

Director's Letter/Recipes **P.2**
 MCCS Fitness/Spotlight **P.3**
 Sept. Training Calendar, Activities, Employee Coupon **P.4**
 May Employees of the Month **P.5**
 Oct. Training Calendar, Activities **P.6**
 Retail Employees of the Month/Length of Service **P.7**
 Three Simple Party Planning Tips **P.8**

THE ALL NEW X, BIGGER & BETTER THAN EVER



There's not a person among us who doesn't know that a new, bigger and better MCX is mere weeks away. You've seen the impressive new building from the outside. (How could you miss it, with over 35,000 square feet of additional retail space?) There's no doubt you've observed the signage announcing the huge three day grand opening event. You've probably even noticed the expanded parking lot capacity (which we're happy to report has over 200 more spaces than the old Exchange.) I'm here to share some of the details of the new store and the grand opening event. "Prepare to be wow'd" is the term that has been used. As you are about to see, we truly mean it.

The new store itself is a thing of beauty. Upon my first tour of the building, Lance Lenon, Divisional Sales Manager of the Exchange, told me "prepare yourself for another dimension". He wasn't exaggerating. There's a new feature around every corner.

Perhaps coolest of all (literally) are the two, massive walk in coolers; the Hydration Station, with all the beverages so necessary for desert living, and the Beer Cave; with a huge selection of libations sure to impress any connoisseur.

Are cocktails more your poison? Be sure to visit the Virtual Bartender interactive kiosk that will suggest drinks based on your preferences and even print out a shopping list for you. Or, just pop in to Starbucks for a bit of liquid energy.

Though man does not live by liquids alone. For that reason you'll also find a food court, complete with a range of culinary diversity from Nathan's Hot Dogs, Walter's Pizzeria, soups, salads, sandwiches, Asian selections and much more.

When it comes to shopping, they've used that 35,000 square feet of additional retail space to its fullest. Some of the new items that will be available are cosmetic brands like Lancome, Carol's Daughter and Urban Decay, and the hip surf and skate line Ezekiel. Shoppers will also find an expanded selection of some of their most popular lines; Northface, Apple and Bowflex.

To celebrate all of this, the three day grand opening extravaganza is packed with events sure to bring excitement to a new level. Make sure to stop by and join in on the fun, and yes... be wow'd!

MCX GRAND OPENING EVENT SCHEDULE

Thursday, 8 September

- Special appearance by professional strongman and powerlifter Karl Gillingham
- Aaron Colton, streetbike freestyle stunts
- Anheuser Busch tastings
- Gallo wine tasting
- Absolut tasting
- Rockstar energy drink sampling
- Cigar rolling
- Callaway golf putting contest
- Coach balloon pop event

Friday, 9 September - Marine Day

- Performing on the Jager stage; Unwritten Law and Big B
- Monster FMX demo
- UFC fighter Chad "Money" Mendes special appearance and autograph session
- Hotchkis suspension race car
- Hawaiian Tropic Girls
- Volcom T-shirt truck and design your own hat tent
- Slim Jim climbing wall
- Jagermiester tasting
- Oberto Girls and hydroplane racing boat

Saturday, 10 September - Family Day

- Metal Mulisha FMX demo
- Coca-Cola racing team trailer with motion racing simulators
- Britax Carseat demo
- The Very Hungry Caterpillar character appearance
- Xbox 360 Kinect Booth
- Project Games Station

This is only a portion of the scheduled events. See mccsspecialevents29.com for more details. All events subject to change.

DIRECTOR'S LETTER

MCCS is kicking off what's sure to be an exciting fall, filled with activities and special events that can be enjoyed by employees and military families alike. The action starts early, with the three day MCX grand opening celebration from September 8 - 10. When you see everything we have planned, just a portion of which we've listed in this issue, you'll realize how our community is about to change! With highlights like character appearances for the kids, freestyle motorcross demos and Unwritten Law in concert (fresh off the Vans Warped tour); there's guaranteed to be something for everyone. Not to mention, the beautiful new store itself.

Carrying on the thrill is the annual Sounds of Freedom music festival on September 24. As we enjoy this year's headliner, Uncle Kracker, we also celebrate the freedom awarded to us in large part by the military that we are so honored to support.

Don't forget, September is also Retiree Appreciation Month in honor of the brave individuals who have served. For information about the available coupons be sure to check out mccs29palms.com.

The excitement continues in October with the Commanding General's Car and Bike Show taking place on Saturday the 22nd. Join in the fun by registering your own vehicle, or just stroll through the awe-worthy entries and enjoy the day's many events.

I'm especially looking forward to the Family Fall Festival on October 28. Festival goers will be invited to travel through different lands (via Felix Field) like Adventureland, Imaginationland, Candyland and more, with special activities scheduled for each. It's sure to be fun for both the young and the young-at-heart.

I welcome you to take part in as many of these events as possible. Because none of them would be possible without you: our valued employees. It's through your hard work and dedication that we can offer these MCCS activities to our patrons, and especially to our men and women in uniform. Thank you for all that you do, to serve our military families. Now, get out there and have some fun!

Sincerely,

Katherine A. Catlin
Katherine Catlin
MCCS Director

RECIPES

Corn, Avocado and Tomato Salad

Recipe submitted by Stephanie Andrews, Marketing



INGREDIENTS

- 2 c. of cooked corn (cut it from the cob, it's so worth it)
- 1 diced avocado
- 1 pint halved cherry tomatoes
- 1/2 c. finely diced red onion
- 2 tbsp. olive oil
- 1 tbsp. fresh lime juice
- 1/2 tsp. lime zest
- 1/4 c. chopped cilantro
- 1/4 tsp. salt
- 1/8 tsp. fresh pepper

PREPARATION

Whisk together the last six ingredients and toss with the first four.

(This recipe was adapted from Real Simple magazine)

HEALTHY BROWN BAG LUNCH Greek Salad in a Pita

Recipe submitted by Kathryn Crank, Marketing

INGREDIENTS

- 1 whole wheat pita
- 1 c. shredded Romaine lettuce
- 1 oz. crumbled Feta
- 4 slices cucumber
- 1/2 chopped tomato
- 5 Kalamata olives, pitted
- 1 tbsp. Greek dressing

PREPARATION

Keep salad and dressing separate to prevent sogginess. Mix all ingredients together and stuff into 2 halves of the pita right before eating.

MCCS FITNESS

Brown Bag Lunch Ideas

By Amalia Schocken, Personal Trainer and Lifestyle and Weight Management Coach

You've heard that bringing lunch to work is cheaper and healthier than buying fast food or convenience foods. But sometimes it can seem daunting to put together a lunch in the morning when you are getting yourself ready (and perhaps, getting kids and spouses ready too!) It can be tempting to buy prepackaged processed meals that are high in sodium because they seem to take the leg work out of packing a lunch, but don't be fooled. Here are some easy tips for packing nutritious lunches in less than 3 minutes:

* Boil eggs and leave a bowl in the fridge. One hard-boiled egg has 80 calories, 6 grams of protein and 5 grams of fat. They can be tossed in a bag in seconds.

* Rinse a whole carrot and eat it like a bunny. Packages of whole carrots run less than a dollar and the only preparation needed is a good rinsing. Carrots have about 30 calories and contain vitamin K and fiber.

* Edamame (soy beans) can be an entrée and a veggie! Boil a bag of frozen soybeans and toss a handful in your lunch bag. One cup contains less than 200 calories, but has 17 grams of healthy vegetarian protein.

* Don't forget that fruit comes pre-packaged by nature. Bananas and oranges come in their own wrapper and don't need to be rinsed. Apples shouldn't be cut or peeled because the skin contains important nutrients and fiber.

With the school year coming, make these tips a family affair and find yourself packing healthier, faster and more convenient lunches. As always, if you have any questions see the Aerobic Program staff or Trainers at any of our gyms. Happy eating!

Check out the brown bag lunch recipe on pg. 2



WHAT THEY DO AND HOW THEY HELP

In each issue we'll be highlighting a different division of MCCS; explaining what they specifically do and how their efforts positively impact the lives of Marines, Sailors and their families.

WHO: *Catering, Officers' Club*

WHAT: Believe it or not, the Catering Department is officially comprised of just one person, the "lone ranger" as she stated it, catering manager Candice Coward. But luckily Candice has the support of the talented O'Club staff; chefs, servers and administrative staff alike, who all work harmoniously to cater special events.

They shared with us five things you may not know about Combat Center Officers' Club Catering Department (and should):

1. The catering facilities are open to active duty military, reservists, retired military and all Department of Defense employees, and are eligible to sponsor friends and family for any event.

2. They cater anywhere on base; offices, Desert Winds Golf Course, any banquet facility and even housing.

3. They have a brand new catering menu coming soon.

4. They can also customize menus and specialty cocktails for all of your catering needs.

5. This year the Combat Center Officers' Club has plans to renovate the interior and exterior of the club, to give the facility a new and improved look for your upcoming event.

HOW: Party planning can be stressful. If there is one thing that our Marines, Sailors and families don't need, it's stress. It's what we all work so hard to alleviate from their lives, the Catering Department included. From mingling-friendly hors d'oeuvre displays for baby showers to three course formal sit down meals for retirement parties, the team works tirelessly to make sure every event they hold is both beautifully memorable and blissfully worry-free.

WE WANT YOUR PARTICIPATION

RECIPE

Do you have a tasty recipe to share? Please submit your favorite dish today.

MCCS DEPARTMENT SPOTLIGHT

Send us your nomination for the next issue. Tell us why your department rocks.

Please submit your recipe/spotlight department info to andrewssa@usmc-mccs.org

SEPTEMBER Training Calendar

New Retail Staff Training
Sept. 1 & 2, 8 a.m. - 4 p.m.
Retail Training Room

**Anti-Terrorism Awareness Level I
and Trafficking in Persons**
Facilitated by Walt Edwards
Sept. 6, 9 - 11 a.m. or 1 - 3 p.m.
Personnel Training Room

Marine Corps Acculturation
Facilitated by DeWitte Mandley
Sept. 7, 8 a.m. - 2 p.m.
Personnel Training Room

**PeopleSoft Time and Labor for
Timekeepers and Managers**
Facilitated by Kim Ayala
Sept. 7, 9 - 11 a.m., Retail Training Room

**HazCom/EA/
Workplace Safety Refresher**
Facilitated by Sundance de Pratgay
Sept. 8, 8 - 10:30 a.m. or 12 - 2:30 p.m.
Personnel Training Room

**World Class Customer
Service Refresher**
Facilitated by DeWitte Mandley
Sept. 9, 8 a.m. - 12 p.m.
Personnel Training Room

**New Employee Orientation &
Indoctrination**
Sept. 12-14, 8 a.m. - 4 p.m.
Personnel Training Room

4 Lenses Self Discovery Workshop
Facilitated by Lee Risper
Sept. 15, 9 a.m. - 12 p.m.
Personnel Training Room

New Retail Staff Training
Sept. 15 & 16, 8 a.m. - 4 p.m.
Retail Training Room

Creating Goals and Objectives
Facilitated by DeWitte Mandley
Sept. 16, 9 - 11 a.m. Personnel Training Room

Inclusive Recreation for Wounded Warriors
Sponsored by HQMC
Course Application Required
Sept. 19-22, 9 - 11 a.m.
Penn State University-State College, PA

MCCS Manager's Course
Facilitated by Marisela Fraijo, MCCS Yuma, AZ
Sept. 20-23, 8 a.m. - 4 p.m.
Personnel Training Room

**New Employee Orientation &
Indoctrination**
Sept. 26-28, 8 a.m. - 4 p.m.
Personnel Training Room

**Annual EEO/POSH/No FEAR Act Training
for Managers and Supervisors**
Facilitated by Marcie Martin
Sept. 29, 9 - 11 a.m., Personnel Training Room

**Annual EEO/POSH/No FEAR Act
Training for Non-Supervisory Personnel**
Facilitated by Marcie Martin
Sept. 29, 1 - 3 p.m., Personnel Training Room

New Retail Staff Training
Sept. 29 & 30, 8 a.m. - 4 p.m.
Retail Training Room

CDSO Brief
Sept. 30, 10 a.m. & 1 p.m.
No need to register

Visit mccs29palms.com or call
830.6163 ext. 222 for more details.



SEPTEMBER ACTIVITIES CALENDAR

Program	Activity	Date & Time	Age
MCCS Special Events 830.5086 • Bldg. 1024	Sounds of Freedom Music Fest with Uncle Kracker and Toy	Sept. 24, 7 p.m., Parade Deck	MCCS authorized patrons (parental guidance suggested)
All Hands Restaurant (at Officers' Club) 830.6610 • Bldg. 1573	Steak Night	Every Monday, 5 - 7:30 p.m.	All hands
Community Support 830.8456 • Bldg. 1551	Retiree Appreciation Month	Sept. 1 -30	Retired Military
Lifelong Learning Library 830.6875 • Bldg. 1528	Research Rocks teen event	Sept. 29, 6 - 7 p.m	MCCS authorized patrons
Youth Sports 830.8421 • Bldg. 1004	Youth Flag Football (registration)	Nov. - Dec.	6 - 14 years
	Youth Cheerleading (registration)	Nov. - Dec.	5 - 14 years
Desert Winds Golf Course 830-6132 • Bldg. 3811	Ladies Golf School	6 weeks, beginning Sept. 7	MCCS authorized females
Supporting Our Spouses 830.3127 • Bldg. 1551	Learn to Tango	Sept. 14, 6 - 8 p.m.	MCCS authorized couples
Auto Skills Center 830.7527 • Bldg. 1083	Alignment Systems and Theory Class	Sept. 10, 11 a.m.	MCCS authorized patrons
MCX 830.6163 • Bldg. 1502	Grand Opening Celebration	Sept. 8 - 10	MCCS authorized patrons
Counseling Services 830.6245 • Bldg. 1438	Open Door Counseling	Mondays, 5 - 7 p.m.	MCCS authorized patrons

EMPLOYEE COUPON SEPT/OCT 2011

Buy one
GAME
Get one
FREE

Sandy Hill Lanes Bowling Center • 760.830.6422
BLDG. 1584 • MCCS29PALMS.COM

Sandy Hill Lanes
**BOWLING
Center**

Valid September 1 - October 31, 2011
One Coupon Per Employee. Valid MCCS ID required.
Not to be combined with other specials, discounts & coupons.

MONDAY NIGHT
STEAK NIGHT

COMBAT CENTER
5 TO 7:30 P.M. OFFICERS' CLUB OPEN TO ALL HANDS

MCCS
MCCS29EATSTAY

Join us every Monday night at the Officers' Club.
830.6610 • EatAndStayMCCS29.com



MAY 2011

EMPLOYEES OF THE MONTH

◀ Mid Level - Andrew Culver
Frontline - Ashley Jacobson ▶

By Stephanie Andrews



Andrew Culver

Finance

May's Mid-Level Employee of the Month, Andrew Culver, has been a financial analyst with M CCS for the past 2.5 years. When he's not crunching numbers here on base, Andrew can be found enjoying his time at home; relaxing with his family, working in the yard or heading out for a meal at Sonic. He shared this, plus more about his job and beliefs when we sat down for this interview.

Q. Andrew, do you have or come from a military background?

A. I was in the Navy. I was a Navy Nuke, stationed in an aircraft carrier and got out in 1999. My dad was in the Navy, my brother was in the Air Force and my other brother was in the Army.

Q. So, it's in your blood!

A. Yes it is. It also makes sense for me to be here at M CCS.

Q. What do you think the most rewarding aspect of being an M CCS employee is?

A. Working with the Marines. Our goal is to make sure that they and their families are taken care of. My daughter married a Marine stationed here. So, I think of the whole Corps much like I think of my son-in-law, like family. They need the best care they can get and I feel it's my duty to make sure they get it.

Q. What word of advice would you give to a fellow M CCS employee who wants to excel?

A. First things first, find your talent. Once you do that, do everything you can to develop it. M CCS has a lot of opportunity. Even if you're in a position that you don't want to be in, make the best of it while you're there. If you're good to your boss, they'll be good to you later when you find an area you'd like to move to.

