

Delicious! *Nagyon finom!*

Excuse me (when trying to catch a waiter's eye) *Legyen szíves*

The bill please *Fizetni szeretnék*

[I] thank you *Köszönöm*

[We] thank you *Köszönjük*

Goodbye *Viszontlátásra*

Tippling etiquette

Bills in bars, cafés and restaurants sometimes include a service charge and sometimes not; it is always worth checking before you pay. If no service charge is included, it is customary to add 10–15 percent, not by leaving change on the table but by telling the person you are paying how much change you want back or how much extra you are giving them.

PRONUNCIATION

Hungarian has certain affinities with Turkish and Finnish but ultimately it is a language in a category of its own, with no close relatives. The Hungarians inhabit a lonely linguistic island surrounded by a sea of Slav, German and Romance tongues.

The stress in Hungarian always falls on the first syllable of a word. Pronunciation is phonetic, according to the rules given below. There are some sounds which simply do not exist in English. Approximations have been attempted:

Vowels

a similar to the a in 'what'

á like the à in 'à la carte'

e as in 'ten'

é like the é in cliché

i as in 'sit'

í like the ee in 'seek'

o like the o in 'oh'

ó longer than the above, similar to the o in 'bore'

ö like the ö in 'Röntgen' and the oe in 'Goethe'

ó longer than the above, similar to the u in 'fur'

u like the u in 'put'

ú like the oo in 'food'

ü like the u in the French 'tu'

ű like the above but longer

Consonants

Pronounced as in English with the following exceptions:

c ts

cs ch

g always hard, as in 'grass'

gy like the soft du of 'during'

j like the y in 'yellow'

ly like the y in 'yellow'

ny like the gn in 'cognac' or the ñ in 'niño'

s like the sh in 'sheep'

sz like the s in 'sleep'

ty like the soft t in 'tune'

zs like the zh in 'Brezhnev'

kolozsvári denotes that a recipe originates from the Transylvanian city of Cluj (in Hungarian, Kolozsvár).

kömény,

köménymag caraway, caraway seed. It should not be confused with *édeskömény*, which is fennel, nor with *római kömény*, which is cumin. The latter two are not part of authentic Hungarian cuisine. Caraway, however, has a long tradition and is used to flavour many dishes, including *KÁPOSZTASALÁTA*. It also gives its name to a soup recipe, *köménymaglevés*, which is made of a simple roux and water flavoured with toasted caraway seeds and powdered *PAPRIKA*.

komló hops.

kompót compote.

kondér a huge cooking pot, vat or cauldron, made of iron or copper.

konfitált *confit*, something (typically duck), that has been slow-cooked in fat.

könnyű of food or wine, light

(in other words, not heavy).

köntösben a *köntös* is a dressing gown or robe. If something is described as *köntösben*, 'in a robe', it will be battered or in a pastry or breadcrumb coating. *Alma köntösben* is an apple fritter.

konyak cognac, brandy.

konyakmeggy, konyakos meggy liqueur chocolates made of whole pitted sour cherries soaked in brandy and coated in chocolate.

They are often individually wrapped in foil.

konyha 1. kitchen; 2. cuisine.

konyhafőnök see *SÉF*.

konyhai falvédő a kitchen wall-hanging, traditionally a white cloth, about the size of a large teatowel, embroidered in red or blue with a domestic scene and a homely, witty or sententious motto. See *illustration*.

konyhakert a kitchen garden. Any restaurant describing its offering as *konyhakerti* will be aiming to demonstrate how fresh (and possibly organic)



Traditional *konyhai falvédő* celebrating 'Wine, wheat, a peaceful life, a pretty and hard-working wife!' What more could one want?

the ingredients are.

konyhakész ready to cook, pre-prepared (e.g. of vegetables that have been pre-washed or pre-peeled).

konzerv, konzervétel canned or bottled foods. *Konzerv hal* is canned fish. *Konzerv paradicsom* are tinned tomatoes. In the days before imported fresh fruit and vegetables became widely available year-round, an array of *konzerv* foodstuffs was deployed to help everyone through the long Central

European winters. The habit of preserving fresh produce in bottles (*üveges konzerv*) or cans (*dobozos konzerv*), to keep the larder stocked through the lean months, is dying out now, as consumers get used to perpetual bounty. Formerly food was conserved not just on an individual household level, with the housewife busy bottling fruit and vegetables grown on her own plot (*telek*) or bought at the market (*piac*); it was also undertaken on an