

Telling Employees What They Do Right

Employee Recognition Awards Symbolize Administrative Operations' Appreciation

by Olga Burnett
and Aaron Lemonick

On June 5, twenty-six employees in the Administrative Operations department were recognized for their contributions to the Laboratory as part of a program designed to acknowledge the accomplishments of both individuals and teams of workers.

Nominated employees came from three staffs within Administrative Operations;

Lab & Shop, Office & Support, and Exempt Staff Individuals, plus teams of workers. Nominees were judged by panels of peers (see accompanying article).

This year's nominees and winners were, from the Lab and Shop staff:

Robert Brown, Emergency Services Unit (ESU), for developing and managing an improved work schedule in a place where work schedules are complicated.

Teri Daynorowicz, Information Ser-

vices Duplication, under whose supervision the Duplication Center received the only "Superior" rating in DOE's appraisals.

Ronnie Koon, Plant Maintenance & Operations (PM&O). When severe cuts threatened PM&O's ability to function properly, Ronnie assumed the role of lead technician and led the group to confound the predictions of doom, and as a result, the completion rate and spirit actually rose!

Gene Pinelli, Materiel Control, for 31 years of dedicated service marked by the respect and confidence not only of his supervisors but of his peers as well.

Bill Snyder, Plant Maintenance & Operations, who in addition to completing his regular duties as carpenter and general trades planner, took on pipe planning. He acquired the knowledge and the expertise and did the job in an exemplary fashion.

The winner was **Gene Pinelli**.

Nominees from the Office and Support Staff were:

Dawn Horner, General Accounting Branch of Accounting and Financial Control, who, with only a three-day transition period, took on the travel office function in addition to her regular duties of processing vendors under subcontract.

Frances Jenner, Property Administration in Materiel Control, for her profes-

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Back row, left to right: Aaron Lemonick, Bill Snyder, Antonio Morgado, Ronnie Koon, Ralph Dean, Jerome West, Richard Alexander, Frances Jenner, Teri Daynorowicz, Olga Burnett. Front row, left to right: Connie Cummings, Gail Jimson, Tina Whitley, Dawn Horner, Bobbie Forcier.

Photo: JOHN PEOPLES

Fusion Funding Passed by Full House

On Tuesday, June 19, the House of Representatives approved an appropriations bill which includes a total of \$325 million for magnetic fusion energy nationally for fiscal year 1991. This level of funding was requested by President Bush in his budget message presented to Congress in January.

The Senate must now act to prepare its appropriations bill followed by action of a Senate-House conference

committee should the Senate and House appropriations bills differ. The resulting compromise bill would then require the President's signature to become law.

Because of the overall fiscal problems faced by the federal government, FY 91 funding for fusion is still uncertain, but the results so far are encouraging.



Inside

An Award-Winning
Chef Among Us.
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ional, hard-working and courteous approach to the day-to-day responsibilities of capital equipment records, of which there are thousands of equipment transactions which must be dealt with each year.

The winner was **Dawn Horner**.

Teams nominated were:

Vern Clift, Ralph Dean, Robert Deys, Nero Fortune, Steve Green, Yvonne Harris, Antonio Morgado, Calvin Perry, Matthew Powell, Charles Sims, and Jerome West, Plant Maintenance & Operations, Janitorial Staff, who have responded in an outstanding manner to the challenge of keeping this place clean and presentable, and who have taken on the extra tasks surrounding the great clean-up.

Richard Alexander, Connie Cummings, and Gail Jimson, Accounts Payable Branch, for magnificent performance in the tedious and exacting task of year-end closing, which was done with reduced personnel resources.

Diane Schloder and Jim MacTaggart, Information Resource Management (IRM) Programming, for successfully installing a new automated accounts system during the past fiscal year and completing it on time in spite of obstacles.

Team winners were **Diane Schloder and Jim MacTaggart**.

Exempt Staff Individuals nominated were:

Bobbie Forcier, Personnel, who in addition to her regular duties in personnel benefits administration and her work with foreign nationals, helped develop the voluntary separation program where she provided materials, assistance, and counseling.

Ed Gilsenan, Plant Maintenance and Operations, who in his 18 years at the Laboratory, continues to deal with as many as 10 to 15 crisis calls in a day and is on-call 24 hours a day.

Diane Schloder, IRM Programming, for going beyond reasonable expectations to develop a sophisticated financial information system for the Laboratory, and during a three-year period juggled the DOE's and the Laboratory's accounting systems on a tight schedule and on time.

