



July 25–July 31, 2016

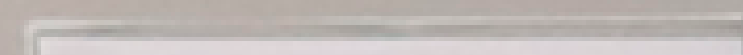
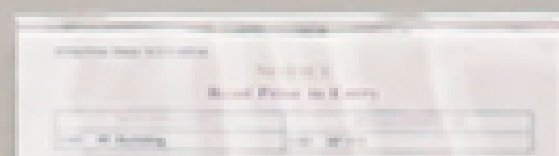
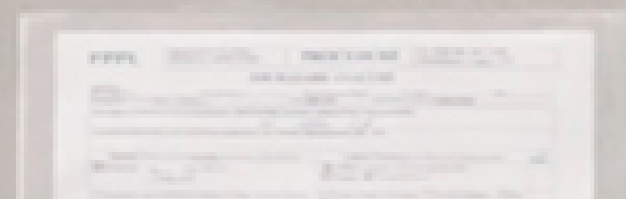
PPPL launches expanded new nanolaboratory



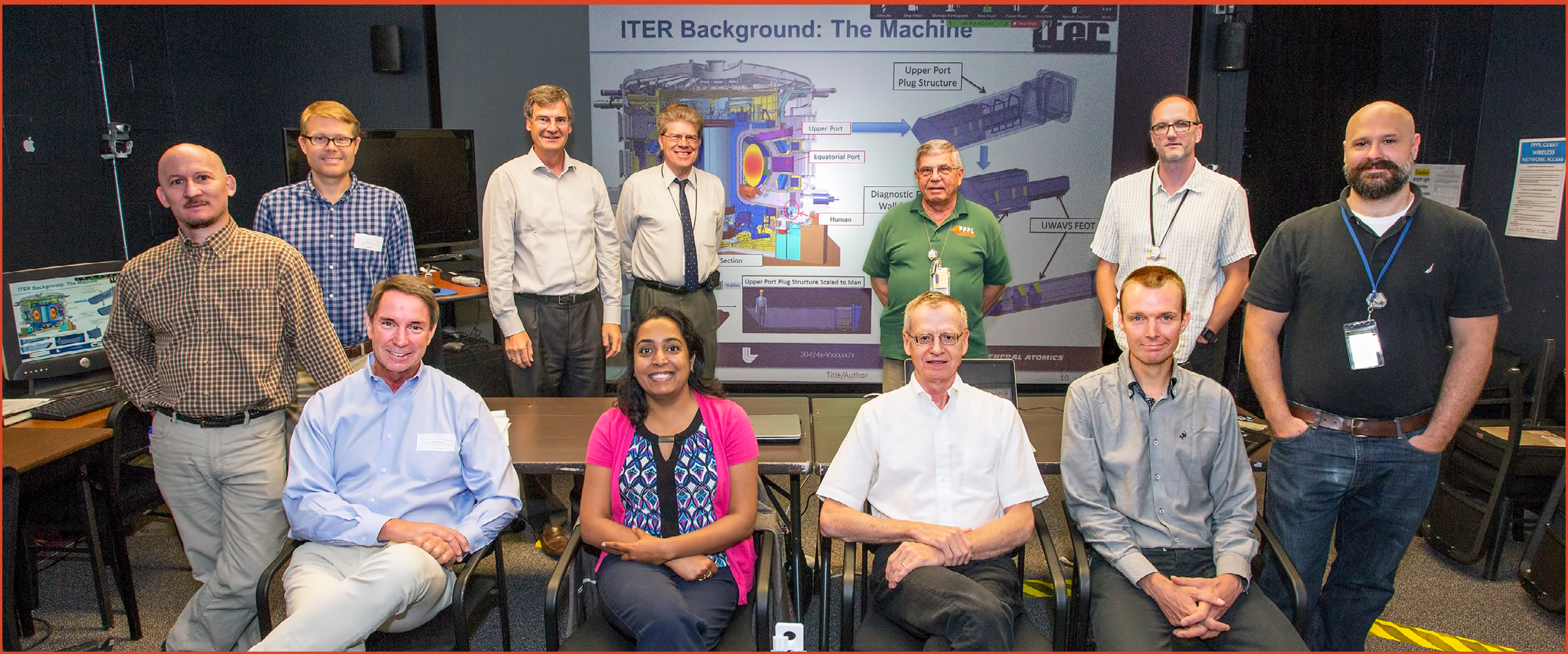
PPPL launches expanded new nanolaboratory

