



**September 4-9, 2018**

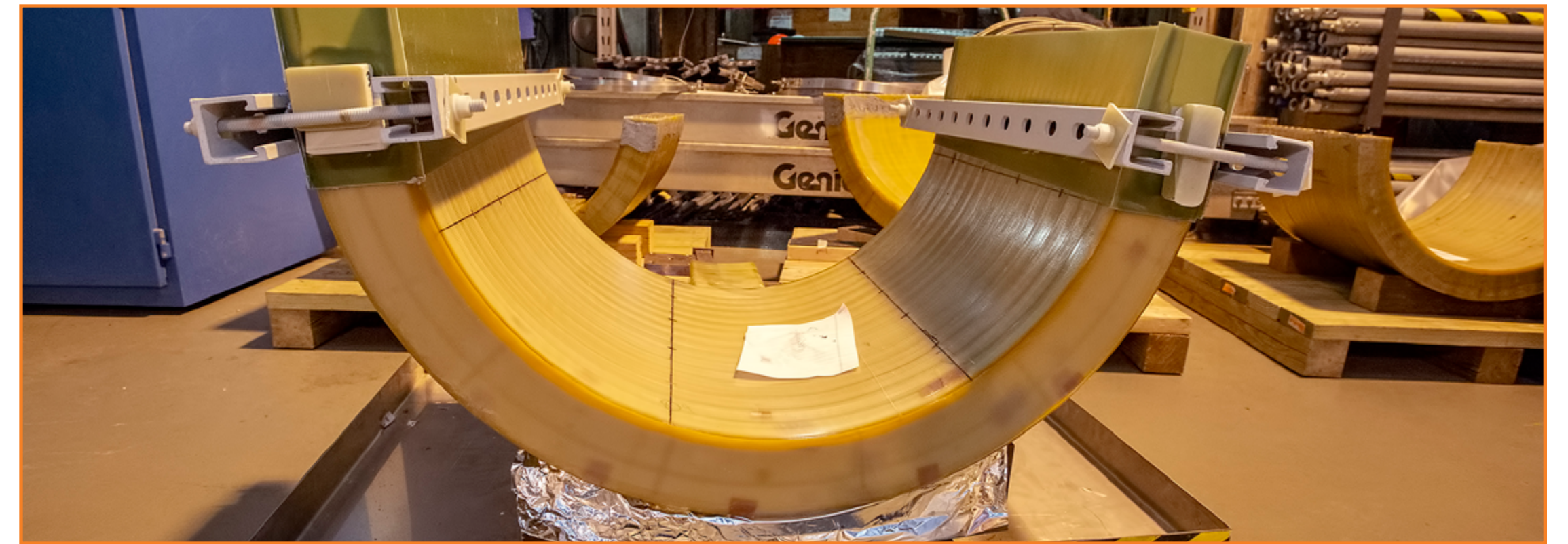
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## Sept. 4–8:

2018 U.S.-Japan  
Workshop on Magnetic  
Reconnection in Space,  
Solar, Astrophysical and  
Laboratory Plasmas

## Sept. 5–7:

NSTX-U Director's Review





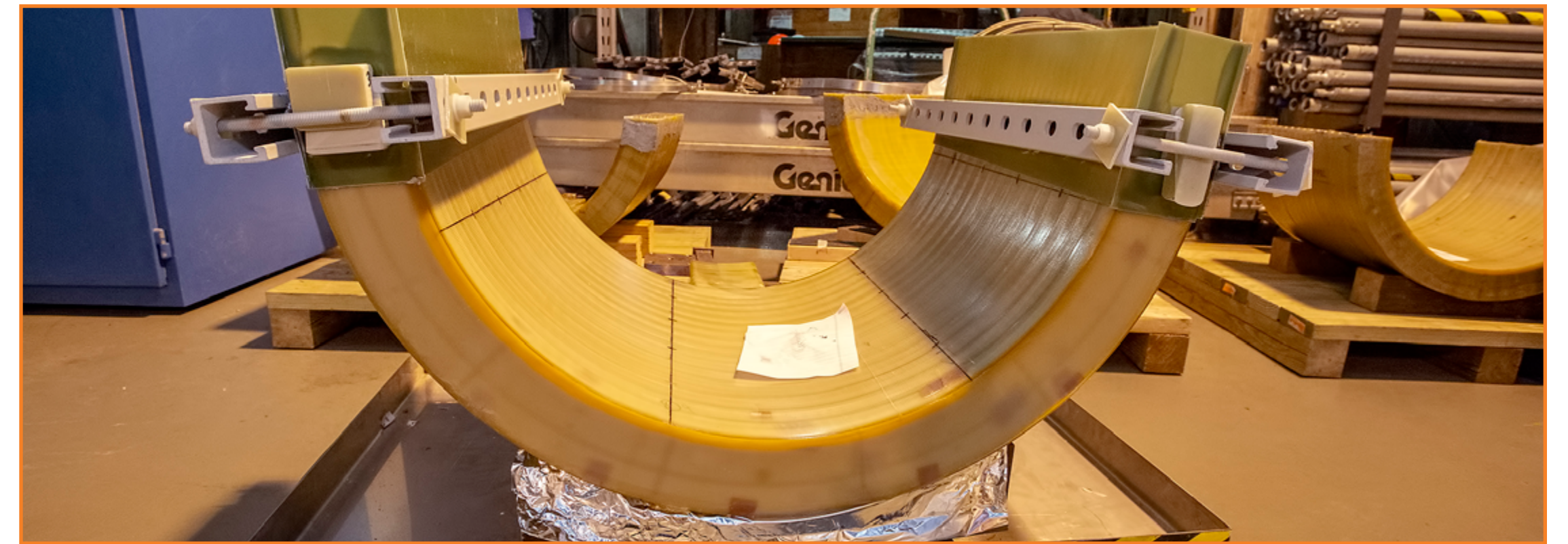
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# Tests continue on prototype coils

