



June 20–June 26, 2016

Mandatory all-hands safety meeting on Monday, June 20

There will be a mandatory all-hands safety meeting on Monday, June 20 from 1 to 2:30 p.m. in the MBG Auditorium.

Betsy Dunn, director of Environment, Safety & Quality Assurance at Argonne National Laboratory, will discuss a fatal accident that occurred last October at the Florida State University National High Magnetic Field Laboratory.

Everyone at the Laboratory is expected to participate, so please plan accordingly.

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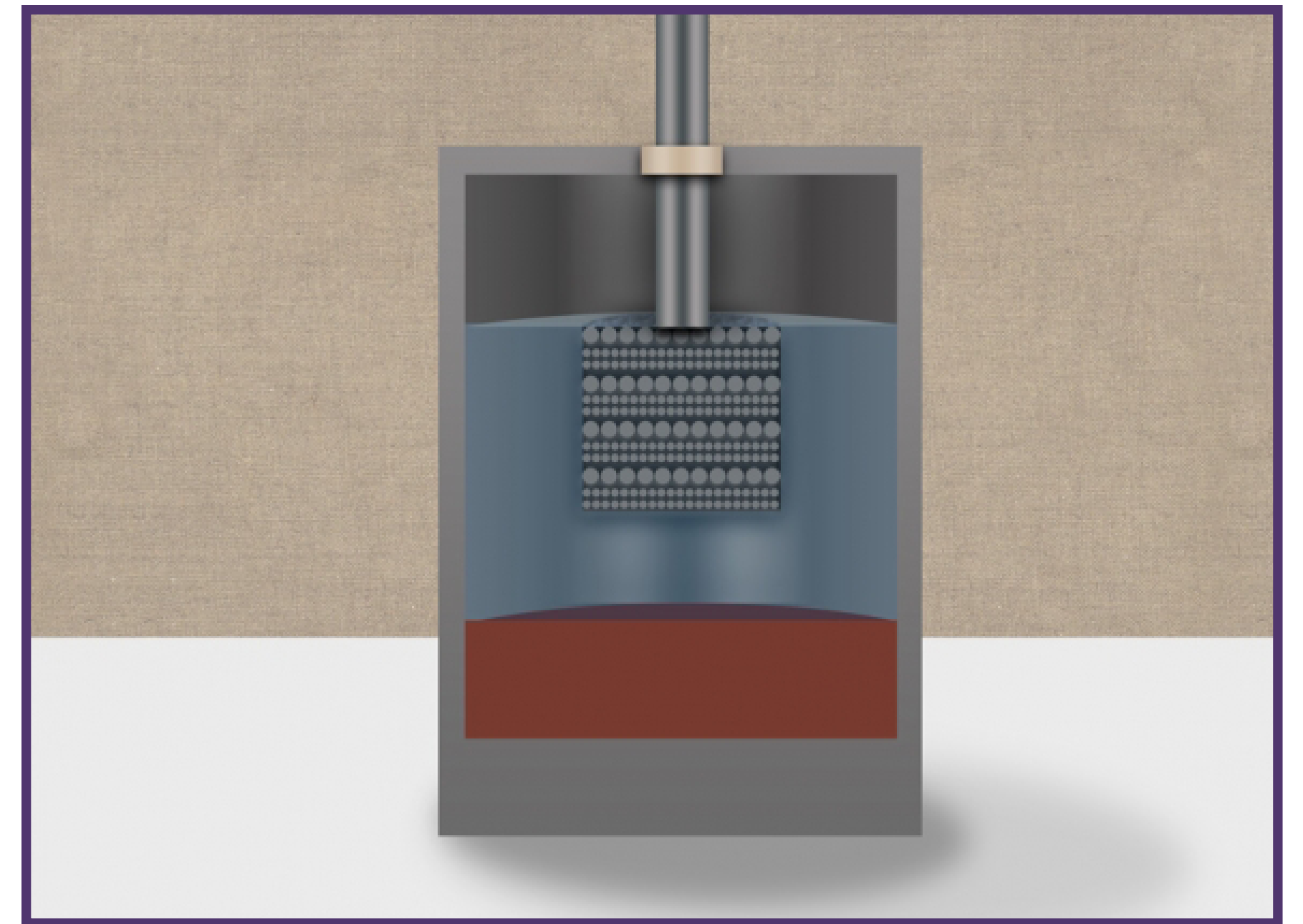
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COLLOQUIUM

