



PPPL

PRINCETON
PLASMA PHYSICS
LABORATORY



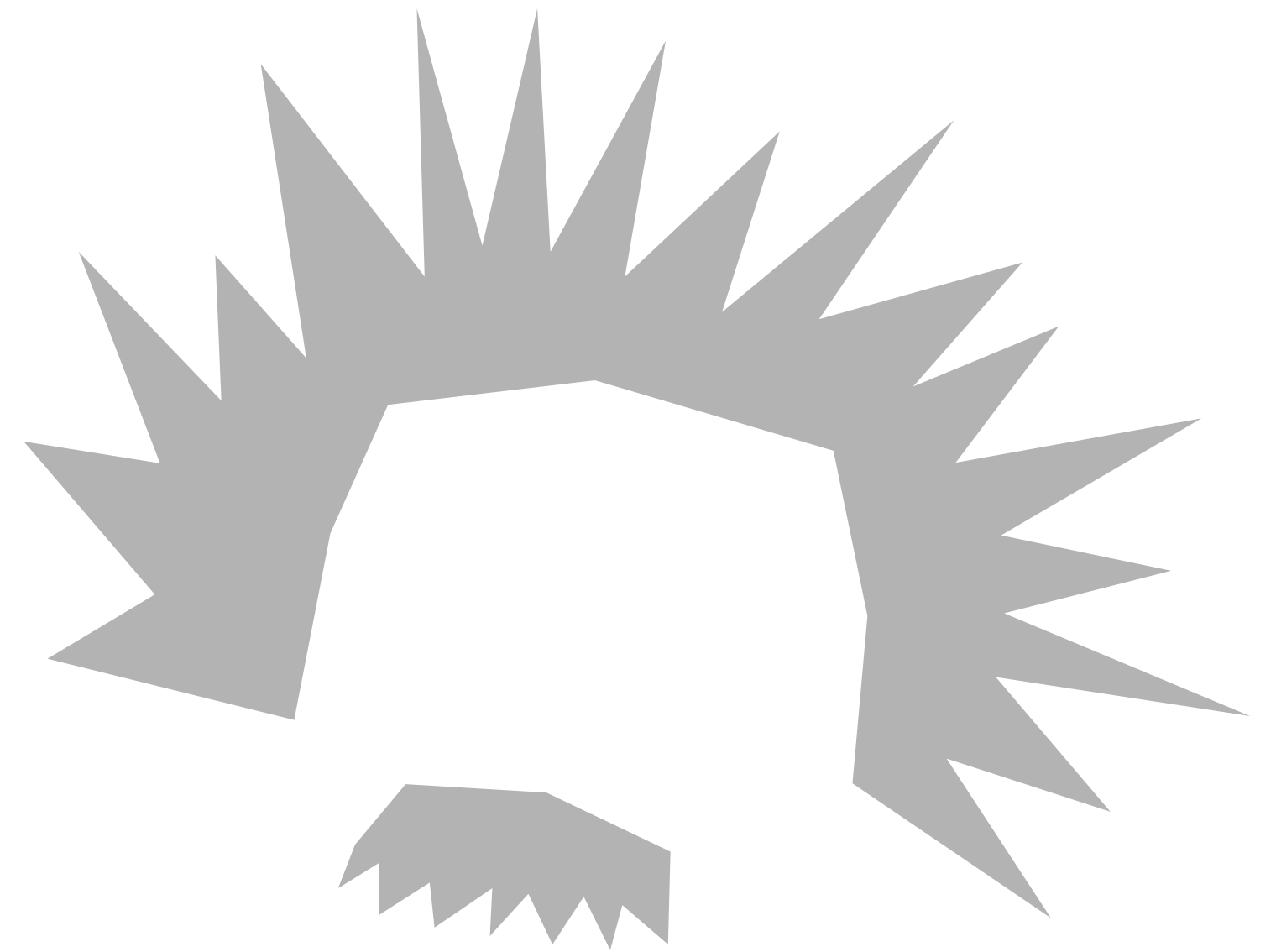
March 14–March 20, 2016

π Day Celebration

Celebrate Pi Day and Einstein's Birthday!

**Monday, 3.14, from 1:00 to 2:30 pm.
Enjoy pi(e) and ice cream in the Lobby!**

Come enjoy a nice slice of pie à la mode
and network with your colleagues!

