

Tutor training for English as second language announced

An 18-hour workshop for volunteers interested in serving as tutors for those needing help in learning English as a second language will begin next week. Classes will be held in Chapel Annex No. 4 (located across the street from the NWC Personnel Building), and the first session is to take place on Wednesday, April 18, from 9 a.m. to 4 p.m. with an hour (11:30 a.m. to 12:30 p.m.) off for lunch. Subsequent tutor training sessions will be held on Thursday, April 26, from 1 to 4 p.m.; on Wednesday, May 2, from 9 a.m. to 4 p.m.; and on Thursday, May 10, from 1 to 4 p.m.

Persons interested in serving as volunteers in this work can register for the workshop by calling Lucille Bergthold, phone 446-6326, or Hazel Coleman, at 446-2860. Additional information can be obtained from Mrs. Bergthold.

Fashion show slated by Navy Exchange Wednesday evening

A spring fashion show, sponsored by the Navy Exchange for authorized patrons, will be held in the Community Center's Cactus Room on Wednesday, April 18, beginning at 7:30 p.m.

The admission price of \$2 covers the price of the show and an hors d'oeuvre buffet with champagne. Tickets for the event can be purchased at the NEX Retail Store, Annex, and Personalized Services Center. They also will be at the door on the evening of the show.

A complete line of spring and summer wear for men, women, and children will be featured, representing a sample of the clothing available at the NWC Navy Exchange.

Winning name selected for airfield snack bar

Results of a contest that was held recently to select a name for the Navy Exchange snack bar at Armitage Field were announced this week by Ruby Moss, manager of this facility.

The judges' choice was "Aerodrome Snack Bar," a name that was submitted by Jerry L. Adams, an employee in the Targets Division of the NWC Aircraft Department.

Adams was awarded a \$25 gift certificate for use at the Navy Exchange.

Hours of operation of the Aerodrome Snack Bar, which is open to civilian employees and military personnel are Monday through Friday from 7 a.m. to 2 p.m.

Cancer benefit scheduled

A BeeLine fashion show will be held at the Knights of Columbus Hall in Ridgecrest tomorrow from 12 noon to 8 p.m. with all profits being donated to the 1979 Crusade Against Cancer.



HAPPY HUNTERS — The annual Easter egg hunt for military dependents 12 years of age and under was held last Saturday on the lawn of the old NWC Dispensary building. Over 50 youngsters sought the 600 eggs hidden by the Desert Flowers Chapter No. 125 of the Navy Wives of America, the sponsoring organization. First place in the hunt for most eggs found was won by Ernie Rodriguez, while Evelyn Diwa (right), took second place, and Beth Wallace took third. — Photo by Ron Allen

Volunteers still needed to help at old Maturango Junction event

More volunteers are still needed for Maturango Junction, the Maturango Museum's rip-smorting reenactment of an old west town. Chaired by Jean Harris, this year's Maturango Junction promises to be better than ever, with plenty of games, items for sale, and food available for attendees.

Designed as a fundraiser for the Maturango Museum, the Junction will be set up in the large parking area just outside the museum on Halsey Street, China Lake, and will be open between the hours of 11 a.m. and 5 p.m. on Saturday, May 5, and 11 a.m. and 5 p.m. on Sunday, May 6. This activity is a function of the Ridgecrest Chamber of Commerce's Hi-Desert Escapades.

Activities for youngsters will be featured this year, with Paul Amundson chairing an effort of the NWC Chapel's Junior and Senior High School Youth Fellowship to set up the popular sponge toss and other games of fun and skill.

In charge of the food are Jay and Mary Kay Bornfieth, who are planning to serve up hot dogs, popcorn, soft drinks, ice cream, and other festive foods to hungry visitors. Homemade goodies of various types, both for eating on the premises and for taking home, will be available in Grace Stocking's bakery.

The Maturango General Store is being organized by Isabel Gaines and Elaine Adams; these chairpeople are looking for interesting craft items and white elephants



Commissioned Officers' Mess
This Sunday, the Commissioned Officers' Mess invites all its members to an Easter Sunday buffet from 2 to 8 p.m. The buffet will feature a salad bar with a great variety of salads and condiments such as tossed green salad, country potato salad, carrot and raisin salad, and pepperoncini. For the main entree there will be a hot line featuring baked glazed sugar ham, and boneless breast of chicken. Included with all this will be dinner rolls, vegetables, coffee, tea, milk, and Easter eggs. The price for the Easter buffet will be \$5.25 for adults and \$2.25 for children under 12.

