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Magazine of the Herend Porcelain Manufactory

No 60

Herend

HERALD

Interior design
Viva Magenta!

—
Behind the scenes
Victoria – the regal pattern

—
Good luck symbols
Around the world





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Dear Herend Herald Readers,

Majestic, mystical beauty with a thousand faces! - that is what Herend porcelain means to me.

For two centuries now, Herend has been showing its thousand and one faces. Our creations are the result of combining the past, the present and the future. Always fresh and young. Featuring classical and modern, naturalistic and stylised forms. Ornaments that make our home unique and give our tired soul a feeling of peace and strength at the end of the day. Sipping coffee or tea from a Herend cup tastes much better.

Because Herend porcelain has magic in it. The secret recipe of our more than eight hundred porcelain colours and our porcelain paste, the unique know-how passed down over generations and our ability to renew - all this makes up the Herend myth. We know that we must always look forward and always be on the lookout for the new, because those who turn to the past walk backwards into the future. And we don't want to turn our backs on the world, we want to remain the world's leading porcelain manufacturer.

Herend porcelain is classic and timelessly beautiful. As soon as you fall under its spell, you become addicted, like to

a pleasant perfume scent. Attractive and captivating. Porcelain on a laid table connects people, cities and countries, and Herend porcelain tableware represents a harmony of taste and aesthetic beauty.

Herend is majestic, impressive, noble and modern at the same time, grandiose and modestly elegant. A brand that is known and recognised in all parts of the world, West and East, South and North, in sixty countries around the globe as the pinnacle of handcrafted porcelain. The white of our porcelain is radiant, its translucency is admirable, its colours are brilliant.

Innovative manufactory, creative community, thriving enterprise.

If you feel that I am biased towards Herend porcelain, you are not wrong, please forgive me!

Yours respectfully,

Dr. Attila Simon
Chief Executive Officer



Contents

Scent of a home.....	5	Suit with extras.....	15
Viva Magenta!.....	6	Good luck!.....	16
Ornate predators.....	8	The art of fencing.....	18
Such coincidences!.....	10	Know a tree by its fruit.....	20
The last of the umbrella makers.....	11	Recepe.....	21
Behind the scenes.....	12	Gift ideas.....	22
More than just buttons.....	14		

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SCENT OF A HOME

Spicy citruses, lavender with vanilla, or maybe a cavalcade of roses and berries? Potpourri creates a more cosy living space with the help of aromas.

The custom of scenting the air is nothing new in human history: archaeologists have found bunches of dried plants in prehistoric caves, and ancient pyramids tell us that Egyptians used lavender, chamomile and thyme to send their deceased loved ones off to the afterlife with fragrant garlands. The air in the halls of medieval castles was enlivened by spirits infused with spices and herbs – which is the origin of the French word “potpourri” as we know it today. From the 12th century onwards, potpourri was also popular as a table decoration for celebrations, since the choice, matured herbs were stored in eye-catching bowls. They were placed in rooms not only to perfume the air and brighten up dim, dreary spaces, but also because some plants were attributed medicinal properties and were believed to ward off not only harmful insects but also evil spirits.

The craft of potpourri making flourished in 17th century France, where spring flowers and herbs were layered with salt to aid the drying process. During the summer, freshly picked plants and salt were put into the collection jars and, after the autumn harvest, spices (such as cinnamon sticks) and fruits (typically orange peel) were added to enrich the mixture. In the Victorian era, dried plants were combined with essential oils and natural preservatives, and, over time, potpourri making, similarly to perfumery, has evolved to an artistic level: form and colour also play an important role in today's blends. The most popular ingredients include sleep-inducing rose, concentration-boosting hibiscus and stress-relieving rosemary.

Did you know?

The potpourri collection, a new creation by Herend Porcelain Manufactory, offers a worthy and distinctive place for the once fashionable and now rediscovered room fragrance blend. Among Herend's potpourri items, all of which are handmade and feature classic to modern designs, everyone can find their favourite, depending on their taste and home interior. To make our porcelain fragrance holders even more unique, you can make your own potpourri blend to store in it.