Tina Whitley, Payroll Branch, for working closely with programmers and management as she developed an improved computerized data system which provides more flexibility and accuracy,



Presentation to Jim Conover (left) by Aaron Lemonick (right). Seated, left to right, Bob Wilson and Debbie Smith.
Photo: JOHN PEOPLES

Thank You to Peer Panelists; The Focus Was Caring

In a follow-up to the Employee Recognition Awards for administration, those who participated in the selection process as Peer Panelists were, themselves, recognized on June 13 in an informal gathering in the Director's Conference Room.

The reception was hosted by **Olga Bennett**, who coordinated the entire recognition program.

Aaron Lemonick, Deputy Director for Administrative Operations, greeted panelists and said that he was pleased for the opportunity for the management to show appreciation for its employees. He said that expressing good feelings about what people are doing should become more commonplace throughout the Lab.

Peer Panelists were thanked by **Lemonick** for volunteering their time in a "process that matters." "In a place as large as this," he said "it's harder to feel like a family," but added that, "we should continue to make an effort to achieve that most desirable goal."

When asked for suggestions on future recognition programs, those present responded by saying that **Lemonick** had been accurate in recognizing that caring — sincerely — is needed. They felt that this could do a lot to boost morale because an employee feels like an important part of the organization when recognized as an individual. ▲

greater control, is cost effective and even causes less eye strain.

The winner was **Diane Schloder**.

First-time nominees and Peer Panelists were given Mark Cross pens; those who have been recognized or who have served for a second time received matching pencils. Winners are presented with Ovation clocks.

Now in its third year, since being conceived as a pilot program during a 1986 management meeting conducted by **Dick Rossi**, Associate Director and Head of the Administration Department, discussions are underway to implement possible program changes. ▲

Quotable Quotes

"Do we want the stars?
We can have them. Can we
borrow cups of fire from the
sun? We can and must and
light the world."

Ray Bradbury
"On the Shoulders of Giants"
Zen in the Art of Writing, 1990

Fusion-Related Statements Released at U.S.-Soviet Washington Summit

The following statements were released by Presidents George Bush and Mikhail Gorbachev on June 4, 1990 during their meeting at the U.S.-Soviet Washington Summit:

● At their meeting in Geneva in 1985, the leaders of the United States and the Soviet Union emphasized the importance of the work aimed at utilizing controlled thermonuclear fusion for peaceful purposes, and advocated the widest practical development of international cooperation in obtaining this essentially inexhaustible source of energy for the benefit of all mankind.

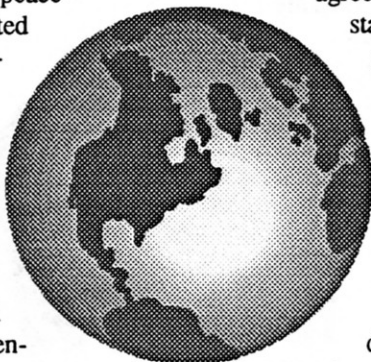
The International Thermonuclear Experimental Reactor (ITER) project, involving joint efforts by the USSR, the United States, Japan, and the European Community, under the auspices of the International Atomic Energy Agency, is making significant progress towards this end. A conceptual design will soon be completed.

Noting with satisfaction the results begin attained under this project, the United States and the Soviet Union look forward to continued international efforts aimed at promoting further progress in

developing controlled thermonuclear fusion for peaceful purposes.

● During the state visit of Mikhail S. Gorbachev, President of the USSR, at the invitation of George Bush, President of the United States, the sides concluded a new US-USSR Agreement on Scientific and Technical Cooperation in the Field of Peaceful Uses of Atomic Energy. This agreement strengthens the long-standing framework for important research in a number of fields of mutual interest, including controlled thermonuclear fusion, fundamental properties of matter, and civilian reactor safety.

Recognizing the need to manage responsibly the development and utilization of nuclear power, the two sides have agreed on cooperation in the study of health and environmental effects of past, present and future nuclear power generation, and in strengthening operational safety practices in civilian nuclear reactors. The sides intend to develop and implement promptly a mutually beneficial joint program of work in the fields under this agreement. They also agreed to explore the possibilities for cooperation in the management of hazardous and radioactive waste. ▲



NEWS AT PPPL

PEOPLE

Fred Dylla, Principal Research Physicist, has been nominated by the American Vacuum Society to serve a three-year term on the American Institutes of Physics governing board.

