



PPPL

PRINCETON
PLASMA PHYSICS
LABORATORY



January 18–January 24, 2016

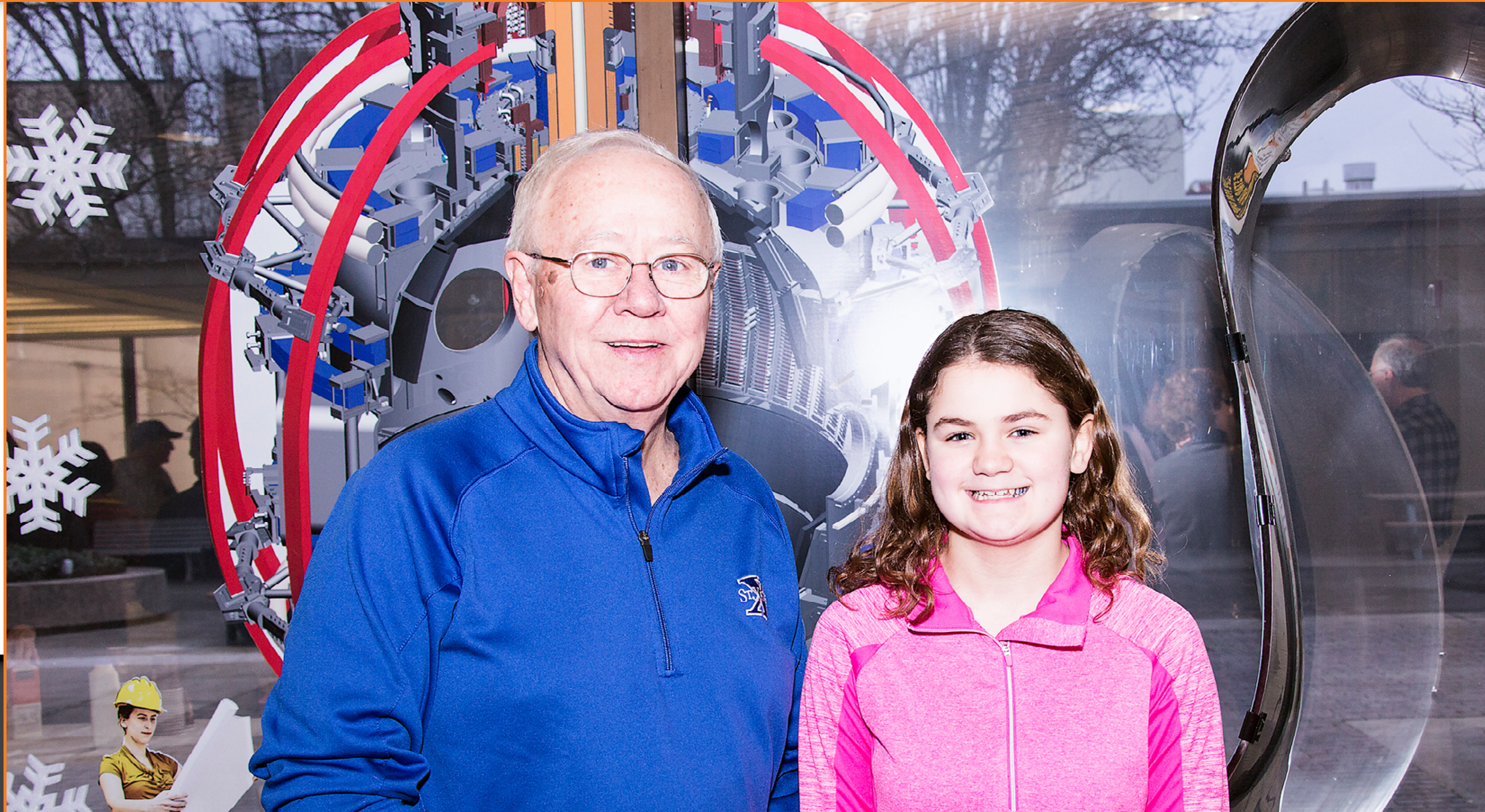
Science fans gather for first Ronald E. Hatcher Science on Saturday lecture.



