



PPPL

PRINCETON
PLASMA PHYSICS
LABORATORY



February 29–March 6, 2016

COLLOQUIUM

History, Applications, Numerical
Values and Problems with the
Calculation of EROI - Energy Return
on (Energy) Investment

Professor Charles Hall

State University of NY College of Environmental Science and Forestry



Wednesday, Mar. 2

4:15 p.m., M.B.G Auditorium, Lyman Spitzer Building

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Ronald E. Hatcher

Science on Saturday LECTURE SERIES

Reimagining the Possible: Scientific Transformations Shaping the Path Towards Fusion Energy

Dr. Edmund Synakowski

Department of Energy, Office of Science



Saturday, Mar. 5

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

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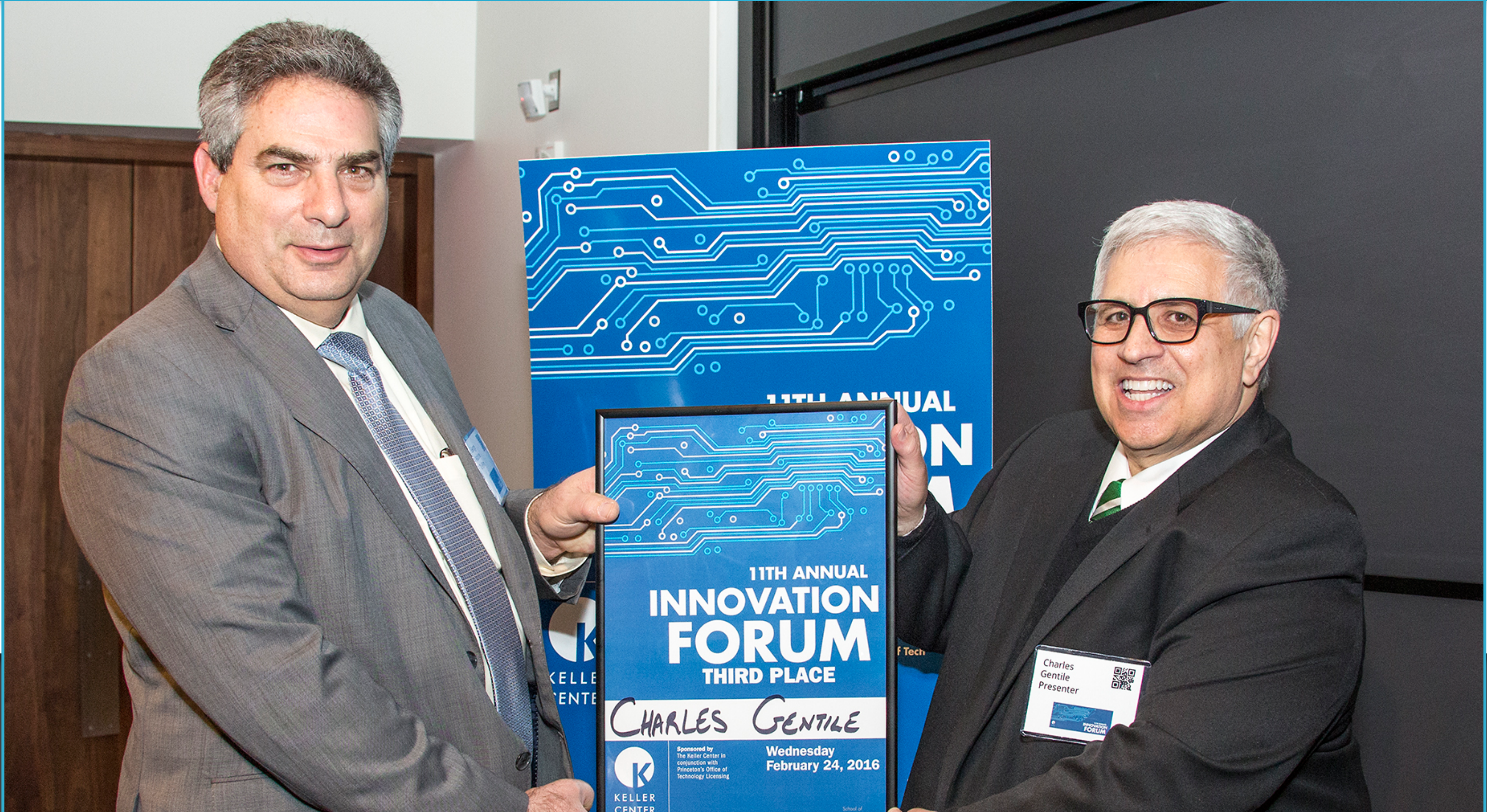
Charles Gentile wins third place award in Princeton Keller Center's Innovation Forum.



