

BROOKHAVEN BULLETIN

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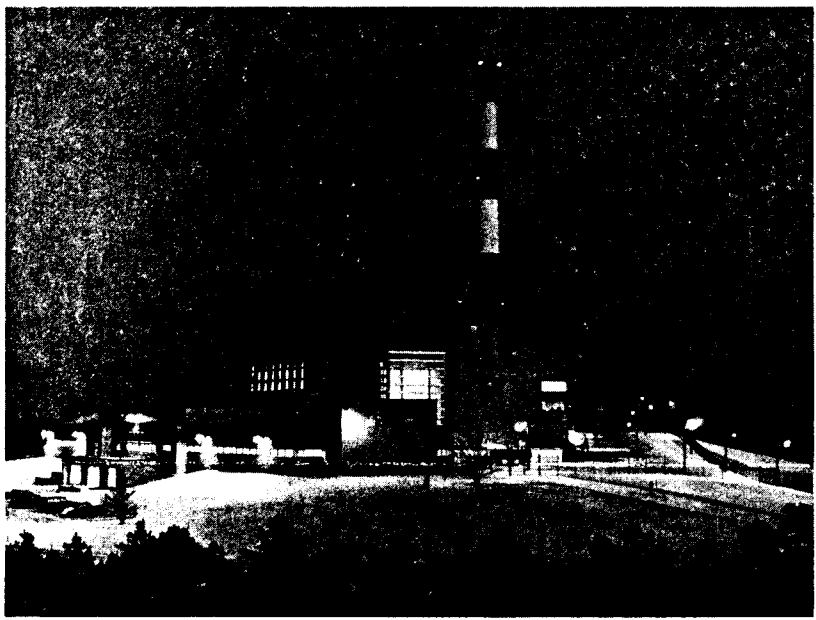
December 19, 1986

BROOKHAVEN NATIONAL LABORATORY

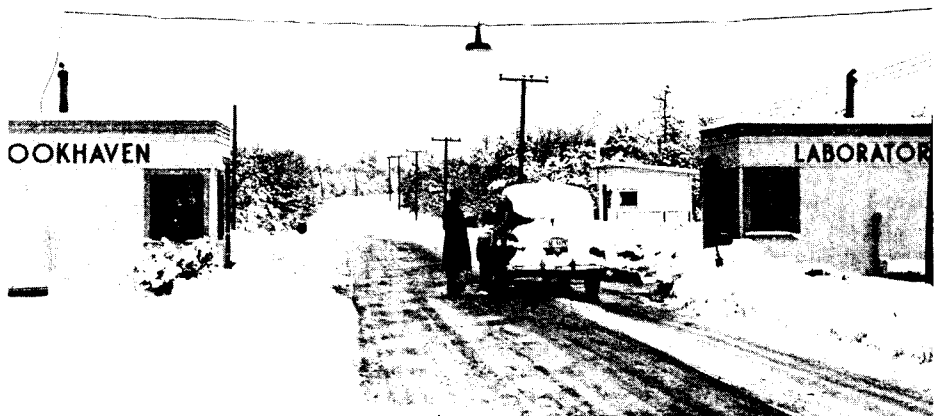


— 1947

BNL is about to observe its 40th anniversary year. Though each season has brought changes to the Lab scene, winter's brush has always painted those scenes with quiet beauty and timelessness. Here's wishing a fabulous 40th to BNL and a joyous and peaceful New Year to all.



