

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

FALL MEETING RETURNS TO LAKE TAHOE



The R&DA Fall 2008 Meeting will be held **27–29 October 2008** at the **Hyatt Regency Hotel at Lake Tahoe, NV**. R&DA has met at this beautiful property in previous years, and the location is always a favorite for our attendees. This year we will again bring to the meeting updates of significance from key government agencies, work group sessions to provide pertinent data on all aspects of the military market, and share technological advances in the food and packaging areas as well as learn about our allies military feeding programs.

Major General (Retired) Hawthorne Proctor, who served as Commander of DSCP, the Army Quartermaster General, and the Deputy Commander of DLA, will be a keynote

speaker. Military services presentations include the Army, Navy, and Marine Corps subsistence directors who will update attendees on the current programs in their respective services. The R&DA work groups will include rations programs, food service and packaging presentations and the addition of food equipment reviews of the services. The R&DA technical program will be moderated by **Dr. Joe Marcy** of Virginia Tech who serves as the R&DA Chairman for Scientific Development.

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WOUNDED WARRIOR PROGRAM CONTINUES

R&DA has begun its 2008-2009 **Fund Drive for Wounded Warrior** programs. These funds are dedicated to supporting Wounded Warriors and their families' needs when no other program can provide these services. No overhead expenses are involved in the R&DA program. In fact, this year R&DA has been able to provide more than **400%** of benefits for the funds we have raised. The R&DA website provides information on this



Wounded Warriors Participate in R&DA Spring Meeting

program and specific examples of where funds were provided and the benefits derived. We ask for your support in this fund drive. At the R&DA meeting, plaques will be provided to some of the levels of donors for this worthwhile program.

BYER SCHOLARSHIP APPLICATIONS NOW BEING ACCEPTED

R&DA has recently announced the **Byer Scholarship Program** for 2008 and 2009. This program awards an honorarium of a minimum of \$1,000 to undergraduate and graduate students who are taking classes in the food and packaging and related areas. The details of this program can also be found at the R&DA website (www.militaryfood.org). The intent of the Byer program is to encourage students to undertake a career path that will potentially lead to work positions that support the military in the subsistence related areas.

The Byer Scholarship was established in 2000, and is funded by voluntary contributions of those affiliated with R&DA.

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NOTES FROM THE EXECUTIVE DIRECTOR

Many new issues are on the forefront at this time. Some of the key elements are provided below:

ACES: LTC David Allen has departed as Director of ACES. His replacement, LTC Robert Barnes, will be on board prior to the R&DA meeting. Col. Barnes will also be a speaker at the Fall 2008 Meeting. Loraine Salerno has retired after almost forty years of government service which included service as ACES dietician. Recruitment for her replacement is underway. Many of the key ACES personnel, to include CW5 Jack Van Zanten, are participating in the annual Connelly Award evaluations to determine the best Army dining facilities throughout the world. ACES will be relocating as a part of the consolidation of logistics installations. ACES will remain at Ft. Lee.

DSCP: Tom Kasa recently retired from government service. He served as a sanitation leader. Much activity continues in the Prime Vendor arena. DSCP is modifying the basis for prime vendor contracts and instituting a program of Master Pricing Agreements with suppliers. These actions will significantly modify the current successful SPV programs. Although it is premature to determine the final outcome, what is clear is that these actions are controversial and are the subject of numerous actions from those who are affected by the change. The DSCP Customer Conference is to be held in November. Due to the proximity of this conference with the R&DA meeting, DSCP has asked R&DA to defer Prime Vendor Sessions at the R&DA meeting so they may be consolidated at their conference. Support to our war fighters in Iraq and Afghanistan continues to be superb, and the team at DSCP is deserving of our highest accolades.

VETCOM: CW5 Ed Smith has retired and now is employed by Sterling Foods. Ed has been a force in the rations programs for many years. Ed has been replaced by CW4 Ron Jech. Brad Hildabrand was promoted to Colonel recently.

Natick: Many programs are on-going at Natick. The R&DA meeting will highlight some of these programs at our Fall 2008 Meeting. Al Bennett retired recently, and he headed up the item evaluation programs for new items and first article evaluations. He has been replaced by Jill St. Jean for these functions.

Government wide: Department of Defense and the services have restricted travel based upon budget issues. This means much less government travel and fewer government attendees at meetings. R&DA has worked with the government on this issue, and this has led to the elimination of the Government & Industry Forum and the Industry Portion of the Quality Summit. Ethics and appearances are major government emphasis items for the next year. This is the result on past and current investigations and reviews over contracting issues in Iraq and Afghanistan.

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The German Army will give a presentation on how they support their military in operations throughout the world.

The Natick Update session will be moderated by Betty Davis. This session includes information on the key research projects that the government is conducting to enhance support to war fighters. Presentations from industry will round out a balanced and informative program for all attendees.

Attendees will be able to enjoy the wonderful program, superb venue, and the unparalleled opportunity to network with all the key decision makers in the government, industry, and academia. A meeting registration form is included in *The Link* and is also available at www.militaryfood.org.

Byers Scholarship Continued from page 1

This year saw a few changes in the program to direct the emphasis to undergraduate students; to increase the number of awards; to simplify the awards procedures; and to focus on US citizen full time students. The awards will be given throughout the year after approval by the Byer Awards committee members. If you are aware of any potential award recipients, please make them aware of the award.

R&DA ANNUAL GOLF TOURNAMENT RESULTS

R&DA held its annual golf tournament in Naples, FL, as a part of the 62nd Annual Meeting. The fair skies and challenging course combined to make the day one of both triumph and frustration. Nonetheless, the day was fun, and as all golfers know, "Even a bad day on the golf course is better than any day at work!"

