



May 15–21, 2017

COLLOQUIUM

Plasmas for Reconfigurable Radio-Frequency Systems

Sergey Macheret
Purdue University

Wednesday, May 17
4:15 p.m., M.B.G. Auditorium, Lyman Spitzer Building

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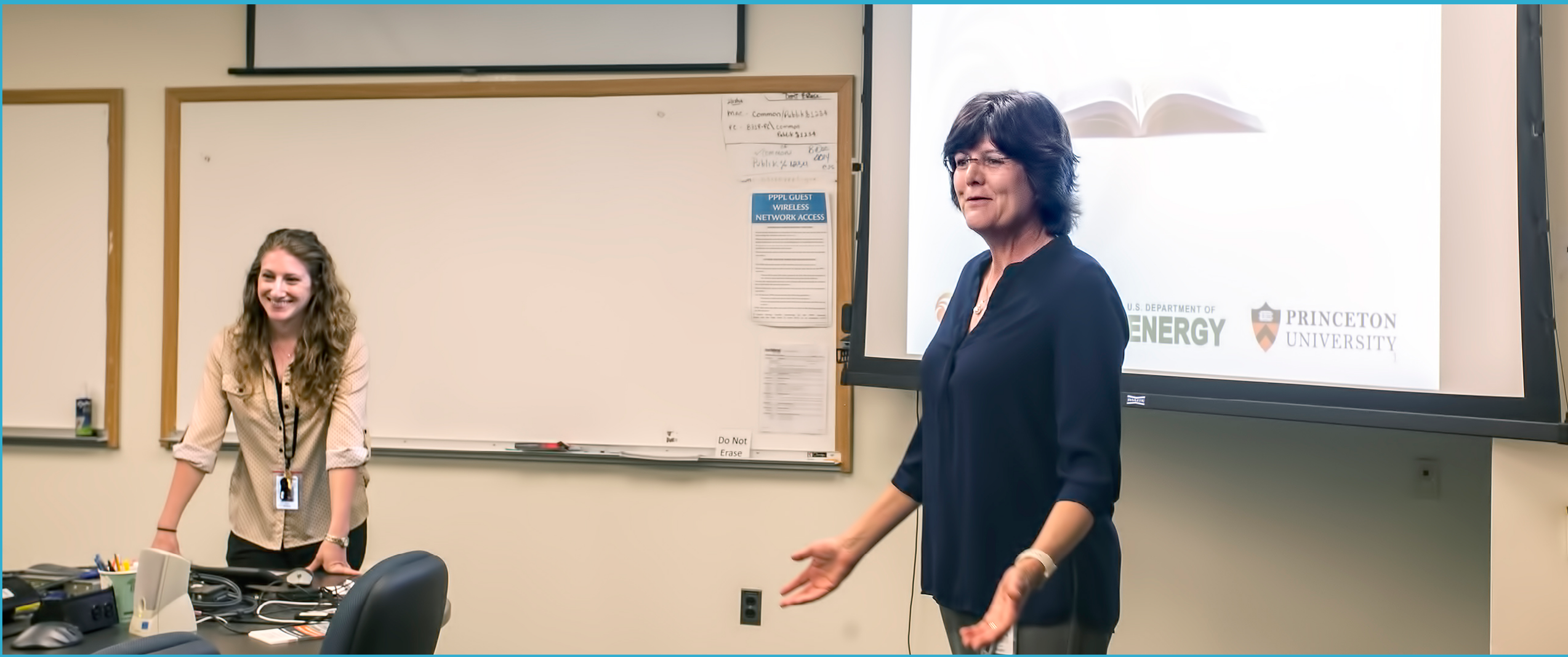
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“Facts & Snacks” brings fun to learning about publishing regulations



