

NEWSLETTER OF R&DA ASSOCIATES • 16607 BLANCO RD., SUITE 501 • SAN ANTONIO, TX 78232 • 210-493-8024

ATLANTA WILL HOST FALL 2009 MEETING



The **Fall 2009 Meeting** will take place in Atlanta, GA, from **2–4 November**. The events begin with a welcoming reception on Sunday, 1 November, in the evening. We are hosting a *Casino Night* at the **Grand Hyatt** in Buckhead, where you can compete for prizes and play blackjack, Texas Hold'em, and other games of chance. With music and great food offerings, this is a must attend function.

Our keynote presentations at this year's meeting are notable. We are expecting the **Honorable Andrew Young** who is renowned for his government and religious achievements; **B. Smith** of the B. Smith restaurant chain and television fame; our Wounded Warrior keynoter, **Captain Chad Fleming**, wounded in special operations missions, and **Miss USO Atlanta**.



Tours will be offered to **Cadillac Products** and to **Thermo Pac** for those who want to learn about these businesses. Each tour includes lunch and a guided

look at these operations. We are beginning our formal sessions with military presentations to ensure that we focus on fulfilling the needs of the government. The demands of combat and the requirement to ensure that our fighting forces remain the best

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EXECUTIVE DIRECTOR INDUCTED INTO QUARTERMASTER HALL OF FAME



LTC (Ret.) James F. Fagan, Executive Director of R&DA, was one of seven individuals who entered the **Quartermaster Hall of Fame** on June 19, 2009, at Fort Lee, VA. The ceremony was held on the Fort Lee Parade Field, and the Induction Ceremony was conducted by **BG Jesse R. Cross**. LTC Fagan joins 107 other members of the

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WOUNDED WARRIOR HIGHLIGHTS

R&DA is most proud of your efforts in supporting the Wounded Warrior needs and those of their families. We want to remind you that our donations vastly exceed the funds we collect as we are able to leverage our donations and have many generous members who provide desired assistance at no cost to our program.

All of the funds are used directly to support verified Wounded Warrior needs. *As of this month we have exceeded \$850,000 of support.* We thank you for participating in this wonderful and meaningful program. R&DA fills the gaps of all other

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R&DA RELOCATES OFFICE

R&DA has moved to new offices in the same office complex. The new suite served as our office location up to 1996, and we have moved back again. Our new address is:

16607 Blanco Rd, Suite 501, San Antonio, TX 78232

Our contact information, such as telephone, fax, email has not changed.

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NOTES FROM THE EXECUTIVE DIRECTOR

Interesting and exciting events are always taking place in the military food business. I want to note that **Jeanette Kennedy** will become the Director for the **MRE Improvement Program** that has been so ably performed by **Judy Aylward** for many years. It is always sad to see some of our key players depart positions that they have performed so well, but it is inevitable and necessary to look at what we do with new eyes. Judy is still involved in portions of the MRE program and will concentrate on supplier relations and non-developmental items (NDI).

The **First Strike Ration** remains a big success with the military serving in Afghanistan and Iraq. This ration was designed for special operations situations and offers an easy carry- with-you ability that allows the warrior to place the meal in a pocket and later consume the food when the situation allows.

We are exceptionally proud of our **Wounded Warrior** program. As of this publication, R&DA members have contributed more than \$850,000 to the wounded and their families. There is an update on this program in this edition of *The Link*.

As many of you are aware, R&DA meetings keep growing in the number of attendees who participate. Our **63rd Annual Meeting** in Maryland set records for attendees (417), spouses attending (49), and prime vendor attendees (101). This success also has an impact on availability of sleeping rooms in our meeting hotel. Please make your room reservations early to ensure that there will be space for you in the meeting hotel. Also remember that we offer the meeting room rates (subject to hotel availability) two days prior and two days after the meeting. We also have suites available, at discounted rates, for the main meeting days of our Fall 2009 and all other meetings.

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fed in the world can only be achieved by a partnership of industry, academia, and the government. This support is the focus of all of our meetings.

We will have work groups, presentations on trends in the marketplace and a special presentation on placing items to military overseas. As always, R&DA meetings offer opportunities to network, to learn, to become engaged in the process and to enjoy the location of the meeting.



to become engaged in the process and to enjoy the location of the meeting. **We hope that you will join us in Atlanta!**

Executive Director Inducted Continued from page 1

entire Quartermaster Corps in receiving this honor. He has also been awarded the *Order of Saint Martin*, and he is a *Distinguished Member of the Regiment*.

LTC Fagan graduated with honors from the **University of Massachusetts**, Amherst, with a Bachelor's Degree and a Masters degree from **Northeastern University** in Boston. In his twenty-two year career in the military he served as a Subsistence Officer in Germany, Vietnam, and Somalia. He also held positions at Quartermaster Center and School, was the Director of FMAT, and at Headquarters Troop Support Agency, Fort Lee, VA. He commanded the **Far East Commissary District**, was the Chief of the Subsistence Division, DSCP, Philadelphia, and Chief of Staff and Chief for Support, U.S. Army Quartermaster Center and School. LTC Fagan fondly refers to himself as a "food dude."

For the past sixteen years following retirement, he has served as Executive Director of Research and Development Associates.

Fellow inductees into the Hall of Fame included: **MG (Ret.) Terry E. Juskowiak**, **COL (Ret.) Jeffrey D. Early**, **COL Joseph L. Juskowiak**, (Deceased), **LTC (Ret.) David O. Lee**, **CW5 (Ret.) James C. Tolbert** and **CSM (Ret.) Don E. Wells**.

The *Induction Ceremony* and *Review of Troops* was followed on the evening of June 19 by a formal dinner held at the Fort Lee Officers' Club.

THE LINK

EDITOR: Marygene Fagan

DSCP: Joe Zanolle

ACES: LTC Robert Barnes, CW5 Jack C. Van Zanten

NSRDEC (NATICK): Betty Davis, Jeremy Whitsitt, Gerald Darsch, Kathy Evangelos, Nicole Favreau, Jeanne Lucciarini, Steve Moody, Danielle Anderson

SPOUSE TOUR PLANNED FOR ATLANTA

An interesting spouse tour has been planned for spouses who will be attending the Atlanta Fall Meeting. **Mrs. Karen Rosner** headed the effort to put together an informative tour and lunch for those who wish to participate. The escorted tour will visit the *Margaret Mitchell home* which is listed on the **National Historic Register**, and it is here that Ms. Mitchell crafted *Gone With the Wind*.

The estates that line an urban forest will be viewed on the way to **The Atlanta History Center** and the **Swan House**. The museum focuses on the history of Atlanta and is one of the largest museums devoted to urban and suburban history in the United States.

The Swan House, which is one of Mrs. Rosner's favorite restaurants, will host the luncheon with a delicious menu included in the price of the tour. The Swan House is a dream mansion built in 1928 for a very prominent Atlanta family. Designed by architect **Philip Trammell Shutze**, it recalls the graceful Italian villas favored in 18th century England. The owner's fondness for the swan motif is repeated in architectural detailing throughout.

The house and its 22 acres of surrounding woodlands still stand as a monument to beauty, a memorial to the golden age of Atlanta architecture. There will be a guided tour of the home which contains many of the original furnishings.

The cost of the tour is \$89.00. Please register by insuring that it is included on the meeting registration form prepared by your spouse or call R&DA at **210-493-8024** to reserve your space.

ISKER AWARD NOMINATIONS

Since 1967, R&DA has acknowledged the most significant of achievements in the government food and packaging by the **Col Rohland Isker Award**. The first winner was **Mr. Dan Palesse** of Natick. Since that time both individuals and teams have won the award for significant accomplishments.

Winners have come from all government organizations involved in food and packaging and the list of winners stands testament to the best of government achievement. Currently, the 2009 Isker Award nomination is in process with the winners to be announced at the **Fall 2009 Meeting** in Atlanta. Nominations will be received until October and may be made by organizations and individuals for a single accomplishment, for a group accomplishment or for an individual's numerous accomplishments over a period of time.

If you need more information on the award or the nomination process, please contact **Jan Cook** at the R&DA office, **210-493-8024**.