The following are the award winners from this tournament:

First Place Team: Max Young, Brian Fleming,
Mark Matlock, Glenn Young
Closest to the Pin: Paul Bissman & Ken Corbett
Longest Drive: Glenn Young & Joe Salonia
Longest Putt: Craig Albright

THE LINK

EDITOR: Marygene Fagan

PHOTOGRAPHY: David DuBose, Ron Hoffman

ACES: David Staples

NATICK: Louis Jamieson, Steve Moody, Judith Aylward,
Jeanette Kennedy, Joanna Sharp, Jeremy Whitsitt,
Kenneth Racicot, Scott J. Montain, Betty Davis

BOARD OF DIRECTORS ELECTION TO BE HELD

Annually, R&DA elects a new slate of board members at large. The election is held in January and February each year. Only members of R&DA, in good standing, are eligible to vote for the candidates. We are pleased to announce the candidates for the 2009-2011 Board Election. The candidates are:

David Dubose, SOPAKCO
Bill Masden, Perdue Farms

Elizabeth Lauer, Cuisine Solutions
Dan Weil, Winter-Wolff International, Inc.

Biographies of the candidates follow.

DAVID L. DUBOSE, VICE PRESIDENT, SOPAKCO, MULLINS, SC:

David is a veteran having served three years with the **United States Army Security Agency** stationed in Fort Hood, TX and the US Army Field Station Berlin, Berlin, DE. Upon discharge from the Army he completed a BS degree in Mathematics with a minor in Computer Science at **Francis Marion University**. Upon graduation, he began his career with **SOPAKCO** in 1983.

During his 25 years with SOPAKCO, David has been active in all aspects of operations to include logistics, quality control, administration and manufacturing. He is extremely knowledgeable with all current ration programs – MRE, First Strike, MARC, TOTM, UGR-E, UGR-A, and Polymeric Trays. He has been deeply involved with Government contractual requirements and attends Government/Industry meetings to include R&DA, CORANET, Quality Summit, JSORF, ACES Partnership Day, and the DSCP Food Show.

David is active in his community having served on various volunteer boards to include President of the Board of Directors of **PCC, Inc.**, President of the Board of Directors of the **United Fund of Marion County**, **Mullins Chamber of Commerce** representative and currently is a board member of the **American Red Cross** – Pee Dee Chapter. He and his wife, Alta, have been married for 23 years and are the parents of two college students, Thomas and Davis Marie.

David looks forward to serving as a member of the Board of Directors for R&DA and becoming more involved in its mission of fostering communications between the various industries and the Government.

WILLIAM MASDEN, III, MILITARY SEGMENT MANAGER,
PERDUE FARMS, SALISBURY, MD:

Bill Masden was raised in St. Petersburg, FL, and Homewood, AL. He earned a Bachelors degree from the **University of Alabama** in English/Speech Communication. He is a forty-two year veteran of the foodservice industry and is currently Military Segment Manager for **Perdue Farms**. Bill has worked for industry leaders such as **Holly Farms**, **Tyson Foods**, **Cargill**, and **Dutch Quality House** in a variety of sales management fields.

Bill is a ten year resident of Georgia with nineteen years prior spent in Texas where he helped the western food service markets. He is an avid bird hunter and fisherman who enjoys outdoor sports, photography, cooking, and scuba diving. Bill resides in Gainesville, Georgia, with his two English setters and five turtles.



Marygene Fagan receives the Catherine Greene Award from Dr. Mitch Hartson and Major General (Ret) Hawthorne Proctor at the R&DA Spring Meeting

ELIZABETH LAUER, MILITARY SALES DIRECTOR,
CUISINE SOLUTIONS, ALEXANDRIA, VA:

After graduating from the **State University of New York** at Oswego with a Bachelors of Science in Business Administration, Ms. Lauer left the United States for an interesting and extended period of time abroad. While studying architecture at the **University of Belgrano** in 1988, she experienced the first democratic election—after many years of military dictatorships—in Buenos Aires, Argentina. One year (and three military coup attempts) later, she moved to Frankfurt, Germany. Four weeks after arriving in Germany, the wall began to fall and Ms. Lauer found herself in the midst of the historic end of communism and the reunification of Germany. The experience of observing people seeking the freedoms that we, as Americans, have always enjoyed was inspiring and deeply moving.

Ms. Lauer lived six years at various locations in the western side of Germany before moving to Leipzig, in former East Germany. There she served as President of the **International Woman's Group of Leipzig** and worked as the International Marketing Director for a flavor and fragrance company, introducing flavor and fragrance trends from the US to European and Middle Eastern markets. Following the fateful events of September 11, she decided that after fourteen years of living overseas it was time to come home.

Shortly after returning to the US, she began working for **Cuisine Solutions** as Director of Marketing. After several years in that position, she transitioned to the role of Director of Military Sales. Over the past seven years, the company has grown to participate in a variety of military feeding programs, including CONOPS and UGRA as well as Dining Hall and Air Force programs.

Ms. Lauer expresses appreciation of the R&DA organization for serving as a learning resource for people new to military feeding. R&DA serves as an essential resource/venue for government, military and the private sector to coordinate their efforts. She hopes that by serving on the Board she can further contribute to facilitating the essential lines of communication that guarantee our troops the exceptional feeding programs that they deserve.

DANIEL E. WEIL, PRESIDENT,
WINTER-WOLFF INTERNATIONAL, INC., JERICHO, NEW YORK:

Dan holds a B.S. in Business Administration from **Boston University**. He joined **Winter-Wolff** in 1984 as a Sales Associate and became President in 1988. Winter-Wolff specializes in supplying North American manufacturers with customized, hard-to-find materials. Dan has developed an expertise in flexible retort packaging. He became involved with the MRE horizontal-form-fill-seal program (HFFS) in 1996 and was instrumental in the development and success of the program.

In addition to working on the development of the materials for the HFFS application, Dan was part of the MRE PAT team that demonstrated the superior performance of the Quad layer pouch which then became the new standard for MRE products. In addition to the sales of MRE pouches, Dan is very active in the commercial market for retort pouches and films.

Dan has been a member of the R&DA for the past 12 years. He has been happily married to Linda for 21 years and has three teenaged children.



UNIVERSAL FOUNTAIN BEVERAGE DISPENSER ADAPTER

By Louis Jamieson, (508) 233-4103, Systems Equipment and Engineering Team Combat Feeding Directorate, Natick Research, Development and Engineering Center

The Naval Supply System Command requested that the **Combat Feeding Directorate** (CFD) conduct market research to solve a problem with current fountain dispensing machines found onboard naval vessels. The problem stems from the lack of a universal adapter that could link different brands of carbonated and non carbonated fountain Bag-in-the-Box (BIB) products to a single dispensing machine. Foodservice Operators were forced to procure a single brand of product no matter the cost, because each dispenser interfaced with only certain brands.