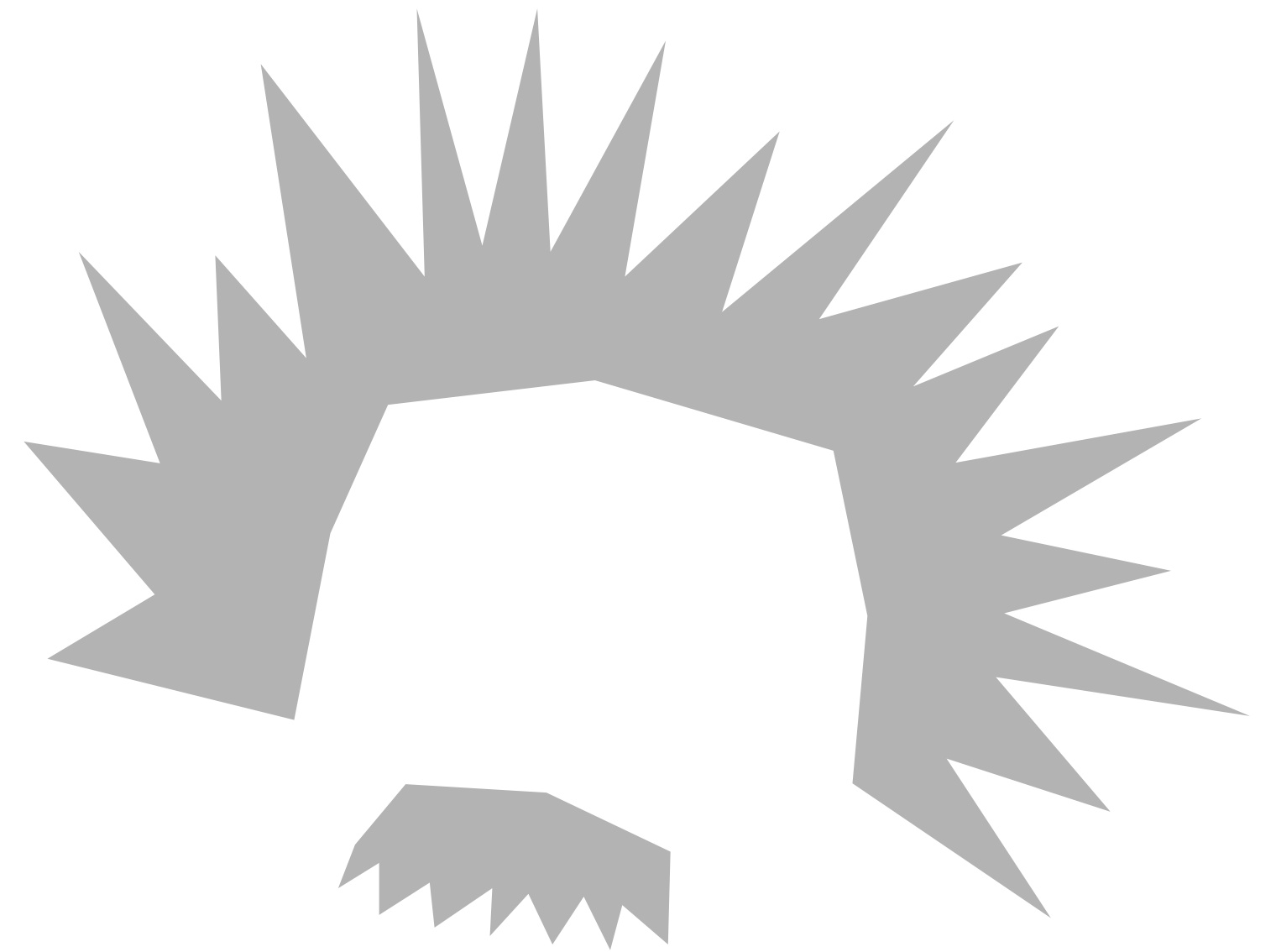


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