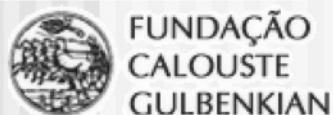




IWHSS-2012



Pictures by Paula Bordalo

In LISBON
16-18 April 2012

IWHSS12 Web site:
<http://www.lip.pt/iwhss2012/>

IWHSS12 Preliminary Program - Monday, 16 Morning

08:30 - 09:00 Registration

09:00 - 12:30 Monday morning

Chair :

⤴ 09:00 Welcome address 20'

Opening of the workshop: **Paula Bordalo** (*LIP / IST*)

Speaker: **Mariano Gago** (*LIP / IST*) 10'

Speaker: 10'

⤴ 09:20 QCD Spin Physics: Recent Highlights 30'

Speaker: **Werner Vogelsang** (*Tubingen University*)

⤴ 10:00 Longitudinal spin structure of the nucleon: present and future 30'

Speaker: **Abhay Deshpande** (*Stony Brook University / RBRC*)

⤴ 10:40 **Coffee break** 30'

Chair :

⤴ 11:10 Theory overview on transversity 30'

Speaker: **Alessandro Bacchetta** (*Pavia University*)

⤴ 11:50 Experimental review on transversity 30'

Speaker: **Federica Sozzi** (*Trieste*)

12:30 - 14:00 Lunch break

IWHSS12 Preliminary Program - Monday, 16 Afternoon

14:00 - 17:00 Monday afternoon

Chair :

- ⤴ 14:00 Is a complete decomposition of the nucleon spin possible ? 30'
Speaker: **Masashi Wakamatsu** (*Osaka University*)
- ⤴ 14:40 Novel hard exclusive QCD phenomena with COMPASS 30'
Speaker: **Mark Strikman** (*Penn State University*)
- ⤴ 15:20 **Coffee break** 20'

Chair :

- ⤴ 15:40 Lattice hadron spectroscopy 30'
Speaker: **Mike Peardon** (*Trinity college – Dublin*)
- ⤴ 16:20 Some topics in hadron spectroscopy 30'
Speaker: **Stephen Olsen** (*Seoul National University*)

Please consult the **agenda** at the Workshop web page :
<http://www.lip.pt/events/2012/iwhss/index.php?option=3>

IWHSS12 Preliminary Program - Tuesday, 17 Morning

09:00 - 13:00 Tuesday morning

Chair :

- ⤴ 09:00 Wigner Distributions and Quark Orbital Angular Momentum 30'
Speaker: **Barbara Pasquini** (*INFN Pavia*)
- ⤴ 09:40 Experimental GPDs overview 30'
Speaker: **Carlos Munoz** (*IPN Orsay*)
- ⤴ 10:20 Experimental review on TMDs 30'
Speaker: **Naomi Makins** (*University of Illinois*)
- ⤴ 11:00 Coffee break 30'

Chair :

- ⤴ 11:30 A general experimental overview including SIDIS and DY 30'
Speaker: **Leslie Bland** (*BNL*)
- ⤴ 12:10 Nucleon tomography through exclusive and semi-inclusive processes 30'
Speaker: **Cédric Lorcé** (*IPN Orsay*)

13:00 - 14:30 Lunch break

IWHSS12 Preliminary Program - Tuesday, 17 Afternoon

14:30 - 18:30 Tuesday afternoon

Chair :

- ✧ 14:30 Extraction of TMDs from SIDIS data and predictions for COMPASS 30'
Speaker: **Alexei Prokudin** (*JLab*)
- ✧ 15:10 The Drell-Yan program at COMPASS 30'
Speaker: **Catarina Quintans** (*LIP-Lisbon*)
- ✧ 15:50 **Coffee break** 30'

Chair :

- ✧ 16:20 The hadron program at COMPASS 30'
Speaker: **Sebastian Neubert** (*TUM*)
- ✧ 17:40 What does true meson spectroscopy encompass ? 30'
Speaker: **George Rupp** (*CFIF/IST Lisbon*)
- ✧ 17:40 Colour flux tubes of exotic hadrons, computed in Lattice QCD 10'
Speaker: **Pedro Bicudo** (*CFTP/IST Lisbon*)