Figure 1: Universal Fountain Beverage Adapter for use with all Bag-in-Box products



Figure 2: Universal Fountain Beverage Adapter Installation

The CFD found a commercial solution, identifying an adapter that would allow a single fountain dispenser to interface with all commercial BIB brands. The adapters were procured, tested, and evaluated by CFD to validate their integration with existing fountain systems and BIB products utilized by the Fleet. Test results proved the adapters performed as designed, enabling operators to change BIB products quickly. The adapters are easily installed by screwing the threaded end onto the existing branded company's connectors. See figures 1 & 2 below for

parts and connections. Utilization of the adapters provides naval vessels with BIB product supportability world-wide, decreasing logistic burdens, reducing transportation costs (overseas shipping was sometimes necessary to procure the brand needed for the dispensers) and saving countless dollars for the Navy. In addition, the Navy can now procure a common fountain beverage dispenser for all afloat units, enhancing commonality of equipment, maintainability and supportability. The CFD requested DLA assign National Stock Numbers for the parts shown in the photos below, which will provide Navy foodservice personnel the ability to procure and use these valuable assets.

NATICK SOLDIER RESEARCH, DEVELOPMENT AND ENGINEERING CENTER (NSRDEC) PRO- VIDES TRAINING CLASSES TO THE EGYPTIAN MINISTRY OF DEFENSE

From June 15–19, 2008 and June 22–26, 2008, **Stephen Moody**, Team Leader for individual combat rations from the NSRDEC Combat Feeding Directorate (CFD), provided training to 65 Egyptian military officers and civilians at the request of the **Egyptian Quality Agency for the Armed Forces** (QAAF). The training focused on food safety and quality management systems and was targeted toward the Egyptian military personnel who manage and oversee both food production and food service operations.

Natick is recognized as a world-class organization that continues to be a leader in the field of food safety and quality assurance. Their pioneering efforts in the development of **Hazard Analysis Critical Control Point** (HACCP) systems in cooperation with the **NASA** and **Pillsbury** ultimately led to the establishment and adoption of an international standard for Food Safety Management Systems (ISO 22000:2005). This new standard is complimentary to existing quality management standards such as ISO 9001, and provides an auditable standard for a food safety management system based on HACCP principles which can be integrated with current management systems or implemented independently. It is the first international standard dealing exclusively with food safety management systems.

The two, five-day classes taught by Mr. Moody focused on the fundamentals of food safety, foodservice sanitation, development of HACCP plans, elements of ISO 22000:2005, and auditing food safety management systems. The training was conducted at the request of the **Defense Industrial Cooperation Subcommittee**, and was deemed very successful and applicable by QAAF leadership. Mr. Moody was selected to perform the training based on his experience in auditing HACCP based food safety systems, as well as his knowledge of quality systems. He is a senior member of the **American Society for Quality** (ASQ) and is an ASQ Certified Quality Auditor and ASQ Certified Quality Engineer.

NUTRITION ANALYSIS AND LABELING INTEGRATED PRODUCT TEAM (IPT) MEETING

By Judith M. Aylward, MS, RD, Senior Food Technologist and Jeannette Kennedy, MS, RD, Food Technologist, DoD Combat Feeding Directorate, U.S. Army Natick Soldier Research, Development and Engineering Center

On June 4, 2008, **Judith Aylward** and **Jeannette Kennedy** of the Natick Soldier Research, Development and Engineering Center (NSRDEC) - DoD Combat Feeding Directorate, conducted a **Nutritional Analysis and Labeling Integrated Product Team Meeting** in conjunction with the Research and Development Associates Spring Meeting in Naples, FL. Attendees included the Military Services, DSCP, USDA and MRE vendor representatives. Discussions included nutritional labeling for the MRE components and current policies on transmitting nutritional data from the vendors to NSRDEC for analysis. The labeling requirements are required for all MRE military unique items as well as commercial ration items. To ensure all contractors have the most current requirements, a submission checklist was provided including all information necessary for transmitting nutritional data. In addition, Natick requested that the MRE vendors submit nutritional information using **Genesis SQL** for all MRE 28 items by September 1, 2008. Natick also requested that vendors for the First Strike Ration (FSR) be aware that they will be required to submit formulations and nutritional analysis for the military unique items being assembled into the ration. A briefing by **Holly McClung** of the **U.S. Army Research Institute of Environmental Medicine** (USARIEM) was provided to discuss the joint, ongoing Nutritional Analysis Program that was initiated in 2006. This includes analytical testing of selected MRE items initially and after six months storage at 100°F. Ms. McClung and Ms. Kennedy provided feedback to the vendors on the analytical analysis results and how they compared to their current nutrition facts labels. As always, this meeting provided a valuable opportunity for information dissemination and a forum for the discussion of nutrition related issues involving operational rations partners from government, industry and academia.

DEMONSTRATION "CUTTING" OF NEW ITEMS FOR THE MEAL, READY-TO-EAT (MRE)

By Judith M. Aylward, Senior Food Technologist and Project Officer of the Fielded Individual Ration Improvement Project, Jeannette Kennedy and Joanna Sharp, Food Technologists, Combat Feeding Directorate, U.S. Army Natick Soldier Research, Development and Engineering Center

On April 30, 2008, the Natick Soldier Research, Development and Engineering Center (NSRDEC) - DoD Combat Feeding Directorate (CFD) hosted a technical demonstration and sampling of 11 new items which were approved by the **Joint Services Operational Rations Forum** (JSORF) for MRE XXIX. The new items included the Beef Brisket Slices with Gravy, Pulled Chicken with Buffalo Style Sauce, Pork Sausage Maple Flavor, Potato Cheddar Soup with Bacon, Cornbread, Biscuits, Chocolate

Covered Chocolate Chip and Cran-Apple Ranger Bars, French Toast Cookies and Cheddar Cheese Filled Cracker and Pepperoni Filled Cracker. Representatives from the Army Center of Excellence - Subsistence, Defense Supply Center Philadelphia (DSCP), US Department of Agriculture, and US Army Veterinary Command, plus entrée, bakery, beverage and snack vendors from the ration industry, as well as end-item ration assemblers were in attendance. Vendors had the opportunity to present their developmental prototypes of the new items for comparison to the CFD field tested approved controls. Following the demonstration of each product a review of the item's draft procurement document was conducted. This technical demonstration and document review meeting were successful in providing a hands-on opportunity for the vendors to view and understand the desired technical requirements of the latest items and to bring to the table potential producibility issues prior to the award of DSCP procurement contracts. Based on this product "cutting," procurement documents have been updated by NSRDEC, formally approved, and transitioned to DSCP for procurement.

