



The new central building



Entrance hall in the new building of the College

The first world competition of wines was held in August this year in Budapest. The College of Horticulture was chosen as the scene of the contest. There are two reasons why the College was appointed as host to the wine festival: it has over the years earned itself international renown, and the new, modern building of the College ensures a suitable framework for such international events.

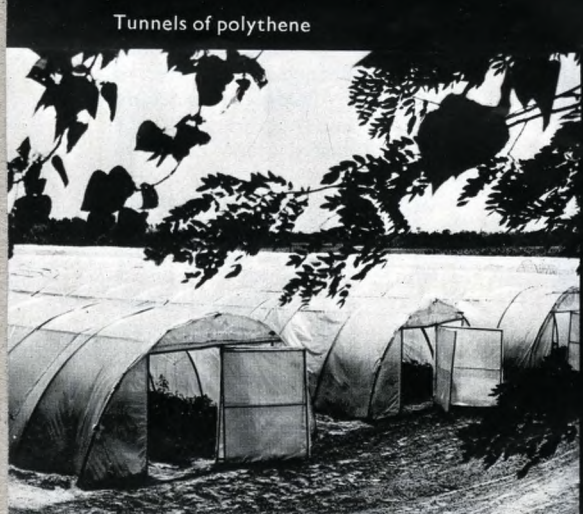
The cornerstone of the College was laid in 1853 when the Practical Training School for Vegetable Gardeners and Vinedressers was established. Passing through various grades of development, it was later granted the rank of a college. As to the level and character of instruction, there is—as far as we know—no other college in the world to compare with it. What makes it almost unique in its field is that, apart from specialized vegetable and fruit production engineers, it also trains landscape-gardening architects, and engineers for the canning industry at an advanced level.

There are a number of reasons for encouraging the training of specialists for the canning industry in Hungary. Seven per cent of the tilled area of the country is horticultural, and the Hungarian canning industry has an output of 700,000 tons a year. The Hungarian vineyards yield four million hectolitres of wine annually, and 30 per cent of the several tens of thousands of waggons of apples produced reach consumers only through the intermediation of store-houses, and 20 per cent of the vegetables grown are processed. The canning and quick-freezing industries are vigorously growing and the consumers' market is fast developing even within the country although the relatively low, 80-kilogram per capita,

College of Horticulture



Production under polythene



Tunnels of polythene



Future graduate among the tomato plants

vegetable consumption per annum indicates that the principles for sound nutrition are not yet observed in every Hungarian household.

The students graduating from the faculty of landscape-gardening architecture will be experts in care of the environment. They will decide how the lay-out of trees and parks should fit in with the environment, and see to it that no poisonous or prickly plants grow in the vicinity of play-grounds, and that no trees with slimy flowers or fruits which might constitute a threat to traffic safety grow near the road side, and so on. The curriculum of

the faculty is highly specialized; subjects include descriptive geometry, history of art and aesthetics, architectural meteorology, ecology, and plant geography. It is one evidence of the high-level training and the excellent qualification of instructors that the faculty of landscape-gardening architecture in Budapest submitted the winning tender for laying out the parks in central Vienna.

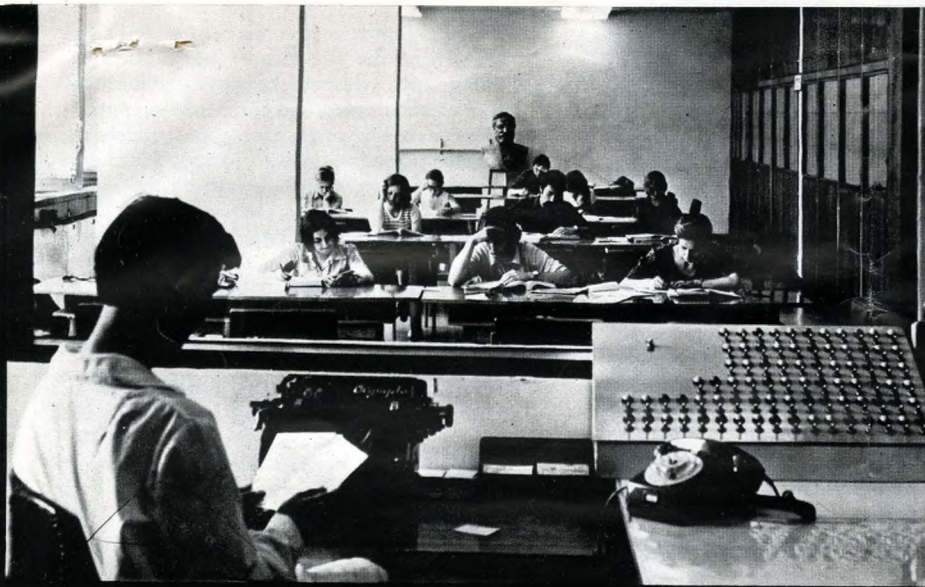
Students work for four to five months out of the five-year course at market gardens and canneries as managers. This enables the young graduates to live up to the practical

requirements involved in the organization and direction of productive work.

