

## THE CULINARY SIGNIFICANCE OF INDIGENOUS HUNGARIAN CHICKEN CAPONS

ÁKOS BENK, KATICA ERZSÉBET BENK, CSABA BALOGH, SZILÁRD PINNYEY

University of Szeged, Faculty of Agriculture, 6800 Hodmezovasarhely  
Andrassy 15., Hungary  
benk.akos@mgk.u-szeged.hu

Our indigenous species are not compatible with the modern ones, they cannot keep up with the intensive, economical production. In the last 50 years, as a result of the spreading of poultry hybrids, the indigenous chicken varieties became endangered. We must aspire to preserve our old species and their important characteristics so that we will be able to utilise them later for breeding. Beside the gene preservation, we endeavour to find the best way for the production-purpose utilisation of our speckled chicken stocks. The experiment was designed to revive an old traditional method, the caponizing, to produce curiosity products for gastronomy. As a result, we can say the Hungarian old speckled chicken varieties are suitable to produce special and marketable products.