Next week there will be two special nights at the COM. First on Tuesday will be Italian Night, with all the spaghetti you can eat; then Thursday is International Night, featuring grand mariner Cornish hen, teriyaki steak, and New York pepper steak. Dinners on both evenings will be served from 6 to 9 o'clock.

CPO Club
Tonight appearing on stage at the Chief Petty Officers' Club for the listening and dancing pleasure of its patrons, will be "Appaloosa", a country and western band from the Los Angeles area.

On the menu at the CPO Club this evening will be prime rib of beef and white fish.

The entertainment will start at 9 p.m. and continue until 1 a.m. Dinner will be served from 6 to 9 o'clock.

Enlisted Mess
Dance to recorded disco music this evening at the Enlisted Mess, from 9 p.m. until 1:30 a.m.

The EM will serve a seafood plate with lobster in the main dining room from 6 to 9 p.m.

Planning starts for spring festival to be held in late May

Planning has started for the 19th annual Knights of Columbus spring festival at Joshua Hall in the Desert Empire Fairground in Ridgecrest on Wednesday, May 23 through Sunday, May 27.

Commercial exhibits will be shown at Joshua Hall with local clubs and organizations offering refreshments in the booth area. Carnival rides will be available for children as well as adults.

Individuals may purchase discount ride tickets from members of Knights of Columbus, and from various other clubs and organizations throughout Indian Wells Valley. Persons may also telephone Ron Lloyd at 446-4814 or Dick Stokes 375-7923 for further information on discount ride tickets.

One of the new attractions planned for this year's event is a "Disco Dance," which will be held at the new Arts and Craft Building. Admission for this event will be \$1 per person and \$1.50 per couple.

Pass buttons will be available in mid-April and are good for the entire five-day period of the spring festival.

Clubs, businesses, or other organizations desiring to participate in the festival may contact Bill Gomez at 377-5204 or Lou Renner at 375-4379, for information.

U.S. Government Printing Office: 1979—No. 22

From: _____ PLACE STAMP HERE
To: _____



YNSN Sharon Gamble

Gamble chosen as March 1979 NWC bluejacket

Yeoman Seaman Sharon L. Gamble of Air Test and Evaluation Squadron Five (VX-5) has won both the coveted Naval Weapons Center's Bluejacket of the Month Award and the VX-5 Sailor of the Month award for March.

The letter of commendation to YNSN Gamble, signed by Capt. P. D. Stephenson, VX-5 Commanding officer, noted her outstanding performance, devotion to duty, impressive military appearance, and cheerful attitude.

The letter continues, "While assigned as the Commanding Officer's / Executive Officer's secretary, you have exhibited a high degree of professionalism and maturity. The responsibility and initiative required by your position far exceed those normally expected of one of your rate. You have, however, excelled in all aspects of this position.

"You have demonstrated a high level of intelligence, great initiative, good common sense and exceptional reliability. Your cheerful "can do" attitude, and your willingness to work long hours make you an asset to this squadron.

"Your behavior, military bearing and sharp military appearance set a fine example for all. You take great pride in doing your work well, and your self motivation is commendable. My congratulations and 'Well Done'."

YNSN Gamble has been stationed at NWC with VX-5 since November 1977. She was transferred here from Naval Air Station, Meridian, Miss., where she attended the Navy's yeoman school for five weeks. Before that she underwent recruit training at the Naval Training Center, Orlando, Fla., after entering the Navy in July 1977 in Pittsburg, Pa.

The March Bluejacket calls Boliver, Pa., (Continued on Page 3)

OSCS Gary Gillen to be NWC Senior Chief of Command

Senior Chief Operations Specialist Gary L. Gillen, a 20-year Navy veteran, has relieved Senior Chief Fire Control Technician Dave Vander Houwen as the Naval Weapon Center's Senior Chief Petty Officer of the Command.

FTCS Vander Houwen, who has been the Senior Chief Petty Officer of the Command since June 1976, is being transferred to the Sparrow Program Office in the Weapons Department.

