

Army Engineer Spouses' Club

Castle Gram

Volume II, Issue V

December 2011

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Colonel Lyle has always regretted that the eternal flame he built was necessarily a makeshift project. The Corps' creation lasted for more than a year, during which time thousands of people visited the grave. Because of these large crowds, cemetery officials and Kennedy family members decided that a more suitable site should be constructed. In 1967 President Kennedy was quietly reinterred in the permanent gravesite. Later, Colonel Lyle said, "I got more publicity out of the eternal flame than anything else that I ever did. I considered it an honor to be a part of it, but I'd rather not have had to do it."

Army Engineers Designed and Built President John F. Kennedy's Original Eternal Flame at Arlington National Cemetery

On 22 November 1963, as our nation and the world reeled in shock from the assassination of President John F. Kennedy, the U.S. Army Corps of Engineers were given the last-minute critical tasks of locating his gravesite in Arlington National Cemetery and designing and constructing the eternal flame that would mark it. Moreover, the eternal flame had to be installed and functioning by *the next day*—the day the nation buried its young president.

Chief of Engineers at the time, Lt. Gen. Walter K. Wilson, Jr., recounts the Corps efforts to complete these important assignments in his published oral history interview, *Engineer Memoirs—Lieutenant General Walter K. Wilson, Jr.*, excerpted below:

"It was on a weekend when everything broke, and they decided suddenly—I guess it was probably Friday or Saturday—they decided they were going to bury him in Arlington. That really put us in the middle of things. We had to get over there and locate the grave, work with the cemetery staff, survey the plot, and recommend its location.

"Now about the same time it developed they wanted an eternal flame, and guess to whom they turned to get the eternal flame? They decided on Sunday they wanted the eternal flame. The funeral was on Monday. So suddenly, again a mission arrived to the Chief of Engineers, this time to produce an eternal flame by the time of the burial in the morning.

"We immediately assigned the mission to General Cassidy, who had been my deputy and had replaced me at Fort Belvoir as commanding general. So he called on his specialist training people to come up with something. We all got together on the concrete floor of an Engineer School building and we laid out different things that might work and tried to figure out what we could do. We figured we couldn't possibly get in a permanent [natural] gas line that soon. We'd have to go to propane gas. We'd have to get several bottles of propane gas and put them in a bunch of shrubs there and run a tube underground over to the gravesite. And where could we get the thing that would produce the flame?"

Well, we started hunting and we found people who knew where such things could be. And we started people clear up in Maryland going to pick up some of these things and some propane gas tanks. We designed right on the floor there the concept of what would be the eternal flame. The school troops began fabricating it." Generals Wilson and Cassidy gave the task of fabricating the eternal flame to Col. Clayton B. Lyle, a veteran Army engineer with a 27-year career. With no time to carefully design and plan such a device, he and his staff at the Engineer School had to work from scratch.

While scavenging through electrical shops, they found a "luau lamp" or "tiki torch" normally used at outdoor parties. They tested it by soaking it with water and blasting it with air, but it continued to burn. Lyle's engineers then crafted a base for the lamp by welding metal strips into a support frame. Thirty hours and a sleepless night after General Wilson's edict, the project was complete.

After the funeral service and burial, millions watched on television as Mrs. Kennedy, joined by Robert Kennedy, took a burning candle from her military escort. When she touched the lamp, the flame leapt up and remained lit.

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



The Gavel

...a note from our President

Dear AESC friends,

We're just on the cusp of the holiday season. As I write this, Thanksgiving is 10 days away and the germ of my annual letter is percolating in my head. I know, you either love them or hate them. I always looked at the letters as a way to keep far-away family and friends up-to-date with the doings of the Moakler family. But my favorite part is when I pull out the box of letters each year and read the past editions. It's like watching my boys and girl grow up again before my eyes. One of my plans is to make a scrap book with copies of each year's letter for my children and for their families. It will happen - one of these days.

I look forward to receiving letters from the Army friends we have met throughout the years. I enjoy how we all have become more proficient with designing the letters, adding and cropping photos, and encapsulating an entire year into a few paragraphs. Find old friends in your new edition of the Red Book and let them know what you and your family have been up to. Reconnect!

My daughter is taking the reins for Thanksgiving this year - a first for our family. One son will join us, one son is in harm's way. Our military family story is no different than many others this holiday season. May you and yours enjoy your times together this year or treasure the memories of when you were all together in the recent past.

Hope you were able to join us for the club events in November. The cooking class at the National Harbor was fun - maybe we can schedule another session. This issue of the Castle Gram brings opportunities to get together. The Holiday home tour, the Castle Ball - all great ways to reunite with Engineer friends.

We take a break in January with the Castle Gram and with our activities. Check with the website (www.armyengineerspouses.com) to find out the latest info on the February activities.

The Board continues to serve in their own inimitable styles. Many thanks to them all. And.... it's never too early to think about whether you would like to serve. Bette Meuleners may be calling you soon.

Many blessings to you and yours this holiday season and the happiest of new years.

Essayons!

*Kathy Moakler
AESC President*



★ December 3 Christmas Tour Homes
Old Town Alexandria – contact Mary Pratt,
mcatprt@yahoo.com

★ January – Lecture with Holly Scherer, co-author of
1001 Things to Love about the Military Life.
Date TBD

★ January – Italian Dinner
Date TBD

Upcoming Board Meeting

Wednesday, 7 Dec 2011
1100-1300
Home of Isabel Stevens
9343 Boothe Street
Alexandria, VA 22309
703-780-3151
Members are welcome

Happy Holidays
Good Health
Safe Travel



THE CAPITAL CONNECTION

AN INVITATION

USACE 144th Annual Engineer Castle Ball



It's that time again - Engineer Ball time. We are helping to get the word out about the Ball. You may also receive an invitation in the mail or see one in other Engineer publications. The message is the same - y'all come.

You and your spouse/guests are cordially invited to attend the 144th Annual Engineer Castle Ball to be held on Saturday, 28 January 2012 at the Marriott Crystal Gateway in Arlington, Virginia (same venue as in previous years). We hope that you will be able to join other Engineers for an evening of socializing and renewing friendships.

The attached invitation has further information and payment instructions. Hope to see you at the gala! Last year over 600 guests attended and dined and danced until midnight. Those of you who have attended in the past know what a great time it is.

Please send your response slip and check payable to Special Events Fund/Linda Bennie NLT 6 January to:

*ATTN: Linda Bennie, CECS-XP (Protocol Officer)
7701 Telegraph Road, Alexandria VA 22315*



The U.S. Army Corps of Engineers
cordially invites you to join them for the

144th Annual Engineer Castle Ball

Saturday, January 28, 2012
5:30 p.m. Cash Bar
6:30 p.m. Dinner, Program & Dancing
Cost: \$70.00 per person

Marriott Crystal Gateway
1700 Jefferson Davis Highway
Arlington, Virginia

Menu Selection:

Salad:

*Baby Iceberg Wedge, Gorgonzola Cheese, Baby Onion Sprouts,
Double Smoked Bacon, Sweet Pear Tomatoes
Served with Port Wine Vinaigrette*

Beef and Chicken Entrée #1:

*Grilled Marinated Flank Steak with a Virginia Cabernet Reduction and Forest Mushrooms and
Roasted Rosemary Chicken with Sun-dried Tomatoes and Cipolini Onions,
Three Cheese Potato Soufflé, Grilled Broccolini*

Salmon Entrée #2:

*Pan Seared Salmon Filet with an Asiago Cheese Crust, Saffron Cream Sauce,
Buttered New Potatoes, Sautéed Spinach and Sweet Baby Carrots*

Vegetable Napoleon #3:

*Roasted Portobello Mushrooms, Eggplant, Zucchini, Yellow Squash, Fresh Mozzarella,
With Fire Roasted Tomato Sauce*

Dessert:

*NY Style Cheesecake, Fresh Strawberry Compote
Freshly Brewed Regular, Decaffeinated Coffee and Specialty Teas and Iced Tea*

Annual Engineer Castle Ball

Name (Rank, First, Last): _____

Menu Selection#: _____

Guest's Full Name: _____

Menu Selection #: _____

Primary Phone (area code): _____

Please make check payable to "Special Events Fund/Linda Bennie".
Checks must be received NLT 6 January 2012.

144TH ANNUAL ENGINEER CASTLE BALL



WOMEN AND WAR

It's no secret that America is at war and that each of our lives as spouses of service members has been influenced by events associated with the Middle East (and other international encounters). This is simply an account of one woman and her experience with war.

I met my handsome beau at a wedding in 2000. He was decked out in dress blues with his crisp lines, and shoes so shiny, I could see myself when I looked down to make sure I did not step on his feet during our first dance together. Bliss! I became Mrs. Murphy on a hot summer afternoon in July, 2006. The six years from first sight to forever included moves, relocations, overseas service, lost contact, career changes and an unbelievably steep learning curve.

Days prior to our exchange of I do's, I was asked to consider a leadership role within the Battalion's family ranks. A friend gave me a copy of "Married to the Military," as a preparatory gift, which I tossed into my carry-on bag and later retrieved as I relaxed on the pink sands of Bermuda. As I thumbed through the pages, I quickly realized I had A LOT to learn! Lulls between courses and lengthy cab rides on sightseeing excursions became quiz time for rank insignias, formal and informal introductions, and teas and welcomes! My dear husband very patiently asked me to put down the book and enjoy the remainder of our honeymoon; there would be plenty of time for learning.

The week following our return from two weeks of wedded bliss, and amidst the pomp and circumstance of the Battalion's Change of Command, a familiar face and mentor exited stage left and was gone, and was replaced with...no one. When introduced to the new commander, he quickly stated, "so I hear you are my new Battalion FRG Leader," to which I replied, "Um, yes, I will give it my best shot." Once again I found myself flipping through binders and shuffling paper, trying to learn about the Wolverines and associated Companies, families, history, and desired direction. Thankfully God had placed before me an organized and well-equipped team, and surrounded me with the care and support of fellow women (and men) warriors, some experienced with war and some charting new paths like me. Together we developed a plan, bartered and negotiated, and united, sent forth our brave heroes into the thick of "the surge" of OIF.

On a daily basis, I was thankful to the new and young spouses and family members who shed such an encouraging light on each situation, good and bad, joyous and sad. Their fresh energy and ideas were such a blessing to the emotional blows of war and separation. My veteran mentors taught me to hope, believe and persevere through the darkest of days, bloom where I am planted for the good of myself and the group, and that many hands make light work; we're not alone in this fight. I would be remiss if I failed to mention there were dark days (and weeks) during that 15-month deployment; days when I wondered aloud, "Why, dear Lord, why?!" Plainly stated, I did not know what to expect from a deployment. At times I was thankful for the blessing of ignorance. I was able to pull from a past in college administration, where I was expected to make decisions, handle difficult situations, and work with a team to enrich the lives of those whom I served, but no training can fully prepare someone for war; only faith, support from others, and a respect for what is, will take you through such an experience, and to the reward, homecoming! Though tinged with loss and sorrow, joy was abundant as our heroes marched in and formed up on a chilled December evening, just before Christmas, and two weeks early! The moment I held my husband, and felt his arms around me, I breathed a sigh of relief, accepted all that had happened, and truly understood the importance of being a strong woman, engaged military spouse, and supportive wife. It is this that defines us in Women and War!

Irish Murphy

Birthdays.....



Janice Smith
 Deborah Waesch
 Shelley Hatch
 Jay Burcham
 Jenny Offringa
 Isabel Stevens
 Nancy Donahue
 Heather Wagonaar
 Martha Lavion Soo
 Jill McCoy
 Joan Stockton

December 5
 December 6
 December 7
 December 7
 December 10
 December 15
 December 19
 December 23
 December 24
 December 26
 December 29



**A HAPPY
NEW YEAR 2012**

Joyce Rehh
 Priscilla Noah
 Julie Strock
 Sheila Hancock
 Brandie Sinkler
 Paula Van Antwerp
 Sandra Morris
 Jackie Gunter

January 5
 January 6
 January 16
 January 21
 January 22
 January 25
 January 27
 January 29



MEMBER CELEBRATIONS



Dear AESC Members,

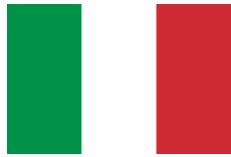
*Castle Gram will resume in February 2012.
 Share your wonderful holiday stories,
 recipes, and pictures with us by
 submitting to yours truly no later than
 22nd January 2012.
 Thanks for your support!*

*Elsie Mersereau
 Editor, brumer5@yahoo.com*

SHARING

A fabulous cooking demonstration at Stonewall Kitchen was our November event. Chef Luigi, owner of Al Tiramisu, was the chef extraordinaire. Luigi showed us how to make fresh stuffed mozzarella and gnocchi with homemade marinara sauce. It was an entertaining event. We left full of delicious Italian cuisine and culinary inspiration. Look for our Upcoming Events to see more information regarding our gnocchi cook-off.

Mary Pratt



mangia



bellissimo !



The Castle Boutique is on the move again. November we hit the Humphreys' Engineer Center at Fort Belvoir. I don't mean that we crashed through the gates and took control of the place, but every employee there that wanted lunch from the cafeteria was at threat of having to open their wallets and buy from the Castle Boutique Ladies. Yes, we were positioned right outside of the cafeteria. Papa raised no fool. With the super support of Elsie Mersereau, Glenda Hudson, Bobby Buxbaum and Isabel Stevens, the Boutique did very well in sales. Or as I like to say, we made a haul. The Castle Boutique traveling sales works only with the assistance of club members. Elsie works at the Center and did our publicity this year which I feel made a big difference. She also joined us for her lunch time and chatted up the other employees of the center. She is a good salesman as are the other ladies. They were putty in our hands from the start. The game is just keep talking to the customers until they buy something, anything. Well done Team!! Now we have to restock and get ready for the sale at Corps Headquarters in December. Think of the Castle Boutique when you are doing your shopping for the Holidays.

Kathy Candido



**"CASTLE
BOUTIQUE
SUPER COMMITTEE"**



PUMPKIN SEED PESTO—Kathleen Whittle

Oven to 375

Place about 2 cups raw pepitas (small green pumpkin seeds) on a jellyroll pan. Roast until just beginning to brown and pop.

Put them in a food processor with small can tomato paste (I use the one with Italian herbs in it for this dish), a big hand of fresh basil, about a 1/4 cup fresh grated parmesan, juice of one lemon, while blending add about 2 or 3 TBS olive oil in a steady stream.

Add water to thin. Salt and pepper to taste.

Variation: Roasted pepitas, tomato paste (plain), fresh cilantro, fresh devie jalapenos, pickled jalapenos, lime juice, olive oil, salt and pepper to taste.

Spiced Beef Empanadas with Lime Sour Cream—Ginni Guiton

Ingredients:

1 tablespoon olive oil
1 small onion, chopped
1/2 pound ground beef
1/3 cup golden raisins
2 tablesppons ketchup
1/4 teaspoon ground cinnamon
kosher salt and black pepper
piecrust (either make your own or purchase store-bought)
1 large egg, beaten
1/2 cup sour cream
1/4 teaspoon lime zest

Directions:

1. Heat oven to 375 degrees F. Heat the oil in a large skillet over medium heat. Add the onion and cook, stirring occasionally, until soft, 5 to 6 minutes. Add the beef and cook, breaking it up with a spoon, until no longer pink. Stir in the raisins, ketchup, cinnamon, 1/2 teaspoon salt, and 1/4 teaspoon pepper.

2. Using a 2 1/2 inch round cookie cutter, cut out circles from the piecrusts. Divide the beef mixture among the circles, brush the edges with water, fold in half, and press with a fork to seal. Transfer to a baking sheet and brush with the egg. Bake until golden, 20 to 25 minutes.

(Note--rather than folding in half, which I found difficult to do, I simply put two of the cut out circles together at the edges).

3. Put the sour cream in a small bowl and sprinkle with the lime zest. Serve with the empanadas.

Crock Pot Macaroni and Cheese—Anna Marie Cox

16 oz macaroni, cooked and drained
1 1/2 c milk
3 c shredded sharp cheddar cheese
1 egg
1 t salt
1 12 oz can evaporated milk
1 stick butter
black pepper to taste
about a 1/4 t cayenne

In large bowl combine hot macaroni and butter. Stir to allow it to melt. Beat egg with salt, pepper, and cayenne. Add to macaroni and butter along with the rest of the ingredients. Toss well. Pour into greased crock pot. Cover and cook on high for 3 hours or low for 5 to 6 hours. You can also put into a casserole dish and bake in the oven at 350 degrees for 45 minutes.

Laura Putnam
&
Nancy Temple

Co- Chair

AEMA SCHOLARSHIP

ARMY ENGINEER SPOUSES' CLUB
Army Engineer Memorial Awards
Geraldine K. Morris Award

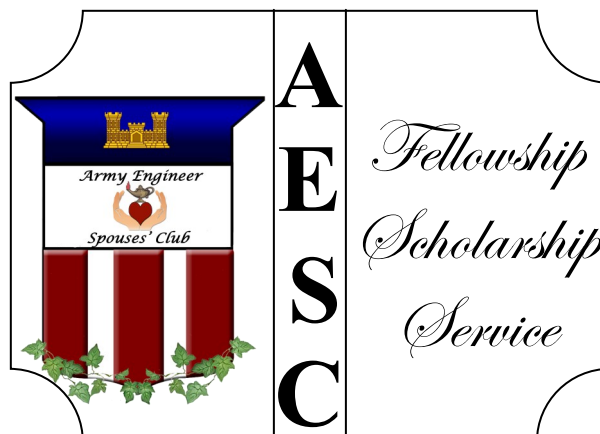
The Army Engineer Spouses' Club announces the Army Engineer Memorial Awards and the Geraldine K. Morris Award for 2012. The AEMA award is available to qualifying high school seniors who plan to continue their education at an accredited college, university, technical school, or vocational school. The Geraldine K. Morris Award is available to a graduating high school senior who intends to enroll in a program leading to a nursing degree or certification. Applicants may apply for both of the awards, if qualified, but can only be awarded one of the scholarships.

The AEMA award was established in 1973 as a living memorial to Army Engineer Officers killed in Vietnam and is given annually to honor all Engineers who died in the line of duty. This award is open to students in all fields of study.

The Geraldine K. Morris Award was established in 2006 to honor the service and memory of Mrs. Morris, a former Army nurse and Army wife. The awardee must be enrolled in a program leading to a nursing degree or nursing certification. The Geraldine K. Morris Award is renewable annually, based on GPA, provided a student maintains full-time enrollment in a nursing program.

Both awards are based on academic and extracurricular achievement during high school, along with a written essay. Awards must be applied toward tuition or scholastic expenses at a two-year or four-year college or university, technical school or vocational school. Applications must postmarked by February 29, 2012.

For more information, please contact the Scholarship Committee, c/o Nancy Temple, P. O. Box 6332, Alexandria, VA 22306-6332; or e-mail scholarships@armyengineerspouses.com. In your e-mail subject line, please indicate 2012 AEMA Award. The application is available on the AESC website at www.armyengineerspouses.com.



AESC 2011-2012 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 _____

Nickname _____ If you are in the military, list your rank & job title _____

Mailing Address _____

City _____ State _____ Zip Code _____

Home Phone: _____ Cell Phone: _____

Work Phone: _____ E-mail _____

The Castle Gram (in color) is sent to you via email. If you do not have email, a black and white copy will be sent to your home address.

Your Birthday (month/day only) _____ Anniversary Date _____

Preferred method of contact:

E-mail Home phone Cell phone Do not contact me

Check one:

New member - I was invited by _____

Returning member

Eligibility Information:

Spouse's Name _____

Check one: Is Spouse: Active Retired Deceased

Spouse's title/rank/job assignment _____

If retired, use current firm, if any. If active duty, use official abbreviation.

By sending this application, you agree to have the above information placed in the Castle Directory and/or Castle Gram, our monthly newsletter. Membership runs from July 1, 2011 until June 30, 2012. Membership information received by Oct 31, 2011 will be included in the 2011-2012 Castle Directory. After that date, new and renewing members will be announced in the Castle Gram. Thank you.

Annual dues + 1 copy of the Castle Directory	\$25 _____
Additional Castle Directory(ies) :	Each \$5 _____
	Total: _____

Please make check payable to AESC and mail to: AESC MEMBERSHIP
P.O. Box 6332
Alexandria, VA 22306-6332

You may also print the membership application online at <http://armyengineerspouses.com>.

Jackie Caldwell
Membership
Chairperson

Dues: \$25.00

Benefits:

Castle Gram monthly;
one copy of the
Castle Directory;
10% discount in the
Castle Boutique; &
being a part of the
only Engineer network
for spouses.

“Join today
and invite a friend!”



AESC
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Alexandria, VA 22306