



# The Rope

## USAF Enlisted Aide Newsletter

February/April 2010, Issue 8

### Air Force Charity Ball By MSgt Damon Vitale

The Enlisted Aides have a long-standing tradition of volunteering at the annual Air Force Charity Ball, and this year was no exception! Enlisted Aides from around the Air Force volunteered to help with the event, held this year at the Waterford in Springfield, VA on 20 March. Many items donated throughout the years have included furniture, airline tickets, trips, crystal, art, jewelry, rugs, and many other collectibles. Items auctioned off this year included two flat screen televisions, two golf carts and many beautiful pieces of artwork and jewelry. Enlisted Aides assisted in the transport of auction items to the venue, set up and manning of the auction rooms, establishment of a parking plan and running bid sheets to the main dining area at the end of the auction period.

The annual Air Force Charity Ball is one of the largest fundraisers for the official charity of the Air Force. It has evolved to be one of the highlights of the year for our Air Force family and its supporters. Since its conception in 2004, the Charity Ball has raised over \$3,000,000 in donations for the Air Force Aid Society. The Air Force Officers' Wives' Club singularly sponsored the Charity Ball for forty seven years, raising hundreds of thousands of dollars that benefited our Air Force and civilian communities.

The Air Force Officers' Wives' Club was constituted on 25 May 1923, making it the first Air Force club of its kind. Mrs. Mason Patrick, wife of the Chief of the Air Service, invited fifty "flapper" wives of young pilots into her home and they organized "The Air Service Club." They continued to act as a social club until 1940, when under the leadership of Mrs. "Hap" Arnold, they decided to invest more time volunteering to meet the needs of the "Air Corps Aid Society." The club's name was eventually changed to the Air Force Officers' Wives' Club of Washington, D.C.

Heartfelt thank you's and appreciation from the Charity Ball committee was displayed with personal thank you notes from the committee members themselves. Chairperson of the event, Lisa Field, stated, "The success of the Ball would not be possible without generous donations and support that has become a wonderful tradition!"

For more information on the Air Force Aid Society, please visit their website: <http://www.afas.org>.



### In This Issue:

*Page 1: 2010 Air Force Charity Ball*

*Page 2: Aides in Action*

*Page 3: Promotions/The Graduates/Hail & Farewell/Recipes of the Issue*

*Page 4: Recipes cont/Food & Wine Pairing*

*Page 5: In the Loop.../Moving*

*Page 6: Before and After*

*Page 7: Before and After cont/SMSGt Kelly's Corner*

## AETC News



TSgt Liz O’Kane, SSgt Jessica Revere, TSgt Melinda Sieloff, MSgt Gregory Kreams, MSgt Jason Barbour, and MSgt Chuck Meyer

The AETC Commanders and Chiefs Conference was held at Keesler AFB, MS on 29 March. A team of six AETC Enlisted Aides provided all of the culinary support. Due to the reconstruction of the Officer’s Club, which was destroyed by Hurricane Katrina, the event was held at a base conference center with limited cooking facilities. When approached with the idea of having the Enlisted Aides prepare breakfast and lunch throughout the entire conference, the Enlisted Aides readily agreed to support this huge undertaking. Seven meals were planned, organized, and executed at the facility and a social event was supported at the 2nd AF Commander’s residence. Over 100 attendees were served at every meal and the end result netted AETC a cost savings of over \$12K in O & M funds. HQ AETC Command Chief, CMSgt Robert Tappana commented, “Wow, to see how much food they provided and the level of service, it was simply amazing!”

## AFSPC News



MSgt Pat Lilly and SSgt Jackie Stanton

Gen C. Robert and Mrs. Kehler hosted an icebreaker in honor of AFSPC 12 OAY Airman of the Year and their families, and Command Chief’s on 6 April.

## AFMC News



TSgt Rhodello Nuval and son

The International Fair was held at the Hope Hotel at Wright Patterson Air Force on 15 April. The event was sponsored by the International Spouses Group. It was a resounding success with 19 different countries represented and 14 different entertainment performances by different countries. TSgt Nuvall and family participated and prepared traditional Lumpia (Philippine Beef eggrolls) and Pancit (Rice Noodles with sautéed chicken, carrots, celery, and soy sauce.)

## PACAF News



MSgt Kevin Bragg has welcomed spring by tending to his lanai foliage. He completed an entire overhaul, judging from the pictures I would say they look great!

## AFDW News



Army Sgt Mato Brown , SSgt Tiwona Runyon, SSgt Daniel Franco, MSgt Emily Popkoski

Front Range Training and Consulting conducted the Household Management training course at Bolling AFB, DC 8-26 March. Enlisted Aides in attendance conducted a formal lunch service that was attended by local base representatives. The lunch afforded guests from the privatized housing office, a better understanding of the services Enlisted Aide’s provide to their GO’s.

## Promotions!!!!



MSgt Brian Charney – 1 March  
MSgt Emily Popkoski – 1 April

## Ft Lee Advanced Training



TSgt Roberto Toro and TSgt Danielle Relyea

## Front Range Basic & Advanced HHM

MSgt Brian Charney, TSgt Rhodello Nuval, CMSgt James Pasour, SSgt Shante Griggs, TSgt Nancy White, SSgt Mike Leo, TSgt Scotty Phelps, TSgt Raphael Rauer

## Front Range Basic HHM



SMSgt Tricia Benning, MSgt Jeanna Irby, TSgt Heather Gray, TSgt Margo Ham, MSgt John Edwards, MSgt Mark Robinson, SSgt Jackie Stanton, SSgt Marina Boulos, SSgt Casey Boland

## Pro Chef Level 1 Graduates

TSgt Emile Bradley  
TSgt Nyeisha Coar

## Pro Chef Level 2 Graduates

MSgt Thad Payne  
TSgt Theresa Vanderford

## Hail and Farewell

### Arriving Enlisted Aides:

TSgt Becky Wolf  
PAFSC: 3N131R

Last Station: Langley AFB, VA  
Current Station: Tyndall AFB, FL  
Hometown: Carlisle, PA

SSgt Chaquita Green  
PAFSC: 3D071

Last Station: Ramstein AFB, GE  
Current Station: United States Air Force Academy, CO  
Hometown: Richmond, VA

## Congratulations on your Retirement!!



MSgt Eric Mattison – 19 Mar 10

## SNCO Academy Graduate

MSgt Deanna Buersken

## NCO Academy Graduates

TSgt Alonzo Watson  
TSgt Randy Gill  
TSgt Tanuvasa-Lole

## Recipes of the Issue

### Cracked Pepper Focaccia with Truffle Oil

Submitted by TSgt Melissa Bateman

2 cups lukewarm water (85°-95°)  
1 Tbsp active dry yeast (make-ahead)  
Quick rising (Same-day)  
4 Tbsp extra-virgin olive oil  
2 Tbsp white or black truffle oil\*  
1 Tbsp cracked black pepper  
2 tsp salt  
4 3/4 cups (about) bread flour  
1 Tbsp chopped fresh thyme  
2 tsp chopped fresh rosemary  
2 tsp coarse sea salt

Stir 2 cups lukewarm water and yeast in large bowl to blend. Mix in 3 tablespoons olive oil, truffle oil, cracked pepper, and 2 teaspoons salt. Add 1 cup flour. Using wood spoon, stir vigorously until well incorporated. Oil large bowl. Scrape dough into oiled bowl. Cover bowl with plastic wrap. For do-ahead version: Chill dough overnight. Allow dough to come to room temperature in warm draft-free area until doubled in volume, about 45 minutes (do not punch down dough).

Lightly oil 15x10x1-inch baking sheet. Slide out dough onto prepared baking sheet (dough will be soft and will easily slide out onto sheet; do not punch down dough or knead dough). Gently pull and stretch dough so that dough almost covers baking sheet.

Press fingertips all over top of dough to form indentations. Brush top of focaccia with remaining 1 tablespoon olive oil. Sprinkle with thyme, rosemary and coarse salt. Cover loosely with plastic wrap.

Let rise in warm draft-free area until puffed, about 30 minutes for refrigerated dough and about 15 minutes for room temperature dough. Meanwhile, position rack in center of oven and preheat to 450°F. Bake focaccia until deep golden brown, about 30 minutes. Transfer to rack and cool.

\*Available at Italian markets, specialty food stores and some supermarkets.

### Chocolate Stout Cake

(Makes 1 8-inch cake or 2 dozen cupcakes)

2 cups stout (such as Guinness)  
2 cups (4 sticks) unsalted butter  
1 1/2 cups unsweetened cocoa powder (preferably Dutch-process)  
4 cups all-purpose flour  
4 cups sugar  
1 Tbsp baking soda  
1 1/2 teaspoons salt  
4 large eggs  
1 1/3 cup sour cream

### Icing

2 cups whipping cream  
1 pound bittersweet or semi-sweet chocolate, chopped

### **For Cake:**

Preheat oven to 350°F. Butter three 8-inch round cake pans with 2-inch high sides (or line cupcake tins with paper

liners). Line with parchment paper. Butter paper. Bring 2 cups stout and 2 cups butter to simmer in heavy large saucepan over medium heat. Add cocoa powder and whisk until mixture is smooth. Cool slightly. Whisk flour, sugar, baking soda, and 1 1/2 teaspoons salt in large bowl to blend. Add stout-chocolate mixture to egg mixture and beat just to combine. Add flour mixture and beat briefly on slow speed.

Using rubber spatula, fold batter until completely combined. Divide pan equally among pans. Bake about 30-35 minutes, until slightly firm in center. Cool cakes on rack for 10 minutes, remove from pans and cool completely.

### **For Icing:**

Bring cream to simmer in heavy saucepan. Remove from heat and add chopped chocolate, whisking until melted and smooth. Let cool for 2 hours. Spread icing evenly between cake layers, using remaining for top and sides and cake.

## **Food and Wine Pairing**

By SSgt Melanie Sternemann

As we discussed in the previous article, the characteristics of the food you are serving will determine the type of wine you pair with it so there is a beautiful balance between them. Here are a few tips to help you with this. Match acids with acids. If you are serving a dish with a strong acidic content, like shrimp with citrus or pasta with tomato sauce, pair it with an acidic wine that can keep with the acids in the food. A good wine to pair with the citrus flavored shrimp would be a Sauvignon Blanc and a Brunello di Montalcino with the tomato sauce. Some people may be under the

perception that you should serve an acidic wine with a cream sauce to cleanse the palate. No way! Rich cream sauces will usually clash with an acidic wine like Sauvignon Blanc. Think of squeezing fresh lemon juice into a small cup of milk – yuck!

Now let's talk spicy foods! Strong spices, such as chili peppers in Chinese or Indian food, can clash or destroy the flavors of a wine.

In some cases, wine may not be the ideal beverage, think beer. However, if wine is requested or expected, consider something spicy and sweet, such as an off-dry Gewürztraminer or Riesling to help balance it out.

When you are pairing wines with the fabulous foods you create for a dinner party, buy the wine the day before and taste it earlier in the day with the sauces. One important thing to remember when it comes to choosing wines specifically for serving with food is the alcohol content. New world wines (American) tend to have a higher alcohol content than old world wines. High alcohol content "burns" out your palate and masks the flavors of your food. Your guests may be happy, but unable to fully enjoy the hard work you put into your food.

You must be willing to try things out and see if they work or not. This trial and error process is necessary to expand your knowledge of wine. Eventually, you will learn what pairs well with your favorite wines and foods.

In the next issue, we will discuss tannins and how they affect food and wine. Pairing food and wine is not something you can ever master because there are so many variables. It makes it a never ending lesson. Bon Appetite!

## In the Loop....

At the 2009 U&TW, it was unanimously decided upon to update the current MAJCOM Functional Manager (MFM) structure by removing the AFELM position and realigning the AFELM Enlisted Aides to the closest geographic MFM. Based on this realignment, the following EAs will now fall under the following MFMs: AFSPC gains USAFA and NORTHCOM EAs, AMC gains USTRANSCOM and USSTRATCOM EAs, AETC gains USSOUTHCOM and USCENTCOM EAs and PACAF gains USPACOM EAs. A huge thanks to MSgt Patty Perez for her role as AFELM MFM.

## MyPay

Please update your current mailing address in the myPay system to ensure you receive your Military Compensation Statement.

## Uniform News...

Mandatory wear date for the new chef coat is 1 August. You may order the new coat using the following website: <http://mil.newchef.com/store/pc/viewcategories.asp>. Once received, you will be responsible for having your blue cloth rank chevrons sewn onto the sleeves (Women – 3 1/2- or 4-inch and Men 4-inch) halfway between shoulder seam and elbow when bent at a 90-degree angle.

## Military Hospitality Alliance Events

MHA will be hosting a Food Service Seminar 23 – 24 September as well as the 7th Annual Military Culinary Individual and Team Competitions at the Marine Barracks in Washington, DC. The registration fee is \$299 and is due by 1 September. Please register at the following website: (<http://www.mha1.net/>)

## Moving

By TSgt Liz O’Kane

Privatized housing has taken over a majority of Air Force bases since the late 1990’s. During this period, the Air Force has recognized the need to build new housing and has done so or is in the midst of building at numerous Air Force Bases. The new GOQ housing was completed in January here at Vandenberg AFB, and I had the pleasure of organizing Lt Gen Larry and Mrs. James’ move from their old residence to the new house. While a move sounds simple enough when we’re used to doing it ourselves every few years, I found that moving a GO household into a brand new privatized house on the very installation you’re already stationed, can have its challenges.

As the enlisted aide, I was the sole coordinator for the move. There were many agencies involved in this seemingly simple move that was only a block away. I dealt directly with the builder, the Housing Leasing Office, Housing Maintenance Office, Furniture Management Office, Traffic Management Office, Communications Squadron, and Civil Engineering. A detailed timeline, much like we use when we coordinate a dinner party, was the most crucial tool I utilized. As updates to construction were made, all key offices had to be informed of the changes. This communication was essential to making the timeline work. I found the larger moving parts were simple to orchestrate, however it was the smaller things that ended up consuming more of my time and effort.

Often times, smaller attention to detail items are just as important as the large ones. I made a list for myself to ensure crucial items needed for a successful move were not overlooked.

To my surprise, the list was longer than I anticipated. The following list is one that I developed and found to be very helpful during this stressful period:

Schedule a walk thru to preview the new home. Look for/ask about the following things:

- When will the name placard in front of the house be installed
- How many keys will be issued and will I require more copies
- Is there a flag pole kit mounted to the outside of the house and is there proper lighting for the flag
- Are there proper communication drops in the EA office
- Will I need a new dryer cord (3 prong vs. prong)
- What are the recycle/garbage pick-up days
- Will new trash cans be provided, or do I bring the previous
- What are the new lawn care days
- What “extras” have been included in the house i.e. water features, sprinkler system, outdoor lighting and timers for each of those features
- Ensure all agencies are well aware of their responsibilities during the course of the move.
- If your GOQ doesn’t have a duress alarm, coordinate it with Security Forces for Installation
- Update your GO’s new address on the recall roster

- Obtain maintenance manuals for all the new appliances/equipment from the housing office
- Update your continuity binder to make adjustments to your daily graces.

All things considering, the move was a success. I would be lying if I said it was without a little bit of heartburn and crisis management. I'm sure there are things that I neglected to mention above, but my hope for this article was that by sharing my experience, I would be able to possibly help other Enlisted Aides facilitate future successful moves for their General Officers.

Please visit AF News link to read more about TSgt O'Kane:

<http://www.vandenberg.af.mil/news/features/story.asp?id=123203049>

## Before and After The Road to Private Service

By Mr. Peter Baysdell



I grew up wanting to do the same things that all boys dream of doing, I wanted to be an NCO, I wanted to be a butler, and I wanted to be a monk. Since these three tend to be mutually exclusive, I have been pursuing them in order. (I probably won't get to try the last one unless my lovely wife precedes me to the pearly gates.)

I spent the first 20 years of my USAF career as a linguist and I loved every day of it. When I heard, however, of the request for EA Application notices sent out by the now-extinct Air Force General Officer Management Office, I was immediately intrigued.

My first several resumes never elicited any interest, which, given their quality, was exactly as it should have been. I was hobbled by a lack of education and a lack of experience. I was, in effect, looking for someone to "give me a chance." This was the result of there being no set path laid out for becoming an Aide. Even today, following the great strides taken in the expansion of Aide training, one still has to be accepted as an Aide before being eligible. Clearly I would need to take responsibility for devising my own path toward professional development.

What followed was a five year process. Since every solicitation for Aide resumes included the phrase "Culinary experience desired," I enrolled in Culinary School. I went to Culinary School full time on top of my normal military duties, and was baking for 20 hours at a restaurant over the weekends. Between semesters I tried to add to my skill set; during one break I helped open a restaurant, during the next I went to a bartending academy.

Following Culinary School, I went off to The International Butler Academy in Holland. Uniform inspections, room inspections, long and weeks, great camaraderie; it was very familiar territory to any veteran of in-residence PME – and very possibly the best

leave of my entire career. We trained in many of the tasks undertaken by butlers (and EA's) but training was primarily rooted in character, disposition, attitude and presentation.

Both of these rather intensive programs were conducted on my own time (in fact, I had to take over 60 days of leave to attend the Butler Academy) and at my own expense. They were an investment in the process of owning my profession and they were absolutely essential to developing the confidence and credibility necessary to be successful.

In order to overcome my lack of actual experience, I took a position as an Executive Assistant to a Senior Enlisted Advisor. I also volunteered for some pro bono work for one of the Enlisted Aides at Ft. Meade, helping out at formal functions in the evenings, and did some culinary work with a Navy Flag Mess chef. Since the EA, the Navy Flag Mess chef and the Senior Enlisted Advisor all worked for the same General, I was well placed to be offered the EA position when the incumbent returned to her old AFSC. This was a fortuitous combination of initiative and luck, as Ft Meade only had one senior Air Force General assigned.

I worked for General and Mrs. Hayden for four years and I honestly believe that I could not have been assigned to two more gracious principals. Truth be told, in my previous 20 years of military service I had routinely done many more interesting, exciting and, objectively, more important things. Rarely, however, had I experienced the

same sense of personal and professional satisfaction as I had during my time with the Hayden's.

I retired from the Air Force in 2007, but preparation for my post-retirement placement actually began over a year in advance. Most higher-end House Manager and Estate Manager positions are headhunted or filled by placement agencies, so it was important to locate a few that would represent me well. Fostering positive relationships with these agencies (in most cases in person) frequently made the difference in their willingness to put me forward for positions that interested me.

Even the best placement agency can only get you or your resume in front of a principal. Your education, training and experience will garner you an interview, but it is your character and presentation/communication skills which will get (and keep) you the job. Most employers do not hire you because they need someone to cook or clean or even oversee those who do. They hire you because they need someone they can put their trust in, someone they can rely on because they feel they can give vital parts of their lives, families and fortunes into your keeping. Few principals will make this leap primarily on the basis of your skills. They need to believe you are a person of integrity, credibility, and honor.

Upon retirement I accepted a position managing a 45,000 square foot home east of Philadelphia, followed by contract work training private service staffs in Manhattan, before settling into my current position. For the past two

years I have been the Estate Manager at Salamander Farm in Northern Virginia, where I am responsible for the 200 acre estate, the Main Residence, four smaller on-site residences, two off-site residences, four luxury vehicles, two aircraft, my principal's sprightly mother, a couple of swans and a LabraDoodle.

This position, which I sincerely enjoy, is not what I initially had in mind years ago. I've held four very different private service jobs; I have considered a wide array of others. Ultimately, much of the process was discovering where I fit. So here I am. This is where I belong, and when all is said and done, two good dreams realized are enough for anyone.

## SMSgt Kelly's Corner



New beginnings and fond farewells...what an exciting time it is to be in this position! Not only do I get a chance to stay in touch with each of the current Enlisted Aides in the field, but I get the opportunity to get to know potential candidates and future Enlisted Aides that are waiting to come into the field. It is a constant reminder that this special duty is just that...special. But along with hello's, there must come good-bye's - next month we will bid farewell to our former Enlisted Aide Special Duty Manager, SMSgt Kevin Carpenter, as he retires from active duty. Many of us have fond memories of working with him, and on behalf of the Enlisted Aide community, I wish nothing but the best to him and his family in their life after the Air Force! Although the year is just about half way over, we still have many exciting things to look forward to. First and foremost is the upcoming Enlisted Aide of the Year (EAOY) Award. You have all been working hard and making things happen

all year long, so be sure to speak up and get recognized for your efforts. This year's DoD EAOY program will be better than ever and I look forward to being a part of the events in November. Our annual Utilization and Training Workshop (U&TW) is also fast approaching. Please be sure to communicate any issues or ideas that you would like to see discussed through your MAJCOM Functional Manager (MFM), they are there to represent you during the conference. We will also be doing something a little different with the Subject Matter Experts (SMEs) this year, they will be elected prior to the U&TW to afford the new SMEs the opportunity to attend, so get in touch with your MFM if you are interested in serving in that capacity. There will be some changes to the MFM structure over the summer as some of our MFMs move on to new assignments, so please be patient as we all adjust to the changes. Keep doing all of the great things you do every day!



## Newsletter Inputs

Please continue to send your newsletter inputs, recipes, lessons learned and/or photos to "The Rope's" Editor-in-Chief: SSgt Stanton at [Jackie.Stanton@peterson.af.mil](mailto:Jackie.Stanton@peterson.af.mil) or the Assistant Editor: TSgt Nuval at [Rhodello.Nuval@WPAFB.af.mil](mailto:Rhodello.Nuval@WPAFB.af.mil)

You can also contact any one of the Rope Team Members for information on the Rope articles and input:

MSgt McKee-AFDW Rep  
MSgt Perkins-USAFE Rep  
MSgt Vitale-Hails and Farewells  
MSgt Buersken-"Before and After"  
TSgt Hagan-Graduations/ Promotions  
TSgt Sternemann-Wine Pairing  
TSgt Gray-PACAF Rep  
TSgt Watson - AFMC Rep  
SSgt Boulos-AFSPC Rep