— 1953



— 1948



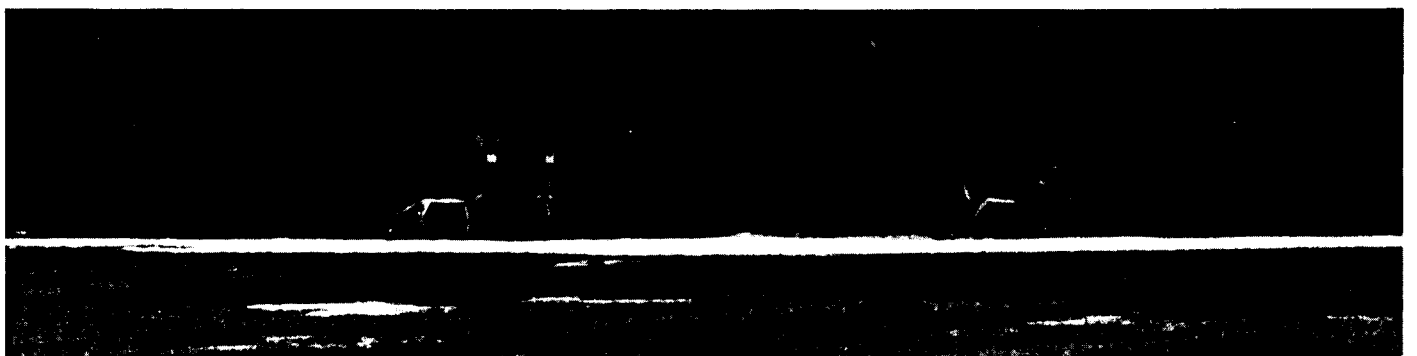
— 1966



— 1976



— 1971



— 1982

Speaking Out

What is your favorite holiday recipe?

Reporter: Marsha Belford

Photographer: Peter Horton

Roger Bailey (Plant Engineering) — Jamaican Banana Fritters

A recipe from his native country, passed to Bailey from his maternal grandmother Wilhelmina, via his mother Pearl. As he likes crunchier fritters, his version has more flour than his grandmother's.



1 very ripe banana
½ cup or less water
1 cup sugar
¼ grated nutmeg
½ teaspoon vanilla
1½ cups flour
3 tablespoons cooking oil

Crush banana with water. Add sugar, nutmeg and vanilla. Beat with fork for 1 minute. Add flour. Stir with spoon for 2 minutes, until batter is pasty. With medium flame, heat oil in frying pan. Gently drop tablespoons of batter into frying pan and fry each for three minutes, until golden. Place cooked fritters on plate, lined with paper toweling to absorb excess oil. Fritters are crunchy if eaten hot, chewy if cold.

Mary Samios (wife of Nicholas Samios, Director's Office) — Kourambietes (Butter Crescents) A popular Greek dessert-table cookie, the recipe for which came from her mother, Anna Linakis.



1 pound sweet butter
2 egg yolks
1 jigger cognac
½ cup confectioners' sugar
3 or more cups flour
½ cup ground almonds

Preheat oven to 350°. Cream butter well. Add remaining ingredients and enough flour so batter is workable, neither sticky nor dry. Form crescents and bake for approximately 20 minutes. When done, cookies should be light in color, not toasted. While cookies are still hot from the oven, use strainer to sprinkle them generously with additional confectioners' sugar.

Gail Williams (Office of Scientific Personnel) — Snow Eggs A Christmas dessert that Williams developed by testing and modifying other similar recipes.



Snow Eggs:
4 large eggs
12 tablespoons sugar
pinch salt
2½ cups milk

Separate eggs and reserve the whites. Combine yolks with 5 tablespoons sugar and a pinch of salt. Whisk until creamy. Beat whites until they form peaks. Gradually beat in 7 tablespoons sugar and continue beating until sugar is no longer granular.

In skillet, heat 2½ cups milk to just below boiling point. Mold egg-white mixture into egg shapes on heated spoon and drop a few of them at a time into the simmering milk. Poach for two minutes on each side. Place on paper towels to drain.

Whisking constantly, gradually strain the hot milk into the egg-yolk mixture. Cook custard over low heat until it coats stirring spoon. Pour custard into glass compote and arrange the poached "snow eggs" on top. Chill well.

