



June 3-10, 2018

COLLOQUIUM

A Fascination with Fluid Mechanics

Howard Stone

Princeton University

Wednesday, June 6

4:15 p.m., M.B.G. Auditorium, Lyman Spitzer Building

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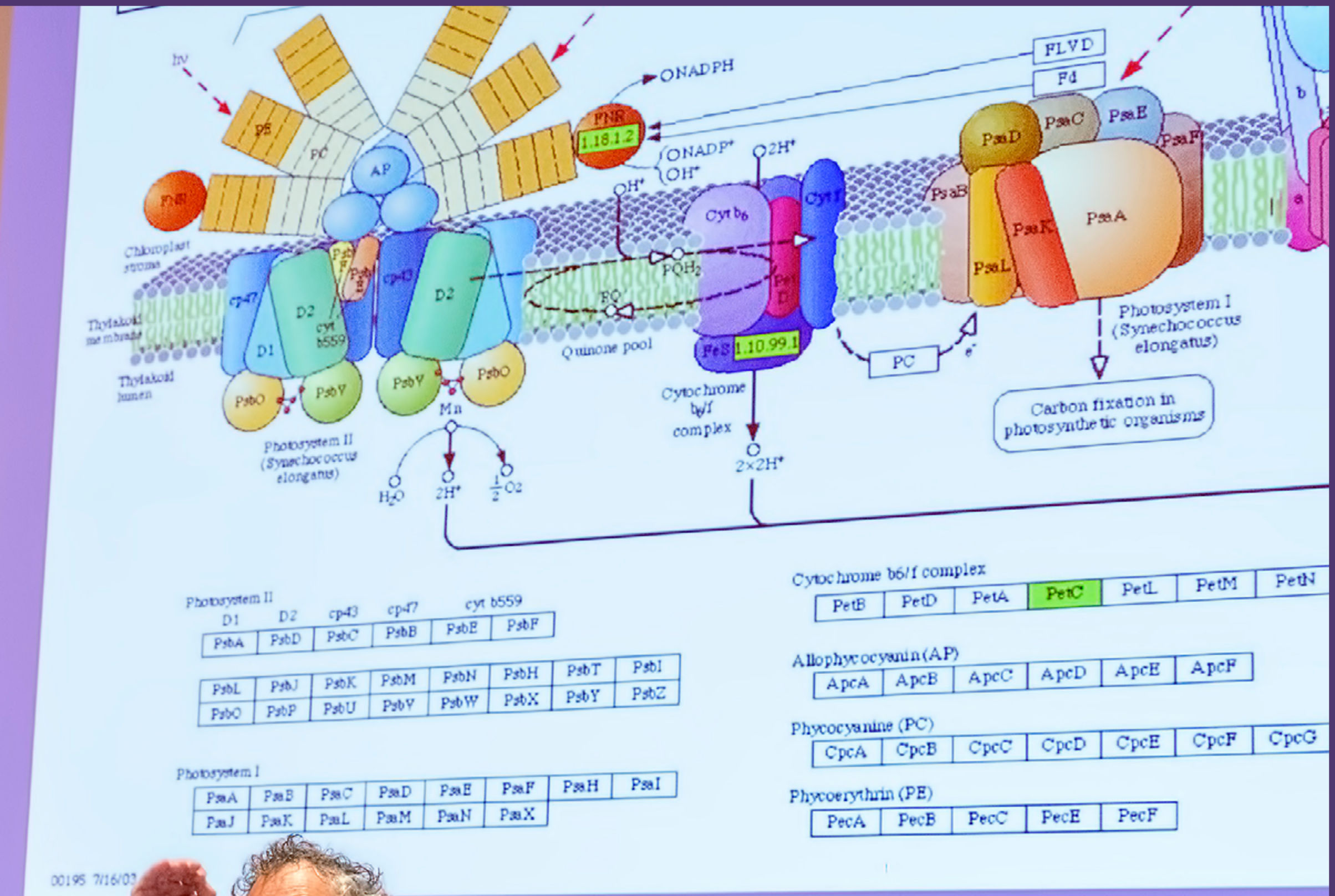
Howard Stone

