

# KEAR SAGA<sup>II</sup>

*The Newsletter Of The Kearsarge Association*

ISSUE 23

CV, CVA, CVS-33, LHD-3

SEPT, 2002

## SCUTTLEBUTT

The date for the reunion is set for October 28th, 29th, 30th, and 31st. The hotel we will be staying at is the Holiday Inn Golden Gateway at 1500 Van Ness Avenue. The phone number is 415-441-4000, extension reservations, and you can call Monday through Friday from 7:30am to 5:00pm PST. On Saturday and Sunday the hours are from 9:00am to 5:00pm PST. **Make sure when you phone in your reservation that you tell them you are with the Kearsarge Association**, in order to get the lower room rates set for the reunion. The special room rates are \$99.00 (plus the tax, which is 14%). This hotel is located on one of the cable car lines and is only one mile from Fisherman's Warf. You may also get the same lower room rates for two days before and two days after the reunion, for those of you who like to come a couple days earlier or stay later.

San Francisco is a great town to have a reunion and I really think all that attend will be glad they did. We have three tours picked out that will able us to see a lot of the San Francisco area. The USS Hornet is in Oakland and can be reached by a ferryboat that is located about a mile from the hotel. Bob Smeck and I had a great time during our site visit and both of us are really looking forward to going back and seeing more of the city and surrounding area.

## Korean War Commemoration

2002-2003 marks the 50<sup>th</sup> anniversary of the Korean War. There have been several commemorations to *REMEMBER* the service and sacrifice by our servicemen. A Navy led commemoration will be held in Korea next year. If you would like more information contact them by email at [50years@cnfk.navy.mil](mailto:50years@cnfk.navy.mil) or write them at Commemoration Planning Committee, Commander, US Naval Forces Korea Unit 15250, APO AP 96205-0023.

See you in San Francisco,  
-John T. Bennett

## E-MAIL

The editor has a new e-mail address having changed from Prodigy to AT&T:  
My new address is [p.czesk@worldnet.att.net](mailto:p.czesk@worldnet.att.net).

Herbert R. Wielkie, OR Division 1947-1950 has sent us his e-mail address – [mcrider@pe.net](mailto:mcrider@pe.net). He would like to hear form his shipmates Jim Kozak, Karl Lauter, and Dick Scherer. He hopes to see you in San Francisco.

## TAPS

T. W. Smith sent us the obituary of William E. "Red" Wilson, who died at his home in Chesapeake, VA on 7 May, at the age of 74.

"Red" enlisted in the Navy at the age of 14, becoming one of the youngest enlistees to serve to serve a full career in the U. S. Navy. He served for 33 years and retired as a Senior Chief Aviation Machinist Mate. He made three consecutive cruises on CVA 33.

Ed McKee informed us that William "Bill" Clark, V-6 Division 56-58, died in February.

Paul Young, FP3, R Div 52-55 sent the following

5/2/02

Dear Paul,

President Bush was in Los Angeles earlier this week observing the 10<sup>th</sup> anniversary of the Los Angeles riots. This brought back memories of one of our departed shipmates, Bennie Newton, who served aboard the KEARSARGE when we were aboard. Bennie served from '52 to '55.

Enclosed is a Xerox copy of "Bennie Newton's Moment of Truth" story from the Readers Digest (Aug 1992). Also enclosed is an article by T.W. Smith taken from the KEAR SAGA in 1993.

Footnote: The L. A. Riot was the most destructive in U. S. History. The four day riot left 55 dead and more than 2,000 injured. Cost more than one billion

Paul Young

BENNIE NEWTON'S MOMENT OF TRUTH by T. W. Smith (KEAR SAGA 1993)

Bennie Newton was aboard the KEARSARGE from 1952 till 1955 and was in F and 4<sup>th</sup> Divisions. He was also on the ship's boxing team and was the PACFLT Light Middleweight Champion in 1954.

On April 29, 1992, during the Los Angeles riots Rev. Bennie Newton was again a champion.

