

**"Talk Soup"
May 5, 2003**



2003 DSCP Subsistence Worldwide Customer Conference And Food Show Rescheduled... Due to world events, we felt it's best to reschedule our Worldwide Subsistence Customer Conference and Food Show. The new dates are October 7-8, 2003 at the Atlantic City Convention Center. Army Center of Excellence, Subsistence (ACES) will hold their food service meetings on October 9-10, 2003. The Customer Conference Hotline Phone Number is (215) 737-5300.



Soy Milk Notice... All customers of Defense Supply Center Philadelphia (DSCP) Subsistence are advised that the following soy milk products have been approved for purchase:

- 8910-01-506-5239 MILK ALTERNATIVE, SHELF STABLE, soy, **vanilla**, fortified
- 8910-01-506-5245 MILK ALTERNATIVE, SHELF STABLE, soy, **chocolate**, fortified
- 8910-01-506-5249 MILK ALTERNATIVE, SHELF STABLE, soy, **strawberry**, fortified

All of the above are 1/2 (8 fl oz) containers of UHT aseptically processed and packaged, containing calcium and vitamins A,C,D and B12

You are encouraged to direct all requests for soy milk to your local Prime Vendor if requirements are minimal. If you believe you will have significant and/or recurring requirements for soy milk, we ask that you contact Barbara Selander, Inventory Management Specialist, Operational Rations Business Unit, at (215) 737-4360, DSN 444-4360, Barbara.Selander@dla.mil to discuss long-term contracting for the soy milk, similar to our contracting vehicles for UHT milk. These long-term contracts can result in considerable price savings. Thank you.



Upcoming FSE Solicitation... The new Food Service Equipment (FSE) Prime Vendor solicitation is currently in the Acquisition Planning stage for the follow on Prime Vendor contracts. It is estimated that a solicitation will be issued in early summer with a pre-proposal conference to be scheduled at that time. The current contracts expire in June 2004. The new solicitation will

contain requirements to support military and other government customers worldwide through designated zones to include Maritime, CONUS and OCONUS customers.

Under the FSE Prime Vendor Program, DSCP offers "One Stop Shopping" for full life cycle support to include features such as design, layout, removal, installation, maintenance, warranty, repair, product, parts, accessories, tech manuals and training. Customers may order directly from the FSE Prime Vendor reducing administrative lead-time and shortening the ordering process.

Requirements may be funded by MI LSTRIP requisition, credit card or MI PR. For more information, please contact Paul Brown at (215) 737-3659, DSN 444-3659, or e-mail paul.brown@dla.mil <<mailto:paul.brown@dla.mil>>.



Congratulations to DSO Tidewater!!!! ...Hats off to representatives from DSO Tidewater for winning the Fruit Cup Team of the Quarter Award. This award was presented to DSO Tidewater for their hard work and support of Operation Iraqi Freedom and Operation Enduring Freedom. Additionally, congratulations to all of DSO Tidewater for recently receiving the FEB Technical Accomplishment Group and DLA Team Performance Award Nomination. The office was presented a beautiful plaque by the Chief, Eastern Area Operations, Produce Business Unit.



PMO Wicomico Offers Assistance... The Security Department of Naval Station Roosevelt Roads, Puerto Rico has asked for PMO Wicomico's help for upcoming Military Security Force Training. In past years, the Base Galley has provided the trainees with produce, but the Galley is closed this year. We have been asked to provide fresh fruits, such as bananas, oranges, apples, strawberries, pears, grapes, watermelons, cantaloupes and honeydews. With the help of one of our local long term DVD vendors on the island, the Security Force will have plenty of fruit to replenish their systems!



California School News... California Department of Education has increased allocations of Federal monies available for School Districts to spend on their school lunch programs. USDA/DOD entitlements are larger this year and the State is trying to spend all money available before the end of the school year. As a result DSO San Francisco has received a request from Fresno Unified School District for produce deliveries. Last week the first deliveries were made. They will receive three deliveries a week for the remainder of this school year. Several new schools

were added to the program from San Francisco Unified too. The new customers are pleased with the produce and the children will receive a healthier diet.



PBO Los Angeles Joins March AFB Commissary in Honoring Deployed National Guard

Families. . . The Chief, PBO Los Angeles, and the Commissary Officer, March AFB, combined efforts to provide dinner for 150 families of the deployed members of C Company, 185th Armored Detachment of the California Army National Guard, on Saturday, April 12th. PBO LA provided 50 lbs. of 5 way salad (\$55.00) towards the effort. Vendors from March Commissary provided the rest. Everyone went home stuffed!

Recipe:



Strawberry S'more Tart

Ingredients:

- 1 cup graham cracker crumbs
- ¼ cup sugar
- ¼ cup melted butter
- 12 oz pkg chocolate chips
- 2/3 cup whipping cream
- 1-1/2 cups thinly sliced strawberries
- ½ cup marshmallow crème
- strawberries for garnish

Directions:

Combine graham cracker crumbs, sugar and melted butter in small bowl and press in bottom and up sides of 9" tart pan with removable bottom or a 9" pie pan. Bake at 350 degrees for 8 minutes. Cool completely.

In medium saucepan, heat cream over low heat until steam rises from surface. Watch carefully, because the cream can boil over suddenly. Remove from heat and stir in chocolate chips until smooth and melted. Cool until lukewarm.

Place sliced strawberries over cooled crust in a single layer. Pour the chocolate mixture over strawberries. Place marshmallow crème in a microwave safe bowl and microwave on medium for 30 seconds until soft. Stir until smooth and then drop by spoonfuls over chocolate layer. With a knife tip, swirl the crème and chocolate to marble.

Chill for at least 30 minutes before serving, and garnish with more fresh strawberries.

Source: Pillsbury's Farmer's Market Cookbook