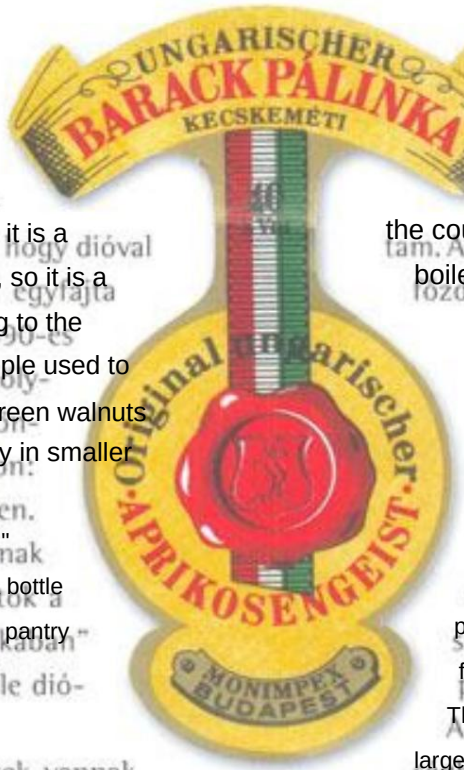
At the end of the 19th century , due to the phylloxera epidemic that destroyed the grapes , the value of the sandy area in Alföld increased, and large apricot plantations were established in the vicinity of Kecskemét . Among the many peach brandies , the one stood out . whistling peach pálinka, its name from the shape and characteristic sound of the brandy bottle . It is said that pálinka was served in long, narrow -necked glasses in the taverns . The bottle is a glass with a neck at least three times longer than its body , the aromas gathered in the narrow mouth part revealed the character of the drink in a more concentrated way, and the suitability for spawning was a more stable taste in the world of wild pubs . It got its name whistling because they made a whistling sound when drinking , and according to another explanation , the guests blew into the empty glasses , which made a whistling sound , and from this the innkeeper knew he could refill them.

VIII , who visited Hungary in 1935, gained most of the drink 's international fame . It was made by Edward , heir to the English throne , who liked Kecskemét peach brandy and said about it: " It's better with soda than whiskey , better with tea than rum . " Since then , this quote has also been used as an advertising slogan .

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MILOTAI DIÓPÁLINKA

There is no nut pálinka , but its name - diós pálynka or green walnut pálinka - clearly indicates that it is a pálinka flavored with walnuts , so it is a kind of bed brandy . According to the 1890 description : " Many people used to pour the pomace brandy on green walnuts to get a better aroma : but only in smaller quantities. Such brandy is called nut brandy ." More fashionable peasants kept a bottle of brandy in the "blind hole" of the pantry or cellar .



Larger walnut grove. in the river valleys of southwestern Transylvania , as well as in the region of the Upper Tisza between Vásárosnamény and Tiszabecs . Milota , almost the second-most village in the country , is famous for its walnut pálinka (but here , too , it is made from apple or mixed pálinka).

SZABOLCSI ALMAPÁLINKA

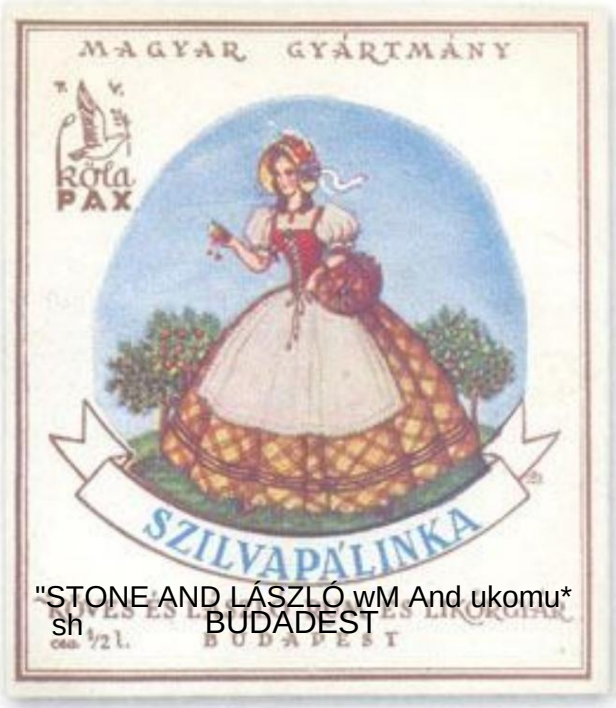
Szabolcs-Szatmár-Bereg is also famous for its apple brandy . There are records of apple cultivation in the area since the 18th century . We have data on apple pálinka from the beginning of the 19th century , but more serious apple pálinka brewing only started in the 20th century . Since there is no significant wine production in this area , apple and plum pálinka are the most available self - produced spirits .

The making of apple brandy is connected to the apple harvest in September . It can not be used for winter storage , especially damaged apples, or the apple peel left over from processed apples is excellent as a base material for brandy . In peasant brandy brewing , fallen apples are picked up, washed, mashed or cut into pieces with a knife , and then put into the mashing barrel of no more than 200 liters . In the mid -1980s, it ran FROM THE LITTLE PIG TO THE WHISTLE

tott. During my topographical collection , I also found a mash pit in Tyuko , which is unique in the country . The fermented mash is then boiled into brandy in the brandy stills .

SZATMÁRI AND OTHER PLUM

PÁLINKA Old sand plums have been around in the Carpathian basin since the 16th and 17th centuries . In the 19th century , it was an important export product as a mold . We also have data from the same period for plum brandy (sligorica, silvorium) . The plum ripens for a long time , yields in large quantities , and has a high sugar content, which is why it is ideally suited for making brandy. It is an important raw material for making brandy in all the surrounding countries . It is also popular because it is easy to process . Plum pálinka therefore has a distinguished place in most plum- producing places . Bencdekfalvy Luby Margit Szatmár, the area stretching from Vásárosnamény to Tiszabec , the region of the Tisza and the Szamos directly under the .szilva 1 GYÁRIMÁNY HUNGARIAN



"STONE AND LÁSZLÓ wM And ukomu* sh

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plums for pálinka - there are relatively few of them. The most famous, historic varieties: blue plum or gourd, which are characterized by cherry varieties and from the eefre . The Penyigei or Memtudomás plum is good both for baking jam and for making Kecskemét cherries stored in pálinka tanks . — —

middle - lotyó or pit plum is primarily suitable for making brandy in the Tisza Region four types of blue plums is incomparably more valuable in the production of these cherries, which is called " the country 's largest cherry orchard " more than the blood plums grown its taste attracts more and more foreigners. One is never tired of praising the cherry pálinka, tasted it in 1939 .

The plum pálinka from Szatmár and the cherry brandy from Magykörÿ under the name Tarpa , by our European Union . our common language" Cherry brandy is also called Cseresznyepálinka or vitamin cs .

The first occurrence of the Slavic word cherry in the Hungarian language .

VEGYESGYÿMÖLCS-PÁLINKA - dates from 1256 . According to A statistics , at data referring to cherry pálinka belongs to the 7,000 pieces of the 20th century the first. For this According to the distilleries , there are two reasons for making Cseresznyepálinka in this case different. fruits of different varieties are collected in a collection and selected in order of their ripeness.



With a history of about 100 years , the Nagykörüi plant is the producer of 77 types of cherry brandy in the country . The selection is never from locally produced cherries, " writes guest Margit Luby when András Tóth Cherry brandy is also called Cseresznyepálinka NAGYKÖRÿI AND OTHER CHERRY BRANDS

Types of the 20th century the first. For this Cseresznyepálinka in this case are smaller batches are mixed in the stills and merged to make more reasonable use of the larger cauldron capacity . You can also add a taste reason to this : consumers do n't like certain types of brandy (e.g. this was the case with apple brandy for a long time), and that's why the producers always mix the different smashing process .

Mixed fruit brandy is brewed in all parts of the country , and natural wild berries (e.g. blackberry, elderberry , wild pear) can also be added to it . The humorous side of the mixed berry pálinka : berry or berry.

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Flavored folk brandies, medicinal liquors

TRANSIVAL SUGAR PÁLINKA

In Kalotaszeg , the "milk measurement" (sheep measurement) traditionally women drank sugared brandy . _ Just like at the opening ceremony in Kalotaszeg , "Thai bu" (spirit and mix sugar) at the wedding , invited Transdanubia , sugared pálinka is made like this : Burnt pálinka is also made with sugar . Or they pour a quarter -liter of pálinka into a plate, throw two cubes of sugar into it. They collect it . The spirit burns out of it, the remaining pálinka is weak and sweet Jesz" Collecting the spirit is a tradition reminiscent of the old kampampuli (Másd immediately) . With sugar , honey , etc. many data on flavored and diluted brandy prove that it was widely distributed in the past . it could have been a brandy drinking habit .

CARUM SEED PÁLINKA A

drink similar to sugared or sugar brandy is caraway or cumin seed brandy. Transylvanian writer András Sytÿ mentions it many times : " The room is filled with the smell of burnt sugar and cumin seeds ... the brandy has a beautiful ruby color ... It is

rum mixed with sugar , when served (consumption before) is lit for a short time . It has a historical tradition. Many people considered it the " devil's drink " . The word presumably goes back to the Latin word Crampus (-devil) . The French call it Crampon-boullie, the Poles call it krupnik . According to the etymological dictionary , the Hungarian krampampuli originates directly from the German (Krambambuli) . Its first occurrence in Hungarian dates from 1834 . Among the popularizers of the word and the drink , we find one of the most important Hungarian prose writers of the 19th century , Mór Jókai . Lÿcsei is

In his novel Ms. Krampampuli , that's the name of that potion from hell , he writes in the Star of the Three Kings , which takes place in Komárom at the beginning of the 1800s, Jókai also gives the exact recipe : In a cymbal pot , a strong brandy of pomace is poured, it is lit , and then they throw pieces of sugar, figs , currants, and almonds among the burning spirits . The sparkling wine sends a blue-green tinge , the figs red, the almonds yellow; the faces of the embes sitting in front of the rolling flame ; when they laugh , like of a damned person... Then , with a soup spoon , a person slurps from that hot , flaming spirit... It's still flaring when he brings it to his mouth . But he blows it away before he swallows it. The devil immediately takes it away ."

The recipe for krampampuli was kept secret by many . The recipes were passed on to their heirs or took their knowledge to the grave .

According to Elek Magyar 's recipe , we also find other ingredients in kramparmpuli : , Adequate



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place a fireproof bowl with a bay in the middle of the table and put chopped figs, pitted dates, raisins, malagasolo , candied orange peel, prunes lined with walnuts and carob bread broken into pieces Place an iron grate on top of the bowl , and a kilo of granulated sugar on orange peel . We water this with half a liter of sugar: (part of which can be baked grapes or sweeper pálinka) and light it.

In the meantime , extinguish the lamps and watch patiently until the simmering alcohol burns out and the melted eukor drips into the bowl . Then we pour in 2 liters of boiled white wine flavored with 1 liter of tea , the juice of 2 lemons and 2 oranges . Let it stand for a few minutes so that it does not cool down.