Wounded Warrior Continued from page 1

support programs and we are able to make a real difference in the lives of the wounded and their families.

Some of our recent actions are listed below:

- ★ Provided ten sets of luggage, with special wheels to allow Wounded to travel to their families between operations.
- ★ Provided food items to support the feeding of the Wounded and their families at Wounded Warrior Support Centers.
- ★ Arranged for satellite telephone service for wounded in military hospitals for one year to allow closer communication with the wounded member's family located far away from the hospital.
- ★ Provided funds for transportation of Wounded to visit family members when their medical condition allowed.

We will complete our 2008–2009 Fund Drive this December and will initiate the 2010–2011 Fund Drive in January. When you meet these humble heroes and they thank you for what you provided to them or their families, it makes this program more than worthwhile, but essential.



R&DA 2009 Outgoing Chairman Bob Ripp receives recognition for his service.

R&DA HALL OF FAME

In the 63 years of R&DA existence a few members have entered the **R&DA Hall of Fame**. Individuals, organizations, and companies are eligible for the R&DA Hall of Fame. As of today there are nineteen individuals, three government organizations, and ten companies in this august group.



Tim Brauer of Ameriqua Group receives the Hall of Fame plaque from Dan Weiss, Chairman of the Board

The selection criteria are exacting, and only those who vastly exceeded the standards are selected. In April R&DA proudly announced three companies added to this select organization. These firms are:

AMERIQUEL GROUP OREGON FREEZE DRY STERLING FOODS

Congratulations to these companies, their employees, and company leadership for their unparalleled support to America's fighting forces and Department of Defense.



John Likovich addresses the audience following the entrance of Sterling Foods into the Hall of Fame.



Herb Aschkenasy, President of Oregon Freeze Dry enters into the Hall of Fame.



COMBAT FEEDING DIRECTORATE PERSONNEL RECEIVE PRESTIGIOUS AWARDS

The **Combat Feeding Directorate (CFD), Natick Soldier Research Development and Engineering Center**, is pleased to announce that multiple personnel have been named recipients of prestigious awards in recognition of their commitment to providing Warfighters around the world with the absolute best in food science, processing technologies, and packaging. Of note, **Mr. Gerald Darsch**, Director of CFD, was recently named by his alma mater,



Recipients of the 2009 FSC Alumni Achievement Awards; Gerald Darsch on far left.

Framingham State College (FSC) as a recipient of a *2009 Alumni Achievement*. Each year, the FSC Alumni Achievement Awards are given to a select group of alumni who have demonstrated outstanding commitment and distinguished service to their professions, association with civic, service, or professional organizations and have served as role models for students and other alumni of FSC. In this respect, Mr. Darsch was recognized for his distinguished record of management, technical achievements and outstanding contributions to the U.S. Armed Forces over thirty-four years. Currently, Mr. Darsch leads, directs, and manages a multidisciplinary and diverse professional staff of over 100 scientists, engineers, analysts, and technical specialists, including 23 Framingham State College alumni. He leads the CFD in planning, prioritizing and executing a comprehensive 10-year technical program that supports deployed Warfighters around the globe with quick-reaction products, technologies, and services to enhance the combat effectiveness and quality of life in the field wherever U.S. forces are deployed.



In the arena of food science, and specifically, novel processing technologies, **Dr. C. Patrick Dunne** was recently selected as a **2009 Institute of Food Technologists (IFT) Fellow**. Dr. Dunne's acceptance into this prestigious position is indicative of his superior and consistent contributions to the food science community. Election to this esteemed

group requires professional membership to the IFT for a minimum of fifteen years as well as important contributions

to food science and technology, such as research achievements, innovation products and/or process development, inventions and patents, and participation in conferences and international committees, among other influential achievements. Among Dr. Dunne's myriad of extraordinary achievements meeting these requirements was the recent Food and Drug Administration acceptance of the first filing on *Pressure Assisted Thermal Sterilization (PATs)*, an effort which Dr. Dunne championed from inception to completion.

Additionally, members of the **CFD Group Rations Team** were named winners of the *2008 Defense Packaging Policy Group (DPPG) Packaging Excellence Awards*. The members were part of the *Unitized Group Ration-Express™ (UGR-E)* development group, including: **Mr. Robert Trottier, Ms. Laurie Oleksyk, Mr. Don Pickard, Mr. Peter Lavigne, and Ms. Shari Dangel**. The UGR-E™ team was recognized for their extensive collaboration with industry partners to conceptualize, design, build, test and field a novel concept



UGR-E™ development team, from far right: Mr. Don Pickard, Mr. Peter Lavigne, Ms. Shari Dangel, Ms. Laurie Oleksyk, Mr. Bob Trottier.

that serves as a "Kitchen in a Carton®". The UGR-E™ provides a new capability to sustain forces operating remotely in austere environments. The UGR-E™ provides a self contained, heat-in-place system that automatically heats group-sized rations independent of field kitchens, fuel, and food service personnel. The UGR-E™ has been universally accepted by operating forces in Iraq and Afghanistan.

Combat Feeding is extremely proud of its teams and the folks who earned these notable achievements. Their commitment to performing cutting edge research for the military and international food science communities will continue to provide new and innovative concepts that will have direct, positive impacts on Warfighters. These recognitions are a testament to the fact that CFD personnel truly are making great strides in the food science and packaging communities through the consistent development of new technologies and ability to find both military and commercial applications for them.

COMBAT FEEDING EXHIBIT AND COLLABORATION WITH NCFST A HIT AT ANNUAL IFT FOOD EXPO

Demonstrating its commitment to advancements in food science and participation in important food science community events, the DoD Combat Feeding Directorate (CFD) participated for the third time in the annual **Institute of Food Technologists (IFT) Food Expo**. The 2009 Food Expo proved to be an exciting event for the CFD this year espe-



The CFD booth at-a-glance.

cially, as it hosted a large booth exhibit in the expo hall, which was attended by 14,500 IFT members and visitors. The CFD booth contained demonstration items in the areas of combat ration development, novel processing technologies, food safety and defense, and performance optimization. Visitors were interested in viewing and handling such



HPP fruits and demonstration video on display in the novel processing technologies section of the CFD booth

products as *Meals, Ready to Eat™* (MREs™), the *Unitized Group Ration – Express™* (CFD's "Kitchen in a Carton®") and sandwiches. Visitors to the booth were also pleased to try samples of caffeinated gum, chocolate-banana quercetin bites, and chocolate covered coffee beans, all products that demonstrated the benefits of incorporating performance optimizing compounds into ration components.

A special component of the CFD booth this year was committed to demonstrating novel processing technologies, with a display of *High Pressure Processed (HPP)* fruits and a demonstration video depicting how HPP works (produced in collaboration with a leading equipment developer, **Avure Technologies**). This section served to show the benefits of achieving sterilization of food with high pressure processing

(HPP) rather than high heat, which is what the currently used process of retorting relies upon. HPP results in a higher sensory quality, better tasting, and more highly accepted food product that retorting does.

The highlight of the novel processing section, however, was the ability of visitors to taste samples of mashed potatoes that had been processed with a form of HPP called **PATS – Pressure Assisted Thermal Sterilization**. PATS is a promising new food sterilization process that utilizes high pressure to produce temperatures that ensure the production of commercially sterile low-acid food products while significantly improving food quality attributes. Recently, in February, 2009, the US Food and Drug Administration (FDA) accepted PATS processed mashed potatoes in a pouch as an alternative to commercial sterilization under the low-acid canned food regulations.



The mashed potatoes at the CFD booth were provided courtesy of the National Center for Food Safety and Technology (NCFST) at the Illinois Institute of Food Technology. The mashed potato samples were rated highly by the many visitors who tasted them, and they helped promote CFD's award winning collaboration with the NCFST and other members of a **Dual Use Science and Technology (DUST)** Consortium that was championed by CFD Senior Scientist **Dr. C. Patrick Dunne**. The award garnered by this team of leading food scientists was one of four prestigious **IFT Food Expo Innovation Awards**. As leader of the DUST consortium, Dr. Dunne accepted the award on behalf of the NCFST and other DUST members.