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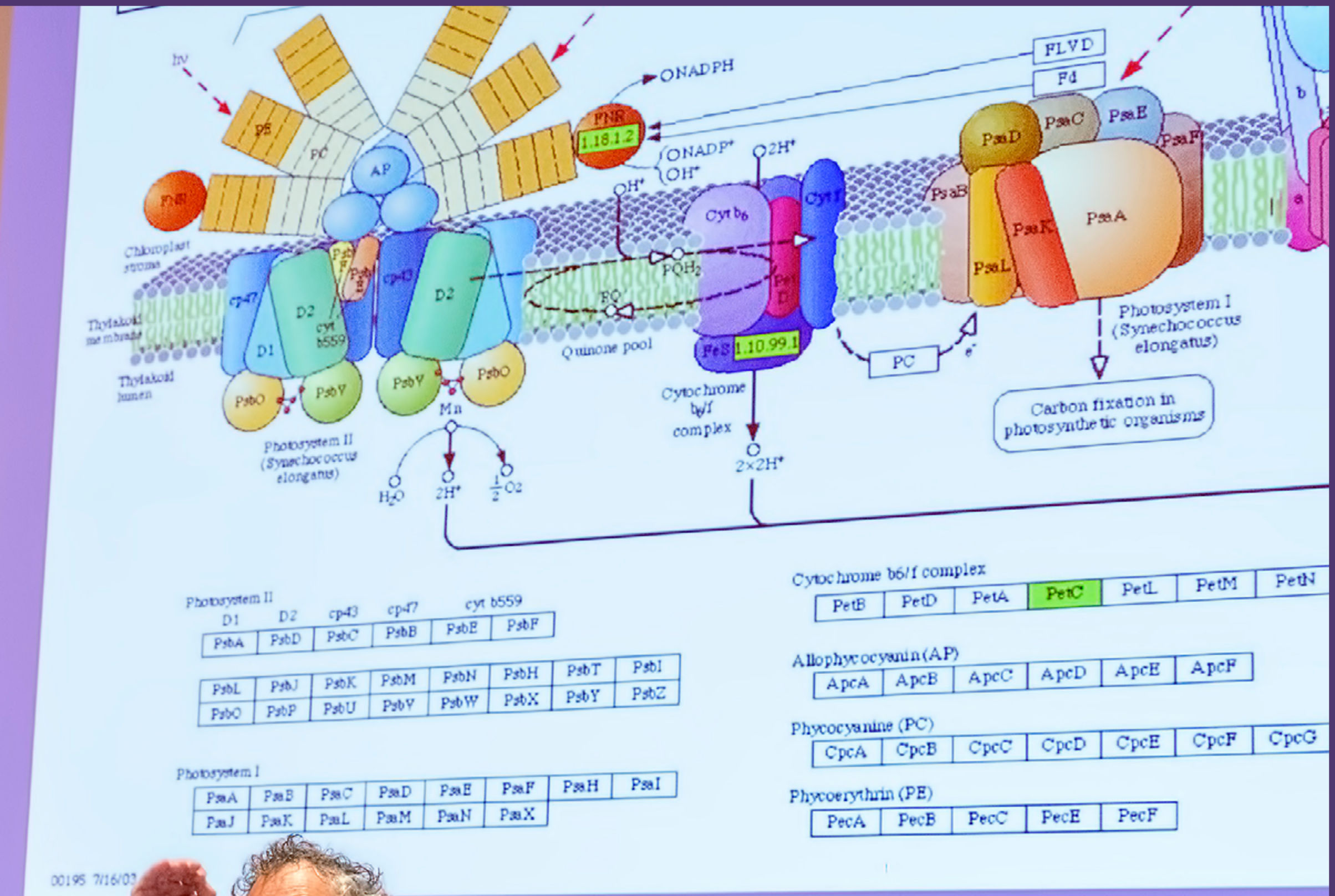
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Paul Falkowski of Rutgers describes “Life’s Engines” at colloquium



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Scotch Plains-Fanwood High School students tour PPPL



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**PPPL wins
environmental awards
for recycling**



