

NEWSLETTER OF R&DA ASSOCIATES • 16607 BLANCO RD., SUITE 1506 • SAN ANTONIO, TX 78232 • 210-493-8024

## 63RD ANNUAL MEETING AND EXHIBITION VISITS CHESAPEAKE REGION



R&DA's meeting will be held in **Cambridge, MD**, at the beautiful **Hyatt Regency Chesapeake Bay** during the period **27–29 April 2009**. This resort offers stunning views of the Chesapeake Bay and the wonderful romance of Maryland's Eastern Shore. The meeting will concentrate on "*Meeting the Military Needs in 2010 and Beyond*." More than 300 attendees are expected to participate in this timely and important meeting. **James Perdue**, the CEO of *Perdue Farms*, is scheduled to deliver the keynote address and share his observations on the "Eastern Shore" and its uniqueness. We are also pleased to be joined by Wounded Warriors from **Walter Reed**

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### R&DA HOSTS WOUNDED WARRIOR VISIT

R&DA is hosting a visit to **Fort Sam Houston** to spend time with Wounded Warriors and their families. The tour will take place on 11 March and include visits to **Brooke Army Medical Center**, the new **Family Support Center** and the **Intrepid Center**. Brooke Army Medical Center is currently serving 614 wounded during their periods of treatment and rehabilitation. They concentrate on burn victims but are a full service trauma center. R&DA will present a donation to support the needs of the Wounded Warriors and their families.

The **Family Support Center** is a state of the art facility that supports the needs of the wounded and their families while the wounded receive medical treatment. This is where the wounded meet, search for jobs, enjoy recreation, meet with family, and use the internet to keep friends abreast of their lives. A donation will be made to this facility also. R&DA has supported some of the food and beverage needs of this Center for more than two years.

The next stop is the **Intrepid Center** where the wounded undergo intensive rehabilitation involving demanding physical challenges. It is heart moving to see an amputee unable

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### R&DA BOARD OF DIRECTORS' ELECTION AND 2009 SLATE

R&DA is currently in the process of electing four new members to the **Board of Directors**, adding a new member to the **Executive Board of Directors**, and all Executive Board members will move up one space on the accession ladder to become **Chairman of the Board** at the *63rd Annual Meeting*. Board elections will close on 28 February, and after certification of ballots, the new members will be announced. They will assume their seats at the Board of Directors Meeting on **27 April 2009**.

Any R&DA member can be considered for a board position. Election for four new board members takes place in January and February of each year. Nominees for the next election will be solicited through 1 May each year.

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## CHAIRMAN'S CORNER

Bob Dylan, poet and songwriter, probably best described today's current events in his song titled, "The Times They are A-Changin'." We are traveling through 2009 with new leaders, new challenges and a new economic reality. Simply put, we must all redouble our efforts to succeed, and determine how to do more with less.

While Federal spending is increasing geometrically to revitalize economic growth, our membership is dealing with reduced and restricted spending in all sectors, be it industry, academia or government. We must all spend our allotted time and money wisely to attain our objectives.

Your R&DA delivers tremendous value in both dollars and time spent as it always has. Very few multifaceted trade organizations like ours have the longevity or successful track record in problem solving in both bountiful and challenging times. The secret to this success is you and our common objective to provide our customer, the American Military, only the finest available goods and services at the right time, in the right place, at the right price.

Your R&DA delivers in the value equation as the network incubator for innovations in food, packaging, technology, and efficient distribution. Our reach as an organization has transcended pure commercial endeavors to include social consciousness in the form of the R&DA Wounded Warrior Foundation.

I strongly encourage you to use the opportunities when we are together as a group and apart as independent entities, to engage with one another on how we can deliver even greater value for our customer. Delivering the value is up to us all.

Health, happiness and success to all.

Bob Ripp  
Chairman of the Board

## Spring Meeting Continued from page 1

**Medical Center** who will speak at the meeting and participate in our golf tournament.

As usual, the meeting will be dynamic and provide the most current information regarding the military marketplace and the future needs of the military. The following elements of our program are noteworthy:

- Subsistence Prime Vendor Sessions by DSCP
- Work Group Sessions
- 63rd Annual Exhibition
- Rations and Prime Vendor Tracks
- Chef's Presentations

We will open our meeting on Sunday evening with a traditional clambake! Enjoy the great food offerings, the local music, and the ambiance of this event. Monday will begin the formal program with numerous presentations by key government officials. Our meeting flyer is available at our website and we urge you to register early to ensure your space at this meeting. Our website is [www.militaryfood.org](http://www.militaryfood.org).

## Wounded Warriors Continued from page 1

to walk to the rock wall on his first visit here and then months later see the same person scale a wall that many active duty military would find challenging.

R&DA wants to acknowledge the support of two of our members in this event. **John Likovich** and **Sterling Foods** are hosting a reception at John's home and **Blair Labatt** and **Labatt Foods** are hosting a luncheon for those attending the tour. There may be a seat still left if you are interested in participating in this event.

## NOTES FROM THE EXECUTIVE DIRECTOR

Be sure to get your room reservations in as soon as possible for our **63rd Annual Meeting**. All rooms are on a first come basis, and as we continue to grow, our attendance numbers usually fill all of our room block.

**Joe Hauser** has replaced **Frank Bankoff** as acting chief of **CONUS Prime Vendor Operations**. DSCP has had some minor reorganization in the **Subsistence Directorate**. Check their website for the latest. The **DSCP Customer Conference** was a huge success. The MPA program is now mandatory for OCONUS solicitations. DSCP is negotiating with suppliers. The MPA program will be included in the DSCP presentations at the R&DA meeting

ACES, under the leadership of **LTC Rob Barnes**, is streamlining operations and becoming more responsive to needs. **Rick Byrd** is the Acting Chief, replacing **Loraine Salerno**. There have been several new personnel to join this organization over the last few months. Rick Byrd is also the ACES Coranet Partner. **ACES Partnership Day** is March 26th. All spaces were filled within two weeks and the "wait list" is also filled.

## THE LINK

EDITOR: Marygene Fagan

PHOTOGRAPHY: Ron Hoffman, David Dubose  
DSCP: Joe Zanolle, Nicholas McGinty  
ACES: David Staples, Priscilla Dolloff Crane  
NATICK: CW4 Greg Burnham, Paul Mandile, Sue Harrington, Betty Davis, Jenny Whitsitt, Judith Aylward, Vicki Loveridge, Melvin Carter, Jeanne Lucciarini

## Board of Directors' Election Continued from page 1

Those desiring to be considered for a board position should have the following characteristics:

- ★ An employee of an R&DA member in good standing
- ★ Five years experience in areas of support to the military
- ★ Knowledge of the military market
- ★ History of attending R&DA meetings
- ★ Be of high morale character

Those desiring to be considered should contact the Executive Director and provide a resume.

One former Board of Directors member is elevated annually to the Executive Board. The only criterion is previous successful board experience. All former board members are eligible for this position which is announced with the board election results in March. All voting members of the Executive Board serve in ascending positions to eventually serve as Chairman of the Board. At the **63rd Annual Meeting** all voting members will be elevated to the next position in April of 2009.

### R&DA WELCOMES NEW MEMBERS

#### THE CHEESECAKE FACTORY

21 Fremont St.  
Newport Beach, CA  
92663  
Sandi Bland  
Tony Gressak

#### PINNACLE FOODS GROUP, LLC

6 Executive Campus  
Cherry Hill, NJ 08002  
Myke Lyons  
Joe Saporito

#### DELICIOUS FOODS

2332 Galiani St.  
Coral Gables, FL 33134  
Chiss Coffman  
Marc Stolfe  
52 Randy Rd.  
Carol Stream, IL 60188

#### SPARTANBURG MEAT PROCESSING CO

36 Mountain View Dr.  
Swanton, VT 05488  
Corrine Bonnette  
JoAnne LaBounty  
PO Box 170069  
Spartanburg, SC 29301

#### ZANATEK

Via Cesarea 11  
Genova 16122  
Italy  
Ennio Zanotti  
Valter Ballestro

#### KIRKOMAN SALES, USA

50 California St. #3600  
San Francisco, CA 94111  
Deborah Carpenter  
Chris Neary  
17330 Preston Rd.  
Ste. 2040  
Dallas, TX 75252

#### EXOPACK

2498 Wyeth Dr.  
West Chicago, IL 60185  
Mr. Robert Opaleski  
Mr. Gary McDaniel

## 2008/2009 BYER SCHOLARSHIP AWARD NOMINATIONS NOW ACCEPTED

The **Marvin Byer Award Program** provides scholarships to deserving students who are working on a degree program that will benefit the rations and packaging industries which support the military. The committee has made changes over the past year and now concentrate on awarding honorariums to undergraduate students. Additionally, multiple awards are now presented over each two year period. The R&DA web-site provides detailed information on both eligibility and nomination requirements.

It is through the generous donations of R&DA members that this program is successful and of great benefit to those who receive the honorarium and plaque commemorating their achievement. The current program encompasses 2008 and 2009. Below is the list of our supporting members who make this program possible. R&DA is grateful for their support.

The Byer Winners to date are:

2008: **Daniel Ramseyer**, University of Idaho

2009: **Martha Turner**, University of Georgia

Additional award to be announced in June.

### Marvin Byer Scholarship Fund Sponsors 2008–2009

#### *Gold Level*

STERLING FOODS  
ROSE PACKING CO.  
OREGON FREEZE DRY  
SHASTA SALES  
DEL MONTE, INC.  
SIRA TECHNOLOGIES  
SOPAKCO  
CADILLAC PRODUCTS  
OVERSEAS SERVICES CORP.  
AMERIQUAL GROUP  
ABC VENTURES

#### *Silver Level*

MS. BYER-PEMSLER  
TYSON FOODS  
RUIZ FOOD PRODUCTS  
TRANS-PACKERS SERVICES CORP.  
LASCO FOODS  
QUANTUM FOODS  
JTM FOOD GROUP

#### *Bronze Level*

CREATIVE BUSINESS IDEAS



### REALIGNMENT OF THE COMBAT FEEDING DIRECTORATE

*By Jeanne Lucciarini, Team Leader, Advanced Materials Engineering Team*

In January 2009, the **US Army Natick Soldier Research, Development and Engineering Center (NSRDEC)-DoD Combat Feeding Directorate (CFD)** underwent an organizational realignment after a thorough reassessment of all the directorate's team missions, size, demands and technical complexity. Two existing science and technology (S&T) teams, the **Advanced Processing and Packaging Team (APPT)** and the **Performance Enhancing and Food Safety Team (PEFST)**, had experienced substantial growth in both personnel and mission over the last year. Under the realignment, these teams were downsized and two new teams were created. This new structure will allow team leaders to dedicate more time with team members to discuss individual projects, address career growth, understand and remove obstacles to achieving personal goals, improve desired competencies, and focus more on future vision and strategy.