Liquid Metal Batteries for Large-scale Energy Storage

Professor Hojong Kim

Pennsylvania State University



Wednesday, June 22

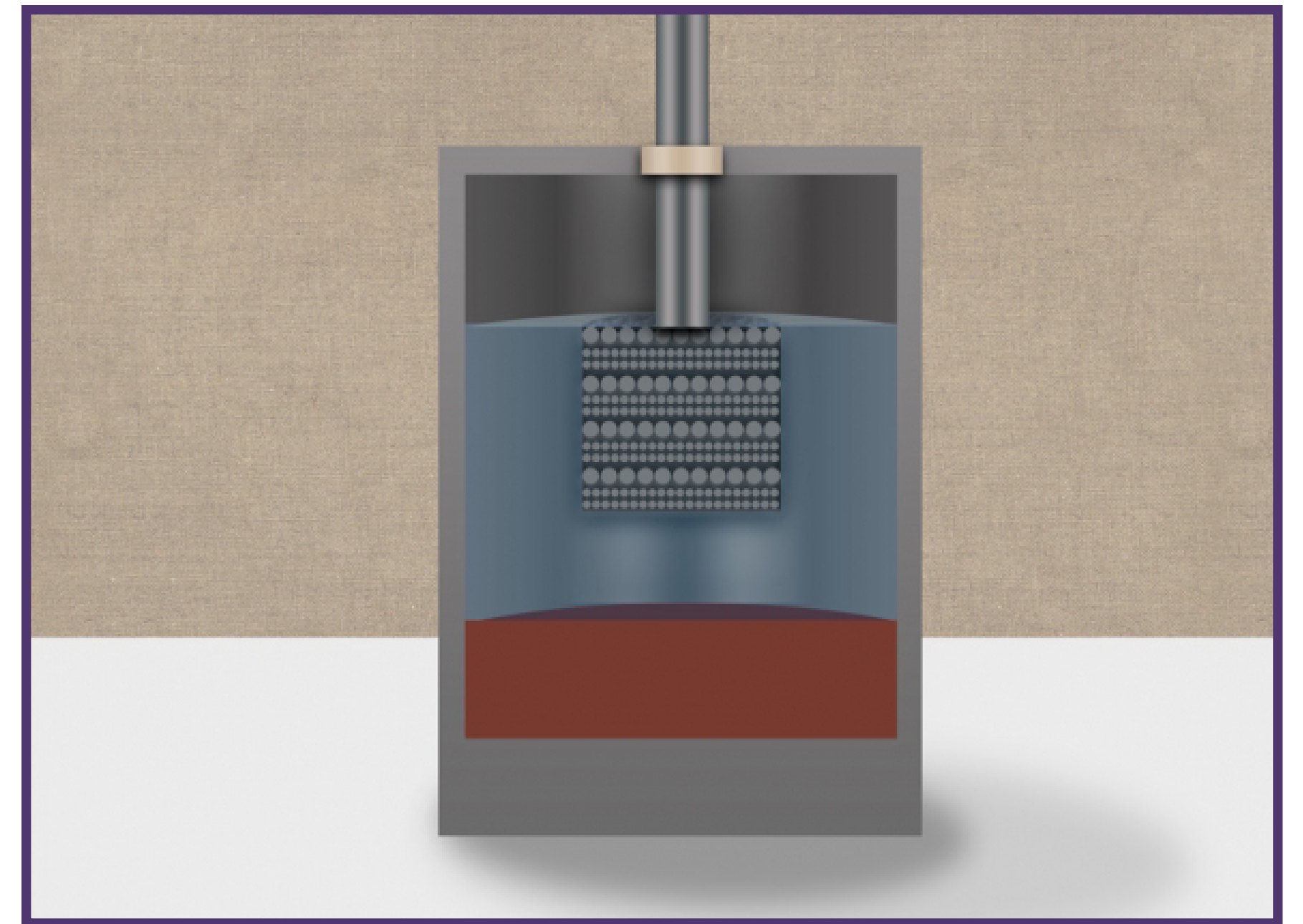
4:15 p.m., M.B.G Auditorium, Lyman Spitzer Building

