

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

## MISS AMERICA 2000 WILL HEADLINE FALL MEETING

**Heather French Patton**, *Miss America 2000*, and the wife of the Kentucky Lieutenant Governor, will be the keynote speaker at the opening session of the R&DA Fall Meeting. Ms. French Patton used her interest in America's veterans as her platform during her reign as Miss America.

R&DA is returning to **Lexington, KY**, for our meeting to be held 2–4 November 2005. Our venue, **Marriott Griffen Gate Resort**, has been renovated and improved awaiting our meeting. Lexington is the thoroughbred capitol of the world and the home of leg-

endary race horses and their off-spring. This is also "Blue Grass" country with winding roads, historical attractions, and the home of the University of Kentucky. There is a serenity that abounds throughout the area combined with that unique Kentucky hospitality.

We are beginning our meeting with a "Boot Camp" for those new to the military food business followed by an evening at the **Kentucky Horse Park** for all of our meeting attendees and family members. This will include dinner, beverages, entertainment, and the chance to experience the best of the horse industry.

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## HALL OF FAME SELECTION FOR MITCH HARTSON



*Dr. Mitchell Hartson, flanked by Barney Rosner, Chairman Emeritus, and current Chairman of the Board, Joe Marinacci, is inducted into the R&DA Hall of Fame*

Dr. Mitchell Hartson was inducted into **R&DA's Hall of Fame** at ceremonies during the *59th Annual Meeting and Exhibition*. He was acknowledged for his forty years of dedicated service to our country and numerous accomplishments in the feeding of the military. He has

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## DAVID deROODE NAMED WINNER OF SINGER AWARD



*Mr. David deRoode of Cadillac Products accepts the Singer Award*

David deRoode was the winner of R&DA's **Singer Award** for outstanding achievements and accomplishments supporting the military feeding program. The award was presented at the *59th Annual Meeting and Exhibition* held in New Orleans. He was acknowledged for a thirty-four year career for **Cadillac**

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## BYER SCHOLARSHIP TO BE AWARDED AT FALL MEETING

R&DA is in the process of selecting the **Marvin Byer Scholarship** winner for academic achievement and potential to a college or university student whose research shows potential to improving support to the military. Mailings to institutes of higher learning with a food or packaging program have been completed, and nominations are arriving for evaluation.

An R&DA committee made up of three professionals who evaluate all nominations and select the winner. The Byer Scholar will be flown to **Lexington, KY**, with all expenses paid to our fall meeting. The winner will also either display the award winning research or give a presentation at our meeting. Of importance is the awarding of a plaque and an honorarium to the winner. All of the previous Byer Scholars have accepted employment in the food industry.

We wish to thank the R&DA members who contributed to the Byer Scholarship Fund as they are the ones who make this award possible. Their names will be listed in the official Fall 2005 Meeting program.

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### Fall Meeting Continued from page 1

Senior leaders of the military have been invited to give presentations at the meeting and a program has been arranged to provide information on all elements of the subsistence support to our military. We know that there will be great interest in sessions on *"Nutrition for Enhancing the 21st Century War-fighter"* and *"Advanced Packaging Concepts for the Next Generation Rations."* Expect always entertaining sessions in our *"Foreign Military Updates"* where all will learn how our allies support the needs of their military.

We have our usual work group sessions that explore specific areas of interest and the Natick Updates are always a most appreciated session where we are informed of the current research underway to improve support to the military services. As usual, numerous networking opportunities, delicious food, and entertainment to meet your needs will abound.

We look forward to your joining us in Lexington. A copy of the meeting flyer is included in this publication. A spouse tour has been added; special golf fees of only \$39 are available for meeting attendees, and a \$100 registration credit is provided to all who stay at the meeting hotel.

## COOKING CLASS TO BE OFFERED

On Thursday, November 3, the spouses and guests accompanying meeting participants will have the opportunity to participate in a "hands on" cooking class featuring Kentucky favorites. The class will be held at the **Mansion at the Marriott**. The menu includes

- *Kentucky Burgoo in Bread Bowl*
- *Country Ham Steak with Sorghum Glaze*
- *Kentucky Spoon Bread with Stewed Tomato Jelly*
- *Trio of Fresh Greens*
- *Beverage*
- *Bread Pudding with Bourbon Sauce*

Each participant will receive an autographed cookbook containing the recipes they have prepared. Of course, they will consume their product at lunch.

