Farewell Cava!
Today is the last day of ECML/PKDD 2010 and to say goodbye we will hold a farewell glass of cava (Catalan sparkling wine) at about 18:30 in Casa de Convalescència. We hope you enjoyed this week in Barcelona. See you next year in Athens!

Week-end
If you stay for the weekend, here are some recommendations of things you can do besides the activities of La Mercè. If you stay in the city, use the Touristic Bus (www.barcelonabusturistic.cat) to visit the main landmarks of Barcelona. There are three routes and a ticket lets you get on and off the bus as many times as you want in a day. If you want to disconnect from the touristic places, spend an evening in the lively neighborhood of Gràcia (metro L3, Diagonal and Fontana stops): visit the nice squares (Plaça de la Vila, Plaça del Sol, Plaça de la Revolució, Plaça de la Virreina) and enjoy the cafés, shops and restaurants.

It is also possible to do a one-day trip outside Barcelona. If it's sunny and you feel like going to the beach, the town of Sitges is half an hour to the South of Barcelona by train. To the north of Barcelona, 1 hour away by train, there is the beautiful town of Girona, where you can walk around the old town and visit the Gothic cathedral, the old Jewish quarter and the fortifications. Further to the north, the town of Figueres (less than 2 hours away from Barcelona) features the Dalí Museum. To plan these trips, check trains at Renfe (www.renfe.es).

Last Keynote to Affect Billions
(of graph nodes)

Describe the behaviour of large evolving graphs, and create proper tools to search them: this is what Prof. Christos Faloutsos is to talk about this morning. He will enunciate static and dynamic laws governing graphs, explain how artificial graphs created by recent generators are accurate substitutes for real ones, and introduce software architecture that browse them effectively. The mining systems he will present can handle graphs with billions of nodes and edges!

Christos Faloutsos is a Professor whose research notably focuses in data mining for graphs. In numbers:
- 3 notable awards and 15 best paper awards;
- 200+ articles, 11 book chapters, 1 monograph;
- 30+ tutorials and 10 invited keynotes (one more now);
Catalan wines and cava

Catalunya has a centuries-old tradition of winemaking, both for internal consumption and for export. At the turn of the 20th century, the Catalan wine industry was at the forefront of Spain's emergence as a world leader in quality wine production, and has remained one of the most innovative regions in the sector. Both white and red wines are produced, and the cava sparkling wine is its most distinctive product. There are 11 registered names for wine-producing regions in Catalunya, called Denominacions d'Origen or D.O.

For white wines (blanc or blanco), Penedés and Alella are two well-known D.O.'s. Vi d'aguila and Blanc pescador are light whites excellently suited for fish and rice dishes, such as paella. For red whites (tinto in Spanish, negre in Catalan), the best-valued varieties are Penedès, Costers del Segre, Conca de Barberà, Montsant, and Priorat. Priorat is particularly hard to find elsewhere since the production is quite small, yet Priorats are consistently appearing among the world best-ranked wine in the last decade. As they come from very rocky and dry soils, expect unusually strong, forceful wines.

The town of Sant Sadurní d'Anoia, about 50 km. west of Barcelona, is the heart of the cava production industry. It started around 1870, as an attempt to rebuild the wine industry after an unstoppable parasite epidemics killed most local vineyard varieties. The method of double fermentation, technique for underground fermentation, and initial mixes were imported / copied from Champagne, but over the years cava has acquired a somewhat distinct taste, when some of the surviving grape varieties (such as macabeu, parellada and xarel-lo) became the lead characters, in addition or instead of Chardonnay.

If you want to bring home a couple of bottles, El Celler de Gelida, Món Vínic, and la Vinoteca Torres, are a few good places to check (see the participant map on line). You will of course also find Rioja, Ribera de Duero, Toro, and many other Spanish denominations there. If you are staying for the weekend and up for a train ride, tens of cava cellars offer guided visits and tastings in Sant Sadurní d'Anoia; Codorniu and Freixenet are the largest and most spectacular ones for a visit.

Percentage of chart which resembles pacman

Snakes on a Sudoku
Another sudoku variant: Each row, column, and snake should have the letters LOP SNAKE in it.

xkcd: The difference
www.xkcd.com

See you in Athens in 2011!