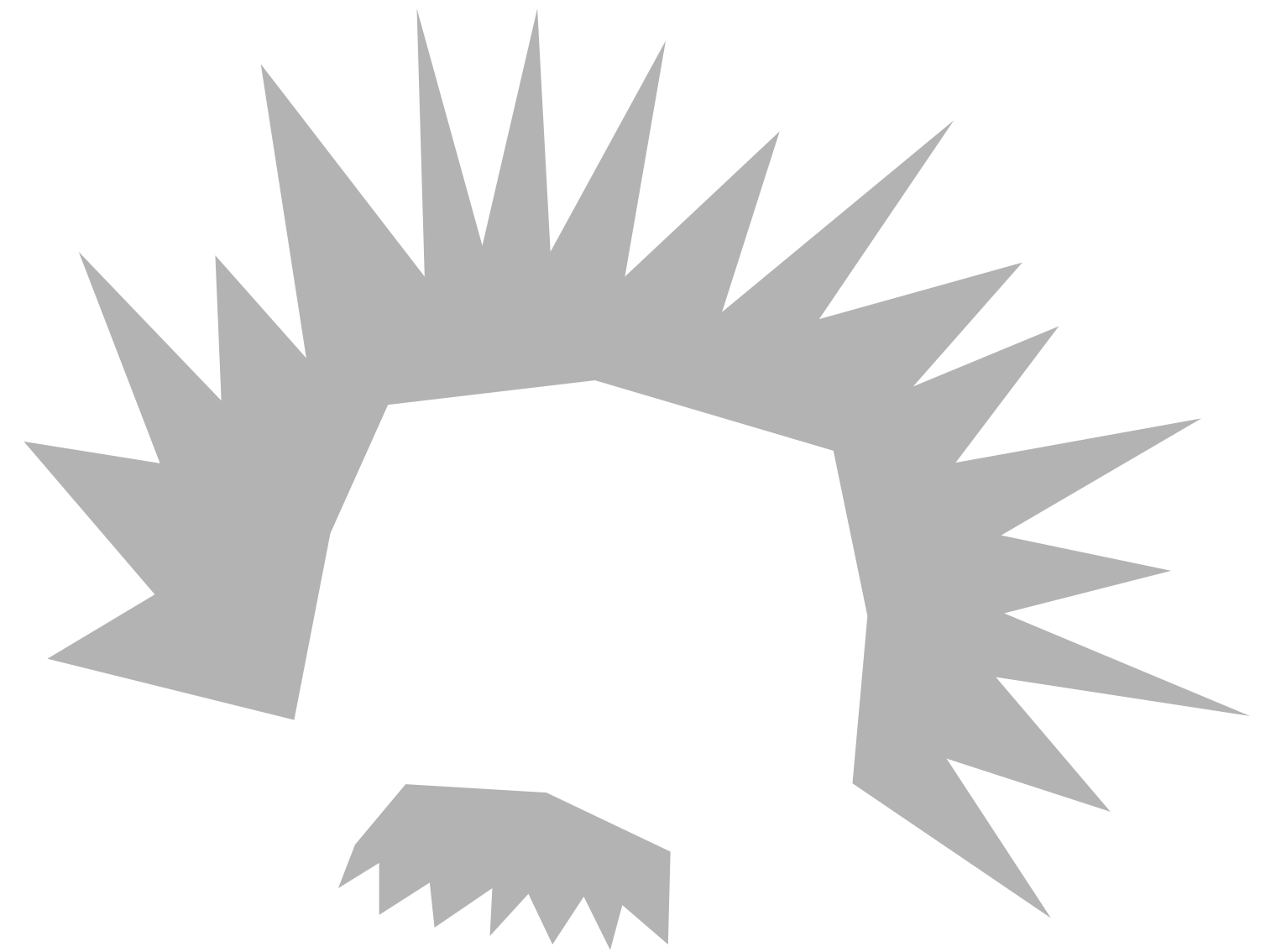


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American Red Cross Blood Drive

