



July 4–July 10, 2016

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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U.S.-China magnetic fusion workshop



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PPPL helps celebrate first Latin American stellarator.



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2016 Annual PPPL Fishing Trip

Bottom Fishing for Fluke/Sea Bass

Sunday, July 24th, 2016

Departure: 7:30 a.m. SHARP!!!

Location: Belmar Marina Hwy. 35, Belmar, NJ 07719

Cost: \$80 Per person ALL INCLUSIVE

Cost includes everything: rods, bait, fish cleaning, food, beverages.

All you need to do is show up! Money due by Friday July 15th. NO REFUNDS.

**Contact Andy Carpe, ext. 2118, acarpe@pppl.gov,
or Bob Tucker Jr., ext. 3190, rltucker@pppl.gov**

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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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DOE publishes compilation of best practices

The Department of Energy has published its first compilation of Strategic Best Practices from across the department and the National Laboratory System. The report by DOE's Office of Enterprise Assessments is available on DOE's PowerPedia site. It includes 19 examples of work that's being done well on topics ranging from attracting talent to reducing infrastructure risk to modernizing business systems.

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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 July 4	Tuesday July 5	Wednesday July 6	Thursday July 7	Friday July 8
COMMAND PERFORMANCE Chef's Feature	Independence Day ★ ★ ★	Baked Eggplant Parmesan served with Pasta & Garlic Bread	Fried Chicken with Cornbread Stuffing & Collard Greens	Mac & Cheese Bar served with a Side Salad	Seafood Pasta Bar
Early Riser		Banana Walnut French Toast with Caramel Sauce	Mango & Blueberry Pancakes served with choice of Breakfast Meat	Biscuits & Gravy with Choice of Breakfast Sausage	2 Eggs, 2 Pancakes, Choice of Breakfast Meat & Potatoes
Country Kettle		Tomato Bisque	Beef Barley	Vegetable Noodle	Matzoh Ball Soup
Grille Special		Hot Pastrami & Cheddar Cheese on French Bread	Fish Taco with Cabbage, & Pico de Gallo served with Corn Relish & Chipotle-Lime Sour Cream	Turkey, Bacon, Cheddar, Diced Tomato, Red Onion and BBQ Chipotle Mayo Flatbread	Roast Vegetable Stromboli
Deli Special		Chicken, Avocado, Pepperjack Cheese & Tomato on Ciabatta Bread	Turkey Pastrami on Rye with Coleslaw, Swiss Cheese and Russian Dressing	Cheesey Seafood Casserole Melt on Rye	Chicken, Mozzarella, Red Onion, Basil, Arugula and Balsamic Tomatoes on French Bread
Panini		Fish Cake Sub with Pepperjack Cheese & Chipotle Cream	Turkey Meatball Parmesan Torpedo	Portobello Mushroom & Fontina Cheese with Roasted Peppers on Ciabatta	Foot-long Chili Dog

MENU SUBJECT TO CHANGE WITHOUT NOTICE

VEGETARIAN OPTION

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