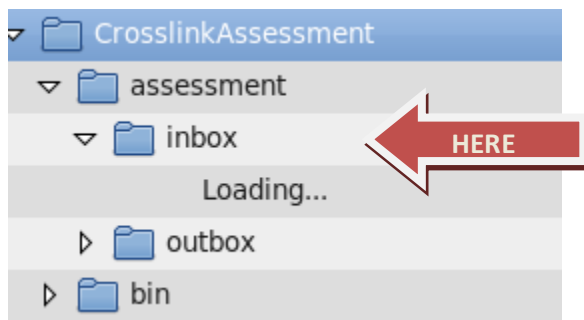**Instruction**

This instruction will guide you through every step on using the assessment tool.

1   CrosslinkAssessment (GUI)

1.1.   Initialal work

Copy the topic file assigned to you to the asssment folder which is located under current package path:

assessment/inbox

1.2.   Lauching the program

– On Unix-like system (e.g. Linux)
  $sh run.sh
– On Windows
  Double click on the run.bat or execute it in the command line console.

1.3.   Task

Assess the relevancy between anchors in source English Wikipedia articles and their associated pages in other languages: Chinese, Japanese, or Korean.

1.4.   Usage

Main GUI

File   Utility   Linking   Language   Help

Source ID: 178952   Target ID: 37842   Completion: Current subanchor: Belongs to:
Topic Title: Target Title: 0 / 2858   color   color
Kimchi   颜色

The oldest references to kimchi can be found from 2600 to 3000 years ago.6 The first text-written evidence of its existence can be found in the first Chinese poetry book, Shi_Jing (). In this book, kimchi was referred to as jeo (菹). The term jeo was used until the pre-modern terms chimchae (hangul: 沉菜, lit. soaked vegetables) dimchae, and timchae were adopted in the period of the Three Kingdoms of Korea.7 The word then was modified into jimchi, and is currently kimchi. Early kimchi was made of cabbage and beef stock only. The chili pepper, now a standard World vegetable not found in Korea until the Europeans contact in the 16th century, was added to kimchi-making some time after 1500. Red chili pepper flakes are now used as the main ingredient for spice and source of heat for many varieties of kimchi. In the twelfth century other spices, creating flavors such as sweet and sour, and colors, such as white and orange, were added.8 Main ingredients

The document anchors highlighted

Chili peppers drying for kimchi

Kimchi varieties are determined by the main vegetable ingredients and the seasonings used to flavor the kimchi. The most popular type of kimchi is the baechu (also known as Chinese cabbage) variety but there are many regional and seasonal varieties. Popular variants include ggakdugi which is a kimchi made with cubed radish, pa-kimchi (made with scallions), chonggak kimchi and oisobagi (hangul: 오이소박이), a cucumber kimchi with hot and spicy seasoning that is filled in the cucumber. Baek kimchi (white kimchi (hangul: 깻잎)) kimchi features layers of perilla and other spices.

If you think some anchors are irrelevant, move the mouse cursor over the anchors and right click.

The Kimchi Field Museum in Seoul has documented 187 historic and current varieties of kimchi. Although the most common seasonings include brine, scallions, spices, ginger, the specifics depended on the region and the type of kimchi being made. Common seasonings also include ginger, chopped radish, garlic, saeujeot (hangul: 새우젓), and aekjeot (hangul: 역젓, fish sauce).
Kimchi varieties

Image:[[Korea-Gajuk-Pajeon-02.jpg|thumb|right|Pajeonchim Beoljeomin (kimchi with raddish and Pacific oyster) and other banchan]] Kimchi can be categorized by main ingredients, regions or seasons. Korea's northern and southern sections have a considerable temperature difference.9 Northern regions tend to have longer winters compared to the southern regions of Korea.

Kimchi from the northern parts of Korea tend to have less salt as well as less red chilli and usually do not have brined seafood for seasoning. Northern kimchi often has a watery consistency. Kimchi made in the southern parts of Korea, such as Jeolla-do and Gyeongsang-do, uses salt, chili peppers and myeolchijeot (hangul: 멸치젓, brined anchovy allowed to ferment) or saeujeot (hangul: 새우젓, brined shrimp allowed to ferment), myeolchiaekjeot (Hangul: 멸치액젓, "kkanariaekjeot" 까나리액젓, liquid anchovy jeot, similar to fish sauce used in Southeast Asia, but thicker). In the Seoul area saeujeot is preferred.