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

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COLLOQUIUM

Fusion Rockets for Planetary Defense

Dr. Glen Wurden

Los Alamos National Laboratory



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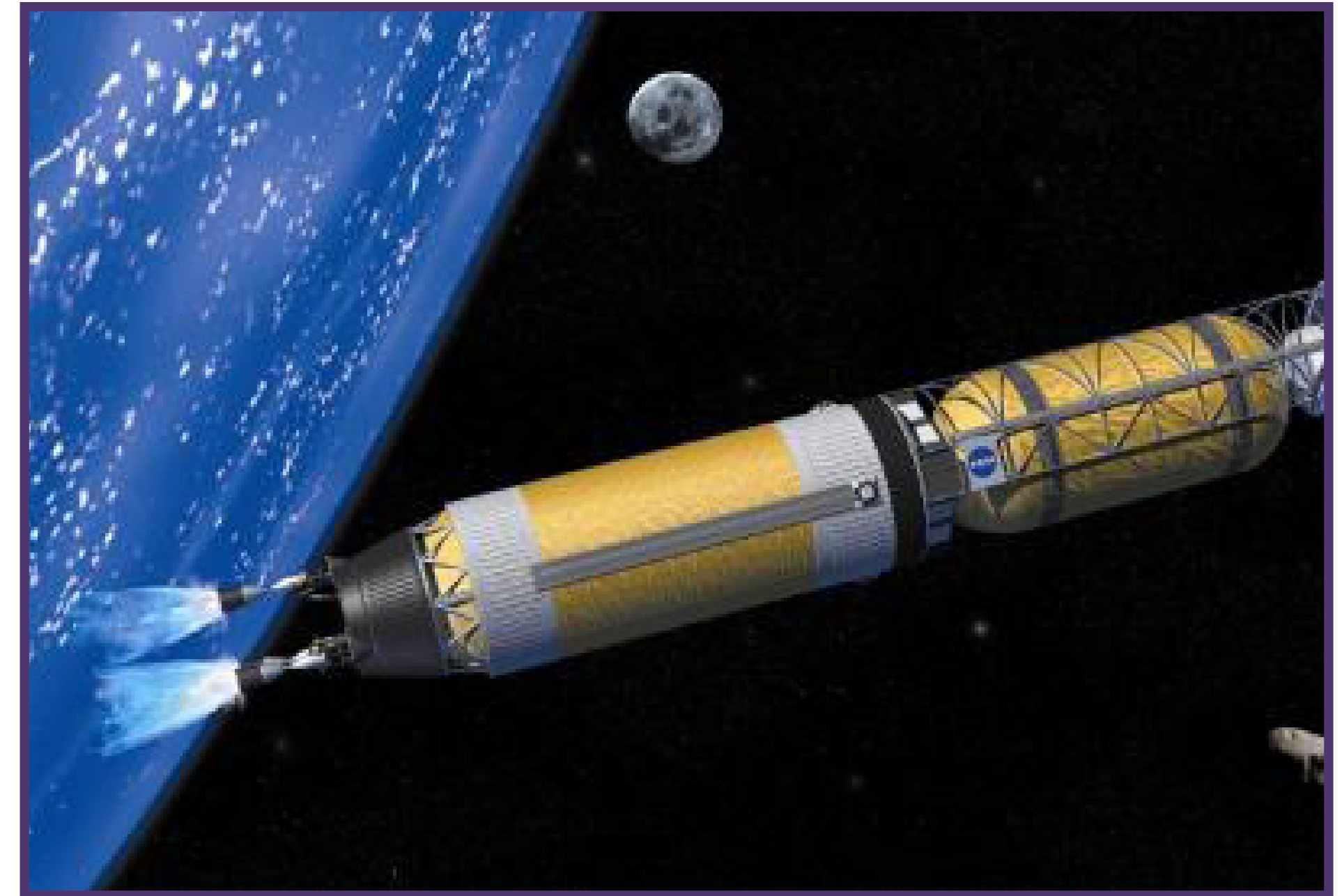
4:15 p.m., M.B.G Auditorium, Lyman Spitzer Building

