

# PEOPLE WHO MADE POSSIBLE IChO 48-th

31<sup>st</sup> July  
29°  
1<sup>st</sup> August  
28°

N10



# Catalyzer

July 28 - August 1, 2016

## Medea Chogovadze

At first, I thought that it would be almost impossible to organize the olympiad in such a short time. But with the help and supporting of each other we actually made it possible! This was an unforgettable experience for me. It seems that the time passes very quickly during these days. I don't want IChO-2016 to be over!

## Jane Tagviashvili

In spite of the fact that I was involved in the IChO I still can not believe that such a large-scale Olympiad was held in Georgia. I am very happy and full of emotions. I have gained a huge experience and got new friends. I will never forget these days and will be proud for a long.

## Mariam Museridze

IChO was one of the greatest experiences I've ever had. I had chance to meet people from all over the world and participate in many different activities. It is amazing that Georgia had chance to host such an amazing event. I hope everybody enjoyed it as much as I did.

## Kakha Didebulidze

International Chemistry Olympiad has a great importance for our country. It should be a great stimulator for the development and promotion of Chemistry. I am extremely proud and happy that we made this event possible in the highest level in the shortest time with our colleagues and enthusiastic students.

**Revaz Korashvili** - Associate Professor of Agricultural University of Georgia

**Prof. Elizbar Elizbarashvili** - Co-chair of Organizing Committee of the IChO-48, Association of Professional Chemists of Georgia.

**Dr. Natia Ochkhikidze** - Secretary, Agricultural University of Georgia

**Inga Lomadze** - Scientific Committee

## Tengo Nozadze

I was more than excited about being a part of the team hosting IChO. I can't describe the level of excitement I felt when all the seats of my lab were taken by students all over the world. IChO for me is the universal triumph, celebration of knowledge and intelligence, and this makes it even better for me. It's the celebration of something I very much love and admire - Chemistry.

**Giorgi Pantsulaia** - Master of Chemical Sciences; Head Guide

I think that IChO is the great example of the tradition that has a future. I wish all the participants good luck and hope that IChO 48-th will be unforgettable for them. This event will have a great influence to build future professional relations and friendship among the participants.

## Tengo Gejadze

I want to thank all the people who worked extremely hard and made IChO 48th. This is a very good possibility to get known people who are very successful and experienced. I was surprised by the atmosphere, which is at the IChO - friendly, cheerful and honest. I found out that there is number one, unwritten law, which stands for the international competition - justice and conscience.

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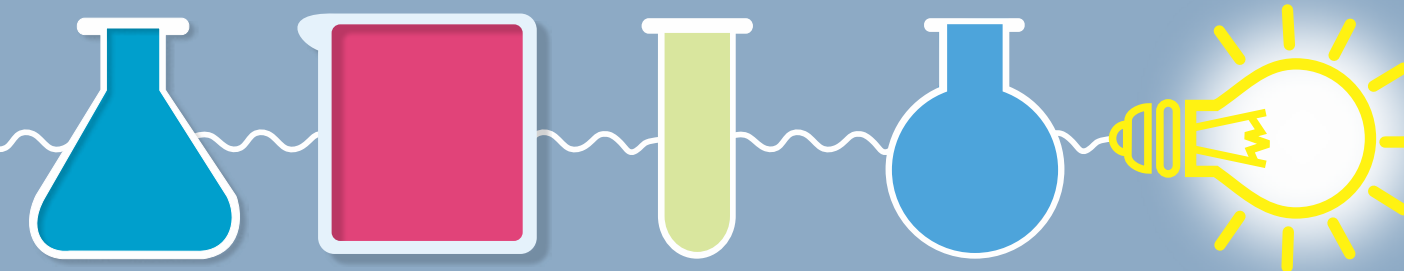
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# PEOPLE WHO MADE POSSIBLE IChO 48-th



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# COME BACK TO GEORGIA



## Georgian Bread



**Merab Abramishvili** was a Georgian painter whose works were influenced by medieval arts and European neo-impressionism. Due to his unique visual language and aesthetics, Abramishvili emerged as one of the leading Georgian artists, who went beyond the established Soviet-era clichés. In the period of post-Soviet political instability, Abramishvili became preoccupied with mystical imagery. His works were displayed as part of solo and group exhibitions in both Georgia and abroad.

## Kazbegi

## Shatili



Kazbegi National Park is located on the northern slopes of the mighty Caucasus range, and its protected area covers a total of over 8,700 hectares. At 5,047 meters above sea level, Kazbegi Mountain (or Mkinvartsveri) is the third highest mountain in Georgia, and is surrounded by myths and religious tradition. The town of Stepantsminda (also called Kazbegi) itself is charming and a wonderful base camp for exploring the region further.

