

"Talk Soup" December 9, 2003



Unitized Group Ration - B (UGR-B) To Replace Unitized B-Ration (UBR)...Plans are under way to phase out the 100- person Unitized B- Ration (UBR) program and replace it with a 50-person Unitized Group Ration- B (UGR-B). Currently, there is no time frame yet for the transition. The UBR inventory must be exhausted before the UGR-B is put in place. The new UGR-B will have dehydrates, but will feature more commercial type items for the balance of the module components. It will have 7 breakfast and 14 lunch/dinner menus to mirror the other UGR programs and will be for USMC usage.



Aircraft, Life Raft



Abandon Ship



General Purpose - Improved

Survival Rations...The Appendix E, Food Packet, Survival Aircraft, Life Raft; Appendix F, Food Packet, Survival, Abandon Ship, and Appendix G, Food Packet, Survival, General Purpose - Improved are now online. These documents will help the Veterinary Food Inspectors and Military Food Inspectors to inspect and review these survival rations. The Food Packet, Survival, Abandon Ship is used by the Navy to sustain one (1) person for three (3) days who must abandon ship and is designed to fit in the storage compartment of the lifesaving raft. The Food Packet, Survival Aircraft, Liferaft, is also used by the Navy to sustain personnel that survive aircraft disasters. The Food Packet, Survival, General Purpose - Improved is used by the Services to sustain an individual in survival situations, including escape and evasion, under all environmental conditions when potable water is limited.

To view the Appendices, Go to:

<http://www.dscp.dla.mil/subs/subsbo/qapubs/qapubs.htm>



Focus on Initiatives...New Beverage Initiatives... The Beverage Team of the Central Contracts Branch is expanding its efforts to improve all aspects of Customer Service. We are working hand-in-hand with the Prime Vendor Account Managers to ensure that our Prime Vendor customers are completely satisfied with the level of support they are receiving from DSCP. Some improvements we have recently incorporated into our Program are:

The Bag-in-the-Box contracts with Coca-Cola, Pepsi Cola and Dr. Pepper/7-Up have been added to our website. They can be viewed at <http://www.dscp.dla.mil/subs/beverage/soda/soda.htm>. We have done this so that our customers will have the ability to access these documents in order to answer any questions they might have regarding soda.

Also, we are currently working with our 3 Bag-in-the-Box suppliers to develop a process to guide current or future Prime Vendor customers who are interested in becoming Central Contracts Soda Customers. When finalized, these procedures will also be posted on the Central Contracts website.

In addition, the Beverage Team also negotiates Blanket Purchase Agreements (BPAs) with local bottlers in order to furnish canned and bottled beverages to our Prime Vendor Customers. The bottlers can provide a full line of products, including soda, water, tea and sports drinks. If you are a Prime Vendor customer and would be interested in this program, give Anna Riccardi a call at 215-737-4528 or e-mail her at anna.riccardi@dlamail.



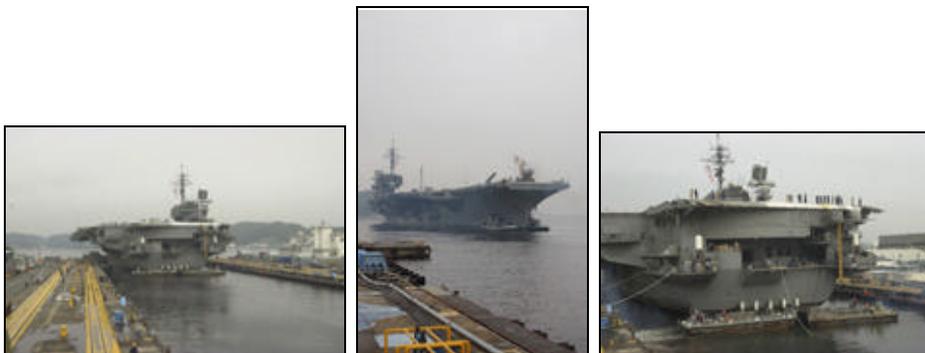
School Lunch Program in the Virgin Islands...PMO Wicomico personnel conducted liaison visits recently to St. Thomas and St. Croix, U.S. Virgin Islands. The inbound surface shipment of produce for the schools was inspected, as well as the warehouse facilities. School visits were planned, but due to torrential rains, the schools were closed. Wicomico personnel met with Child Nutrition personnel, discussing payment status and plans for educational projects for the 2004 SY, such as handling and storage seminars, participation in the annual Virgin Islands Agricultural Fair, and the scheduling of several nutrition fairs.



