

# U.S.S. Askari Association

Spring 2011 Issue



## Message from President Max Hoover

It is that time of the year and the message is clear. See you at the Reunion of 2011. The Reunion runs from August 31 to September 4 and will be held at the Wyndham Hotel in Indianapolis, Indiana. The room rates are \$79.00 per night plus taxes and are valid for 3 days before and after the Reunion. They have been accepting reservations since February. Contact Michelle "Action" Jackson, Convention Svc. Mgr. at E-mail [mjackson@wyndham.com](mailto:mjackson@wyndham.com). Call Action Jackson at 317-381-6130 or fax 317-248-0187.

During the Reunion our membership will be electing members to fill vacancies and it is imperative that your dues be current so that your vote will count. We will have the latest membership report so that you can catch up on your dues if you are behind.

During the last 2 years our veterans have witnessed many changes. The MRFA has arranged for there to be a Vets. assistance table at this years reunion. Jim Goins will man the table 0800-1700 hours during the

## Association Officers

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Does anyone know of a web master that can set up our web site??? If you do, call Max.

convention. Tim will have a computer to access the UA information suites. He will have a cell phone with direct access to the Regional Field Office. For more information about this service, look at the Spring 2011 issue of the River Currents. If you did not receive your issue, let our secretary know and he will get you a copy.

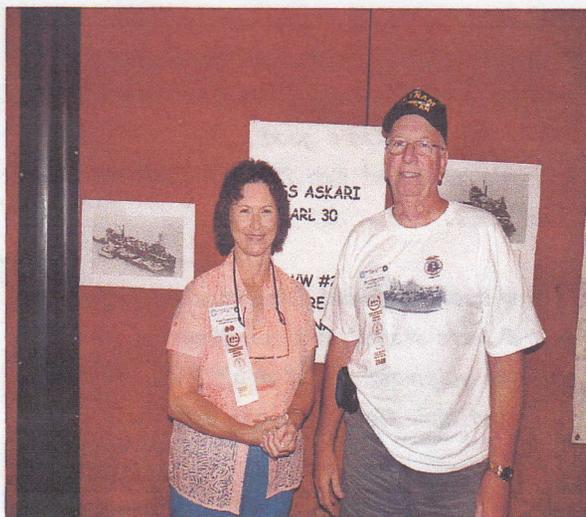
I look forward to seeing you at the Reunion.

## Secretary's report

I hope that you enjoy this newsletter. It has been awhile since the last edition because there has not been that much to publish that can not be said through the email. I do want to thank those members that have provided me with information that I can share with you. We are still trying to find someone that can provide us with a web site expertise.

Remember that this newsletter is meant to keep us connected.

My wife Rene'e and I enjoyed meeting all of the shipmates and their wives.



### Shipmate Corner

Ret CSI Roger C. Valentine

I hope that my shipmates remember me. I came aboard July '67 and stayed aboard until April '68. When I came aboard, what a mess I found. Lee was the only one doing anything in the food service. There hadn't been any paper work done in almost 6 weeks. The food was bad, the galley and mess hall was dirty.

It took me, Lee and a 2nd class torpedoman about 9 weeks to get things running smoothly. Lee was my baker and middle man and my rock. I got him a field promotion to CS-1, but I didn't know that the promotion went through until I had left the ship.

