



# The Main Course

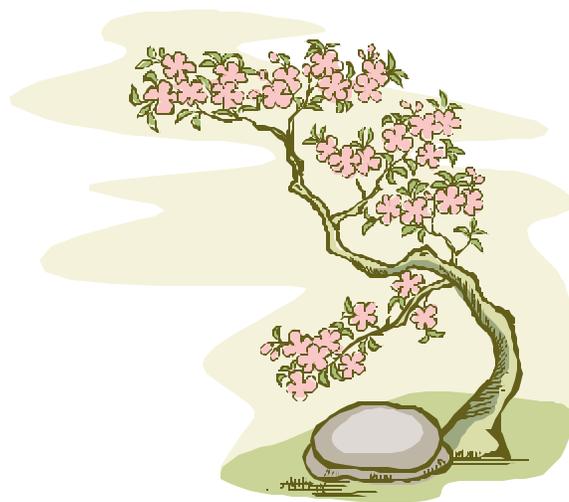
Newsletter of DSCP's Food Service Office

April 2004, Edition #24

## *Notes from the Editor:*

Spring is finally here. Remember, it's not too early to start making your plans to attend our customer conference in July. Please look for the registration details that follow.

Maryann DiMeo



## Upcoming Events:

### **DSCP Worldwide Customer Conference and Food Show 2004**

The **2004** Subsistence Worldwide Customer Conference & Food Show saddles up at the San Antonio Convention Center in San Antonio TX.

The dates are **July 20-21, 2004**. **YEEHAH!!!**

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



## Upcoming Food Audits:

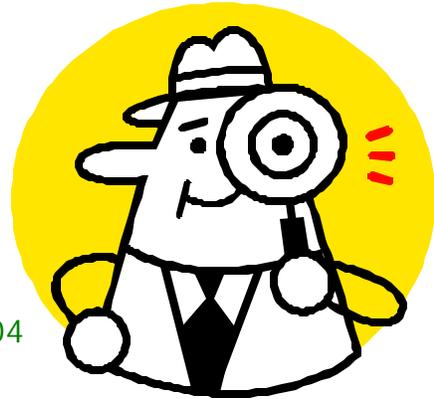
### April -

**West Region** - An audit will be held 7<sup>th</sup> & 8<sup>th</sup> April 2004

Alliant Food Service  
Audit Location TBA—Las Vegas  
4650 West Buckeye Road  
Phoenix, AZ.  
SPO300-04-D-2979 (Nellis)

**Pacific Region** - An audit will be held 21st & 22nd April 2004

Quality Distributors  
P.O. Box 8780  
Tamuning, Guam  
96331  
SPO300-04-D3002



**West Region** - An audit will be held 5<sup>th</sup> and 6<sup>th</sup> May 2004

Alliant Food Service  
5601 2<sup>nd</sup> St, NW.  
Albuquerque, NM.  
SPO300-04-D-3008

**West Region** - An audit will be held 26<sup>th</sup> and 27<sup>th</sup> May 2004

Shamrock Foods Co  
5199 Ivy Street  
Commerce City, CO.  
SPO300-04-D- 3010

For more information on Quality Audits,  
please contact Tony Koprivec (The Quality  
Guy) on (215) 737-3878, DSN 444-3878,  
or e-mail: [Anthony.Koprivec@dla.mil](mailto:Anthony.Koprivec@dla.mil).

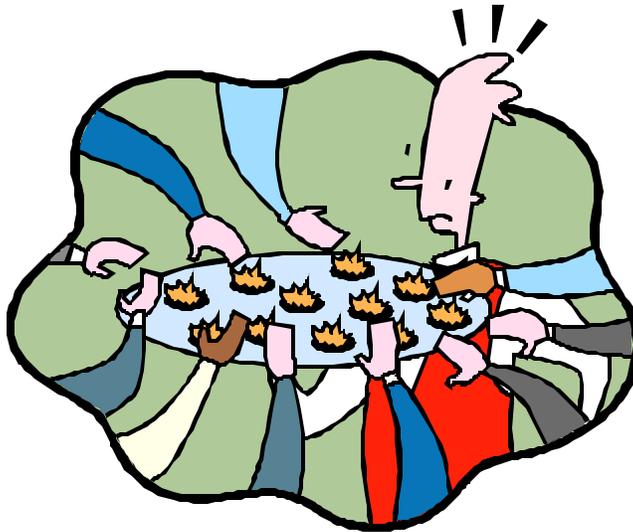
## Awards:

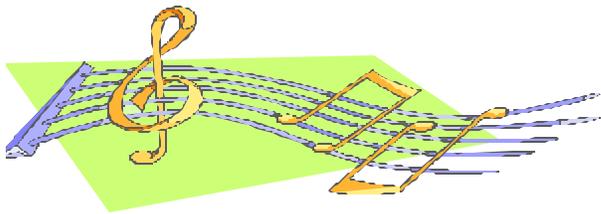
**Korea Award** - DSCP Subsistence Food Service OCONUS Pacific Region awarded the second generation of the full line food distribution of products for Republic of Korea to USFI Inc., Gardena, CA. USFI is performing successfully as the current prime vendor and we look forward to another five years of success. The estimated total contract value is \$31 million per base year plus four one year options totaling to \$155 million all together. The new contract number is SP0300-04-D-3084 which will become effective on 22 September 04.

We are planning on having the post award conference and cataloging session for the new contract at Evergreen Club, Camp Walker, Daegu, Korea on Thursday, May 6, 2004. The post award will be held in the morning followed by cataloging. This is an excellent opportunity to scrub the current catalog for slow moving items as well as review alternate sources/brand that are a better value.

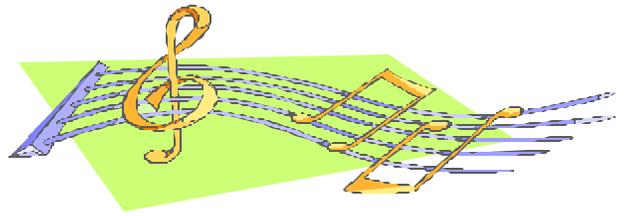
Look forward to seeing you. For more information, please contact Contracting Officer Yasmin Dossa at (215) 737- 8020, DSN 444-8020, or e-mail:

[Yasmin.Dossa@dla.mil](mailto:Yasmin.Dossa@dla.mil).





## MUSIC:



Option Year 2 of the MUSIC (Military Unique Subsistence Item Coordination) Contract was invoked and will become effective 1 April 2004. The MUSIC contract (SP0300-02-D-1137) is with Arc-diversified, a NISH (National Industries for the Severely Handicapped) Workshop located in Cookeville, Tn. The MUSIC contract contains uniquely packaged items used by Navy ships that are not commercially available. There will be three items remaining on the contract as of 1 April 2004. These items, and their FOB Origin prices per case, are as follows:

Dehydrated Cottage Cheese	\$106.34
Dehydrated Egg Mix	\$78.12
Nonfat dry Milk	\$46.72

## National Soda Contracts:

The 4<sup>th</sup> Option Year for the National Soda Contracts was invoked and will become effective 1 April 2004. The National Soda Contracts are with Coca Cola (SP0300-00-D-1100), Pepsi-Cola (SP0300-00-D-1101) and 7Up/Dr. Pepper (SP0300-00-D-1102). These contracts are for Bag in the Box syrup and are available to all CONUS customers of DSCP, as well as Hawaii, Alaska and Guam. Due to the fact that DSCP has contracted directly with the national headquarters of these three firms we were able to negotiate an outstanding price for our customers. And, the price we offer includes not only the product itself, but also CO<sub>2</sub>, equipment, maintenance and service. Per gallon prices (CONUS) effective 1 April 2004 are as follows:

Coca Cola	\$4.40
Pepsi-Cola	\$4.70
7Up/Dr. Pepper	\$4.79

Items available on the National Soda Contract include carbonated beverages such as Coke Classic, Diet Pepsi and Dr. Pepper, non-carbonated beverages such as Iced Tea

and Lemonade and a wide variety of Sports Drinks. Items are available in either 5 gallon BIBS or 2½ gallon BIBS.

If you're not receiving your Bag in the Box syrup off of the National Soda Contract and you want to save yourself some money, give either Diane Orapallo (215) 737-7571 or Nancy Mrowczynski (215) 737-3680 a call today.

NOTE: This will be the last Option Year for the current National Soda Contract. We will have a new contract in place 1 April 2005. Pretty soon we will be contacting each of the Services in order to get input from our customers as to how we can improve the contract. So, if you are a current customer and have any recommendations or suggestions we can use, either submit them to your Service Headquarters or give Diane or Nancy a call. For more information about Central Contracts (MUSIC or Sodas) please contact Contracting Officer Dennis Strolle at (215) 737- 5349, DSN 444-5349, or e-mail: [Dennis.Strolle@dla.mil](mailto:Dennis.Strolle@dla.mil).

## **Food Shows:**

### **US Foodservice Semi-Annual Food Show**

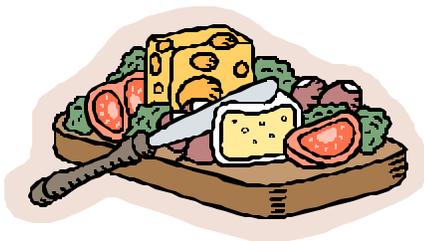


It was off to Atlanta on February 17<sup>th</sup> and 18<sup>th</sup> for US Foodservice's semi-annual food show held in Atlanta, Georgia at the Cobb Galleria. Approximately 262 vendors attended displaying a variety of product lines. Representatives from Fort Gordon, Robbins Air Force Base, NAS Atlanta and Martin Army Community Hospital were in attendance. Ms. Michele Bozzini and US Foodservice Representative Mr. Michael Beck met with several customers and vendors for an informal free exchange of ideas and data. Topics of discussion included bringing in new items, cataloging procedures, transitioning to STORES on the Web and BSM issues. Other subject matter included streamlining the customer's menus to include ethnic categories that would facilitate a variety of theme days.

Also on the agenda was the task of negotiating allowances over and above the pre-established show rebates which some of the vendors were happy to accommodate.

For these efforts, the customers will see a savings for a 10 week period beginning March 1<sup>st</sup> through May 7<sup>th</sup> 2004.

It should be noted that the War on Terrorism has impacted some of our associates as they have been or are being deployed. This Food Show was an excellent opportunity to meet and greet with recruit replacements, exchange business information and ensure customer's expectations are met. For more information, please contact Account Manager Michelle Bozzini at (215) 737-2980, DSN 444-2980, or e-mail: [Michelle.Bozzini@dla.mil](mailto:Michelle.Bozzini@dla.mil).



### Upcoming Pacific Food Shows

It's not too late - Pacific Food Shows are coming soon. Customers try to free up your schedules so that you can plan to attend these events.

**Hawaii** - Y Hata of Honolulu, HI. is planning a food show to be held from 10-5 on Tuesday April 27 in the Grand Ballroom of the Sheraton Waikiki. For more information, please contact Contracting Officer Gina Vasquez at (215)737-7530, DSN 444-7530, or e-mail: [Gina.Vasquez@dla.mil](mailto:Gina.Vasquez@dla.mil).

**Okinawa** - Food Service Incorporated (FSI) is currently in the process of rescheduling a Food Show which they will host in Okinawa. This is tentatively planned for the 24<sup>th</sup> of June. For more information, please contact Contracting Officer, Dennis Strolle, at (215)737-5349, DSN 444-5349, or e-mail: [Dennis.Strolle@dla.mil](mailto:Dennis.Strolle@dla.mil).

**Japan** - Coastal Pacific Distributors is currently in the process of rescheduling the first full Prime Vendor Food Show to be held in Japan. This is tentatively planned for the 21<sup>st</sup> of June 2004 at the Yokosuka Naval Base. For more details, please contact Contracting Officer Tony Hope (215)737-7427, DSN 444-7427 or e-mail: [Anthony.Hope@dla.mil](mailto:Anthony.Hope@dla.mil).

### Fourth Annual WESTPAC Armed Forces Logistics Expo 2004:

The Japan Area Subsistence Office definitely made their presence felt at the Fourth Annual Logistics Expo on Yokosuka Naval Base. The logistics presented a rare opportunity for our diversified customer base to interact with a myriad of business participants from all lines of industry, to ask questions and learn more about what products and services are available to them as well as share with industry what the customers needs are. The objective of Expo was to bring customer and industry together to foster a true cooperative relationship that ultimately will enhance readiness for our Forward Deployed Forces. In line with that objective, DSCP's Customer Liaison Specialist coordinated with both local and US vendors so that, in addition to the DSCP Subsistence booth, Subsistence Prime Vendor Coastal Pacific, Food Service Equipment Prime Vendor Gill Marketing and 35 subsistence vendors were present to make the two-day event a success. Over 2,200 people passed through the Expo asking questions and learning about the products and services available to them.

Two days prior to the Expo, Kraft Corporation Chef visited the local DoDDS Middle and High School Culinary Clubs to conduct workshops for the future chefs as part of the DoDDS career planning program. Another demonstration on meal enhancements and desserts using Kraft, Nabisco and other Kraft Family products along with other products represented and donated by World Marketing Company, found participants from various sectors of the food service community in



attendance. Action Officer/Point of Contact: Ray Denny, DSN 243-7658,  
[Ray.Denny@dla.mil](mailto:Ray.Denny@dla.mil)

## ***Focus on Initiatives:***

### **A Slice of Life at DSCP**

Every organization is proud of what they do to serve their customers. We, at DSCP, are certainly no different. Below is a copy of an email dated 17 March 2004 in which one of our Contracting Officers describes the efforts primarily of herself and a DSCP Transportation coworker to get water to our troops in Haiti.

I should note that concurrent with the actions described, other DSCP employees were working just as industriously to obtain Heat & Serve rations, pouch bread, etc. for this same customer.

The email has been judiciously edited, but the basic story comes through.

CONUS Chief Tom Lydon

### **Today's Update on Water for Haiti:**

*After this morning's teleconference, containers were supposed to begin arriving at Central Florida Sysco's facility at 2:00 PM today for the loading to begin. There were 16 containers scheduled today with the balance of the 36 booked to continue tomorrow. Frank [Bankoff] would be taking care of the RFID tags to be delivered to Medley, FL and he would be needing 4 - 20' containers for his Heat & Serve Product.*

*Around 1:45 I made a phone call to Anne DiSciullo of our Transportation Office just to check on the progress and to make sure that everything was in place that should be. Anne informed me that no containers were released and would not be released because of a missing signature certifying that there were funds available and an appropriate fund site needed to be submitted.*

*For the next two and one-half hours, Anne DiSciullo and I stayed on the phone and talked with the Department of the Army, USARSO, SDDC, and MTMC Command to try to resolve the situation as the possibility of missing the sailing was becoming a reality. To make a long story short, because of the fact that these containers were being leased and were outside the realm of the usual contract, a certifying signature was needed in addition to a particular line of accounting.*

*USARSO, earlier today forwarded a DA valid funded TAC Code which called for a 2nd Destination controlled by the Army - DA MTMC Open Funded TAC Code. It wasn't acceptable and a Form 3950 was required with a certifying signature. Many people got involved trying to work this issue. The possibility of using a DLA fund cite was discussed but finally after 2 hours it was agreed to by DA at the Pentagon, to create a new line of accounting to fund this. DFAS Indianapolis was doing it right now and as soon as DA got the information he was going to fax and call the information to SDDC.*

