

# 5<sup>th</sup> European Advanced Accelerator Concepts Workshop

M. Ferrario and R. Assmann



Frascati, September 20-22, 2021



Safety distances.....





# Thanks for the Local Assistance to:

Maria Rita Ferrazza  
Giulia Vinicola

Gemma Costa  
Martina Del Giorno  
Fabio Villa

Fabio Bossi  
Alessandro Gallo





# 5th European Advanced Accelerator Concepts Workshop 20 Sep - 23 Sep

Created by Maria Rita Ferrazza (maria.rita.ferrazza@infn.it) from event on 15 Sep 2019

## Registration

Stats for "5th EAAC21 Pre-registration form"

### Overview

256

Registrations

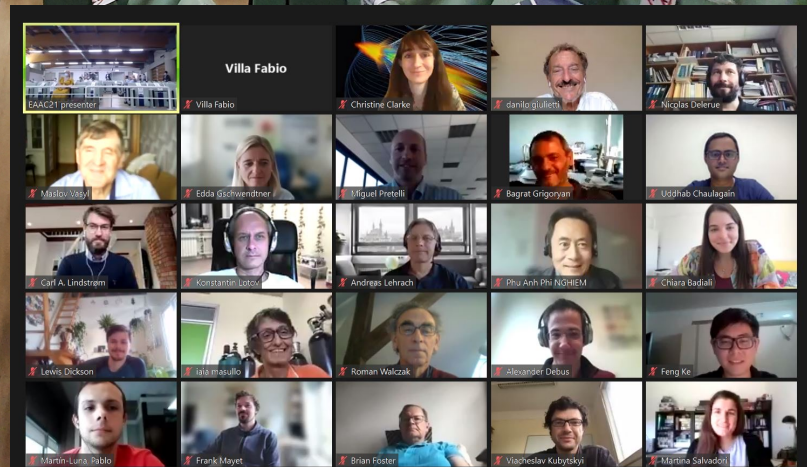
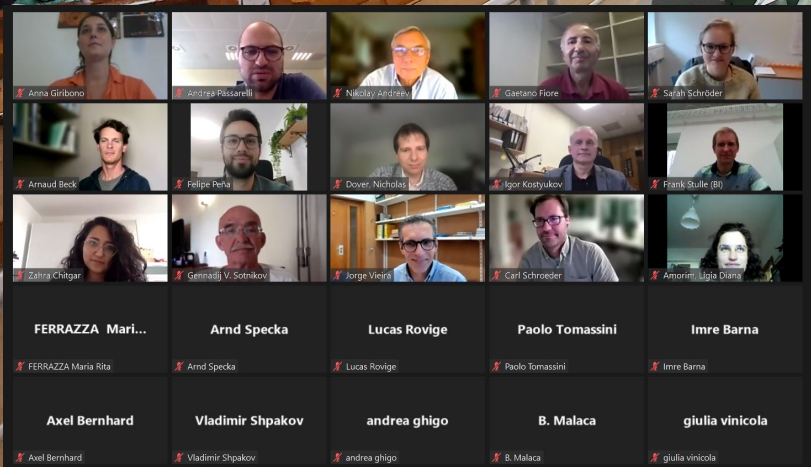
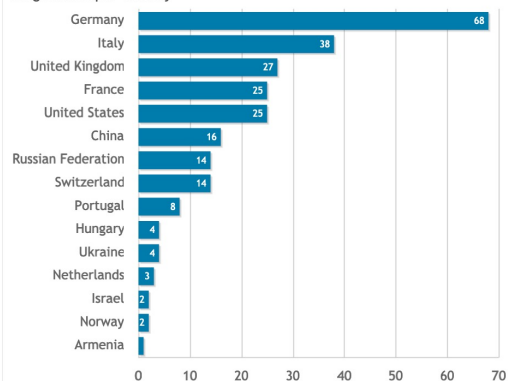
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Days left  
to register

20

Countries

### Registrants per country





# Thanks to Laura Corner and the PC

EAAC Scientific Session Talks:

5 in presence out of 20

EAAC Special Expert Panel Sessions Talks:

3 in presence out of 7

Laura Corner, (*University of Liverpool, United Kingdom*), *chair*

Ralph Assmann, (*DESY, Germany and INFN-LNF, Italy*)

Massimo Ferrario, (*INFN - LNF, Italy*)

Bernhard Holzer, (*CERN, Switzerland*)

Phi Nghiem, (*CEA, France*)

Arnd Specka, (*Ecole Polytechnique, France*)

Roman Walczak, (*JAI, United Kingdom*)





# Special Talk during social dinner



## *Spaghetti Cacio e Pepe* (Pasta with Cheese and Black Pepper)

### **Abstract:**

Yield: 6 servings

1 pound spaghetti

2 tablespoons salt

2 tablespoons whole black peppercorns, or more to taste

1½ cups Pecorino Romano, freshly grated, to taste

### **Methods:**

Bring a large pot with 6 quarts of water and 2 tablespoons of salt to a boil.