Topping:
zest of ½ orange
zest of ½ lemon
amaretto liqueur
½ cup sugar
1 tablespoon water
pinch cream of tartar

Simmer orange and lemon zest in water for 5 minutes. Cut zest into julienne strips about 1 inch long and steep them in liqueur. Strain and arrange strips over snow eggs. Cook sugar, water and cream of tartar over low heat until mixture is lightly caramelized. Let cool slightly. Use fork to toss ribbons of topping over snow eggs.

Martine O'Connor (Medical Department) — Bûche de Noël (Yule Log) A friend's family recipe for a traditional Christmas cake from O'Connor's native France.



Cake:
4 eggs, separated
¾ cup sugar
1 teaspoon vanilla
¼ cup flour
¾ teaspoons double-acting baking powder
confectioners' sugar

Preheat oven to 375°. Grease and flour 10"x15"x1" baking sheet. Beat egg yolks until light and fluffy. Add sugar gradually and beat until creamy. Slowly add flour, baking powder and vanilla. Beat egg whites until stiff. Fold gently into batter. Pour onto baking sheet and bake at 375° for 10-12 minutes. Sprinkle confectioners' sugar on a clean towel. Unmold cake onto towel, roll into towel and let cool.

Butter cream:
2 egg yolks
⅔ cup confectioners' sugar
1 tablespoon orange liqueur or rum
6 ounces softened sweet butter

Place all ingredients in bowl. Beat for about 5 minutes, until smooth and creamy. Refrigerate until ready to use.

Meringue:
1 egg white
¼ cup superfine sugar
dash salt

Preheat oven to 275°. Beat egg white with salt. Gradually add sugar until mixture is stiff and glossy. Line baking sheet with brown paper. Drop mixture on paper in form of small mushroom caps and stems. Bake at 275° for 1 hour. Turn off oven and let meringues dry.

Final assembly:
1 tablespoon strong coffee
cocoa or melted chocolate
almond paste
green and red food coloring

Unroll cake and remove towel. Carefully spread cake with butter cream, reserving enough to cover outside and ends. Roll cake again. Add coffee and enough cocoa or chocolate to darken remaining cream. Spread darkened cream on the outside and ends of the log. Use a fork to simulate log lines. Using cream as paste, assemble meringues to make mushrooms and stand them on log. Add green food coloring to some almond paste. Flatten green paste and cut out holly leaves. Add red food coloring to more almond paste and roll into holly berries. Place leaves and berries flat on the log, as well as around the log for decoration.

Robert Mosley (Safety & Environmental Protection Division) — Sweet Potato Pie



A family favorite from South Carolina, which was handed down through three generations: from Frances McClure to her daughter Anna Dodd to her daughter Sarah Mosley — and over to her husband Robert. The recipe lists only ingredients, no measurements, as Mosley says that you have to rely on your good taste and feelings in baking and cooking. Everybody's pie should taste different, but they all should taste good.

sweet potatoes
milk
butter
sugar
salt
vanilla
cinnamon
allspice
nutmeg
cloves
unbaked pie shell

Preheat oven to 450°. Boil sweet potatoes until done. Peel and mash. Blend ingredients together until smooth. Taste and adjust accordingly. Turn mixture into pie shell. Bake at 450° for 10 minutes. Lower oven temperature to 350° and bake until fork inserted in center comes out clean. Turn off oven, but leave pie in for 10 more minutes. Cool and chill. Can also be frozen and reheated.

Robin Metz (wife of Phil Metz, Department of Applied Science) — Mushroom & Barley Soup

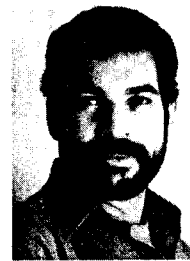


A Hanukkah favorite in her family, adopted from Festival of Jewish Cooking: Delicious holiday recipes treasured by generations of Jewish families, collected by Carole Lowenstein.

