

# Season's Greetings



## CALENDAR

### OF LABORATORY EVENTS

- The BERA Store is located in Berkner Hall and is open weekdays from 9 a.m. to 3 p.m. For more information on BERA events, contact Andrea Dehler, Ext. 3347, or Christine Carter, Ext. 2873.
- Additional information for Hospitality Committee events may be found at the Lollipop House and the laundry in the apartment area.
- The Recreation Building #317 (Rec. Hall) is located in the apartment area.
- Contact names are provided for most events for more information.
- Calendar events flagged with an asterisk (\*) have an accompanying story in this week's Bulletin.

### — EACH WEEK —

#### Weekdays: Free English for Speakers Of Other Languages Classes

Beginner, Intermediate, Advanced classes. Various times. All are welcome. Learn English, make friends. See [www.bnl.gov/esol/schedule.html](http://www.bnl.gov/esol/schedule.html) for schedule. Jen Lynch, Ext. 4894.

**Mondays: BNL Social & Cultural Club**  
Noon-1 p.m., Brookhaven Center, South Room, free beginners dance lessons. Rudy Alforque, Ext. 4733, [alforque@bnl.gov](mailto:alforque@bnl.gov).

**Mondays: Pilates/Yoga**  
12:15 p.m., Rec. Hall. Ext. 5090.

**Mondays & Thursdays: Kickboxing**  
\$5 per class. Noon-1 p.m. in the gym. Registration is required. Christine Carter, Ext. 5090.

**Mon., Tue. & Thu: Ving Tsun Kung Fu**  
Noon-1 p.m., Brookhaven Center, North Room. Taught by Master William Moy. Tuition. Scott Bradley, Ext. 5745 or [bradley@bnl.gov](mailto:bradley@bnl.gov).

**Mon., Thurs., & Fri.: Tai Chi**  
Noon-1 p.m., Brookhaven Center North Rm. Adam Rusek, Ext. 5830, [rusek@bnl.gov](mailto:rusek@bnl.gov).

**Tues. & Thurs: Jazzercise**  
Noon, Rec. Hall. Ext. 5090.

**Tuesday & Thursday: Aerobic Fitness**  
5:15 p.m., Rec. Hall. 10 classes for \$40 or \$5 per class. Pat Flood, Ext. 7866, [flood@bnl.gov](mailto:flood@bnl.gov).

**Tuesday & Thursday: Aqua Aerobics**  
5:15 p.m., Pool. Ext. 5090.

**Tuesdays: Welcome Coffee**  
10 a.m.-noon, apartment area gazebo. First Tuesday of every month is special for Lab newcomers and leaving guests. Lisa Yang, 979-3937.

**Tuesdays: BNL Music Club**  
Noon, North Room, Brookhaven Center. Come hear live music. Joe Vignola, Ext. 3846.

**Tuesdays: Jiu Jitsu Club**  
6:30-7:30 p.m. Gym. All levels, ages 6 and above. \$10/class. Tom, Ext. 4556.

**Tuesdays: Toastmasters**  
1st and 3rd Tuesday of each month, 5:30 p.m., Bldg. 463, Room 160. Guests, visitors always welcome. [www.bnl.gov/bera/activities/toastmstrs/](http://www.bnl.gov/bera/activities/toastmstrs/).

**Tue., Wed. & Thu: Rec Hall Activities**  
5:30-9:30 p.m. General activities, TV, ping pong, chess, games, socializing. Christine Carter, Ext. 5090.

**Wed. & Fri: On-Site Play Group**  
10 a.m.-noon, Recreation Bldg. An infant/toddler drop-in event. Parents meet while children play. Petra Adams, 821-9238.

**Wednesdays: Ballroom Dance Class**  
Brookhaven Center, N. Ballroom. Instructor: Giny Rae. Arup Ghosh, Ext. 3974; Donna Grabowski, Ext. 2720; or Vinita Ghosh, Ext. 6226.

**Wednesdays: Weight Watchers**  
Noon-1 p.m. Michael Thorn, Ext. 8612.

**Wednesdays: Yoga**  
Noon-1 p.m., B'haven Center. Free. Ila Campbell, Ext. 2206, [ila@bnl.gov](mailto:ila@bnl.gov).

**Wednesdays: Pilates/Yoga**  
5:15 p.m., Rec. Hall. Ext. 5090.

**Thursdays: Reiki Healing Class**  
Noon-1 p.m., Bldg. 211 Conference Rm. Nicole Bernholz, Ext. 2027.

**Fridays: Family Swim Night**  
5-8 p.m. BNL Pool. \$5 per family.

**Fridays: BNL Social & Cultural Club**  
Noon-1 p.m., Brookhaven Center, South Room, free beginners dance lessons. 7-11:30 p.m. North Ballroom, Dance Social, workshops. Rudy Alforque, Ext. 4733, [alforque@bnl.gov](mailto:alforque@bnl.gov).