DOD CFD OUTREACH EVENTS

By Jeremy Whitsitt, Office of the Director, CFD, 508-233-5195

Throughout the past few months, the Department of Defense (DoD), **Combat Feeding Directorate** (CFD) has supported a number of outreach events with the goal of educating the audience about the purpose, function, capabilities, and future of operational rations and field feeding equipment. Three of the most significant events supported by the CFD were the outreach event at the Pentagon for the Secretary of the Army, the **233rd Army Birthday Celebration** also at the Pentagon, and the **Combat Ration Sampling and Demonstration** for the Commandant of the Marine Corps at the Center for Naval Analysis in Alexandria, VA.



The Honorable Pete Geren speaking at the Secretary's Outreach Event on 5 May

On 5 March, 2008, at the specific request of the **Honorable Pete Geren**, Secretary of the Army, a team of engineers, food scientists and technologists provided a combat ration display and sampling at the Pentagon. During his visit to the Combat Feeding display at the **2007 Association of the United States Army Exposition**, Secretary Geren noted the incredible improvements to operational rations over the

years and was so impressed that he initiated the event that eventually took place in March.

From the very beginning stages, the Secretary envisioned the event being a symbol of the overall advances in science and technology throughout the Army. He wanted it to include a historical element as well as today's most cutting edge advances to further illustrate the evolution of combat feeding. The Secretary's office billed the event as an outreach initiative and invited Congress and their staffers, Army senior leadership, Department of Defense senior leadership, Army Materiel Command, Quartermaster School, Combined Armed Services Command leadership, Armed Forces Retirement Home members, and various media outlets. Local celebrities were also invited to attend the event. They included: **Chef RJ Cooper**, award-winning Chef de Cuisine, **Vidalia Restaurant**, Washington, D.C., and **Scott Turner**, retired National Football League star and motivational speaker.

To illustrate the historical aspect of feeding the troops, **Mr. Greg Hampton**, civil war reenactor, was on-hand dressed as **SGT Bill McKinley**, a Union Soldier and future president of the United States. There were also Soldiers from the Old Guard dressed in uniforms depicting each major conflict from the Civil War through **Operation Desert Storm/Shield**. The event began with welcome remarks from **MG Cucolo**, Chief, Army Public Affairs. Secretary Geren then made his remarks in which he noted the extreme importance of the work and the high technology being accomplished by the CFD. After he concluded, **Mr. Darsch**, Director, CFD, then spoke about the mission and scope of the CFD and concluded with an informative, yet light exchange between him and Mr. Hampton (SGT McKinley).



Soldiers from the Old Guard dressed in historic Army uniforms to augment the historical rations display at the SecArmy's Outreach Event.

Guests were then invited to sample new components of the Meals, Ready to Eat™ (MRE™), Unitized Group Rations™ (UGR), and First Strike Rations™ (FSR). To complement the ration sampling, a static display was provided to highlight some of the current efforts within the DoD Combat Feeding Program to include: high pressure processing, advanced packaging technologies, human performance optimization, advanced ration heating technologies, and thermo-electric water chilling/heating for vehicles.

The event was a resounding success and garnered a multitude of positive articles and television pieces hailing the



Ration sampling serving line at the Army Birthday Celebration

quality and variety of today's "chow." The event was so successful that Secretary Geren referenced the occasion in his speech at the **Worldwide Public Affairs Symposium** on 31 March saying,

"When the Soldier, Development, Research and Engineering Center rolled out its new combat rations at the Pentagon earlier this month, the media was invited to attend, along with Soldiers – including retirees from the Armed Forces Retirement Home in Washington D.C. – to sample new chow. That combat feeding demonstration – a 'taste test' – became a message about taking care of Soldiers and the high-tech nature of our Army – and ran across all the leading news networks across the country."

Three months later, also taking place at the Pentagon, the CFD supported the **233rd Army Birthday Celebration** for the third year in a row. This event, which is organized by Headquarters, Department of the Army, is designed to offer the Pentagon workforce the opportunity to see and experience the latest in Army equipment, uniforms, weapons, and of course, food!

Located in the courtyard of the Pentagon, the CFD exhibit attracted hundreds of active duty military and civilian guests. Ration samples were provided which highlighted recent improvements to the MRE™ and UGR™. A static display was also setup to educate the audience on the nutritional value and overall functionality of operational rations. Notable visitors to the CFD exhibit included **Gen. Conway**,



Static display featuring various S&T initiatives at the Center for Naval Analysis

Commandant of the Marine Corps; **LTG Thompson**, Military Deputy, Assistant Secretary of the Army (ASA) for Acquisition, Logistics and Technology; **BG Brown**, Commanding General, Natick Soldier Systems Center and Program Executive Officer, Soldier; the **Honorable Keith Eastin**, ASA for Installations and Environment; and **Barbara Starr**, CNN correspondent. As a direct result of CFD's participation, Gen. Conway personally requested that the CFD provide a ration demonstration for him and other senior USMC leaders during an upcoming executive-level conference.



Static display featuring historical rations as well as current field feeding projects at the Center for Naval Analysis

The CFD took Gen. Conway up on his request and sent a team of engineers and food scientists to the Center for Naval Analysis on 16 July to provide the Commandant, his senior leadership and their spouses, with an update on operational ration programs, combat feeding initiatives specific to the USMC, and the future of battlefield nutrition. Along with static display items depicting S&T initiatives such as probiotic research, air-activated ration heating, human performance optimization, beverage cooling, and advanced packaging, the CFD also provided a historical display featuring original ration components dating back to WW1. The CFD also presented a slideshow with photos from the recent field test of the Nutritionally Optimized FSR™. This was particularly relevant because the field test was conducted at the **USMC Officer Candidate School** in Quantico, VA.

