



CEOI News 4

July 31, 2005

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Snapshots of the Competition

We ask the competitors what they thought about their tasks but they did not answer to the question as they considered themselves ‘superstitions’. ☒



The secrets of the birth of thought.



Members of the jury in work

About the tasks as a ‘parent’ sees them

Gyula Horváth, the chairman of the Scientific Committee has been asked to give us some pieces of information about the tasks of round 1st. Here are some of his thoughts:

- In some cases tasks seem easier than they really are; so it is easy to make mistake of choosing the very first idea that comes to your mind as the solutions;
- Some other tasks on the other hand seem more difficult than they are. In those cases one simple but clever idea can lead to then solution.
- The tasks can be divided into two constituent groups: namely A and B so they can be scored separately. One can get two points for doing units from A and 3 points from B.
- One can only get the maximum score if your algorithm is sufficient enough but a solution which

is not perfect can bring you some points, too. In the time limit your solutions that are not quick enough will not bring you maximum scores of the greater parts so in that case you can only get 30%-60% of the maximum score.

- The difficulty in one of the tasks is that all the data can very hardly if at all be memorized. Then you need to find a good system of data to find the right solution to the problem. In another case one should realize that there is a graph in the background. To sum up, you should search a good model to the problem.
- At around 10 o’clock after less than 2 hours’ work, solutions of maximum score for two problems arrived. The best solution for the „Mobil Service” problem can be seen as a 70 % solution.

(notes by Eszter Oláh) ☒

Places to visit today

Rákóczi Cellar



„The world under the ground is to make us forget that of above the ground” – said Mikszáth (Hungarian novelist from the 19th century), but not only forgetting the problem is easier, wine has the best taste where it was ripened: in the several hundred-year old cellars. The cellar situated under the park of the castle of Sárospatak was built in the 16th Century and it is nearly one kilometre long, ripening 900 barrels of Tokaj wines. It is one of the biggest and most beautiful cellars of the Hegyalja region, and it is a live witness of the grape- and wine culture going back to the Middle Ages. It was the former estate of the Perényis, Dobós and Rákóczis. The noble mould settled down on the wall of the cellar, called Cladosporium Cellare, the permanent 13 C° and the 96% degree of humidity give ideal conditions for wine production. The most famous wines are Furmint, muscatel, dry and sweet Szamorodni, 3-butt Tokaji Aszú, 5-butt Tokaji Aszú.



Hollóháza



Hollóháza can be found in the northern part of Hungary in the county of Borsod-Abaúj-Zemplén. Its name translated in English is House of Raven. According to a legend there used to be a white Friars' monastery. These monks had a very good relationship with the neighbouring village people who helped them and also provided them with food. At the foot of the mountain there was a busy road through the valley towards Kassa (a town in Slovakia) where lots of merchants travelled by their burdened carts. Opposite the monastery there was the so called Evil castle which was the place of retreat for highwaymen. They dressed up in monks' gowns and pretending they were begging they stopped the carts and robbed them. Unfortunately later even some monks became dishonest and it is said that this is why God punished them by destroying their monastery. The name of the monks' leader was Raven and that is how this place got its name.

This village became famous for its porcelain making, the development of which is presented in the porcelain museum. The building of the museum was built in 1981 and designed by two Ybl-prize architects. Tamás Mondok and Ferenc Rákosi.

The exhibition is arranged on two floors in chronological order, showing the history of porcelain making

in Hollóháza from the beginning up to these days. The exhibition starts on the upper floor.

The glass-houses were established in 1777 (on this land, owned by the Károlyi family) where even German craftsmen were brought to teach the Hungarian workmen. It was closed but by another owner opened again twenty years later and was in operation until 1922. During these years some miners found kaolin on this piece of land and that is how the Károlyi family switched to pottery. The factory grew to be famous owing to the stoneware production in the early 20th century. The works became profitable when the factory switched from the beautiful but expensive hand-painting of plates to mass-production and began to use transfer pictures.



