



NEWS:

- ⌌ Please visit the World Scientific Display at 10:00 and also at 12:10, when there will be a conference photograph. If you are not there for the picture you may not get lunch!
- ⌌ Our final invited speaker Anand Pillay arrived today (5:30 AM). He is here after a short visit in London, attending his father's 80th birthday.
- ⌌ Our reporter asked the two young ladies visiting here, Noura and Naila Kuhlmann, to draw a picture of the IPM Building for Daily News, they have not done it yet. If they do it by noon today, their prize is a picture with the invited speakers which will be published in the next issue.
- ⌌ Hooray! I am free to go (1:00 AM). I have to let you know that I had to write this news section under the treat of death. The Daily News editor was sitting next to me waiting for me to finish this in less than 30 minutes or to kill me! I am safe and sound now.☺

Did you know that ...

When Professor Pillay is not engaged in the intricacies of model theory, he devotes his creative energies to classical Indian music.

Announcement:

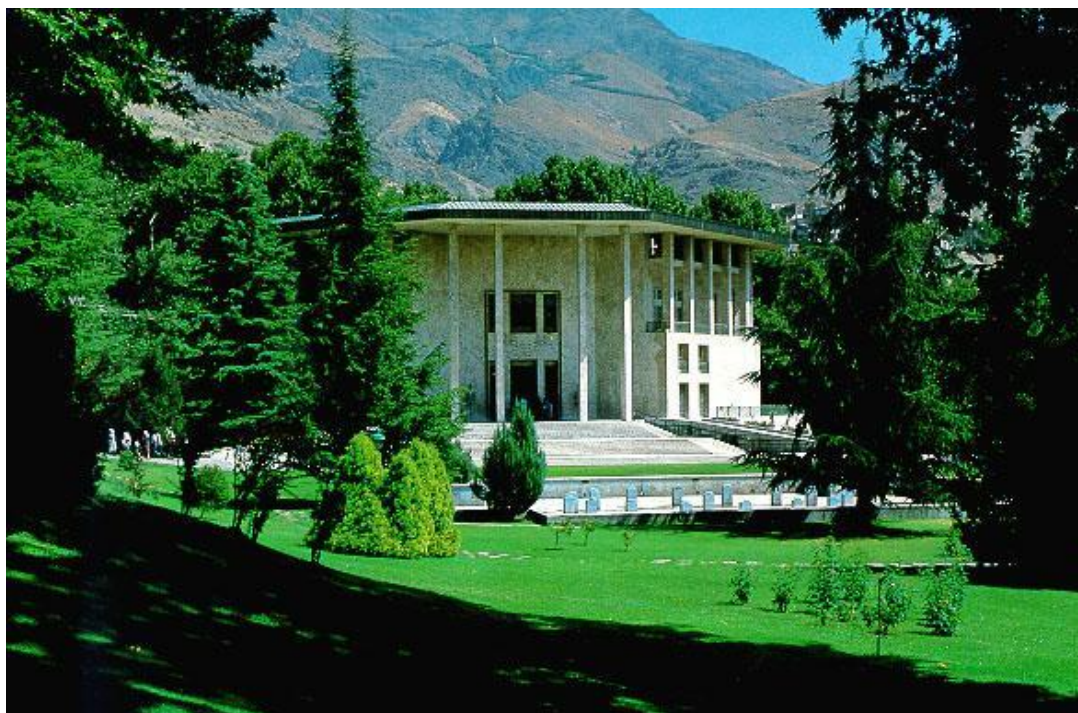
- ☑ General Talk (II) by Iraj Kalantari
University of Tehran, (you can get more information about University of Tehran on page 4).
Excursion: Visiting the Sa'd Abaad Palace (invited speakers), followed by Niavaran's House of Culture (speakers and organizers).



Sa'd Abaad Palace Museum



Situated in northern end of Tehran, the Saadabad garden comprises a number of palaces dating back to the Qajar and Pahlavi periods. Among these, the most famous one is the stone palace or shahvand palace, nowadays called the Green Palace Museum. The interior of this magnificent structure which is brilliantly ornamented with Iranian traditional motifs, turned this palace in to a museum of Iranian art masterpiece. A rich and complex set of stucco and mirror works in its internal decoration seems somehow to correspond inversely to a simpler Italian Style exterior architecture and as a result, a unique palace of its kind. One can also find a collection of original Iranian and foreign paintings kept in the palace Museum of Fine Arts. IRANIA-Saadabad Palace Museum is a unique and evocative Multimedia CD which manifests part of the beauties and wonders of Iranian art treasure. Over 1500 true color images 13 Minutes of motion video 60 Minutes of theme music 310 Minutes of narration in five languages Documentary articles on the palace, decorative arts and objects, and paintings.