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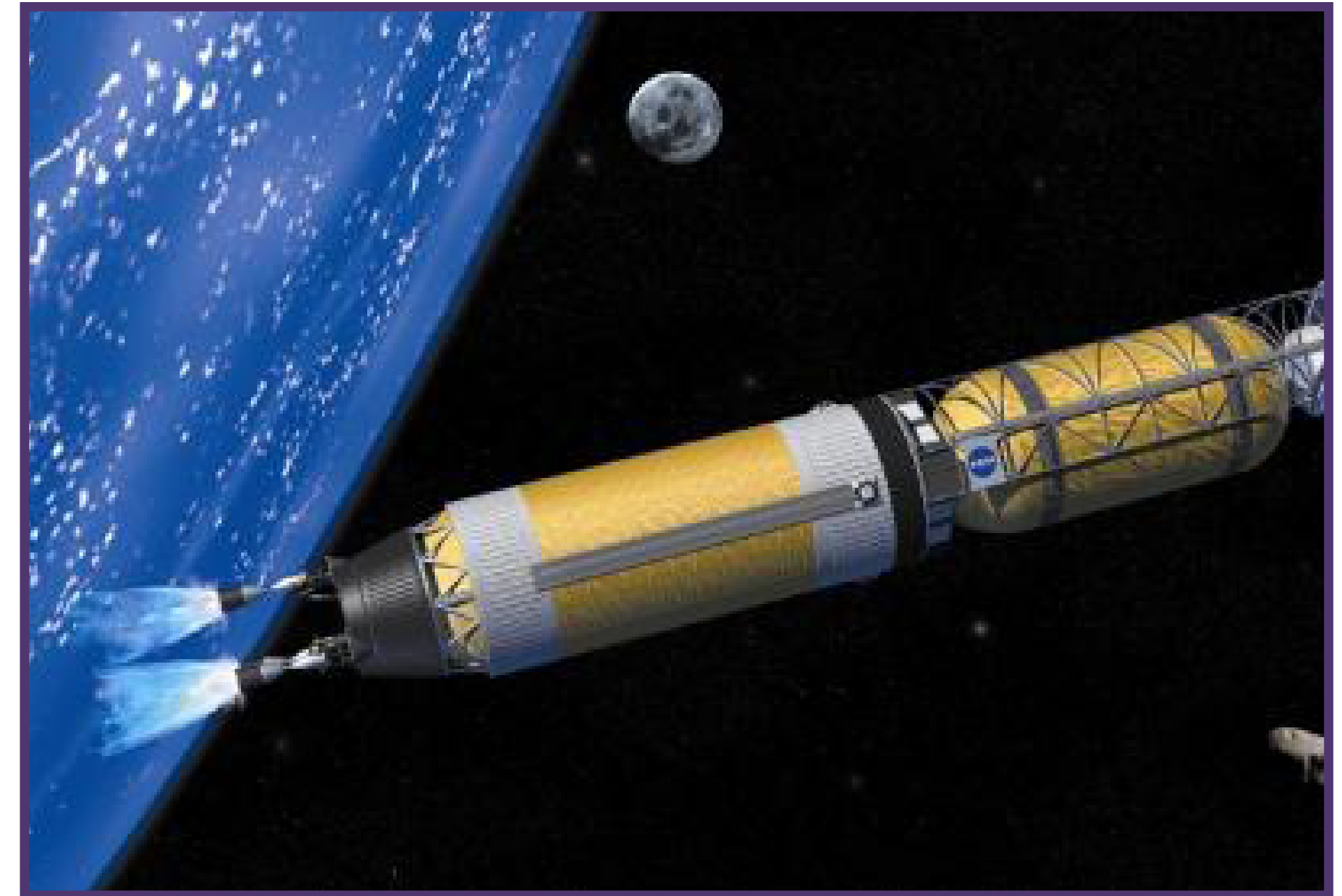
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Ronald E. Hatcher

Science on Saturday LECTURE SERIES

Using Physics and Chemistry to Understand the Genome

Professor Mary Jo Ondrechen

Northeastern University



Saturday, Mar. 19

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

Ronald E. Hatcher

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

Volunteer for PPPL's Young Women's Conference March 18!

Please volunteer to help at the
Young Women's Conference 2016
on March 18 from 9 a.m. to 2 p.m.

There will be 568 girls attending and help is needed with registration, lunch, leading groups, and other tasks.

Please contact organizer Deedee Ortiz, dortiz@pppl.gov, ext. 2785 with any questions.

