



CEOI News 5

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An interview with Tamás Tóth the headmaster of ÁVG

Árpád Vezér Grammar School (ÁVG) is looking forward to the beautiful task of organizing CEOI in 2005. The headmaster of the school, Tamás Tóth has been interviewed on the subject.



Reporter: How did you learn about this important event?

Headmaster: Our students have been taking part in competitions for years and they have always managed to be among the best. We have also learnt about the tender of the Olympiad. Altogether six schools were invited and four of them handed in their applications: Nyiregyháza, Székesfehérvár, Eger and Sárospatak. The final decision was made by a jury.

R: The jury must have taken the local conditions into consideration when making the decision.

What do you think made them vote for Sárospatak?

H: There are several cultural and entertainment facilities in our town. The Local Government of Sárospatak also helped us.

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Let's move, Europe

Organisers are inviting all the participants to a light-hearted sports competition which will take place at 3 p.m. today. Interestingly, the teams will be set up by chance and not by countries. All this will be organised within the framework of a movement called „Let's move, Europe”. Let's see what it's all about!

1. Hold Yourself As Long As You Can! (2 people / team)

Two volunteers from each team have to hang on the highest rung of the wall-bars with their back to the wall. The sum of the two people's time will give the final result.

2. 'Darts' (2 people)

Two members from each team have to play darts. Both of them have to throw three times. The sum of their scores will give the total score of their team.

3. Balloons! (4 people)

The task is first to walk among stools while trying to keep a balloon in the air by hitting it with hands, then to walk straddling over the gym bench while still directing the balloon in the air. At the end of the bench there is a stool, the volunteer has to step over it, go round the mace and run back as fast as possible to the next person. The competitor has to keep the balloon in the air all the time! ⇒ continued on page 2

'An interview...' continued from page 1 ⇨

R: What problems did you encounter during the preparation?

H: Our computer system had to be modernised. The Local Government of Sárospatak agreed that our school should be allowed to use some of its financial resources. Fortunately, we had many supporters: the Theological College, the Culture House, the Rákóczi Castle, Vay Miklós Vocational School, Farkas Ferenc Art School, Rákóczi Ferenc II Primary School, some entrepreneurs, and, of course, big computer companies. Organization and preparation for the Olympiad also needed much reconciliation: work started in October 2004. Our students have also taken much responsibility.

R: It has probably been very important to keep in touch with people from abroad. How did it work?

H: Most of the organisation was done in Budapest. The final practical work was carried out by Mária Bujdos, the deputy headmistress of Árpád Vezér Grammar School.

R: In your opinion, what advantages will the town and the school gain from CEOI?

H: We consider it a great honour that we were given this task. I am sure that the program will enhance our reputation. It may prove useful in other fields of life, too.

R: Let us have one last question. Which is more tiring: preparatory work before the programme or the work being done right now?

H: The two weeks before the programme were busier, but the work has not been finished yet. I could more easily give an answer to your question on the last day.

R: Thank you very much.

H: It was my pleasure.

Written by Boglárka Batta & Eszter Oláh ✂

'Let's move...' continued from page 1 ⇨

4. Creeping Action! (4 people)

The volunteers have to creep under the gym staffs, then run up on the low gym bench and after running round the mace run back (this time beside the gym bench) and creep under the gym staffs again. For knocking the gym staffs off extra seconds will be added to the final time of the team as a penalty.

5. Confidence Game! (If some time left!) (2 people)

A blindfolded person has to go along the given route following the instructions of another person. (To slalom among the maces, to walk straddling over the gym benches, etc.) In case of knocking over the

obstacles penalty is given. The goal is to complete the task as quickly as possible.

6. Burst the balloons! (2 people)

There are five balloons in a given place. One of the volunteers gets a pin and he has to burst the balloons blindfolded, while the other person directs him with words. The goal is to burst all the balloons in a given time. The task starts with a whistle.

The announcement of the results will be at 18:45 in the great hall of the school.

Written by Erika Györki Mrs Korda ✂

This happened...

An illustrated report on the events of the latest 24 hours.



Making potter's earth & reedpipe



After the evaluation of round 1

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About Tokaji Wines

Our article about Tokaj wines is continued. Let's take a look round Tokaj-Hegyalja. Our guide again is the following web-page:

<http://www.funkcity.demon.co.uk/tokaj2.htm>

It is the combination of several factors that produces the special character of the wines of Tokaj-Hegyalja. The vines are grown on two types of soil; most of the local soil is broken andesite and rhyolite tuff of volcanic origin, the rest is loess. The Carpathian Mountains embrace the wine region from the north, east and west, creating an excellent microclimate with long, hot autumns and humid nights. The warmth of the autumn sunshine ripens the grapes to a golden yellow colour. Favourable location and adequate humidity combine with a fungus called *Botrytis Cinerea* exist to produce the so-called noble rot. The skin of the grape is penetrated by the fungus and part of the water content evaporates through it. The 20 per cent original sugar content is concentrated to 40-60 per cent. This high concentration is not the only or even the most valuable property of the Aszú grape. The bouquet and aromatic substances formed as a result of the *Botrytis Cinerea* metabolism distinguish Tokaj grapes from raisins and other artificially dried berries.

