N62661.PF.003248
NS NEWPORT
5090.3b

PUBLIC NOTICE REGARDING THE U S NAVY ANNOUCING THE NOTICE TO CONDUCT FOURTH FIVE YEAR REVIEW NS NEWPORT RI (PUBLIC DOCUMENT)
10/18/2013
THE NEWPORT (R.I.) DAILY NEWS

NATION

Cooking with discipline: Cadets team with chefs

HYDE PARK, N.Y. (AP) — West Point Cadet Christer Horstman was on a mission — to cut pork chops.

He and nine other U.S. Military Academy cadets crossed the Hudson River this week to pair with Culinary Institute of America students for a day under a novel exchange program. The future chefs and Army officers found common ground by cooking a dinner for themselves as a team.

But Horstman — who joked he'd been in a kitchen four times before — needed some tips on slicing pork chops from a slab of meat.

"Try to use long strokes," said Tyler McGinnis, his culinary student guide. "If you saw it, it will have these little cuts."

West Point and the Culinary Institute are only about 25 miles apart as the chopper flies, but the two Hudson Valley schools seem worlds apart.

West Point forges cadets into Army officers through a rigorous program that includes marching and academic courses such as nuclear engineering. The institute — also known as the CIA — turns out top chefs trained in multiple cuisines and the fine points of kitchen technique.

One school drills, the other grills.

Institute President Tim Ryan said a complementary pair of daylong student exchanges this fall nudged the students out of their comfort zone and gave them fresh perspectives. And people at both schools argued that they're not really so different. Each school sends graduates into a single profession. Discipline is crucial at both places and graduates are trained to be leaders — be it in a kitchen or in a desert.

Associated Press

Culinary Institute of America student Cameron McCloe of Scranton, Pa., left, and West Point Cadet Theodore Fong of Fremont, Calif., season chicken during an exchange program at the culinary school on Wednesday in Hyde Park, N.Y.

"In many ways there's a hierarchy," said Terry Babcock-Lumish, who teaches economics at West Point. "They don't say, 'Yes, ma'am!' or 'Yes, sir!' But its 'Yes, Chef!'"

Babcock-Lumish and her husband, West Point international relations instructor Maj. Brian Babcock-Lumish, came up with the student exchange idea last summer after meeting an institute professor at a local food event. The exchange launched in September with 10 culinary students clad in white button-up jackets touring the gray stone buildings of the academy for a day and sitting in on a class.

"They're two different kinds of tough," said institute student Andrew Worgul, who visited West Point. "It's tough to be able to stand for a 12- or 14-hour day in the kitchen, but also they put up with a lot at West Point. They have a lot more regulations and rules than we do."

On Thursday, the institute became the host. Supervising chef Howie Velie gave the students the overall mission of cooking a dinner made with local ingredients from the Hudson Valley.

Ten cadets guided by 10 culinary students prepared foie gras, pumpkin soup and apple strudel in a crammed and steamy kitchen classroom. Cadets in toques and combat boots gingerly sliced onions and paprika in contrast to the staccato chopping of their culinary counterparts.

Bay Area workers go on strike

OAKLAND, Calif. (AP) — Workers for the San Francisco Bay Area's major transit system are walking off the job today for the second time in four months.

Officials from both unions representing workers for Bay Area Rapid Transit as well as the agency itself confirmed the strike.

The walkout officially began at midnight Thursday and it comes after six months of on-again, off-again talks fell apart. The impasse came after a marathon negotiating session that led the agency and its two largest unions closer to a contract deal.

The unions said they agreed with BART on economic, health care and pension issues, but that the parties still differed on work rule issues. They said they asked BART to take the remaining issues to arbitration but management refused.

BART maintained it needed to alter some of those rules to run the system efficiently and control costs.

A commute-crippling strike in July lasted for four days.

THRIFTY OIL
CALL FOR OUR
LOWEST PRICE
R.I. Petroleum Dealer License #83
We Now Accept MasterCard & Visa
1-800-276-3835 401-849-8889
www.codoil.com

The Pier RESTAURANT
BUY ONE LUNCH GET ONE FREE!!!
Available Monday thru Thursday
October Dinner Specials:
Dinner for two $27.99
with a bottle of wine
Choose from Red or White Wine • Wednesday - Friday
Reserve the Harbor View Banquet Room for your Holiday Party and receive Two Appetizer Trays Free!!
(Offer good thru November 1st)
Call Lis DaCruz to book your function at (401)847-7437
The Pier Restaurant & Lounge
10 W. Howard Wharf, Newport, RI 02840
(401)-847-PIER • The Pier-NewportRI.com
Email: thepiernewportri@gmail.com

Halloween is a time for people young and old to enjoy a little mischief and mayhem.
Help keep our trick-or-treaters safe by Sponsoring the
HALLOWEEN Safety Tips PAGE
Runs on Tuesday, October 29th and Thursday, October 31st in The Newport Daily News.
DEADLINE IS THURSDAY, OCTOBER 24th
Only $45
The Newport Daily News
Call Classified Today! Space Is Limited!
849-3300, ext. 4
Ads@NewportRI.com

UNITED STATES

The United States Navy
Announces
NOTICE TO CONDUCT
Fourth Five-Year Review
NAVAL STATION (NAVSTA) NEWPORT
NEWPORT, RHODE ISLAND

The United States Navy (Navy) in coordination with the U.S. Environmental Protection Agency (EPA) and the Rhode Island Department of Environmental Management (RIDEM) will initiate the **Fourth Five-Year Review Report** for Environmental Restoration (ER) activities at NAVSTA Newport.

This report will be prepared by the Navy as part of the Environmental Restoration Program (ERP) for the Department of the Navy (DoN), following EPA guidelines under the Comprehensive Environmental Response, Compensation, and Liability Act (CERCLA). The Navy will conduct the five-year review with the evaluation of pending, completed, and ongoing remedial actions implemented at ER sites at NAVSTA Newport. This five-year review report will include the 3 ER sites where remedial activities have been ongoing or are expected to begin during 2013 and areas where site-related contaminants remain at levels above those that would allow for unrestricted use.

Navy and CERCLA guidelines call for this ERP review every 5 years to ensure protection of human and ecological communities in the area. The Fourth Five-Year Review Report will be completed in December 2014.

For more information, please contact the Newport Navy Public Affairs Office at 401-841-3538 or Newport.pao.fct@navy.mil.

Qais Akbar Omar
Afghan Author,
Former Proprietor of Kabul Carpets & Killims
"An Afghan Family Story"
Atwood Lecture Series
Salve Regina University
Monday, October 21, 2013
6:00 p.m. Bazarsky Lecture Hall
O'Hare Academic Center
Salve Regina University
Free and open to the public. For more information visit www.salve.edu.
Salve Regina University, 100 Ochre Point Ave., Newport, R.I. 02840-4192 (401) 847-6650

Our Decisions Aren't Made In:
Spain
Canada
Scotland
New York
or
Connecticut
Local People • Local Decisions • Local Service
Isn't It Time You Banked With A Credit Union?
Make the switch today.
Open your account at your local branch or call us at 401.846.8930.
NCUA
EQUAL HOUSING LENDER
People's CREDIT UNION