In addition to his acceptance of the *Innovation Award*, Dr. Dunne was honored as one of 21 leading members of IFT to be named as a **Fellow of IFT**. Prestigious inclusion in this group was given in recognition of Dr. Dunne's innovations in non-thermal processing of foods and his promotion of national and international collaboration in food safety and security. In addition to his lead role in the filing of the PATS process with the FDA and his participation in the DUST consortium, Dr. Dunne was also instrumental in the formation of the **IFT Nonthermal Processing Division** and was named the *Outstanding Volunteer for 2009* by the Division and gave the keynote talk in a symposium marking the 10th anniversary of the division. The recognition of Dr. Dunne's technical elegance and leadership speak highly of the world class research of CFD with its focus on the development of combat rations to meet the needs for optimizing the nutritional status of our Warfighters on the battlefield while at the same time advancing the state of food processing to meet consumer demands for fresher tasting prepared foods.

DOD COMBAT FEEDING OUTREACH AND EDUCATION

POC: Jeremy WhitsittDoD Combat Feeding

The DoDCombat Feeding Directorate (CFD) has historically remained a staunch supporter of outreach and education. This past year has been no exception. To this point in FY09,

the CFD has hosted 41 visits, provided 21 external exhibits and demonstrations, supported five major media requests, and participated in 29 **Science, Technology, Engineering, and Math (STEM)** events. Needless to say, outreach and education plays an integral role in driving the CFD mission.

Of the 41 in-house hosted visits, a number of highlights included: **CDR Dylan Schmorrow**, *BioSystems* Assistant Director, Human Systems Staff Specialist; **State Senator Karen Spilka**, Massachusetts, 2nd Middlesex and Norfolk Counties; and a group of recently deployed Soldiers from both Iraq and Afghanistan. CDR Schmorrow, who works in the Office of the Director, Defense Research and Engineering, was provided an in-depth tour of the CFD facilities along with one-on-one meetings with each CFD team leader. He was very impressed with the level of expertise displayed by CFD personnel. State Sen. Spilka visited the CFD in February. As the town of Natick falls within her district, she has long been a proponent of the **Natick Soldier System Center**. During her visit to the CFD she was able to gain a better understanding of the CFD's specific mission and capabilities. The briefing that she was provided focused mainly on high-risk, high-payoff technology efforts as well as "green technologies." The overall goal of the presentation was to provide Sen. Spilka with an understanding of the important role that CFD plays both within the Natick Soldier Research, Development and Engineering Center (NSRDEC) and the DOD as a whole.

One of the most important visits that the CFD hosted was a group of recently deployed Soldiers. The CFD's overarching philosophy is "*Warfighter Recommended, Warfighter Tested, and Warfighter Approved.*" It stands to reason that the quality of life on the battlefield for every Soldier, Sailor, Airman, and Marine is behind every decision that is made with regards to operational rations and field feeding equipment. For this reason, hosting the visit of the recently deployed Soldiers was an excellent opportunity to gain valuable feedback on the quality, acceptability, functionality, and overall battlefield operability of combat rations and equipment. Many CFD project officers had the opportunity to interact with these Soldiers and to ask very pointed questions that will lead to product enhancements and improvements. In addition, some of the feedback provided validation for efforts currently being conducted within CFD. Overall, this customer interaction proved to be an invaluable resource.

CFD was also invited to provide exhibits, ration demonstrations, and educational presentations throughout the year. These events included: **Aberdeen Proving Ground (APG) Armed Forces Day**; **APG Synchronization Rock Drill**; **AUSA Winter Symposium**; **Navy West 2009**; **Joint Service Open House**; **Public Service Recognition Week**; **SOF Conference**; **Institute for Food Technologists Exposition**; and the **Quartermaster Warfighter Symposium**. The overall goal for most of these events is to educate the audience about the purpose, function, capabilities, and future of operational rations and field feeding equipment. In some cases, the audience is comprised of mostly civilians who may never have had, or will have, experience with rations. In other cases, the audience is comprised of mostly active duty and/or retired military personnel who have a deep level of experience with rations and food service equipment. In either case, both audiences are drawn to and deeply respect the level of research and development conducted by the CFD.

Another area the CFD personnel have continuously supported is the **Science, Technology, Engineering, and Math (STEM) Outreach** program. Over the course of the last year, the CFD has supported 29 STEM events. CFD leadership in this area is exemplified by the **Woman in Science and Engineering (WISE)** program participation, the cornerstone outreach activity, which began eleven years ago and encourages and provides guidance to young students in pursuit of scientific fields of study/higher education. CFD hosted the tenth annual WISE science and engineering tour for seventh grade students from the **Wilson Middle School** under the NSRDEC formal partnership with Natick Public Schools. Over 220 students and teachers took part in the program in 2008. During the opening program the students were welcomed and given a brief presentation highlighting the areas of research at Natick. A number of technological advancements were emphasized that would not have been possible without science and technology such as computers, cell phones and a particular favorite of students, video games. In addition, the group was given a brief overview on the mission of the Combat Feeding Program and the importance of sensory evaluation in the development and quality control of the rations. An overview of the different types of sensory evaluations was conducted. The group was then given a hands-on opportunity to test their sense of smell to detect odors as well as their taste acuity in a triangle test of Unitized Group Ration beverage items. The group was able to see and discuss their results. Over 80 NSRDEC personnel including subject matter experts (SME), escorts and Warfighters, i.e. "WISE Guides," participated in the program. Students interacted with SMEs, escorts, and Warfighters, asked questions and learned to march and sing cadence between demonstrations. The students and teachers stated that this event continues to be the best amongst field trips and learning experiences undertaken by the school. Other WISE activities throughout the calendar year include many tours and visits, participation at career days and CFD personnel serving as judges at local community science fairs and expositions, **Bring Your Daughters and Sons to Work Day**, etc. To date, it is estimated that over 4000 students have participated in WISE activities.

As previously stated, outreach and education plays an integral role in accomplishing the mission of the CFD. It remains important to recognize the value in telling the CFD story...whether the audience consists of Warfighters, senior-level leadership, a Soldier's family members, or seventh-grade students. The principles on which the CFD mission is established—supporting the Warfighter and actively working to improve their quality of life—transcend age, rank, stature, and organization.

COMBAT FEEDING EXHIBIT AT THE NATIONAL PLASTICS EXPOSITION AND PARTICIPATION IN THE SOCIETY OF PLASTICS ENGINEERS ANNUAL TECHNICAL CONFERENCE

POC: Jeanne Lucciarini, AMET, CFD

The **Advanced Materials Engineering Team (AMET)** of the Combat Feeding Directorate (CFD) at the Natick Soldier Research, Development and Engineering Center (NSRDEC) exhibited a booth at the **National Plastics Exposition (NPE)** on 22–26 June 2009. The exhibit presented their

Polymer Film Center of Excellence (CoE) polymer processing and testing capabilities as well as research and development currently being conducted on ration packaging materials and systems. NPE, the largest plastics exposition in North America, is held every three years and this year showcased over 2,000 exhibitors and more than 44,000 plastics professionals from countries all around the world. Several hundred companies from private industry, government and academia visited the NSRDEC booth and over 150 of them showed interested in collaborations or testing service agreements. Some of the companies, agencies and universities who visited the booth included **Dow Chemical, Sealed Air Corporation, Novamer, Bayer, Kraft Foods, ExxonMobil Chemical, Owens Corning, Los Alamos National Laboratories, Federal Bureau of Investigation, Queens University Belfast, Nanophase, Avery Dennison, Millipore, Arkema** and **ProPolymers**.

The attendance and involvement of the NSRDEC at the NPE exposition proved to be enormously successful and it is anticipated that many valuable partnerships will be established as a direct result. This forum also provided the opportunity to meet with several existing partners and contractors, including **Extrusion Dies Industries** regarding a current congressional project; **NOVA Chemicals** and **Mitsui Chemicals** regarding their high density polyethylene and cyclic olefin copolymers, respectively, for high water vapor barrier packaging applications; **Nanobiomatters** regarding their ethylene co-vinyl alcohol and kaolinite nanocomposites for high oxygen barrier packaging applications; and **Metabolix** regarding ongoing collaborative research on biodegradable polymers. Meetings were also held with **ThermoFisher Scientific** and **Dr. Collin, GmbH**, to discuss existing equipment and possible equipment upgrades in the Polymer Film CoE. In addition, for the first time, NSRDEC was invited to present at the **NPE Technology Theatre**, which was a forum for exhibitors to present their technology on the show floor. The presentation entitled, *“Innovative Research and Development in Military Packaging: The U.S. Army NSRDEC’s Polymer Film Center of Excellence”* was well attended and generated more visitors to NSRDEC’s exhibit. The exposition provided an extremely valuable venue for displaying the capabilities of the Polymer Film CoE, and also educating the public on the revolutionary research and innovative development being done in the area of high barrier packaging at the NSRDEC.

