

# DV The Desert Voice

United States Army Central  
"Transforming to Full-Spectrum Operations"



October 1, 2008

OCTOBER 2008  
AIK & OIF  
DFAC MENUS  
INSIDE!



## NAVY TO THE RESCUE

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On the cover

*Soldiers from the 41st Field Artillery Brigade conduct training with 2515th Naval Air Ambulance Detachment in preparation for their deployment to Iraq. For the full story, see page 6. (Photo by Spc. Elayseah Woodard-Hinton)*

## Contact us

Comments, questions, suggestions story ideas? Call the Desert Voice editor at 430-6334 or e-mail at [desertvoice@arifjan.arcent.army.mil](mailto:desertvoice@arifjan.arcent.army.mil).



# Yellow Ribbon Newsletter

**T**eamwork is one of our core organizational values and U.S. Army Central is a team that operates together to achieve collective goals and accomplish our assigned mission.

Inclusive in that team are our great Family members who continue to support each other and us day after day, year after year, through thick and thin.

Recently, the Family Readiness Group leaders and the Public Affairs Office combined efforts to reorganize and makeover our long-standing newsletter, *The Yellow Ribbon* to make it more informative and relevant.

Our strength as Soldiers relies heavily on the strength of our Families. Whether stationed in the U.S. or at one of the bases overseas, the importance of a strong Family is extremely important ... Army Families are Army Strong.

The monthly newsletter is aimed at keeping everyone, regardless of location, well informed of the activities and events that are taking place in and around USARCENT. It provides a forum for Soldiers and Family members to come together to support each other.

One of the key focuses of *The Yellow Ribbon* is to welcome our new Soldiers and their Families into the USARCENT Family; it is an extension of our sponsorship program.

We do this by providing them information about USARCENT, which includes:

Messages from key leaders in the FRG program.

USARCENT and Army news.

Volunteer and recreation opportunities

Civilian career opportunities for



Command Sgt. Major John Fourhman spouse is deployed to Camp Arifjan, Kuwait.

The FRG members, who take the time to write, photograph, publish and participate in *The Yellow Ribbon* newsletter, demonstrate their commitment to our USARCENT Family. To those who contribute to the newsletter, I thank you for making *The Yellow Ribbon* a great publication for our Soldiers and Family members and solicit your suggestions to make it even better.

I encourage everyone in the command to take time and familiarize yourself with *The Yellow Ribbon*, and provide information to your spouses so they can become an involved and informed Family member in our great organization.

*The Yellow Ribbon* can be found online at <http://www.arcent.army.mil/frg>. You can also be added to the mailing list or receive an electronic copy by sending an e-mail to [frg@arcent.army.mil](mailto:frg@arcent.army.mil); be sure to include your name and e-mail address again in the text box and indicate in the subject line, "Electronic Yellow Ribbon."

Patton's Own! 

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Find us online at [www.arcent.army.mil](http://www.arcent.army.mil).

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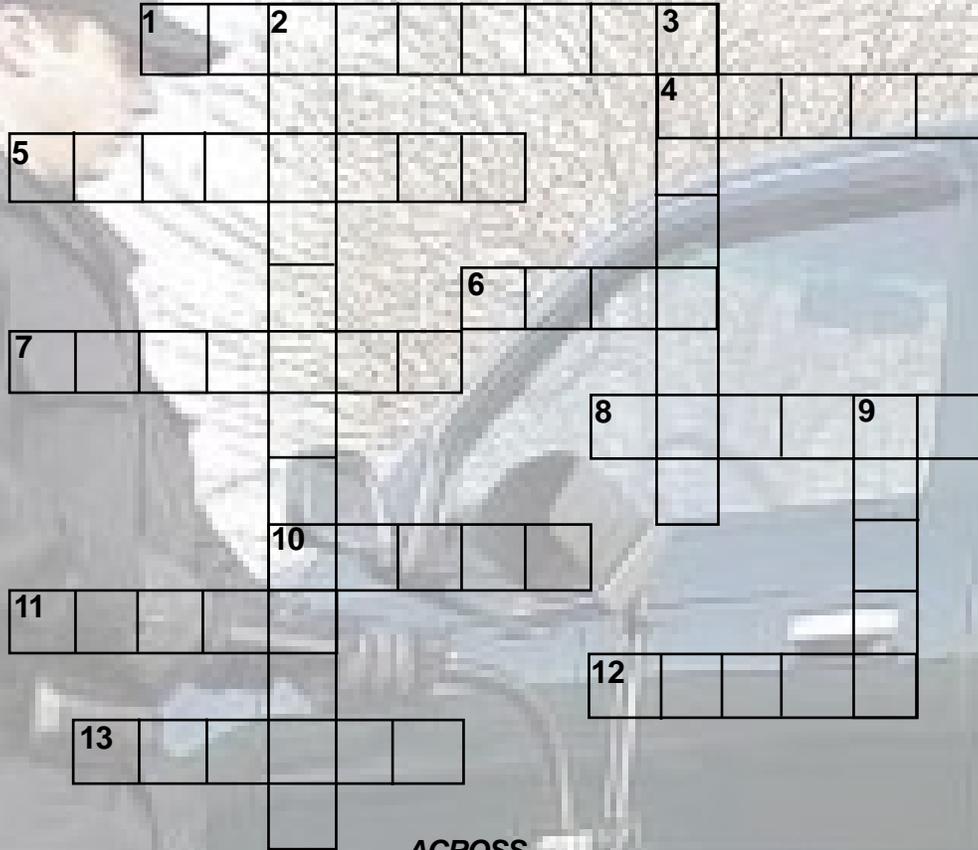
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**DV**  
The  
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# Inspection Safety Crossword Puzzle



### ACROSS

- 1. Special storage required for these
- 4. Check for \_\_\_\_\_ electrical wires
- 5. Adequate \_\_\_\_\_ is needed to see what you are doing
- 6. Wires, hoses and tools on the floor create this hazard
- 7. Remove any \_\_\_\_\_ equipment from service
- 8. Tools that are \_\_\_\_\_ cannot be used
- 10. Check for \_\_\_\_\_ objects that can cause cuts
- 11. If this accumulates it could cause a fire hazard
- 12. Check that all safety \_\_\_\_\_ are in place and legible
- 13. If these are missing, equipment is unsafe

### DOWN

- 2. \_\_\_\_\_ must be readily accessible at all times in case of a fire
- 3. Liquid spills create \_\_\_\_\_ conditions
- 9. Emergency \_\_\_\_\_ may not be blocked or locked at any time

**ANSWERS ON PAGE 11**

# USARCENT Chaplain's life and service celebrated



**Servicemembers pay tribute to Chaplain (Col.) Sidney J. Marceaux, U.S. Army Central, during a memorial ceremony held in his honor at the Zone 1 Chapel on Camp Arifjan, Kuwait, Sept. 24.**

**Story and photo by  
Spc. Elayseah Woodard-Hinton  
Desert Voice Staff Writer**

Servicemembers and guests paid tribute to Chaplain (Col.) Sidney J. Marceaux, U.S. Army Central, during a memorial ceremony held in his honor at the Zone 1 Chapel on Camp Arifjan, Kuwait, Sept. 24.

Attendees celebrated Marceaux's life and his 42 years as a Soldier in the National Guard, Army Reserve and Regular Army.

"With uncles and cousins who served in World War II, it was not unusual that he too would someday serve," said Col. Craig Wiley, chaplain, USARCENT.

"However, Chaplain Marceaux would add a twist to family history, serving as both a Soldier and priest; a first for a family [with] a long legacy of service."

Those who participated in the ceremony shared memories of Marceaux and his dedication to the spiritual well being of Soldiers and their families.

Maj. William Howerton II, US-

ARCENT, reflected on how he felt Marceaux embodied this dedication.

He spoke of how Marceaux put together a choir, in a week's time, for his parishioners because he believed singing was another form of prayer.

Howerton also shared memories of Marceaux's last mass at Camp Arifjan where the youngest son of the previous commander Army Support Group-Kuwait took part in his first communion. Because Marceaux did not remember his own first communion, he took the extra step to make sure the young man's first was memorable by encouraging everyone to shake his hand and congratulate him.

"Father Marceaux's ministry had a wonderful twist to everything he did," said Howerton. "He loved, he served and he protected his Soldiers; no matter where he was, no matter what he did and no matter what the conditions were."

