

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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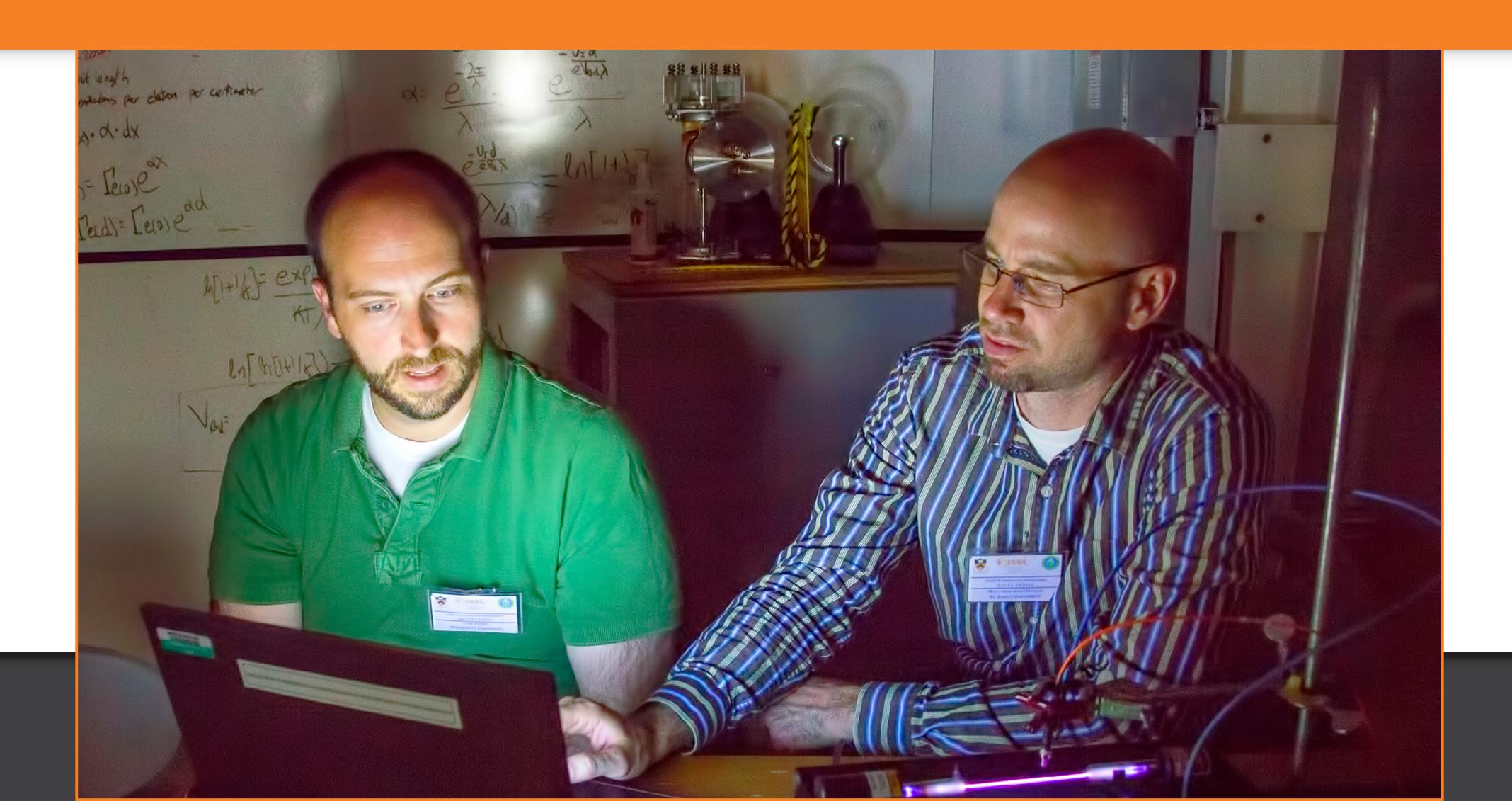
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Physics professors do plasma experiments in an ALPhA Laboratory Immersions workshop at PPPL.

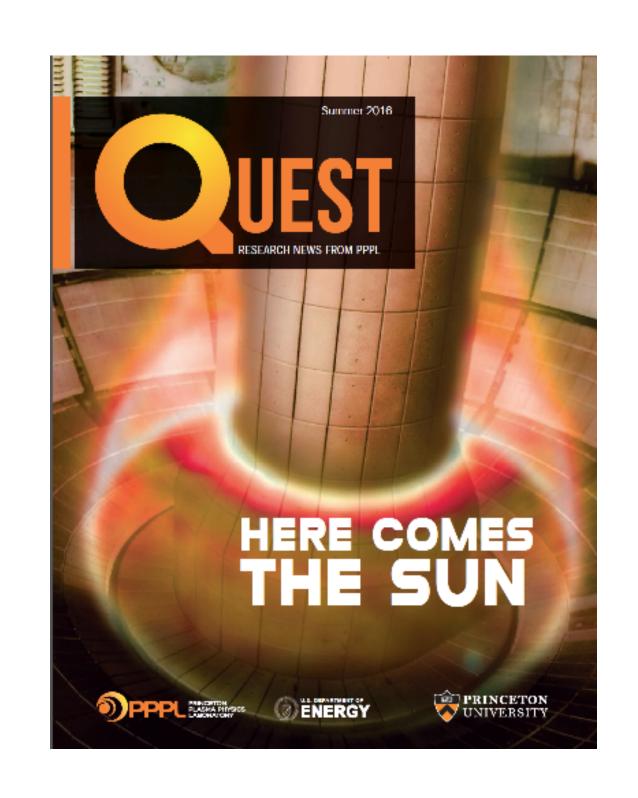


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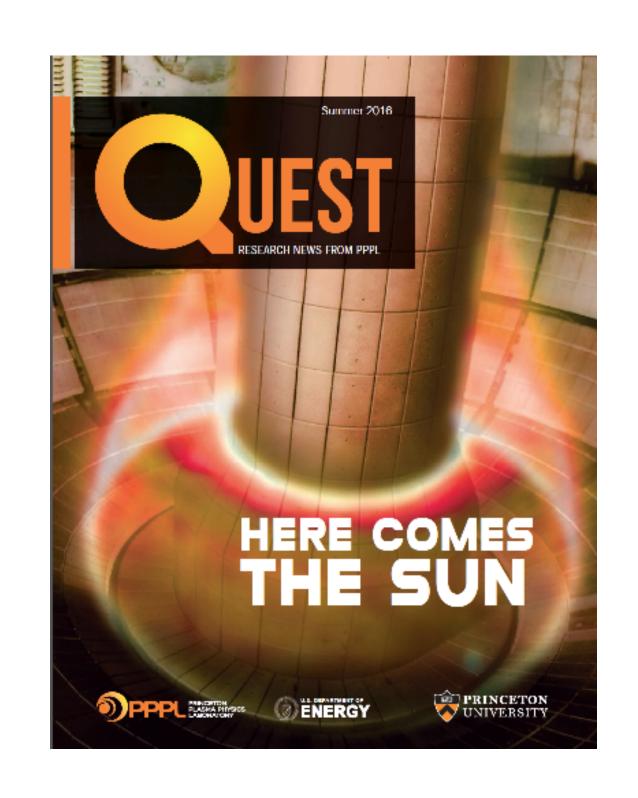
The 2016 issue of Quest magazine is now available

The publication is available at mail stops throughout the Laboratory.



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October Boy Scouts STEM Fair

Volunteers needed

Subject experts in physics and engineering are especially needed to plan workshops.



Please contact Rob Sheneman, rshenema@pppl.gov, ext. 3392, to volunteer.

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Please only discard food waste in the compost bin!

The pictured items cannot be composted.

Please discard plastic coffee lids in the recycling. Discard plastic forks, ketchup lids, and straws in the trash. Return silverware to the dish bins. Thank you.



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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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BREAKFAST	7 a.m. • 10 a.m.
CONTINENTAL BREAKFAST	
LUNCH	11:30 a.m. • 1:30 p.m.
SNACK SERVICE	until 2:30 p.m.

	Monday July 18	Tuesday July 19	Wednesday July 20	Thursday July 21	Friday July 22
Chef's Feature	Zesty Orange Chicken & Broccoli over Rice	Vegetarian Chili over Rice with Cornbread	Create your own Burrito Bar	Baked Macaroni with Ham served with Stewed Tomatoes	Linguine with Red Clam Sauce
Early Riser	Breakfast Club Sandwich	Greek Egg White Omelet with Spinach, Tomato, Peppers & Feta Cheese	Breakfast Pizza with Ham, Bacon & Sausage	Omelet Florentine with Spinach, Tomato & Mozzarella	Breakfast Tacos
Country Kettle	Mushroom Barley Kielbasa	Pasta Fagioli	Chicken & Quinoa	Tomato Spinach Lentil	Seafood Bisque
Grille Special	Colossal Burger with 2-5.3 oz patties, American Cheese, Lettuce, Tomato & Onion	Pepperoni Pizza Steak Sandwich with Fries	Tuna Melt on Rye served with Onion Rings	Taco Dogs	Spinach Salad with Turkey Bacon, Hard-Cooked Egg, Mushrooms & Raspberry Vinaigrette
Deli Special	Stacked Veggie Sandwich with Guacamole	French Dip with Swiss Cheese, Caramelized Onion & Horseradish Cream served with Potato Wedges	Prosciutto, Pesto, Roasted Peppers & Arugula on Ciabatta	Krabby Kake on a Kaiser with Lettuce & Tomato	Buffalo Chicken Wings with Blue Cheese, Fries & Celery
Panini	The Cubano	Popcorn Chicken & Mashed Potato Bowl topped with Seasoned Corn & Country Gravy	Southwest Turkey, Peppers & Cheddar with Jalapeño Ranch Spread	Tomato & Fresh Mozzarella on Ciabatta with Basil, Red Onion & Arugula	Turkey French Dip with Swiss Cheese

MENU SUBJECT TO CHANGE WITHOUT NOTICE

VEGETARIAN OPTION





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