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## THE AMANTACEAE IN HUNGARIAN FOLK TRADITION

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*Keywords: Amanitaceae, Hungarian ethnomycology, Carpathian Basin, names and use**Abstract: This study (a novelty in the domain) offers a concise presentation of the presence of this kind of fungi in Hungarian popular terminology, knowledge, in folklore and in folk medicine. There are 7 kinds of Amanitaceae with 53 names known in the Hungarian folk tradition.**The author focuses on the situation concerning the past and present on the basis of the literature of this subject and his research has been carried out recently first of all in Transylvania, south-east Ukraine, in the regions of the Zemplén-mountain, Ormánság and Őrség in Hungary and in the west of Moldavia. The informants were mostly Hungarians. Beliefs and knowledge are compared in time (past-present) and in space (Hungary, Romania...). Some of the data of the study are interesting not only for anthropologists but probably for linguists and mycologists too.***Résumé:** Les Amanites dans la tradition populaire hongroise

Cette étude aborde les connaissances et les croyances populaires hongroises concernant les Amanites (7 espèces ayant 53 noms). L'auteur parle d'abord en abrégé de la façon dont ces champignons ont été nommés, utilisés anciennement et au présent; il énumère des informations intéressantes par exemple au sujet de la tradition, de la cuisine, de la médecine populaire hongroise. Puis il résume la situation actuelle se rapportant aux corrélations entre croyances et connaissances et à quelques dates à l'égard de peuples voisins ou lointains. En appendice on offre la liste des interlocuteurs et une bibliographie. On a fait travail de terrain dans le bassin carpato-danubien, en Transylvanie (ici dans le sens 'territoire de l'Hongrie attachée à Roumanie'), en Kárpátalja (appartenant à l'Ukraine, région voisine de la Roumanie, de la Hongrie, de la Slovaquie) et en Moldavie, les autres dates sont empruntées de la littérature spéciale.

**Kivonat:** A galócák a magyar néphagyományban

Jelen tanulmány a galócáknak a magyar néphagyományban betöltött szerepét vizsgálja, a hozzájuk kapcsolódó ismereteket, hiedelmeket, elnevezéseket mindenkéltől. Részletezi a népi terminológia, a népi táplálkozás, a népi gyógyászat galócás vonatkozásait. Kitér a vizsgált gombák funkcióira. A tanulmányt adattár és a galócák népi neveinek tájegységek szerinti jegyzéke egészíti ki. A szerző a magyar nyelvterület nagy részén eddig végzett terepmunkája és az eddigi szakirodalom alapján összegez, érdekes etnomikológiai adalékokkal szolgál. Mintegy félszáz néven hét galócaféle ismert a magyarság körében, ezek különféle felhasználásáról ugyancsak szó esik.

## INTRODUCTION

The fieldwork was performed from autumn 1992 to spring 2000 in the Carpathian Basin (Transylvania, in the wider use of the word, Kárpátalja, Moldavia, in the Ormánság, in Vas county, in the Őrség and the mountainous region of Zemplén; further areas were covered by data taken from literature). The documentation, the list of informants and the bibliography are attached in the appendix.

## ANALYSES

**Meanings of the word "galóca"**

In Hungarian the word "galóca" means both a kind of fish and a class of mushroom. The meaning of 'mushroom' is much more widely known than that of the fish. However, we have a toponym (Galócás /

Gălăuțaș in Hargita / Harghita county) named after the species of fish but we don't have one named after mushrooms. This is perhaps because we don't use the expression "galóca" by itself: we more often use it with epithets, when relating it to a specific kind of mushroom. On the other hand our *Amanitaceae* mostly have other popular names, which do not contain the word "galóca (of uncertain origin). Our most popular *Amanita* is undoubtedly the fly agaric (*Amanita muscaria*), in other words the "bolondgomba" ('crazy mushroom'), "mesegomba" ('mushroom of fairy tales'), and "légygomba" ('fly mushroom').

## KNOWN *AMANITA* SPECIES IN HUNGARIAN FOLK TRADITION AND POPULAR TERMINOLOGY

KALMÁR et al. (1995) mentions 23 species of *Amanita*. Hungarian folk tradition takes note of only six or seven *Amanita* species: the caesar's mushroom, the fly agaric, the *Amanita rubescens* (the blusher) and least of all the panther (the false blusher, *Amanita pantherina*), the two kinds of death cap (*Amanita phalloides*, *A. virosa*) and the *Amanita vaginata*. It occurs exceptionally that the death cap is taken note of and not just labelled as a toadstool together with the other mushrooms. The fly agaric, the caesar's mushroom and the blusher are in many regions widely known. The fly agaric is to such an extent the symbol of the toadstool, the poisonous one, that in many regions the term "fly agaric" relates to this species. The *Amanita muscaria*, called sometimes "légygomba" 'fly mushroom' is considered to be beautiful and dangerous, the *Amanita caesarea*, the "úrgomba" ('lord mushroom'), honoured in its name by the Romans, is splendid and delicious, named also "királygomba" 'king's mushroom' in the Hungarian language area. Among the Romanian popular names the most widely known are those which have the meaning of "úrgomba" 'lord mushroom' or "királygomba" 'king's mushroom' (REINHEIMER RÎPEANU 1981). In the Vogues the meaning of the French name for the *Amanita caesarea* is "the king of mushrooms" (ROLLAND 1967).

In the case of *Amanitaceae* too folk terminology refers to different characteristics. Not at all to their habitat and to the time of appearance (this is one thing of interest, one particularity in the case of *Amanitaceae*), all the more to the most striking marks of these. The colour and characteristics of shape are more important. *Amanita caesarea* is "tojásgomba" 'egg mushroom'; *Amanita rubescens* is "borsgomba" ('pepper mushroom'), "pirula" ('blushing, blusher'), "borshátú gomba" ('pepper back mushroom'), "őz-gomba" ('roe-deer mushroom'), "őzláb(ú)gomba" ('roe-deer leg mushroom'), "szarvasgomba" ('deer mushroom'); *Amanita phalloides* and *A. verna* are "fehér csiperke" ('white agaric'); fly agaric is "pöttyögomba" ('flecked mushroom'), "pöttyös úrgomba" ('flecked lord's mushroom'); *Amanita pantherina* is "barna légy-gomba" ('brown fly mushroom'), "fehér pettyes borsgomba" ('white flecked pepper mushroom'); *Amanita vaginata* is "csúszógomba" (here the word "csúszó" means snake). It is frequent that the name refers to its ranging according to its consumption. *Amanita caesarea* is "úrigomba, úrgomba" ('lord mushroom'), "királygomba" ('king mushroom'), "császárgomba" ('emperor mushroom'); *Amanita muscaria* is "bogár-gomba" ('beetle mushroom'), "gébergomba" ('a kind of beetle mushroom'), "légygomba" ('fly mushroom'), "légyölő gomba" ('fly killer mushroom'), "bolondgomba" ('fool mushroom'), "bukfencgomba" ('somersault, crazy mushroom'), "mérgeş galóca" ('toxic mushroom'), "méreggomba" ('poison mushroom'), "táncgomba" ('dance mushroom'), "vackorgomba" ('codling mushroom'), "vadgomba" ('wild mushroom'), "gyilkos galóca" ('killer mushroom'), "anyógomba" ('mother-in-law mushroom'); "légygomba" ('fly mushroom'). *Amanita pantherina* is "bolondgomba" ('fool mushroom'); *Amanita phalloides* and very rarely *Amanita verna* are "bolondgomba" ('fool mushroom'), "sátángomba" ('devil mushroom'). The name "csúszógomba" for *Amanita vaginata* may be included here because for its users the word "csúszó" means above all poisonous snake, thus the name indicates that the mushroom is thought to be not edible, that it's regarded as a toadstool. The blusher (*Amanita rubescens*) doesn't have a name, which might be included here (we disregard now the fact that it is labelled a toadstool by those who don't know it). The name "mesegomba" 'tales mushroom' refers partly to its use, to the fact that it is often to be seen in storybooks.

