Vol. 36 No. 22 November 1, 2019

The Signature



NAVY, ITALIAN CHEFS BOND OVER PASTA

Story on page 6

SIGONELLA CELEBRATES NAVY BIRTHDAY WITH BALL

"MIDWAY" MOVIE SET FOR THEATER RELEASE

Direct Line

NAS Sigonella Executive Officer, Cmdr. Patrick Moran

Buongiorno Sigonella,
In my last Direct Line, I outlined my own personal strategy for managing conflict and promoting workplace synergy. To recap, I have found that more often than not, the underlying issue at the heart of any workplace conflict stems from the presence of these three things: uncertainty, inequality, or apathy. If one or more of these conditions exist, then the environment is ripe for a bad situation. Another way to look at a potential issue in the workplace is by asking three questions: Is something unclear? Is something unfair? Is someone not engaged?

This time, I would like to address the last condition – apathy. It is probably safe to say that most of us in the workplace have encountered someone who was simply not engaged. It could be a colleague, a supervisor, or someone you supervise. While apathy compared to uncertainty and inequality might sometimes be easier to discover, its effects can be much more pervasive and dangerous. Work may trudge on yet nothing is accomplished, goals aren't met, or vital information stops flowing. It is the stoic and noble individual who picks up the work, keeps the information flowing, or ensures goals are met, all for the sake of the whole team. But how long can this realistically be maintained? At some point, apathy has to be confronted and dealt with.

Process Delay

One of the surest signs that apathy may be at play is when processes stop moving along. This can happen in any level of an organization. On the deck plates, it may be something as simple as a leave request held up in the chain or paperwork that routinely gets re-routed. While there may be valid reasons for any delay, when processes consistently get delayed or stop altogether, that is evidence that someone, somewhere, is not engaged. For junior personnel, this can be extremely frustrating and demoralizing. Time and effort well-spent are seen as wasted and trust in the organization erodes. I specifically mention trust in the organization because the effects of losing that trust, particularly in a military organization, are profound. There have been studies that indicate when trust in an organization is destroyed, the moral injury that results can be worse than the effects of PTSD. Even if the effects aren't that extreme, a lack of trust creates the environment for further apathy.

Communication Breakdown

Another sign of apathy within an organization is when information is lost or simply doesn't get to where it needs to go. This can be seen a bit more clearly at higher levels in an organization. Critical information is usually disseminated vertically in most organizations. In most cases, leadership creates a message, refines the message with staff, disseminates it to All Hands, and entrusts staff to ensure the message makes it to the deck plates. For any message to be effective, it has to be complete, with all informational elements and context. Haphazard or careless communication will disrupt any message and is a sure sign of apathy.



The effects of this are easily seen when leadership engages throughout the chain to confirm the correct messaging is getting out. Apathy can be at any level in an organization, and the quickest way to find out where is for everyone to stay engaged and ask the right questions.

Stay Engaged

The effects of process delay and breakdowns in communication are numerous and profound. Fortunately, the easiest way to discover, or even prevent them, is simply to always stay engaged. This is critical for all levels of leadership. The level of engagement may depend on the circumstances and where one fits within an organization, but at minimum, it should include maintaining a questioning attitude. Ask questions and actively listen to the answers. Showing engagement is also infectious – professional examples can be set at any level in an organization. Active engagement roots out apathy and encourages others to do the same.

Interactive Customer Evaluation

Comment Regarding Housing:

I have a concern about the lawn equipment loan program at Marinai Housing. They are currently offering two types of electric lawn mowers: 1) Small mowers with one only height setting to be used for very small areas. If grass is more than a few inches tall, this mower will struggle and eventually burn the motor out; and 2) Larger, more powerful mowers that have adjustable heights to cut tall grass. The issue is that most, if not all of the large mowers are signed out for long-term use (i.e. entire PCS tour). That leaves few of these larger mowers available for residents to borrow on a short-term basis. Also, residents are supposed to sign mowers out for only 2-3 days, but there doesn't seem to be any check by Housing to retrieve these mowers if they don't return them in a timely manner. I suggest that Housing rescind the long term residence mower loan program immediately. For the short-term program, a mandatory 48-hour loan policy should be implemented. Also, when mowers are returned, Housing needs to inspect the mowers to ensure that they are working and repair any issues noted. Finally, an inventory control system should be implemented that will alert Housing when mowers and equipment have not been returned after 48 hours.