The class will begin at 10:30 a.m. and last until 1:00 p.m. The cost is \$69.00. Call R&DA at **210-493-8024** or FAX 210-493-8036 to reserve a space as it is limited to twenty persons.

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### David deRoode Continued from page 1

**Products** and his contributions to numerous improvements in the packaging of combat rations. David was involved in the development of the MRE pouch and outer bag and worked closely with Department of Defense to meet the changing needs of packaging for military food. His professionalism and technical knowledge was always shared with others to ensure that the war fighter received the food needed in both peace time and when in harm's way.

He is the fifteenth recipient of this award which is awarded only for unparalleled achievements in supporting the needs of our Armed Forces.

### ***THE LINK***

**EDITOR:** Marygene Fagan

**CONVENTION PHOTOGRAPHY:** Sophy Mae Mitchell, Jr., Ron Hoffman,  
Dick Lanke, Mary Frances Prescott

**ACES:** Dr. Mitchell Hartson, LTC Don Vtipil

**DSCP:** Joe Zanolle, Lois Dyduck, Lorraine Netzko

**NATICK:** Vicki Loveridge, Herman Miller, Lou Jamieson, Judy Aylward,  
Julie Edwards, Betty Davis



# DSCP DEVELOPMENTS

DIRECTORATE OF SUBSISTENCE  
OPERATIONAL RATIONS  
BUSINESS UNIT

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

## THE DSCP SUBSISTENCE WEB PAGE

The DSCP Subsistence Web Page has been re-designed. Please be aware that there are new URLs for the Subsistence Web Page. If you have pages or links bookmarked, make sure that the URL is still active. If not, find the web page, and copy and paste or bookmark the URL for your purpose. Let us know if you have any difficulty.

## DSCP WORLDWIDE SUBSISTENCE CUSTOMER CONFERENCE & FOOD SHOW

Please visit the following web site for a list of exhibitors & attendees, as well as briefing charts from the recent **2005 Customer Conference**: <http://www.dscp.dla.mil/conf2005/>

This year's Conference hosted the first **Rations Demo** for customers. Team members included **Larry Charya, Harry Streibich, Jim Lecollier, Joe Zanolle** and **Lois Dyduck** from DSCP, with **Sue Harrington, Judy Aylward** and **Jeanette Kennedy**, Food Technologists from NATICK. New and improved products are introduced annually to the **Operational Rations** program. Customers, other than the approximately 300 who participate in annual field tests, are not normally aware of new items in the OPRATS program until they show up in the field, anywhere from one to three years from product introduction/replacement. In an effort to keep the customer better informed, it was decided that a tasting demonstration of the new and improved Operational Rations items approved during the **2005 Joint Services Operational Rations Forum (JSORF)** would be held at the **2005 Subsistence Worldwide Customer Conference**. This was the first time an OPRATS Demonstration was held for customers located in the numerous base camps and stations around the world. The Demo was a success as the customer responses on the survey were very favorable.

Also, the 2006 conference will be held 28–29 March at the **Riviera Hotel** in **Las Vegas, Nevada**. The DSCP Customer Conference hotline is **215-737-5300** or **DSN 444-5300**.

## HURRICANE DENNIS SUPPORT

DSCP supported FEMA with an MRE requirement of 250,000 cases (3 million meals). Total dollar value was \$20.9 M. The MREs were delivered to one central location—**FEMA Storage Warehouse Facility** in **Palmetto, GA**.

## DSCP WINS PIONEER AWARD FOR INNOVATIVE SPIDERS APPLICATION

The Defense Supply Center Philadelphia's Subsistence Directorate has won an "*E-Gov Pioneer Award*" from the **E-Gov Government Solutions Center** in Washington, DC. The award is in recognition of DSCP's innovative **Support Planning Integrated Data Enterprise Readiness System (SPIDERS)\*** web application that provides integrated data for readiness analysis, logistical services and asset visibility.

The Government Solution Center Awards, presented by the E-Gov Institute, recognizes government agencies for improving operations with innovative applications of technology to streamline processes. The award was presented at the Seventh Annual E-Gov award banquet held June 2, 2005, at the Ronald Reagan Building in **Washington, D.C.**

*\*SPIDERS is a web-based planning tool that supports DSCP's Subsistence and C&T's Industrial Base analysts, items managers, and Defense Logistics Agency customers. With SPIDERS, analysts have the capability of assessing mission support readiness posture based on commercial business arrangement data. It provides an early warning of potential materiel readiness shortfalls while tracking data of commercial vendors that partner with DSCP.*

In the first year SPIDERS was in operation, there were 20 users. Today there are over 400 users in the system.