There are cases when the reasons for the naming may not be determined, just presumed: "galóca" (maybe it reminds some people of the fish similarly named), "varjúgomba" ('carrion-crow', not edible, causing damage like the crow), "bagolygomba" ('owl mushroom'), "darugomba" ('crane'), these may resemble somehow the mentioned birds, szárgomba (?), tulikán (?).

Exceptionally though, the Hungarian popular etymology deals with the names of *Amanitaceae* too. The more simple cases are those when the reference to shape, use or likeness is reinforced. The naming of the fly agaric as "gébergomba" is a good example (I have found an explanation in the Órség region that says: I think this is the name of this mushroom because it was used against a kind of black beetle). The historical events-based etymology is more sporadic, but perhaps more interesting. This is the case of the caesar's

mushroom (in the Kárpátalja region it is brought into connection with empress Maria Theresa), which is undoubtedly a popular etymology based on the partially scientific name.

It is important to distinguish between the Latin name of the well-known toadstools and the Hungarian popular names. Popular names often refer to various species of mushrooms. In the case of the *Amanitaceae* the names meaning 'foolish mushroom', 'fly mushroom', 'devil mushroom' exemplify this. Sometimes in different regions completely different species are named likewise. For example "úrigomba" designates not only caesar's mushroom, but also "sárga korallgomba" (*Ramaria flava*) as well in the Székelyföld (Szeklerland), in the Barcaság / Țara Bârsei and "ízletes vargánya" (*Boletus edulis*) in Kézdiszék / Kézdi county. It is misleading to count the mushrooms that one knows according to this. This is why the majority of the inhabitants of Sepsikőröspatak undervalue their own knowledge of mushrooms: they count according to the Hungarian popular names, forgetting that these names relate quite often to many species of mushrooms (ZSIGMOND 1997)

On the other hand the same mushroom, or the same group of mushrooms often has many different names. In this respect, in the case of the *Amanitaceae* there's one single exception (and even that conditionally): the szürke selyemgomba (*Amanita vaginata*), because in the Kárpátalja region it happens that "csúszógomba" refers to *Phallus impudicus*, even if/moreover it is an exceptive case.

On the basis of literature, and chiefly on the basis of my own research I found that Hungarians use 53 names, versions of names and of pronunciations for 7 species of *Amanitaceae*. The *Amanita muscaria* has the greatest number of popular names (16 names refer expressly to it, 2 versions of pronunciations and 6 names designating a toadstool =24), in a decreasing order of succession follows the *Amanita rubescens* (14), the *Amanita caesarea* (7), the *Amanita pantherina* (4), the *Amanita phalloides* sometimes together with the *Amanita verna* (3), and the *Amanita vaginata* (1). I recorded one single popular appearance of the official name (in the case of *Amanitaceae*): the fly agaric. No doubt that the Hungarian scientific name of this *Amanita* is used more often than that of the other one, because it is widely known, more mediatized, and not least because it has been felt proper.

## AMANITACEAE AND POPULAR BELIEVES IN THE CARPATHIAN BASIN

Mushrooms bring to one's mind the notion of prolificacy. This could be regarded as universally valid. With Hungarians, the mushrooms (or a certain mushroom) do not unambiguously symbolize something well defined, as with the mycophob Transylvanian Saxons, where the fly agaric is the symbol of good luck. The sketch of it is joined to New Year's greetings (ZSIGMOND 1997). With the mycophilous Chinese, the mushroom symbolizes fertility, with the Bantus the mushroom is the symbol of the soul (CHEVALIER-GHEERBRANT 1991). We may say perhaps, that with Hungarians the mushroom is the symbol of prolific growth in a suitable environment ("nó, mint eső után a gomba" 'sg grows as the mushroom after the rain').

The connection of mushrooms to celestial phenomena, respectively of mushrooms to the dwellers of the sky or to the ghosts (the rise of these from a thunder-clap, the spit and excrements of Gods etc.) often occurs in different regions. The African Pangves originate the creation of Earth and sky from a tinder fungus. The fly agaric which may have been the basic substance of the soma, the nectar of the Hindu Gods, is used in hallucinatory drinks in shaman-type cultures, the kind of culture once the ancient Hungarian culture probably used to be (WASSON 1971, 1986). The Ostiak shaman near the Irtis river eats three or seven toadstools. He gets some sleep, then wakes up and talks to the ghosts (ELIADE 1988). With Hungarians- even if indirectly- mushrooms may be connected in certain respect to the conceptual sphere of divinities. Before the adoption of Christianity the ancestors of the Hungarians may have consumed mushrooms as something promoting communication with the supernatural forces (BALÁZS 1954, CZIGÁNY 1980, DIÓSZEGI 1967, GRYNÆUS 1996, KICSI 2002, VOIGT 1975, VÉRTES 1990.). "God gave us the mushrooms", they say, we say even today, "no one knows where they come from. It is good that they exist". Even beginning with our first Christian hermits, monks, it may have been an important food of our Hungarians of various faith. Mushrooms hadn't been cultivated, still grew - it is easy to believe - as an obvious sign of providence.

## AMANITA SPECIES AS "USEFUL CREATURES"

Determinative are the meanings of mushrooms connected to their practical use.

Contradictory denotation contents were attached to them not only because of their diversity, their poisonous, harmful or edible useful habit. Their esthetical appreciation is in accordance with practical points

of view. Those for whom the mushroom is a means of subsistence, cannot form a judgment of its beauty without taking into account its usefulness. The mushroom-symbol of the story books – as far as I know – isn't considered by anyone to be the most beautiful, though we can see it again and again as ornamental motives on Hungarian wall-hangings and peasant embroideries (SÁNTHA 2000). I have recently seen in Koltó / Coltău such a wall hanging, the result of needlework (see also KESZEG 1991). The sketch of this poisonous, but still beautiful toadstool is used with predilection on table-clothes as well. From among the agarics the *Amanita caesarea* and the *Amanita rubescens* are considered to be beautiful in some regions of Hungarian language area. The first, for example in the Órség / Burgenland, Szilágyság / Sălaj, the latter in Háromszék county / județul Covasna and the Kárpátalja, where these species are well and widely known.

A particular way of making use of the fly agaric is known in the Gyimes. It lends the cheese a beautiful yellow colour, as the people from the Gyimes assert and prove (Pál PÁLFALVI's personal notification).

