



**3rd Expeditionary Sustainment Command
16th Sustainment Brigade
Public Affairs Office**

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Army cooks in remote site maintain 24-hour dining facility

DFAC

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16th SB Public Affairs

HABUR GATE, Iraq — Soldiers from the Logistics Task Force — Alpha, 16th Special Troops Battalion, 16th Sustainment Brigade, serve up hot plates of food for Soldiers in this remote border crossing on the Turkish border, often with a little creativity.

The dining facility caters to 70 to 150 people at any one time, serves three hot meals a day, and is always open for snack and drinks. Convoys of Soldiers traveling through Iraq often stop at the tiny DFAC.

Soldiers from this remote site handle their own food needs, often by augmenting their food stocks with fresh fruit and vegetables from Turkey.

“Our Soldiers work very hard,” said Capt. Charles Ausman, commanding officer, LTF-A, and 27-year-old, from Cincinnati, Ohio.

There are 18 Iraqis that work in the Army dining facility that clean and serve the food, but only Soldiers prepare the food.

“It’s easier for Soldiers to see other Soldiers prepare their food,” said Sgt. Sheena Kenshaw, food service specialist, LTF A, and 41-year-old native of Huntsville, Ala.

Kenshaw said that this is her third deployment, but the first time she has prepared food for Soldiers.

“We take great pride in serving food to everyone who wishes to eat here,” said Kenshaw.

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(Photos by Spc. Sean Dillard)



Sgt. Sheena Kenshaw, food service specialist, Logistic Task Force — Alpha, 16th Special Troops Battalion, 16th Sustainment Brigade, prepares spaghetti for Habur Gate soldiers during the Christmas time.