This year's annual symposium of the Pacific Northwest Chapter of the AVS will be held at McMenamins Edgefield in Troutdale, Oregon (http://www.mcmenamins.com/54-edgefield-home). The symposium will include two days of invited and contributed talks including a poster session and vendor exhibit (www2.avs.org/chapters/pnw).

The PNW-AVS symposium has a long tradition of providing a stimulating interdisciplinary program in a relaxed, informal atmosphere. The meeting attracts a broad representation of government, corporate and university researchers from throughout the Pacific Northwest, Western Canada and Alaska.

The Pacific Northwest chapter, formed in 1962, is the society’s oldest chapter and includes Alaska, British Columbia, Idaho, Oregon, and Washington.

Invited Speakers
Call for Contributed Papers

Contributed papers are requested for both oral and poster sessions. The Program Committee will organize papers into appropriate technical sessions. Participants who wish to present a paper should submit an abstract for consideration by August 19, 2013. Contributions from all areas of surface and vacuum science are encouraged.

Abstracts

Contributed papers may be presented orally or as a poster; please state your preference when submitting the abstract. If you wish to be considered for a student poster award (see below), please indicate this as well, along with award category (undergraduate or graduate student). Prepare one page abstracts (8½" x 11", with a 1" border) suitable for reproduction with headings that include title (title case), authors’ names (presenter underlined), affiliations, and address in Microsoft Word. Submit abstracts by August 19, 2013 via email to the conference Chair, Dr. Louis Scudiero (Washington State University, Pullman WA 99164, e-mail: scudiero@wsu.edu)

Poster Presentations & Student Awards

The poster session with reception will be held in conjunction with the vendor exhibit on Thursday evening, September 19th. Included in the poster session will be a student poster competition for undergraduate and graduate students. A cash award of $500 plus $500 towards expenses to attend the International AVS Symposium will be given to the winner of the graduate competition. A cash award of $250 will be given to the winner of the undergraduate competition. Cash awards will also be given to the 2nd and 3rd place winners from both competitions.
Registration

Registration is $125 (Students $30) if received by September 1st, and $150 onsite (Students $30). Membership in AVS is not required. Register by sending a check, credit card info, and/or P.O. made out to PNW-AVS to Douglas J. Jones, 8123 SW 184th Ave, Aloha, OR 97007. Please include your name, affiliation, business and mailing address, email, and also indicate if you plan to present at the meeting. For questions about registration contact Doug Jones, (dlj9@comcast.net), Tel: (503) 649-8203.

Student Travel, Accommodation & Registration Support

To encourage student participation, a reduced registration fee, $30 will be charged to current students. The first 25 students that submit abstract for oral and/or poster session by August 19 will be eligible for two nights of free accommodation in a shared double room. Please contact Doug Jones, (dlj9@comcast.net), Tel: (503) 649-8203 for more information.

Accommodation & Transportation

More information and driving directions can be found at McMenamins Edgefield located at 2126 S.W. Halsey St. Troutdale, OR 97060, Tel: (503) 669-8610. Additional accommodations are available in nearby hotels within Troutdale.

Vendor Exhibit

A vendor and equipment exhibit will be held on the first day of the symposium, Thursday, September 19th. The exhibit will feature approximately 20 companies offering a wide range of products and services. The exhibit is open to symposium registrants, and members of the public. Companies wishing to participate should contact the Vendor Exhibits Coordinator, Everett Lapp, Alpha & Omega Enterprises, Inc. (Tel: 503-781-5944, e-mail: erlapp@comcast.net).

Thursday Buffet Dinner

A buffet dinner will be held on the evening of Thursday, Sept. 19th. One ticket is included with conference registration. To purchase additional tickets, contact our Treasurer Douglas J. Jones (e-mail: dlj9@comcast.net Tel: 503-649-8203).
Chair: Prof. Louis Scudiero  
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Vendor Exhibit Coordinator: Mr. Everett Lapp  
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Central Washington Rep: Dr. Tiffany Kaspar  
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1. MAIN LODGE
The Georgian-style lodge was the dormitory for the down-on-their-luck folks populating the Poor Farm and, later, for those recuperating in Edgefield Manor nursing homes. The Main Lodge contains the majority of Edgefield's guestrooms, the Black Rabbit Restaurant, and the Bar, the Ballroom, and Lucky Stable's Pool Hall. Wander the halls for a never-ending array of artwork painted by fifteen local artists on the walls, ceilings, staircases, doors, pipes and other unexpected spots.