George Sheffield, Head of the Engineering Analysis Division, has been elected to serve on the International Thermonuclear Experimental Reactor (ITER) Management Advisory Committee.

NOTICES

During the week of June 25-29, the **Petty Cash Window** hours will be limited to: 9-10 a.m. and 1-2 p.m. Normal hours of 9-10 a.m. and 1-3 p.m. will resume on July 2.

Due to summer vacation schedules, some departments may need your cooperation in planning ahead; rush jobs can be a problem when an office is understaffed.

Please note that vacation schedules may effect turnaround time in the following service offices:

Graphic Arts: July 2-13; July 23-Aug. 3

Photo Lab: July 16-20

Duplicating: July 5-12; July 16-20

Telecommunications: Aug. 20-31

If you know of other departments' vacation schedules which may effect Lab-wide service, please leave a message on ext. 2757.



FOR SALE

Singertouch-and-sew sewing machine. \$300. Joseph Stacy ext. 3041

Bolen riding mowers, Two-for-One—12hp and 10hp. \$500. Jim ext. 2377

BMW motorcycle. '82, R65LS, 650cc, very good condition, \$1,800. Jim ext 2377.

Air Conditioner — 9,000 BTU Emerson Quiet Cool, wall mount, excellent condition, 3 years old. \$100. Rich ext. 3515.

House for sale — Mercerville, 3 bedroom ranch, one bath, eat-in kitchen, full basement, garage, attached addition with one-bedroom, one-bath, living room, private entrance. Call after 4:30, 587-6542.

FOR RENT

Furnished house in London. Four bedrooms, garage, garden. Available by arrangement. Dr. Charles Skinner ext. 2214.

*If you have something to sell, rent, or give away, put it in the classifieds. If your merchandise fails to move with the first listing, we'll run it again (two time limit). For new listings leave a message at ext. 2757 or mail your ad to **HOTLINE**.*

FREE

Free kittens. Marie 259-3016

At Home on the Range

by Ellen Webster

"The competition is really fierce. You're up against these girls from the Midwest with big families, and they're *fantastic* cooks," said Alex DeSantis, Manager of Facilities Engineering, about his second trip to the Pillsbury Bakeoff national finals, this year held in Phoenix, Arizona.

DeSantis said the tension at these contests can get pretty heated. But Alex, a well-seasoned chef who has been cooking competitively for nearly 10 years, takes it all with a grain of salt. "It's a family affair," he said. "My wife, Shirley, entered her first competition because she wanted a stove — and won it! We do it as a hobby.

Alex DeSantis has been cooking competitively for nearly 10 years.

You get nice trips and it's fun!"

But it isn't just Alex and his wife who are creative food connoisseurs. Alex and Shirley and their son, Tony, and daughter, Miranda, have *each* been finalists twice in the Pillsbury Bakeoff.

This year Alex and Tony made history by becoming the first father and son duo to make the finals in the same year, although they were actually competing against each other. According to DeSantis, the notoriety may have hurt their individual chances of winning big. "It works against you because there's too much publicity," he said.

What was the actual bakeoff like?

"Well, they hype you up for a couple of days — wine you and dine you. The day of the competition there's even a band at the hotel," he said. "Then you go into this great big ballroom and there's a hundred stoves set up! You get about 30 inches of working space and only a half an hour to get things organized before they

open it up to reporters. That's the hectic part. Marian Burros [of *The New York Times*] kept following me around," he explained. (She later featured Alex and Tony in an article which appeared in the February 21 edition.)

Pillsbury requires that the recipe contain one of their products, and DeSantis met that stipulation by using their brand of spinach in his Spinach-Filled Mediterranean Meat Roll.

The first time he was a finalist his winning recipe was for a microwave meat and bean dish. This year's entry was adapted from a recipe he created for another contest which featured apples as the major ingredient.

So how'd he do?

"Well, there's winners and . . . well, I didn't win," he said with a shrug, and

quickly added, "but both years I've been a finalist, the grand prize winner sat to my right at the awards dinner!"

What are his words of advice to would-be competitors?

"Just keep trying," he said. "It's very hard to get into these things. My wife sends out entries for *everything*! You don't always win . . . but who knows!" ▲

(See page 5 for the Spinach-Filled Mediterranean Meat Roll recipe.)

