



Program of the 25th Topical Meeting of the International Society of Electrochemistry 12-15 May, Toledo, Spain

Important info:

Eduroam users: just connect with your own university credentials	Radio Taxi Toledo	Emergency phone in Spain
Other users: Wireless: <i>uclm_eventos</i> Password: j6n76Avv	+34 925 25 50 50	112

Summarized Program:

Sunday	Monday	Tuesday	Wednesday
16h30 - Registration	08h00 - Registration	08h30 - Keynote (room 1)	08h30 - Keynote (room 1)
18h30 - Opening Ceremony	08h30 - Keynote (room 1)	09h20 - Oral Presentations (rooms 1-4)	09h20 - Oral presentations (rooms 1-4)
19h30 - Get Together	09h20 - Oral Presentations (rooms 1-4)	10h40 - Coffee Break	10h40 - Coffee Break
20h30 - Departure from UCLM to starting point of visit to Toledo (mechanic stairs Paseo de Recaredo)	10h40 - Coffee Break	11h00 - Oral Presentations (rooms 1-4)	11h00 - Oral presentations (rooms 1-4)
21h00 - Guided Visit Toledo (8 different groups)	11h00 - Oral Presentations (rooms 1-4)	13h00 - Lunch	13h00 - Lunch
	13h00- Lunch	14h30 - Oral Presentations (rooms 1-4)	14:30 - EFCE Working Party meeting and E3Tech Workshop
	14h30- Keynote (room 1)	16h30 - Coffee Break	
	15h20- Oral Presentations (rooms 1-4)	16h50 - Oral Presentation (rooms 1-4)	
	16h40 - Coffee Break	18h20 - Poster Presentations (symposium 3 and 4)	
	17h00 - Oral Presentations (rooms 1-4)	21h00 - Gala Dinner**. Restaurant Venta de Aires. Paseo Circo Romano, 35, 45004 Toledo	
	18h20 - Poster Presentations (symposium 1 and 2)		
	18h30 – "Drink & Snacks". (Not allowed to enter food/drinks in the poster room.)		
	19:00 - Different possibilities at your choice (*)		

* Monday evening possibilities:

*Three options are run simultaneously (your choice)	<ul style="list-style-type: none">For those who did not visit Toledo on Sunday (or those who want to see it again): guided visit. Meeting Point: mechanic stairs Paseo de Recaredo 21:00. Maximum capacity: 120 people (for booking, it is necessary to sign up in a list available at the registration desk)For those who want to visit Toledo on their own: please check additional data below***For those who want to visit the Convento de Madre de Dios y San Pedro Mártir (University historical buildings, <u>worth to see</u>). Departure times from Campus Fábrica de Armas (UCLM): Group 1: 18:45. Group 2: 19:45. http://toledoguiaturisticaycultural.com/iglesia-de-san-pedro-martir-y-convento-de-madre-de-dios-uclm/
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*** Advices if you go on your own:

- Use comfortable shoes and cloths
- The historical city is plenty of pubs where you can have dinner. Check menu prices before ordering. Expensive pubs and restaurants in the same streets that cheaper ones
- Monuments close before 18:00
- Not necessary to tip (you can do it, but it is not mandatory)
- If you need sparkling water, you have to ask for it (In Spain is not as usual as in other countries)
- Do not forget the map that we have given you during registration. Toledo is like a labyrinth if you do not know it. Taxis are not expensive and price depends on the distance. Typical price 10 € (just informative: remember that it depends on the distance)
- You can buy a tourist bracelet for visiting several monuments: Church of Santo Tomé (most important painting of El Greco "The Burial of the Lord of Orgaz"), Synagogue of Santa María la Blanca, Monastery of San Juan de los Reyes, Mosque of the Christ of the Light, Church of the Jesuits (You can climb its towers), Church of the Savior (with remains of an old mosque) and Royal College of Noble Maidens. It has no expiration so you can use it several consecutive days. The bracelet is bought in any of the indicated monuments and it works every day of the year. www.toledomonumental.com
- You can download the tourism information brochures of Toledo from this link: <https://turismo.toledo.es/descargas/>

