

INFORMATIONS GENERALES GENERAL INFORMATION

ACCU MEETING

**DRAFT Agenda for the meeting to be held
on Wednesday, 18 September 1996**

At 10 a.m. in the Director General's Conference Room 6th. floor, Main Building.

1. Chairman's remarks
2. Adoption of the agenda
3. News from the CERN Management
4. Minutes of the previous meeting
5. Matters arising
6. News from Member States
7. Low cost accommodation
8. EPAC
9. WWW
10. CERN Exhibitions
11. Users' Office news
12. Any other business
13. Agenda for the next meeting

Anyone wishing to raise any points under item 12 is invited to send them to the Secretary in writing via the CERN Users' Office or by e-mail to

Bryan. Pattison@cern.ch

ACCU is the forum for discussion between the CERN Management and the representatives of CERN Users to review the practical means taken by CERN for the work of Users of the Laboratory. The User Representatives to ACCU are (CERN internal telephone numbers in brackets) :

Austria	G. Walzel (6592)
Belgium	G. Wilquet (4664)
Czech Republic	J. Bohm (8348)
Denmark	T.A. Fearnley (5941)
Finland	K. Huitu
France	B. Michel (6323)
	D. Vilanova (3975)

Germany	G. Herten (7188)
	B. Nellen (7389)
	T. Papadopoulou (7306)
Greece	G. Vesztergombi (3120)
Hungary	V. Palladino (3541)
Italy	P. Bagnaia (Chairman) (3832)
	D. Toet (3645)
Netherlands	A. Read (4717)
Norway	Z. Hajduk (5917)
Poland	J.C. Carvalho (4641)
Portugal	J. Urban (8507)
Slovak Republic	J. Alcaraz (4534)
Spain	V. Hedberg (5822)
Sweden	M.-T. Tran (8986)
Switzerland	J. Carter (6361)
United Kingdom	

Non-Member States	S. Komamiya (4091)
	D. Stickland (6578)
CERN	P. Bloch (3776)
	A. Schopper (3158)

CERN Management is represented by L. Foà and M. Robin (Directorate) and K.J. Peach / PPE with B. Pattison / PPE as Secretary. Personnel Division is represented by J. Salicio Diez and the CERN Staff Association by M. Vitasse. Other members of the CERN Staff attend as necessary for specific agenda items. Anyone interested in further information about ACCU is welcome to contact the appropriate representative, or the Chairman or Secretary (2923 or Bryan.Pattison@cern.ch).

RUSSIAN TRAINING 1996-1997

In September, Russian Language Courses (beginners / advanced) will be given at CERN. For details, please contact/call the teacher, Mrs. Maria Mikhailova at 50 40 13 17 (after 19.00 hrs) in France. At CERN, please send an e-mail to Kukowka@mail.cern.ch or call Mr. Vladimir Mikhailov at 75721. A general briefing will take place Tuesday 10 September at 17.30 hrs in building 54, E-002.