One of the new teams, the **Food Engineering and Technology Team (FETT)**, has a mission to develop and improve the quality and shelf life of ration components for both individual and group rations through product formulation, employing novel thermal and non-thermal processing and preservation techniques, and using hurdle technologies. The team will manage research and development projects including the development of *New Breakfast Technologies, Quality Kinetics for Stability and Shelf Life Prediction, Next Generation Hurdle Technologies, Reduction of Trans Fatty Acids*, and other projects associated with novel processing and product development/optimization. The FETT acting team leader is **Ms. Lauren Oleksyk** and team personnel includes nine members with Food Technology, Nutrition, and Chemistry backgrounds. Ms. Oleksyk received a Bachelor of Science degree in Food Science from **Framingham State College** and a Master of Science degree in Management from **Emmanuel College**. She has served as a Project Officer in CFD for 24 years on various projects involving food technology, product development, packaging, ration chemical heaters and food equipment, and holds patents on shelf stable bread and self-heating packages.

The mission of protecting Warfighter health through focused research on bio-warfare agent identification and detection as well as preventing illness from common foodborne pathogens now lies with the other new CFD team, the **Food Safety and Defense Team (FSDT)**, which is headed by **CW4 Greg Burnham, PhD, RS**. Dr. Burnham earned his PhD in Food Science – Food Microbiology and Safety with a minor in Public Health from the **University of Wisconsin – Madison** and also holds degrees in business administration and general sciences. In his 28 year military career he has held several critical mission positions such as Food Safety &

Quality Assurance Officer, for the Defense Commissary Agency, Midwest Region and as an Instructor for the U.S. Army Veterinary Corps' Food Inspection School. He has earned numerous military awards and decorations during his dedicated service including the Defense Meritorious Service Medal, the Army Meritorious Service Medal, and the Joint Services Commendation Medal. Joining Dr. Burnham is a cast of award-winning, experienced scientists and microbiologists who will combine their expertise to advance the state of Food Safety & Defense by investigating the optimization and validation of novel bio-warfare agent identification and detection systems (e.g., JBAIDS/RAPID, M1M, and Meso-scales), developing and validating predictive modeling tools for food safety risk analysis decision making, developing novel pathogen reduction technologies to prevent the spread of foodborne illness and improve the safety of fresh fruits and vegetables (FF&Vs) by utilizing the inherent antimicrobial activity of other microorganisms such as phage (viruses) and probiotic bacteria.

The former APPT and PEFST teams also underwent realignment including team name changes and a focusing of mission scope. The APPT is now the **Advanced Materials Engineering Team (AMET)**, led by **Ms. Jeanne Lucciarini**. The AMET mission is to investigate the development of novel, advanced and intelligent materials for packaging applications, to investigate innovative polymer processing technologies and to develop revolutionary packaging designs. The team structure consists of a Research Chemical Engineer, several Materials Engineers, a General Engineer, a Physical Scientist, and a Physical Science Technician with backgrounds in plastics engineering, mechanical engineering, chemical engineering, packaging science and food science.

The PEFST is now the **Performance Optimization Research Team (PORT)**, led by **Ms. Betty Davis**. The PORT mission is to develop and/or evaluate advanced novel technologies, functional ingredients and components focused on optimizing Warfighter performance. The team will manage science and technology projects associated with performance optimization. Ongoing efforts are directed at developing ration components containing probiotics, selecting and validating phytonutrients, optimizing nutrient composition and delivery and improving product functionality. The PORT collaborates extensively with the **U.S. Army Research Institute of Environmental Medicine** to evaluate Warfighter physiological changes and to validate optimized performance delivered through ration system components. The team structure is well rounded and consists of a Chemical Engineer, several food technologists, two microbiologists and an equipment specialist.

The new CFD structure was implemented on 5 January 2009. More focused missions and smaller team sizes are expected to benefit the products and technologies produced by these teams, enhance customer focus and prepare the Directorate for future growth.

## CFD New Team Structure

FETT	FSDT	AMET	PORT
Lauren Oleksyk, Act TL	CW4 Greg Burnham, Act TL	Jeanne Lucciariini, TL	Betty Davis, TL
Melvin Carter	Andre Senecal	JoAnn Ratto- Ross	Anne Barrett
Nicole Favreau	Christopher Doona	Danielle Froio- Blumsack	Ken Racicot
Linnea Hallberg	Phil Pivarnik	Lauri Kline	Paul Maguire
Jacqueline Leblanc	Cheryl Baxa	Christopher Thellen	Karen Conca
Richard Lopes	Florence Feeherry	Christopher Hope	Michael Wierzbicki
Michelle Richardson	Patrick Marek	Scott Winroth	Claire Lee
Mary Scerra	Josh Magnone	Jason Niedzwicki	Anthony Sikes
Tom Yang	Ed Powers	Sarah Cheney	Danielle Anderson
Jack Briggs	Morris Rogers	Allison Johnson (admin)	Katherine Kensil
Allie Grella			Jean Bowser (admin)
Sidney Walker			

### Combat Feeding Directorate Welcomes New Members

The DoD **Combat Feeding Directorate** (CFD) is also pleased to welcome **LTC (Ret.) Craig Rettie** as the newest member of its team. Mr. Rettie will be assuming Program Integrator duties within the Office of the Director, ensuring that the DoD Combat Feeding Research and Engineering Program (CFREP), continues to operate at the highest standards of excellence.

Mr. Rettie brings a wealth of program management and acquisition knowledge to the CFD, and his expertise in these areas will undoubtedly be a great asset to the organization. He is recently retired from the Army after a 21 year career, most recently as the **Product Manager, Force Sustainment Systems** located at Natick. In this role, Mr. Rettie was responsible for more than 45 programs that provide sustainment capabilities to soldiers in training, contingency, and combat operation environments. In his new role as CFD's Program Integrator, Mr. Rettie will promote future business and operating strategies within the CFD that will ensure the most relevant, viable technologies are applied to combat feeding systems in the most effective manner possible.

Mr. Rettie holds a BS in Engineering Technology and an MBA in Operations Management and Manufacturing. CFD is excited to welcome Mr. Rettie to the team and looks forward to his contributions in support of maintaining CFD's ability to put the highest quality rations and food equipment systems into the hands of Warfighters.

On June 23, 2008, the CFD added **Melvin Carter** to the family as a Food Technologist. He is a recent graduate of the **Auburn University** Doctoral Program in Alabama with a PhD in Food Science emphasizing Food Safety/Microbiology. Dr. Carter also has Bachelors and Masters of Science in Food Science Technology from **Alabama A&M University**.

In July 2007, this Warfighter retired as an Environmental Science Officer after 20 years with the Army Reserve, where he was deployed as a Combat Engineer in support of **Operation Iraqi Freedom**, 2003–2005. Dr. Carter has worked in private industry, academia, USDA as well as the military, and we are sure to benefit from his experiences. A true team player, Dr. Carter will effectively serve on The Food Processing, Engineering and Technology Team within CFD.

Another addition to CFD is **Ms. Helene Aucoin**, who is the new administrative assistant to the **Individual Combat Rations Team** and the **Group Rations Team**. Ms. Aucoin accepted the position in October 2008, and has already become a valuable member of the CFD administrative support staff. Ms. Aucoin's personal and professional experience, including spending several years in the Persian Gulf region, provide a unique and diverse perspective that will contribute greatly to the accomplishments of the teams she supports.

The **Food Engineering Services Team** (FEST) also recently welcomed the arrival of two new employees. In mid September 2008, **Ms. Lisa Fisher** joined FEST as an Administrative Assistant. She graduated from **University of Phoenix** with a Bachelors of Science in Criminal Justice. She has sixteen years of service in the US Army (ten active duty and six Army National Guard). She served one year in Kuwait as part of **Operation Iraqi Freedom** with the Arizona Army National Guard. As part of her National Guard duty, Ms. Fisher is a Human Resources Specialist with 124th Regional Training Institute in Vermont. She has five years human resource experience from the Department of the Army in Fort Huachuca, AZ, and from the University of Vermont for Army ROTC. Ms. Fisher has extensive experience in the areas of administration, office management, and communication.

In late September 2008, **Ms. Mary Nash** joined FEST as a Food Technologist. She graduated from **Framingham State College** (FSC) with a Bachelors of Science in Food & Nutrition with a Dietetics concentration. Ms. Nash worked at **TIAX LLC** (formerly Arthur D. Little) as a formulation/sensory technologist. She was involved in various food and beverage developments focusing on nutritional attributes, conducted flavor profiles of food and pharmaceuticals, managed the GMP certified laboratory for pharmaceutical testing, and developed sensory test protocols. Ms. Nash also has experience as a catering chef. Her unique skills and knowledge make her a valuable asset in document preparation, management, and addressing/solving technical problems.

We are pleased to have obtained the services of such talented and skilled people and welcome them all to CFD!

### QUADCON REFRIGERATED CONTAINER SYSTEM PRODUCTION CONTRACT

*By Paul J. Mandile, Natick Soldier Research Development and Engineering Center Combat Feeding Directorate*

In recent years, military operations in hot environments have highlighted the need for food storage and transport equipment that is more versatile, reliable and efficient than standard commercially available Refrigerated Container Systems. Accordingly, in 2007, engineers responsible for developing field-feeding equipment at the U.S. Army Natick

Soldier Research Development and Engineering Center (NSRDEC), Combat Feeding Directorate (CFD) in Natick, Massachusetts, solicited for the production of a **QuadCon Refrigerated Container System** (QRCS) to meet the Marine Corps proposed tactical field refrigeration transport and storage requirements.

The QRCS is a state-of-the-art, tactical, field refrigerated container system developed during FY07-08 to safely store chilled or frozen UGR™-A meals and other perishable items to support remote-site feeding operations in austere environments.



This system represents a critical new component to expeditionary feeding, supporting up to 250 personnel by providing an ability to utilize the entire family of group prepared field rations (i.e., UGR™-H&S and UGR™-A) without increasing the logistics footprint or requirements. Prior to its development, the Marine Corps utilized a **Tray Ration Heater System** which was limited to preparing and serving UGR™-H&S rations only. Providing A-rations gives the Marines a significant morale boost as well as increasing the variety of operational rations they can prepare and serve.

The QRCS was designed using an integrated *Systems Engineering and Integrated Product Team* approach as the QuadCon insulated container is used to store and transport all of the current USMC **Enhanced-Tray Ration Heater System** (E-TRHS) equipment items within the container. After transport to the site, the QRCS will be emptied and the insulated container will operate as a refrigerator/freezer that will accommodate new ration components and packaging requirements such as boil-in-bag menu items.

The small size of the QRCS (165 cubic feet) allows the users to couple three additional QRCS or QuadCon together to meet 20-foot ISO intermodal shipping container requirements. The QRCS meets the Services embarkation, tactical truck (MTVR, LVSR) and air transportation (C-130, C-53E, MV-22) requirements. QRCS can be separated into individual modules and moved using smaller material handling equipment. The insulated container is the first in the military's inventory to receive **National Sanitation Foundation** certification for the storage of perishable food items.