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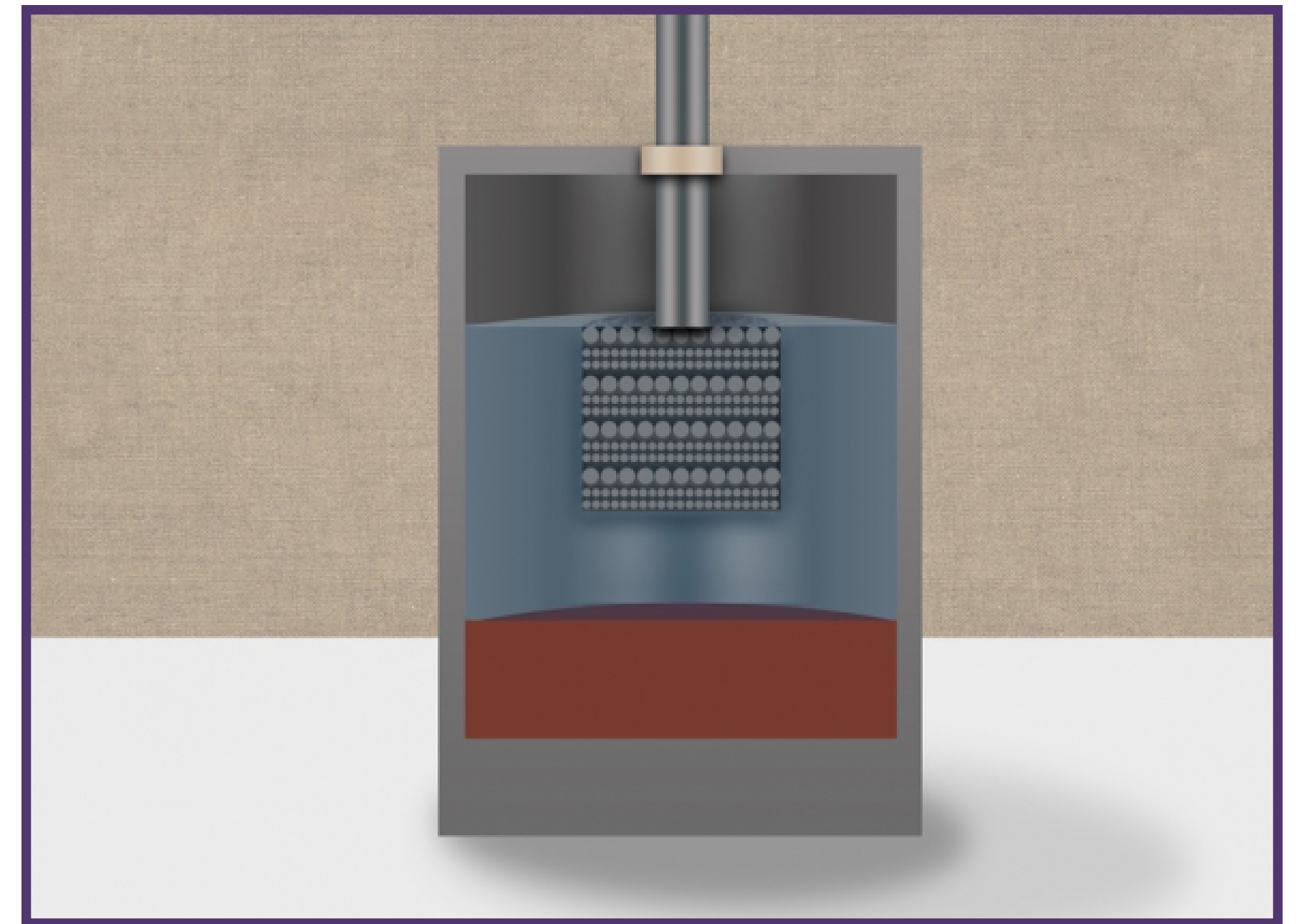
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PPPL's bike team celebrates end of federal Bike to Work Challenge