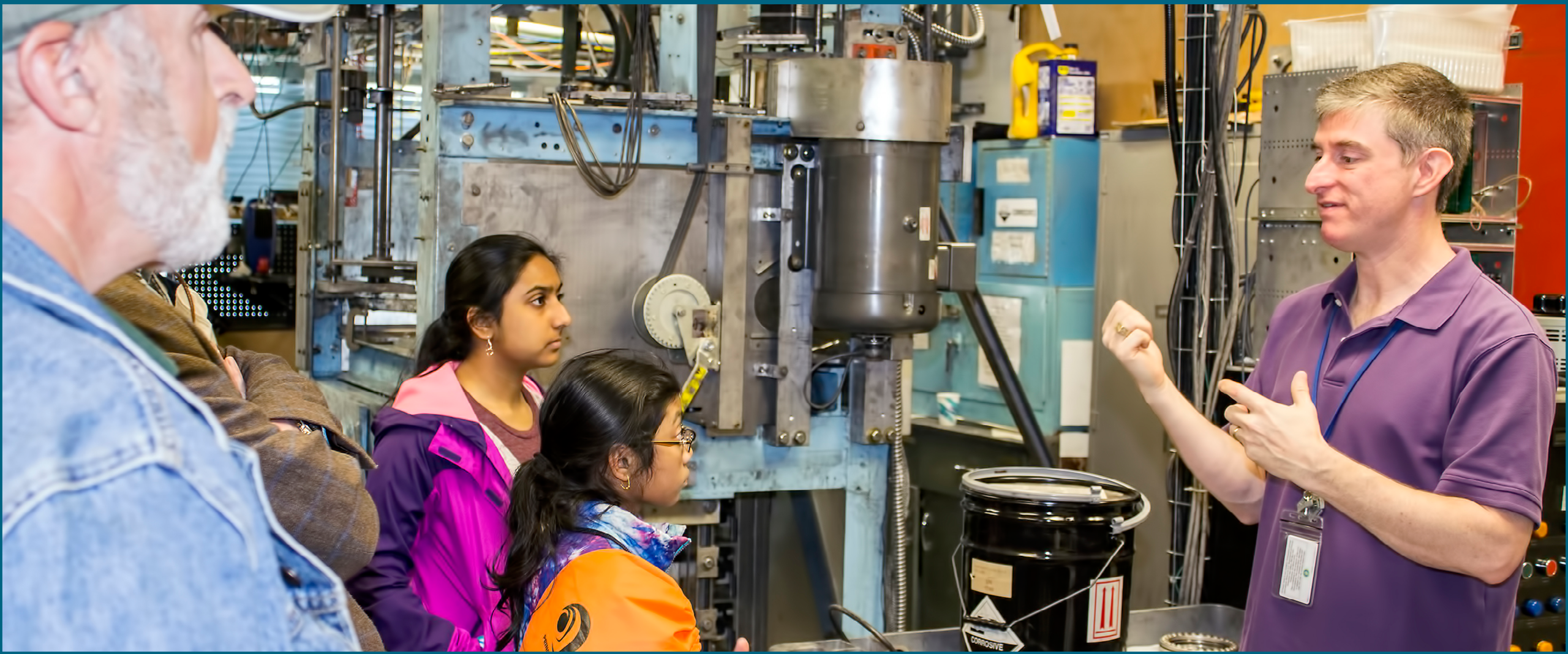
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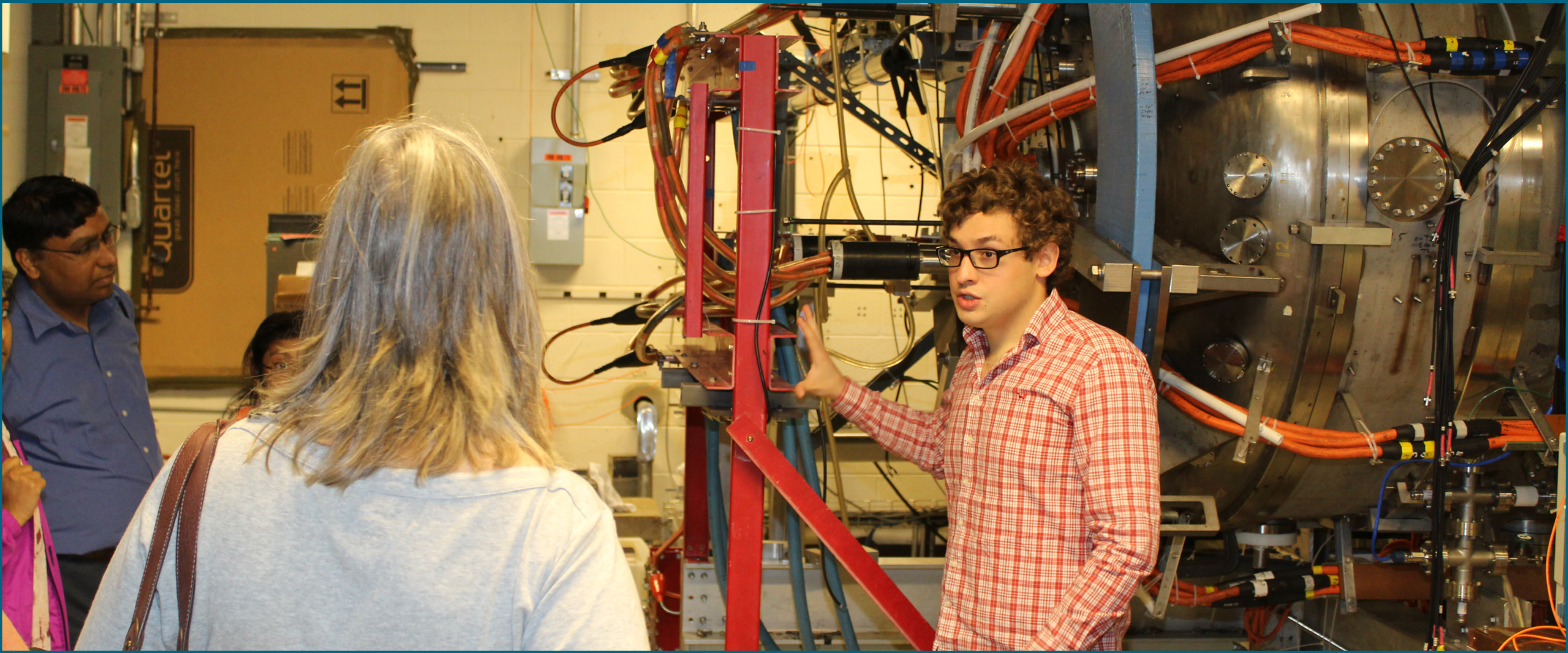
A Saturday exploring PPPL with Obscura Day tours



