

# International Workshop on Multi-probe approach to wavy dark matters

Wifi

SSID: cmb2023ku

password: wavydarkmatter!

Eunil Won, Korea University. Nov. 30 - Dec. 2, 2023.

# **We welcome all of you to Korea, and welcome to Korea University.**

On behalf of Science Organizing Committee:

- Yuji Chinone (KEK/QUP, Japan)
- Patrica Diego (IFCA, Spain or MPI, Germany)
- Byeong Rok Ko (IBS, Korea)
- Seodong Shin (Jeonbuk National University, Korea)
- Osamu Tajima (Kyoto University, Japan)
- Lindley Winslow (MIT, USA)
- Eunil Won (Chair, Korea University, Korea)

## **This** workshop:

The international workshop on multi-probe approach to wavy dark matters in 2023 is one of the series of JSPS Core to Core CMB workshop previously held in 2020 (Tokyo) “CMB systematics and calibration” and in 2022 (Tenerife) “Galactic science and CMB foregrounds”. This year focuses on the connection between CMB and other fields, in particular the **CMB and Wavy dark matters**.

# Statistics of registered participants

- 49 registered participants
- Countries (based on institutions registered):
  - Canada
  - China
  - Germany
  - India
  - Israel
  - Italy
  - Japan
  - Korea
  - UK
  - USA