Response:

Thank you for taking the time to voice your concerns about the lawn equipment self-help program. We apologize for the inconveniences you experienced. There are several new initiatives in place that we hope will improve the process for Marinai residents.

First, since Pizzarotti began mowing front yards last year, we have ended the long-term equipment check out option. As residents with long-term equipment check out of their homes, that equipment is being added to the short-term inventory after inspection. In addition, 100 new mowers are on order. This should help increase the number of available mowers for short-term loans.

To clarify, all mowers can have their height adjusted to suit your lawn. If you need assistance in adjusting the height of the small mowers, feel free to visit the Housing office for a demonstration.

You are correct in that the heavy use of loaner equipment means that they can break or stop working. For this reason, the Housing office inspects each piece of equipment before re-issuing and repairs or replaces broken equipment when needed. If you discover broken equipment, please immediately bring it to our attention.

For residents that are having trouble finding time to return their loaner equipment, the Housing office is able to pick it up for you. Simply call DSN 624-1731 or email NASSIG-HousingMarinai@eu.navy.mil with your request. In the future, we plan to establish a digital inventory system with barcodes to track loaner equipment and provide overdue notices. In addition, we anticipate adding other equipment such as pressure washers, ladders, weed eaters, and extension cords to the self-help program soon.

For any future concerns or assistance, please feel free to contact Housing's Facilities Director, Kathleen Seymour, at kathleen.seymour@eu.navy.mil or DSN 624-1756 / COMM 095-86-1756 or the Housing Director, Peter Faulk, at peter.faulk@eu.navy.mil or DSN 624-4070 / COMM 095-56-4070.

Comment Regarding Food Vendor Gift Cards:

Is there any reason why Subway and

"ICE" cont'd on Page 11

THE SIGNATURE

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Editorial submissions are welcomed from all Naval Air Station Sigonella departments, divisions and tenant commands. Editorial submissions should be sent to the Public Affairs Office via thesig@eu.navy.mil. All articles submitted by non-staff members will be considered contributing writers.

Sailor in the Spotlight



Name: CS2 Nestor Arevalo
Department: Galley
Hometown: Grand Prairie, Texas

Naval Air Station Sigonella is home to dozens of different compartments and tenant commands, spanning several service branches and providing many functions. One of the most visible departments is Ristorante Bella Etna, the NAS Sigonella galley located on NAS II.

Ristorante Bella Etna does not get to take a single day off. They are open seven days a week for breakfast, lunch, and dinner. For many service members living on base in the barracks, the galley is one of their best and cheapest options. With every meal prepared, they can choose from a variety of different options. The galley has won the Capt. Edward F. Ney Memorial Award for food service excellence in the small ashore category for two years running now.

One Sailor that is helping to guide the daily operations of the galley is Culinary Specialist 2nd Class Nestor Arevalo from Grand Prairie, Texas. Arevalo is the lead petty officer, a job that is usually held by a first class petty officer.

In the military, an LPO is usually just in charge of other military personnel, but at some commands like Sigonella that is not the case.

"I am in charge of supervising a lot of people," said Arevalo. "I have to oversee 47 Italian employees along with two military personnel. On top of all that I also have to assist my chief and the warrant officer with any administration work that needs to get done."

In his 15.5-year career Arevalo has shown that at his fifth command, he can take on a leadership position and not only get by but also succeed at doing so.

"Right now I am in more of a first class position," said Arevalo. "As a second class I would normally just be in charge of the galley, but they want me to be more involved and get more experience as a leader. So now I do a lot of administrative work and make sure the operation is running properly."

For some, being assigned to a ship and can be tough. Others adapt and really enjoy their time at sea.

