



CEOI News 6

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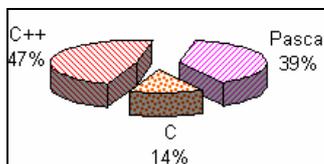
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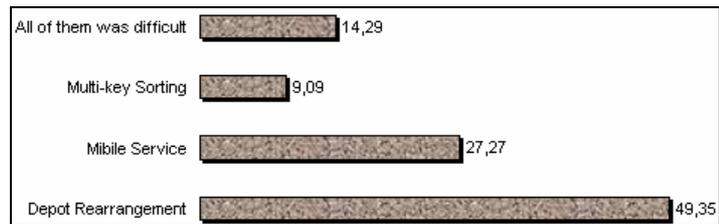
Worth Noting About the Internet Competition

Our reporter of the Web reports... 322 people from 47 countries registered to the internet contest. Most of them were from China: altogether 102 people. There was no Hungarian contestant. 189 of registered contestants sent in at least 1 solution.



Chosen computer languages

The answer to the question: "In your opinion which task was the most difficult?"



Difficulty-level of the tasks

From Andor Abonyi-Tóth ✠

The Programmes of This Afternoon

Outings Round Sárospatak

From 15:00 the contestants can learn about the natural beauties of rows of cellars. If you want to see a go canoeing, cycling or hiking. the Bodrog River. If you go cycling beautiful mountain lake the best Those who choose canoeing will you can get to Hercegkút and its thing to do is going hiking there. ✠

The Natural Beauty of the River Bodrog

The Bodrog washland is situated north of Tokaj; between Olaszliszka, Bodrogkeresztúr, Zalkod and Viss. This area is of the same size as Lake Velence and it is usually flooded in spring and sometimes even in summer when the River Tisza is flooding. In the area there are 9 backwaters. On the marshes a lot of different water-birds live and hatch eggs. Here you can find Great White Egrets, Night Herons, Bitterns, Grey Herons, Purple Herons, Gulls, Terns even Cormorants. There is aquatic vegetation. The 15-20 cm white water lily, yellow iris, marsh marigold and snow-flake. You can also

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A Bittern

'The Natural Beauty...' continued from page 1 ⇨

find some roburs, poplars, and willows. This beautiful area is prettyfied by the panorama of Tokaj Hill and Zemplén Hills. Orientation is

helped by the recognition of Tokaj Hill with a TV broadcasting station on its top, the stone-pit of Bodrogkeresztúr and the angular church tower of Olasziszka. ☒

Hercegekút and Environs

In the eastern boundary of the village, near the so-called Pagan-well (Pogánykút), archeologists excavated a significant prehistoric – man settlement in 1892. The finds were of a wide range: pot-sherds, stone-axes, stone-chisels, spalls of obsidian and flint, etc. The finds prove that people from the prehistoric age used arrow-heads and tools made of obsidian. At the beginning of the 20th century a primeval iron-hammer was also found. It was used by people living after the prehistoric age. It proves that the area was continually inhabited. The interesting memory of Pagan-well survived in the folklore of the days of Turkish rule in Hungary. This memory was written up by Mihály Tompa in his volume titled 'Népregék' (Popular Legends). The land once belonged to the Rákóczi domain which was given to Trautson German duke after the Kuruc wars. Around 1748-49 the new owner settled German families from the environs of Black Forest to the deserted village. The ancestors of people now living in Hercegekút came by carts and on foot along the Danube so they must have suffered a lot during the journey. In the first years they could only encroach 80 acres of plough –land from the forests but in half a century its area was 543 acres.

After 1876 the village did not belong to the domain of Sárospatak any longer and so became a nicely developing independent settlement. The name of the village was translated from German into Hungarian from Trautsondorf to Trauczonzfalva and then to Hercegekút (Duke-well) as a reminder of the duke. In 1788 the Catholic congregation founded an independent vicarage and built a church that was dedicated to the Blessed Virgin. There is a lay-by and a shelter by the well. ☒



Rows of Cellars

The Rows of Cellars of Gomboshegy and Kőporos

At the two confines of the village wine-cellars, the masterpieces of popular architecture await. Visitors of the places can have well-cured Swabian bacon with Tokaj wine. According to the decision made

by UNESCO in June 2002 the rows of cellars were put on the list of World Heritage Site in the cultural region category. They are regarded as parts of Tokaj-Hegyalja (the Tokaj wine-growing district of Hungary). ☒

The Mountain Lake of Megyer-hegy (Megyer Hill), Sárospatak

The mountain lake of Megyer-hegy is a much liked scenic spot, a geological scene and place of cultural history surrounded by high walls of a quarry.

Megyer-hegy like the volcanic cones of Király-hegy (King Hill) consists mainly of silicified rhyolite tuff that is strong but easily workable. The otherwise mouldering rhyolite tuff became strong as hot water solutions, gases and exhalations that were flowing upwards passed through it when the volcano was no longer active. Small particles of quartz impregnated a kind of very hard, natural cementation agent.

