

Send an Airman to the CIA

Hennessy Travelers Association To Nurture Rising Culinary Stars

Meet Staff Sgts. Cinnamon Calloway and Santiago Padilla.

Calloway manages the Tradewinds Flight Kitchen at Eglin Air Force Base, Valparaiso, Fla.

As a food production shift leader, Padilla supports the 60th Services

Squadron, Air Mobility Wing, at Travis Air Force Base, Fairfield, Calif., serving more than 40,000 meals a month.

Calloway and Padilla are two of 50 rising Air Force foodservice stars who will participate in a special program next February to study at the Culinary Institute of America's Greystone campus.

The weeklong residency is a unique educational opportunity created by the Hennessy Travelers Association in honor of its 50th anniversary. The program aims to provide additional skills for ser-



Calloway



Padilla

vicemen and women working in foodservice and potentially to fast-track talented Air Food Service workers into restaurant and hospitality careers.

WE NEED YOUR HELP

It costs \$2,500 to send one Airman to Greystone. Won't you help introduce Air Force foodservice professionals to the rewarding opportunities in a restaurant and hospitality career? **Give today!**

Questions? Call (210) 365-4339, or e-mail hta@satx.rr.com.

Yes, I would like to help send an Airman to the Culinary Institute of America!

Name _____

Restaurant/Operation _____

Address _____

City, State, Zip _____

I am submitting a donation of:

- \$50 \$100
 \$150 Other \$ _____



CLIP THIS BOX AND SEND WITH PAYMENT TO:

Hennessy Travelers Association
 50th Anniversary Celebration Campaign
 5727 Kissing Oak, San Antonio, TX 78247



What is the Hennessy Travelers Association?

The Hennessy Travelers Association is a group of military, restaurant and foodservice professionals who travel around the world to evaluate Air Force foodservice operations. They are members of the National Restaurant Association, Society for Foodservice Management, International Food

Service Executives Association and Air Force headquarters staff. Each May, the group awards its Hennessy Awards Trophy to the recognize excellence at the most deserving operations.

The National Restaurant Association helped establish the Hennessy Awards in 1957 as an outgrowth of Hoover Commission. Congress created the commission in 1947 to improve the efficiency of government agencies. One of its tasks: to improve feeding programs for servicemen. The commission recommended the creation of a military foodservice competition, which led to the first Hennessy Awards.

The program is named for John L. Hennessy, a Stouffer Hospitality Group executive on the Hoover Commission.



These 50 Air Force food service workers will study at the Culinary Institute of America's Greystone campus next February.

Thank You for Your Support

DIAMOND LEVEL

Nation's Restaurant News, Government Foodservice Magazine, American Express

PLATINUM LEVEL

Rose Packing Company, Hobart-Traulsen

GOLD LEVEL

Rare Hospitality Group

<http://www.hennessyaward.org>