### CIGNA at BNL, Mondays

On Mondays, 10 a.m.-1:30 p.m., Janice Petgrave, CIGNA, will be available by appointment only to assist CIGNA participants with claims issues that they have been unable to resolve themselves. To schedule a 30-minute appointment in Bldg. 185, call Linda Rundlett, Ext. 5126. Bring all pertinent documentation to the meeting.

# Two High School Seniors Win BSA Art Prizes

Amanda Cervone of Bellport High School and Amie Garrett of Northport High School were the winners of two "Discovery" art prizes given this year by Brookhaven Science Associates (BSA), the company that manages Brookhaven National Laboratory. Cervone won for her colored pencil drawing entitled "First Love," and Garrett won for an untitled photograph. Deputy Laboratory Director for Science & Technology (Interim) Peter Bond presented Cervone with a certificate and a \$500 savings bond at the BNL Art Society Thanksgiving Art and Crafts Show held November 20-22 in Berkner Hall, where the winning art works were accorded the place of honor. Garrett was unable to be present.

BSA awards the Discovery prize annually to local high school seniors for artwork that best exhibits the spirit of scientific discovery. The BNL Art Society chooses the prize winners from the artworks exhibited at a show for high school seniors held by the South Bay Art Association (SBAA) each November. Choices from the exhibited works are made "blind," that is, without knowing the names of the student artists or their schools.

Said Robert Chrien, BNL Art Society President and SBAA



Joseph Rubino D1461106

(Above) Deputy Lab Director for Science & Technology (Interim) Peter Bond hands Amanda Cervone of Bellport High School a certificate for BSA's Discovery Art Prize for her drawing, "First Love." Amie Garrett of Northport High School also won a Discovery prize for her untitled photo (right).



Joseph Rubino D1461106

Treasurer, "As usual, the extraordinary standard of excellence in the high school seniors' artworks makes choosing a prize winner a very difficult task." Chrien, a retired physicist with a special interest in art who

has been a long-time member of SBAA, was the judge for the BSA prize. "All the students' art teachers are to be congratulated, especially, from the Brookhaven Lab viewpoint, Juliette Marotta, teacher of Amanda Cervone,

and Margaret Minardi, who teaches Amie Garrett," he said.

### Discovery Awards

The drawing "First Love," showing the kiss of two young lovers, was chosen by Chrien for its sensitive treatment and technical excellence in capturing a memorable moment in two young lives. "The discovery here is the potential awakening of a life-long passion between two teenagers," wrote Chrien in his citation. "Surely this is one of the most important discoveries that we as humans can make."

In the citation for the untitled photograph by Garrett, Chrien wrote, "This striking and well designed photo shows a mysterious set of stairs leading to a rather ornate stone structure, which seems to beckon the onlooker to explore further. The choice of this artwork recognizes that a mystery precedes any important discovery. It is this mystery that stimulates the discovery search."

Both these gifted prize-winning students expect to continue developing their artistic talent; however, neither plans to enter art professionally. Cervone is preparing to make her career in chemistry, while Garrett hopes to specialize in English with art as a minor. — Liz Seubert

# Holiday Recipes From



The two daughters of Peter Genzer are seen with their family's Menorah, lighted for the festival of Hanukkah.

### Winter Salad

From Sarah Higgins

Assorted Salad Greens; 1 cup cashews; 1/2 cup sweetened dried cranberries. Mix and top with Poppy Seed Dressing (below).

### Poppy Seed Dressing

From Sarah Higgins

1/2 cup sugar; 1/3 cup lemon juice; 2 Tsp. onion, finely chopped; 1 Tsp. Dijon mustard; 1/2 Tsp. salt; 2/3 cup olive oil; 1 Tbsp. poppy seeds.

In food processor, with metal blade, combine sugar, lemon juice, onion, mustard, and salt. Cover and process until blended. With machine running, add olive oil in slow steady stream, processing until thick and smooth. Add poppy seeds and process a few seconds to mix. Serve with Winter Salad or any salad.

### Caponata

From Sarah Higgins

3 small eggplants; 1 cup chopped peppers — frying green, red & yellow; 6 cloves garlic; 1 med. onion; 10 oz pkg sliced mushrooms; one & 3/4 cups olive oil.

Dice the vegetables and simmer in olive oil 15 min. Then, mix the following ingredients and add to the vegetable mixture: 3 Tsp. salt; 3/4 Tsp. black pepper; 2 Tsp. sugar; 3 Tbsp. pignoli nuts; 18 oz tomato paste; 3/4 cup water; 6 Tbsp. wine vinegar; 3/4 cup sliced black olives.

Simmer 25 min. Serve warm or at room temperature with crackers, or serve hot over pasta.