"I love ship life," said Arevalo. You are always keeping constantly busy and you are always on your toes. During my time on the USS Enterprise, we were feeding about 5,500 people a day."

Arevalo said his favorite part about Sicily so far has been going on winery tours. Although he has not done as much traveling yet as he has wanted to, he plans on traveling to Belgium for the New Year holiday.



Sigonella Celebrates Navy's 244th Birthday in Style

The youngest and oldest Sailors in attendance cut the Navy birthday cake. U.S. Navy photo by Lt. Karl Schonberg (Released)

By LS2 Andrea Tucker and Janine Scianna

It has been a standing United States Navy tradition to commemorate its Oct. 13, 1775 establishment. Across the Navy and here at Sigonella, commands came together to formally celebrate the United States Navy's birthday. Naval Air Station Sigonella threw its annual Navy Birthday Ball at Villa Mirador, Oct. 25, in Zafferana Etnea.

This year's theme, "No Higher Honor," memorialized the Battle of Leyte Gulf during World War II. Lasting three days, it was the largest sea battle in modern history and lasted from Oct. 23-25, with the goal to take back the Philippines from Japan and secure the U.S. Navy's hold in the Pacific theatre. While there were several lessons to learn, losses and defeats, the Battle of Leyte Gulf had one common thread: heroism in action. The Sailors' service in harm's way ultimately led to Japan's defeat. The service of our World War II shipmates cemented the Navy's legacy: there is no higher honor than to serve and to do so in harm's way.

The ball began with both the Italian and United States national anthems being sung to the parade of colors. An empty table was ceremoniously set for all prisoners of war and those missing in action who cannot join their fellow service members in celebration.

Capt. Kevin Pickard, commanding officer of Naval Air Station Sigonella, served as the guest speaker.

"For enabling and carrying out those missions, for protecting and preserving our way of life 24 hours a day, 365 days a year, I can't thank you enough," said Pickard. "To the spouses, thank you for providing the backbone of support necessary to maintain a successful fighting force. Your efforts do not go unnoticed."

A traditional bell ringing ceremony followed, marking the start of a new watch and symbolically, the beginning of a new year for the Navy.

Then, the Navy's birthday cake was cut. According to tradition, this is done by the oldest and youngest Sailors in attendance. This year, the 244th birthday cake was cut by Lt. Cmdr. Andrew Montalvo and Master-at-Arms Seaman Branden Busby.

From then on, the real celebration began, with dancing and even fireworks. From start to finish, this year's birthday ball evoked deep appreciation for the Navy's honorable history and a call to continue its legacy of toughness, initiative, integrity, and accountability.

Sicilian Culinary Studen Traditional Pasta Pre

Story and photos by Janine Scianna
NAS Sigonella Public Affairs

If you didn't already know it, Naval Air Station Sigonella has an extensive community relations program, and it conducts over 200 COMREL events annually throughout Sicily. Whether it's helping to clean up a beach, painting school facilities, rehabbing churches, or practicing English speaking skills with Italian students, it's a small way that we can say "thank you" to our host nation for being our close partners and allies.

Recently, culinary specialists attached to U.S. Naval Hospital Sigonella had the unique opportunity to not only help Italian culinary students practice their conversational English, but also learn the Sicilian pasta-cooking techniques.

Culinary Specialist 1st Class Johnnie Mewborn, one of six CS Sailors who attended the COMREL, said that although they sometimes cook meals for patients who stay in the ward at the hospital, they spend a lot of their time doing other assigned duties that don't necessarily correspond to their rate. He came up with the idea of doing a culinary cultural exchange and proposed the idea to NAS Sigonella's COMREL Director, Dr. Alberto Lunetta. If all goes to plan, this will be the first in a series of COMRELs where culinary specialists learn pasta-cooking techniques and students from the Istituto Alberghiero G. Falcone Succursale culinary high school practice speaking English.