Q. What's the one thing about you that you think your fellow employees would be surprised to know?

A. I was quite the jock in high school and college. I could run the 400 meter in under 50 flat and run a 1.58 half mile.

Q. What book do you think everyone should read, and why?

A. I'm a proponent of the theory of constraints, a chain is no stronger than its weakest link. I think Eli Goldratt's *The Goal* is a simple, easy to follow book about this theory that would be good for everyone at M CCS.

As we closed our conversation, he shared one simple, but profound thought "all the money in the world will never lead you to happiness if you don't find your calling in life." Some sound words of advice from our Employee of the Month!

Ashley Jacobson

Business Operations, F&H

Did you know there's a trained opera singer in the kitchen of the O' Club? It's true. Although you won't find her belting out a dramatic libretto, you will find her whipping up a tasty risotto. She's Ashley Jacobson, the May frontline Employee of the Month.

Six years of voice lessons didn't exactly prepare her for her job here at M CCS, but she got plenty of training on the job, and it continues every day. When I asked what she finds most rewarding about her position as cook in the O' Club, she said "I learn something new every day. Just being in the kitchen and around the people that I have. They've given me so many chances to be creative with my cooking and are always open to suggestions".

That creativity is where Ashley has really excelled, preferring to experiment in the kitchen rather than reading a cookbook. She tells me that executive chef Kell Killian has fostered that inventiveness, encouraging her to experiment and come up with daily specials. A recent success was the aforementioned risotto, which she served with seared scallops.

At home, her specialties range from a simple family goulash recipe to her Marine husband's favorite, gyros. She serves them in a grilled pita, with sautéed al dente peppers and onions, cucumber sauce, a bit of mint and skirt steak that's been marinated in a "secret seasoning." (Oh, I would have got it if I could.)

I asked the Wisconsin native what her goals were, both personally and professionally. Turns out, they're both the same. Ashley would like to finish getting her business degree, which she's only one year away from obtaining. After that it's off to culinary school to build upon the skills she's learned so far.

Finally, I asked Ashley what the three things she can't live without are. She told me it would have to be her husband, their two dogs, Dallas and Jack Daniels, and food, of course. So, be sure to stop by the O'Club to taste this culinary talent's latest creation. Plus, if you see Ashley driving, singing away in her car - roll down your window for a free concert!

RUNNERS UP

Mid-Level

- **Tiffany Hurst**
Procurement & Contracting

- **Nicole Hoyt**
Marine Corps Family Team Building

Frontline

- **Brian Polowski**
Business Operations, F&H

- **Valatina Ruth**
Business Operations, Retail

CONGRATULATIONS!

OCTOBER Training Calendar

HazCom/EA/Workplace Safety Refresher

Facilitated by Sundance de Pratgay
Oct. 4, 8 - 10:30 a.m. or 12 - 2:30 p.m.
Personnel Training Room

Give 'em the Pickle!

Facilitated by DeWitte Mandley
Oct. 5, 8 a.m. - 12 p.m., Personnel Training Room

MCCS Stress and Anger Management

Facilitated by Catherine Deblieck
Oct. 6, 8 a.m. - 12 p.m.
Personnel Training Room

Mixing 4 Generations in the Workplace

Facilitated by DeWitte Mandley
Oct. 7, 8 a.m. - 12 p.m., Personnel Training Room

New Employee Orientation & Indoctrination

Oct. 10-12, 8 a.m. - 4 p.m.
Personnel Training Room

Inclusive Recreation for Wounded Warriors

Sponsored by HQMC
Course Application Required
Oct. 10-14
Penn State University-State College, PA.

Anti-Terrorism Awareness Level I and Trafficking in Persons

Facilitated by Walt Edwards
Oct. 13, 9 - 11 a.m. or 1 - 3 p.m.
Personnel Training Room

New Retail Staff Training

Oct. 13 & 14, 8 a.m. - 4 p.m.
Retail Training Room

Tuition Assistance Brief

Facilitated by DeWitte Mandley
Oct. 14, 9 - 10 a.m. or 1 - 2 p.m.
Personnel Training Room

Leadership Skills for Managers Course

Facilitated by Arthur Harts
MCCS Camp Pendleton, CA.
Oct. 18-21, 8 a.m. - 4 p.m.
Personnel Training Room

Breakfast and Brunch Cookery

Sponsored by HQMC
Course Application Required
Oct. 18-21, Culinary Institute of America
Hyde Park, NY

New Employee Orientation & Indoctrination

Oct. 24-26, 8 a.m. - 4 p.m.
Personnel Training Room

Annual EEO/POSH/No FEAR Act Training for Non-Supervisory Personnel

Facilitated by Marcie Martin
Oct. 27, 9 - 11 a.m. Personnel Training Room

Annual EEO/POSH/No FEAR Act Training for Managers and Supervisors

Facilitated by Marcie Martin
Oct. 27, 1 - 3 p.m., Personnel Training Room

New Retail Staff Training

Oct. 27 & 28, 8 a.m. - 4 p.m., Retail Training Room

CDSO Brief

Oct. 28, 10 a.m. or 1 p.m.
No need to register

Visit mccs29palms.com or call
830.6163 ext. 222 for more details.

MARK YOUR CALENDAR

OCTOBER 2011



OCTOBER ACTIVITIES CALENDAR

Program	Activity	Date & Time	Age
MCCS Special Events 830.5086 • Bldg. 1024	Commanding General's Car & Bike Show	Oct. 22	MCCS authorized patrons
	Family Fall Festival	Oct. 28, 6 - 9 p.m., Felix Field	MCCS authorized patrons
All Hands Restaurant (at Officers' Club) 830.6610 • Bldg. 1573	Steak Night	Every Monday, 5 - 7:30 p.m.	All hands
Marine Corps Family Team Building 830.3127 • Bldg. 1551	Understanding PTSD Workshop	Oct. 5, 6 - 8 p.m. or Oct. 6, 10 a.m. to Noon	MCCS authorized patrons
Lifelong Learning Library 830.6875 • Bldg. 1528	Crazy Costume Night	Oct. 27, 6 - 7:30 p.m.	MCCS authorized patrons
Sports 830.4092 • Bldg. 1321	CG's Intramural Cross Country Race	Oct. 5, Noon	MCCS authorized patrons
Semper Fit 830.3381 • Bldg. 1004	Healthy Lifestyles #34	6 week program, beginning Oct. 3	MCCS authorized patrons
Single Marine Program 830.8454 • Bldg. 1438	Haunted House	Oct. 28 & 29, 7 p.m., East Gym	MCCS authorized patrons
Auto Skills Center 830.7527 • Bldg. 1083	Engine Rebuilding Workshop (part one of three month class)	Oct. 8, 11 a.m.	MCCS authorized patrons
Family Advocacy Program 830.6245 • Bldg. 1438	Couples Communication Workshop	1st and 3rd Tuesday of each month, 9 a.m. - Noon	MCCS authorized patrons

EMPLOYEE HALLOWEEN

Monday, October 31st

Community Center
at 2 p.m.

Costume Contest

SCARIEST

FUNNIEST

MOST ORIGINAL

BEST GROUP



1st Place Recipients will receive a
\$100 GIFT CERTIFICATE

For Costume Categories: • Scariest • Funniest • Most Original

1st Place Recipients will receive a
\$175 GIFT CERTIFICATE

For: • Best Group



MAY 2011 RETAIL EMPLOYEES OF THE MONTH

- Melody Milburn
- Anna Degastonguay
- Carrie Brouillette



MELODY MILBURN
Sales Associate, Main Exchange

Melody (pictured with Johnny Winchester and Dennis Andersen) has been working the central register area of the MCX for over 6 months. In that time, she has provided excellent customer service while going above and beyond to accommodate the needs of the business. She requires little supervision, as she's always busy with immediate and secondary tasks. She has a great working relationship with all other employees in the Main X. Her positive, cheerful attitude help make her a great employee to work with. She is a very dependable employee with a 100 % attendance record. She has scored 100% on Secret Shops multiple times. Melody is an excellent representative of the frontline employees for your Marine Corps Exchange.



