Meeting Program

July 10, 2007

IAVCEI Commission on Explosive Volcanism
July 9, 2007 from 07:30 PM to 08:30 PM - Academy of Fine Arts Room 8

IAVCEI World Organization of Volcano Observatories
July 9, 2007 from 07:30 PM to 08:30 PM - Academy of Fine Arts Room 16

IAVCEI Executive Committee
July 9, 2007 from 07:00 PM to 10:00 PM - Facilities other than university venues Restaurant (reserved room and buffet)

ESRI Workshop “Geographic Information Systems as a tool in Earth Sciences: from field data collection, data visualization and analysis to sharing projects on the Web” (see the Scientific Events page)
July 9, 2007 from 02:30 PM to 05:00 PM - Department of Mathematics Room I2

Department of Mathematics Room I2
(see the Scientific Events page)

Systems as a tool in Earth Sciences: from ESRI Workshop “Geographic Information - Facilities other than university venues Restaurant (reserved room and buffet)

IAVCEI Commission on Granites
July 10, 2007 from 07:30 PM to 08:30 PM - Academy of Fine Arts Room 16

July 12, 2007

IUGG Mathematical Geophysics Union Commission
July 12, 2007 from 06:00 PM to 08:00 PM - Academy of Fine Arts Library

IAHS Plenary
July 12, 2007 from 06:00 PM to 07:30 PM - Department of Mathematics Room I1

IASPEI Executive Committee
July 12, 2007 from 01:00 PM to 02:30 PM - Rectorate Dessau Hall

IASPEI Bureau Meeting
July 12, 2007 from 12:30 AM to 01:00 PM - Rectorate Room V

IAVCEI General Assembly
July 12, 2007 from 04:30 PM to 05:30 PM - Rectorate Main Hall

IAVCEI Eruption Forecasting through the Bayesian Event Tree: Moving from theory to practice with the software package BET_EF (Workshop)
July 12, 2007 from 05:30 PM to 09:00 PM - Academy of Fine Arts Room 16

UCCS Ice and Snow Classification and Glossary
July 12, 2007 from 06:00 PM to 07:30 PM - Rectorate Dessau Hall

UCCS/IACS Plenary
July 12, 2007 from 06:00 PM to 07:30 PM - Rectorate Room VIII

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1. Town Hall, National Gallery of Umbria, Podium Hall (Side Event)
2. Saint Mary of Marcy (Side Event)
3. POST, Perugia Workshop of Science and Technology (Side Event)
4. State Archive, National Archeological Museum (Side Event)
5. RAI, Italian Broadcasting Network (Multi Media Room)
6. O. Antinori School (Children Day Care)
   Saint Peter's Monumental Complex (Side Event), Seismic Observatory, Medieval Garden
7. Saint Giuliana Monumental Complex SLEE (Side Event)
8. Academy of Fine Arts (Press Room)
9. Coffee Bar, LOC Headquarters, First Aid
FLORENCE

Florence is one of the most important Italian cities and it’s known all over the world. With Rome and Venice it is one of the most visited cities in Italy. The Historical centre is full of museums, churches and buildings built during XIV and XVI century in Renaissance Age. Florence has been for many years the capital of art and culture: many famous artists were born, lived and worked there. It’s for their works as well as that every year thousand of tourists have chosen this city to spend their holidays. During Medieval and Renaissance Ages, Florence became an important economic, cultural and artistic city. Its artistic richness is unique in the world and the historical centre of the city has been declared patrimony of Humanity by UNESCO. Among the most important museums we can remember: Uffizi Gallery, Pitti Museum, Bargello Museum, Archaeological Museum, Museum of Modern Art, Museum of Opera Dome. Other famous monuments are: Battistero, Fortezza da Basso, Campanile di Giotto. Some of the churches are: Florence Dome (or Santa Maria del Fiore) with Brunelleschi’s cupola and Campanile di Giotto; Battistero with Ghiberti gold doors; Santa Maria Novella Church; Santa Croce Church with Machiavelli, Michelangelo, Galileo Galilei, Alferi, Foscolo and Rossignol graves; San Lorenzo Church. Majestic buildings characterize the city: Palazzo Vecchio, Loggia dell’Orcagna, Spedale degli Innocenti of Brunelleschi, Palazzo Medici, Palazzo Pitti, Uffizi ( Vasari’s work), Ponte Vecchio with goldsmith shops since 1500.

There are also famous squares: Piazza del Duomo, Piazza della Repubblica, Piazza Santa Croce, Piazza della Signoria, Piazza della Libertà, Piazza Indipendenza, Piazza Santa Maria Novella, Piazza Michelangelo.

SHORT STORY

Florence has Roman origins (ancient Florentia). In the second half of XII century a lily was chosen as the symbol of Florence. Mythology has it that a lily came out from a drop of milk fallen from Juno’s breast while she was feeding the little Hercules. The meaning of lily is pureness, and chasteness. Florence experienced is its maximum artistic development under Medici Family.

LIVING IN FLORENCE

Florence is not only art and museums. Theatres, cinemas, discos and pubs animate city all night long. Theatre tradition of Florence is important (to remember the famous Florentine Musical May).

Thank to the great number of discos and pubs, people can have a good time every day and every week: appetizers, party house, Latin rhythms, midnight supper, coffee, bar, night club, attract many young people both from Florence, or from abroad.

COOKING

Tuscan cooking is famous for its simple but rich flavours. In the past, because of economic difficulties, people from Tuscany liked to use poor food such as salted bread. Today, there are many kinds of it: filone, ruota, costini, focacce, schiacciata all’olio, bread with rosemary, pagnotta with raisin.

