ASM Eastern NY 2016 Awards Banquet
Monday, May 2nd, 2016

Join us for networking, dinner, a technical presentation, & awards ceremony at The Hilton Garden Inn

235 Hoosick Street, Troy NY 12180
Phone: (518) 272-1700

Social Hour: 5:00 pm in the Hilton’s Fireside Lounge

Dinner: 6:00 pm

Talk followed by Awards Announcement: 7:00pm

Keynote Speaker:
2015 Geisler Award Winner Dr. Ying Chen
Department of Materials Science & Engineering
Rensselaer Polytechnic Institute
“Shape Memory Alloys and Ceramics”

Biographical Sketch
Dr. Ying Chen earned her Doctorate in Materials Science and Engineering from the Massachusetts Institute of Technology where she also performed postdoctoral research before joining General Electric Global Research. She is currently an Assistant Professor with the Department of Materials Science and Engineering at RPI, leading a group of 7 students to investigate nanostructured metallic materials, shape memory alloys, and grain boundary network science using combined experimental & theoretical methods. The 2015 Geisler Award of the Eastern NY ASM chapter was awarded to Dr. Chen on the strength of her outstanding research in mechanical properties of metals and significant contributions in educating & encouraging students into the field of materials science and research while still in the early stage of her career. She has published a number of peer reviewed journal articles, presented work as invited speaker at many conferences, and has been granted a prestigious Early Career Award by the National Science Foundation among her numerous awards.
After the presentation, 2016 Geisler Award Winner and Student Scholarship winners will be announced!!

RSVP dinner choice by Thursday 3pm, April 28, 2016
Steve Healey -- 518-395-5244 -- stephen.healey@gmail.com

**Dinner Choices (please pick one)**

A. Prime Rib  
B. Chicken Sienna (chicken stuffed with roasted red peppers, artichokes, spinach & feta, topping with a garlic cream sauce)  
C. Eggplant Roulette (fried eggplant stuffed with mozzarella & ricotta cheese, topped with tomato sauce)

**Cost:** $20/professionals and guests; $10/retirees; $10/students

**Directions:**

[Map Image]