Accordingly the functions and meanings of the mushrooms in Hungarian ethnomycology and especially that of *Amanita* species can be summarized as follows:

1. food (ingredient; delicacy); 2. poison; 3. merchandise (pecuniary resource); 4. raw material for paints (JACCOTTET 1973, Pál PÁLFALVI's personal notification); 5. ornamental motive (SINKÓ 1980); 6. symbol of fertility (TOPOROV 1988); 7. hallucinatory, stupefying drug (TOPOROV 1988: 83.; WASSON 1986); 8. adulticide.

Other functions and meanings of mushrooms that are not valid in the case of Amanitaceae with the Hungarian people:

1. raw material for producing ornamental pieces, articles of consumption, toys, for kindling fire;
2. vaccine (GUNDA 1966); 3. symbol- representing masculine sexuality (as an iconic sign); symbol of immortality (TOPOROV 1988), of the soul (CHEVALIER-GHEERBRANT 1991)
4. medicament
5. weather indicator
6. purifier, antiseptic
7. perfume (Jaccottet 1973)
8. fishermen's indicator of flood (they use kindled tinder for this purpose along the Danube for example in Decs (ANDRÁSFALVY 1975)
9. lubricant (DÖMÖTÖR 1952)
10. blackboard duster (Moldavia, Bahána / Bahana)
11. indicator of the direction of the wind (the hunters from the Szeklerland sometimes find out the direction of the wind from the spores of so called puff-balls, *Lycoperdon* and *Calvatia*).

## AMANITACEAE IN THE KITCHEN

There is information which tells us that edible mushrooms (*Amanita caesarea* for example) have been known since pre-historical times. The Romans first used the name of "Boletus" for edible mushrooms. The epigram of Martial said that you could let the servant take care of silver and gold, but not of caesar's mushroom (MAGGIULI 1977). The *Amanita caesarea* was preferred by the Romans (VERESS 1982) and since then it has been considered a delicious food.

In the Carpathian Basin the northeastern Hungarian populations use mushrooms for food in the fasting period. In the countryside, close to Nyitra, only at Christmas time, they added in the soup dry plums and mushrooms and in Ledec they prepared mushroom soup and poppy croissant (TÁTRAI 1990). Among the Hungarian population the mushroom is considered to be a fasting food. The Romans celebrated many religious events and in the fasting periods they used mushrooms (DRĂGULESCU 1981). In the fasting soup the people of Mogyoróska (region of Zemplén) like to add *Amanita muscaria* or *Boletus edulis*.

Usually the mushroom food is considered to be heavy food, but this impression is exaggerated because the *Amanita caesarea* is really light for the stomach (KALMÁR & MAKARA 1976).

There is no *Amanitaceae* to be eaten uncooked. The Caesar's *Amanita* is used for soup. The *Amanita rubescens* is fried in the pan but after that it is added to the omelet or to the stew. The soup prepared with Caesar's *Amanita* is a very traditional one among Hungarians. It is a well known story of Clusius (ISTVÁNFFI 1900):

"I remember when in 1584 in vintage period I was the guest of Boldizsár Batthyány because he sent a couch for me in Vienna to take me to him in his palace of Nemetújvár / Güssing (Austria). We were having lunch when he brought a soup in which there was a Caesar's *Amanita*. I don't usually eat mushrooms, but at that time, without knowing that the liquid of the soup was the result of boiling the mushroom, I asked the landlord in French about the gold yellow colour of the soup. He smiled and turning to the Hungarian guests, he told them what had happened to Clusius, he thought that it was because of the saffron that the soup was so yellow (ISTVÁNFFI 1900)."

The recipe: "The Hungarians prepare the mushrooms like this: after piling and cutting them into small pieces they put them in sour/cream adding parsley and pepper."

Another recipe: “after piling them and cutting their stalks they are a little bit fried in live coal and in yolk. Other recipe: the stalks are cut off and the mushrooms are mixed with eggs and fried in butter, and this is called in German Eyserschmalz. This kind of mushroom can be used also dried and after that they are boiled like the eggs (like in the case of *Boletus bulbosus*) and from their liquid with toast a sauce is boiled to which the following are added: vinegar, pepper, ginger and clove (ISTVÁNFFI 1900).”

Of the preservation of Amanitaceae we have little data. We have knowledge that in Kárpátalja (south-eastern part of Ukraine), in Muzsaly / Muzsijevo the *Amanita caesarea* was dried, then used in soup. The other *Amanita* – used sometimes for meals – the *Amanita rubescens* is used exclusively freshly prepared.

## AMANITACEAE AND POISONING

It is a well-known belief among the Hungarians, the Romanians and others, that the mushrooms eaten by snails are edible. Again, it is thought that the mushrooms changing their colours are poisonous, but these latter, objectionable beliefs aren't taken for granted by any of the persons questioned. And this mainly in the case of the death cap and *Amanita pantherina* – is a streak of luck. There still exists a funny, but infallible and universally valid way of recognizing toadstools: “The toadstool is that one which is standing at the skirts of the forest, throwing its hat to the ground” – I have heard from many people in Sepsikőrőspatak / Valea Crişului (Romania).

Differences of mushroom poisonings are not usually scored in the Carpathian basin. In case of *Amanita* poisonings the recommendation is to drink milk and to make the person vomit, before taking him to hospital. We still know, that a maddening effect is attributed to the fly agaric. This is supported by two stories from Felcsík and respectively Gyimes / Ghimeş. The latter one I have heard from the researcher of ballads, Zoltán Kallós, in 1994: “Two old men ran mad of this toadstool and began to dance, while they kept saying: ripszom, ripszom. If I remember well Erzsébet Finánc (from Középlök / Lunca de Jos) related this to me.”

## AMANITACEAE IN FOLK MEDICINE

Books dealing with popular therapeutics do not or scarcely touch upon mushrooms (HOPPÁL 1990, OLÁH 1986, VASAS 1985, MAKAY & KIS 1988, DANTER 1994). Nevertheless the use of mushrooms in curing may have had a noticeable tradition.

Our Ural-altaic or Finno-ugric relatives practice shamanism also in the present, shaman ancestors of Hungarians may have used toadstools on behalf of the healing for giving rise to the ecstatic state needed for doctoring. They used surely *Amanita muscaria* (called ‘fool mushroom’, ‘fly mushroom’) (DIÓSZEGI 1967, ELIADE 1988, VOIGT 1975, VÉRTES 1990).

Mushrooms have been used in therapeutics for a long time (see JACCOTTET 1973). Though the curative effect of the mushrooms hasn't totally been forgotten yet, we do not attach such an importance to them, as people in the antiquity and in the Middle Ages used to. The apothecaries of the turn of the century still used to mushrooms as medicine, but this doesn't happen any more in our country.

The muscarin – a hallucinatory element contained in the fly agaric, which has probably been the basic element of the soma – is being used in shamanistic cultures in preparing hallucinatory drinks. In the Hungarian language area several mushrooms are used to induce hallucinations, to cause trance, stupefaction etc. It is still used as a fly-poison, i.e. as an insecticide. In popular therapeutics it is also used as a diuretic remedy and against edema (VETTER 1993), but this is not the case with Hungarians.

