



United States Coast Guard Auxiliary
Seventh District

D7 AuxFS



eNewsletter - Spring 2016

Chief Director Approves DSO-FS, ADSO-FS, and SO-FS Appointments

The National Board recommendation regarding the structure of the AuxFS program was presented at NTRAIN in January, approved by the National Board and forwarded to the Chief Director for this Final Action.

Given the growth of the Auxiliary Food Service Program(AuxFS) and the increasing dependence upon Auxiliarists to augment active duty Food Service billets and special events across the country, the positions of DSO-FS, ADSO-FS, and SO-FS have been established to implement, manage and further develop this critical program. The AuxFS program is closely tied to clear and defined Coast Guard needs for food service program support at Coast Guard units in localized areas.

Auxiliary Food Service (AUXFS) has matured dramatically over the past few years. Originally regarded as a qualification for individual members to serve independently under an Active Duty Food Service Specialist, the program has become an Auxiliary recruitment destination. It now requires greater oversight, education and health requirements, extensive scheduling and professional-level menu planning in addition to the obvious cooking and meal preparation skills.

AUXFS qualified members now provide professional-level service aboard cutters, at stations and bases, at TRACENs, Sectors and private facilities providing catering for Coast Guard events often having hundreds of guests-providing relief for active duty personnel. It is important to note that the number of qualified AUXFSs is already in line with the number of Auxiliary marine safety (Trident) qualified members.

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A pair of master chefs from the American Culinary Federation judge a meal .

41st Annual Military Culinary Arts Competitive Training Event (MCACTE) Completed in March

More than 240 competitors from throughout the Department of Defense who took time out of their busy schedules at dining facilities and galleys all over the world to participate in the event that ran March 5-10. Sanctioned by the American Culinary Federation, MCACTE awarded nearly 400 medals and introduced many young culinarians to the nation's largest culinary competitive training event.



Read About Kim's Day at Sea Inside this Issue...

**UNITED STATES COAST GUARD
AUXILIARY****PAULETTE R. PARENT
ADSO-HR/FS
7th DISTRICT**

The Civilian Component of the
United States Coast Guard

15JUNE2016**CONGRATULATIONS D7 AUXFS TEAM**

It is with a deep sense of pride and accomplishment that the AUXFS Program has been recognized for its spectacular growth and contribution to Team Coast Guard. At NTRAIN in St. Louis in January 2016, NEXCOM (National Executive Committee) voted unanimously to approve a DSO position for AUXFS (and subsequently the ADSO and SO positions). This was made official by the concurrence of the Chief DIRUAX in early June.

I have no doubt that the activity of the AUXFS Team in District 7 had a great deal of influence on this decision. In the past 6 years this program has grown and performed to the highest standards in any and all situations. From helping out at a small boat station to deployments for extended periods of time aboard cutters, the D7 AUXFS Team has demonstrated their abilities and willingness to do what had to be done to serve our fellow shipmates. In addition, our fellow Auxiliarists have received the benefit of the AUXFS Program for special social events, meetings and activities whenever food was a major component.

This is a momentous time for the AUXFS Program and it is because of the dedication and untiring efforts of the D7 AUXFS Team that we can now enjoy the fruits of our labors and receive the recognition that continues to be well earned. This is not the end but a new beginning! Continue to do all that you do and remember: "Semper Gumby"!

BRAVO ZULU, D7 AUXFS!

Final Action

Continued from Page 1

Establishing these new positions will provide the managerial hierarchy and control that the program needs to properly augment active duty personnel while maintaining the standards required to fulfill the varied and essential missions. AuxFS will now have the same Chain of Leadership and Management(COLM) structure as the other departments of the Auxiliary.



Got Back Issues?

If you missed an issue of the AuxFS eNewsletter you can go to the D7 Web Site and find any of the back issues for downloading and your reading pleasure. Why not send other members of your Flotilla a copy? They may be interested in joining our happy band of cooks.
<http://www.uscga-district-7.org>
Online Magazines

AuxFS Shows Creative Side to Division 2 Staff

At the June meeting of Division 2 AuxFS Kerry Eakins took on the task of providing a buffet lunch for all of the meeting attendees. Kerry along with his wife Elinda provided a Tex-Mex themed offering and served it on an attractively decorated buffet table. A highlight of the table setting was a parrot that Eakins carved from a fresh pineapple.

