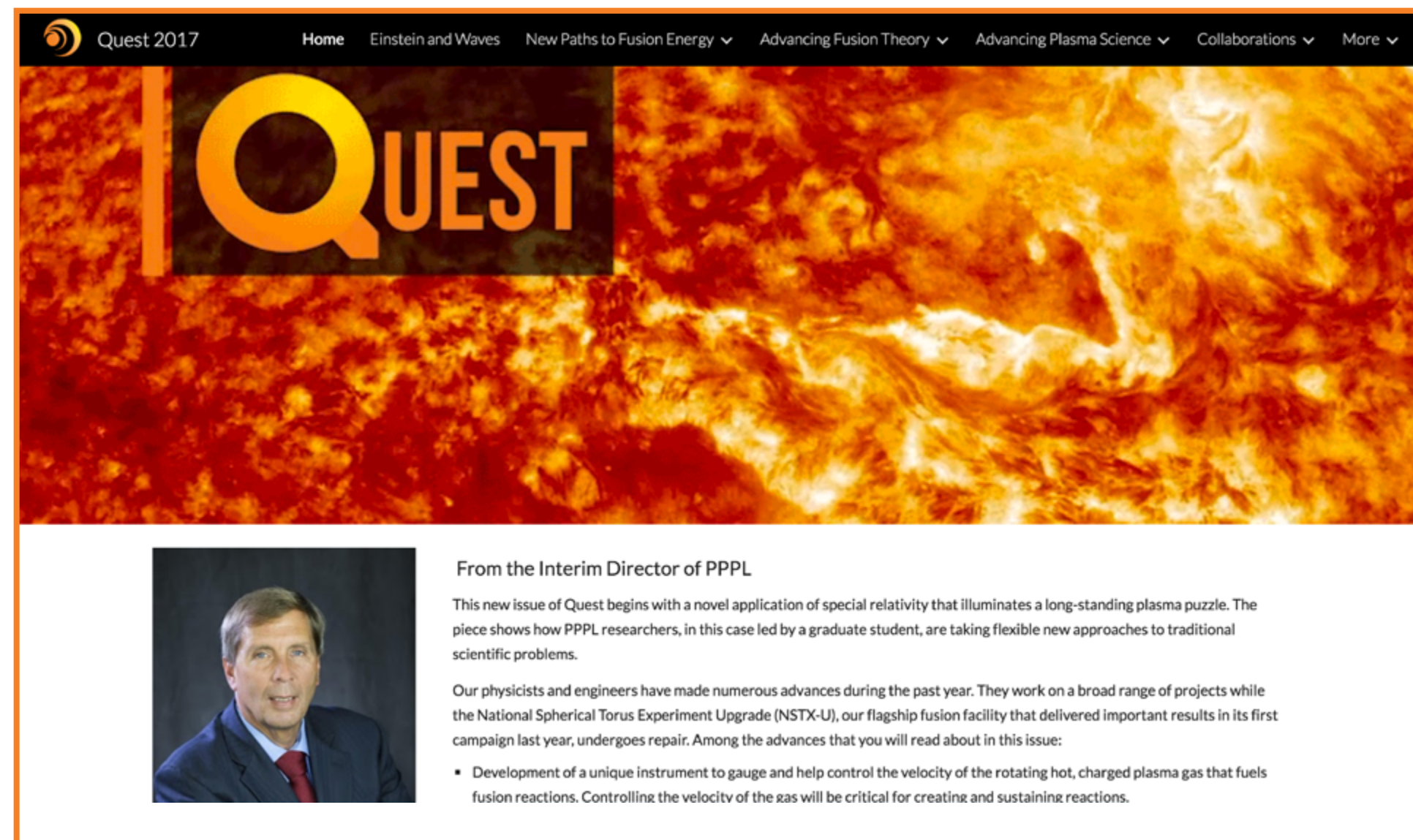




**July 17–23, 2017**

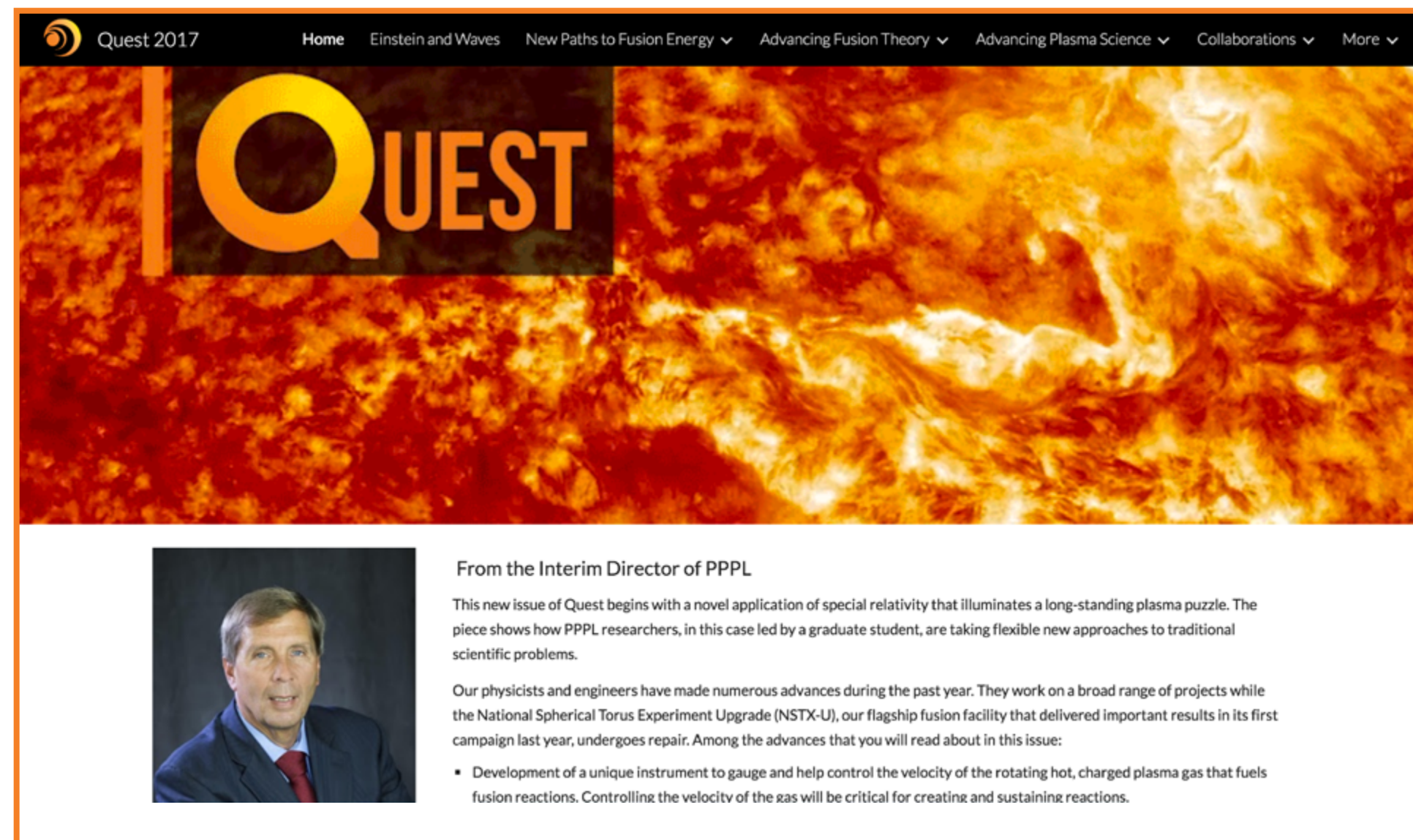
# New issue of Quest magazine surveys exciting new advances and discoveries in PPPL research