Killing the flies was made on a medical purpose as flies were the cause of many diseases and infections. In 1601 Clusius mentioned that in Frankfurt the women in the countryside used to sell fly agarics on this purpose (ISTVÁNFFI 1900). In 1680 the role of fly agaric is known in Hungary as well (HOFFMANN 1989). It is widely known that fly agaric can be prepared for this purpose with sugar, milk, soup or honey. Except for Moldavia and Szeklerland fly agaric is known only for its name and its role in killing the flies. The same is true in Kalotaszeg / Călate region (PÉNTÉK & SZABÓ 1985:307). Fly agaric is also known in Vas, Zemplén and many other parts of Hungarian language area. In Csík / Ciuc county and Háromszék / judeţul Covasna the brown (*Amanita pantherina*) and the red (*A. muscaria*) fly agaric are both known, it is also possible that panther amanita should have the same effects as fly agaric.

It is well known that fly agaric kills the flies (ZSIGMOND 1999). In Őrség region people used to use it for other insects as well.

It is obvious that in traditional medicine the role of macro fungi is known in some other areas as well, but science still has got some answers to give in this respect. For example the French, the Romanians, the

Hungarians and the Transylvanian Saxons know about the role of the fly agaric (that it kills flies), but the ostiak people don't have information about it (ROLLAND 1967, DRĂGULESCU 1992, 1995, ZSIGMOND 1997, SAAR 1991).

## POPULAR KNOWLEDGE ON AMANITACEAE

In the ancient times Hungarians' knowledge on mushrooms (on *Amanitaceae* too) used to be overvalued. On the basis of Clusius' descriptions in his codex, Hungary was thought to be a country of great mushroom consumers. I believe that F. Gregor undervalued the Hungarians' knowledge on macro fungi as compared to that of the Slavic and Latin people (in the case of the Romanians living in Transylvania the South-Slavic influence was very important). In Hungarian villages it is quite a tradition to gather mushrooms, but there are great differences in the case of different regions (GREGOR 1973, GUNDA 1976).

## HUNGARIAN POPULAR NAMES OF AMANITACEAE

## INDEX OF REGIONS

úrígomba - <i>Amanita caesarea</i>	Aranyosszék / Scaunul Arieşului
úrgomba, - ? <i>Amanita caesarea</i> (VAJKAI 1941)	Balatonmellék, Hungary
mesegomba - , <i>Amanita muscaria</i>	
vadgomba, 'mérgező' - <i>Amanita is</i>	Bánság / Banat
légygomba - <i>Amanita muscaria</i>	
varjúgomba, 'mérgező gomba'	
légygomba - <i>Amanita muscaria</i>	Bányavidék (Kővár vidéke) / Baia Mare region
tojásgomba - <i>Amanita caesarea</i>	Baranya, Hungary
vadgomba - 'mérgező'	Barcaság / Țara Bârsei
darugomba - , <i>Amanita rubescens</i>	Bihar / județul Bihor
tojásgomba - , <i>Amanita caesarea</i>	
légygomba - <i>Amanita muscaria</i>	Csíkszék / Scaunul Ciuc (județul Harghita)
táncgomba - <i>Amanita muscaria</i>	
urígomba - ? <i>Suillus granulatus</i>	
pettyesgomba, pettygomba - <i>Amanita muscaria</i>	
légygomba - <i>Amanita muscaria</i> , <i>Amanita pantherina</i>	Csíkszentmihály / Mihăileni (Felcsík)
barna légygomba, <i>Amanita pantherina</i>	Gyergyó / Gheorgheni region
piros légygomba, <i>Amanita muscaria</i>	
légygomba, <i>Amanita muscaria</i>	
bolondgomba, mérgező gombák - (especially <i>Amanita muscaria</i> )	Gyimes / Ghimeş region
légygomba, <i>Amanita muscaria</i>	Kézdiszék / Tg. Secuiesc region
borsgomba, <i>Amanita rubescens</i>	
borsgomba, borsosgomba, <i>Amanita rubescens</i> (gen.)	Orbaiszék / Covasna region
borsgomba, borsosgomba, <i>Russula foetens</i> (some)	
légygomba, <i>Amanita muscaria</i>	
borshátú gomba, <i>Amanita rubescens</i>	
borsgomba, <i>Amanita rubescens</i>	Sepsiszék / Sf. Gheorghe region
fehér csiperke, <i>Amanita verna</i> , <i>A. phalloides</i>	
fehér pettyes borsgomba, <i>Amanita pantherina</i>	
légygomba, <i>Amanita muscaria</i> , <i>A. pantherina</i>	
vackorgomba, e.g. <i>Amanita muscaria</i> and other poisonous mushrooms	
őszike, <i>Lepiota excoriata</i>	
őszigomba, <i>Lepiota excoriata</i>	
rühögomba, <i>Polyporus squamosus</i>	
királygomba, ( <i>Amanita caesarea</i> )	Ipoly mente / region, Hungary, Slovakia (after TÓTH 1987)
őzlábú(gomba), ( <i>Amanita rubescens</i> )	Kárpátalja region, Ukraine
szürke őzlábú, ? <i>Amanita excelsa</i>	
anyógomba, <i>Amanita muscaria</i>	
csúszógomba, ( <i>Amanita vaginata</i> )	

légyölő gomba, <i>Amanita muscaria</i>	
ózláb(ú), <i>Amanita rubescens</i>	
csúszógomba, <i>Phallus impudicus</i>	
őzgomba, ( <i>Amanita rubescens</i> )	
ózlábú gomba, <i>Amanita rubescens</i>	
tojásgomba, <i>Amanita caesarea</i>	
urígomba, <i>Amanita caesarea</i>	
császárgomba, <i>Amanita caesarea</i>	
szarvasgomba, <i>Amanita rubescens</i>	
ózlábgomba, <i>Amanita rubescens</i>	
kenyérgomba, <i>Lactarius volemus</i>	Kászon / Casin region
légygomba, <i>Amanita muscaria</i>	
galóca, <i>Amanita muscaria</i>	Nyárád mente / Nyárád region
légygomba, <i>Amanita muscaria</i>	Mátra vidéke, Mátra region, Hungary (after MOESZ 1944)
tojásgomba, <i>Amanita caesarea</i>	
császárgomba, <i>Amanita caesarea</i>	Mokányság (Erdélyi-szigethegység) / Munții Apuseni
vadgomba, 'toadstool, mostly <i>Amanita</i> '	
tulikán, <i>Amanita rubescens</i>	
tojásgomba, <i>Amanita caesarea</i>	Ormánság, Hungary
gébergomba, <i>Amanita muscaria</i>	Órség, Hungary
pöttyögomba, <i>Amanita muscaria</i>	
úrgomba, <i>Amanita caesarea</i>	
bogárgomba, <i>Amanita muscaria</i>	
légygomba, <i>Amanita muscaria</i>	Sóvidék / Praid's region
sátángomba, <i>Amanita phalloides</i> (GUB 1996)	
szárgomba, ( <i>Amanita rubescens</i> )	Szászföld / Saxon region
darugomba, <i>Amanita rubescens</i>	Szilágyság / Sălaj county
tojásgomba, <i>Amanita caesarea</i>	
úrgomba, <i>Amanita caesarea</i>	Szombathely, Kőszeg and its regions (Vas county) / Hungary
úrigomba, <i>Amanita caesarea</i>	
bukfencgomba, 'mérgező'	
pirula, <i>Amanita rubescens</i>	
légyölő gomba, <i>Amanita muscaria</i>	
gyilkos galóca, <i>Amanita muscaria</i>	Homoród mente / Homoród region
légyölő gomba, <i>Amanita muscaria</i>	
mérgező galóca, <i>Amanita muscaria</i>	
légyölő (gomba), <i>Amanita muscaria</i>	Nyikó mente / Nico region, Harghita county
légygomba, <i>Amanita muscaria</i>	
mesegomba, <i>Amanita muscaria</i>	Zempléni-hegység / Hungary
úrigomba, <i>Amanita caesarea</i>	