2. BLACK RABBIT RESTAURANT, BAR & COURTYARD
In the same spot where Poor Farm residents use to gather for meals, the Black Rabbit opened in June 1995 offering seasonal Pacific Northwest cuisine. Our chef uses fruits and vegetables from Edgefield Gardens and other farms. Breakfast, lunch and dinner are served seven days a week, while the adjacent bar serves cocktails, premium spirits and an extensive wine list. The outdoor Courtyard is open seasonally and offers the Black Rabbit Restaurant menu.

3. EDGEFIELD GIFT SHOP & ESPRESSO BAR
Located just inside the main entrance of the lodge, the gift shop features a dizzying array of specialty Edgefield items, McMenamins memorabilia and seasonal handmade gifts, plus freshly made espresso drinks brewed from our own house roasted beans. The shop also sells Edgefield wines and spirits and 22-oz. bottles McMenamins ales.

4. LUCKY STABLESY POOL HALL
When Edgefield functioned as an old folks' home, one of its most colorful residents was Lucky Stapelby. Though confined to a wheelchair, he became quite an accomplished pool player - thus, our pool hall is named for him. Check out five pool tables, a snooker table, dart boards, pinball machines, shuffleboard, televisions and a juke box.

5. ADMINISTRATOR'S HOUSE
This stately, three-story house was home to administrators and their families from 1893 to 1930. The building now hosts weddings and special events as well.

6. GORGE GLASHAUS
In what was once the administrator's garbage area, the artisans of Gorge Glashaus create blown-glass ornaments, vases, wine stoppers and more in their workshop, open daily February through December.

7. HERB GARDEN
Originally a flower garden for residents of Edgefield Manor, this herb garden was Edgefield's first cultivated plot. Along the paths, you'll find craft, medicinal and cooking herbs mingled with many Northwest plants, fruits and flowers to attract hummingbirds and butterflies.

8. BLACKBERRY HALL & MEADOW
The former mechanic's garage, turned police storage, turned recycling room to 1982, during the time when Edgefield was the Multnomah County Poor Farm and Edgefield Manor nursing home. Today it boasts six guestrooms, including a spacious attic room, a breakfast nook, dining area open to the public in the fall of 1995, and a 25-seat dockside bar.

9. DISTILLERY
The Poor Farm residents once stored potatoes here, before it was converted into a stable. In 1900, Edgefield started handcrafting spirits in part of the shed and converted the other half into the Distillery Bar. Stop by to see our 12-foot-high still in our distillers produce Hogshad Whiskey, Edgefield Brandy, Vintners Gin and more.

10. DISTILLERY BAR & PUB COURSE CLUBHOUSE
This watering hole offers fresh-juice cocktails, cigars and an intriguing pipe sculpture suspended from the ceiling. The bar also provides as the Pub Course clubhouse - sign up for a tee time on one of our two-par-3 golf courses that meander around the estate, providing panoramic views.

11. VEGETABLE GARDEN
A quarter-acre vegetable garden provides produce grown using organic methods for our Black Rabbit Restaurant. A cutting garden also blooms here, supplying the Main Lodge with fresh flowers. Compost made onsite is used in the vegetable garden.

12. POWER STATION PUB
This building provided coal-fueled steam heat and electricity to the property until electrical lines were installed. It also served as the Poor Farm's fire station. During the nursing home era, it became a laundry facility staffed by inmates of the nearby county jail. In 1994, McMenamins restored the building, damaged by fire in the 1930s, and opened our pub and second-floor guestrooms to the public. The third-floor attic attracts groups of up to 15 for meetings and events.

13. POWER STATION THEATER
This space was originally part of the plant that provided heat and hot water to the Main Lodge and surrounding buildings. Converted to a 150-seat movie theater in the early 1940s, it shows recent releases nightly. Pub fare, pizza and beverages are available - servers will bring your order to your seat!