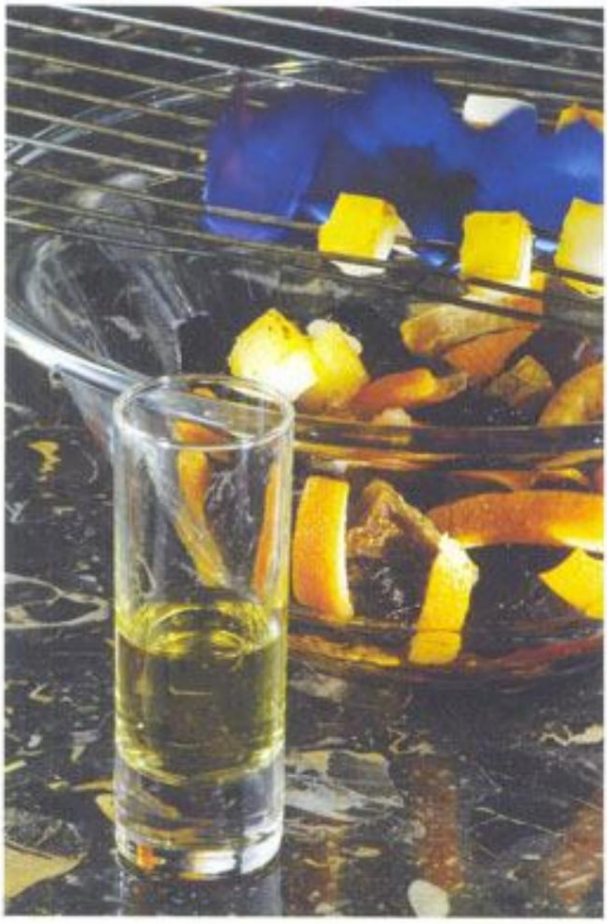
done. but be careful, mix it and taste it to see if it is strong and sweet enough . You can adjust it by adding sugar, rum, wine or tea afterwards .

Finally, strain the evaporating drink into punch glasses . It is best to prepare metal glasses with glass inserts for this purpose , and add a piece or two of the fruits to each person either in the drink or on a separate glass plate . A genuine , unpopular , something to fire: I, brandy and sugar in and when the glass touches the lips "

the sugar bulgs

ROZSÓLIS

Rozsólis is a spirit made with spices and fruits . Its raw materials are usually valuable fruits (peach , strawberry, orange) , according to Péter Apor (1736) , constantly complains about the degeneration of the old tradition , the rozsólis is a product of the new modi (new fashion) . : ,if you had offered drinks he (before) have thought that you would have served with bread baked from rye . There was no news 38



in these ancient times, cinnamon water was brewed in Brasov , besides , the morning drink was called ita , or pure mulled wine was drunk , from where it was served in small wine cellars by the ladies, as well as by the nobles and ladies of the nobility , and especially to the stranger ", it could not have been an unpopular drink in the 18th century either , because the small rossólis - brewing factories were constantly changing . For example , a rossólis- making liqueur factory was founded in Marcellháza in Komárom county in 1795. Similar to akovita , rossólis may have spread in Hungary under Italian influence .

Roszólis comes from the Middle Latin ros solis (sunflower grass) . This type of drink was therefore either named after its flavoring agent , or it was given a fancy name . The word can be found in French, Spanish and Germanand in Hungary in 1708 . There are data on both popular and civilian distribution . Its popularity declined in the 20th century .

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BED PÁLINKA

In the Great Plains , the tradition of making bed pálinka Also known as: bed, old- boy pálinka (Röszke), kása lives on to this day. (Szatmár) or gagyi. The bed-keeper is owl happy to offer his guests with his own homemade pálinka, flowers, etc. In Cegléd spices made by a taste master with a variety of honeydews or seeds called Vaskereszt. In Abony, local pub . , from light yellow to hour - gold , the color of the traditional Szeged bed - pálinka as nutmeg, characteristic of spices , mostly sweet. Nutmeg flower , 30-50% . pepper, cardamom seeds, cloves, 3-3 dkg anise seeds, angelica bark, peppermint, 5-5 dkg aromatic The name in it.

spit. On a festive occasion, the bed use is (leaves, flowers, etc.) with natural spices and fruits and flavored spirits. The bed of the following : 2-2 dkg clove flower, whole cinnamon, ginger, pepper brandy has the word "bed" hidden

Usually at the bottom of the large - bottomed glass , there is the bed, juniper berries, walnut leaves and blueberries or the bed, which can be a winter or summer bed, blackberries, 30 dkg of menthol candy. The other contains. No. - simpler - winter bedding: 2-2 dkg nutmeg - they are also called nut bedding, beds, flowers, cinnamon, ginger, 3 dkg anise seeds, 30 dkg fruits and spices .

It is usually made with pomace or other, The first mixture according to the recipe is made with three Híter , lower quality, less characteristic pálinka or, and the second with one liter of brandy . they are soaked in dy for 8-10 days , then filtered, according to Sándor Bálint minor , Szeged monographer, they are stored in bottles , well corked , until consumption by bourgeois households in Szeged. Pannonhalmi Archabbey used to pour brandy on a bed of brandy made of flowers that they can be tasted and preserved from the 16th century. The old tradition is be . The pálinka bed is placed on a material according to a large, wide printed book, which are placed in a double - mouthed glass . The bed is yellow and white in it , which indicates that the ancient tradition of the abbey is sugar, orange and lemon peel, raisin solo, cloves, cinnamon, and recreational drinks, pharmacist Elek Reisch, maybe peach seeds, ginger, walnuts, medicinal housewives used to include toasted wheat, yarrow, quince, the 15 types of beautiful dreamy additions, these, some and strong, red pepper pods were included in his manuscript recipe book with the motto " Initium sapientiae est timor Domini , refilled with pure brandy ." According to Sándor Bálint , if the pálinka is drained from it , it is 1735 , a unique drink made from the extract lictariums (jams) , Saint Márton 's herbal liqueur. The medicinal effect and character of the old herbs, old apothecaries , aroma of the drink are the medicinal herbs , compact monastic medicines are the result of the ancient experimental spirit and experience of the monks . They were preserved until the turn of the (19th - 20th) century. gyógy , rich traditions and methods of preparation and nowadays all visitors can buy stomachics made with brandy and herbs , it also refers to its affinity with aperitifs.



kell kívül megpirított búzát, ezerjófüvet, birsalmát, jó erős, piros paprikahüvelyt szoktak beletenni. Ha a pálinkát leisszák róla, akkor tiszta pálinkával újra feltöltik." Bálint Sándor szerint az ágyaspálinkák „a régi liktáriumok (lekvárok), öreg patikák, tömör kolostori medicinák elpolgáriasodott hagyományait és készítésmódját őrizték meg egészen a (19-20.) századfordulóig". Ez a rozsólisokkal, valamint a gyógypálinkákkal, gyógynövényekkel készült gyomorerősítőkkel való rokonságára is utal.

lítású, „*Initium sapientiae est timor Domini*" mottójú kéziratos receptkönyvébe a 15-fajta gyógynövény kivonatából készült páratlan ital, Szent Márton gyógynövénylikőr receptjét. Az ital gyógyhatása és jellegzetes aromája a szerzetesek ősi kísérletező kedvének és tapasztalatának az eredménye.

A Pannonhalmi Főapátságban fölelevenítették a régi gyógylikőrt, s mostanság minden látogató megvásárolhatja.

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HONEY PÁLINKA

Honey collected by bees has been consumed by humans since ancient times , and it is also used to sweeten food and drinks , to cover berries and vegetables, and later to prepare candied (candied) fruit , nowadays as an important component of thousands of cheese dishes . Mead wine was clearly considered a medicinal wine, and mead pálinka a medicinal brandy .

Honey was initially enjoyed mixed with water or gymölesmust . Very early on , already in ancient times , they discovered the - natural , spontaneous - fermentation of water - treated honey , during which alcohol can be produced from it . _ _ _ _ _ _ which consisted of honey and rainwater , was a similar but already fermented drink .

One of the earliest written records of Hungarian honey pálinka , and even the recipe for its consumption , comes from Péter Apor (1736) : .or a pint of mulled wine was poured into a bowl, and it was honeyed."

In folk brandy production , the custom of making and consuming honey brandy was preserved in several places until recently . In practice , most monographs on folk nutrition mention honey brandy . According to the description from Jászság : Honey pálinka and honey wine were made for farewells and other family celebrations (name day , christening , takodalom) , mainly for women . Honey pálinka is made by lighting the brandy and pouring the honey, but it was also the case that the honey water a mixed with brandy . Production of honey pálinka still occurs today ."

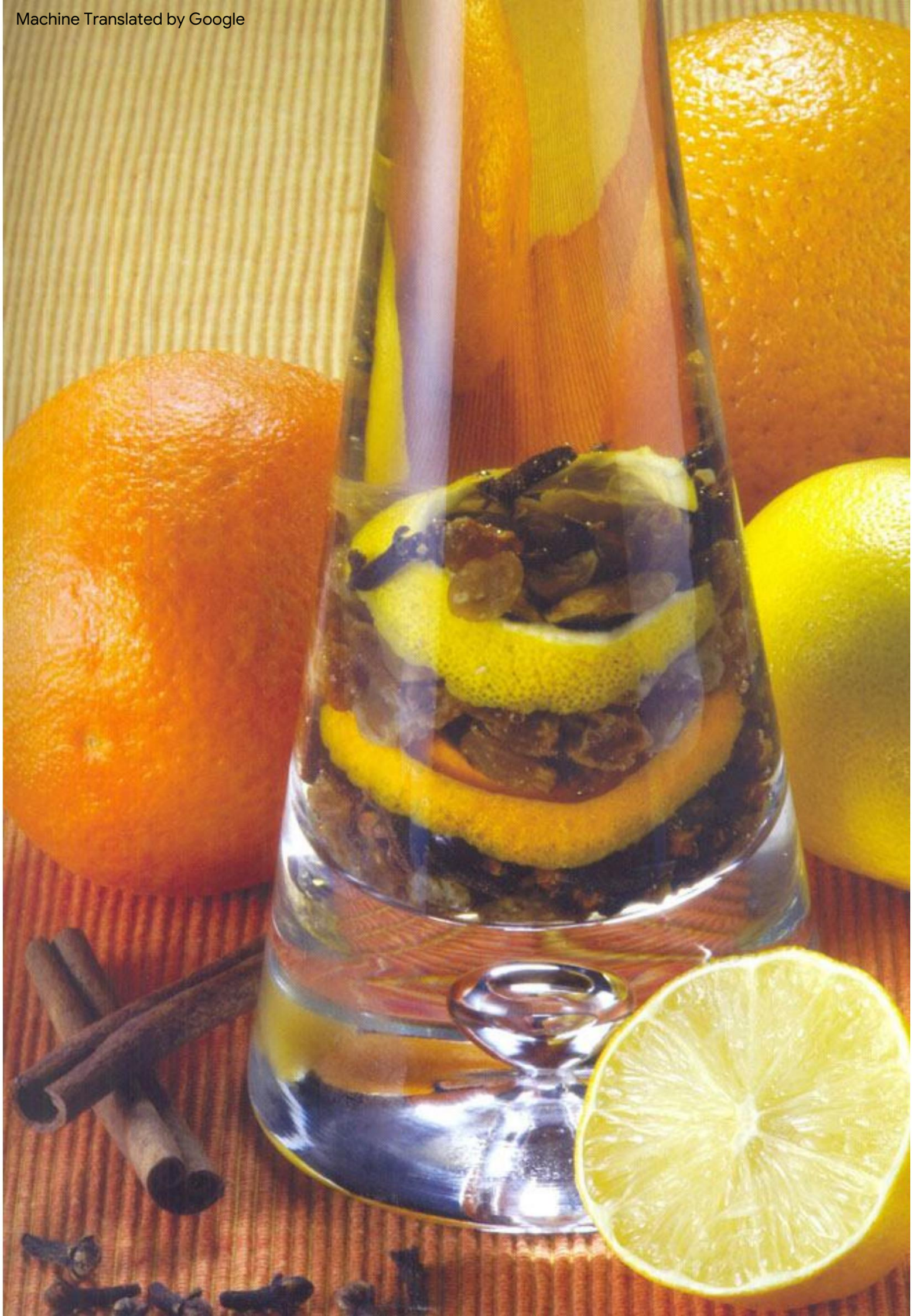
Then follows the description of the real honey brandy production (which , according to them , occurs rarely in folk life): .Some beekeepers pour the maple honey into the mash and make brandy out of it ."