### King's Arms Tavern Sweet Potatoes

From Sarah Higgins

3 lbs sweet potatoes; 3/4 cup light brown sugar, packed; 3 Tbsp. butter; 1/2 Tsp. cinnamon; 1/2 Tsp. nutmeg; 1/4 Tsp. salt; 1 cup milk; 2 Tbsp. light brown sugar.

To prepare: Preheat oven to 400 degrees

the cheese followed by a layer of sauce. Repeat layers and sprinkle top with paprika and almonds. Bake at 325 degrees F for approximately 45 mins.

### Cranberry-Gorgonzola Appetizer Tart

From Sarah Higgins

1 Pie Crust, at room temperature; 8 oz cream cheese, softened; 1/4 cup Gorgonzola cheese, crumbled, at room temperature; 2 Tbsp. milk; 1 lge egg, slightly beaten; 1 cup cranberries, fresh or frozen OR 2/3 cup sweetened dried cranberries; 2 Tbsp. chopped green onions; 2 Tbsp chopped pecans.

To prepare: Preheat oven to 450 degrees F. Prepare pie crust as directed on package for 1 crust baked pie shell using a 9-inch tart pan with removable bottom. Trim excess pie crust even with top of pan. Bake 9-11 minutes or until light brown. Cool ten minutes. Reduce oven temperature to 375 degrees F.

Combine cream cheese and Gorgonzola cheese in a medium mixing bowl; beat with electric mixer on medium speed until blended. Beat in mildly an egg until well mixed. Gently stir in cranberries and green onions. Spread mixture in baked tart shell; sprinkle with pecans.

Bake 20-25 minutes or until filling is set. Let stand 30 minutes before serving. Cut into wedges. If desired, garnish with additional green onions. Store, covered in refrigerator. Makes 12 small appetizer servings.

### Brown Sugar Pecan Coffee Cake

From Sarah Higgins

2 cups flour; 2 cups light brown sugar, firmly packed; 3/4 cup butter, cubed; 1 cup sour cream; 1 lge egg, lightly beaten; 1 Tsp. baking soda; 3 Tbsp. granulated sugar; 1 Tsp. ground cinnamon; 1 cup chopped pecans.

Stir together the flour and brown sugar in a large bowl. Cut 3/4 cup butter into flour mixture with a pastry blender or 2 forks until crumbly. Press two and 3/4 cups crumb mixture evenly on the bottom of a lightly greased 13x9-inch pan.

Stir together sour cream, egg, and baking soda; add to remaining crumb mixture, stirring just until dry ingredients are moistened. Stir together granulated sugar and cinnamon. Pour sour cream mixture over crumb crust in pan; sprinkle evenly with cinnamon mixture and pecans.

Bake at 350 degrees F for 25-30 minutes or until a wooden pick inserted into center comes out clean.

### Eight-Treasure Rice Dessert

From Beth Lin

Ingredients: (serving 10 to 12): Cake part of dessert: 2 cups sweet rice; 3 cups water; 1/4 cup sugar; 2 to 4 tablespoons butter or olive oil, 1 (9-oz) can sweetened red bean paste.



A table set for a festive meal at Christmas in the home of Karen McNulty Walsh.



**Users' Center, Badging Office  
Now Located in Research Support Bldg.**

BNLers will now find the Users' Center and the Badging Office in their new home in the first floor north wing of the Research Support Building, Bldg. 400. On Thursday, December 28, the Housing Office will also open its doors in the new building. For more information, contact Greg Flett, Ext. 3263.



**Smoking Cessation Sessions Start 1/23**

The next series of free, on-site sessions on Smoking Cessation, sponsored by the Human Resources & Occupational Medicine Health Promotion Program, will be presented from noon to 1 p.m. on January 23, 30, and February 6, 13, 20, and 26, with a one-month reunion on March 27. Sessions will be held in the Bldg. 490 Large Conference Room and directed and supervised by a certified nurse practitioner as part of the Suffolk County Department of Health Services. Prescription medication as well as nicotine replacement products will be offered to medically eligible participants. You must have a personal physician and his or her written approval to obtain these products through this program.

Registration is limited. Spouses, family members and retirees are welcome. Register with Michael Thorn, Ext. 8612 or e-mail mthorn@bnl.gov.

**LIANS, ASM Joint Meeting, 1/9/07**

The next meeting of the Long Island Chapter of the American Nuclear Society (LIANS) will be the annual joint meeting held with members of the American Society of Metals. The meeting will take place on Tuesday, January 9, 2007, and the talk on "Brookhaven National Laboratory: Scientific Opportunities & Vision for the Future," will be given by Sam Aronson, BNL Director. The meeting will be held at the South Shore Restaurant, Patchogue, on Rte. 112, just north of the NW corner of Sunrise Highway. Complimentary appetizers/cash bar will start at 6 p.m., and dinner at 7 p.m. Aronson's talk will begin at 8 p.m. The cost is \$25 per person. Please reserve by Friday, January 5, leaving a message with Arnie Aronson, Ext. 2606.