10 fresh mushrooms
4 tablespoons large pearl barley
½ cup dried lima beans
¼ cup diced celery
2 sprigs parsley, chopped
¼ cup diced carrots
1 medium onion, diced
3 tablespoons butter
2 teaspoons salt
¼ teaspoon pepper
2 quarts water
¼ cup milk
2 tablespoons flour
chopped dill

Wash mushrooms, barley and lima beans. Slice mushrooms finely. To boiling water, add mushrooms, barley, beans, salt, pepper, 1½ tablespoons butter, celery, parsley and carrots. Cook for 1 hour. While soup is simmering, stir slowly every 20 minutes until barley is tender. In saucepan, melt remaining butter over low heat and sauté onions. Stir in flour and add milk, making a smooth white sauce. When soup is cooked, add white sauce and mix well. Adjust seasoning to taste. Serve hot, garnished with dill.

Victor Gonzalez (Central Shops) — Arroz con Pollo (Rice with Chicken) A main course, ideal for a buffet, that Gonzalez learned to cook from his mother in his native Puerto Rico.



1½ pounds long grain rice
3 pounds chicken, chopped into 1 inch pieces
1 red bell pepper, chopped
½ medium onion, diced
2 tablespoons olive oil
1 teaspoon chopped garlic
4 tablespoons olives
2 bay leaves
1 pinch oregano
2 cubes chicken broth
1½ packages of *sasson* with *achiote* (a powdered seasoning)
1 large potato, diced
½ can tomato sauce
5 cups water

In 2½ quart or larger pot, warm olive oil. Add other ingredients, save the chicken, water and rice. Cook for 10 minutes. Add chicken and stir. Add water, cover and cook for 45 minutes at medium heat. Lower the heat, uncover and add rice. Cook for 20 more minutes at low heat.

Herb Kinney (Director's Office) — Glögg



A Swedish drink that will warm you up on a cold winter day. Kinney says he learned the recipe through osmosis, after first tasting it in college over 35 years ago.

½ cup granulated sugar
1 pint red wine (Cabernet)
1 pint sherry (not cream sherry)
½ pint brandy or cognac
raisins
blanched almonds
orange peel
Place sugar and liquid ingredients in large sauce pan. Heat piping hot. Into mugs, put several raisins, a couple of blanched almonds and a few bits of orange peel. Pour glögg into mugs and relax.

IBEW Meeting

Local 2230, IBEW, will hold its regular monthly meeting on December 22 at 6 p.m. in the Knights of Columbus Hall, Railroad Avenue, Patchogue. On the agenda will be regular business, committee reports and the president's report.

Coming Up

Michael J. Duggin, of the State University of New York's College of Environmental Science & Forestry, Syracuse, will give a Department of Applied Science Seminar on Monday, December 22. He will talk about "Physical Principles Controlling Remote Sensing Processing," at 3 p.m., in the conference room of Bldg. 51.

Dental Deadline Extended

Because of the Christmas holidays, the open enrollment period for the Dental Assistance Plan has been extended to January 2, 1987.

The plan will be effective January 1, 1987, through December 31, 1988, and is available to all regular Laboratory employees who work 20 or more hours per week. Those not electing coverage at this time must wait until January 1, 1989, to participate.

Please direct any questions to Personnel Services, Ext. 2877 or 7516.

A TV for \$1!

Buy a ticket in the United Way raffle for a TV set, and help reach the \$75,000 goal. The 5½ inch, Windsor Deluxe, black and white mini TV was contributed by C & J Notions House of Brentwood to help the BNL fund drive. Tickets will be sold in Berkner Hall lobby next week on Monday and Tuesday, December 21 and 22. So far, 989 BNL employee donations have helped the drive reach \$73,275 — only \$1,725 more to go!

Blood Count

416 pints! That's the final blood count achieved by the BNL Blood Drive on December 16 and 17. Thanks very much, BNL, from the Greater New York Blood Program. We hope that you won't need us, but if you do, we'll be there. Happy Holidays.

Look for Santa (Firefighter Rich Richard) and his helper (Firefighter Chuck LaSalla) around noon on Wednesday, December 24, in the apartment area.