The tail of the parrot was the pineapple leaves inverted and the beak was a carrot. The eyes were the hard part as they must be edible. The answer was two chocolate chips. The main part of the pineapple was cored out to become a bowl for cut-up watermelon. Other fresh fruit was served in a watermelon carved by Eakins to look like a basket.

Eakins definitely went the extra mile to show the Division 2 visitors a good time and the level at which the AuxFSs in District 7 are working.



What's Good In the Galley Blog Available to the AuxFS Community

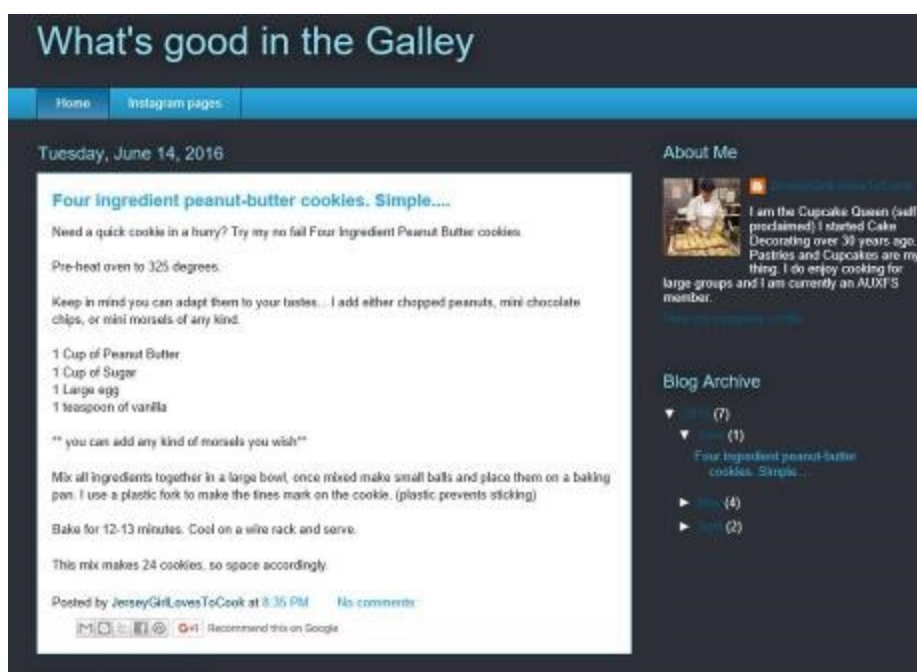
Kim Davis, AuxFS has created a blog entitled "What's Good in the Galley". Here is how she describes the blog.

"Welcome to my blog. This is a tips and tricks, and recipe exchange area for all USCG Auxiliary Food Service volunteers. We serve our Coast Guard in many capacities and have a great time doing it. This is not an official USCG Auxiliary blog."

"I am the Cupcake Queen (self-proclaimed) I started cake decorating over 30 years ago. Pastries and cupcakes are my thing. I do enjoy cooking for large groups and I am currently an AUXFS member. "

Kim's top cooking interests are baking, grilling, bbq, Korean BBQ, sushi, and french foods. Her blog promises to have lots of recipes and photos of her work. You can visit her blog at: <http://whatsgoodinthegalley.blogspot.com/>

To read about some of Kim's work with the Coast Guard see the Josuha Appleby story in this issue and stories in several of the back issues available at the District 7 AuxFS web page.



Certificate of Appreciation Presented at Clearwater Class in March

Margaret Borkowski, Manager of the LaQuinta Inn, Ulmerton Rd., Clearwater was presented with a Certificate of Appreciation for her help over the past 6 years to set up hotel accommodations for the AUXFS students and instructors.

Paulette Parent presented her with the certificate prior to the March 2016 AuxFS class held at Air Station Clearwater.

Cooking Lingo

sopa		A. rice
asadar		B. sliced
peledar		C. crushed
machacado		D. garlic
aceite		E. soup
remojar		F. stew
arroz		G. roast
rebanado		H. vinegar
ajo		I. peel
guisado		J. soak



A Day At Sea on the USCGC Appleby

By Kim Davis, AuxFS

On March 29, 2016, I was fortunate enough to work with FS1 Lance Smaller from Station Sand Key, on a day trip aboard the USCGC Joshua Appleby (WLM-556). We were headed out to sea to check ATONS. FS1 and I manned the galley. We prepared breakfast for a hungry crew of about 25 people. We cooked eggs to order, bacon, sausage, bagel egg sandwiches, homemade waffles and fresh home fried potatoes. After breakfast, we cleaned up and prepped for lunch.