Presentation from Gömör in northern Hungary : The preparation was very simple . The honey was melted in a pan , and after it had cooled, the brandy was poured over it and put back on the fire and heated. The sweet drink prepared in this way was mainly consumed by women on the occasion of weddings ." But honey wine and honey pálinka were consumed in pig 's stomachs, and at snail-snacking and at Easter , honeyed pálinka was offered to the newlyweds at the girls ' houses . It was customary for the woman in childbearing to drink honey as well. brandy was brought as a gift.

In the past , we encountered more widespread honey culture and honey consumption habits . In Hungary , honey pálinka has been around since the 16th and 17th centuries. it was known in the 18th century , since an 18th -century mention already laments its decline .

The 19-20. In the 19th century, in folk practice , honey brandy was also found among the medicinal brandies . Today , the aforementioned pálinka flavored with honey is the most popular , and a song refers to this: " I loved Jánoska as much as honey pálinka ". More recently , honey pálinka is now marketed as a liqueur .

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His soul, his soul, his blood

HISTORICAL OF PÁLINCA FELICA

THEIR NAMES

The memory of the most common Hungarian pá - pálinka brewing can be found in a few link products, liqueurs, salted pálinka names: Klastrom [- wine spirits, cognacs , etc. kyr , Monasterium Zárda- about the influence of fruits, men Zárda silvórium . about talent. they betray. Already - obviously spawning - will appear for the first time . _ Vórium, Vasutas rum, Szép, but not in the second half of the 20th century, the production, trade, agreed, Hungarian who is not living today , what conditions are there for cognacs (wine brandy, wine distillate, the names only at the beginning of the 21st century they started to produce certain varieties, brandy) and much more often nemzeti fan- Sometimes historical figures (Mária Terézia Tázia names. brandy), and names: the drop (Erdÿ- magics, names of historical events pop up. The common elements of brandy (Kossuth rim, II. Ferenc Rákóczi eseppek táng (Meggyláng), which refers to the small (Cherry soul, Tojás- Hungarian Tölcsér- Tölcsérpálinka - Cherry- drink, Hungarian field caraway; Cherry-blood liquor special and this alcohol, the addition of Latin origin), or gesztenyepálinka) rum). $ is an example of how many different meanings a drink can be against influenza — .small measures are sometimes considered into a single brandy for medicine in teks . (Kilencfÿ cream liqueur, Jófyserÿl, appetites- stimulating- The names of the Mikör (Gsekiwindt appetizing licorice , perhaps its cooling effect Bacon liqueur, Benyovka Apricot liqueur , healing properties (Gyo- (Kunsági Rum- and Liquor Factory, Mihály Kulicska, Mosaraz bitter liqueur , liqueur, Bonbonmeg , Cholera cognac), Elteni liqueur, Curacao D'or, Curiosum back to the Middle Ages Lemon liqueur, Imperial liqueur (Zwack), liqueur, MEGGYLELKE, MEGGYLÁN , MEGGYVÉR 43



A legtöbb magyar pálinkanevet (*Gyöngyszilvórium, Gyomorlikőrök gyöngye, Meggy álom, Meggy-vér likőrkülönlegesség*, s ide tartozik a latin eredetű *Unicum* vagy *Curiosum* is), vagy éppen az erő, az erősítő szavakkal utalnak fontosságára, szerepére (*Erőkeserű, Gyomorerősítő likőr* – mint tudjuk, „a pálinka adja az erőt", de van „erőleves" is), illetve gyógyító voltára (*Cholera elleni likőr, Influenza likőr* – „kis mértékben orvosság..."), gyógyfű-eredetére, ízére (*Kilencfű krémlikőr, Jófűkeserű*), étvágygerjesztő voltára (*Gschwindt étvágylikőr*), talán a mentolnak köszönhető hűsítő voltára (*Jég likőr*), egészségmegőrző vagy gyógyító jellegére (*Gyomorbarát keserű likőr, Influenza likőr, Egészségi cognac*).

Szépen őrzi a középkorra visszamenő kolostori

A palinkanevek gyakori elemei: a csepp (*Erőcsepp*), amely a palinka apró mennyiségére, a fáng (*Meggyláng*), amely a hatására, a vér utótag (*Meggy-vér*) a szimbere, a lélek (*Meggylelek, Tojásos bőrlelke*), a lényegére, az esszenciára utal, illetve sokszor a gyöngy, az álom, a különlegesség szóval alkotnak pálinkanevet (*Gyöngyszilvórium, Gyomorlikőrök gyöngye, Meggy álom, Meggy-vér likőrkülönlegesség*, s ide tartozik a latin eredetű *Unicum* vagy *Curiosum* is), vagy éppen az erő, az erősítő szavakkal utalnak fontosságára, szerepére (*Erőkeserű, Gyomorerősítő likőr* – mint tudjuk, „a pálinka adja az erőt", de van „erőleves" is), illetve gyógyító voltára (*Cholera elleni likőr, Influenza likőr* – „kis mértékben orvosság..."), gyógyfű-eredetére, ízére (*Kilencfű krémlikőr, Jófűkeserű*), étvágygerjesztő voltára (*Gschwindt étvágylikőr*), talán a mentolnak köszönhető hűsítő voltára (*Jég likőr*), egészségmegőrző vagy gyógyító jellegére (*Gyomorbarát keserű likőr, Influenza likőr, Egészségi cognac*).

A magyar nemzeti motívumok mellett az idegen eredet névben vagy jelzőben nyilvánulhat meg (*Egyiptomi keserű, India keserű*, különösen a rumok esetében: *Brazíliai rum, Habana rum, Jamaicai rum*).

S egy példa arra, hogy hányféle jelentést akarnak olykor egyetlen pálinkanévbe sűríteni: *Adriatica Fiume Konyak Medicina.*

A likőrféleségek nevei: *Absynthe, Alpesi keserű, Alpesi növény keserű likőr, Altvater gyomorlikőr, Baracklikőr, Baronet likőr, Benyovka* (Kunsági Rum- és Likőrgyár, Kulicska Mihály, Szeged), *Bikavér likőr, Bonbonmeggy, Cholera elleni likőr, Curacao D'or, Curiosum gyomorlikőr, Czitrom-likőr, Császár likőr* (Zwack),

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Gourmet liqueur, Díobél gourmet liqueur , Egma liqueur, Egyptian bitter (in a pyramid bottle), Erdé esepp, Erö bitter, Er stomach -strengthening liqueur , Fi garo stomach-strengthening liqueur, Finom tikór, Florida stomach -strengthening liqueur, Gybé drink , Gondyzó stomach liqueur , Gourmand liqueur, Gscínvindt appetite - liqueur, Stomach- friendly bitter tikyr (Jeno Uikór- és Rumgyár, Budapest), Gymorlikyrök gyngye , Hangya keserÿ (from the name of the Hangya cooperatives), Hazai kór, Hubertus, II. Ferenc Rákóczi drops medicinal herb liqueur (Elsÿ Alföldi Cognae factory, Kecskemét), India bitter, Infiuenza liqueur, Jügerndorf, Alas, but it 's bitter, Ice liqueur (Aföldi Cognac factory , Kecskemét), Bon appetit! stomach strengthening liqueur, Jófykeserÿ, Ka. linka liqueur vodka liqueur, Klastrom liqueur, Kolinalitter (Zwack), Cardinal bitter (Zwack), Cream banana liqueur, Cumin grain (!) liqueur, Lady coconut/raspberry/hazelnut/pineapple cream liqueur, Leafinomabb benyovka , Polish sparkling liqueur, Hungarian field cumin, Hungarian hunting drink, Raspberry pearl wine, Mecsekian Cherry soul (table liqueur) (Béla and Ödön Sehrank Likörgyára, Esztergom), Meggyláng, Cherry-blood liqueur specialty, Monastcrium, Orange specialty, Pannonia bitters , Phocnir cumin special liqueur, Pigall apple liqueur, Schrank 's homemade nut brandy, S. Hubertus is the best liquor (Brothers Braun), Szamóca liqueur, Szt. Domonkos medicinal bitters, Tojástikyr, Tojásos wine spirit (József Zetti, Sop ron), Tulipán liqueur (Zwack), Unicum (Zwack). Blood orange (Mkör specialty), red and black coffee cherry, Zárdalikór , Zölddió brandy, 48 liqueur.

The names of the rums ; Atléta rum, Domestic rum, Braun 1000 Jókeserÿ, Brazilian rum, Casino rum, Dock rum, Florida rum , Habana mm, Jajanal , Jamaican rum, Chamber liqueur, Caravan tea rum, Kossuth rum, Best Savings rum, Meinl rum, Mephiszto -bitter excellent stomach tonic, Monopol rum, Nigger rum, Pacific rum, Szamovár rum, Tárna rum chász fel , Tearum, Tusculum magnate liqueur , UHV rum, Uri liqueur, Vasutas rum.

The berries of the salt pepper spirits are Borolin salt pepper spirit, Brázay salt pepper spirit , Fenyÿ salt pepper spirit , Memÿ salt pepper spirit.

Ny brandy or cognac . Adriatica Fiume Cognac Meggyláng (Budapest Szesz- és Likörgyár), Bugaci boróka pálinka, Cabinet brandy, Cherry brandy, Cheresnye pálinka, Melon brandy , Dreher peach pálinka, Health cognac, Strawberry pálinka (Unghváry), Original Ókécske plum pálinka, Fenyÿvíz real Székely pálinka , Fenyót flavor, Traffic silvórium, Medicinal wine distillate, Gyöngyszilvórium (Petz Testvérek Iparmüvek R. t., Esztergom), Hobé cherry brandy (Hobé and Tsa. Hüsvéti sylvorium, Juniperus borovicha , Kajofÿ gypsy cherry, Cayenne (!) peach,



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Carpathian juniper, Kecskemét th, the town's famous peach brandy, Excellent , delicious Carpathian juniper. Kontusowka pálinka specialty , medicinal Konyak , Lánchíd brandy, Magvas old peach pálinka, Majsai láfingató, Mária Terézia brandy, Meggylé pálinka special, Móri small-steamed Nagy-Solymosi Székely pine pálinka, ÿbester original Kecskemét ba-. rack pálinka from the Zwack house, Plum brandy special plum pálinka, Somlói sprü from the Dörgics cellar of the Good Teacher Order , Székely pine brandy (manufactured by Sándor Albert). Tokaji diabetic cognac, Tokaj parköly , Tolnai seed barat : pálinka (Agricultural and Chemical 1st -party farms t. szeszfizdéjában Paks). Tölgyfahordós Zárda silvorium , Real Siberian musk, Vodka pálinka domestic production , Zárda silverium.

Advertising texts often appear on labels or calculators . For example: AMil-



"Jenium gastric liqueur is my father's favorite" (Hazai Likÿrgyár). .If you drank it , don't think it 's bad , after that, if you fart, your pants will burn too" (from Majsai lófinga , .Agya vitae : According to old monastery traditions , it is made from medicinal herbs , the most delicious natural table Mikÿr , Borolin , salt pepper spirit . An unbeatable home remedy . For the pain of people suffering from gout, rheumatism, sprains, m. : u riosum all gastric liqueurs have a soothing effect (Maró Likÿr- és Rumgyár , Budapest), Forgalmi . Szílvorium: a favorite drink of truckers and postmen "; " Gondÿzÿ is the king of gastric liqueurs " (Ezsÿ Kilenium and stomach liqueur and you'll become an old man ", "Let's drink forest saps, from the world's best medicinal herbal tea from the Upper Hungarian Terményfÿzde Radvány liqueur factory ", .