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The Mountain Lake



'The Mountain Lake...' continued from page 2 ⇒

Stone for millstones of grain mills and ore-crushers were mined here long ago. The once quarry-yard has been filled in by rainwater and a lake with a more or less the same amount of water has come into existence at the same place.

Geologically it is an excellent demonstration of Miocene volcanic agency that is so typical of the Tokaj Hills. Due to the exploration of the quarry we can take a look at the interior of the once hydrothermal centre.



This happened...



Jasmin Jasmin
Jasmin Jasmin
Jasmin Jasmin
Jasmin Jasmin

Happy birthday to Jasmin!

Jasmin Jasmin
Jasmin Jasmin
Jasmin Jasmin
Jasmin Jasmin



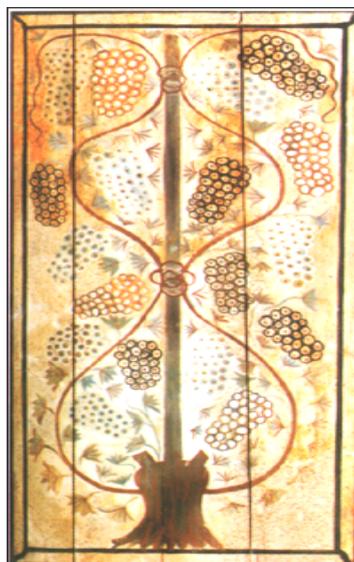
About Tokaji Wines

Our article about Tokaj wines is continued. Let's see what some well-known historic persons said about the

wines of this wine-growing region. Our guide again is the following web-page:

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

The role played by Tokaj wine over the centuries tells us all. Aszú as we know it, was first made in the 1560s. Tokaj wine scored its first international success in 1562 when Pope Pius IV, on the occasion of the Council of Trident, said the following after tasting the Tállyai [Tokaji] wine presented to him by György Draskovich, the bishop of Zagreb. "Summum pontificem talia vina decent" [Such wines befit the supreme pontiff]. Incidentally, the Hungarian Diet of 1655 made the separating of the Aszú grapes from the rest of the berries obligatory. By the mid-eighteenth century Tokaji wines had earned real world fame. Royalties, great statesmen and prominent figures of cultural life competed in their quest for more and better Tokaji wine. Louis XV of France offered Tokaji Aszú to



Madame Pompadour with the following words "C'est le roi des vins et le vin des rois." [This is the wine of kings and the king of wines.] Voltaire, who was a friend of Frederick the Great and lived in Berlin from 1749 to 1753, wrote the following about the king. "To our greatest fortune, he has Tokaji wine in his cellar and this one can only welcome with an Ave." Once during a feast, when Frederick the Great was sipping his Tokaji Aszú Noel the steward of the royal household encouraged his master with the words "Carry on drinking Tokaji. Your Majesty the first two humans were expelled from Paradise for eating, not for drinking!" Pope Benedict XIV thanked Maria Theresa's gift of Tokaji Aszú as follows: "Benedicta sit terra, quae te germinavit, benedicta sit mulier, quae

te misit. Benedictus sum, qui te bibo."
[Blessed be the land that has produced you, blessed be the woman that has sent you, blessed am I who drink you.]

The oldest bottle of wine ever to be sold at auction was a bottle of 1646

imperial Tokaj, which was bought by John A. Chunko of Princeton, New Jersey, USA, and Jay Walker of Ridgefield, Connecticut, USA for the sum of \$1,250 (including buyers premium) at Sotheby's, Geneva, Swit-

zerland, on November 16, 1984. At the time the sum paid was equivalent to £405. – Guinness Book of Records 1997.



The Menu for today

Breakfast (short list):

- Continental breakfast
- Scrambled eggs (with ham), lepcsánka (Have a test.)

Dinner:

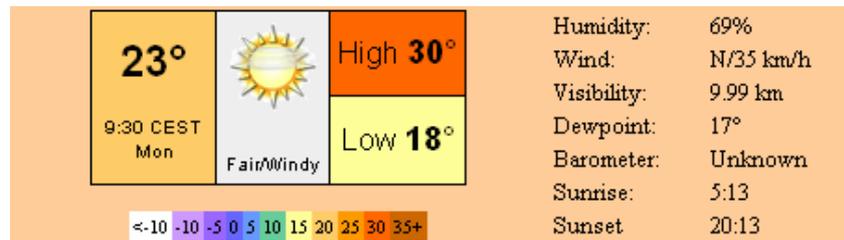
- Pork chops Temesvár style, steamed rice
- Gratineed cauliflower
- Chicken pörkölt (stew), small dumplings with eggs

Lunch:

- Chicken soup
- Stuffed thin flank of pork, parsleyed boiled potatoes
- Turkey breast with fruit, steamed rice with raisins
- Pork liver fried in breadcrumbs, fried potatoes
- Golden dumplings with nuts in vanilla custard



Weather



Tue	Wed	Thu	Fri
Mostly Sunny High 29 Low 18	Cloudy High 30 Low 17	Rain/Wind High 22 Low 15	Rain High 20 Low 12

How to say ...