Instruction is facilitated by the experimental plant and the 8,500-hectare experimental farm attached to the College. Their experimental plant can boast one of Hungary's richest botanical gardens where students come to know the varieties of vegetables, fruits and flowers generally grown in Hungary. When they go out for field work, they are expected to take along their gardening tools as well as their textbooks. The experimental plant has well-equipped laboratories, demon-

stration and lecture rooms. International symposia dealing with the latest research results are often held here. Recently they showed their tree nursery to Hungarian and foreign specialists, reviewing at the same time the methods they had developed to reduce the usual three-year period of producing fruit-tree grafts to two years. When an experiment looks encouraging on a small plot, the next year the new variety or new production method is tested on the several-hundred-hectare areas of the experimental farm.

As chemical processing is assuming increasing importance in agri-



The reading room in the library



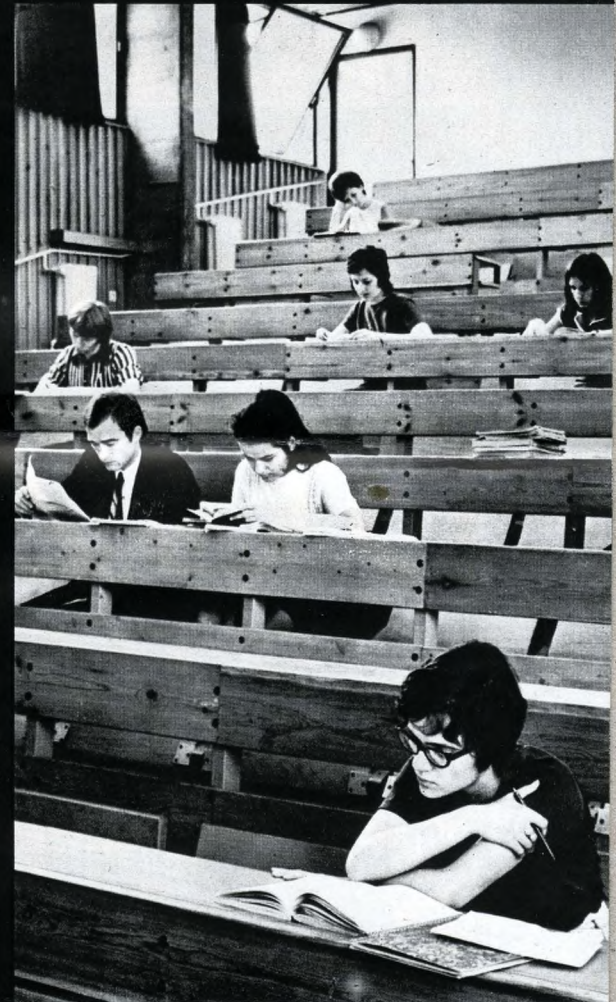
Up before the examining board

Before a lecture

PHOTOS: JÓZSEF FARKAS



The College garden



culture, the College has also undertaken the training of horticultural specialized plant protection engineers. At the faculty of vegetable and fruit production, students are qualified to act as consultants for the owners of small gardens or cooperative farmers having their own household plots. Sixty per cent of all the apricots, 80 per cent of the Morello cherries, and 50 per cent of the potatoes grown in Hungary are still the products of small scattered orchards and plots, and it is in the interest of the national economy to provide the owners with the help of qualified consultants.

The students' science circles, where over a hundred young people are active, play an important part in the further education of the best students and in preparing some of them for careers in science. Just recently one of the students won a prize with a new dessert wine and another received recognition for his development of methods for combating certain plant diseases.

The College is experimenting on the growing of vegetables under polythene, which means that early crops can be forced and at the same time produced considerably cheaper. In the last few years the va-

rious departments of the College were commissioned by the State to do research on nine special problems, from the development of new varieties of herbs to working out up-to-date methods for mushroom production.

Recently the College has been concluding contracts with farms, undertaking to introduce new methods and technologies and to propagate new varieties.

The Horticultural College maintains friendly relations with a number of countries famous for their gardening, from Bulgaria to the Netherlands. Participation in study

trips abroad and other methods for the exchange of experience in order to master the most up-to-date methods of production and research, have become more or less "compulsory subjects." Both staff and students are extending their contacts with the developing countries of Africa, Asia, and South America, owing in the first place to the good offices of the foreign students who have acquired their qualifications at the College in Budapest, and on returning to their own countries apply there what they have learned in Hungary.

Ernő Keserű