Blue Ridge culinary specialists defend 'Iron Chef' title

Story by MC3 Mel Orr, *USS Blue Ridge* Public Affairs

Culinary specialists aboard U.S. 7th Fleet flagship *USS Blue Ridge* (LCC 19) competed in a cooking contest on May 20 for the opportunity to compete in an upcoming "Iron Chef" cooking competition filmed in Bangkok, Thailand.

The contest aboard *Blue Ridge* was organized by Chief Warrant Officer Brian Ware, the "Chow Boss,", to determine the best to serve as sous chefs to Culinary Specialist 1st Class Frank Medina.

The U.S. Thailand Embassy requested Sailors from the ship to appear on an Iron Chef program in Bangkok during the ship's visit to Thailand, because *Blue Ridge* Sailors have previously competed and won cooking competitions in Vladivostok, Russia in 2010 and Sepangar, Malaysia in 2011, Ware knew that his team would be up for the challenge.

"I could only send three CS's (culinary specialists) but have over 100 CS's aboard," Ware said. "The only way to make it fair was to hold a competition for all E-5 and above CS's to compete against each other aboard the ship in three-person teams."

The ship-wide contest was held on the enlisted mess decks and featured three-Sailor team challengers from the enlisted galley, chief's mess, flag mess and wardroom.

(Left) CS3 Eric Nava, CS2 Nelson Malaxi and CS3 Manuelito Belocura pose for a photo before an Iron Chef competition aboard U.S. 7th Fleet flag ship *USS Blue Ridge* (LCC 19). The winning trio will compete against a Thai chef during a televised Iron Chef competition in Bangkok.

U.S. Navy photo by MC3 Fidel C. Hart

Their dishes, with the secret ingredient of pineapple, were presented to a 12-judge panel representing different departments from U.S. Seventh Fleet staff and crew of *USS Blue Ridge* to earn the opportunity to compete in the Iron Chef competition.

"Judging the Iron Chef was a bucket list item for me," said *Blue Ridge* Administration Leading Chief Petty Officer Senior Chief Steven Borba, one of the 12 judges. "I regularly watch Iron Chef on Food Network and thought it would be fun to be part of that and give feedback. Everything tasted good and was well presented, but the 'White House' team was amazing with the appetizer, main dish and dessert and hit everything right on the mark."

The competition winners were Culinary Specialist 2nd Class Nelson Malaxi, Culinary Specialist 3rd Class Manuelito Belocura, and Culinary Specialist 3rd Class Eric Nava. All three were granted 72 hours of special liberty and Malaxi and Belocura will join Ware and Medina for the Bangkok competition.

The competition will be headlined by a visit from Thai media who will interview the culinary specialists and video tape cooking demonstrations aboard the ship. The main competition will feature the secret ingredient of either lamb or live octopus and the cooking team will have to prepare four recipes for the selected ingredient.

"Glenn Marine (global husbanding agent for the U.S. Navy) is working on getting live octopuses for us so our chefs can practice because live octopus is something we don't normally cook," Ware said with a laugh.

USS McCampbell, crew begin spring deployment

By MC2 Matthew R. Cole, USS McCampbell Public Affairs

PACIFIC OCEAN – The forward-deployed Arleigh Burke-class guided-missile destroyer *USS McCampbell* (DDG 85) departed Yokosuka, Japan, May 17 to begin its spring deployment.

The patrol kicked off with the crew of *McCampbell* participating in the annual Black Ship Festival held in Shimoda, Japan.

The Black Ship Festival focuses on the continuing peaceful relationship between Japan and the U.S., by commemorating the 1854 landing of Commodore Perry and signing of the Japan-American Treaty of Trade and Amity in Shimoda.

"It's an honor for our ship to represent the United States Navy as part of the Black Ship Festival," said *McCampbell* Command Master Chief (SW/AW) Michael J. Magnetta. "Having the opportunity to visit a city that doesn't often see U.S. Sailors, like Shimoda, allows the Navy to grow in our relationship with the Japanese locals through events like the festival, community service and sporting events we have planned."

Sailors will also be able to enjoy the sights and sounds of the annual celebration. McCampbell crew members will get several opportunities to explore and experience the cultural aspects that make Shimoda stand out.

The crew will also participate in a community service outreach program, visiting various elementary schools and volunteering their time while sharing their cultural experiences.

"This deployment will start with the crew taking part in a celebration that highlights the United States and Japan's common bond," said Cmdr. Thomas "T.J." Dixon, *McCampbell* commanding officer. "The united effort that both countries have put forth continues to prove how beneficial and essential it is for us to continue working together."

The three-day festival will include performances from the Japan Maritime Self-Defense Force (JMSDF) Band and U.S. Army Band playing side by side, a beach volley ball game, a golf match, a tug-of-war event, and soft ball game with participating members of *McCampbell* and the JMSDF.

BMCS Junior Ashwood overlooks as the deck department of the Arleigh burke-class guided-missile destroyer *USS McCampbell* (DDG 85), prepares to anchor in Shimoda, Japan May 17. *McCampbell* is visited Shimoda to participate in the annual Black Ship Festival, a celebration of trade and alliance between the U.S. and Japan.

U.S. Navy photo by MCSN Declan Barnes

After *McCampbell*'s visit to Shimoda, the crew will focus on qualifications and training exercises that will help maintain the ship's readiness to effectively respond to events in the region, keeping their skills sharp should their service be called upon.

The *USS McCampbell* is assigned to Commander, Destroyer Squadron 15 and is forward deployed to Yokosuka, Japan, and is currently on patrol in the 7th Fleet area of operations.

CFAY PWD Environmentalgram

Do not pour oil down the drain. Cooking oil clogs up the sewer pipes and negatively affects the performance of the wastewater treatment plant. Dispose of fats, residual oils and any solidified cooking oil into a sealed non-glass container (such as a milk carton) and put the container in the trash. Please recycle liquid cooking oils, such as those leftover after deep-frying. Call the Qualified Recycling Program Office at 243-3817 or 243-5806 for turn-in guidance in your area. Your cooperation will save time and money.

油を排水口に流さないで下さい！下水管に流れた食用油は、中で固まり詰まりの原因 となります。また、汚水処理場にも悪影響を及ぼします。お皿、フライパンに残った 油はふき取って、牛乳パック等に入れ、漏れない様に封をしてから可燃物として捨ててください。尚、揚げ物をした時などに出る液状の食用油はリサイクルできますの で、QRP Office (243-3817/5806) へお問い合わせ下さい。(固形状の油は可燃物として捨ててください。)経費削減のために、ご協力よろしくお願いいたします。