The Italian and American chefs cooked four typical Italian pasta dishes together: Spaghetti all'Amatriciana, Farfalle with concassea sauce, Pennetta alla Norma, and Paccheri alla Carrettiera. All four dish names indicate the shape of the pasta followed by the sauce that it is served with. Together, the students prepped the sauces and cooked the pasta, all while finding basic ways of communicating in English. Afterwards, students trained in restaurant service served the dishes to their visitors according to professional hospitality standards.



Italian and American culinary students and specialists interact while preparing a sauce for one of the dishes.



Lead culinary instruc
demonstrates how to
a primary ingredient
Norma pasta dish.

nts Train Navy Chefs on eparation Techniques

Unlike a typical American high school, the Istituto Alberghiero G. Falcone Succursale trains students to enter the hospitality industry directly after graduating. Some specialize in hospitality management, some in service, and others in culinary or pastry arts. In addition to those specialties, they also take traditional academic classes to achieve the equivalent of a high school diploma. In their fifth and final year, each student regardless of their specialty must pass a national English exam to demonstrate their proficiency in the English language.

Monica Insanguine, Principal of the institute, remarked about how helpful the event was for her students in advancing their English skills in the kitchen. Afterwards, the students even translated the Italian recipes into English so the Sailors could take their skills back to Navy kitchens.

"Thank you for sharing this intercultural experience, which is helping my students to improve their English language skills specific to cooking techniques," said Insanguine.

Mewborn commented on the relative ease with which the Italians and Americans were able to communicate in the kitchen.

"There was definitely a language barrier but when it came to interact through cooking, we had something in common and from there, everything just seemed to flow making it easier to communicate and learn," said Mewborn.

The Sailors were also invited back to the Istituto for World Pasta Day, which is normally celebrated on October 25 but was postponed this year to November 6 due to the extreme weather. Mewborn said that the team of Navy culinary specialists is looking forward to continuing their collaboration.

"From the time we entered the school to the time we left, they were nothing less than hospitable," said Mewborn. "I look forward to continuing this arrangement for as long as they will have us."



tor, Giuseppe Sparta, slice aubergines (eggplant), in the famous Pennetta alla



Four traditional Sicilian pasta dishes were prepared: Spaghetti all'Amatriciana, Farfalle with concassea sauce, Pennetta alla Norma, and Paccheri alla Carrettiera.

Italian News

November in Sicily: Saint Martin Festivals and Roasted Chestnuts!

By Alberto Lunetta
NAS Sigonella Public Affairs



Fall is known for "caldarroste" or roasted chestnuts, and the best way to eat them is when they are warm. You can sample them at city street corners or at one of the many fall Saint Martin's festivals celebrating the Roman soldier who became a saint for living a holy and humble life. (Stock photo)

Fall continues to be in full swing in Sicily, and freshly roasted chestnuts known as "caldarroste" are roasted daily on traditional brown smoker pans that are located in every street's corner, filling the neighborhood with clouds of smoke and aroma.

The fall is when the chestnuts are ripe and ready to be cooked into different recipes. One of the best ways to eat them is to buy them freshly roasted! They are perfect for cold winter evenings.

Roasted chestnuts are cooked with salt on special pans with holes. Chestnuts are cut on the rounded side to avoid popping during cooking and then roasted until the peel becomes whitish.

The custom of eating chestnuts dates back to ancient Roman times, when castagne were considered as food for the aristocracy. A famous chef from Imperial Rome prepared them with a pepper sauce and other spices. In the Middle Ages and following centuries, chestnuts progressively became the staple food of Italian peasants.

Chestnuts are easy to find in the woods and rich in potassium. For centuries they helped the population to survive during famine. During wars, Medieval and Renaissance European armies would store chestnut flour because it can be preserved for a long time and used as a bread substitute. In the 18th century, an Italian company from Piedmont created "Marron Glaces" which were chestnuts glazed with sugar syrup using the best, largest chestnuts known as "marroni."

Today, chestnuts are prepared in many different ways and are a symbol of the upcoming Christmas season. A French chef suggested eating them roasted while sitting around a fire with friends and sipping a light wine such as "Beaujolais Nouveau."