Temperature control is provided by an integrated, electrically driven **Modular Refrigeration Unit** (MRU) that provides precision temperature control in ambient temperatures from -25°F to +120°F. The MRU



was designed by the IPT to operate in military environments as opposed to other commercially available units. Air flow, evaporator and condenser size, refrigerant type, and compressor design are the principal determinates of efficiency, power consumption, cooling capacity, and suitability to high-temperature environments. The MRU utilizes a high-efficien-

cy hermetic compressor, oversized evaporator/condenser, and high-efficiency sealed-bearing motors for the condenser and evaporator fans. Carefully designed fan geometry increases efficiency, reduces the equipment footprint inside the container, runs quieter, and improves air flow distribution. The refrigerant used, R-404A, has excellent thermal performance at lower set-point temperatures and is currently available in all Services inventories. The refrigerant used is classified as non ozone depleting and environment friendly by **Environmental Protection Agency** (EPA).

The MRU developed by **Mainstream Engineering Inc.**, has an energy saver selection switch, which automatically operates the unit longer when in freezer mode during the cooler times of the day, such as the evening, to reduce power consumption. The MRU was specifically designed for high efficiency, high reliability, improved user operation, maintenance, and repair. Every component can be replaced using tools from common cooling and refrigeration tool/repair kits.

Because it was specifically designed and tested for high-temperature environments, under conditions encountered in the Central Command Area of Responsibility the MRU hermetic compressor is expected to last ten times longer than other shaft-driven compressors. The fact that MRU components are suitable for dusty desert environments is something most commercial units cannot boast.

The technical manuals, provisioning, logistics, and training packages were also fully developed to support this item. The QRCS is designed for 20-year storage life without performance degradation.

The QRCS provides a significant performance enhancement by providing the expeditionary services with the capability to safely store, ship, prepare and serve up to 1500 portions of perishable components of the UGR™-A ration, Fresh Fruits &Vegetables, enhancements, and other perishable items in remote locations and austere environments. Furthermore, the QRCS can support the USMC efforts to reduce the field feeding deployment and logistical footprint. Throughout this effort, CFD effectively coordinated the requirements, design, fabrication, and testing efforts with **Marine Corps Systems Command, Product Manager – Infantry Combat Equipment** to ensure all requirements were fully achieved using a customer-centric approach.

The QRCS successfully completed customer system development and testing of production prototypes during FY07 as a proof-of-concept to support the proposed Marine Corps expeditionary field feeding, and embarkation requirements. During this period, program requirements were accelerated to support User Evaluations and the QRCS performance specification was rapidly developed and staffed to support system procurement. In order to be responsive to user needs, actions were expedited to obligate Marine Corps FY07 funding (\$1.3M) and award a production contract for the QRCS in less than six months. The production contract is a five year, fixed price requirements contract with a total contract value of \$8.25M. The QRCS unit cost is \$16.4K each for the life of the contract. Four first article test units were fabricated and subjected to rigorous **First Article Testing** (FAT) at various test sites including **Aberdeen Test**

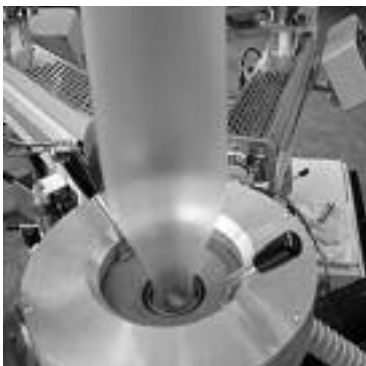
**Center.** Tests included: Reliability, maintainability, environmental, and transportability. FAT and Production Test Planning was completed in December of 2008.

This effort supports the Group Ration platform and provides exceptional expeditionary field feeding capabilities. The impact of this achievement will benefit the readiness of America's Armed Forces by enhancing the meal quality and increasing the morale of our warfighters. Since the QRCS provides the ability to store up to 1500 UGR™-A ration meals, re-supply of these rations is only required every four days. Eliminating daily truck convoys to carry rations to the expeditionary forces may potentially save lives from improvised explosive devices and insurgent attacks.

TACOM's **Integrated Logistics Support Center (ILSC)** is now in the process of verifying with the Army's Quartermaster Combined Arms Support Command and Product Manager – Force Sustainment Systems if the Army has a requirement for the capabilities that the QRCS will provide. In addition CFD is working with ILSC to petition for QRCS National Stock Numbers.

## **US ARMY NATICK SOLDIER RESEARCH DEVELOPMENT AND ENGINEERING CENTER (NSRDEC) COLLABORATION EFFORTS**

The **Advanced Materials Engineering Team (AMET)** of the Combat Feeding Directorate (CFD) at the NSRDEC, has research and development collaboration efforts with many companies, universities and other government agencies across the United States. AMET has considerable in-house capabilities for the research and development of new polymeric packaging materials for military rations at the **Polymer Film Center of Excellence (CoE)**. The Polymer Film CoE is a world-class facility which houses a plethora of processing and testing equipment including, a nine layer cast film and a five layer blown film extrusion system, two additional single and twin screw extrusion systems, as well as permeation, mechanical, thermal and morphological analysis equipment. This extensive array of equipment, as well as the expertise of the plastics and packaging engineers, makes the AMET an extremely desirable collaborator.



*Coextrusion line at Polymer Film CoE*

One of the current projects includes replacing the aluminum foil laminate that is used in the Meal, Ready-To-Eat (MRE) rations. Currently an aluminum foil tri-laminate is used for non-retort snack items, such as bread and crackers, while an aluminum foil quad-laminate is used for the retort processed entrée. AMET is working with **Kuraray America**, the parent company of **EVAL Americas**, who is the world's largest supplier of ethylene co-vinyl alcohol (EVOH). EVOH is a superior barrier to oxygen and is being investigated as a component in a multilayer all polymeric structure that could replace

the current aluminum foil laminate retort pouch. AMET is also working with a nylon nanocomposite called **Imperm** supplied by **Nanocor**, who is the largest global supplier of nanoclays specifically designed for polymer nanocomposites. Imperm is being investigated as a layer in an all polymeric multilayer structure that could replace the current aluminum foil laminate non-retort pouch. The elimination of the aluminum foil laminated structures would create a recyclable, more environmentally friendly package while significantly reducing production and disposal cost.

Other current projects include the investigation of an environmentally friendly fiberboard MRE shipping container. AMET is working with **Interstate Container**, who is a full service corrugated vendor located only minutes from the NSRDEC, to develop an environmentally friendly corrugated container to replace the current solid fiberboard shipping containers. The replacement of the solid fiberboard shipping container with a corrugated container would significantly reduce weight and eliminate a toxic chemical which is used to create a weather resistant fiberboard used in the current solid fiberboard shipping container.



*Cold Weather Testing of Alternative Fiberboard*

AMET is also working with other collaborators in government, industry and academia such as the **Naval Supply Systems Command (NAVSUP)**, **Cadillac Products Packaging Company**, **Pliant Corporation**, **American Plastics**, **Nanobiomatters**, **Extrusion Dies Industries**, **Kansas State University**, the **University of North Texas** and the **University of Massachusetts Lowell**. The AMET engineers are continually presenting collaborative research and development efforts at peer reviewed conferences and symposium across the United States; some of which include the *Society of Plastics Engineers Annual Technical Conference (SPE ANTEC)*, the *Technical Association of the Pulp and Paper Industry Polymers Laminations Adhesives Coatings Extrusions (TAPPI PLACE) Flexible Packaging Summit* and the *BioEnvironmental Polymer Society (BEPS) Annual Symposium*.

## **THE NATICK SOLDIER RESEARCH, DEVELOPMENT & ENGINEERING CENTER (NSRDEC) AND DEFENSE SUPPLY CENTER PHILADELPHIA (DSCP) CONDUCT LIMITED FIRST ARTICLE PRODUCTION TESTING OF NEW POLYMERIC TRAY ITEMS**

*Submitted by M. Susan Harrington, Senior Food Technologist and Project Manager of the Fielded Group Ration Improvement Project, DoD Combat Feeding Directorate (CFD), NSRDEC.*

In accordance with a CFD - generated **Lean Six Sigma (LSS)** initiative, the Unitized Group Ration (UGR) – Heat & Serve (H&S)™ Limited First Article (LFA) Production Test of

six new Joint Service approved UGR-H&S polymeric tray items was successfully completed during July/August 2008. The LFAs were produced at **AmeriQual Packaging**, Evansville, IN and **The Wornick Company**, Cincinnati, OH. Representatives from the DSCP and NSRDEC were in attendance. The items produced were Turkey Tetrazzini, Chicken Pot Pie, Pork Carnitas, Chicken Tamales, Chicken Stir Fry and Hoppin' John. The purpose of this LFA production test was to identify challenges in the production of new polymeric tray items when transitioning from bench top to full scale production. Additionally, these production tests serve as confirmatory tests of the draft Performance-based Contract Requirement (PCR) documents.

Once the LFAs were completed the PCRs were updated and coordinated with the Services, DSCP, United States (US) Department of Agriculture, US Army Veterinary Command and Industry. These items are targeted for UGR-H&S™, '09 menus. Once the documents are fully coordinated, they will transition to DSCP for procurement and assembly into the UGR-H&S™.

The success of this LSS initiative was voiced by all parties involved, most importantly by AmeriQual Packaging and The Wornick Company, who saw the greatest benefit. In fact, DSCP has agreed to continue this initiative and plans are underway to conduct LFA production tests of the Joint Service approved (January 2009) UGR-H&S™, ten items some time during Spring 2009. The goal for FY09 is to complete LFAs by April 2009 and transition documents to DSCP for inclusion in the FY10 menus. This change will appreciably reduce the "Acquisition Cycle Time" from field testing to fielding by up to one year.

### FIELD EVALUATION OF THE UNITIZED GROUP RATION – A™ (UGR-A™) AND UGR – HEAT & SERVE™ (UGR-H&S™)

*Submitted by M. Susan Harrington, Senior Food Technologist and Project Manager of the Fielded Group Ration Improvement Project, Combat Feeding Directorate (CFD), U.S. Army Natick Soldier Research, Development and Engineering Center (NSRDEC).*

During FY08 the annual UGR-A™ and UGR-H&S™ field evaluations were separately conducted by the NSRDEC - CFD, along with representatives from the **Consumer Research and Cognitive Science Team, Warfighter Science, Technology & Applied Research Directorate** and the **Operational Forces Interface Group**. The UGR-A™ and H&S™ tests were split to allow Army and Marine Corps an equal opportunity to participate in the development process of the UGR™.