18:30 - 21:00 Wine Tasting , Cheese & Portuguese Snacks

IWHSS12 Preliminary Program - Wednesday, 18

09:00 - 13:00 Wednesday morning

Chair :

⤴ 09:00 Measurements of the pion polarisability using the Primakoff reaction 30'

Speaker: Jan Friedrich (TUM)

⤴ 09:40 Baryon Spectroscopy 30'

Speaker: Reinhard Beck (HISKP Bonn)

10:10 Coffee break 30'

Chair :

⤴ 10:40 The GPD program at COMPASS 30'

Speaker: Heiner Wollny (CEA Saclay)

⤴ 11:20 Parton distributions in lattice QCD 30'

Speaker: Constantia Alexandrou (University of Cyprus)

⤴ 12:00 Workshop highlights 40'

Speaker: Gerhard Mallot (CERN)

13:45 - 17:15 Excursion

17:30 - 18:30 CCB – Modern & Contemporary Art Collection (optional – 5€)

19:30 - 23:00 Dinner Conference

Conference Main Location Calouste Gulbenkian Foundation

Avenida de Berna 45-A, 1067-001 Lisboa, + 351 217 823 000 , Metro Palhavã / São Sebastião

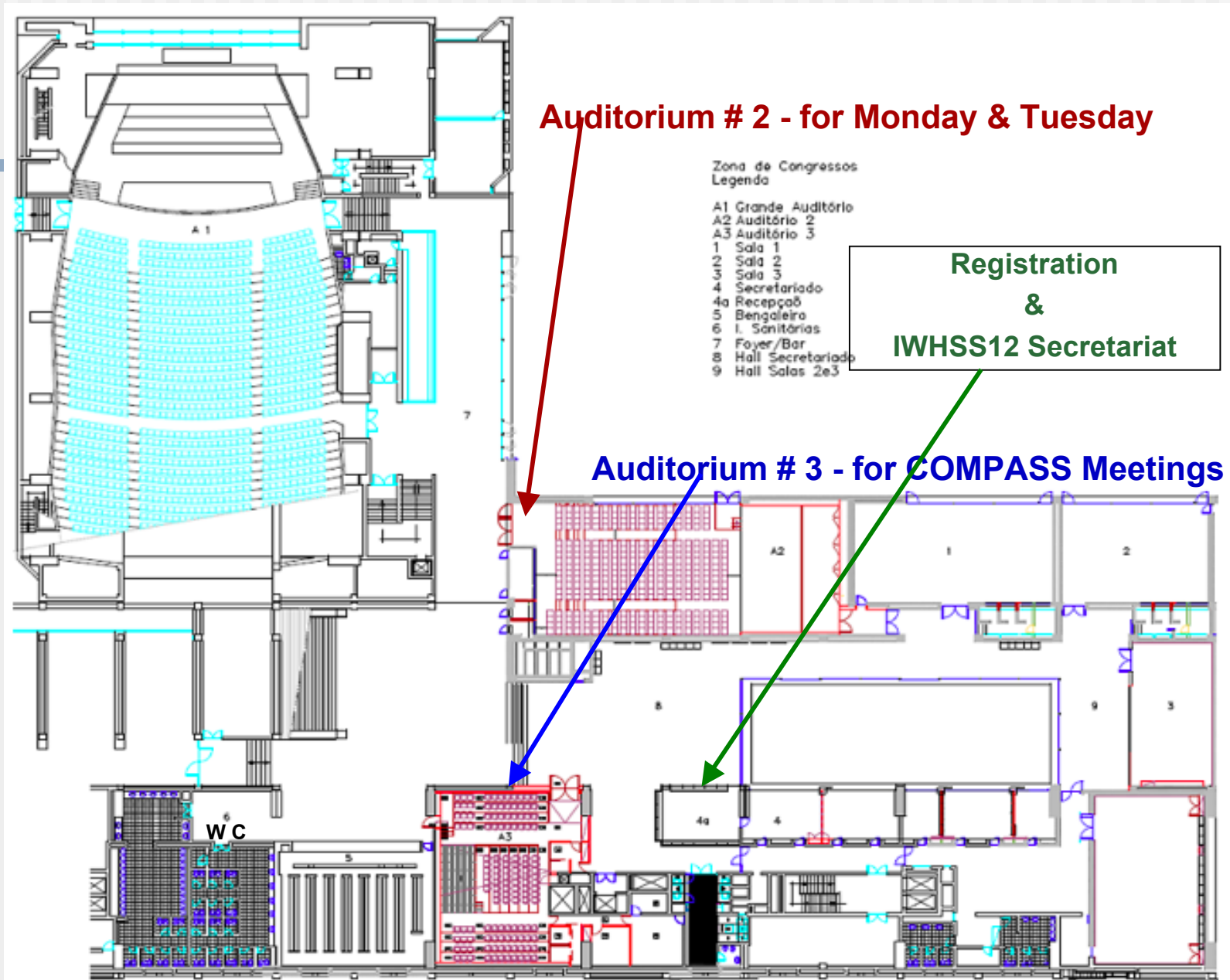


For Monday, 16 and Tuesday, 17 sessions & for COMPASS Internal meetings

FCG Ground floor & meeting rooms

Fernando Pessoa Exposition -
Great Poet (1888-1935)

Entrance



Gulbenkian Conference Rooms

■ IWHSS12 - auditorium #2



Collaboration Meeting - auditorium #3



Lisbon Metro Lines

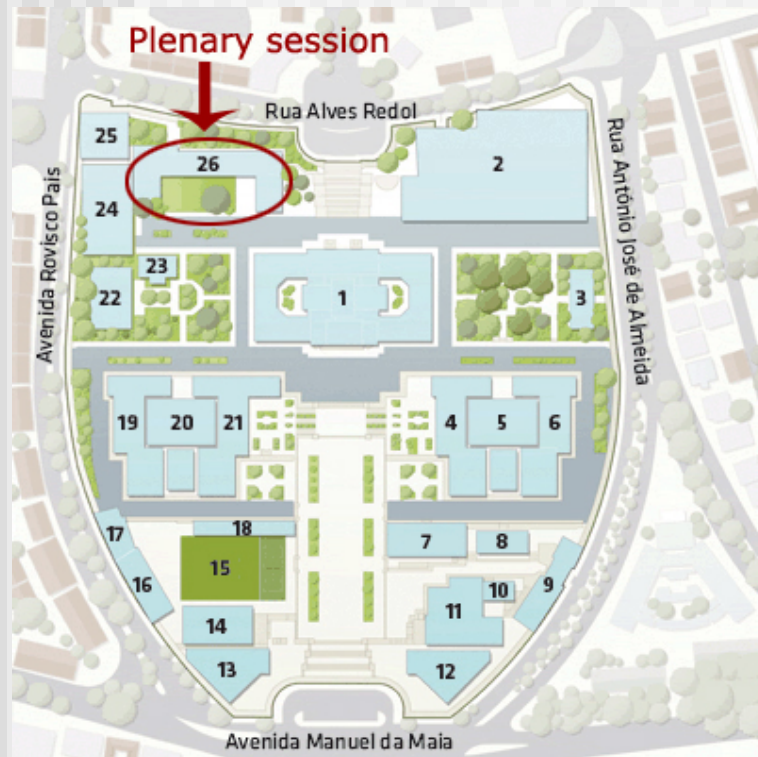
<http://www.metrolisboa.pt/eng/>



IST- (Técnico)
Rua António José
de Almeida

IST - Instituto Superior Técnico from Technological University of Lisbon (UTL)