Potpourri holders with rose knob
06196091E-527; 06196091E-523



VIVA MAGENTA!

Viva Magenta has been chosen as the official colour of the year 2023. It is a colour that radiates joy and optimism, which makes it a great idea to bring it into your home, too.

A colour that captures everyone's attention

At the end of last year, for the 24th time, Pantone announced the colour of the year, i.e. the shade that will dominate the year ahead. The colour of the year has a huge impact on trends, influencing fashion and beauty styles, as well as the worlds of interior design, industrial design, and even packaging and graphic design. The colour institute has made its choice based on which shades combine the influences of the past and the future, and which ones can offer the energy that society needs most. The colour of the year 2023 is a reddish pink with the code number 18-1750 and named Viva Magenta, which will give everyone the strength to start afresh after difficult years.

Inspired by nature

Viva Magenta is a bold and fearless, vibrant colour with an exuberant energy that radiates optimism and joy. It is a powerful and empowering bright red that encourages experimentation and self-expression – with no limits. Viva Magenta is inspired by a red dye from nature, which is one of the most intense and valuable natural dyes, and although it looks rather daring at first glance, it is not intrusive, so it easily lends itself to creating a trendy look in your home.

Brings you instant cheer

Viva Magenta is a perfect match for strong colours such as plum purple and violet blue, but it also blends beautifully with neutral tones and even a tiny touch of it can have a positive effect on your soul. In fact, according to colour psychology, the colours we surround ourselves with can have a significant impact on our mood and emotions. Viva Magenta is a shade rooted in warm colours, making it an excellent choice if you want to energise your surroundings. A series of studies have shown that the application of bright colours like magenta can increase the rate of heartbeat and breathing, which in turn makes us feel excited and energetic.

A colour with a thousand faces

This rich, gorgeous shade integrates beautifully into any room and any interior design trend - from traditional to modern, art deco to minimalist. If you want to bring the colour of the year into your home, we recommend the use of accessories in the Viva Magenta shade: porcelain ornaments in the living room, mood lighting in the bedroom... Most certainly, Viva Magenta also claims a place at the dining table, and Herend offers a range of porcelain sets in this shade, too.



Did you know?

For a perfect finishing touch, you can fill our Herend porcelain vases with flowers flaunting the colour of the year. There are so many wonderful flowers in this shade: you can indulge in roses, dahlias, calla lilies, carnations, lilies, tulips, amaryllis and gerberas.

Queen and king chess pieces 08382000C-1, 08381000C-1

Tea set for two SP1066

Vase with button knob 06571015CHO-21

Cryptex 06999091HH

Iguana 16161000VHSP123

Wall plate 08439050SP760

Vase with phoenix 06668005SP771



ORNATE PREDATORS

Mother Nature has a more vivid imagination than most fantasy writers. A fascinating example is the hundreds of carnivorous plants that are capable of fooling even animals with their unique appearance.

SARRACENIA PURPUREA

PURPLE PITCHER PLANT – *on the teapot*

A close relative to the yellow pitcher plant, it is also known for its healing properties: indigenous people of the Great Lakes region of North America, including the Iroquois and Algonquin, believed that this insect-digesting plant could cure smallpox, and a 2012 study backed up their discovery with scientific evidence. The purple pitcher plant lures its prey from afar with its vibrant pattern, and once it has entered the plant's trap, there is no escape: the slippery walls of the pitcher leaves ensure that it is difficult to get out.

NEPENTHES ALATA

NEPENTHES OR MONKEY CUP PLANTS – *on the back of the teapot*

Native to the Philippines, the monkey cup is essentially stationary, yet it can decoy ants, flies and even wasps. Unsuspecting insects are attracted to this carnivorous plant, which has pitcher-shaped leaves and an intoxicating scent. True to its exotic appearance, this pitcher plant prefers a tropical climate. Even on the same plant, the pitchers vary in colour, from yellowish green to red, from orange to purple. One curious fact is that monkeys like to drink from it.

