



# MUSIC & MÉZESKALÁCS



# HUNGARIAN DAY AT WYNDHAM GRANGE WAS SWEET!

While Melbourne was busy putting itself on show to the world, hosting the 1956 Melbourne Olympics, many Hungarians were in turmoil and in flight because of politico-economic events including the Hungarian Revolution of 1956; around 14,000 Hungarians moved to Australia in the 1950s.

Hungary has coloured Melbourne with palate and belly satisfying traditional Hungarian cuisine and ingredients such as our love of paprika, Gulyásleves (or goulash) and mézeskalács - intricately decorated honey gingerbread that adorn many Australian Christmas trees and have influenced many Melbourne café's countertop glass biscuit jars. Passionate about celebrating and preserving their culture, history, language and traditions, many Hungarian Australians sustain what they love about their homeland.

Today, around 74,000 of Australia's population comprises of Hungarian-Australians who have identified their Hungarian ancestry on the 2016 census.

Not only has Hungary brought talented people and families into our midst, our English-inspired

Christmas celebrations are often adorned with a Hungarian tradition - honey gingerbread cookies.

Pronounced 'may-zesh-koh-lotch' traditional Hungarian honey gingerbread biscuits are artworks in themselves. Using piping bags, piping nozzles, and pure white and richly coloured royal icing, patterns are iced - with precision - onto gingerbread biscuits spiced with cinnamon, clove, dried ginger and lots of honey. Some of the exquisite icing patterns are traditional Hungarian floral print arrangements or decorative motifs from traditional costume. Others are superbly fine, intricate embroidery-like patterns.

At Christmas, exhibition-quality food art is generous in supply, and festively elaborate. If the gingerbread is baked with a hole to accommodate ribbon



Above: Edit Csatlos (left) and her family shared dance, music, art and traditional costumes with guests at Wyndham Grange Village

or decorative ties, the decorated biscuits can be used as elegant Christmas decorations. Although, be careful if you have pets with appetites for sweet things!

Sharing her family, culture and artistry with residents and guests, Edit Csatlos from Art on Honey ran a workshop for those who wanted to try their hand at this ancient culinary artform. Edit's talented son and daughter joined her in presenting a cultural overview of Hungary, traditional dances, songs and intricate artwork. She was joined in the final dance by Wyndham Grange Village residents Steve and Rosa Cikora in the final dance, who attended in traditional dress and shared some of Rosa's home cooking at afternoon tea.

