



PPPL

PRINCETON
PLASMA PHYSICS
LABORATORY



March 21–March 27, 2016

Andlinger Center for Energy and the Environment Highlight Seminar Series

Burning for Fusion Energy: In Pursuit of Self-heated Plasmas and Beyond

Ned Sauthoff

Oak Ridge National Laboratory

Monday, Mar. 21

4 p.m., Maeder Hall, Princeton University

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COLLOQUIUM

Ocean Acoustic Ecology: Great Whales, Ocean Scales, Big Data

Dr. Christopher Clark
Cornell University



Wednesday, Mar. 23

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

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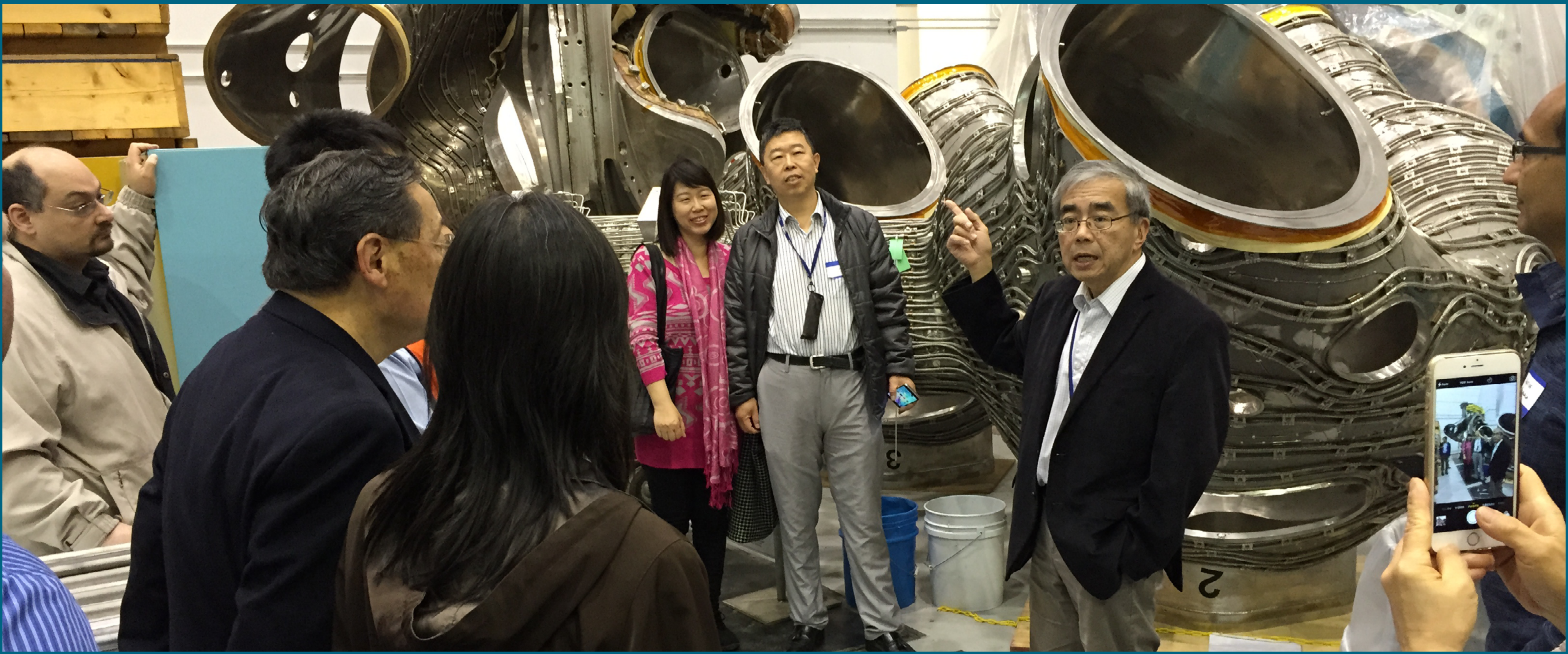
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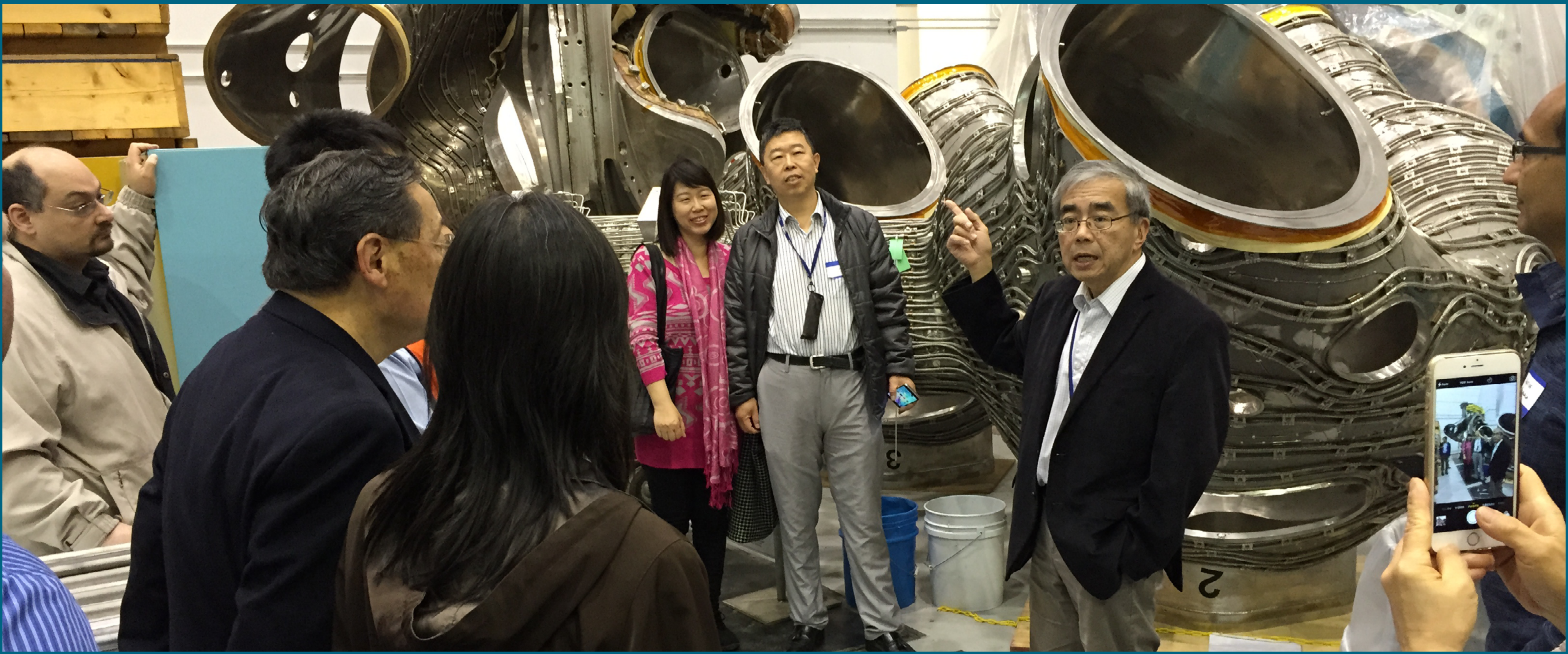
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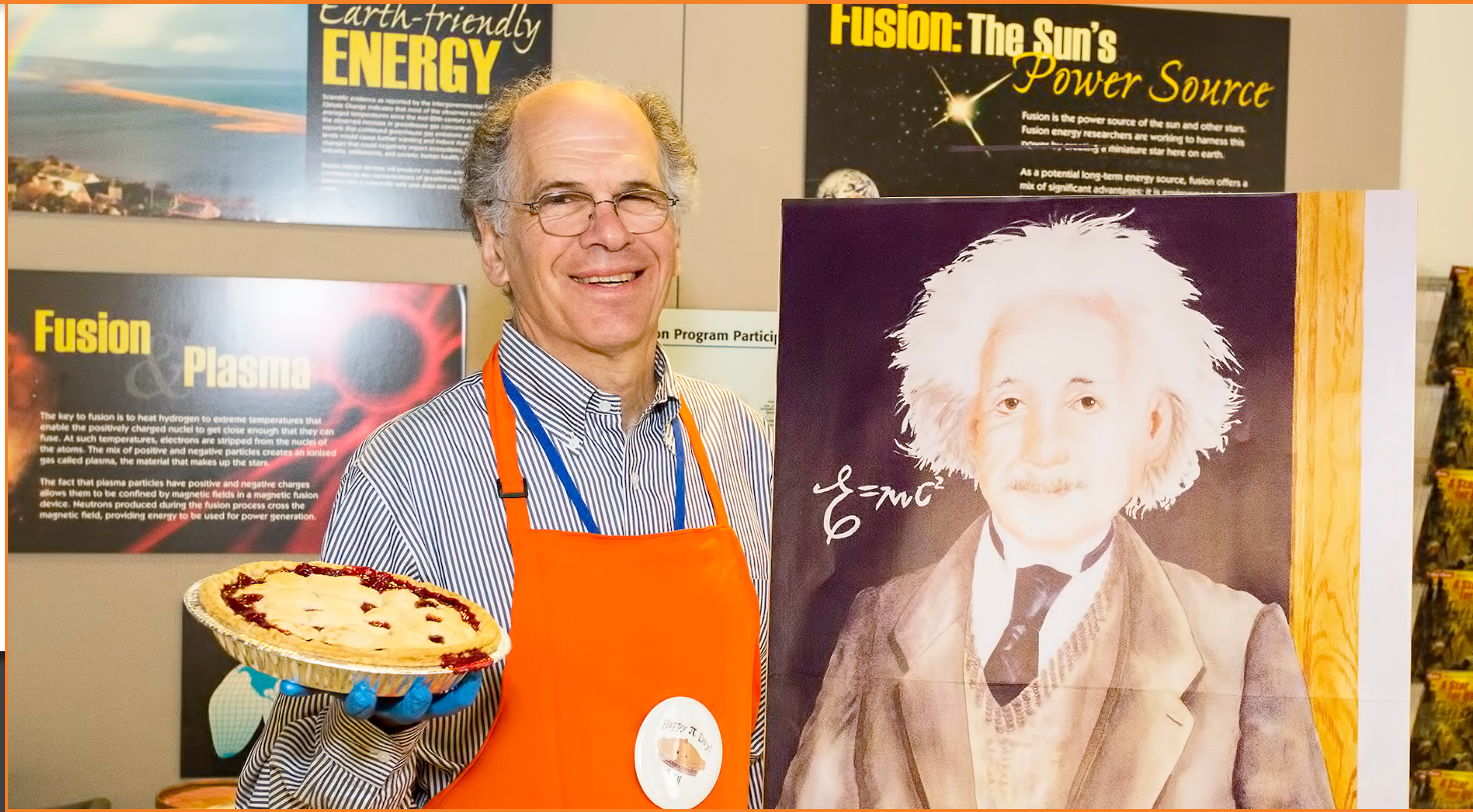
Robert Kaita gives a tour on March 11 to a group attending the Asian American Engineer of the Year Award Conference.