Mluenza Likÿr : Before using the liqueur (sick person) - after using the liqueur (sick person)" (Elsÿ Alföldi Cognac Factory, Kecs . kemét), Jágermdorf: This fruity herbal liqueur green caraway seeds distilled with bourbon spirit. I can recommend this liqueur first and foremost as a medicine , as it has an excellent effect on liming . I would like another glass of Mecseki!

Beef, says the master. Why don't you drink Gottsehlig rumoti ; .In everything just. the foothills of the Tokaj hegyaljai szőlőgazdák cooperative, the fruit and vegetable processing factory , the fruit canning factory, Sárospatak), .Try the Borolin , the effect of which will tickle you ", .Sehrank 's homemade nut brandy: Pay attention to the old manor house with old walnut trees"



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From Avasi bitters to Várda vodka

TODAY 'S BRANDIES AND LIQUEURS

From the 1950s, the more well - known spirits were : mixed fruit, cherry and peach brandy, commercial rum and brandy. The " cult" drink of the sixties — often only available over the counter — was Unicum or Benyóvka pá - Tinka . In addition to these , in recent decades , the following typical liqueurs have been produced : Hubertus, Mecseki drink , Curacao Triple Sec, Cherry brandy, Peach liqueur, Omnia coffee . Mocca Liqueur, Red and Black, Cacao Chou- 10a, Chocolate Flip, Sweet Cherry Liqueur, Egg Liqueur, Blackberry Liqueur , Blackberry Biszke Liqueur, as well as a great variety of commercial Nikÿr . (for example Császárkörte, Mátra -keserÿ , Mixed). In the 1980s, the bitter liqueur specialty AVI- CUM appeared , followed by the Milky cream liqueur family. Várda bitter was published in 1983 (its character is reminiscent of Millenneum liqueur from the beginning of the century). In 1986, three liqueur specialties were introduced to the shops: coffee liqueur, bonbon cherry liqueur, Triple sec (its name refers to the original French dry liqueur, its main flavor is tarragon peel and give the citric acid. In 1987, the Vilmoskörte brandy made from the original pear brandy and Swiss pear aroma , as well as the Várda - Ó- barack , carefully produced by K488 distillation , were launched to replace Unicum . Unig (later Unio) bittert. Old War - juniper spirit aged for several years . dian In many ways , Hungarian the 1980s Magyar the up-sized of and small factories in Hungary are presenting themselves with an ever-increasing selection of pancakes .

In the following I list the individual manufacturing and distribution companies operating today and their typical products : 9. Agárdi Pálinkafÿzde Kft . —), . Aranykapu Rt., Kunfehértó (Halasi cod pálinka , Halasi bírspálinka, Halasi old plum pálinka),



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2. Bolyhos és fia Bt. Újsílvás (Peach pálinka , organic wild pear pálinka), $. Brill-Market Kft., Hare (Turkey parlat with raisins , Peach parlat with dried apricots , Budapesti Bortársaság Kft. (Gere Kopár with turkey pálinka, $. Gyÿri Likórygar Rt. (Ágyas barackpálinka , Hortobágyi betyár paprika distillate, Békési pork belly plum pálinka, Pásztor peach pálinka — in a clay jar), $ Helvécia Produkt Kft., Helvécia (Málnápá- Jínka), $. Hungaroteam Kft., Tarpa (Tarpai silvapálinka , Törkölypálinka), 2. Kaiser 2000 Kft., Érpatak (Kaiser kisüsti peach , Kaiser kisüsti meggy), 2. Kecskeméti Likörgyár Rt. (Kecskeméti barack pálinka), Miskolci Likÿrgyár Rt. (Hegyaljai turkey pálinka, Besztercei plum pálinka, Zamatos tepe pálinka, Gönczi peach pálinka), £ Pannondrink Kft., Budapest (Róna with pear pálinka, 4. Panyolai Szilvórium Kfi . (Szatmári plum pálinka, Black cherry with pálinka, $. Rézkatlan Kft., Pásztó (Grape pálinka, Seprÿ pálinka, Muskotályos pálinka , Szederpá- Jinka),

$ Szicsek Gyÿmölesszesz- és Likórüzem Kft. Tiszaföldvár-Homok (Old peach pálinka, Enelt pomace pálinka, Tiszazugi Asszonyboszantó vemixed pálinka, Elderberry pálinka, Nagykörÿi cherry pálinka, Sandoki strawberry pálinka , Sando bed pear pálinka and Muskotályos plum pálinka), $. Téti Pálinkafÿzde (with wild cherry pálinka, $. Tokaj Kereskedÿház Rt. (Tokaji aszútÿrköly pálinka, Tokaji Rákóczi Brandy), $. Treffpunkt GAR 2000 Kft., Zamárdi (Jona -tánalma pálinka, Eperpálinka, Raspberry pálinka), $. Várda-Drink Rt., Kisvárda (Szatmári plum pálinka — in a bottle, Meggypálinka , Elderberry pálinka, Old peach pálinka, $ Zwack Unicum Rt., Budapest (Kecskemét peach brandy, Kosher plum brandy, Arzütelt aszúköly brandy , Szamorodni parköly brandy , Besztercе plum brandy , Quince brandy , Apricot Distilled , William Pear Distilled and Bio Som Pálinka).

It can be seen from the list that today the Hungarian spirit industry produces a great variety of traditional pálinka specialties, and it also turns out that the brand names are not yet as imaginative as they were at the end of the 19th century or even at the beginning of the 20th century .



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Pálinka good morning!

CONSUMPTION OF BRANDY EVERY DAYS AND SIGNIFICANT DAYS

It is an old, common belief that pálinka gives strength . There is a long tradition of drinking pálinka in the morning . In the peasant society , the morning meal and work usually started with drinking brandy . In Csehimindszent , I heard a nice speech about why people drink brandy in the morning : " Wine sleeps in the morning , it is not allowed to drink brandy ". The habit of drinking brandy in the morning was preserved in the Pálinkás good morning! joke forms of greeting.

Pálinka brings the appetite . But brandy appears before most , especially festive meals . Another common occasion for drinking pálinka is the drink before a meal . One of our topography researchers describes the eating habits of people from the Tiszán region as follows: "Before the coffee a little sausage, so that the coffee does n't hurt".

Also an old custom is the so-called labor blessing. The workers toast at the beginning and end of small and large joint works . Throughout the country, there were two folk activities for which pálinka was customary : harvesting and killing pigs. Many people can not imagine how it is possible to drink brandy in the hot summer heat . The popular opinion is that pálinka makes you sweat less . In Mezÿtúr , the pálinka was lowered into the well in the summer , in Aratás , it was taken nearby, and the harvest pálinka was always kept in a cool place .

Pálinka is indispensable for two reasons when killing a pig . On the one hand , because the pig killing and the subsequent tor are in winter, when the origin of this drink is darker anyway . On the other hand , because it begins at dawn , when



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brandy is just normal . On a field trip , I heard that when slaughtering a pig , they started with a cup of brandy , and reserved a liter for the pig 's neck .

Pálinka is almost mandatory at the beginning of physical work that involves greater exertion . István Tömörkeny writes : The Hungarian kubikos believes that pálinka gives strength . _ It gives you health ... And since you feel your strength diminishing after each wheelbarrow of earth is moved , you feel compelled to use a little strength ... And the higher you go , the more you drink."

During any work done around the house , it is appropriate to offer a drink to the foreman , day laborer, or helper. It may be an old custom , since , for example , according to the data of the Transylvanian Dictionary of Words, in 1587 and 1590 , mulled wine was given to masons when making gates .

Pálinka is indispensable during social activities . When building a house , the builder is often warned with statements like this : . Be careful not to get dizzy.." This is the answer: " Thank you, nothing , I didn't drink brandy!" The farmer then feels ashamed and brings brandy .

The pálinka plays a role in the s50 - s of hospitality . Hungarians are known to be hospitable , and a little wine or pálinka is always served on the table .

Countless customs and games are associated with the everyday consumption of brandy and drinking in pubs . The toast is inevitable, which they finish with the help of ivants . But toasting also has its own way . In Hungary, they usually toast with the side of the glass . In Kapuvár , it was noted that one should be careful if someone toasts with the bottom of the glass , not the side of the glass , then it means that they are looking down on the cup, and then there could even be a fight . Ancient , perhaps some kind of sacrificial custom , but hardly any more , they practice dropping a few drops on the ground before tasting the pálinka .

On the important days of life , i.e. on festive days , the nutritious eating habits also change; prestige consumption is much more prominent . In such cases , the burnt spirit lok deserves an honored place .

For women on the occasion of childbirth . it is also allowed to drink a little brandy . It is a common custom, when a child is born, to drink brandy as a blessing for its health.

A bottle of brandy , the so - called _ _ _ placing and hiding Œörmpálinka . The father or godfather puts away the joy brandy when the child (godchild) is born , well plugged , and it can be opened at the child 's wedding . These pleasure brandies are therefore at least 18-20 years old when opened . One of my informants from Ormánság was born in 1937 , and at that time his father actually put a 5 -liter demizon of brandy at his wedding . As fate would have it, he didn't get married until he was 50 years old , so in 1987 he opened the waxed , uncorked brandy in my presence . The pálinka was very strong and mature, probably plum brandy .

In Mezytur , one of the fathers developed the tradition to the point where he put away a bottle of brandy every year on the day of his child 's birth , and stuck different labels on the bottles . For example - If my daughter gets married "; . If my son gets married At his daughter 's wedding , he made a joke again : - If his grandson is born"

At the time of the baptism , according to the testimony of the old account books , pálinka was sold out , the drink consumed at that time was called in many places the cup of the blessed woman .

The role of the first offer, the tasting of pálinka , is decisive in the course of a person 's life . In Szatmár , it is believed that if a child asks for a drink, no matter how young , it should be given to him, so that he does not get sick because of his great desire . At various rites, reception bachelor days, and on coming - of- age and initiation occasions , the role of spirits was 51

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mak, Spawning , drinking brandy appeared on these occasions as a symbol of adulthood and masculinity .

In the second half of the 20th century , the role of brandy in weddings grew in particular . According to my research , some of the earlier wine habits are increasingly becoming brandy -based . This is clearly demonstrated by the composition of the drinks consumed at weddings . The proportion of burnt alcoholic beverages in traditional village weddings is increasing .

At that time , even the women do not abstain from burnt spirits . In the past , they drank sugared or honeyed brandy , perhaps various medicinal liqueurs , but today they prefer store - bought liqueurs . _ they were offered honey brandy so that their lives would be honey .

The Hungarian people know two types of cake : the pig cake and the death cake. Pálinka is mandatory in both . According to data from an account book , in 1798 , five icce pálinka were consumed during a vigil in a village in eastern Hungary , Tákos . According to today 's data from Szabolcs , the vigil a larger quantity, up to 20-30 liters of brandy , is also required.

Pálinka is always the drink of common mourning . I discovered an archaic burial custom, during which a small glass of brandy was placed in the coffin next to the dead . A small bottle of brandy was found in one of the graves during the liquidation of the old cemetery in Tyukod in Eastern Hungary . They opened it, it smelled good , but no one had the courage to drink it .

During the holidays of the year , especially in the winter , we encounter brandy drinking. In Kalotaszeg , on December 24 Christmas Eve, during the caroling evening , the farmer greets the caroling lads with brandy .