GREF Values

December	85.78	January	86.50
February	92.83	March	98.20
April	98.28	May	101.66
June	103.22	July	98.16
August	105.20	September	97.72
October	101.30		
		November	\$103.59

Notice

The Laboratory will be closed for the Christmas holiday for a half day on December 24 and all day on December 25 and 26. For that reason, the Bulletin will not be published next week. The deadline for acceptance of ads for the January 2 issue is Monday, December 22, at 4:30 p.m.

Today is the *last day* for the Winter Holiday Sales

at the
Science Shop
in the
Exhibit Center.

For information,
call Ext. 4016 or 4069.





The Choral Group during their cafeteria concert last year.



Sing a Song of Christmas

The first Noël the Choral Group sang rang out many years past. John Weeks, Department of Nuclear Energy, BERA choirmaster for ten years, recalls that Christmas caroling was an established tradition well before he first joined the group in 1965.

In those days, Weeks remembers, everyone met on the half-day vacation before Christmas, and, after warming up their voices, they sang to the patients in the hospital on site, and then at Yaphank Infirmary. These days, the carolers start off in the cafeteria, and Christmas luncheon eaters try not to clink their knives and forks too enthusiastically, as they enjoy the music.

"We have a repertoire of about 45 carols," says Weeks, "and we sing about 20 of them at a performance. When Thanksgiving falls a long way before Christmas, we have more rehearsal time, and we sing the complicated arrangements. This year, we were short on rehearsals, so we concentrated on the better-known settings. That way new members have more chance to join in fully. The choir is mostly composed of old friends, but we welcome new voices every year. I try to keep my mouth shut at rehearsals, so I can hear the others."

Some of the familiar faces of the Christmas choir are those of Janet Sillas, Public Relations, and Arnie



Feltman, Alternating Gradient Synchrotron, who leads the choir when Weeks is away. Sillas feels that caroling is "another gift to share," and the friendly atmosphere of the group encourages newcomers to return.

The members' keen musical interest ensures an even warmer welcome to newcomers if they happen to fill a current need. This year, for example, the group, desperate for sopranos, was helped out by Mariola Giesielska, a new arrival from Poland, who is being coached in English pronunciation by choir member Janice Lamb, Director's Office. Even native speakers of English have to blend in: British-accented singers like Carrie Grimshaw carefully pronounce "neether" rather than "nyther," during cheerful jokes about pronunciation, sharps and flats.



One member received an especially warm welcome this year, even though he is not a soprano. When he showed up for his first rehearsal this month, Roger Tanner, Department of Applied Science, was back at BNL for the first time since his rescue from an airplane crash in November. "I've sung all my life," said Tanner. "and with the choral group since 1973. For me, Christmas is the most joyous time to sing, particularly this year."

Sopranos, altos, tenors, basses, all

joined joyously in this year's concert, held last Wednesday. After Berkner Hall, the choir moved on to the gym to perform for the blood donors. The last stop, the lobby of the Director's Office, has very good acoustics, according to Weeks. The carols and songs, some well-known, some unfamiliar, but all awakening memories of Christmases past, rang out there for the last time this season.

Hear you next year!

— Liz Seubert

Aerobic Dance

The Aerobic Dance Club (ADC) can help you get back in shape after the New Year. Instructor Pat Campbell will lead the classes on the ADC's spring program.

Classes in aerobic dance will be held on Tuesdays and Thursdays and stretch classes will be held on Mondays. All classes run from 5:15 to 6:15 p.m.

The fee for each ten-week session (M, T or Th) is \$30, payable at registration, which will precede the first classes. These classes will be held on the third floor of the Collider Center, Bldg. 1005S, as follows:

- Aerobic dance — Tuesday, January 6, and Thursday, January 8.
- Stretch — Monday, January 5.

For more information, call Paula Bennett, Ext. 3293, or Bill Leonhardt, Ext. 2378.

Pool & Gym Holiday Schedule

Both the swimming pool and gymnasium will be closed during the holidays as follows:

- Wednesday, Thursday and Friday, December 24, 25 and 26.
- Wednesday, December 31 (evening hours), and Thursday, January 1.