In the August 1992 edition of the Readers Digest there is a story about how Rev. Newton went to the aid of a motorist and saved his life with the complete disregard of his own. Make sure you see this issue and read this story.

Rev. Bennie Newton the Kearsarge Association is proud of you.

Editor's Note: I will bring the photo copy of the Readers Digest article to the San Francisco reunion

### A SAILOR'S PRAYER

"The Lord is My Pilot; I shall not drift. He lights my way across dark waters. He steers me through the deep channels. He keeps my log. He guides me by the star of holiness for His name's sake. As I sail through the storms and tempests of life, I will dread no danger, for you are near me. Your love and care shelter me. You prepare a haven before me in the homeland of eternity. You quieted the waves with oil; My ship rides calmly. Surely Sunlight and Starlight will shine wherever I sail, And at the end of my voyaging, I shall rest in the port of my God."



## THE ALABAMA

On Sunday 19 June 1864 the first **KEARSARGE**, under the command of CAPT Herbert Winslow, engaged the Confederate raider the **ALABAMA** in a battle lasting 65 minutes. "The victory of the **KEARSARGE** over the **ALABAMA** raised me up ." Admiral Farragut said. "I would sooner have fought that fight than any other ever fought on the ocean". The following is a folk song commemorating the battle.

Oh, the *Alabama* keel was laid; Roll *Alabama* Roll; It was laid in the yard of Jonathan Laird; Oh, roll *Alabama*, roll.

It was laid in the yard of Jonathan Laird; It was laid in the town of Birkenhead.

Down the Mersey River she sailed then; She was Liverpool fitted with guns and men.

From the Western Isles she sailed forth; To destroy the commerce of the North.

To fight the North, Semmes did employ; Any method to kill and destroy.

Into Cherbourg port she sailed one day; To take her share of the prize money.

Every sailor then he saw his doom; When *Kearsarge* she hove into view.

Then a ball from the forward pivot that day; Shot the *Alabama* stern away.

At the three mile limit in '64; the *Alabama* was seen no more.

## LETTERS TO THE EDITOR

I would like to share my "best buddy" story about my friend, Bill Clark.

By Ed McKee

After going through school together (kindergarten through twelfth grade) in Cheyenne, Wyoming, Bill Clark, my best friend, and I decided to join the Navy together . We were going to be Navy buddies as well as friends and school buddies. We joined in early May of 1956 before our 18~ birthdays. We planned to serve all three years together. After we went to the Recruit Training Command in Great Lakes, Illinois, we came back home together for our leave.

From there we both went to the Naval Air Technical Training Center in Norman, Oklahoma. We received orders to serve aboard the U.S.S. Kearsarge. We went aboard in October '56, while the ship was in dry dock at Bremerton, Washington. The Kearsarge pulled out for San Diego in February of '57. We departed California in August for Hawaii and the Far East Cruise. Bill was assigned to the V-2 division, arresting gear and catapults, while I was assigned to the metal shop, V-6 division. Even though we didn't work in the same division, we went on many leaves together. We served abroad until April, 1958.

We had both put in for transfers to serve the East Coast tour when I made my Third Class rate. It was here that our "buddy program" fell apart. Bill was sent to El Centro, California, while I finished my tour around the Long

Beach area. After completing my time, I caught a mail boat back to shore while the Kearsarge loaded ordinance for its next cruise.

Bill stayed in El Centro and married a local girl, while I returned to Cheyenne and also married. Several years had passed until Bill eventually returned to Cheyenne. We renewed our friendship for awhile until Bill moved his family back to El Centro. We lost touch for many years, but then Bill and his present wife, Myra, returned to Wyoming from Loves Park, Illinois, for our school reunions.

We never lost contact after that. We talked many times about our Navy experiences, and I shared with Bill the fun that I have had with our Navy reunions. First San Diego, then Corpus Christi and Newport.

Bill had been suffering from many health problems during the passed years, and he always seemed to be able to fight back, with Myra at his side. However, on February 28th of this year, we received a call from Myra that Bill was now with the Lord. Cancer had finally overtaken him.

