



March 20–26, 2017

COLLOQUIUM

NASA

Aprille Ericsson
NASA



Wednesday, March 22
4:15 p.m., M.B.G Auditorium, Lyman Spitzer Building

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Volunteer for PPPL's Young Women's Conference

Thursday, March 23
9 a.m.–2 p.m.

at Princeton University's Frick Chemistry Laboratory

Transportation and lunch will be provided.

Please contact Deedee Ortiz, dortiz@pppl.gov, ext. 2785
for more information.

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PPPL resumes collaboration with LHD in Japan



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Society of Women Engineers New Jersey Division members tour PPPL



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Eighth DVVR focuses on the NSTX-U test cell



Test cell DVVR committee tours NSTX-U



Test cell DVVR committee tours NSTX-U



BROCK

NICK PETTI

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 March 20	Tuesday March 21	Wednesday March 22	Thursday March 23	Friday March 24
COMMAND PERFORMANCE Chef’s Feature	Chicken-Fried Steak with Mashed Potatoes and Fried Green Tomatoes	Whole Wheat Pasta Primavera	Pepper Steak with Rice	GUEST CHEF GORDON RAMSEY HELL’S KITCHEN COOKBOOK RECIPES Lemon and Thyme-Roasted Chicken, Sweet Corn Polenta and Sautéed Spinach and Ginger-Caramelized Carrots	Pesto-Crusted Tilapia with Wild Rice
Early Riser	Peanut Butter and Jelly Pancakes	Steak, Egg & Cheese Quesadilla	Corned Beef Hash with 2 Eggs	French Toast Sticks	2 Eggs , Choice of Breakfast Meat & Tater Tots
Country Kettle	Spring vegetable	Turkey Noodle	Tuscan Bean	Split Pea	New England Clam Chowder
Deli Special	Jerk Chicken with Pepper Jack and Roasted Peppers on Brioche Roll	Italian Chopped Antipasti Wrap	Shrimp Salad Wrap	Asparagus, Sundried Tomatoes, Roasted Peppers & Mozzarella Cheese Wrap	Chicken Parmesan Sub
Grille Special	Buffalo Black Bean Burger	Falafel Wrap	Hawaiian Teriyaki Burger	BBQ Chicken Grilled Cheese	Crab, Asparagus & Roasted Pepper Quesadilla
Panini	3 Cheese Panini with Cheddar, Swiss & Blue Cheese with Bacon & Tomatoes on Sourdough	Sausage, Peppers & Onions Torpedo	Teriyaki Chicken with Asian Slaw, & Swiss Cheese on a Kaiser Roll	Open-Faced BBQ Turkey Sandwich	Grilled Peanut Butter and Jelly

MENU SUBJECT TO CHANGE WITHOUT NOTICE

HEART HEALTHY

VEGETARIAN OPTION

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