For the first time ever, NPE was held in conjunction with the **Society of Plastics Engineers (SPE) Annual Technical Conference (ANTEC)** which is the industry’s largest and most renowned educational, peer-reviewed technical conference. In addition to the Polymer Film CoE booth at NPE, an ANTEC podium presentation and two interactive technical sessions were presented by AMET engineers. The podium presentation focused on multilayer nylon for non-retort packaging applications and was entitled, *“Influence of Moisture on the Mechanical and Barrier Properties of Multilayer Aromatic Polyamide Nanocomposite Films.”* One of the interactive technical sessions focused on microspheres filled polymer films for the density and weight reduction of MRETM flameless ration heater bags and was entitled, “A

Comparison of Blown and Cast High Density Polyethylene Film using Expandable Microsphere Technology.” The other interactive technical session focused on nanocomposite ethylene co-vinyl alcohol (EVOH) for high barrier packaging applications and was entitled, *“Investigation of EVOH/Kaolinite Nanocomposite Films.”* This research and development was supported by the Combat Feeding Research & Engineering Program.

A **University of Massachusetts Lowell (UML)** plastics engineering department alumni dinner honoring distinguished faculty who taught the NSRDEC engineers was also held during the conference and exposition. The alumni dinner was led by the Chancellor of the University, **Marty Meehan** and Department Chair, **Robert Malloy**, and was a valuable networking opportunity and brilliant tribute to the plastics engineering professors, which attracted over 300 plastics engineering graduates. This conference and exposition was an excellent venue for meeting international plastics professionals for prospective future collaboration and testing agreements, thus creating global recognition for the AMET engineers.



Shown above are the plastics engineers of the Advanced Materials Engineering Team. From left: Sarah Schirmer, Christopher Thellen and Danielle Froio; and Jeanne Lucclarini and Jo Ann Ratto; Co-directors of the Polymer Film Center of Excellence.

WORK OF NATO RESEARCH TASK GROUP (RTG) 154 NEARS COMPLETION

By Gerald Darsch and Kathy Evangelos, Office of the Director, Combat Feeding Directorate, Natick Soldier Research, Development and Engineering Center.

The final official business meeting of NATO RTG 154, *“Nutrition Science and Food Standards for Military Operations”* co-chaired by **Gerald Darsch** and **Kathy Evangelos** of the Natick Soldier Research, Development and Engineering Center/Department of Defense (DoD) Combat Feeding Directorate was convened in Bath, United Kingdom 24–26 March 2009. This meeting concludes the major work of this multinational group which was recommended initially as Exploratory Team 059 on Nutrition by the **NATO Human Factors and Medicine (HFM) Panel, AC/323**, in April 2005 and subsequently officially designated as Research Task Group 154 in April 2006. The current

NATO HFM Chairman and past Vice Chair is **Dr. Robert Foster**, Director, **BioSystems**, DDR&E, ODUSD (S&T), and Chairman of the DoD Combat Feeding Research and Engineering Board. The task of the RTG was to investigate & assess nutritional aspects of combat rations associated with the emergent **NATO Response Force** (NRF) concept. The goal was to make science-based recommendations to the **Human Factors in Medicine Panel** to recommend standards for nutrition, packaging, and combat rations that support the NRF deployment doctrine, mission profile and operational flexibility to ensure nutrition, combat feeding and performance are optimized as a combat force multiplier. RTG membership included technical subject matter experts from Australia, Belgium, Canada, Czech Republic, France, Georgia, Germany, Italy, Netherlands, Norway, Slovenia, United Kingdom, and United States. The membership was comprised of highly experienced and internationally recognized scientists, medical and nutritional practitioners, and military leaders representing a cross section of the NATO alliance that provided effective synergy, skill, and talent to execute the defined objectives.

Three major foci of the task group include (1) a nutrition assessment to optimize nutritional strategies for optimum cognitive and physical performance in a variety of military scenarios; (2) a behavioral assessment presenting strategies to optimize consumption across a wide spectrum of international combat rations; and (3) an interoperability assessment highlighting key functional and operational characteristics. A comprehensive data collection survey was developed and distributed to all NATO and PfP nations—the first time a process of this scope and magnitude has been undertaken to identify and understand rations and nutrition within the context of joint, multinational operations and the broader impacts on human performance and mission success. The intent was to closely replicate the most stringent demands of a fully operational NRF land component with forced entry capability mobilized within five days and engaged in a self-sustainable, high intensity **OPTEMPO** 30 day mission (without resupply).

Extensive and comprehensive information sharing on combat ration research and development efforts and technology leveraging/integration to further these objectives was shared electronically via restricted access data repository and file sharing through the NATO **RTO Wise web site**. The survey process included individual and special purpose ground forces individual combat rations and supplements. The output of the RTG is a final report meeting all NATO programmatic and administrative requirements that will be delivered to the **NATO Research and Technology Agency** and published later this year. The report captures four major areas of interest: (1) nutritional assessment of rations; (2) behavioral and psychological factors that contribute to how well a ration is liked and consumed; (3) impact of ration configuration on interoperability; and (4) collateral issues of significance but beyond the scope of the RTG mandate including national laws and regulations, individual food restrictions, the production base, warehousing and transportation capacity, host nation support, food safety and sanitation considerations,

religious and personal restrictions and non-food related components. The significance of this work cannot be overstated as many NATO and **Partners for Peace** nations have expressed interest in seeking to develop both military nutrition standards and combat rations which currently do not exist. Follow-on activity is being explored to maintain the validity of the final report as operational rations are undergoing continuous change and redesign in several nations. It is also envisioned that the end product will become a driving force to not only create military nutrition standards, but to assist other countries in the design of their own individual combat rations.

FOOD PROCESSING, ENGINEERING AND TECHNOLOGY TEAM NEWS

Submitted by: Nicole Favreau, Research Chemist, Food Processing, Engineering and Technology Team

The **Food Processing, Engineering and Technology Team** (FPETT), Combat Feeding Directorate's (CFD) Analytical Laboratory is proud to announce the addition of an **Agilent Capillary Electrophoresis System** to its world class analytical laboratory. This new capability will be pivotal in the characterization of food macromolecules such as proteins and carbohydrates, and will benefit an on-going research initiative of characterizing polymerized compounds. The new instrument will allow for the separation of species based on their size to charge ratio and has worked successfully with molecules that have traditionally been difficult to separate. Further, it will promote **Green Chemistry** in the research lab due to its limited solvent requirements and small sample size. CFD is excited to provide this advanced analytical service to the Natick Soldier Research, Development and Engineering Center community.

The **Food Processing, Engineering and Technology Team** initiated a comprehensive quality kinetics study to determine and predict the stability of ration component items while in storage. Representative ration components were selected from five general food categories to include meat, wet starch, dry starch, fruit, dairy and miscellaneous. The study will investigate and qualify changes that occur in ration component items that are stored at various temperatures. A total of 12,000 individual ration items were placed in storage and will be examined at 41 timed storage pulls. Physical and chemical properties will be measured, including: sensory acceptance, moisture, water activity, brix, texture, color and lipid oxidation. The data obtained will aid in the development of a computer shelf-life model that can be used to help predict the stability of developmental and commercial ration items, and to tailor accelerated storage conditions for different types of component items.