**Defensive Driving, 1/13**

The next six-hour Defensive Driving (Point & Insurance Reduction) course will be held on Saturday, January 13, 2007, in Room B, Berkner Hall, 9 a.m.-3:30 p.m. Organized by the ESH&Q Directorate, sponsored by USA Training Inc., and delivered by EAS Associates, the course is open to BNL, BSA, and DOE employees, facility-users, and their families. The cost is \$30 per person. Pre-registration is required. To register, call Edward Sierra, 821-1013, and leave a message with your phone number. For more information, call Sarah Wiley, Ext. 4207.

**Reimbursement Account Deadline**

According to the Internal Revenue Service, contributions to health care or dependent day care accounts not used by the end of the calendar year will be forfeited. So, do not forget to use up balances within all 2006 reimbursement accounts by claiming expenses incurred in 2006. To do so, submit claim forms by March 31, 2007.

**m Around the World**



The late Mow Lin and Beth Lin are pictured with the Eight-Treasure Rice Dessert Beth had made for a holiday meal.

**Treasures:** 8 dried pitted red dates; 4 preserved pitted black dates; 1 Tbsp. candied citrus fruit peel; 20 raisins; 1 candied cherry; 1 dozen pieces of lotus nuts, softly soaked, drained from water.

**Syrup:** 1 tablespoon cornstarch; 1 cup water; 1/4 cup sugar; 1/4 Tsp. almond extract (optional).

**To Prepare:** 1. Put rice in a 3-quart saucepan, rinse with cold water, and drain well. Add 3 cups of water, cover, and bring to a boil over heat. 2. Reduce heat to medium, half-cover, and cook for 5 to 8 minutes or until the water is almost absorbed. 3. Turn heat to low, cover tightly, and cook for another 10 minutes. 4. Turn heat off and let it stand covered for 10 min. 5. Add 1/4 cup sugar and 2 tablespoons olive oil to the rice; mix thoroughly. 6. In a pan, mix sweetened red bean paste and 2 Tbsp. olive oil over medium heat for 2 mins. 7. In a small bowl, soak the dried pitted red dates in hot water for 10 mins. until soft. Cut in half. Cut the black dates in half also.

**To Assemble:** 1. Line a 1-quart heat-proof bowl with plastic wrap. Spread 2/3 of sweet rice in the bowl. Add sweetened red bean paste to the center and cover with remaining rice. 2. Place another sheet of plastic wrap on top of the rice; then invert a dinner plate over the bowl. Grasp the edges of both bowl and plate and turn over. 3. Lift bowl and wrap off to un-mold the dome shaped rice. Decorate the top and sides with the "Treasures." Cherry in the center, arrange the rest into a flower pattern, with black dates, red dates, lotus nuts etc. (see photo). 4. Gently spread the wrap back over decorated rice dome. Invert the bowl and set it over the rice. Turn over, remove the plate, and refrigerate or freeze until ready to steam.

**To Steam:** Bring 1 gal. of water to boil in a steamer over high heat. Place rice (still in the bowl) on a tier of steamer, steam for 1 hr.

**To make Syrup:** 1. Combine cornstarch and 1 cup water in a small saucepan, and stir until completely dissolved. 2. Add 1/4 cup sugar. Bring to a boil over medium heat, stirring constantly. 3. Remove from heat and add 1/4 teaspoon almond extract.

**To Serve:** Un-mold rice onto a plate, pour syrup over it, and serve hot. You can cut it like cake onto a small plate for each person.

**Tips:** After being molded, rice can be refrigerated for several days or frozen for months. Thaw completely and steam. The dessert is called Eight-Treasure Rice Dessert because we normally use eight different kinds of dried, preserved or candied fruit to make a design on top and sides of the rice dome. You can use any of the following: red dates, black dates, lotus nuts, longan pulp, prunes, figs, raisins or candied fruit (citrus peel, melon, pineapple or cherries). You can use fewer than eight "treasures" and still have the authentic rice desert. The essential ingredients are sweet rice and sweetened red bean paste.

**Gulab Jamoon**

From Ramesh Gupta

**Ingredients:** One cup milk powder; heavy cream (about 1/4 cup); One tablespoon all purpose flour; two pinches baking powder; Canola or any other vegetable oil; 2-3 crushed cardamom seeds (optional but highly recommended); one cup sugar.

**To prepare:** First make syrup by adding one cup of sugar in two cups of boiling

water. Continue to boil for about 5 minutes. Set aside this syrup.

To make the dough, mix rest of the ingredients (all above except sugar) by adding one tablespoon of oil and just enough heavy cream. This dough would be similar to the cookie dough. Use this dough to make round balls which are about one inch in diameter.

