

Army Engineer Spouses' Club Castle Gram

Volume III, Issue II

September 2012

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Congress Established the Position of Engineer Sergeant Major

On June 20, 1864, Congress established the position of sergeant major in the battalion of engineers with pay of \$36 per month. Nearly three years later, on February 21, 1867, the commander of the battalion named Frederick W. Gerber as permanent sergeant major, making him the Corps' top enlisted man and battalion adjutant. Gerber's service record made him a natural choice for the position.

A native of Dresden, Germany, Gerber had arrived in the United States in the 1830s. He joined the Fourth Infantry in 1839 but returned to civilian life in 1844. His decision to reenlist when a company of engineers was authorized in 1846 brought him into the Corps for the rest of his life.

In the war against Mexico, Gerber won numerous accolades. During the Battle for Mexico City, he saved the life of Lt. George B. McClellan, a battalion officer. When the city was surrendered to the United States, Gerber got the honor to sound the surrender call. During the Civil War, Gerber had responsibility for molding volunteer recruits into engineer soldiers as the battalion exercised its responsibilities as pontoniers, sappers, miners, and pioneers.

On November 8, 1871, Gerber became the first engineer to receive the Medal of Honor. He had performed so well on so many occasions that he was not recognized for any single act of gallantry but for many acts and *"in recognition of long, faithful, and meritorious services covering a period of 32 years."*



SGM Frederick W. Gerber
1867



SGM Gerber with the
medal of honor

Gerber died in 1875 and, along with several Medal of Honor recipients, including engineer Sgt. Wilbur E. Colyer, is buried at Cypress Hills National Cemetery in Brooklyn, New York.

Gerber took great pride in being the senior enlisted man in the engineers. Offered a commission several times, he declined each offer. As Gilbert Thompson, who served with him, later wrote, "practical and punctilious in all duties, he [Gerber] considered that to be the ranking non-commissioned officer in the Army was a greater honor than to hold a commission."

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



Kathy Moakler
President

The Gavel



...a note from our President

Dear AESC Friends,

We are practicing for fall these few days at the end of August, so much cooler than our extreme heat of most of the summer. Hope you all are enjoying the respite and can squeeze in more time off or a mini vacation before autumn comes for real. We had a great first board meeting on the first of August. We have several new board members and it's wonderful to see everyone step up to the plate and assume their new roles. Defining jobs and making them manageable for each of the volunteers is so important in an organization like the Army Engineer Spouses' Club. While everyone is very busy with work, children and the other matters that make up our lives, they've said yes to one more task - keeping the club running to meet the social and philanthropic needs of our group.

Successful organizations are always evolving - they don't stay stagnant but grow to fit the needs of our members. Expanding our website, enlarging our Facebook presence and engaging with social media for outreach are some ways we are moving ahead. Barbara Fleming, Welfare and Services chair, is lining up service opportunities for those looking to contribute. Another area in which we need to expand our volunteer support is with our Castle Boutique, run by our Ways and Means chair. We have a thriving enterprise, taking on-line and mail orders and taking the show on the road 6 times a year to offer our wares to folks at the USACE headquarters or our social events. Kathy Candido has been doing a fantastic job, following in the great tradition of the late Mary Pratt who conceived the boutique and ran it for many years. She has a faithful crew that helps with the sales, led by Isabel Stevens.

We find that the time has come to divide up some of the duties to make the job more manageable. Right now, we are looking for someone with experience with excel spreadsheets and accounting or retail experience, to take over the "bookkeeping" side of the Castle Boutique - inventory, filling orders, working with Paypal and working with the webmaster to display the merchandise on the website. Over the next few months, we will be on the lookout for a "keeper of the merchandise" - someone with room to store the merchandise at their home and a love for sales and people.

If either aspect of the job appeals to you, please contact me or Kathy Candido. We'll be happy to talk more about it and we are open to suggestions on how to make it easier to manage. The proceeds from the Castle Boutique are important to our club for sustaining our activities and our philanthropy.

Please pull out your calendar and mark the dates of the activities that Anna Marie Cox has planned for the year. The lineup looks great and we hope to have enthusiastic participation.

Essayons!

Kathy Moakler

AESC MEMBERSHIP for 2012-2013

Thank you to all new and returning members who have joined or renewed. To be included in the 2012-2013 Red Book, please remember to send membership form by October 15. If you have any questions, please contact Jackie Caldwell : jbc21047@aol.com (email) or 703-340-5505 (cell)



Perfect Gift !!!

Engineer Ornament
Available in
Gold and Silver
\$30 each
5+: \$25 each

www.armyengineerspouses.com



Upcoming Board Meeting

Wednesday, 5 September 2012
1100-1300
At the Home of Lynda Flowers
7524 Weymouth Hill Road
Clifton, VA 20124
703-815-3529

Members are welcome



HEAR ALL ABOUT IT





Anna Marie Cox
VP

UPCOMING EVENT

Reservation Information

By Sep 13

Jeanne Marie Rowan
(703) 426-2718
rowanpj@earthlink.net

Tour of the Old Post Office Clock Tower September 20, 2012 10:15am

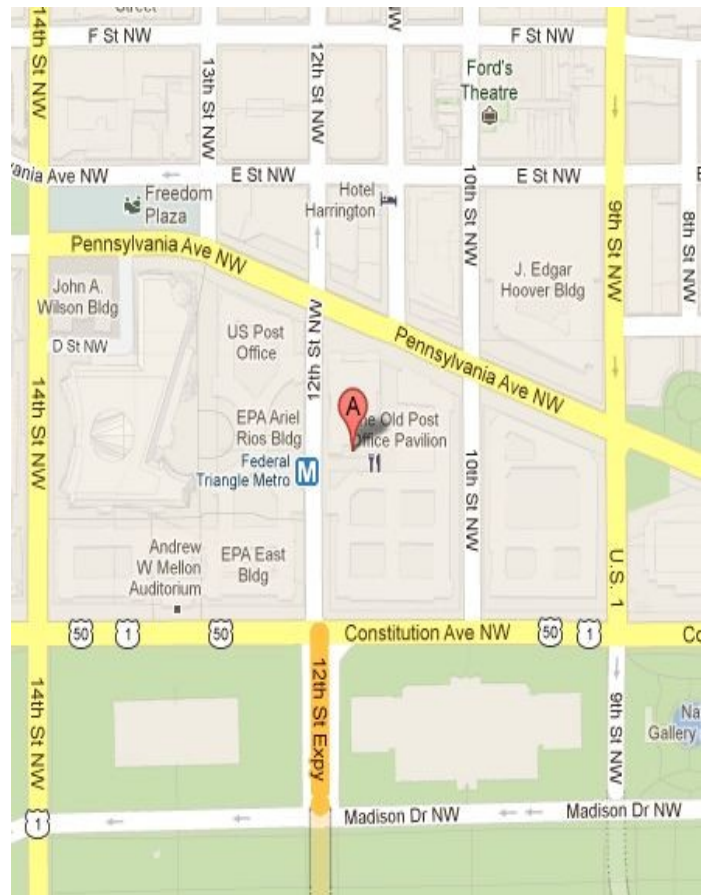
Originally built in 1899, The Old Post Office Pavilion embodied the modern spirit that was sweeping the country. Today, our architecture and spirit of innovation continues to evolve and thrive. A highlight of the Old Post Office Pavilion is its 315 foot Clock Tower and unparalleled vistas. The Old Post Office Clock Tower also proudly houses the official United States Bells of Congress, a bicentennial gift from England celebrating the end of the Revolutionary War.



Offering a sweeping 360 degree view, National Park Service Rangers will be giving us a free Clock Tower tour! We will lunch afterwards in a nearby restaurant.



Take the Blue Line Metro to the Federal Triangle Metro stop.



PROGRAMS FOR 2012-2013

- September 20 10:15 am Old Post Office Pavilion Clock Tower Tour & Lunch
 RSVP by Sep 13 Meet at Entrance—bring money for lunch
- October 27 5:00pm-7:00pm Welcome Cocktail Party (couples event)
 RSVP by Oct 19 (guests encouraged)
 Suggested donation of \$20 (single) or \$35 (couple)
 goes to the AEMA Scholarship Fund
 Members please bring an appetizer or finger dessert
- November 15 11:00am-2:00pm Brush n Blush Painting Class
 RSVP with payment Lunch provided on premises
 By Nov 1 (\$60)
- December TBD 6pm Mount Vernon by Candlelight (couples event)
 Guided tour of the Mansion with dinner at the Mt
 Vernon Inn
- January 12 7:00pm Dinner at The Oval Room (couples event)
 RSVP by Jan 5 3 Course Prix Fixe menu—\$50 per person
- February 16 7:00pm Wine Tasting (couples event)
 RSVP by Feb 8 Location TBD
- March TBD Time TBD Knollwood Bake Sale
- March 14 10:00am Crime and Punishment Museum (\$19 per person)
 RSVP by Mar 7 Lunch at Rosa Mexicano
- April 17 11:00am-1:00pm Tudor Place Victorian Tea and Tour
 RSVP by Apr 3
 with payment (\$33)
- May TBD Time TBD AEMA Scholarship Brunch, The Fairfax



THE CAPITAL CONNECTION

Crabby Road 8-13-12



THE CHIEF

On May 22, 2012, Lieutenant General Thomas P. Bostick became the 53rd U.S. Army Chief of Engineers and Commanding General of the U.S. Army Corps of Engineers (USACE). The ceremony was hosted by GEN Lloyd Austin III, Deputy Chief of Staff of the Army.



Wow-the summer sure has flown by. I would like to, once again, thank everyone for the lovely welcome in June. I know how much hard work went into the planning and execution and I really appreciated it.

I had the opportunity to attend a briefing by Karla, Gina and Sue about how USACE works and the Family Readiness Group that is in place and I must say that I was quite impressed. I hope that in the months to come, with the addition of new faces, that each of you would welcome them into the "USACE Family" and make them feel as comfortable as you have made me.

I recently took the opportunity to take a Red Cross Shelter Operations Course offered here on Ft. Belvoir. Ft. Belvoir, like most military installations, has many volunteer opportunities available. I know that everyone has very busy schedules, but I would challenge each of you to carve out a small amount of time to make a difference in our communities.

Once again, thank you all for the welcome in June and I am so very blessed to be a part of the AESC.

Vicky



Vicky Groninger
Honorary Advisor

THANK YOU

Army 10 Miler:

Volunteer opportunities are available for the Army 10 Miler. The volunteer dates are 19, 20 & 21 October. For anyone wishing to volunteer, go to the website (Armytenmiler.com) and register. Please be sure to note that you are volunteering with AESC. The success of the race depends on the volunteers.

AEA Envelope Stuffing:

The annual AESC envelope stuffing for the AEA is coming up early October. If you're interested in helping out, please contact Barbara Fleming (flemingebm3@att.net). As of print, the date is yet to be determined. But, it's not too early to think about volunteering for this fun-filled event.

Volunteers:

Barbara Fleming is compiling a volunteer list for anyone who would like to be called for any one time volunteer opportunities. Please send her an email at: flemingebm3@att.net if you would like to be contacted for any future events. Also, if you know of an event that would be of interest to our group in providing volunteer support, please contact Barbara.

**WHY ENGLISH IS HARD TO LEARN**

We'll begin with *box*; the plural is *boxes*,
But the plural of *ox* is *oxen*, not *oxes*.
One fowl is a *goose*, and two are called *geese*,
Yet the plural of *moose* is never called *meese*.

You may find a lone *mouse* or a house full of *mice*;
But the plural of *house* is *houses*, not *hice*.
The plural of *man* is always *men*,
But the plural of *pan* is never *pen*.

If I speak of a *foot*, and you show me two *feet*,
And I give you a *book*, would a pair be a *beek*?
If one is a *tooth* and a whole set are *teeth*,
Why shouldn't two *booths* be called *beeth*?

If the singular's *this* and the plural is *these*,
Should the plural of *kiss* be ever called *keese*?

We speak of a *brother* and also of *brethren*,
But though we say *mother*, we never say *methren*.
Then the masculine pronouns are *he*, *his*, and *him*;
But imagine the feminine . . . *she*, *shis*, and *shim*!

- ANONYMOUS

Birthdays.....

Maria Cahill	Sep 02
Pat Williams	Sep 02
Kimbel Treat Noah Burt	Sep 03
Barb Comiso	Sep 08
Nancy Graves	Sep 16
Betty Ann Akiyama	Sep 19
Barbara Pavlick	Sep 19
Elsie Mersereau	Sep 20
Susan Sullivan	Sep 22
Cheryl Gill	Sep 28

Ginni Guiton	Oct 02
Ginger Hopkins	Oct 05
Kris Watson	Oct 06
Joe Dombi	Oct 09
Martha Kem	Oct 09
Vickie Brown	Oct 13
Julie Reichling	Oct 13
Gene Villiva	Oct 13
Michelle Tyler	Oct 15
Lynn McCallister	Oct 17
Laura Putnam	Oct 18
Judy Castro	Oct 21
Diane Webster	Oct 23
Jan Van Epps	Oct 25
JoAnn Cheatham	Oct 29
Beate Touchette	Oct 31
Dee Lee	Oct 31



MEMBER CELEBRATIONS

Shampoo Warning!



I don't know WHY I didn't figure this out sooner!

When I wash my hair, the shampoo runs down my whole body, and printed very clearly on the shampoo label is this warning:

"FOR EXTRA BODY AND VOLUME."

No wonder I have been gaining weight!

Well! I got rid of that shampoo and I am going to start showering with Dawn dishwashing soap instead. Its label reads:

"DISSOLVES FAT THAT IS OTHERWISE DIFFICULT TO REMOVE."

VA to Expand Health Care Service by Opening 13 New Community-Based Outpatient Clinics

Veterans Get Increased Access to World-Class Health Care

WASHINGTON – As part of the continuing effort to provide world-class health care closer to where more Veterans live, the Secretary of Veterans Affairs today announced plans to open 13 new community-based outpatient clinics in nine states.

“Community-based clinics are key to providing Veterans better access to high-quality care closer to home,” said Secretary of Veterans Affairs Eric K. Shinseki. “By reducing the distance Veterans have to travel, we hope more Veterans will benefit from the health care services they have earned through their service to our Nation.”

With 152 medical centers and more than 812 community-based outpatient clinics (CBOCs), the department operates the largest integrated health care system in the country. VA will provide health care to about 6.1 million patients in fiscal year 2012 and 80 million outpatient visits.

The Obama Administration is committed to increasing access to VA care and services for Veterans wherever they live.

The first of the new CBOCs will become operational during the latter part of 2012, with openings continuing through 2015. Local VA officials will keep their Veterans, communities, congressional offices and other stakeholders informed of the progress of the new CBOCs.

A list of the new community clinics and planned activation follows:

Arizona – Northeast Phoenix/Maricopa (2012/2013)

Georgia – Tifton/Tift (2012/2013)

Kansas – Lenexa/Johnson County (2013)

Maryland – St. Mary’s (2013)

Missouri – Marshfield/Webster (2013), Platte City/Platte (2012/2013), Springfield/Greene (2015)

North Carolina – Sanford/Lee (2012/2013)

Ohio – Georgetown/Brown (2012/2013)

Oregon – Portland Metro South/Clackamas (2012/2013), Grants Pass/Josephine (2012/2013)

Pennsylvania – Huntingdon (2013), Indiana (2013)

For more information about VA’s health care services, please visit: <http://www.va.gov/health/>.

TRICARE Prime Increase Enrollment Fees – 1 Oct 2012

The fiscal year 2013 TRICARE Prime enrollment fees for uniformed service retirees and their families go into effect Oct. 1, 2012. The Prime enrollment fees for 2013 are \$269.28 for retirees, and \$538.56 for retirees and their family members.

Survivors of active duty deceased sponsors and uniformed services medically retired service members and their dependents are exempt from annual fee increases. Their enrollment fee is frozen at the rate in effect when they were classified and enrolled in TRICARE Prime. Their fee remains frozen as long as there is no break in their TRICARE Prime enrollment.

As always, active duty service members and their families have access to TRICARE Prime with no enrollment fee.

The 2013 fees are based on the cost of living adjustment retirees received in 2012. The adjustment was applied to the \$260 (individual) and \$520 (family) 2012 Prime enrollment fees. Because of this, most retirees who were enrolled in Prime prior to Oct. 1, 2011, will see a more significant increase since their enrollment fee remained at the 2011-levels of \$230 and \$460 per year.

Beneficiaries can opt to pay their enrollment fee monthly, quarterly or annually. Before deciding to pay annually, beneficiaries should keep in mind that in most cases enrollment fees are non-refundable, and Congressional changes to fees in the 2013 budget could occur. For this reason, it’s recommended that beneficiaries pay their enrollment fee monthly or quarterly. To learn more about TRICARE Prime enrollment fees, please visit www.tricare.mil/costs.

Our Sincere Condolences

Our sympathies to Pat O'Neill -- her mother, Florence Downs, passed away at the sweet young age of 99 1/2 in Philadelphia, PA on August 15th.

Helen Robinson Cassidy

Helen passed away on July 16, 2012 in Longwood, Florida at age 97. Helen was the gracious wife of former Chief of Engineers William (Bill) F. Cassidy.

Helen was born in Winchester, IN to John Stanley and Harriette Foster Robison. She graduated from Winchester High School and attended Stephens College before receiving a BA degree in History from Indiana University. She then attended Pratt Institute in New York City where she earned an associate degree in Art History. She studied for a summer at the American Art School in Fontainebleau, France, before joining the Art Department at Iowa State University.

She met her future husband, Bill, at Iowa State and they were married in August 1939. Helen and Bill had had many exciting and interesting assignments in the U.S. and Japan. Following Bill's retirement in 1969, they lived in Indialantic, FL before moving to the Village on the Green in Longwood, FL. Helen was a dedicated Army wife and was involved in many volunteer activities in her communities. She will be greatly missed by her loving family and friends.

Helen is survived by two daughters, Ann Cassidy of Bandera, TX and Mary Cassidy of Boulder, CO; and several grandchildren and great grandchildren. Donations in Helen's honor can be made to the Brede-Wilkins Scholarship Fund or the VOTG Employees Fund, c/o Village on the Green, 500 Village Place, Longwood, FL 32779.



“Like” our new public Facebook page!
Facebook Editor: Elizabeth Hill

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

<https://www.facebook.com/ArmyEngineerSpousesClub>

FB FB FB FB FB FB FB FB

Teriyaki Burgers with Mango Pineapple Salsa—Anna Marie Cox

Ingredients:

For the salsa:

1 mango, diced, 1-1½ cups diced fresh pineapple, ½ of one red bell pepper, diced small
 ¼ cup red onion, finely diced, 1 tbsp. minced fresh cilantro, Juice of one lime,
 Pinch of coarse salt

For the sauce: (I halved it and had plenty for 4 burgers)

1 cup fresh chopped pineapple, ½ cup low sodium soy sauce,
 1 inch knob of ginger, peeled and minced fine, 3 tbsp. brown sugar,
 2 cloves garlic, minced, ½ tsp. vinegar (apple cider or rice vinegar),
 ½ tsp. sesame oil, 1 tbsp. cornstarch, 1 tbsp. cold water

For the burgers:

1 lb. ground sirloin, 2 tbsp. finely chopped yellow onion,
 1 tsp. minced garlic, 1 tsp. salt,
 ½ tsp. freshly ground pepper, 1 or 2 dashes of Worcestershire sauce

Directions:

To make the salsa, combine all the ingredients in a medium bowl. Toss to mix well. Cover and refrigerate, allowing flavors to blend while you prepare the sauce and burgers.

To make the sauce, combine the pineapple, soy sauce, ginger, brown sugar, garlic, vinegar and sesame oil in a blender or food processor. Puree until smooth and well blended. Transfer the mixture to a medium saucepan. Warm over medium-high heat until bubbly, about 1-2 minutes. In a small prep bowl, whisk together the cornstarch and water until smooth. Add the cornstarch mixture to the saucepan and stir until well incorporated. Continue heating the sauce, stirring constantly, until the mixture bubbles and thickens. Remove from the heat and set aside.

To make the burgers, prepare a charcoal or gas grill for direct grilling over medium-high heat. In a large bowl, mix together the beef, yellow onion, garlic, salt, pepper and Worcestershire sauce. Form the mixture into 4 patties, each about ¾-inch thick. When the grill is heated, cook the hamburgers directly over medium-high heat, turning once, 3 -5 minutes per side. Check for doneness by cutting into a hamburger near the center or testing with an instant-read thermometer. No pink should show on the inside, and the internal temperature should register at least 160°F on an instant-read thermometer. A few minutes before the burgers are done cooking, grill the buns just until lightly brown and toasted.

To serve, place a hamburger patty on each of the buns. Top with teriyaki sauce and garnish with mango-pineapple salsa. Replace the top bun to form a sandwich and serve immediately.

“LIKES”

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 _____

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) _____

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. Membership runs from July 1, 2012 until June 30, 2013. Membership information received by Oct 15, 2012 will be included in the 2012-2013 Castle Directory. After that date, new member names will be published in the Castle Gram and information will be emailed to members to update their Red Book. 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
www.armyengineerspouses.com.

Jackie Caldwell
Membership
Chairman

MEMBERSHIP



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