I only wish that he could have made it to the Navy reunions so that we could have reminisced our times together with those who served aboard the U.S.S. Kearsarge. I would have loved for him to meet again with Lou Leon, Bernie Rubalcava, and Marcel Guite, all members of the V-6 Division who remembered him.

We had all renewed our friendships during the reunion in San Diego, and.... Well, that's another story that will be shared with the KEAR Saga readers at another time.

Edward McKee (AMS3 V-6 1956-1959)

### **How The Kearsarge Affected My Life**

Every time I read an issue of the KEAR SAGA I promise myself I am going to submit an article. Well here it is.

I checked aboard Kearsarge November the 18th, 1956 at the Puget Sound Naval Shipyard, Bremerton, Washington. I was a wide-eyed 17-year-old airman apprentice who had ridden a train from Charlotte, North Carolina to Seattle. I took the ferry across the Sound to Bremerton and thought for sure we were crossing the Pacific Ocean. When I first saw the ship I could not believe the vastness. I'd never seen anything like it in my life, while I'm not sure I knew the difference between the ship and the dry dock.

I was assigned to the Air Department, V-3 Division and was soon able to do exactly what most airman apprentices did - go mess cooking and compartment cleaning. I also learned how to push airplanes, handle chocks and chains, clean the Quarter Deck and sweep and swab. Later I learned how to operate aircraft elevators and stand watch in the conflag stations. Eventually, I became a "yellow shirt" an aircraft director.

One day two first class petty officers, Don Forbes and D.E. Godfrey, came up to me and asked if I would like to be transferred to V-2 Division, catapults and arresting gear. They said they'd been watching me for a while and thought I would be a good fit in their division. I told them I would very much like to go to V-2 but I didn't know how divisional transfers worked. They agreed to take care of that, and they did.



Shortly after checking in I met Chief Jones, the V-2 Division Leading Chief. He was polite, soft-spoken, mild mannered and well groomed. I later learned that he did not smoke, drink, play poker, have any tattoos, or use foul language. He was also very much a family man. Remember folks; we're talking about a Chief Petty Officer in the mid-fifties, not today.

The chief welcomed me and said he would get me started on my training program. The next thing I knew he was talking about watts, volts, amps, operating valves, solenoids, a run-away shot preventer and a constant pressure valve. Discussions on reeve ratio, sheave diameter, pumps, piping, valves, fluid dynamics and hydraulics soon followed.

One night I said Chief, I will never learn all of this stuff - he smiled and said sure you will and went on to some other topic. The first time I felt like I wasn't drinking from a fire hose Forbes said come on, it's time for you to start learning the other end of this business - the arresting gear and away we went. Training continued.

Looking back, I don't remember Chief Jones ever raising his voice. I never saw him excited or unsure of himself. In fact when things really got tough he showed even more confidence in us and in himself. He was a wonderful example, an outstanding instructor and most of all he was THE CHIEF. I remember one instance when we were launching F-3H Demons at max pressure which I believe was 4,000 pounds. I was operating the launch panel and didn't feel real comfortable launching at that pressure. The chief simply came over and stood beside me in his typical confident demeanor and I knew all was well.

Maintenance and inspections were always performed with meticulous care and attention to detail. The machinery spaces were spotless as well. I know all of us have heard there are three ways to do a job - the right way, the wrong way and the Navy way. The Chief only taught us one way - the right way.

As far as I know the Chief never talked about grooming and appearance standards. I believe it was just understood. He expected us to be squared away and we were - as was he.

I left the ship in August 1960 when it was in Long Beach. I was a second-class petty officer and a qualified catapult captain - thanks to the Chief, Forbes (later a LCDR) and Godfrey (later a CWO-4)

Several years later, when I was in the John F. Kennedy pre-commissioning unit, I became a chief. As many of you know, the initiation ceremony ends with the solemn reminder - NOW YOU ARE THE CHIEF. Was I ever as good as Chief Jones? Not for a second, but I gave it my best and the things he taught me and the examples he set served me in good stead for the remainder of a 30 year career.

For the past 14 years I have been an aviation safety and environmental health program manager at NASA's Johnson Space Center in Houston, TX. Our flight operation is rather large - over half the size of a carrier air wing. We are often tasked with performing complex test readiness reviews and flight readiness reviews. We also deal in personal exposure limits expressed in parts per million and in some instances parts per billion. Almost daily I find myself asking - what would Chief Jones do in this situation?

John H. Starnes LCDR, USN (Ret)

**Dale L. Roff, OR Div 52-55 writes:**

Dear Paul,

I rec'd issue 22 of the KEAR SAGA today and enjoyed it very much. I noted the suggestion re. Publishing E-mail addresses of those that would like to be listed and I would like to make a request. How about listing all of the members of the Association in an issue. There are lots of us that rely on snail mail. If it is a privacy issue, maybe a page could be included in a newsletter that a person could fill out and return to you if they want their info published. Maybe name, division, years in the ship, and their current address.

I am sure reunion participation would increase if people saw a name out of the past and made contact. Maybe and information sheet could be part of a newsletter every 12 or 18 months so it would be current.

I Hope you will give this some consideration and can make it work.

Take care.

Dale Roff, OR Div 52-55

P.S. I see we were aboard at the same time.

Note to Dale: We will discuss the advisability of publishing the membership list at the next reunion business meeting. We do provide a current list to the reunion attendees. Thanks for your suggestion.

## THE GALLEY

Phil Molinaro, FP2, R Div 54-56 submitted the some of his favorite recipes and some comments regarding his hobby. Looks like some very good eating!

As you know, I enjoy eating good food (Preferably Italian). I started slowly at first making simple dishes. Then, I started experimenting and finally got into main courses and all kinds of breads and desserts.

I enjoy cooking very much. I enjoy the preparations that go into it. My children have bought me quite a few appliances and cook ware for preparing different kinds of food. I have a section in my basement just for my cooking tools. I have a very small kitchen, but I manage to do a great deal of cooking and baking, especially around the holidays.

When my daughter comes in from California, which is at Christmas time, she has a party for about 20 to 25 of her friends. I do the catering for it and make everything from scratch. I look forward to it and enjoy doing it. Her friends look forward to the party and the food.

I am sending you three recipes.

Take care,

Phil Molinaro, FP2, R Div 54-56



## **BEEF STEW**

1 ½ pounds beef for stew, cut to 1 in. pieces  
1/3 cup all purpose flour  
3 tablespoons vegetable oil  
1 (28 ounce) can Italian style stewed tomatoes, undrained  
1 (14 ½ ounce) can beef broth  
1 medium onion coarsely chopped  
½ teaspoon pepper  
½ teaspoon dry thyme  
3 medium potatoes peeled and cut into 1 in. pieces  
2 cups baby carrots or 2 cups sliced carrots 1 inch thick

In a medium bowl, toss beef with flour to coat. In a heavy large sauce pan, heat oil over medium heat until hot. Add beef and cook 5 minutes or until browned, stirring occasionally.

Add tomatoes, broth, onion, pepper, and thyme. Bring to a boil over high heat. Reduce heat to low. Cover and simmer for 45 minutes or until beef is almost tender. Add potatoes and carrots and return to boil. Reduce heat, cover and simmer for 45 minutes or until beef and vegetables are tender

Makes 8 servings

## **PROSCIUTO BREAD**

(Makes two Loaves)

2 packages dry yeast  
1 ½ cups warm water 105 to 115 deg F.  
1/3 cup extra virgin olive oil  
3 ½ to 4 cups unbleached flour ( I use Heckers)  
1 teaspoon salt  
1 teaspoon minced fresh garlic  
1 teaspoon coarsely ground black pepper  
8 oz. Prosciuto, sliced 1/4 in. thick, diced (or use a combination of prosciuto and salami)  
1 cup coarsely chopped provolone (about 4 oz.) (Use good imported very sharp provolone only)  
1 egg yolk beaten with 1 teaspoon of water.

In a large bowl sprinkle the yeast over ½ cup of warm water. Let stand for 5 minutes. Stir the mixture until the yeast is dissolved. Stir in the remaining 1 cup of water, the oil, 2 cups of flour, salt, garlic, and pepper. Stir until well blended.

Stir in the prosciuto, salami, cheese, and enough additional flour to make a soft dough. Transfer the dough to a lightly floured surface and knead until smooth and elastic, about 12 minutes. Add additional flour as necessary to make a stiff dough.

Oil a large bowl and place the dough in it, turning it to oil the top. Cover with a towel and let rise in a warm, draft free place until doubled in bulk (about 2 hours).

Oil a large baking sheet . Punch down and divide the dough into four pieces. Roll each piece into a 24 inch rope. Twist two of the ropes together, then form them into a circle. Pinch the ends together to seal. Repeat with the remaining dough. . Place the circles on the baking sheet 2 inches apart. Cover with a towel and let rise in a warm draft free place until double in bulk (about one hour).

Preheat the oven to 400 degrees. Brush the beaten egg yolk over the risen loaves. Bake for 30 minutes or until golden brown. Cool on a wire rack. ENJOY!

### CHEESE CAKE WITH RICOTTA

1 pound ricotta cheese  
1 pound cream cheese  
1 ½ cups sugar  
4 eggs well beaten  
juice of ½ lemon  
1 teaspoon vanilla  
3 teaspoons corn starch  
3 teaspoons flour  
1/4 cup melted butter  
1 pint sour cream

Note: Optional - 1 tablespoon of Sambuca added to batter.

All ingredients at room temperature. (Keep ingredients out at least five hours)

With mixer at slow speed, cream ricotta and cream cheese in bowl. Add sugar gradually. Beat well with each addition. Add beaten eggs and mix thoroughly. Mix in lemon juice, vanilla, corn starch and flour. Mix well. Add melted butter and mix until smooth. Blend in sour cream.

Pour into a well greased 9 to 10 inch spring pan. Bake for one hour at 325 degrees. Turn oven off and leave in oven for 2 hours. **(VERY IMPORTANT - DO NOT OPEN OVEN AT ANY TIME DURING THE BAKING OR THE TWO HOURS AFTER)**

If you prefer a crust, here is a recipe for one.

1 cup all purpose flour  
1 egg yolk  
1/4 cup sugar  
1/4 cup butter  
1 teaspoon grated lemon peel  
1/8 teaspoon salt.

Heat oven to 400 degrees. Lightly grease 9 or 10 inch spring form pan. Remove bottom .

In a small bowl combine all ingredients. Work with hands until blended. Press 1/4 of mixture evenly on bottom of pan.. Place on baking sheet and bake 8 to 10 minutes or until golden. Allow to cool.



Press remaining mixture 2/3 of the way up the side of the pan. Assemble bottom and side of the pan and secure. Pour batter into the pan and bake as directed above. ENJOY!

### THE LUCKY BAG

(A place for All Hands to list items of interest available for sale or barter and to locate desired memorabilia)

#### ITEMS AVAILABLE:

Sonny Richardson, DC3, R Div 67-68 E-mailed the following to John Bennett:

Hi,

I just wanted to let you know that I have completed three CD Roms. One has 532 pictures that I took while we were on West Pac in 1966-67. These are all good pictures. Have many pictures of different sailors. Lots of good times that were had. One has an eight and a half minute movie that I took of the flight deck and flight ops as well as refueling the KEARSARGE and destroyers. One has 105 pictures of miscellaneous things that I took including History pictures of the KEARSARGE as well as pictures that I took of her while we were on her. There are some pictures of me and other sailors on that one also.

It took a lot of time and equipment (to make the CDs). I am asking \$20.00 for all three or \$10.00 apiece. If you would like them please send the money to:

Sonny Richardson  
817 N. West Street  
Lebanon, Indiana 46502

Home phone: 765-482-2572  
Cell phone: 317-513-6810

Thank You,  
Have a Wonderful Summer  
God Bless  
Sonny

#### ITEMS WANTED:

Phil Molinaro, FP2, R Div 54-56 is looking for Second Class Pipe Fitter sleeve insignia. Anyone who has some spares, or who knows where they can be obtained please let Phil know at the following address:

Philip T. Molinaro, Jr.  
438 Garden Street  
Carlstadt, NJ 07072-1606  
Phone: 201-933-7765  
E-mail: momanddad438@rcn.com

## Schedule for San Francisco, 2002

Monday October 28<sup>th</sup> will be an open day to register and tour on your own. That evening we will have a welcome reception buffet at the hotel and the price will be \$30.00 per person.

