



Behind the 8 Ball



Blue Beret National Cadet Special Activity Oshkosh, Wisconsin

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A True American Leader



Dick Rutan visited the NBB compound today to teach the cadets a lesson in leadership. One of the lessons he learned was you must have Freedom and Flexibility. Without one or the other you won't be able to do the things that make a difference. Another lesson he taught the cadets was to set a long term goal. His mother always told him: "If you dream it you can do it! The only way you can fail is if you quit!" He got both his pilot's license and driver's license on his sixteenth birthday by setting a long term goal and staying motivated. By his nineteenth birthday, he joined the Air Force Aviation Cadet Program where he was commissioned as a 2d Lieutenant. In flight school he was top of his class out of all the other pilots in the nation and was allowed to choose his own combat aircraft, the F-100. Most of his time in the Air Force was spent in Vietnam flying 325 combat missions, 105 were high-risk classified missions also known as

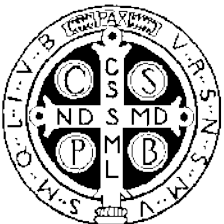
"MISTYs". On his last mission over North Vietnam he was hit by enemy ground fire and had to eject over the Gulf Tonkin. Lt. Col Rutan evaded the enemy and was later rescued by the "Jolly Green Giants". Before retirement, he had been awarded the Silver Star, five Distinguished Flying Crosses, 16 Air Medals and the Purple Heart. Striving for more, Dick and his brother (Burt Rutan) made the first-ever around the world, non-stop, non-refueled flight. The flight lasted nine days, three minutes and forty four seconds. He took off and landed at Edwards Air Force Base in California with a mere eighteen gallons of fuel left. Today, the much accomplished and now retired Voyager sits at the Smithsonian Air and Space Museum. President Ronald Reagan awarded Lt. Col Rutan the Presidential Citizen's Medal of Honor shortly after his Voyager flight. Richard Glenn "Dick" Rutan is a true American leader teaching us to always strive for more.



**Nathan Runck, C/Col
Cadet Deputy Commander**

Two Saints Guiding Berets

St. Alban is the saint that we recognize as guiding us as Blue Berets by standing up for what is right. But there is another saint, Benedict, who also left us words to live by: "Arrange everything so the strong have something to strive for and the weak have nothing to fear." With both of these saints in mind, we have a solid foundation to draw from about the strong standing up for not only themselves, but for those who can't because they serve.



**Carolyn Franz, Maj
Public Affairs Officer**

Food Safety

Food safety and sanitation is a system of processes that, together, reduce the risk of foodborne illness. Any breakdown in the chain of producing raw food until the consumption of food can result in foodborne illness, sometimes serious illness.

The first step in the chain of preventing foodborne illness is washing your hands. Hands should be washed for at least 20 seconds with hot soapy water, rinsed, and dried with paper towels. At NBB 2013, cadets and staff working in the DFAC are required to wash their hands for a full 30 seconds. Most foodborne illness problems could have been prevented by proper hand washing. As cadets enter the DFAC they are provided with chemical hand sanitizer so ensure their hands are free potentially harmful substances prior to eating.



In the kitchen, food is cooked to an appropriate internal temperature. Most foods are cooked to 155 degrees F for at least 15 seconds before they are considered safe for consumption. Temperatures are verified by a calibrated digital thermometer. Once food is cooked to its appropriate internal temperature, the food is held for service at a temperature above 140 degrees F. All cold foods are held at a temperature below 40 degrees F before and during service.

Bacteria and other pathogens thrive in the temperature range between 40 degrees and 140 degrees F. Any food product that remains outside the safe range is discarded due to the unacceptable risk of introducing toxins or harmful pathogens into

the Cadets' diets.

Food allergies are also a serious food borne illness risk. The DFAC staff is aware of all medically necessary dietary restrictions of attending cadets and there is zero tolerance for cross contamination that would introduce allergens into the diet of cadets with dietary restrictions. Personal and religious food preferences are also provided for.

Food safety and sanitation is standardized nationally as Hazard Analysis and Critical Control Points, or HACCP, which has seven principles. For more information about HACCP, see www.fda.gov/Food/GuidanceRegulation/HACCP



***W. Douglas Thorpe, Capt.
Health Services Officer
NBB2013 Food Service Section Chief***

Warbird Larry Kelly



Flying a warbird like a B-25 had always been a dream of Larry Kelly's ever since he learned to fly his uncle's Taylorcraft when he was 9 years old in the late 50s. That dream came true in 1997 when Kelly gave up a successful career as a pharmacist and poured all of his money into the purchase of a restored B-25J by the name of "Panchito".

However, this purchase did not come easily. The aircraft broker that Kelly found in Ft. Lauderdale was on the verge of selling "Panchito" to a French buyer. Kelly countered with a nonrefundable offer of \$10,000—which was accepted. But the deal was not over yet; a search firm was called in to make sure

that the aircraft was free from any obligations. Things were very tense for Kelly at that time, "But," he remembers, "at the end of the day, I owned it."

That might have been the easiest part of the entire purchase because, as Kelly laughs and says, "They had to show me how to get into it!" Also complicating things was the fact that he did not know how to fly an aircraft the size of "Panchito", so a lot of instructions on how to pilot the bomber followed.

Flying "Panchito" came very easy to Kelly, but he says "Taking it to the end of the runway and back is very hard. It's very difficult to taxi."

On Monday afternoon Kelly was in the cockpit of "Panchito" and dazzling the opening-day crowd of EAA AirVenture. Originally, Kelly did this sort of thing for his own personal gratification but these days it's entirely for the Disabled American Veterans for whom he has an intense sense of commitment.

"We're not just flying warbirds around," he explains. "But we've teamed up with [the] DAV and created this program to take our aircraft to all kinds of events. We're an outreach program to get the word out."



Did You Know?

- Only about 9,815 B-25s were built.
- “Panchito was originally assigned to the 396th Bomber Squadron at Wheeler Field, Hawaii, and named after the feisty Mexican rooster from the 1943 animated musical “The Three Caballeros”.
- After being assigned to a number of Air National Guard squadrons after WWII, “Panchito” wound up in an aircraft graveyard at Davis-Monthan AFB in Arizona in 1958.
- In the 1960s and 70s the aircraft was named “Big Bertha” and served as an orange grove sprayer and mosquito bomber.
- In 1978 “Big Bertha” was donated to the Super Sonic Transport Museum in St. Cloud, Florida.
- The aircraft was purchased by a Texas party in 1986 and its original “Panchito” markings were restored.
- In the 1990s “Panchito” was featured at the National Warplane Museum in Geneseo, New York and then moved to the Valiant Air Command in Titusville, Florida.

**Dennis Maloney, Capt.
PAO**

Flight Patch



Flight Commander: C/Maj Mishmash
Flight Leader: C/Capt Durr
TAC: Capt. Ware

Between them, Juliet flight speaks Spanish, Elvish, Pilot, New York, Pig Latin, German, Japanese and French.

They solved the Green Glass Door riddle in 21 minutes.