Endre Szász' porcelain work of art



On the lower floor the artistic porcelain-making products of 40 years' can be found. The famous Szász works are also displayed on this floor. The late 1970s and 1980s are called the 'Szász era' in the history of the factory. In 1977 Endre Szász, graphic artist and painter was asked to paint two panel-pictures for the Győr theatre. The artist wanted to paint his pictures on

tiles, a material which is eternal and will not change its colours. The collaboration between Endre Szász and the porcelain-works of Hollóháza not only resulted in the panels of the Győr theatre but also gave rise to a series of experiments with the form and decoration. He had a great effect on the factory.

Diána Chira ✠

About Tokaji Wines

Special quality Tokaji wines are distinguished from the other wines by the shape of their clear long necked ½ litre bottles, originally designed for the Great Exhibition of 1851. Tokay wines in 70 cl. bottles *Furmint* and *Hárslevelű* are "quality wines" as opposed to "special quality wines".

Even within the special quality wines, *dry and sweet Tokaji Szamorodni*, *Forditas*, *Tokaji Aszú*, (pronounced "ossoo") *Aszú Eszencia* and *Tokaji Eszencia* separate quality categories exist. For *Tokaji Aszú*, a distinction is made between wines made from 3, 4, 5, and 6 puttonyos or hods.

- *Tokaji Szamorodni* is Hungary's finest dry wine. Its excellent qualities emerge after a prolonged period of maturation. Several years of maturation, however not only promotes valuable characteristics, but can-in the event of inferior ingredients and unsatisfactory vatting expose deficiencies in the wine. No amount of residual sugar can mask a bad wine, so the making of good dry Szamorodni is one of the most taxing challenges in viticulture. This is the only- occasion when it is impossible for us to speak in terms of new- and old wine, because dry Szamorodni not only- indicates a method of preparation and a category of quality, but also the peak of the maturation process. On account of the long vatting, the colour of Szamorodni is yellowish brown. After admiring its colour, the very embodiment of the wholesome beauty of old wines, we discover the essence of dry Szamorodni in its unique bouquet. The Tokaji bouquet is at its best in this wine; despite the fact that it is formed during maturation and is therefore only secondary, it matches the finest grape aroma and fermentation bouquet. A perfect dry Szamorodni's bouquet is reminiscent of fresh bread or bread crust. The harmony of its acid and body can already be discerned in the bouquet and reaches its peak in the aroma. Tokaji Szamorodni is a dry wine in the truest sense of the word, the dryness being the product of the complementary effects of alcohol, acid and body. All three constituents are present to an exceptional degree, although none exerts an excessive influence. High alcohol content is heightened by the acids, but in their turn the alcohol and the body alleviate the harshness of the acids. This is the backbone of dry Szamorodni and onto it are added the vatting flavour and aroma through years of

maturation. Our favourable impressions are further boosted when we discover a lingering taste of plain chocolate or bread crust.

- *Dry Szamorodni* is an excellent aperitif and also well suited to dishes such as roasts and poultry.
- *Sweet Szamorodni* is produced when a large number of Aszú grapes sweeten the must to a point where the proportion of sugar reaches 25 per cent. The preservation of the valuable sugar depends on the activity of the wine yeast, the temperature of the cellar, but, above all the skill of the cellarman, who by intervening at the right time, prevents full fermentation. The 2-3 per cent sugar remaining in this wine conceals the acids and slightly blunts their edge. Sweet Szamorodni is one of the most popular of Tokaji wines.
- *Tokaji Aszú* is truly one of the greatest natural dessert wines of the world. It is as though the autumn colours of the grape leaves lingered on in the wine. Every single shade is there: from the light golden-yellow colour or the new Aszú, the brownish old gold of the mature Aszú. to the reddish-brown colour of the vintage Aszú. However, it is not only the wine's colour we admire. but also its oily- movement. so typical of full bodied wines. The drops of Aszú gently slipping down the side of the glass hold out the promise of great things to come. It is almost impossible to distinguish Aszú's bouquet from its aroma. for the combination of the two in this wine is so unique that the merest whiff is enough to kindle our sense of taste. Tokaji wine is even mentioned in the Hungarian National Anthem: "On Tokaj's vine stalks you have dripped nectar." Sándor Petőfi, the great 19th century poet, described Tokaji Aszú as "a golden flame locked up within a bottle." Perhaps ecstatic descriptions such as these should be followed by a simpler more mundane description. A young Aszú is dominated by flavours reminiscent of raisins, which come from the Aszú berries shriveled by the noble rot. The complex aroma and bouquet of honey and grape flower dominate. Maturation produces the characteristic earthy and bready flavour, which, depending on the vintage and the part of the vineyard the grapes come from, are complemented by the taste of almonds, chocolate or Saint John's bread.