SARRACENIA FLAVA

YELLOW PITCHER PLANT – *on the creamer*

Native to North America, the yellow pitcher plant is one of the most popular carnivorous houseplants. It owes its popularity to its impressive appearance: it features bright yellow flowers and large, twisted leaves that resemble a pitcher and may reach up to 30 centimetres in length, which it uses to trap its prey, i.e. insects that it feeds on.

DROSER A AFFINIS

TROPICAL SUNDEW – *on the sugar basin*

The leaves of the small tropical sundew look like they are covered in dewdrops, but this is only an illusion: the name refers to the sticky sap secreted by its threadlike glandular hairs. Insects cannot resist these dew-like nectar droplets, and like flies on flypaper, they get caught. Typically a South African insectivorous plant, it prefers wet, swampy habitats.

DIONAEA MUSCIPULA

VENUS FLYTRAP – *on the teacup*

Named after the Roman goddess of beauty, this endangered North American plant is one of the most ferocious predators, using its leaves to prey not only on small insects but also on spiders, slugs and even tiny frogs. The Venus flytrap, also known as the queen of carnivorous plants, has leaves resembling a clam fringed with sensitive hairs; and when an insect lands on it, the plant immediately senses it and snaps its pair of terminal lobes shut.



Teaset for six
Limited edition
SP1223

Did you know?

Nutrient-poor environments, especially where nitrogen is scarce, have forced carnivorous plants to become predators: what they could not extract from the soil, they make up for by consuming insects.



SUCH COINCIDENCES!

It is only natural that we heat up cold dishes in the microwave oven, or set the table with our finest porcelain tableware for the holidays. Yet many of our everyday objects owe their existence to sheer chance.

The melted confectionery

Percy LeBaron Spencer was working on magnetrons – i.e. high-power vacuum tubes that generate microwaves – when he accidentally invented microwave cooking. One day, the US physicist was doing his work near a magnetron when he noticed that the chocolate bar he had in his pocket had melted. He then began to wonder if the energy of microwaves could be used to cook food: he placed corn kernels near the tube, and within minutes he was munching on the world's first microwave popcorn. Spencer patented his idea in 1945.

The messy scientist

Discovered in 1928, penicillin was one of the world's first antibiotics, although the Scottish bacteriologist and immunologist never set out to revolutionise medicine, in the first place. Dr Alexander Fleming's laboratory was a bit of a mess, and one day he noticed mold growing on one of the slides on which he had left a bacteria culture. The mold prevented their growth and even destroyed them. Fleming named the bactericidal chemical penicillin, which has since cured infectious diseases in millions of people.

The mysterious light show

In November 1895, German physicist Wilhelm Conrad Rontgen was examining a cathode ray tube in his darkened laboratory when a nearby paper screen treated with a chemical substance unexpectedly emitted a mysterious glow. He named the fluorescent light the X-ray – because of its unknown origin – and devoted all his time to understanding it. Not long afterwards, Rontgen took what is perhaps the world's most famous X-ray image showing his wife's hand, which was even published in *The New York Times* at the time.

The white gold

Johann Friedrich Böttger, a native of Germany, became interested in the occult while studying pharmacy; he sought to discover the secret of producing gold. Frederick Augustus I of Saxony recognised the talent of the alchemist and set up a laboratory for him in the basement of his palace. Instead of real gold, Böttger eventually succeeded in producing 'white gold', or 'European' porcelain, which led to the establishment of European porcelain manufactories, including Herend.



Mug for hot beverage
00904000MIX1-PT-1

THE LAST OF THE UMBRELLA MAKERS

Today, there are no more milkmen, lift operators or lamplighters; as technology continues to evolve, occupations keep disappearing and whole sectors are being transformed. Of course, the beauty of handicraft will never be surpassed by any machine, which explains why handmade umbrellas are so precious and special.