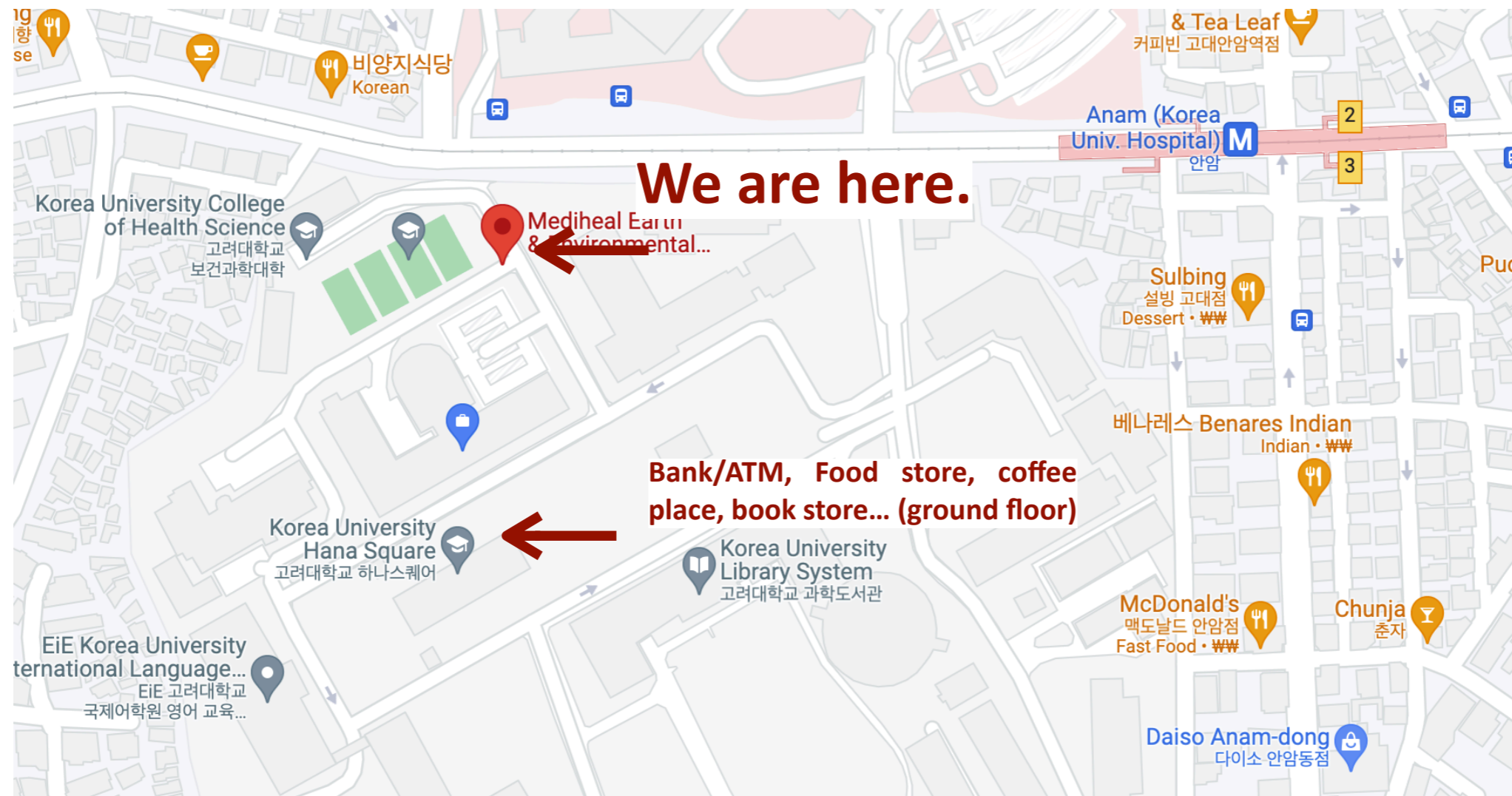
# Korea University

- A private school.
- Established in 1905.
- Two main campuses, and three hospitals.
- There are 26,000 undergraduates and 11,000 graduates.
- 5,100 faculty members.
- In physics department, we have 26 faculty members.



# Practical information

- **No drinks** in this room.
- Wireless and indico id/pw for uploading your slides (**Please upload your slides before your session**)  
(SSID): cmb2023ku  
password: wavydarkmatter!
  - The eduroam should also be available.
- We have on campus Bank/ATM, food store, coffee place, and others (ground floor of Hana Square).



- Coffee and drinks will be served: in the morning and in morning/afternoon breaks.

# Practical information

- Lunch: we are at a campus town with variety of choices of the food. Our staff members collected some of them in the [workshop website](#).

## In the campus

### Cafeteria

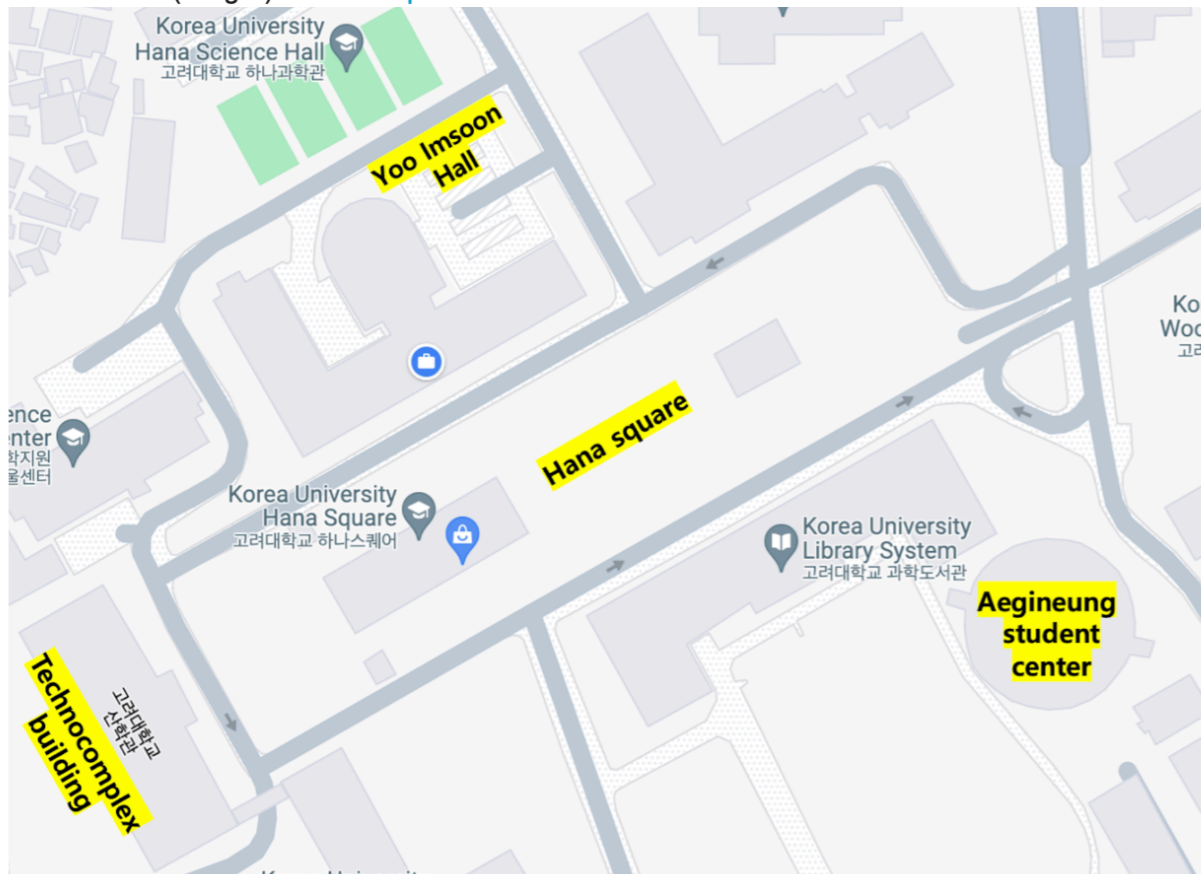
- [Technocomplex Research center](#) - 1F
- Student restaurant - [Aegineung student center](#)
- Faculty restaurant - [Aegineung student center](#)