#### UGR-A™

The annual UGR-A™ field test was successfully conducted from 22 September to 2 October, 2008 with the **3rd Battalion, 61st Cavalry unit**, Ft. Carson, Colorado. Seven new breakfast and eight new dinner menus, which included 67 new items, were evaluated along with the current UGR-A™ FY08 menus as controls. Two groups of approximately 60 Warfighters each were provided UGR-A™ breakfasts and



*Soldiers from Ft. Carson lining up for a UGR-A™ Dinner at the Containerized Kitchen.*

dinners each day. Acceptance data was collected for each meal. Overall, the products were well received by the troops. The results were analyzed and recommendations provided to the **UGR-A Integrated Product Team** on January 12, 2009, for decision on which items to include in the UGR-A™ 2010 menus. Table I (menus) and Table II (requirements) will be updated, coordinated and transitioned to Defense Supply Center Philadelphia (DSCP) this spring. Warfighters will begin to see the new UGR-A™ menus in October 2009.

#### UGR-H&S™

The UGR-H&S™ field evaluation was successfully conducted at **Ft. Pickett, Virginia** with the **1st Battalion, 8th Marines, 2nd Marine Division**, Camp Lejeune, North Carolina from 13-19 October, 2008. Four new breakfast and six new dinner menus, which included 39 new items were evaluated along with the current UGR-H&S™ menus as con-



*Pickett preparing a UGR-H&S™ dinner.*

controls. Two groups of approximately 70 Marines each were provided UGR-H&S™ breakfasts and dinners each day. Acceptance data was collected for each meal. Overall, the Marines provided constructive feedback on the test menus. The results were analyzed and recommendations provided to the Joint Services Operational Rations Forum (JSORF) in January 2009 for decision on which items to include in the UGR-H&S™ 2011 menus. In addition to Warfighter acceptability, the NSRDEC's recommendations to the JSORF are based on shelf stability and menu design. Procurement documents will be generated, coordinated and transitioned to DSCP for procurement by July 2009.

Special thanks goes out to all those government and industrial partners who contributed to the success of these evaluations, in particular to industry for their overwhelming support by submitting hundreds of new ideas/products and to **AmeriQual Packaging** for conducting both field test assemblies.

## OUTREACH IN ACTION

*By Jeremy Whitsitt, Office of the Director, CFD*

During the first quarter of FY09, the Department of Defense (DoD), Combat Feeding Directorate (CFD) supported a number of outreach events with the goal of continuing to educate both the military and civilian sectors on the purpose, function, capabilities, and future of operational rations and field feeding equipment that fuel the Defense Department's most flexible and adaptable weapons platform...the individual Warfighter. Four of the most significant events executed by the CFD were the **Association of the United States Army (AUSA) Annual Exhibition**, the **Army Science Conference** and ration samplings and demonstrations at the **Army Experience Center** and **US Army All-American Bowl**.

At the request of **Army Materiel Command (AMC)**, **Mr. Gerald Darsch** and **Ms. Kathy Evangelos** represented the CFD at AUSA and presented an exhibit featuring the total life cycle program for combat rations. One segment of the display featured the impact of field stripping on Soldier nutrition using an interactive touch screen customized software application. This program generated data to provide information for Warfighters on nutritional deficits as a result of field stripping and information for ration developers on preferences on those components consistently taken. The recent field testing conducted under the combat ration continuous product improvement programs was also featured. It highlighted the 150+ potential components for the Meal, Ready to Eat™ (MRE™); Unitized Group Ration A and Heat and Serve; and the First strike Ration® (FSR®) evaluated by Warfighters as well as video footage of the process of conducting the MRE™ field test at Ft. Lewis in September 08. A mock "food science" laboratory highlighted science and technology efforts to include probiotics, Kefir, nutraceuticals (product development and animal and clinical studies), products developed under the **Nutritionally Optimized FSR® Army Technology Objective** as well as new concepts for self heating rations and beverages.

The display was instrumental in promoting the Secretary of the Army's directive to demonstrate a "high-tech" Army. Senior leaders briefed by Mr. Darsch and Ms. Evangelos included the **Honorable Pete Geren**, SecArmy; **GEN Ben Griffin** (now retired), former Commanding General (CG), AMC; **Dr. Tom Killion**, Chief Scientist, US Army; and **GEN Ann Dunwoody**, new CG, AMC and numerous additional Flag Officers and SES members. Visitors and senior leaders commented positively on the quality of the display and program effectiveness. Three media interviews were conducted to include Sr. Editor of the **UK Military Logistics** and **AMC Public Affairs**. During the event, the CFD was invited to participate in a new SecArmy initiative called the "**Army Experience Center**."

The "Army Experience Center (AEC)" ([www.thearmyexperience.com](http://www.thearmyexperience.com)) is a new initiative established by the Secretary of the Army to educate the public about the high-tech nature of today's Army and to provide a relaxed atmosphere, where men and women who have an interest in the Army can interact with active duty Soldiers. Taking a new approach to telling the Army story, the AEC's focus is to make

a connection between the Army and the nation's young men and women. Located in **Franklin Mills Mall** in **Philadelphia, PA**, it provides a facility where visitors can experience the high-tech army for themselves through virtual experiences such as the Apache and Blackhawk helicopter simulators.

The CFD was specifically requested by the AEC leadership to conduct a demonstration and combat ration sampling for visitors to the AEC to expose and educate this demographic to the food that Soldiers eat when organized food service is not available. Static demonstrations featured historical rations from the Civil War through OIF/OEF, as well as planned improvements to the family of operational rations. The sampling consisted of entrée and snack items from the MRE™, FSR®, and Unitized Group Rations™. The items that were presented have been Warfighter Tested and Approved and will be fielded within the next three years. Overall, the event was a great success. **Mr. Al Flood**, Director, AEC stated that the, "Food was really good – quality of menu items was excellent, served hot with a smile."

Shortly after the AEC event, the CFD hit the road again in support of the **US Army All-American Bowl** in **San Antonio, TX**. This was the third year in a row that the CFD was requested to support this event sponsored by the US Army Accessions Command. The All-American Bowl is an annual event that showcases the best high-school football players in the country. The CFD exhibit was centrally located in the **Army Strong Zone**. The Army Strong Zone is a two day event surrounding the game that is a premier display of high-tech Army assets. The Army Strong Zone provided an opportunity for the public to view small segments of the Army, listen to the Army story and ask specific questions to Soldiers, civilians, and DoD contractors about the Army.

The CFD's main focus was to educate and inform the public about military rations. The display included the MRE™, FSR®, and the UGR-E™. Also part of the exhibit was a reset **Mobile Kitchen Trailer**, which was utilized to prepare rations for sampling. Visitors to the display were invited to walk through the kitchen which provided them with an interactive field feeding experience. Combat ration samples were provided to over 2,200 guests that included football players participating in the All-American Bowl, players' families, local civilians, active duty and reserve military, DoD civilians and VIPs. VIPs who visited the exhibit included **GEN Martin Dempsey**, Commanding General (CG), US Army Training and Doctrine Command; **LTG Benjamin Freakley**, CG, US Army Accessions Command; and **Mr. Gary Martin**, Deputy CG, US Army RDECOM.

The philosophy of the CFD is, "Warfighter recommended, Warfighter tested, Warfighter approved," inasmuch, it remains imperative that those same Warfighters, their families, and those making decisions for Warfighters, remain educated and informed about the current and future state of their operational feeding environment. Now, more than ever, it is critical that Warfighters realize that there are professionals devoted to improving combat feeding, for every Warfighter located anywhere that duty calls and this team is focused on working hard each and every day to find new and innovative ways to improve life on the battlefield. The CFD is making sure that this message is delivered.

Mr. Darsch and Ms. Evangelos briefed **GEN Chiarelli**, Vice Chief of Staff of the Army, at the Army Science Conference in December 2008. The CFD was featured in an exhibit focused on **Science and Technology for the Soldier** and included: Advanced packaging materials and nanotechnology, biosafety, probiotics, performance optimization/nutraceuticals, waste to energy conversion, individual beverage chilling, ethylene elimination, and self contained ration heater. Further, active demonstrations of the Unitized Group Ration™ Express, Meal, Ready to Eat™, First Strike Ration®, and Self-heating Hot Pack were conducted. After visiting the exhibit, GEN Chiarelli stated, "You have no idea how important what you're doing is to the Soldier in Afghanistan right now." Other VIPs who visited the booth included **GEN William Wallace**, Commanding General TRADOC, **Major General Kevin Leonard**, G-4 AMC, members of the US Army's SES community.



*The DoD CFD team prepares to serve ration samples at the Army Experience Center.*



*Mr. Darsch and Ms. Evangelos brief Hon. Pete Geren, SECARMY, at AUSA.*



*Steve Moody briefs visitors to the DoD CFD exhibit at the Army All-American Bowl. At right, the team prepares to serve samples from the Mobile Kitchen Trailer.*



*The DoD CFD exhibit at AUSA*



*Mr. Darsch and Ms. Evangelos brief GEN Chiarelli, Vice Chief of Staff of the Army, at the Army Science Conference in December 2008. The CFD was featured in an exhibit focused on Science and Technology for the Soldier and included: advanced packaging materials and nanotechnology, biosafety, probiotics, performance optimization/nutraceuticals, waste to energy conversion, individual beverage*

*chilling, ethylene elimination, and self contained ration heater. Further, active demonstrations of the Unitized Group Ration™ Express, Meal, Ready to Eat™, First Strike Ration®, and Self-heating Hot Pack were conducted. After visiting the exhibit, GEN Chiarelli stated, "you have no idea how important what you're doing is to the Soldier in Afghanistan right now." Other VIPs who visited the booth included GEN William Wallace, Commanding General TRADOC, Major General Kevin Leonard, G-4 AMC, members of the US Army's SES community.*

### **FIRST FOOD AND DRUG ADMINISTRATION (FDA) FILINGS (CFR 114) FOR LOW-ACID FOODS FOR ADVANCED FOOD PROCESSING TECHNOLOGIES SUPPORTED BY THE COMBAT FEEDING DIRECTORATE**

One would think that advances in food technology safety and defense would preclude or drastically mitigate the incidences of food borne illness. However, recent scares of epidemic proportion, as can be seen in the pathogen-infested tomatoes and spinach, have recently raised consumer concerns. Current shelf stable foods are commercially sterile and very safe, but do not have that fresh impact consumers now demand and may not have optimal content of vital nutrients found in fresh foods. On-going research on novel technolo-



*Inside the Army Experience Center. Forefront: Display of current ration technologies. Rear: Historical graphic featuring a timeline of ration development.*

gies is focused on providing a safe, more palatable and more fresh-like product. Echoes of our Warfighters emphasize these needs as maintaining their high morale becomes more critical in the defense of our beloved country. **High Pressure Processing (HPP)** and **Microwave (MW) Sterilization** are two very unique novel technologies being studied and used in the preservation of many food commodities with an end goal to produce fresher tasting shelf stable items.