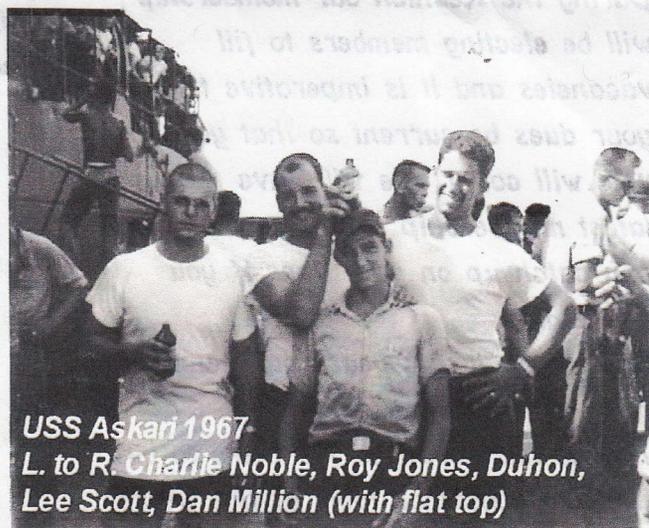
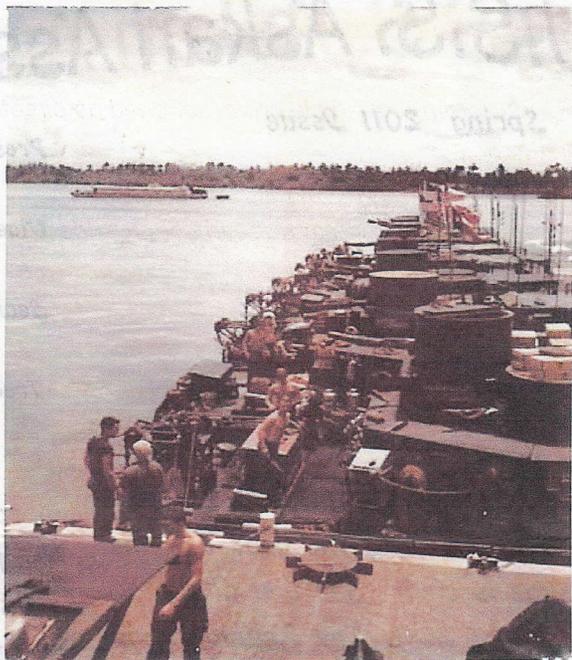
Anyway, I got a lot of things done and it was not always easy because I had to work through the Army Supply System. I can honestly say that the Navy Supply System was a lot easier to get supplies from than the Army System.

With Christmas coming up, I wanted to do something special for the crew. I got permission to leave the ship in search of turkeys, candy and nuts. I lucked out and found a salty sargent in BearCat where I got 18 turkeys of 20 lbs. or more.

Christmas morning found Lee and I in the galley making sure that all was going good. I looked out and saw 2 gunboats tied up to the ami barge. You see, I wanted to make sure that the crew got a piece of turkey. I looked out again before dinner and found 2 LCM-6ers and to my surprise there were 14 boats tied up. Nothing wrong with them being tied up but I did not know that the word was out that Askari had whole turkeys.

Lee and I stayed all through Christmas dinner to make sure that ever man got a piece of the birds and a sack of candy, a cigar and a piece of Lee's good pumpkin pie. The dinner really made mine and Lee Daley's Christmas up river in Vietnam 1967.

I know that the crew really enjoyed Christmas in Vietnam and Lee Daley and I have stayed in touch since our time in Nam. He is one fine shipmate and I don't know what I would have done without him. God Bless our shipmates and their families.



USS Askari 1967-  
L. to R. Charlie Noble, Roy Jones, Duhon,  
Lee Scott, Dan Million (with flat top)

*The Baker's favorite*

*Triple-Threat Coconut Cream Pie*

*ingredients:*

- 1 Pillsbury refrigerated pie crust, softened as directed on the box.*
- 1 can (13 1/2 oz) coconut milk, shaken well*
- 1/2 cup plus 1 tablespoon sweetened, shredded, or flake coconut, toasted*
- 1 cup whole milk*
- 1/2 vanilla bean, split A (or 1 tsp vanilla)*
- 2/3 cup sugar*
- 1/2 tsp salt*
- 5 large egg yolks*
- 1/4 cup cornstarch*
- 1/2 tsp coconut extract*
- 2 tablespoons unsalted butter, cut into four pieces.*

