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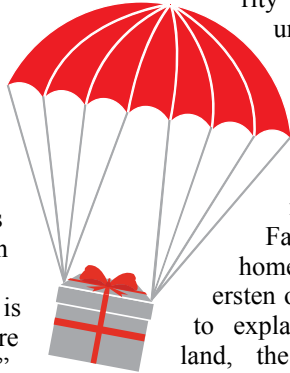
Guam native in N.M. gets base involved in Christmas Drop

STORY AND PHOTO BY
SENIOR AIRMAN RUBEN GARIBAY,
377TH AIR BASE WING

and home to Senior Airman Kiersten Fausto, 377th Security Forces Group unit training manager.

KIRTLAND AIR FORCE BASE, N.M. – Six thousand miles west of the United States, stands an island within the Mariana Island Chain that is no more than 30 miles long, and no bigger than nine miles wide.

The Island of Guam is home to the saying, “Where America’s Day Begins”,



“Whenever I’m in uniform, I’m Senior Airman Fausto, but back home, I’m just Kiersten or Kier,” Fausto explains. “The island, the people, it’s

just... home. It’s where my heart is.”

Fausto joined the military in 2022, leading him to be stationed at Kirtland Air Force, N.M., a very different environment than he was used to back on the Island of Guam. Prior to enlisting, he recalls his past relationships on the Island of Guam with servicemembers.

“I remember my friends who were in the military talking about Operation Christmas drop,” Fausto reflects. “I started to picture where Kirtland could fit into this.

The military is all about one team, one fight. So, I started planning and getting together with different organizations both here and on outside of Kirtland to see what and how we can participate.”

Since 1952, Operation Christmas Drop is one of the DOD’s largest and longest humanitarian missions and this is the first time Team Kirtland will participate it. Multiple installations and organizations from around the world gather supplies, bundle them in

SEE DROP ON PAGE 2



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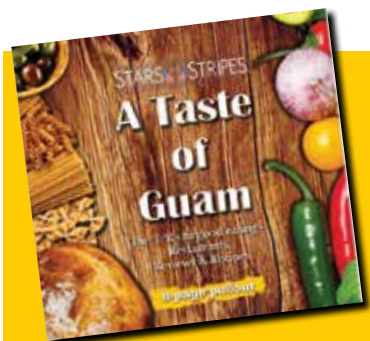
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Eat like a Chamorro
Fiesta cuisine offers plethora of local fare
Pages 10-11

• Recipes to ring in Guam's holidays
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Senior Airman Kiersten Fausto gathers supplies at Kirtland Air Force Base, N.M., on Nov. 22. Fausto is packing supplies donated to support one of the DOD's longest and largest humanitarian mission, Operation Christmas Drop.

“It’s not just about me being from Guam. It’s the fact that I am able to bring a little bit of my new home back to where I grew up.”

- Senior Airman Kiersten Fausto

DROP: Airman ‘blown away’ by participation

CONTINUED FROM PAGE 1

packages, and drop them from C-130s.

Members from various units around Kirtland donated hundreds of items to contribute to the thousands of donations gathered.

“I did not expect the boxes to be so full,” Fausto exclaimed as he drove around base to collect the donation boxes. “I’m just blown away at Kirtland’s willingness to contribute to something so

important to me and to the people of Guam.”

Many of the donations include canned foods, first aid kits, hygiene products, batteries, tools, books, school supplies, fishing gear, and more.

On remote islands where accessibility to the mainland is limited and resources/supplies are scarce, every single item donated holds great value to the recipients of these packages.

“Even on the main island of

Guam, we have no big stores like Walmart or Target,” says Fausto. “At most, we have a Kmart. That’s a big reason why these humanitarian missions are important. We are making sure islanders from around Guam receive those non-perishable items and things needed.”

This is why the military spearheads this effort. With the ability to strategically drop the packages in specific locations over a span of 300 miles, testifies to their skillset of the Air Force of always hitting

the mark.

“It’s not just about me being from Guam,” Fausto adds. “It’s the fact that I am able to bring a little bit of my new home back to where I grew up. Coming together and collecting all these items is just amazing and it truly embodies the Air Force’s core values.”

Long after Fausto moves from Kirtland, he hopes that this tradition is upheld, and Team Kirtland actively participates in Operation Christmas Drop, every year.



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Serianthes tree at Ritidian leaves behind legacy of hope

COURTESY STORY
MARINE CORPS BASE CAMP BLAZ

MARINE CORPS BASE CAMP BLAZ - Serianthes nelsonii is a tree species found only on Guam and Rota. The CHamoru name for the Serianthes tree on Guam is Hâyun lâgu, meaning “wood of the north” or “foreign wood,” and in Rota, Trongkon guâfi, meaning “fire tree.” Specimens were first collected in the late 1800s and again in 1918 by Peter Nelson, from whom the species was described by Elmer D. Merrill. Although there is no remaining knowledge of traditional uses of the tree in CHamoru culture, early navigator Louis Claude de Freycinet listed Hâyun lâgu as a tree suitable for timber in his travel journals in the 1800s. Given the tree’s full stature and strength, it would have been suitable for shelter construction or canoe-building. In 1987, Serianthes nelsonii was listed as endangered by the United States Fish and Wildlife Service due to its rarity and threats to its survival.

Serianthes trees occur in limestone forest habitats and also on clay soils of southern Guam. Belonging to the Fabaceae family, Serianthes is a large canopy tree that can reach heights of over 90 feet. The current population is estimated at 48 mature wild trees and 74 outplanted trees on Rota, and 383 seedlings on Guam. The

single mature tree on Guam, located at Ritidian Point (also known as Litekyan in CHamoru), succumbed to severe damage sustained during Typhoon Mawar in May of 2023. By September of 2024, there was no living tissue observed on the decomposing remains of the tree. Leading up to the typhoon, the Ritidian tree was already in very poor condition due to a split trunk that led to heart rot (a type of fungal infection) that worsened over two decades and had insect infestations.

Aside from typhoons, major threats to Serianthes trees include introduced insect predators and herbivores. Sucking insects can defoliate young trees within 24 hours. Deer eat the seedlings, and pigs can uproot or disturb the seedlings, causing them to dry up and die. Loss of habitat through urban growth and habitat degradation by ungulates (pigs and deer), fire, forest fragmentation, and human activities all contribute risks to the Serianthes tree’s long-term viability.

Since the 1990s, management projects have been carried out through the collaboration of the Commonwealth of the Northern Mariana Islands’

Department of Lands and Natural Resources, the Department of the Navy, the Government of Guam Department of Agriculture, the University of Guam, and the USFWS. These efforts include barriers to keep ungulates away, maintenance/



Christopher Kane looks up at the last adult Serianthes nelsonii tree on the island at Andersen Air Force Base in 2021. Photo by Senior Airman Aubree Owens, U.S. Air Force



A Serianthes nelsonii seedling growing at the base of the mature tree during a site assessment at Camp Blaz following typhoon Mawar in 2023. Photos by Gunnery Sgt. Rubin J. Tan, U.S. Marine Corps



collected plants at UOG’s Guam Plant Extinction Prevention Program nursery, followed by the outplanting of healthy seedlings at the Forest Enhancement Site on Marine Corps Base Camp Blaz. To preserve the genetics of the last mature tree on Guam, Joint Region Marianas will continue maintenance of young trees that originated from the Ritidian mother tree: 99 saplings growing at the MCB Camp Blaz Mason Live Fire Training Range Complex, eight saplings growing at Andersen Air Force Base, and 100 saplings outplanted in the MCB Camp Blaz Caiguat Forest Enhancement Site. Through the collection and specialized storage of seeds since 2014, the future propagation of the 4,007 seeds from the Ritidian tree lineage will be utilized to continue the outplanting of trees on Guam in ungulate-free fenced areas.

While not all of the young plants are guaranteed to reach maturity, continued federal and local investment, advances in propagation techniques, and strong stakeholder support offer hope for the species’ recovery on lands under both civilian and military management. Thanks to the efforts of Guam’s conservation managers, plant specialists, and community members, there is hope that Serianthes trees will thrive once again across the island’s forests—standing tall as living symbols of resilience, rooted in the enduring memory of the fallen but unconquered mother tree at Ritidian.

monitoring of the Ritidian mature tree and its surrounding seedlings, seed collection and storage, development of propagation techniques, and the outplanting and

maintenance of propagated seedlings.

More recent management efforts include collecting 176 seedlings at the Ritidian site, stabilizing these

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More than just beaches

Spotlight on Guam's nature, culture

GUAM VISITORS BUREAU

Guam has some of the most stunning beaches you might ever see but the island's natural beauty extends far beyond white sand shores and sparkling turquoise waters. Here are five ways visitors can experience, explore, and enjoy Guam's natural spaces and learn about island culture and wildlife.



Courtesy photos

Guided hike to mountains, caves, and hidden gems

One of the most adventurous and memorable outdoor activities you can experience on Guam is "boonie stomping," which is what islanders call hiking. Guam's landscape is dotted with stunning off-the-beaten path sites including secluded rivers and coastlines, cascading waterfalls, majestic mountain peaks, natural caves, remnants of ancient Chamorro civilization, and historical World War II battlegrounds.

Boonie stomping trails range from easy walks across beaches to very difficult treks over rough rocky terrain. Many trails are unmarked and conditions can widely vary depending on weather, so it is recommended to go boonie stomping with an experienced guide or with a group such as the Guam Boonie Stompers. Every Saturday, Guam Boonie Stompers leads groups to remote beaches, snorkeling sites, waterfalls, mountains, caves, and cultural and historical sites.

To participate, the group meets at 9 a.m. at the



trailhead. Children under the age of 12 must be accompanied by a parent or guardian. There is a nominal \$5.00 fee and no reservations are required. Find out where the group is headed this week or view photos from past hikes on the Guam Boonie Stompers Facebook page.



FACEBOOK

Enjoy a peaceful walk in a botanical garden

The largest botanical garden in Guam, Hamamoto Garden is set upon 50 sprawling acres in Yona and has welcomed visitors through its gates for 22 years. The garden features local trees, plants, and flowers as well as a wide variety of imported trees that were selected and planted by the owner of the garden, Mr. Hitsamitsu Hamamoto. Mr. Hamamoto also grows, harvests, and roasts his own coffee beans and makes raw honey from his 20 beehives.

There are three ways visitors can explore the garden: They can take a ride on the tractor trailer tour, drive their own vehicle, or walk a mile-long path that winds through the property. It isn't unusual to spot a wild boar, rooster, or iguana in the garden and visitors will be intrigued by the garden's large banyan trees, which are known as tronkonunu in Chamorro. In Chamorro culture, the banyan tree is believed to be a dwelling place for Taotaomo'na, the 'people of before; the first people.'



Hamamoto Garden is open daily and reservations are recommended. Visitors can also pre-arrange for fresh fruit platters and special demonstrations such as coconut husking. For more information about Hamamoto Garden visit their Facebook page.



FACEBOOK

Cruise on a river and experience cultural traditions

Valley of the Latte Adventure Park rolls a variety of fun activities into one big touring package. Whether it's cruising down the Talofofo River on a riverboat, stand-up paddleboard, or in a kayak; visiting the animal farm, or finding fresh fruit to sink your teeth into at the plantation, visitors can choose one or all. Valley of the Latte Adventure Park is a great way to combine recreation with education as guests learn and take part in Chamorro cultural activities such as weaving and fire-making, all the while surrounded by the river's lush, natural beauty.