IWHSS12 - Wednesday Location & Tuesday Portuguese Wine Tasting

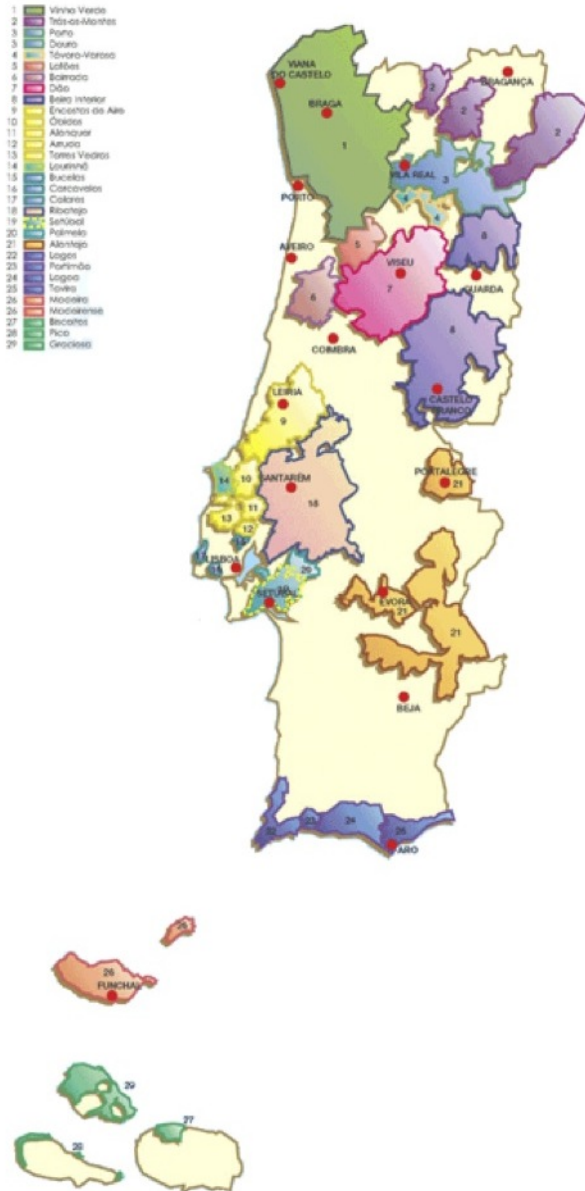


- 1 Pavilhão Central
- 2 Pavilhão de Civil
- 3 Pavilhão do Jardim Norte
- 4 Pavilhão de Mecânica I
- 5 Torre Norte
- 6 Pavilhão de Electricidade
- 7 Pavilhão de Informática II
- 8 Pavilhão de Mecânica IV
- 9 Pavilhão de Informática I
- 10 Pavilhão de Informática II
- 11 Pavilhão de Mecânica II
- 12 Pavilhão de Mecânica III
- 13 Cantina
- 14 Pavilhão da Associação de Estudantes
- 15 Campo de Jogos
- 16 Piscina
- 17 Pavilhão de Acção Social
- 18 Secção de Folhas
- 19 Pavilhão de Minas
- 20 Torre Sul
- 21 Pavilhão de Química
- 22 Pavilhão do Jardim Sul
- 23 Infantário
- 24 Pavilhão de Matemática
- 25 Pavilhão de Física
- 26 Complexo Interdisciplinar



Portuguese Wine Tasting

Portuguese wine regions



You will taste the below wine regions where Bairrada will be replaced by Setúbal Region:

