

Cave Science Symposium, 2018



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BCRA

British Cave Research Association 29th Cave Science Symposium

**Symposium - Saturday 13th October, 2018
School of Geographical Sciences, University of Bristol**

**Fieldtrip – Sunday 14th October, 2018
GB Cave, Mendips**

Third CIRCULAR
September, 2018

The **British Cave Research Association** is pleased to announce the final details of the 29th Annual Cave Science Symposium to be held Saturday 13th October, 2018 in Bristol, as well as a fieldtrip to GB Cave, Mendips on Sunday 14th October, 2018. Whether you are an academic, an amateur scientist, or a caver wanting to find out more about the karst environment, you should find something of interest at the Symposium.

Programme

This year's scientific themes will include:

- **Highlighted Theme: Cave Archaeology and Palaeontology**
 - **Includes a keynote by Prof. Alistair Pike (Uni. Southampton) titled Neanderthal cave art and the new origins of human symbolic behaviour**
- Hydrogeology and Geomorphology
- Cave Monitoring
- Biology

The University of Bristol Spelæological Society have kindly offered to show symposium attendees around their museum following the close of the symposium. Numbers are limited to 20 and are available on a first-come first-served basis. Please visit the pre-registration form to register for visiting the museum (<https://doodle.com/poll/4zib83s43fb3fc59>).

The timetable is included at the end of this circular, whilst the abstracts will be posted to the BCRA forum and Facebook page in due course. Similar to previous years, the BCRA AGM will be held at 12 pm.

Registration

Please pre-register your attendance via this simple online form (<https://doodle.com/poll/4zib83s43fb3fc59>). If you have already pre-registered, apologies but please could we ask you to do it again as the form has since been updated to reflect optional extras. Additionally, registration will take place on the day between 8.30 and 9.15 am in the foyer of the School of Geographical Sciences.

The admission charge, to include morning and afternoon refreshments will be £5, with free entry to speakers, students and BCRA members. Please have your membership number with you. Donations to help finance the meeting will also be appreciated.

Venue & Transport

The address for the venue is School of Geographical Sciences, University of Bristol, University Road, Bristol, BS8 1SS, United Kingdom. Further details on 'where to find us' are located here (<http://www.bristol.ac.uk/geography/contact/>). The Geographical Sciences Building is #27 on the campus map, which also includes details of public car parks (<https://tinyurl.com/y7qduz67>). Note that these are all expensive NCP car parks so car sharing is advised. Parking is also available on University Road, but this is for a maximum of 2 hours.

Lunch

A variety of lunch purchasing options are available in the vicinity of the venue. Seating is also available in the venue for anyone who brings their own.

Evening Meal

Following the symposium and UBSS museum visit, we will head for an informal early evening meal at 6pm at the Zero Degrees Microbrewery (<http://www.zerodegrees.co.uk/restaurants/bristol/>), half a mile from the symposium venue.

To keep things simple, Zero Degrees have offered us their party menu of starter plus main course for £19.95. Desserts may be added for £3. Menus are included at the end of the circular (ignore the prices of the desserts, which are confirmed as £3). A 10% service charge will automatically be added of which 100% is shared amongst the staff. If you would like to join us for the meal, please select this option before September 24th on the pre-registration form (<https://doodle.com/poll/4zib83s43fb3fc59>). Menu choices (found at the end of this circular) should be sent to Gina (gina.moseley@uibk.ac.at) by October 1st, and you will be asked to pay in advance either by bank transfer, paypal, or cash on the day.

Field Trip: Geology and Geomorphology of GB Cave – Sunday 14th October, 2018

For those who would like to get underground, BCRA will be running a post Cave Science Symposium field trip on Sunday 14th October to GB Cave, hosted by Dr. Andy Farrant. This field trip will examine the geology, geomorphology and hydrology of what is one of the finest, and most intensively studied caves in the country. No previous geological experience is necessary. Due to access restrictions, numbers are limited to 5 in the first instance, but if there is sufficient demand, a second trip can be run on the same day (10 max). Participants will be on a first-come first-served basis.

This will be a 2-2.5 hour caving trip. Full protective caving clothing including helmet, boots and lights will be required for this trip. A CCC permit is also required (see <http://www.csc.org.uk/> for details), which can be arranged on the day. No novices or carbide. If you are interested please sign up on the pre-registration form (<https://doodle.com/poll/4zib83s43fb3fc59>) before October 8th. BCRA have also booked 10 places at the Wessex hut for the night of Saturday 13th October. This may also be booked on the pre-registration form.