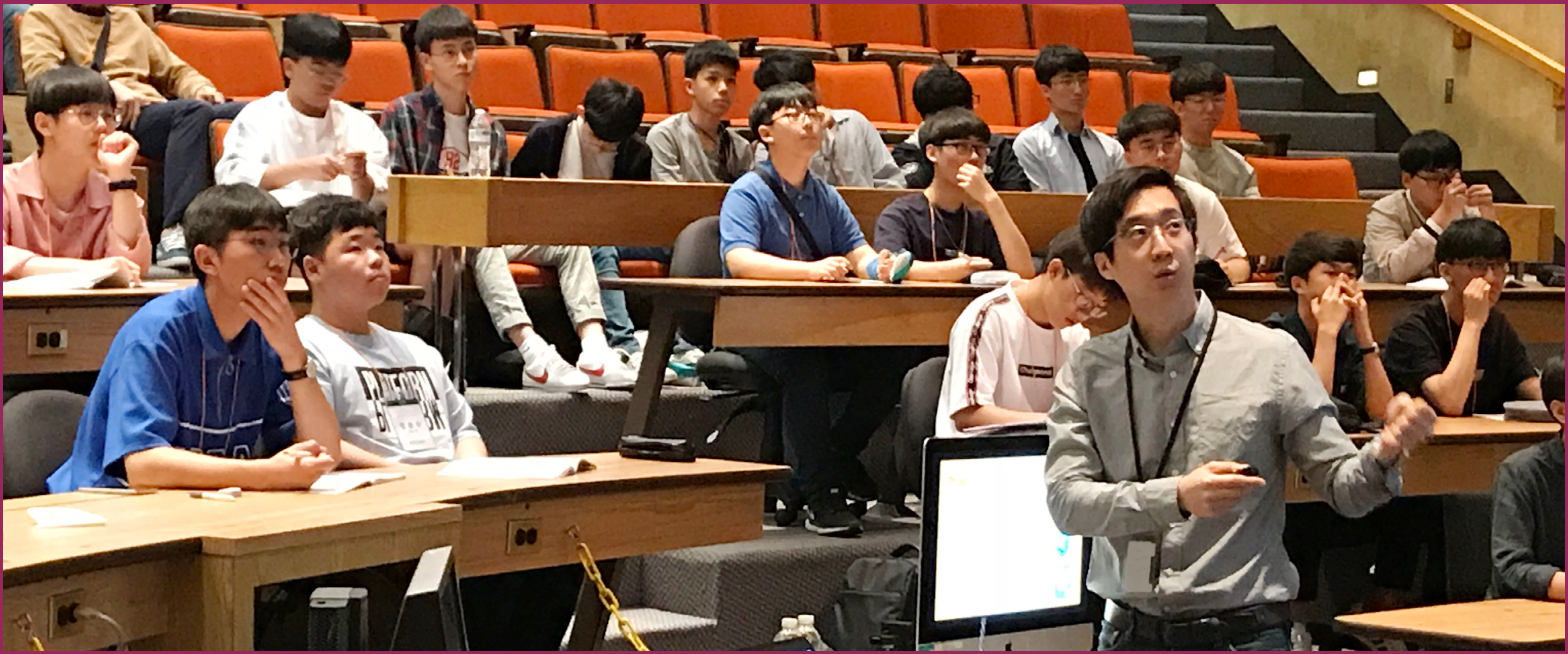
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Korean high school students visit PPPL



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A World of Thanks from Princeton University

Next Stop: Greece

Monday, June 11
12:45 p.m.
LSB Lobby

**Enjoy some tasty Greek desserts & refreshments
on the second stop of our World of Thanks Tour.**



**Please let us know what country to feature next
by contacting Farra Rosko, frosko@princeton.edu**

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**How many
people at PPPL
are trained in the
STOP Program?**



**119 people are currently trained to
participate in the STOP program.
Are you one of them?**

**Contact Dorothy Strauss if you would
like training.**

**Safety first:
Use the STOP program!**

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**Coming Soon
to the Cafe!**



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



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 June 4	Tuesday June 5	Wednesday June 6	Thursday June 7	Friday June 8
Early Riser	Bacon, Egg and Cheese on English Muffin	Mexican Breakfast Burrito	Scrapple and Eggs	Suzzan’s Strata	Huevos Rancheros
Country Kettle	Chef’s Choice	Chef’s Choice	Chef’s Choice	Chef’s Choice	Chef’s Choice
Deli Special	Curry Chicken Salad Sandwich	Crab Roll— Old Bay Crab Salad served on a New England Style Roll	Southwestern Ham Ciabatta	Italian Hoagie	Cajun Roast Beef Sandwich— Roast Beef and Pepperjack Topped with Jalapeño Straws on onion Roll
Grill Special	Mushroom Quesadilla	Hibachi Express— Assorted Proteins and Vegetables cooked to order served with Rice or Noodles	Bacon, Arugula and Roasted Pepper Melt	Fried Shrimp Po Boy	Chorizo Quesadilla
COMMAND PERFORMANCE Chef’s Feature	Baked Manicotti with Roasted Vegetables and Garlic Bread		Macaroni and Cheese Bar— Elbow Noodles topped with a variety of Toppings and Sauces	Garlic Chicken and Spinach Calzone served with a Side Salad	Pollo Con Salsa Verde with Yellow Rice and Roasted Corn
Grilled Panini	Fish and Chip Wrap— Fried Cod with Fries served in a warm tortilla with Tartar Sauce	Made to Order Texas Toast Grilled Cheese served with Tomato Soup	Teriyaki Chicken with Pineapple	BBQ Pork Sandwich Topped with Crispy Fried Onions	Bean and Cheese Burrito

MENU SUBJECT TO CHANGE WITHOUT NOTICE



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