## OTHER DATA

bagoly gomba, <i>Amanita rubescens</i>	Dunántúl, Hungary (CLUSIUS 1601)
vr gomba, <i>Amanita caesarea</i> Kalotaszeg / regiunea Călateelor / Călate region (PÉNTEK ET SZABÓ 1985)	
császárgomba, <i>Amanita caesarea</i>	
légygomba, <i>Amanita muscaria</i>	
roukagomba, <i>Amanita muscaria</i> (?)	
tehéngomba, <i>Amanita muscaria</i> (?)	
légy-ölő, <i>Amanita muscaria</i> (BENKŐ 1780)	Székelyföld / Secuime / Szeklerland
méreggomba, <i>Amanita muscaria</i> (BENKŐ 1780)	
bogárgomba, <i>Amanita muscaria</i> (KOVÁCS 1987)	Szigetköz, Hungary
légyölő gomba, <i>Amanita muscaria</i> (KOVÁCS 1987)	
úrgomba, <i>Amanita caesarea</i>	Zala megye, Hungary (BÖDEI 1943)

## CORPUS (see too: ZSIGMOND 2001)

## Amanita

\**A. caesarea*, császárgalóca; popular terminology: *császárgomba* (Erdélyi-szigethegység, Kárpátalja), *királygomba* (along the Ipoly), *tofásgomba* (Baranya, Kárpátalja, Mátra region, Ormánság, Szilágyság, Vas county), *úrgomba* (Őrség, Vas county, Zala county), historical data: *Vr gomba* (Dunántúl), *urigomba* (Kárpátalja), *úrigomba* (Aranyosszék, Vas county, Zempléni-mountain)

Ethnographical data:

1. The egg mushroom doesn't have a Russian name. (Tp1)
2. We don't gather, don't eat the egg mushroom, the Hungarians do. (Th1)
3. They say it is called emperor mushroom 'cause it was Maria Theresa's favourite. (Té1)
4. They say it is the most delicious. I haven't eaten it, I just gathered it long ago in the forest of Pornó. (Já1)
5. In the soup the lord mushroom is the best. (Pap2)
6. It is very good for soup. I prepare the mushroom with vegetables. We haven't tasted it for a long time. Now it is rare. Once it used to be different. Go, my daughter, and bring some lord mushrooms!-they said and we used to find some instantly. (Mogy3)
7. The gébergomba 'a kind of a beetle mushroom' is similar to the lord mushroom. It is advisable not to pick up the lord mushroom until it sprouts. Unfortunately there is little of it, however, this is the best for soup. (Szf1)
8. We dried the tinóri, the poplar mushroom (it is ugly, black in this form), the bokros mushroom (it is tough in this form) and the lord mushroom. (Mu1)
9. Here they are afraid of the lord mushroom. It is called like this also in Russian. (Mu1)
10. The lord mushroom is the most beautiful. (Szf4)
11. We clean the mushroom. When the water boils, we put the mushroom into it together with the vegetables. We cut up the turnip, the carrot, the parsley and the red onion into thin pieces. When it is cooked, we put into it a light thickening (we put a spoonful of flour into oil or fat and we stir it until it gets a light colour). Then we put red pepper into it and add cold water. I boil it separately and add it to the soup. Only the beautiful mushrooms are poured into, the rest is cut up into small pieces. (Mogy3)

!! *A. muscaria*, fly agaric; popular terminology: *anyósgomba* (Kárpátalja), *bogárgomba* (Őrség, Szigetköz), *bolondgomba* (general in the Hungarian language area), *bukfencgomba* (Vas county), *galóca* (along the Nyárád), *gébergomba* (Őrség), *gyilkos galóca* (along the Homoród), *legygomba* (Csík), *légygomba* (Bánság, Csík, Gyergyó, Háromszék, Kászón, Mátra vidéke, Sóvidék, Udvarhelyszék), *légyölő* (along the Nyikó), *légyölő galóca* (Dá4-6), *légyölő gomba* (along the Homoród, Kárpátalja, along the Nyikó, Szigetköz, Vas county), long ago: *méreggomba* (Székelyföld), *mérges galóca* (along the Homoród), *mesegomba* (Zempléni-hegység stb.), *pettygomba* (Csík), *pettyesgomba* (Csík), *piros légygomba* (Gyergyó), *pötyögősgomba* (Őrség), *pötyös úrgomba* (Őrség), *táncgomba* (Csík), *vackorgomba* (Háromszék), *vadgomba* (Barcaság, Bánság), *varjúgomba* (Bánság) sz. *Gaftisch* (Hö1), né. és sz. *Fliegenpilz*, ro. *Burete prostesc* (El1,2, Va1). I mention that the names used for toadstools are here because they are mainly used for the fly agaric.

Ethnographical data: they put sugar on it and they use it for killing flies (general).

12. We used to put the fly mushroom in a small plate, we poured milk onto it, we dust it with a little sugar and the flies went on it and got killed. (Kor 8)
13. People used to put vinegar, sugar on the fly mushroom before. The flies flew on it and died. (Ze 1)
14. Some people used the fly mushroom for killing flies. (Sz4 1)
15. They used to put the fly mushroom into a plate, in which they also poured milk. Then the flies flew on it and died. (Szmá 3)
16. There are brown (*Amanita pantherina*) and red (*Amanita muscaria*) fly mushrooms. We used them against flies. We poured milk into a plate, the flies flew onto it and died. (Bor 5)
17. They used to cut the fly mushroom into pieces (*Amanita muscaria* and *Amanita pantherina*) and put into a plate, they poured water on it and it was good for killing flies. Maybe it is used even today. (Szmi 4)
18. The fly mushroom (*Amanita muscaria* and *Amanita pantherina*) put into sugary water is good against flies. (Szmi 2)
19. They put the fly mushroom into a plate, and milk and sugar onto it. This is the way they use it against flies. (Bor 3)

20. In a plate they put sugar onto the fly mushroom, and it's good against flies. (Új 1)
21. In a plate they put milk and sugar or honey onto the fly mushroom. Flies die because of it. (Bo 1)
22. They used to sugar the fly mushroom against the flies. (Köz 3)
23. There is a red toadstool with white spots on it, people call it fly-killing mushroom. (Szp 3)
24. It happened with a married couple. They danced madly because of the dance mushroom, the crazy mushroom. This happened in the village around (19)32-33. It was because of the fly mushroom. (Bo 1)
25. The Saxons believe that it brings luck and they draw it beside the greetings for the New Year. (Hö1).
26. We call the bad mushrooms with red hat 'vackorgomba'. (Köz3)
27. I think it was called like this because that cockroach-like beetle was killed with it. (Szf4)
28. They used to pour milk and dust sugar on it. It killed the flies. (Ve11)
29. I remember that an old lady used to have a bottle, with an edge and she put there the fly mushroom with water. She put sugar on it as well. It is known by most people as a toadstool. It is very beautiful, but the beautiful tinóru mushroom is peerless. (Mogy3)
30. The song starting with *Tegnap a Gyimesben jártam, / Bolondgombát vacsoráztam...* (Yesterday I was in the Gyimes / I had crazy mushroom for dinner) is known in the village. I heard it sung in Csík-szentdomokos too. (Szp5)
31. They sew géber mushroom 'a kind of a beetle mushroom' on cloths and ornamental cushions. Formerly they used to put milk on the géber mushroom, the flies flew onto it and died. (Szf2)

!! *A. pantherina*, párduegalóca; popular terminology: *barna légygomba* (Gyergyó), *fehér pettyes borsgomba* (Háromszék), *légygomba* (Csík, Háromszék). Ethnographical data: it is very toxic. The majority of the people calls it *bolondgomba* 'toadstool, crazy mushroom'.

