



Richard Brualdi



Peter Cameron



Willem H. Haemers



Samad Hedayat



Charles Johnson

- ∞ The sum of Erdos Numbers for our Keynote Speakers is 9 and none is higher than 2.
- ∞ Open Problem. Construct the collaboration graph for our keynote speakers (Six vertices, one for each of Brualdi, Cameron, Haemers, Johnson, Thomassen, Wilson and an edge between two vertices if they have a joint paper). Find a set M of mathematicians such that (1) $|M|$ is as small as possible and (2) The collaboration graph for the union of our keynote speakers and M is connected.
- ∞ On Peter J. Cameron: The Mathematics Genealogy Project (<http://genealogy.math.ndsu.nodak.edu/>) lists 28 PhD students for Peter Cameron. It also traces Cameron's (mathematical) ancestry all the way to Jacob Bernoulli (1654-1705).



Hadi Kharaghani



Shahriar Shahriari



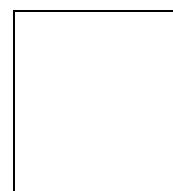
Carsten Thomassen



Richard M. Wilson



- ∞ The advisor to student line from Jacob Bernoulli to Cameron goes as follows: Jacob Bernoulli, Johann Bernoulli, Leonhard Euler, Joseph Lagrange, Simeon Poisson, Michel Chasles, H. A. Newton, E. H. Moore, Oswald Veblen, John Whitehead, Graham Higman, Peter M. Neumann. Peter J. Cameron.



!?!

Schedule of Talks

9:00-10:00	Registration Welcoming Remarks
10:00-11:00	Peter Cameron(I)
11:00-11:30	Refreshments
11:30 - 12:30	Samad Hedayat
12:30-13:00	Free
13:00-14:30	Lunch
14:30-15:30	Willem H. Haemers(I)
15:30-16:00	Refreshments
16:00-17:00	Carsten Thomassen(I)
Evening 19:00 - ...	Workshop Reception

Math news:

Maths equation 'shows chance of marriage success'

Newlyweds concerned that they may be setting off on the rocky road to divorce can predict their destiny using a simple mathematics equation, according to a leading mathematician.

Professor James Murray claims that the secret to a happy marriage can be found through two algebraic formulae, which have a 94% success rate in predicting compatibility.

Addressing the Mathematical Biology Conference at Dundee University yesterday, he presented the model for the first time, explaining his calculations.

Read more in:

<http://www.utvinternet.com/newsroom/indepth.asp?id=35660&pt=n>



Abguineh Museum:

Glassware and Ceramic Museum of Iran

Building of Museum was the residence and office of "Ahmad Qavam" until 1951. Afterwards, the Egyptian Embassy in Tehran took over the building and finally handed it over to the Iranian Commercial Bank.

From 1976, a group of Iranian and Austrian architects refurbished the building and converted it into a museum which was opened on 1989. The decorations of the building include brickworks of the exterior facade and interior plaster cutouts, mirror works and inlaying.



As one of the Iranian famous museums, Abguineh museum comprises several halls and workshops and a library. Art works and handicrafts exhibited in this museum include three collections of porcelains, glassworks and crystals.

Porcelains

The magnificent collection of porcelains exhibits a thorough history of ceramics and porcelains made in Iran from the dawn of history until today. It also provides a bulk of information about the evolution of porcelain and its production technique. Major centers of porcelain making in Iran including Kashan, Ray, Qazvin, Gorgan and Neishabour are also introduced. Visiting this museum, you learn about simple and colorful glazed porcelains and the art of decorating them with calligraphic designs, paintings of plants and animals and geometrical designs over and under the layer of the glaze. Some of these porcelains enjoy paintings on the basis of proverbs and old mythical and folk tales.



Glass works

Glass works that are exhibited in this museum start from the ones made in the first and second millennia BC and extend up to modern ones. In this section the glass works production technique including the sand molds, cutting and pressing equipment are introduced. The painting method on the glass is also exhibited.

Crystals

On the ground floor hall of the museum, crystal and flint glass samples of 18th and 19th centuries are exhibited. All these samples are mostly cut and made in Europe.

Specialized Library On the northwestern courtyard of the museum, the newly constructed building of the library is visible. This specialized library contains almost 4,000 books on archeology and the history of art. A hall is also allocated to exhibit the glassworks and porcelains made by contemporary artists and craftsmen. Workshops to teach production of glassworks, crystal cuttings, porcelains and their painting are also provided.



Lima Bean with Dill Rice BAGALI SHEVID POLOW

Bagali polo

(Serves 6 to 8)

The following recipes are from "Secrets of Cooking" by Linda Chirinian (ISBN 0-9617033-0-X Lionhart Inc. New Canaan, CT).

This exotic Iranian dish can be served with plain yogurt spooned over the rice, or with roast chicken, barbecued lamb chops, or steak. A straight-sided, non-stick, saucepan is the best kind of pot to use for this recipe.

Ingredients:

- **PREPARATION TIME: 20 MINUTES (plus soaking for rice)**
- **COOKING TIME: 45 MINUTE**

- 1 recipe Steamed Rice
- 1 package (10 ounce) frozen baby lima beans, thawed
- 14 tablespoons butter
- 3 cups freshly chopped dill
- 3 medium potatoes, cut into 1/2 inch slices (optional)
- 1/4 teaspoon cinnamon threads crushed and steeped in 2
- tablespoons hot water
- Salt and freshly ground pepper to taste
 - Prepare Steamed Rice . Melt 4 tablespoons butter in a non-stick 6-quart saucepan. Arrange potato slices in single layer in saucepan.
 - Spread one-third of prepared rice over potatoes. Salt and pepper. Cover with half of lima beans, and half of dill. Cover with half of remaining rice and remainder of lima beans and dill. Top with remaining rice. Keep ingredients mounded high in center so steam can circulate. Sprinkle 4 cup water over rice. Slice remaining butter, place over rice. Cover rice with waxed paper. Wrap cover of pot in kitchen towel and place over saucepan to keep steam inside.
 - Cook over medium-high heat 8 minutes, reduce heat to low, and cook 35 minutes or until rice is soft and fluffy.
 - Set 1 cup rice aside. Mound remaining rice on serving dish. Remove potatoes from saucepan with spatula and place around rice or in separate dish. Sprinkle reserved cup of rice with saffron and mix well. Spread saffron rice on top of plain rice. Season with salt and pepper.

- **VARIATION:** When layering rice, add 1 large onion, chopped and sauted in butter, 6 broiled lamb chops or 2 pounds cooked boneless lamb shoulder cubes, or 6 cooked chicken cutlets. Increase cooking time by 15 minutes.