The ration sampling consisted of specific items to demonstrate the improvements to both individual and group rations and also included items to be field tested by Warfighters this summer. In addition, items from the recently fielded FSR™ were available for sampling. The FSR™ is of particular interest to the Marines because of its reduced weight and cube and its functionality as it relates to the very mobile Warfighter.

The event was a tremendous success and was very well received by all those in attendance. **Mrs. Amos**, spouse of **Gen. James Amos**, Assistant Commandant of the Marine Corps, told Mr. Darsch that she was "astounded at the passion and dedication of the combat feeding team...and that she and the Gen. were pleased to know there is a group taking care of Marines and their combat feeding needs."

Because of the fact that the philosophy of the CFD is "Warfighter recommended, Warfighter tested, Warfighter approved," it remains imperative that those same

Warfighters, and those making decisions for Warfighters, remain educated and informed about the current and future state of their operational feeding environment. Now, more than ever, it is critical that Warfighters realize that there are people who really care about their well-being and are working hard each and every day to find new and innovative ways to improve life on the battlefield. The CFD is making sure that this message is delivered.

PARTICIPATION IN THE SOCIETY OF PLASTICS ENGINEERS (SPE) ANNUAL TECHNICAL CONFERENCE (ANTEC)

The **Advanced Processes and Packaging Team** of the Combat Feeding Directorate (CFD) showcased their **Polymer Film Center of Excellence (CoE)** capabilities and experimental research at the 66th annual SPE ANTEC, which was held in conjunction with the Plastics Encounter Trade Show. ANTEC attracts approximately 5,000 attendees annually and is the largest peer-reviewed technical conference in the plastics industry; while the Plastics Encounter is a major plastics specific trade show which features over 175 exhibitors showcasing the latest and most advanced plastics technologies, products and equipment.

The CoE had an exhibit in the Plastics Encounter which attracted hundreds of visitors and over 40 potential collaborators from companies such as **Bemis**, **DuPont**, **Elementis**, **Nanobiomaters** and **Samsung**. *Plastics News* also interviewed the CoE engineers for an article in the 22 May 2008 edition of the magazine. In addition to the CoE booth in the Plastics Encounter, an ANTEC podium presentation and an interactive technical session were provided. Both presentations displayed technical experimentation and results obtained from current R&D efforts to develop polymeric multilayer packaging as a replacement for the aluminum foil based laminate which is currently used in Meal, Ready-To-Eat (MRE) packaging applications. The programs which currently support this research are the Combat Feeding Research & Engineering Program and the DoD Strategic Environmental Research & Development Program. The two presentations were entitled; "*Nanocomposite Polypropylene Film for Food Packaging Applications*" which was presented at the podium and "*Multilayer Polypropylene/Ethylene Co-Vinyl Alcohol Films for Food Packaging Applications*" which was presented as an interactive poster.

Both the podium and the poster presentations received enormous interest from ANTEC attendees; in fact the podium presentation attracted over 80 attendees, had the largest attendance of the Engineering Properties and Structure division and was named one of the "Best of ANTEC 2008." Because of this honor, the presentation will be available through the SPE website as an **e-Live Presentation**. SPE e-Live Presentations are advertised through the SPE website (www.4spe.org) and Plastics Engineering magazine.

In addition to the publicity that CFD will receive through these advertisements, the contact information of all who attend the e-Live seminar will be provided to the CoE engineers. The CoE engineers also had the opportunity to attend technical sessions presented by other plastics professionals;

these sessions covered many topics of interest to the CoE including barrier coatings, nanocomposites, and high barrier packaging structures. Overall the CoE presence at ANTEC and the Plastics Encounter was an extremely valuable opportunity which allowed the CoE to be involved in future SPE events, gain positive publicity and initiate future partnerships.

FY08 FIELD EVALUATION OF THE FIRST STRIKE RATION (FSR) TO SUPPORT THE ARMY TECHNOLOGY OBJECTIVE (ATO): NUTRITIONALLY OPTIMIZED FIRST STRIKE RATION (NOFSR)

By Kenneth Racicot, Food Technologist and Project Officer of the Performance Enhancement and Food Safety Team (PEFST), Combat Feeding Directorate(CFD), Natick Soldier Research, Development and Engineering Center(NSRDEC), and Scott J. Montain, Ph.D., Research Physiologist of the Military Nutrition Division (MND), US Army Research Institute of Environmental Medicine (USARIEM). POC: Scott J. Montain, Ph.D., Military Nutrition Division, USARIEM (508) 233-4564; Betty Davis, Performance Enhancement and Food Safety Team, CFD (508) 233-4509



A field evaluation of the FSR to support the ongoing USARIEM lead collaborative ATO:NOFSR (D.OS.2005.02) was conducted 05-09 May 2008 with cooperation of the US Marine Corps in Quantico, VA. Trainees from the Marine Corps Officer Basic School (TBS) were subjects in a study to determine the effectiveness of the nutritionally-optimized FSR consisting of eat-on-move items to promote snacking and caffeine items as nutritional strategies to improve performance during four days of arduous military operational training. It was hypothesized that regular intake of energy/carbohydrate as well as caffeine would increase self-

paced physical activity as measured by actimetry, improve cognitive performance, and improve mood.

The efficacy of the NOFSR ration was tested in a Marine Corps population (50 volunteers; 46 men and four women) conducting a four day field exercise that included two days of offensive force-on-force battle drills followed by two days of defensive force-on-force activities performed in a near-continuous manner. The dietary intervention was conducted using a between-subject design, with ½ Marines receiving two Meal Ready to Eat (MREs) + snack + non-caffeinated gum per day, and the other half assigned to receive one NOFSR + snack + caffeinated gum per day during the 4 ½ days of training. The volunteers were sorted into the two dietary groups based on bodymass. Outcome variables included: energy and macronutrient intake, reaction time, logical reasoning ability, mood state, self-paced activity, salivary cortisol and salivary caffeine.



