

Short takes

Out of fashion, but still in stock

WASHINGTON — If you're looking for a bargain in uniforms, grab your wallet.

The Defense Personnel Support Center in Philadelphia slashed the price of phased-out Marine Corps dress uniforms — coats, coat belts, garrison caps, service caps, skirts and trousers — by 70 percent. The items are available at retail clothing outlets and military clothing sales stores.

The sale should reduce that inventory as the Corps switches to the 10.6-ounce polyester/wool gabardine green service and dress blue uniforms, known as the all-season uniforms. The all-season uniform is replacing the green polyester/wool, green wool serge and the blue wool gabardine uniforms.

Enlisted Marines must have the all-weather green service uniform by Oct. 1, 1994. However, Marines are authorized to wear the phased-out clothing items indefinitely.

"This is a great deal, because you can wear the fabrics and you can wear the uniforms until they're unserviceable," said Capt. William Jesson, the secretary-recorder of the Marine Corps Permanent Uniform Board.

There are bargains to be had among the 14 men's and 12 women's items marked down: A \$108.35 man's green polyester-wool coat is marked down to \$32.40, and the price drops to \$31.20 on Oct. 1, the start of the 1994 fiscal year. A woman's blue gabardine wool coat, normally costing \$110.65, is priced at \$33.20 and will drop to \$31.83 on Oct. 1.

The complete price list is noted on a Marinewide message, ALMAR 199/83.

The sale continues until Jan. 1, when officials will review the inventory to see if the sale should continue until the inventory is depleted.

A meeting of enlisted minds

WASHINGTON — The Corp's top enlisted leaders will gather here next month to debate a wide range of issues confronting Marines.

More than 38 sergeants major from commands around the globe — including Harold Overstreet, the sergeant major of the Marine Corps — will debate topics ranging from uniform regulations to leadership traits Aug. 17-23. Every year, the symposium identifies a list of priority items the sergeants major would like to see implemented throughout the Marine Corps. The list is presented to the commandant.

A test lacking in pier pressure

WASHINGTON — When you're offloading 1,630 pieces of container cargo, 1,370 wheeled and tracked vehicles, including 100 M1A1 tanks, from Navy ships at sea, it helps to have a pier.

But for the 3,500 logisticians and others serving in a massive joint exercise at Camp Lejeune, N.C., any old beach will do.

Members of the Army, Navy, Marine Corps and Coast Guard tested the military's ability to move massive amounts of equipment from ship to shore this month in an exercise called Joint Logistics Over the Shore III. The month-long exercise was designed to demonstrate a massive military buildup in an area where port facilities are inadequate.

The vehicles and equipment were off-loaded from fast sealift ships and container vessels, and moved ashore by smaller cargo vessels to temporary piers and port facilities constructed by Navy and Army support units near Onslow Beach.

Major units participating in the exercise were the Second Marine Expeditionary Force, the Navy's Beach Group Two and the Army's 7th Transportation Group and 1st Corps Support Command. Various components of the U.S. Transportation Command were also involved.

— Gidget Fuentes, Chris Lawson

It's not lox, but it *is* kosher

Eight new MREs put to taste test at Camp Lejeune

By Gidget Fuentes
Times staff writer

WASHINGTON — Marines with the Second Marine Division at Camp Lejeune, N.C., will be taste-testing eight new kosher and vegetarian meals later this summer. The meals are designed to meet the dietary restrictions of religious and vegetarian service members.

The eight-ounce meals — called multi-faith Meals, Ready-to-Eat — will be included in the rations Marines will get while in the field. The Marines will later be asked for their impressions of the new offerings. If approved by military officials, the meals may be included in MRE cases by late next year.

Military chaplains said there is a healthy demand for kosher and vegetarian foods among those service members who cannot eat certain foods.

"They all said, 'There's no food for me,'" said Chaplain (Capt.) Jim Apple, the chaplain of the 2d Marine Division at Camp Lejeune, N.C. "When you eat an MRE, if you're a Seventh-day Adventist, you only eat the non-meat [products] and the vegetarian part."

By offering a selection of kosher foods in MREs, "we will be able to meet the needs of most people," said Chaplain (Cmdr.) Paul Moore, the special projects chaplain at the Marine Corps Combat Development Command at Quantico, Va.

Tasty — and healthier?

Moore said the meals are tasty and may be a bit healthier and less greasy than standard MREs, and he expects they could appeal to all Marines, regardless of religious denomination or taste.

The Army Research and Engineering Center in Natick, Mass., is conducting the tests and surveys to determine which multi-faith meals will be included in the MRE cases if it's found to be doable.

"We're going to be field-testing nine menus, and we're going to select the best three or four out of that," said Gary Schultz, the project manager at Natick.

Once a decision is made on which multi-faith ration to provide to troops, one or two of the multi-faith meals will be included as full entrees in a case of MREs, he said.

The multi-faith meals are prepared kosher and are expected to be palatable to Jewish service members as well as those who are Islamic, Seventh-day Adventist or vegetarian, Apple said. They have similar dietary requirements: They don't eat pork, for example, or mix meat and dairy prod-



Smiles of approval: A sampling of kosher MREs was shipped to Somalia during Operation Restore Hope. The meals were well-received by Marines.

ucts in the same meal.

Trying to cover everyone

But the multi-faith meals may appeal to others as well, such as those who don't eat meat during the Christian Lenten season, Apple said, so "what we are doing here is we are covering everybody."

The difficulty in meeting dietary requirements is something that Apple, a Jewish chaplain, knows well. A Gulf war veteran, he's eaten kosher meals when he's gone into the field and has provided them to other chaplains and Marines. "They are very tasty," he said.

Apple got those meals from My Own Meals Inc., owned by Mary Anne Jackson who developed 10 different types of kosher meals. Jackson sold several types of meals that went to southwest Asia, and also sent 3,500 kosher meals to Camp Pendleton, Calif., when the Marines deployed to Somalia for Operation Restore Hope.

85 percent approval

A field taste test of 100 of the meals during the Team Spirit '93 exercise in South Korea had positive results, said Chaplain Mark Applebaum, the Jewish chaplain at Fort Belvoir, Va.

"The bottom line is 85 percent of the people not only said that the stuff was good, but they requested that they replace the regular MREs," Applebaum said. The soldiers surveyed weren't Jews, and most of them liked the food's taste and portability.

Jackson said the kosher meals have less fat and less sodium than other MREs, and are close to the calorie requirements of the U.S. Surgeon General.

While many Marines pick out the meat from the regular MREs, "some of them say, 'I need the protein,' so they go ahead and eat it," Apple said. "They try to do the best that they can and stick to their dietary rules."

Apple said the addition shows that the services are more aware of people's faiths and more concerned with different religious faiths. "We're doing

What's for dinner?

Later this summer, Second Marine Division Marines at Camp Lejeune, N.C., will be field testing eight kosher and vegetarian meals. This is what they'll be eating — 2,000 of each:

■ **Chicken, vegetables and potatoes.** Chunks of chicken with potatoes, corn and carrots in a brothy sauce.

■ **Chicken, rice and sauce.** Chunks of chicken with brown rice, peas and carrots in a brothy sauce.

■ **Chicken Mediterranean.** Chunks of chicken with tomatoes, potatoes, chickpeas and black olives in a tangy sauce.

■ **Chicken and noodles.** Chunks of chicken with kluski noodles (made of Yoshon wheat), peas, corn and carrots in a brothy sauce.

■ **Chicken and black beans.** Chunks of chicken with black beans, tomatoes, potatoes, sweet peppers, corn and kidney beans.

■ **Beef stew.** Chunks of Glatt Kosher beef (of the highest quality) with potatoes, sweet peppers, tomatoes, cabbage, zucchini, chickpeas and carrots.

■ **Old World stew.** Chunks of Glatt Kosher beef with brown rice, tomatoes, zucchini and pinto beans, seasoned with Middle Eastern spices.

■ **Cheese tortellini and sauce.** Cheese-filled tortellini in a seasoned tomato sauce flavored with parmesan cheese.

what we can do to give them as much as we can of their religion," such as Bibles or crosses, when they go into the field, he said. "There is a definite need for this type of MRE, especially in the field. For Marines, we just basically pick up and go," so there's little time to buy kosher food or snacks.