

"Talk Soup" January/February 2004



Apple Display... A Washington Apple display was built for the National Apple Commission display contest. The display consisted of eight different apple varieties in bags and bulk. A beautiful winter scene was built between the displays with snow, snowmen, a small Christmas tree and fruit baskets to add more beauty to the scenery. Personnel at Whiteman AFB were very thankful for the help and support provided by **PBO Kansas City**.



Special Promotions In stores for Big Holiday Sales... Personnel from **Field Buying Operations** have been busy finding **Hot Specials** for those high holiday sales periods!!! With excellent support and Team Efforts, the following items are in the stores serviced by the East Coast DSO's/PBO's just in time for the heavy Holiday shopping!!! Pre Made Fruit Baskets (Store Labor Saver), California Navel oranges, Holiday Gift fruit boxes, Peeled Red, yellow, and White Onions, Clamshell tangerines, Kumquats, and Clementines. Approximately \$192,139.00 worth of Promotions!!! Let's end 2003 with a bang!!!



Mentoring Program... The West Coast Merchandiser and a Supply Technician from **DSO San Francisco** spent time at **PBO San Diego**, to learn about the Farm to Market program in detail. The Supply Technician will

become one of the program managers starting this month. The Supply technician from San Francisco is teaming up with the Supply Technician from PBO San Diego, who has been running the program for the past 2 years. Both Supply Technicians accepted the changes with enthusiasm. Knowledge from the West Coast Merchandiser and the PBO San Diego Chief played a big part in determining the duties for each Supply Technician in this program. We are confident that this program will continue to be successful and can only get better from here.



Congressional Visit... *PBO Jessup* was proud and honored to host a meeting for members of United Fresh Fruit and Vegetable Association (UFFVA) coordinated with the DSCP Produce Unit to conduct a tour of the Jessup Market/Consolidator for a variety of Congressional Staffers on December 11, 2003. This meeting gave detailed and informative information on The School Lunch Program. The visitors included - Anne Cannon, Legislative Assistant, Office of Congressman Dennis Cardoza (D-CA), Gwen Clinton, Legislative Assistant, Office of Congressman Elijah Cummings (D-MD) - (Jessup Market is in their district), Denise Forte, Committee Staff, House Education & Workforce Committee - representing Ranking Member George Miller, (D-CA), Susan Keith, Council, Senate Committee on Agriculture - representing Ranking Member Tom Harkin (D-IA), Tyson Redpath, Legislative Assistant, Office of Congressman John Boehner (R-OH) - Chairman of the House Education & Workforce Committee, Eric Steiner, Fellow, Senate Agriculture Committee - representing Chairman Thad Cochran (R-MS), Roger Szemraj, Chief of Staff, Representative Marcy Kaptur (D-OH) - Ranking Member, House Subcommittee on Agriculture Appropriations, Karen Williams, Legislative Director, Office of Congressman Adam Putnam (R-FL), Robert Guenther, Vice President of Public Policy, United Fresh Fruit & Vegetable Association, Dr. Donna Garren, Vice President of Regulatory & Scientific Affairs, United Fresh Fruit & Vegetable Association, Sara Rudlin, Government Relations Coordinator, United Fresh Fruit & Vegetable Association, Tracy Fox, President, Food, Nutrition & Policy Consultants, LLC (Consultant for the Produce for Better Health Foundation).



Supplier of Choice... Davies County, North Carolina selects DSCP to serve as their supplier of choice for Fresh Fruits and Vegetables. **PMO Wicomico** visited with Ms. Dawn Parker on 21 January in order to brief DSCP Fresh Fruit and Vegetable Programs and Services. Upon completion of the briefing a decision to come onboard was made and DSCP will start supplying Davies County for the upcoming school year.



Marine Corp Support... **DSO Jacksonville** Personnel met with the Marine Corp Logistics Base Albany Commissary Store Administrator and Perishables Manager at DSO Jacksonville to discuss changes in administration at MCLB Albany Commissary. The Perishable Manager will be running the Produce Dept. for the time being. The visitors were given a tour of the facility and had a Q&A session with DSO office staff. DSO Jacksonville Personnel have been working with the Commissary allot this week to insure a smooth transition for the Manager.