OSCS Gillen, as Senior Chief Petty Officer of the Command, will be in direct personal contact with Rear Admiral William L. Harris, NWC Commander, whom he will advise and assist in matters pertinent to the welfare and morale of enlisted personnel (Continued on Page 3)



nwc rocketeer

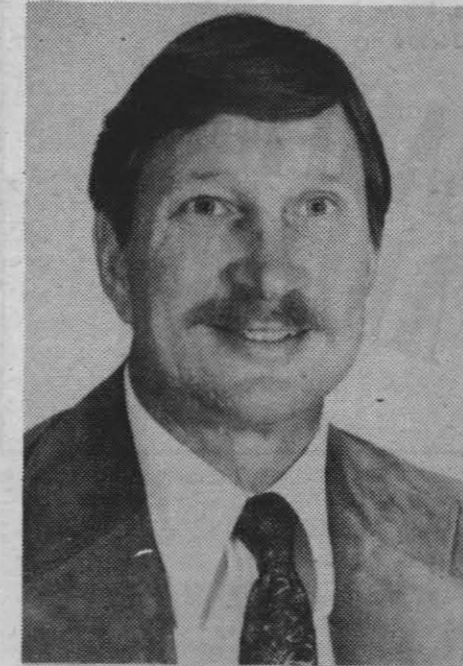
Naval Weapons Center
China Lake,
California

April 13, 1979

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Merit Award Winner

Anderson to attend Cambridge M. I. T. under Sloan Fellowship Program in June



Matt Anderson

Matt Anderson, who has served for the past 3 1/2 years as head of the Electromechanical Division in the NWC Fuze and Sensors Department, is one of 54 mid-career executives from throughout the United States and abroad who has been selected to attend the Massachusetts Institute of Technology in Cambridge under the Alfred P. Sloan Fellowship Program.

Anderson, along with the 46 men and 7 women nominated by their organizations for this program, will (starting in June) follow a 12-month course of study leading to a master of science degree in management at M.I.T.'s Alfred P. Sloan School of Management.

According to Allan F. White, director of the Program, the majority of the members of the 1979-80 class will come from U.S. industry. The others represent a wide range of activities in the private and public sectors in such fields as health, education and government.

The Sloan Fellows from abroad will come from Algeria, Australia, Canada, England, Italy, Japan, Sweden and West Germany.

"The diversity in backgrounds and rich experiences of the nominees, are a major source of strength of the Sloan Fellows Program," White said. "In turn, the investment in a year at M.I.T. represents a long-term development of managerial resources for the future in the private, non-profit and public sectors."

The Sloan Fellows Program, started in 1931, is the oldest executive development program in the nation. The concept of plunging mid-career executives into a full year of study at M.I.T. was initiated by the late Alfred P. Sloan, Jr., a former chairman of the board of the General Motors Corp., and the late Professor Irwin Schell of M.I.T.

For those spouses who come to Cambridge, Mass., as Mrs. Anderson (Carole) and the rest of the Anderson family will be

Final chapter written in history of 'Tiny Tim' rocket developed at NOTS during World War II

The final chapter in the history of the "Tiny Tim" aircraft-launched rocket was written here recently when the last rocket motor developed for this rocket was used as a booster for the launch of a classified missile on the Supersonic Naval Ordnance Research Track (SNORT).

"Tiny Tim," one of the first heavy rockets developed at China Lake was rushed into

production in 1944 with the mission of destroying the V-1 German rocket launchers. However, "Tiny Tim" was never used for this purpose because the Allied invasion of Europe resulted in the capture of the German V-1 launch sites.

"Tiny Tim," named for a Dickens character, was beset with problems throughout its development, which caused a

delay in combat use. Not only did the launch aircraft have to have its airframe redesigned, but the Marine Corps squadron which was going to be trained in its use was delayed in its return to the United States from combat.

During the development of Tiny Tim, a 11.75 in. diameter rocket, Lt. John Armitage was killed. The blast from the ignition of a Tiny Tim during a test mission caused his aircraft to nose dive into the desert floor at China Lake. He was the first person to die at the U.S. Naval Ordnance Test Station in the development of weapons here for the Navy.

In about 1946, the production of Tiny Tim rockets was canceled since the postwar drive in aircraft ordnance development was directed away from big rockets toward small-caliber aircraft rockets that could be barrage fired out of tubes integrated with the streamlined structures of new jets.

Even though the Tiny Tim had a short life as an aircraft rocket, its big motor was found very useful at SNORT over the years as a booster for other rockets undergoing tests at China Lake.

