

Semper Fi

"THE SCUTTLEBUTT"

<http://www.mcltraecoheedet115.org/>

March 2014 Edition



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SSgt Walter F. "Trae" Cohee III
Detachment # 115
Salisbury, MD

DETACHMENT OFFICERS

2013 - 2014

Commandant: Ed Elder

Senior Vice Commandant: Jim Siegel
Judge Advocate: Ed Hearthway
Paymaster: Andy Bouma
Sgt-At-Arms: Walt Cohee

Junior Vice Commandant: Bob Miller
Junior Past Commandant: Bill Marsich
Adjutant: Richard Hyson
Chaplain: Rhuel Goslee

Web Sergeant: Don Elseroad

Original Charter Date May 10, 1970

MEETING TIME & PLACE

Meetings are always held on the second Wednesday of each month. The next regularly scheduled meeting will be held on April 9th, 2014 at 1900 (7:00 P.M.) at the American Legion Post 64, 1109 American Legion Road, Salisbury, MD 21801. Please make every effort to attend.

Important Upcoming Dates & Events

<p><u>April 1</u></p> <p>Happy April Fool Day</p>	<p><u>April 13</u></p> <p>Palm Sunday</p>	<p><u>April 15</u></p> <p>City W-2 Form 1040 Department of the Treasury U.S. Individual In For the year Jan</p>	<p><u>April 18</u></p> <p>Good Friday</p>	<p><u>April 20</u></p> <p>Happy Easter</p>
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May 8 thru 10, 2014: Department of Maryland Convention to be held at the Princess Royale Oceanfront Hotel & Conference Center 9100 Coastal Highway, Ocean City, MD 21842-2745. Reservations can be made by calling 1-800-4-ROYALE or 1-410-524-7777. Complete information is on the following link. [2014 Convention Announcemen](#) For hotel information click here. <http://princessroyale.com/>

2014 Mideast Division Conference will be June 27-29, 2014 at the Holiday Inn in Martinsburg, WV hosted by Eastern Panhandle Detachment 1143. More information will be made available at a later date.

2014 MCL National Convention

August 3 - 9, 2014, Charleston, WV

Town Center Marriott \$119.00/night plus 12% tax, (304-345-6500)

Embassy Suites \$114.00/night plus 12% tax (304-347-8700)

Note: All of the above rooms have all been booked.

Here are two additional hotels which have a block of rooms for the 2014 MCL National Convention in Charleston, WV. Each has free parking, wi-fi and breakfast.

Fairfield Inn, 1000 Washington Street East, Charleston, W.V. <http://www.charlestonwvhotel.com/>
Telephone: 304-343-4661. This hotel is 5 blocks from the Marriott and Embassy Suites. Room rate is \$89.00 plus room tax. Mention Marine Corps League when making reservations. This hotel has no shuttle service.

Holiday Inn Express, 100 Civic Center Drive, Charleston, W.V. Telephone: 304-345-0600.
<http://www.ihg.com/holidayinnexpress/hotels/us/en/charleston/crwc/hoteldetail?&stopredirect=true> This hotel is about 2 blocks (easy walk) from Marriott and Embassy Suites.. Room rate is \$107.00 plus room tax. Mention Marine Corps League when making reservations. This hotel has a van and will shuttle guests to the airport and convention site

Reservations commenced August 20, 2013

More information available on this link <http://www.2014mclnationalconvention.com/>

"Sick or in Distress"

MCL Members Walt COHEE, Jimmy Lee HOWARD, and Jim SIEGEL are having or have recently had various health problems. Please keep these folks and their families in your thoughts and prayers.

"Membership Happenings"

(Please advise the Editor of any errors or omissions)

<u>APRIL "HAPPY BIRTHDAYS"</u> 6th Kevin GRIFFIN 19th Richard HYSON 27th Ed ELDER 29th Jeanne COHEE	<u>APRIL ANNIVERSARIES</u> None Known
<u>APRIL MCL ANNIVERSARIES</u> Joseph BACHTLER (19 yrs) 'Josh' KELLEY (10 yrs) Danny PARSONS (4 yrs) Paul TOMKO, Sr. (Unk)	<u>MEMBERSHIP RENEWALS DUE IN APRIL</u> Joseph BACHTLER 'Josh' KELLEY Danny PARSONS Paul TOMKO, Sr.
<u>WELCOME ABOARD</u> None reported to your editor	<u>MEMBERSHIP'S RENEWED</u> None reported to your editor

DON'T LET YOUR MEMBERSHIP LAPSE

Please send your \$24.00 checks made payable to "MCL Det 115" to our paymaster.

Andy Bouma, Paymaster
32175 Bonhill Dr
Salisbury, MD 21804-1464



**DON'T DELAY...JOIN TODAY
THEN CONSIDER GOING 'LIFE'
NOW IS THE TIME TO DO IT**

Looking for a Few Good Chefs, Marines Launch Culinary Assault on MREs

Competition Challenges Cooks to Spice Up Field Rations

By

BEN KESLING

Feb. 5, 2014 10:30 p.m. ET



Mexican stew with mashed potatoes (top left) and chicken pasta with Spanish rice at the MRE cook-off. *Ben Kesling/The Wall Street Journal*

TRIANGLE, Va.—Television cooking shows have asked chefs to work wonders with hard-to-swallow ingredients like jellyfish, rattlesnake and even a rooster's coxcomb.

On a recent Saturday, former U.S. Marine John Crist faced an even tougher challenge: Transform military-issued field rations, known as a Meal, Ready to Eat, or MRE, into something palatable.

Mr. Crist, 45 years old, was runner-up last year in the inaugural MRE cook-off at the National Museum of the Marine Corps here. This year, he had a new strategy he considered foolproof. "Tabasco, a lot more than I used last year," said the deputy fire marshal from Hagerstown, Md. "In my mind, I've already won this."

But Mr. Crist knew the competition would be stiff. "There he is!" someone shouted, as the reigning champion, Craig Allen, sauntered into the roped-off area to onlookers' applause.



Beef patty, jalapeno pepper jack MRE

Mr. Allen, a 36-year-old contractor with Headquarters Marine Corps, oozed confidence, joking that he had already warmed up for the contest. "I just cooked breakfast at home," he said.

Field rations have long been a necessary evil for soldiers, from hardtack biscuits and jerky generations ago to canned rations in the World Wars through Vietnam. Vacuum-sealed MREs were first issued in the U.S. in the 1980s. They might feature entrees like spaghetti, tortellini or beef stew in vacuum-sealed pouches along with a side dish and poundcake or cookies, each item in its own sealed package.

That sounds good in theory, but the roughly 1,200-calorie-packed meals are well preserved—giving them similar aromas, as a few in the crowd remarked—and have a practical shelf life of years.

A winning recipe holds the promise of making it into future MREs. "Our folks are always looking at more ways to improve them," said John Harlow, spokesman for the Natick Soldier Systems Center, home of the Army's Combat Feeding Directorate, which has the final say on menus. "More than anything we've got to make sure the soldiers eat 'em."



Chef Kris Sandbakken, in hat, judged. *Ben Kesling/The Wall Street Journal*

Good news, because there is always one entree that troops avoid at all costs. During Mr. Allen's time in the service, it was the package of four hot dogs with their nefarious nickname.

"Everyone was crossing their fingers not to get the 'Four Fingers of Death,' " he said."You just have to realize the purpose, they're not for enjoyment."

The recent cook-off pitted eight civilians and active duty troops in a battle to turn two randomly drawn MREs—each containing an entree and other goodies—into one delicious amalgam.

Contestants were allowed to bring along a limited amount of their own spices in a Ziploc bag, roughly the size of the cargo pocket in a pair of camouflage combat trousers. They also each had a metal canteen cup and a Sterno can to heat up their creations.

Mr. Allen, a third-generation Marine, banked on his pedigree in MREs, having dabbled in Vietnam-era field meals, called C-rations, as a kid. "I grew up playing with C-rats from my dad in the garage," he said.

As high noon approached, only half of the registered contestants had arrived, boosting the prospects for newcomer Capt. Doug Pugh, a 33-year-old officer who was once a Marine cook.

"It looks like some competitors have dropped out," he mused wryly as he set up sachets of Parmesan cheese and extra virgin olive oil from his allotted stash of spices.

The real wild card for him would be his 7- and 8-year-old daughters serving as sous-chefs. "It's harder with two kids," he said, seemingly oblivious to the brownie points his assistants were earning him from the crowd. After a half-hour delay, while museum staff cajoled a handful of bystanders to fill in for the AWOL contestants, competitors drew their random MREs and lit their Sterno cans, kicking off a frenzied hour of martial mixology.

Mr. Allen dumped beef ravioli from a brown foil packet into a metal cup over the flame and it started sizzling. His tactic would center on adding the perfect amount of exotic spice. Mr. Crist meanwhile contemplated combining some sort of pork entree from one MRE with sloppy Joe mix from his second. Capt. Pugh unleashed his daughters to combine ingredients as he sought to transform the pesto pasta into a true Italian masterpiece.

"You're lucky if you get the pesto," said Mr. Allen, worry visible on his face as he regarded his foe's entree. "If I remember correctly, that's what I won with last year."

Capt. Pugh, a logistics officer, deftly flipped open a Marine-issued pocketknife to slice a clove of garlic paper thin, channeling the Corps as he worked.

"They can tell the warrior spirit in the food," he said.

Maintaining steely nerves, Mr. Allen whipped up au gratin potatoes with garlic and paprika. His beef ravioli benefited from a liberal dose of a bottled concoction he had brought called "Dave's Insanity Sauce."

"Look at that guy, he's rocking!" said Sharon Cobb, 50, pointing to Mr. Allen's developing dishes.

Some of the active-duty spectators took umbrage with the ground rules.

"You're not going to go on patrol with extra food to make your MRE," said Sgt. Andrew Johnson, a 34-year-old infantryman. "It does come with salt and pepper, doesn't it?"

As time ran out, Kris Sandbakken, the museum's head chef and contest judge, watched the final touches. "I can honestly say I have high expectations," he said, just minutes before scarfing a spoonful of each meal.

After the taste test, Mr. Sandbakken bestowed the coveted Gold Canteen Cup trophy on the smiling Mr. Crist for his pulled pork and sloppy Joe sandwich, with plenty of Tabasco sauce.

"John's pork sandwich combined from both the MREs he was given, which is what it's all about," said Mr. Sandbakken. "Meat, plus meat, plus potatoes; you can't go wrong."

Mr. Allen dutifully shook hands with the new champ and packed up his unused ingredients, vowing to return next year.

Mark Friend, a 54-year-old retired Army Sergeant First Class pushed past the barricades to try the gold-cup winning recipe for himself. He hadn't eaten an MRE since 2000.

"The bottom line is even with the effort they put into it, it was still an MRE," he said. "It tastes like it has a shelf life of 10 years."

Don't know about the rest of you old timers but your editor will take his "C" Rat's over the MRE's any day of the week. Don

IN CASE YOU HAVE FORGOTTEN

Code of Conduct: (excerpt from *Warrior Culture of the U.S. Marines*, copyright 2001 Marion F. Sturkey)

During the Korean War in the early 1950s, the Chinese Army and North Korean Army captured some American military men. These American prisoners then faced a deadly new enemy, the *Eastern World's* POW environment.

For the American prisoners, brutal torture, random genocide, lack of food, absence of medical aid, and subhuman treatment became a daily way of life. Many of the Americans found that their training had not prepared them for this *new battlefield*.

After the war the American armed forces jointly developed a Code of Conduct. The President of the United States approved this written code in 1955. The six articles of the code create a comprehensive guide for all American military forces in time of war, and in time of peace. The articles of the code embrace (1) general statements of dedication to the United States and to the cause of freedom, (2) conduct on the battlefield, and (3) conduct as a prisoner of war.

The new Code of Conduct is not a part of the Uniform Code of Military Justice (UCMJ). Instead, the Code of Conduct is a personal conduct mandate for members of the American armed forces throughout the world.

Article I: I am an American, fighting in the armed forces which guard my country and our way of life. I am prepared to give my life in their defense.

Article II: I will never surrender of my own free will. If in command I will never surrender the members of my command while they still have the means to resist.

Article III: If I am captured, I will continue to resist by all means available. I will make every effort to escape and aid others to escape. I will accept neither parole nor special favors from the enemy.

Article IV: If I become a prisoner of war, I will keep faith with my fellow prisoners. I will give no information nor take part in any action which might be harmful to my comrades. If I am senior, I will take command. If not, I will obey the lawful orders of those appointed over me and will back them up in every way.

Article V: When questioned, should I become a prisoner of war, I am required to give name, rank, service, number, and date of birth. I will evade answering further questions to the utmost of my ability. I will make no oral or written statements disloyal to my country and its allies or harmful to their cause.

Article VI: I will never forget that I am an American, responsible for my actions, and dedicated to the principles which made my country free. I will trust in my God and in the United States of America.

RAO Bulletins

Each month your editor attempted to review all RAO Bulletins and put articles deemed important to veterans into our newsletters.

However, what may be important to me may not be important to you and I may very possibly overlook something you as a veteran might like to know about, so I am providing a link below that will take you to the current bulletin so that you might look it over. The below bulletin is dated March 15th, 2014 and needs to view before April 1st or the link will no longer work.

<http://www.nhc-ul.com/Bulletin%20140315%20Edition.pdf>

EVERY DAY PRAYER REQUEST

Life in Afghanistan is very difficult to bear right now. Our troops need our prayers for strength, endurance and safety. Stop for a moment each and every day and say a prayer for our troops around the world.

"Lord, hold our troops in your loving hands. Protect them as they protect us. Bless them and their families for the selfless acts they perform for us in our time of need. Amen."

The Final Roll Call



The following Marines and/or Corpsman paid the ultimate sacrifice for God, Country and Corps since the last Newsletter

Lance Cpl. Caleb L. Erickson
Waseca, MN

Master Sgt. Aaron C. Torian
Paducah, KY

If You Are Not Willing To Stand Behind Our Troops,
Please, Please Feel Free To Stand In Front Of Them!

On behalf of a grateful nation.

FREEDOM IS NOT FREE
Support Our Troops



I pledge allegiance to the flag of the United States of America and to the Republic for which it stands,
One Nation under God, indivisible, with liberty and justice for all.

From your editor

If you are receiving this newsletter via "Snail Mail" and have email capability, please email me at 53usmc73@bvunet.net so that I can add you to my address book and cut down on the postage.

Any comments or suggestion on what should be in our newsletter! Articles/information you need! Let me know! The newsletter will go to press on or about the weekend following each meeting.

Don Elseroad, Editor

MILITARY WISDOM

"Flashlights are tubular metal containers kept in a flight bag for the purpose of storing dead batteries."

"Flying the airplane is more important than radioing your plight to a person on the ground incapable of understanding or doing anything about it."

"The Piper Cub is the safest airplane in the world; it can just barely kill you.

Attributed to Max Stanley (Northrop test pilot)

"A pilot who doesn't have any fear probably isn't flying his plane to its maximum."

Jon McBride, Astronaut

"If you're faced with a forced landing, fly the thing as far into the crash as possible."

Bob Hoover (renowned aerobatic and test pilot).

"Never fly in the same cockpit with someone braver than you."

LINKS TO CHECK

Many of you if not all skip over these links. If you do you are missing out on some good stuff.

<http://www.thehomeofthebrave.us/>

<http://www-static.cc.gatech.edu/fac/Thomas.Pilsch/Vietnam.html>
http://www.v-prod.com/trailer_vietnam.html
https://www.youtube.com/embed/k9s6t1whZp8?feature=player_embedded

God Bless America

-- *Once a Marine, Always a Marine* --