HPP is a food processing method that exposes food to elevated pressures, with or without thermal influence to accomplish microbial inactivation. Elevated pressure not only interrupts microbial viability, but maintains desirable food attributes by retaining a fresh-like quality. With microbial viability reduced, shelf-life is extended with minimum loss of favorable sensory attributes. This is due to the uniform distribution of the pressure which allows food to retain its shape, eliminate pathogen risk and retain sensory characteristics. With high pressure itself not being adequate to totally inactivate pathogenic spores, **Pressure Assisted Thermal Sterilization (PATS)** has been used with HPP. Here the objective is to reach a temperature above 121°C during required process holding time for the high pressure process.

MW is the use of electromagnetic waves ranging in frequencies between 300 MHz and 300GHz to produce heat within the food material. The new MW sterilization process uses a frequency of 915 MHz for increased power efficiency, deeper penetration and stable heating patterns (up to 265°F). Using this technology reduces heating time by 10-25% in comparison to conventional thermostabilization methods. As a result of the shortened time and uniform distribution of heat, a higher quality shelf stable product is produced in comparison to a retorted product.

With these novel technologies, a broader variety of foods may be introduced to our Warfighters as well as improvements to existing fielded products. Those products that were unable to withstand the rigorous environment of the retort may now be possible for inclusion in Meal, Ready-to-Eat ration items.

The DoD Combat Feeding Directorate (CFD) has formed a consortium with **Avure Technologies** of Kent, WA, the **National Center for Food Safety** of Chicago, IL and several major food industry partners for a **Dual Use S&T (DUST)** project for the use of HPP. CFD has also formed a DUST consortium with **Washington State University** of Pullman, WA for the use of MW sterilization. Both ventures have led to the first filings under CFR 114 for Food and Drug Administration (FDA) approval of low-acid foods (mashed potatoes) by PATS in a retort pouch, September 2008 (DUST consortium NCFST/Avure) and by MW sterilization in a single-serve polytray, October 2008 (DUST consortium WSU). Pressure and temperature resistant strains of *Clostridium botulinum* were used to validate the PATS process, while a common non-pathogenic surrogate strain was used for demonstrating efficacy of MW sterilization. To achieve the desired temperature for HPP, a pressure of 100,000 psi was targeted with an initial product temperature of 90°C.

Both consortia are now awaiting formal responses from the FDA. These research efforts will lay the groundwork for both

future combat rations and shelf stable commercial food items to successfully introduce "center of the plate," thus incorporating an industrial base for the production of high pressure and microwave sterilized foods to meet the desires of both the military and commercial sectors. CFD will continue cutting-edge research with these partners and lead the way in establishing the new processes for a variety of foods.

*Melvin Carter, Food Engineering and Technology Team, CFD, NSRDEC*

### **FY08 FIELD EVALUATION OF NEW ITEMS FOR THE MEAL, READY-TO-EAT (MRE) XXXI (2011 DATE OF PACK)**

*Submitted by Judith M. Aylward, Senior Food Technologist and Project Officer of the Fielded Individual Ration Improvement Project, Combat Feeding Directorate, Natick Soldier Research, Development & Engineering Center (NSRDEC)*

The field test for the Meal, Ready-to-Eat (MRE) was successfully conducted on 10-19 September 2008 at the **Warrior Leader Course**, NCO Academy, Ft. Lewis, Washington. Approximately 135 Warfighters were provided three MREs per day. Acceptance and consumption data were collected for each meal.

Nine prototype MRE menus including 41 new items were tested. MRE XXVIII menus were provided as the control. MRE test items included 9 entrees, 24 snacks/starches/desserts, 4 spreads/condiments and 4 beverages. Initial feedback indicates that the Warfighters enjoyed the new MRE items and provided many helpful comments and suggestions.

Both acceptance and consumption data was collected. Acceptance data provides the Warfighter's likes and dislikes of the test and control items. Consumption data provides information on what and how much of each ration component is actually consumed by the Warfighter. This data will be used for future menu design and planning. The field test results will be briefed to the **Joint Services Operational Rations Forum (JSORF)** on January 27-28, 2009 for approval of items to be included in MRE XXXI (2011 production). NSRDEC recommendations to the JSORF are based on Warfighter acceptance, consumption, shelf stability, nutrition, and menu design.

Procurement documents for the new items will be prepared by NSRDEC and sent to the Military Services, industry and other government agencies for coordination, before being transferred to the Defense Supply Center, Philadelphia (DSCP) for procurement.

### **FY08 FIELD EVALUATION OF NEW ITEMS FOR THE FIRST STRIKE RATION® (FSR®)**

*Submitted by Vicki Loveridge, Senior Food Technologist and Project Officer of the First Strike Ration and Assault and Special Purpose Ration Improvement Project, Combat Feeding Directorate, Natick Soldier Research, Development & Engineering Center (NSRDEC).*

The initial field test for the next iteration (second procurement) **First Strike Ration®** (FSR®) was successfully conducted by Natick Soldier Research, Development and Engineering Center (NSRDEC) personnel at **Ft. Benning, GA** on 3-9 Sep 08. The FSR® is a new, lightweight assault ration that is intended for short durations of highly mobile, high intensity combat operations by forward deployed Warfighters. It is comprised of calorically dense eat-on-the-go items that are also performance enhancing. The FSR® provides about 2800 calories and is nutritionally designed to sustain one person for one day (24 hours). This test was the first phase of two planned FSR® field tests with Soldiers participating in the **75th Ranger Regiment Pre-Ranger Course**. Two menus comprised of new food components developed by NSRDEC, and three standard, first procurement FSR® (2008 Date of Pack) control menus were evaluated as part of the test scenario. A group of approximately 50 Soldiers consumed one of these five menus per day for the entire four day testing period. The test protocol included Soldiers completing questionnaires each day that were subsequently gathered by trained data collectors every 24 hours. Background questionnaires and post-test questionnaires were also issued.

The second phase of FSR® field testing was subsequently conducted on 1-7 Oct 08, by NSRDEC, led by representatives from the **Consumer Research and Cognitive**

**Science Team** and coordinated by the **Operational Forces Interface Group**, with a new group of Soldiers participating in the 75th Ranger Regiment Pre-Ranger Course, Ft. Benning, GA. Two test menus, consisting of over 20 new food items, and three standard first procurement FSR® (2008 Date of Pack) control menus were evaluated as part of the field test. In this instance, a group of approximately 50 Warfighters were issued two each of these five menus per day for the entire four day testing period. Warfighters filled out acceptance questionnaires each day as well as background and post test questionnaires.

The combined acceptance data collected from these two FSR® field tests will provide sufficient data on each of the over 40 new components to allow the FSR® Project Officer to make recommendations for expanded menus as part of the **Assault Special Purpose Improvement Program**. Data outputs from the Joint NSRDEC/USARIEM Nutritionally Optimized First Strike Ration (NOFSR) – Army Technology Objective (ATO) will also be utilized in the recommendation and decision process for future ration enhancements. The results of this field test will be presented to the Joint Services Operational Rations Forum for their review and endorsement in January 2009.



## WOUNDED WARRIOR PROGRAM UPDATE

We are most pleased with the superb support of our members, government employees and others for their contributions to our **Wounded Warrior Program**. R&DA has no operating expenses in this program as all funds go directly to supporting the needs of Wounded Warriors and their families. As of January 2009, assistance in the amount of **\$455,000** has been donated. This program fills the voids of all other existing programs and is based upon documented requests as verified by government officials to meet a compelling need.

The R&DA Vice President of Wounded Warrior Affairs is **Jack Maas** of JTM Foods. Jack and his team comprised of **Jim Fagan, Barney Rosner, Don Vtipil, John Likovich** and the current chairman of the Board of Directors (**Bob Ripp** now and later **Dan Weiss**) validate all expenditure of funds. This allows us to meet needs and to ensure that our expenditures are in line with our goals. We appreciate the generous support of all who have donated, and we are impressed with the scope of those who are involved. Our funds drive is for 2008 and 2009. The following are the *Elite* and *Platinum* donors for the program. We are most appreciative of the many gold and silver donors for their generous contributions as well. Our support allows us to bring smiles and assistance to those who have given so much for us!

### WOUNDED WARRIOR TRANSITION PROGRAM DONORS

#### ELITE DONORS

American Bounty	AmeriQual Group	Cadillac Products Packaging Co.
H.J. Heinz/Portion Pac	JTM Food Group	Ocean Direct
Mr. Marc Rapp	Richmond Wholesale Meat Co.	SOPAKCO
Texas Best Authentic Foods	Trans-Packers Services	The Wornick Company
	Unaka Foundation	

#### PLATINUM DONORS

Cuisine Solutions	Daily's Premium Meats	Heater Meals/Truetech
Mr. & Mrs. Michael Hyche	Kellogg Sales Co.	Sterling Foods, Ltd.



POC is Joe Zanolle, commercial (215) 737-5648, DSN 444-5648, email [joseph.zanolle@dla.mil](mailto:joseph.zanolle@dla.mil).

## SUBSISTENCE WORLDWIDE CUSTOMER CONFERENCE & FOOD SHOW 2008

The Defense Supply Center Philadelphia (DSCP) hosted their Subsistence Worldwide Customer Conference and Food Show 2008 on November 18-19, 2008 in Dallas, Texas. Some of the key events were the **Operational Rations Demonstration and Tasting** which was a huge success. This demo featured new entrees, snacks and beverage items introduced into MRE and new products or the UGR-A and heat and serve program.

There were two general sessions during the conference. **BG Perna**, Commander of DSCP, opened the initial general session with an interesting message on the importance of US military soldiers getting hot meals. DSCP also featured two guest speakers. **Shari Barrett** from the Food & Drug Administration (FDA) spoke on what the FDA is doing to protect our food supply. The second speaker featured **John G. Miller**, author of *Question behind the Question* (QBQ).

The Customer update session highlighted the current support for the previous year as well as future issues and challenges. The Industry update session was another interesting session which covered issued and changes associated with support to DSCP's customers. Various workshops were offered throughout the two day conference. These workshops were geared to educate DSCP's customers and partners on subsistence issues and new ideas and experiences were shared.

The DSCP Food Show included 203 companies which occupied 244 booths in the exhibit hall. There were 1,531 conference attendees and exhibitors who attended this event this year. The next Subsistence Worldwide Customer Conference & Food show will be held on **June 15-16, 2010** in Ft. Lauderdale.

## RECENT RETIREMENTS AT DSCP SUBSISTENCE

**Frank Bankoff** retired in January 2009. Frank's most recent position was the Chief of the CONUS Prime Vendor Section in the Supplier Support Division of Subsistence. Frank had 33 years of federal service, and spent 31 of those in subsistence.

**Gordon Ferguson** retired in January 2009 also. Gordon's most recent position was the Chief of the OCONUS Prime

Vendor Section on the Supplier Support Division of Subsistence. Gordon had 35 years of Federal Service, and spent approximately 25 years in Subsistence.

Several other Subsistence team members retired in 2008, including **Sandy Murray** (Procurement), **Tom Kasa** (Quality/Entomologist), and **Larry Charya** (Quality/Food Technologist).

We thank all of our team members who have recently retired for all their service and hard work, and wish them well in the future.