The field study principal investigator (PI), and ATO manager, **Dr. Scott Montain** with other members within USARIEM (**Harris Leiberman, Phil Niro, Sue McGraw, Holly McClung, Matthew Ely, Ryan Regalia, and Michael Stanger**) in conjunction with members of the CFD Performance Enhancement and Food Safety Team (**Betty Davis, Paul Maguire, and Ken Racicot**) and Individual Combat Ration Team (**Julie Smith**) participated in study preparation and data collection.

Initial data indicate that the Marines consuming the NOFSR ate more, had less deterioration of reaction time over the four days of arduous work, and suffered less mood disturbance. Additional testing is planned to verify these outcomes. The investigators acknowledge the tremendous support provided by the Marine Corps. The enthusiastic cooperation of support staff and volunteers were key factors in the successful completion of the data collection. This field demonstration was a culminating activity in the three year ATO to spirally optimize the FSR. A full technical report is expected to be available this fall.

OPENING RECEPTION TO FEATURE MILITARY THEME

We hope to take you back to the *Mash 4077* for our Opening Reception in **Lake Tahoe**. This event will take place Sunday evening, and the ballroom is being converted to World War II and Korean War decor. Enjoy the music and environment that will bring back memories of Radar, Hawkeye, and Hot Lips! This should be a great warm up for our meeting. We want to thank those companies whose support makes events such as this possible. Our collective appreciation to

- ★ *JTM Food Group*
- ★ *Portion Pac*
- ★ *Missa Bay*
- ★ *Oregon Freeze Dry*
- ★ *Diversapack*

AWARDS WILL HIGHLIGHT FALL MEETING

Several noteworthy awards will be presented at the upcoming **Fall Meeting** to individuals who have dedicated their efforts to improve and enhance the support to our military.

The annual **Col Rohland Isker Award** will be presented to a government team or individual for the most outstanding of accomplishments to support the military feeding program. This competition is currently underway as major government organizations will be completing nominations for their most deserving personnel.

The **R&DA Chairman's Award** will also be presented to an individual who has provided exceptional service and accomplishment in meeting and exceeding job performance. This award is presented only periodically to mark exceptional service and accomplishment.

Also, a new member will be inducted into the **R&DA Hall of Fame**. The selected individual will become the 19th person so recognized in the past sixty-two years.

We hope that you will join us at **Lake Tahoe** to support this event.

*Warriors from Walter Reed
tell their stories
at the R&DA Spring meeting*



ACES ACTIVITIES

A WELL FED GLOBAL MEDIC: INTRODUCING THE UNITIZED GROUP SUPPLEMENTAL (UGS)

In August of 1999 during **Exercise Roving Sands** at Fort Bliss, TX, the **377th Theater Support Command (USAR)** first fielded the concept of what is now the **Unitized Group Ration A Ration Modules (UGR-A)**. Now the Reserve Component can be pleased again that in June, 2008, the **256th Combat Support Hospital** fielded the concept of the UGS. It is common practice daily in Army dining facilities that diners choose short order or mainline entrees. This was not the case in field feeding until now. The UGS addresses the need for more variety, choices, and continuous improvement which is a constant theme of the Army Food Program.

COL (P) Larry Wyche, returning from **Operation Enduring Freedom** having served as the Commander, **10th Sustainment Brigade** with duty as Commander, Joint Logistics Command, Combined Joint Task Force-76, Bagram Airfield, Afghanistan (Currently, Director for Strategy and Integration, Office of the Deputy Chief of Staff, G-4, Washington, DC), said that the UGR-A was a great ration. However, after several cycles of dining on the well developed seven breakfast and 14 lunch/dinner meals, they did wonder, "What else is there to maintain a diner's interest?" The Army Center of Excellence, Subsistence believes that the UGS is the solution and is evaluating the potential for this new feeding platform. Here's the background.

Standard	Expeditionary < 6 Months					Temporary < 24 Months	
	M-M-M	U-M-M	U-M-U w/one UGR (A) meal every third day	U-M-U	U-M-U	U-M-U	21 Day CONOPS
Theater Ration Mix	MRE	UGR (H&S) 34%	UGR (H&S) 56%	UGR (H&S) 34%	UGR (H&S) 20%	UGR (H&S) 10%	Force Provider, LOGCAP or Direct Contractor 100%
			MRE	MRE	MRE	MRE	
		MRE	UGR (A) 11%	UGR (A) 33%	UGR (A)+ 60%	UGR (A)+ 60%	
Facilities	MKT, KCLEFF, CK, and Unit Tents			MKT, CK, Unit Tents, Force Provider Facilities		Force Provider or Contractor Provided	
Deployment	1-20 days	21-30	31-60	61-90	91-180	181 Days to 24 Months	

Notes:
 1. Ration Legend: MRE-M, UGR (H&S) or UGR (A) – U, UGR (A) with Short Order Supplemental Menus – UGR (A)+
 2. Units deploying into developed areas may move directly into the temporary standard depending upon their mission and the theater logistical capabilities at that location.
 3. First Strike and UGR-E Rations deployed as needed for any Expeditionary operations.

In the Department of the Army *Contingency Operations Feeding Plan* (pictured above) as developed by ACES for the Army G-4, the full family of Operational Rations are employed in a time phase increments as supported by the available cooks and equipment. The ultimate objective of the feeding plan leads to what is referred to as "A+" feeding which is Army Food Program language for top shelf that alludes to diner choices and variety of items. This concept has proven successful where capable Subsistence Prime Vendors and Foodservice contracts exist like the relationship that exists in the AOR today. The UGS is expected to be an equal method for success for the Army field kitchen by augmenting UGR-A menus. At present in the peacetime training

Army, units that frequently exercise in field training has been granted the authority to supplement field feeding on a case-by-case basis. Currently, this program is without logistical structure, detailed menu planning or the best of acquisition practices. Again, the UGS aims to meet all of these requirements and ACES is conducting field evaluations to satisfy the objective.



Mr. McKenzie and SSG Charles Steward of the 3rd Medical Command discuss plans to push Class I items to include water and ice to the field kitchen.