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DOE's Ed Synakowski traces key discoveries in the quest for fusion energy



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50 middle-schoolers are wowed by science at PPPL's My Brother's Keeper program



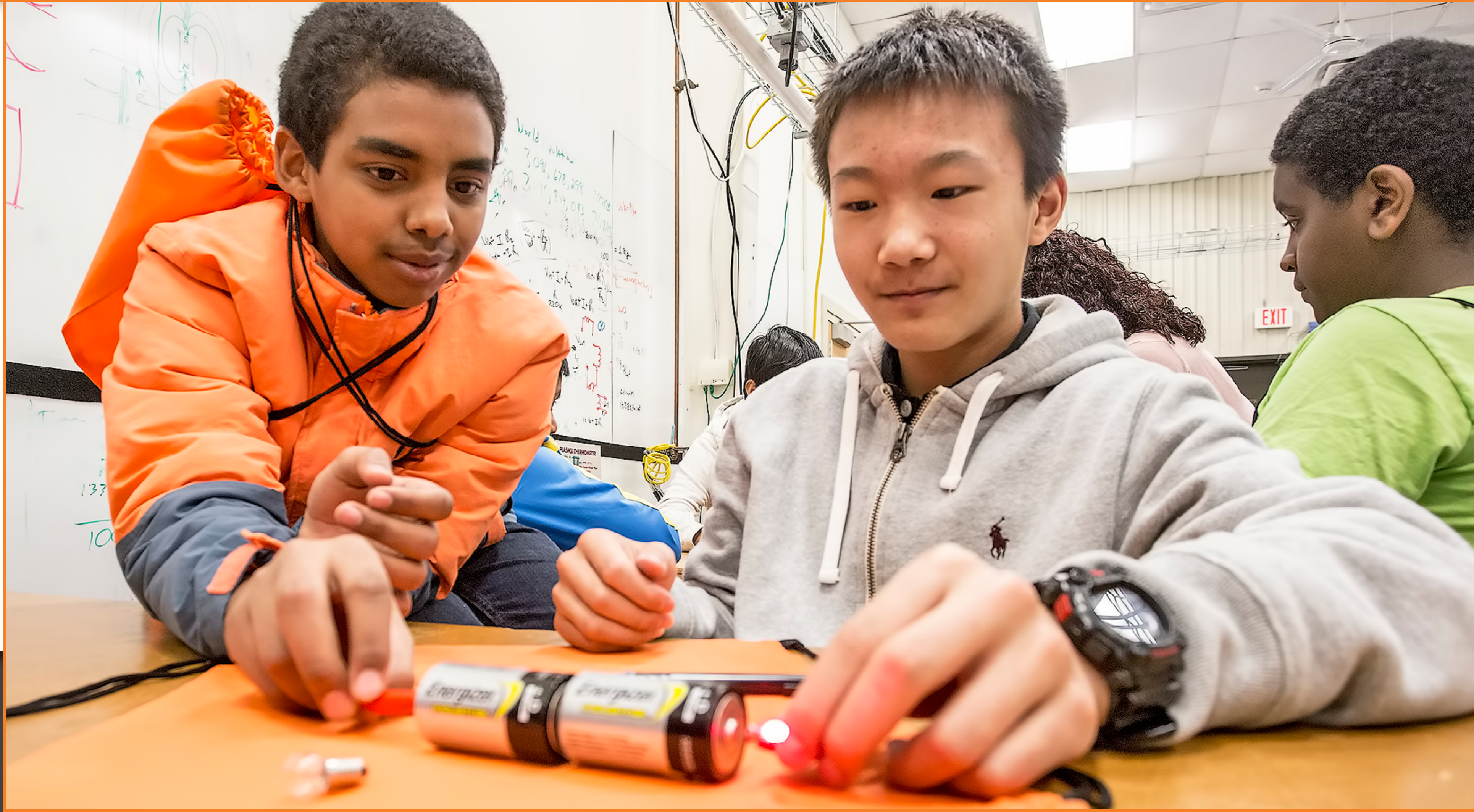
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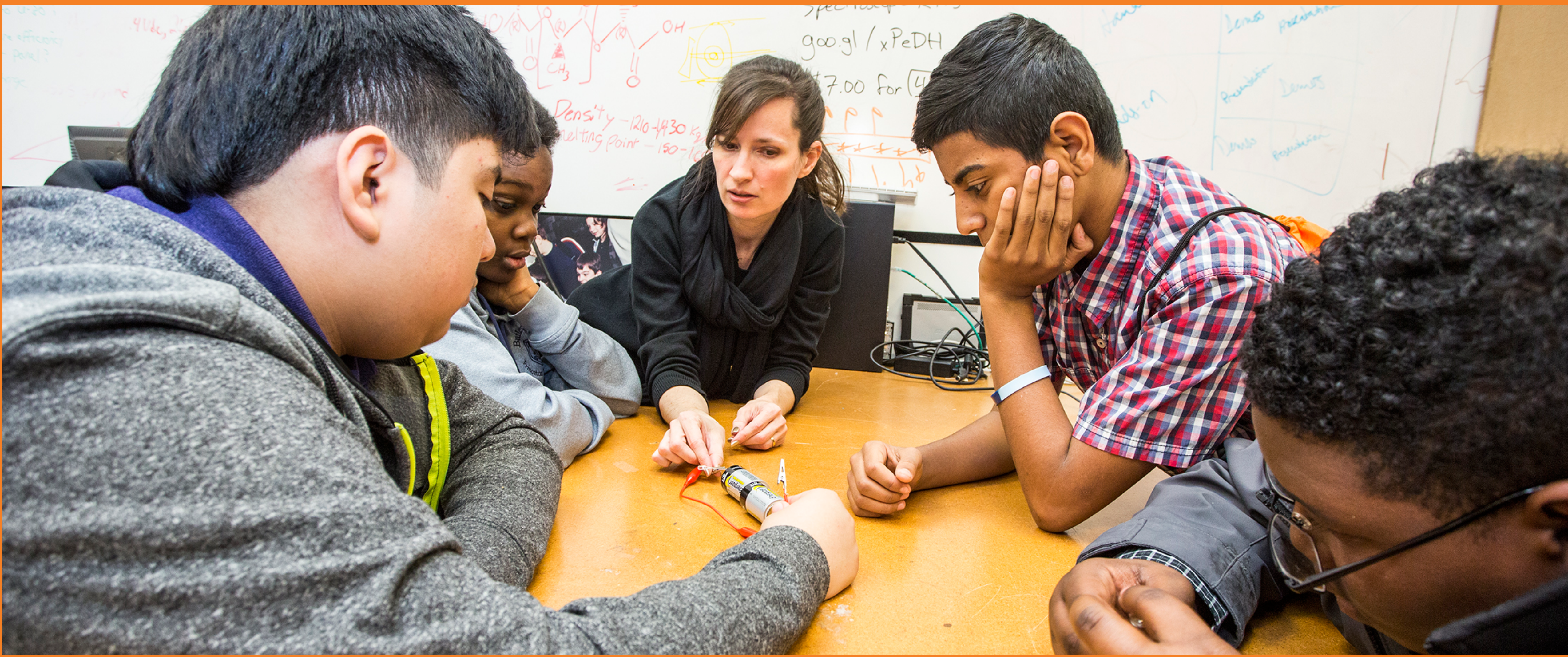
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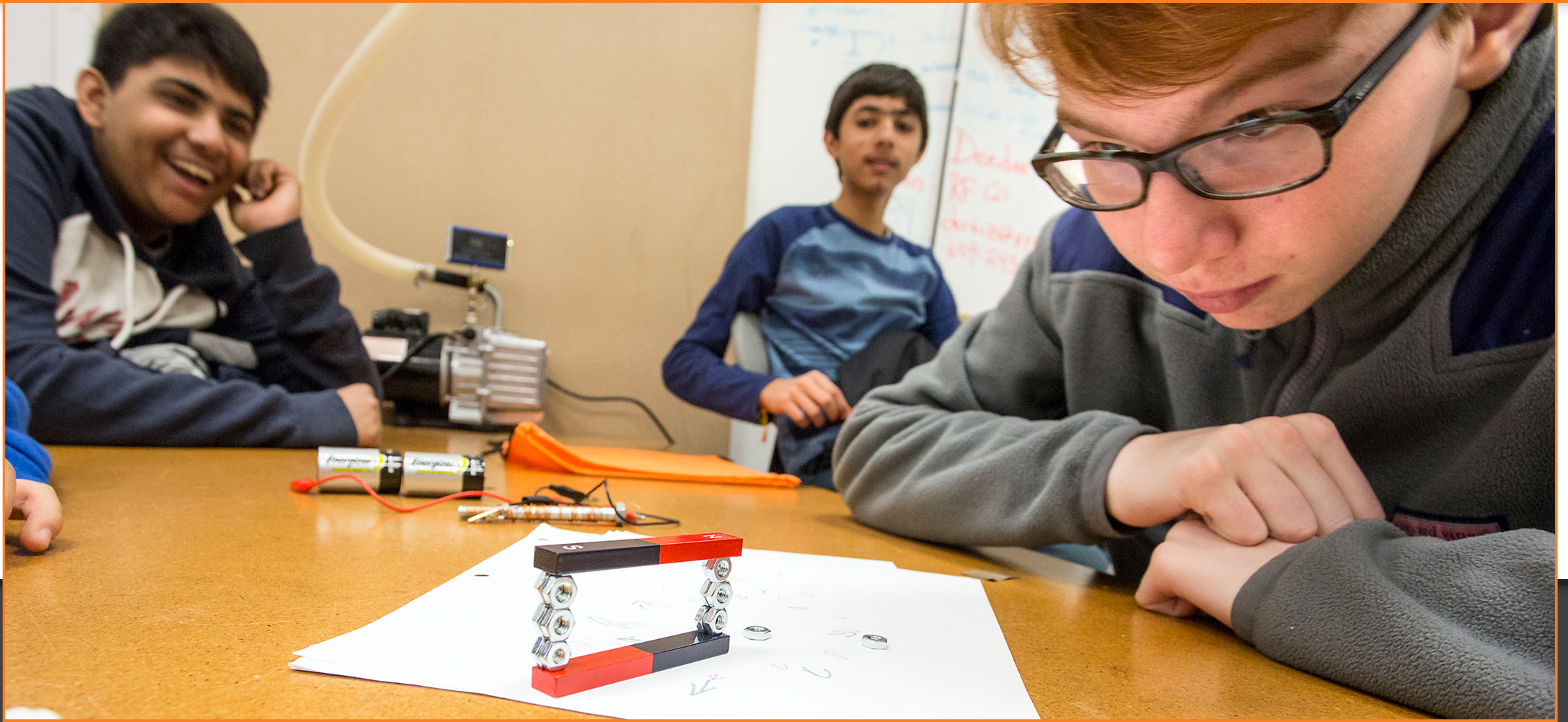
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BROCK