Chestnut and wine pairing is a typical offering at one of Italy's most popular attractions in the fall: the "Estate di San Martino" or "Summer of St. Martin." This is a festivity, falling during a period of unusually warm weather, similar to the Indian summer, which is celebrated on Nov.11.

The Summer of St. Martin is named after St. Martin of Tours and commemorates ancient wine-racking techniques (the separation of wine from its sediment). During this period, farmers would visit each other to compare the products of the winemaking process and dine together with fresh bread, salami, cheese, and of course, "caldarroste."

Legend has it that during a cold night in the 4th century (on Nov. 11), the Roman officer Martino, who later became a bishop and then a saint, rescued a beggar by giving him half of his cloak. As Martino was on his way back home, the weather suddenly changed to being beautifully warm!

Today, this festivity keeps alive the tradition of blending pagan (celebration of fertility, end of harvest and wine-making season etc.)

"ITALIAN NEWS" continued on Page 11

Midway Movie Opens in Theaters Nov. 8

By U.S. Navy Pacific Fleet Public Affairs

This Veterans Day, moviegoers everywhere can witness the most pivotal Pacific battle in World War II: "Midway." The production reminds viewers just how precariously America's future teetered in the early 1940s, and what cost, sacrifice and luck was required to achieve a free and open Indo-Pacific.

Director Roland Emmerich (Independence Day, The Patriot, White House Down, Independence Day: Resurgence) waited 10 years before embarking on the heroic story, written by Wes Tooke. The ambitious storyline begins in earnest in Asia the 1930s, and follows the war in the Pacific through the Midway battle that ultimately changed the tide of war.

The narrative chiefly follows the experiences of two principal characters: Lt. Cmdr. Edwin Layton (the U.S. Pacific Fleet Intelligence Officer) and Lt. Dick Best (naval aviator and commanding officer of Bombing Six squadron). As with the actual war, numerous other characters help the story take shape. Historic figures like Nimitz, Doolittle, Halsey, McClusky and others played critical roles in the war, and resultantly in the movie.

The movie timeline has a fever-pitch parade of battles from the attack on Pearl Harbor through the climactic fight at Midway a mere seven months later. Those portrayed are originally imperfect versions of themselves, who grow personally and professionally. Along the way they are confronted with unimaginable challenges and choices, often with historic consequences.

"I wanted to showcase the valor and immense courage of the men on both sides, and remain very sensitive to the human toll of the battles and war itself," said Emmerich.



Actor Woody Harrelson, second from left, poses for a photo with Sailors aboard the Nimitz-class aircraft carrier USS John C. Stennis (CVN 74) while observing flight operations with Sailors. (U.S. Navy photo by Mass Communication Specialist 3rd Class Joseph Miller/Released)

Script Reviews

Once the Department of Defense approved a production support agreement with the movie's producers, the writers got busy working to get the script as accurate as practicable. Multiple script drafts were provided to the Naval History and Heritage Command (NHHC). Those same historians viewed the rough and final movie productions.

The "Midway" movie writers and producers worked tirelessly with the Navy in script development and during production to keep the storyline consistent with the historic narrative. In a few small instances, some events portrayed were not completely consistent with the historical record. Revising them would have unnecessarily complicated an already ambitious retelling of a series of complicated military battles. The production was representative of what unfolded in the opening months of WWII in the Pacific and does justice to the integrity, accountably, initiative and toughness of the Sailors involved.

The naval historians who reviewed the production were impressed.

"I'm glad they did a movie about real heroes and not comic book heroes. Despite some of the 'Hollywood' aspects, this is still the most realistic movie about naval combat ever made and does real credit to the courage and sacrifice of those who fought in the battle, on both sides," said the director of NHHC, retired Rear Adm. Sam Cox, who personally supported each phase of the historical review.