Warm up oil at medium heat and then deep fry the round balls (at medium heat) until they become golden to dark brown. Take them out and put directly in the syrup that has been set aside earlier. Allow at least ten minutes to let syrup get inside the balls (balls will be well soaked with syrup finding its way to the center). "Gulab Jamoons" are now ready for you to enjoy. You eat them with a spoon by dividing each in two to four pieces and taking a small amount of syrup with each piece. You can eat "Gulab Jamoons" either warm (can warm them again in microwave or on stove at low heat) or chilled in refrigerator or left at room temperature, as it suits to your taste. Gulab Jamoons must be refrigerated if you are going to keep them for several days.

**Bourbon-Chocolate Pecan Pie**

From Karen McNulty-Walsh

**Ingredients:** 1 9-inch pie crust; 3 large eggs, lightly beaten; 1/3 cup sugar; 3 Tbsp. firmly packed light brown sugar; 1 Tbsp. flour; 3/4 cup light corn syrup; 1/4 cup butter, melted; 3 Tbsp good bourbon; 1 cup semisweet chocolate morsels; 2 cups pecan halves.

**To prepare:** 1. Preheat oven to 350 F. Fit crust into pie plate, prick bottom with fork and set aside. 2. In bowl, combine eggs, sugar, brown sugar, flour, corn syrup, butter, and bourbon. 3. Lay pecans evenly across bottom of pie crust. Top with chocolate bits. Pour egg mixture over nuts and chocolate. 4. Bake for 50-55 minutes, until firm. 5. Serve with whipped cream or vanilla ice cream.

**Pete's Potato Pancakes**

From Peter Genzer

6 to 8 lg. potatoes, peeled and shredded (Yukon Gold preferred); 2 eggs, lightly beaten; 1/4 tsp. baking powder; 1 lg. minced onion; 1 bunch scallions, green parts only, thinly sliced; 3 tbsp. flour; 1/2 tsp. salt; vegetable oil for frying

**To prepare:**

Using a dishtowel or paper towels, squeeze shredded potatoes to remove as much liquid as possible, discard liquid. In medium bowl, combine potatoes and rest of ingredients, except oil, and mix well. In large skillet, heat 1/4 of an inch of oil over medium-high heat. Drop batter by heaping tablespoons into hot skillet and press slightly with spatula to flatten. Brown well on each side. Keep warm on cookie sheet in preheated 325 degree F oven until all are done. Serve with sour cream and applesauce.

This family is celebrating Diwali, the festival of light, with fire-crackers and painting on the ground. Gulab Jamoon is one of the most popular sweets eaten during these festivities.



**CALENDAR**

**— THIS WEEKEND —**

**Today, Friday, 12/22**

**Santa Claus in Town**

9 a.m. -noon. Firefighters doubling as Santa Claus will visit your office by previous appointment.

**Lab Closes Half-Day**

12:30 p.m. Half-holiday, Lab closed.

**— WEEK OF 12/25 —**

**Monday, 12/25**

**Christmas Day — Lab Holiday**

Lab closed today. Happy holidays to all. No Bulletin will be printed this week.

**— WEEK OF 1/07 —**

**Monday, 1/1**

**New Year's Day — Lab Holiday**

Lab closed today. Happy New Year to all. No Bulletin will be printed this week.

**— WEEK OF 1/8 —**

**Wednesday, 1/10**

**\*BSA Noon Recital**

Noon. Berkner Hall. The Euclid Quartet will perform Beethoven and Ginastera. Sponsored by BSA, the concert is free and open to the public. Visitors to the Lab age 16 and over must carry a photo ID. See notice, page 4.

**— WEEK OF 1/15 —**

**Wednesday, 1/17**

**Memory Disorders**

12 - 1 p.m. Berkner Hall. "Keeping Your Mind Sharp — Memory Disorders," presented by Darlene Jyringi, MPS, Program Director of the Alzheimer's Disease Center of Long Island, Dept. of Psychiatry and Behavioral Science, Stony Brook University Medical Center. Contact Michael Thorn, Ext. 8612.

**421st Brookhaven Lecture**

4 p.m. Berkner Hall. Zhangbu Xu of the Physics Department will lecture on the "Practice of Color in Relativistic Heavy Ion Collisions." All are welcome to this free public lecture, open to the public. Visitors to the Lab of 16 and over must carry a photo ID.

**— WEEK OF 1/22 —**

**Tuesday, 1/23**

**\*Smoking Cessation Series Starts**

Noon-1 p.m. Bldg. 490, Large Conference Room. Series of sessions on Smoking Cessation. Registration is required. See notice above, left.