Some current partners, using SPIDERS, include **Kraft Foods, Sysco, Wornick Company, UniPro Foodservice, Inc., Sterling Foods, Danish Camp Supply** and **Theodor Wille Intertrade**.

SPIDERS also captures logistical supplies and services data from OCONUS vendors.

SPIDERS has been designed so it can also be extended out to other classes of supply. DSCP has now introduced SPIDERS into the Clothing and Textiles directorate. In February of 2005, C&T went live with its version of SPIDERS.

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**FOOD PACKET, LONG RANGE PATROL/MEAL, COLD WEATHER FIELD TEST**



Over 80 Long Range Surveillance troops from **E Company, 51st Infantry**, training in **Grafenwoehr, Germany**, on 25–30 June 2005, tested both the current **Food Packet, Long Range Patrol (LRP)** and **test LRP** menus. The warfighters testing the LRP were comprised of Special Forces and Rangers who are scheduled to be deployed for a second tour in Iraq later this summer. They are regularly stationed just south of Frankfurt in **Darmstadt, Germany**. Almost a quarter of them had had the LRP or MCW in the past either in theater or during Army Ranger Training.



The Long Range Surveillance (LRS) teams are an ideal test group for the LRP. Their missions require minimum extra weight, so the LRP at one pound and 1540 calories, provides a great way to reduce weight and bulk over a Meal, Ready-to-Eat (MRE) which weighs about a pound and a half and has about 1300 calories. In addition, LRS teams usually do not carry stoves or even Flameless Ration Heaters so in this field exercise the entrees were mostly consumed using temperate water. Evaluating the entrees prepared without hot water will give the Combat Feeding Directorate valuable information on true entrée acceptability during more realistic field conditions.

The LRP and the **Meal, Cold Weather (MCW)** share menu profiles so new items selected from this test will be incorporated into both rations systems.



The test menus included the new 'drink pouch' and eighteen other components being considered for inclusion in the ration. Four new meat entrees, **Mexican Chicken, Seafood Chowder, Chili Macaroni** and **Chicken**

**Teriyaki** were evaluated as well as performance enhancing components such as sports drinks, **Hooah** bars and **First Strike** dairy/dessert bars. Other items being evaluated for the first time included freeze dried ice cream sandwiches, corn nuts and a new trail mix. The test also included items that have been evaluated by the last MRE field test that may have a second home in the MCW/LRP such as frosted toaster pastry, pizza cheese spread and chocolate peanut butter. A focus group was conducted at the end of the evaluation to discuss the current LRP/MCW and to survey several newer items that may be considered for further testing in the LRP/MCW or the MRE. Look for candy coated chocolate coffee beans in the next Combat Feeding field test!

The field test went very smoothly; the soldiers of E Company were enthusiastic about participating in the evaluation of the current LRP and the new products. The data will be analyzed and reported at the next Joint Operational Rations Forum.



*POC: Vicki Loveridge, Individual Combat Ration Team, Combat Feeding Directorate, (508) 233-5335*

**FOOD SERVICE EQUIPMENT TESTED FOR SHIPBOARD COMPATIBILITY**

Food service equipment must be independently tested and found to be compliant with all applicable safety, sanitation, electrical, and electronic requirements before it can be recommended for shipboard use. Although revolutionary cooking technologies have the potential to improve military food service operations, they may be incompatible with military unique environments. The wrong kind of equipment can have a harm-

ful effect on the operational war fighting capability of a naval vessel. The US fleet relies on a modern electronic array of communication, control, and weapon systems aboard naval vessels.

