One year from this July, we will be having the 13th World Congress of Music Therapy.

We will be taking into consideration all the seasonal conditions to ensure that you will enjoy a great time in Seoul Korea this time next year.

Also, please remember that we will only be accepting proposals until August 31st.
If you will be submitting a proposal, please do not wait until the last day.
Hope you are enjoying a great summer!

Call for Papers

Please send an electronic copy to proposals@wfmt.info
Submissions are accepted until August 31, 2010.

- **Title of presentation**: (12 words maximum).
- **Abstract**: (50 words maximum; appropriate for inclusion in conference program booklet)
  Must be written in English or Korean.
- **Type style and fonts**: Times Roman should be used in 12-point, non-boldface type.
- **Description**: 300 words maximum providing sufficient information concerning the proposal for the reviewers to evaluate its suitability for this conference.
- **Official language**: English
- **Presenter name(s) and affiliation(s)**: Please list your credentials as you would like them to appear in the program.
- **Contact information**: Name, address, telephone, and email of one contact person.
- **Mini biography of presenters**: (30 words maximum per person).
- **Audio/visual needs**: (VCR/DVD Monitor, Audio equipment and LCD Projectors for Power Point presentations will be available to the presenters free of charge).
- **Instruments needed**: Limited instruments will be available at the conference.
  (Please indicate the specific instruments needed so that we can accurately attempt your request).
  Indicate the type of presentation (select only one)
A short introduction of you?
I am a clinician music therapist in India working mostly in oncology settings. As WFMT’s Regional Liaison for South East Asia, I network with world wide music therapy educators, practitioners and researchers. My research interests are to integrate healing traditions and modern western applications in music therapy research, practice and education. I am also keenly interested in developing a sound academic curriculum in my country and support propagation, research and conference activities.

What attracted you to the world congress in Seoul?
I am most excited about visiting Korea for the World Congress in Music Therapy - the much awaited event in Asia - not just because this is my first time visit to Korea but also because it will be an opportunity for me to meet all international music therapy colleagues and to participate in the academic and cultural events planned during the event. I look forward to interactions with peers, scholars, fellow music therapy practitioners and researchers to learn international perspectives and Asian specialties.

What you wish to do while you are in Seoul?
I would love to enjoy participating in the cultural events apart from presenting and attending the World Federation meetings and would explore the cultural heritage of Korea.

Dr. Sumathy Sundar

<table>
<thead>
<tr>
<th></th>
<th>2011 World Congress</th>
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<tbody>
<tr>
<td>Airplane tickets from Chicago to Seoul</td>
<td>US$1100</td>
</tr>
<tr>
<td>Flight hours (Chicago - Seoul)</td>
<td>14 hours</td>
</tr>
<tr>
<td>Registration fee (Express)</td>
<td>$200 + 1 free meal at Korean restaurant</td>
</tr>
<tr>
<td>Hotel cost (eg. Best Western Premiere)</td>
<td>$600 ($120 x 5 nights)</td>
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<tr>
<td>Food Cost</td>
<td>$300 ($50 x 6 days)</td>
</tr>
<tr>
<td>Complimentary activities (no cost)</td>
<td>city tour, shopping, &amp; special activities</td>
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<tr>
<td><strong>Total Cost</strong></td>
<td><strong>$2200</strong></td>
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The 13th WCMT in Seoul, Korea during July 5-9, 2011

Korean Food is casually represented by bulgogi and kimchi. In fact, however, Koreans are proud of
their diet, quite varied and full of nutrition. It is richly endowed with fermented foods, vegetables and grains, soups, teas, liquors, confectionery and soft drinks. Kimchi and doenjang paste made of soybeans are the best-known examples of Korean fermented foods, and these have recently become highly valued for their disease-prevention effects. Korea boasts hundreds of vegetable and wild green dishes. The Korean meal is almost always accompanied by a big bowl of hot soup or stew, and the classic meal contains a variety of vegetables. Korean foods are seldom deep-fried like Chinese food; they are usually boiled or blanched, broiled, stir-fried, steamed, or pan-fried with vegetable oil.

Typical Summer Food

Samgyetang is a variety of guk or Korean soup, which primarily consists of a whole young chicken and Korean ginseng. The dish's name literally translates as "ginseng chicken soup" in English. Samgyetang is traditionally served in the summer for its supposed nutrients, which replaces those lost through excessive sweating and physical exertion during the hot summers in Korea.

Yeonggye baeksuk is another kind of samgyetang, ginseng chicken soup. It is widely recognized as an energy-boosting meal during summer. Use a whole yeonggye- young chicken- and stuff it with ginseng, sticky rice, Korean dates and garlic.

Price:
$10 for most restaurants

Please let other friends in music therapy know about this Congress.