**— WEEK OF 2/5 —**

**Wednesday, 2/7**

**Dentistry in the 21st Century**

Noon - 1 p.m. Berkner Hall, Room B. "Dentistry in the 21st Century" will be presented by Mitchell N. Shapiro, DDS, FAGD. Learn about how current advances in dentistry can help you keep your smile lasting a lifetime. Cosmetic, implant and restorative procedures will be explained to help you become an educated dental consumer. Register by calling Michael Thorn, Ext. 8612.

Note: This calendar is updated continuously and will appear in the Bulletin whenever space permits. Submissions must be received by the preceding Friday at noon to appear in the following week's Bulletin. Enter information for each event in the order listed above (date, event name, description, and cost) and send it to bulletin@bnl.gov. Write "Bulletin Calendar" in the subject line.

**Arrivals & Departures**

— Arrivals —

Dongyang Li.....Biology

— Departures —

Laura Lewis.....CFN

## Classified Advertisements

### Motor Vehicles & Supplies

04 VW JETTA GLS - 1.8 turbo Tiptronic trans, blk., tinted glass, pwr moon roof, heated mirrors/seats, airbag curtain. 26K mi. \$14,950/neg. David, Ext. 7277.

04 CHEVY S10 PICKUP - crew cab, black, 4wd, all pwr., tow pkg., 6-CD changer, hwy. miles. 60K mi. \$12,000/neg. 631-278-1905.

03 FORD EXPLORER XLT - grey, lethr., multi-CD, m/roof, excel. cond., full warr. until 75K/10 yrs. 27K mi. \$16,000/neg. 891-9430.

02 HONDA CIVIC LX - silver, 4dr., excel. cond., maint. on sched., a/c, a/t, c/c, p/l, p/s, p/w. 42 mi. \$9,700/neg. Ext. 7855 or 456-1753.

02 VW JETTA GL - blk, manual, a/c, new tires, a/bag curtain, 6-disk CD, excel. cond. 95K mi. \$7,200. Robert, Ext. 7709 or 516-503-5173.

00 TOYOTA SOLARA SE - orig. owner, excel. cond. 89K mi. \$8,900. 680-5645.

99 SUBARU LEGACY WAGON - 4-dr, awd, abs, a/t, a/c, am/fm, cd/cass., c/c, p/l, p/w, keyless entry, rf rack, excel. cond. 72K mi. \$6,950/neg. 331-4538.

92 PONTIAC GRAND AM - red, 6cyl., c/c, 4-dr, a/c, AM/FM, cass., good cond. 78K mi. \$1,800/neg. Ext. 1098 or 833-0387.

GM OIL PAN - brand new, still in box, 7 qt. pan for big block Chevy, will fit Camaro \$100 obo. Carl, Ext. 3084 or 369-3730.

NEW TIRES ON RIMS - 4 new tires on GM 6-lug alum. rims, 265x75x16 \$800 obo; 4 more on same rim, 1,000 mi. \$400. Carl, Ext. 3084 or 369-3730.

### Furnishings & Appliances

AIR BED - fast-fill airbed, full size. \$35. Ext. 1098 or 833-0387.

BEDROOM - girl's antique white oak desk w/hutch, matching headboard, photo avail. \$175. Tom, Ext. 3085 or 744-4535.

BOOK CASE - w/3-tier fixed shelves and two storage drawers. \$25. Ext. 1098 or 833-0387.

CHAIRS - 2 Chenille Barrel chairs, elegant, beige trimmed w/cord & fringe, swivel/casters, moving, pd \$1,800, sell for \$900/pr. 929-2839.

COUCH & LOVE SEAT - light color pastel, gd cond., make offer, must sell, item loc. in R/head. Sharon, Ext. 2493 or 929-4270.

DESK LAMP - halogen. \$15. Ext. 1098 or 833-0387.

DINING SET W/MATCHING BUFFET - country French, 45" rd table w/glass, 24" leaf, 4 chairs, hand painted, paid \$2,400, sell for \$1,200. 929-2839.

FAN - Wind Curve oscillating space-saver fan w/fresh air ionizer. \$30. Ext. 1098 or 833-0387.

FLOOR LAMPS - 2 incandescent Torchiere floor lamps. \$20/ea; 2 Incandescent Torchiere w/reading lamp \$20/ea. Ext. 1098 or 833-0387.

FUTON - best offer, you pick up, need to sell it ASAP. Barbara, Ext. 3431.

FUTON W/STORAGE - green, folds to full-size bed. \$50. Must pick up. 289-9727.

LIVING ROOM TABLES - Nichols & Stone, 2-tone, high shine finish. 2 end tables, 1 coffee table. \$200. 278-1905.

ROLLTOP DESK - Broyhill, beautiful light oak, only a year old, pd \$1,200, sell for \$300. 929-2839.

TV/VCR CABINET - black, new \$35. Ext. 1098 or 833-0387.

