



LFS-4 NOVEMBER 07 SITREP

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HQMC Web Site

For information relating to released messages, prior SitReps, and more visit the Headquarters Marine Corps Food Service web Site at:

<http://hqinet001.hqmc.usmc.mil/i&L/v2/LF/LFS/4/LFS4Home.htm>

UGR H&S

DSCP is focusing on the production of UGR H&S during the month of December. By the end of the month there will be a number of Heat and Serve meals available and by mid February our inventory levels will at (or near) 100%.

Changing NSN's to LSN's

DSCP is going to be changing a number of current NSN's to LSN's (Local Stock Number's). This process will aid us in centrally managing Stock Numbers, assigning new stock numbers more quickly, and easily make correcting to nomenclatures and purchase ration factors. There are an estimated 35,000 NSN's that will be changed over the next four years (2008-2012). Attached is a letter from DSCP to the Prime vendors. As customers you will also receive a letter from DSCP outlining what will be taking place.

Basic Daily Food Allowance Calculation

On 29 November 2007, HQMC released a DMS message outlining a calculation change in the Basic Daily Food Allowance. The message is attached for your review.

MCMFIS Update

Computrition has begun preliminary work on the Marine Corps unique enhancements. These enhancements include the following modules:

DCA
SOAR/BDFA
MANDAY
FIFO pricing

We project having these modules completed NLT the beginning of FY 09.

The next MCFMIS update (release V17.0) is scheduled for the 2nd quarter of FY 08. This release will probably not include the Marine Corps enhancements but will have patches for the current reporting glitches in the software.

Users are reminded to send Citrix logins as they are updated to Ken Barnes (at kenneth.barnes2@usmc.mil). These logins are needed for maintenance and periodic connection troubleshooting.

RGFSC Update

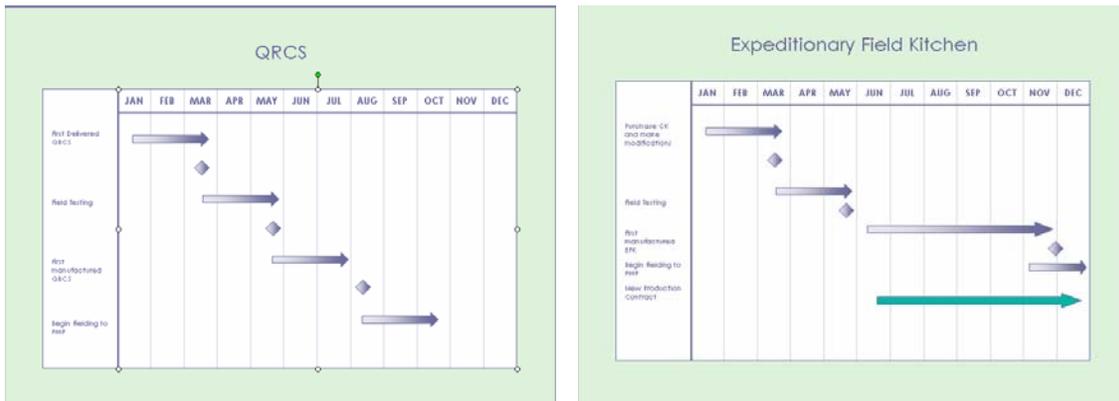
The 2007 RGFSC Conference was held 6-8 November 2007. Attendees included representatives from HQMC, MCI-East, MCI-West, the Defense Contract Audit Agency (DCAA), and Sodexho. Agenda items included the following:

- Updates from the East and West Coasts
- Small Business overview
- DCAA update
- Financial close-out of prior contract years
- Installation access
- Contractor background checks
- Rapid Gate© at Camp Pendleton
- Results of the recent QASP pilot test
- Follow-on RGFSC update
- Support during the recent SoCal wildfires
- Sodexho customer/client surveys
- Sodexho human resources update/GM school
- Sodexho marketing concepts/"Back-to-Basics" training
- TN Cook-chill replacement items

All in all, a very ambitious agenda for a 3-day conference. Many of these topics are long-standing issues with the RGFSC that are nearing completion/implementation. An extensive RGFSC brief is planned for an upcoming USMC Food Service Symposium in 2008.

Equipment Timelines

These are the most up to date timelines for the fielding of the Enhanced Tray Ration Heating System and the Expeditionary Field Kitchen. Calendar below represents CY-08.



First Food Service Officer of the Marine Corps

Exert from the Myrtle Beach newspaper:

Peter Paul Yezierski loved being a Marine from the time he lied about his age to enlist at 15 to his retirement as a lieutenant colonel in 1966.

One of the few remaining China Marines, Yezierski can rattle off Chinese cities like he's still patrolling the Yangtze River aboard the U.S.S. Tulsa during World War II.

Now 93 and under hospice care, the longtime Myrtle Beach resident was recently honored for his lifetime accomplishments at Marine Base Quantico, Va.

Known to friends as Ski, he spent much of his career performing miracles with Spam and C rations in combat zones across the globe.

Yeziarski became the first commissioned officer in USMC Food Services in Corps history, said retired ceremonial Marine Jim Donovan, who arranged the event.

'He's what they call a Mustang - an enlisted man who becomes an officer,' Donovan said. 'He also is a legend in the Marine Corps in his own right.' During the invasion at Guadalcanal, Yeziarski found a way to make fresh doughnuts on the front lines, teaching troops how to fry them in their helmets. He dispatched runners with specially mixed bags of dry ingredients and oil to the front.

'Voila. Fresh doughnuts,' Donovan said. 'You're seeing your friends get killed and maimed. Your life could be over in a matter of minutes. You're thinking of a girlfriend, your mother, your family ... and somebody says, 'Take a break; have a doughnut.' It means a lot.'

Roger Pilcher, 72, who also retired as a lieutenant colonel, knew Yeziarski from Camp Lejeune, N.C., long before they moved to Myrtle Beach and ended up as neighbors by sheer chance.

'He was a hard Marine, a disciplinarian kind of guy ... and he was inventive. He came up with different ways to do things for the troops. He'd ask, 'Why can't I have a big old cookout for 2,000 people?'' Pilcher said.

'Everybody remembers in the field today, he'd requested to put out a smorgasbord meal. No one had ever tried it before.

People in the food services still call him the Smorgasbord King.'

Yeziarski, who was born on the Fourth of July, said he had to be creative because there was so little to work with.

'We still had C rations from World War I. You had to smash the crackers with a hammer. There was nothing but Spam and Vienna sausage. I made Spam sauce, hamburgers and meatloaf - all that out of Spam for the boys,' he said.

'For breakfast, we had powdered stuff: powdered eggs, milk, everything. I doctored it up. Did everything I could think of to make soft scrambled eggs.'

If there was a way to get fresh food to the troops, Yeziarski was known to bend a few rules to do it.

'Back in the old days of the Corps, they got the scraps from the Army. Each service branch controlled their own food, weapons and equipment. The Marines were always last,' Donovan said. 'You didn't have the supplies you needed. In combat zones, they did what they could to survive.'

On Wallis Island in the South Pacific, where Marines awaited deployment, Yeziarski spotted fresh produce and meats in a beachfront staging area.

He secured a set of bars and donned an officer's uniform to get past the Army sentry, where he loaded up six trucks to make sure his troops got their share, Donovan said. 'It was a redeployment of Army field rations by a Marine mess sergeant.'

During his 34 years in the Corps, Yeziarski met his late wife, Muriel, in Australia.

He survived malaria and elephantitis, accompanied Hollywood stars on war bond tours and spent time in the reserves. He trained at the Waldorf=Astoria and Schrafts Candy and went

on to train hundreds of future chefs and food service personnel at Camp Lejeune.

He has received accolades from generals and made friends with a 'Who's Who' of Corps big shots such as the late Lt. Gen. Lewis 'Chesty' Puller, who pinned his bars on. But Yezierski still misses 'feeding his boys.'

His daughter, Julie Lovett, 62, will care for him until the time comes for his final trip to Arlington National Cemetery. He will bring Muriel's ashes with him, Pilcher said.

'It's a funny thing with Marines. When an enlisted man talks to an officer, you always say 'Sir,'' Donovan said. 'You always respect the rank. But sometimes you respect the rank and the man.'

Peter Paul Yezierski will be laid to rest at the Arlington National Cemetery on 6 December 2007.