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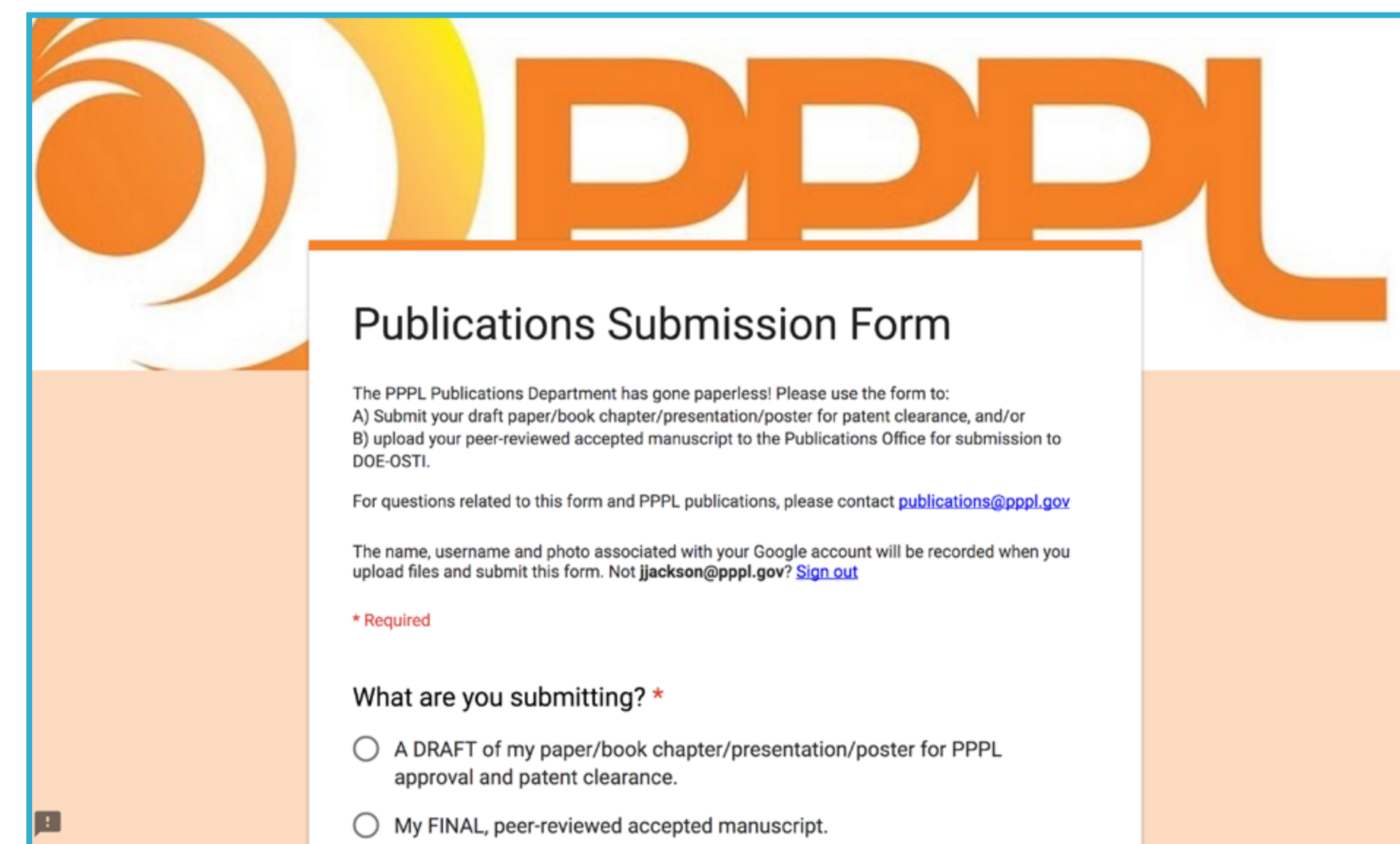
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# New Site is Live for Submitting Scientific Manuscripts

Helps fulfill  
DOE requirement  
on reporting



The screenshot shows the PPPL Publications Submission Form. The header features the PPPL logo in orange and yellow. The form title is "Publications Submission Form". The text explains that the PPPL Publications Department has gone paperless and provides instructions for submitting drafts or peer-reviewed manuscripts. It includes contact information for questions and a note about Google account information. The form has a section for "What are you submitting?" with two radio button options: "A DRAFT of my paper/book chapter/presentation/poster for PPPL approval and patent clearance." and "My FINAL, peer-reviewed accepted manuscript.".