A historian here stated a few years ago that "the pioneer research and technology that brought Tiny Tim into being has continued to flourish in the disciplines of aeroballistics, structures, propellants, rocket sights, launchers, and fire control at NWC."



AN EARLY TEST — A "Tiny Tim" is launched from a stationary TBF aircraft during ground tests of the rocket launcher at China Lake on June 20, 1944. Lt. John Armitage was killed on Aug. 21, 1944 after air launching a "Tiny Tim" from an SB2C Helldiver. (See Photo Page 3)

MOVIES
"A LITTLE NIGHT MUSIC" Starring Elizabeth Taylor and Diana Rigg (125 min., rated PG) MONDAY APRIL 16
"SPEEDTRAP" Starring Joe Don Baker and Tyne Daly (109 min., rated PG) WEDNESDAY APRIL 18
"THE BIG FIX" Starring Richard Dreyfuss and Susan Anspach (116 min., rated PG) FRIDAY APRIL 20
"THE SENIORS" Starring Alan Reed and Rocky Flintermann (95 min., rated R) SATURDAY APRIL 21
"THE RESCUERS" Animated Cartoon (84 min., rated G) 1:30 Matinee — Regular adm.
"SOMEBODY KILLED HER HUSBAND" Starring Farrah Fawcett-Majors and Jeff Bridges (105 min., rated PG) SATURDAY APRIL 14
"POCO—LITTLE LOST DOG" Starring Chill Willits and Michelle Ashburn (96 min., rated G) 1:30 Matinee-regular Adm.
Regular starting time — 7:30 p.m.
For synopsis information call Code-O-Phone 939-2411



PLANNING THE BUDGET — MS1 Jesus S. Diwa (left), and Ltjg. John Messinger, Food Services Officer, go over the month's budget for the NWC Enlisted Dining Facility, which does all of its ordering five weeks in advance. As incoming orders arrive they are stored in the mess hall's warehouse, then later issued to the cooks as needed for meals. Frozen meats are taken out of cold storage about two days before they are to be used and allowed to slowly thaw in a cold box.

Story By Ernest R. Sutton

Photos By Ron Allen



SALAD FIXINGS — Civilian mess attendants Bernice Hicks (left), and Tessie Raqueno cut up vegetables for the tossed green salad for a dinner meal at the NWC Enlisted Dining Facility. To make 100 portions of salad the women must cut up about four lbs. of lettuce, four lbs. of tomatoes, five lbs. of celery, two lbs. of cabbage, one and a half lbs. of cucumbers, and a few carrots for color and taste.

Enlisted Dining Facility

Still serves breakfast for under a dollar

There are not many restaurants where you can still buy breakfast for 65 cents and get eggs to order, choice of omelets, choice of ham, bacon or sausage, hashbrown potatoes, choice of french toast or hotcakes, and assorted breakfast pastry.

The only place in this area is the Enlisted Dining Facility (EDF) at the Naval Weapons Center, but it is open only to military personnel at China Lake, except for special days when dependents and guests may also eat there.

The facility serves an average of 400 meals per day and about 12,000 meals monthly. The number of meals served varies, with more served before paydays than immediately after. It consists of two facilities, the main dining hall in the NWC headquarters area and an annex at Armitage field.

Wide Variety of Food

A wide variety of food is offered on the menu, which any major restaurant would find difficult to offer to its patrons, especially for the price. For the lunch meal there are always two meat entrees which are constantly varied so that those eating there will have something different to choose from.

For the gourmet appetite, periodically such entrees as Cantonese style spare ribs,

baked ham with Polynesian sauce or teriyaki chicken will be found on the menu. At other times the facilities' cooks will serve prime rib of beef, steak and lobster, Mexican or Italian food.

Ltjg. John C. Messinger, SC, USN, NWC Food Service Officer, who reported here recently from duty aboard the submarine tender USS Holland, states: "people say submarine food is the best in the Navy but from my experience submariners eat expensive and easily prepared entrees due to their special monetary allowance. The real test of an Enlisted Dining Facility is the mess specialists' ability to utilize the Armed Forces recipe cards and prepare nourishing and appetizing dishes based upon less expensive products."