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Read more at [PPPL Today](#)





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**Physicist Bill Tang's  
deep learning  
research on fusion  
among first Exascale  
computing projects**

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**Read more  
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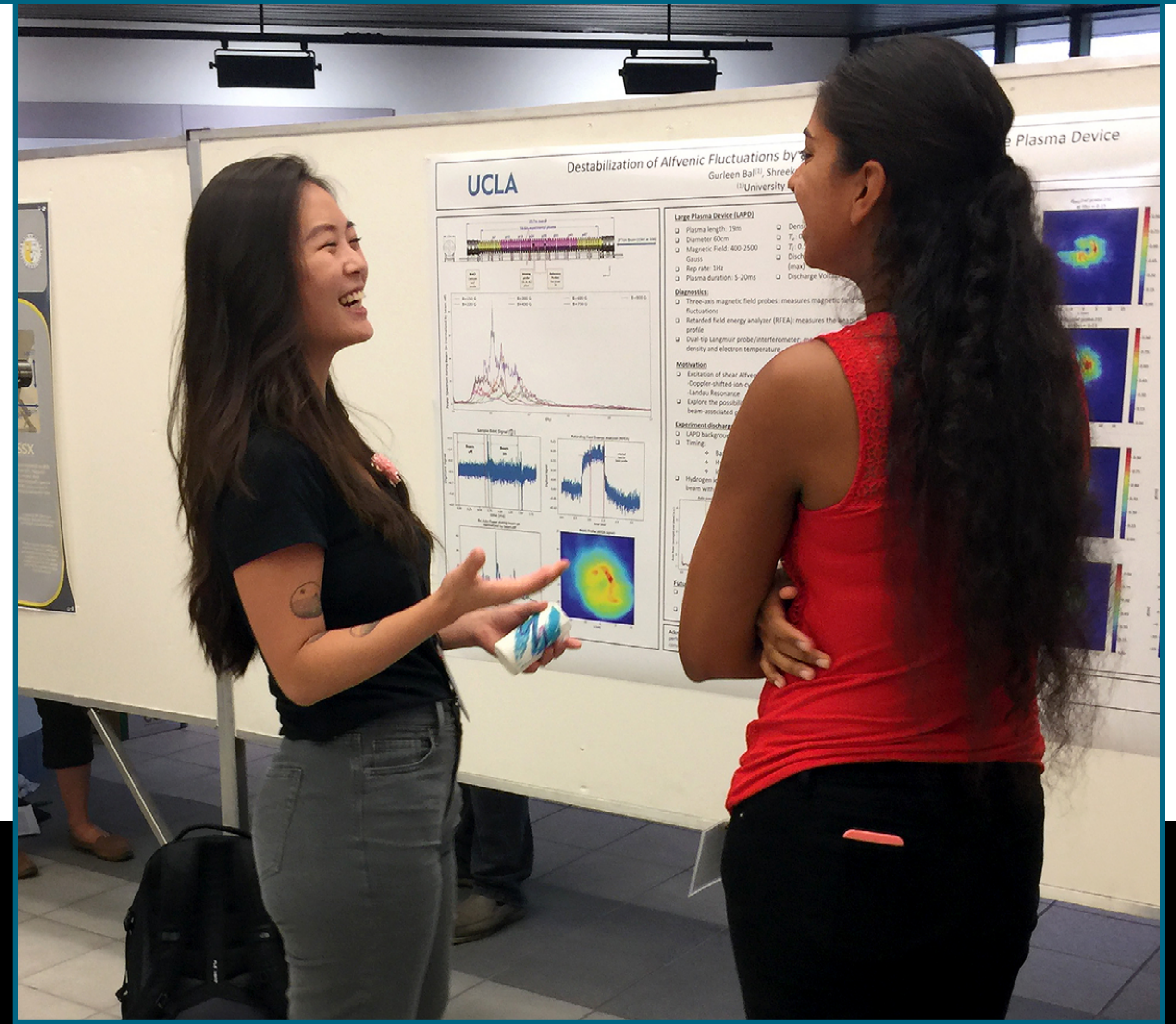
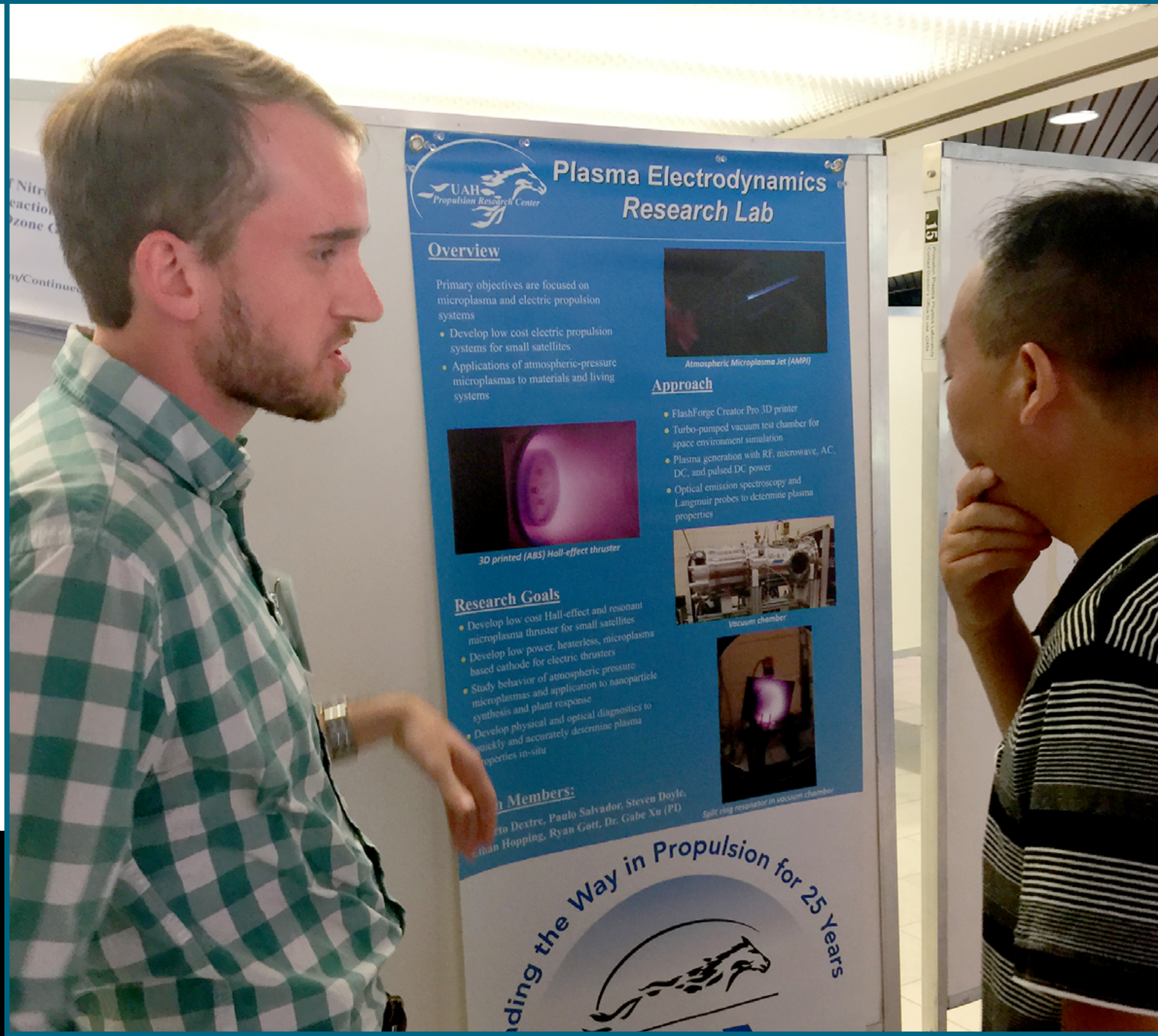


# New summer school program for graduate students





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# Join the annual fishing trip!