Produce Support To Mosul, Iraq To Resume Shortly... After an interruption of service since mid December 03 because of a Turnover of Authority, the **DSCPE Produce Business Unit** has started dialogue with the incoming personnel to re-instate their produce support in the near future. The shipments from Turkey have been very successful with approx 4.2 million pounds of produce valued at approx 2.2 million dollars being purchased since June 2003. Pricing from the Turkish vendor is quite reasonable and the deployed customers are very satisfied the produce quality.



Chinese Makeovers...PBO Los Angeles - 100%! That is the final total of all produce departments that have been decorated and supplied with (in Zones 18 and 19) with complete Chinese Makeovers for the New Year's celebrations. Patrons are being treated to great specials on Asian Favorites and live cooking demonstrations. Happy year of the Monkey!

Fun Facts

Troop Issue and DeCA Fun Facts...Did you know that the **PBO Denver** supports produce to over 40 troop issue accounts in four states that serve collectively 15,000 meals daily with produce and that 90,000 patrons shop weekly at the DeCA Stores located in the four states serviced with produce from the PBO?



DeCA Demonstrations...PBO Hawaii coordinated in store demonstrations to the following Defense Commissary Agency (DeCA) customer during the busy pay day weekend! January 16 - Kaneohe Commissary, January 17 - Pearl Harbor Commissary, Hickam Commissary, Schofield Commissary and Barbers Point Commissary. Customers and commissary store shoppers were very pleased to sample the locally grown Kau Orange.



Uzbekistan Rollout... The first PV food deliveries from the recently established TWI warehouse platform in Tashkent, Uzbekistan arrived the week of 04 Jan for K2 (Army), Uzbekistan, and Manas, Khyrgsztan (AF). The fill rate, around ninety percent for the first orders, was impacted by late arriving containers, and one hot container full of bread items. Considering the circumstances, a very respectable rate, and it is expected to improve with subsequent deliveries as replenishment containers continue to arrive through the US - UZ pipeline. Future chill product deliveries are expected to arrive by rail vs. over road, which has proven to be a more reliable method thus far. K2 had already previously received two deliveries of UGRAs from the Tashkent platform prior to the first PV delivery. UGRAs are being handled as government furnished material (GFM) at this PV location. Customers at these two locations will now benefit from a faster response time- 48-72 hours versus 70-80 days, and will no longer have to plan inventory in full container loads. For more information, please contact Europe Chief, Bill McClenahan (215)737-9225, DSN 444-9225 or e-mail: William.McClenahan@dla.mil.



Technical Library... A new feature of the Standardization Branch's web page is the Technical Library. The Technical Library contains food related articles and web sites. Subject areas include, but are not limited to, nutrition, food safety, product information, etc. Anyone seeking information on a particular topic, the Branch staff will gladly research the topic and post the information. To request information contact Sally Gallagher at (215) 737-2961 or email at Sally.A.Gallagher@dla.mil. The Technical Library can be viewed at: <http://www.dscp.dla.mil/subs/subsbo/techlib.htm>.



DSCP Tracking Moves to Web Based Automation... For years the Inventory Management Specialists at Defense Supply Center Philadelphia (DSCP) have manually tracked the movement of subsistence items from the time the product was requested until it was delivered. Each piece of that information was then forwarded to the customer via phone, email, or fax. Moving forward, DSCP's Industrial Base Planning (IBP) Unit teamed up with Northrup Grummon to place all this information together in one secure web base location. Using the existing Subsistence Planning Integrated Data Enterprise Readiness System (SPIDERS) system, Inventory Managers and Customers will have access 24 hours a day, 7 days a week to the location of their shipments.



2004 Subsistence Worldwide Customer Conference and Food Show... The dates for the 2004 Subsistence Worldwide Customer Conference and Food Show are July 20-21, 2004 and will be held at the Henry B. Gonzales Convention Center in San Antonio, Texas.



Recipe:

Salmon with lobster sauce

Ingredients:

- 4 salmon steaks
- 1 can lobster bisque
- 4 sticks of asparagus

- fresh dill
- 6 tbs of double cream
- salt and black pepper

Directions:

1. Chop asparagus and steam for 4 mins.
2. Warm the lobster bisque.
3. Add asparagus, chopped dill, cream and season to taste.
4. Oil a griddle pan and when hot fry salmon for 4 mins on each side.
5. Place salmon on a warm plate with sauce surrounding it.

Source: Posted Wednesday, March 12, 2003 by PAF – PassionateAboutFood.NET – Recipe Book –
Submitted by: Jackie