

**“Talk Soup”  
April 1, 2003**

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## **Subsistence Contracts On-Line!**

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**Subsistence Contracts On-Line!**...With the support of Subsistence personnel, the Directorate has placed electronic copies of many current Subsistence Prime Vendor and Market Ready contracts on-line for perusal, review and use by our vendors, customers, and field personnel. We are all aware how important contracts are to any business process. Now, by accessing Subsistence's website, and going to the particular program (Prime Vendor...CONUS, OCONUS etc.), this information is now at your fingertips! <http://www.dscp.dla.mil/subs/pv/regions.htm>. Special thanks to Mike Malason and Joe Rotondo, Subsistence Support Office for their diligent work!

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## **Emergency Response Project**

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**DSCP Participation Of The Office Of Emergency Response Project**...DSCP recently satisfied a \$2.3M requirement for the Office of Emergency Response (formerly Office of Emergency Preparedness) to outfit six Disaster Medical Assistance Team (DMAT) sets. This initiative, we believe, is the first time (at least in a long time) at DSCP that all Directorates worked together to satisfy a requirement for another federal agency. Subsistence items included Meals, Ready-to-Eat (MRE) and Food Service Equipment (FSE).



**FF&V Support to Saudi Arabia...** In response to increased Theater-wide demands and limited airlift capabilities out of Europe, The Prime Vendor Southwest Asian contractor for zone 1, Bahrain Maritime & Mercantile International (BMMI), has begun to support all of the fresh fruit and vegetable (FF&V) requirements for military sites within the Kingdom of Saudi Arabia. This change will immediately eliminate DSCP's and DSCPE's reliance on Military Airlifts to move fresh fruits and vegetables into Saudi Arabia. The direct benefits of this change are quite significant and will affect many differing areas of concern. For our customers, this will improve the level of service that they receive from us by ensuring timely and consistent deliveries of these products twice weekly. For the military, this will free up valuable air resources that can be better used to transport other valuable assets. Last but not least, the switch away from air transport to road transportation will greatly reduce overall cost involved in supporting our fighting forces with these products . . . thus, taxpayers win too. This is just one of DSCP's continuous efforts to provide the right item at the right place at the right time . . .every time! For more information, please contact Prime Vendor Account Manager, Richard W. Morrow, DSCPE at 06134-604-572 DSN: 334-2572, or e-mail [Richard.Morrow@dla.mil](mailto:Richard.Morrow@dla.mil) <<mailto:Richard.Morrow@dla.mil>>.



**School Functions...** This past week **DSO Jacksonville** personnel attended two school functions in the state of Florida. The Chief and Buyer attended and manned a booth at the Florida Dept. of Education Health Fair in Tallahassee, Fl. to promote Fresh Fruits and Vegetables and the Commodity Program. The DSO's School Lunch Coordinator attended a Nutrition Advisory Council meeting in St. Petersburg, Fl, to tour a kitchen facility and participate in a panel on a Salad Pilot Program. Both events were met with positive feedback and should increase our effectiveness concerning the School Lunch Program.



**PBO Denver PBO Responds to Weather...** Due to record snow fall this week DeCA Commissaries, Schools and Troop Issues experienced closings 18,19 and 20 March 2003 in Colorado and Wyoming, none- the-less, coordination was made with our Valued DVD Produce Supply Partners to hold produce shipments for delayed shipment and re-inspected by the USDA prior to delivery. Tuesday, Wednesday and Thursday the Chief **PBO Denver** arrived to work to coordinate operations to include having the produce suppliers work directly with our customers to receive produce orders. The Chief PBO Denver forwarded daily situation reports advising of weather driving conditions and re-deliveries of produce shipments.

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**Special Thanks**  
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**Special Thanks...** **DSO Tidewater** received a very nice letter from the Commanding Officer of the USS Theodore Roosevelt thanking us for our

support in providing fresh fruits and vegetables during their deployment briefing held on 31 January. Captain O'Hanlon stated "I cannot over emphasize how important this event was to my crew. Your contribution in support of our families provides us piece of mind and will allow us to concentrate on our vital mission. Thank you."



**Anchorage Area Visit...** The **West Coast Merchandiser, DSO Seattle Chief and PPO Alaska Buyer** visited the Anchorage Area commissary and presented the Farm-to-Market Program to be implemented in Alaska the week prior to Easter Sunday. All five Alaska commissaries will be included in this West Coast program that will offer special prices that can be found in all commissaries at the same time. Alaska will merge with the current program already fielded in DSCP Western Area by the four DSOs. Alaska has many unique situations that make it more difficult participate such as having to order two weeks out to have most of the product shipped from the lower US.



**School Lunch Program in the Virgin Islands...** Personnel from **PMO Wicomico** conducted 4 nutrition fairs in St. Thomas and St. Croix last week. Approximately 2500 children attended the fairs. Personnel from the Department of Education and the Department of Agriculture were also present. Our Chief, P.J. Carr also attended and stepped right in to participate. She demonstrated how to eat a kumquat and helped in the distribution of "Pear Bags" which held fruit that the children were allowed to take home with them. The topics of the fair centered on the importance of healthy eating, "5-a-day", and the celebration of March as National

Nutrition Month. A big treat for the children was an appearance by "Mr. Pear". All in attendance were extremely pleased with the presentation and have already requested fairs for next school year! Meetings were held with the St. Croix Department of Agriculture to go over the first deliveries of the pilot "Farm to School Program" that will start in mid-April.



**Recipe:**

**Chocolate-Orange Easter-Egg Truffles**

For convenience, these can be made up to three days ahead.

**Ingredients:**

½ cup whipping cream

12 ounces semisweet chocolate, chopped

½ cup (1 stick) unsalted butter, room temperature

2 tablespoons plus 2 teaspoons Grand Marnier or other orange liqueur or orange juice

4 teaspoons grated orange peel

Unsweetened cocoa powder (preferably Dutch-process)

**Directions:**

Bring cream to simmer in heavy medium saucepan over medium heat. Add chocolate and stir just until melted and smooth. Add butter and stir until melted. Remove from heat. Stir in Grand Marnier and orange peel. Pour mixture into 8x8x2-inch glass baking dish. Refrigerate until mixture is firm enough to shape, about 1 hour 30 minutes.

Line baking sheet with foil. Using scant 2 tablespoonfuls for each truffle, spoon 16 mounds of chocolate mixture onto prepared sheet. Using 2 serving teaspoons to form eggs and holding 1 teaspoon in 1 hand and second teaspoon in other hand, scoop 1 mound of chocolate from the first spoon to the second. Scoop chocolate from 1 spoon to the other several times, running

spoon over surface of mounded chocolate to smooth oval as much as possible. Using palms of hands, roll chocolate mound into egg shape, smoothing surface as much as possible (surface will not be completely smooth). Place on plate. Repeat with remaining chocolate mounds. Refrigerate chocolate eggs until firm, about 45 minutes. Working in batches and using table knife or fingers, smooth surface of chocolate eggs again, if necessary. Chill until firm, about 15 minutes. Sift cocoa powder over chocolate eggs, covering completely. Cover and refrigerate. (Can be made 3 days ahead. Keep refrigerated.) Makes about 16.

Source: <http://food.epicurious.com/run/recipe/view?id=104974>

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