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 March 14	Tuesday March 15	Wednesday March 16	Thursday March 17	Friday March 18
COMMAND PERFORMANCE Chef’s Feature	Crunchy Potato Chip Chicken served with Macaroni & Cheese	Glazed Tofu with Bok Choy served with Vegetable Fried Rice	COMMAND PERFORMANCE Create Your Own Burrito Bar	Corned Beef & Cabbage with Boiled Potatoes & Soda Bread	LUNCH & A MOVIE RATATOUILLE Ratatouille over Rice with Italian Sausage
Early Riser	Vegetable Breakfast Burrito	Scrapple with 2 Eggs any Style & Potatoes	Linzer French Toast	Ham, Egg & Cheddar Croissant	Spaghetti with Bacon & Eggs
Country Kettle	Chicken Noodle	Tomato Tortellini Bisque	Corn Chowder with Bacon, Cheddar & Potato	Black Bean Cilantro	Matzo Ball Soup
Grille Special	BURGERLICIOUS As Gouda As It Gets Burger <small>Grilled Beef Burger smothered with smoked gouda, caramelized onions, and garlic-roasted wild mushrooms topped with Applewood bacon jam on a grilled brioche roll (Available All Week)</small>	Potato Skins stuffed with Bacon, Broccoli, Cheddar Cheese & Sour Cream	Poached Salmon & Watercress Salad	Sausage Coddle on a Torpedo Roll	Baltimore Beef Bad Boy
Deli Special	Egg Salad Wrap with Avocado	Veggie Burger served with Soybean Hummus & Pita Chips	Salami & Fontina Panini with Tomato & Banana Peppers	Corned Beef , Swiss Cheese, Cole Slaw & Russian Dressing on Pumpernickel	Italian Hoagie Cut from a 6-Footer!!
Panini	The Cubano - Roast Pork, Ham, Swiss, Pickles & Dijonnaise on a Ciabatta	Grilled Salmon with Citrus Spinach Salad	Breaded Chicken Cutlet on Ciabatta Bread with Ham, Salami, Provolone & Marinated Roasted Peppers	Beef Irish Stout Stew served with Soda Bread	Flank Steak Quesadilla

MENU SUBJECT TO CHANGE WITHOUT NOTICE

VEGETARIAN OPTION

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