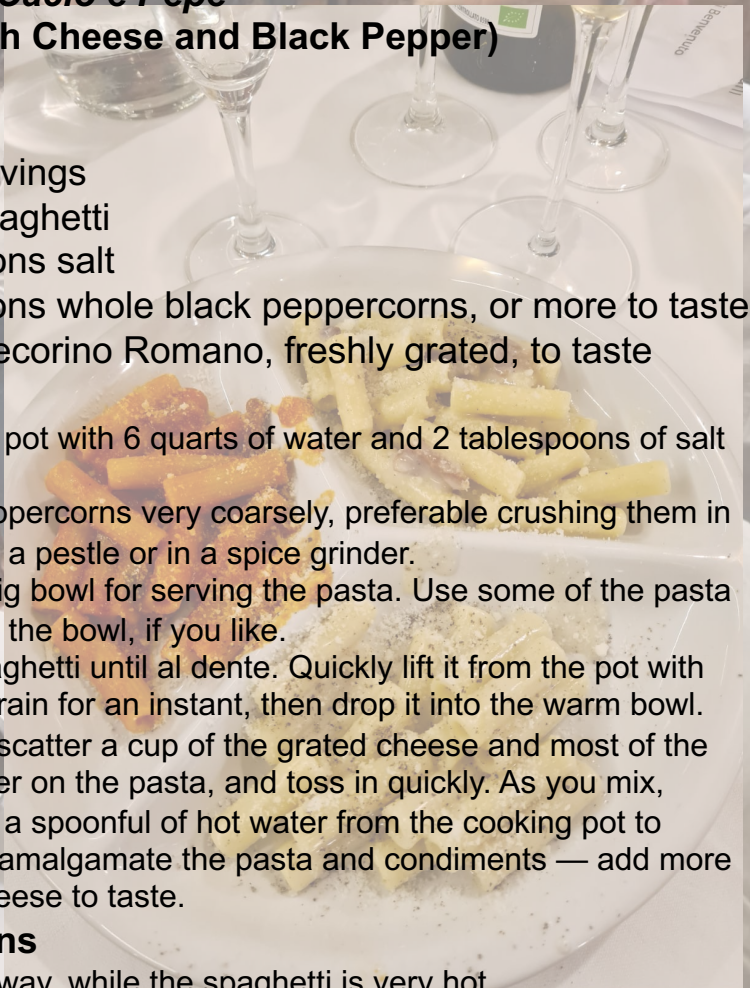
Grind the peppercorns very coarsely, preferable crushing them in a mortar with a pestle or in a spice grinder.

Warm up a big bowl for serving the pasta. Use some of the pasta water to heat the bowl, if you like.

Cook the spaghetti until al dente. Quickly lift it from the pot with tongs, let it drain for an instant, then drop it into the warm bowl. Immediately scatter a cup of the grated cheese and most of the ground pepper on the pasta, and toss in quickly. As you mix, sprinkle over a spoonful of hot water from the cooking pot to moisten and amalgamate the pasta and condiments — add more pepper or cheese to taste.

### **Conclusions**

Serve right away, while the spaghetti is very hot.





# Thanks to IFAST



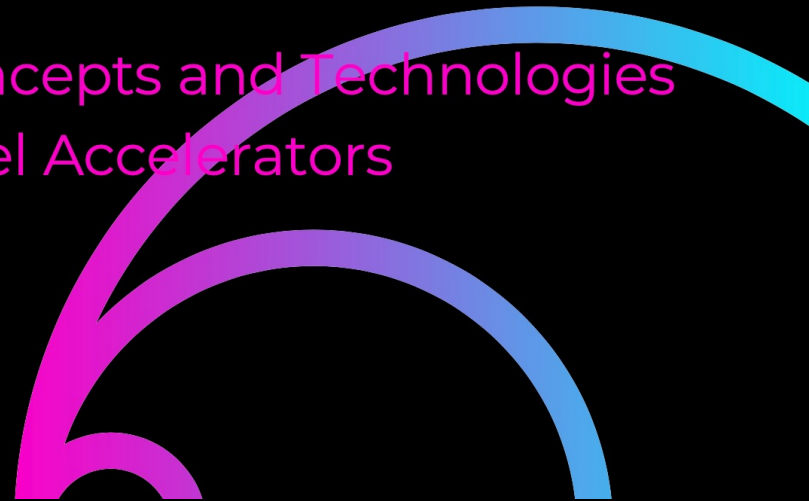
This project has received funding from the European Union's Horizon 2020 Research and Innovation programme under GA No 101004730.

**IFAST**

**Innovation Fostering in Accelerator Science and Technology**

**EU Project May 2021 – April 2025, Coordinator M. Vretenar**

WP6: Novel Particle Accelerators Concepts and Technologies  
Contains European Network for Novel Accelerators  
(EuroNNAc4) = Sponsor of EAAC











## -EuroNNAc Special Topics Workshop: 18-24 September 2022

It will be discussed in the EuroNNAc Yearly Meeting

It will include the **Simon van der Meer Early Career Award in Novel Accelerators** and the **Poster Prize**

-AAC will take place in 2022 in the US (to be announced) – we hope to be able travelling there

-EAAC 2023, 17-23 September 2023



**See you at the next Elba workshop**