The food at EDF is good, not because the mess specialists claim it is, but because the enlisted people eating there say so. Some time ago, the facility started having diners fill out survey questionnaires which allow everybody eating there the opportunity to comment on the quality, quantity, and the method the food is served.

New Likes Food at EDF

Comments have ranged from a few goods to predominately excellent with penciled in lines like these: a Marine said, "Best food I have ever eaten in the military," while a North Island Navyman said, "This was one of the cleanest and best managed messes I have entered."

An NWC sailor in his questionnaire, wondered: "Does anyone ever read these?" The answer to his question is yes. The readers include the watch captain of the day, MSC Rogelio M. Del Parto, who is the Senior "MS"; Ltjg. Messinger; Capt. J. D. Killoran SC, USN, the Deputy and the Director of Supply; and, among others, the NWC Vice Commander.

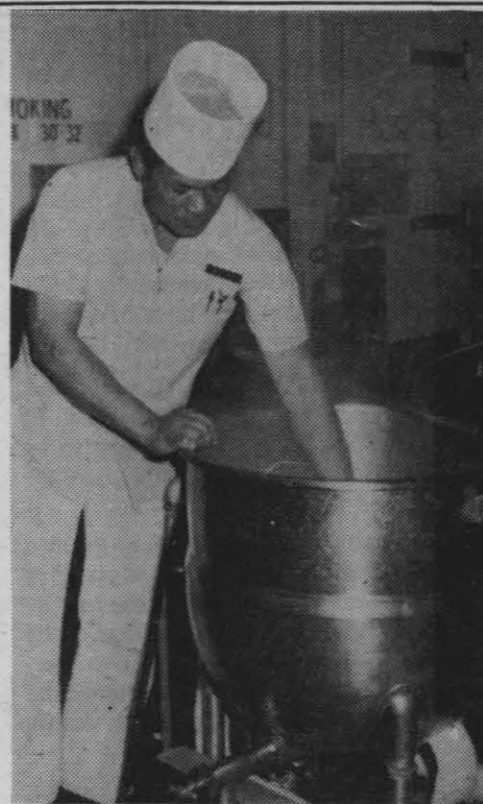
"Suggestions from those eating in the facility are acted on promptly," Chief Del Parto, a 20-year Navy veteran, said. "We are constantly trying to improve the galley operation, improve the menu, and make sure we have something for everyone."

Recently the EDF was singled out as the 11th Naval District (South) nominee for the prestigious Ney Award in the small mess category serving under 500 persons per day. Of the 18 semi-finalists for the Ney Award, China Lake placed in the top 25 percent over messes throughout the continental United States, and the world.

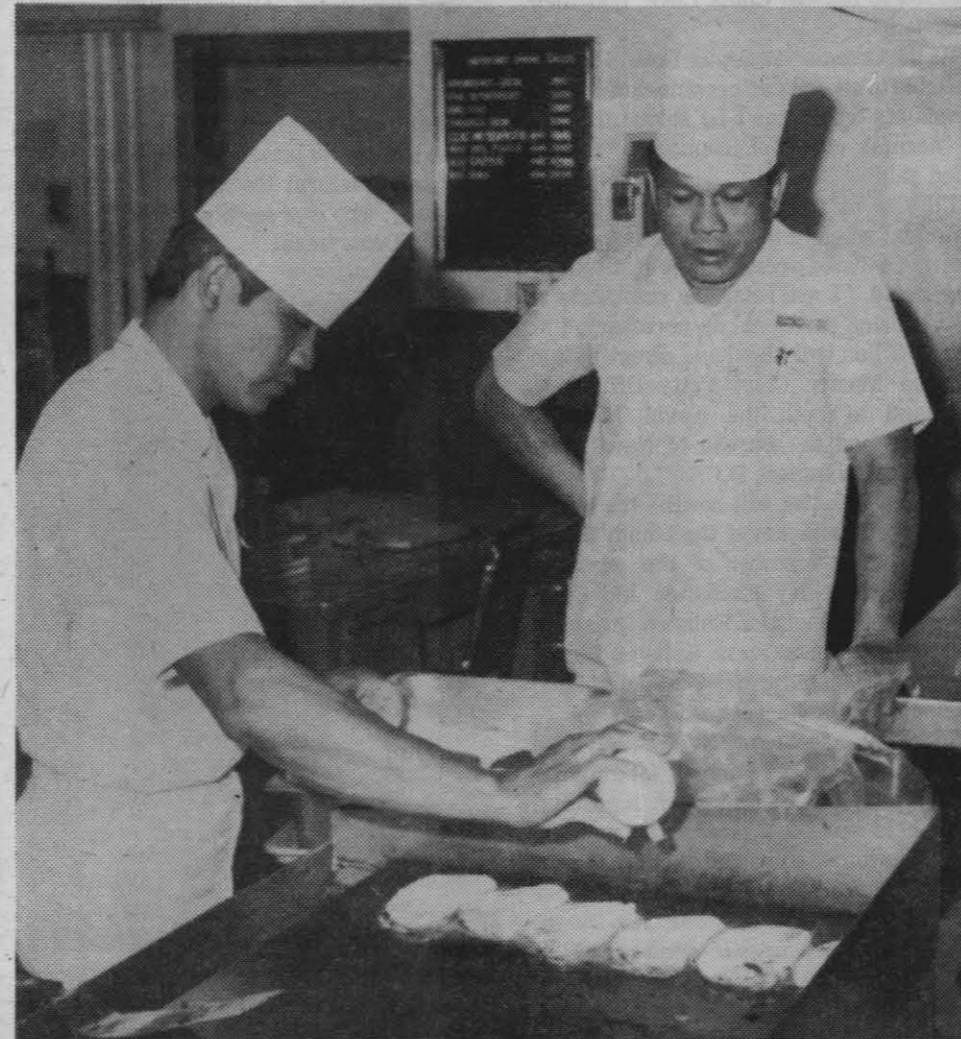
"This past year we put a lot of effort into improving our training programs for our mess specialists, which also helped to improve the quality of the food being prepared. This along with our almost perfect record keeping were some of the factors contributing to our selection as the 11th ND South nominee," Chief Del Parto said.

MSs Not Just Cooks

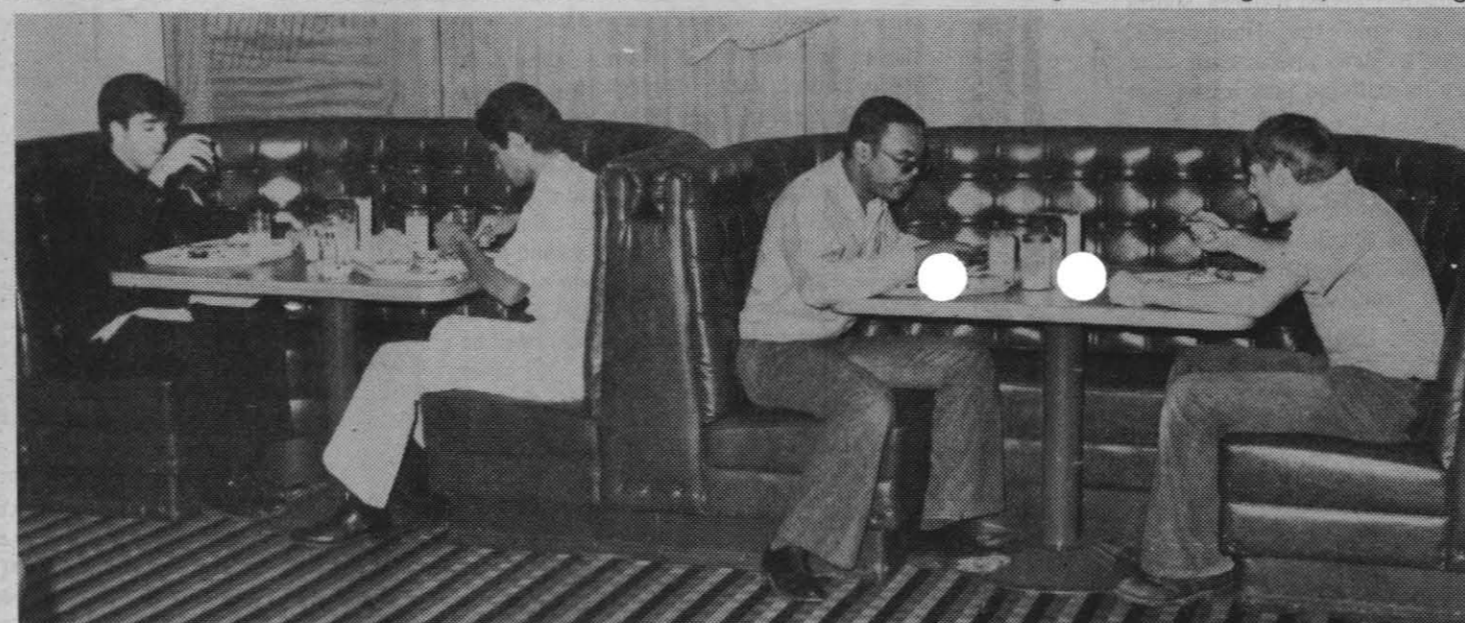
The Mess Management Specialists aren't just cooks, they also must be well grounded in personnel management, accounting,



CHECKING THE GRAVY — MS1 Mario N. Estrada checks an 80-quart vat containing about four gallons of gravy which is enough for 100 portions for a noon meal at the NWC Enlisted Dining Facility.



COOKING LIVER — MS2 Samuel Sahagun (left) cooks several portions of liver on a grill while his supervisor, MS1 Mario N. Estrada, looks on. For this particular noon meal, two meat entrees were served to offer diners a choice.



PLEASANT SURROUNDINGS — The atmosphere of the dining area of the Enlisted Dining Facility at China Lake has been greatly improved in the last couple of years. Booths have been added along with smoking and nonsmoking sections. Enjoying a

recent noon meal at the mess hall are (l. to r.) HA Jeff Fesler and HA Victor Ramirez of the Branch Clinic of the Naval Regional Medical Center in Long Beach, AO3 Henry Johnson of Code 6124, and ADAR James Verwey of Code 2540.

nutritional theory, and sanitation.

While a housewife might plan ahead a week and sometimes purchase a two-week supply of staples, EDF operates on a five-week cycle with everything ordered 42 days in advance. Canned goods and dry stock come from Tracy, Calif., while perishables come from Alameda once a month. Perishables such as fresh vegetables are shipped in once a week from Los Angeles.

While the same typical housewife might prepare a four-pound roast and four baked potatoes as the main course for an evening meal, just in one meal last week the NWC mess specialists whipped up 179 lbs. of steamboat round, 50 lbs. potatoes, 15 lbs. of fried rice, and the necessary vegetables and condiments for a balanced meal.

Many are used to seeing numerous entrees on a Navy dinner menu at Thanksgiving or Christmas, but the following is an example of one of the regular meals at the mess hall:

- Beef vegetable soup
- Hawaiian baked duck
- Barbecue beef cubes
- Fluffy mashed potatoes
- Tossed green rice
- Stewed tomatoes
- Seasoned asparagus
- Salad bar
- Assorted Salad dressing
- Assorted relish tray
- Hot dinner rolls
- Bread/butter
- Assorted fruit pies
- Assorted fountain drinks
- Coffee tea, milk

"In preparing food here we do progressive cooking," Chief Del Parto said. "In other words we try to have everything ready at the same time. We don't cook gravy three hours in advance when it only takes 30 minutes to cook. With every thing fresh from the oven or stove with hot food, hot, and cold food, cold, it is bound to be more appetizing than if it sits for hours before serving."

Food for Weight Watchers

In addition to the regular meals prepared by the galley, the facility also prepares food on an individual basis for people on weight-control programs supervised by the China Lake Branch Clinic of the Naval Regional Medical Center in Long Beach.

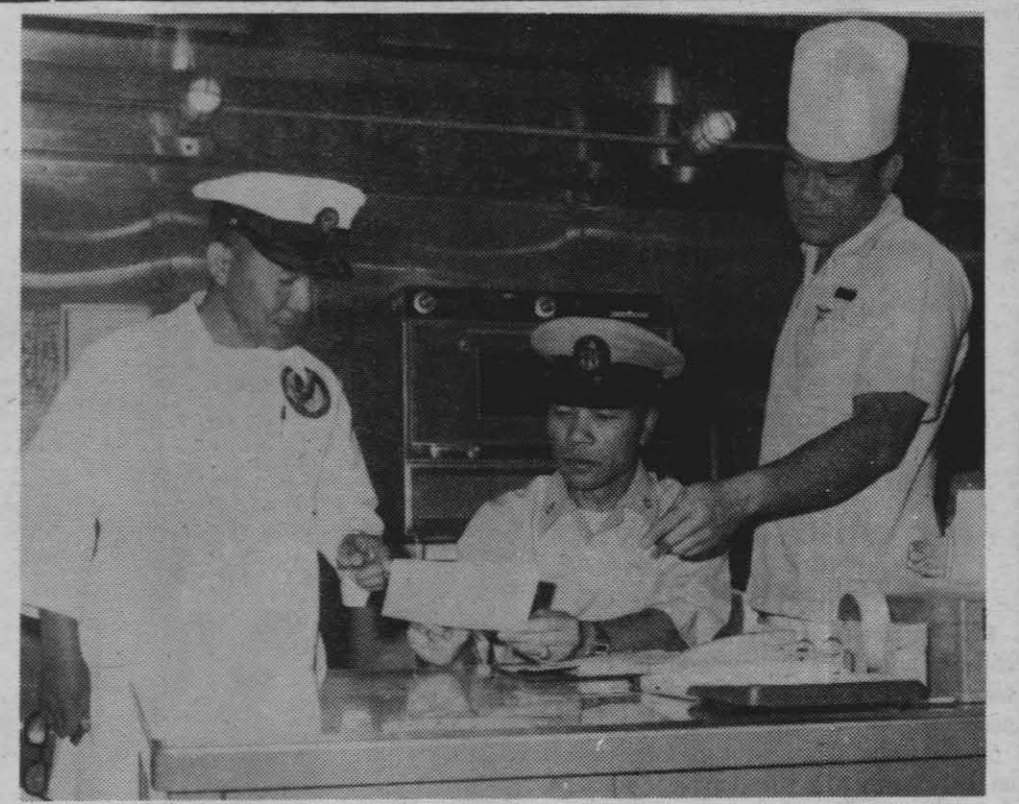
"Weight watchers can also make up their own diets from items on our regular menu," Ltjg. Messinger said. "Items that are either low in calories or low in carbohydrates are starred on the menu for weight watchers' convenience."

In addition to the regular meals served at the main dining facility, an annex is operated at the Armitage airfield continuously from 9 a.m. to 2 p.m. on normal working days. The annex serves eggs to order, hamburgers, grilled ham and cheese sandwiches, salads, and usually has a special of chili, hot roast beef sandwiches or fried chicken.

The 14 mess management specialists on duty at EDF are divided into watch sections with three on duty daily at the main mess hall and two at the air field. Each watch section works for three days (each day from 4:30 a.m. to 7 p.m.) and then is off for two days. The cooks at Armitage Field work from 7 a.m. to 3 p.m. on week days.

In addition to the mess specialists, the Enlisted Dining Facility employs 15 civilians who are responsible for serving food, cleaning the galley and dining hall, and preparation of vegetables under the supervision of galley supervisors. Also there are seven service tour personnel, who work as cashiers, master-at-arms, and break-out men from the warehouse or cold storage.

"Our dining hall has wall decorations, curtains on the windows, and even leather-lined booths to sit at, and of course there are four-place tables. In addition, dinner music is piped in. We really try to please as many of our patrons as we can, all of the time, not just now and then," Ltjg. Messinger concluded.



STARTING EARLY — The normal day for the cooks at the NWC Enlisted Dining Facility begins at 4:30 in the morning and doesn't end until 7 p.m. One of the first orders of the day is for the senior personnel to go over the work sheet of the day which tells how the food to be served that day is to be prepared. Here, MSC Rogelio M. Del Parto (center) explains the days work sheet to MS1 Lauro L. Gapas (left) and to MS1 Mario N. Estrada.



SIGNING IN — All enlisted personnel eating in the Enlisted Dining Hall sign in as they enter. Here, MS2 Tim Lazarus (left), master-at-arms, and RMSN Mary Metcalf, watch as AMAN Ron Hoskinson of Code 6121 signs in for the noon meal. An official count is kept of the number people eating at the facility to determine the average number of portions to make for a normal meal at the facility. Just to the left of the sign in desk is a counter where the daily meal is displayed to give diners a visual display of what food is being served for that meal.



FOOD TO ORDER — Civilian mess attendants Lee Fernandes (left) and Bernice Hicks are seen dishing out food from the steam line to diners during a noon meal at the NWC Enlisted Dining Facility. Each meal served at the mess hall offers balanced nutrition for personnel eating there. Persons watching their weight also can plan a diet by selecting only those items which are starred on the menu.