32. The pepper mushroom with white spots or the fly mushroom, sugared, is good against flies. (Kö 6)

\* *A. rubescens*, piruló galóca; popular terminology: *bagoly gomba* (Dunántúl, historical datum), *borsgomba* (Háromszék), *borsosgomba* (Háromszék), *borshátú gomba* (Háromszék), *darugomba* (Szilágyság, Bihar), *őzgomba* (Kárpátalja), *őzláb* (Kárpátalja), *őzlábgomba* (Kárpátalja), *őzlábú (gomba)* (Kárpátalja), *pirula* (Vas megye), *szárgomba* (Szászföld), *szarvasgomba* (Kárpátalja), *tutikán* (Erdélyi-szigethegység), ro. *Borșgombă* (Háromszék).

Ethnographical data:

33. We fry it just like the őzláb 'deer-leg'. We don't preserve it for the winter. It is usually red underneath. (Kö7). I heard the name *borosgomba* 'pepper mushroom' from a few children and youth in Kőröspatak.
34. A lot of people gather it and eat it but it is not allowed to be sold in the market. (Szh1)
35. In Széplak the gypsies regularly peddle with the *darugomba*. (Bsz1)

!! *A. phalloides*, gyilkos galóca, !! *A. verna*, fehér gyilkos galóca; popular terminology: *fehér csiperke* (Háromszék), *bolondgomba* (Háromszék), *sátángomba* (Sóvidék). The majority of the people simply calls it *bolondgomba* 'toadstool, crazy mushroom'.

- (\*) *A. vaginata*, (szürke selyemgomba); popular terminology: *csúszógomba* (Kárpátalja)

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- Ab**  
Kézdiabí, Háromszék / Albiş, judeţul Covasna  
(1) Mihály Erzsébet 1920  
(2) Mihály István 1916
- Ár**  
Árapatak, Felső-Fehér megye (Háromszék) / Araci, judeţul Covasna  
(1) Lőrinczi Etelka, 1927
- Ba**  
Bahána, Bákó megye / Bahna, judeţul Bacău  
(1) Kozsokár András, 1933  
(2) Kozsokárné Józsa Anna, 1933
- Bé**  
Bélafalva, Háromszék / Belani, judeţul Covasna  
(1) Bíró Erzsébet, 1919  
(2) Orbán Lázár, 1905
- Ber**  
Bereck, Kézdiszék / Breţcu, judeţul Covasna  
(1) Fóris Ferenc, 1926  
(2) Kel Ödönné, 1933
- Bi**  
Bikafalva, Udvarhelyszék / Tăureni, judeţul Harghita  
(1) Bedó Lajos, 1914
- Bo**  
Csíkborszóva, Felcsík / Bărzava, judeţul Harghita  
(1) Erőss Antal, 1921  
(2) Erőss Enikő, 1958  
(3) Geréd Margit, 1919
- Bor**  
Borszék / Borsec, judeţul Harghita  
(1) Kis János, 1954  
(2) Kis Borbála, 1929  
(3) Salamon Mária, 1917  
(4) Tamás Mária, 1929 (5) Tamás Szóra József, 1912
- Bot**  
Botháza, Mezőség / Boteni, judeţul Cluj  
(1) Nagy Sándor 1934  
(2) Nagy Sándorné K. Ilona 1936
- Bsz**  
Berettyószéplak, Bihar / Suplacu de Barcău, judeţul Bihor  
(1) Búzás Mihály Barna, 1935
- Bu**  
Bunyaszekszárd / Bunca mică (a village existing between 1870-1980 in the Bánság / Banat region)  
(1) Ihász János, 1923  
(2) Ihász Teréz, 1923
- Bü**  
Barcaújfalu, Barcaság / Satu Nou, judeţul Braşov  
(1) Soós Anna, 1932
- Búj**  
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(1) Barátné Csete Tünde, 1974  
(2) Csete Tivadar, 1935  
(3) Cseténé Molnár Irén, 1941  
(4) Füzesi Csaba, 1949  
(5) Kozmeda Olena Ivanyevna, 1946  
(6) Lihtejné Jaskó Anna, Miklósié, 1923  
(7) Máté András, 1920  
(8) Máténé Molnár Erzsébet, 1926  
(9) Máténé Pallagi Kornélia, 1963  
(10) Tihor Sándor, 1955  
(11) Tihorné Máté Izolda, 1958  
(12) Tóthné Bak Erzsébet, Istváné, 1923
- Buk**  
Bukarest / Bucureşti  
(1) Molnár Szabolcs, 1943, egyet. tanár (from Mezőtelegd / Tileagd, judeţul Bihor)
- Bü**  
Gyimesbükk / Ghimeş-Făget, judeţul Bacău  
(1) Antal Mária, 1939
- Cé**  
Krasznacégény, Szatmár / Ţeghea, judeţul Satu Mare  
(1) Szaniszló Ilona, 1903
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Csernáton / Cernat, judeţul Covasna  
(1) Gajdó József, 1955
- Csk**  
Csomakőrös / Chiuruş, judeţul Covasna  
(1) Antal Imre
- Csr**  
Csíkrákos / Racu, judeţul Harghita  
(1) György Mihály  
(2) László István (Utász)
- Dá**  
Dálnok, Háromszék / Dalnic, judeţul Covasna  
(1) Bangyán Ildikó, 1942  
(2) Bangyán Sándor, 1944  
(3) Bangyán Sándor, 1969  
(4) Kicsi Sándor, 1919  
(5) Márton Éva, 1913  
(6) Márton László, 1947  
(7) Márton László, 1973  
(8) Márton Magdolna, 1950  
(9) Miklós István, 1919  
(10) Miklós Mária, 1924  
(11) Szász Imre, 1912  
(12) Szász Miklós, 1900
- De**  
Székelyderzs, Udvarhelyszék / Dârjiu, judeţul Harghita  
(1) Bartha Bálint, 1926
- Deb**  
Debrecen, Hungary  
(1) Képes Károly (1951)
- Do**  
Doftéana, Bákó megye / judeţul Bacău  
(1) Cambei, Vasile, 1958
- Éf**  
Étfalvazoltán / Zoltan, judeţul Covasna  
(1) Gáll Péter, 1940
- El**  
Előpatak, Vâlcele  
(1) Scurtu Doru, 1955  
(2) Scurtu Elisabeta, 1909
- Esz**  
Esztelnek / Estelnic, judeţul Covasna  
(1) Cserei Piroška, 1965  
(2) Cserei Piroška's notices
- Fe**  
Gyimesfelsőlók, Gyimes / Lunca de Sus, judeţul Harghita  
(1) Péter Károly, 1935
- Fi**  
Fintaháza, Marosszék (Nyárad mente) / Cinta, judeţul Mureş  
(1) Bördi András, 1945
- Fr**  
Felsőróna, Máramaros / Rona de Sus, judeţul Maramureş  
(1) Fetko Pável, 1952  
(2) Poljácscuk Juljáná, 1959  
(3) Poljácscuk Nyikoláj, 1928  
(4) Szenderszki János, 1938
- Ge**  
Gernyeszeg / Gorneşti, judeţul Mureş  
(1) Szabó Judit
- Gi**  
Gidófalva, Sepsiszék (Háromszék) / Ghidfalău, judeţul Covasna  
(1) Tóth Lajos
- Go**  
Gorzafalva, Bákó megye / Oituz, judeţul Bacău