MENUS

<p>Sunday Evening: "get together"</p> <p>Iberian ham with Jerez bread sticks</p> <p>Nacional cheese with nuts</p> <p>Caramelized onion samosa*</p> <p>Spanish tortilla mini snacks with homegrown peppers</p> <p>Manchego salad*</p> <p>Iberian sirloin with Pedro Ximenez sauce</p> <p>Artisanal spinach mini quiche*</p> <p>Oxtail croquette on straw potato bed</p> <p>Vegetable stew with garlic and carrots*</p> <p>Prawn lollipops with pink sauce</p> <p>Sweets from our bakery</p> <p>Drinks: red and white wine D.O. La Mancha "Pata negra", refreshments, beer and mineral water</p>	<p>Monday lunch</p> <p>Cold melon soup*</p> <p>Iberian ham with Jerez bread sticks</p> <p>Nacional cheese with nuts</p> <p>Puff pastry tuna pie</p> <p>Chickpeas, tomato and homegrown peppers salad*</p> <p>Assorted canapes</p> <p>Vegetable paella*</p> <p>Lobster pastry pouch with pink sauce</p> <p>Spinach croquette*</p> <p>Chicken curry skewers with yogurt</p> <p>Sweets from our bakery</p> <p>Fruit skewers*</p> <p>Drinks: red and white wine D.O. La Mancha "Pata negra", refreshments, beer and mineral water</p>	<p>Monday "Drink & Snack"</p> <p>Iberian ham with Jerez bread sticks</p> <p>Nacional cheese with nuts</p> <p>Red partridge croquettes</p> <p>Spanish tortilla mini snacks</p> <p>Orange and fresh cheese salad*</p> <p>Goat cheese lollypops with tomato jam</p> <p>Vegetable mini snacks*</p> <p>Sweets from our bakery</p> <p>Drinks: red and white wine D.O. La Mancha "Pata negra", refreshments, beer and mineral water</p>
<p>Tuesday Lunch</p> <p>Andalusia tomato cold soup*</p> <p>Russian potato salad toast *</p> <p>Nacional cheese with nuts</p> <p>Grandma's cuttlefish croquets on straw potato nest</p> <p>Pasta salad*</p> <p>Black pudding tart with apple and pine nuts</p> <p>Cod brandade</p> <p>Pickled deer lollipop from Toledo mountains</p> <p>Grilled vegetables*</p> <p>Sweets from our bakery</p> <p>Fruit skewers*</p> <p>Drinks: red and white wine D.O. La Mancha "Pata negra", refreshments, beer and mineral water</p>	<p>Wednesday Lunch</p> <p>Cucumber cold soup</p> <p>Iberian ham with Jerez bread sticks</p> <p>Nacional cheese with nuts</p> <p>Puff pastry tuna pie</p> <p>Spanish tortilla snacks with homegrown peppers</p> <p>Vegan apple salad*</p> <p>Grandma's cuttlefish croquets on straw potato nest</p> <p>Vegan noodles *</p> <p>Chicken curry skewers with yogurt</p> <p>Manchegan pisto appetizer cup *</p> <p>Boletus croquette *</p> <p>Sweets from our bakery</p> <p>Drinks: red and white wine D.O. La Mancha "Pata negra", refreshments, beer and mineral water</p>	<p align="center">*Vegan/vegetarian dishes</p>

****GALA DINNER (Venta de Aires Restaurant, Paseo Circo Romano, 35)**

<p align="center">GENERAL MENU</p> <p align="center">Starters to share ¼</p> <p>Assortment of Iberian with Manchego cheese</p> <p>Partridge croquettes Venta de Aires</p> <p align="center">First course</p> <p>Boletus cream with quail egg</p> <p align="center">Second course to choose</p> <p>Baked sea bass on asparagus cream and grilled chips.</p> <p>Beef sirloin with roasted potato and bell pepper</p> <p>Our famous stewed partridge "Venta de Aires"</p> <p align="center">Desert</p> <p>Berry cheesecake mousse with ice cream</p> <p>Toledo marzipan</p> <p align="center">Drinks</p> <p>Mineral water, red and white wine, coffee, tea</p>	<p align="center">VEGETARIAN, VEGAN AND HALAL MENU</p> <p align="center">Starters to share ¼</p> <p>Green salad with grilled peppers and homegrown tomatoes dressed with spring onion and extra virgin olive oil</p> <p>Vegetable tempura with hummus</p> <p>Salt-baked chips with red pepper sauce (mojo picon)</p> <p align="center">First course</p> <p>Leeks cream with tender shoots</p> <p align="center">Second course</p> <p>Portobello mushroom skewer with romesco sauce</p> <p align="center">Desert</p> <p>Fruit</p> <p align="center">Drinks</p> <p>Mineral water, red and white wine, coffee, tea</p>
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