- **Vinho Verde** is produced from grapes which do not reach great doses of sugar. Therefore, Vinho Verde does not require an aging process. The most popular variety in Portugal and abroad are the white wines, but there are also red and more rarely rosé wines. A notable variety of Vinho Verde is **Vinho Alvarinho** which is a special variety of white Vinho Verde, the production of Alvarinho is restricted by EU law to a small sub-region of Monção, in the northern part of the Minho region in Portugal. It has more alcohol (11.5 to 13%) than the other varieties (8 to 11.5%).
- **Douro wine (Vinho do Douro)** originates from the same region as port wines. In the past they were considered to be a bitter tasting wine. In order to prevent spoilage during the voyage from Portugal to England, the English decided to add a Portuguese wine brandy known as *aguardente*. Today's Douro table wines are enjoying growing favor in the world.
- **Dão wine** is from the *Região Demarcada do Dão*, a region demarcated in 1908, but already in 1390 there were taken some measures to protect this wine. The Dão Wine is produced in a mountainous region with temperate climate, in the area of the **Mondego** and **Dão** Rivers in the north region of central Portugal. These mountains protect the *castas* from **maritime** and **continental** influences.
- **Bairrada wine**, is produced in the *Região Demarcada da Bairrada*. The name "Bairrada" is from "barros" (clay) and due to the clayey soils of the region. Although the region was classified in 1979, it is an ancient vineyard region. The vines grow exposed to the sun, favouring the further maturity of the grapes. The Baga *casta* is intensely used in the wines of the region. The Bairrada region produces table, white and red wines. Yet, it is notable for its **sparkling** natural wine: the "Conde de Cantanhede" and "Marquês de Marialva" are the official brands for this wine.
- **Bucelas** (historically known as *Bucellas*) is located in the **Lisboa** wine region. The region has Portugal's highest wine classification as a *Denominação de Origem Controlada* (DOC). Located south of the **Arruda** DOC, the region is noted for its potential for cool **fermentation** white wine production. Vineyards in the area are planted on predominately **loam** soils. The white wines of Bucelas were widely popular during the **Elizabethan era** in **England** and again during the **Victorian age**. In **London** the wines were sometimes described as "Portuguese hock" because of their similarities to the **German Rieslings** from the **Rhine**.
- **Alentejo wine** is produced from grapes planted in vast vineyards extending over rolling plains under the sun which shines on the grapes and ripens them for the production.
- **Moscatel** is a liqueurous wine from the **Setúbal Peninsula**. Although the region has produced wines since the dawn of nationality, it was in 1797 that the wines of Setúbal were first mentioned. There is another variety of Moscatel wine, the "Moscatel de Faveiros", in the *Região Demarcada do Douro*, it is made from a different *casta*, and the "Galego" (white), while Moscatel Roxo is made upon a *casta* with the same name as the wine.