*Topping*

- 1 1/2 cups heavy whipping cream., well chilled*
- 1 1/2 tablespoons sugar*
- 2 tsp dark rum (or 1 tsp vanilla)*
- 1/4 cup sweetened shredded or flaked coconut, toasted*
- 1 oz white chocolate, shaved*

*Directions heat oven to 450 degrees f.*

*Unroll pie crust onto cooking parchment or wax paper. Brush a small amount of coconut milk onto dough (just enough to moisten it).*

*Sprinkle 1/2 tablespoon of the toasted coconut evenly on dough, then press it lightly into dough, just enough to make it stick.*

*Heat the remaining coconut milk, the whole milk, 1/2 toasted coconut, vanilla bean, 1/3 cup of sugar and the salt to a simmer in 2- quart saucepan over medium heat, stirring occasionally with a wooden spoon, about 5 minutes to dissolve sugar.*

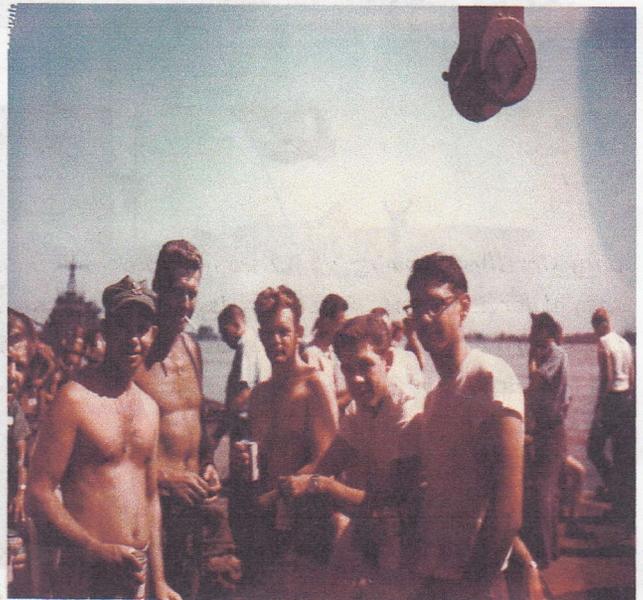
*In a separate large bowl, with whisk, beat the egg yolks, remaining 1/3 cup sugar and the cornstarch until well combined. Gradually beat the simmering liquid into the yolk mixture to temper it, then return the entire mixture to a saucepan, scraping the bowl with a rubber spatula. Discard the vanilla bean.*

*Heat the mixture to a simmer over medium heat, beating constantly with the whisk, 5 to 6 minutes or until mixture is thickened.*

*Remove from heat, beat in the coconut extract and butter. Pour into the cooled crust; press a sheet of plastic wrap directly on the surface of the filling and refrigerate until the filling is cold and firm, at least 3 hours or overnight.*

*Just before serving, beat the cream and sugar in a chilled bowl using electric mixer at medium speed until soft peaks form. Add the rum and continue beating until slightly stiff peaks are formed. Spread or pipe the whipped cream over the chilled filling. Sprinkle 1/4 cup toasted coconut and shaved chocolate over the top. Store in refrigerator.*

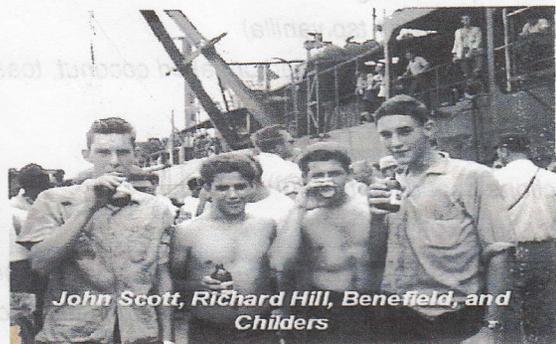
*This version of the all-time favorite is brought to you from PILLSBURY by Lee Daley.*



*pictures were provided Charles Mehlretter 67-68*



*Monitor boats and A.T.C. taken off the USS Askari  
April 23, 1967*



*John Scott, Richard Hill, Benefield, and Childers*