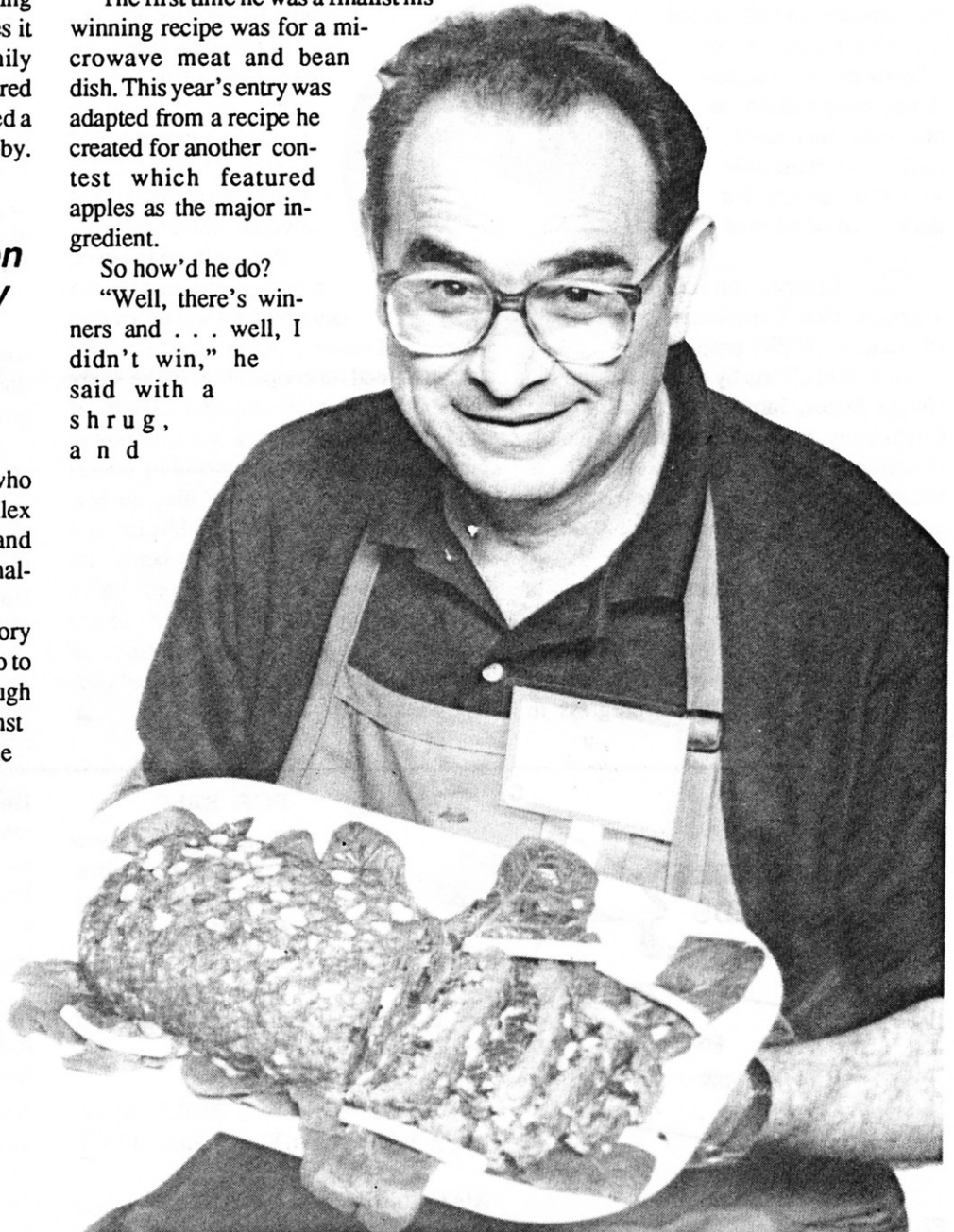


Photo courtesy of the Pillsbury Corporation

Alex DeSantis' Spinach-Filled Mediterranean Meat Roll

Filling:

- 1/2 cup chopped onion
2 teaspoon olive oil or oil
1/4 cup pine nuts
2 garlic cloves, minced
1 9-oz pkg Green Giant®
HarvestFresh® Frozen
Chopped Spinach,
thawed, well
drained
1/2 teaspoon pepper
1/2 teaspoon Italian seasoning
1/2 teaspoon basil leaves
2 oz. (1/3 C.) crumbled feta
cheese

Meat Roll:

- 1 1/4 cups Hungry Jack®
Mashed Potato
Flakes
- 1/2 cup apple butter
- 1/2 cup chopped onion
- 1 tablespoon Dijon mustard
- 1 tablespoon prepared
horseradish
- 1 1/4 lb. lean ground lamb or
turkey
- 1 1/4 lb. Italian sausage, casing
removed
- 2 eggs, slightly beaten
- 2 to 3 tablespoons pine nuts
- Green onions

Directions:

In small skillet over medium-high heat, cook 1/2 cup onion in oil for 2 to 3 minutes or until tender. Add 1/4 cup pine nuts and garlic. Cook, stirring frequently, for 2 to 3 minutes or until garlic is browned. Reduce heat to medium. Stir in spinach and seasoning; cook an additional 1 minute or until thoroughly heated. Remove from heat; cool slightly. Stir in cheese.