Today, we can use automatic umbrellas to protect ourselves from the rain, or use intelligent shading devices and trendy UV-filtering sunglasses to protect us from the glare of the sun – no wonder that umbrella-making is a dwindling craft, no longer taught in schools, and the last representatives of the trade are trying to pass on centuries-old, even millennia-old knowledge and experience from generation to generation.

The tradition of making umbrellas forms an integral part of many nations and cultures. Japan, for example, is famous for its wagasa, which has been around since the 10th century and, although made of bamboo and washi paper, is lightweight and durable; because of its simplicity and great design, it is often added as a decorative element even in minimalist homes. The construction of a wagasa is considered one of Japan's most laborious handicrafts: an umbrella can take several months to assemble, even for the most skilled

artisan. It comes as no surprise then that the most exquisite pieces can fetch up to a hundred thousand yen (equal to HUF 250,000 or EUR 661)! In China, the use and making of umbrellas dates back even further: records from the 1st century BC already mention foldable structures made of paper. And although the Chinese paper umbrella consists of only five (or at most six) parts, it goes through eighty stages of work until completion, such as impregnation in an oil bath, drying, followed by artistic decoration, which varies from region to region in China. While Cantonese umbrellas, for example, are richly decorated and colourful, the Fujianese tend to go for a simpler, more elegant look.

Although mass production of umbrellas is more efficient in terms of time, energy and cost, artisanal umbrella making still has a place today. Buying a handmade piece gives you not just a practical tool, but a genuine work of art.

Did you know?

Even the ancient Greeks and Romans had umbrellas, but in medieval Europe they were not commonly used due to a preference of cloaks as protection against rain. Umbrellas became widespread in England and France in the 17th century, owing to the two countries' ties with Asia.



Vase with
button knob
06577015SP992

THE REGAL PATTERN

One of the most famous and oldest designs in Herend porcelain items is Victoria, named after the British queen who reigned in the 19th century.

Flourishing beginnings

A survey asking people what pattern comes to mind when they hear the name Herend porcelain would probably not produce surprising results: in all likelihood, the majority would mention the Victoria pattern. No wonder, since its origins go back almost as far as Herend's porcelain manufacturing itself. What is a miracle, however, is that a pattern has been so popular for so long. Its beauty and uniqueness are reason enough: the pattern featuring stylized butterflies and blossoming sprigs, born under Chinese influence, is a faithful representation of the colourfulness and decorative richness that have characterised the porcelain manufactory's painting style from the very beginning. The most prominent element of the decoration is the peony, originating from China, which became one of the most popular motifs in early porcelain when introduced to Europe. The variety of butterflies and the varied forms of the peony allowed for the creation of a unique identity, so that – despite its Chinese origin – the design has a Hungarian feel to it, evoking the vivid colours and bustle of forests, fields and village gardens in Hungary.

All eyes upon it

The pattern made its name at the first Great Exhibition held at the Crystal Palace in London in 1851, where it enjoyed huge success. In addition to the gold medal awarded by the jury, the decoration's namesake, Queen Victoria of England, also commissioned a dinner service for Windsor Castle. This meant more than any words of praise – although Herend had plenty of that too – since the Queen, who reigned from 1837 to 1901, was renowned as a skilled housewife who was passionate about the sight of a well-laid table and took inventory of every cup and plate in the royal kitchen cupboard. Although she had inherited innumerable sets of splendid tableware from her predecessors, she was herself an avid collector of porcelain. She did not settle for receiving rare pieces as gifts, she also loved to buy. So, after the opening of the Great Exhibition in London, she returned thirty-three times to the grand 'bazaar', as Londoners called it, and almost never left empty-handed. It was here that she fell in love with Herend porcelain and her order made her the "godmother" of the pattern that remains the best known one to this day.