## SURGE AND SUSTAINMENT INITIATIVE

The **Subsistence Industrial Base Planning Office** is working on several initiatives which address our mission of meeting the services surge and sustainment (S & S) requirements for prime vendor items as well as operational rations.

First, a procurement is being initiated to obtain equipment to meet the S & S requirements for tray pack rations. Equipment will be pre-positioned with vendors who have tray pack contracts with DSCP Subsistence. The estimated award date is August 2009. A pre-proposal conference will be held two weeks after the Request for Proposal (RFP) is opened. Details will be in the RFP.

Second, this office is working on establishing partnerships with two CORANET partners for projects which will address S & S issues. One of the primary missions of the Subsistence Industrial Base Planning Office is to work with industry to make sure sufficient capacity exists to meet the extraordinary demands that occur during contingency operations. Any academic or industry partner interested in addressing issues in this area should contact this office.

Finally, the Industrial Base Planning Office is working with **CORANET** and **Rutgers University** to assume ownership of several pieces of equipment and move them to facilities where they can be utilized to meet S & S requirements. The equipment will be refurbished and utilized primarily for tray pack production.

POC in *Nicholas McGinty*, Subsistence Industrial Base Planning Office, 215-737-4252, [nicholas.mcgintry@dla.mil](mailto:nicholas.mcgintry@dla.mil).

# Hall of Fame Additions

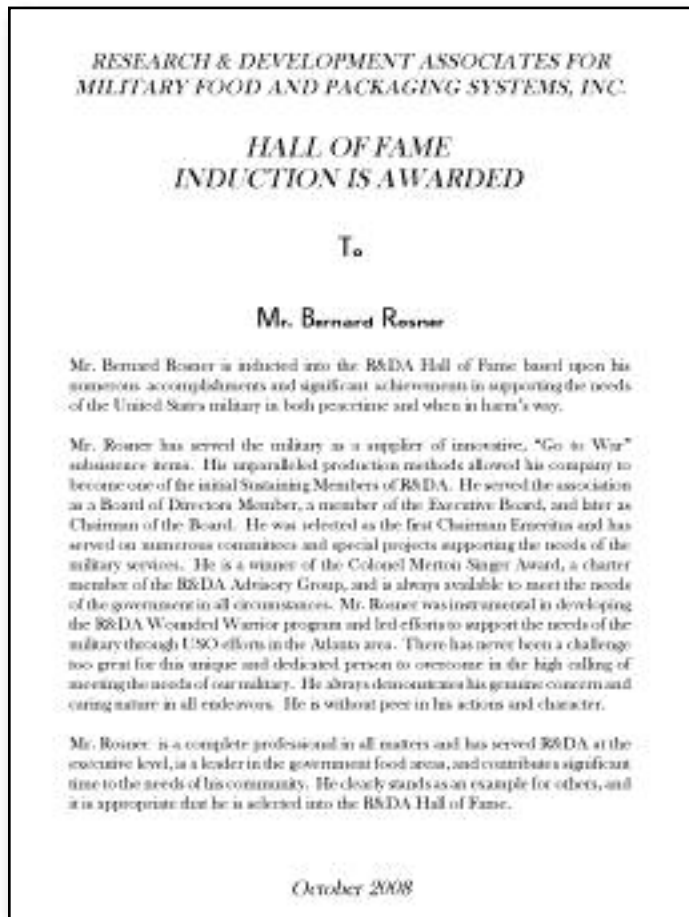
The **R&DA Hall of Fame** was established to recognize those unique individuals and companies who support the needs of the military. This is a highly select group. In the 63 years of operation and the more than 700,000 individuals and 4,200 companies involved during this period there are only 19 individuals, seven companies, and four government organizations that have been selected for this elite distinction. The last addition of companies to the Hall of Fame was in 2004. For a company to be considered it must display all of the following characteristics:

- Long term support of the needs of the government*
- A history of partnership with government organizations*
- A respect to the quality of their products and services by government evaluations*
- Responsiveness to the needs of the government in all situations*
- Involvement in resolving government issues in an expeditious and selfless manner*

As we go to press, there are three finalists for selection. The selections will be made at the **63rd Annual Meeting and Exhibition** in Cambridge, MD.

## ROSNER ENTERS HALL

**Barney Rosner** was the newest addition to the R&DA Hall of Fame. A copy of his award is in this edition of the Link. But his accession to the **Hall of Fame** is a result of numerous achievements and selfless support to the industry, the government, the community, and to the Wounded Warriors of our military. Mr. Rosner is an example for all to emulate in all aspects of his character.



## R&DA HALL OF FAME 1946-2009

These individuals, organizations, and companies have been in the forefront of the remarkable achievements in food, packaging, equipment and food service afforded to the government. Each has a long listing of noteworthy accomplishments and has demonstrated unselfish service and dedication to providing the finest subsistence support, at the lowest possible price, to our fighting forces. The members of the Hall of Fame are acknowledged for all their efforts and will be forever remembered for their patriotism, caring, contributions, technical prowess, and humanity.

### INDIVIDUALS

- |                         |                        |
|-------------------------|------------------------|
| Herbert Ames            | Marvin J. Byer         |
| Dr. Elwood Caldwell     | P.J. Carr              |
| Gerald Darsch           | Dr. C. Patrick Dunne   |
| Anthony F. Dicioccio    | LTGEN Henry T. Glisson |
| Dr. Mitchell Hartson    | COL Rohland A. Isker   |
| Dr. Edward S. Josephson | Chester Kowalczyk      |
| Sophy Mae Mitchell, Jr. | CW5 Peter Motrynczuk   |
| Bernard Rosner          | Paul Short             |
| Gary W. Shults          | COL Merton Singer      |
| Harry Williams          |                        |

### GOVERNMENT ORGANIZATIONS

- Defense Supply Center, Philadelphia
- Natick Research Development & Engineering Center
- US Army Quartermaster School

### COMPANIES

- Cadillac Products Packaging Company
- Borden Incorporated
- Kellogg Sales Company
- Oscar Mayer Foods Company
- SOPAKCO
- The Quaker Oats Company
- The Wornick Company-RAD

The **Fall 2008 Awards Banquet** was also a time to recognize those who support the needs of the government and whose accomplishments are noteworthy. This event was special in many ways as an individual was added to the Hall of Fame, the 2008 Isker Award was given for outstanding government accomplishment, and two government employees were acknowledged for achievements

# ACES ACTIVITIES

## ARMY WORLDWIDE FOOD SERVICE WORKSHOP DALLAS, TEXAS 2008



The 11th Army Worldwide Food Service Workshop sponsored by the Army Center of Excellence, Subsistence was held on November 19th in Dallas, Texas, in conjunction with the Defense Supply Center Philadelphia Subsistence Customer Conference and Food Show. Attendees traveled from as far away as Iraq to participate in this workshop.

The event kicked off Thursday morning with a general session opened in true Texas style and moved forward into breakouts that included everything from *Policy and Doctrine* to *Reserve Component Trends and Analysis*. Some of the most popular workshops were *Army Food Service Contracting*, *Field Feeding and Equipment*, *Dining Facility Design*, and *Policy and Doctrine* updates. This year's new workshops, Lessons Learned in OIF and upcoming initiatives for future Dining Facility Operations based on new concepts for hospital food service operations were well received. A big thank you goes out to our guest speakers, **BG Jesse Cross**, Quartermaster General, **COL George Dilly**, MEDCOM and **CW4 Ellen Magras**, 3rd Infantry Division, **WO1 Daniel Barker**, and **MSG Calvin Carter**, CJTF-101st.

Professional development sessions for the Warrant Officer Corps and the Non-Commissioned Officer Corps provided an opportunity for a much needed exchange of information regarding the future of Army Food Service. The Army Food Advisor, **CW5 Jack Van Zanten** and the ACES SGM, L'Tanya Williams lead the sessions respectively.



Excellent feedback was provided through attendee surveys. ACES uses the surveys to improve the agenda and workshop style from year to year. Expect some exciting changes at our next event.

All the slide presentations from this year's event were posted to the ACES website and can be downloaded at [www.quartermaster.army.mil/aces](http://www.quartermaster.army.mil/aces).

Thank you to all the members of the Army Food Service community for making this year's workshop a true success. For additional information regarding the Army Worldwide

Food Service Workshop please contact **Ms. Cara Vartulidusablon** at 804-734-4842, [Cara.vartulidusablon@us.army.mil](mailto:Cara.vartulidusablon@us.army.mil) or **Ms. Brittany Lawson** at 804-734-4839, [Brittany.lawson@us.army.mil](mailto:Brittany.lawson@us.army.mil).

## A LEGEND LEAVES

"Back when I joined the Army" is a familiar start to many stories **Richard Harsh** tells to countless co-workers, peers and soldiers. Everyone listens avidly because they know something good is coming. It is bound to be a story that is funny, questionably true, and something we can relate to.



Richard Harsh joined the Army waaaay back in 1960. He tells the story of how as a young boy who liked to test the waters and break boundaries; he was given the option of joining the Service or suffer worse consequences. He decided joining the Army would be a good thing for him. He knew someone who was into computers and was making fantastic money, at least \$10 an hour. Back then that was good money! Of course, the computers were as big as a room. He went to the recruiting office and told them he wanted to work with computers. They made him take a test. He passed but they didn't have an opening for almost a year. He couldn't wait so he asked if he could have a job working with money. They made him take a test to be a Financial Officer. No problem, he passed that too. But again no jobs were available for awhile. So he thought and said, "Well, I have experience working in a kitchen so how about being a cook? They said, "Great, when can you start?" He said, "Wait a minute, don't I have to take a test?" They said no, jobs are available now. Looking back, maybe he should have thought a little more about being a cook.

He says he has never regretted joining the Army as a cook. He has accomplished so much in his life, more than he ever imagined as a young boy running the streets. He was one of the first to work with contractors running the dining facility. He was the first Army Food Advisor. He has written DA level policy and doctrine and is the co-writer of the current DA Prototype for Performance Work Statements for Performance Based Service Acquisitions.

We, as his co-workers, are glad he joined the Army and shared his vast knowledge and wisdom with us. We have been enriched just by knowing him.

## FAREWELL TO MR. MIKE DAMICO

**Mike Damico** retired from active Federal service on 31 Dec 08, taking a vast amount of food service experience, knowledge, and ability with him. This experience, knowledge, and ability were honed by 44 years of military and DOD civilian service. After retiring from the Army at the rank of Sergeant Major, Mike began the next stage of his career by working successfully in numerous DOD civilian jobs to include DSCP-E account manager for Northern Europe, team chief for the ACES Food Management Assistance Team, regional



food program manager for the Installation Management Command-Europe, and food service systems analyst at ACES with a 120-day additional duty as the ACES Executive Officer.

Mike is almost universally known across the entire DOD food program spectrum and has a reputation for attacking problems head on, asking the hard questions, and sticking to a problem relentlessly until it is resolved in the most beneficial way to the Soldier. His most recent projects include providing guidance to regulatory policy and doctrine development, providing technical support to the DOD subsistence prime vendor program, and serving as the Army lead for development of the **Common Food Management System**.