14. WATER TOWER
In 1927, the Poor Farm was declared a firetrap because it lacked fire detection and deterrent systems. To remedy the situation, this water tower was erected to supply a gravity-powered sprinkler system throughout the Main Lodge. The tower is now empty, yet supports hop vines that stretch skyward during summer.

15. BREWERY
Originally built in 1937 as the country and meat-packing plant, this is McMenamins' largest brewery. Our brewers handcraft over 10,000 kegs per year, including favorites such as Terminator Stout, Ruby Ale, Sunflower IPA and Hammerhead. The Brewery is decorated with artwork by Joe Conter that tells the history of the brewhouse.

16. LOADING DOCK GRILL
Umbrellas shade tables between the Brewery's loading dock and the Power Station Pub, providing an ideal gathering spot under the summer sun. The Loading Dock serves savory barbecue and pub fare. The grill is open seasonally, weather permitting. Take note of its unusual plumbing art and custom light fixtures.

17. BLACK RABBIT HOUSE
This wee shed was named for the original black rabbit, who was eventually laid to rest here in the flower garden. During Poor Farm days, this spot was used for the practical purpose of fumigating mattresses and bedding. Today, guests enjoy handcrafted ales, wines and spirits surrounded by one-of-a-kind pipe art. The Black Rabbit House is open seasonally.

18. JERRY'S ICE HOUSE
This quaint room was once used for cold storage before refrigeration. It is rumored that escaped inmates from Rocky Butte Jail would hide out here in the '30s and '40s. Today, the inspired jams of the Grateful Dead fill the air, and cigars are offered along with distilled spirits, handcrafted ales and wines, made just steps away.

19. HALFWAY HOUSE FEATURING EARTHART CLAYWORKS
During Poor Farm days, this diminutive house served as the intermin gurage urchin's bedroom. When Edgefield re-opened the building, it was used as a meeting space. In 1990, artist Ann Cistow designed unique British pub tables and a view into the Tank Room where white wine ferments.

20. WINERY & TASTING ROOM
In 1934, an infamy wing was constructed for the aging Poor Farm population. Its basement opened as the Commissary, selling supplies to residents. McMenamins turned it into a winery and tasting room (the first and only open to the public in the fall of 1995). The candlelit interior features antique British pub tables and a view into the Tank Room where white wine ferments.

21. LITTLE RED SHED & GROVE
Once the Poor Farm's incinerator shed, guests can now enjoy fine spirits and cigars in this cozy den, warmed by a brick fireplace. Check out the English chimney pot, resembling chess rooks, while enjoying an ale at one of the outdoor tables.

22. JERRY GARCIA SCULPTURE
Standing over seven feet tall, Ice Cotter's "Garcia Bronze" sculpture in honor of the late Grateful Dead guitarist looks like a craggy tree trunk from a distance. Upon closer inspection, you'll discover faces and creatures in its twisted boughs. The statue was conceived when McMenamins asked Cotter to create an "organic" piece for Edgefield.

23. EDGEFIELD CONCERTS AMPHITHEATER
Every June through September, the amphitheater hosts crowds upwards of 5,000 guests for national touring musical acts. Past performers have included Steve Wonders, B.B. King, Wilco, Sheryl Crow, Modest Mouse, Billy Idol and many others. Concertgoers gather on blankets and chairs while enjoying McMenamins ales, wines and spirits along with summer food specials.

24. VINEYARDS
One of the first sights visitors to Edgefield encounter as they come up the drive is the three-acre Pinot Gris vineyard. Used for the Winery's Poor Farm Pinot Gris, this vineyard was planted in 1994 and harvested for its first crush three years later. A second vineyard of Syrah grapes was planted in 1995 to the west of Blackberry Hall.

25. RUBY'S SPA & SOAKING POOL
Located in the former 1930s Manor House (originally used as doctors' quarters for the poor farm), Ruby's Spa is a full-service salon that offers massages, facials, manicures, pedicures, haircuts and more by licensed professionals. Don't miss the freeform saltwater soaking pool set in lush landscaping, reserved for hotel and spa guests.

26. TEA HOUSE BAR
This sweet little shack next to Ruby's Spa is open to all guests. Order a pot of freshly brewed loose-leaf tea, a tea-infused cocktail, wines, ales, sandwiches and more.