RECENT COMBAT FEEDING DIRECTORATE (CFD) DEPLOYMENTS

POC: Jeanne Lucciarini, AMET, CFD

Two members of the **Advanced Materials Engineering Team** (AMET) were recently deployed to support overseas contingency operations. In February 09, **Mr. Scott Winrothwas** relieved from his reserve status and ordered to

report to active duty for mobilization process. Due to a change in his MOS, he is currently undergoing training and it is unknown where he will be reporting. Scott is a **Materials Engineer** and has been investigating the development of a multilayer film system that produces thin polymer structures with hundreds of alternating layers as well as supporting several other R&D projects for ration packaging applications. It is expected that his period of active duty will not exceed 400 days and his friends in AMET and CFD are anxiously awaiting his safe return. From Jan–May 2009, **Mr. Christopher Hope** was deployed to Afghanistan to support the **Force Provider Technical Assistance Team (TAT)** in response to an unusually high tempo of required support to theater. Chris is a **Physical Science Technician** in AMET and was interested in gaining experience through greening opportunities and supporting the Warfighter and the mission.



Chris Hope eating MREs.

Consequently, he volunteered to deploy to support camp build operations for nearly five months. Chris's experiences in Afghanistan were invaluable and enabled him to experience first-hand the overwhelming challenges faced by our



Views of a FOB in Afghanistan.



warfighters on a daily occurrence. Figure 1 shows Chris eating his MRE meal in his "temporary" housing and Figure 2 shows views from a FOB in Afghanistan.

LATEST CHANGES IN ORGANIZATIONAL STRUCTURE AT NATICK

By Stephen Moody, Team Leader, Individual Combat Rations

The **Individual Combat Rations Team (ICRT)** has recently undergone a reorganization to better align the team with the **Combat Feeding Technology Thrust Areas** and to take advantage of incumbent expertise. This is a consequence and continuation of our successful knowledge transfer initiative and supports current and future strategic goals of the organization.

Ms. Judy Aylward will take on a new role as *Senior Food Technologist and Supplier Liaison*. As such, Judy will be responsible for identifying potential component manufacturers, evaluating new ration components, and expanding her already vast network of contacts in the food processing industry to establish strategic partnerships. She will advise the team leader on all matters related to ration development, will provide professional guidance and mentoring to all ICRT food technologists, and will use her knowledge and experience to identify potential areas of improvement in post production engineering support. Judy will be the ICRT point of contact for all new item introductions of non-developmental items.

Because of Judy's expanded role, the project management of the MRE improvement program will transfer to **Jeannette Kennedy**. Issues related to the MRE should be referred directly to Jeannette to include transition of developmental items, document coordination, resolution of engineering support cases, conduct of the MRE field test, and inquiries on the fielded ration.

A list of ICRT points of contact is provided below:

Stephen Moody	Team Leader, Individual Combat Rations
Judy Aylward	<i>Senior Food Technologist and Supplier Liaison</i>
Jeannette Kennedy	<i>Meal, Ready-to-Eat (MRE)</i>
Vicki Loveridge	<i>Meal, Cold Weather/Food Packet, Long Range Patrol (MCW/LRP)</i>
Barbara Daley	<i>First Strike Ration (FSR)</i>
Julie Smith	<i>Modular Operational Ration Enhancement (MORE) packets</i>
Dan Nattress	<i>USAF Tube Foods</i>
Peter Sherman	<i>Flexible packaging issues</i>

This list is provided to allow inquiries and questions to be directed to the appropriate project officer; however, as always, questions concerning existing contracts should go through the appropriate contracting officer at Defense Supply Center Philadelphia.

COMBAT FEEDING DIRECTORATE WELCOMES NEW MEMBERS

The DoD Combat Feeding Directorate would like to introduce its newest members to the R&DA community. It is truly a pleasure to welcome them to our talented, dedicated and diverse team!

The **Systems Equipment & Engineering Team (SEET)** welcomes two new members, **Steve Belmore** and **Ben Williams**. Mr. Belmore graduated from **Bridgewater State** with a BS degree in Aviation and from **Mass Maritime Academy** with a MS in Emergency Management. Steve also studied mechanical engineering at **SUNY (Utica, NY), Northeastern University, (Boston, MA), the Peterson's School of Steam Engineering (Boston, MA),** and Aircraft Power Plants Systems & Components at **Wentworth Institute** in Boston. Steve is currently working with CFD senior team members in support of ongoing Marine Corps *Expeditionary Field Kitchen (EFK)* testing and evaluation, Air Force *Expeditionary Single Pallet Electric Kitchen (ESPEK)* testing and evaluation, Navy *Automated Shipboard Dishwashing System*, and Navy *COMMZ*. His diverse interests include flying his airplane, scuba diving, hiking, hunting, downhill skiing and watching his two daughters grow!

Mr. Williams received his BS in Mechanical Engineering Technology from **Northeastern University** in Boston MA and previously worked with the Product Manager – Force Sustainment Systems. His current projects include working on the *EFK, ESPEK*, the Containerized ESPEK, high strength collapsible water bags, beverage cooling for 5-gallon water containers, modification of a tilt skillet, and testing of various new appliances. Ben is skilled in AutoCAD, Solid Works, Cosmos Works, Microsoft software, Photoshop, and a myriad of data acquisition software. Ben is also proficient in the operation of thermal imagery equipment, an electric power consumption energy analyzer, and several gas combustion analyzers. Ben enjoys paintball, Auto X, and snowboarding.

Greg Kreinsen is the newest member of the **Equipment and Energy Technology Team (EET)**. He is an Engineering Technician skilled in mechanical and electrical fabrication, design conceptualization, and other hands-on activities. Greg is currently working on the *Battlefield Kitchen and Self-Powered Tray Ration Heater* projects, performing assembly and testing of subsystems and completed items. He was formerly on Natick Soldier Research, Development and Engineering Center's (NSRDEC) *Ballistics Materials Team* as a Physical Science Technician, primarily performing test and evaluation of materials and fabrication of ballistic items. Greg's main interest is the Virtual Sound Odyssey (VSO), the one-man musical ensemble he controls, directs, and is the prime participant, audience and critic.

Joining the Individual Combat Rations Team (ICRT) is **Kristina Howard**. Kristina graduated from **Framingham State College** in May, 2009, with a BS Degree in Food and

Nutrition. She is currently working on MRE™ product development, as well as updating/compiling product information and storage study results on a SharePoint data base. As a student intern in ICRT, Kristina conducted a seminar entitled *"Potential Anti-Diabetic and Anti-Inflammatory Properties of Turmeric"* that impressed everyone in attendance. Tina enjoys laughing with friends and family, house-hunting, investing, and playing sports. Two of her favorite jobs while in college included managing the **Sherborn Sandwich Company** (she highly recommends the Visions of Katherine Sandwich...Yum!), and being the Natick High School Assistant Varsity Soccer Coach.

HaiYen Landry joined the Combat Feeding Directorate in February 09, and is the administrative assistant for the **Office of the Director**. She was previously employed by the **Business and Operations Directorate**, NSRDEC and was recruited during an administrative recruitment initiative in 2007. She received her BS in Psychology from the **University of Wyoming**. Ms. Landry was a resident of Framingham before moving to Colorado during her high school years. Since then, she has resided in Louisiana and Kentucky before moving back to Massachusetts and joining the NSRDEC. Ms. Landry is married and has a 7-year old daughter. When she finds some time to herself, Ms. Landry enjoys reading, sewing and shopping. HaiYen has already proven to be an invaluable asset to Mr. Darsch and his staff.

The **Performance Optimization Research Team (PORT)** recently hired two new enthusiastic members. **Ms. Danielle Underwood** is a recent graduate of the **University of Massachusetts (UMASS) Amherst**, where she received a bachelor's degree in Public Health Sciences. Danielle was born and raised in Randolph, Massachusetts, where she currently lives with her mother and father. While attending UMass, Danielle interned as a health inspector for the *Department of Environmental Health and Safety* on campus. Her internship focused on food safety and preventing potential food borne outbreaks. Danielle is eager to work in a laboratory setting to better understand and prevent the growth of bacteria that can result in food borne illness. As a member of PORT, Danielle will provide microbiological lab support to microbial challenge studies and project support to the stabilization of probiotics. Danielle is highly motivated and looking forward to gaining practical lab experience and joining this team of talented professionals.