With this recognition, testing was performed by the **Systems Equipment and Engineering Team** for an induction type cooking system for naval galley application. This state-of-the-art cooking equipment incorporates electronic principles in which electromagnetic energy heats a ferromagnetic pot or pan. A coil produces an alternating magnetic field, which ultimately flows quickly through the cookware. As the molecules in the cookware become excited, they develop a precise and controllable heat to the food. There is no red-hot coil or other radiant heat source. Because of the possibility that an electrical disturbance, signal, or emission from the induction cooker could cause an undesired response or malfunction of a critical ship system component, testing was performed for **Electromagnetic Interference (EMI)** in accordance with Military Standard 461 E and in compliance within RE101, Radiated Emissions, magnetic field, 30Hz to 100k Hz limits for all Navy applications. H-field radiated emissions measurements were taken with a loop sensor at 7 cm distance from each of the subject test item's four sides with the unit energy level set to full maximum. (See Figure 1.) The measurements exceeded the Navy tolerances. The highest level was emitted at 30 kHz, which was at least 46.196 dB above the Navy limit. Although the concept of induction cooking has advantages in the commercial arena, the EMI test suggests that it is not suitable for use in a Naval shipboard environment.



Figure 1. RE101 test for an induction cooking device with loop sensor shown measuring front emissions.

*POCs: Herman Miller and Lou Jamieson, Systems Equipment and Engineering Team, Combat Feeding Directorate, (508) 233-4085/4103*

## NUTRITIONAL ANALYSIS AND LABELING INTEGRATED PRODUCT TEAM MEETING

The **Nutritional Analysis and Labeling Integrated Product Team (NA&L-IPT)** was initiated by the Combat Feeding Directorate (CFD), Natick Soldier Center (NSC) in 1998 to ensure that warfighters receive rations that meet the **Nutritional Standards for Operational Rations (NSORs)**, as stated in AR40-25, for maximum performance.

After Acquisition Reform in the Mid-1990s, Military Specifications were replaced by Performance Based Contract Requirements and Commercial Item Descriptions. As a result, ration component formulations were no longer provided or required by NSC. Each vendor may use their own formulations as long as the products meet end-item requirements. This led to problems with obtaining accurate nutritional data on military unique foods, which include the Meal, Ready-to-Eat (MRE) entrees, starches, fruits, pound cakes, crackers, some snacks, spreads and dairy shakes. In addition, the cost of obtaining analytical/nutritional analyses sky-rocketed. The cost of a complete nutritional analysis for one product sample was over \$6,000.00 (typically, three samples per product were analyzed). Because of this, CFD worked with the Office of The Surgeon General (OTSG) and the Military Services to determine if there was a computer generated nutritional analysis program that would meet our needs. After a comprehensive research of available nutritional software programs, it was determined that the **Genesis Nutritional Analysis Program** from the **ESHA Company** would meet our requirements. In addition, after surveying the combat ration vendors, it was determined that the majority of contractors were currently using the **Genesis Program** to establish ingredient lists and Food and Drug Administration (FDA) food labels.

The initial NA&L-IPT meeting was held in April 1998. All of the MRE vendors, the OTSG, the Military Services, Defense Support Center Philadelphia, US Army Research Institute of Environmental Medicine, US Department of Agriculture, and US Army Veterinary Command were invited to attend. At this first meeting, the requirements for nutritional analysis submission to NSC were discussed and established. Beginning with MRE XX (Year 2000 date of pack), the vendors provided their proprietary formulations and nutritional analysis for each food item electronically via email. This data was required for military unique items only. The nutrition facts label was used for commercial items. The MRE contractors are required to provide NSC all nutrients as required in NSORs with the initial production contract then again if there is a formulation change. In addition, when new military

unique items are added to the MRE, the formulation and nutritional analysis will be provided by the vendor.

At the spring 2000 R&DA meeting, CFD arranged for an instructor from the ESHA Company to provide training on the Genesis Nutritional Analysis Program. The training provided was tailored to meet the needs of the military and our contractors. This training provided excellent information on product formulation techniques, methods for improved efficiency, analysis reports, and managing database files.

Since then, a NA&L-IPT has been held about once a year in conjunction with the R&DA. These meetings address concerns or questions contractors may have with the submission of their nutritional information. Current topics in Nutrition Analysis and Labeling are also discussed at these yearly meetings. New topics include addition of trans fatty acids, new nutrient additions to NSORs, and new allergen labeling requirements.

Beginning in January 2006, the FDA is requiring that all major food allergens must be listed as ingredients or sub-ingredients on labels. The eight major allergens include **milk, eggs, fish, crustaceans, peanuts, soy, tree nuts,** and **wheat**. In addition, beginning in 2006, the FDA will also require trans fatty acid labeling on all food labels. The military will also adhere to these new policies. The NA&L-IPT has addressed these issues and will continue working with ration manufacturers to ensure that there is a smooth transition to incorporate these new requirements on ration food labels.

