

Dining facilities make Thanksgiving something to 'Bragg' about

by **Lucille Anne Newman**

Paraglide

With so many deployments and just as many redeployments across the installation, some of the things most people treasure are the moments spent during the holidays.

This year's theme, "Thanksgiving in Disneyland" will ensure Soldiers and family members of all ages will enjoy an enchanting experience.

"It's an honor to prepare the food for the Soldiers," said Harry Ruckles, installation food program manager, Troop Issue Subsistence Activity, who added that Soldiers in the food service community have worked long hours to prepare for the upcoming Thanksgiving meal.

"This includes not only the Thanksgiving meal but the Christmas meal as well. This includes the sanitation, recipes that meet the nutritional requirement and appearance of the facility," he said.

Soldiers of the 18th Field Artillery Consolidated Dining Facility are going all out to make sure that everyone joining them for the Thanksgiving meal will be satisfied.

"With the war going on ... all the Soldiers, Marines, Air Force personnel and those

from other branches are still involved in what's going on, we want to show our care and respect for not only (those deployed) but their families here as well," said Sgt. 1st Class Rodney L. Blacksher, 18th FA Consolidated DFAC.

"My heart goes out to them, so we're not just showing off for ourselves but for everyone and not just on Thanksgiving but with every meal we serve," he said.

Blacksher said he understands what it's like when a loved one is deployed as his wife deployed last year and he's happy she will be spending Thanksgiving with him this year.

"I missed her a lot last year and my heart goes out to my wife," he said. "I'm also happy she gets to come here this year and see what we can do because we are going all out to make sure the person (eating here) feels that we care for them and that they're special."

Blacksher said he is a parent and he's making sure the children who visit his DFAC on Thanksgiving will also feel special and enjoy their meal.

"Not only will they see the friendly faces of our staff, which is an everyday thing, they will be amazed on Thanksgiving," he said. "We want to make sure that even the children will enjoy themselves."

Thanksgiving Meal Schedule

Rates are \$5.90 for officers, spouses, dependents, E-5 and above, and all other authorized personnel. For enlisted Soldiers E-4 and below and their dependents, the rate is \$5.00. There is no charge for Soldiers with meal cards.

Thursday

- Camp Mackall, KCA Contractor Dining Facility, Building T-2954, will serve a Thanksgiving meal. 1 p.m.-4 p.m.
- 3rd Brigade Combat Team, KCA Contractor Dining Facility, Building A-3556, will serve a Thanksgiving meal. 11 a.m.-2 p.m.
- Iron Mike Consolidated Dining Facility, Building 4-2843, will serve a regular meal with Thanksgiving meal items. 11:30 a.m.-1 p.m.
- 18th Field Artillery Brigade, Building D-3039, will serve a regular meal with Thanksgiving meal items. 12 p.m.-1 p.m.
- 82nd Division Special Troops Battalion Dining Facility, Building C-8339, will serve a regular meal with Thanksgiving meal items. 11 a.m.-2 p.m.
- 4th Brigade Combat Team West Dining Facility, Building C-2040, will serve a regular meal with Thanksgiving meal items. 11 a.m.-2 p.m.

Total Bragg servings for Thanksgiving 2006

Turkey roll	2,700 pounds	Ham hocks	841 pounds
Beef steamship round	1,900 pounds	Boneless ham	878 pounds
Turkey tom whole	2,084 pounds	Assorted fruit	11,600 pounds
Shrimp	1,632 pounds	Vegetables	3,550 pounds
Hens rock cornish	2,028 pounds	Cranberry sauce	518 pounds
Smoked ham	1,113 pounds	Assorted pies	1,855 pies
Deli style ham	788 pounds	Assorted candy	2,092 pounds
Raw oysters	143 pounds	Egg nog	612 quarts
Turkey breast	533 pounds	Assorted nuts	1,185 pounds



photo by Casey Nelsen/Paraglide

Spc. Jumaane Clark, food service specialist, 18th Field Artillery Dining Facility, air brushes a giant cornucopia made of dough Friday.



Thanksgiving Day safety tips

Fort Bragg Installation Safety Office

Thanksgiving would not be the same without turkey, yet very few people take the time to learn how to handle them properly. Any poultry needs special attention when handling.

Thawing a frozen turkey the proper way is important to the safety of your family. Never thaw a turkey at room temperature because this promotes the growth of dangerous bacteria. The safest way to thaw a turkey is to thaw it in the refrigerator. You should do this with the turkey still in its' own unopened wrapper breast facing up and placed on a tray. The accepted rule of thumb for time is one day refrigerator thawing for every four pounds of turkey.

Start holiday cooking with a clean stove and oven.

Keep the kitchen off-limits to young children and adults who are not helping with food preparations to lessen the possibility of kitchen mishaps.

When cooking, do not wear clothing with loose sleeves or dangling jewelry. The

clothing can catch on fire and the jewelry can catch on pot handles, causing spills and burns.

Cook on the back burners when possible and turn pot handles in so they don't extend over the edge of the stove.

Never leave cooking unattended. If you must leave the kitchen while cooking, turn off the stove or have someone else watch what is being cooked.

Keep Thanksgiving decorations and kitchen clutter away from sources of direct heat.

Candles are often part of holiday decorations. Candles should never be left burning when you are away from home, or after going to bed. They should be located where children will not be tempted to play with them, and where guests will not accidentally brush against them. The candle holder should be completely noncombustible and difficult to knock over. The candle should not have combustible decorations around it.

Have a safe and happy Thanksgiving Day from the Fort Bragg Safety Division Staff.



photo by Lucille Anne Newman/Paraglide

Spc. Jonathan Danielson, 18th Field Artillery Dining Facility, paints a basket made of dough. The basket will be used to serve bread during the Thanksgiving meal.



photo by Casey Nelsen/Paraglide

Spc. Jonathan Danielson, 18th Field Artillery Dining Facility, puts the finishing touches on the Disney Castle, made of icing Friday.