In his own words, Mike says “My time spent at ACES and other DOD agencies has been very productive and rewarding. I hope that I have contributed in many small ways to the overall success and improvement of the Army Food Program, and those of other individual command food programs where I served. My objective has always been to improve the quality of life of our Soldiers/diners and improve facilities and subsistence items and service, while providing assistance and guidance to our Army.”

I would argue with Mike by saying he has contributed in many great ways to the overall success of the Army Food Program. His departure leaves a huge whole to fill. Among his many other accomplishments, however, he has done a great job of training and mentoring those younger than him, so that even in leaving he has helped to partially fill the hole his retirement makes.

As his co-workers, we are glad he joined the Army and shared his vast knowledge and wisdom with us. We have been enriched just by knowing him.

### RAYMOND BEU JOINS ACES TEAM

The Army Center of Excellence, Subsistence (ACES) is happy to welcome the new Director of Training, **Mr. Raymond Beu** and his family to the ACES team.

Raymond Beu was born in Yuma, Arizona, in May, 1968. He enlisted in the Army in July 1987, as a 94B, Food Service Specialist, and was appointed as a Warrant Officer from the Warrant Officer Candidate School in **Fort Rucker, Alabama**, in July, 1995.

Mr. Beu has extensive food service experience serving CONUS, OCONUS, and in support of OEF/OIF in the following positions: Food Service Specialist, Brigade Food Advisor, Task Force Food Advisor, Division Food Advisor, Installation Food Program Manager, Theater Food Advisor, Combined Executive Food Program Manager, Command Food Advisor, culminating as Training Developer/Writer at the United States Army Combined Arms Support Command and Fort Lee.

Mr. Beu is married to the former **Aimee M. Gourlie** from Mayville, Wisconsin, and they have two children, Camden and Hailey.

When asked about his new position Mr. Beu stated, “I am excited to become a part of the ACES Team, and I look for-

ward to working with everyone to ensure that we provide the right training, at the right place, and at the right time to ensure the success of our food service professionals.” Mr. Beu’s top priorities as the Director of Training are to ensure all training is relevant and current; facilitate the transition to the Joint Culinary Center of Excellence (JCCoE); and ensure there is one standard of training for Active and Reserve Food Service Specialists, Sergeants, Warrant Officers and Officers.

### NUTRITION INITIATIVES FOR ARMY FOOD SERVICE - MAKING IT FRESH, HEALTHIER AND HAPPIER

The Army Center of Excellence, Subsistence is borrowing some of the great ideas from the **Making It Fresh Nutrition Initiative** proposed by the **Army Medical Command**. The initiative provides a total concept of food service operation from menu design and food preparation to diner information and education to equipment layout and building changes.



The concept promises great tasting, very appealing food made from fresh or less processed ingredients to assure diners of superb nutrition while enjoying a variety of meal options. As proposed, the Making It Fresh Concept is a turn-key operation which includes standardized menus and recipes. Menus have been developed by MEDCOM for twelve distinctive food stations, with great emphasis on bringing the final food preparation to the front of the service area, allowing diners to see “fresh ingredients, fresh preparation.” The innovative menus are developed to meet DOD Nutrition standards. The genesis of the idea tracks back to the Army Chief Dietitian in the Office of the Surgeon General (OTSG), specifically for application in hospital/ military health clinic settings. However, the marketing campaign associated with the change in medical feeding resulted in widespread interest and elevated command expectations for changes in all garrison food service operations.

Our commanders want to do better in delivering “better for you” foods in order to improve Soldiers’ overall fitness, health, recovery from injury or illness, and ability to handle stress. At the same time, our leaders know that foods must be satisfying and appealing in order to keep up the diner’s voluntary participation in the food service operations. The trick is not so hard, but it does mean that good menu planning is needed to keep the traits of fun, flavorful, interesting and good for you in balance and available at each meal. Small portions of indulgent selections such as gravies, deep fat fried foods, richly creamed and sauced starches and vegetables, desserts, smoothies, milkshakes and energy drinks etc, may be fine, in moderation, if diners know

what that term “moderation” means when they are selecting what, when and how often, and how much. What does a balanced plate look like? Start off by using a moderate size empty plate—it fills up faster, providing visual satisfaction. Is there a visual guide for the diner and for the food service staff? See how much space should be used by each component. Did you know that the entrée should cover only one quarter of the plate? Vibrantly colored vegetables cover one half, complementary starches one quarter, and beautiful side salads and cut up fruit should get much more attention in the presentation. Make your own model from the day’s menu or if you need help, there are commercial options you can purchase to visualize the balance.



Advanced further by Army Chief Dietitian **COL George Dilly's** ongoing efforts, **Colonel (retired) Maria Worley** spearheaded an initiative to greatly improve healthier menu options, select preparation methods, limit the availability of “less optimal” foods, and spotlight the nutritional value of those menu items in medical food service operations. This MEDCOM program is designed to feed Soldiers, Staff and patients delicious, healthy meals that enhance cognitive and physical performance. The program includes providing nutrition education to create informed and selective consumers. To transfer this “work in progress” concept to the larger **Army Food Service Program for the Soldier-Athlete** would require significant changes to how we plan and provide meal support. We need better automated databases accessible at Army headquarters level supporting menu design with reliable and accurate incorporation of full nutritive information. We need to integrate facility design, equipment, product selection, and labor which support producing “better for you” selections. We need to manage timing and flow of the operations to improve access and enjoyment of meals. We need revisions in management approaches to menu content, information sharing and work load planning. And, definitely not last in importance, we must have a much more robust ability to educate diners and communicate the risks and benefits of specific selections.



The MEDCOM initiative was broadly marketed to key leaders throughout select Army installations, and interest grew dramatically. Why not look for similar benefits to be available to the Soldiers dining in the garrison dining facilities? The cross-over of some of these ideas from medical care to everyday eating habits has the potential to transform some of the short and long term goals of the Army Food Program.

The Initiative remains under development in the medical food service arena, and limited prototypes have not yet matured sufficiently in order to confidently transfer lessons

GRAINS Make half your grains whole	VEGETABLES Use your rainbow	FRUITS Focus on fiber	MILK Get your calcium and protein	MEAT & BEANS Go lean with protein
<ul style="list-style-type: none"> <li>Get at least 3 oz. of whole-grain cereals, breads, pastas, rice, or pasta every day.</li> <li>For a 2,000-calorie diet, you need the amounts below from each food group. To find the amounts that are right for you, go to <a href="#">MyPyramid.gov</a>.</li> </ul>	<ul style="list-style-type: none"> <li>Choose dark-green, orange, red, yellow, purple, and white and dark leafy greens.</li> <li>Use more orange vegetables like carrots and sweet potatoes.</li> <li>Enhance dry beans and peas like chickpeas, kidney beans, and lentils.</li> </ul>	<ul style="list-style-type: none"> <li>Get a variety of fruit.</li> <li>Choose fresh, frozen, canned, or dried fruit.</li> <li>Go easy on fruit juices.</li> </ul>	<ul style="list-style-type: none"> <li>Go for 8% or 10% fat when you choose milk, yogurt, and other milk products.</li> <li>If you don't eat a certain milk, choose another low-fat or fat-free calcium source such as fortified orange juice, soybeans, and tofu.</li> </ul>	<ul style="list-style-type: none"> <li>Choose lean fish or lean meats and poultry.</li> <li>Take a little E, or go E!</li> <li>Try your protein choices - choose poultry, beans, peas, nuts, and seeds.</li> </ul>
Get 4 1/2 cups every day	Get 2 1/2 cups every day	Get 2 cups every day	Get 3 cups every day	Get 5 1/2 oz. every day

learned to the larger Army food Service community. But there are early steps that are prudent to incorporate into our dining facility operations now. Our diners can access “better choices and better for you” with just a few adjustments in our management approach to the daily task of feeding hundreds or thousands of diners each day.

There are some concerns as we develop better for you opportunities. Too much restriction and control can be detrimental to keeping our diners coming back.

We want to avoid the situation where Soldiers race out of formation, and gravitate to retail fast food operations where the french fries may be available but the fresh fruit is not. Without educational information, and guides to what right looks like, most young adults have not learned to make better decisions for life-long eating habits. But if feeling harassed at meals in Basic Entry training, Soldiers may have learned to avoid the DFAC, and thus miss out on the wonderful variety and great options being provided over time. Ultimately, poorer eating habits means Soldiers are less well prepared for the battlefield stressors, less alert, less agile, less able to rebound after injury or illness. We have a vested interest in making a difference in their choices **NOW**.

Some of the Nutrition Initiative measures include reducing the number of fried food selections for quick service while increasing freshly made sandwiches with lots of great, colorful fresh toppings. **FRESH IS GOOD!** And cooks need to cook. Using fresher ingredients means fewer unhealthy attributes (salt, saturated or trans fats, cholesterol) providing great aromas, taste and texture. Fresher prep means the delicate vitamins, wonderful flavor, and interesting textures in the fresh product are still there in the plated product. We want to encourage low fat milk or calcium fortified dairy substitutes - where else to get the calcium, vitamin D, nearly perfect protein, and well absorbed carbohydrates? Low fat dairy should be the first visible, easily accessed choice for beverages, by placement, signage, and advice and perhaps by hampering too-easy access to soda. These types of changes can be implemented with a concomitant information campaign to the diner. Diner preferences are still very important considerations. We want to guide their choices and to do so we need signage that easily and quickly conveys “smart choice” or “go slow.” Those tools are available.

Food Service Managers can use a **STOPLIGHT** system of green, amber, and red codes to assign a Nutritional Value rating to menu selections. Print out the code sheets (below), cut up and use the cards to label options on the serving line. Diners use these labels and signs to quickly determine what



The Stoplight system of Nutritional Value rating.



to select - is this item good, so-so, or detrimental to their well being. "Go Green" emphasizes selecting mostly the Green rated choices, supplemented by some Yellow options, and minimizing the amount and frequency of the items rated Red. The analysis behind the current ratings is accomplished by Army Dietitians based on the selections' fat profile and benefits or dangers to long term health. Some tweaking of the rating system has been proposed—as we said it is a “work in progress”—to accommodate some higher fat items such as nuts and cold water fish which deliver a terrific nutritional “bang for the buck (Calories)”.



As always, your suggestions and concerns are welcomed. ACES will continue to provide you with changes as they become available and the tools required in supporting this nutritional initiative. Stay tuned. Stay Healthy and Safe.

Remember - It's a New Year – so add another resolution – Make it Fresh!