### Audio, Video & Computers

HARD DRIVE & MEMORY - 20GB Seagate EIDE 3.5" internal hard drive \$20, 256MB PC133 CL2 memory module \$20. Don, Ext. 7237 or 929-6571.

LOUDSPEAKERS - Paradigm 9se, wood grain finish w/matching stands, v.gd. cond., \$250/pair. Ext. 2897.

PLAYSTATION PORTABLE (PSP) - with 3 games. Alex, 929-5945.

XBOX 360 W/ HARD DRIVE - External hard drive and 3 games. Alex, 929-5945.

### Sports, Hobbies & Pets

BEEKEEPING HARDWARE - 2-frame s.s hand-pwr'd, honey extractor, \$75; elect. decapping knife, \$20. 878-0898.

CAMERA LENSES - Canon EF-S 17-85mm f/4-5.6 IS USM UV filter, \$375; EF-S 10-22mm f/3.5-4.5 USM, \$475; both like new. Lap Cheng, Ext. 2336.

LEATHER - different sizes and colors to use for leather working, 3 boxes, \$50 takes all. Ext. 7647.

MOUTIAN BIKE FRAME - Litespeed, alum., new, never used, '04 model, black, small frame. \$650 obo. Helen, 849-2382.

RUNNING SHOES - Addidas, men's, Response Trail, size 9M, brand new, still in box. \$25. Yugang, Ext. 3485.

SHIH-TZU PUPPIES - puppies in time for Christmas. Maria, 745-6721.

ST. BERNARD PUPPIES - adorable puppies, in time for Christmas, male and female. Sharon, 208-0384.

### Tools, House & Garden

DOOR - Anderson 8-ft. sliding patio door w/screen, excel. \$1,000. John, Ext. 4028.

### Miscellaneous

CAR SEAT - infant, clean, gd. cond., ask \$35. Jing, 891-9430.

CAR SEAT - excel. cond., only used a couple of times. \$30. Lisa, Ext. 7524.

KID'S HIGH CHAIR - great cond., white w/blue. \$40. Lisa, Ext. 7524.

PHILIPS RCL METER PM 6303 - used for measurements of resistances, capacitances & inductances, call for details, \$450. 234-4747.

RECLINER CHAIR LIFT - used 1 mo., \$350; men's car coat, size 42, poplin w/ alpaca lining, \$45. Mary, 928-5185.

SNEAKERS - Heelys, brand new, still in box, sizes: youth 2 & women's 7. \$50. pr. will email pic. 849-2153.

### Happenings

THE PRINCE OF PEACE - New Hope Church, 176 McGraw St., Shirley, Fri., 12/22 & Sat. 12/23 at 7:30 p.m., free. 395-4673.

### Free

RECORD PLAYER - vintge, prtble, in princpl plays 33, 45, 78, nds work. 744-3902.

### Wanted

BEDS - needy family in bad times looking for twin bunk beds, twin bed & full or queen bed, will pick up. Christine, Ext. 3602 or 331-6583.

### For Rent

BELLPORT - loft bedroom; shower stall, kit/dining rm. combo; all utilities incl. plus Dish TV. \$900/mo. Ext. 7647.

BOHEMIA - 1-bdrm. bsmt. apt., full bath, kit., l/r, cable, quiet n'hood, single pers., no smkg./pets, call aft. 6 p.m. \$850/mo. 567-6372.

CENTER MORICHES - 1 bdrm. apt., full bath/kit., no smkg/pets, priv. ent. & prkg., use of gar., avail. 1/1/07, 1 mo. sec. req'd. \$900/mo. , 929-4753 or 375-7264.

COMMACK - studio apt., full eik & bath, all util. incl., own thermostat, cable & priv. ent. \$850/mo./neg. 864-8119.

ISLANDIA - Exit 57/LIE, pvt. ent., fridg., share bth/kit, laundry, priv. prkg., a/c, cable, no lease, 1/07, no smkg., free Yoga lessons. \$650/mo. 234-4747.

MASTIC BEACH - 4-bdrm. ranch, close to water, full bath, 100x100 prop, quiet st., 15 min. to Lab. \$1,600/mo. Ext. 7658 or 495-2596.

MASTIC BEACH - 3 bdrm., full kit., l/r, d/r, full bath, new appli., wd. flrs., high ranch, top flr., st. prkg., pets ok, no smkg., use of yd., incl. all util. \$1,700/mo./neg. 772-5151.

PATCHOGUE - cottage, 1/2 mi to bay, clay tile roof, patio, loft bdrm., full bath, newly renov., 20 min to Lab. \$1,000/mo. Ext. 7658 or 495-2596.

ROCKY POINT - clean studio apt. w/pvt. ent., cath'l. ceiling, tile floor, full kit., bath, satellite TV, no pets/smkg., all incl., 9 mi. to BNL. \$850/mo. Tony, 516-250-7764.