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Abandoned Bike Roundup at PPPL

PPPL will tag and remove abandoned bicycles after July 1 in order to make room in bike racks for biking commuters. Please remove bicycles by that date or they will be donated to a local charity. If you have questions or need help getting your bike working, please contact Rob Sheneman, PPPL's bike team organizer, at ext. 3392.

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Manager Toolkit is online resource for managers

New and experienced managers at PPPL are encouraged to use the new Manager Toolkit on PPPL's Human resources page, hr.pppl.gov. The site has links to external eLearning videos and articles, as well as internal policies, procedures and templates. Topics include New Manager Fundamentals, Hiring and Staffing, Onboarding New Hires, Diversity & Emotional Intelligence and Performance Review Fundamentals.

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Robotics coaches needed for all-girls robotics teams

PPPL's Science Education team is looking for volunteer coaches for a new all-girls FIRST Lego League Robotics team (ages 9 to 13) and the new FIRST Tech Challenge Team (ages 13 to 18) being organized in collaboration with the YWCA-Princeton.

Please call Shannon Greco ASAP to volunteer:
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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 June 20	Tuesday June 21	Wednesday June 22	Thursday June 23	Friday June 24
COMMAND PERFORMANCE Chef’s Feature	Chicken Oscar with Crab, Asparagus & Hollandaise served with Rice Pilaf	Stir-Fried Veggies with Orange Sauce over Rice served with an Egg Roll	COMMAND PERFORMANCE B&C’s Steak Palace Authentic Philly Cheesesteaks served with Fries or Onion Rings	Baked Ziti with Meatballs & Sausage	Tilapia Piccata served with Wild Rice and Vegetable
Early Riser	Blueberry Pancakes with Sausage	Sausage, Egg & Cheese Croissant	Ham, Cheddar Cheese & Chicken Tenders on Biscuits	Egg, Bacon, Cheese & Porkroll Sandwich	Steak, Egg, Potato & Cheese Wrap
Country Kettle	Cream of Vegetable	Split Pea	Chicken Rice	Cream of Celery	Beef Barley
Grille Special	BURGERLICIOUS Old McDonald Had A Burger <small>Grilled Beef Burger smothered in Cheddar Cheese, topped with Sliced Ham, Fried Egg, and a Secret Sauce on a Grilled Brioche Bun</small>	Gyro Turkey Burger with Gyro Meat, Feta Cheese, Lettuce, Tomato & Tzaziki Sauce on a Brioche Roll	Grilled Salmon on a Soft Roll with Dill Caper Sauce served with Fries	Reuben Foot-Long Hot Dog with Sauerkraut, Swiss Cheese, Russian Dressing with a Side of Fries	Grilled Sourdough with Muenster Cheese, Avocado & Roasted Peppers
Deli Special	Grilled Portobello Mushroom on a Kaiser Roll with Provolone Cheese, Lettuce & Tomato	Pesto Chicken Salad Wrap	Bologna & American Cheese on White Bread with Lettuce & Tomato	Liverwurst & Onion on Rye	Chipotle Chicken Wrap with Avocado Marinated in Paprika & Lime
Panini	Kielbasa & Sauerkraut on a Torpedo Roll served with Fried Pierogies	Tuna Melt Panini on Ciabatta Bread	Turkey, Swiss, Roasted Peppers & Spinach Panini	Peppers, Egg, Potatoes & American Cheese on French Bread	Tuna Club Wrap with Bacon & Hard-Cooked Egg

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