Royal fans

Queen Victoria treasured the Herend tableware and only used it in the dining room where she shared her evening meals with her husband, Prince Albert. On such occasions, they were never surrounded by staff and they served themselves. Successive members of the British royal family were also fond of artwork by Herend. During Queen Elizabeth II's visit to Hungary, Herend Porcelain Manufactory held an exhibition at the government residence, where Prince Philip bought several gifts for members of his family. Prince Edward paid a shopping visit to the Herend Brand Shop in Budapest, while Princess Alexandra spent a whole day at the Herend Porcelain Manufactory. In use for over 170 years, the Victoria pattern looks just as stunning on dinnerware, tea sets and espresso sets as it does on other decorative objects, such as bonbonnières, ornamental plates and vase lamps. That is one reason why it is so well loved all over the world.

Did you know?

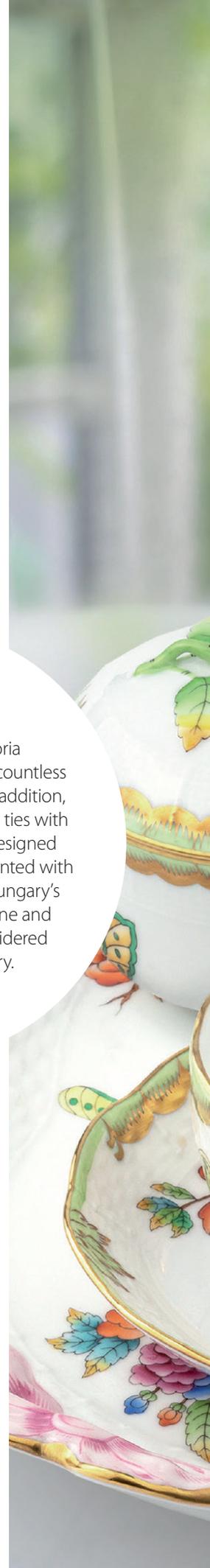
Over the decades, the Victoria collection has been recreated in countless variations and colour palettes. In addition, the British royal family has kept its ties with the pattern, in the form of a redesigned version: a Herend porcelain set painted with the Royal Garden pattern was Hungary's official wedding gift for Catherine and William's big day, which is considered the wedding of the century.

–
Tea set for two

Tray 00400000VBO; **Teapot with rose knob** 00606009VBO;

Sugar basin with rose knob 01462009VBO; **Creamer** 00644000VBO;

Teacup and saucer 00724000VBO





MORE THAN JUST BUTTONS

Just a tiny detail, yet it adds so much to the overall picture. In terms of function, the cufflinks secure the cuffs of a buttonless shirt, but it does much more than that: it crowns men's outfits.

First impressions are the most important, and our appearance contributes a lot to the impression we make on others. The way we dress can reveal a lot not only about our style, but also about our character. Dressing for the occasion and wearing stylish shoes is pretty much essential, but as always, the devil is in the details – in other words, the right choice of accessories. A man's wardrobe, for example, would be incomplete without cuff links that serve both aesthetic and functional purposes.

Cufflinks have long been a staple of men's attire. In the Middle Ages, shirt cuffs were held together by ribbons or pieces of leather, and it was not until the 17th century that the early forms of cufflinks, decorative buttons combined with chains, appeared. The accessories, called boutons de manchettes, or sleeve buttons, by French tailors, quickly became widespread among the European nobility. Emperor Napoleon played a major role in this, who decorated the ends of his sleeves with fancy pieces of larger-than-traditional size, and at the end of the 18th century he allegedly made the wearing of cufflinks compulsory. By the 19th century, they were worn by almost everyone, and their popularity only declined because of the advent of mass production in the 20th century, when ready-made shirts were sold with sewn-on buttons. However, cufflinks still have a place in the business world and on special occasions; by wearing them, we send out a message that we do everything with style and attention to detail.