The name day is typically a community occasion, in Hungarian folk society it is a real self- celebration. In the past , birthdays were almost ignored and not taken into account . During name days , especially famous name days (for example , István , János , András) , the celebrants are also greeted with brandy . _ _

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A virgin encourager and a scoundrel

THE BRAND IN LANGUAGE AND FOLK POETRY

The old Hungarian word for pálinka fell out of use by the 0th century , and was clearly replaced by pálinka . In the different language versions, especially in the Nieljárós , various terms for the varieties of pálinka arose . Special (sometimes humorous) names have been around for a long time. From 1706, the brandy name Kugyi was given from Debrecen (today it appears more often in the form gugyi). The name of the brandy lamp is explained by the similar name of the kubikos to the bed brandy: day lamp. They kept their drink in a 1-2 liter square , wide - mouthed , lamp -shaped glass on the edge of the pit . The eye drops may come from holy water . The Do not pull! brandy name shortened from the phrase : merángass. The cozy and fence - snapping pálinka name appears in many parts of the language area . Raisins , which are called virgin encouragers , and csatános pálinka Noszvajon , which are called scoundrels , can be considered the same .

Most of the pálinka names used in today 's Hungarian slang are humorous : the names neck oil , throat oil , and throat steak show that the pálinka is a " lubricator " .

In today's folklore, the mixed fruit pálinka is vyyé , vegyyyümi, and the cherry pálinka is cs - vitamin , tserkó . Diving drink is also a general name for bad brandy . The name refers to the fact that the drink goes down into the stomach, "goes around and comes back" The crouching pálinka is also a bad brandy , it is said that you have to crouch under the window to avoid being offered it to passers

In the popular vocabulary , wine appears much more often than pálinka. The vocabulary of pálinka is poorer, and only a few pronunciations are known in some regions . It is known throughout the country among speakers . €s used form of greeting: Pálinkás good morning! He jokingly refers to drinking brandy in the morning . If someone greets you like this in the late morning hours , the people of Szeged say : Not a pálinka morning , but a good day with wine ! An even more developed version of this form of greeting : Papramós good morning!, or: Mezespálinkás good morning! this with : Drink whoever can get it . The exhortation regarding the pálinka consumed in the morning : Drink your milk , because the pálinka is not good ! Those whose words are not worth much are told : Speak up, cheap brandy, speak up! Or: brandy, talk until the wine arrives.

Variations: Speak up, pálinka, the rum is running low , Speak up , speak old brandy, the regalia is on fire .

A drunk person is drawn to brandy when he sobers up : the páinka wanders out of his head. They say to the crying child : Cry Mária Pálinkás, János Pálinkás is dead . A funny explanation for drinking pálinka : Pálinka is better because it doesn't go to your head like wine, and if you drink milk afterwards, it doesn't turn into curds.

According to an old saying , pálinka is not for the Hungarian people : Bring wine to the Hungarians, páinka to the lake. This is perhaps a very old saying, which warns of the Hungarian people 's habit of drinking wine, and the Slavic people's habit of drinking pálinka . If someone is late, they can say : You are late , like Kata Kántor for the mead brandy. If something goes wrong with a person, according to a saying : The pálinka has turned up However , too much or the wrong pálinka can not only turn you upside down , but according to belief

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it can also ignite in humans . Today we say: the stomach is burning . In an old description: , in the end , the woman gave an excruciating gasp , before she fell back in the effort and a blue flame shot out of her mouth ; the brandy caught fire in it.Ma- The author adds that inflammation could be explained by the popular belief that after drinking brandy , one feels a burning warmth in the stomach ; therefore , if this strong drink fills the stomach to a great extent , it may become inflamed . A little imagination then also saw the brandy flame in his suffering mouth ".

It is said about the people of Beregi in Eastern Hungary : The people of Beregi are only in a good mood from half a liter of pálinka , but they get drunk from half a liter of wine . _ . The praise applies to old men to wine and have an ugly attitude. Used what to drink New up in Páinka . At the news of the death of a drunken person , they sigh like this : The brandy is getting stale !

Why is brandy good ? Pálinka is a liquid great coat and also cleans the teeth . The moderate- cautions : A liter is no better than a glass .

There are folk songs in folk poetry that are related to pálinka , now here are some pálinka songs "

Wine is better , wine is
better , Better than
brandy, A Hungarian
bride than a German girl!

I drink pálinka , not wine, God
damn it all brothers-in-law.
I drink wine , not brandy,
I love a woman, not a girl

Pálinka is not rusty,
Better than swearing .
If there was no brandy , there
would be no Drunken Woman .
It wouldn't click, it would bounce,
It would remain undefeated .



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Spindle, bobbin, motolla!
You would have lost in hell.
But I do n't need anything good,
"Neither the guzsaly nor the korso,
Just the brandy
jar.

In Istvánháza , hey, hey !
Pálinka has become more expensive .
The price of one liter is thirty-six iron .
Well , boys , here 's the liter , drink it,
Have fun with my daughter until morning .

The girls all say that they
do n't drink the brandy ,
But if they slap the bun ,
They will drink the brandy .
They don't need the
reel , just the brandy mug.

The finger of my filter is full of scones,
and the other is full of brandy
Oh, my stomach hurts !
I cure it with brandy ,
Komámasszon .

During the Easter sprinkling , it is also appropriate to offer alcohol to the bachelors and men who are sprinkling .

Several of the sprinkling verses refer to brandy:

I wish a sparkling good morning to this house,
especially to the well- behaved daughter of busy parents !
I'll tell you , I 'll come quickly , I'm going to
water the most beautiful girl in the neighborhood right now .
I wish this house enough of
everything , especially peace, health and love.

I'm standing at the
door , I see pálynka on the table ,
If they don't give it, they
wo n't come next year!
I wish you a happy Easter !

We came here to water ,
so that we don't let the flower fade.
Flowers need
water , and we need beer (wine, brandy) !

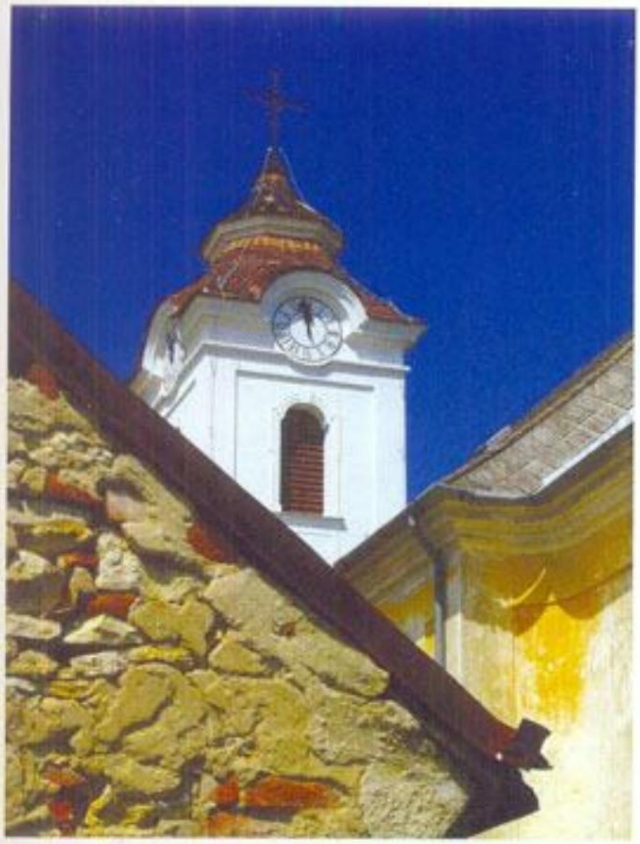
Where does brandy come from ? János Jankó presents the biblical tale of pálinka in his presentation in Kalotaszeg !

THE STORY OF

THE PÁLINKA God commanded Noah to build an ark and take a couple of all kinds of animals into it , and to go inside it together with his whole family . And when he had been making the ark for forty years , the devil surrounded his wife to find out from her husband what that terrible big building was going to be for , and she never told anyone that , and then the devil told her to grind rye and grind it and cook it, and give a cup or two of it to your master , because it will make his mind clear, and he will tell you what he is building that big building for. And the woman did so , she ground the rye and
fermented it , and brewed it into brandy , and in the evening, when her husband came home from work , she poured two glasses of it , and that made his mind go wild, and she told him what she had made that big building for. , and then



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he went to his wife and found out what her husband had said , and then she got the job done , and when he finished this, God commanded Noah to take with him a couple of all kinds of animals in the world , and leave his wife at home, and when Noah he did so, the great flood begins, and Noah's wife perishes back home . And when the devil lifted the ark, he saw it which Noah was able to plug with difficulty , and when he saw the devil , he threw his hat at him, and it turned into a cat , and caught the devil as the mouse.

One of the most characteristic features of the tale is exaggeration . The unimaginable amount of brandy drinking appears in a folk tale like this: Nagy rÿs became so thirsty from his drinking that he drank the water from the wells and did not even leave a single drop in the lake or the king's cellar, they devised a ruse . By order of the king , the lake was filled with brandy .

Thirty barrels of plum brandy were poured into it but then brandy, brandy !"

The story continues like this: , Well when menyen a herd, he sees that Nagyerÿs is lying there, there butcher on the shore of the lake . He was so drunk ; that he only raised his head . They caught him and brought him to the king. The king had a large, divine iron cage made so that when Nagyerÿs they brought put him in it . Nagyerós didn't know what they wanted with him, He was like the ground from all that brandy ..."

Among the Kisepika prose genres , the most references to pálinka occur in narratives of experiences . For example; THE BACILUS During the

construction of the priest 's residence in Városfalv , the

priest offered the builders silver . They didn't want to take it.

- Well , just take it, because it's good, it kills germs - argued the priest.

One of the builders would have liked to turn up the brandy after the others also stood on the rope with great difficulty , and when the priest went inside with the bottle, he called after him.

- I still have bacillus in me, Reverend ! — At this , the farmer filled a glass again , but then the other builder spoke : Bring it in , Reverend , because Jóska never runs out of bacillus.

At Homoródszentpál in Transylvania , I collected the following riddle about pálinka :

— How can you decide from 50 meters away that they are drinking brandy , if you can not smell it or see its color ?]

— If they drink water , they spill it on the ground, if they drink brandy, they wipe the mouth of the bottle and drink.

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za all my treasures are small

BRANDY BOTTLES



an important object was associated with the Hungarian folk back: for cooking , for pouring pálinka , a serving drinking , 20. or butykos . The latter became a gift item .

pálinka storage

in pottery

brandy jar

New and new serving brandy in

utejla are born .

and the century

tt

eatai

miss-

Hungarian masters on modern bottles and other objects

Onodon

the

igmus carver

too. Some

. I am poor , I have nothing , all my possessions are tasteless .

"Whose bottle is this 5 István Szekeres sir 5

Józsefé Kovács AThis is a book of morning supplications .

. This tile was made for Lajos Kovács 5 . Then drink prune juice from this .

Imre Szÿcs did it

. in the city of Füred

In March 1987

Mr. Imre Durbák , water

sir's

it's too late bottle . It 's a shame that it 's so small . It's a strange product from which , when indeed

big cat

forget everything .

and I have a problem.

Igyál pajtás, te is ezen
from a small tool,
kis szerszámból,
élj még vele sok évekig
live with it for many more
Istén jóvoltából
years , by God's grace .
Készült Önodon, Baradnay Jánosnál
Made in Ónodon , at János Baradnay 's
1897. XII/4-én
on XII/4, 1897. Green bottle is my name .

Zöld butella az én nevem
If I have good pálinka in me.
Ha jó pálinka van bennem
If I don't have brandy in me c- Then
Ha pálinka nincsen bennem
my name is just potella My name is
Akkor csak cserép a nevém

Hu butella az én nevem,
butella , c when I have brandy in me,
mikor pálinka van bennem,
My friend drinks nicely "So you don't
Azért pajtás szépen igyál
make a fool of me!
Hogy bolondot ne csinálják!
" Because if you make a fool of yourself , c-
Mert ha maga bolondot csinálsz,
Then you know, you're not doing well .
Akkor tudod, nem jól jársz.