Moro info on http://www.lip.pt/~bordalo/compass/wine_tasting.pdf

Excursion Program

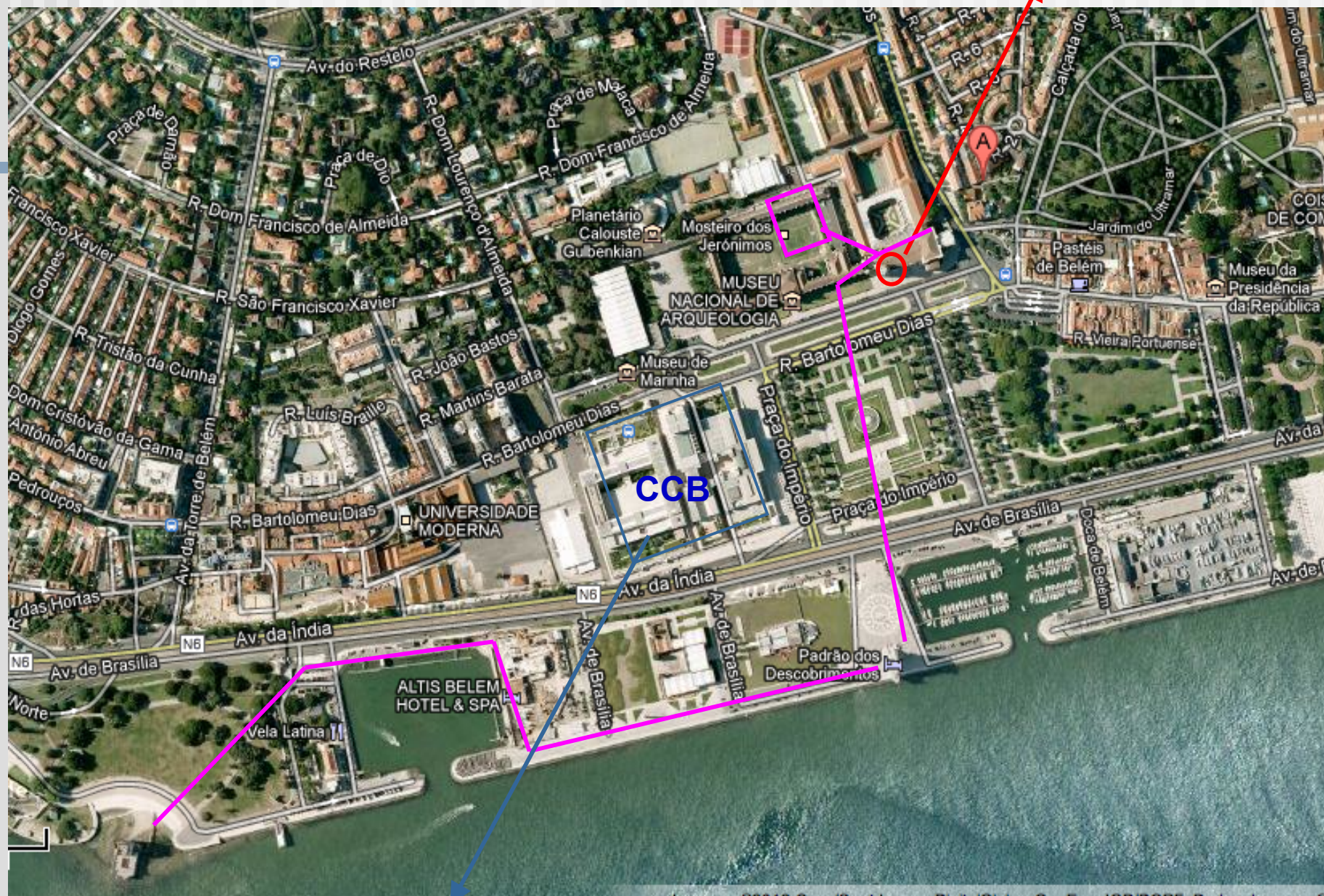
Wednesday, April 18, 14h00-18h30



- A - Monastery of Jerónimos (XVI)** - visit of the church and the marvelous gothic cloisters
- B - Monument of the Portuguese Discoveries (commemorating 500 years)**
- C - Tour of Belém (XVI)** (closes at 17h00, the inside visit is beautiful and it has a special acoustic phenomena)
- D - Belém Cultural Center** - guided visit is arranged, after the tour, to the modern and contemporain art collection, at 17h30)

Excursion Tour

Meeting point



CCB - Belém Cultural Center , with Modern Art Collection and contemporain, not in the tour, but a guided visit is arranged for 17h30

2 World Heritage Monuments in Lisbon, XVI century

Jerónimos Monastery - Guided visit to the church and to the very beautiful cloister



2 World Heritage Monuments in Lisbon, XVI century

Belém Tour - Guided visit to the departure point of boats to the overseas discoveries