### Coffee and bakery

- Pound coffee - [Hana square B1](#)
- Korea University Bakery - [Hana square B1](#)

### Fast food

- Mom's touch (Burger) - [Hana square B1](#)



## Recommended places

### - Recommended places - Google map

- [Baeksojeong \(백소정\)](#) - Japanese style curry, pork cutlet
- [Murmur de Gusto](#) - Italian cuisine
- [Yamato tendon](#) - Japanese cuisine
- [Dong Woo Seolleongtang \(동우 설렁탕\)](#) - Korean beef soup ([설렁탕](#))
- [Sineuiju Budaе-jjiga \(신의주 부대찌개\)](#) - Korean sausage stew ([부대찌개](#))
- [Goreun Haetsal \(고른햇살\)](#) - Bunsik (quick snacks like [gimbap](#) and [tteokbokki](#))
- [Igong Gimbab \(이공김밥\)](#) - Bunsik
- [Samcheongdang \(삼청당\)](#) - Bunsik

### Fast food

- [Isaac toast](#)
- [McDonald's](#)
- [Burger King](#)
- [Frank burger](#)

### Cafe

- [Starbucks](#)
- [Dear Bread](#) - coffee and bakery

### Vegan

- [Salady](#) - Salad
- [Salad box](#) - Salad
- [Otsal](#) - Indian curry
- [Go Go Indian cuisine](#) - Indian curry

# Workshop welcome drinks (today)

Do you know **chimaek**?



# Workshop welcome drinks (today)

Do you know **chimaek**?

## Chimaek

文 7 languages ▾

Article Talk

Read Edit View history Tools ▾

From Wikipedia, the free encyclopedia

**Chimaek** (치맥; from Korean *chikin* 'fried chicken', and *maekju* 'beer'<sup>[1][2]</sup>) is a pairing of fried chicken (either plain *huraideu* or spicy *yangnyeom*) and beer, served as *anju* (English: food with alcohol) in the evening in many South Korean restaurants,<sup>[2]</sup> including a number of specialized chains.

### Origin and popularization [ edit ]

There is a historic record that indicates a similar recipe has existed in Korea since at least 600 years ago, but which was long forgotten until the late 2010s.<sup>[3]</sup> Modern *chimaek* is believed to have been invented in late 20th century, but it is hard to pinpoint the exact time and place. From the roasted chicken that appeared in the early 1960s to the spicy chicken that was adapted to meet Korean tastes, South Korea has imported and developed a growing variety of chicken dishes. While chicken was gaining popularity, a new draft beer which appeared in the 1970s was also becoming very popular, and it became common for the two to be combined as a single menu item. Moreover, the 2002 Korea–Japan World Cup shed more light on the *chimaek* phenomenon, and the dish has also had a significant impact on Korean drinking culture.<sup>[4]</sup> Today, fried chicken is one of the most popular dishes in Korea. It's so popular that Koreans created the word *Chineunim*, which is a compound word of chicken and God *Haneunim* in Korean.<sup>[5]</sup>

The concept of fried chicken was well known in Korea since the early Joseon dynasty as Pogye (포계) as it appeared in the Sangayorok (산가요록) cookbook written in 1459.<sup>[6]</sup> Chicken production increased 13 times as the nation's economy grew. With the introduction of cooking oil in Korea in 1971, chicken and oil were plentiful, which created an environment where people could eat more chicken. At this time, chicken and beer were sold together, which eventually led to the creation of *chimaek*. In the 1970s, manufacturing workers paid 3,400 South Korean won per chicken, but the price of a boiled chicken was ₩2,500, and 500 cc (18 imp fl oz; 17 US fl oz) of beer was ₩450.<sup>[7]</sup>