Author: Priscilla Dolloff-Crane, 804-734-3071, ACES Quality Assurance Division POC for BDFA, Nutrition, Menus, Recipe Management. Email [priscilla.dolloffcrane@us.army.mil](mailto:priscilla.dolloffcrane@us.army.mil)

## Hall of Fame Continued from page 14

The **2008 Colonel Rohland Isker Award** was given to the **DSCP Rations Team** comprised of **Frank Bankoff, Debbie Beller, Tracey Brown, Butch Houston, Jim Lecollier, and Harry Streibich**. The award was based upon significant achievements in fielding and contracting for rations, efforts to support FEMA in hurricane relief efforts over four years, and ensuring the needs of the warfighters are exceeded in Iraq and Afghanistan. The Isker Award has been given since 1967 to the most outstanding government individual or organization for compelling accomplishments

The **R&DA Chairman's Award** was presented to **Betty Davis** for her significant accomplishments in Department of Defense. She is acknowledged as a dedicated, professional, knowledgeable, and unparalleled leader supporting the needs of the military. She is recognized as a leader without peer who demonstrates strong and caring leadership who has vastly improved support to America's military both in peace and when in harm's way.

**Frank Bankoff** of DSCP received the **Significant Achievement Award** for his career supporting the ration and prime vendor programs for the military. His professionalism, intelligence, dedication, and mission orientation were displayed in all his actions. Frank officially retired from government service in January.



Major General (Ret) Hawthorne Proctor delivers Keynote Address to R&DA Fall Meeting Attendees



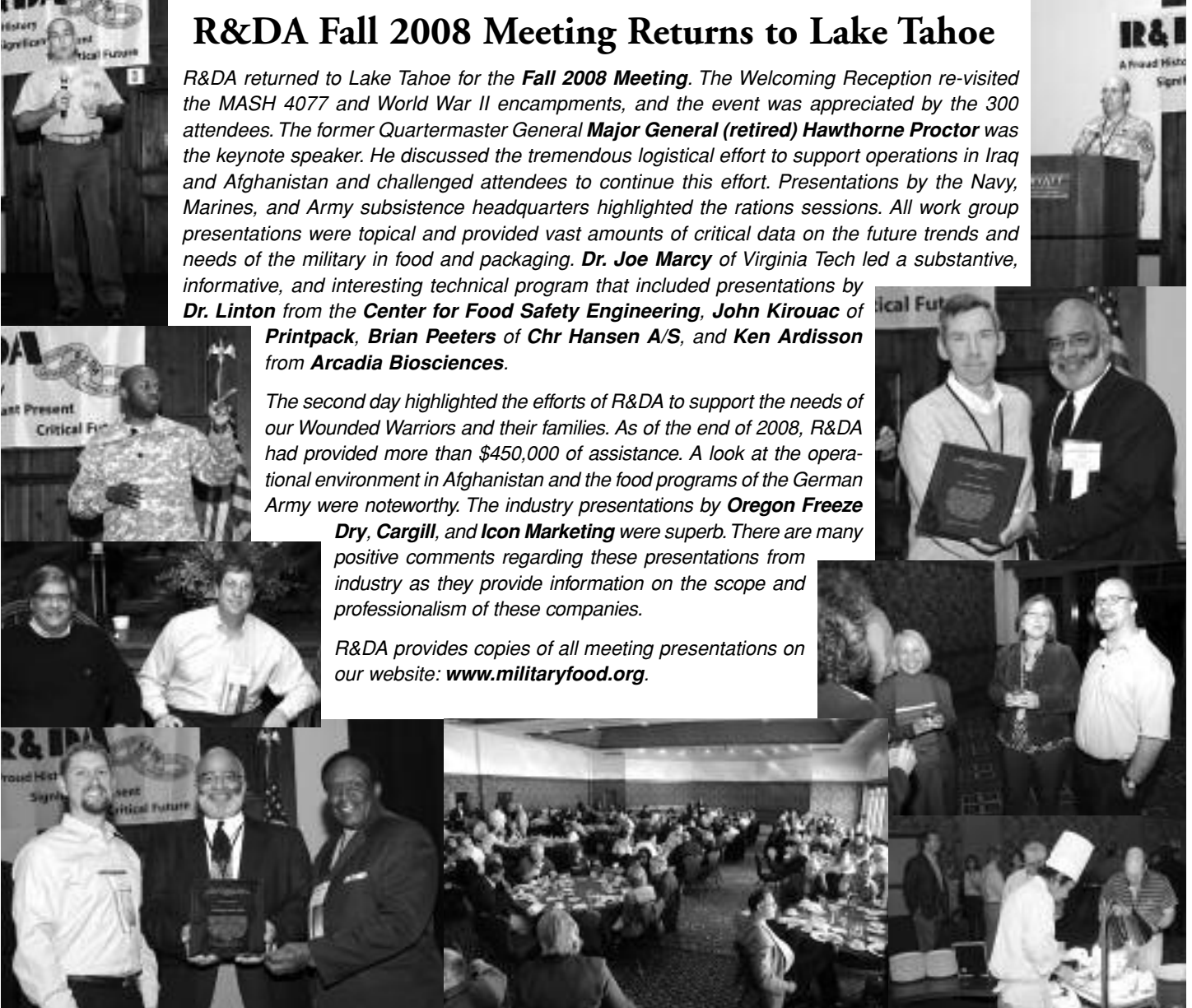


## R&DA Fall 2008 Meeting Returns to Lake Tahoe

R&DA returned to Lake Tahoe for the **Fall 2008 Meeting**. The Welcoming Reception re-visited the MASH 4077 and World War II encampments, and the event was appreciated by the 300 attendees. The former Quartermaster General **Major General (retired) Hawthorne Proctor** was the keynote speaker. He discussed the tremendous logistical effort to support operations in Iraq and Afghanistan and challenged attendees to continue this effort. Presentations by the Navy, Marines, and Army subsistence headquarters highlighted the rations sessions. All work group presentations were topical and provided vast amounts of critical data on the future trends and needs of the military in food and packaging. **Dr. Joe Marcy** of Virginia Tech led a substantive, informative, and interesting technical program that included presentations by **Dr. Linton** from the **Center for Food Safety Engineering**, **John Kirouac** of **Printpack**, **Brian Peeters** of **Chr Hansen A/S**, and **Ken Ardisson** from **Arcadia Biosciences**.

The second day highlighted the efforts of R&DA to support the needs of our Wounded Warriors and their families. As of the end of 2008, R&DA had provided more than \$450,000 of assistance. A look at the operational environment in Afghanistan and the food programs of the German Army were noteworthy. The industry presentations by **Oregon Freeze Dry**, **Cargill**, and **Icon Marketing** were superb. There are many positive comments regarding these presentations from industry as they provide information on the scope and professionalism of these companies.

R&DA provides copies of all meeting presentations on our website: [www.militaryfood.org](http://www.militaryfood.org).



# 63rd Annual Spring Meeting & Exhibition April 27-29, 2009 Meeting Registration Form

**RESEARCH & DEVELOPMENT ASSOCIATES FOR MILITARY FOOD & PACKAGING SYSTEMS, INC.**

16607 Blanco Rd., Ste. 1506 San Antonio, TX 78232 TEL. 210-493-8024 FAX 210-493-8036

SALUTATION (Dr., Mr., Mrs., LTC, COL, etc.): \_\_\_\_\_

*FULL MEETING REGISTRATION FEES: (Including Prime Vendor Sessions)*

NAME: \_\_\_\_\_

<i>Pymt Rec'd By Apr 1</i>	<i>Pymt Rec'd After Apr 1</i>
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*Industrial/Individual*

NAME FOR BADGE: \_\_\_\_\_

Members	\$999.00	\$1199.00	= _____
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TITLE: \_\_\_\_\_

Non-Members	\$1099.00	\$1299.00	= _____
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ORGANIZATION: \_\_\_\_\_

1st Time Attendee	\$999.00	\$1199.00	= _____
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STREET: \_\_\_\_\_

Educators	\$599.00	\$699.00	= _____
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CITY: \_\_\_\_\_ STATE: \_\_\_\_\_ ZIP: \_\_\_\_\_

Federal Government	\$499.00	\$499.00	= _____
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TEL: \_\_\_\_\_ FAX: \_\_\_\_\_

**Credit for staying in Hyatt Regency (\$100.00) = \_\_\_\_\_**

EMAIL ADDRESS: \_\_\_\_\_

*ADDITIONAL FEES – SPOUSE/GUESTS:*

NAME OF SPOUSE FOR BADGE: \_\_\_\_\_

Spouse/Guest Lunch	\$50.00		= _____
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Spouse/Guest Dinner	\$85.00		= _____
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Golf Tournament non-Government	\$149.00		= _____
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Golf Tournament Government Only	\$89.00		= _____
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*YOUR REGISTRATION FEE INCLUDES:*

**3 Breakfasts, 2 Luncheons, 3 Receptions, and 1 Dinner**

Is this your first R&DA meeting?  Yes  No

Will you attend Boot Camp?  Yes  No

Are you attending SPV Session Only?  Yes  No

Will you attend the Perdue Innovation Center Tour on Wed., Apr. 29?  Yes  No

**TOTAL AMOUNT = \_\_\_\_\_**

*SUBSISTENCE PRIME VENDOR SESSION FEES:*

*(Tuesday, April 28 only)*

<i>By Apr 1</i>	<i>After Apr 1</i>
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<i>Industrial/Individual</i>	\$299.00	\$399.00	= _____
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<i>Federal Government</i>	\$99.00	\$99.00	= _____
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*This allows attendance at SPV sessions on Tuesday and breakfast, lunch, and breaks only on Tuesday. Attendees of this session only are not eligible for any sleeping room discounts.*

Credit Card No.:

Exp. Date:

Name on Card:

Signature:

Please return registration form, along with payment (US funds or Credit Card) by FAX (210-493-8036). Note: R&DA accepts only AMEX, VISA, & MC. Registration fees will be refunded if written cancellation is received by April 10, 2009. Refunds requested after April 10, 2009, will be subject to a \$100.00 service fee. Note: Attendees with special needs should make this known to R&DA. There are no refunds on cancellations received after April 17, 2009, due to pre-payment requirements.

## Hotel Registration Form

**THE CUT OFF DATE FOR GUARANTEED HOTEL RATE RESERVATIONS IS APRIL 3, 2009.**

Date of arrival: \_\_\_\_\_ Date of departure: \_\_\_\_\_ Total room nights: \_\_\_\_\_

**Hyatt Regency Chesapeake Bay Golf Resort, Spa & Marina, 100 Heron Blvd. at Route 50, Cambridge, MD 21613**

Rates: Government.....2009 Per Diem Other.....Only \$209.00

A credit card number is required to reserve your room reservation. Any attendees with special needs must inform R&DA, so that appropriate actions can be taken. Room cancellation within three days of the meeting may result in a cancellation fee.

**Please mail or fax (210-493-8036) this registration form to R&DA, 16607 Blanco Rd., Ste. 1506, San Antonio, TX 78232.**

**ALL ROOM RESERVATIONS AND CHANGES MUST BE MADE THRU R&DA**

Credit Card No.:

Exp. Date:

Name on Card:

Signature: