



The Main Course

Newsletter of DSCP's Food Service Office

March 2003, Edition #16

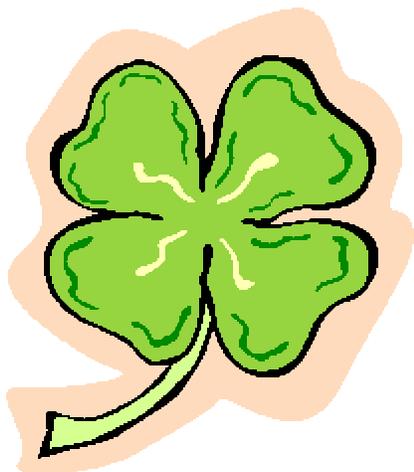
Notes From the Editor:

The news in from the recent food show in Puerto Rico and the mini-food show for Europe is that these events are not to be missed. There's still time to save some money! Food shows are coming to Guam, Korea and Hawaii this April. Make your plans now.

This edition also includes updated points of contact to reflect our recent re-organization to better serve you.



Maryann DiMeo



AWARDS

The new contract for San Diego Ship Support has been awarded. It is contract number SPO300-03-D-3051, awarded to U. S. Foods, La Mirada, CA. U. S. Foods is the current incumbent. The contract is a one-year award with the potential for the exercise of four additional option years. The first year period begins with deliveries 17 March 2003 and end with deliveries 16 March 2004. For more information, please contact Lennie Giorgianni, Chief, Prime Vendor Navy Ships Region, (215) 737-3331, DSN 444-3331, or e-mail Lenore.Giorgianni@dla.mil.

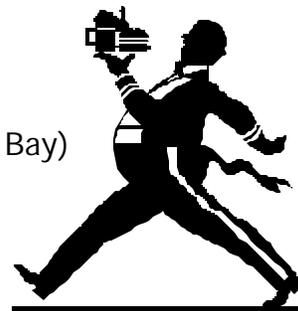
Upcoming Events

Guam Food Show 2003

Quality Distributors of Guam will be holding their first Food Show as Prime Vendor on April 10th and 11th 2003. Quality's point of contact for this event is Elaine Dreckman, Customer Service Manager, who can be reached at either 671-564-1151, FAX 671-564-1169, or e-mail elainedk@aol.com.

The event will run from 10:00 A.M. - 5:00 P.M. both days.

Location: Hyatt Regency Guam (overlooking beautiful Tumon Bay)
1155 Pale San Vitores Road
Tumon, Guam 96931, USA
Tel: 671-647-1234
Fax: 671-647-1235



A special room rate of \$155.00 + 11% tax will be available for participants in the PHARE/DSCP Guam Food Show.

There will simultaneously be a PHARE Food Show on April 10, 11 & 12th. (The DSCP portion will be only 2 days.) For more information, please contact Contracting Officer, Alby Farrant, at (215)737- 4526, DSN 444-4526, or e-mail Albina.Farrant@dla.mil.

DSCP Worldwide Customer Conference and Food Show 2003

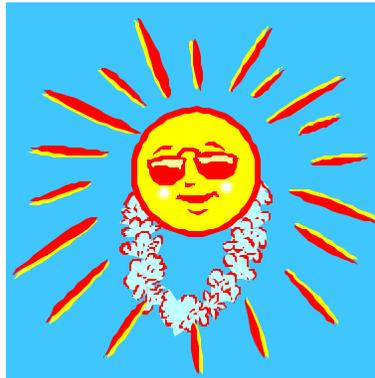
The 2003 DSCP Worldwide Customer Conference and Food Show will be held at the Atlantic City Convention Center in Atlantic City, NJ. The dates are June 10th and 11th.