Mr. Kevin O'Fallon received his Masters of Science Degree in Kinesiology from the **UMASS, Amherst** and he has been accepted in their Doctor of Physiology program in the Department of Kinesiology. He has been hired under the *CREST Program* which will allow him to continue his education while contributing to the analyses and validation of performance optimizers for PORT. He is currently evaluating the effectiveness of the flavonoid Quercetinas an antioxidant. Kevin's research experience includes the design and execution of experimental protocols to examine the effects of oxidative stress in muscle cells. In addition, Kevin served in

the US Air Force from 1999 to 2003, and was in the **Massachusetts Air National Guard** from 2003 until June 2009. Kevin has co-authored several publications and has been a member of the **New England Chapter American College of Sports Medicine** and the **American College of Sports Medicine** since 2005.

In October, 2008, **Ms. Katherine Kensil** joined the **Advanced Processing and Packaging Team (APPT)** as a Research Chemist. She graduated from **Framingham State College (FSC)** in 2006, with a Bachelor of Science in Chemistry. Her undergraduate research focused on the characterization of V-Complex films by Fourier Transform Infrared Spectroscopy. While attending FSC she also received the **Analytical Chemistry Society** undergraduate award in Analytical Chemistry. Prior to working for APPT, under the Department of the Army (DA) intern program, Katherine worked as a contractor for two years. In January 2009, she was transferred to PORT during the CFD re-alignment. Her previous duties at CFD included performing kinetic and sandwich stabilization studies. Katherine's current research is focused on bioactive delivery studies utilizing nanotechnology.

THE PERFORMANCE OPTIMIZATION RESEARCH TEAM (PORT) EVALUATED NEW POCKET SANDWICH VARIETIES AND MEAT SAUCES AT FORT BENNING, GEORGIA IN FY09

Submitted by: Danielle Anderson, Food Technologist, Combat Feeding Directorate, Natick Soldier Research, Development, & Engineering Center (NSRDEC)

The pocket sandwich is a staple of the **First Strike Ration (FSR)**. It is an eat-on-the-go item with no preparation required. However, there are a limited number of sandwich flavors currently available for use in the FSR. The **Advanced Meat Products Plus Sandwiches (AMPPS)** project is focused on expanding the variety of sandwiches and meat fillings available thereby increasing the number of "entrée type" items available for the FSR. After a year of product development, the team was ready to seek Warfighter opinions on the new items. Some of the new flavor concepts are cutting edge and Warfighter feedback will be essential to developing a successful new item with global appeal.

The evaluation took place on March 17, 2009, at *Fort Benning, Georgia*, with the **75th Ranger Regiment**. The primary purpose of the evaluation was to test prototype ration components by end users to determine if they were suitable for future use in the FSR. Specifically, one hundred fifty Rangers evaluated four sandwiches or tortillas and filled out a questionnaire regarding overall acceptance, odor, flavor, texture, and had the opportunity to add comments. In addition, two focus groups were conducted to obtain more detailed information regarding sandwich names, flavor concepts, and improvements that could be made. There were a total of eleven items tested—seven sandwiches and four meat fillings respectively: Beef PoBoy, Cantonese sweet and sour Chicken, Caribbean Jerk Chicken, Carolina Pork, Fiesta Pork, Lemon Ginger Chicken, Savory Pork, Beef Taco, Chicken Teriyaki, Spicy Sweet and Sour Pork, Spicy/Sour Pork.

All seven sandwiches were rated favorably as were all tortillas. Eighty-eight percent of Rangers rated both the sandwiches and tortillas favorably. There were no statistically significant differences between the sandwiches for the three attributes: overall, appearance, and odor. The Chicken Teriyaki tortilla was statistically significantly different from the other tortillas for attributes overall and appearance. Data from this survey has been used to down select items and to make flavor profile adjustments. Final formulas will be production tested in the fourth quarter of FY09.

THE DOD COMBAT FEEDING DIRECTORATE MOURNS THE DEATH OF A VALUED AND HIGHLY RESPECTED RESEARCHER

Submitted by: Betty Davis, Team Leader, Performance Optimization Research, CFD

Dr. William Lyman Porter, a research chemist employed at the US Natick Soldier Research Development and Engineering Center (NSRDEC), died on May 26, 2009, at the age of 91. Dr. Porter was born in Philadelphia, Pennsylvania in 1917. Dr. Porter officially retired from NSRDEC three years ago, but continued working as an independent contractor with the **Performance Optimization Research Team** until a few months before his death. He received his doctorate from **Harvard** in Plant Biochemistry. Dr. Porter's early research was on "What makes a plant growth hormone?" and his finding of a molecular charge separation and subsequent lipid attraction to an extension growth site was important to the future development of weed killers. Other notable research resulted in the development of a rough rule for antioxidant effectiveness, and was called the **Polar Paradox**. This has been frequently cited in the literature and is useful in the choice of antioxidants appropriate to their milieu. Dr. Porter was a leader in developing methods using fluorescence to determine the onset and extent of lipid oxidation in oils and emulsions. Dr. Porter was a world renowned expert in the area of Maillard browning and lipid oxidation. He authored several publications in peer reviewed journals and spoke at numerous scientific symposiums and conferences. His research contributions have positively influenced several programs within the DoD Combat Feeding Directorate and directly benefited the Warfighter.

Dr. Porter was an Air Force World War II veteran. He was trained in meteorology and air traffic control, and had been stationed in England working in a joint British/American post. Although he had been diagnosed with aggressive prostate cancer seventeen years ago, and later leukemia, his recent death was caused by a rare form of skin cancer called Merkel Cell. In addition to his wife, **Nancy**, Dr. Porter leaves two sisters, **Eleanor Porter** and **Ruth Martin**, as well as several nieces and a nephew. Dr. William Lyman Porter brought wisdom, joy, and an incredible ability to increase both his knowledge and enthusiastically transfer it others within NSRDEC. He will be sorely missed!

ACES ACTIVITIES



SGM Reginald Uzzell is the newest member in the Directorate of Training. SGM Uzzell's previous position was the 4th Infantry Division STB S3 SGM, where he deployed with **4th Infantry Division** to Iraq. SGM Uzzell has 24 years of service, and is looking forward to serving as the ACES DOT SGM.

The Directorate of Training completed a renovation project for the **End of Course (EOC) Meal** room in support of the **Advance Culinary Skills Training Course (ACSTC)**. The renovation project encompassed ceiling to floor, and included new furniture, window dressings, and chandeliers. The renovation of the EOC room is to provide students with a



training environment similar to what they will encounter when serving as **General/Flag Officer Enlisted Aides**. Each ACSTC class completes a nine-course meal, served tableside, for 24 personnel as the culminating event.

MANAGE ASSISTANCE DIVISION (MAD)

CW4 Ellen Magras will be coming to ACES as the **Food Management Assistance Team (FMAT) Chief**. She will be replacing **CW4 James Donaldson**, who is scheduled to PSC to Germany to be the US Army Europe (USAREUR) Food Advisor in January, 2010. Chief Warrant Officer 4 (CW4) Magras was born in St. Thomas, US Virgin Islands.



She is a graduate of St.Croix Central High School Class of 1985. She enlisted into the Army in October of 1985 by her uncle who was a recruiter and a Food Operations Sergeant. She was appointed Warrant Officer in September 1997 and is currently serving in the **Training with Industry Program** with Compass Group in Charlotte, NC.

CW4 Magras is a graduate of the Primary Leadership Development Course, Primary Instructors Training Course, Basic Noncommissioned Officer Course, Warrant Officer Candidate Course, Basic and Advanced Warrant Officer Course, Food Service Management Course, Contract Officer Representative Course, Basic and Advanced Culinary Arts Course, and Warrant Officer Staff Course.

CW4 Magras obtained a Master's Degree with Honors in Management from **Webster University** in 2002. She is a Certified Dietary Manager, Certified Food Protection Professional, and Certified ServSafe Food Program Manager. She obtained the following credentials from the International Food Service Executives Association: Master Certified Food Executive, Certified Professional Food Manager, and Hazard Analysis Critical Control Point Manager.