Upon his graduation from high school, Marceaux joined the Texas National Guard at the age of 17.

While in the Guard, he earned

his Master's degree in Church Management and shortly after was ordained as a Roman Catholic priest of the Diocese of Beaumont.

After eight years of service to the National Guard, Marceaux joined the Army Reserves where he spent 29 years as a chaplain. In 1995, the Chief of Chaplains invited Chaplain Marceaux to come on active duty.

During his time as a Chaplain, Marceaux had many assignments and a hand in developing several religious programs. A few of his undertakings include developing the Fort Bragg, N.C., religious support program and conducting religious services in French, Spanish and Italian while assigned to the 80th Area Support Group in Chievres, Belgium. He also implemented the commander's vision for religious support throughout Japan while assigned to the U.S. Army Japan and 9th Theater Support Command.

During his final deployment at Camp Arifjan, Marceaux served as the only Catholic chaplain in country. He provided religious support at five different chapels located on four different camps, the U.S. Embassy and a confinement facility.

He had a wide range of responsibility in the spiritual guidance of servicemembers in all branches, contractors, civilians, ambassadors and third country nationals.

"After serving 42 years as a Soldier in the National Guard, the Army Reserve and the Regular Army, Chaplain Sidney Marceaux embodies the Chaplain Corps motto: 'Pro Deo Et Patria- For God and Country,'" said Wiley. "He will be missed." 

# Acquisition training treks to S.W. Asia

Story and photo by  
Jim Hinnant  
401st AFSB PAO

**N**early 18 years ago, the U.S. Congress enacted the Defense Acquisition Workforce Improvement Act, a work of landmark legislation intended to improve the effectiveness of the people who manage and implement defense acquisition programs through education, training and work experience.

For the first time in Southwest Asia, 18 Soldiers, Army civilians and contractors completed the classroom portion of the Intermediate Systems Acquisition Course, Acquisition 201B, one of the most difficult professional certification requirements to obtain in the Acquisition, Technology and Logistics field.

“There are waiting lists in the states for this course,” said Donald Hafner, training manager, 401st Army Field Support Brigade. “For these folks to be able to complete the 201B course here is a real plus.”

“The complexity of the logistics business makes certification more important than ever,” said Hafner. “It’s more than just moving parts or supplies; it involves facilities, budgets, acquisition and more. Today’s logisticians have to be knowledgeable in many areas.”

Students traveled from Afghanistan and Qatar for the training.

“Certification really means something,” said Jeff Patten, a professor of Systems Acquisition Management at the Defense Acquisition University’s South Region Campus, located in Huntsville, Ala. “We have a professional logistics workforce.”

According to Patten, one of the real benefits of the professionalization of the AT&L workforce is the ability to more efficiently get critical technology into the hands of the war-fighter.

“The [Mine Resistant Ambush Protected Vehicle] program is a great example,” said Patten. “Two years ago, we didn’t have them and we have rolled them out quickly in a combat environment.”

Patten says training like the Intermediate Systems Acquisition

Course has been instrumental in the MRAP and other recent acquisition successes.

“This course is key, we teach students to work in an integrated product team and solve complicated acquisition problems,” Patten added.

One student, who completed the course, says he came to the session looking to develop his logistics skills and prepare for career advancement, but found much more.

“I found the most beneficial part of the course was learning how a defense acquisition strategy plays out, from a need being identified and turned into a concept, to a finished product in the hands of the Soldier in the field,” said Lewis Courtney, Department of the Army civilian, 401st AFSB. “The course opened my eyes to other areas in the acquisition, logistics and technology field.”

Courtney said the course exceeded his expectations.

“The instructors from DAU were great,” said Courtney. “Time flew by and I was never bored.”

“The greatest payoff from the training may be the focus it brings to that ‘other thing’ we do as logisticians,” said Robert Williams, chief of staff and deputy to the brigade commander, 401st AFSB.

“Acquisition is, as are logistics and technology, one of our core competencies,” said Williams. “This is one of the toughest courses to get, and bringing it here gets our folks closer to certification while helping us focus on the ‘A’ of A, L and T.” **A**



Intermediate Systems Acquisition course student David McDougal, assists Chris Fry, a Defense Acquisition University Professor of Systems Acquisition Management, during a classroom discussion, at Camp Arifjan, Kuwait, Sept. 15.

Camp Arifjan

# 2515TH NAAD PROVIDES SEA AND

Story and photos by  
Spc. Elayseah Woodard-Hinton  
Desert Voice Staff Writer

**U.S.** Army Central's 2515th Naval Air Ambulance Detachment is responsible for providing continuous medical evacuation coverage for southern Iraq, Kuwait and the Northern Arabian Gulf as part of their area of responsibility.

Stationed at Camp Buehring, Kuwait, the Navy unit is completely out of its element; yet they have managed to carry out their mission in the deserts of the Middle East.

"It's your typical life-flight helicopter you might see back in the States, except we do it here in Kuwait and southern Iraq," said Petty Officer 1st Class Matthew Bonnett, a Williamsburg, Va., native.

The 2515th NAAD assumed its mission in 2005 in an effort to help the Army provide pre-emergency hospital care to servicemembers involved in Operations Iraqi and Enduring Freedom.

"The Navy was asked to source this mission to relieve the burden



**Soldiers from the 41st Field Artillery Brigade conduct training with 2515th Naval Air Ambulance Detachment members in preparation for their deployment to Iraq.**

and rescue medical technicians," said Cmdr. Mike Dowling, 2515th NAAD, East Northport, N.Y., native. "The Army has their way of doing business, the Navy has its way of doing business; but we find ways to work together."

The NAAD includes more than 100 people from 10 different commands.

The group is comprised of 16 pilots, 16 aircrewmembers, 8 search

and rescue medical technicians, and more than 50 maintenance and support personnel. The unit works 12-hour shifts, seven days a week on 6-month deployments.

The unit receives calls that range from urgent, priority or routine.

In order to respond when needed, they maintain two first-up crews, required to launch within 15 minutes, and two second-up crews, which are given a 1-hour launch time, on stand-by.

NAAD members are trained and certified to respond to medical emergencies on both land and sea. They continuously train on various jobs that they are tasked with in the AOR and tasks that they would do at their home station.

"When we're not waiting for calls we're training," said Bonnett.

The training is separated by type and category such as tactics, medicine and rescue, added Bonnett.

Some of the training includes



**Petty Officer 2nd Class Kendra Larson, performs a maintenance check on a MH-60S helicopter.**

# October 2008 Menu

October 5, 2008

Lunch:  
Baked Lasagna  
Polish Sausage w/ sautéed Onions & Green Pepper  
Lyonnais Rice  
Italian Roasted Potatoes  
Seasoned Peas & Carrots  
Stewed Tomatoes  
Garlic Breads

Dinner:  
Tuna Terazzini  
Jamaican Rum Chicken  
Garlic Cheese Potatoes  
Seasoned Broccoli  
Ginger Glazed Carrots  
Brown Gravy

October 6, 2008

Lunch:  
Braised Liver With Onions  
Pasta Toscana  
Aztec Rice  
Seasoned Mashed Potatoes  
Hacienda Corn & Black Beans  
Grilled Zucchini  
Brown Gravy

Dinner:  
Creole Pork Chops  
Salmon Steak w/ Buttered Lemon Sauce  
Paprika Buttered Potatoes  
Buttered Fettuccini Noodles  
Ratatouille  
Buttered Cauliflower  
Vegetable Gravy

October 7, 2008

Lunch:  
Beef Fajita  
Chicken & Bean Burritos  
Cheese Enchiladas  
Spanish Rice  
Refried Beans  
Seasoned Sweet Corn  
Enchiladas Sauce  
Tortilla Bread

Dinner:  
Grilled Ham Steak  
Beef Prime Ribs  
Orange Rice  
Mashed Potatoes  
Tangy Spinach  
Glazed Carrots  
Brown Gravy

October 12, 2008

Lunch:  
Braised Pork Ribs  
Savory Baked Chicken  
Rosemary Potato Wedges  
Szechwan Spicy Noodles  
Corn O'Brien  
Club Spinach  
Chicken Gravy

Dinner:  
Tomato Meat Loaf  
Fried Chicken Tender  
Mashed Potatoes  
Rice Pilaf  
Seasoned Kidney Beans  
Cauliflower Polonaise  
Brown Gravy