Bread is one of the primary ingredients of the most important Tuscan recipes: panzanella (made with bread soaked in water and vegetables), pappa col pomodoro (bread, garlic, parsley, basil, salt, oil and tomatoes), ribollita (to boil again soups of the day before). Florence is also famous for its steak, trippa, bomboloni, cenci, lampredotto, fagioli all’uccelletto. Tuscany is celebrated also for its valuable wines: Brunello of Montalcino, Nobile of Montepulciano, Chianti classico, Barco reale di Carmignano, Vernaccia di San Gimignano, Morellino di Scansano, Pommino, Montessudialbo, Montessudaio rosso are only few kinds of wines produced there. It’s for these characteristics that many tourists every year chose Tuscany for their holidays, to find ancient traditions and to taste typical Italian flavours. Best known places are: Chianti, Val di Orcia, Montepulciano, San Gimignano, Montalcino and Maremma Toscana.

HOW TO REACH FLORENCE

Plane: Amerigo Vespucci airport, (Peretola zone), few kilometers from historical center, Rifredi district.

It’s possible to land at Pisa airport (50 km far from Florence) as well. Train: the most important train stations are: Firenze Santa Maria Novella and Firenze Campo di Marte. Car: Florence is easily to reach by A1 or A11. Historical centre is also full of paying parkings.

FLORENCE

Region

Tuscany

Province

Florence

Surface

102 Km2

Population

367.062

Origin

91,5% of inhabitants is of Italian origin, the foreign one is made by 33.603 people

Holy Protector San Giovanni Battista

Holiday

24th of June

Climate

Continental with hot summers and cold winters

Curiosity

in the world many other cities are called Florence: 30 are in the United States and 1 in Columbia

FIELD TRIPS

5th and 12th of July (Full day): Departure from Piazza Partigiani at 8 a.m. Return to Piazza Partigiani at 6 p.m. For booking please contact 075 - 501442

Thick Tomato Soup
(Pappa col pomodoro)

INGREDIENTS:

500 grams (approx. 17.6 ounces) of ripe tomatoes
2 garlic cloves
basil, peperoncino (hot peppers)
1 quart of meat broth
extra virgin olive oil
300 grams (approx. 10.6 ounces) of stale homemade Italian white bread

Saut the garlic and peppers in the oil. When the garlic is slightly browned, take it out. Add the pureed tomatoes and the basil. Cook for a few minutes, then add thinly-sliced bread and mix well. When the bread has absorbed the tomato sauce, add the boiling broth and salt and pepper to taste. Let it boil for about 15 minutes, adding broth as needed. Let it stand for about an hour, then stir well to completely dissolve the bread. Serve hot, but not boiling with a little Tuscan extra virgin olive oil and some basil leaves.

La Ribollita

INGREDIENTS:

4 tablespoons olive oil
1 red onion, chopped
1 leek, white part only, chopped
1 garlic clove, chopped
4 carrots, sliced into half-inch rounds
4 zucchini, sliced into half-inch rounds
1 small bunch of spinach, shredded and chopped
4 tablespoons of tomato paste
1 quart of meat broth
2 garlic cloves
1 bunch “cavolo nero” or kale
1 cup of green beans, cut into bite-size pieces
2 cups of Tuscan white beans, one-half cup pureed and one-half cup whole
2 tablespoons coarse of sea salt or kosher salt
4 tablespoons of tomato paste
1 pound stale Italian bread, sliced

Heat the olive oil in a large pot and sauté the onion and leek together over low heat until they begin to burn slightly. Add the garlic and sauté, for 1 minute. Add all the remaining vegetables. Season with sea salt and stir to mix in the onions and leeks evenly. Cover and cook for 20 minutes or until the vegetables have reduced in volume by half. Stir again and cover with water to the top of the pot. The more water you add, the more broth you will have with the soup. Bring to a boil and then lower the heat. Add the tomato paste and stir to dissolve. Cover and cook the soup for 1 hour. Add the Tuscan beans. The next day layer the soup in a deep baking dish with the stale bread and bake. Top with thinly sliced red onions before baking. The next day, if there’s any soup left over, reboil the soup, stirring well to break up the bread slices. The soup should be thick enough to eat with a fork! It’s served with the traditional drizzle of extra virgin olive oil on top.
TODAY WE'RE GOING TO make some Italian bread. You will need:

- 300 grams (approx. 10.6 ounces) of stale homemade Italian white bread
- 1 quart of meat broth
- 2 garlic cloves
- 500 grams (approx. 17.6 ounces) of ripe tomatoes
- Extra virgin olive oil
- Salt and pepper

You will need:

1. Sauté the garlic and peppers in the oil. When the garlic is slightly browned, take it out. Add the pureed tomatoes and the basil. Cook for a few minutes, then add broth as needed. Let it boil for about 15 minutes, adding broth as needed. Let it stand for about an hour, then stir well to completely dissolve the bread.
2. Serve hot, but not boiling with a little Tuscan extra virgin olive oil.

Note: You can use any type of bread you prefer, but Italian white bread is the most traditional. You can also use Italian bread, which is made with a special yeast that gives it a unique flavor.

INGREDIENTS:

- Extra virgin olive oil
- Italian white bread
- Broth
- Tomatoes
- Basil

You can also add black pepper, salt, and garlic to the bread mixture. You can also add other vegetables, such as onions or carrots, to the bread mixture.

Some Italian cliches...

You know that your hand gestures and facial expressions mean something, but people still look at you puzzled.

Useful Information: Piazza Raffaello Tel 075-5733864 - hours 10.00-13.30/14.30-18.00 Closed on Monday
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