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Charles Gentile with other winners of the Princeton Keller Center's Innovation Forum.



The 2016 Science Bowl competition at PPPL.



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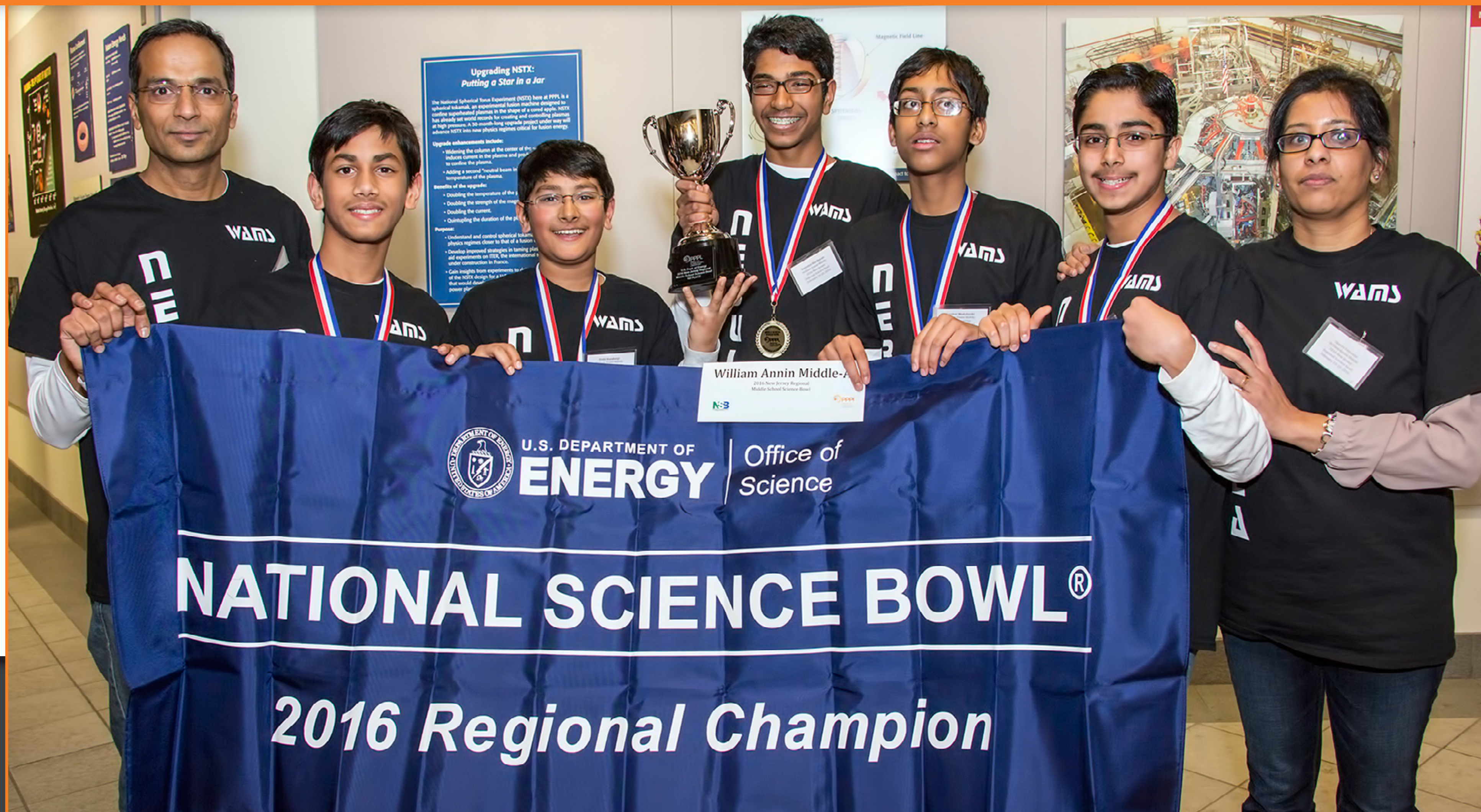
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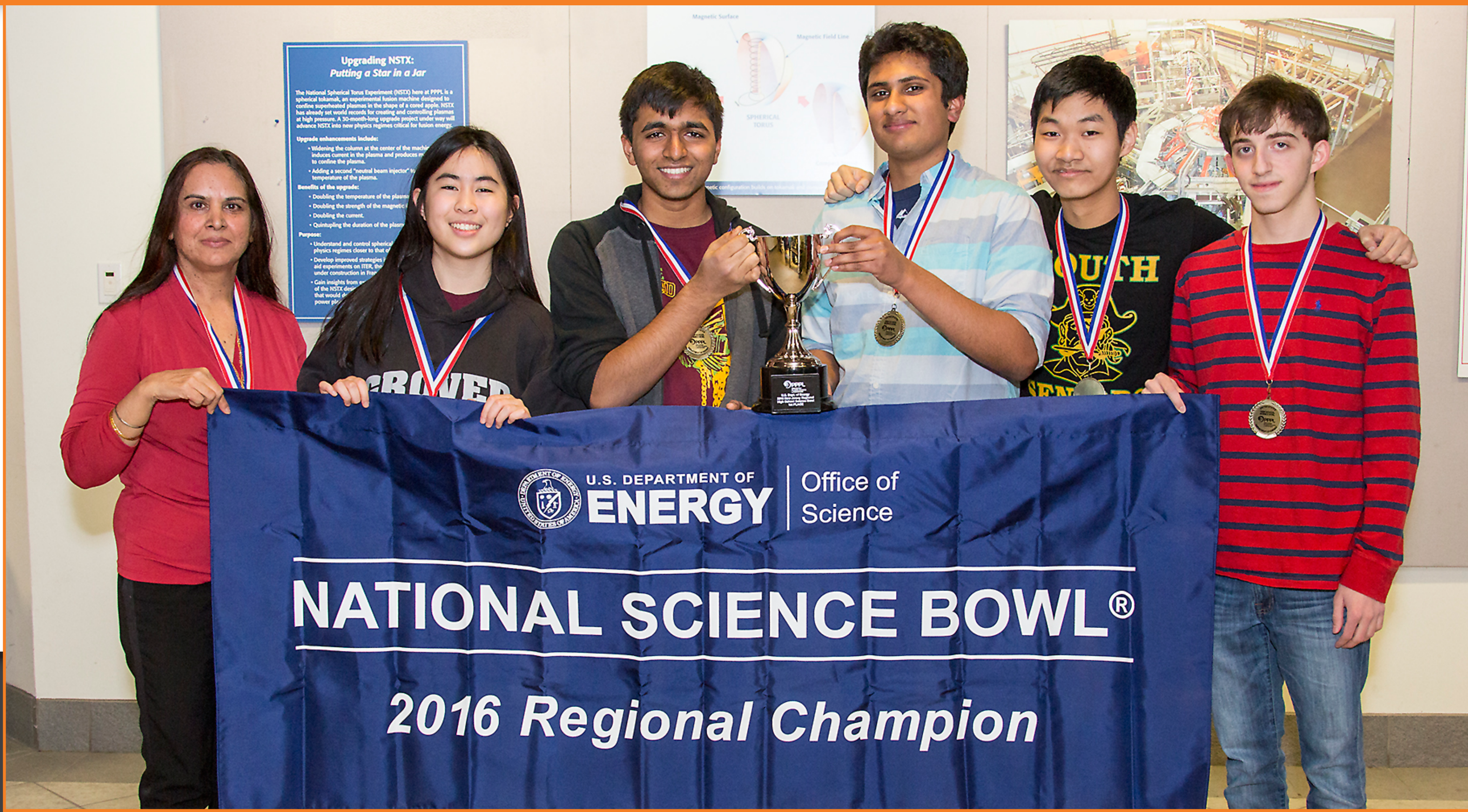
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Laura Kruskal, widow of Project Matterhorn researcher Martin Kruskal, joined members of the Women's College Club of Princeton to tour the Laboratory.



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Volunteers wanted for Mercer Science and Engineering Fair

Organizers of the Mercer Science and Engineering Fair are looking for scientists and engineers to volunteer as judges of fourth to twelfth-grade science projects during the fair **March 12 to March 15** at Rider University.

Additional information about the fair is available at **<https://mercersec.org/about/msef>**.

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American Red Cross Blood Drive

For an appointment or information,
please contact **Tricia Berran, 609-243-3200**

Or sign up online at **www.redcrossblood.org**

Enter Sponsor Code: **PPPLPrinceton**

Wednesday, Mar. 16

8 a.m.-1 p.m., American Red Cross Bloodmobile, Lower End Parking Lot

American Red Cross Blood Drive

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BROCK

MARK GAZO

Chef Manager

Premier



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 February 29	Tuesday March 1	Wednesday March 2	Thursday March 3	Friday March 4
COMMAND PERFORMANCE Chef’s Feature	Chicken Marsala with Mushrooms served with Mashed Potatoes & Gravy	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, Pepper Jack & 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 Spinach & Roasted Peppers on a Soft Roll	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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