Szép butella a nevem
My name is Nice Butella .
Ha jó pálinka van bennem
"If I have good pálinka in
Örömest mulatnak velem az asszonyok
me , the women will have fun with me . If
Ha kedvemtől azhatik a torkuk
they can wet their throats at my pleasure.
De hogyha kifogy kedvemnek tartalma,
But if the contents of my bosom run out ,
Akkor vagyok aztán hitvány butélia.
c Then I am a wretched botéli

Kedves egy jószágom,
Dear my dear , if you
ha tele vagy, fogy a pénzem
are empty , I pity you.
if you're full , I 'm out of money
de azért az semmi

you beat my wife

but it 's nothing My

Az én nevem butella
name is botella I have
bennem van a pálinka
brandy in me Drink it buddy .
Igyál pajtás belőle
just don't fall for it
csak föl ne bukjál tőle

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There are two sunflowers on the other side of my bottle ,
and the good papraprógo is inside
This juice was plum , but
now it's called pálinka My

bottle , my bottle of brandy I take
off my hat for you I beg before
your altar I knock at the door of
your court The mention of your

lovely body Like the smoke of a
good fragrance Let it be a
morning sacrifice When it goes
into my throat " This glass of my

host is too thin for Pálinka .

My master loves me , "
If I have brandy in me, My
mouth never forgets to
lick and eat .
Even though I do n't love him,
Yet he kisses me all the time,
He just staggers , He takes me
in his hand, I tremble so.

If love is on the wane ,
find one of my seven tits .
You get excited until you
find it, but that's how it usually happens over the
age of forty , (inscription on a bait jar)

May God give you enough,
a bottom for the water bottle,
a big ass for the old woman , from
whom you can drink enough!

You are poor, I have nothing .
This bottle is all I have . But if I
lick this, I forget my many
sorrows 60

There is so much charm in a
rosebud in the east , in the sun .
You like it if you are good at denying it. If you
drink brandy , you don't believe in withering .

Made by Szÿcs in Füred . Don't let us lie empty.
So drink it, it will
make you feel good



He who drinks
from it , may he be

healthy . I 'll buy this beautiful bottle .
I have two sixes if I line it. And then I'll
take it to the pub . I'll fill it full in a
hurry . I'll kiss your little mouth . I pray
that your brandy is good now . Offer it
to whoever is drunk. He will get rid of
the booze . Who is this drunkard in
need of stealing ? to such a great

lordship among beggars to the chief
captainship between Pest and Buda to a scumbag
Who steals this bottle, let the wretch break out !

Whoever steals this
bottle , may his eyes pop like corn !

Never worry, be happy ,
it will always be like this!

Let 's drink a little mate ,
let him share the earnings!

Let's drink this , my dear couple,
and we 'll see you again in the summer!

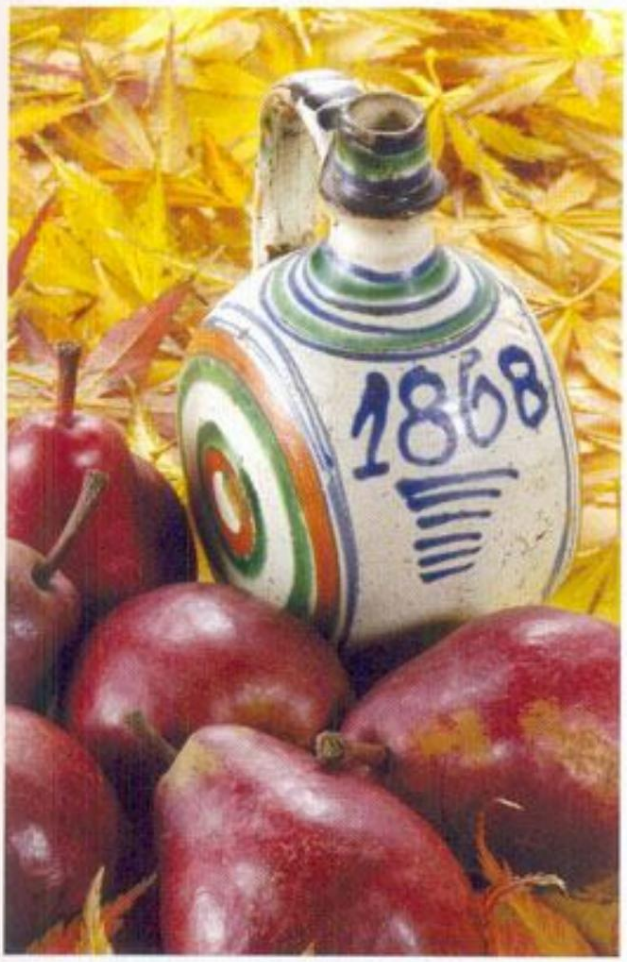
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Let 's drink who has an angel
The bank has a lot of money

Drink a big, long drink of this, a
bad road for a good horse anyway !

A bottle of pálinka
No one drinks it . I
'll drink it and I'll be
happy . I'll never grow old

Pálinka is an evil drink .
Whoever drinks it dies early . In
summer , it withers . In winter ,
it freezes . A smart person does
not drink it while he lives .



Spend time with a loved one , who is more beautiful
than a flower, a bottle in your hand, a flower in your lap .

Those who wish and
hope already live in the future

You can be rich, you can have any kind of treasure,
but if you don't have fond memories , your treasure
can be eaten by the damn rich .

- As long as death does not stick to the
cauldrons , let the bottles always be your
command, be careful , foolish man, you are
not gold to be hidden in the ground and dug up again .

The Hungarian note is born in tears , the
Hungarian people are sad , but in vain.
What are you lamenting , brother, kinship?
This whole sheer life thing is bullshit.

Friendship and love become one thing with
the other brandy ---

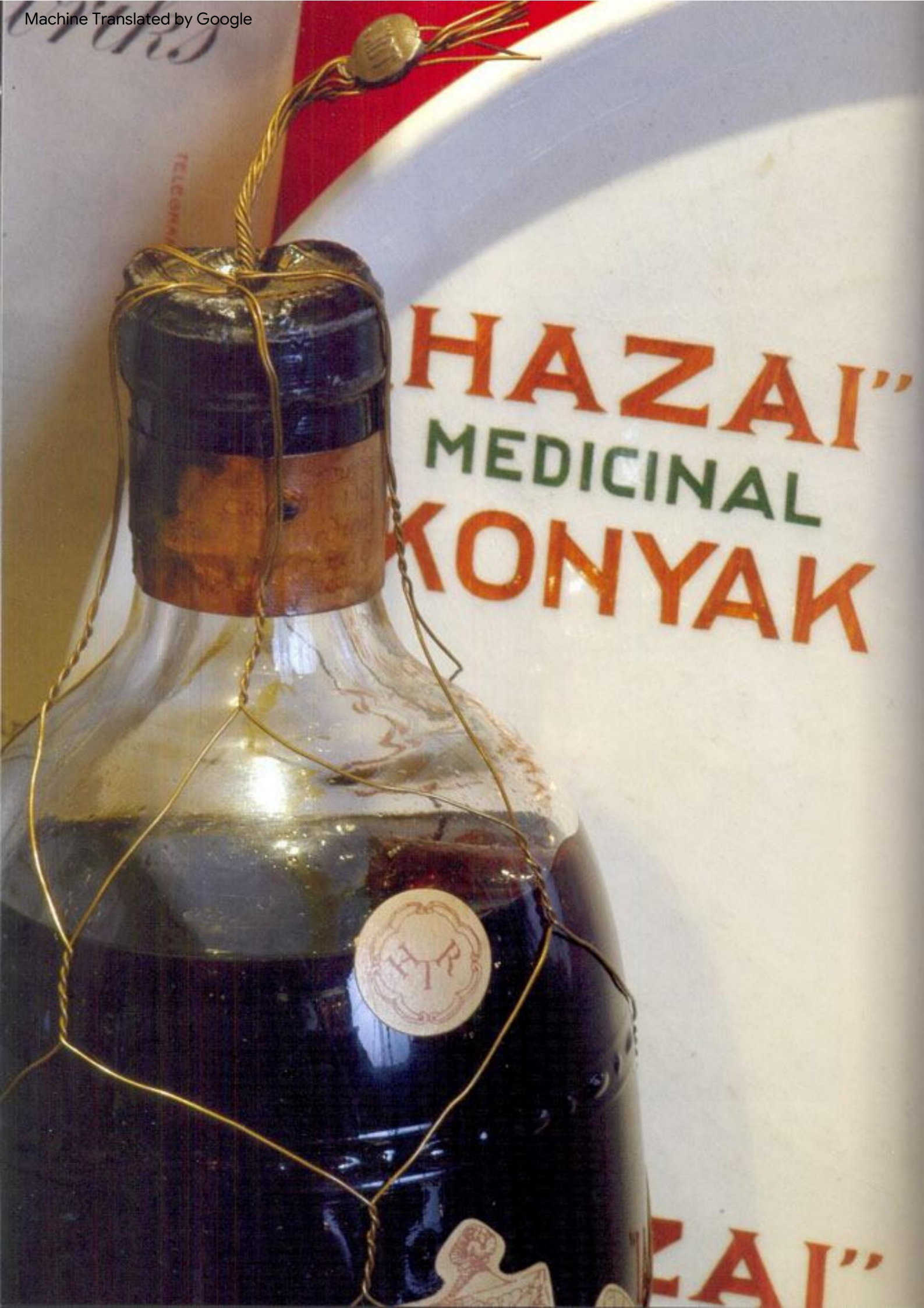
If I can put this in my pocket ,
I will do my job well .

You need the intoxication of pálinka to
forget your everyday life from time to time
And live with it, you 'll get well no matter
what kind of illness you have

Both wine and brandy are good for your health,
when used wisely
It is often the best medicine for a person , but only
for those who use it wisely

I will give you medicine
that will heal your stomach!

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Man 's best medicine

BRAND AS MEDICINE

Pálinka can be used in many forms for human and animal healing , both externally and internally . Pálinka is a common disinfectant or remedy in human folk medicine , on its own or with additives ; pálinka products produced based on a folk recipe serve as an antidote to certain diseases . In general , according to old superstitions regarding alcoholic beverages , it is not appropriate to leave residue at the bottom of the glass .



There are different beliefs in each region in case it does happen . If the drink is spilled , in some places it does the following : If brandy, wine or other liquid is spilled , smear it on your hand and rub it on your pocket zinc , the next day there will be money in it . popping brandy,



without exception , it is mainly used for medical purposes (for example , for toothache, cooling, rubbing). To this day, it is still a living custom to put cognac on a small child's teeth when they are cutting , or when the baby's gums were smeared with a small stick or salt pepper .

Brandy is suitable for disinfection due to its alcohol content . In Transylvania , the site of a dog or snake bite is cleaned with brandy . White lily brandy (i.e. a brandy preparation) is recommended for eye pain. Pálinka poured on a wound or fracture as an antiseptic may be an old custom .

Brandy is used for the purpose of disinfection when tattooing . For pain in the abdomen , elbows, and knees , March eggshells are broken into small pieces , placed in broom brandy , and half a liter of it is drunk with the patient .

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Anti - cough and hoarseness are recommended for bed brandy brands and honey brandy .

Pálinka is recommended everywhere for stomach ailments . In such cases , brandy is consumed in the form of brandy bread .

Against vertigo , a 19th -century medical treatise recommends boiling a slice of fennel in broom brandy and applying it to the patient 's forehead . During my collection work , it turned out that pálinka " on its own" is good against high blood pressure . According to one of my informants , his early morning sipping of a few drops followed by a quick

"There are many memories of the fact that during certain infectious diseases and epidemics , pálinka and individual pálinka preparations served as medicine .