At Fort Gordon, Georgia, **Mr. Arthur McKenzie**, who is a contractor with **Science Solutions**, is employed to train Army Reserve medical foodservice Soldiers how to setup, operate and maintain the **Army Medical Field Feeding System**. Mr. McKenzie manages one of three Army Reserve RTS MED sites and manages the RTS MED Subsistence Supply Point which supports all Reserve units training on Fort Gordon. During the week of 7-14 June 2008, ACES staff members, **Mr. Rick Byrd**, Quality Assurance Specialist for Group Field Feeding and **SFC Antwinette Reed**, Quality Assurance Division Senior Food Operations NCO, were onsite as the unit implemented use of prototype UGS packages. This allowed Mr. Byrd and SFC Reed the opportunity to assess kitchen operations and survey diner feedback. During the ten-day period, seven prototype dinner and four prototype breakfast items were reviewed. Generally troop acceptance of variety and choice remained high; however some items challenged production operations and may not be accepted in the format provided.



Mr. Byrd, ACES, and SSG Rennicker of the 256th CSH review the production schedule during UGS planning. UGS Stromboli and UGR-A Shrimp Scampi is pictured on the serving line.

The foodservice operations were led by **MAJ Etta Phillips**, Staff Dietitian, and **SFC Peake**, MOS 68M, Nutrition Care Foodservice Operations NCOIC. Mr. Byrd and SFC Reed used Defense Standardization Program policies noting specification reform and conducted market research to identify and extend marketing opportunities to food companies whose commercial off-the-shelf products is believed would fit the objectives of the UGS items. These are primarily the

hot and cold sandwich varieties which include items like pizza (Stromboli), hot wings, wraps, submarines and hoagies. Breakfast items to provide variety over the usual eggs and meat are also considered. ACES hopes to have this program underway by January 2009, but more evaluations regarding the UGS and future work on other types of field kitchens and scenarios are necessary.



CW3 Tindle, left, and CW5 Ormsby, right, HQ USAR Food Advisors discuss Class 1 operations with MAJ. Etta Phillips, center.

**SERGEANT MAJOR (SGM) JAMES A. LEE
(USAQMC&S) MANAGEMENT ASSISTANCE
DIVISION SERGEANT MAJOR**



SGM James A. Lee is the newest member in the Management Assistance Division. SGM Lee's previous position was the **III Corp and Fort Hood** Chief Food Operations SGM, where he deployed with III Corp to Iraq. SGM Lee has 26 years of service. SGM Lee has a wife Veronica and two sons Michael and Christopher.

**SERGEANT MAJOR (SGM) L'TANYA WILLIAMS
ACES SERGEANT MAJOR**

Sergeant Major Williams was born in Charleston, SC and enlisted in the Army in March 1983. She attended Basic Training at Fort McClellan, AL, and Advanced Individual Training at Fort Jackson, SC where she was awarded the MOS 94B, Food Service Specialist. Sergeant Major Williams has deployed to combat in support of **Operation Iraqi Freedom II** as the 13th Corps Support Command Food Service Sergeant Major.



Sergeant Major Williams currently serves as the Army Center of Excellence, Subsistence Sergeant Major, Fort Lee, VA. Some of her previous assignments include: Drill Sergeant, Operations Sergeant, Platoon Sergeant, and Brigade Food Advisor, Fort Lee, VA; Food Operations Management NCO/Asst. Dining Facility Manager, Korea; Operations/Training NCO, First Sergeant, Inspector General NCOIC, 13th Corps Support Command, Fort Hood, TX; Senior Food Operations Management NCO, V Corps,

Heidelberg, DE; G4 Food Service Sergeant Major, 13th Corps Support Command, Fort Hood, TX and DA P.A. Connelly Program Manager, Ft. Lee, VA.

Sergeant Major Williams resides in Prince George, VA with her daughter Deonesha. Her son Derek Jr. resides in Richmond, VA.

CPT SAMUAL BURNS

CPT Samuel A. Burns is assigned to the ACES- CSPD section as Project Officer. He completed *Training with Industry* at **Labatt Food Service**, San Antonio, Texas. His focus areas were Quality Assurance, audits and transportation efficiency. CPT Burns is a veteran of **Operation Iraqi Freedom** and **Desert Storm/Shield**. CPT Burns is married to the former Nancy Miller and they have two children, Tre'von, 14, and Elijah, 8. He is a native of New York.

**CHANGES AT THE QUARTERMASTER CENTER
AND SCHOOL**

By David Staples, Director of Operations, ACES

You may have heard there are some major changes ongoing at the Fort Lee, "Home of the Quartermaster," as a result of **Base Realignment and Closure (BRAC)**. Well, if you have heard this, let me set the record straight; it's true. These are major changes that will certainly disrupt business as usual, yet they are positive and will take the Army Food Program into the future better supporting our Army. Let us look at some specifics.

First, let's talk the past. The Army Center of Excellence, Subsistence (ACES) came about through the realignment of the U.S. Army Troop Support Agency (USATSA) when the Army food service mission, training and Commissary Agency split and became two separate and distinct organizations. The ACES charter was established in February, 1989, when the Army Chief of Staff, directed formation of an Army Center of Excellence, Subsistence to serve as the focal point for both garrison and field food service issues. The ACES consolidated and co-locates with the Quartermaster School's food service and subsistence department and the Directorate of Food Service formerly under USATSA.

Now, let's look at future BRAC developments. All Army Logistics schools are moving to **Fort Lee, Virginia**. Names are changing and some responsibilities are moving but the main point is that the realignment provides enhanced training and support from **Advanced Individual Training (AIT)** to our senior level courses for both enlisted and warrant officers. Old titles like Army Logistics Management College (ALMAC) will change to **Army Logistics University (ALU)**; The Army Quartermaster Center and School will be aligned under the new **Sustainment Center of Excellence (SCoE)** along with all the other Army Logistics' schools. ACES as an organization will change to the **Joint Culinary Center of Excellence (JCCoE)** and under JCCoE there are two divisions: **Joint Culinary Training Department (JCTD)** formerly Department of Training (DOT) and **ACES Directorate of Operations (DOO)**.