The Tokaj character requires suitable grape varieties that ripen late in order to make good use of the sunshine and warmth of the long autumn. When fully ripe, they have the 20 per cent sugar content that induces the noble rot and the creation of Aszú grapes. High sugar content must be counterbalanced by distinct and fine acids, and an adequate dry

extract content. Centuries of experience and tradition have shown that **Furmint** and **Hárslevelű** grapes meet all these requirements. Furmint is grown in two-thirds of the vineyards, Hárslevelű in the rest. In addition, a small quantity of **Muscat Lunel** is cultivated in order to enhance bouquet and aroma. The carefully planned combination of these three grape varieties produces the wine specialties of Tokaj.

Viticultural procedures in Tokaj do not differ greatly from those employed elsewhere. Great care, however is taken in pruning, lest the quality of the remaining buds impair quality. The late vintage is the other important difference. Traditionally, the vintage in Tokaj would start on Simon-Judas's Day, 28th October. Nowadays owing to large scale production, it would be too great a risk to wait that long. Accordingly the vintage starts slightly earlier, but even so it is not over until mid-November. The preparation of the special wines of Tokaj begins with the particular methods used during the vintages. In sections of the vineyard where half or more of the grapes have turned into shrivelled Aszú grapes, the berries are picked individually and collected in tubs. In sections with fewer Aszú grapes this procedure would be unprofitable, therefore, the Aszú grapes are harvested and processed together with the healthy grapes. The mixture forms the basis of **Szamorodni**, meaning "as it was grown", or "as it comes". This refers to the fact that the Aszú grapes and healthy grapes are processed together in accordance with their natural proportion. ☘

Cisco presentation

Peter Mártha the consultant if Cisco IT is giving a lecture titled: "Cisco Networking Academy Program – past, present and future in the Northern Hungarian region".

We are looking forward to seeing all those interested.



The Menu for today

Breakfast (short list):

- Continental breakfast
- Scrambled eggs, letcho (dish made of stewed onions, tomatoes and paprika) with rice

Lunch:

- Piquant game ragout soup
- Sirloin steaks Csáky style with small dumplings
- Grilled fish fillets with parsleyed boiled potatoes
- Stewed Savoy cabbage with chicken liver Hungarian style
- Bodrog delicacy

Dinner:

- Bean stew
- „Cellar” pörkölt (a kind of beef stew with potatoes)
- Green peppers stuffed with minced meat, boiled potatoes

How to say ...

Enjoy your meal! Cheers!

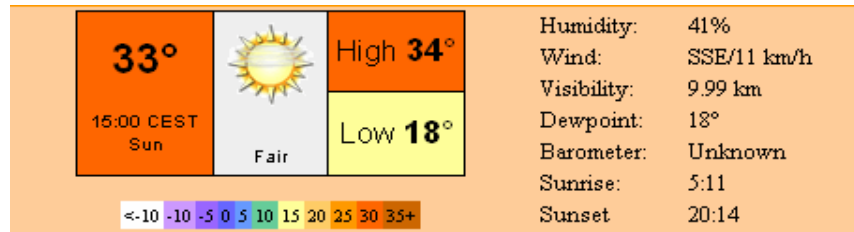
German: *Guten appetit! Zum wohl!*
Czech: *Strč prst skrz krk. Na zdraví!*
Serbian, Bosnian, Croatian:
Prijatno! Živjeli!
Romanian: *Poftă bună! Nozoc!*

Croatian: *Dobar tek! Uzdravljje!*
Dutch: *Eet smakelijk! Proost!*
Polish: *Zdrowie! Smaczne!*
Slovakian: *Dobrá chuť! Kesjep esen!*
French: *Bon appétit! Santé!*

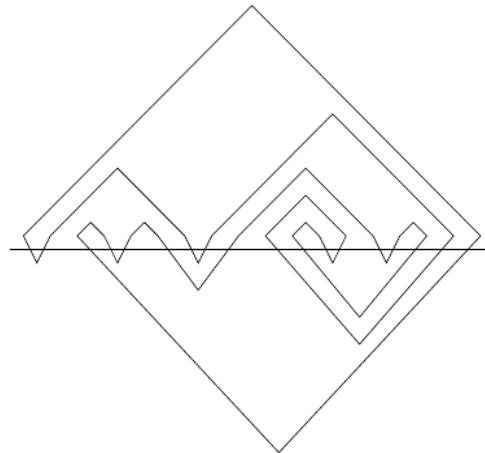
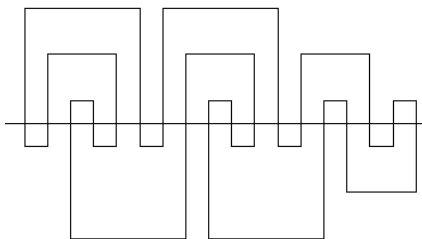
Spanish, Catalan: *¡Buen provecho!*
¡Salud!, ¡Bon profit! ¡Salut!
Estonian: *Head isu! Terviseks!*
Hungarian: *Jó étvágyat!*
Egészségedre!

Edited by Boglárka Régeni ☘

Weather



The stars of CEOI'2005?



It's a good idea to take your newspaper with you.

'This happened...' continued from page 2 ⇒



Happy birthday to Matuš!

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