Cufflinks may be made of anything from stainless steel to precious metals such as silver, gold, copper or platinum, with the advantage that they can be beautifully personalised by engraving. Metal cufflinks are certainly not the only option: pieces made of wood, glass or silk are truly special, while Herend Porcelain Manufactory also offers porcelain cufflinks that can truly embellish your wrists.

Did you know?

The world's most expensive cufflinks are made of 18-carat white gold, with a 21-carat canary yellow diamond in the centre, surrounded by 10.76 carats of baguette-cut diamonds. For this pair, you would have to shell out more than USD 4.2 million!



SUIT WITH EXTRAS

And what are the accessories, beyond the cufflinks, that are an essential part of a formal outfit and can make a well-tailored suit even more elegant?

suspenders

We have to look for the first braces/suspenders in 17th-century France and 18th-century England, but it is interesting that the Hungarian name derives from the German compound word Hosenträger, which refers to holding trousers up. Modern suspenders are no longer made of leather, but of elastic material, and in terms of design there are three types: H, X and Y, the latter being recommended for formal events.

Bow ties

One of the most important accessories to a suit, the bow tie has a long tradition dating back centuries. Originally, it was part of the military uniform, but later it was adopted by men of high social status. Today, pre-tied versions are also available, as few people are familiar with the different ways of tying bow ties: single, double, or butterfly, just to name a few.

Pocket squares

Today, it is worn simply to add a decorative touch to one's appearance, but in the past, gentlemen wore it in the breast pocket of their jackets so they could offer it to a lady in need of a handkerchief. Your tie and pocket square do not need to be identical, it is far more exciting to play with colours, patterns and fabrics, provided they harmonise.

Lapel pins

The original reason for adding buttonholes on the lapels of jackets was to button them up to keep the chest warm. However, the buttonhole at the top of the left-hand lapel also allows for creating a more personalised look. A lapel pin is often a small piece of jewellery (often made of precious metal) that depicts a coat of arms or a symbol, but you can also pin a fresh flower onto your lapel, for example at a wedding.

GOOD LUCK!

You don't have to be superstitious to believe in the power of good luck symbols. But it is interesting to note that different symbols are associated with good luck in different parts of the world.



PIGS

Lazy, fat... a good many adjectives can come to mind to describe a pig, few of them positive. *Schwein gehabt*, meaning somebody had a stroke of luck [literally: he/she had a pig], is what Germans say when things have gone surprisingly well or luckily for someone, and at New Year's they like to give each other marzipan pigs or greeting cards illustrated with little pigs. The lucky pig also appeared in a 15th-century board game called *Glückhaus* (House of Luck), as well as on various works of art, because, as a medieval belief had it, these paintings and sculptures guaranteed wealth and abundance for the house in which they were displayed. China is perhaps the only country in the world to have a greater admiration for this animal than Germany has, given that the twelfth sign of the Chinese zodiac is the Pig. The Year of the Pig, which most recently fell to 2019 and will return next in 2031, is typically a time of material abundance. And, of course, the Far Eastern country also has a saying about the pig: 'a fat pig at the door' suggests that good fortune and happiness will accompany this animal.

FOUR-LEAF CLOVERS

Estimates suggest that there is only one four-leaf clover for every 10,000 three-leaf ones, so if you come across the former, you may feel special just because of the law of large numbers. This rare plant is believed in Ireland to have leaves that symbolise faith, hope, love and luck, and in the Middle Ages some Celtic groups believed that the four-leaf clover not only brought them luck, but also helped them to spot fairies and ward off evil spirits.

ELEPHANTS

Elephants are the embodiment of strength, loyalty and longevity; it is no coincidence then that the Kingdom of Thailand has adopted this large mammal as its national symbol. In the Southeast Asian country, many people believe that crossing under an elephant will bring them good luck, while others swear by walking around it three times.

Elephant 05266000VHN
Pig 15301000VHB-OR
Four leaf clover paperweight 08556000VHN
Big lucky cat 15580000VHN
Acorn place card holder 08964000VH
Swallow 05937000C

Did you know?