This highly successful NA&L-IPT is a clear example of government and industry working together as a team to provide the warfighter with a highly acceptable, nutritionally complete ration.

*POCs: Judith Aylward and Julie Edwards, Individual Combat Rations Team, Combat Feeding Directorate, (508) 233-4448/6331*

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## DSCP Developments Continued from page 3

### PERSONAL

In October 2005, current DSCP Commander, **BG Raymond Mason** will be taking a new position in **Kuwait**. He will be replaced by **Colonel Jesse R. Cross**. Here is the official announcement: "It is my pleasure to announce the selection of Colonel Jesse R. Cross, USA, for the position of Commander, Defense Supply Center Philadelphia (DSCP). COL Cross brings an array of logistics experience with a great depth of joint knowledge to the Agency. He currently serves as Chief, Plans Division, J-4, CENTCOM, MacDill Air Force Base (AFB), Florida. He has held command positions with the 200th Materiel Management Center, 21st Theater Support Command, United States Army Europe and Seventh Army; the 125th Forward Support Battalion (FSB), 1st Armored Division, Ft. Riley, Kansas; and the Headquarters and Alpha Company, 3rd FSB, 9th Infantry Division (Motorized), Ft. Lewis, Washington. A veteran of Operation DESERT SHIELD/STORM, COL Cross' previous assignments also include Joint Logistics Plans and Operations Officer, MacDill AFB, Florida; Executive Officer, Assistant Materiel Management Officer, and Support Operations Officer, 3rd FSB, 3rd Infantry Division, Germany; Supply Management Officer, 4th MMC, 13th Corps Support Command, Ft. Hood, Texas; and Assistant Professor of Military Science, Texas Technical University, Lubbock, Texas. He is a graduate of the Army Quartermaster Basic and Advance Officer Courses, Army Command and General Staff College, and Air War College. COL Cross is a seasoned leader who I am confident will continue the suc-

cessful tradition of excellence in supporting the warfighter that DSCP is well known for. Please join me in congratulating COL Cross." *VADM Keith W. Lippert, SC, USN, Director, DLA*

**CAPT Brad Bellis**, SC, USN, is the new Director of the Subsistence Customer Operations Directorate replacing **CAPT Jeff Bradley**, SC, USN, who retired after 26 years of service. CAPT Bellis joins us from his previous assignment as Commander of the Defense Energy Support Center, Pacific, Camp H.M. Smith, Hawaii.

**CDR Lawrence Coleman**, SC, USN, has joined DSCP Subsistence. He will replace **CDR James McCormack** as the Subsistence Chief of the Other Customer Facing Division when CDR McCormack retires in late 2005.

**CPT Chad Weddell**, USA, (of the DSCP Subsistence Product Quality Team) was promoted to the rank of Major, on Wednesday, August 3, 2005.

**SSgt Derrick Smith**, USA, Subsistence Readiness Officer, was scheduled to be promoted to the rank of Sergeant First Class in late Summer-early Fall 2005.

**SSgt Rodney Sparks**, USA, joins Subsistence as a Readiness Officer. Previously, he was a Platoon Sergeant at **Fort Hood, Texas** Unit 27th MSB. He also recently spent one year in Iraq.

*DSCP Contributors: Lois Dyduck, Lorraine Netzko, Joe Zanolle.*

been the pivotal and driving force in developing policies, equipment, programs, rations, and training for the US Army. His efforts have resulted in significantly changing how the soldier is fed in all environments; developing equipment to maximize productivity; and enhanced training programs to increase the professionalism of all involved in meeting the needs of the war-fighter.

Dr. Hartson is the sixteenth individual inducted into the Hall of Fame. He accepted his award at the Annual Awards Dinner and he was praised for his numerous achievements which always benefit the soldier. "This was a long over due award for a great supporter of the military" according to the Chairman of the Board of Directors, Emeritus, **Barney Rosner**. After Mitch Hartson's acceptance speech there was a long standing ovation by the 250 attendees.