Laboratory for Plasma Nanosynthesis

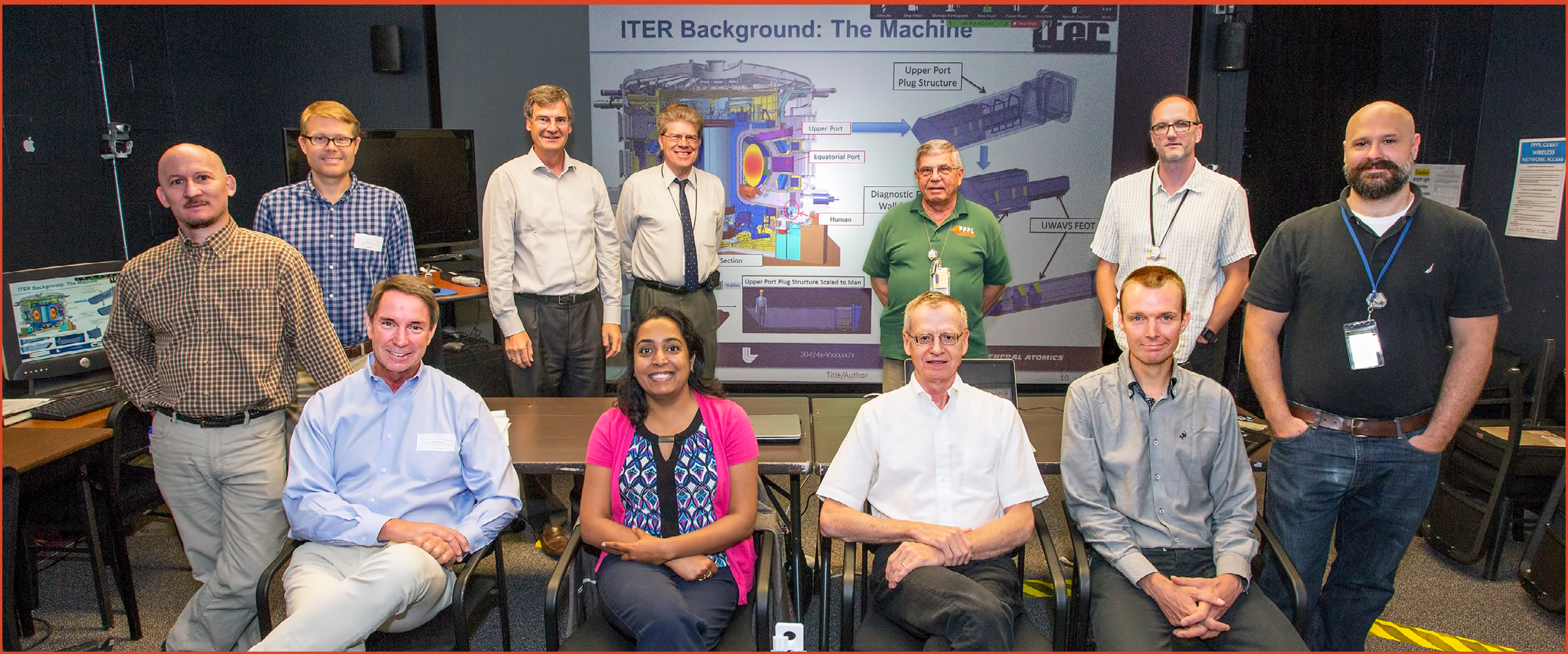
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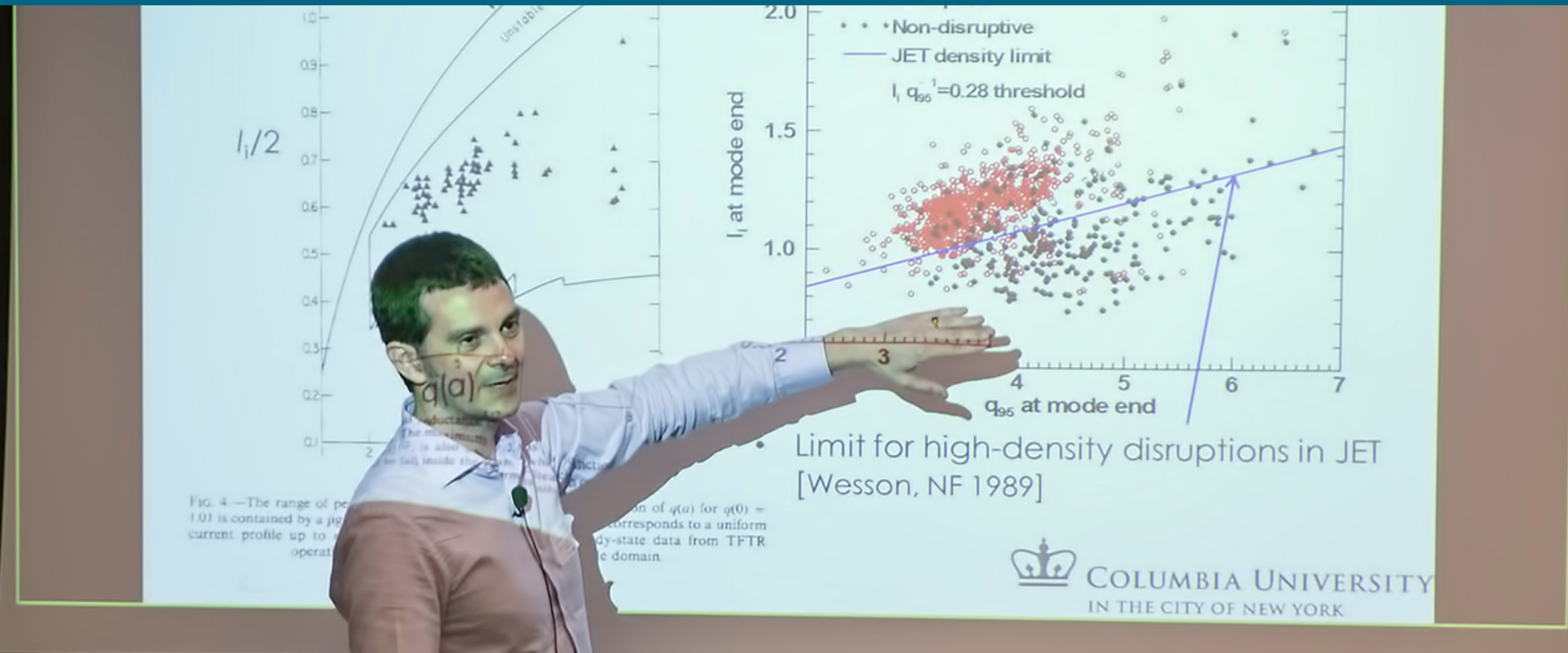
Design and review team for ITER port plug camera system



Design and review team for ITER port plug camera system



PPPL-led Theory and Simulation of Disruptions workshop addresses key ITER issues



Handwritten notes on a whiteboard:

- alpha
- Term F-beta
- MFC - Common/Publik 81234
- FC - 8318-FC common Publik 81234
- Common 8020 2014
- Publik 8020 2014
- ess

PPPL GUEST WIRELESS NETWORK ACCESS

Mathematical notes:

- $= 0$
- $+ \delta J$
- $k_0 = 0$

PPPL-led Theory and Simulation of Disruptions workshop addresses key ITER issues



PPPL-led Theory and Simulation of Disruptions workshop addresses key ITER issues



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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MARK GAZO
Chef Manager



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 25	Tuesday July 26	Wednesday July 27	Thursday July 28	Friday July 29
COMMAND PERFORMANCE Chef's Feature	Baked Rosemary & Garlic Chicken served with Cajun-Spiced Roasted Potatoes	Vegetarian Lasagna	Carla's Ravioli — Create your own pasta bar!	Baked Moussaka served with a Greek Salad	Fried Flounder with Tartar Sauce served with Corn on the Cob & Macaroni Salad
Early Riser	Blueberry Pancakes	Roast Vegetable Egg White Omelet with Home Fries	Tater Tot Breakfast Bake	Ham, Egg & Cheese French Toast	Bacon, Spinach & Mozzarella Quesadilla with Cilantro Cream
Country Kettle	Black Bean & Ham	Minestrone	Potato, Cheddar & Bacon	Tuscan Bean with Escarole	White Bean Chicken Chili
Grille Special	Gyro Turkey Burger with Feta Cheese, Lettuce, Tomato, Red Onion & Tzaziki Sauce on an Onion Roll	Sausage & Peppers Torpedo	Salmon Burger on a Whole Wheat Roll with Lettuce, Tomato & Tzaziki Sauce	Blackened Chicken with Sautéed Onion & Peppers, Pepperjack Cheese, Tomato & Chipotle Mayonnaise on a Kaiser Roll	Philly-Style Cheesesteak Calzone
Deli Special	Egg Salad Club Sandwich Wrap	Caesar Salad with Grilled Tuna, Hearts of Palm, Artichoke, Roasted Peppers & Kalamata Olives	Pizza Steak Sub with Pepperoni, Provolone & Marinara	Italian Tuna Salad with Capers, Olives, Sundried Tomatoes and Basil on Choice of Bread	Cobb Salad Wrap with Turkey, Spinach, Tomato, Blue Cheese, Bacon & Hard-Cooked Egg
Panini	Chicken Breast , Tomato, Pesto Mayonnaise and Arugula on a Fresh-Baked Asiago Cheese Roll	Chicken Breast , Fontina Cheese, Pesto Mayonnaise & Tomato on Ciabatta Bread	Buffalo Chicken Sliders served with Fries	Vegan BLT with Tempeh, Tomato, Romaine & Veganise on a Whole Wheat Roll	NY Street Dog 2 Sabrett Hot Dogs with Sauerkraut, Red Onions & Mustard served with Fries

MENU SUBJECT TO CHANGE WITHOUT NOTICE

VEGETARIAN OPTION



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