Pigs are synonymous with abundance in Hungary too; they are usually consumed on New Year's Eve because they use their snout to dig up good luck. You can increase your luck factor by sticking a four-leaf clover in the mouth of the roast pig.



ACORNS

Considered the luckiest nut in the world, acorns are described in old English myths as even possessing protective powers. English soldiers are believed to have carried acorns on them during the Norman conquest in the 11th century, which spared them from serious injury and death. Even today, people in the United Kingdom like to carry acorns in their pockets as a lucky charm.

MANEKI-NEKO

Anyone who has been to a Japanese restaurant or shop will have seen the white porcelain cat waving and smiling. Its name is maneki-neko, and it guarantees the success and good luck of the business. Several legends surround its origins, one of which tells of an impoverished innkeeper who once took in a stray cat, and the cat returned the loving care by sitting at the entrance of the restaurant to attract customers and bring wealth to the owner. Of course, it matters which paw the porcelain cat waves with: the left one attracts guests and friends, the right one brings good luck and money.

SWALLOW

Swallows are among the most beautiful of songbirds, and they make a stunning sight while in flight - no wonder they have inspired so many artists. In South Korea, however, it is treasured for more than just its beauty: it is also regarded as a symbol of good luck and positivity. The reason why the swallow appears on the coat of arms of the Korean Postal Service is probably because it is hoped to bring good news.

WISHBONE

You might be familiar with a scene from American movies where two persons are trying to break a bone over a festive table, while both are making a wish. The forked bone, which is located between the neck and the breast of a bird, is also called a lucky bone, because the one who ends up with the longer piece gets their wish granted. Although the fun ritual is strongest in the United States, historians say it was practised as far back as the ancient Etruscans.

In honor of European champion László Imreh

THE ART OF FENCING

Technical prowess, tactical sense, mental strength, excellent physical condition – a good fencer must possess all of these. Hungary boasts several such excellent athletes.

A history going back thousands of years

“En garde! Prêts? Allez!” That is, “Get ready! Ready? Fence!” These are the French phrases that the competitors hear on the piste, i.e. the field of play, before they fight each other. In the 16th century, the French Academy of Fencing began to develop the vocabulary of fencing terms still in use today; however, the roots of fencing go back much further and are not even based in France: a bas-relief in an Egyptian temple built in 1190 BC actually depicts a sword-fighting scene, among others. Moreover, this combat sport has not only been included in the modern Olympic Games since their inception in 1896, but was also part of the Olympics of the ancient Greeks. Later, in the Middle Ages, swordsmanship was one of the most important skills of European knights, who would demonstrate their skill and prowess in jousting tournaments held in castle courtyards – often with life or death at stake. Fencing soon developed from an amusement for aristocrats into a sport, with the first fencing schools emerging in Europe in the 15th century.

World-class Hungarians

In Hungary, the foundations of fencing as we know it today were laid by Count István Keglevich, who founded the National Fencing Institute in the city of Pest in 1825 on the recommendation of Count István Széchenyi. By the 1840s, fencing had become one of the most popular and important sports – although women had to wait until the end of the 19th century to take up the épée or the sabre. In 1895, the Hungarian Athletic Club organised the first national fencing competition, which consisted of sabre and épée fencing. Between 1908 and 1964, Hungarian competitors won the individual and team sabre competitions at the Summer Olympic Games with almost no exception, and to this day fencing remains the most successful Olympic sport in Hungary. Indeed, Aladár Gerevich won a remarkable seven gold medals!

The fundamentals of fencing

And what do we mean by fencing today? We distinguish three separate disciplines: sabre, épée and foil. Although they have similar fundamentals, each has a different set of rules; in general, however, the aim of competitive fencing is to hit the opponent's valid target by thrusting or cutting. The bout lasts up to a given number of hits, the validity of which is indicated by an electric scoring apparatus. Each of the sabre, épée and foil has a specific weight and length, but the requirement that the fencing equipment be white is more a tribute to tradition than a rule. White is a symbol of purity and elegance in sports, but that is not the only reason why fencers have worn this colour: in the days before electric scoring apparatuses, the ends of the blades were coated with soot to leave a clear mark on the light-coloured clothing in the event of a hit.





Did you know?

Hungary also has a long tradition of classical Hungarian sabre fencing: the sabre is one of the oldest weapons of the Hungarian people, present in the Carpathian Basin since the time of its conquest by Hungarians. The tradition of classical Hungarian sabre fencing – representing the foundations of the Hungarian school of fencing – was added to the Collection of Hungarian Values, or Hungaricums, in 2020.

—
Fencer
05853000A

KNOW A TREE BY ITS FRUIT

Mangoes, pineapples and bananas are considered exotic fruits, even though you see them on fruit counters every day. Let's discover new flavours and taste some real exotica!

Jackfruits

Bangladesh's national fruit is also the world's largest fruit: a single ripe piece can weigh up to fifty kilograms! Jackfruit is also an excellent meat substitute as it is a great source of protein and its neutral taste lends itself to all kinds of flavours, both savoury and sweet. Not only the fruit but also the orange-coloured trunk of the jackfruit tree, which can grow up to 20 metres tall, was traditionally used: it gave a dye to colour monks' robes.

Horned melons

Also known as kiwano, this tropical fruit mainly grows in Africa and looks like a spiked melon. It is a member of the melon family, but tastes more like a courgette or banana, depending on how ripe it is. High in vitamin C, the spiked melon is a popular cocktail ingredient, but it also makes a great addition to salads.

Rambutans

The name of this fruit from Malaysia derives from the Malay word *rambut*, meaning hair. Rambutans, also known as false lychees, have a soft spiny exterior that hides a white, juicy and sweetish flavour bomb similar to grapes and peaches in taste. The chicken-egg sized rambutans are usually eaten fresh, but they also make excellent jam or preserves.

Star fruits

If you cut this tropical fruit, which is native to Southeast Asia, in half crosswise, you will instantly find out the answer to how it got its name. Also known as carambola, the greenish-yellow star fruit with a shiny skin combines sweetness and tartness, and its high water content makes it particularly refreshing. It makes an exciting combination with chicken and shrimp, and is a favourite in fish dishes in China.

Fruit dish
075140000-VBO-VX1



Recipe

THAI MANGO

with sticky rice

The unique flavours of this classic Thai dessert will take you on a tropical journey. Its vibrant colour comes from the purple yam, which is a superfood, too.

Ingredients (serves four)

- 185g sticky rice
- 250ml coconut milk
- 55g sugar
- ½ teaspoon salt
- 1.5 tablespoons powdered purple yam
- 2 mangos
- 2 tablespoons hulled, split mung beans to garnish

Preparation

1. Wash the rice thoroughly and soak it in water for at least two or three hours, or overnight. Strain it, and steam it above water, covered, until tender.
2. While the rice is steaming, start heating the coconut milk with the sugar, salt and yam powder in a medium saucepan. Bring to the boil, stirring constantly.
3. Stir the rice into the coconut milk sauce and cook over medium heat until it thickens sufficiently, then set aside to cool.
4. Dry roast the mung beans, and peel and dice the mangos.
5. Serve the mango and rice with a sprinkling of toasted mung beans.



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Flamingo duet 05082000VHSP4
Dessert plate 20512000CV7

Gift ideas

Enjoying the embrace of the sun's rays, breathing in the fresh air and just soaking in the beauty of nature. Transform your environment into a haven of peace! A broad palette of Herend porcelains lets you be transported to the world of your dreams.

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- 4 Potpourri holder with rose knob 06196091E-524
- 5 Tiger 16280000VHSP175
- 6 Hornbill 16235000CD
- 7 Vase 06580017VHSP161VT



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