You are cordially invited to the MIT Club of Phoenix’s
Evening with Professor Laurence Young

DATE: Monday, May 10, 2010

TIME: 6:00-6:45 Reception with hors d’oeuvres, no-host bar
6:45-7:45 Dinner
7:45-9:00 Presentation

LOCATION: Fleming’s Steakhouse Scottsdale Location
6333 North Scottsdale Road
(Intersection of Scottsdale Road and Lincoln, next to the Hilton)

Register online at: http://alumweb.mit.edu/clubs/phoenix/ or
https://alum.mit.edu/smarTrans/register-login.vm?eventID=43081&groupID=211

Laurence R. Young is the Apollo Program Professor of Astronautics and Professor of Health Sciences and Technology at the Massachusetts Institute of Technology. He was the founding Director (1997-2001) of the National Space Biomedical Research Institute. He directs the HST Ph.D. program in Bioastronautics. Dr. Young is recognized for his leadership in the aerospace human factors including applications of manual control theory, and especially for his research on adaptive manual control.

Professor Young will discuss “Human Space Exploration.” President Obama has cancelled Constellation, the project for returning humans to the moon. What are the alternatives, difficulties, and promises for human space exploration now?

Menu:
Please see next page. Attendees are asked to provide expected meal choice when registering online. However, final meal choices will be ordered while attending event so that attendees ordering steak can select preferred preparation.
Fleming’s Website: http://www.flemingssteakhouse.com/

Cost:
MIT Alums and Guests RSVP before Wed., May 5th: $30
All Ivy and Guests RSVP before Wed., May 5th: $50

MIT Alums and Guests RSVP after Wed., May 5th: $50

Contact:
Danielle Janitch (djanitch@omlaw.com)
or Patricia Palmer Weber (patricia.palmer@alum.mit.edu)
SALAD
CLASSIC CAESAR SALAD
chopped hearts of romaine with fresh parmesan

ENTRÉE
(choice of one)
PETITE FILET MIGNON
6 oz of our leanest, most tender beef

BARBEQUE SCOTTISH SALMON FILLET
three mushroom salad, barbeque glaze

CHEF’S ROASTED VEGETABLES
portobello, asparagus, spinach and carrots

SIDES
SAUTÉED FRENCH GREEN BEANS
shitake mushrooms, porcini essence

MASHED POTATOES
prepared with parmesan peppercom butter

DESSERT
CRÈME BRULÉE
creamy Tahitian vanilla bean custard, fresh seasonal berries