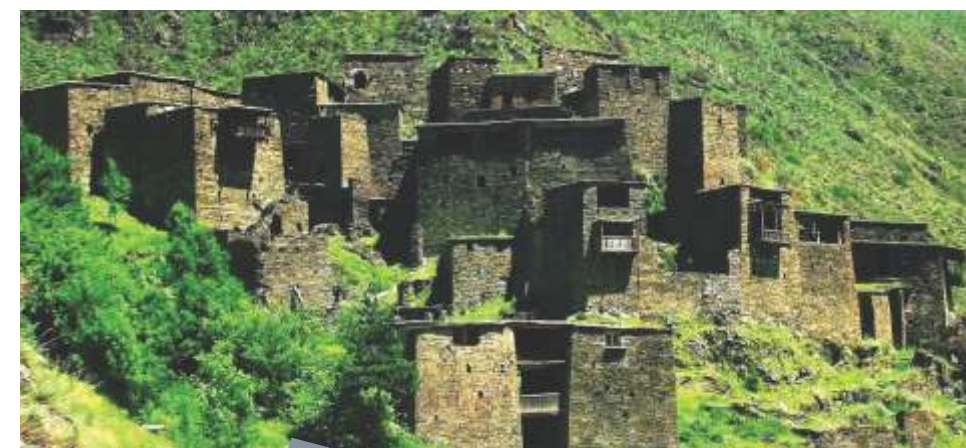
Stepantsminda Historic Museum is located in the memorial house of the Georgian writer Alexander Kazbegi (1848-1890). Together with the library and personal belongings of the writer, the museum houses ethnographic artifacts typical of the Khevi region; archaeological exhibits, religious relics, books, and various works from local artists.

Gergeti Trinity Church from the XIV century is located in the village of Gergeti, 6 km from the town of Stepantsminda, at a height of 2200 m. The complex includes Holy Trinity Cathedral, constructed in the XIV century, the bell tower built in the XIV century, and clergy houses from the XV century.

Dariali Gorge begins at the confluence of the river Chkheri and ends near Upper Lars. The Gorge itself is 11 km long. The confluence of the Kabakhi and Khda rivers is the most narrow and rocky part of the gorge. You will also have an opportunity to see a Georgian Orthodox Church located within the gorge.

The village of Shatili squats on the northern slope of the Greater Caucasus mountains in Georgia. Even today the area is considered isolated and remote but in centuries past the villagers could not rely on distant authorities to afford them protection. In early medieval times the villagers hit on a solution which was to shield them from their enemies for hundreds of years. They made their village in to a fortress. In the twenty first century the village is usually only accessible between the months of June and the end of September so in more feudal times something had to be done to avert death and disaster. As the village persevered, the architecture evolved. What would normally be small stone dwellings grew taller and developed in to watchtowers.

Instead of a wooden roof these watch tower come domiciles became flat-roofed to avoid assault by fiery arrows. The village effectively became a fortress, standing guard over the north-eastern border of Georgia.



## Svaneti

Beautiful, wild and mysterious, Svaneti is an ancient land locked in the Caucasus, so remote that it was never tamed by any ruler. Uniquely picturesque villages and snow-covered, 4000m-plus peaks rising above flower-strewn alpine meadows provide a superb backdrop to the many walking trails.

Svaneti is divided into Upper (Zemo) and Lower (Kvemo) Svaneti. Green and beautiful Upper Svaneti offers the best walking and climbing as well as the strongest traditions. The walking season lasts from about early June to mid-October, though some routes can be waterlogged early or late in that period.

Skiers and Svaneti's tourism businesses have high hopes for the new Tetnuldi ski resort, on the slopes of mountain Tetnuldi about 20km east of Mestia.

Ushguli on the other hand provides an old world contrast, since it is protected by its position deep the mountains and is at the end of a bad road only accessible by a vehicle with a four wheel drive.



Gebzhalia is a softened cheese dish from Georgia's Samegrelo region. Traditionally prepared using cottage cheese, it can also be made with matsoni. In this recipe we have used matsoni. Matsoni is a fermented milk product very similar to yogurt. It is smooth and creamy with a mild, slightly tart flavor. Popular in Georgia and throughout the Caucasus region, matsoni is rich in mineral content, protein and calcium and renowned for its health giving properties. Ingredients: 1 kilo of new cheese, 1 kilo of Matsoni, 2-3 hot green peppers, 4 cloves of garlic, 100 grams of fresh mint, and salt.

**Gozinaki** is a traditional Georgian confection made of caramelized nuts fried in honey and usually eaten at New Year and Christmas. In this recipe we show how to make Gozinaki with walnuts. Ingredients: 1 kilo of walnuts, 10 heaped tbs of honey and 2 tbs of sugar.



This dish is made from mixing Dambalkhacho and boiled butter. The former is a type of cottage cheese made from curd that is dried using a traditional Pshav method. Cottage cheese is split into portions and is drained of moisture. After that, it is knead by hand and put into jobani – small wicker baskets to dry. Once the cottage cheese dries, it is put into clay pots and covered. It takes about a month and a half for it to develop a special kind of mold that is very beneficial for health when consumed. In order to make Dambalkhacho is grated, melted in warm butter and used as spread.

## Georgian National Clothes