(1) Domokos Ilona, 1910

**Gú**

Gút (Kis- és Nagy-), Beregi járás / Gutovo, Ukraine

(1) Antal Irma, 1921

(2) Bíróné Manzák Gizella, 1940

(3) Bíróné Tompa Piroska, 1926

(4) Csulák Ernő, 1959

(5) Demeterné Barkaszi Etel, 1950

(6) Pocsainé Antal Ilona, 1953

**He**

Hetyen, Beregi járás / Lipovoje, Ukraine

(1) Bihari Barna, 1963

**Ho**

Hodgya, Udvarhelyszék / Hoghia, județul Harghita

(1) Baczó Béla, 1907

**Hő**

Heldsdorf, Halchiu, Hőltövény, județul Brașov

(1) Uta Depner, 1942

**Hv**

Hídvég / Hăghig, județul Covasna

(1) Szabó János

**Ig**

Igazfalva, Bánság / Dumbrava, județul Timiș

(1) Pappné Sándor Ilona, 1940

**Izs**

Izsnyéte, Munkácsi járás / Zsnyatino, Ukraine

(1) Bíróné Bahus Erzsébet "Józsefé", 1956

(2) Lőrincné Vank Gyöngyi, 1940

(3) Bence Gyula, 1955

(4) Bence János (Füles Kacsó), 1928

(5) Bencéné Kacsó Rozália, 1932

(6) Gáti Gusztáv, 1953

(7) Gáti Ilona, 1954

(8) Vank Ida, 1913

**Já**

Ják, Vas megye, Hungary

(1) Máté Györgyné Somogyi Anna, 1915

**Ká**

Kálnok / Calnic, județul Covasna

(1) Bálint Gábor, 1912

**Kap**

Magyarkapud / Căpuđ, județul Alba

(1) Köntzei Józsefné Ferenc Margit, 1925

**Km**

Kézdimartonos, Háromszék / Mărtănuș, județul Covasna

(1) Antalné Lupán Erzsébet, 1936

(2) Ciobanu Ion, 1928

(3) Stratulat Frusina, 1933

**Kol**

Koltó, Bányavidék / Coltău, județul Maramureș

(1) Balázsfy Béla, 1915

(2) Téglás Irén, 1938

**Ko**

Kom(m)andó, Felsőháromszék / Comandău, județul Covasna

(1) Fazakas Gyula

(2) Korent Jenő

(3) Székely Gábor

(4) Zsögön Zoltán, 1959

**Kor**

Korond, Sóvidék / Corund, județul Harghita

(1) Bertalan Lajos, 1914

(2) Demeter Márta, 1917

(3) István Lajos, 1920

(4) Lőrincz (Utász) Sándor, 1955

(5) Máthé Árpád, 1942

(6) Máthé Vince, 1910

(7) Molnos András, 1933

(8) Molnos Juliánna, 1945

(9) Szócs Lajos, 1938

(10) Tófalvi (Bíró) Ferenc

**Kő**

Sepsikőröspatak, Háromszék / Valea Crișului, județul Covasna

(1) Demeter József, 1901

(2) Demeter Sándor, 1951

(3) Dima Miklós, 1964

(4) Fejes Juliánna, 1903

(5) Mészely József, 1927-1986

(6) Mészely Klára, 1930

(7) Pakulár Berta, 1939

(8) Pinti Gizella, 1932

(9) Pitlák István, 1944

(9) Szántó József, 1905

(10) Téglás Mihály, 1937

(11) Páll Lajos, 1933

(12) Pakulár István, 1971

(13) Pakulár Erzsébet, 1971

(14) Ütő Anna, 1947

**Köz**

Gyimesközéplek, Gyimes / Lunca de Jos, județul Bacău

(1) Antal (Finánc) Erzsébet, 1917

(2) Mihók Berta, 1925

(3) Mihók Borbála, 1928

(4) Minus András (Balázs), 1970

(5) Minusné Both Márta, 1974

**Kv**

Kolozsvár / Cluj

(1) Horváth Gabriella, 1941

(2) Kallós Zoltán

(3) Zólyomi Gyuláné

**La**

Magyarlapád, Alsó-Fehér / Lopadea Nouă, județul Alba

(1) Gergely István, 1951

(2) Sipos Árpád, 1935

(3) Sipos Margit, 1943

**Le**

Lemhény, Kézdiszék / Lemnia, județul Covasna

(1) Kulcsár Mária

**Lu**

Lujzikalagor, Moldva / Luizi Călugăra, județul Bacău

(1) Kósa Józsiné Gábor Mária, 1947

**Mad**

Csíkmadaras / Mădăraș, județul Harghita

(1) Balázs József, 1934

**Mak**

Maksa / Moacșa, județul Covasna

(1) Ambrus Mihályné Kakas Erzsébet, 1923

**Mj**

Makkosjánosi / Ivanovka in Bereg, Ukraine

(1) Punykó Mihály, 1911

**Mogy**

Mogyoróska, Zemplén vm., Hungary

(1) Hegedűs Mihály, 1935

(2) Hegedűs Mihályné, 1939

(3) Koritár Gyuláné Ella néni, 1927

(4) Nagy Balázs ?

**Mvi**

Magyarvista, Kalotaszeg

(1) Szallós István, 1936

(2) Szallós Istvánné Muszka Ibolya

**Mu**

Nagymuzsaly / Muzsijevo, Beregi járás, Ukraine

(1) Nohács József, 1930

**Na**

Szilágynagyfalu, Szilágyság / Nușfalău, județul Sălaj

(1) Boldizsár György, 1950

(2) Csengettyűs László ("Sanyi"), 1926

(3) Csengettyűs Teréz ("Sanyiné, Ilka"), 1927

(4) Major Eszter, 1936

(5) Varga Juliánna ("Boldizsárné"), 1932

**Nd**

Nagydobrony / Velikaja Dobrony, Beregi járás, Ukraine

(1) Molnár András, 1930

(2) Molnárné Szanyi Mária, 1930

(3) Nagy Jolánka, 1943

Né

Négyfalu, Barcaság / Săcele, județul Brașov

(1) Hochbauer Ferencné Gáspár Sára, 1922

(2) Köpe Ilona, 1931

Nv

Nagyvárad, Bihar / Oradea, județul Bihar

Adatközlők:

(1) Erdődi Lajos (1971)

(2) Kristófi Laura (1972)