*Lastly, we were told by SDDC that today was a Longshoreman's Holiday? No one mentioned this at any time today. It was stated that effort was made to contact some longshoremen to work for triple time if they would come in but they couldn't get anyone. So, if all goes smoothly and the paperwork is accepted, Crowley will open their doors at 7:00 AM and Central Florida Sysco could begin to see containers 3-4 hours later.*

*I informed Central Florida Sysco, as they had trucks and trucks of water sitting at their facility waiting to load the containers that they would not be arriving until tomorrow at the earliest, 10:00 AM. Trucks filled with water were piling into their facility all day long and having to stay but [they] stated they would work what they could tomorrow as long as the containers kept rolling one after the other.*

*I thank Anne DiSciullo for working this issue with me this afternoon on the phone.*

*Thank you.*

*Pat [Amendolia]*



### **Pre-Deployment Briefing – San Diego**

Ms. Lenore Giorgianni and Mr. John Tolomeo of the Navy Ships team attended and participated in the recent Pre-Deployment Briefing for the Stennis battlegroup. The conference was held in Coronado on 16 and 17 March. An information training session was presented on 17 March. For more information, please contact John Tolomeo at (215)737-7783, DSN 444-7783, or e-mail: [John.Tolomeo@dla.mil](mailto:John.Tolomeo@dla.mil).

### **Personnel Happenings in the P.V. Navy Ships Region:**

Ms. Joan Hewes has been reassigned to the Southwest Asia Region in support of our war fighters in Iraq. Joanie was involved in the initial development of our Region and has been an integral part of our mission. Joanie's cheerful disposition and can-do attitude will be missed by co-workers, Navy ship customers, and vendors alike. The Navy's loss is truly the Army's gain!

Mr. John Kennedy has been reassigned to the Food Service Equipment team. John was our contract specialist on our San Diego Prime Vendor buy. John has been working with the equipment team during the past year on their current solicitation and upcoming award. His quiet presence will be missed.

Lt. Craig Mihalik, our Navy contracting intern has been deployed on a four-month detail to Kuwait. Craig will serve as the Operations Officer on the DCS team at Camp Arifjon, Kuwait. We look forward to Craig's safe return in July.

Mr. Michael Cianfrani has joined our Region as the Account Manager for the Norfolk area contracts. Michael has had Navy Ship experience during his previous assignment as the account manager for Pearl Harbor, HI so is familiar with the unique operation of Navy ships in the Prime Vendor arena. Michael can be reached on 215-737-8234 or at [Michael.Cianfrani@dla.mil](mailto:Michael.Cianfrani@dla.mil). Welcome aboard, Michael!

Ms. Sartre Woltjen comes to us from the OCONUS Pacific Region, where she trained. Sartre will be the account manager for our Seattle contracts. Sartre can be reached at 215-737-3678 or [Sartre.Woltjen@dla.mil](mailto:Sartre.Woltjen@dla.mil). Welcome aboard, Sartre!



### Easter Support 2004



Support of this holiday for our customers in the Middle East has been a primary concern since November. Close coordination between the customer requirements and the vendor's inventory as well as over ocean due-ins is essential. Traditional support has also needed to be supplemented by a number of commercial airlifts. These supplemental airlifts are continuing to be performed to support the Easter holiday for our customers in Kandahar and Bagram Afghanistan. This mission becomes ever more challenging due to flight cancellations. Often, planes that are scheduled to transport subsistence needs are diverted at the last minute so that they can be used for other military needs which are considered to be higher priority. Our account managers and Pam Hamlett of DSO Tidewater are in constant communication in order to schedule, monitor and frequently to reschedule lifts as needed to insure that the product will be there on time, passing updates on to the customers so that they are kept aware as conditions change. For more information, please contact Joanne Rota, Account Manager at (215)737- 3942, DSN 444-3942, or e-mail: [Joanne.Rota@dla.mil](mailto:Joanne.Rota@dla.mil).