University of Tehran

The establishment of university in Iran goes back to 530 AD. The first of which was named Jondi-Shapour. In 1849 the Iranian Government, under prime minister Mirza TaghiKhan AmirKabir, established the first modern school of Iran named Dar-ol-Funoon or Polytechnic, where modern sciences, such as medicine and technology were taught by foreign teachers, mainly Austrian and French. In 1934, after careful studies and with the help of a great Iranian scientist *Dr. Mahmoud Hessaby*, the Majlis(or Parliament), established University of Tehran which consisted of six separate faculties as following : **Engineering , Natural Science and Mathematics ,Literature, Philosophy and Pedagogical Sciences, Medicine and related sciences, Jurisprudence, Political and Economic Sciences Theology.**

Other faculties were founded as following: **Fine Arts(1941), Veterinary Medicine(1943), Agriculture(1945),Business Administration(1954), Education (1954), Natural Resources(1963), Economics (1970), Foreign Languages (1989), Environmental Studies (1992) .**

In 1992 the faculties of Medicine, Dentistry and Pharmacology became separated from UT and composed the University of Medical Sciences of Tehran.

The main part of the **central library of the University of Tehran** was established in 1950 (1329) with a collection of books dedicated by Mr. Sayyed Mohammad Meshkat, Professor of the University of Tehran, consisting 1320 volumes of book in original manuscript. The present building of the library with an area over 20,000 m2 was inaugurated on Sept. 22, 2000, this nine stores building consist of basement, ground-floor, first floor, and five stores allocated to book stacks. At present, UT has 40 academic centers (faculties, institutes,) and more than 30,000 students in 115 academic fields are studying in it. University of Tehran consists of six campuses: *Main Campus (Enghelab Ave. , Tehran), North Kargar Campus (Tehran), Karaj Campus , Varamin Campus , Qom Campus, Choka Campus.*

Daily Program						
9:00-10:00	10:00-10:30	10:30-11:30	11:30-11:40	11:40-12:10	12:10-12:40	
F-V Kuhlmann (II)	Coffee Break & World Scientific Display 	A. Enayat (II)	Break	M. Pourmahdian		Conference Photograph and World Scientific Display
12:40-14:00	14:00-14:30	14:30-15:00	15:00-15:10	15:10-16:10	16:10-17:30	17:30-19:
Mosamma Bademjan! 	S. M. Ayat	Moj. Moniri	Break	On the Bus (Invited speakers initiating Exc. II, the others going to University of Tehran)	General Talk (2) I. Kalantari (II)	Excursion (II), Cntd. (Invited speakers now joined with organizers)

Khoresht-e Badenjaan

4 Servings

500 grams lamb or beef
8 small eggplants
3 medium onions
2 tablespoons tomato paste
2 tablespoons fresh lime juice
cooking oil
2 teaspoons salt
1/2 teaspoon turmeric
1/2 teaspoon black pepper



Peel onions and slice thinly. Fry in oil until slightly golden. Cut meat into small pieces and fry with onions until colour changes. Bring 2-3 glasses of water to a boil, and add to meat. Add 1/2 teaspoon salt, turmeric and pepper, and cook over medium heat for about one hour. When meat is cooked, there should be about one glass of water left. Add tomato paste and lime juice, and mix well.

Peel eggplants and slice length-wise to a thickness of 1 cm. Add salt on both sides and leave for two hours and then dry the moisture and fry in abundant oil on both sides over medium/low heat until golden. Place eggplants over meat (but do not mix with meat). Place the lid on and cook over low heat for another 10 minutes. Serve Khorest-e Badenjaan hot with plain rice ([Polow](#) or [Chelow](#)).

Polow (chelow)

4 Servings

500 grams long-grain rice or basmati
6 tablespoons cooking oil
1 tablespoon salt

The preparation of polow (chelow) is more elaborate than kateh and results in a delicious non-sticky rice. It is normally served with kababs or any of the main Persian dishes.

Wash rice twice and soak in salted warm water for 2-3 hours, then drain the water.

Pour water in a large pan until it is half-full and bring it to a boil.

Add rice and a spoonful of salt and continue boiling until rice slightly softens.

Pour rice into a drain and wash it with slightly warm water.

Pour 3 spoonfuls of cooking oil into the pan and add rice. Pour 3 more spoonfuls of oil over rice.

Cover the pan and cook over low heat for about half an hour. If cooking time is increased, a delicious crispy layer of rice (called ta-dig) will form at the bottom of the pan.