Garlic brandy is a real panacea, a magic remedy. Sándor Weöres old poetry collection published a nonsensical poem from around 1670 , in which the following line can be read : garlic is seasoned with oil in mulled wine, mosquito 's hair is mixed with its seed , Prücsök 's sole is not thrown back, the liver of a snake is not thrown back , Prücsök 's palm is mixed with goat 's goat .

If you have knowledge of folk medicine , you can tell that the first line of the poem is not nonsense, but a real folk recipe. The county data of Andor Békés Oláh on garlic pálinka supports this: " Chilling, it 's not a good remedy: we crushed garlic , you know, in a glass, we poured páinka into it , we drank this when we were c

According to the scientific author , garlic brandy is also good against influenza .



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Brandy measuring boutiques

THE PÁLINKA STORAGE AND MEASUREMENT

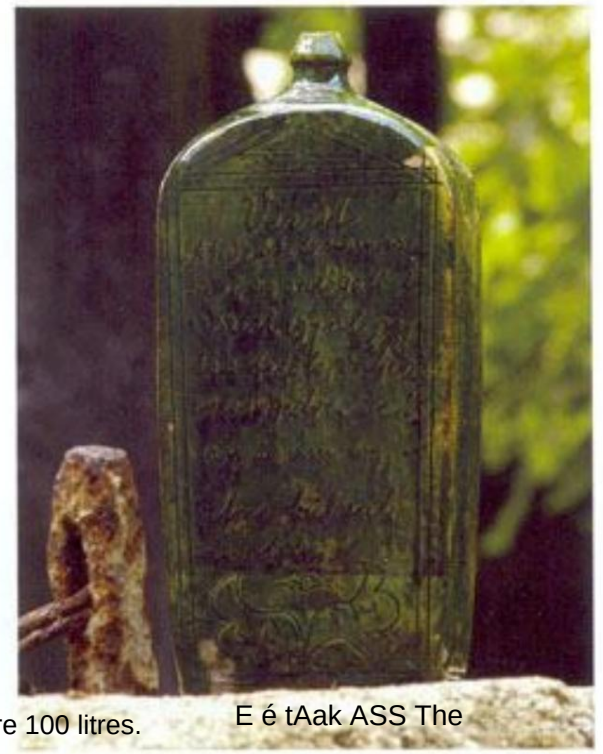
burnt spirits traditional storage . it includes the
wooden containers and different types of barrels . The first
memory comes from Transylvania in 1589 : a small
average mulled wine (Va) kordó . The date 1676 can be
found on the portable flat barrel clock, the tsoboly clock .
Another Transylvanian name for the small mulled wine
barrel: berbence , we know data for this from 1679 . It
dates from the late 1500s . razik is the single glazed jar,
the first mention of the
can still be observed, but modern storage devices are
increasingly displacing them in our country . According
to the general opinion, acacia wood or mulberry barrels
are the best for pálinka . The pálinka gets its color from
the wooden barrel : the acacia wood barrel gives the
pálinka a yellow co
spirit will evaporate in this way, and the amount will
decrease over time . The one who cooks brandy at 51
degrees . zeted, it will only have a 50 -degree brandy after
storage in a wooden barrel .

In a region where both wine and brandy are
produced , the wine and brandy barrels are
separated . Wine can not be stored in the same
barrel after pálinka , because the wine takes
over the smell of the pálinka . During my
collections , the tegs come from brandy barrels
of various sizes - Jottarn . The largest (also the
most economical , because evaporation is less) are 100 litres.
In the past, coopers also made 80, 50 and 36 liter
brandy barrels . The smaller barrels are 15, 10, and 5
liters.

In the catchment area of the larger ceramic
centers, pátinka is more often stored in a jar
or silke . In museum practice , brandy jars
are called boutique jars . Mária Kresz writes:

Not for water, but for brandy or wine . The
more valuable the pálinka is than the water ,
the more glazed and decorative the
butykoskorsó is than the ordinary water jug . _

Its mouth is
tight, it can be plugged, and its spout is small, which
makes it valuable . a drink can be dripped carefully " The
capacity of the jugs can be different ; usually 5-6, 10-12,
rarely 15-20 litres .



E é tAak ASS The

monumental versions of earthenware jugs
are the szil blue, but they are not so much for
storage as for collecting and making brandy .
about a 50 -liter sili on a field trip, which could
person 's food .

Jinkaja.

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Butykos jars were delivered in crates lined with straw . The most ornate ones were made by bowlers from Hódmezÿvásárhely at the end of the 19th century . Butyköskorsó is still used in Békés, Csongrád and some areas of Hajdú-Bihar county . For safety reasons , the jugs can also be tied with a stick , then they are called straw jugs or wicker jugs .

Storing brandy in bottles is not entirely new either . The glass is a low-hygienic storage device. The 5-10 and even the 15-20 Hiter bottles were usually wrapped with a cane . These were called demijohns . Other names : basket glass , straw glass It is believed that the longer the pálinka stands , the better . _ _ _ _ _ _ _ _ _ it is customary to keep it. It also happens that before consumption it is "cooled" and lowered into the Kkút . It is recommended to keep brandy warm, because it expands and can pop the cork. The ancient method of corking brandy bottles: the cork carved from a corn cob .

And in the Göcseji Village Museum in Zalaegerszeg , a pálinka bottle is kept , which was used to suck up the pálinka from the barrel .

The kobak and butykos can only hold a smaller amount intended for daily consumption . The kobaks made from pumpkins were also used to store various drinks (water, wine) , but there are also references to their use as brandy kobaks . Butella (but butykos) is used to store the pálinka and to measure its daily amount . In the northern part of the Great Plain , in the two famous pottery centers of the central Tisza region : Mezöycsat and Tiszafüred , the butella is called butykos (hence the name of the larger form : butykos korsól. The earthenware pot is a characteristic of the Hungarian Great Plain , it can be found in almost every house ; folk culture , discovery " has become a popular decorative item in city apartments as well . The pálinka bottle's area (Mezyesége exception in Tiszafüred, Hódmezÿ PÁLINKÁMÉRÿ BOUTIQUES

place, Makó, Szentes, Mezÿtúr, Tótkomlós). The Hungarian word " butella " comes from the French word " boutcille " (" glass - bottle ") It was no more than 25 cm high and was used exclusively for brandy . Its shape is varied: oval, flat, convex, with ears, book -shaped (book bottle, psalm bottle, prayer book. Oval -shaped butykos were produced in Tiszafÿdrinkable and mouth to

The people of Mezÿkövesdi always took the pálinka to the border in small shops , because . the thinner the brandy goes , the better, stronger.. The pálinka comes from the butykos in small sips , it tricks the person who drinks it well".

Mulled wine pubs were created at the same time as mulled wine and various pálinkas were produced in greater proportions . In feudalism , there were the following types of pubs : occasional or festive pubs, cantor pubs (under the management of serf communities , where they could measure their own wines from St. Michael 's until Christmas), permanent pubs.

From the 19th century on , a type of brandy - measuring business appeared, the boutique. Originally , the boutique was not a fashion store, but a neglected, dirty, even small shop, measuring drinks. Rice measuring boutiques have been operating since the 1820s .

The spelunka , which occurs mainly in the Highlands , is a way of taking a modest measure of brandy , in which one or two dishes could be bought. In the Transdanubia , this was nicknamed " böcsülteszejtó " .

Since the sale of brandy is prohibited, it was sold sample after sample . Because it was easy to understand that it was just a gift, a taster .. People arriving at Kisvárda at the train station, those going to Csenger at the market square, and visitors to Mátészalka at the market could meet the pálinka sellers, who were waiting for customers with white bottles in their coat pockets or bags .

Of course , there were always those who took advantage of the occasional sip, in which case you could hear this kind of

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brandy, hey! Someone else deserves it, perhaps even more than you , who knows whether he will be by your way already paid for the sample .

Nowadays , the places where brandy is measured are: public pubs (old names: taverns , wine shops , other catering establishments such as pubs that do not usually have a license), corner pubs or mug bars .

There are many places in pubs with signs encouraging people to come in and drink . These can also be classified as occasional , folk poetry , and the poets expressed consumption habits in them .

Old Sevasz, this is Gyál , this is a pub, this is the center of the world . If you do n't believe me, come in. Pálinka is good in the morning . Let 's drink a bottle!

A foreign magazine writes How nutritious camel milk is, While alcohol leads to misery Camel milk lifts you up The secret is in a good Desert camel blue IKs] But since MAVAD doesn't import such mammals , that 's why I only strengthen myself with beer, wine and brandy .

In connection with the measurement of drinks, the units of ilok pálinka and various burnt spirits should also be mentioned . It is interesting that the basic unit of measurement is also larger in the countries that consume more flax . For example, the automatic 68 at the same time approximately ordered quantity in Eastern Europe order no. according to the 19th century , the . " half " and "tháromcentis" (three cl) used to be the basic units of measure, in more expensive places the two and one- ounce portions appeared more

The most common names in Hungary . for the pálinka unit: stampedel, kupica , feles : fítók , csósza, nyelet are considered mépies , kumma (Kummány pálinka) is considered slang . Stampedl is a German word meaning a small liqueur glass with a foot . Today , the Pálinka Páljnka designation is used . Not; form: stamm. E.g. "I want a stem!" In Hungarian, kupica is a foreign word of Serbo-Croatian origin , meaning a glass that is smaller than a half-decis, without a stem . Today, it is used for every half - decis or smaller amount of pálinka . The term half is only most recently understood to refer to the half deciliter pálinka, originally

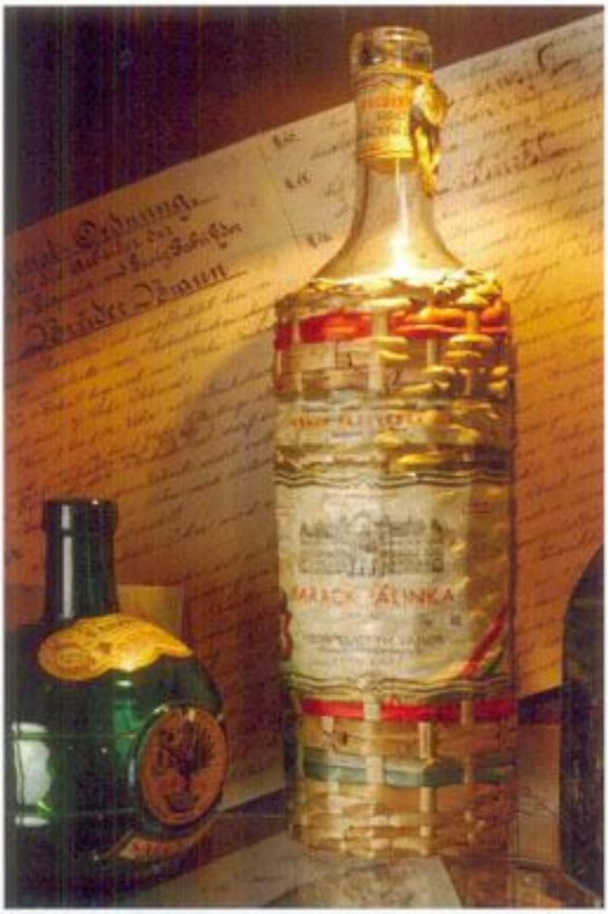


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In fact , Teg meant the little drink (half wine, half water) . In Szeged , fýtók is the name for a sip of pálinka , A korty and a niylet , as well as a thimble or finger -size sign are also used to name a small portion of pálinka . To the latter , they add whether it is meant crosswise or lengthwise . The porcio used to be a generally known in hospitality . Its quantity was from 0.2 cl to 1 di depending on the place and period . The verdung is also an old brandy measure of 0.2 dl .