The weekend following Christmas (December 27 and 28), the facilities will be open as usual.

Service Awards

The following employees received service awards during the month of December:

Thirty years
 Franklin T. Langdon Physics
 Herbert J. Lutz AGS
 Frank Salzano Dir. Off.

Twenty-Five Years
 William H. Casswell Accel. Dev.
 Irma Carl Dir. Off.
 Joseph M. Hendrie Nuc. Energy
 Edward T. Schwaner AGS
 George Stenby Jr. Light Source

Twenty Years
 Robert D. Baldwin Jr. Reactor
 John B. Deitz S&EP
 Warner P. Hayes Reactor
 Niels F. Schumburg App. Math

Ten Years
 Jerry J. Cadwell Nuc. Energy
 Donald A. Gates App. Math
 Bernard Rifkin Plant Eng.
 Joan M. Slavinsky App. Science

Cafeteria Menu

Weeks of December 22 & 29

Monday, December 22	
Cream of spinach soup	(cup) .70 (bowl) .90
Beef noodle casserole w/1 veg.	2.55
Pizza w/2 toppings	1.00/slice
Hot vegetable plate (lite-weight)	2.20
Hot Deli: Ham & mozzarella melt	2.45
Tuesday, December 23	
U.S. Senate bean soup	(cup) .70 (bowl) .90
Pot roast of beef w/potato pancake	2.65
Broiled fish w/1 veg. (lite-weight)	2.85
Hot Deli: Sloppy Joe	2.45
Wednesday, December 24	
Turkey rice soup	(cup) .70 (bowl) .90
Broiled pork chop w/1 veg.	2.65
Baked ziti w/garlic bread	2.55
Hot vegetable plate (lite-weight)	2.20
Hot Deli: Fried clam boat	2.45
Thursday, December 25	
Closed for the Christmas holiday	
Monday, December 29	
Chicken noodle soup	(cup) .70 (bowl) .90
Herbed linguini w/meat sauce	
All-you-can-eat special — no take-outs	2.95
Swiss steak jardiniere w/1 veg.	2.65
Hot vegetable plate (lite-weight)	2.20
Hot Deli: Chicken pattie	
Parmesan	(bread) 2.45 (roll) 2.55 (hero) 2.65
Tuesday, December 30	
U.S. Senate bean soup	(cup) .70 (bowl) .90
Broiled fish w/1 veg. (lite-weight)	2.85
Scalloped ham & potatoes w/1 veg.	2.65
Hot Deli: Grilled Reuben	2.45
Wednesday, December 31	
Baked pork chop w/1 veg.	2.65
Cheddar broccoli quiche (lite-weight)	2.55
Hot Deli: Turkey garden club	2.55

Thursday, January 1

Closed for New Year's Day

Friday, January 2

New England clam chowder	(cup) .70 (bowl) .90
Macaroni and cheese w/1 veg.	2.45
BBQ spareribs w/1 veg.	2.75
Hot Deli: Lemon marinated chicken breast on onion roll (lite-weight sandwich)	2.65

Holiday Food Service

The vended food service in Bldg. 912 will be open at all times and will be serviced regularly throughout the Christmas and New Year's holidays.

The Cafeteria will close at 2 p.m. on Wednesday, December 24, and remain closed all day Thursday, December 25. Snack bar service will be available from 9 a.m. until 2 p.m. on Friday, Saturday and Sunday, December 26, 27 and 28.

The Cafeteria will close at 5 p.m. on Wednesday, December 31, and remain closed all day Thursday, January 1.

The Center Club snack and beverage bar will be closed from December 20 through January 1, reopening at 5 p.m. on Friday, January 2.

The coffee truck will not make its rounds on December 24, due to the half holiday.

Arrivals & Departures

Arrivals

Irma J. Reilly P&GA

Departures

This list includes all employees who have terminated from the Laboratory, including retirees:

Francisco Zaera NSLS

BROOKHAVEN BULLETIN

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