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ExxonMobil technologists visit PPPL



Transport & Confinement group meets at PPPL



Invention Discovery Day

Tuesday, May 23

11:30 a.m.–12:30 p.m.

MBG Auditorium

**Come celebrate innovation at PPPL with inventor talks, trivia, snacks,
and a raffle for Plasma Hutch prizes!**

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American Red Cross Blood Drive

Thursday, May 25
8 a.m.–1 p.m.

The blood mobile will be parked next to the warehouse near Mod 6 in the Lower Parking Lot. The check-in point will be the Mod 6 Conference Room.

Appointments are still available! Please call the OMO at ext. 3200 or go to redcrossblood.org and enter sponsor code PPPLPrinceton. You can make a difference! Your blood donation matters!

Thank you!

—American Red Cross, Occupational Medicine Office and Human Resources

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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 15	Tuesday May 16	Wednesday May 17	Thursday May 18	Friday May 19
COMMAND PERFORMANCE Chef’s Feature	Honey-Barbecued Ribs with Potato Salad and Baked Beans	Tricolor Tortellini Alfredo with Chicken served with Garlic Bread	Caprese Chicken with Orzo Pilaf	GUEST CHEF MENU “ Mario Batali ” Polpettona Ripiena, Sweet Corn and Onions with Lemon Basil and Brand New Potatoes alla Savonesa	Fish and Chips
Early Riser	Bacon, Egg and Cheese English Muffin	Mexican Breakfast Burrito	Potato, Roasted Pepper & Sundried Tomato Casserole with 2 Eggs any style	Cinnamon-Raisin Pancakes with Homemade Apple Compote	French Toast Sticks
Country Kettle	Manhattan Clam Chowder	Vegetable	Chicken Noodle	Tomato Soup	Chili Bean
Deli Special	Spring Chicken Salad Wrap	Asiago Roast Beef with Grilled Onion, Tomato & Horseradish on Pumpernickel	California BLT with Avocado and Sprouts	Turkey Sloppy Joe	Spicy Tuna Sushi Wrap
Grille Special	Grilled Vegetable Quesadilla	Chipotle BBQ Pulled Pork Sandwich with Fries and Slaw	Cheese Calzone with Marinara Sauce	Burgerlicious Buffalo Turkey Burger	Teriyaki Chicken Cheesesteak
Panini	Smoked Ham and Gouda Melt with Apple-Caramelized Onion	Baja-Fried Flounder Hero with Crunchy Slaw and Pico de Gallo	Pastrami and Swiss on Marble Rye	Chipotle Roast Beef Melt on Focaccia	Breaded Chicken Cutlet with Ham, Swiss Cheese, Lettuce & Honey Mustard Ciabatta

MENU SUBJECT TO CHANGE WITHOUT NOTICE

HEART HEALTHY

VEGETARIAN OPTION

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