### 치맥 Chimaek



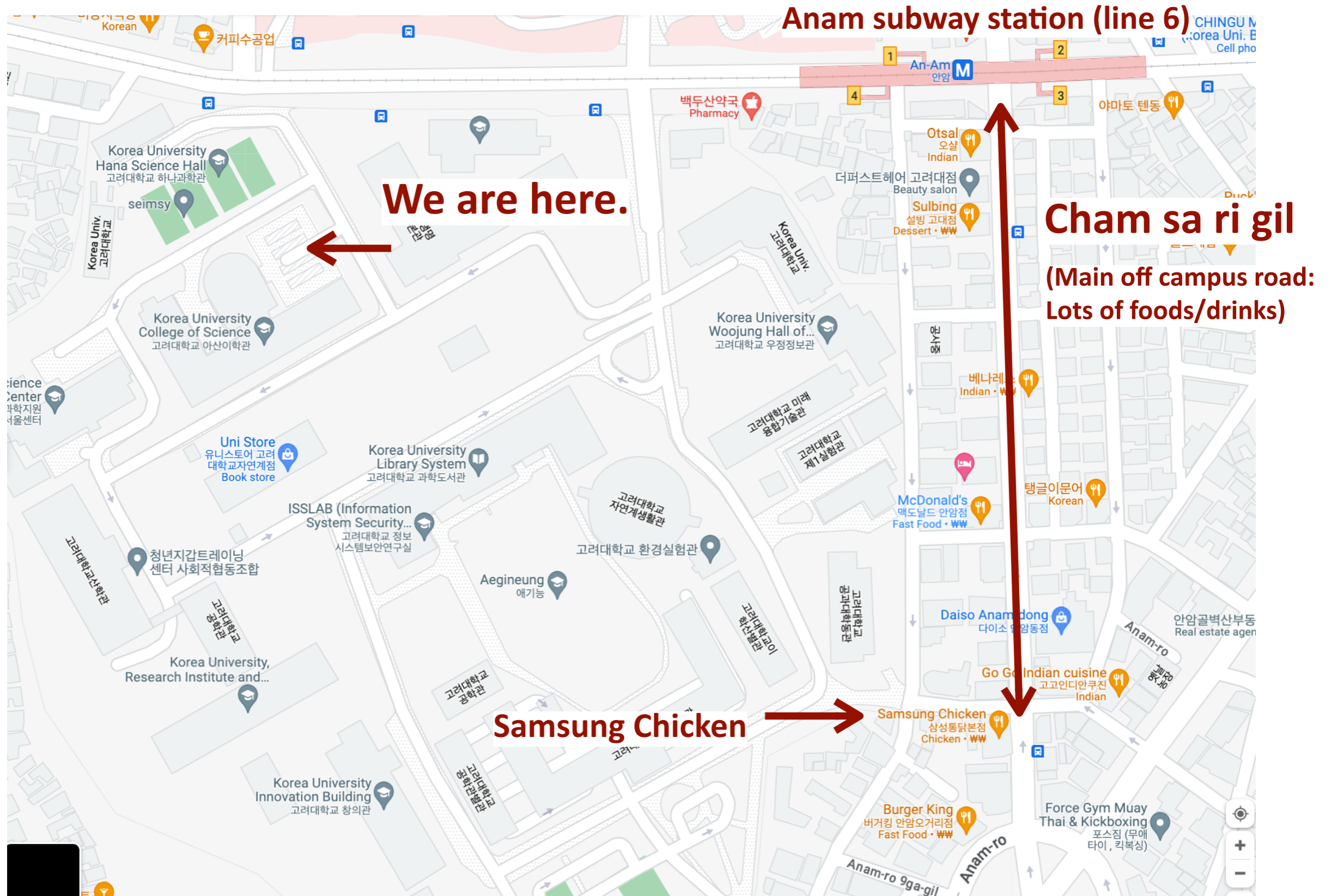
A typical *chimaek* combination

<b>Course</b>	<span>Main course</span>
<b>Place of origin</b>	<span>South Korea</span>
<b>Associated cuisine</b>	<span>Korean cuisine</span>
<b>Invented</b>	<span>1970s</span>
<b>Main ingredients</b>	<span>Korean fried chicken, beer</span>

Chimaek	
<span>Hangul</span>	<span>치맥</span>
<span>Revised Romanization</span>	<span><i>Chimaek</i></span>
<span>McCune–Reischauer</span>	<span><i>Ch'imaek</i></span>
Alternate name	
<span>Hangul</span>	<span>치킨맥주</span>