## R&DA WELCOMES NEW MEMBERS

### **CONSULTANT**

Mr. Jon Ball  
1409 Hwy. 45S  
Columbus, MS 39701

Mr. Bob Harbison  
**KARC/DOVE MANUFACTURING**  
2525 North 6th  
Vincennes, IN 47591

Mr. Morris Lew  
**CONTINUING DEVELOPMENTAL SERVICES**  
71 Perinton Parkway  
Fairport, NY 14450-9198

Ms. Becky Alderman, COO  
**TVS, INC.**  
PO Box 1115  
Berevard, NC 28712

### **INDUSTRIAL**

**CARAVAN TRADING**  
33300 Western Ave.  
Union City, CA 94587  
Mr. Will Maroun  
Mr. Ira Hermann

**GOODHEART BRAND MEATS**  
11122 Nacogdoches Rd.  
San Antonio, TX 78217  
Mr. L. C. Robbins

**SIGNATURE CUSTOM PACKAGING**  
86 Jackson Concourse  
Pendergrass, GA 30568  
Mr. Chuck Macatee  
Mr. Thomas Southwoeth

**IMPERIAL FOOD SERVICES, INC.**  
740 Schneider Drive  
South Elgin, IL 60177  
Mr. Ron Lyle  
Mr. Wayne Wolf

**MASTER PACKAGING**  
6932 S. Manhattan Avenue  
Tampa, FL 33616  
Mr. Brian Votaw

**WALNETTOS**  
8354 Wilcox Avenue  
Cudahy, CA 90201  
Mr. Sanford M. Licht, President  
Ms. Elizabeth Young

**GPS MARKETING**  
520 Texas Road  
Colony, KS 66015

**APPLETON**  
825 E. Wisconsin Avenue  
Appleton, WI 54501  
Mark Kampf  
Kenn Anderson  
3606 Red Arrow Drive  
Rhineland, WI 54501

**BUTTER BUDS**  
2330 Chicory Rd.  
Racine, WI 53403  
Jim Dodge

**PIERRE FOODS**  
9990 Princeton-Glendale Road  
Cincinnati, OH 45246  
William O. Blalock  
Tim Denning

**UNIVERSAL FOOD & BEVERAGE**  
3830 Commerce Drive  
St. Charles, IL 60174  
Charles Sizer  
Marc Fry

**MILPACK, INC.**  
14550 Torrey Chase # 460  
Houston, TX 77014  
John Hebert  
Edward Boss

**MARKETING CONCEPTS, INC.**  
2060 Glacier Circle  
Cross Plains, WI 53528

**MITSUBISHI GAS CHEMICAL AMERICA, INC.**  
655 Third Avenue, 24th Floor  
New York, NY 10017  
Mr. Tatsuo Iwai  
Mr. Yoshinori Yokouchki

**RUIZ FOODS, INC..**  
636 Golden Drive  
Blandon, PA 19510  
Mr. Joseph Grabowski  
Ms. Kimberly Carroll

**ARCADIA BIOSCIENCES, INC.**  
1102 Columbia Street #600  
Seattle, WA 98104  
Ken Hunt  
David Schaaf  
202 Cousteau Place Ste. 200  
Davis, CA 95616

**ICON MARKETING**  
2215 Anthony Avenue  
Broumall, CA 19008  
Mr. Paul J. Quintavalla

# ACES ACTIVITIES

## ACES SPECIAL FOOD MANAGEMENT ASSISTANCE TEAM VISIT TO IRAQ

During the period 5–27 July, **LTC Don Vtipil Jr.**, Director, Army Center of Excellence, Subsistence, United States Army Quartermaster Center and School led a specially tailored **Food Management Assistance Team** on a visit to the **Iraqi Theatre**. The purpose of the ACES' Team visit was to review the entire process of feeding support within Iraq to include starting with the requisitioning of food all the way to food consumption. The goal was to help theatre logisticians in resolving some systemic food support issues. Members of the ACES Team included the following: LTC Don Vtipil Jr, Team Leader; **CW5 Motrynczuk**, Army Food Advisor; **Major Mullinax**, Directorate of Training, ACES; **Mr. Staples**, Chief, Concepts, Systems and Policy Division, Directorate of Operations, ACES; **Sergeant Major Cyr**, Management Assistance Division, Directorate of Operations, ACES; and **CW3 Taylor**, Defense Supply Center-Philadelphia. The Team provided several useful tools to be used by theatre logisticians such as checklists and standard operating procedures. *LTC Donald P. Vtipil Jr., (804)734-3007*