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PPPL celebrated Pi Day, a celebration of the mathematical constant pi on March 14 (3/14).



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Al von Halle gives a tour for reporters for the podcast “Actuality” on March 15.



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Avatar, Rob Sheneman's guide dog in training, will soon leave for Japan to be a breeder dog for a guide dog school in Tokyo.



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“Fisch Fest” Symposium

“Solved and Unsolved Problems in Plasma Physics”

For scheduling and registration,
visit **fisch-fest2016.pppl.gov**

Mar. 28 and 30 — M.B.G. Auditorium

Mar. 29 — Andlinger Center for Energy & the Environment

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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 21 | Tuesday March 22 | Wednesday March 23 | Thursday March 24 | Friday March 25 |
|---------------------------------------|--|---|---|---|--|
| COMMAND PERFORMANCE Chef’s Feature | Chicken Fajita served with Yellow Rice & Black Beans | Roast Chicken served with Pasta Primavera | COMMAND PERFORMANCE Create your own Pasta Bar | Chicken Fried Steak with Country Gravy, Fried Okra, Mashed Potatoes & Biscuit | LUNCH & A MOVIE: JIRO DREAMS OF SUSHI Ota-Ya Sushi |
| Early Riser | Kielbasa & 2 Eggs any style | Coconut Banana Steel Cut Oatmeal | Steak & Eggs with Seared Tomatoes | 2 Eggs Any Style with Corned Beef Hash | Veggie Omelet with Home Fries |
| Country Kettle | Lasagna Soup | Spring Pea Soup | Chicken Gumbo | Potato Leek | Manhattan Clam Chowder |
| Grille Special | BURGERLICIOUS My Big Fat Greek Turkey Burger 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) | Grilled Salmon Salad with Oranges & Citrus Vinaigrette | Tuna Steak with Asian Slaw | Grilled Chicken with Spinach, Feta Cheese & Kalamata Olives on Ciabatta | Seafood Newburg over Rice |
| Deli Special | American French Bread Hoagie with Cooked Salami, Bologna & American Cheese | Flank Steak Caesar Salad | New Orleans Muffaletta | Popcorn Shrimp Po’ Boy | Seafood Salad Croissant |
| Panini | French Bread Panini with Fresh Mozzarella, Pesto, Peppers & Provolone | White Pizza with Arugula & 3 Cheeses | Cajun Chicken on a Kaiser Roll with Peppers, Onions, Pepper Jack, Tomato & Chipotle Mayo | Fried Ravioli served with Grilled Vegetables | Glazed Ham on a Ciabatta Roll served with Asparagus Salad |

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VEGETARIAN OPTION

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