Heat oven to 350°F. In large bowl, combine all meat roll ingredients; mix well. On foil or waxed paper-lined surface, pat meat mixture to form a 12x10-inch rectangle. Spread filling mixture evenly over top to within 1 inch of edges. Starting from short end, roll up meat tightly to enclose filling, using foil as a guide. Pinch edges and ends to seal.

Place wire rack in 15x10x1-inch baking pan. Cover rack with foil; pierce foil in several places with knife to allow grease to drain as meat cooks. Place meat roll, seam side down, on foil-lined rack. Press 2 to 3 tablespoons pine nuts onto top of meat roll. Bake at 350° F for 30 minutes. Cover loosely with foil. Insert meat thermometer through foil and into center of loaf. Bake an additional 35 to 50 minutes or until meat is thoroughly cooked and meat thermometer registers 160°F. Let stand 15 minutes before slicing. Garnish with green onions.

Serves 10.

RETIRED

Eugene A. Steward retired June 1 after 13 years of service. He was a Technical Assistant in the Technical Operations Department.

DEATHS

Ralph Pope died on January 8. He was a employed at the Laboratory from 1976 until his retirement in 1986.

NEW HIRES

Sharon Warkala recently joined the Procurement Division as a Subcontract Administrator. She will be assuming the duties previously held by Skip Schoen who recently moved to the TFTR Planning and Control Office.

For eight years Warkala was with the U.S. Army Material Command's Communications and Electronics Command at Fort Monmouth, NJ, where she was a Contract Specialist.

BIRTHS

A daughter, Christianne, was born to **Jim Faunce (PBX-M)** and his wife Candy on May 2.

MARRIAGES

Anne Palladino (of the Computer Division) and **William Stepanek** were married on May 12.

Bill Tighe (with the X-Ray Laser project) and **Judith Stevenson** were married on June 1.

Vince LoCasale (of the Computer Division) and **Robin Allen** (formerly of the Computer Division) were married on June 9.

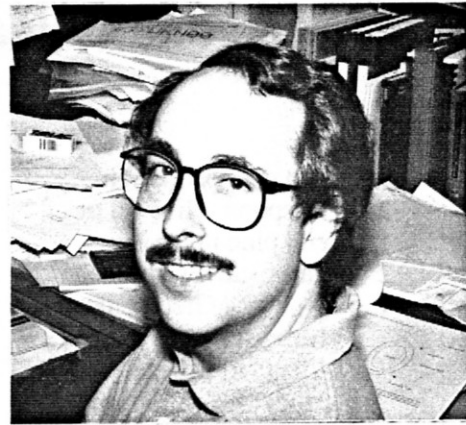
What I'm Doing (or Would Like to be Doing) for My Summer Vacation



Madeline McMullen, Payroll Data Operator
"I'm going on a cruise in July to San Juan, St. Thomas and St. Martin."



Mike Spadafora, Safety Technical Writer
"Next year my wife and I want to go sightseeing around the northwestern part of the U.S. This year we plan to take day trips."



David Ward, Graduate Student
"I'm going to be writing my dissertation — 'Studies of Feedback Stabilization of Axisymmetric Modes in Tokamak Plasmas.'"



Yunuen Qin, Physicist
"I'm too busy to travel this summer, but I'd like to be going to Canada."



Terry Greenberg, Technical Secretary
"I'm going to take a few days off at the beach, but what I'd really like to do is spend a month traveling around the country."



Alexander Juhasz, Quality Control Inspector
"We're going camping at the Shore and down around Hilton Head."



Bob Kress, Manager, Engineering and Construction
"I'd like to be in North Carolina playing golf. . . . I'd like to be *anyplace* playing golf!"



Erin Gyenge, Cafeteria Food Server
"I'm going to Miami Beach, Florida to visit my husband's 87-year-old grandmother. We're hoping to go in August, and yes, I know it'll be hot!"

Photos: ELLEN WEBSTER