颜色

Target link (document) for current selected anchor

37842 13444045 2010-06-16T17:04:33Z 林卯 669504
:图像处理
:颜色
:色彩系
:视觉

Move mouse over the target document, do the right click or left click

颜色或色彩是通过 眼、 脑和我们的生活经验所产生的 一种对 光的视觉效应，人类对颜色的感觉不仅仅由光对物理性质而决定，比如人类对颜色的感觉往往会受到周围颜色的影响。有时人们也将物质产生颜色的微观结构与其物理接面称之为光谱。
:物理

可见光的光谱 颜色 波长 频率 红色 约625—740 nm 约480—405 THz 橙色 约590—625 nm 约510—480 THz 黄色 约565—590 nm 约510—510 THz 绿色 约500—565 nm 约600—530 THz 青色 约485—500 nm 约620—600 THz 蓝色 约440—485 nm 约690—620 THz 紫色 约380—440 nm 约790—680 THz

Left click if relevant   Right click if irrelevant

Spectrum441pxWidth.png
Designed for monitors with gamma

電磁波的 波长和强度可以有很大的區别，在人可以感受的波長範圍内（约312.30纳米至745.40纳米），它被称为可見光，有时也被简称为光。假如我们将一个光遮各个波长的强度列在一起，我们就可以获得这个光源的 光譜。一个物体的光谱决定这个物体的光学特性，包括它的颜色。不同的光谱可以被人所接收为同一个颜色。虽然我们可以将一个颜色定义为所有这些光谱的总和，但是不同的物体所看到的颜色是不同的，不同的人所感受到的颜色也是不同的，因此这个定义是相当主观的。

一个弥散地反射所有波长的光的表面是 白色的，而一个吸收所有波长的光的表面是 黑色的。

Anchor color legend: Current anchor   Not assessed   Incomplete   Relevant   Irrelevant   Previous   Next

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Compound Anchor

Current subanchor: Belongs to:
Research   Korea Aerospace Research Institute ...

A compund anchor may contain many overlapping subanchors. For example, a compound anchor—*Korean Aerospace Research Institute* can contain subanchors: *Korea, Research, Aerospace Research*

∗ For current anchor, right click will only mark the current selected subanchor irrelevant. This will be particularly useful if it is a mix of relevant and irrelevant anchors in a compound anchor.
∗ If you are not sure if you correctly mark an article relevant or not, you can always press the "Previous" or "Next" button to go back or move forward to check.
∗ If an target article can't be displayed properly, just right click (mark irrelevant).

Irrelevant Anchor Samples

er brined jeot can be used, but are no longer co
er myeolchijeot or saeujeot) more affordable an

e kimchi (baek kimchi) is baechu seasoned wi
sh kimchi (dongchimi) is another example of a
eties are a popular ingredient in a number of di:
are eaten widely during the summer months.
egion

storing kimchi, gochuja
back to 1960s and cont
different from those me

even possibly is
ae. A popular ste
countless varia

freshly groun
fall. It is
s of salted

fficial Korea Tourism Guide Site Kore
orp. Kimchi > History at the Korea To

For those anchors, you can right click on them straightaway. The makred irrelevant anchors are highlighted in dark pink color.

2 Basic Assessment Guidelines

- Basically, only name entities can be qualified as relevant anchors. For other forms of words (e.g. verb), they can be marked as relevant if you think they are absolutely germane (related and relevant).
- For compound anchors, if the anchor is deemed reasonable (e.g. "Red Square") then each prospective link for the anchor will be assessed. At that point the "Red" link and the "Square" link will be assessed irrelevant, but "Red Square" link, "the Cafe Pushkin" link and the "Kremlin" link may be assessed as relevant.
- Chronological items (year, date, century, e.g. 1600s, 16th) and numbers (e.g. 1000, 17) must be marked as irrelevant
- There is no limit on the number of relevant links
- **Overall, there is no a universal rule for what text should be anchored, and anchors should be relevant only when you feel comfortable to.**

Most importantly, please mark the article relevant/irrelevant only if you are confident about it, and please <u>DON'T</u> rush to the end for a quick finish.

3   Assessment Result

When you finish assessing one topic, please send the result back to Eric Tang via email lingxiang.tang@gmail.com. The finished result is located in the assessment package:

resources/Pool/POOL_BACKUP/zh

or

resources/Pool/POOL_BACKUP/ja

or

resources/Pool/POOL_BACKUP/ko

that depends on the language you are assessing.

4   Qustion

If you have any question, please contact lingxiang.tang@gmail.com

THANK YOU