Valley of the Latte Adventure Park provides visitors of all ages and generations to immerse themselves in Chamorro traditions, history, and culture with fun and educational tours and activities. For more information, visit the Valley of the Latte website.



WEBSITE

Go for an exciting ride to a waterfall



Experience the jungles of Guam and get closer to nature through an off-road adventure with Let's Ride Guam, a local tour company whose mission is to offer guests a unique and unforgettable experience exploring Guam's beautiful landscapes and views while ensuring the sustainability of the island for visitors and residents alike. Let's Ride Guam aims to provide a fun-filled experience while educating participants about the importance of building a strong ecotourism industry for the future of Guam.

Guests traverse along trails through the rolling landscapes of the southern village of Santa Rita, down to a gorgeous cascading waterfall known as Tarzan Falls. Guests can also experience the thrill of getting behind the wheel of an off-road vehicle and driving over rugged trails and terrain. Find out more about this fun and exciting way to explore Guam by visiting Let's Ride Guam.



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Nov. 30th - Dec. 23rd	10am - 10pm
December 24th <i>Christmas Eve</i>	8am - 8pm
December 25th <i>Christmas</i>	CLOSED
Dec. 26th - Dec. 30th	10am - 9pm
December 31st <i>New Year's Eve</i>	10am - 7pm
January 1, 2025 <i>New Year's Day</i>	10am - 9pm

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Eat like a

Fiesta cuisine offer

BY TAKAHIRO TAKIGUCHI,
STRIPES GUAM

As in many places around the world, food is the center of celebration on Guam. A virtual cornucopia of fiesta foods are laid out – usually in a specific order – for every festive occasion. And “where America’s day begins,” there are ample opportunities to celebrate.

For starters, the island’s predominantly Roman Catholic population affords each village a patron saint and accompanying feast day. Each village parish honors this with an annual fiesta, and many families hold their own celebrations at home after the Festal Mass to make merry with relatives and friends.

There are also weddings, christenings, birthdays and graduations – not to mention holiday celebrations like Thanksgiving, Christmas and Easter.

Traditional Chamorro dishes such as red rice, citrus-marinated meat or food “kelaguen,” and barbecue may be the staple of any Guam fiesta. However, some local delicacies are the darlings of the fiesta table during certain celebrations or special times of the year.

Village fiestas and weddings are the biggest celebrations with the most elaborate menus, according to Lou Cruz of Santa Rita. As such, they are likely to serve up Chamorro classics ranging from red-and-white tamales, “gisu” and “bunelos uhang”, or shrimp patties to smoke, dried beef and “piglao” (stuffed crab). These celebrations are also the most likely to showcase the mother of all fiesta table features – “hotnon babui” – a roast pig.

“For magnificent celebrations we prepare and roast a whole pig,” says lifelong Guamanian Toshio Akigami. “Basting the pig while slowly roasting it over an open fire makes the skin crispy and the meat tender and juicy. The ears are the best parts; we like the crispy texture with the fat around the ears.”

Roasting pig for a wedding or fiesta – a practice believed to date back to the 17th century when the Spanish introduced pigs to the island – symbolizes a very special occasion, indeed. It’s a practice that grill aficionado behind BBQGuam.blogspot.com, Rueben Olivas, knows a little something about.

“Back in the 1950s, the roast pig was pretty straight forward for the most part on Guam,” he said of traditionally hand-turning the pig over a handmade spit. “Nowadays, they are roasted in large ovens and stainless steel outdoor spits, turned by electric motors. (But) some roasting is still done in the traditional way on occasion.”

Whether or not a wedding fiesta features roast pig, one thing is certain: The duty of providing adult beverages and soft drinks typically falls on the groom’s godfather. But it’s the bride’s godmother, Cruz says, that provides the wedding cake and other desserts. It’s an opportunity for many to show off family recipes for “latiya” custard sponge cake, “kek chokolati” (chocolate cake) and sweet “apigigi” tamales.



Cookin’ up Chamorro dishes

Grab your apron and try your hand at making these delicious dishes famous on Guam.



4 kinds of Kadu (soup)



Gollai Appan Sweet Potato and Banana



Classic Chamorro morning meals



Beef Tinaktak



Kadun Pika (Spicy Chicken)



AGGON (STARCH)



Red rice



Gollai Appan



Tortillas

The most important dish in this section is red rice (“hineksa agaga”), which is similar to saffron rice in that it is prepared with water colored from soaking achiote seeds, which gives it a deep orange color. This section of the fiesta table is also where you’ll find starchy fruit and vegetable dishes made from such produce as bananas, sweet potatoes and taro. Traditionally, these kinds of dishes are typically reduced in a coconut-milk sauce to make such dishes as “gollai appan suni” (from taro) and “gollai appan dagu” (from yams) according to Jay Blas, manager of Island Cuisine restaurant. Dinner rolls and “tiyas” (tortillas) are also found in this section of the table.

Chamorro

s plethora of local fare

Photos courtesy of Fishermen's Co-op, Guam Visitors Bureau

As with any fiesta, sweets like these have their own special place or table. And it's the dessert table that gets special attention during Christmastime when seasonal donuts, cakes and other desserts rule.

"'Bunelos dago' is a special treat during the holiday season," says Guam Visitors Bureau's Josh Tyquiengco. "The yams used to make these fried donuts are usually harvested during the Christmas season."

Annette Merfalen, Chamorro food expert and author behind *Annie's Chamorro Kitchen.com*, agrees that these deep-fried treats are "synonymous with Christmas" on Guam.

"There are several varieties of yams that you can use to make these donuts," she writes in her online treasure trove of recipes. "If you live on Guam or the other Mariana Islands, you can use 'dagu,' 'nika,' or 'gadu.' There are also both white and red varieties of dago (called dagon a'paka' or dagon agaga', respectively)."

Similarly, "bonelos dago," or taro donuts, are also a traditional Christmas treat on Guam.

As with crispy fried "lumpia" spring rolls, pancit noodles with meat and vegetables is another popular dish Guam has adopted from the Philippines and made its own.

A mainstay of many fiesta tables on island, pancit is particularly favored at birthday and New Year's Eve celebrations, perhaps as a nod to the Asian custom of eating them on such occasions to ensure long life. If so, it wouldn't be Guam's only imported culinary custom.

This U.S. territory also shares a very American traditional feast – Thanksgiving. As much a celebrated holiday for feasting with friends and family as in the States, the local love for barbecue on Guam means that a smoked or grilled turkey may take the place of an oven-roasted bird at the fiesta table.

And what would a Thanksgiving turkey be without the stuffing?

"Chamorro stuffing, or 'riyenu,' is a delicious side dish usually served during special holiday meals, alongside baked turkey, ham, or roast pig," writes Merfalen. "My mom taught me how to make this a very long time ago, when I was a very young girl. In fact, this recipe is one of the few I added to a recipe book that I made when I was perhaps 8 or 9 years old."

So what makes Chamorro stuffing so Chamorro?

"Well, I guess it's the addition of potatoes, pimento and olives, kind of like our Chamorro potato salad," she says. "A few optional ingredients that my mom sometimes puts in her riyenu are finely diced celery and a small jar of sweet pickle relish. I prefer my stuffing without those two ingredients, so I leave them out."

Like so many other delicacies – whether with a Chamorro twist or 100 percent native – that bear the indelible stamp of one of the island's special occasions, church fiestas or state holidays, it's just one more way to get a true taste of Guam.

takiguchi.takahiro@stripes.com



TOTCHE (MEAT)



Finadenne Sauce

BBQ Chicken

Barbecue is a staple of many fiestas on Guam and this is where you'll find totche. Pork spareribs, marinated chicken flavored with spicy "finadenne sauce," fried chicken and roasted ham are regular staples, according to Toshio Akigami. "In hunting season, deer meat is also served," Akigami says. "Locals usually cook dried beef by hanging the meat above a barbecue pit to smoke and dry the meat." Finadenne sauce made from soy sauce or salt, lemon juice and/or calamansi citrus juice, water, peppers and onions is always placed at the end of this section as a condiment.

GUHAN (SEAFOOD)



Sashimi

BBQ Fish

Eskabeche

As the name suggest, this section is where such delicacies as fish, prawns and crab are placed. "Eskabeche," sweet-and-sour fish or seafood cooked with vegetables and ginger, is a must-have for this section of the fiesta table. Stuffed crab may also be found here. Though usually not locally caught, yellowfin tuna is often found here in the form of raw "sashimi" along with such grilled and barbecued local catch as parrot fish and other reef and open-sea fish. "Salt-flavored finadenne sauce" is often applied to them," says Akigami, adding that deep-fried mahi mahi is a seasonal fiesta treat found on this part of the table during spring and summer.

KELAGUEN

No fiesta, indeed, no meal, on Guam is complete without "kelaguen." At this section you'll usually find a variety of meat and seafood dishes prepared cerviche style, in which the meat is usually cooked overnight by the acidity of lemon or calamasi juice along with salt (sometimes soy sauce), hot peppers and onions. In the case of chicken kalaguen, the meat is usually lightly grilled first and freshly grated coconut is also added.



Shrimp Kelaguen

The dish is served chilled as is, or as a side with tortillas or rice. Dishes such as lumpia spring rolls, pancit noodles and shrimp patties are also placed on this section of the fiesta table.



Chicken Kelaguen

KADU (SOUPS)



Soup with Lemon Finadenne

Daigo Salad

Cucumber Salad

This section of the fiesta table is not only where soups and stews are placed, you'll also find a variety of vegetable dishes. Here you'll find potato and garden salads of every ilk, coleslaw and cucumber dishes such as "diago" cucumber kimchee. In addition to dishes like cucumber salad and spinach with coconut milk, you also find such classic Chamorro soups as spicy chicken "kadun pika," "chicken chalakiles" made with toasted rice and simple "kadun manuk" chicken soup as well as corn soup.

FINA' MAMES (DESSERT)

The dessert section of the fiesta arrangement is so special that even at small events it often gets a table all to itself. Favorites to be found here include "latiya" custard cake as well as chocolate and red velvet cakes. Other staple sweets include warm "ahu" soup, sweet "apigigi" tamales, "bunelos aga" (banana donuts), "bonelos dago" (yam donuts) and "bunelos manglo," or typhoon donuts. "At most fiestas," says Sayumi Ishioka. "People usually bring their homemade sweets, such as latiya or fruits, or sweets made from local fruits, such as mango, watermelon, papaya, banana, banana donut."



Latiya Photo by Annie's Chamorro Kitchen

Recipes to ring in Guam's holidays

www.annieschamorrokitchen.com

Chicken Kaleguen

Kaleguen and Titiyas ~ both staples on a Chamorro fiesta table. But you don't have to be invited to a fiesta in order to enjoy these tasty dishes — they are so easy to make that you can have it anytime you get the craving!