# Workshop welcome drinks (today) : 17:20 - 18:50

Everyone is invited to come to “Samsung Tong Dak (Chicken)” : since 1981 -





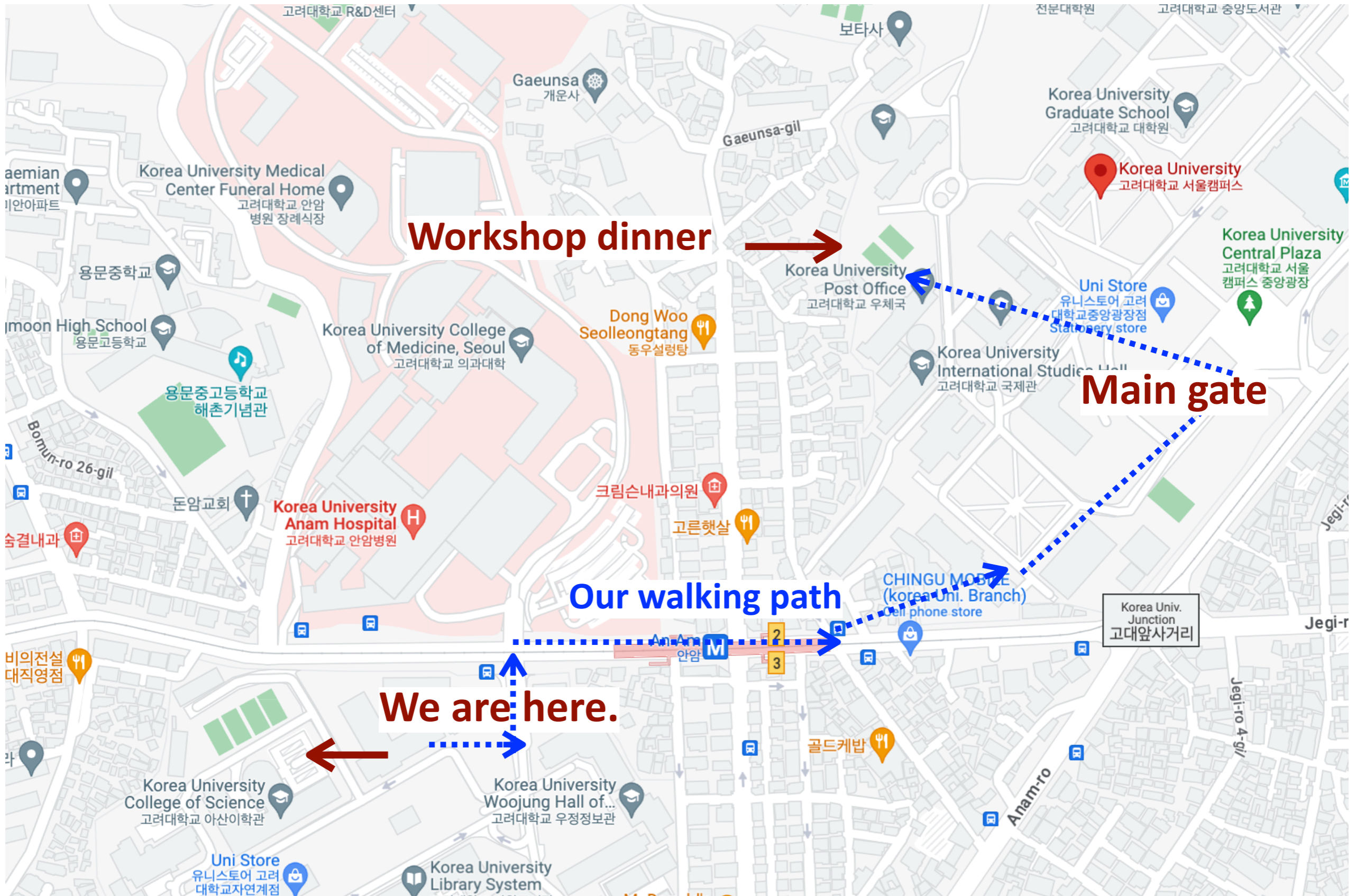
# Workshop dinner (Dec. 1, Friday)

- Sudang Samyang Faculty House.
- Korean Chinese style restaurant.
- It is located in the “main campus”.
- Two vegan dishes are prepared.





# Workshop dinner (Dec. 1, Friday)





# Support for this workshop

- We have no registration fee: support from KU basic science ... (covers rental of this room, welcome drinks, workshop dinner, coffee and so on.)



고려대학교 기초과학연구원  
Korea University  
The Institute of Basic Science

- Japanese Society of Promotion of Sciences proposed host country as usual.



- Secretarial efforts: dedicated undergraduates (6) and postdocs (2) of my team.

# Enjoy the workshop and enjoy your stay in Korea

- What matters most is your **safety**: very safe in Seoul in general. Please let us know any concern you have.
  - We are here to solve your problems if you have.
- Let us begin the workshop and discuss science !