(Source: <http://www.funkcity.demon.co.uk/tokaj2.htm>) ✠



The Menu for today

Breakfast (short list):

- Continental breakfast &
- Scrambled eggs with mushrooms, roast bacon

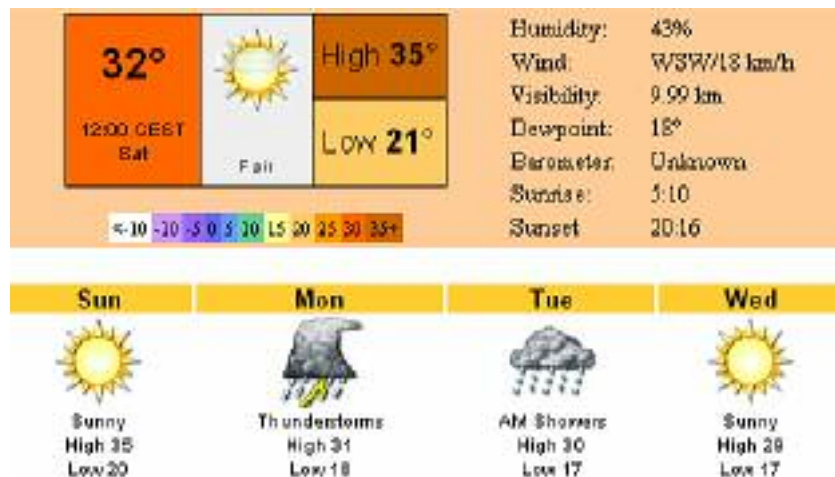
Lunch:

- Goulash soup cooked in a stew-pot
- Game stew, small dumplings
- Chicken breast Sechuan style, steamed rice
- Cheese fried in breadcrumbs, fried potato, tartare sauce
- Sponge cake Somló style

Dinner:

- Pancakes Hortobágy
- Beef stew with ewe cheese dumplings
- Fried chicken legs, mashed potato
- Layered pasta (with jam and with walnuts)

Weather



Musical

The musical titled 'Chorus Line' was first performed on 21st May, 1975.. Michael Bennett the inventor, choreographer and director of the musical invited 24 dancers to one of his studios in New York, in 18th January, 1974 and asked them to talk about their profession, their joys, fears and experiences. Later on

this became 'Chorus Line' that was performed 6137 times.

The film version of the musical was put on screen in 1985. It was directed by Richard Attenborough.

The present piece is presented by the students of Ady Endre Secondary School. ☘

How to say ...

Hi! How are you?

German: *Hallo! Wie geht's dir?*
 Czech: *Ahoj! Jak se máš?*
 Bosnian: *Zdravo! Kako si?*
 Romanian: *Bună! Ce mai faci?*

Croatian: *Bok! Kako si?*
 Dutch: *Hoi! Hoegaat her?*
 Polish: *Cześć! Jak się masz?*
 Slovakian: *Ahoj! Ako sa máš?*
 French: *Bonjour! Comment ça va?*

Spanish: *¡Hola! ¿C ómo estás?*
 Estonian: *Tere! Kuidas läheb?*
 Hungarian: *Szia! Hogy vagy?*

Edited by Boglárka Régeni ☘