October 13, 2008

Lunch:  
Grilled Knockwurst  
Cottage Pie  
Oven Brown Potato  
Brown Rice  
Calico Cabbage  
Succotash  
Brown Gravy

Dinner:  
Honey Glazed Riblets  
Baked Trout Fish  
Spicy Potato Wedges  
Chick Peas Rice  
Sweet Peas  
Seasoned Butter Beans  
Brown Gravy

October 14, 2008

Lunch:  
Chicken Fajitas  
Beef & Bean Burritos  
Cheese Enchiladas  
Spanish Rice  
Refried Beans  
Mexican Corn  
Enchiladas Sauce  
Tortilla Bread

Dinner:  
Cajun Roast Beef  
Scalloped Ham & Potatoes  
Oven Brown Potatoes  
Butter Noodles  
Ratatouille  
Lyonnais Okra  
Brown Gravy

October 19, 2008

Lunch:  
Hungarian Goulash  
Bombay Chicken  
Buttered Egg Noodles  
Paprika Mashed Potato  
Seasoned Green Beans  
Calico Cabbage  
Brown Gravy

Dinner:  
Grilled Bratwurst w/ Sautéed Onions & Peppers  
Greek Lemon Turkey Pasta  
South Western Rice  
Carrots & Celery Amandine  
Tangy Spinach  
Brown Gravy

October 20, 2008

Lunch:  
Chicken Adobo  
Sauerbraten  
Tri-Colored Pasta  
Fried Rice  
Peas & Onions  
Cauliflower w/ Cheese Sauce  
Brown Gravy

Dinner:  
Braised Pork Chops  
Spaghetti w/ Meat Balls  
Oven-Glo Potatoes  
Italian Style Baked Beans  
Hot Spiced Beets  
Garlic Bread

October 21, 2008

Lunch:  
Beef Fajitas  
Chicken & Bean Burritos  
Cheese Enchiladas  
Mexican Rice  
Refried Beans  
Mexican Corn  
Enchiladas Sauce  
Tortilla Bread

Dinner:  
Caribbean Chicken  
Shrimp Creole  
Islander's Rice  
Scalloped Potatoes  
Calico Cabbage  
Lima Beans  
Chicken Gravy

October 22, 2008

Lunch:  
BBQ Pork Loin  
Chicken Pot Pie  
Mediterranean Brown Rice  
O'Brien Potatoes  
Ginger Glazed Baby Carrots  
Cut Green Beans  
Chicken Gravy

Dinner:  
Grilled Steak  
Steamed Crab Legs  
Fried Shrimps  
Toast Green Rice  
Baked Potatoes  
Steamed Broccoli  
Sweet Corn  
Sautéed Onions & Mushrooms  
Butter Sauce

October 27, 2008

Lunch:  
Baked Lasagna  
Chicken Parmesan  
Italian Roasted Potatoes  
Ratatouille  
Corn O'Brien  
Brown Gravy  
Garlic Toast

Dinner:  
Beef Ball Stroganoff  
Basil Baked Fish Portion  
Steamed Rice  
Garlic Lemon Potatoes Wedges  
Okra and Tomato Combo  
Cauliflower Parmesan

October 28, 2008

Lunch:  
Beef Fajitas  
Chicken & Bean Burritos  
Cheese Enchiladas  
Mexican Rice  
Refried Beans  
Mexican Corn  
Enchiladas Sauce  
Tortilla Bread

Dinner:  
Turkey Nuggets  
Sweet & Sour Pork  
Orange Rice  
Cottage Fried Potatoes  
Honey Dejon Vegetables  
Carrots & Peas  
Turkey Gravy

October 29, 2008

Lunch:  
Ground Beef Cordon Bleu  
Chicken Chow Mein  
Duchesse Potatoes  
Steamed Rice  
Buttered French Beans  
Seasoned Slice Carrots  
Brown Gravy

Dinner:  
Grilled Steak  
Baked Lobster w/ Cheese  
Fried Scallops  
Fried Rice  
Baked Potatoes  
Steamed Broccoli  
Sweet Corn  
Sautéed Onions & Mushrooms  
Butter Sauce

October 30, 2008

Lunch:  
Fried Catfish  
BBQ Chicken  
Cheese Macaroni  
Candied Yams  
Southern Style Greens  
Corn on the Cob  
Hush Puppies

Dinner:  
New England Boiled Dinner  
Breaded Fried Pork Chop  
Egg Fried Rice  
Lyonnais Potatoes  
Steamed Cabbage  
Seasoned Beans  
Brown Gravy

# Menu Key

**Green: Healthy Choices**

**Red: Specialty Meals**

# OIF Dining Facility

October 1, 2008/October 29, 2008

Lunch:  
 Chicken Noodle Soup  
 Crackers  
 Jagerschnitzel  
 Meatloaf (Beef & Turkey)  
 Mashed Potatoes  
 Noodle Parmesan  
 Black-eyed Peas  
 Broccoli Cauliflower Medley  
 Mushroom Gravy

Dinner:  
 Chicken Noodle Soup  
 Cracker  
 T-Bone Steak  
 Breaded Shrimp  
 Onion & Mushrooms  
 Red Beans & Rice  
 Baked Potato w/ Sour Cream  
 Seasoned Green Beans  
 Corn on the Cob  
 Brown Gravy  
 Crab Salad  
 Lemon Wedges, Tartar Sauce  
 Seafood Cocktail Sauce

(Day 21 of 28)

**Pasta Bar**

October 2, 2008/October 30, 2008

Lunch:  
 Cream of Mushroom Soup  
 Crackers  
 Ground Beef Yakisoba w/ spaghetti  
 Rotisserie Chicken  
 Oven Browned Potatoes  
 Georgia Rice  
 California Blend Vegetables  
 Succotash  
 Brown Gravy

Dinner:  
 Cream of Mushroom Soup  
 Crackers  
 Nachos  
 Beef fajitas  
 Enchiladas  
 Chicken Fajitas  
 Burritos  
 Taco Bar  
 Chicken Quesadilla  
 Oven Browned Potatoes  
 Mexican Rice  
 Seasoned Mixed Vegetables  
 Pinto Beans  
 Refried Beans

(Day 22 of 28)

**Indian Night Meal**

October 3, 2008/October 31, 2008

Lunch:  
 Vegetarian Vegetable Soup  
 Crackers  
 Chicken Cordon Bleu  
 Creole Macaroni  
 Baked Macaroni & Cheese  
 Mashed Potatoes  
 Collard Greens  
 Calico Corn  
 Brown Gravy

Dinner:  
 Bean and Bacon Soup  
 Crackers  
 BBQ Beef Brisket  
 Breaded Pork Chops  
 Mashed Potatoes  
 Noodle Jefferson  
 Brown Gravy  
 Broccoli Combo  
 Orange Carrot Almandine  
 Sautéed Mushrooms & Onions

(Day 23 of 28)

**Potatoe Bar**  
**Steak Night**

October 4, 2008

Lunch:  
 Tomato Soup  
 Crackers  
 Honey Glazed Cornish Hens  
 Roast Beef  
 Baked Potato  
 Mashed Sweet Potatoes  
 Honey Dijon Vegetables  
 Cauliflower Parmesan  
 Sour Cream  
 Horseradish Sauce

Dinner:  
 Vegetarian Vegetable Soup  
 Crackers  
 Oriental Peppers Steak  
 Breaded Scallops  
 Macaroni & Cheese  
 Steamed Rice  
 Brown Gravy  
 Japanese Vegetable Stir Fry  
 Peas w/ Onions

(Day 24 of 28)

**Fajitas Bar**

October 8, 2008

Lunch:  
 Chicken Noodle Soup  
 Crackers  
 Veal Parmesan  
 Roast Pork  
 Steamed Rice  
 Cheese Tortellini  
 Fried Cabbage  
 Hacienda Corn & Black Beans

Dinner:  
 Chicken Noodle Soup  
 Crackers  
 T-Bone steak  
 Crab Legs  
 Breaded Shrimp  
 Baked Potatoes  
 Pasta Provincial  
 Corn on the Cob  
 Green Beans Creole  
 Sour Cream

(Day 28 of 28)

**Pasta Bar**

October 9, 2008

Lunch:  
 Chicken noodle soup  
 Cracker  
 Baked Salmon  
 Grilled Pork Chops  
 Oven Glow Potatoes  
 Noodles Jefferson  
 Stewed Tomatoes  
 California Blend Vegetables  
 Onion Gravy  
 Apple Sauce  
 Lemon Wedges  
 Tartar Sauce

Dinner:  
 Chicken Noodle Soup  
 Crackers  
 Beef Prime Rib  
 Chicken Cordon Bleu  
 Garlic Roasted Potatoes  
 Rice Pilaf  
 Steamed Peas  
 Seasoned Corn  
 Turkey Gravy  
 Cranberry Sauce

(Day 1 of 28)

**Taco Bar**  
**Chinese Night Meal**

October 10, 2008

Lunch:  
 Cream of Mushroom Soup  
 Crackers  
 Pork Adobo  
 Salisbury steak  
 Steamed Rice  
 Mashed Potatoes  
 Seasoned Peas & Carrots  
 Black-eyed Peas  
 Brown Gravy

Dinner:  
 Cream of Mushroom Soup  
 Crackers  
 BBQ Beef Brisket  
 Rotisserie Chicken  
 Red Beans Rice  
 Spicy Potato Wedges  
 Seasoned Carrots  
 Herbed Broccoli  
 Chicken Gravy

(Day 2 of 28)

**Potatoe Bar**  
**Steak Night**

October 11, 2008

Lunch:  
 Vegetarian Vegetable Soup  
 Crackers  
 Crab Cakes  
 Cornish Hen  
 Cheese Tortellini  
 Rice Pilaf  
 Calico Corn  
 Seasoned Green Beans  
 Parmesan Cheese  
 Corn Bread

Dinner:  
 Bean & Bacon Soup  
 Crackers  
 Sweet & Sour Pork  
 Turkey Cutlets (Baked and Breaded)  
 Baked potatoes  
 Steamed Rice  
 Steamed Broccoli  
 Succotash  
 Sour Cream

(Day 3 of 28)

**Fajitas Bar**

October 15, 2008

Lunch:  
 New England Clam Soup  
 Crackers  
 Swedish Meatballs  
 Baked Ham  
 Steamed Rice  
 Scalloped Potatoes  
 Glazed Carrots  
 Spring Blend Vegetables  
 Cheese Biscuits  
 Pineapple Sauce

Dinner:  
 New England Clam Soup  
 Crackers  
 T-Bone Steak  
 Breaded/Baked Catfish  
 Onions & Mushrooms  
 Steamed Rice  
 Baked Potato w/ Sour Cream  
 Seasoned Green Beans  
 Corn on the Cob  
 Brown Gravy  
 Crab Salad  
 Lemon Wedges, Tartar Sauce

(Day 7 of 28)

**Pasta Bar**

October 16, 2008

Lunch:  
 Cream of Mushroom Soup  
 Crackers  
 Roast Turkey  
 Prime Ribs  
 Mashed Potatoes  
 Sweet Potatoes  
 Steamed Broccoli  
 Seasoned Mixed Vegetables  
 Seasoned Dressing  
 Turkey Gravy  
 Au Jus  
 Cranberry Sauce  
 Hot Rolls

Dinner:  
 Cream of Mushroom Soup  
 Crackers  
 Fried & Lemon Baked Pollock  
 Lasagna/Spinach Lasagna/Egg Plant Parmesan  
 Garlic Roasted Potatoes  
 Steamed Rice  
 Seasoned Succotash  
 Harvard Beets  
 Onion Gravy/Parmesan Cheese  
 Applesauce

(Day 8 of 28)

**Taco Bar**  
**Arabian Night Meal**

October 17, 2008

Lunch:  
 Bean w/w Bacon Soup  
 Nachos  
 Beef Fajitas  
 Enchiladas  
 Chicken Fajitas  
 Burritos  
 Taco Bar  
 Chicken Quesadilla  
 Oven Browned Potatoes  
 Spanish Rice  
 Seasoned Mixed Vegetables  
 Pinto Beans  
 Refried Beans  
 Enchilada Sauce  
 Queso Sauce

Dinner:  
 Vegetarian Vegetable Soup  
 Salisbury Steak  
 Rotisserie Chicken  
 Mashed Potatoes  
 Seasoned Noodles  
 Green Beans  
 Seasoned Carrots  
 Chicken Gravy

(Day 9 of 28)

**Potatoe Bar**  
**Steak Night**

October 18, 2008

Lunch:  
 Vegetarian Vegetable Soup  
 Crackers  
 Trout Fried & Baked  
 Beef Pot Roast  
 Mashed Potatoes  
 Fried Rice  
 California Blend Vegetables  
 Calico Corn  
 Brown Gravy  
 Lemon Wedges, Tartar Sauce

Dinner:  
 Bean w/ Bacon Soup  
 Crackers  
 Yakisoba Hamburger w/ Spaghetti  
 Grilled Pork Chops  
 Cheese Tortellini  
 Spicy Tortellini  
 Seasoned Cauliflower  
 Turnip Green  
 Brown Gravy

(Day 10 of 28)

**Fajitas Bar**

October 22, 2008

Lunch:  
 Cream of Broccoli Soup  
 Crackers  
 Egg Rolls  
 Gen. Tso Chicken  
 Chicken & Broccoli  
 Vegetable Lo Mein  
 Shrimp Lo Mein  
 Asian Style Riblets  
 Spicy Potato Wedges  
 Steamed/Fried Rice  
 Oriental Stir Fry  
 Seasoned Mix Vegetables

Seafood Dinner:  
 New England Clam Soup  
 Crackers  
 Lobster  
 Breaded Shrimp  
 Crab Bites  
 Onion & Mushrooms  
 Rice Pilaf  
 Baked Potatoes w/ Sour Cream  
 Seasoned green Beans  
 Corn on the Cob  
 Brown Gravy

(Day 14 of 28)

**Pasta Bar**

October 23, 2008

Lunch:  
 Bean w/ Bacon Soup  
 Crackers  
 Ham Pit Baked  
 Swedish Meatballs  
 Seasoned Egg Noodles  
 Garlic Roasted Potatoes  
 Spring Blend Vegetables  
 Cauliflower Au Gratin  
 Brown Gravy  
 Applesauce  
 Corned Bread

Dinner:  
 Bean w/ Bacon Soup  
 Crackers  
 Texas Style Corned Beef  
 Fried/Baked Pollock  
 Baked Macaroni & Cheese  
 Steamed Rice  
 Succotash  
 Vegetable Medley  
 Tartar Sauce  
 Lemon Wedges  
 Seafood Cocktail Sauce  
 Cheese Biscuit  
 Brown Gravy

(Day 15 of 28)

**Taco Bar**  
**Oriental Night Meal**

October 24, 2008

Lunch:  
 Vegetarian Vegetable Soup  
 Crackers  
 Tuna Noodle Casserole  
 Chicken Fried Steak  
 Cream Country Gravy  
 Steamed Rice  
 Seasoned Carrots  
 Seasoned Broccoli  
 Mushroom Gravy

Dinner:  
 Vegetarian Vegetable Soup  
 Crackers  
 Jambalaya  
 Fried/Baked Chicken  
 Jambalaya Seasoned Rice  
 Baked Potato w/ Sour Cream  
 Seasoned Green Beans  
 Oriental Stir Fry  
 Brown Gravy

(Day 16 of 28)

**Potatoe Bar**  
**Steak Night**

October 25, 2008

Lunch:  
 Chicken Noodle Soup  
 Crackers  
 Roast Turkey  
 BBQ Ribs  
 Savory Bread Dressing (Mix)  
 Mashed Potatoes  
 Seasoned Mixed Vegetables  
 Collard Greens  
 Turkey Gravy  
 Cranberry Sauce  
 Rice Pilaf  
 Candied Yams  
 Biscuits

Dinner:  
 Cream of Mushroom Soup  
 Crackers  
 Breaded Pork Chops  
 Mongolian BBQ Shrimp, Chicken, beef, pork stir fry  
 Fried/Steamed Rice  
 Garlic Mashed Potatoes  
 California Blend Vegetables  
 Fried Cabbage  
 Brown Gravy  
 Applesauce

(Day 17 of 28)

**Fajitas Bar**

**\*Menu Subject To Change**

# October 2008 Menu

October 5, 2008

Lunch:  
 Chicken w/ Rice Soup  
 Crackers  
 Beef Stroganoff  
 Grilled Ham Steak  
 Seasoned Noodles  
 Deviled Oven Fries  
 Stewed Tomatoes  
 Seasoned Green Peas