### Award Winning Customer



### HAWAII'S ARMY CULINARY TEAM TAKES THE 29<sup>TH</sup> ANNUAL U.S. ARMY CULINARY COMPETITION BY STORM

FORT LEE, VA, March 12, 2004. - Hawaii's Army Culinary Team was named "Installation of the Year" at the 29<sup>th</sup> Annual U.S. Army Culinary Arts Competition walking away with six Gold Medals, seven Silver Medals, twenty Bronze Medals and First Place as Installation of the Year.

The team members are SSG Rene J. Marquis CEC, CCE, Enlisted Aide to DEP CDR USPACOM, Camp Smith; SFC David Turcotte, Enlisted Aide to USARPAC Commander; SPC Karen Glanzer, Fort Shafter Dining Facility, PFC Florine Nevins and SPC Luisa Abigale Montero, 45 CSG Dining Facility, Schofield. Chef Ernesto Limcaco, Executive Chef for Y. Hata & Company Limited, the State's oldest and largest broadline wholesale food distributor, and the Prime Vendor for all the Military in Hawaii, was the Chef Advisor to the Culinary Team, and acted as the Subject Matter Expert on the products they were using.

The current deployments to Afghanistan and Iraq taking place at the 25 ID almost put an end to sending a team to this year's competition. With only three weeks left to the start of the competition, the Hawaii Army Culinary Arts team was assembled. For the next three weeks, they spent long evenings in the Y. Hata Test Kitchen with Chef Ernesto perfecting their recipes and developing a strategy. The competition took place at Fort Lee, Virginia from February 28 to March 12, 2004.

SSG Rene J Marquis CEC, CCE says, "We had the smallest competing team of all the Army installations and the least amount of time to train. Our toughest competitor was Fort Bragg, winner 5 out of the 6 years of competition. They have the advantage of a year long Culinary Training Program. But we believe that by practicing perfection it is easy to achieve perfection."

Gold Medals were won in the Professional K Category, Junior K Category, and the Field Cooking Competition. Silver Medals were won in the Senior Chef of the Year, Junior Chef of the Year, and Nutritional Hot Food Challenge. A Bronze Medal was won in the Team Cold Buffet. They also won First Prize in the Baron H. Galand Culinary Knowledge Bowl, a competition sanctioned by the American Culinary Federation to inspire food service professionals to continue their studies and to raise the standard in the Military Food Service Program.

As a result of the competition, SSG Rene J. Marquis and SSG David Turcotte will be re-joining the U.S. Army Culinary Arts Team (USACAT) and SPC Luisa Abigale Montero and SPC Karen Glanzer have been assigned as culinary apprentices to the USACAP Culinary Team 2004. They will represent the Military Team of Team USA in the Culinary Olympics 2004 in Erfurt, East Germany.

**Article provided courtesy of YHata & Co., Limited – About YHata**

Y. Hata & Company, a 101 year old local family business, is a broadline wholesale distributor and the Prime Vendor to the Military. We distribute to hotels, entertainment venues, military foodservice operations, prisons, restaurants, schools, and other food outlets. Our product line includes chill and frozen foods, canned foods, baking products, gourmet food and products, disposable and paper products, chemical & cleaning supplies and restaurant equipment and supply.

For more information about the Hawaii PV YHata, please contact contracting officer Gina Vasquez at (215)737-7530, DSN 444-7530, or e-mail: [Gina.Vasquez@dla.mil](mailto:Gina.Vasquez@dla.mil).



**NAPA Update**



The total Napa (National Allowance Pricing Agreement) savings for DSCP customers to date for calendar year 2004 is **\$4,169,415**.

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

**This Month's NAPA Recipe is courtesy of Campbell's:**



**Grilled Chicken & Orange Salad**

from: Campbell's Kitchen

Prep/Cook Time: 25 min.