Sigonella Swordfish Host Italian Teams for Relays

By Capt. Brice Goodwin

The Sigonella Swordfish continued with their tradition of cultural immersion and zest for adventure by hosting two local swim teams for the second annual Intercultural Swim Practice and Relay at the NAS I Splashers pool in September. Swimmers from the "La Meridiana" Swim Team in Catania and the "Cley Squirt" Swim Team in Bronte joined the Swordfish for three days of aquatic and cultural immersion as swimmers interacted and competed in their shared sport of swimming. Coaches met before the practice to divide swimmers equally amongst teams and swim lanes to ensure that everyone had the chance to interact with someone from a different team and culture.

On day one, Italian swimmers learned practice sets and routines in English from Sigonella Swordfish coaches. As instructions were given, Italian swimmers turned to friends and new-found American swimmers to help understand what they were expected to perform. On day two, the teams alternated the process with the Italian coaches sharing their practice routine and expectations in Italian. This language immersion gave all swimmers the chance to practice their learned language skills in a real-world situation.

Then, the Swordfish's boy team captains, David Goodwin and Joaquin Torres, worked to have teams warm up as one group prior to entering the water, and provided humor, encouragement, and translation to get everyone interacting as one team. Goodwin served as a translator, helping coaches from both teams communicate training plans and swimmers to understand what was required.

"It was really good to help them understand what the coaches were saying, but hard because there weren't always words that translated directly from both English and Italian," said Goodwin.

Swimmers discovered this as well in the interactions, and were able to laugh at themselves (and teammates) as they were corrected on the nuances of each language.

The final day culminated in a friendly but competitive relay event that once again placed swimmers from all teams within each relay. Whether Italian or American, teammates cheered each other on to reach the wall first in their heat.

For Aurora Puglisi, this was her first experience attending the intercultural practices, and she remarked about the positive impact it had on her.

"It was a new experience for me and I met a lot of new friends; it was a beautiful experience," said Puglisi.

The Italian head coach, Giovanni Pellegrino, echoed her sentiments saying he was very happy with the opportunity and found it "a beautiful thing" to have swimmers come to share in their love for swimming.

After the relay, swimmers socialized in Midtown to talk about music, food, and sports. As swimmers gathered their swim bags to make their way off base, the laughter and camaraderie demonstrated that the goals for hosting this event were achieved: a fuller appreciation for the other's culture and language while sharing their love for swimming.

"ICE" cont'd from Page 3

Taco bell cannot accept gift cards? My family sent me Subway and Taco Bell gift cards and I was informed by the vendors that they cannot accept them.

Response:

Thank you for asking about food vendor gift card policies. Being located overseas sometimes makes simple situations more complex, and this is one of those examples. We apologize that you have been unable to use your gift cards while at Sigonella.

Branded food establishments at NAS Sigonella like Subway and Taco Bell are contracted for all overseas military locations. Unfortunately, current contracts do not allow gift cards as a payment method. The NEX is looking into providing this service in future contracts. In the meantime, these food vendors do accept NEX, MCX, and AAFES gift cards.

Thank you again for providing your valuable feedback. For any future questions or concerns, please feel free to reach out to the NEX Manager, Teresa Goley, at DSN 624-4278 / COMM 095-56-4278 or teresa.goley@nexweb.org.

Bravo Zulu!

Security:

I want to say thank you to the security team that was on duty August 20 at 2200. I was hit by a local national coming home from dinner and this dispatched security were professional, calm, and extremely helpful. The local national involved did not speak any English and I speak horrible Italian, and the desk sergeant was able to quickly get me on the phone with the Security Lesion. I believe the liaison's name was Salvatore. He was amazing and calmed down the local national who became every agitated because he did not want to involve insurance and I did. Without the security office and the security liaison, this situation would have been completely different and the other driver could have left the scene without properly reporting the incident. After getting off the phone, I was able to drive to NAS I where MA2 Villielm helped me complete the paperwork. As soon as I pulled up to the gate, he explained that the liaison had already informed him of the situation and that we could do all the paperwork that night. This was my first accident and they helped the process go as smoothly as possible. Today I followed up with the desk sergeant on duty who was able to provide me with further information that I forgot to ask last night. I appreciate that everyone took the situation seriously and provided me with quick and accurate information.