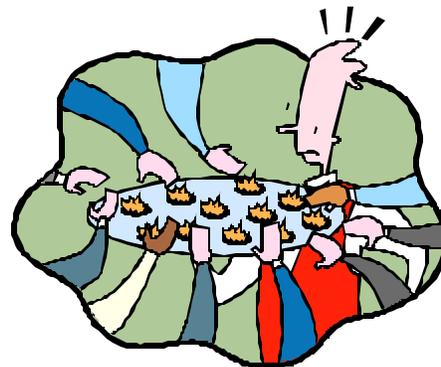
For further info call the conference hotline at 215-737-5300



Hawaii Food Show

Y. Hata is planning a food show to be held on April 22nd 2003 at the Sheraton Waikiki in Hawaii. For more information, please contact the Contracting Officer, Gina Vasquez at (215) 737-7530, DSN 444-7530, or e-mail Gina.Vasquez@dla.mil.



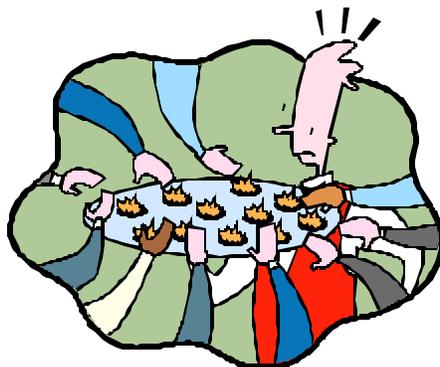


2nd Korea Food Show

USFI Inc., Prime Vendor Korea, is having a food show in **Seoul Korea on April 24th and 25th, 2003**. The food show will be held at Hotel Lotte, Seoul, 1 Sogong Dong, Chung-Ku, Seoul, Korea on Thursday, April 24, 2003 from 11:00 AM to 4:00 PM. DSCP will conduct a customer conference from 8:00 AM to 9:00 AM on Thursday, April 24, 2003 at the same venue to discuss Prime Vendor Operational Rations, Produce, Food Equipment and other Subsistence issues of interest to our customers. The food show was coordinated to coincide with Eighth Army Food Service Management Board to be held from 8:00 AM to 12:00 PM in conjunction with the food show. On Friday, April 25, 2003, a mini review of the catalog will be conducted in the morning from 9:00 AM to 12:00 PM. Additional information may be obtained from the following:

1. Contracting Officer Representative (COR) in Korea, Dave Edmonson, cell phone: 011-82-11-9672-0529, email: paa5762@dla.mil
2. Contracting Officer, Yasmin Dossa, 215-737-8020, email: yasmin.dossa@dla.mil
3. Chris Lee, Director, USFI Inc., 310-768-1937, email: chris@usfifoods.com
4. Larry Rosenberg (in country Customer Service Manager) USFI Inc., DSN: 753-8879, email: larryrosenberg@yahoo.com.
5. For information concerning the Eighth Army Food Service Management Board, please contract Mr. Kim, DSN: 723-4457, email:kimts@usfk.korea.army.mil.

This will be an exciting event for all DSCP customers and should serve as a significant forum for our customers to have open discussions with DSCP, USFI and Manufacturer's. We look forward to your participation in the second Korea food show



5th Annual Customer Conference/ Mini Food Show – Puerto Rico

On February 26, 2003, DSCP and Provisiones LeGrand, Inc. co-hosted their fifth annual customer conference and food show in the Tropicoro Room at the El San Juan Hotel in Puerto Rico.

Customers in attendance included personnel from Roosevelt Roads; Camp Garcia, Vieques Island; Fort Buchanan; San Juan Coast Guard; Department of Defense Schools; Ramey Job Corps; Barranquitas Job Corps; Arecibo Job Corps; and a ResCare manager.



Ms. Pat Amendolia, Contracting Officer, and Mr. John Tolomeo, Account Manager, conducted the conference. A variety of topics were discussed and a wonderful dialogue of thoughts, ideas, and comments transpired. Issues on the agenda included new initiatives with Stores/Stores Web, food service operating supplies (FSOS), an explanation of the new DLA Business Systems Modernization (BSM), the closing of Camp Garcia in Vieques, correct ordering procedures, sufficient lead times required for ordering, ship support, Job Corps ordering policies, and customer service and support. A reminder to everyone was given concerning our annual Subsistence Worldwide Customer Conference being held this year on June 10th and 11th in Atlantic City. Everyone was invited and encouraged to attend.