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Ronald E. Hatcher
Science on Saturday LECTURE SERIES

**Using Physics
and Chemistry to
Understand the Genome**

Mary Jo Ondrechen
Northeastern University



Saturday, January 23

9:30 a.m., M.B.G Auditorium, Lyman Spitzer Building

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What is PPPL's Environmental Stewardship Policy?

The policy allows us to conduct scientific research and operate Laboratory facilities in a manner that protects and preserves human health and the environment and fully complies with applicable environmental laws, regulations, and other requirements.

For more information, contact ems@pppl.gov or call ext. 3380.

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Princeton Research Day

Juniors, seniors, graduate students and postdoctoral researchers are encouraged to present at the inaugural Princeton Research Day, a celebration of research and creative works to be held **May 5, 2016** at Frist Campus Center.

See **researchday.princeton.edu** for more information and to apply.

Applications will be accepted through Feb. 5, 2016

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MARK GAZO
Chef Manager



BREAKFAST 7 a.m. • 10 a.m.
CONTINENTAL BREAKFAST 10 a.m. • 11:30 a.m.
LUNCH 11:30 a.m. • 1:30 p.m.
SNACK SERVICE until 2:30 p.m.

	Monday January 11	Tuesday January 12	Wednesday January 13	Thursday January 14	Friday January 15
COMMAND PERFORMANCE Chef's Feature	Fettuccine with Chicken, Broccoli, Mushrooms, Tomatoes & Artichokes	Ziti with Wild Mushrooms, Ricotta Cheese, Mozzarella & Marinara Sauce	COMMAND PERFORMANCE Mac & Cheese Bar Choose from a variety of ingredients to top your Mac & Cheese	Meatloaf with Smashed Cilantro Potatoes, Roasted Carrots & Gravy	Lemon Pepper Salmon served with Risotto and Garlic Sautéed Broccoli Rabe
Early Riser	Chicken & Cheddar Omelet served with Hash Browns	Tex Mex Scrambled Eggs with Shredded Beef, Pepperjack & Tomato in a Corn Tortilla	Sausage Hash Brown Bake	Egg McMuffin with Ham served with Hash Browns	Sausage Gravy & Biscuits served with 2 Eggs any style
Country Kettle	Kielbasa Soup	Vegetable Chili	Chicken Rice	Minestrone	Crab Bisque
Grille Special	BURGERLICIOUS BBQ Beef in a Blanket Grilled Beef Burger with Cheddar Cheese, Bacon Blanket, Crispy Onion Straws, Dill Pickle Chips and Chipotle BBQ Sauce on a Brioche Roll (Available All Week)	Corned Beef Reuben on Rye	Fish Taco with Pickled Slaw, Cilantro, Chipotle Sour Cream	Grilled Texas Toast with Prosciutto, Chicken, Swiss Cheese & Dijonnaise	Vegetarian Quesadilla
Deli Special	Egg Salad & Provolone with Arugula & Tomato on French Bread	Veggie Burger on a Wheat Roll served with Soy Bean Hummus & Pita Chips	Italian Hoagie with Prosciutto, Capicola, Fresh Mozzarella, Lettuce, Tomato & Marinated Red Peppers	Salad Nicoise-Grilled Tuna with Herbed Potatoes, Kalamata Olives, Cherry Tomatoes, Green Beans & Hard-Cooked Egg	Turkey , Blue Cheese, Avocado, Bacon, Lettuce & Tomato on a Kaiser Roll
Panini	Pork Roll & American Cheese on a Kaiser Roll served with Disco Fries (Gravy & Cheese)	Grilled Salmon with Citrus Spinach Salad	Ham, Smoked Turkey, Pastrami , American Cheese, Pesto, Onion & Tomato on Focaccia Bread	Eggplant Parmesan Sub	Chipotle Roast Beef with Blue Cheese, Onion, & Tomato on Ciabatta Bread

MENU SUBJECT TO CHANGE WITHOUT NOTICE

VEGETARIAN OPTION



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