Dinner:  
 Chicken w/ Rice Soup  
 Crackers  
 Spaghetti w/ Meatballs  
 Pork Ribs & Sauerkraut  
 Mashed Potatoes  
 Brown Gravy  
 Herbed Broccoli  
 Mixed Vegetables

**Pasta Bar**  
**Mongolian BBQ Night**

(Day 25 of 28)

October 6, 2008

Lunch:  
 Cream of Broccoli Soup  
 Crackers  
 Fried & Baked Chicken  
 Prime Rib w/Au Jus Sauce  
 Mashed Potatoes  
 Orange Rice  
 Chicken Gravy  
 Green Beans Combo  
 Mexican Corn

Dinner:  
 Cream of Broccoli Soup  
 Crackers  
 Beef Pot Roast  
 Gen, Tso Chicken  
 Chicken & Broccoli  
 Veg Lo Mein  
 Shrimp Lo Mein  
 Steamed Rice  
 Parsley Seasoned Potatoes  
 Fried Cauliflower  
 Beets in Orange-Lemon Sauce

**Chinese Bar**

(Day 26 of 28)

October 7, 2008

Lunch:  
 New England Clam Soup  
 Crackers  
 Chili Macaroni  
 Baked Salmon  
 Aztec Rice  
 Mashed Potatoes  
 Brown Gravy  
 South of the Border Broccoli  
 Peas w/ Onions  
 Lemon Slice

Dinner:  
 New England Clam Soup  
 Crackers  
 Roast Turkey  
 Stuffed Green Peppers  
 Rissole Potatoes  
 Italian - Style Baked Beans  
 Seasoned Carrot Slices  
 Bread Dressing  
 Mashed Potatoes  
 Turkey Gravy  
 Cranberry Sauce

**Soul Food Night Meal**

(Day 27 of 28)

October 12, 2008

Lunch:  
 Tomato Soup  
 Crackers  
 Roast Beef  
 Italian Style Veal  
 Mashed Potatoes  
 Seasoned Egg Noodles  
 Steamed Peas  
 Fried Cabbage  
 Brown Gravy  
 Sautéed Mushrooms & Onions

Dinner:  
 Vegetarian Vegetable Soup  
 Cracker  
 Spaghetti w/ Meat Sauce  
 Fried/Baked/Blackened Trout  
 Macaroni & Cheese  
 Oven Brown Potatoes  
 Corn on the Cob  
 Seasoned Carrots  
 Collard Greens  
 Brown Gravy  
 Parmesan Cheese  
 Garlic Bread

**Pasta Bar**  
**Mongolian BBQ Night**

(Day 4 of 28)

October 13, 2008

Lunch:  
 Chicken w/ Rice Soup  
 Crackers  
 BBQ Ribs  
 Fried/Baked Chicken  
 Mashed Potatoes  
 Cheese Tortellini  
 Blacked Eyed Peas  
 Collard Greens  
 Chicken Gravy  
 Crab Salad  
 Cornbread

Dinner:  
 Chicken w/ Rice Soup  
 Crackers  
 Pork Roast  
 Braised Beef & Noodles  
 Potatoes Au Gratin  
 Rice Pilaf  
 Harvard Beets  
 Seasoned Cauliflower  
 Mushroom Gravy  
 Applesauce

**Chinese Bar**

(Day 5 of 28)

October 14, 2008

Lunch:  
 Cream w/ Broccoli Soup  
 Crackers  
 Baked/Fried Pollock  
 Swiss steak w/ M&O  
 O'Brien Potatoes  
 Steamed Rice  
 Oriental Stir Fry  
 Steamed Broccoli  
 Mushroom Gravy  
 Apple Sauce  
 Tartar Sauce

Dinner:  
 Cream of Broccoli Soup  
 Crackers  
 Jambalaya  
 Meat Loaf  
 Jambalaya Seasoned Rice  
 Mashed Potatoes  
 Seasoned Corn  
 Seasoned Tomatoes  
 Brown Gravy

**Soul Food Night Meal**

(Day 6 of 28)

October 19, 2008

Lunch:  
 Chicken Noodle Soup  
 Crackers  
 Roasted Pork Roast  
 Chili Mac  
 Oven Brown Potatoes  
 Corn on Cob  
 Peas and Carrots  
 Brown Gravy  
 Applesauce  
 Cornbread

Dinner:  
 Chicken Noodle Soup  
 Crackers  
 Cornish Hens  
 Meatloaf  
 Mashed Potatoes  
 Rice Pilaf  
 Herbed Broccoli  
 Succotash  
 Brown Gravy

**Pasta Bar**  
**Mongolian BBQ Night**

(Day 11 of 28)

October 20, 2008

Lunch:  
 Tomato Soup  
 Crackers  
 Swiss steak w/ Tomato Sauce  
 Baked/Fried Pollock  
 Macaroni and Cheese  
 Deviled Oven Fries  
 Seasoned Green Beans  
 Glazed Carrots  
 Brown Gravy  
 Tartar Sauce  
 Lemon Wedges

Dinner:  
 Tomato Soup  
 Cracker  
 Pulled Pork BBQ & Buffalo Shredded Chicken  
 Turkey Cutlet, Chicken Fried and Baked  
 Steamed Rice  
 O'Brien Potatoes  
 Peas w/ Mushrooms  
 Seasoned Corn  
 Turkey Gravys

**Chinese Bar**

(Day 12 of 28)

October 21, 2008

Lunch:  
 Cream of Broccoli Soup  
 Crackers  
 Roast Turkey  
 Seafood Newburg  
 Mashed Potatoes  
 Bread Dressing  
 Seasoned Green Peas  
 Corn O'Brien  
 Mushroom Gravy  
 O'Brien Potatoes  
 Cranberry Sauce  
 Candied Yams

Dinner:  
 Cream of Broccoli Soup  
 Crackers  
 Breaded Pork Chops  
 Lasagna/Spinach Lasagna/Eggplant Parmesan  
 Garlic Bread  
 Parmesan Cheese  
 Steamed Rice  
 Mashed Potatoes  
 Herbed Broccoli  
 California Blend Vegetable  
 Brown Gravy

**Soul Food Night Meal**

(Day 13 of 28)

October 26, 2008

Lunch:  
 Cream of Mushroom Soup  
 Crackers  
 Chili Con Carne  
 Trout Baked & Fried  
 Steamed Rice  
 Seasoned Noodles  
 Hacienda Corn & Black Beans  
 Fried Cauliflower  
 Brown Gravy  
 Tartar Sauce  
 Lemon Wedges  
 Seafood Cocktail Sauce

Dinner:  
 Chicken Noodle Soup  
 Crackers  
 Crab Cakes w/ Condiments  
 Prime Ribs  
 Mashed Potatoes  
 Steamed Rice  
 Spring Bland Vegetables  
 Pinto Beans  
 Brown Gravy  
 Horseradish  
 Lemon Wedges

**Pasta Bar**  
**Mongolian BBQ Night**

(Day 18 of 28)

October 27, 2008

Lunch:  
 Cream of Broccoli Soup  
 Crackers  
 Braised Beef Cubes  
 Rotisserie Chicken  
 Mashed Potatoes  
 Seasoned Noodles  
 Red Beans & Rice  
 Turnip Greens  
 Black-eyed Peas  
 Chicken Gravy  
 Cornbread

Dinner:  
 Cream of Broccoli Soup  
 Crackers  
 Salisbury steak  
 BBQ Style Riblets  
 Spicy Potato Wedges  
 Baked Macaroni & Cheese  
 Seasoned Peas  
 Seasoned Succotash  
 Beef Gravy

**Chinese Bar**

(Day 19 of 28)

October 28, 2008

Lunch:  
 Chicken w/ Rice Soup  
 Crackers  
 Spaghetti w/ Meatballs  
 Roast Pork Loin  
 Steamed Rice  
 Grilled Potato Cakes  
 Seasoned Corn  
 Seasoned Green Beans  
 Brown Gravy  
 Parmesan Cheese  
 Garlic Bread  
 Applesauce

Dinner:  
 Chicken w/ Rice Soup  
 Crackers  
 Breaded/Baked Catfish  
 Pork Chop Suey  
 Oven Brown Potatoes  
 Steamed Rice  
 Seasoned Carrots  
 Cauliflower Au Gratin  
 Brown Gravy