All customers spoke out and expressed their satisfaction and gratitude for the great support provided by Provisiones LeGrand since the inception of this program over five years ago. Provisiones received their second contract supporting our Puerto Rico customer base in May, which followed a successful four-year contract performance period. In particular, the Navy was very grateful for the past support given to Camp Garcia on the island of Vieques. The Navy will be ending their long association and all bombing exercises on the tiny island have ended. The camp will be closed down within the next few weeks. Fort Buchanan also expressed their satisfaction with the performance of Provisiones LeGrand who continually goes above and beyond when it comes to satisfying our customers. With the logistics challenges of an island contractor, Provisiones LeGrand, Inc. continues to provide outstanding support to all customers.

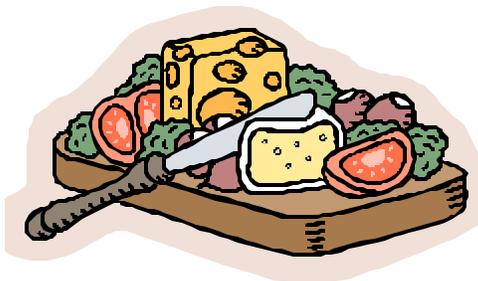
Mr. Jose Gomez Lobo (JJ) also addressed the audience and translated everything into Spanish that Ms. Amendolia and Mr. Tolomeo stated in order to assure everyone understood the message and there were no questions. What an added value!

JJ did a fantastic job putting together a small food show for the benefit of all the customers in order to show new food products and cost effective products that may be used for different menu needs. The food show immediately followed the conference with over 18 suppliers showing samples. This year marked the first ever – food show allowances. Food show savings is not an industry standard practice in Puerto Rico. However, Provisions and DSCP worked out arrangements with some of the vendors to offer a discount on some of the items shown at the food show. A listing of the items with the associated discount was available at each booth and will be passed along to the customers for the entire month of April for any customer ordering those products. Good Show!

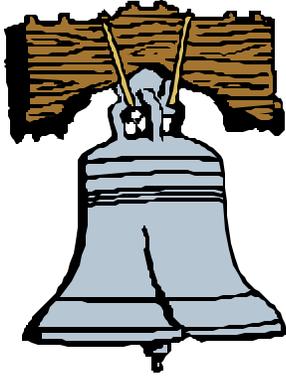
It was great meeting of wonderful business partners - DSCP, Provisiones LeGrand, and our great Caribbean customers. DSCP and Provisiones LeGrand look forward to continuing our outstanding relationship in the future. It is a privilege to be able to support America's finest! For more information, please contact Contracting Officer Pat Amendolia (215)737-4469 DSN: 444-4469 or e-mail Pat.Amendolia@dla.mil.

Side Note: It is with deep regret and sadness that we have learned of the tragic sudden death of Mr. Victor M. Cosme-Russe, Chief Supply Division/Fort Buchanan. DSCP extends their deepest sympathy and prayers to the family and friends of Mr. Cosme-Russe. His presence will surely be missed.

Food show savings for PV Europe Southern zone customers

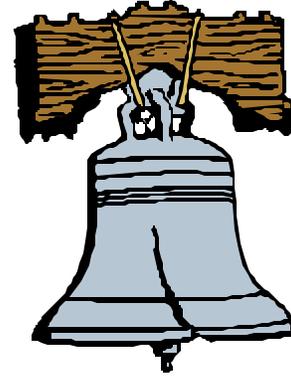


The DSCP Prime Vendor Team just received a report indicating that savings of nearly \$15,000 were achieved over the November -Mid January time period as a result of bookings made at the most recent Lankford-Sysco "Mini" food show in nearby Wilmington Delaware. Savings were booked specifically for only those products that our customers currently order under the Ebrex Prime vendor contract. Just another way that the DSCP Team is getting the best deal for its customers. For more information, please contact Don Murphy, Contract Specialist, PV Europe at 215-737-7458, DSN 444-7458 or e-mail don.Murphy@dla.mil.



