



May 14–20, 2018

All-Hands Meeting

**Wednesday, May 16
10:30 a.m.**

MBG Auditorium

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Council Café Lunch

This Week:

Phil Efthimion,
Head, Plasma Science
and Technology



Wednesday, May 16
12 p.m., PPPL Café

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PPPL Advisory Board members visit Lab May 9-10



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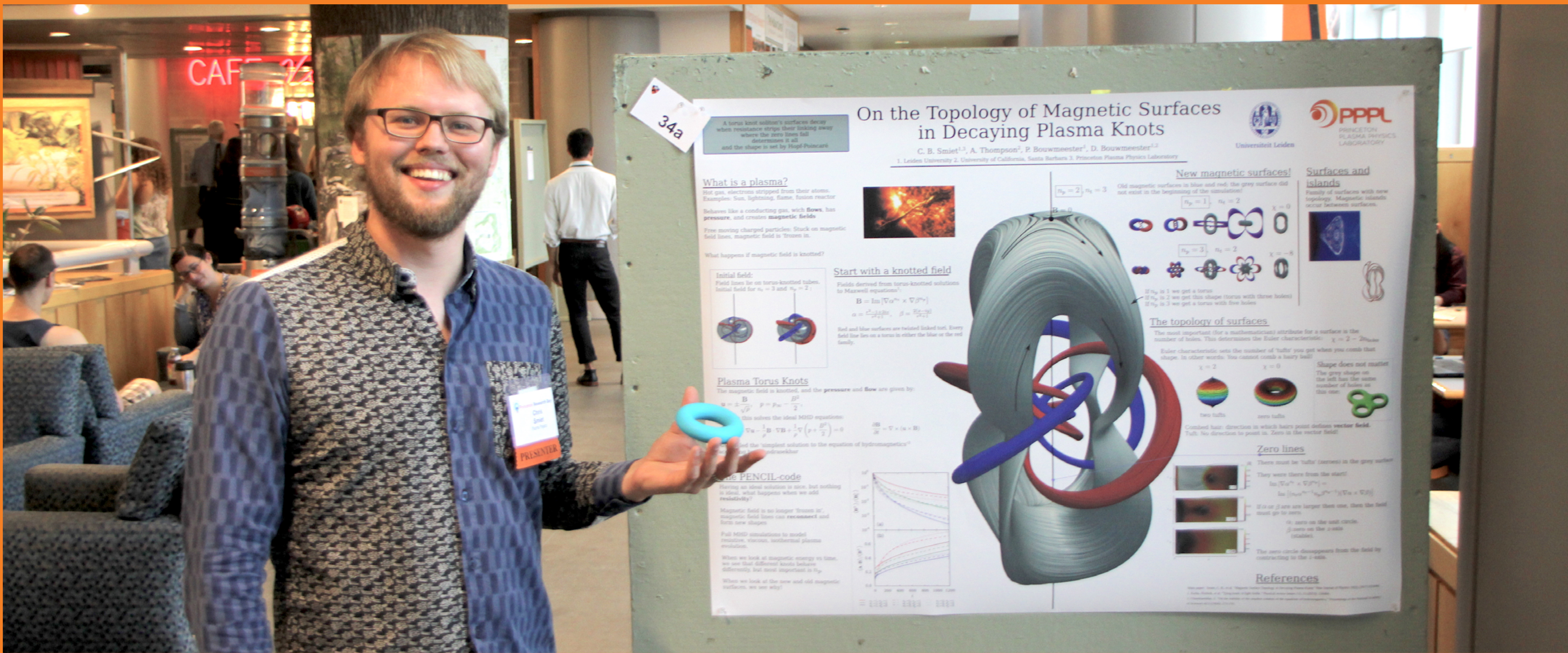
Korean students tour PPPL



Korean students tour PPPL



PPPL'ers participate in Princeton Research Day



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Young Women's Conference will now be held on May 21

The Young Women's Conference, which was postponed due to the March 21 snowstorm, has been rescheduled for Monday, May 21.

Anyone who volunteered for the March 21 event should email Deedee Ortiz, dortiz@pppl.gov to confirm you can volunteer on the new date.

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Arlene White's Retirement Bash

Thursday, May 31

12 p.m.

Salt Creek Grille

\$30 per person



RSVP to Marissa Zara, ext. 2397, by May 24

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**Coming Soon
to the Cafe!**



**New choices!
Healthier options!
New flavors!**

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NICK PETTI
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 May 14	Tuesday May 15	Wednesday May 16	Thursday May 17	Friday May 18
Early Riser	Steak, Egg, Potato and Cheese Wrap	Greek Breakfast Wrap	Chicken Omelette	Frittata of the Day	Breakfast Pizza
Country Kettle	Chef’s Choice	Chef’s Choice	Chef’s Choice	Chef’s Choice	Chef’s Choice
Deli Special	Turkey and Avocado Wrap with Garlic Hummus	Trio Salad Platter with Pita Chips	Pastrami and Swiss on Onion Rye	Prosciutto and Aged Provolone with Roasted Garlic Aioli on Olive Bread	Roast Beef with Asian Slaw and Wasabi Mayo
Grill Special	The Plasma— Chicken, Bacon, and Swiss Cheese on French Bread	Hot Turkey Hero	Cajun Grilled Cheese with Andouille Sausage	Italian Hot Dog	Gorgonzola, Arugula and Fried Green Tomato Melt
COMMAND PERFORMANCE Chef’s Feature	Sesame Ginger Steak Salad	Vegetarian Stuffed Pepper served over Linguine	Herb Roasted Chicken with Roasted Potatoes and Vegetables	Chili Bread Bowl Bar with Assorted Toppings	Peel and Eat Shrimp with Fries or Steamed Potatoes and Corn
Grilled Panini	Curry Lentil Salad Wrap with Orange Chutney	Blue Cheese Roast Beef Panini with Peppers and Onions	Meatball, Pepper and Onion Sandwich	Eggplant Parmigiana Sandwich	Pretzel Melt with Ham and Swiss

MENU SUBJECT TO CHANGE WITHOUT NOTICE



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