ROCKY POINT - 1-bdrm. house, lg. l/r, lg. kit., bath, bsmt., no pets/smkg., water incl. \$1,075/mo. John, 744-8919.

SMITHTOWN - Lg Bdrm, L/R, Eat-in Kitch, A/C, Cable, Utils. incl. priv. ent., off-Str. pkgng, no pets/smkg, nr golf course & town, 35 min to BNL, \$1,100/mo. 516-983-8037.

SOUND BEACH - 3 bdrm., 1-1/2 bath, new Col., lg. eik, f/p, bsmt., level corner lot. \$1,800/mo. 278-1905.

WADING RIVER - 1-bdrm. apt., lg. rooms, pvt. ent., utilities incl. (elec., heat, & water) 10 min. to BNL single non-smoker. \$1,000/mo. 929-3419.

KISSIMMEE, FL - 3.5 mi. to Disney, 5 bdrm. 4 bath vac. home, game rm, see www.family-vacation-homes.com, 2/17-24, incl. pool/spa, heat, taxes \$1,350/wk. Ext. 2746.

NEWPORT RICHEY, FL - 2 bdrm, 2 bath golf front condo, 10 min to gulf beach, 2 pools, 2 golf courses. Avail. Jan & Feb. \$1,250/mo. Ralph, Ext. 2539 or 929-3586.

### For Sale

BROOKHAVEN - 4 bdrm., 2 bath cape, new kit. & baths, oil ht., a/c, eik, full bsmt., 2-car gar., nxt. to wooded preserve, flower & orgnc. veg. grdns. \$459,000, 286-2505.

PORT JEFFERSON - 2-bdrm. twnhse, 2.5 bath w/jczi, oak flrs., f/p, fin. bsmt., cedar clst., Trex deck, gar., CAC. \$419,000/neg. Ext. 4931 or 929-2867.

### On-Site Services

ON-SITE SERVICE STATION - All vehicle services, NYS inspections, new batteries, tires, timing belts, repairs, etc., done while you are at work. Ext. 4034.

### In Appreciation

To all at CEGPA, It has been a privilege to know and work with you. Thank you for the very kind send off. — Jill Carney

A heartfelt thank you to all of my BNL friends for your prayers, cards, and words of comfort after the loss of my beloved wife, Christine. Your kindness is deeply appreciated. — Rich Travis

## United Way — Remember to Give

This year's United Way campaign, "Show that BNL Cares," has already surpassed the goal of raising \$120,000 to help those most in need in our own community.

Says Bill Hempfling, who, with Terry Buck, has co-chaired this year's fund drive at BNL, "To date, we've raised more than \$135,000. The campaign ends on December 29, so it's not too late to participate and show that you care! We know, for example, that 259,000 Long Island residents — including 93,000 children and 39,000 seniors — turn to local pantries and other sources of support every year for food. Thanks to United Way donors, an additional 390,000 meals were served to residents of Nassau and Suffolk counties last year. I urge anyone who can donate to this worthwhile cause to please do so. A small amount will make a great difference to someone in need."

If you make a pledge through payroll deduction before the close of the campaign, you will be eligible for a drawing for one of two American Express gift certificates in the amount of \$250. Go to the United Way website where you can download a PDF version of the pledge form, complete it, and send it to Liz Mogavero in Bldg 510A.

## BSA Noon Recital

### Euclid Quartet, 1/10/07

The Euclid Quartet, a prize-winning string ensemble, will give a concert on Wednesday, January 10, at noon in Berkner Hall. The program will consist of

Beethoven's *String Quartets Op. 59, No. 3* and the Argentinian composer Alberto Ginastera's *String Quartet No. 1, Op. 20 (1948)*. Sponsored by BSA, the company that man-

ages BNL, the concert is free and open to the public. All visitors to the Lab age 16 and over must bring a photo ID.

Formed in Ohio in 1998, the Euclid Quartet has been critically acclaimed for its vibrant playing. Winners of the

Osaka International Chamber Music Competition in Japan, they have also captured top prizes at the Carmel, Yelow Springs, and Hugo Kauder competitions. They have performed

at many prestigious venues, including Carnegie Hall, Merkin Hall, and the Aspen Music Festival, as well as at BNL in May 2006.



## On the Front Cover

These scenes of nature from around the BNL site were photographed by Roger Stoutenburgh — geese on Week's Pond, D01211205; part of the Peconic, D01241205; and a snow scene, D1020105; and Joseph Rubino — deer, D2500806; and pine cones after snow, D0070306. This holiday issue of the Bulletin is the last of this year: due to the upcoming Lab closures for the holidays of December 25 and January 1, the next Bulletin will appear on January 12, 2007.

## the Bulletin

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LIZ SEUBERT, editor  
JOHN GALVIN, reporter  
ROGER STOUTENBURGH, photographer

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