Focus on Initiatives

WELCOME ABOARD!!



The Prime Vendor Navy Ships Region has the responsibility to host and train intern supply corps officers on a rotational assignment basis.

We provide a “hands on” practical application in actual procurement acquisition. This experience fulfills the requirement for DAWIA certification. The Navy provides the series of Contracting courses required to fulfill the training requirements for certification.

We usually have the officer with us for two years. In between his/her scheduled classes we offer real time buying experience on Market Ready contracts and the evaluation and award of option years. We also provide a basis in the everyday day-to-day workings of Government/Navy subsistence business practices.

Our current intern is LTJG Craig Mihalik. He comes to us from an assignment aboard the USS Rainier. Craig’s undergraduate degree is from Loyola University in New Orleans. In addition, to his required acquisition courses, he is pursuing an MBA in International Management (Finance) through the University of Maryland.

Craig is living in Center City Philadelphia and truly experiencing all the “City of Brotherly Love” has to offer. We are pleased and proud to have Craig on our team and are happy to have this opportunity to introduce him to you our customers. Lennie Giorgianni, Chief, Prime Vendor Navy Ships Region, (215) 737-3331, DSN 444-3331, or e-mail Lenore.Giorgianni@dla.mil.



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.

PV Europe Team implements Operational Deployment Zone in Kuwait

Since the beginning of the calendar year, DSCP/DSCPE, in conjunction with the Southern Europe PV Ebrex, has implemented a Deployment Zone in Kuwait in support of Operation Enduring Freedom, and the massive buildup of troops in the region. As a result of this operational deployment zone implementation, sales under the contract are way up, and team DSCP/DSCPE and the contractor Ebrex have been, and will continue to work around the clock to ensure that each of the Services continue to receive the entire spectrum of subsistence products at these locations. For more information, please contact Bill McClenahan, Chief, PV Europe at 215-737-9225, DSN 444-9225 or e-mail William.Mcclenahan@dla.mil.





UGRA SUPPLEMENTAL MENU



In a new initiative attempting to provide more choice to the deployed troops, 7 new short order menus have been developed: 2 breakfast; 4 lunch/dinner; 1 dessert. The new short order menus should be available for customer ordering in 90 days. These products will benefit the PV pipeline by easing inventory planning, through providing ordering consistency throughout troop rotations. They will benefit the customer by providing more variety, streamlined ordering, and less labor-intensive meal preparation. For more information, please contact Gary Shifton, Chief, Middle East (215) 737-3675, DSN 444-3675, or e-mail Gary.Shifton@dla.mil.



A Friendly Reminder

We need to have all of our Prime Vendor and FF&V customers and DSOs doing timely receipts. This gets our vendors paid quickly and keeps interest down. Thanks for your support!



NAPA Update

The Napa (National Allowance Pricing Agreement) savings for DSCP customers for calendar year 2003 to date is already **\$2,283,744.00**. Keep on saving!

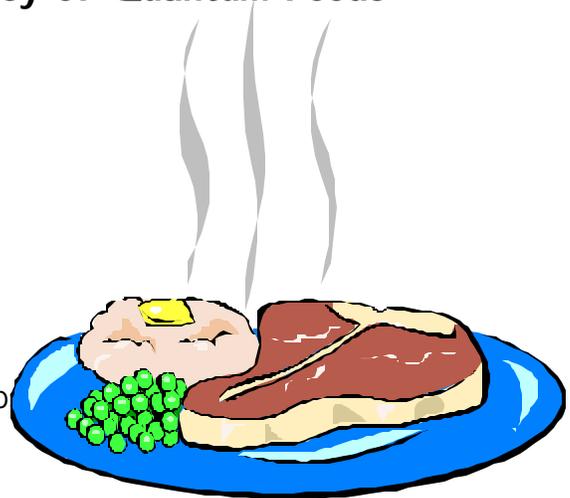
For more information, please contact Ed Lees (215) 737-9238, or e-mail Edward.Lees@dla.mil.

