


Tri State Deck Log



2 Donovan Court

Brunswick, MD 21758



Next Meeting, on April 14th is our Submarine Birthday Celebration and will feature Dr. Roscoe Bartlett, our Representative in the US House speaking about Veterans issues and fielding questions.

Do you want a painting of your Boat? Go to WWW.SUBMARINEART.COM and order a picture today. Great for an office, "I love me wall", or as a gift for a Submarine lover anywhere!

"Life is simple, you're either qualified or you're not"



March 2012 Issue
(Semper Gumby)

TRI STATE BASE

The Deck Log

Check out the TRI-STATE BASE WEB PAGE at: <http://www.ussvi-tri-statebase.org>

03 March 2012

BASE COMMANDER – TOM DENTON/ 8629 Discovery Blvd., Walkersville MD 21793

Ph 301-845-0049 **Email address:** gcmfish@verizon.net

BASE VICE COMMANDER – JOHN KARL/ 104 Alessandra Court, Apt. # 192, Frederick, MD 21702

Ph 240-457-2749 **E-Mail address:** jeak266@comcast.net

BASE SECRETARY –THOM PESCHKE/ 2 Donovan Court, Brunswick, MD 21758-9029 Ph - 301-712-5095

E-Mail address: tgpeschke@gmail.com

BASE TREASURER – TOM SAMUELSEN/69 Ranch Trail, Fairfield PA 17320 Ph 717-642-9445

E-mail address: grainary@yahoo.com.

BASE CHAPLAIN - ROBERT PATRICK/50 E. Fifth St. Waynesboro, PA 17268

Ph (717) 762-2015. **E-mail address:** bobpatrick60@comcast.net.

COB (B) – DOUG SMITH/419 Shannon Ct. Frederick, MD 21701-6838

Ph (301) 788-6434. **E-Mail address:** dsmith@ussvi-tri-statebase.org.

COB (G) – RAY BUSSARD/6825 Roy Shafer Rd, Middletown MD 21769-6820 Ph 301-371-5036

E-mail address: Rmbussard@aol.com

WAYS and MEANS/STOREKEEPER - DON BOOS/116 Glade Blvd. Walkersville, MD 21793

Ph (301) 898-5399. **E-mail address:** ddboos@prodigy.net.

BASE HISTORIAN / WEB MASTER – DOUG SMITH/419 Shannon Ct. Frederick, MD 21701-6838

Ph (301) 788-6434. **E-Mail address:** dsmith@pdr-inc.com.

TRI-STATE BASE MEMBERS THAT HOLD NATIONAL OFFICE

TOM DENTON

NATIONAL ARTIST

UNITED STATES SUBMARINE VETERANS, INC.

TO PERPETUATE THE MEMORY OF OUR SHIPMATES WHO GAVE THEIR LIVES IN THE PURSUIT OF THEIR DUTIES WHILE SERVING THEIR COUNTRY. THAT THEIR DEDICATION, DEEDS AND SUPREME SACRIFICE BE A CONSTANT SOURCE OF MOTIVATION TOWARD GREATER ACCOMPLISHMENTS. PLEDGE LOYALTY AND PATRIOTISM TO THE UNITED STATES OF AMERICA AND ITS CONSTITUTION.



IN THIS ISSUE OF THE TRI-STATE BASE DECK LOG:

03 March 2012 Business Meeting at Pikes in Gettysburg

TRI-STATE BASE

Business Meeting 03 March 2012 Business Meeting at Pikes in Gettysburg, PA

A total of 35 personnel were on hand for the March 2012 meeting. Those in attendance were: Thom & Stephany Peschke; Dan Hulings; Tom & Carol Ann Samuelsen; Doug (Fiat) Smith; Dave Harvey; Gene Coulter; Chuck Stirrat; Harold Wentz; Buzz & Karen Bussard; Fred & Bonnie Keller; John & Dot Traxler; Paul Benyda; Gil & Barb McCabe; Fred Eichhorn; Karen Freemire; Pat Poist; John Karl; Mary Walters; Don Boos; Maryle Ashley; Les ad Sue Gallipo; Richard Stroud; John & Joan Fader; Jon & Anne Lehman; Glen & Sandra Sherrard

Guest List: Gene Coulter; Chuck Stirrat

At approximately 1200, **CDR Tom Denton** called the meeting to order. **CDR Tom** led the pledge to our flag and **Vice CDR John Karl** read our USSVI creed. **Stby Chaplain Jon Fader** gave the invocation.

The SUBMARINE MEMORIAL DAYS: The following submarines suffered loss of life in a shipboard disaster, either at the hands of an enemy or by some other means. To honor those lost shipmates, who have departed and are still on their **LAST PATROL**, mark your calendar and fly your flag on the day of the disaster. Also remember them and their families in your prayers. **THIS IS THE PURPOSE OF THE UNITED STATES SUBMARINE VETERANS.**

March	Sailors Lost
25 1915 USS F-4 (SKATE I) (SS23)	19
12 1920 USS H-1 (SEAWOLF I) (SS28)	04
03 1942 USS PERCH I (SS176)	08
05 1943 USS GRAMPUS (SS207)	71
15 1943 USS TRITON (SS201)	74
26 1944 USS TULLIBEE I (SS284)	79
20 1945 USS KETE (SS369)	87
28 1945 USS TRIGGER I (SS237)	89



Tri-State Base members who have departed on **Eternal Patrol** were then remembered.

BILL HOOD	TOM BLOCK	LOU GRAVES	GORDON YETTER
CALVIN WALTON	JOHN HUSTON	LEONARD SINGEL	ROBERT FORREST
GLENN HILL	KARL WELTY	DAVE GLOTFELTY	BILL COLLINS
TONY CHIMENTI	HAROLD OLIVE	DICK SPRINCE	JOHN LUSHER
LEW HANSEN	GLEN BEARINGER	DON HORST	HAL GOODNOW
B.J. CALVERT	CHRIS KOUNAS	RICHARD E. SAUNDERS	THORNTON "PAT" WHITE
JACK PRISLEY	RUSS SWART	BULL DURHAM	JIM FERRELL
BOB BRITSCH	BOB ATKINSON	HENRY CRANFORD	

Rest your oars shipmates, Rest your oars...

Birthdays for the month of March:





March:

Ilka Armstrong, Dane Bostwick, William Brigham, Lori Ensminger, Burl Fluharty, Fred Gers, Jim Graver, Marjorie Heater, Mildred Horst, John Karl, Ted Lehnhart, James LeVangie, Emma Lee McAfee, Bob Patrick, Francis Poist, Lois Schweitzer, Veronica Shirk, Nancy Spittell, Evelyn Stewart,

Newest Shipmates (a new column);



Stuart Rosner; Stu works at Bechtel in Frederick and is an avid Bicyclist, so be real careful when you drive by those guys with the little helmets! You can reach Stu at 703-669-9246.



Mark Scansen; Mark also works at Bechtel in Frederick, he and his bride Lynette reside in West Virginia. He is a Master at all things Mechanical and is very skilled in home remodeling projects. You can reach Mark at 865-223-3266.



Les Gallipo; Les and his wife Sue have also joined us and are part of the Long and Foster Real Estate, Licensed in VA and WV. You can reach Les at 703-598-2255.

Reports:

Secretary

Secretary, Thom Peschke; The minutes from the last official meeting were included in the February Deck Log. The report was approved.

Treasurer

Treasurer Tom Samuelsen presented the February 2012 and annual Treasurer's Report. The report was approved.



Ways and Means

Storekeeper Don Boos was here and the store was open for business.

Membership

Tri-State Base Membership as
of February 2012

Type	Number
WWII	11
Holland Club	20
New Holland Club	3
Life Members	23
Regular Members	30
Tri-State Members	87

Duel Members	5
Associate Members	5

Total Membership	97
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Benevolence

Stdbby Chaplain Jon Fader reported the following;

Bill Butcher's wife of 66 years, Daisy "Jean" Butcher passed away Feb 27th at City hospital in Martinsburg.

Mary Partick is out with Leg cramps and will require Knee surgery soon

Doug Smith is recovering from the chemistry issues he was suffering from.

Correspondence items:

Email – hats for sale –See Flash Traffic for information. It will be too late to send it snail mail.

Associate Membership – A statement from our District Commander

"It has come to attention of the National Membership Chairman that we have not been doing our job properly when it comes to associate membership. There have Life and regular Associate membership that do not know who their sponsor is or if he is alive.

Now because the USSVI has become A" Cold War Veterans Group for the purposes of the IRS and it 501(19c) donation policy we as an organization must comply or lose the donation creditability. Therefore, The NC Michael Bircumshaw has sent out the following policy.