**Date:** Saturday, Oct. 13

**Departure:** 7:30 a.m. sharp!

**Location:** Belmar Marina, Route 35, Belmar, NJ 07719

**Cost:** \$80 per person all inclusive

Cost includes everything: rods, bait, fish cleaning, food, beverages. All you need to do is show up! If the trip is rescheduled due to bad weather there are no refunds.

**Contact:** Andy Carpe, ext. 2118, [acarpe@pppl.gov](mailto:acarpe@pppl.gov); Bob Tucker Jr., ext. 3190, [rltucker@pppl.gov](mailto:rltucker@pppl.gov); Andy Konca, ext. 2357, [akonca@pppl.gov](mailto:akonca@pppl.gov)



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# Wanted: Tour Guides!

**Show off the Lab  
to the public!**



**Contact Jeanne Jackson Devoe, ext. 2757**



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# ***Clean the Can!***

## **Recycle:**

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### **Inkjets and Toners**



### **Transparencies**



### **Electronic Media**



**Think green, keep it clean**



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**Think green, keep it clean**



# **What is the number one reason for unsafe behaviors at PPPL?**



**Doing what is easy over what is correct (“convenience over safety”) is the number one reason behind observed unsafe behaviors at PPPL, according to STOP program findings.**

**Take the time you need  
to work safely!**

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



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# **Individual Retirement Counseling**

**Vanguard and TIAA are offering individual counseling sessions on campus to help you with your retirement planning.**

**To schedule a session, contact Lynn Herbine, [lherbine@princeton.edu](mailto:lherbine@princeton.edu)**



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Jerry Vazquez  
Chef Manager



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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 September 3	Tuesday September 4	Wednesday September 5	Thursday September 6	Friday September 7
Sizzle AM	<div>Labor Day</div> <div>★ ★ ★</div> <div></div>	<b>Blueberry Pancakes</b> Homemade Pancakes with Fresh Local Blueberries	<b>Denver Omelet</b> Three Eggs Folded with Ham, Peppers, and Onions	<b>Frittata</b> Baked Eggs with Assorted Vegetables	<b>Loaded Omelet</b> Eggs Folded with All Kinds of Good Stuff
Stock		<b>Chicken Rice</b>	<b>Roasted Cauliflower</b>	<b>Beef Pasta</b>	<b>Manhattan Clam Chowder</b>
Craft		<b>Eggplant Tower</b> Fresh Eggplant, Portobello Mushroom Ricotta Cheese, and Roasted Peppers	<b>Grilled Herb Vegetable</b> Fresh Vegetables Grilled with Fresh Herbs	<b>Ham and Provolone</b> Sliced Black Forest Ham with Provolone and Arugula	<b>Chicken Salad BLT</b> Homemade Chicken Salad with Bacon, Lettuce, and Tomato
Discover		<b>Chicken Bibimbap</b> Chicken with Fresh Vegetables in a Korean-Style Sauce	<b>Flatiron Steak</b> Flatiron Steak Seasoned with Chef Jerry’s Seasoning	<b>Revolution Noodle Bowl</b> Shrimp or Chicken Served with Lo Mein Noodles in an Asian Sauce	<b>Roasted Pork Shoulder</b> New York Pork Shoulder Rubbed with Spanish Seasoning and Slowly Roasted
Sizzle PM		<b>San Antonio Steak</b> Cajun-Seasoned Flank Steak, Cheddar Cheese, and Crispy Onions	<b>Crispy Buffalo Chicken</b> Hand-Breaded Chicken Breast Tossed in Hot Sauce with Blue Cheese, Tomato, and Lettuce	<b>Patty Melt</b> Ground Beef Patty on Rye Bread with American Cheese	<b>Apple Cheddar Melt</b> Fresh Apples with Cheddar and Arugula
Panini		—	<b>Prosciutto Sandwich</b> Thinly Sliced Prosciutto Ham with Fresh Mozzarella and Roasted Peppers	<b>Eggplant Parmesan</b> Breaded Eggplant with Mozzarella Cheese and Sauce	<b>Horseradish Steak</b> Sliced Steak with Tomatoes, Provolone Cheese, and Horseradish Sauce

MENU SUBJECT TO CHANGE WITHOUT NOTICE





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