**Ingredients:**

- 1 can (10 3/4 oz.) Campbell's® Tomato Soup
- ½ cup vegetable oil
- tbsp. vinegar
- tbsp. soy sauce
- ½ tsp. ground ginger
- ¼ tsp. garlic powder OR 1 clove garlic, minced
- boneless chicken breast halves
- cups salad greens torn in bite-size pieces
- can (11 oz.) Mandarin orange segments, drained
- green onions, sliced

**Directions:**

**MIX** soup, oil, vinegar, soy, ginger and garlic. Remove 1/2 cup.

**GRILL** chicken 15 min. or until done, turning and brushing often with 1/2 cup soup mixture. Cut chicken into thin strips.

**ARRANGE** salad greens, Mandarin oranges and onions on platter. Top with chicken and drizzle with remaining soup mixture. Serves 4.

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**DSCP Happenings:**

**Fruit Cup Award:** Subsistence's "fruit Cup," trophy for the first quarter of 2004 goes to the "Customer Conference 2003 Team." This group includes: Flossie Weller, Fred Radtke, Chris Poplawski, Bob Muller, Claire Singletary, Andrea Ingargiola, Roe McGeever, Dottie Jankiewicz, Kathy Perry, Roe Colaberdino, Linda Emmertz, Ray Jacqueline, Ed Lees, Teresa Jimenez, Mike DiTomo and Jack Rebok. The "Customer Conference 2003 Team" earned this recognition based on its outstanding interactions with our customers, food manufacturers, and prime vendors at the

2003 Worldwide Customer Conference and Food Show held this year in Atlantic City. Thanks for giving Subsistence such a great show and congratulations on earning this award.

**Winner Federal Womens Program (FWP) 2004 SUPERVISOR/MANAGER of the Year:** Gerry Cromley, Chief of the Subsistence Business Office, was this year's winner of the prestigious FWP award.

**Employee of the Month for February 2004:** Karen Friscia a Supply Technician in the Directorate of Subsistence was named center wide employee of the month for February. Congratulations Karen!

**Employee of the Month for April 2004:** Raymond Poplas, Contract Specialist, GS-12, DSCP-HFVM is winner in Category II. As Contract Specialist, Raymond Poplas' value to the Central Region Prime Vendor is clearly and consistently demonstrated daily. As team leader, Mr. Poplas is clearly on top of critical work matters and leads his members by example, anticipating the questions that others may ask and willing to share his knowledge with other teams. In addition to his normal duties as team leader, Mr. Poplas is also taking the lead in guiding the Central Region into BSM. He has been an active member of a team that is designing a new web system that will greatly improve the invoice/paying process for our market ready vendors going into BSM. Mr. Poplas has also taken the lead in working with many people in Subsistence and BSM, compiling data and preparing spreadsheets to be used by the BSM team in preparing the Central Region for BSM. He has also taken the initiative to instruct and work with team members in the coordination between our customers and vendors. He is continually in contact with all people, keeping them apprised of the new BSM program every step of the way. Mr. Poplas' dedication and hard work make him very deserving of Employee of the Month recognition.

To provide feedback or input for our next newsletter, please e-mail the Editor, at [Maryann.Dimeo@dla.mil](mailto:Maryann.Dimeo@dla.mil).

**Food Service Managers:**

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

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

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

Northeast Chief - Nicholas McGinty (215) 737-8766, DSN 444-8766, email: [Nicholas.Mcginty@dla.mil](mailto:Nicholas.Mcginty@dla.mil).

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

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

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

NAPA Chief - John E. Steenberge (215) 737-3661, DSN 444-3661, e-mail: [John.Steenberge@dla.mil](mailto:John.Steenberge@dla.mil)

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

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

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

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

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

Central Contracting and Foodservice Equipment Chief - Marty Lieb, (215) 737-4210, DSN 444-4210, e-mail: [Martin.Lieb@dla.mil](mailto:Martin.Lieb@dla.mil).

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