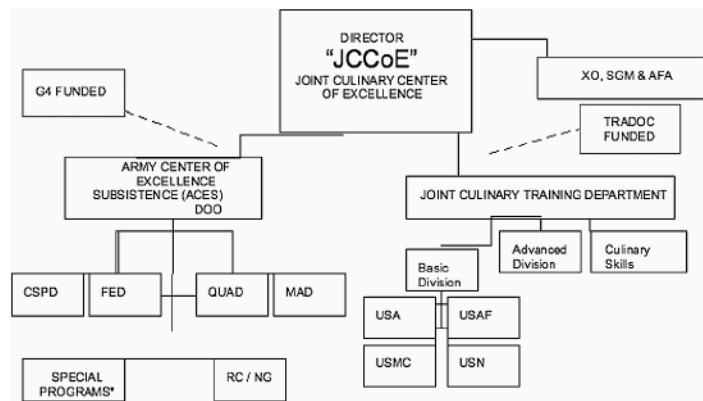
JCCoE Mission: The Joint Culinary Center of Excellence (JCCoE) serves as the focal point for all Army Food Program

issues, including regulatory issues, training development, conduct of joint service basic and advanced food service skill training for garrison and field operations. JCCOE retains the responsibility for the oversight and development of Army subsistence, food service concepts, doctrine, systems, force structure, material requirements, and food service management assistance in peacetime and wartime. JCCoE will provide oversight of subsistence products, quality assurance management, food service contracting, and monitoring of materiel development, dining facility design, and fielding of equipment supporting the Army Food Program.

Currently Army and Marine Corp food service students have been training together at Fort Lee since 1999. **The Joint Culinary Training Division (JCTD)** will combine all Services (Army, USMC, Air Force and Navy) food service schools under one Division by 2010. While all Services food service operations are not the same, there are fundamental core skill areas that are the same for all food service personnel. Consequently, the core skills will be trained together and then each service will train their Service specific skills and tasks separately. But the mission will remain the same "Training" the force.

ACES DOO Mission: ACES DOO is responsible for the central direction, management and oversight of the worldwide Army Food Service Program for DA G4, and CG, USAQMC&S. As shown in the diagram below, ACES DOO will not change under the reorganization. ACES DOO will continue to be responsible for the Army Worldwide Food Service Program and continue to be the "Eyes and Ears of the DA G4 and the Quartermaster General". ACES will continue to provide the mission requirements and vision as it has in the past for the Army. ACES will also continue to develop Doctrine, Regulations and Policy to guide the Army Food Program.

Organization Structure:



**Philip A. Connelly and United States Army Culinary Arts Team (USACAT)*

While change is inevitable, it brings new beginnings and concentrates improved focus on our mission objectives. The ACES team fully supports the new joint services training mission, reorganization of senior level food service training and management responsibilities Army senior leaders are implementing. In the future when the rumors start to fly concerning the realignment of the Army Food Program and food service training you'll be able to identify truth from fiction. In the future, when you arrive at Fort Lee, Virginia to attend training or a conference at ACES DOO; you will quickly see how these positive organizational changes have improved the

quality of the training being delivered and the positive impact on worldwide Army food service operations.

Army Strong!

KUWAIT MTT JULY, 2008





The Hyatt Regency Hotel at beautiful Lake Tahoe is once again the site of the R&DA Fall Meeting. This location is always a favorite with meeting attendees.

Join us 27-29 October at Lake Tahoe!

R&DA WELCOMES NEW MEMBERS

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Mr. Eric DeLong
Ms. Tracy Boreman

INDIVIDUAL

Eugene Klein
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14121 Lavender St.
Huntley, IL 60142

REPORT ON 62nd ANNUAL MEETING

The **62nd Annual Meeting and Exhibition** was held in May 2008, at **Naples, Florida**. This meeting was highlighted by presentations by **Tom Edwards** of Headquarters, Department of the Army; **Gerry Darsch**, Director of the Combat Feeding Program at Natick; the **Wounded Warrior Team** from **Walter Reed Medical Center**, and the **DSCP Subsistence Prime Vendor Team**. All of the presentations are available at the R&DA website (www.militaryfood.org) for your use. This meeting also highlighted presentations from the military services by **CW4 Jacob Dingle** and **LTC Carlos Sanabria**.

The many hospitality functions and the annual exhibition were clearly meeting highlights as such events allow opportunity to network with the many dedicated government personnel who work so diligently to support our military both in peacetime and in harm's way. We thank all of our presenters for their efforts and valuable information provided at this meeting.

Awards given at the **Awards Banquet** included the presentation of the **Catherine Greene Award** to **Marygene Fagan**. This award was jointly presented by **Major General (Retired) Pete Proctor** and **Dr. Mitch Hartson** on behalf of the Army Quartermaster General. Marygene was honored for her contributions over 40 years as a military spouse, commander's wife, major Army command representative for military families, and her work at R&DA.



*Exhibition
Spring
2008*





Workgroup Chairs are Recognized



Outgoing Chairman of the Board Bob Williams hands the reins to Bob Ripp, Incoming Chairman



Outgoing members of the Board of Directors receive Plaques of Appreciation



The R&DA Staff

Fall 2008 Meeting & Exhibition October 27–29, 2008 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

SALUTATION (Dr., Mr., Mrs., LTC, COL, etc.): _____ *FULL MEETING REGISTRATION FEES: (Including Prime Vendor Sessions)*

NAME: _____ *Pymt Rec'd By Sep 26* *Pymt Rec'd After Sep 26*

NAME FOR BADGE: _____ *Industrial/Individual*

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

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

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

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** (\$100.00) = _____

YOUR REGISTRATION FEE INCLUDES:

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

Is this your first R&DA meeting? Yes No

Will you attend Boot Camp on Sunday? Yes No

Name of Spouse/Guest for Badge: _____

ADDITIONAL FEES – SPOUSE/GUESTS:

Spouse/Guest \$129.00 = _____

Spouse/Guest fee includes all functions

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 email registration (hqs@militaryfood.org). Note: R&DA accepts AMEX, VISA, & MC. Registration fees will be refunded if written cancellation is received by Oct. 10, 2008. Refunds requested after Oct. 10, 2008, 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. 15, 2008.

Hotel Registration Form

THE CUT OFF DATE FOR GUARANTEED HOTEL RATE RESERVATIONS IS OCTOBER 10, 2008.

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

Hyatt Regency, Lake Tahoe, 111 Country Club Dr., Incline Village, NV 89451-3239

Rates: Government.....2009 Per Diem Other.....Only \$169.00

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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