Goog Morning! Good Night!

German: *Guten Morgen! Gute Nacht!*

Czech: *Spi Sľadce! Dobre vráno!*

Bosnian, Serbian-Croatian: *Dobro Jutro! Lahku noć!*

Romanian: *Bună dimineața! Noapte bună!*

Croatian-Serbian: *Dobro jutro! Laku noć!*

Dutch: *Goede Morgen! Slaap lekker!*

Polish: *Dzień dobry! Dobranoc!*
Slovak: *Kohút už spieva! Kohút ide spať!*

French: *Bonjour! Bonne nuit!*

Spanish, Catalan: *¡Buenos días! ¡Buenas noches!, ¡Bon dia! ¡Bona nit!*

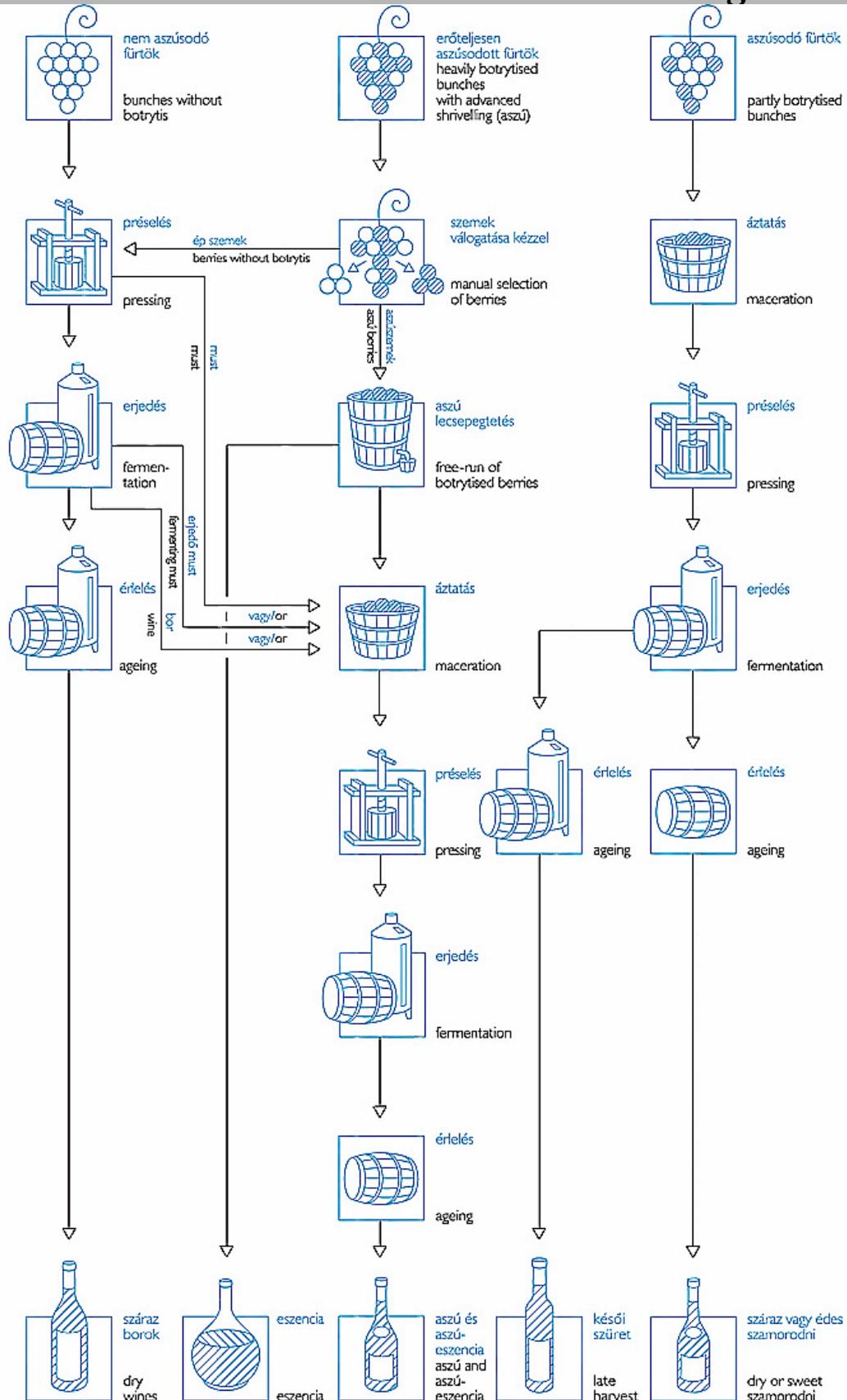
Estonian: *Tere hommikust! Head ööd!*

Hungarian: *Jó reggelt! Jó éjszakát!*

Edited by *Boglárka Régeni*



How to make good wine?



This happened...

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