Ót

Ótelek, Bánság / Otelec

(1) Keresztes István, 1922

(2) Keresztesné Stoian Margit, 1924

(3) Talpai Magdolna, 1949

(4) Talpai Teréz, 1919

(5) Szakál Rozália, 1917

Ozs

Ozsdola, Háromszék / Ojduła, județul Covasna

(1) Gergely Hanna, 1955

Ősz

Őriszentpéter (Őrség), Hungary

(1) Ábrahám Tibor, 1941

(2) Ifju Vilmosné Závecz Margit, 1934

(3) Id. Kopasz József, 1924

(4) Kopasz Józsefné Horvát Erzsébet, 1929

Pa

Parajd, Sóvidék / Praid, județul Harghita

(1) Fülöp Margit, 1951

(2) Fülöp Mihály, 1948

Pap

Pornóapáti, Vas megye, Hungary

(1) Ágh István, 1919

(2) Kozorics Angelika, 1988

(3) Schmidt Paula, 1925

(4) Unger József, 1914

Pf

Patakfalva, Udvarhelyszék / Văleni, județul Harghita

(1) Somorai János, 1944

Po

Aranyospolyán, Aranyosszék / Poiana-Turda, județul Cluj

(1) Zsigmond Ibolya, 1939

Pu

Pusztina, Moldva / Pustiana, județul Bacău

(1) Bartha Ilona, 1923

(2) Beta Elena, 1946

Rá

Nagyvár / Ratovci, Ung, Ukraine

(1) Palotai Etelka, 1949

(2) Rada István, 1928

(3) Steffán Miklós (Peti), 1945

Sm

Siménfalva, Nyikó mente (Udvarhelyszék)/Șimonești, județul Harghita

(1) Gál Miklósné Kibédi Juliánna, 1910

(2) Kibédi József, 1908

(3) Marosi Imre, 1909

Szá

Gyergyószárhegy, Gyergyó / Lăzarea, județul Harghita

(1) Gurzó Ferencné Köllő Margit, 1922

Szé

Szék, Mezőség / Sic, județul Cluj

(1) Boldizsár Mihályné Ungvári Sári

(2) Juhosné Kocsis Rozália

Szgy

Sepsiszentgyörgy, Háromszék/Sf.Gheorghe, județul Covasna

(1) Hirni Gábor

(2) Márk Miklós, 1959

(3) Szabó Viktor, 1950

Szf

Szalfő (Őrség), Hungary

(1) Horváth Kálmán, 1924

(2) Horzsa Sándorné Tamaskó Katalin, 1938

(3) Jakosán Henrikné, Aranka, 1928

(4) Tamaskó Sándor, 1941

Szi

Nyárádszentimre, Nyárád mente / Eremieni, județul Mureș

(1) Benedekfi Rózsa, 1931

(2) Pálfi Károly, 1919

Szh

Szombathely, Vas megye, Hungary

(1) Kalauz József

Szk

Sepsiszentkirály / Sâncraiu, județul Covasna

(1) Bartha István, 1912

(2) Bilibókné Barók Rozália, 1946

Szmá

Csikszentmárton / Sânmartin, județul Harghita

(1) Bajkó István, 1946

(2) Bajkó Katalin, 1955

(3) Balla József, 1922

(4) Nagy Mátyás, 1914

(5) Szócs Dénes, 1912

(6) Száva Antal, 1928

Szmi

Csikszentmihály/Mihăileni, județul Harghita

(1) Antal Gáspár, 1950

(2) Antalné Szögyör Veronika, 1952

(3) Ugron Attila, 1930

(4) Ugronné Imre Ilona

Szo

Magyarszovát, Mezőség/Suatu, județul Cluj

(1) Asztalos Mártonné Kis Erzsébet, 1917

(2) Bodor Erzsébet, 1941

(3) Maneszes Sára, 1931

(4) Marton Anna, 1931

(5) Crisan, Maria, 1920

(6) Bodor Árpád, 1969

(7) Márton György, 1965

(8) Nagy Károlyné, 1948

Szol

Szolokma, Marossszék / Solocma, județul Mureș

(1) Jakab Péter, 1950

Szp

Homoródszentpál, Homoród mente/Sânpaul, județul Harghita

(1) Gábos Domokos, 1924

(2) Geréd András, 1910

(3) Geréd Jula, 1912

(4) Néma Géza, 1960

(5) Forrai Tibor, 1953

(6) Nagy Lajos, 1973

(7) Néma József, 1949

Szt

Csikszenttamás / Tomești, județul Harghita

(1) Bara Ferenc, 1954

Te

Telekfalva, Udvarhelyszék / Teleac, județul Harghita

(1) Orbán Berta

Té

Técső/Tyacev, Máramaros, Ukraine

(1) Bartos István, 1926

(2) Bartosné Román Jolánka, 1932

Th

Tekeháza / Tekovo, Ugocsa, Ukraine

(1) Molnár Jenő, 1922

(2) Molnárné Kövesdi Etelka, 1930

(3) Riskóné Holubán Katalin, 1955

Tr

Torony, Vas megye, Hungary

(1) Horváth Ferenc, 1951

- Tp**  
Tiszapéterfalva / Petrovo, Ugocsa, Ukraine  
(1) Uhách József, 1918
- Udv**  
Székelyudvarhely / Odorheiu Secuiesc, județul Harghita  
(1) Károlyi István  
(2) Kovács István
- Új**  
Kászónújfalú, Kászonszék / Casinu Nou, județul Harghita  
(1) Barta László, 1933  
(2) Bartha Bernadette, 1971
- Va**  
Magyarvaskő, Kalotaszeg  
(1) Kovács István, 1950, ref.(mérnök, jelenleg Sepsiszentgyörgyön él)  
(2) Kovács Márton, 1920  
(3) Kovács Mártonné Lőrincz Erzsébet, 1927
- Vá**  
Várfalva, Aranyosszék / Moldovenești, județul Cluj  
(1) Fodor Andás, 1947  
(2) Fodor Miklós, 1920
- Val**  
Vălenii de Munte, județul Prahova (megye)  
(1) Serpescu, Ioan, 1951
- Ve**  
Verespatak, Mócvidék / Roșia Montană, județul Alba  
(1) Aida Viorica, 1941  
(2) Almasan Doru, 1960  
(3) Falics László, 1930
- (4) Zlaczkiné Lőrincz Anna, 1907  
(5) Zlaczki János
- Vé**  
Végvár, Bánság / Tormac, județul Timiș  
(1) id.Czudar István, 1923  
(2) Forrainé Czudar Juliánna  
(3) Korsós Péter, 1903  
(4) Korsós Sára, 1940  
(5) Tamásy Mária, 1928
- Vel**  
Velem, Vas megye, Hungary  
(1) Molnár Péterné Simon Mária  
(2) Pálffy József (1924), 74 éves
- Vi**  
Visk / Viskovo, Máramaros, Ukraine  
(1) Czébely Emma, 1933  
(2) Czébely Lajos, 1951  
(3) Hata Olena, 1944  
(4) Horvát Éva, 1965  
(5) Horvát Róza, 1977  
(6) Horvátné Hogyi Éva, 1956
- Ze**  
Zeteváralja, Udvarhelyszék / Subcetate, județul Harghita  
(1) Jakab Mihály, 1932  
(2) Petra Teréz, 1954  
(3) Sánduly Anna, 1911  
(4) Sánduly Lajos, 1955