Tuesday October 29<sup>th</sup> we will have a 3-hour narrated tour of San Francisco leaving at 9:00AM and ending at pier 51. From 12:00 noon until 1:15PM it will be lunch on your own and then leave for the Alcatraz tour at 1:15PM. The amount of time you spend on Alcatraz is up to you but the bus will leave to return you to the hotel at 4:30PM. The price for the tour is \$35.00 per person.

Wednesday October 30<sup>th</sup> will be a wine tour of the Napa Valley area. We will stop at two wineries and will be dropped off at the Napa Valley Visitors Center where you will have lunch on your own. This should be a very informative tour and will return to the hotel by 5:00PM. This tour will cost \$35.00 per person

Thursday October 31<sup>st</sup> we will leave the hotel at 9:00AM for a tour of Muir Woods. This will be a 2.5 hour tour with no narration. We will then stop at Sausalito for lunch on your own and shopping. We will return to the hotel by 3:30PM. This tour will cost \$25.00

Some tours may be sellouts so get your reservation in early. First to register will get the spot.

Thursday evening will be our dinner dance at the hotel with the time to be decided. Dinner will start with Mixed Greens Topped with Sliced Mushrooms, Grated Carrots, Tomatoes and Peppercream Dressing. A choice of Stuffed Free Range Chicken Breast with Spinach, Pinenuts and Ham, with a Roasted Red Bell Pepper Sauce or Prime Rib of Beef au Jus served with Creamed Horseradish. Desert will be Mocha Buttercream. Layers of Sponge Cake, Mocha Buttercream and Dark Chocolate finished with Chocolate Shavings.

Dinner Dance Tickets are \$45.00

As always time for tours may change so check at the hospitality room for the latest in information.

Hotel parking is \$25.00 per day and you can leave as often as you like. Shuttle service from the San Francisco Airport is \$14.00 and taxi fare is \$30.00-\$40.00. From the Oakland Airport the shuttle is about \$23.00.

**WE MUST HAVE YOUR REGISTRATION FORMS BY OCTOBER 14, 2002**



# The USS Kearsarge Association 2002 Reunion Registration San Francisco, California

<b>Member Name</b>	
<b>Guest Name</b>	
<b>Guest Name</b>	
<b>Guest Name</b>	

Total Attendee's \_\_\_\_\_ x \$10.00 registration fee

Monday Buffet	-Number of Tickets _____ x \$30.00	
San Francisco/Alcatraz	-Number of Tickets _____ x \$35.00	
Napa Valley Wineries Tour	-Number of Tickets _____ x \$35.00	
Muir Woods	-Number of Tickets _____ x \$25.00	
Dinner Dance	-Number of Tickets _____ x \$45.00	

**Grand Total including registration fees**

### Dinner Dance (Select Choice)

Select Chicken or Steak for each member and guest attending the Dinner Dance

	Chicken	or	Steak
Member			
Guest			
Guest			
Guest			

**Mail To: Pam Parfitt  
1506 Marsdale Avenue  
Columbus, Ohio 43223**

**Make Checks Payable to: The Kearsarge Association and return by October 14th**

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# KEAR SAGA<sup>II</sup>

*The Newsletter Of The Kearsarge Association*

USS Kearsarge Association  
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Columbus, Ohio 43228-2944

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### *Dues & Membership*

The yearly dues for the Kearsarge Association is \$10.

Check your label to see when your dues expire.

To pay your dues, send a check payable to *The Kearsarge Association* to John Bennett.

To sign up a new member, send information to John Bennett.

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Honorary President Kenneth McDaniel (Deceased)