Euphemism and understatement also work in joking naming . _ Csosza is perhaps an evocative landscape word, it means a "slop" of pálinka .

Brandy glasses are adapted to consumption habits (measurements and function) . In the 18th century , the usually 1 - deciliter, small -sized portioned glass and the heat - filled glass first spread in pubs and inns , and only later, László Veres writes, in peasant households that the spread of portion bottles was not only facilitated by the tapa alat acquired in manorial taverns , but also by the practical reason that when drinking brandy , it is not good if the smell of brandy gets into one's nose . That 's why the -necked bottle was suitable ". The "regular" farmer kept at least half a dozen portion bottles because he had to offer them to the day laborers and helpers at dawn (especially during harvest) . The neck part of the lowland whistle and serving glasses was three to four times the height of the vessel body , and they were usually made with a thick base . In the southern part of Transdanubia , brandy jugs and concave - shaped body bottles , also known as : eared portions , brandy small bottles served the same perfume bottles of the Middle Ages , the air bubble created here prevents the liquid from spilling out if the jar accidentally overturns , on the other hand , it made it difficult to drink the drink immediately, as it slowly , bubbling , passed through the neck of the jar ".





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Table delights

THE ETIQUETTE OF BRANDING

In addition to wine , there are also social etiquette rules that must be followed for spirits . An aperitif, an appetite -stimulating alcoholic drink, is indispensable for larger meals . In Hungary it is a drink. The drink selection includes peach, cherry or pear brandy as an aperitif , as well as cocktails, Martini and Cinzano . (Those arriving by car should be offered a fiber soft drink ,)

It is not customary to offer a drink with the soup (in the past they offered beer , a thick fruit syrup chilled in ice ; today maybe beer to cool the stomach after the hot soup and prepare it for the other courses).

However , gourmands only recommend wine for main dishes ; the type and color of the meats . rint one Cognac can be offered after the meal or with coffee, but as a rule spirits play a role again at the end of the meal

Sometimes it is customary to offer a sweet drink (sparkling wine or sparkling wine) or champagne.

"There are , of course, unspecified mealtime occasions when a strong alcoholic beverage is served . In traditional Hungarian hospitality , for example , when visiting or taking a room at an inn (paying. catering) you are often offered a sip of pálinka .

It is advisable and appropriate to serve concentrated spirits chilled and in a chilled glass at 10-12 degrees C ; possibly at room temperature, 15-20 degrees C.

There are those who believe that pálinka is best at 18 degrees and should be consumed sipped . Toasting with spirits is always a must .

Tasting and evaluating pálinka also has its own method and etiquette . The taste qualities of spirits are determined by their sensory properties and effects . By definition , primarily taste , scent comes to the fore first . Let's go through the smell to the taste and review the drink: how clear and flawless can be: perfect, mirror-like and flawless, slightly turbid or may or may sight- clear, but no sedimentary. appropriate to character perfectly strikingly At these different in character ;



aspects , 3-3 points can be given for the best features . You can rate the smell and taste with 7 points each . The smell and taste can be: flawless, harmonious; according to its nature ; objectionable ; different; wrong; strikingly different, wrong. As you can see, it is very difficult to talk about smells and things in words !

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In many regions , pálinka distilleries occasionally open their doors to tourists , and the pálinka tasting has become a tourist attraction .

In addition to tourism, tourist and industrial organizations , it is also scientific and social . tender is also taking place. Today, there are scientific and educational works not only about Hungarian wines and beers , but also about pálinka

A few enthusiastic members of the Hungarian Ethnographic Society founded the Hungarian Pálinka Society , with the goal of collecting and publishing the most famous traditions of Hungarian pálinka , as well as popularizing regional pálinkas .

October 31 , 2003 in Budapest , Rákóczi út 17 The House of Hungarian Pálinka was opened during

where you can buy the best Hungarian brandies .

The devotees of quality pálinka founded the pálinka knighthood , whose first members were knighted at the 5th International Kisüst Pálinka Festival in Gyul in April 2004 .

That 's all the aperitif", and now let 's have a real pálinka from the celebration of the one-year anniversary of the Agárd pálinka distillery , from the Music Hall of the Hungarian Academy of Sciences (2003): Pear pálinka with pastrami ham, Muskotalyos solo pálinka with marinated foie gras, Cigánymeggy pálinka with smoked gray beef with sirloin , Birspálinka with aged lamb loin, Szilvapálinka with venison pâté .



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From rutabálinka to eggnog

PÁLINKA AND LIQUEUR RECIPES

Many master brandy makers took it to their graves . flock! Brandy and liqueur recipes are considered professional secrets . I managed to steal a few recipes masters in the form of seven flavors . Or maybe sharing a recipe for baked brandy and liqueur .

RUTAPÁLINKA

Ingredients: 3

sprigs of fresh rutal grass, 3 spoons of honey, ! liter

pomace pálinka Put the ruta in a glass and pour the pálinka over it . Aging in a dark place for four weeks . The pomace brandy takes on a green color . Add the honey and let it mature for another four weeks . Later , he cleared the route . we can choose it, but it can even be in the bottle as a decoration . An excellent aperitif. (See also pages 31-32 .)

WALNUT

PÁLINKA

Ingredients: $ db walnuts, 1 liter alcohol, 250 g sugar, ! star anise, 10 cloves Put the ingredients in

a dunsztosvej , close it and store it in a sunny place for a month . Then it is filtered and bottled . (More on page 35 of the book .)

BÓRO

KAPÁLINKA

Ingredients: 20 dkg juniper

berries, ! liter brandy We gathered approx. a handful of ripe juniper berries, dried in the sun , crushed in a mortar and placed in a wide -necked glass . Pour the 1 Niter brandy over it. Store in a cool place for one or two weeks . then we filter it. (See also page 35.)

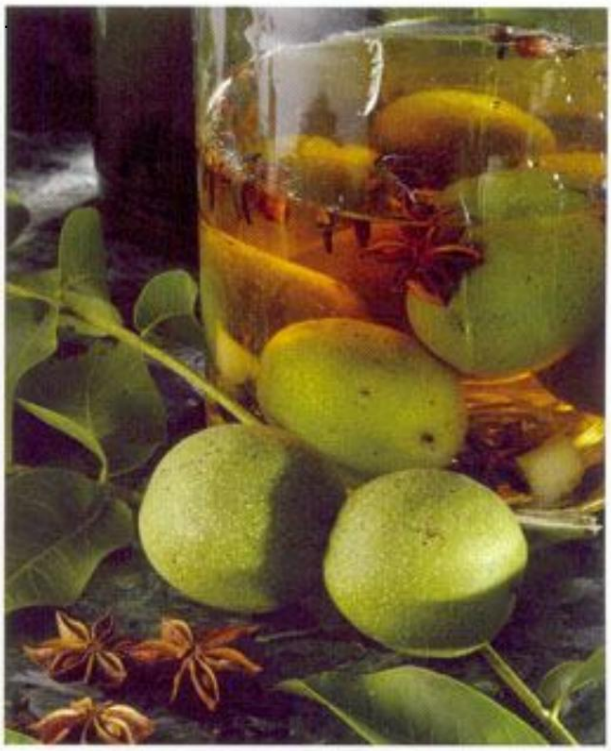
RASPBERRY

LIQUOR Ingredients:

50 deg raspberries (perhaps strawberries or currants, ½

cup 2 spoons of acacia honey, 7.5 d gyómölespálinka , 2.5dl wine spirit

Place the washed fruit in a glass with the cut vanilla bean , pour the pálinka and the wine party over it. After four weeks of maturation , it is filtered and sweetened with honey .



KÖKÉNYLYKÿR

Ingredients: 1 kg

of ripe kökén (if the wort has already softened , 1 ! wine spirit, 250 9 sugar, 1 vanilla pod, water Place the kökén in

a sealable container , then pour the wine spirit over it. Leave it in the shade for 6-8 weeks . ! liter of water with sugar we cook syrup . 75

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then add the sliced vanilla pod (or the inside of it) and the filtered wine spirit , aged on the leek . Bottle it and age it in a dark place for a few more months . (Kékeny brandy was presented on page 33.)

ROSE BERRY

LIQUOR Ingredients: ?

kg of elderberry, ? Fyter wine party, 200 9 sugar Essomi water Cut the fruits

in half, remove the seeds . Cooubrythe sun or in a not too hot oven . The dried skins are placed in a sealable container , filled with wine spirit , and then sealed and aged for one and a half months .

Boil the water and sugar into a syrup , then add the filtered distillate after cooling . Store in a bottle in a dark place . It is believed that its vitamin A and C content is enormous. (You can also read about rose hip brandy on page 33 of the book .)

EGG LICOR

" Ingredients:

100 ml pure alcohol, 4 egg yolks, 5 ml vanilla pods, 200 ml sugar and 200 ml milk . Beat the

egg yolks with the sugar until foamy . Scrape out the inside of the vanilla pod , mix it into the foam , then mix it with the alcohol and milk . Bottle- store in a cool place .





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A magyar ember úgy tartja:
„A pálinka adja az erőt,
valamint a pálinka folyékony
nagykabát, és a fogakat is
tisztítja". És azt is mondja:
„Az első pohár a barátságé, a második a vidámságé, a
harmadik a gyalázaté." Az utóbbi állítás máris figyelmeztet a szükséges mértékletességre: „Egy liter sem használ jobban, mint egy pohár".

A magyar nép elsősorban borivó, de a magyaros italok rangsorában második helyen áll a pálinka. Sokféle hagyományos, nemzeti pálinkánk van: a kecskeméti fütyülős barack-, a szatmári szilva- vagy a halasi körtepálinka. Magyarországon vendégfogadás elképzelhetetlen egy stampedli pálinka nélkül.

2002-től a pálinka hivatalosan számon tartott hungarikum. A valamikor színes magyar pálinka- és likőrkultúra föléledőben van. Egyre több helyen találkozni a helyi, táji pálinkákkal, vagy a régi magyar ágyas pálinkafesztiválokat rendeznek, megalakult a pálinkalovagrend.

Könyvünk bemutatja az egészséges, szeszes italok múltját, a magyar pálinkafőzés történetét, a fontosabb régi és mai márkákat, táji pálinkákat, a pálinkának a mindennapi életben és a jeles napokon betöltött szerepét, valamint néhány különleges pálinkareceptet.

A szerző: dr. Balázs Géza professzor a Berzsenyi Dániel Főiskola és az Eötvös Loránd Tudományegyetem tanára, nyelvész, néprajzkutató. Nyelvészeti írásaiból, könyveiből, rádió- és tévéműsoraiból ismeri a közönség. E témakörben 1998-ban jelent meg A magyar pálinka, 2003-ban a Pálinka a közös nyelvünk című kötete.

Az Állami Nyomda Rt. tisztelettel ajánlja a művet az olvasó (pálinkaivó) ember figyelmébe!

Hungarians say it like this : with a link. . Pálinka tastings. Pálinka gives strength , organizes
coffee festivals, also Pálinka is the pálinka, pálinka festivals, pálinka
for friends. Pálinka is in second
a liter of pálinka " , the role of pálinka in everyday life and better than a glass
place . Various The author: Professor Dr. Géza Balázs Dániel Berzsenyi
Kecskemét College and the Eötvös Loránd University
his linguistic writings, tepálinka. From his books on
pálinka . This topic A magyar was published in 1998
The once colorful Hungarian pálinka and liqueur volume
culture prevails . To be found in more and more places The Állami Nyomda Rt. respectfully presents the work with the local,
regional pálinkas, or with the attention of the old Hungarian pálinka reader (pálink drinker)

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