First order of lunch business was dessert. It takes the longest and we needed to make sure we had sweets for our crew. We made a simple but very delicious batch of cupcakes. We used a dark chocolate cake mix, one can of Coke Cola and added some magic. Inside the cupcakes were Rolo candies, (caramel and chocolate rounds). I iced the cupcakes with purple icing and sprinkled some fun-fetti about.

It was Taco Tuesday in the Coast Guard, and we didn't disappoint. We made hard and soft tacos, featuring beef or chicken, homemade Spanish rice, a roasted corn dish, black beans with special seasoning, tortilla chips, chocolate chip cookies and the above cupcakes. We also offered a selection of fresh toppings of tomatoes, salsa, lettuce, cheese, and sour cream.

After lunch we cleaned up, and prepped for the next day, Wednesday. We had assistance with our cleanup. The

crew, working as a team, washed the dishes, pans, floors, and disposed of garbage. You name it, they were on it. The feeling on this cutter is a true team mentality.

Each and every person, on Appleby thanked me individually and also for being a volunteer! I was so overcome with emotion. I am still smiling and excited about the day we had.

Enjoy my pictures.





Taco Tuesday On Appleby



Where In District 7 Are All Those AuxFSs?

121

**The Number of AuxFSs in
AuxData on 6/14/2016.**



Gold Side, Silver Side, Side By Side

Video Training— A New Idea For AuxFSs By Don Hunt, AuxFS

Learning the Coast Guard way of working in a galley takes time. Our formal training is limited to the AuxFS Basic Class that introduces many topics, but offers little in the way of advanced culinary skills. We live in many different areas and have very diverse schedules. Video training may be the answer to the need for more advanced and more Coast Guard specific food service training for AuxFSs.

Video training is inexpensive and it can be viewed when and where the student wants. A class can be taken and then reviewed at a later date. A video class can include recipe and food safety information for each item prepared.

The U.S. Coast Guard Channel on YouTube currently has several very well done videos that show how to prepare specific food items. The videos are titled “Cooking With A Coastie”. The video production is of high quality and the on-camera talent are instructors at the Coast Guard Food Service School in Petaluma, CA. Recipes may be displayed and each step is explained fully. The studio is a classroom at the Food Service School so its all Coast Guard. Take a look. You will be impressed.

The current videos are:

- Beef Wellington
- Pita Bread
- White Chocolate Lime and Coconut Truffles
- Sweet Cream Cheese Filling for Danish
- Bagles

The list could be endless. I would like to see how to bake bread on a cutter or the Coast Guard way of making cakes from scratch. I am sure you can think of many items that would be crew pleasers at the station or cutter where you cook.

The pictures here are from the Truffles video. Take a look at the video and please let me know how your truffles turn out.



Gold Side, Silver Side, Side By Side

Team of Strangers Works Culinary Magic for Commander Seward D7 DIRAUX's Retirement Reception

Story by Elizabeth Elliott

Periodically a request is made for one AUXFSs to step up and assist the Gold Side. A cutter needs help, a station could use a hand, there is a Change of Command. And it is an honor to serve. Seldom, however, do calls go out for a team. A team of strangers.

Recently, such a call went out to all of the AUXFSs in D7. "Who wants to work on CDR Seward's retirement ceremony in May?" For those of you who know me, I'm pretty much game for any adventure so I raised my hand. Picture Horshack on "Welcome Back Kotter." I figured Paulette would be in charge and a couple of us would be helping out. Boy was I misguided.

Paulette's not on the team? I'm in charge? I only know one of the volunteers? And he's brand new? And we are expecting 200 people? In a galley I've never been to? Bring all the supplies? Seriously?

Can I say that this turned out to be one of the most amazing AUXFS experiences that I have had.

Our team of six AUXFSs ran the full gambit. I was in the first class held in D7 and I work in the galley at Station Ponce de Leon every Monday, and have for nearly 5 years. The two local ladies were in the most recent class in March 2016. I had not even met the couple from Sebastian. The other guy is in my flotilla so I had worked with him during his training. Our collective skill set was unknown and untested. Everyone was outside of their comfort zone. But all were excited about this adventure. How cool to be asked to be on a team for the DIRAUXs retirement!

