Registration, The Meeting Room, Wi-Fi, and Technology

Registration
The meeting room is located on the floor above the Knight Center entrance on Throop Drive. There will be a registration table outside the meeting room. You can’t miss it. Pick up your plastic name badge and name tent card, and come on in! If you are arriving late, do the same.

The Meeting Room
As you can see from Rob Tibshirani’s outstanding talk from the first workshop, the room has 3 projectors with screens. All of the seats have electrical plugs for laptop chargers and comfortable task chairs. What you can’t see is that there is a second exit, and you can walk behind the top row of the tiered seating to exit quietly.

Wi-Fi Internet Access
One Wi-Fi option is WashU’s guest network: wustl-guest-2.0. There is no log in or password required. You can also use eduroam on campus (for those whose home institutions participate).

Technology for Speakers
There are speaker and audience microphones. The computer console has slots for USB flash drives, and also connections for Apple and PC laptops. The session chairs will help load the slides onto the computer, or connect the speaker’s laptop. There are white boards behind the projection screens for those who eschew slides in favor of technology that is robust to an electromagnetic pulse.

Finishing Talks On Time Part I: Todd’s Stuffed Animal Notification System

We have a very tight schedule, and need to stay on time as much as possible. One problem faced by session chairs is that it is not always easy to get the speaker’s attention. It can be disruptive and aggressive to verbally interrupt the speaker, while non-invasive notification systems are notoriously ineffective. We will use the following gentler system to solve this problem. The session chair will raise the Panda in the air, and set it on the desk in the speaker’s view, to signal that 5 minutes remain (out of the initial 30), the Lynx indicates that 1 minute remains, and the Elephant appears when the speaker goes over-time.

Finishing Talks on Time Part II: Discussion Forum

One thing I’ve noticed at conferences is that speakers tend to prepare more slides than can reasonably be covered, and the discussion periods are rushed or non-existent. This is doubly-unfortunate, because the speaker does not receive enough feedback or questions, and also the audience does not have enough opportunities to interact with speakers. My proposed solution was to create an online discussion board, with one thread for each talk. Mathematical typesetting is supported (LaTeX). The audience can ask speakers questions during and after the talk, and then the speaker can respond at his or her convenience. This also creates a publicly-accessible commentary on the speaker’s research. This year’s forum is located here:

[https://whoa-psi-4.trydiscourse.com/](https://whoa-psi-4.trydiscourse.com/)

Please register now and join the community! I will post links to the slides for each talk as they become available from speakers. You can use $ \ldots \$ or $$$ \ldots $$ for in-line or displayed math, respectively. The top two users of discussion forum, as measured by the amount of meaningful interaction in the form of questions and comments, will receive one of the stuffed animals of their choice as shown above. The winners will be decided in the late morning on Monday.
Details for Breakfast, Coffee Breaks, Lunch, and Banquet Dinner

All of the following are included in the meeting fees – please help yourself!

**Breakfast Buffet, available each day from 6:30–9:00am**

Chef’s Seasonal Breakfast Entree, Scrambled Eggs and Egg Beaters, Sausage or Bacon, Hot and Cold Breakfast Cereals, Fresh Cubed Fruit and Berries, Assorted Breads/Muffins/Pastries, Bagels and Cream Cheese, and Yogurt Cups, Regular and Decaf Coffee, Herbal Teas, Assorted Juices, Assorted Sodas, Milk, and Water

**Morning Coffee Breaks, available continuously just outside meeting room from 9:00am–12:00pm each day**

Assorted Pastries, Selections of Breads, Fruit, Assorted Juices, Soft Drinks, Water, Herbal Teas, and Coffee

**Lunch Buffet, available each day according to Workshop Schedule, varies day-to-day**

Fresh Fruit, Mixed Field Greens, Chef’s Choice of Two Cold Salads, Three Entrees (includes one vegetarian), Two Seasonal Vegetables, Starch, Soup of the Day, Assorted Desserts and Fresh Baked Knight Center Cookies, Assorted Juices, Sodas, Water, Herbal Teas, and Coffee

**Afternoon Coffee Breaks, available continuously from 1:00pm–6:00pm each day**

Sweet and Salty Snacks, Assorted Candies and Mixes, Assorted Juices, Sodas, Water, Herbal Teas, and Coffee

**Banquet on Saturday**

There will be a wireless microphone in the banquet room in case anyone has an announcement. The banquet is preceded by drinks, imported and domestic cheese display, seasonal fruit, fresh garden crudités with dips and pita chips. There is an open bar with several wines, soft drinks and spirits. In particular, Absolut Vodka, Beefeater Gin, Captain Morgan’s Spiced Rum, Dewar’s White Label Scotch, Seagram’s 7 Whiskey, Jack Daniel’s Bourbon, and Jose Quervo Gold Tequila. Cocktail service to the tables is also included. Seating begins around 7:10pm. A caesar salad will be served when all guests are seated. The entree choices are pre-selected and cannot be changed now (you indicated Chicken, Fish or Vegetarian):

- Lemon Rosemary Chicken served with Roasted Red Potatoes and Green Beans
- Pan-Seared Salmon with Lemon Thyme Butter Sauce served with Root Vegetable Mash and Baby Green Beans
- Roasted Moroccan Vegetable Stew served over Rice (this dish is vegan)

Dinner is followed by Passion Fruit Crème Brûlée. The bar will remain open until roughly 9:00pm, when we need to leave the room.