**Soul Food Night Meal**

(Day 20 of 28)

# Menu Key

Green: Healthy Choices

# AIK Dining Facility

October 1, 2008

Lunch:  
Roast Fresh Ham  
Baked Chicken  
Buttered Noodles  
Oven Gio Potatoes  
Grilled Zucchini  
Seasoned Succotash  
Brown Gravy

Dinner:  
Grilled Steak  
Steamed Crab Legs  
Fried Scallops  
Tossed Green Rice  
Baked Potatoes  
Sweet Peas  
Sautéed Onions & Mushrooms  
Butter Sauce

October 2, 2008

Lunch:  
BBQ Chicken  
Southern Fried Catfish  
Cheese Macaroni  
Candied Yams  
Southern Style Greens  
Parsley Buttered Carrots  
Hush Puppies

Dinner:  
Baked Turkey Wings  
Braised Beef Cubes  
Buttered Egg Noodles  
Oriental Rice  
Seasoned Green Beans  
Harvard Beets  
Turkey Gravy

October 3, 2008

Lunch:  
Herbed Cornish Hens  
Honey Glazed Rib Lets  
Home Fried Potatoes  
Dirty Rice  
Seasoned Brussels Sprouts  
Beans Combo  
Brown Gravy

Dinner:  
Teriyaki Beef Strips  
Blackened Fish  
Rice Pilaf  
Parsley Potatoes  
Seasoned Green Peas  
Buttered Cauliflower  
Vegetable Gravy

October 4, 2008

Lunch:  
Spicy Italian Pork Chops  
Chicken Ala King  
Buttered Linguini  
Steamed Rice  
Italina Style Baked Beans  
Seasoned Mixed Vegetables

Dinner:  
Chicken Kive  
Spaghetti w/ Meat Balls  
Roasted Pepper Potatoes  
Club Spinach  
Butter Beans  
Chicken Gravy

October 8, 2008

Lunch:  
Chili Conquistador  
Mambo Pork Roast  
Georgia Rice  
Rissole Potatoes  
Vegetable Stir Fry  
Seasoned Brussels Sprouts  
Brown Gravy

Dinner:  
Grilled Steak  
Baked Lobster Tails  
Fried Shrimps  
Tossed Green Rice  
Baked Potatoes  
Steamed Broccoli  
Sweet Corn  
Sautéed Onions & Mushrooms  
Butter Sauce

October 9, 2008

Lunch:  
BBQ Ribs  
Southern Fried Chicken  
Dirty Rice  
Cheese Macaroni  
Candied Yams  
Southern Style Greens  
Parsley Buttered Carrots  
Corn Bread

Dinner:  
Shepherd's Pie  
Herbed Baked Fish  
Wild Rice  
Duchess Potatoes  
Seasoned Peas & Carrots  
Okra & Tomato Gumbo  
Brown Gravy

October 10, 2008

Lunch:  
Chicken Beagon Bahar  
Shrimp Malay Curry  
Chicken Biryani  
Steamed Rice  
Vendi Bhaji (Vegetable Okra)  
Gobi Masala (Cauliflower)

Dinner:  
BBQ Roast Pork  
Pepper Steak  
Mashed Potato  
Rice Pilaf  
Seasoned Mixed Vegetable  
Seasoned Butter Beans  
Brown Gravy

October 11, 2008

Lunch:  
Indonesian Style Beef Over Noodles  
Chicken Cordon Bleu  
Parsley Potato  
Oriental Stir Fry Cabbage  
French Style Cut Green Beans  
Chicken Gravy

Dinner:  
Savory Roast Lamb  
Creole Fish Fillets  
Islander Rice  
Mashed Potato  
Mixed Vegetables  
Ginger Glazed Carrots  
Brown Gravy

October 15, 2008

Lunch:  
Hamburger Yakisoba  
Chinese Five Spiced Chicken  
Egg Fried Rice  
Mashed Potatoes  
Peas & Mushroom  
Mixed Vegetables  
Chicken Gravy

Dinner:  
Grilled Steak  
Crab Legs  
Fried Scalloped  
Tossed Green Rice  
Baked Potatoes  
Steamed Broccoli  
Sweet Corn  
Sautéed Onions & Mushrooms  
Butter Sauce

October 16, 2008

Lunch:  
BBQ Ribs  
Southern Fried Chicken  
Cheese Macaroni  
Candied Yams  
Southern Style Greens  
Parsley Buttered Carrots  
Corn Bread

Dinner:  
Chicken Parmesan  
Chili Mac  
Orange Rice  
Scalloped Potatoes  
Seasoned Green Beans  
Stewed Tomato  
Chicken Gravy

October 17, 2008

Lunch:  
Baked King Fish w/Butter Lemon Sauce  
Beef Stroganoff  
Seasoned Butter Noodles  
White Rice  
Peas & Carrots  
Broccoli Combo  
Brown Gravy

Dinner:  
Jaeger Schnitzel  
Chalupa  
Buttered Fettuccini  
Loynnaise Potatoes  
Seasoned Carrots  
Buttered Wax Beans  
Brown Gravy

October 18, 2008

Lunch:  
Baked Stuffed Pork Chop  
Chicken Curry  
Steamed Rice  
Noodles Jefferson  
Southern Style Green Beans  
Buttered Sweet Corn  
Brown Gravy

Dinner:  
Shrimp Jambalaya  
Swiss Steak w/ Brown Gravy  
Mashed Potatoes  
Steamed Rice  
Cauliflower Au Gratin  
Glazed Carrots  
Brown Gravy

October 23, 2008

Lunch:  
BBQ Ribs  
Southern Fried Chicken  
Cheese Macaroni  
Candied Yams  
Southern Style Greens  
Parsley Buttered Carrots  
Corn Bread

Dinner:  
Tamale Pie  
Herbed Baked Fish  
Orange Rice  
Roasted Potatoes  
Steamed Rice  
French Fried Okra  
Peas w/Onions  
Brown Gravy

October 24, 2008

Lunch:  
Yankee Pot Roast  
Honey Ginger Chicken  
Steamed Rice  
Franconia Potatoes  
Green Beans Combo  
Buttered Beans  
Brown Gravy

Dinner:  
Tempura Fish  
Pork Chopsuey  
Noodles Jefferson  
Mashed Potatoes  
Layonnaise Carrots  
Sweet Peas w/ Mushrooms  
Vegetable Gravy

October 25, 2008

Lunch:  
Beef & Broccoli  
Egg Roll  
Chicken Teriyaki  
Steamed Rice  
Szechwan Spicy Noodles  
Oriental Cabbage Stir Fry  
Szechwan Sauce

Dinner:  
Cajun Meat Loaf  
Grilled Italian Sausage w/ Pepper  
Mashed Potatoes  
Hoping John Rice  
Seasoned Brussels Sprouts  
Seasoned Asparagus  
Brown Gravy

October 26, 2008

Lunch:  
Cantonese Spare Ribs  
Fried Chicken  
Veg Chick Rice  
Mashed Potatoes  
Broccoli Combo  
Mixed Vegetables  
Brown Gravy

Dinner:  
Stuffed Cabbage Rolls  
Roast Turkey  
Steamed Rice  
Potatoes & Herbs  
California Blend  
Seasoned Spinach  
Turkey Gravy

\*Menu Subject To Change

# LAND AIDE TO SERVICEMEMBERS

international trauma life support; tactical combat casualty care; the U.S. Army School of Aviation Medicine's Flight Medic Course, out of Fort Rucker, Ala.; and a quarterly search and rescue proficiency flight.

In addition to continuous training, maintenance of the unit's aircraft must always remain up to standard.

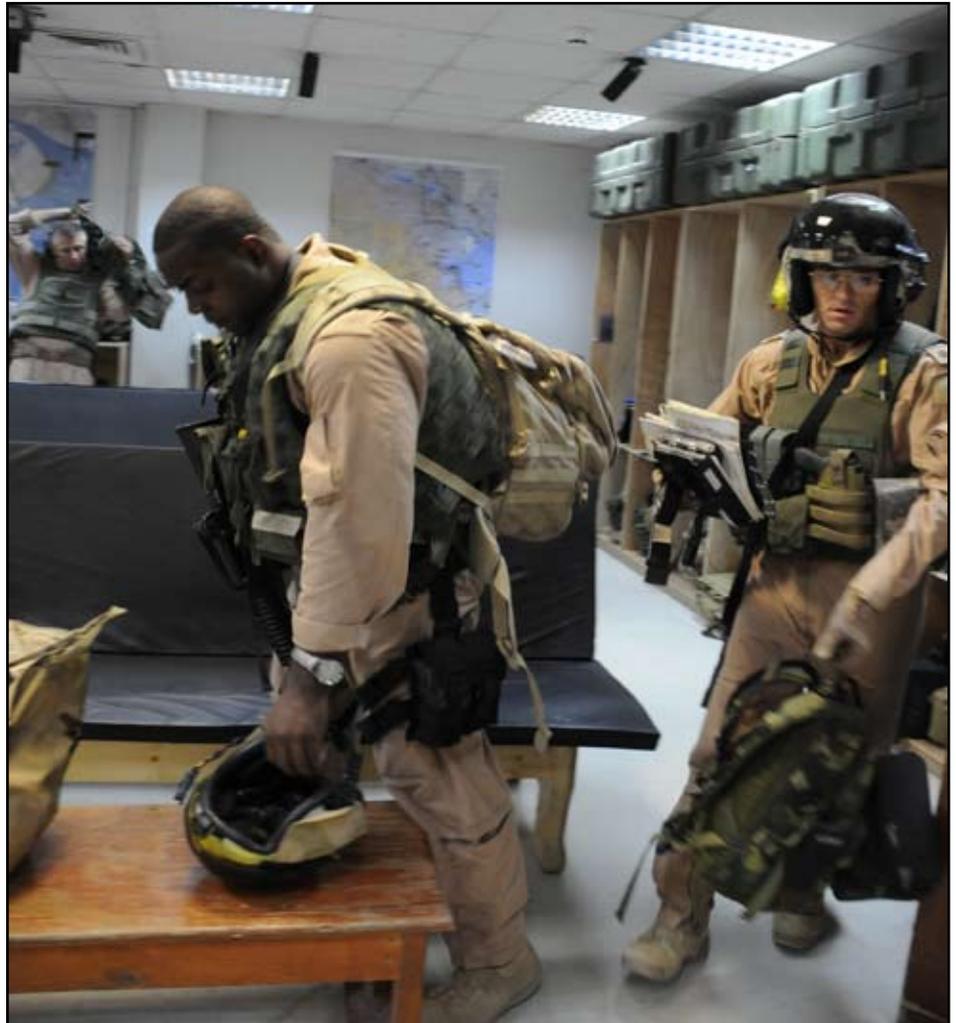
The MH-60S helicopters, which are what the group uses to carry out the mission, receive routine maintenance and inspections by the maintenance group.

Petty Officer 3rd Class Joe Jenkins, plane captain, whose primary role is to maintain the helicopters, says it is rare that they have to ground a helicopter for repairs.

"We keep them up pretty good, the only time we have to pull them in is for standard phase inspections," said the Newburn, N.C., native.

Although being stationed with 2515th involves hard work, long hours and working in the desert heat, many of the NAAD personnel welcome the opportunity to serve with their brothers and sisters at arms.

"As Navy folks, they feel that this is closer to really being part of the global war on terrorism instead of being out on the ship," said Dowling. "When you land and they see that we're doing a transport rotation and loading a patient, there's immediate gratification for doing something meaningful. Everybody gets this is a meaningful mission and they're willing to go do it." 



*NAAD members prepare to depart on a routine call. Since 2005, the 2515th has flown over 7,000 hours, conducted over 1,000 missions and transported over 1,300 patients.*



*2515th Naval Air Ambulance Detachment maintainers, conduct a preflight inspection on a MH-60S Helicopter.*

# ARCENT uses a new way to communicate

Story and photo by  
Pfc. Alicia Torbush  
Desert Voice Staff Writer

**W**hen there is a mission U.S. Army Central is involved in, communication is a must. That is where the 40th Expeditionary Signal Battalion comes in.

“Our role is to provide communications for US-ARCENT,” said Sgt. 1st Class Timmy D. Truitt, platoon sergeant, 40th ESB.

“We supply tactical phone and data communications to the war-fighter,” added Sgt. Ralph Miller, joint network node operator, 40th ESB and a Lockhart, Fla., native.

The unit deployed in December 2007 to Camp Arifjan, Kuwait from Fort Huachuca, Ariz., in support of Operation Iraqi Freedom.

The 40th ESB was recently tasked to set up communications at Camp Buehring, Kuwait, for the Lucky Warrior exercise, an internal evaluation on USARCENT’s continuous movement toward full-spectrum operations capability.

The communication teams arrived before the exercise started to set up on site and to gain satellite time in order to provide services for Lucky Warrior participants, said Sgt Cody L. Brill, data package team chief, 40th ESB, a Lake City, Fla., native.

“We are able to rapidly deploy anywhere, at a moments notice, and set up communications in less than two hours,” said Staff Sgt. Anthony Contreras, command post node section sergeant.

The day-to-day operations of the communication teams consist of simulated combat scenarios, explained Contreras, a Hacienda Heights, Calif., native.

This is the first time that USARCENT has used the joint network nodes system, added Truitt. The JNN makes communication highly mobile and is capable of providing services anywhere in the world.

For past missions, USARCENT has used command post nodes, which provide secure and nonsecure internet access as well as voice over internet protocol phone service; but for this mission, the 40th ESB set up two JNNs. The JNNs provide the same services of a CPN, but with better reliability and defense switched network phone service instead of VOIP.

“We’re here to prove that we can do this mission with what we have,” said Truitt, a Meridian, Miss., native. “[The equipment] is the next generation in communication.”

“The JNN brings services that are normally available in [an office setting] to the middle of nowhere,” said Sgt. Kerbian L. Edwards, JNN operator, 40th ESB and a College Park, Ga., native.

The network has been at 95 percent accessibility since setup, said Truitt.

From the original on-site set up, the team was able to adapt and overcome equipment difficulties to provide Lucky Warrior participants with service, said Contreras.

“These guys have grown 110 percent in knowledge and capability since this exercise started,” said 1st Lt. Leticia I. Ortiz, platoon leader, 40th ESB, a Victoria, Texas, native. “I couldn’t be more proud.”

The 40th ESB has been able to successfully carry out its mission on new equipment and give USARCENT the capabilities to communicate world-wide from Camp Buehring. 



*Spc. Alexander Beyley, command post node operator, 40th Expeditionary Signal Battalion, replaces a fan on a satellite transportable terminal during the Lucky Warrior training exercise at Camp Buehring, Kuwait, Sept. 11. The STT uses a satellite receiver to provide communication capabilities to customers located in remote areas of the world.*

# Camp Arifjan celebrates Hispanic heritage

Story and photos by  
Pfc. Howard Ketter  
Desert Voice Staff Writer

Servicemembers and civilians at Camp Arifjan, Kuwait celebrated Hispanic heritage in an event hosted by Area Support Group-Kuwait's Equal Opportunity office at the Tactical Activity Center, Sept. 24.

National Hispanic Heritage month, Sept. 15 through Oct. 15, is an observance that recognizes the contributions and achievements that people of Hispanic origin have done for the U.S.

"It's important to celebrate the Hispanic culture because they have contributed so much to help make America what it is today," said Maj. Ginamaria McCloskey, inspector general office, USARCENT, a native of Peekskill, N.Y.

Servicemembers of all ethnicities and several different Hispanic countries attended the event, which began with a welcoming speech and opening remarks by McCloskey, the master of ceremony, and Lt. Col. Leda M. Rozier, civil affairs officer, 311th Sustainment Command, who repeated McCloskey's speech in Spanish.

An invocation was followed with singing of the national anthem by Spc. Errickay Thomas, 14th Human Resources Sustainment Command out of Fort Bragg, N.C. and Chicago, native.

Command Sgt. Maj. Jerry L. Ayala, 311th ESC, was the guest speaker for the event. He opened up by asking those in attendance, who were from a list of hispanic influenced countries he called out, to stand and be recognized. Proud servicemembers and civilians

stood and cheered as their country was called.

Ayala addressed servicemembers on how Hispanic culture has a major impact on America.

"The Hispanic community has contributed its rich culture, architecture, food and the names of states to America," said Ayala.

He also included actors, writers, educators, scientists, astronauts, diplomats and several others people of Hispanic origin who have made major contributions to the country.

"Hispanics have always been found loyal and committed in serving the United States military since the Boxer Rebellion," said Ayala.

He spoke about Hispanic servicemembers today who serve with loyalty and how many have achieved high ranking positions in the Armed Forces. Ayala also talked about those who serve in today's war, fighting for the U.S., earning awards such as the Medal of Honor and Distinguished Service Cross.

He closed by talking about his own experiences being a Hispanic.

Ayala, whose family came from Mexico, was raised by his parents in America. He talked about how he took living in America, yet practicing Mexican culture within his household, for granted as a young boy.

"It was a blessing," said Ayala. "To bring that spirit out, that Hispanic culture, that rich heritage, what a joy it was to be at home at that time!"

He asked that Hispanics today continue those practices, while serving in the military.

"I'm very proud to be a Hispan-

ic, to be a Latino, to be in the U.S. Army," Ayala added.

Following Ayala's speech, attendees watched demonstrations of different types of Hispanic dances.

Music Support Team D, 10th Mountain Division out of Fort Drum, N.Y., came from Camp Victory, Iraq, and played a variety of Hispanic music for the audience during the event.

A variety of hispanic food was served by Kuwaiti Catering Company, along with an assortment of multi-colored desserts.

"I enjoy celebrating all cultures, learning about them and understanding them to help make me a better person," said McCloskey. **A**



**Command Sgt. Maj. Jerry L. Ayala, 311th Sustainment Command, guest speaker for the ceremony, addresses the audience at the Hispanic Heritage Month Observance in Zone 6 at Camp Arifjan, Kuwait, Sept. 24.**

# VA on mission to assist deployed Soldiers

Story and photo by  
Pfc. Kimberly Johnson  
Desert Voice Staff Writer

Deployed servicemembers cannot simply walk into the nearest voting booths and cast their vote like many Americans will Nov. 4.

For over 2,400 Soldiers in one Ohio National Guard brigade deployed to Kuwait and Iraq, voting can be challenging without the proper information.

But with the help of voting assistance personnel, who educate and help Soldiers see the importance of exercising their right to vote for the U.S.'s next Commander in Chief, the process can be made easier.

"The purpose of the voting assistance officer is to make registration, voting information, materials and assistance readily available to all eligible voters," said Spc. Ryan Johnson, voting assistance officer, 37th Infantry Brigade Combat Team. "We educate eligible voters about the importance of voting and provide every opportunity to register and cast a ballot."

So far, more than 2,000 Soldiers in the brigade have registered to vote since April, said Johnson.

The others have either already registered or are not participating, added Johnson.

Reaching each of the eligible voters has been difficult for Johnson and the rest of the VA team because the brigade is spread throughout the countries of Kuwait and Iraq.

"The biggest challenge is reaching Soldiers who are on missions and those on a different base," said Johnson. "Soldiers who work nights require we get in touch with them at their convenience, which is likely on weekends, early mornings, or late nights."

Johnson has learned time management is the greatest skill in overcoming the challenge of reaching each Soldier in the brigade.

"I must meet with every Sol-

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***"We educate eligible voters about the importance of voting and provide every opportunity to register and to cast a ballot."***

---

Spc. Ryan Johnson  
Voting Assistance Officer  
37th Infantry Brigade Combat Team

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dier either in person or through briefings to ensure they are aware of their voting rights under the U.S. Constitution," said Johnson. "[The brigade commander] expects nothing less for his Soldiers."

Soldiers who are first time voters require a brief education on the purpose, value and need to vote, said Johnson. This is all done by the VAO in a non-partisan, non-confrontational and helpful manner.

"Soldiers can be assured their information is kept safe and confidential," said the Columbus, Ohio resident.

Johnson said helping people is why he joined the National Guard, but helping fellow Soldiers is a plus.

"I volunteered to help people," said Johnson. "My original intent was to help with natural disasters in Ohio and elsewhere; but as the brigade VAO, I have the exclusive duty and opportunity to protect and ensure the constitutional rights of over 2,400 Soldiers. That's more than I ever expected to do when I signed up."

With the election less than 60 days away, issues directly affecting servicemembers such as pay, health care benefits and the Global War on Terror, are topics of discussion by both candidates.

"Often outcomes of elections are decided by only a few votes," said Johnson. "That is why I must put all [my] effort into making sure there are no problems and every Soldier gets a vote, if they choose."

"Reaching every Soldier is our goal and [the commander] insists upon it," Johnson declared. **A**



Voting assistance personnel assist Soldiers with absentee ballots at the Zone 2 dining facility.

# HOLIDAY SHOUT-OUTS

**Wednesday, October 1st**  
Camp Patriot, Kuwait  
1000 to 1400 at the Post Exchange and Food Court

**Sunday, October 5th**  
Camp Arifjan, Kuwait  
1000 to 1630 at the Zone 1 Pavillion by the Pool

**Wednesday, October 8th**  
Camp Arifjan, Kuwait  
1230 to 1430 Between Buildings 505 and 506

**Sunday, October 12th**  
Camp Arifjan, Kuwait  
1000 to 1630 at the Zone 1 Pavillion by the Pool

**Thursday, October 16th**  
Camp Buehring, Kuwait  
1000 to 1400 at the Food Court

**Sunday, October 19th**  
Camp Arifjan, Kuwait  
1000 to 1630 at the Zone 1 Pavillion by the Pool

**Wednesday, October 22nd**  
Camp Arifjan, Kuwait  
1230 to 1430 Between Buildings 505 and 506

**Thursday, October 23rd**  
LSA, Kuwait  
1000 to 1400 at the Post Exchange and Food Court

**Sunday, October 26th**  
Camp Arifjan, Kuwait  
1000 to 1630 at the Zone 1 Pavillion by the Pool

## Just One Question ...

**"What do you expect to get for re-enlistment?"**



**"I expect to be given an opportunity to lead, train, support and develop junior Marines."**

Staff Sgt. Demetrius Perry  
MARCENT  
Strategic Mobility Staff NCOIC  
Atlanta, Ga.



**"I would probably request to learn a language of my choice, but stay in my current MOS."**

Master Sgt. Jerry Staff  
USARCENT Operational Protection  
Operations Sergeant Major  
Chesterton, Ind.



**"I want two things, a bonus would be nice and a chance to further my career if I meet the qualifications."**

PO 2nd Class Donette Morrison  
Naval Mobile Construction Battalion  
Builder  
Baltimore, Md.

## Why I Serve:

Master Sgt. Levi Kelly  
311th ESC Support Operations; Contracting NCOIC



The Shreveport, La., native explains why he chose to join the military.

**"I have pride in my country and pride in the Soldiers who serve with me."**



**"I would expect a bonus, a possible MOS change to a vet's assistant and a duty station of choice."**

Pfc. Stephen Cragg  
54th Signal Battalion  
Network controller  
Parker, Colo.



**"I want a bonus and my duty station of choice: Fort Hood, Texas."**

Spc. Gerran Perez  
234th Air Defense Artillery  
Battery command post operator  
LaBelle, Fla.

ACROSS 1). CHEMICALS 4). LOOSE 5). LIGHTING 6). TRIP 7). DAMAGED 8). BROKEN 10). SHARP 11). TRASH 12). SIGNS 13). GUARDS DOWN 2). EXTINGUISHERS 3). SLIPPERY 9). EXITS Kuwait

# What's happening around USARCENT



## ***Geran visits Kuwait***

Lt. Col. Patty Ryan, manager of the Rapid Fielding Initiative warehouse, gives Secretary of the Army, the Honorable Pete Geren, a tour of the warehouse that outfits troops with equipment they need after arriving in the Middle East, during his visit to Kuwait, Sept. 18.

Photos by Sgt. Tracy Ellingsen



## ***Welcome!***

Senior Airmen Jon Boulter, vehicle maintainer, 70th Medium Truck Detachment, discusses flatbed trucks with Brig. Gen. James E. Rogers, the new commander of 1st Sustainment Command (Theater) at a static display in the motorpool, Sept. 22.

## ***Did you know ...***

***In September 1996, Iraq violated United Nation's sanctions by deploying forces north of the 36th Parallel and attacking Kurds in Northern Iraq. Under Operation Desert Strike, U.S. Army Central deployed a heavy brigade task force to Kuwait to deter potential retaliatory attacks on Kuwait. Saddam Hussein soon withdrew his military forces south of the 36th Parallel.***

Celebrating 90 Years of Service to "Patton's Own!"