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VENTE AUX DIVISIONS

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A. Notari / tel 75782

RESTAURANTS

Plats conventionnés (déjeuner) semaine du 9 septembre

Fixed price main courses (lunch) week of 9 September

	No 1 - COOP Bât. 501 - Site Meyrin	No 2 - DSR Bât. 504 - Site Meyrin	No 3 - Gén. de Rest. Bât. 866 - Site Prévessin		No 1 - COOP Bldg. 501 - Meyrin Site	No 2 - DSR Bldg. 504-MeyrinSite	No 3 - Gén. de Res Bldg. 866 - Prévessin S
Lundi-vendredi Samedi Dimanche	Heures d'ouverture: 07h00-01h00 07h00 - 23h00 07h00 - 23h00 Repas servis: 11h30-14h00 18h00-20h00 Prix (FS): a) 7.40 FS b) 8.70 FS	Heures d'ouverture: 06h30- 18h00 Fermé sauf groupes Fermé Repas servis: 11h30-14h00 Prix (FS): a) 7.60 FS b) 8.70 FS	Heures d'ouverture: 07h00-18h00 Fermé Fermé Repas servis: 11h30-14h00 Prix (FF): a) 21.50 FF b) 25.00 FF	Monday-Friday Saturday Sunday	Opening times: 07h00-01h00 07h00 - 23h00 07h00 - 23h00 Meals served: 11h30-14h00 18h00-20h00 Prices (CHF): a) 7.40 CHF b) 8.70 CHF	Opening times: 06h30- 18h00 Closed except for groups Closed Meals served: 11h30-14h00 Prices (CHF): a) 7.60 CHF b) 8.70 CHF	Opening times: 07h00- 18h00 Closed Closed Meals served: 11h30-14h00 Prices (FRF): a) 21.50 FRF b) 25.00 F
Lundi	a) Cordon bleu de poulet Pommes frites Légumes diététiques b) Estouffade de bœuf Nouillettes Broccoli	a) Panaché de tagliatelle aux trois fromages Salade verte b) Sauté de porc aux pousses de bambou Riz thaï Légumes chinois <i>PIZZA SAN PELLEGRINO</i>	a) Rissolette de veau Haricots verts b) Sauté de porc aux olives Pommes frites Gratin de choux-fleurs <i>ENTRECÔTE GRILLÉE</i>	Monday	a) Chicken "Cordon bleu" French fried potatoes Dietetic vegetables b) Beef stew Pasta Broccoli	a) Mixed tagliatelle in three cheese sauce Green salad b) Pork stew with exotic sauce Thai rice Chinese vegetables <i>PIZZA SAN PELLEGRINO</i>	a) Veal stew Green beans b) Pork stew with olives French fried potatoes Baked cauliflower <i>GRILLED SIRLOIN STEAK</i>
Mardi	a) Saucisse de veau Pommes boulangères Épinards b) Côte de porc aux chanterelles Courgettes sautées Spatzli	a) Filet de merlan meunière sauce niçoise Pommes Mont-d'Or Épinards au beurre b) Poitrine de veau roulée sauce poivrée Cornettes au beurre Tomate provençale	a) Steak de bœuf haché aux échalotes Gratin de courgettes b) Gigot d'agneau Flageolets Carottes Vichy	Tuesday	a) Veal sausage Baked sliced potatoes Spinach b) Pork chop with mushrooms Sautéed courgettes Swiss potato pasta	a) Poached whiting fillet in vegetable sauce Mashed potatoes au grata Buttered spinach b) Breast of veal in pepper sauce - Buttered pasta Provençal-style tomato	a) Minced beef steak with shallots Baked courgettes b) Leg of lamb Flageolets Vichy carrots
Mercredi	a) Vol au vent charcutière Riz blanc Salade verte b) Poulet rôti Pommes rissolées Jardinière de légumes	a) Vol-au-vent sauce reine Riz pilaf Salade verte b) Escalope de volaille panée - Pommes frites Choux-fleurs <i>PIZZA SAN PELLEGRINO</i>	a) Omelette au fromage Épinards à l'ail b) Saucisse de Toulouse Pommes mousseline Tomate provençale <i>MANCHON DE CANARD AU COGNAC</i>	Wednesday	a) Pork meat "Vol-au-vent" Rice Green salad b) Roast chicken Sautéed potatoes Diced vegetables	a) Puff pastry stuffed with mushrooms & Dumplings - Pilaf Green salad b) Breaded chicken fillet with lemon French fried potatoes Cauliflower	a) Omelet with cheese Spinach with garlic b) Toulouse sausage Mashed potatoes Provence-style tomato <i>LEG OF DUCK WITH COGNAC</i>
Jeudi	a) Tendrons de veau Pommes mousseline Carottes b) Filet de truites roses aux amandes Tomate au four Riz sauvage	a) Lasagne al forno Salade verte b) Fricadelle de bœuf sauce aux champignons Papillons au beurre Haricots verts à l'ail <i>PIZZA SAN PELLEGRINO</i>	a) Brochette de dinde au poivre vert Petits pois b) Bœuf bourguignon Coudes au beurre Navets à la tomate	Thursday	a) Veal tenderloin Mashed potatoes Carrots b) Fillet of pink trout with almonds Baked tomato Wild rice	a) Lasagne al forno Green salad b) Fried minced beef in mushroom sauce Green beans with garlic Buttered pasta <i>PIZZA SAN PELLEGRINO</i>	a) Turkey kebab with green pepper Peas b) Beef stew in red wine sauce Buttered pasta Tomatoed turnips
Vendredi	a) Jambon chaud Gratin dauphinois Haricots verts b) Dame de cabillaud Endives braisées Pommes nature	a) Saucisse de Vienne en cage - Choix de garniture Salade verte b) Brochette de la mer sauce safranée Riz aux petits légumes Fenouil braisé <i>PIZZA SAN PELLEGRINO</i>	a) Jambon bruni sauce aux champignons Choux-fleurs b) Filet de perche du Nil Riz Ratatouille de légumes	Friday	a) Ham Baked sliced potatoes with cream Green beans b) Slice of cod Braised chicory Boiled potatoes	a) Wieners in puff pastry Choice of vegetables Green salad b) Poached sea fish on skewer in saffron sauce Rice with vegetables Braised fennel <i>PIZZA SAN PELLEGRINO</i>	a) Ham with mushroom sauce Cauliflower b) Nile perch fillet Rice Ratatouille