5th cent. Monument seas discoveries & Belém Centre Cultural



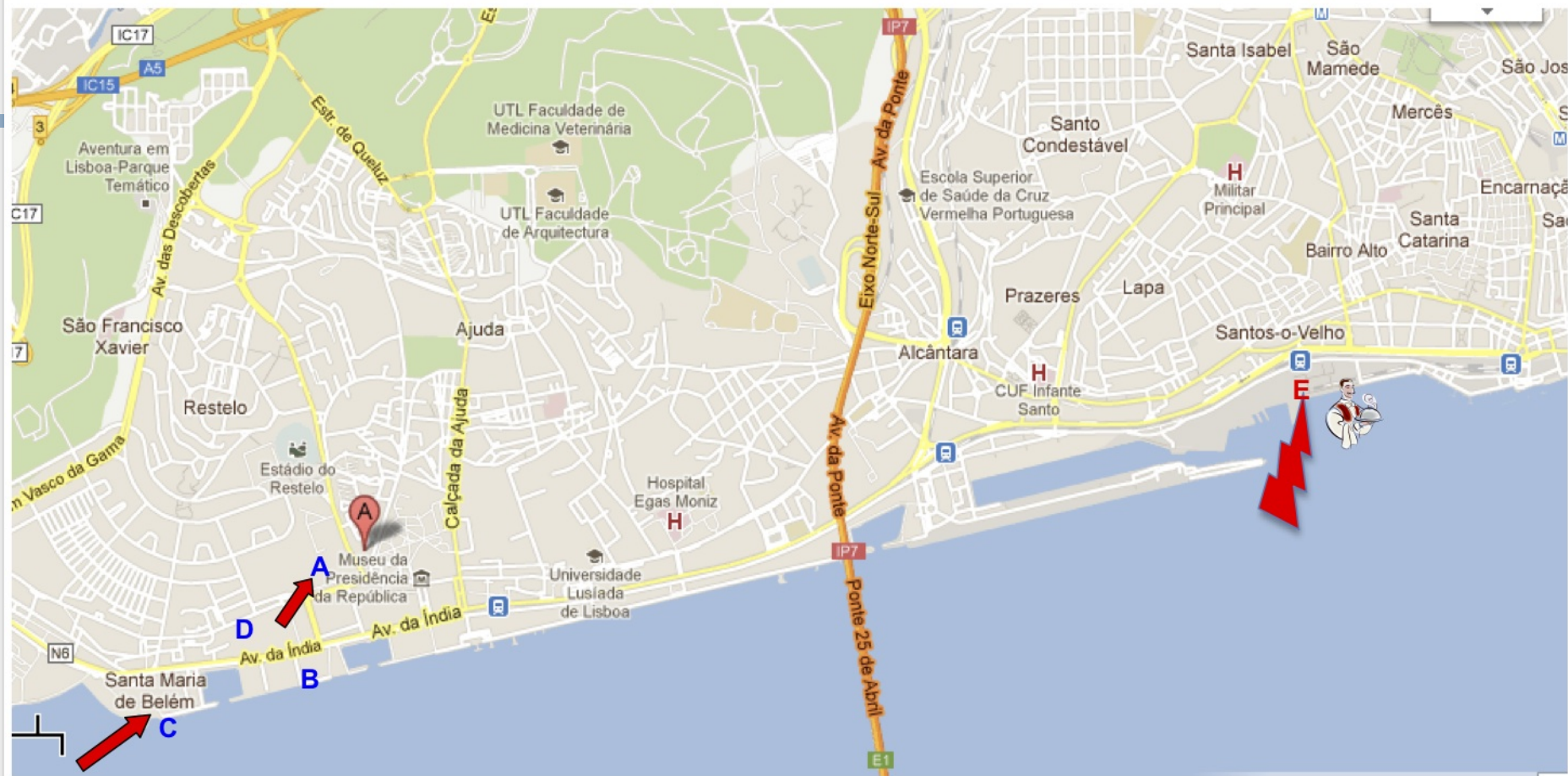
<http://www.ccb.pt/sites/ccb/en-EN/Pages/default.aspx>

<http://www.museuberardo.com/>



Conference Banquet Location

From the excursion place, you can take the tramway #28 or the Buses or the Train (station Santos-o-Velho)



- A - Monastery of Jerónimos (XVI) - visit of the church and the marvelous gothic cloisters**
- B - Monument of the Portuguese see discoveries (commemorating 500 years)**
- C - Tour of Belém (XVI)** (closes at 17h00, the inside visit is beautiful and it has a special acoustic phenomena)
- D - Belém Cultural Center** - not in the tour, but guided visit, (with modern & contemporain art collection, closes at 19h00)
- E - Diner location** (easy acces by tramway, nb.28, or buses, or train, **starts at 19h30**)

Conference Banquet



IWHSS12 - Banquet

Flavours of Portugal

Degustation of cold dishes

Camarão; Saladas de Legumes crus; Salada Russa; Salada de Grão; Punheta de Bacalhau; Salada de Peixe; Salada de Atum; Salada de Massas; Azeitonas; Melão; Mexilhão ao natural; Beringela assada; Pimentos assados; Feijão-frade; Ovos recheados; Ovos de Codorniz; Tortilha de Batata; Tortilha verde; Salada de Polvo; Salada de Ovas; Cabeça de Xara; Barriga de Marrá; Orelheira; Rosbife; Bucho de Porco; Pezinhos de Porco; Lombo de Porco Adubado; Pimentos Piquilhos; Salada de Abacate; Salada de Chocos; Salada de Feijoca; etc....