CW4 Magras' past assignments include: Command Food Service Technician and Contract Officer Representative, **3rd Brigade Combat Team**, Ft. Benning, GA and **Forward Operating Base Hammer**, Iraq; Command Food Service Technician and Contract Officer Representative, **1st Infantry Division**, Division Support Command, Harvey Barracks, Germany and Camp Speicher, Iraq; Command Food Service Technician, **35th Signal Brigade**, Ft. Bragg, NC; Command Food Service Technician, **2nd Infantry Division**, Division Support Command, Camp Casey, Korea.

Awards and decorations include: Bronze Star Medal (1st Award), Defense Meritorious Service Medal (4th Award), Army Commendation Medal (4th Award), Army Achievement Medal (5th Award), Joint Meritorious Unit Award, (1st Award), Army Good Conduct Medal (3rd Award), National Defense Service Medal (2nd Award), Iraq Campaign Medal (1st Award), Global War on Terrorism

Expeditionary Medal (1st Award), Global War on Terrorism Service Medal (1st Award), Korea Defense Service Medal (1st Award), NCO Professional Development Ribbon (2nd Award), Army Service Ribbon (1st Award), Overseas Service Ribbon (2nd Award).

CW4 Magras has 23+ years of service and plans to retire with 30. She has a daughter, Somalia, who attends **Virginia Commonwealth University**.

ACES WELCOMES LTC DIANE HELENSKI

July marks the arrival of one of two dietitians to be assigned to the Army Center of Excellence, Subsistence (ACES). To date, ACES is prepared to welcome **LTC Diane Helenski**, who will be assigned to the **Quality Assurance Division**.



LTC Helenski has a vast background in field nutrition operations and general dietetics. She has served the Army in many positions since 1991. Her assignments include duty as a clinical dietitian (Ft. Lewis), Instructor/Health Promotion Dir (Ft. Lee), Chief of Food Service Operations (Ft. Sam Houston) and Chief of Nutrition Education Branch (Ft. Sam Houston) to name a few. Her return to ACES will focus on proper feeding and nutrition in all aspects of the Army Food Program and provide a link between ACES and the Army Dietitian, **COL George Dilly**. LTC Helenski will be the lead on MEDCOM initiatives “*Soldier Refueling*” and the “*Making It Fresh*” concepts for garrison feeding standards. ACES is pleased to make this announcement and look forward to the continuous improvement in healthy choices and soldier feeding.

92G CREDENTIALING PROGRAM

CW4 Ron Biddle, Senior Food Safety Officer, ACES, is the project officer for the 92G credentialing program. The **92G Food Service Specialist Credentialing Program** is one of the premier Quartermaster Center and School initiatives designed to bring the Army Food Service MOS progression in line with their civilian counterparts. This credentialing program will provide each Soldier and their leader a clear road

map to achieve career goals and documentation of training and education accomplishments.

The program as developed provides the following points of interest:

1. Certifications from a highly respected and recognized Civilian Credentialing Body (i.e., **American Culinary Federation**)
2. Tracking System to document Army Training and MOS Experience (i.e., Digital Training Management Systems) as the tracking system.
3. Degree programs offered by **Servicemembers Opportunity Colleges** (SOC) are an Associate in Arts in Restaurant & Culinary Management and a Bachelors of Science in Food & Beverage Management (BS), i.e., Central Texas College.
4. Culinary Subject Source Library accessed by Video on Demand (i.e., **Culinary Institute of America**)

SPECIAL PROGRAMS

ACES welcomes **Sergeant Major Swilley Clark**, a recent graduate of the **Sergeants Major Academy Class #59**. SGM Clark will hold the position of the **DA Philip A. Connelly Program Manager**. His previous position held was G4 Sergeant Major of the 1st Theater Support Command at Fort Bragg, NC. SGM Clark has served three tours in support of **Operation Iraqi Freedom** and will soon have over 26 years of service. SGM Clark looks forward to serving on the ACES Team.



PERSONNEL CHANGES

Ms. Cara Vartuli-Dusablon was promoted to a Senior Food Service Systems Analyst position; focusing on food service contracting and subsistence prime vendor issues. This is the position formerly held by the now retired **Mr. Richard Harsh**.



Mr. Andy Pisney has returned to ACES after working for two years at Fort McCoy, Installation



Management Command (IMCOM). He will be working on policy, doctrine, automation, and joint basing issues. We are glad to have Andy back as a valuable team member.

NEW PROJECTS

ACES is working with **Defense Supply Center, Philadelphia** (DSCP) and the **US Army Central Command** (ARCENT) on subsistence draw down plans for Iraq. The **DA 28-Day CONOPS menu** has been very successful across the entire theater; however there are numerous items on the catalog to manage during the draw-down process.

As the Soldier strength in Iraq reduces, DSCP will work with the prime vendor to reduce the days of supply stored in theater and on order while ACES will coordinate with the ARCENT **Food Service Management Board** to reduce the number of line items on the catalog. The intent is to reduce the risk of product loss as the headcount draws down while providing adequate support and menu choices for Soldiers still serving in Iraq. Short order items, slow moving entrees, and items with multiple flavors (for example cutting from six flavors of beverage base powder to three or four) will be the first place we look for reductions based on products shipped from the United States. All other theaters (Afghanistan, Kuwait, and Qatar) will stay on the current 28-Day CONOPS Menu during the Iraq draw-down process.

Army Regulation (AR) 30-22 and **Department of Army Pamphlet (DA Pam) 30-22** are under revision with publication expected in 2nd Quarter FY10. The two documents provide policy (AR 30-22) and procedure (DA Pam 30-22) guidance for the entire Army appropriated fund food program, to include garrison, field, contingency, and subsistence supply operations. AR 30-22 and DA Pam 30-22 were last updated on 10 May 2005 and 6 February 2007, respectively, in response to the creation of the **Installation Management Command** and other food program changes. With the next revision, we plan to get both documents onto the same revision schedule.

There are several Department of Defense (DOD) installations that are moving to a Joint Basing concept. Under this concept, when there are two or more different Service installations located close to each other, one Service will have the lead on all base operation functions. The details of these joint base operations are detailed in *Memoranda of Agreement* between the affected installations. The joint bases are listed below, with the lead service and location in parentheses.

Joint Base Lewis-McChord (Army-Washington)

Joint Base Myer-Henderson Hall (Army-Virginia)

Joint Base Little Creek-Story (Navy-Virginia)

Joint Base McGuire-Dix-Lakehurst (Air Force-New Jersey)

Joint Base Elmendorf-Richardson (Air Force-Alaska)

Joint Base Lackland-Sam Houston-Randolph
(Air Force-Texas)

Joint Base Langley-Eustis (Air Force-Virginia)

ACES is working in the Joint Basing process to ensure a smooth transition in the food service area, particularly in the area of the **Army Food Management Information System** and its interface with ordering, billing, and financial systems, as well as subsistence funding issues.

2010 RESERVE COMPONENT FOOD SERVICE WORKSHOP

The Army Center of Excellence, Subsistence (ACES) Fort Lee, Virginia will host the: **2010 Reserve Component Food Service Workshop**. This is the 21st Workshop since 1989. The Workshop will take place 22–25 February, 2010, at the **Nugget Hotel Resort and Convention Center**, Sparks, Nevada.

The Workshop will provide training in the areas of:

- Food Safety and Sanitation
- The Army Food Management Information System
- Food Service Contract Management
- DA and DOD Regulatory changes and updates
- Trends and Analyses from Iraq & Afghanistan
- Command Logistics Evaluation Trends
- Field Feeding and Subsistence Accountability
- Operational Rations: Duties and Responsibilities of Food Service Sergeants, Managers & Technicians.

The Workshop is designed for Food Operation Sergeants, Program Managers and Technicians both Military and DA Civilians; however, all food service personnel are welcome and encouraged to attend.

Questions concerning the Workshop should be addressed to ACES Reserve Component Food Service Advisor's office:

rickey.frazier@us.army.mil
804-734-4285

james.t.christensen@us.army.mil
804-734-4283

See the full page flyer on pg 16.