I must tell you that the team's attitude is what made the difference. These folks were incredible. We prepared heavy appetizers for over 100 people in a day and a half. The work was done in a galley none of us knew, on equipment we had never imagined existed and from recipes that really only existed in my head.

The ceremony was in a hangar about a half mile away from the galley. Finished food was moved from the galley to the hangar in a golf cart. Does that tell you how talented this crew was? Other than brew coffee, I think collectively every other PQS skill was performed. Julie was the Queen of scaling recipes. Kjel was our Bread Monk and the one who

kept us focused. Fred, the uber chopper and the level headed one. Carol stood ready to face every challenge with the heart of a lion and a fierce sense of timekeeping. And Linda was my ray of sunshine and lifesaver.

Years ago, Ron and Ginger Ellis taught me that you can't have a COW without three things: meat on a stick, shrimp and eggrolls. In developing the menu, Mrs. Seward had two requests – smoked salmon instead of shrimp and if possible, buffalo. CDR Seward was the first Native Alaskan helicopter pilot, hence the requests. So we didn't have shrimp, we had smoked salmon. Chicken on a stick, easy. Now what to do with buffalo? I had a hard time with that. Mostly, buffalo is used in burgers. Too messy. Meatballs? Hard to make the right consistency. Would anyone even eat it? I heard lots of nos and I'm not going to eat buffalo comments. Sigh. Then it dawned on me – eggrolls! And WOW were those good. Here is what we made:

Chicken Swarma
Grape Meatballs
Pulled Pork Flatbreads with spinach and shaved Parmesan
Smoked Salmon with cream cheese on cucumber
Assorted Roll-ups
Deviled Eggs
Buffalo Egg Rolls
Orange Creamsicle and Chocolate Strawberry Cupcakes

So the next time an opportunity comes up, raise your hand! Push yourself. Being part of this team was amazing.

The team:
Elizabeth Elliott
Kjel Johnson
Linda Combs
Fred Combs
Juileanne Bouchard
Carol Moppert

PS: We were awarded the Meritorious Team Commendation for our work.

Gold Side, Silver Side, Side By Side

Team of Strangers Continued



Gold Side, Silver Side, Side By Side

Team of Strangers Continued



AuxFS News Bites

Keeping Up With the AuxFS Program Everywhere

By Don Hunt, AuxFS

With so much going on in the AuxFS Program its sometimes hard to keep up. Social media can help you know what's going on across the country. Here are some Facebook sites that deal with the AuxFS program and Coast Guard food service.

AuxChef United States Coast Guard Auxiliary
US Coast Guard Food Service
U.S. Coast Guard (Not all Food Service)
Coast Guard Training Center Petaluma (Not all Food Service)

Reporting AuxFS Hours

By Paulette Parent, ADSO-HR/FS

As per Sue Hastings DSO-IS there has been a change in how AUXFS hours are reported in support of Auxiliary Units (not Coast Guard). Please review procedures and note the change as described in item 2.

- 1) For AUXFS duty at or in support of a Coast Guard unit, the AUXFS should report time using Mission Code 07D (CG Operational Support), and enter "AUXFS Duty" in the Remarks Section. The IS Officer enters that time using the "AUXFS" Operational Code (and the appropriate OPCON Code). Except for AUXFS duty on a USCG cutter, for which up to 24 hours can be recorded, the time spent as an AUXFS is limited to 19 hours/day. (This is AUXFS policy. If in doubt, seek clarification.)
- 2) For AUXFS duty in support of an Auxiliary unit(s), the time is reported as 99E. Again, "AUXFS Duty" should appear in the remarks section, and the AUXFS Operational Code is entered. AUXFS hours must be recorded separately from other 99e hours. Prep and travel are reported using 99B.

New AuxFS Web Page on District 7 Web Site

A new web page within the District 7 web site contains timely information, the current issue of the AuxFS eNewsletter and a link to all of the back issues.

To get to the new page go to <http://www.uscga-district-7.org/Auxchef.html>

You are required to complete the Mandated Training before you can assist at a CG unit as of January 1, 2016 Way Past Due