*ACES Personnel Visit Troops in Iraq*

## ACES' FAREWELL TO MR. JOE MCKINNEY

ACES's staff bid farewell on 30 April 2005 to **Mr. Joe McKinney**, Facilities & Equipment Division, Directorate of Operations. Mr. McKinney, after a long and distinguished career as a Soldier, culminating in his rank of Sergeant Major, served as a Department of the Army civilian in both the United States Army **Troop Support Agency** and the Army Center of Excellence, Subsistence, Quartermaster Center and School since 1985. Mr. McKinney was a very valuable member of the Facilities and Equipment Division where his expertise as an equipment specialist was shared with units and installations all over the world. Mr. McKinney contributed greatly to the improvement of the food program for the United States Army. Through his tireless efforts on countless training assistance visits, numerous installations and units were able to maintain and improve their food serv-

ice programs ultimately benefiting the war-fighters. Mr. McKinney's keen eye for detail allowed him to be an instrumental part in the design process for many dining facilities that were built during his tenure with ACES. Mr. McKinney's great contributions will have a lasting positive effect on the United States Army Food Program. *Mr. Goldie Bailey, Chief, Facilities and Equipment Division, Directorate of Operations, ACES, (804)734-3354.*

### A PROOF OF PRINCIPLE DEMONSTRATION OF THE MEAL REPLACEMENT CONCEPT

ACES and **Ft. Bragg** will test a new garrison feeding concept over the next nine months. Two dining facilities have been selected to test the new **Meal Replacement Concept** (MRC). The Meal Replacement Concept is similar to a major trend in private industry, "**Home Meal Replacement**" and the military application will provide the war-fighter with opportunities to select meal components that are taken to their living area for heating and consumption.

The MRC initiative is designed to improve the quality of life and provide expanded entitlement options to all war-fighters. This is to be accomplished by providing soldiers with a quality meal during the hours that the dining facility is normally closed. The objective is to balance the desires of the war-fighter for more flexibility in meal times with the need to limit any requirement for the dining facility staff to work extended hours to accomplish the feeding mission.

To control the requirement for additional staffing hours, the food and beverage items used in this concept are fully prepared and pre-packaged for soldier selection and convenient take-away from the dining facility. The staff workload is limited mostly to replenishment actions which may be accomplished with less experienced personnel.

ishment actions which may be accomplished with less experienced personnel.

This initiative will be evaluated for nine months to determine soldier acceptability, menu diversity and manageability of the process. The demonstration is scheduled to begin during September 2003. *Mr. David P. Staples, ACES, (804)734-4862*

### DEVELOPMENT OF A "DOING BUSINESS WITH THE ARMY FOOD PROGRAM" INFORMATION GUIDE FOR INDUSTRY

*Background:* The Army Food Program is a large and complicated entity. In an effort to assist our industry friends in the process of becoming partners in the Army Food Program, ACES is developing a "*Doing Business with the Army Food Program*" Information Guide for Industry. We hope that it will clarify the process for getting products into the system and will reduce unnecessary work. The guide will be conversational in nature. It will cover some of the major players in the Army Food Program and will explain where each one fits in the overall mission of getting quality food to Soldiers worldwide while being good stewards of the public trust. Finally, procedures for getting candidate products into the system will be included.

*Current Status and Future Actions:* The document is currently under development. The major topic areas have been identified and outlined. Research and writing will continue throughout the 4th quarter FY05. Sections of the guide will be coordinated with appropriate agencies to ensure we are saying the right things in the best way possible. Upon completion, the document will be posted to the ACES website and will be printed and distributed to interested industry food vendors. *Mr. David Sherriff, ACES*



*R&DA opens spring meeting with Mardi Gras Parade in June*

# HIGHLIGHTS OF SPRING MEETING



*R&DA conventioners enjoy the ambiance of New Orleans and network with the government, industry and academia.*



## NEW ORLEANS SPRING MEETING DRAWS LARGE R&D CROWD

Few will forget the annual R&DA spring meeting in New Orleans! The Mardi Gras Parade was a fun-filled and unique opening to a most successful meeting. Our Exhibition was among the best ever as many firms had the chance to display their goods and services to our 280 attendees. R&DA doorprizes allowed many to receive an additional memory maker from our meeting. We want to thank all of those firms who exhibited and participated in our drawings.

The speakers were superb and included **Herschel Walker**, **LTC Don Vtipil**, **John Q. McNulty**, **Carmen Viola**, and **Roger Lipinski**. Our work group presentations were of the highest order. Some say it was the atmosphere of New Orleans, or Black Magic, or Mojo, but it was the professionalism of our many speakers and the topics of real interest to our attendees.