**MANY HANDS, ONE GOAL —
SUSTAINING WARRIORS**



“SUPPORTING THE GLOBAL WAR ON TERROR”



**ARMY NATIONAL GUARD/ARMY RESERVE
RESERVE COMPONENT
2010 FOOD SERVICE WORKSHOP**

**SPONSORED BY
THE ARMY CENTER OF EXCELLENCE, SUBSISTENCE
FORT LEE**

DATES: 22–25 Feb 2010

**UNIFORM Military: ACU
Civilian: Business Casual**

**Location: J A Nugget Hotel
Sparks, Nevada**

ROOM RATE \$89.00

REGISTRATION FEE \$70.00

POCs:

**Rickey Frazier
804-734-4285
rickey.frazier@us.army.mil**

**CW3 Christensen
804-734-4282
james.t.christensen@us.army.mil**

REGISTER ONLINE AT
<http://www.janugget.com/hotel/reservation>





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

UNITIZED GROUP RATION - EXPRESS (UGR-E), HOLIDAY MEALS FOR THE TROOPS

Defense Supply Center Philadelphia (DSCP), along with Defense Distribution San Joaquin (DDJC) and Defense Distribution Center (DDC) recently coordinated support for **Thanksgiving & Christmas Meals** for troops deployed in theater OCONUS. The meal is a turkey dinner. The UGR-E is a complete, mobile, self-contained meal for eighteen individuals that comes packaged in one box that includes a heating device, so no tray ration heaters are necessary. All food and accessory components such as trays, cups, cutlery, etc, also come with this ration module. The turkey menu is a special UGR-E dinner that our team provides every year to our troops during the Holiday seasons in an effort to bring them a piece of home in the form of a traditional Holiday Dinner.

2010 DSCP SUBSISTENCE WORLDWIDE CUSTOMER CONFERENCE & FOOD SHOW

Mark your calendars as our **2010 Customer Conference** will be held on June 15–16, 2010, at the **Ft. Lauderdale**

Convention Center in Ft. Lauderdale, Florida. More info will follow in the coming months. Stay tuned to the DSCP Subsistence Customer Conference Web Page: <http://www.dscp.dla.mil/subs/conf2005/index.asp>

DSCP SUBSISTENCE MANAGEMENT

Recently **Anne O'Connor**, the Director of Subsistence Customer Operations, retired from Federal Service. Filling Anne's position will be **Rich Faso**, who will arrive in late July. Join us in thanking Anne for her service and wishing her well in retirement, as well as welcoming Rich back to Subsistence.



CAPT Ed Rackauskas addresses the audience at the Spring R&DA meeting.

R&DA 2009 ROSTER TO BE PUBLISHED SOON

R&DA is in the process of publishing our **membership roster for 2009**. We have been contacting our members to verify addresses and contact information.

We expect to send the roster to the printers and provide copies at our **Fall 2009 Meeting** in Atlanta for those members attending that meeting. We will mail copies to other members after the meeting.

If you have had a recent contact data change, please call the R&DA office so that your information will be current when we go to press.

ALMOND BOARD REVERSE TRADE MISSION

R&DA partnered with the **Almond Board of California** and hosted an educational reverse trade mission in **Lodi, CA**, in July. This event provided technical information on the value of almonds and included a tour of an almond farm and two processing facilities. Attendees gained invaluable information on almonds and the nutritional values and other benefits for increased use by the military in all feeding situations.

R&DA expresses its appreciation to the Executive Director, **Richard Waycott** and **Ms. Harbinder Mann** for their outreach to R&DA for this event.

CASINO NIGHT WILL OPEN FALL MEETING

The **2009 Fall Meeting** will open with a reception featuring food, beverages, and casino games. **Blackjack, Craps, Roulette,** and **Texas Hold 'em** tables will add to the fun of the evening.

Plan to be in Atlanta Sunday evening for this evening of food, drink and games.

Highlights of Spring Meeting

Boot Camp 101



Executive Director, James Fagan, gives seminar on doing business with the government.

R&DA Address



CW5 Van Zanten

Networking Opportunities



Exhibitors Meet Customers



R&DA 2009 Banquet



R&DA WELCOMES NEW MEMBERS

RW FOODS

8 East Short Trail
Sparta, NJ 07871
Ms. Rebecca Wilson
Ms. Birthe Jensen

ALEXIUS INTERNATIONAL, INC.

4644 W. Jennifer, Ste. 101
Fresno, CA 93722
Mr. Hassan Dwidar

UPSTATE NIAGARA

25 Anderson Rd.
Buffalo, NY 14225
Mr. Jerry McDonald
Mr. Kenneth Voelker

SUPERIOR MILITARY ASSOCIATES

200 Linwood Ave., Ste. 2-V
Fort Lee, NJ 07024
Peter Hans

SOUTHWEST RESEARCH INSTITUTE

6220 Culebra Rd.
San Antonio, TX 78238
Dan Weissling

STAR FOODSERVICE

4832 Highway 162
Hollywood, SC 29449
Mr. John Mitchell
Mr. Jacob Dingle

KLEMENT SAUSAGE COMPANY

207 E. Lincoln Ave.
Milwaukee, WI 53207
Mr. Daniel J. Lipke

INTEGRATED CONTROL CORP.

748 Park Avenue
Huntington, NY 11743
Ms. Roberta Salerno
Mr. Gregory Colichio

HIP HOP BEVERAGE

10316 Norris Ave. Unit A.
Pacoima, CA 91331
Ms. Deanna Michaux

SUN-MAID GROWERS

13525 S. Bethel Ave.
Kingsburg, CA 93631-9232
Ms. Natalie McCarty
Mr. Harold Hilker

SUGAR FOODS CORPORATION

950 Third Avenue
New York, NY 10022
Mr. Richard Ticknor

FARMLAND FOODS

5028 Hammock Trail
Lake Park, GA 31635
Mr. Roger L. Walker
Mr. Jerry A. Lamb

CONSULTANT:

FRANK BANKOFF CONSULTING

10155 Clark Place
Philadelphia, PA 19117

GFS CONSULTING

208 Huntington Road
Colonial Heights, VA 23834
Mr. Sam Galloway

INDIVIDUAL:

Rose Smith
400 E. 56th St. 19D
New York, NY, 10022

Fall 2009 Meeting November 2–4, 2009 Meeting Registration Form

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

16607 Blanco Rd., Ste. 501 San Antonio, TX 78232 TEL. 210-493-8024 FAX 210-493-8036 Email hqs@militaryfood.org

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

YOUR REGISTRATION FEES:

NAME: _____

<i>Payment Received By Oct. 14th</i>	<i>Payment Received After Oct. 14th</i>
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NAME FOR BADGE: _____

Industrial/Individual

TITLE: _____

Members

\$1099.00 \$1299.00 = _____

ORGANIZATION: _____

Non-Members

\$1299.00 \$1499.00 = _____

STREET: _____

1st Time Attendee

\$1099.00 \$1299.00 = _____

CITY: _____ STATE: _____ ZIP: _____

Educators

\$599.00 \$699.00 = _____

TEL: _____ FAX: _____

Federal Government

\$499.00 \$499.00 = _____

EMAIL ADDRESS: _____

Credit for hotel reservations with R&DA (\$99.00) = _____

NAME OF SPOUSE FOR BADGE: _____

ADDITIONAL FEES – SPOUSE/GUESTS:

Will you attend the Spouse Tour on Tues.? Yes No

Spouse Tour (Tuesday) \$89.00 = _____

YOUR REGISTRATION FEE INCLUDES:

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

Spouse/Guest may attend all breakfasts, lunches and Awards Banquet \$169.00 = _____

Is this your first R&DA meeting? Yes No

Will you attend Boot Camp on Sun.? Yes No

Will you attend Cadillac Products Tour on Wed.? Yes No

Will you attend Thermo Pac Tour on Wed.? Yes No

TOTAL AMOUNT = _____

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 October 10, 2009. Refunds requested after October 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* October 21, 2009, due to pre-payment requirements.

Hotel Registration Form

THE CUT OFF DATE FOR GUARANTEED HOTEL RATE RESERVATIONS IS OCTOBER 8, 2009.

Date of arrival: _____ Date of departure: _____ Total room nights: _____

Grand Hyatt Atlanta in Buckhead, 3300 Peachtree Rd. NE, Atlanta, GA 30305, Tel 404-237-1234

Rates: Government.....FY 2010 Per Diem Other.....\$215.00

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. 501, San Antonio, TX 78232.

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

Credit Card No.:

Exp. Date:

Name on Card:

Signature: