



The **SKOOKUM** *Skoop*

September 2015



*Photo credit: Mandy Belcher
Skookum Tennessee Employee*

Joint Base Langley-Eustis Celebrates Second Anniversary!



September marks the 2nd anniversary of Skookum Contract Services at Joint Base Langley Eustis. From everything I have heard, the employees and the Government are happy with the service we have been providing to the soldiers and the activities on the installation. The Supply Support Activity went through the GCSS-Army conversion and we have continued providing great service to our customers. The Installation Property Book is in the data cleansing phase prior to them converting to GCSS-Army in the future. The Central Issue Facility is continuing to provide the

solders great service.

The JBLE Skookum employees would like to welcome aboard **Paige Hammond** and **Matthew Hart** who have been hired as Stock Clerks in the Central Issue Facility. We hope you will enjoy working at JBLE and supporting the soldiers.

Collin Mena and **Richard McDonald** have moved on to different jobs and we wish them the very best. We had to say goodbye to **Wayne Wilson**, Fabric Worker as his position moved back over to the Maintenance Department in August. He was very disappointed that he could not continue working for Skookum as he loved working for our company. We wish him the very best.

News From White Sands!

Many great things have happened this year. We are proud to have been approved for our fifth year here at White Sands! These past four years have been great and we are looking forward to another! We are also excited to have HVAC technician, **Mr. Martin Reyes** back on the job as he was greatly missed during his time away. This year we will be celebrating **Mr. Ruel Worthing's** (HVAC Lead) 39th year at White Sands! Thank you for all your dedication and hard work! In other news, we are happy to announce **Mr. Tyler Sartin**, General Maintenance Technician, is tying the knot! Congratulations! We all wish you and your beautiful bride a wonderful life together! This is the time of year that New Mexico begins its annual harvest of the state's Famous Green Chile. In 1894, a pioneer horticulturist, Dr. Fabián Garcia of New Mexico State University, (then known as Las Cruces College and the New Mexico College of Agriculture and Mechanic Arts) initially developed the "chile pepper". The first cultivar of this group was released in 1913, called "New Mexico No. 9". These peppers were selected to have a "larger smoother, fleshier pod". Let us know if we can share a green chile recipe with you to try at home! Another thank you to the above mentioned employees as well as our entire White Sands team for the hard work you do each day.

Fully Loaded Green Chile Potato Skins

Potato Skins
6 slices bacon
8 medium-sized Russet potatoes, scrubbed thoroughly
4 Tbsp. (1/2 stick) melted butter
Kosher salt and freshly ground black pepper, to taste
1-1/2 cups shredded cheddar cheese
1/4 finely chopped, mild or hot green Chile's
3 medium ripe tomatoes, cored, seeds removed, finely diced
3 green onions, trimmed and very thinly sliced

Taco Sour Cream Topping
1/2 cup sour cream
2 tsp freshly squeezed lime juice
1 to 2 Tbsp. taco seasoning mix
Lime wedges, for garnish

Instructions
1. Preheat oven to 375°F.
2. In a large skillet, cook bacon over medium-heat until crispy. Transfer to a plate lined with paper towels to drain. When cool enough to handle, crumble into small pieces. Set aside.
3. Prepare the Potatoes: Place the scrubbed potatoes on a baking sheet and slide into the hot oven. Bake until potatoes are soft, about 1 hour. Depending on the size of the potatoes it may take a bit longer. Alternately, you can microwave them on high, flipping them over halfway through cooking. Set aside to cool until you can comfortably handle them.



4. Turn the oven's broiler on and set a rack about 4-inches from the broiler.
5. Slice each potato in half lengthwise and, using a spoon, scoop out some of the flesh from the center of each half, leaving about 1/2-inch of potato in the skins. You can eat the scooped out potato with a little butter or use it in another recipe such as gnocchi.
6. Place the potato halves cut-side down on the baking sheet and brush with about half of the melted butter. Sprinkle lightly with salt and pepper. Place back in the oven with the door ajar and cook until the butter starts to bubble, about 2 minutes. Watch them carefully so they don't burn. Don't overcook or the skins will get tough.
7. Pull the baking sheet out of the oven and using tongs, turn all the potato halves over so the cut-sides are up. Brush with remaining melted butter, sprinkle lightly with salt and pepper, and return to the oven. Cook until potatoes being to brown and get a little crispy on the edges. Watch carefully to avoid burning. Remove from the oven.
8. Distribute the bacon, Chile's and tomatoes down the center of each potato and sprinkle the cheese evenly over the tops. Broil just until the cheese is melted and bubbling. Remove from the oven and sprinkle the green onions over the top. Set aside to cool slightly while you make the topping.
9. Make Topping: In a small bowl, whisk together the sour cream, lime juice, and taco seasoning mix. Taste and adjust seasonings.
10. To Serve: Place two potato halves on each serving plate and garnish with lime wedges. Drizzle some of the topping on each potato and serve while hot, passing additional topping at the table.

September Birthdays

1	Michael MacDonald-Ford	21	Michael McCabe
1	John Stinson III	21	Kasey Pate
2	Maria Gagnon	21	Salvacion Wright
3	Charles Sands	21	Angela Price
3	Brandon Holmes	22	Terry Richardson
3	Freedom Kruse	22	Eugenia Miner
3	Kyenen Shepard	22	Roger Brown
3	Irvin Paden	22	Carolyn Day
4	Brian Roadruck	23	Santos Ortiz Rodriguez
4	William Long JR	23	Marlon Marshall
4	Christine Eaton	23	William Gross
5	Mike Maddess	24	Sarah Martinez
5	Alonzo Boyd	24	Reginald Williams
5	Sonja Jacob	24	Dustin Carroll
6	Joshua Stavely	24	Dennis McVey
6	Steven Mears	25	Alverta Proctor
6	Stacey Turner	25	John Guffrey
7	Frank Davis IV	25	Viviana Gallardo
7	Regina Thomas	25	Suzanne Sabanal
7	Michael Anello	26	Norman Brown
8	Phimphone Kheuangmala	26	Michael Allen
8	Vanessa Shepherd	26	John Knowlton
9	Whittney Bandy	27	Paul Buchanan
9	Martin Reyes	27	Leslie Clary
9	Clay Miller	28	Christopher Robinson
10	Joshua Taylor	28	Elizabeth Gibson
10	Christina Crakes	28	Jose Saucedo
11	William Jamison IV	29	Christopher Mathis
13	Song Kanan	29	Nicholaus Thomas
13	Lionel Taylor	29	Robin Burdick
13	Robert Heinsen	30	Neal Carson
14	Violeta Candare	30	Douglas Harwood
14	Irene Bethune	30	Anthony Sanchez Jr
14	Maketta Burch	30	Gina Knowlin
14	Katelyn Gren	30	Duke Pendergast
15	Frankie McCattrry	30	John Van Warr
15	Patrick Casebier		
16	Robert Carmon		
17	Sandra Bishop		
18	Damon Darroch		
19	David Conyers		
19	In Ok Embry		
19	Cory Sanford		
20	Peter Rood		
20	Donald Anthony		



Happy Birthday!

September Excellence Award Winners

Jayme Godden

Keyport/Bangor Facilities Maintenance – **Nominated by: Chris Cummins, Bangor Janitor**

It's come to my attention that my coworker Jayme had a 2 week vacation scheduled around the time I had a loss in the family. Jayme without a single question, gave up his vacation time to come in to work to cover for me in my time of loss. This selflessness not only tells me the kind of employee Jayme is, but it speaks miles of his character, and I feel he is the core values of Skookum personified. I don't know how I can ever repay him for his kindness.

Joseph Abdelaal

Tennessee – **Nominated by: Neil Colomac, Quality Control/Safety Manager**

Since coming to work for Skookum, Joseph has had more than his fair share of work tasks to organize, understand, and complete. I have met very few people that are able to accomplish all that Joseph has done while maintaining such an exceptional attitude. Every time I visit his work site, I only catch glimpses of him as he flashes in and out of the building; always in a rush to get the technicians the items that they need. However, when I finally get a chance to talk with him one-on-one, he never fails to impress me with his knowledge and his spirit.

Part of my job is to assess work sites and help set goals that will make for better product delivery to the customer. One month ago, I left notes with his supervisor about multiple areas that we could look into tweaking the way we do business to ensure this happens. A mere four weeks later, I returned to find that Joseph had not only addressed each area, but far surpassed my expectations. To be honest, I cannot conceptualize how he fit so much work into such a short amount of time. When I spoke to his supervisor and co-workers about this, they all confirmed that Joseph works from the time he clocks in until the time he clocks out. Each person wanted to impress on me, that every day Joseph works on projects that are "outside of his lane" but does them to help out the crew and to better serve our customer. Skookum is extremely fortunate to have someone of Joseph's character working on our site, and who daily exudes the core values that we try so hard to foster throughout the company.

Bill Gross, Ryan Lowery & Christopher Cox

Tennessee – **Nominated by: Neil Colomac, Quality Control/Safety Manager**

At our worksite, we have worked through a relatively high number of on-the-job injuries. Due to this, we have implemented a S.A.F.E Workplace initiative that stands for STOP, Assess, Familiarize, and Equip. The intent is to foster a culture that promotes safety above all else, and to watch out for our Skookum family. We all know that change can be extremely difficult to implement due to our deeply embedded habits. However, when you have individuals like Bill, Ryan, and Chris working on your site, it makes all the difference.

These three exemplary employees were assigned to assist with the excessing of material handling equipment by loading the items onto a flat-bed truck. During the work activity, they recognized unsafe conditions and immediately called for a "Stop Work Order". In doing so, they avoided potential injury and damage to government equipment. By bringing the issue to the attention of the Safety Department, management was afforded the opportunity to provide additional accommodations and the work activity was successfully completed the same day. Their actions reflect a changing culture, and I am extremely grateful for the example they provide.

New Skookum Storyteller Video - Andres Gonzalez



Check out our new Skookum Storyteller video!

Watch this video and more at:

<http://www.skookum.org/news-media/story-teller-videos>



Joint Base Langley-Eustis (JBLE) is having a busy year when it comes to QUALITY. The JBLE team worked together to complete the ISO certification requirements for the first time. We are happy to achieve this milestone and will continue striving to improve processes and the quality of our services.



The Supply Support Activity at JBLE just completed the transition

to GCSS-ARMY, which is a major reconfiguration to the supply computer system for that area. The change in the computing system also required changes to the customer service methods, inventory, issuing and receiving of materials, and documentation methods by office personnel. **Jean Spell**, Site Manager and **Tom Humphreys**, Material Coordinator are currently developing the draft process documents to support those changes in the ISO processes for that area. Upon completing the drafts, a review of the documentation, forms, and desk guides will be conducted.

Hard work performed by a great team pays off. JBLE has received four positive ICE comment reports in the last two months! A satisfied customer is the result of QUALITY work. Excellent job, team JBLE!

Earl Nichols | Stock Clerk/ISO Representative | JBLE, VA

Q CORNER

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Other 100 calorie snacks

- 1 hard-boiled egg
- 1 handful roasted peanuts
- 1/4 cup fat-free pretzels or 5 pita chips with 2 table-
spoons of hummus
- 2/3 cup whole grain cereal with
1/4 cup fat-free milk

Snack Smart

It's hard when hunger strikes mid-morning or late afternoon between meals. However, by having proportioned snack options available to grab and eat on the run, you can control your hunger and your waistline at the same time.

Here are some great snack options that are all roughly 100 calories:

Fruits and Veggies. Nothing beats an apple, banana or cup of carrots. Fruits and vegetables offer a multitude of nutritional benefits and lots of fiber to keep you fuller longer.

Yogurt. Many popular brands come in snack sizes that are 80 to 110 calories per serving. This healthy snack is full of protein, which helps you stay fuller longer. It is also packed with calcium and comes in many sweet tooth-satisfying flavors.

Popcorn. This snack is available in 100-calorie individual servings, and will provide you a bountiful amount of whole grains.

Microwave Soup. There are so many varieties of canned soup that are only 100 calories per serving and will provide a full serving of vegetables. Make sure to select the low sodium variety.

Applesauce. Opting for a single serving of this sweet treat provides a full serving of fruit at roughly only 50 to 100 calories. Make sure to get the natural variety without added sugar.

Popsicles. Though these snacks do not offer any nutritional value, they come in a variety of flavors and may deter you from overindulging with treats that are higher in calories and fat.

String Cheese. Opt for an individually wrapped piece of string cheese to get your fill of protein and calcium at less than 100 calories per serving.

Fort Riley Has a Busy Summer!

Update From Fort Riley GSA

Dictionary.com defines “marshalling” as “to arrange in proper order; set out in an orderly manner; arrange clearly.” Our Skookum GSA team has had a busy month “marshalling” new vehicles for the various federal agencies surrounding Fort Riley, Kansas. Numerous hours are spent ensuring new vehicles, fresh off the assembly line/straight from the factory are road worthy, safe, licensed and most importantly registered and assigned in the GSA database for financial tracking. This summer, Fort Riley has “marshalled” close to 100-vehicles, buses and heavy equipment. In addition, our mechanics have been working hard repairing GSA vehicles such as police cars, ambulances, buses, tractor trailers, vans, and other heavy duty equipment. Skookum cannot (cannot = 1 word) be successful without the excellent relationship developed with GSA Maintenance Control Centers who must approve all our repairs. Department 12 continues to make a huge, positive impact for the US Army at Fort Riley, Kansas.

*Neal Carson | Fort Riley GSA Site Manager | Fort Riley, KS
Bob Cordell | General Manager*

News from Fort Riley Rounds

Department 14, Grounds Maintenance Services, Fort Riley, Kansas has had an excellent summer mowing the grounds and improving the appearance for the Army. Fort Riley, “Home of the Big Red One,” is the Army’s 1st Infantry Division located in the Central Flint Hills region of northeastern Kansas and is one hour west of Topeka, the state’s capital. To date, our Riley group has mowed over 4,000 acres, repaired irrigation systems, pruned and removed trees, landscaped various buildings, watered trees and shrubs, and performed over and above the customer’s expectations. With all new contracts, a strong partnering relationship is vital for Skookum and Public Works for the successful execution of contract requirements. D-14 delivers daily on that Skookum core value.

Bob Cordell | General Manager

Wedding Bells for Skookum Employee



Skookum NRL Washington D.C. Employee **David Thibadeau**, D-31 Master Mechanic, was married on August 22, 2015. Congrats to both David and his wife, Marjorie! Best wishes and many happy years together!

Congratulations

SAFETY ZONE: Infection Control

Every year thousands of people go to hospitals and other health care facilities seeking treatment for various illnesses, but sometimes illnesses can also be picked up from healthcare environments.



One of the major and most basic ways of combating the spread of infection is proper hand hygiene, which has long been recognized to reduce the transmission of infectious diseases. Contrary to popular belief, hand washing is not meant to kill germs, but rather wash them away from your skin. Hand washing is required when hands are visibly soiled, have contamination, or when contact is made that could be potentially contaminating.

Sanitization reduces the amount of pathogens present on hands through the use of alcohol-based hand rubs in the form of gels, rinses, and foams. When used properly, alcohol-based hand rubs are an effective way to decontaminate hands; however, if hands are visibly soiled or food is being handled, hand washing is required.

The use of latex gloves definitely contributes to reducing the spread of infectious illnesses, but it is not a substitute for proper handwashing. As an added precaution, hands should always be washed after removing gloves to protect oneself as well as others in the environment.

According to a 2011 study, the average person comes into contact with 300 surfaces every 30 minutes exposing themselves to over 800,000 germs and contaminants! Be a superstar - remember to keep yourself and others safe by washing your hands frequently and thoroughly.

David Aguiar | Janitor/Safety Representative | Naval Hospital Bremerton (NHB)

The winner will receive a \$100 Prize along with a Skookum Excellence Pin. This award is based on our Core Values.

Fill in form and click submit. Your nomination will go directly to Skookum CEO, Jeff Dolven.

CORE VALUES



Partnership



Diversity



Commitment

SKOOKUM



Integrity



Quality



Exceptional Results with Extraordinary People

To nominate, go to: www.skookum.org/news-media/award-winners

Anyone is welcome to nominate a Skookum employee for this award: customers, supervisors, employees, peers, managers, etc.