PBO Fort Worth attends School Health Education Institute...The Chief of **PBO Fort Worth** and a Produce Specialist from the Orlando Purchasing office were invited to and attended a Health Education workshop in Albuquerque N.M. The attendees were High School Teachers, Coaches and Counselors. The purpose of the conference was to teach the attendees how to talk to high school kids about better health through better eating and good life style choices. We were asked to talk to the group about different varieties of Fresh Fruits and Vegetables, how to buy them, prepare them, etc... in a way that would generate excitement for the students of these attendees. The attendees and state officials indicated that they learned a lot and picked up some great ideas to take back to their classrooms. Thanks to the Orlando Purchasing office for their great support of this project.



Positive Feedback... The Produce Signature Section (Hispanic) initiative Buckley AFB the target store, has resulted in positive feedback from the DeCA patrons and resultant sales positive as well. The **PBO Denver** Produce Merchandiser is assigned two days a week to monitor and assist the store with merchandising and highlighting this initiative. Ft Carson and Warren AFB are ordering items like Pico de Gallo (from an approved source), Maradol papayas, Young coconut, full length sugar cane, green cactus pears etc. Noteworthy, Ft Carson has volunteered to highlight a Chinese New Years Produce Signature Section.



USS Kitty Hawk Redux... For the second time in three weeks the USS Kitty Hawk has requested provisions on short notice. **DSO San Francisco** arranged to airlift 45,000 pounds of fresh fruits and vegetables to Guam in time for the supply ship to pick up and delivery to the carrier. The prime vendor also utilized air support to ship 25,000 pounds of product.



Ft. Huachuca, Sierra Vista Arizona... More news from **PBO Los Angeles** - on November 15th there was another outstanding Produce Road Show! Patrons were tempted by ten Produce Items being sold at 50% off! These included Asparagus, Cucumbers, Green Bell Peppers, Gala & Fuji Apples, Bartlett & D'Anjou Pears, Cantaloupes and Bananas! Also, a continuous cooking class was conducted for patrons by Chef Larry under the big white tent. Chef Larry's son (not to be outdone) taught patrons how to create/carve animal figurines from fruits and vegetables! A clown painted

faces for the children's delight. Grilled hot dogs, hamburgers and sodas capped a great day for all. The best part of all (including the giveaways) was the store ended the day with a 32% + increase in net sales! This completes the second set of road shows this year for zone 19. Patrons are now expecting and anticipating these great events.



Recipe:

Christmas Star Cookies

They twinkle, twinkle with layers of sweetness that will light up any plate or party.

Ingredients:

- 1 roll (18 oz.) refrigerated sugar cookie dough
- 14 ½ inch star cookie cutter
- 1 2-inch star cookie cutter
- 16 Snickers Brand Miniatures
- 1 tube white decorative Icing
- 1 cup M&M's Brand Chocolate Candies for the Holidays

Directions:

1. Preheat oven to 350 degrees. Roll the cookie dough to 1/4 -inch thickness. Press out 16 to 20 large cookies.
2. Place half the cookies on a baking sheet and set aside. Press a 2-inch star from the center of the remaining cookies. Place both the cut stars and the center cut stars on a baking sheet and bake for 10-12 minutes. Let the cookies cool.

3. While they cool: Chop the Snickers Brand Miniatures and microwave them in 15-second intervals, until spreadable. Spread the large uncut cookies with the melted Snickers. Place the large cutout cookies on top. Sandwich the small star cookies with the melted Snickers.
4. Decorate the cookies with M&M's Brand Chocolate Candies for the Holidays by attaching them with the decorate icing.
5. Scatter the small stars among the larger stars to add a little extra spirit to the holiday cookie tray.

Makes 8-10 cookies

Source: www.marsbrightideas.com