



**August 1–August 7, 2016**



# Liberty Science Center campers visit the Lab to build solar cars.





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# PPPL bids a fond farewell to retiring employees!



**BUDDY KEARNS**

**Vacuum technician, Engineering**

***36 years***

# PPPL bids a fond farewell to retiring employees!



**SID MEDLEY**

**Plasma Science & Technology**

*Nearly 39 years*



# 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](mailto:rshenema@pppl.gov), ext. 3392, 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 August 1	Tuesday August 2	Wednesday August 3	Thursday August 4	Friday August 5
COMMAND PERFORMANCE Chef's Feature	BBQ Pulled Chicken with Mashed Potatoes & Vegetable	Ravioli with Spinach, Sundried Tomatoes, Roasted Peppers, Olives and Artichokes	Maple-Glazed Ham served with Au Gratin Potatoes & Roasted Squash & Zucchini	Knockwurst & Sauerkraut with Braised Cabbage & German Potato Salad	Grilled Salmon with White Beans, Arugula & Red Onion
Early Riser	Bacon Egg & Cheese Croissant	Italian Meat & Cheese Omelet topped with Wilted Spinach with Home Fries	Potato, Roasted Pepper & Sundried Tomato Casserole with 2 Eggs any style	Cinnamon-Raisin Pancakes with Homemade Apple Compote	Brunch Panini with Prosciutto, Provolone, & Strawberry Preserve
Country Kettle	Turkey Soup with Dumplings	Potato Corn Chowder	Tortilla Soup	Creamy Spinach and Artichoke	Turkey Chili
Grille Special	Broccoli Rabe & Beef Flatbread	Grilled Ham & 3 Cheeses on Texas Toast	Cheese Calzone with Marinara Sauce	Turkey Burger with Turkey Bacon, Cheddar & Provolone Cheese on a Kaiser Roll	BBQ Tempeh Wrap with Cheddar Cheese, Peppers & Onions
Deli Special	Pepper & Mushroom Quesadilla with Cilantro & Cheddar	Asiago Roast Beef Toasted Ciabatta with Grilled Onion, Tomato & Horseradish	Chili Cheese Dog served with Fries	Fried Flounder Po' Boy	Curry Chicken Salad with Grapes on a Kaiser Roll
Panini	Ham, Pickle, Jack Cheese, Brown Mustard & Tomato on a Pretzel Roll	Fried Fish with Cheddar, Tomato & Tartar Sauce Torpedo	Breaded Chicken Cutlet with Ham, Swiss Cheese, Lettuce & Honey Mustard Ciabatta	Curried Lentil & Brown Rice Wrap	Texas BBQ Beef topped with Southwest Slaw on a Kaiser Roll

MENU SUBJECT TO CHANGE WITHOUT NOTICE

VEGETARIAN OPTION



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