ANNA DEGASTONGUAY
Sales Associate, Main Exchange Sporting Goods

Anna (pictured with Johnny Winchester, Department Supervisor Maya Felton, and Store Manager Dan Claire) is a great leader in the sporting goods department. Anna gives outstanding customer service to our patrons and goes above and beyond to make sure they are 100% satisfied. Her dedication and organization skills have made the department look amazing. Customers find it easier to shop and the associates can locate things easier. Anna comes in ready to work and with an amazing positive attitude. She goes above and beyond when she is assigned a task. We all enjoy working with her, she is a joy to have in the department and a great asset here in the Main Exchange.



CARRIE BROUILLETTE
Sales Floor Manager, Main 7-Day Store

Carrie (pictured with Johnny Winchester and Cindy Minarik) has been with MCCS since 2004. She is an excellent Sales Floor Manager, who always goes beyond the call of duty and exceeds expectations. Other than supervising, she takes an active part in the development of her employees and is always a thoughtful and considerate team player. Carrie is someone that can be depended on. She sets an example to all employees; demonstrating World Class Customer Service and having a significant impact in the organization. Carrie makes sure that policies are followed and assists in doing employee counseling as needed. Carrie is highly conscientious about her quality of work and accepts responsibility willingly. Her hard work and effort is greatly appreciated.

LENGTH OF SERVICE AWARDS

Congratulations to the following employees, Second Quarter 2011

5 YEARS

Donna Boggs
Samantha Kimble
Katyana Pennington
Antonio Prada
Eric Jensen
Janice Mason
Judith Savain
Grover Myers Jr.
Ricardo Borrego

10 YEARS

Bonnie Conant

15 YEARS

Tita Kimble
Dean Holman
Noreen Thomas
Robert Nieves
Todd Wade

20 years

Estelita Rundberg
Gaston de Pratgay
Birkinshaw Teo

25 years

Sachiko Speer
Peter Morris

stay connected
with MCCS!



& WIN!

Scan this QR code for a quick link to our page.

facebook.com/MCCS29Palms



Facebook



Twitter



MCCS eNews



Desert Lifestyle Magazine

visit mccs29palms.com & sign up TODAY!

Commanding General
MCAGCC
Marine Corps Community Services
Box 788150
Twentynine Palms, CA 92278

PRST STD
US POSTAGE PAID
29 PALMS, CA
PERMIT # 101

We Want to Hear
from YOU!

Do you have a
question for us?

Please direct your
feedback to the
Marketing Department
via your Division Head.

TEAM MCCS is a Marine Corps Community Services Publication

LOOK INSIDE FOR YOUR EMPLOYEE COUPON on pg. 4

THREE SIMPLE PARTY PLANNING TIPS

by Stephanie Andrews

Are you gearing up for the fast approaching holiday party season? Or are you dreading it with fear? No need to panic. Here's a list of tried and true party tips that can help you plan any size get together. From larger get-togethers that the MCCS Officers' Club Catering Department can assist with (events for 25 people or more) to a simple cocktail party for your closest friends. Keeping these in mind will help make any soiree an affair to remember.

Set your budget - Let's get the boring part out of the way first. It's important to set a realistic budget. This is one area where no one likes surprises. Determine costs on any necessary items: desired food and beverages, decor and supplies. Once you have an idea of costs, the plan can be adjusted as needed. It's also a good idea to reserve 10-15 percent of your budget for anything you might have forgot.

Pick a theme. Sure, you may not want to go as elaborate as a Grease sing along (although it was the best party I ever threw), but a theme can help create a cohesive party and give direction for every necessary planning step. For the Grease party, invites were designed to look like a 45 record, guests

came dressed as their favorite character from the movie and the menu consisted of diner classics like hamburgers, French fries and mini milkshakes. A theme can also be as simple as a color, with flowers, table linens and even food selections made accordingly. Or choose a concept, like old school Hollywood, and run with it. Ask guests to dress in their most debonair attire, show classic black and white movies in the background with a soundtrack of Frank Sinatra songs on top. The sky is the limit when it comes to themes.

Choose a signature cocktail. Rather than stocking up on every type of mixer under the sun, concentrate on one specialty drink, preferably one that can be made in bulk, in advance. It's not only budget friendly, but matching it to the theme is a fun aspect of planning. Plus, it's guaranteed to be one of the items your guests will talk about the most. Name it after the occasion and don't forget to make a non-alcoholic version as well.