Summary and Overview Map

1. The symposium is on 13th October in the School of Geographical Sciences, University of Bristol. Doors open 8.15am. Proceedings start at 9.20am.
2. Registration is free to BCRA members, speakers and students. £5 to everyone else. Donations are appreciated.
3. Please visit the pre-registration form (<https://doodle.com/poll/4zib83s43fb3fc59>) to register for the symposium (even if you have already, sorry), UBSS museum visit, evening meal (before September 24th), Wessex accommodation and GB fieldtrip (before October 8th).
4. For a single map showing the location of Geographical Sciences (symposium venue), Zero degrees (evening meal), UBSS Museum, and local car parks, see here: <https://tinyurl.com/y9vyqu55>

TIME	ORAL PRESENTATIONS – PROVISIONAL TITLES	PRESENTER
08.30	Doors open, registration, book sales, coffee	
09.15	Take seats	
09.20	Welcome and housekeeping	
SESSION 1: HYDROGEOLOGY AND GEOMORPHOLOGY		Chair: TBC
09.30	Sinkhole morphology, characteristics and migration on the eastern shore of the Dead Sea, Jordan	Rob Watson
09.50	The Chalk - the UK's most important karst region	Andy Farrant
10.10	Real time active fault monitoring in caves, with examples from Austria and Spain	Matthew Rowberry
10.30	Introduction to Posters	
10.40	<i>Coffee, Posters and Book Sales</i>	
SESSION 2A: CAVE MONITORING		Chair: TBC
11.15	British Cave Monitoring Centre – latest developments and opportunities	Andrew Smith
SESSION 2B: BIOLOGY		
11.35	Web characteristic comparisons between <i>Meta menardi</i> and their non-troglophile relatives <i>Metallina menzei</i> and <i>Tetragnatha montana</i>	Daniel Simonsen
11.55	<i>Pause</i>	
12.00	BCRA AGM	
13.00	<i>Lunch</i>	
13.50	Return from lunch, take seats	
SESSION 3: CAVE ARCHAEOLOGY AND PALAEOLOGY		Chair: TBC
14.00	Keynote: Neanderthal cave art and the new origins of human symbolic behaviour	Alistair Pike
14.40	Recording the lost “Atlantis” Landscapes: Presenting a non-invasive methodology for archaeological cave field survey in the context of Santorini (Thera) Island, Greece	Konstantinos Trimmis
15.00	<i>Coffee, Posters and Book Sales</i>	
SESSION 3: CAVE ARCHAEOLOGY AND PALAEOLOGY CONTINUED		Chair: TBC
15.30	The view from the edge: mammalian turnover and abrupt climate change during the last 60,000 years in SW England	Danielle Schreve
15.50	Caves of Wonder: A Preliminary Analysis of the Faunal Assemblages from the Covea Caves, NE Scotland	Alex Fitzpatrick
16.10	Bone Hole, Cheddar Gorge: Archaeological and Palaeontological Collections	Graham Mullan
16.30	Summing up and details of Sunday fieldtrip. Close	Andy Farrant John Gunn
17.00	Visit UBSS Museum	
18.00	Evening Meal at Zero Degrees	

POSTER PRESENTATIONS (10.40-11.15 & 15.00-15.30)	
Going underground: Patterns in human taphonomy in Neolithic caves and burial monuments in Wales and southwest England	Eirini Konstantinidi
Yorkshire Dales Cave Climate Monitoring	Jo White
The Aquatic Invertebrate Fauna of the Ogof Draenen Cave System in South Wales	Lee Knight
A Possible Neanderthal Ritual Cave on the Gower Peninsula: interim excavation results	John Cooper

Symposium Organisers

Please contact Dr. David Richards (david.richards@bristol.ac.uk) for details of the venue and local facilities in Bristol. Contact Gina Moseley (gina.moseley@uibk.ac.at) for details of the programme and for enquiries concerning oral or poster presentations. Contact Andy Farrant (treasurer@bcra.org.uk) for details of the Sunday fieldtrip.

STARTERS – We believe food is about sharing and enjoying amongst friends and family, so we have created a selection of tapas style platters as a starters. This is a great way of starting your party and discovering our dishes!

GARLIC & ROSEMARY FLATBREAD

HUMMUS

Fresh hummus topped with homemade tomato checca & served with warm bread

BRUSCHETTA

Grilled Italian bread with garlic, fresh cherry tomatoes, olives & a basil dressing

VEGETARIAN CROSTINI

Freshly baked rustic bread topped roasted vegetables. Topped with basil oil, wild rocket & shaved parmesan

PARMA CROSTINI

Freshly baked rustic bread topped with Parma ham. Topped with basil oil, wild rocket & shaved parmesan.

CRISPY FRIED CALAMARI

Served with sweet chilli sauce

NOCELLARA OLIVES

MAIN COURSE

TERIYAKI CHICKEN STIR-FRY (N)

Marinated teriyaki chicken, egg noodles, carrots, spring onions, cashew nuts, mangetout, chillies, red peppers, dried shallots & topped with coriander

LIME AND TEQUILA CHICKEN TAGLIATELLE (N)

Tequila, chicken, lime, coriander, carrots, red onions and sweet peppers served in a cream, jalapeño & pesto sauce

SPAGHETTI & PRESERVED LEMON PESTO

Lemon and herb pesto with sundried tomato, black olives, wild rocket & feta cheese