This Month's NAPA Recipe Courtesy of Quantum Foods

Ribeye Steak -

For Each Portion:

1 ea	Ribeye Steak, 10-12 oz.
¼ teaspoon	Salt
1/8 teaspoon	Ground Black Pepper
6 dashes	Tabasco Sauce
2 Teaspoons	BBQ Sauce
2 Tablespoons	Dried Bread Crumb
1 teaspoon	Brown Sugar



1. Preheat broiler.
2. Season steak with salt and pepper. Grill, griddle, or pan fry to desired degree of doneness - rare, medium, or well done.
3. Move cooked steak to metal pan or plate. Apply Tabasco sauce to top of steak. Spread BBQ sauce evenly on top of steak. Sprinkle BBQ sauce with bread crumbs. Sprinkle sugar evenly over crumbs.
4. Broil crumb-topped steak until hot and bubbly - about 1 minute under a hot broiler.
5. Serve immediately.
6. Say "Thank you, I'm glad you enjoyed it," when the compliments come.

DSCP HAPPENINGS

Effective the beginning of March, we've re-organized some of our sections and rotated some of our section chiefs to better serve you. Please see the following revised point of contact list if you need to reach one of our section chiefs.

To provide feedback or input for our next newsletter, please e-mail the Editor, at Maryann.Dimeo@dla.mil.

Food Service Managers:

Food Service Chief - Jim Haverstick (215) 737-2904, DSN 444-2904, e-mail Jim.Haverstick@dla.mil.

Command Food Advisor - Chief, CW5 Richard Goodman (215) 737-4291, DSN-444-4291, e-mail Richard.Goodman@dla.mil.

CONUS Chief - Thomas Lydon (215) 737-2999, DSN 444-2999, e-mail Thomas.Lydon@dla.mil

Northeast Chief - Nicholas McGinty (215) 737-8766, DSN 444-8766, Nicholas.Mcginty@dla.mil.

Southeast Chief - Lillian Gardner (215) 737-9231, DSN 444-9231, e-mail Lillian.Gardner@dla.mil.

Central Chief - Margaret Zizas (215) 737-8766, DSN 444-8766, e-mail Margaret.Zizas@dla.mil

West Chief - Barbara Jordan (215) 737-7542, DSN 444-7542, e-mail Barbara.I.Jordan@dla.mil.

NAPA Chief - John E. Steenberge (215) 737-3661, DSN 444-3661, John.Steenberge@dla.mil

OCONUS Chief - Gordon Ferguson (215) 737-3621, DSN 444-3621, e-mail Gordon.Ferguson@dla.mil

Europe Chief - Bill McClenahan, (215) 737-4270, DSN 444-4270, e-mail William.Mcclenahan@dla.mil

Middle East Chief - Gary Shifton (215) 737-3675, DSN 444 - 3675, e-mail Gary.Shifton@dla.mil

Pacific Chief - James Skedzielewski (215) 737-4632, DSN 444-4632, e-mail Jim.Skedzielewski@dla.mil.

Navy Ships Chief - Lenore Giorgianni (215) 737-3331, DSN 444-3331, e-mail Lenore.Giorgianni@dla.mil

Central Contracting and Foodservice Equipment Chief - Marty Lieb, (215) 737-4210, DSN 444-

4210, e-mail Martin.Lieb@dla.mil.

For more information, check out the Foodservice Web site <http://www.dscp.dla.mil/subs/pvendor.htm>.