Special Degustation

Courgetes; Peixinhos da horta; Argolas de Cebola; Couve-flor; Petingas (época); Carapaus (época); Pastéis de Bacalhau; Pataniscas de Bacalhau; Filetes; Croquetes; Rissóis; Torresmos de Toucinho; Chamuças; Cenoura; Ovos Verdes... Se faltar algum é porque se não pôde mesmo fazer...

Degustation of hot dishes

Arroz de Tomate; Arroz Mil delícias; Cogumelos; Ervilhas; Favas; Feijão branco com Chouriço; Espinafres com Pinhões; Castanhas salteadas; Frango na frigideira; Empada de Bacon; Couve de Bruxelas; Grelas Salteadas (na época); Açorda; Couve Salteada; Torresmo de Redanho; Torresmo de Touchinho; Moelas; Coelho estufado; Fritada; Rim na frigideira; Fígado na frigideira; Molejas; Dobrada, etc.

Main Course

Todos os dias: Bacalhau Assado na brasa com batatas à murro e migas; Sextas-feiras ao jantar, sábados, domingos e feriados: mais dois pratos, um de peixe outro de carne

Degustation of Enchidos

Assados: Alheira; Farinheira; Chouriço de Carne; Morcela de Arroz; Negrito; Salchicha Toscana; Rolinhos de Bacon; Lentrisca; Linguiça. **Fumados:** Paio do Lombo; Chourição; Chouriço Ibérico; Presunto.

Degustation of cheeses

Serra; Rabaçal; Serpa; Niza; Alcains; Ilha; Ovelha curado; Ovelha amanteigado; Mistura à Cabreira; Bica; Terrincho; Cabra Puro; Amarelo (conforme à época); Azeitão; Castelo Branco; Picante; Requeijão; Queijo Fresco; Queijo em azeite, etc... Se faltar algum é porque não existe no momento no nosso fornecedor...

Degustation of Fruits

(Conforme o mercado)

Figos; Uvas; Kiwi; Ananás; Pêssego; Morango; Ameixas; Lichis; Papaia; Goiaba; Manga; Phisalis; Kunquats; Carambola; Cerejas; etc....

Degustation of Deserts

Papos de anjo; Toucinho do céu; Arroz doce; Doce de maçã; Formigos; Mousse de Chocolate; Mousse de Maracujá; Doce de cenoura com ovos-moles; Charcada; Leite-creme; Aletria Doce; Doce de Natas com Chocolate; Pudim Abade de Priscos; Invejado; Sericaia; Farófias; Brisas do Liz; Quindim; etc...(Conforme época do ano)

Degustation of Frutos secos

Passas; Nozes; Amendoins; Avelãs; Amêndoas; Figos passados, etc..... (Conforme época do ano)

Drinks

Água; Sumo de Laranja Natural; Refrigerantes; Sangria; Vinho da Casa (branco, verde, tinto e espumante natural); Cerveja

Digestivos

Café ou Chá; Porto; Aguardente da Casa; Amêndoa amarga.

BOM APETITE!!!

In your flight, book a window place → usually it goes over Sintra hill and very nice views of Lisbon & of the river and its long bridges



The aqueduct was constructed between 1731 and 1748, it survives from the strong earth quake in 1755

Looking Forward to seeing all of you in Lisbon

- **Exciting Scientific Program**

- **Pleasant social activities**

and

- **Fruitful Collaboration Meeting**

REGISTRATION IS OPEN →

Take advantage of the early registration & payment: until March 16