Chicken Kaleguen

My two daughters (ages 11 and 15) prepared the dishes pictured in the photos below; if THEY can do it, so can you! Give my super easy recipes a try. I think you'll like them! :)

- 1 small rotisserie chicken
- 6 stalks green onions
- 1 1/2 tablespoons lemon powder plus 3 tablespoons water (or use the juice of 1 large lemon)
- 2 teaspoons salt (more or less, to taste)
- Hot pepper, optional
- Freshly grated coconut (unsweetened), optional



See recipe of sweet flour titiyas

1. Debone the chicken; shred or cut into small pieces (I used a food processor to roughly chop the chicken).
2. Thinly slice the green onions then add it to the chicken.
3. Add the lemon powder, water, salt and pepper to the bowl of chicken; mix to combine. Taste; adjust seasoning if required.
4. Stir in the grated coconut (optional).
5. Serve with my super easy sweet flour titiyas and enjoy!

- www.annieschamorrokitchen.com

“My name is Annie. Food and I get along so well! Cooking and baking are more than a hobby for me — they're a passion. I come from the beautiful island of Guam, U.S.A. The recipes you'll find here are my creations, or those of my children, who are also budding foodies. I hope you like them.”

Red Brown Rice

My family is making a concerted effort to develop healthier eating habits. We're making small changes in the foods we eat as well as how we prepare them.

One change we definitely like is that we've made the switch from white to brown rice. I admit, it took some getting used to, but we actually like it. Of course, I have to season the brown rice whenever I cook it.

I wanted to see if the classic Chamorro Red Rice would taste good using brown rice instead of the usual white medium or long grain rice we know and love.

The result? Delicious! Granted, you can definitely tell you're eating brown rice (it's firmer and a bit nuttier than white), but delicious nonetheless.

Give my recipe a try. I think you'll like it. :)

- 3 cups brown rice (use your rice cooker cup)
- 6 1/3 cups water (use your rice cooker cup) (*See note below)
- 1 packet achote powder (*See note below)
- 1 tablespoon olive oil
- 1 bunch green onions, sliced
- 1 tablespoon Dashida seasoning (or salt, to taste)

You can use achote water made with achote seeds instead of achote powder. Scrub the seeds in the water; strain out the seeds before using.



Red Brown Rice

1. Rinse the rice then place into your rice cooker pot.
2. Add the water.
3. Add the achote powder.
4. Add the olive oil.
5. Add the green onions.
6. Add the Dashida seasoning.
7. Cover the pot then turn it on or place it on "cook." After about 5 minutes, open up the lid and stir the rice, ensuring the achote powder and Dashida seasoning are dissolved and evenly distributed. Place the cover back on the pot and let it finish cooking. After your rice cooker turns from "cook" to "warm" (or the equivalent for your rice cooker model), be sure to keep the lid closed, letting the rice continue steaming for 10-15 minutes before serving.
8. We love red rice with fried chicken and cucumber salad. Serve with your favorite main dish(es) and enjoy!

- www.annieschamorrokitchen.com

Rueben Olivas, a barbecue and fishing fanatic who authors the blogs BBQGuam, Guam Fire-houseCook and FishingGuam, shared these traditional holiday recipes with Stripes Guam. To get that authentic taste of Chamorro tradition, he asked his sister-in-law and others for family recipes handed down over the generations.

"The food (back in the 1950s) was just as great then as it is now, if not better," Olivas said, adding that there are many different recipes for these popular holiday foods. "But one thing is evident, the island residents back then were very resilient and resourceful. Nothing was going to slow them down from celebrating their holidays."

Why not give one or two a try for the holidays.

bbqguam.blogspot.com

Kadon Mannok (Chicken Soup)

Kadon Mannok was a traditional table fare back in the day. Most homes has chickens running around in their yards so chicken was often on the table in one form or another.

- 1 whole chicken cut into small pieces
- 1/2 large white or yellow onion, diced
- 4-6 cloves of garlic, minced
- 1 tsp of freshly ground black pepper
- 3 tbsp of oil (in the old days coconut oil)
- 12 cups of water or just enough to cover chicken by 2 inches
- 2 lbs. of fresh white taro cut, peeled and cut into 1 inch chunks
- 1 lb. of pumpkin tips
- 1 lb. of green beans
- 2-3 cups of freshly grated coconut milk or two 15 oz. cans

1. In a soup pot sauté the yellow onion, garlic and black pepper over medium heat.
2. Once the onions are

translucent, add in the chicken. Sauté the chicken until slightly brown but no longer than about 5 minutes.

3. Add the water, change heat to high and bring to a boil
4. Once the boiling has commenced, return heat to medium, add the taro and green beans and cook for about 20-30 minutes, covered, until the taro is cooked. Test with fork (doneness similar to potatoes though taro is denser)

5. Add the pumpkin tips and coconut milk, stir and cook covered for another 2 minutes and turn heat off.

- bbqguam.blogspot.com



Kadon Mannok

Gollai Hagon Suni

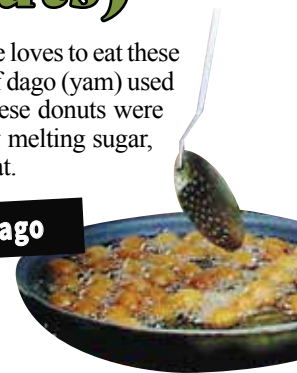
Boñuelos Dago aka (Yam Donuts)

Boñuelos Dago is a holiday staple. Everyone loves to eat these delicious donuts. The most popular type of dago (yam) used for boñuelos (donuts) is the red dago. These donuts were usually dipped in syrup, made in the old days by melting sugar, and made for an almost unstoppable bite size treat.

- 8 cups of grated local yam
- 1/2-1 cup of sugar
- 1 1/2-2 cups of flour
- 2-3 tbsp of baking powder
- Oil, enough to deep fry the donuts. It depends on the pan you use for frying.

Any of these amounts can be adjusted to the personal taste of the preparer.

1. Grate the dago very fine. It will turn into a gooey and slightly sticky type of paste.
2. Mix in the flour until you get the consistency you like. If you have never made this before, seek advice from one who has or just use the 2 cups of flour.
3. Mix in the baking powder and sugar.
4. Heat your oil to about 350 F.
5. Wet your hand with water (helps the dough slip off the hand easier), take a handful of the dough and squeeze a few donuts into the oil.
6. Fry until golden brown, let cool and taste.
7. If they are too gooey inside, you may need to add more flour. If they are not sweet enough for you add more sugar. But remember you may be dipping them into syrup so the sweetness may be adequate. It's all up to the individual's taste. Once you are satisfied with the taste of the donuts, fry the rest.
8. Allow to cool. You can enjoy these with syrup or without.



Boñuelos Dago

- bbqguam.blogspot.com



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Soup of The Day



Shrimp Kādu



ANNIE'S CHAMORRO KITCHEN

Kādu means soup or broth in Chamorro. It refers to any type of broth or liquid in your cooked dish, be it soup, gravy, or a stew. Shrimp Kādu is traditionally made with shrimp that still has the head and shell on, which adds so much more flavor to the dish. I actually prefer to cook this dish with headless, shellon shrimp, but you can use shrimp that has been shelled. One thing is certain, however. You **MUST** use raw shrimp in this dish; it just won't taste the same if you use pre-cooked shrimp.

Fresh green beans, if you can find any, is another "must have" in this recipe. Don't use canned green beans. If you can't find fresh, frozen will suffice—just do not use canned beans. Again, it just won't taste the same.

Tomatoes, on the other hand, can be fresh or stewed. I tend to use stewed tomatoes, mainly because I don't really like cooked tomato skins that you'll get from fresh tomatoes. The type of tomato you use is entirely up to you.

Give my recipe a try. I think you'll like it.

INGREDIENTS

- 1 small onion, diced
- 2 cloves garlic, minced
- 2 cups fresh green beans, cut into about 2" pieces
- 1 can stewed tomatoes, drained (cut them smaller if you like)
- 2 pounds shrimp, uncooked, shell on (no heads)
- 2 cans coconut milk
- Salt to taste
- Pepper to taste
- A squeeze of lime juice (about half a lime)

DIRECTIONS

1. In a medium soup pot, sauté the onions and garlic over medium heat, just until the onions become translucent.
2. Add the green beans; cook for about 3 minutes, or until the beans are JUST starting to wilt (do not overcook).
3. Add the tomatoes and shrimp. Cook for 5 minutes or until the shrimp is no longer translucent (the shells will start to turn pink).
4. Add the coconut milk. There should be enough milk to cover the top of the shrimp; add more coconut milk if you like lots of kādu over your rice (I like my rice swimming in coconut milk kādu, so I use lots of coconut milk when making this dish). Simmer over low heat until the coconut milk is warmed through – DO NOT bring the kādu to a boil or else the coconut milk will separate and the milk will look like it's curdled.
5. Add salt and pepper to taste, then add the squeeze of lime juice. Stir to combine. Serve over hot white rice and ENJOY.



My friend, Yvonne, and her daughter made some shrimp kādu – this is their version of the dish, made with shrimp with only the tails on. Doesn't it look scrumptious?



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Kimchi Jigae (Kimchi Soup)



ANNIE'S CHAMORRO KITCHEN

My name is Annie and I love kimchi. There...I've admitted it, although it really wasn't such a secret. I've eaten kimchi since I was a little girl. I do remember having to rinse it in a cup of water because I couldn't stand how spicy it was, but I grew to love the spiciness of the fermented cabbage.

Kimchi is an acquired taste for sure, but it's a staple in Korean homes, and lots of Chamorro homes too as a matter of fact.

Now on to kimchi soup. I was first introduced to this soup when I was assigned to Korea about 17 years ago. A group of us went to dinner with our Korean partnership officers and the senior officer placed a bowl of the steaming soup in front of me and insisted I eat. "Eat, eat!" he told me, and he even placed a soup spoon with rice in it in front of me.

"Eat! Eat!" Of course, I didn't want to offend him, so I ate...and ate...and ate...and ate. It was so delicious, with pieces of pork, tofu, and lots of tasty kimchi!

Thankfully I have a Korean sisterinlaw who is an excellent cook. She, along with the Korean ajumma (or ajima) who watched my kids (during my second tour to Korea), taught me how to make the Korean dishes I'll be sharing with you.

This is my version of Kimchi Jigae (or Chigae), one of my favorite Korean soups.



Cut the onions into large pieces.



Cut the kimchi into small pieces.



Save that kimchi juice!

INGREDIENTS

- 1/2 pound pork belly
- 1/2 pound lean pork (umm...lean pork cancels out the pork belly in my book)
- 6 cloves garlic, minced
- 1 large onion, cut into large pieces
- 4 cups of kimchi, cut into small pieces (save the kimchi juice!)
- 6 stalks green onions, cut into 2inch long pieces
- 6 cups water
- 1 cup kimchi juice
- 1/4 cup Dashida beef flavored seasoning
- 2 tablespoons Gochujang (Korean pepper paste)
- 1 tablespoon sugar
- Optional: 1 package firm tofu, drained and cut into small pieces

1-2



3



DIRECTIONS

1. In a large soup pot over medium heat, sauté the pork belly, lean pork and garlic for a couple of minutes, or long enough for the pork fat to start to melt a little bit.
2. Add onions to the pot, along with the kimchi, green onions, Dashida, gochujang, and sugar. Stir to combine.
3. Pour in the water and kimchi juice. Stir then cover the pot and bring to a boil. Once the soup is boiling, reduce the heat and simmer for about 20 minutes to soften the kimchi. Add the tofu at this point; cook for another 5 minutes.
4. Serve piping hot with a bowl of rice on the side. Enjoy!

See more soup recipes on Page 16

let it glow!

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<p>Breakfast with Santa</p> <p>Join us for a breakfast buffet and a morning full of holiday cheer! Meet with a very special guest, and be sure to take lots of pictures!</p>	<p>Storytelling with Santa and Decorating Cookies</p> <p>A day full of Christmas activities. Decorate Christmas cookies and listen to storytelling with Santa.</p>	<p>Eggnog and Cookies</p> <p>Celebrate Christmas Eve by filling up on holiday spirit with Eggnog, Hot Cocoa, Punch, and Cookies.</p>	<p>Christmas Buffet</p> <p>Join us for our annual Christmas Buffet on the Mezzanine, featuring a carving station, holiday favorites, and delectable desserts.</p>
			

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Continued from Page 15

Soup of The Day

Short Ribs Soup (Kådun Kåtne)



ANNIE'S CHAMORRO KITCHEN

It's cold and rainy right now in the Colorado Rockies... perfect weather for Short Ribs Soup. We call this Kådun Kåtne in Chamorro. You can substitute short ribs with your favorite cut of beef—other favorites are oxtails (don't knock it 'till you try it) and beef shanks.

You can even change this up further by adding your favorite vegetables—potatoes, taro, other types of squash, and baby bok choy are delicious in this recipe too! →

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G.A.I.N. Pet of the Week



Turkey (pup)

Meet Turkey, an adorable 9-week-old male pup with a striking white and black coat! This little guy is full of puppy energy and loves exploring, playing with toys, and making new friends. Turkey is curious, sweet-natured, and always ready to learn. He's looking for a loving home to grow in and share all his puppy kisses and tail wags!

Call G.A.I.N. (Guam Animals In Need) Animal Shelter in Yigo at 653-4246 or visit www.guamanimals.org for more information on adopting this pet. G.A.I.N. is a shelter-based humane society with a mission to prevent cruelty to animals, educate the public and promote good animal laws. Under Water World will donate one adult admission for every Pet of the Week adopted.





GREEN LIZZARD



TIKI BAR



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→ Give my recipe a try. I think you'll like it.

INGREDIENTS

- 3 packages (9 pieces) thick cut short ribs (rinse each piece well)
- 1 large onion, diced
- 2 tablespoons minced garlic
- 8-10 cups water
- 6 tablespoons Dashida beef flavored seasoning
- Black pepper, to taste
- 1 small head cabbage, cut into small pieces
- 4 small yellow squash, peeled and cubed

DIRECTIONS

1. Place half of the diced onions in a large soup pot. Add the short ribs and garlic. Brown the ribs on all sides over medium high heat.



2. After the ribs are browned on all sides, add 8 cups of the water, the remaining onions and Dashida. Place a lid on the pot and bring to a boil. Every now and then, skim off and discard any scum that rises to the surface.



3. Cook the ribs for 45 minutes to an hour over medium high heat. Keep the lid covered while cooking; uncover only to skim off any scum on the surface then replace the lid. If you need to, add the remaining water (keep the ribs submerged in liquid during cooking). After an hour, the ribs should be tender. If the ribs are not as tender as you'd like, cook for 15-20 more minutes.

This is what the scum looks like – you want to scoop this out and discard it.



NOTE: Before serving, I usually scoop out a good amount of kădu (soup broth) into a freezer-safe bowl, then place the bowl in the freezer for several minutes. All of the fat will rise to the surface and harden. After the fat solidifies, I scoop it out and discard it, then reheat the kădu.



4. When the ribs are done (and as tender as you'd like them), add the vegetables. First, layer the cabbage on top of the ribs. Press down on the cabbage, just slightly so that the leaves are moistened with the broth. Layer the squash on top of the cabbage leaves, also pressing them into the broth (do not stir the vegetables into the soup—they will cook ON TOP of the ribs). Cook for 5 minutes then turn off the heat.

5. After the kădu is reheated, remove the pot from the heat. Taste the broth; re-season if necessary with Dashida and pepper. Serve with hot white rice and fina'denne'. Enjoy!



See more soup recipes on Page 18

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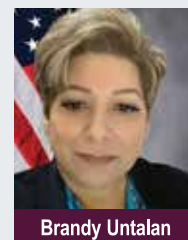
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Check Out GSA's Guam Catalog!



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Continued from Page 17

Soup of The Day

Chicken Soup



ANNIE'S CHAMORRO KITCHEN

This is not your ordinary chicken soup it's chicken soup with a Chamorro flare, made with potatoes, squash, baby bok choy, and thick coconut milk.

Serves: Serves 6 - 8

INGREDIENTS

- 8 boneless, skinless chicken thighs, cut into small pieces
- 4 boneless, skinless chicken breasts, cut into small pieces
- 6 drumsticks
- 1 large onion, sliced
- 2 tablespoons chopped garlic
- 1 teaspoon black pepper
- 4 tablespoons chicken seasoning (or powdered chicken bouillon)
- 10 small red potatoes, peeled and cut in half
- 4 cups water
- 8 bunches baby bok choy, leaves separated
- 6 medium zucchini squash, peeled and sliced into 1-inch pieces
- 2 cans coconut milk

DIRECTIONS

1. Place the chicken, onions, garlic, black pepper and chicken seasoning in a large pot. Cook over mediumhigh heat until the chicken is done.
2. Add the potatoes and water to the pot. Bring the soup to a boil; cook for 8 -10 minutes or until the potatoes are almost done.
3. Add the squash to the pot; cook for a couple of minutes.
4. Add the baby bok choy leaves to the pot and reduce the heat to low. Cook just until the leaves wilt.
5. Turn the heat off then stir in the coconut milk.
6. Serve with steamed white rice, fina'denne' and ENJOY!



COMIC CORNER



- Daryl Talbot

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Sella Bay

SCHEDULE 2024

Dates	Locations
Dec. 14 (Sat.)	Sinesa/Lower Sigua (2x Difficult)
Dec. 21 (Sat.)	Sella Bay (Medium)
Dec. 28 (Sat.)	Maguagua/Upper Sigua (Medium/difficult)

REMINDER! We no longer meet at Chamorro Village. We meet at the trailhead.

Every Saturday, Guam Boonie Stompers offers public hikes to a variety of destinations such as beaches, snorkeling sites, waterfalls, mountains, caves, latte sites, and World War II sites. We meet at the trailhead on Saturdays at 9 AM. Directions to the trailhead will be posted on the Guam Boonie Stompers Inc Facebook page. The cost is \$5.00 for hikers over 17. Children must be accompanied by a responsible adult. Hikers should provide their own transportation. Guam's trails are not developed. Weather conditions can make the hikes more difficult than described. No reservations required.

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Crossword by Margie E. Burke

ACROSS

1 To boot

5 Cheek cosmetic

10 Con man's target

14 Welcome benefit

15 Gossipy gal

16 Lean anagram

17 Revise writing

19 Fair feature

20 However, briefly

21 What Spock is not

23 Spot for grilling?

25 Unreactive

26 Netflix series, "Never Have I _____"

28 Have, as surgery

30 Style of blouse

32 Really like

33 Reiner or Lowe

36 Sunday paper extra

37 Golden years

39 Summer hrs. in St. Paul

40 Roofing material

42 Church topper

43 Kitchen set

45 Feudal land

46 Snacks in shells

49 Like Lenin and Lincoln

51 In a _____; without delay

53 '90s trade pact

56 Garden bloom

57 Teacher or tailor, e.g.

59 One of a 1492 trio

60 Extreme, as pain

61 Conclusion preceder

62 On an even _____; steady

63 Become narrower

64 College VIP

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26	27			28				29				
30				31				32		33	34	35
36								37		38		
39				40		41		42				
43						44				45		
46	47	48				49			50			
51						52			53		54	55
56						57			58			
59						60					61	
62						63					64	

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DOWN

1 "Dancing Queen" quartet

2 Take it easy

3 Gulf Coast region

4 Tiny, as a town

5 "See ya!"

6 Far from strict

7 In the buff

8 Stiffly formal

9 Angelic ring

10 Wool source

11 Wonderland girl

12 "M*A*S*H" role

13 Prepared to propose

18 Kind of "hole" or "holder"

22 Little laugh

24 Beachgoer's goal

26 Grand story

27 Sell from a machine

29 Disorderly person

31 Kahlo, for one

33 In quick succession, as questions

34 Make eyes at

35 It's what's for dinner

38 Got the better of

41 Kirstie's "Cheers" role

42 Law on the books

43 Kind of fin

44 Mad Hatter prop

46 Use your noodle

47 Condor's home

48 Oscar winner for "The Cider House Rules"

50 Genetic stuff

52 Gravy container

54 Loose garment

55 In a while

58 Price word

Answers to Previous Crossword:

S	H	O	A	L	S	A	F	E	G	O	R	E
C	O	U	P	E	E	L	A	M	O	V	U	M
U	M	B	R	A	N	E	A	P	G	U	L	P
D	E	L	O	R	E	A	N	O	M	E	L	E
I	N	N	A	T	E	W	A	T	E	R	Y	
M	A	E	S	T	R	O	W	E	N	T		
O	F	T	P	R	A	I	R	I	E	D	O	G
L	A	T	T	E	I	N	N	C	R	E	D	O
T	R	E	A	D	W	A	T	E	R	T	O	W
I	D	O	L	C	I	S	T	E	R	N		
S	T	A	L	I	N	R	E	N	T	E	R	
W	I	N	G	E	D	A	L	D	E	R	M	A
A	L	G	A	E	V	I	L	P	R	I	C	E
M	E	E	T	R	I	T	A	P	O	N	D	S
I	S	L	E	S	E	A	R	E	R	E	C	T

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Stripes Sports Trivia

People often forget that the other team in Chicago won a World Series in 2005. Led by dominant starting pitching, the White Sox became only the second team to ever win the title with an 11-1 record. Take away the starters and closer, and the Sox pen was only used for 12 2/3 innings during the run. Who was on the mound to close out the championship for the Pale Hose?

Answer

Bobby Jenks

SUDOKU

Difficulty: Easy

	9		2	1	6			
				4	9			
	7	6						
		1				8	6	
	2			5			3	
	8			7		5		
7				9				5
9		8		2				
	4					1	7	

HOW TO SOLVE: Each row must contain the numbers 1 to 9; each column must contain the numbers 1 to 9; and each set of 3 by 3 boxes must contain the numbers 1 to 9.

Answer to Previous Sudoku:

6	5	9	1	7	3	2	4	8
4	3	8	9	2	5	7	6	1
1	2	7	6	4	8	5	3	9
9	1	2	7	8	6	3	5	4
8	6	4	5	3	2	9	1	7
5	7	3	4	9	1	6	8	2
2	9	6	8	5	4	1	7	3
3	4	1	2	6	7	8	9	5
7	8	5	3	1	9	4	2	6

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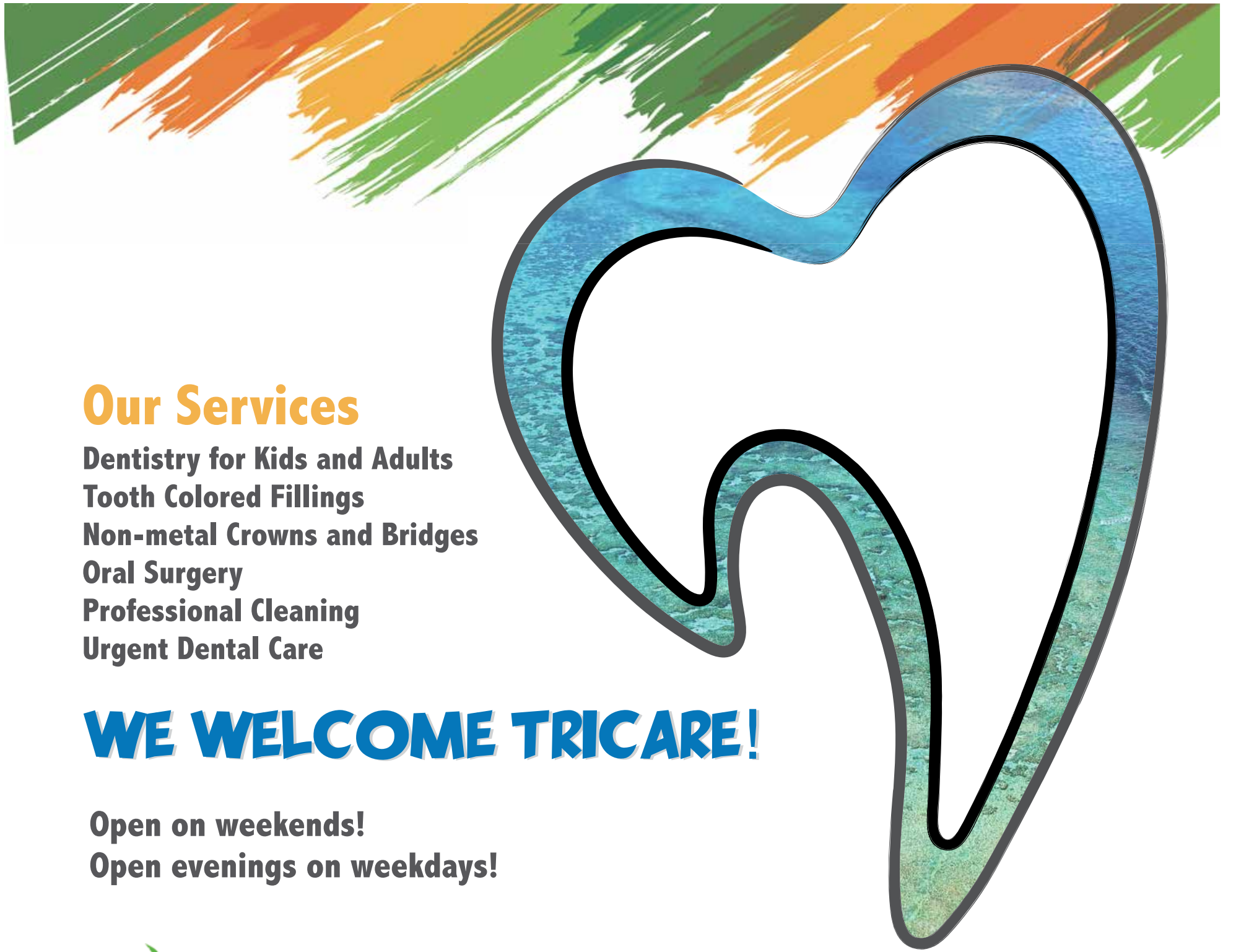
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- Army Lt. Col. (Ret.) Annette Merfalen

Cheeseburger Biscuits

Cheese...seasoned ground beef...bacon...all baked in a fluffy biscuit (did I mention there was BACON?).

These little pillows of delight are delicious as a snack, appetizer, or served with your favorite soup or meal.

Give my recipe a try. I think you'll like it.

- **PREP TIME:** 15 mins
- **COOK TIME:** 10 mins
- **TOTAL TIME:** 25 mins



DIRECTIONS

- 1 Brown the ground beef with the Dashida seasoning; set aside to cool.
- 2 Cook the bacon until crisp. Crumble the bacon into small bits; set aside. Reserve about 2 tablespoons of bacon fat.
- 3 In a large mixing bowl, mix together the cooked ground beef, bacon bits, Bisquick mix, baking powder, and cheese.
- 4 Fold in the reserved bacon fat, mayo, and sprite. Mix GENTLY, just until all ingredients are incorporated (do not overwork the dough).
- 5 Using a large ice cream scoop (I used one that holds ¼ cup), scoop out balls of dough, placing them on a baking sheet 1 inch apart.
- 6 Bake at 450 degrees for 10 minutes. Note: The cooked biscuit will feel slightly soft when the baking time is finished; do not be tempted to cook them longer, however. You are most likely feeling how soft the biscuits are because of the melted cheese.
- 7 Immediately remove the biscuits to a wire cooling rack.
- 8 Serve warm.

Enjoy as a snack or with your favorite soup or meal.

Step into Annie's Chamorro Kitchen via Facebook. Search for: "Annie's Chamorro Kitchen"

INGREDIENTS

- 1 pound ground beef
- 2 tablespoons beef flavored Dashida
- 10 slices bacon
- 4 cups Bisquick mix
- 1 tablespoon baking powder
- 4 cups shredded cheddar cheese
- 1 cup mayonnaise (YES, mayo)
- 1 cup Sprite (YES, sprite)

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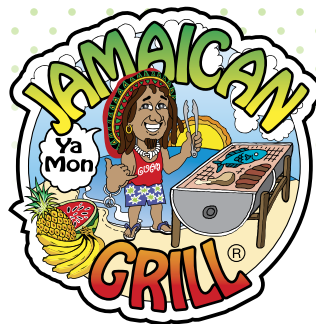
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GUAM EDITION

DECEMBER 9, 2024



Pacific policy possibilities

Experts consider how second Trump administration will contend with US adversaries in Asia

Page 2

U.S. Marines with the Marine Rotational Force – Darwin 24.3 participate in a jungle survival class in Australia in August.

MITCHELL JOHNSON/U.S. Marine Corps

COVER STORY

Experts: Trump may bring Pacific shift

Individual deals with countries likely to take precedence over alliances

BY ALEX WILSON
Stars and Stripes

TOKYO — President-elect Donald Trump will probably prize deals with individual Indo-Pacific countries over multinational partnerships, a strategy likely to allow China to drive a wedge between the U.S. and its allies, two strategy advisers said.

Trump may depart significantly from President Joe Biden's agenda for curtailing Beijing's influence, although both see China as the primary U.S. competitor, Christopher Johnstone, a managing principal at The Asia Group, a strategic advisory firm, said at the Foreign Correspondents' Club of Japan.

The Biden administration pursued cooperation among its allies and partners, for example, by increasing cooperation and ties between the U.S., Japan and South Korea. Trump is more likely to pursue individual agreements and pressure allies into

spending more on defense.

"He brings a deep skepticism about allies and has tended to view them as free riders who have often taken advantage of the United States," Johnstone told reporters.

Japan this year announced a plan to increase defense spending to 2% of gross domestic product, but Johnstone expects Trump to press for at least 3%.

Trump during his first term pushed South Korea to pay more of the cost to keep American forces stationed in the country or face their withdrawal.

"I think we have to assume that's also a conversation that could return," Johnstone said.

Trump has at times been a strong supporter of Taiwan, but also expressed displeasure with



Denmark



JEREMY STILLWAGNER/Stars and Stripes

Christopher Johnstone, a managing principal for The Asia Group, speaks to reporters at the Foreign Correspondents' Club of Japan in Tokyo.

its defense spending and "questioned the importance of Taiwan to the United States," he said.

Faced with Trump's plans to use tariffs and other trade deals to distance the U.S. economy from China, Beijing is likely to retaliate, Johnstone said.

"[China is] likely to seek to

"(Trump) brings a deep skepticism about allies and has tended to view them as free riders who have often taken advantage of the United States."

Christopher Johnstone
The Asia Group

divide Japan, South Korea, the Philippines and Australia, possibly by offering separate inducements and separate incentives related to trade and investment; to attempt to divide the progress that's been made," he said.

China may also test Trump's commitment to Taiwan and keeping open the South China Sea through increased military activ-

ity in the area, Johnstone said.

China views Taiwan, a functionally democratic island separated from the mainland by the 110-mile-wide Taiwan Strait, as a breakaway province that must be reclaimed, by force if necessary.

Abraham Denmark, a senior adviser for the Asia Group, said Taiwan presents the greatest potential for conflict. Chinese President Xi Jinping has set 2027 as the year Beijing should be "ready to take Taiwan by force," Denmark said.

"It doesn't mean that they will try to do that," he said. "But it does, I think, signify that the potential for conflict in East Asia, if not high, is a very real possibility that we cannot ignore."

Most Indo-Pacific nations seek stable relationships with both countries, Denmark added.

"I expect countries to continue to hedge for the most part and try to maintain as robust a relationship [as] they can with the United States while trying to muddle through with China," he said.

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Trump may recognize N. Korea as nuclear state, expert says

BY SETH ROBSON
Stars and Stripes

TOKYO — Donald Trump in his second term as president is likely to accept North Korea as a nuclear weapons state and ask for more defense spending by America's Asian partners, a Japanese foreign policy expert told reporters.

Those close to Trump see no hope of denuclearizing North Korea during his second term, according to Meikai University professor Tetsuo Kotani, a senior fellow at The Japan Institute of International Affairs.

"According to President-elect Trump, he's going to recognize that (nuclear weapons power) status for North Korea so that he can bring North Korea to the negotiation for nuclear arms control," Kotani, an expert in international relations, said in translated remarks during an online conference at the Foreign Press Center Japan.

Recognized nuclear states include the U.S., Russia, Britain, France and China, all signatories to the Treaty on the Non-Proliferation of Nuclear Weapons. North Korea signed the treaty in 1985 but withdrew after testing its own nuclear weapons in 2003. India and Pakistan have declared their weapons but are not signa-

tories, and neither is Israel, which is believed to have them.

U.S. negotiators will focus instead on limiting the North's arsenal of intercontinental ballistic missiles that could reach the U.S., Kotani said. The North last tested an ICBM on Oct. 31.

Official recognition of North Korea as a nuclear weapons power will damage non-proliferation efforts, but without it, Trump's advisers think the North's nuclear threat could be greater in 10-20 years, he said.

"The international community is faced with the question of what they should consider in the event that the United States officially recognizes North Korea as a country owning nuclear weapons," he said.

Meanwhile, a Trump administration will seek to end conflicts in Ukraine and the Middle East and prioritize Asia, where China is seen as the greatest threat, he said.

"Trump's security team is characterized by members who are hard-liners against China," he said.

Trump's cabinet nominations include China hawks Sen. Marco Rubio for secretary of state and Rep. Mike Waltz as national security adviser.

Trump advisers include mem-

bers of the America First Policy Institute such as Keith Kellog, a retired Army lieutenant general and former national security adviser to Trump's first vice president, Mike Pence, Kotani said.

The Trump administration may require Japan, Taiwan and the Philippines to increase their defense spending and buy more U.S. arms, he said.

Taiwan, for example, could be asked to increase its defense budget from 2.5% of gross domestic product to 3%, Kotani said.

"Defense of the first island chain is considered to be of high importance, therefore, for the defense of Taiwan itself, the U.S. is willing to be involved," he said.

Japan's newly elected Prime Minister Shigeru Ishiba is unlikely to establish the sort of personal relationship that his late predecessor Shinzo Abe had with Trump, Kotani said.

Japan could improve its relationship by investing in U.S. energy and buying more U.S. oil and gas. Japan and other allies may potentially invest in U.S. shipbuilding, which cannot keep up with the U.S. Navy's requirements, he said.

The Trump administration is unlikely to alter plans to reorgan-



KOREAN CENTRAL NEWS AGENCY/AP

North Korean leader Kim Jong Un, center, walks near what state media says is a Hwasong-17 intercontinental ballistic missile on the launcher at an undisclosed location in North Korea in March 2022.

ize U.S. Forces Japan to strengthen the alliance as if faces a burgeoning China, he said.

Tariffs proposed for allies and friendly nations such as Japan can be seen as bargaining chips to open markets for U.S. products and reduce America's trade deficit, Kotani said.

High tariffs on Chinese imports won't be negotiable since the policy is aimed at bringing

industry back to America, he said.

"He will promote full decoupling between the U.S. and Chinese economies, not just high-tech industries," he said, adding that he expects Trump to pressure allies and friendly countries to also decouple.

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PACIFIC

Report: US may deploy nearby if Taiwan invaded

Forces will be sent to Japanese, Philippine islands if China acts

By **SETH ROBSON**
Stars and Stripes

TOKYO — U.S. forces plan to dig in on Japan's southernmost islands and in the Philippines if China invades Taiwan, according to a Japanese news agency.

The deployments would happen under a plan being prepared by the United States and Japan, Kyodo News reported, citing anonymous sources familiar with U.S.-Japan relations.

Chinese President Xi Jinping has stated his intent to reunite the self-governing and democratic island with mainland China, by force if necessary.

A Marine littoral regiment armed with HIMARS — High Mobility Artillery Rocket Systems — would be sent to Japan's southwestern Nansei islands, between Okinawa and Taiwan, according to Kyodo's sources. Japanese forces would provide logistical support to the Marines.

Littoral regiments typically consist of about 2,000 Marines and are intended to be able to rapidly deploy to islands, coast-

lines and observation posts along chokepoints.

In November, the Okinawa-based 12th Marine Regiment was transformed into the 12th Marine Littoral Regiment. The 3rd Marine Littoral Regiment was launched in Hawaii in March 2022. The service plans to establish another littoral regiment on Guam.

"The 12th Marine Littoral Regiment will integrate with the Joint Force and the capabilities of our allies and partners, supporting deterrence efforts, and remaining prepared to respond to potential crises," 1st Lt. Isabel Izquierdo, a spokeswoman for the Okinawa-based 31st Marine Expeditionary Unit, said.

Meanwhile, a U.S. Army multi-domain task force would deploy to the Philippines under the plan reported by Kyodo.

They operate in the air, land, sea, space, cyber and information domains.

U.S. Army Pacific's 1st Multi-Domain Task Force at Joint Base Fort Lewis-McChord, Wash., has



RODNEY FRYE/U.S. Marine Corps

U.S. and Japanese troops fire High Mobility Artillery Rocket Systems, or HIMARS, and M270 multiple rocket-launchers during the Keen Sword exercise on the northern island of Hokkaido.

sent troops to train in Japan in recent years.

Japan's Ministry of Defense and U.S. Army Japan did not immediately respond to questions emailed about Kyodo's report.

Any Marine would look at a map of Taiwan and the surrounding area and suggest putting missiles nearby, said retired Marine Col. Grant Newsham, a

senior researcher with the Japan Forum for Strategic Studies in Tokyo.

"Nansei Shoto (Japan's southernmost islands) and northern Philippines practically have signs in them saying 'put missiles here,'" he said by email. "Even non-military types can figure it out."

Missile deployments could help break a blockade of Taiwan,

but their real use is in the event of an all-out fight or as deterrence, Newsham said.

The reported joint operations plan "demonstrates a higher degree of willingness of both nations to defend their interests — by fighting, if necessary," he said.

Stars and Stripes reporter Hana Kusumoto contributed to this report.

INDOPACOM chief warns Taiwan is in China's sights

By **CAITLYN BURCHETT**
Stars and Stripes

WASHINGTON — The U.S. has witnessed in recent months a historic amount of large military exercises conducted by China, the commander of U.S. Indo-Pacific Command said recently as he sounded the alarm about a potential invasion of Taiwan.

"Over the summer, I saw the most rehearsal and the most joint exercises from the People's Republic of China that I had ever seen — with the widest geography, the most joint operations for air, missile, maritime power that I had seen over an entire career of being an observer," Adm. Samuel Paparo said during a Brookings Institution panel.

A fleet of 152 vessels, as well as 200 combat amphibious vehicles, were spotted on a single day, Paparo said, which was evidence of an upward trajectory and modernization of the People's Liberation Army.

The People's Republic of China has indicated its forces would be ready for conflict by 2027. The country has a growing interest in invading Taiwan. China regards the democratically governed

"Over the summer, I saw the most rehearsal and the most joint exercises from the People's Republic of China that I had ever seen."

Adm. Samuel Paparo

island as a renegade province that must, at some point, accede to Beijing's control.

China's military in recent years has increasingly encroached on Taiwan's air defense identification zone, the area just beyond its airspace.

In May, China simulated bomber attacks and ship-boardings during two days of military exercises around Taiwan. Paparo said China conducted a second military demonstration near Taiwan in October that coincided with the Taiwan National Day holiday.

Additionally, Paparo highlighted, China has a growing partnership with Russia. In July, Russian and Chinese bombers were spotted flying together near Alaska for the first time.

Vice Adm. Peter Gautier, deputy commandant for U.S. Coast

Guard operations, told lawmakers the service recently witnessed the Russian border guard and Chinese coast guard conducting a joint patrol high in the Bering Sea, marking the first time the two countries have conducted joint operations in Arctic.

"This is the military environment that we find ourselves in in 2024," Paparo said.

Now, conflicts around the world — Russia's invasion of Ukraine and the ongoing conflicts between Israel and Iran-backed proxy groups — are eating up U.S. inventory of high-end capabilities, such as Patriot air defense missiles, Paparo said.

"Inherently, it imposes costs on the readiness of America to respond in the Indo-Pacific region, which is the most stressing



WYATT OLSON/Stars and Stripes

Adm. Samuel Paparo leads a talk at the Indo-Pacific Irregular Warfare Symposium in Honolulu earlier this year.

theater for the quantity and quality of munitions, because the [People's Republic of China] is the most capable potential adversary in the world," he said.

In August, the U.S. purchased approximately \$19.6 million worth of Patriot Advanced Capability-3 interceptors, or PAC-3 missiles, the Japanese Defense Ministry's agency for acquisition, technology and logistics said in a news release. The number of missiles included in the deal was not disclosed.

The U.S. promised to send Ukraine 500 Patriot missiles and

short-to-medium range missiles, The Wall Street Journal reported.

U.S. stocks of PAC-3 missiles, commonly used in the MIM-104 Patriot surface-to-air missile system, have decreased over the past year due to U.S. support for Ukraine.

Paparo said he is "dissatisfied" with the U.S. magazine depth and stressed a need to "replenish those stocks, and then some."

Stars and Stripes reporter Wyatt Olson contributed to this report.
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PACIFIC

DOD to arm Philippines with more sea drones

US makes efforts to bolster ally threatened by Chinese claims

By SETH ROBSON
Stars and Stripes

The United States is arming the Philippines with advanced sea drones as part of an effort to bolster an ally threatened by China's territorial claims and growing maritime power.

The state-run Philippine News Agency published a photograph of Defense Secretary Lloyd Austin checking out a T-12 Mantas unmanned surface vessel a day earlier in Puerto Princessa on the country's western island of Palawan.

Manila has been in a standoff with Beijing's coast guard and maritime militia over disputed South China Sea territory west of Palawan.

The Philippine navy has four T-12s along with another type of sea drone — the T-38 Devil Ray — Marine Capt. Joshua Estrada, a liaison officer at the U.S. Embassy in Manila, said by email.

More unmanned vessels will be provided to the Philippines, Austin said at the Western Command headquarters on Palawan, according to the news agency.

"We expect to see many more platforms like [the T-12] delivered with the \$500 million in [foreign military financing] that I announced during my visit in July, to help ensure that the Philippines has the capabilities and means to defend its rights and its sovereignty throughout its exclusive economic zone," he said in the agency's report.

Austin didn't say how many additional sea drones the U.S. will provide or how much each of the vessels cost.



DAVID RESNICK/U.S. Navy

A T-38 Devil Ray unmanned surface vessel operates in the Arabian Gulf, in 2021. The United States plans to arm the Philippines with similar seagoing drones.

"The T12 has the capability of long duty cycles performing the dull, dirty and dangerous missions."

Martac website

The United Kingdom in January 2020 agreed to buy five T-12s, along with sensors, equipment, spare parts, training and technical support for about \$2.3 million, Naval News reported at the time.

Austin watched a drone boat in action off Palawan's coast, according to the news agency's report.

"When the T-12 was on display out there ... a fundamental part of that is the ability to command and control that using cyber capabilities," he said.

The electric-powered T-12 is 12 feet long and can carry a 140-

pound payload and launch from ship or shore, according to Florida-based manufacturer Martac.

"The T12 has the capability of long duty cycles performing the dull, dirty and dangerous missions," the company's website states, listing missions such as mine countermeasure, search and rescue, security, swarming, and electronic warfare and intelligence.

Ukrainian drone boats and missiles have inflicted heavy damage on Russia's Black Sea fleet since late 2022, and that success has caught the eye of U.S. officials.

Deploying large numbers of cheap drones into a relatively confined battle space such as the Taiwan Strait or the seas near China could make those spaces no-go territory or escalate the costs of operating there to prohibitive levels, said James Holmes, chair of the maritime strategy program at the Naval War College in Newport, R.I.

The Pentagon's Replicator program, announced last year, envisions such a capability, he said.

"If the Joint Force, along with our allies, can seal off the straits along the first island chain, it will have corralled China's navy and air force and can strike at them with missiles and drones within their own home waters," Holmes said. "That's a wicked problem for Beijing."

But former Navy Capt. Jan van Tol, a senior fellow at the Center

for Strategic and Budgetary Assessments, a nonprofit defense-policy think tank in Washington, D.C., said Russian electronic warfare and physical barriers have reduced the effectiveness of Ukrainian sea drones.

However, the unmanned vessels could be effective in narrow straits and other geographically constrained areas, he wrote in an email.

"Where the ranges are comparatively small, smaller and cheaper kinds of drones could have significant effects in that a comparatively large number of them could overwhelm target defenses, cover significant portions of the anticipated maritime battlespace and, importantly, influence an enemy's risk calculus," he wrote.

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Navy: Planned biofuel plants pose no environmental risks

By WYATT OLSON
Stars and Stripes

FORT SHAFTER, Hawaii — The Navy has determined that leasing out land for construction and operation of a pair of biofuel and solar energy plants at Joint Base Pearl Harbor-Hickam would pose no significant environmental impact.