Shipmates,

All membership applications for Associate Members of USSVI must be sent by US mail to the national Office in Bremerton, WA. Online applications are no longer accepted nor utilized. Due to the needs of the organization all Associate Member applications will be screened and require approval prior to being entered into the organization data base. There are two specific reasons for this change in procedure.

1. Applications are being submitted that do not comply with the published requirements as stated in the Constitution and By-Laws.



2. It is imperative to retain the "War Veteran's Status of USSVI in order to remain eligible for the "Tax Deductible" status of all of our individual Bases.

Additionally, all Associate member applications must clearly indicate if the proposed Associate member is a US military Veteran and show their years of service, branch of service, and highest Rank/Rate/Pay grade. All Associate Member applications must be submitted as follows:

Attn: John Gardner
USSVI National Office
PO Box 3870
Silverdale, WA 98383-3870
Fraternally,
Michael, NC"

Old Business

Golf Tournament – Pat Poist is looking for assistance in putting on the Tri State Golf Tournament. If anyone can help Pat and assist with the running of the tournament please contact Pat at 717-624-4157 or patrob2@comcast.net. If you or your company is interested in sponsoring a hole, it is \$25 a hole. It will be a great way to advertise. Pat will be contacting golf courses and more will develop. We will send info out as it is received. Don't forget to contact our brother and sister organizations, VFW, American Legion etc. to get players.

New Business

CDR Tom will be contacting the National President to get to the bottom of this memorial funding issue.

Holland Club

No report

EAGLE SCOUT program

No report

Good of the Order

Talk about good things happening to bad people. A new member Les Galippo, had an artifact from the USS M.G. Vallejo. It seems that one of the guys who demolished the boat saved pieces. The base was part of the batterywell, the piece of wood holding the boat was from the cockpit up in the sail, the Boat was formed from some of the melted down torpedo tubes and the block was HY-80 from the hull.

He said that One of the Knights of Columbus that he was associated with had passed on (a Vallejo





shipmate, Corpsman named Doc Wilson) and Doc's wife had this artifact and asked Les to pass it on to another Vallejo shipmate. Les asked if there were any Vallejo sailors there and I raised my hand. The next thing I knew he was giving it to me.

I don't think my feet have felt the floor since Saturday! When my time comes, it will pass on to a Submarine Museum. Thank you Les.

Thresher memorial

The Thresher Memorial is held every year in Kittery, Maine, adjacent in to the Portsmouth Naval shipyard. The Maine Submarine veteran's organization has participated in the yearly event for as long as we have been an organization. The Thresher Memorial group has come out with a coin that they are selling to raise funds for the 50th memorial meeting to be held in 2013. The coin goes for \$20. The coin/money is for a worthwhile cause, which I understand the proceeds will go towards helping make a DVD of the memorial to send to survivor's families who are not able to attend. And to help some (who previously have not been able to) make it to the 50th Memorial ceremony in 2013. I do not have a picture of the coin but attached a request form in the newsletter.

USS Thresher SSN-593 Order Form

Please fill out this order form and return along with your check or money order made payable to "Victoria Sallade-Thresher Family Funds" to:

Victoria Sallade
22 North Central Avenue
Sicklerville, NJ 08081

NAME _____

ADDRESS _____

EMAIL _____

PHONE _____

TOTAL FOR COINS (\$20.00 each) _____

COIN SHIPPING (flat \$5.00 per order) _____

*Free if you want to pick-up at 49th Dinner Service

RAFFLE TICKETS (\$1.00 each) _____

*If you are ordering raffle tickets only please
include a self-addressed stamped envelope.

DINNER TICKETS (\$20 per person) _____

*Family and Former Crew only

OPTIONAL DONATION _____

TOTAL ENCLOSED _____

I can be reached anytime at 609-519-1707 or bobjs36@aol.com with any questions.
The entire Thresher Family thanks you for your support!

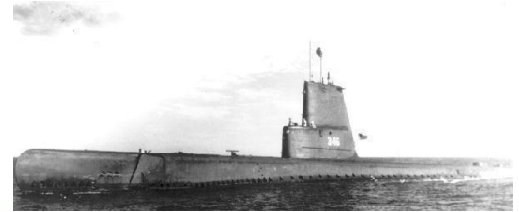
If you can and want to, please help support our Thresher families



Qual boat of the Month

USS CORPORAL SS-346 Qual Boat for Harold YINGLING and Bob PATRICK

USS *Corporal* (SS-346), a [Balao-class submarine](#), was a ship of the [United States Navy](#) named for the corporal, an alternate name for the [fallfish](#), found in streams of the eastern United States.



Corporal was [launched](#) 10 June 1945 by [Electric Boat Co.](#), [Groton, Connecticut](#), sponsored by Mrs. H. C. Wick; [commissioned](#) 9 November 1945, Commander E. E. Shelby in command; and reported to the [Atlantic Fleet](#).

Corporal cleared [New London](#) 8 January 1946 for her base at [Key West](#), arriving 25 February. She took part in antisubmarine warfare projects and fleet exercises off [Florida](#) and [Bermuda](#) and in the [Caribbean](#) until returning to Groton 26 February 1947. After extensive modernization, she returned to Key West 2 March 1948.

She continued to conduct training and join in exercises off Florida and in the Caribbean until her first tour of duty in the [Mediterranean](#) with the [6th Fleet](#) from 16 July 1952 to 15 October. Returning to local operations off Key West, she also participated in large-scale fleet exercises in the Atlantic and Caribbean. She cruised to the [British Isles](#) from 11 March to 16 May 1957, and upon her return to Key West, continued training and services to the Fleet Sonar School. Through 1958 and 1959, she operated frequently in ordnance tests, and from August 1959, when [Charleston, South Carolina](#), became her home port, cruised widely along the east coast. In December 1960 *Corporal* sailed to visit [Germany](#) and then join the 6th Fleet in the Mediterranean.

USS *Corporal* was converted to a Guppy III configuration and continued to operate throughout the 1960s and early 1970s in various capacities during the Cold War. She made regular "Northern" runs across the Arctic Circle above the North Sea, regular "Mediterranean Cruises", frequently operated in the Caribbean and trained **submarine sailors in conjunction with the Submarine School in New London, Connecticut.**

She was decommissioned, struck from the US [Naval Register](#), and transferred (sold) to [Turkey](#), under terms of the Security Assistance Program, 28 November 1973. On 12 February 1974 she was commissioned TCG 2. *İnönü* (S 333), the second submarine in the third pair named in honor of the [Battle of İnönü](#) in the [Turkish Independence War](#).

She was dropped from the [Turkish Naval](#) rolls on 2 September 1996, and scrapped. Today, a section of hull containing the stern torpedo tubes is preserved at the Naval Museum at [Istanbul](#).



SUBVETTES



You ladies kept us going when all seemed hopeless. You have supported us and kept our minds right! If you have any thoughts you would like to share, PLEASE send them to me. I will publish all that I receive.

TEXAS STYLE BAR-B-Q BEEF BRISKET by Jim Wilhelm

COMMENTS – Most food historians generally agree that explorers, in the early 1500's, first observed the natives on Haiti slow cooking on wood grates over a low fire, the point is LOW and SLOW (Bar-B-Q). The food was whatever they could catch from fish to fowl to land critters as well as vegetables.

Bar-B-Q style cooking found its way to the Carolinas. Swine had been brought to the new world by earlier explorers and had become a popular farm animal in the Carolinas. Barbequing pork was a natural. That is why, today, from Virginia across the Deep South to Texas, Bar-B-Q means pork. Pork farming in Texas was not practical and lost out to cattle ranching, mostly due to the terrain and climate.

Texas beef was cheap and plentiful, selling for as little as 4 cents a pound in Austin after the civil war. A rancher would butcher a beef and keep the choice steaks and roasts for his family. The cowboys were given the very best of what the rancher didn't want, usually the brisket and a few other tough cuts. The cowboys' barbequed these tough cuts to tenderize them and seasoned them to improve the flavor. Bar-B-Q soon took on a new meaning, at least in Texas, where today, Bar-B-Q means beef brisket.

I saw a TV cooking show that toured a Texas Bar-B-Q place (Ft Worth?) that serves a ½ ton of brisket a day. They open at 1100 and sell out by 1600. I picked up a lot of ideas.

Authentic Texas Bar-B-Q is slow cooked in a hardwood (Mesquite preferred) fired brick oven at 180 F. Texans say, "if it ain't got smoke coming out the back, don't stop".

Well, I don't have a hardwood fired brick oven, so I have had to improvise.

AVAILABILITY- You can usually find whole, boneless, **FRESH** (as opposed to **CORNERD beef - DO NOT USE CORNERD BEEF BRISKET**) brisket at a **Super** Wal-Mart meat dept. I say usually, because brisket is an "ordered" item and not always in stock. If you intend to make a brisket, you should tell the meat dept. manager a week or so ahead of the time, so that it can be ordered. They come in individual Cray-O-Vac packs from the beef processor, usually Excell. A whole boneless brisket will cost about \$2.48 per pound and weigh between 8 and 18 pounds depending on the size of the beef. They are also called "Packer Briskets". Do NOT use "trimmed" briskets available in some markets at \$5/lb, they are "over trimmed" and will be too dry.



SELECTION - Place the brisket flat with the fat side up and the thick edge away from you. Firmly grasp the fat edge and knead it, it will vary from hard to soft, the softer the better. This is an indication of the thickness of the fat on the edge of the brisket (See Fig1 below). Select one with less of a fat roll on this edge, as most of this fat will be trimmed off. It should also have a ¼ to 3/8 inch thick, fat layer covering the entire top side of the brisket. Turn the brisket over.

Note the large chunk of fat on the top edge (See Fig 2 below). Try to move it around in the Cray-O-Vac pack before you buy it. All briskets have a fat layer that lies between the two muscles and extends all of the way through the brisket. It is usually thin but if the beef was very fat it can be an inch or more thick. If it can be easily moved back and forth, it is probably not part of the fat layer extending between the two muscles, just a poor trim job at the packing house. Trim it off during prep. It can be used to render the liquid fat required for the rub. If it is thick and will not move it is probably the edge of the fat layer and extends through the brisket, reject the brisket. If this fat layer is thick, and it can easily be over an inch thick, the brisket will be far too greasy.



Fig 1 - This is the thick edge, fat side up of a fresh beef brisket.



Fig 2 - This is the lean side up and the thick edge of a fresh brisket.

PREPARATION - Remove the brisket from the Cray-O-Vac wrap and rinse in cold water. Cut several thin slices of fat from the heavy edge fat of the brisket. Using a 6 or 8 inch frying pan, fry the fat slices to render out 6 or 7 tablespoons of liquid fat, discard the pieces of fried fat. Remove the skillet from the heat to cool.

Trim as much of the heavy edge fat from the brisket edge as you reasonably can. Retain about ¼ to 3/8 of an inch of fat over the top fat side of the brisket. Place the brisket on a flat surface and cut a cross hatch pattern on the fat. The cut should be spaced about every inch and a half and just through the fat layer. Rinse the brisket in cold water, towel dry and set it aside.

NOTE – I like to spread a clean doubled terry cloth towel on my work surface. The towel soaks up any liquid and keeps the brisket from sliding around.



PREPARE THE RUB - Back to the warm skillet, it only needs to cool enough to touch, Add the following to the warm liquid fat (fat must be warm to mix well, heat a little if necessary). All measures are rounded full.

3 tablespoons - Chili powder
 6-12 tablespoons - liquid smoke (how smoky do you want it? A little liquid smoke can be
 2 tablespoons - prepared garlic / sprinkled on before serving, if desired.)
 2 tablespoons – crushed red peppers
 1 tablespoon – salt
 2 teaspoons – black pepper
 2 teaspoons – dark brown sugar
 2 teaspoons- onion powder
 1 teaspoon – garlic powder
 1 ½ teaspoon – cumin
 1 ½ teaspoon – oregano
 1 teaspoon – cayenne pepper
 Mix this mess well to make a uniform dark yucky looking paste.

I use a 2 ½ inches deep, double steam table stainless steel pan (available at any restaurant supply house) as a roaster. Put a ¼ cup of water in the pan. Rub about ¼ of the rub on the lean side of the brisket and lay it lean side down in the pan. Apply the remainder of the rub to the brisket. Pay particular attention to the edges and work it down into the cross hatch on the top fat. Cover the pan with plastic wrap and put it in the refrigerator for 22 to 24 hours (See Fig 3 below). Don't even think about licking your fingers.



Fig 3 - This brisket is ready for 24 hours in the refrigerator, and another 24 hours in the oven.

Remove the brisket from the refrigerator, discard the plastic wrap. Put the brisket in the oven at 180 F, **DO NOT COVER.**

Place a shallow metal tray on the shelf below the brisket and keep water in the tray. The water tray keeps the humidity in the oven at 100% so that the brisket doesn't dry out. Roast for 22 to 24 hours. Don't forget to add water to the tray as required.

NOTE - DO NOT USE ALUMINUM PAN OR FOIL. This rub is acidic and will eat holes in aluminum foil. The acidity of the rub helps tenderize the meat.



NOTE- Beef brisket is the toughest cut of a beef. It is cut from the lower front of the beef between the front legs and consists of two over lapping hard working muscles. Most brisket is ground for hamburger because it is too tough for anything else.

NOTE – Most home kitchen oven thermostats are off. Check oven temperature with a candy thermometer (\$3 at Wal-Mart). The temperature is important, below 180 F and it will not cook properly. Above 190 F and it tends to dry the brisket, even with the fat layer and water tray.

NOTE – Many modern home electric ovens have a safety device built into the oven controls, which will turn the oven off after about 8 hours. Turn the oven off, every 6 or 7 hours for a minute or two to reset this safety device. Most people don't cook anything this long.

NOTE – If the brisket is small, 8 to 10 pounds, you can shorten the cook time by an hour or 2. Also, you may need to add water to the brisket pan, small briskets tend to dry out more than a 15 or 16 pound one.

NOTE – I have used an 18 quart electric roaster oven, rather than a regular kitchen stove oven. It is less hassle; the brisket is good but lacks "something". The brisket should not be more than about 12 pounds if you intend to use an electric roaster. Cover the roaster to retain the heat and moisture, also check temperature with a candy thermometer. Add about 4 cups of water to start, and use the lifter rack that comes with the roaster oven to aid in transferring the brisket to the cutting board when done. Check the liquid in the roaster regularly so that it doesn't dry out. The enameled roaster oven, pan should not be chipped (chipped enamel exposes the steel pan to the acidic rub). A roaster oven is best if you are going to travel an hour or more after it is done. The roaster oven retains the heat and you can plug in at your destination to bring it up to serving temperature



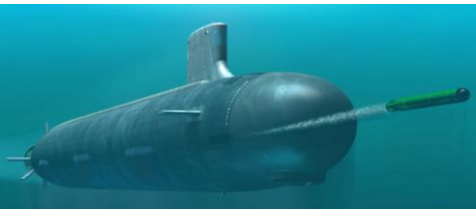
CHOW TIME!



HUMOR AND WISDOM



See what Buzz used to look like?



"It Wasn't The Hilton" by Joe Roche as read by CDR Tom at the meeting.

Serving on a WW II vintage submarine in the early 1960s' was a wonderful example and testament of being able to 'get along' with others. The confines of these 311 foot sardine tubes did not allow for the same isolation or privacy that a Buddhist sitting meditation on some hilltop or in a forest may require. Onboard Sirago if you wanted privacy, you went to the head. That was it!

So it is with a sense of belonging that allowed young men to 'get along' with his shipmates. Sociologists should have studied the submarine force to see why these men were able to get along with each other with a tolerance that would have stunned them into unbelievably. Same for the psychologists. They just would not have understood, period!

They would have thought the grab assing, the hassling of some dink NQP, or the blatant sexual references to just about everything under the sun, would be the most outrageous form of anti-social behavior ever witnessed on one of the governments Ships of the Line and would have recommended immediate Section Eight discharges for almost every man on board.

What possibly could have been the reason that seventy people chose to live in a submerged pipe. Where the most elemental forms of hygiene were disregarded or not allowed. Where changing the "linen" meant turning your fart sack and pillow case inside out so often that Doc would point out to you that this is not a pig sty you're living in. To which most of us replied, "Really?" Where fresh water was as valuable a commodity as the fuel oil was to the running of the engines, but much more scarce. Where you're able to get two weeks at sea on one pair of dungarees, two pair of socks and four pair of skivvies. For us enginemen, a bucket of hot water in the lower flats was as close to a shower as you got. It's amazing how your perception is formed by the environment you live in. During our '63 Med cruise, (I think) Bob Carey arranged a swap with another MM3 from a tin can we were operating with. When he came back to the boat all he talked about was taking a shower every night. Talk about luxury.

No one seemed to mind though. For all intents and purposes we all were in the same boat, (pun intended.) Someone may have had a choice bunk in some out of the way location in the after battery. But Hogan's Alley remained a veritable pig sty. Dirty clothes piled in corners or hanging from bunk bags, paperback novels that were in worse shape then the Dead Sea Scrolls, still making the rounds, with certain very descriptive pages torn from them, sticking out from under pillows, awaiting the next reader. Who as he arrives at the place where the pages are torn out, will scream out a curse about "Getting to the best part of the book and some SOB tore them out." It wasn't until Doc Lay had 'titivate' ship day and the white lights went on, only then could the devastation of the compartment be seen.

The chow was the best - and the worst. We had mid-rats, as in midnight rations. But, ahh, mid-rats! A more appropriate name could not be found. Unless the cook made some fresh bread or sticky buns, mid-rats consisted of 'stuff' that defied description. Bologna had an aura about it. A greenish hue, that changed colors as you turned it in the light... First green, then yellowish, then - well you get the picture. The butter was covered with a scabrous inch-thick layer of brownish looking vulcanized... butter? Same situation with the mayo. But guys ate this stuff up as if it were their last meal.



For me, all the above adds up to one thing. I was where I asked to be. I spent some time on a bird farm. Now that was hell! Showers every night, uniform of the day after 1600, Masters at Arms running all over that ship looking for anything to write you up about, 25 minutes on the chow line, every meal every day. Insignificant cogs in a very large machine.

So we volunteered for submarine service. We lived crowded together in a steel tube. With no showers, some of us no beds, we hot bunked. We ate some of the finest chow the Navy ever provided and also ate the worst. We had no ship laundry, so we wore our dungarees until they could stand by themselves. We breathed some of the foulest air imaginable and some of the sweetest. Our eardrums were stretched beyond human endurance when we pulled a vacuum. We worked around the clock many times to keep Sirago on station. We didn't get paid overtime nor get an extra day off. We just got the feeling that maybe; just maybe you were playing an important part in something a lot bigger than yourself. But we were young and nothing was bigger than you when your twenty years old.

So, to the sociologists and shrinks I can only say, we were young, dumb and carefree and wanted to serve in and be with the very best the Navy had to offer. We did that of our own free will.

Forty years ago, this past February, I left Sirago and the Navy, but the memories remain.

50 - 50 \$57 was won by Dan Hulings.

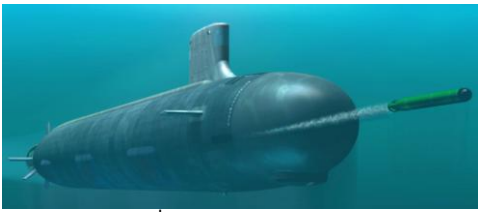
The meeting was ended with our closing prayer (Lost Harbor).

Next and Next

Our next gathering is 14 April at 1200 hours at the Next Dimensions at 132 Old National Pike, Hagerstown MD

USSVI Tri State Base 2012 Calendar of Events

April 14 th	1200 to 1600 - Next Dimensions, Funkstown – Submarine Birthday Celebration Representative Roscoe Bartlett Guest speaker concerning veterans Legislation and taking questions.
May 5 ^t	Hoss's Martinsburg WV – Wayne Borden Air Force Retired to address Submarine-Surface communications
May 19 th	Capitol Base USSVI Memorial Service 1100 at Arlington National Cemetery
May 27 th	Memorial Service 1300 at Harbaugh's Church Parade Preparations at (TBD) following the Memorial Service (tentative)
May 28 th	Memorial Day Parade 0800 at the VFW, Waynesboro, PA
June 9 th	Annual Picnic at 1200 Red Run Park No 1 Waynesboro, PA (tentative)
July 14 th	Next Dimensions, Funkstown Nominations for District Three Officers
August 4 th	Pike Restaurant Gettysburg Appoint Tri State Base Officers Nominating Committee
Sept. 15 th	Hoss's Martinsburg WV
October 6 th	Next Dimensions, Funkstown Nomination Committee Report of those willing to serve



November 3rd Pike Restaurant Gettysburg
Election of Tri State Base Officers
Annual BoD Meeting

November 4th Brunswick Veterans day Parade (?)

November 11 Veteran's Day Ceremony in Frederick, MD (Note: There may be a conflict with Brunswick Parade).

December 8th Christmas Party at Amvets Middletown