MWR:

I absolutely adore the people who work at the CDC. From the smiling Ms. Carissa at the front desk all the way to my daughter's classroom. The teachers in the Tadpole room are unbelievably welcoming, kind, and energetic. They always greet my daughter with a smile in the morning and a hug goodbye in the afternoon. She is always excited to go to "school." Thank you for hiring such warm and wonderful people!

"ITALIAN NEWS" cont'd from Page 8

and Christian (remembering the good heart of St. Martin) elements. Festivals are held in almost every town and city of the island. Make sure you visit them with your family!

Arancini Added to Prestigious Oxford English Dictionary

By Wanteinrome/Italymagazine

Arancini, the Sicilian deep-fried rice balls, has been added to the revised 2019 edition of the Oxford English Dictionary. Arancini, among 650 new words added to the dictionary, are defined as "rice balls with a savoury filling, covered with breadcrumbs and fried," and are "typically served as antipasto or snack."

The listing in the English dictionary has also reignited the spelling of the popular street food snack: Oxford chose the masculine version of the word "arancini," native to Catania, over the feminine "arancine" as they are known in western Sicily including Palermo.

Arancini hail from the Catania region of eastern Sicily and are made in a conical shape reminiscent of the volcano Mount Etna. Arancini are said to have originated in 10th-century Sicily at a time when the island was under Arab rule.

Arancini are stuffed with various fillings such as traditional ragù, peas, mozzarella or melanzane, but in recent years have included more creative and unexpected fillings including broccoli, spinach, pistachio or salmon, as well as vegetarian options.

Italian Police Bust Mafia Plastic Recycling Ring

By AFP

Italian authorities say they have smashed a Mafia-run plastic recycling ring that sent toxic material from Sicily to China. The scam was uncovered during a four-year investigation, after shoes made in China with the contaminated plastic were found on sale in Italy.

Police say 15 people were held on a range of offenses, including extortion and waste trafficking. Among them was alleged ringleader, Claudio Carbonaro. He had been a police witness at one stage, but in 2013 returned to Sicily and took over a feared Mafia syndicate. He then entered the highly lucrative trade in toxic plastics.

According to Italian police, Claudio Carbonaro was responsible for atrocious crimes in the 1980-90s, including over 60 murders. The arrests were made in and around the Sicilian city of Ragusa.

Recreation & Entertainment

NOV 18

FLAG FOOTBALL TOURNAMENT



Turkey BOWL

SPORTS & LIBERTY

Coaches' meeting November 12 - 5:00 pm Liberty Center
Sign up NOW at NAS I or NAS II Gym
For more info Jermaine.weekes@eu.navy.mil

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GOBBLER GAMES: WOD ON THE WATER

November 25
NAS II Flightline Pool

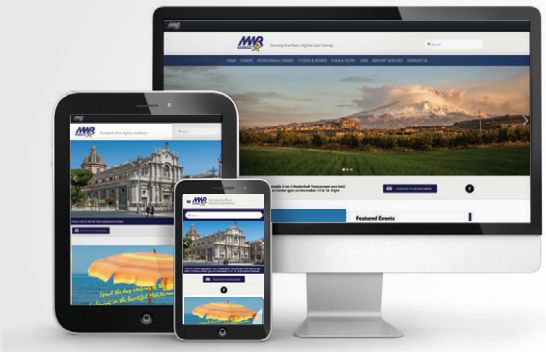


Age 18+. US ID card holders and NATO/LN with current gym membership.
Compete to win a $25.00 gift card to the commissary! We're offering two levels of an endurance and strength training WOD (workout of the day). No registration necessary, just stop by the NAS II pool (5:30 - 8:00 am, 11:00 am - 1:00 pm or 3:00 - 6:00 pm) when you have 30 minutes to accept the challenge!
For more information call 624-3785 or email
Cassondra.milbourne@eu.navy.mil
Compete in 6 FITSERIES events and earn a t-shirt

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