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249th Engineer Battalion Soldiers unload power restoration equipment to help return electricity to Northeast region priority facilities.

Grmy Engineer Spouses' Club Castle Gram

Volume III, Issue V

December 2012

249th Engineer Battalion helps states recover from Sandy

Source: Belvoir Eagle; By Tim Cherry/Staff writer, November 8, 2012

The 249th Engineer Battalion deployed Soldiers and eight large, medium voltage, generators from Fort Belvoir, Saturday, to help states suffering from Superstorm Sandy's aftermath. The Soldiers, members of C Company, 249th Engineer Battalion, will assess the electrical power needs of priority facilities in New Jersey, New York and other areas in the Northeast region. The unit is examining high priority facilities such as hospitals, shelters, command centers and fueling stations to determine the exact use of the generators.

"We're happy to provide help where we can," said Maj. Jayson Putnam, 249th Engineer Battalion executive officer. "Hopefully it'll make things a little bit easier for them as they get through this mess."

Sandy's path of destruction has been widespread and devastating. In New York, for example, 461,713 customers remain without power as of Monday, according to New York Governor Andrew Cuomo's website.

The 249th Engineer Battalion provides commercial-level power to military units and federal relief organizations through services such as transformer inspection, circuit breaker maintenance and electrical power assessments. C Co. Soldiers join fellow battalion servicemembers deployed in the Northeast region to help states suffering from large scale power outages. The 249th Soldiers deployed from Belvoir and Fort Bragg, N.C., with more coming from Schofield Barracks, Hawaii. In addition to New York and New Jersey, Soldiers are deployed in Massachusetts, Ohio, Pennsylvania and West Virginia. The battalion deployed some Soldiers prior to the storm to assess the potential power needs of priority facilities before Sandy hit.

Capt. Daniel McLeod, 249th Engineer Battalion adjutant and public affairs officer, said Soldiers will use this data and other information collected during training exercises prior to the storm to determine the power needs of each state's priority facilities. The battalion will then coordinate with the U.S. Army Corps of Engineers, the Federal Emergency Management Agency and private contractors to restore power. "They're prepositioned in these areas to be subject matter experts in terms of power generation," McLeod said of the battalion's Soldiers. "We're doing everything we can to make sure everything gets powered up in a timely manner."

Putnam said Soldiers are enjoying the opportunity to serve and protect U.S. citizens. "It's a mission that brings the guys a lot of satisfaction," Putnam said. "They can see where their efforts help people directly."

McLeod said the battalion will deploy more Soldiers to help states restore power. "We've seen the effects of Sandy become far worse than anybody could have imagined. It's basically all hands on deck here at the battalion," McLeod said. "Everybody that can be helpful out there is going."

"Keeping our worldwide Engineer family connected - through the years and across the miles."



Kathy Moakler
President

The Gavel





...a note from our President

Dear Friends,

I'm a little late getting my letter to Elsie this month. We spent a few days in NYC with several million (or so it seemed!) of our closest friends soaking up the holiday spirit. Did the requisite Radio City Christmas Show - the Rockettes are super as always. I'm prejudiced since my daughter-in-law's sister was a Rockette so I've seen how hard they work and how easy they make it look. The Rockefeller Center tree was up but sheathed in scaffolding but it was interesting to see how they drape the lights and bulbs on such a huge tree. My son and I spent an hour trying to access a good spot for the parade but finally decided that our view would be better in the hotel on TV - our hotel that was a block away from Herald Square. The 7000 people hitting the doors at midnight at Macy's were very quiet - they didn't disturb our sleep at all! We thoroughly enjoyed a destination Thanksgiving with two of our three adult children. It really did put us in a holiday mood.

I hope that you take some time from your holiday decorating and baking and shopping to join some of us at Arlington for the annual wreath laying. Barbara Fleming has info about that event in this Castle Gram. And if you haven't been to National Harbor and the magnificently decorated Gaylord Convention Center, make sure you sign up for our luncheon on 12-12-12.

From the pictures in this issue, looks like we have some potential Picasso's in our group. Anna Marie Cox has coordinated some great events for the year. Wish I could make more of them but my boss reminds me that I can't play all the time.

Renee Bostick came up with a great philanthropic idea for our group – donating books for the children visiting at the area Fisher Houses. We will be collecting them at the Wine Tasting in February but if you can't attend we will be publishing info by email on where they can be collected in January and February. And if you are a long-distance member, why not plan to donate a children's book to your local Fisher House or other home that serves those supporting the ill or wounded. Remember to buy an extra book while making your book store run this December or add it to your on-line book order.

Your Red Book should be winging its way to your mailbox as you read this. Thanks to Jackie Caldwell for all her editing and her exemplary work in promoting membership.

From your AESC Board and our families, we wish you a wonderful holiday season and a fruitful and blessed new year.

Essayons,

Kathy Moakler

AESC MEMBERSHIP for 2012-2013

Thank you to all members who have joined.
Welcome to our new members.
The Red Books will be mailed out shortly.

For your convenience the Membership Form is located on Page 13.

For more information contact Jackie Caldwell

Email: <u>jbc21047@aol.com</u> Cell phone: 703-340-5505





Perfect Gift !!!

Engineer Ornament Available in Gold and Silver \$30 each

5+: \$25 each

www.armyengineerspouses.com

Upcoming Board Meeting/ Cookies Exchange

Wednesday, 5 Dec 2012 1100-1300 At the Home of Lynda Flowers 7524 Weymouth Hill Rd Clifton, VA 20124















Anna Marie Cox VP





12.12.12.12 Lunch

Pienza Italian Market Restaurant December 12, 2012 12pm

We will be enjoying a buffet lunch in the beautiful Gaylord National Hotel! This hotel is a spectacle in itself and will be beautifully decorated for the holidays! Make this a special day for YOU and reserve a spa treatment after our lunch together. It might help you face the busy holidays ahead!! Spa Reservations: 301-965-4400 or online.

Please RSVP by Dec 7

The Gaylord National Hotel 201 Waterfront Street National Harbor, MD



Check them out online at http://www.gaylordhotels.com/gaylord-national

PROGRAMS FOR 2012-2013

December 12 12:00pm

RSVP by December 3

Bring \$\$ for lunch

Lunch at Pienza Italian Market Restaurant

Gaylord National Resort

January Happy New Year

No Event

February 16 7:00pm

RSVP by February 8

All-American Wine Tasting (couples event)
At the home of Todd & Connie Semonite

10230 Fairfax Dr, Ft Belvoir, VA 22060 Please bring your favorite cheese/crackers, a

snack or appetizer to share.

snack or appetizer to shar Wine will be provided.

March 14 10:00am

RSVP with payment by March 4 (\$19)

Crime and Punishment Museum

Lunch at Rosa Mexicano (Bring \$\$ for Lunch)

10:00am Knollwood Bake Sale

April 10

April 21

1:00pm

RSVP with payment

By April 12 (\$25)

AEMA Scholarship Brunch, The Fairfax

(couples event)

May 9

11:00am-1:00pm

RSVP with payment

Tudor Place Victorian Tea and Tour

Tea with finger sandwiches and dessert included

by April 23 (\$33)

Please use the RSVP form included in this issue of the Castle Gram to make any reservations that require payment.

Our Deepest Sympathy to Bonnie Rorabaugh For The Loss Of Her Husband COL (Ret) William P. Rorabaugh on Veteran's Day

> Bonnie Rorabaugh 507 Wyoming Ave Dover, DE 19904

Our thoughts and prayers are with you.



THE CAPITAL CONNECTION

BRUSH N BLUSH PAINT CLASS (1)

















RED, WHITE, **BLUE**. **BLACK**, and **YELLOW** were the colors of paint given to the budding artists who participated in the Brush and Blush AESC program in November. There were seven AESC members who donned paint stained aprons (and that was a wise move!) and eagerly awaited instruction from the *real* artist in the room. It was amazing to see how, with a little professional instruction and guidance, these colors could be blended and placed on a blank canvas to achieve an impressionist, Van Gogh-like painting of Washington, D.C. ("Starry Night in D.C.").

As you know, art is an expressive form of communication, an interpretive medium from the artist. And that was clearly evident after three hours of brush strokes to canvas! The group learned how to take a basic design, a rectangle, and make it into the Lincoln Memorial. Using the same brush in different ways/angles, each "artist" was able to create sweeping clouds and stars as well as defined buildings (Washington Monument, Lincoln Memorial, Jefferson Memorial) and bridges. The blended paint on that brush created the shadows, the contours, the light areas that gave the flat canvas "life".

It wasn't all serious focus on brush and canvas...there was laughter. There was conversation: "Why does my Washington Monument look so big?", "I like the rocks on YOUR bridge better.", "I love making the trees...where ever I want to cover up mistakes!" There was even lunch of Panera sandwiches and trimmings consumed and enjoyed!

As one can see from the photograph of the finished projects, each artist, presenting her impressionist interpretation of Washington, D.C., is smiling and blushing slightly over her success as an artist. Should YOU desire to purchase one of these works of art, please contact the artist individually for pricing and shipping information:-)

Thank you,
Anna Marie Cox
for arranging this fun
adventure!





We post events, photos, and scholarship information on the page. It is a great way to let more people know about AESC as well as keep members in touch.

https://www.facebook.com/ArmyEngineerSpousesClub



Our Webmaster, Susan Wright, has done her magic! Check out our remodeled AESC website at http://www.armyengineerspouses.com/

~~*~*~*~*~*~*~*~*~*

Castle Boutique—Shop On Line
Easy Access on Website
10% discount for Members
No Check Out Lines
Saves Gas
No Worry with Parking
AND
Support Our Scholarship Fund!!

~~*~*~*~*~*~*~*

Castle Gram will resume in Feb 2013 Safe Travel Merry Christmas and Happy New Year!!

Birthdays.

Vicky Groninger	December 3
Janice Smith	December 4
Mary Beth Savre	December 5
Jay Burcham	December 7
Shelley Hatch	December 7
Jenny Offringa	December 10
Tonya Dalton	December 14
Isabel Stevens	December 15
Holly Scherer	December 21
Nicole Gallagher	December 28
Joan Stockton	December 29
Shannon Hendrickson	December 31

Joyce Rebh	January 5
Priscilla Noah	January 6
Marna Rockwell	January 10
Harbans Singh	January 10
Lynn Jackson	January 13
Julie Strock	January 16
Sheila Hancock	January 21
Brandie Sinkler	January 22
Elisa Kinsman	January 23
Paula Van Antwerp	January 25
Marilyn Milne	January 28
	=

Betty Swygert February 4
Deborah Wehr February 4
Elizabeth Hill February 5
Sharise Spellmon February 6
Sue Wright February 6
Bobby Buxbaum February 16
Toni Mudd February 29



MEMBER CELEBRATIONS

DONATE A BOOK:

What: AESC Picture/Chapter Book Drive

When: Now—Wine Tasting Feb 16, 2013

Where: For Fisher House

Why: For Children to read while staying

with their parents





~ Please join the AESC on December 15th at Arlington National Cemetery. We will be laying wreaths on the gravesites of our military veterans. These wreaths are being provided by the Wreaths Across America organization. Please meet at 0930 at the Memorial Amphitheater (near The Tomb of the Unknown Soldier). There will be a short welcome along with a briefing before the event begins. We encourage participants to take the metro as parking is limited. If you would like to sponsor a wreath, please go to www.wreathsacrossamerica.org. It is only \$15.00 to sponsor a wreath. If you should have any questions, please email Barbara Fleming at flemingebm3@att.net.

~The AESC will be conducting a book drive from our members for a donation that will go to the Walter Reed/Bethesda Fisher House. So, while you're out shopping this holiday season, or post-holiday season, please pick up a book and mail it to: AESC, PO Box 6332, Alexandria, VA 22306. The final collection will be at the February Wine Tasting Event on February 16, 2013. We greatly appreciate your support and we hope that we will be able to make this an annual book donation to the Fisher House from the spouses of the AESC.

~At this holiday season, please take the time to volunteer in your community. We all have very busy lives and sometimes even just taking 5 minutes to check in on a friend or neighbor is all that is needed to provide comfort to someone who might be feeling alone or overwhelmed due to the holiday season. Check your local paper for organizations that need help over the holiday season. And of course; our military posts/bases, hospitals, veteran's homes, and assisted living homes are just some of the ways that you can connect directly with a military member, military spouse, or a veteran. A heartfelt thank-you to all our members who volunteer. It doesn't have to be every day that we volunteer, but even those five minutes you can give, even once a year, means a lot to that individual that you have reached out to and touched. If you have a story about a volunteering experience that you would like to share, please submit it to our newsletter Editor Elsie Mersereau, at brumer5@yahoo.com.

Chutney Cheese Ball—Gene Villiva

One 8 ounce package cream cheese softened	One 2 ounce package slivered almonds toasted
1/4 teaspoon curry powder	½ cup or more Mango Chutney

Stir toasted nuts, curry powder and chutney into cream cheese. Shape into a ball and chill before serving. Serve with crackers.



Nominations...it's a little early, but please start thinking about who you'd like to nominate for AESC's 2013-2014 board or volunteer yourself! We'll start working on the process towards the end of January. It's a fun and rewarding activity and you'll get to meet and work with many new friends!

Bette Meuleners 571-235-3566

Perfect for Cookie Exchange

Oatmeal Chocolate Chip Cookies

http://www.eathealthyyourway.net/recipes/oatmeal-chocolate-chip-cookies

These oatmeal chocolate chip cookies have the familiar flavors of brown sugar and chocolate, but get a sophisticated twist from tahini (sesame paste). Tahini helps to lower the saturated fat by more than 66 percent while adding a nutty flavor to an old classic.

Ingredients (About 45 cookies)

- 2 cups rolled oats, (not quick-cooking)
- 1/2 cup whole-wheat pastry flour
- 1/2 cup all-purpose flour
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup tahini
- 4 tablespoons cold unsalted butter, cut into pieces
- 2/3 cup granulated sugar
- 2/3 cup packed light brown sugar
- 1 large egg
- 1 large egg white
- 1 tablespoon vanilla extract
- 1 cup semisweet or bittersweet chocolate chips
- 1/2 cup chopped walnuts

Preparation

- 1. Position racks in upper and lower thirds of oven; preheat to 350°F. Line 2 baking sheets with parchment paper.
- 2. Whisk oats, whole-wheat flour, all-purpose flour, cinnamon, baking soda and salt in a medium bowl. Beat tahini and butter in a large bowl with an electric mixer until blended into a paste. Add granulated sugar and brown sugar; continue beating until well combined; the mixture will still be a little grainy. Beat in egg, then egg white, then vanilla. Stir in the oat mixture with a wooden spoon until just moistened. Stir in chocolate chips and walnuts.
- 3. With damp hands, roll 1 tablespoon of the batter into a ball, place it on a prepared baking sheet and flatten it until squat, but don't let the sides crack. Continue with the remaining batter, spacing the flattened balls 2 inches apart.

Bake the cookies until golden brown, about 16 minutes, switching the pans back to front and top to bottom halfway through. Cool on the pans for 2 minutes, then transfer the cookies to a wire rack to cool completely. Let the pans cool for a few minutes before baking another batch.

SHARE AND ENJOY



	ı Engineer Spouses' Club Reservation Form Email
November 14 - Brush n Blush Pain	
RSVP by November 1 with payment of \$ If you are interested in attending please	
December 12—Lunch at the Pienzo 12:00pm located in the Gaylord National	a Italian Market Restaurant (bring \$\$) al Resort, National Harbor
RSVP by December 3 Name(s) attending:	
	Semonite, 10230 Fairfax Dr It Belvoir, VA –please bring your favorite cheese or an appetizer to sha
	tective Challenge at this popular museum.
RSVP by March 4 with payment of \$19 e Name(s) attending:	ach Lunch afterwards at Rosa Mexicano (bring \$\$)
April 21 — AEMA Scholarship Br	
1:00 pm Join us for Champagne Brunch o RSVP by April 3 with payment of \$25 ea	as we award our scholarship winners! ch.
Name(s) attending:	
May 9—Tudor Place Victorian To 11:00am—1pm We will enjoy a tour of th	is Mansion and enjoy tea, sandwiches and dessert!
RSVP by April 23 with payment of \$33 ed Name(s) attending:	

AESC 2012-2013 MEMBERSHIP APPLICATION

The Army Engineer Spouses' Club welcomes membership from spouses of all U.S. Army Engineers and all civilian employees of USACE and, with approval of the Executive Board, other persons who are associated with the Corps of Engineers.

PRINT NAME as you would like to be listed in the Castle Directory (The Redbook)

Last	First	First			
Nickname	If you are in the	If you are in the military, list your rank & job title			
Mailing Address					
City	State		Zip Code		
Home Phone:					
Work Phone:	E-mail				
The Castle Gram (in color) i white copy will be sent to yo		If you do	not have email, a black and		
Your Birthday (month/day o	nly)	_			
Preferred method of contact: □ E-mail □ Home positions:	hone □ Cell phone	□ Do no	ot contact me		
□ New member - I was invit	ed by				
□ Returning member					
Eligibility Information:					
Spouse's Name					
Check one: Is Spouse: □ A	ctive Retired	□ Dece	ased		
Spouse's title/rank/job assign	nment				
If retired, use current firm, it	f any. If active duty, us	se official	abbreviation.		
received by Oct 15, 2012 wi	from July 1, 2012 untill be included in the 20 published in the Castle	l June 30, 12-2013 C	rmation placed in the Castle 2013. Membership information Castle Directory. After that date information will be emailed to		
Annual dues + 1 copy of the	Castle Directory		\$25		
Additional Castle Directory((ies):	Each	\$5		
			Total:		
Please make check payable t	to AESC and mail to:	AESC 1	MEMBERSHIP		

Jackie Caldwell
Membership
Chairman

MEMBERSHIP

You may also print the membership application online at www.armyengineerspouses.com.

P.O. Box 6332

Alexandria, VA 22306-6332



AESC P.O. Box 6332 Alexandria, VA 22306-6332