PENNE ARRABIATA

With homemade tomato sauce, chilli and garlic

CHICKEN & MASCARPONE RISOTTO

Garlic chicken, spinach, mascarpone & Parmesan risotto

ASPARAGUS & PRESERVED LEMON RISOTTO

Fresh asparagus, garden peas, spinach and preserved lemon

GREEN SALAD (N)

Steamed broccoli, garden peas, cucumber, avocado, quinoa, Feta cheese, flaked almonds and shredded mint on a bed of rocket and endive lettuce with a lemon dressing and crispy music bread

MOROCCAN SPICED CHICKEN SALAD (N)

Roasted butternut squash, dates, toasted almonds, beetroots, mixed peppers, cranberries and coriander. Tossed with homemade mango chutney dressing

GOAT'S CHEESE SALAD (N)

Cherry tomatoes, olives, lettuce, cucumber, avocado, almonds and warm goat's cheese, served on toasted French bread and drizzled with basil dressing

ANY PIZZAS All pizzas are baked in our distinctive wood fired pizza oven & come with fior di latte mozzarella

MARGHERITA (V) – With oregano & our signature tomato sauce

BBQ CHICKEN – Barbecued chicken, sliced red onions, smoked cheese, coriander & our own BBQ sauce

SWEET & SPICY ITALIAN SAUSAGE – Sweet Italian sausage, spicy Italian sausage, red onions, roasted mixed peppers & tomato sauce

CARNE ASADA (N) – Wood fired rump steak, red onions, fresh chillies, smoked cheese and coriander pesto sauce. Topped with fresh coriander, tomato and avocado salsa

AMERICANA – Pepperoni sausage, fresh chillies & tomato sauce

JAMAICAN CHICKEN – Marinated Jamaican chicken, smoked bacon, red onions, bell peppers & spicy sweet Caribbean sauce

PEKING DUCK – Aromatic shredded duck, spring onions, crispy tortillas & hoisin sauce

PARMA – Parma ham, rocket, shaved Parmesan & tomato sauce

WOOD ROASTED VEGETABLES (V) (N) – Aubergines, courgettes, roasted mixed peppers, sun-dried tomatoes, garlic & tomato sauce

GOAT'S CHEESE (V) – Goat's cheese, roasted mixed peppers, olives, chillies & tomato sauce

ANY KILO MUSSEL POTS Served with fries and mayo (£3 Supplement)

MARINIÈRE – Garlic, onions, white wine & cream

LOBSTER BISQUE – Coconut milk & lobster sauce finished with basil & lemon

THAI GREEN CURRY – Lemongrass, ginger, green curry and coconut milk

CREOLE – Tomato, basil, fresh chillies, garlic, parsley and onions

THERMIDOR – Brandy, wine, mustard, cheddar cheese, cream and parsley

PARTY MENU

2 Courses £19.95 per person

Add a dessert for £3

Add a glass of Prosecco for £5

10% Service charge is added to all parties dining at Zerodegrees
100% of this service charge is shared among our staff

DESSERT

PECAN & SALTED CARAMEL PIZZA £5.50

Pecan nut pizza with salted caramel sauce, topped with vanilla gelato

CHOCOLATE & BANANA PIZZA £5.25

A combination of hazelnut chocolate and banana, topped with vanilla gelato

BELGIAN WAFFLES £4.95

Drizzled with maple syrup, topped with vanilla gelato

CHOCOLATE FUDGE CAKE £5.25

with vanilla gelato

NEW YORK BAKED CHEESECAKE £5.25

with vanilla gelato

WHITE CHOCOLATE & HONEYCOMB CHEESECAKE £5.50

with cream

AFFOGATO £4.50

Vanilla gelato with a shot of espresso

SICILIAN LEMON SORBET £4.50**CHOCOLATE FONDENTE GELATO £4.50**

A Chocoholic's gelato made with pure Ecuador cocoa mass, sustainably sourced from a single cocoa plantation

VANILLA GELATO £4.50

Papua New Guinea Vanilla, an indulgent gelato that lingers on your palate with a long lush finish

COFFEE GELATO £4.50

An espresso shot experience with the full fragrance of Brazilian Arabica beans

SALTED CARAMEL GELATO £4.50

Salted Carmel, an indulgent gelato that lingers on your palate with a long lush salty, sweet finish

COFFEE served with a Jules Destrooper Biscuit

CAPPUCCINO £2.95**AMERICANO £2.60****CAFÉ LATTE £2.95****MOCHA £2.95****ESPRESSO £1.95****DOUBLE ESPRESSO £2.40****CARAMEL MACCHIATO £3.50****LIQUEUR COFFEES £3.95**

TEA

EARL GREY £2.50**INFUSION HERBAL TEAS £2.95****ORGANIC ROOIBOS****JASMINE STAR****ORGANIC CHAMOMILE****FRESH MINT & CINNAMON**

HOT CHOCOLATE

HOT CHOCOLATE £2.75**WHITE HOT CHOCOLATE £2.95**

Food allergies and intolerances: Before ordering please speak to our staff about your requirements. An optional 10% service charge will be added to your bill.