Congratulations to **Dr. Mitch Hartson** for selection into the R&DA Hall of Fame; **David deRoode** for selection as the **Singer Award** winner; and to **Don Hamlin** who was awarded the Chairman's Award for significant achievements.

We want to thank all of the first time attendees who joined us in New Orleans, and we welcome them back along with many others to join us in **Lexington, KY**, in November.



# Fall 2005 Meeting November 2-4, 2005 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 Email hqs@militaryfood.org

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

*YOUR REGISTRATION FEES:*

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

TITLE: \_\_\_\_\_

ORGANIZATION: \_\_\_\_\_

STREET: \_\_\_\_\_

CITY: \_\_\_\_\_ STATE: \_\_\_\_\_ ZIP: \_\_\_\_\_

TEL: \_\_\_\_\_ FAX: \_\_\_\_\_

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

*Industrial/Individual*

	<i>Payment Received By Oct. 10</i>	<i>Payment Received After Oct. 10</i>		
Members	\$829.00	\$999.00	=	_____

	<i>Payment Received By Oct. 10</i>	<i>Payment Received After Oct. 10</i>		
Non-Members	\$999.00	\$1099.00	=	_____

	<i>Payment Received By Oct. 10</i>	<i>Payment Received After Oct. 10</i>		
1st Time Attendee	\$799.00	\$929.00	=	_____

	<i>Payment Received By Oct. 10</i>	<i>Payment Received After Oct. 10</i>		
<i>Educators</i>	\$449.00	\$699.00	=	_____

	<i>Payment Received By Oct. 10</i>	<i>Payment Received After Oct. 10</i>		
<i>Federal Government</i>	\$399.00	\$499.00	=	_____

	<i>Payment Received By Oct. 10</i>	<i>Payment Received After Oct. 10</i>		
<b>Credit for staying in Marriott Hotel</b>		(\$100.00)	=	_____

*ADDITIONAL FEES – SPOUSE/GUESTS:*

*YOUR REGISTRATION FEE INCLUDES:*

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

Is this your first R&DA meeting?  Yes  No

Will you attend Boot Camp on Tuesday, Nov. 1st?  Yes  No

Name of Spouse/Guest for Badge: \_\_\_\_\_

	<i>Payment Received By Oct. 10</i>	<i>Payment Received After Oct. 10</i>		
Spouse/Guest Lunch (Nov. 2)		\$35.00	=	_____

	<i>Payment Received By Oct. 10</i>	<i>Payment Received After Oct. 10</i>		
Spouse/Guest Lunch (Nov. 3)		\$35.00	=	_____

	<i>Payment Received By Oct. 10</i>	<i>Payment Received After Oct. 10</i>		
Spouse/Guest Dinner (Nov. 3)		\$69.00	=	_____

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

<i>Credit Card No.:</i>	<i>Exp. Date:</i>	<i>Name on Card:</i>	<i>Signature:</i>
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Please return registration form, along with payment (US funds or Credit Card) by FAX (210-493-8036) or call R&DA (210-493-8024) for phone registration. Note: R&DA accepts AMEX, VISA, & MC. Registration fees will be refunded if written cancellation is received by Oct. 17, 2005. Refunds requested after Oct. 17, 2005, will be subject to a \$100.00 service fee. Note: Attendees with special needs should make this known to R&DA. Cancellations cannot be accepted after Oct. 27, 2005.

<small>OFFICE USE ONLY</small>	<i>Date:</i>	<i>Amt. Pd:</i>	<i>CK#:</i>	<i>Inv#:</i>	<i>Ack:</i>	<i>WPDB:</i>
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## Hotel Registration Form

***THE CUT OFF DATE FOR GUARANTEED HOTEL RATE RESERVATIONS IS OCTOBER 10, 2005***

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

**Griffin Gate Marriott Resort, 1800 Newtown Pike, Lexington, KY 40511, Tel 859-231-5100**

Rates: Government .....2005 Per Diem Other .....\$135.00

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***

<i>Credit Card No.:</i>	<i>Exp. Date:</i>	<i>Name on Card:</i>	<i>Signature:</i>
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<small>OFFICE USE ONLY</small>	<i>Confirmation Number:</i>	<i>Date Sent:</i>
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