**Publications Submission Form**

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For questions related to this form and PPPL publications, please contact [publications@pppl.gov](mailto:publications@pppl.gov)

The name, username and photo associated with your Google account will be recorded when you upload files and submit this form. Not [jjackson@pppl.gov](mailto:jjackson@pppl.gov)? [Sign out](#)

**\* Required**

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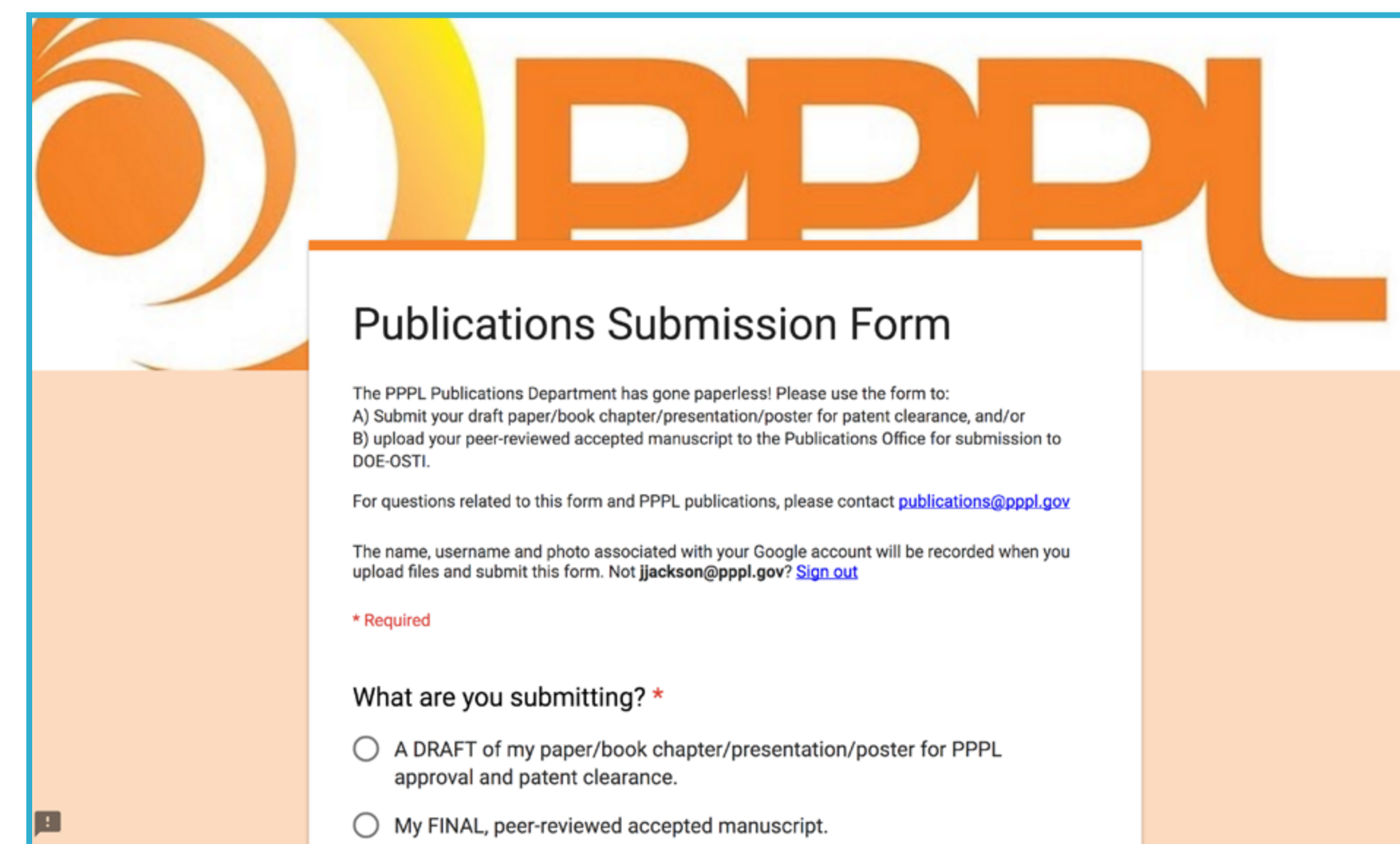
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Contact Aileen Pritch, [apritch@pppl.gov](mailto:apritch@pppl.gov), ext. 2245,  
or Laurie Bagley, [lbagley@pppl.gov](mailto:lbagley@pppl.gov), ext. 2425 for more information.