The Navy's issuance of a final environmental assessment that found no significant impact clears the way for a project that will "improve energy security, strategic flexibility and energy resiliency at JBPHH and the island of Oahu," the service said

in a news release.

The finding means the Navy will not be required to prepare a much more comprehensive environmental impact statement for the project, according to the release.

The plants are expected to be operational by 2027.

One 10-acre site would house a biofuel-powered generation plant. A separate 15 acres would hold a photovoltaic solar generating system. Both sites would house lithium-ion battery storage systems.

The locations would be connected to the existing distribution

system operated by Hawaiian Electric Co., which provides roughly 95% of the state's electricity.

Ameresco Inc., a publicly traded renewable energy firm headquartered in Massachusetts, was selected in December 2023 to develop the project.

The land lease could last up to 37 years, at which time the Navy and the plants' operator could agree on a new lease of up to 13 years, according to the news release.

Under normal operating conditions, the electricity produced by the two plants would supply

power to Hawaiian Electric for customers across Oahu, the assessment states.

"During power outages, output would be provided to [the joint base] to meet mission requirements and would additionally support the grid up to its full capacity," the assessment states. "This would eliminate the use of emergency generators, thereby improving efficiency and reducing equipment emissions."

The naval base was designated a National Historic Landmark district in 1964, and the projects will affect structures that "contribute" to that district, according

to the final assessment.

The plans call for demolishing three historic buildings and altering the use of six others.

Among those slated for demolition are two massive warehouses built in 1941.

The larger of the two, at 801 feet by 101 feet, could house nearly three football fields end to end.

"The warehouse was determined to be a distinctive building type due to its large size," the final assessment states.

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PACIFIC

Guam is new homeport for USS Minnesota

Sub is island's 1st Virginia-class sub

BY WYATT OLSON
Stars and Stripes

The USS Minnesota arrived at Naval Base Guam, the first Virginia-class fast-attack submarine to be homeported in the strategically important U.S. territory.

"The security environment in the Indo-Pacific requires that the U.S. Navy station the most capable units forward," the service said in a news release announcing the sub's arrival.

"This posture allows flexibility for maritime and joint force operations, with forward-deployed units ready to rapidly respond to deter aggression and promote a peaceful and prosperous Indo-Pacific region."

The Virginia-class subs will eventually replace the Navy's aging fleet of Cold War-era Los Angeles-class vessels.

Guam homeports four Los Angeles-class subs: USS Annapolis, USS Jefferson City, USS Asheville and USS Springfield.

Virginia-class subs are designed for a greater range of missions, with an emphasis on littoral operations, according to a Navy fact sheet.

They support a host of missions, including anti-submarine



JUSTIN WOLPERT/U.S. Navy

The Virginia-class fast-attack submarine USS Minnesota arrives at Naval Base Guam.

warfare, anti-surface ship warfare, strike warfare, surveillance and reconnaissance.

The subs are designed so that their torpedo rooms can be reconfigured to hold a large number of special operations forces and their equipment during extended deployments.

The USS Minnesota was commissioned Sept. 7, 2013, in Norfolk, Va., becoming the 10th Virginia-class sub brought into service.

It was previously homeported at Joint Base Pearl Harbor-Hickam, Hawaii, where it completed a two-year maintenance overhaul this summer.

The ship is manned by a crew of about 140 sailors, according to the Navy's news release.

The crew members are "eager to get out into the local community and stand ready to contribute to our strategic objectives and maintain warfighting readiness in the Pacific,"

Cmdr. Isaac Pelt, Minnesota's skipper, said in the release.

Guam is of growing importance to the Pentagon's Indo-Pacific strategy as China continues to expand its navy and its ambitions in the region.

The island is also home to Andersen Air Force Base and Camp Blaz, a massive Marine Corps base still under construction.

Guam would serve as a critical hub in the event of a con-

flict with Beijing because of its proximity to the South China Sea, a flashpoint in the region.

The USS Minnesota's presence "will enhance our operational capabilities and further strengthen deterrence efforts throughout the Indo-Pacific," Capt. Neil Steinhagen, commander of Submarine Squadron 15, said in the news release.

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First carrier since 'Fat Leonard' case visits Malaysia

BY ALEX WILSON
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The USS Abraham Lincoln pulled into Port Klang, marking the first U.S. aircraft carrier visit to Malaysia in more than a decade following a high-profile bribery scandal involving a Malaysian contractor.

The carrier sailed through the Strait of Malacca and docked at the port southwest of Malaysia's capital, Kuala Lumpur, for a scheduled stop, the Navy announced.

The visit is the first by a U.S. aircraft carrier to Malaysia since the USS George Washington stopped there in 2012. That visit preceded the arrest of Leonard Glenn Francis — also known as "Fat Leonard" — who orchestrated a decade-long scheme to bribe U.S. Navy officials.

Francis, the former head of Glenn Defense Marine Asia, pleaded guilty in 2015 to bribery, conspiracy to commit bribery and conspiracy to defraud the United States. He was sentenced to 15 years in prison in November for paying off more than 30 Navy officials with cash, prostitutes and luxury travel to secure lucra-



KASSANDRA ALANIS/U.S. Navy

The aircraft carrier USS Abraham Lincoln prepares to pull into Kuala Lumpur, Malaysia, for a scheduled port visit on Nov. 22.

tive contracts.

The Department of Justice said Francis swindled the Navy out of more than \$30 million. Port Klang was among Francis' "pearl ports," named for their profitability in the scheme.

In 2010, Francis conspired with

Navy Capt. Daniel Dusek to redirect the Abraham Lincoln to Port Klang, according to the U.S. Attorney's Office for the Southern District of California.

"[Dusek] is a golden asset to drive the big decks into our fat revenue GDMA ports," Francis

wrote to one of his employees, the Justice Department announced in 2015.

Dusek was sentenced in 2016 to 42 months in prison, according to the department.

Another Navy officer involved in the case, Capt. David Haas, is

seeking a reduction of a felony conviction to a misdemeanor after prosecutorial misconduct resulted in the reduction or dismissal of nine other defendants' felony convictions.

Leonard's defense team filed paperwork to appeal his conviction on Nov. 19.

The Abraham Lincoln's return to Port Klang was meant to reaffirm the strong ties between the U.S. and Malaysia, the Navy said in the release. The visit highlights the countries' "close people-to-people, economic, and security ties," it added.

Fleet spokeswoman Lt. Cmdr. Jamie Moroney declined to comment on how long the Abraham Lincoln will stay in port, citing operational security concerns.

Moroney did not respond to a question about the significance of the carrier's visit in the wake of the scandal, instead pointing out how such port calls provide opportunities for ship resupplies and crew relaxation.

"The Abraham Lincoln Carrier Strike Group stands ready to support any mission in support of a free and open Indo-Pacific," she added.

MILITARY



PHOTOS BY LORETTO MORRIS/Stars and Stripes

An F-15 similar to those flown while U.S. forces fought off an April 13-14 Iranian attack on Israel was displayed at an award ceremony at RAF Lakenheath, England. An F-15E was used in the battle by two Air Force members who were awarded the Silver Star at the ceremony.

Medals for defending against missiles

30 service members recognized for battling barrage of Iranian attacks

BY LORETTO MORRIS
Stars and Stripes

RAF LAKENHEATH, England — An Air Force officer who became the third woman to be awarded a Silver Star since World War II was among 30 service members recognized this week for battling a barrage of Iranian missiles and drones during an unprecedented retaliatory attack against Israel earlier this year.

Capt. Lacie Hester, a weapons systems officer, was awarded the third-highest military decoration for valor in combat at a ceremony at RAF Lakenheath in England. Maj. Benjamin Coffey, the pilot of the two-seater F-15E, received the citation alongside Hester.

More than 150 people attended the ceremony to honor the awardees, which included ground crew members who kept the pilots in the fight during the April 13-14 Iranian attacks.

Hester and Coffey were part of a coalition air mission that countered an Iranian launch of more than 300 ballistic and cruise missiles, as well as one-way attack drones.

During their first flight, the pair intercepted six drones flying in the dark at low altitude, the Air Force said.

The fighter was forced to return to an undisclosed base in the

Middle East because of a missile that couldn't fire.

Coffey and Hester took cover in a nearby bunker in anticipation of a possible attack on the base.

After learning that a replacement F-15 was ready and as overhead explosions from missile intercepts rang out, they left the bunker for a second flight.

During both flights, the pair fired all available weapons. Hester also directed fighter jets in the area through the end of the Iranian attack, officials said.

Despite the risks, they remained focused on completing their mission and returning to safety, Lt. Col. Timothy "Diesel" Causey, commander of the 494th Fighter Squadron, said.

"It was just this beautiful symphony of execution," Causey said.

Causey was one of six people who received the Distinguished Flying Cross with valor. In all, 14 officers earned the Distinguished Flying Cross in some form. It acknowledges the recipient's "heroism or extraordinary achievement" while participating in a flight.

Six people ranging from airman first class to staff sergeant received the Air and Space Achievement Medal, while six others earned commendation medals.



Capt. Lacie Hester, left, and Maj. Benjamin Coffey, right, watch the closing of an award ceremony at RAF Lakenheath in England on Nov. 12. Each received a Silver Star.

Maj. Clayton Wicks and Master Sgt. Timothy Adams were awarded Bronze Stars for their efforts, which included directing maintenance, refueling and reloading operations for a dozen F-15s over seven hours while under threat from the Iranian assault.

Gen. James Hecker, U.S. Air Forces Europe and Africa commander, praised the award recipients and the collective efforts of the 48th Fighter Wing, known as the Panthers.

"You never know when your time is going to come, but when your time comes, you need to be ready," Hecker said. "I'm happy to say the Panthers were ready."

In all, seven women have re-

ceived the Silver Star and Hester is the first in the Air Force. Three others received the Citation Star, a predecessor of the current medal.

Pfc. Monica Lin Brown received the Silver Star for treating wounded soldiers while under intense small arms and mortar fire in April 2007 in Afghanistan.

Then-Sgt. Leigh Ann Hester, who is not related to Capt. Lacie Hester, was awarded the medal for her actions during a March 2005 enemy ambush on a supply convoy near the town of Salman Pak, Iraq. She was the first woman to receive the citation since World War II.

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Sealift command has plan to fill jobs

BY CAITLYN BURCHETT
Stars and Stripes

WASHINGTON — The Military Sealift Command is rolling out an initiative to improve mariner recruiting and retention as hundreds of unfilled jobs at sea have forced the command to sideline 17 ships.

The command's efforts to attract and retain workers in the next two years will focus on keeping consistent work and time-off schedules to ensure mariners have a work-life balance. The command is also seeking reforms to pay caps to offer higher wages that will attract more mariners.

"The overarching goal of the workforce initiative is to rebuild mariner trust and improve quality of service. To do this, [Military Sealift Command] is focused on four things: retention, recruiting, quality of service, pay reform, and HR policies and systems," said Rear Adm. Phillip Sobeck, commander of the Navy's Military Sealift Command.

In October, the Military Sealift Command announced it was looking to sideline 17 ships with hopes it would address the workforce shortage crippling its logistics fleet. Sobeck confirmed that the command is moving forward with that plan as part of its new workforce initiative.

The Military Sealift Command operates about 125 civilian-crewed ships responsible for a range of tasks, such as resupplying Navy ships, transporting combat cargo at sea and conducting specialized missions. But the command is having trouble attracting and keeping workers due to high operational tempo, delayed reliefs, extended deployment time and mandated pay caps, Sobeck said.

About 5,600 civilians fill 4,500 billets across the Military Sealift Command. It follows a 1.22 model, where for every 100 mariners on a ship, there should be 22 mariners on shore. That model, Sobeck said, is unsustainable. The command is looking to achieve a 1.4 model by 2026 and eventually, a 1.7 model.

Taking 17 ships offline will free up about 800 mariners, who will be reassigned to higher priority ships.

Still, the command needs to fill 800-1,000 jobs to meet the 1.4 model and achieve 95% readiness across its fleet, he said.

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MILITARY



NICHOLE HIGNETT/True to Life Photography

Members and friends of The Tun Legacy Foundation hosted a ceremonial groundbreaking for The Tun, a project to re-create the Tun Tavern, in Philadelphia on Nov. 10.

Marines' birthplace to be rebuilt

Groundbreaking held in Philadelphia for reconstruction of Tun Tavern

BY LYDIA GORDON
Stars and Stripes

Philadelphia has hosted a ceremonial groundbreaking for "The Tun" as part of a project to re-create the historic tavern known to every Marine as the service's birthplace.

Located just a few hundred feet from the original site, the project is spearheaded by The Tun Legacy Foundation, a non-profit group led by Marine Corps veteran and Philly native Patrick Dailey.

While the groundbreaking didn't mark the official start of construction, the foundation used the occasion to celebrate the Marine Corps' birthday as a symbolic milestone, affirming the project's commitment to becoming a reality.

The original Tun Tavern served as a mariners' bar and meeting place for several notable organizations, including the Society of St. George, the Pennsylvania Freemasons, St. Andrew's Society, the Friendly Sons of St. Patrick, the Navy and the Marines.

While the new tavern will honor its Marine Corps connection, The Tun will remain true to its historical roots, paying tribute to all six organizations, Dailey said.

"This is not a Marine Corps museum. We have one of those

"This is a re-creation of a mariner's tavern."

Patrick Dailey

The Tun Legacy Foundation in Quantico," he said. "This is a re-creation of a mariner's tavern."

Dailey plans for sections of the tavern to showcase its storied history.

Original menus, donated by the Society of St. Andrew's, will guide some of the offerings. Plans include a microbrewery and a colonial-style warehouse attached to the replicated tavern, to be dubbed the Peg Mullan's Beefsteak Club, which is what the tavern was known as in the 1740s.

The target opening date is Nov. 10, 2025, to coincide with the Marine Corps' 250th birthday, but financial challenges could delay the project.

The foundation has received two major donations of \$1 million, along with more from fundraising events aided by volunteers, Dailey said. But they'll need plenty more to fully realize the vision.

"If we don't have enough funds, we'll probably have to slow things down, which would



Ballinger Architects

An artist's rendering shows concepts for the exterior of the renovated historic Tun Tavern.

be unfortunate," Dailey acknowledged. He plans to host a commemorative event at the site next year, finished or not.

A more realistic opening date, according to Dailey, may be 2030, aligning with the 300th anniversary of the Freemasons, another key group from the original tavern's history.

"People thank me for building the tavern," Dailey said. "I'm not building the tavern — it's a community effort."

Contributions have come in many forms, including construction, labor and materials offers from veterans and industry professionals.

The foundation intends to donate all proceeds upon opening to veteran and educational organizations, creating a lasting legacy of service and community.

"I really would like to see it established as the place to go to experience a meal or experience colonial Philadelphia," Dailey said. "It was such an iconic place in the history of Philadelphia and America."

Information on the project and The Tun Legacy Foundation can be found at <https://thetun.org/>.

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Arlington needs upgrades for horses

BY LINDA F. HERSEY
Stars and Stripes

WASHINGTON — The return of military horses that have escorted caskets to gravesites at Arlington National Cemetery for more than 75 years will depend on the Army securing adequate pastureland, repairing rundown stables and improving training for handlers, officials said.

Unsanitary living conditions and a lack of open space for the herd to graze led to an indefinite suspension of the 3rd Infantry Regiment Caisson Platoon in May 2023 after several horses died, Maj. Gen. Trevor Brendenkamp, commander of the Army Military District of Washington, said recently at a hearing of the House Veterans' Affairs Committee's subpanel on disability and memorial affairs.

Lawmakers sought an update on the Army's work to improve care for the horses and develop a plan for the resumption of horse-drawn funerals at Arlington.

"Caisson-pulling military horses were dying in 2022 because of the Army's failure to provide proper food, veterinary care, pastureland and stables for the herd," said Rep. Morgan Luttrell, R-Texas, chairman of the subcommittee. "Our caisson platoon should be the most elite organization of its kind on the planet."

Known as the Old Guard, the caisson platoon of the 3rd Infantry Regiment has carried the caskets of deceased service members to gravesites at Arlington since 1948.

The caisson — a ceremonial wagon that bears the casket — is drawn by four specially trained horses. The processions are considered an integral part of traditional full-honor military funerals at Arlington.

"The Army has given us no estimate on a time or date when these operations will resume," Luttrell said.

An Army investigation in 2023 revealed the horses were kept in cramped quarters with a lack of maintenance or care.

The herd was grazing on land with construction debris and manure. Horses were consuming low-quality feed and suffering from parasites, according to the findings. Sand and gravel were found in the digestive tracts of two horses that died.

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MILITARY

FDA OKs trials on pot for vets with PTSD

By LINDA F. HERSEY
Stars and Stripes

WASHINGTON — The Food and Drug Administration has authorized a not-for-profit company in California to proceed with clinical trials to study the effectiveness of smoking cannabis to treat post-traumatic stress disorder in veterans.

MAPS — the Multidisciplinary Association for Psychedelic Studies — will initiate the short-term study of veterans who will smoke marijuana and report their reactions to the drug by using a mobile app, according to a letter from the FDA approving the clinical trials.

The five-week study will follow 320 participants diagnosed with moderate to severe PTSD who will smoke cannabis at home and then rate their

PTSD symptoms by using an app, according to MAPS.

"This study is extremely important to me as a veteran because other medications I use do not work on my symptoms," said Hether Zeckser, a 36-year-old former corporal who served in the Marines from 2007-11.

Zeckser of Virginia, an advocate for cannabis research, said her own personal use of marijuana helps relieve her symptoms from service-connected PTSD, while the drugs that she is prescribed by her doctors at the Department of Veterans Affairs have not worked.

"I look forward to the outcome of this research," she said. "I would like to see cannabis approved as a PTSD treatment and get health care coverage for the costs."

The FDA has the authority to

regulate and approve new drugs. Clinical trials with human test subjects are a step in that process.

For this study, veterans will receive active cannabis or a placebo. The study is double-blind, meaning the veterans and their clinicians will not know which dose they are receiving, said Allison Coker, director of cannabis research at MAPS.

A veteran's PTSD symptoms will be assessed at the start and end of the treatment. Former service members selected for the clinical trials must have prior experience smoking cannabis. They also must agree to limit their cannabis use to the doses provided for the study, according to MAPS.

The FDA's Division of Psychiatry Products cleared the Phase 2 study of smoked can-

nabis in veterans for the treatment of PTSD — called MJP2 — to proceed. Under FDA oversight, MAPS conducted an earlier phase of the study.

"This breakthrough decision opens the door to future cannabis research, mirroring real-world consumption and generating safety data to guide medical professionals," Coker said.

MAPS is still in discussions with the FDA about when the trials will start.

Study participants will initially be trained to inhale cannabis while under observation. They will be supplied cannabis or placebos to take home and use on an outpatient basis.

Sites in Michigan, Arizona and Florida are under consideration for the trials, including VA facilities. Veterans will not undergo mental health counsel-

ing as part of the study.

"This is not a therapy study, and participants will not receive psychotherapy," Coker said.

But the clinical trials will enable researchers to develop data about the safe use of cannabis to inform further studies of the drug, she said.

Patients with PTSD commonly use marijuana to manage their symptoms, but there is a lack of scientific evidence on its safety and effectiveness that reflect "real-world consumption patterns," Coker said. "MAPS' successful negotiations with the FDA will benefit future clinical researchers investigating cannabis as a potential medical treatment for serious health conditions."

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Navy base in Japan plagued by macaque

By SETH ROBSON
Stars and Stripes

Sailors and civilians at a naval base near the Japanese capital have been told to keep their distance from a wild monkey spotted prowling nearby.

A "Monkey Warning" posted recently by Naval Air Facility Atsugi, in Kanagawa prefecture, noted reports from nearby Ayase city of a primate roaming off base.

"The city is asking residents to not approach the monkey and to avoid unnecessary outdoor outings," said a post on NAF Atsugi's official Facebook page. "If you see a wild monkey, keep your distance, go indoors and please call NAF Atsugi Security."

Base spokesman Greg Mitchell did not immediately respond to phone and email queries about the monkey.



Pixabay

Japanese macaques are common throughout most of Japan and inhabit forested mountain slopes right down to the fringes of Tokyo.

Monkey alerts have been issued for other U.S. military communities in and near Tokyo in recent years.

Camp Zama, headquarters of U.S. Army Japan, also in Kanagawa prefecture, warned residents on post and at a nearby housing area to be on the lookout for wild monkeys patrolling their neighborhoods in September

2021.

The following month, a Japanese macaque gained dual status as a celebrity and a fugitive at Yokota Air Base, home of U.S. Forces Japan in western Tokyo.

Spotted atop the roof of the base dental clinic, the monkey was soon a star of social media as base residents posted photos and videos of their macaque

sightings.

Japanese macaques are common throughout most of Japan and inhabit forested mountain slopes right down to the fringes of Tokyo, the world's largest urban area.

They are "gentle creatures that display frequent social interactions" and are seldom aggressive, according to the New England Primate Conservancy website.

Nonetheless, staring at them eye to eye can provoke an aggressive response, such as baring their teeth, according to JapanVisitor.com.

Further unwanted attention could result in a bite. They travel in troops, are active during the day and sleep in trees at night.

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Sergeant's romantic plans go up in flame

By BRIAN MCELHINEY
AND KEISHI KOJA
Stars and Stripes

CAMP FOSTER, Okinawa — Police on Okinawa arrested a Marine on suspicion of setting a hotel room on fire in an attempt gone wrong to create a romantic evening.

A sergeant assigned to Camp Schwab was recently taken into custody at the Naha police station after he "completely burned" the room the previous day, a spokesman for Okinawa Prefectural Police said.

The Marine lit about 20 candles in the room, then left to pick up his girlfriend at Naha Airport, according to police. The room caught fire between 10 and 10:30 p.m., the spokesman said.

The Marine told police he "lit the candles to prepare a surprise for his partner" and apologized for "putting the people of the hotel and surrounding area at risk," the spokesman said.

The fire occurred at the Prostyle Ryokan Naha Kenchomae hotel in Naha's Kume district, a hotel employee who declined to provide his name confirmed.

No injuries were reported, and no further damage occurred to the hotel, the police spokesman said.

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