

**"Talk Soup"
January 2, 2003**



Japan/Singapore/Diego Garcia Post Award... Award of contract SP0300-03-D-3046 was made to Coastal Pacific Distributors Inc. on 13 November 2002. This contract will support the three zones of Japan, Singapore, and Diego Garcia. Rei-UTOC will warehouse and distribute products within Japan and Foodbex will perform this function in Singapore. Diego Garcia will continue to house their own food items, which will ship to them from Coastal's facility in Stockton, CA. Post award conferences will be held on Thursday 9 January at 10 AM in Japan at the Yokosuka Officers Club, and on Tuesday 14 January at 10 AM in Singapore (site to be determined.) Cataloging sessions for the Japan zone will be conducted from 7-10 January, and in Singapore from 13-16 January for Singapore and Diego Garcia.

GRC - PAT Meeting

Group Ration Customer (GRC) Process Action Team (PAT) Meeting... A GRC-PAT meeting was held on December 16 and 17, 2002 at DSCP in Philadelphia. The subject of the meeting was the Unitized Group Ration (UGR) program. Participants included DSCP, DSCP-E, Army Center of Excellence, Subsistence (ACES), Soldier and Biological Chemical Command (SBCCOM)/Natick, Army, and Veterinary Command (VETCOM). Topics discussed were issues and concerns regarding the UGR, including menu improvements.



PBO Denver Mentoring Program... The **PBO Denver** Supply Technician accompanied and shadowed the Produce Buyer and USDA FF&V Inspector during an origin produce inspection at Federal Fruit and Produce; afterwards, the Supply Technician met with the employees at Federal Fruit and Produce. Then the Supply Technician accompanied the Buyer and USDA FF&V Inspector to Buckley AFB to observe a destination produce inspection and meet the produce department employees.



Lending a Hand... **DSO Tidewater** representative was TDY to Jessup during the week of 9-13 December helping out during personnel shortage. DSO Tidewater Merchandisers were also very busy assisting area commissaries with rotating and rearranging displays and helping produce departments prepare for the upcoming holiday.

~ Conference ~

Dept of Agriculture Conference... The office manager at **PBO Nashville** and the field buyer from **Orlando** attended the Kentucky Department of Agriculture Administrator's Conference in Louisville, KY November 18-21, 2002. There were over 200 food service directors statewide in attendance. This conference is designed to bring the Food Distribution Staff, Food Service Directors, state-approved processors, and commodity distributors together. A representative from USDA in Atlanta was also present.

Nashville received many compliments from the food service directors on the high quality of fresh fruit and vegetables delivered to them.



"Super Typhoon Pongsona"...On December 12 the island of Guam was hit by a powerful typhoon. Winds in excess of 180mph destroyed 1700 homes, left much of the island without electricity or potable water. Damage to the airport limited incoming flights. Commercial cargo flights that were to carry produce for the two DeCA stores were canceled. **DSO San Francisco** and DSCP-Pacific worked quickly to arrange a MAC flight from Travis AFB. The much needed produce arrived in Guam. A second flight was set up to bridge the gap until commercial planes could land at the airport. The DeCA zone manager emailed this response "We were in desperate need for produce...Thanks for the outstanding support."



Recipe:

Hot Clam Dip II

Makes 12 servings:

Ingredients:

- 1 (20 ounce) loaf round French bread
- 2 (8 ounce) packages cream cheese, softened
- 2 tablespoons grated onion
- 2 tablespoons beer
- 2 teaspoons Worcestershire sauce
- 2 teaspoons lemon juice
- 1 teaspoon hot pepper sauce
- ½ teaspoon salt
- 3 (6.5 ounce) cans minced clams, drained

Directions:

1. Preheat oven to 250 degrees F (120 degrees C)
2. Cut off top of bread and set aside. Hollow loaf, leaving 1 ½ to 2 inch shell. Reserve the bread that you pull out of the loaf.
3. In a medium-size bowl, combine cream cheese, onion, beer, Worcestershire sauce, lemon juice, hot pepper sauce, and salt. Beat well. Fold clams into the mixture. Pour clam mixture into the hollowed out bread bowl, cover the bread bowl with the bread top. Wrap the loaf in aluminum foil.
4. Bake at 250 degrees F (120 degrees C) for 3 hours. Use the leftover bread torn from inside the loaf to make bread cubes to dip with. Toast bread cubes with dip during last 5 minutes of baking time.

Source: <http://seafood.allrecipes.com/AZ/HotClamDipII.asp>