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# A tour for 70 students from Princeton University research internship program





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# DOE approves next phase of IOI construction plan as work continues in LSB Annex and C Site-Motor Generator Building





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# **Run for your health!**

## **PPPL Run Club**

**Daily meets at 12:15 p.m.  
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**See Angela Powell (x3347) or Laurie Bagley (x2425) for details.**

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# Annual Picnic on the Lawn

PRINCETON UNIVERSITY  
ART MUSEUM

**Enjoy barbecue fare, live music,  
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friendly activities.**

**Rain or shine**

**Thursday, August 3, 6-7:30pm at the Brown/Dod Quad**



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# 2017 Fishing Trip

## Aboard the 80' Suzie Girl

**Date:** Sunday August 6th, 2017

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

**Location:** Belmar Marina Hwy. 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), or Andy Konca, ext. 2537, [akonca@pppl.gov](mailto:akonca@pppl.gov)



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BROCK

NICK PETTI

Chef Manager

Premier

Café

at PPPL

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 July 17	Tuesday July 18	Wednesday July 19	Thursday July 20	Friday July 21
COMMAND PERFORMANCE Chef's Feature	Beef and Bean Burrito with Yellow Rice	Buffalo Chicken Mac and Cheese	Jerk Seasoned Pork Chops with Pineapple Rice and Fried Plantains	CELEBRITY GUEST CHEF MENU "Vikas Khanna" Spicy Potatoes with Cumin and Tamarind, Green Beans in Pomegranate Coconut Sauce Spiced Cauliflower with Orange Sauce, Snap Peas and Pearl Onions, Wheatberry Pilaf with Edamame, Creamy Black-eyed Peas with Garlic, Gingery Lemonade	Shrimp Basket
Early Riser	Blueberry Pancakes	Cheesy Polenta Cakes with 2 Eggs	Tater Tot Breakfast Bake	Ham, Egg & Cheese French Toast	Bacon, Spinach & Mozzarella Quesadilla with Cilantro Cream
Country Kettle	Cream of Broccoli	Spinach and White Bean	Chicken Pot Pie	Cream of Mushroom	Beef and Rice
Deli Special	Pepper Ham and Provolone on Semolina Hero	Cobb Salad Wrap	Lemon Rosemary Turkey Sandwich	American Hoagie with Ham, Bologna, and American Cheese	Italian Tuna Salad Wrap
Grille Special	Cheddar Bacon-Wrapped Hot Dog	Chorizo Quesadilla	Grilled Fish Cake Sandwich	Grilled Margherita Sandwich	Pepperoni Roll
Panini	Corned Beef Reuben	Chicken Breast, Mozzarella, Spinach and Tomato Pesto on Ciabatta Bread	Pirogies with Fried Onions	Meatball Parmigiana Sandwich	NY Street Dog— 2 Sabrett Hot Dogs with Sauerkraut, Red Onions & Mustard served with Fries

MENU SUBJECT TO CHANGE WITHOUT NOTICE

HEART HEALTHY

VEGETARIAN OPTION



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Chef Manager

Premier



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