

Blue Star Families
Celebration
15th



Celebrating Unity Through Culinary Excellence

Nov 21
2024

Union Station
Washington, D.C.

Blue Star Families

Celebration



Dear Friends,

At the heart of Blue Star Families is our passion for creating fellowship and trust in the community between military families and their neighbors — how better to do that than by breaking bread together! Our annual Celebration has always celebrated the power of a good dish to bring people together - each year we showcase celebrity chefs and military chefs collaborating and cooking up deliciousness. And we share that super food with each of you, our friends, supporters and sustainers old and new. Please enjoy these recipes and make some magic with them!

Thank you especially for joining us this year to celebrate 15 years of Blue Star Families. Tonight, we look back, celebrate today, and plan for an exciting future together.

Since 2009, Blue Star Families has grown 9,000% - averaging almost 20 percent growth each year: from a grassroots movement founded by military spouse volunteers into a powerful organization serving over 300,000 members and touching nearly two million military and Veteran families worldwide each year. We speak to the larger society and mobilize their support through Do Your Part, Welcome Week, the 4+1 Commitment and more. We directly support our members through tested programs, such as Blue Star Support Circles, Blue Star Outdoors, Blue Star Museums and so much more. With our network of Chapters and Outposts, and our digital Blue Star Neighborhood we help military families find their sense of home.

Thank you for helping us ensure every military family can continue to do the tough job the country needs them to do. We'll continue building trust networks and creating vital connections with your support.

With gratitude,

A handwritten signature in black ink, appearing to read 'Kathy', written in a cursive style.

Kathy Roth-Douquet
CEO, Blue Star Families



Chef **David Guas**

Bayou Bakery, Coffee Bar & Eatery
Neutral Ground Bar + Kitchen

Grandson of a WWI U.S. Army Field Surgeon and Nephew of a Naval Lieutenant Commander, Physician

Chef David Guas is the proprietor of the New Orleans-inspired 13 year-old Bayou Bakery, Coffee Bar & Eatery in Arlington, VA, with his newest restaurant, Neutral Ground Bar + Kitchen located in McLean, VA—named by *Washington Post* Food Critic Tom Sietsema as one of the 40 Best Restaurants in and around D.C. Guas was also the host of the Travel Channel's "American Grilled" and authored two cookbooks—including *DamGoodSweet*, a James Beard Award finalist. He has developed two charitable nonprofits to combat food insecurity and his efforts were honored by the Aspen Institute, Arlington County, and The Restaurant Association of Metropolitan Washington. At the onset of the war on Ukraine, Guas spent 22 days in Poland with World Central Kitchen—producing thousands of meals for Ukrainian refugees.

Pastelitos De Carne – Cuban Meat Hand Pie with Beef, Olives, and Raisins

Serves: approx. 18 mini pastries

INGREDIENTS

2 packs	Puff Pastry sheets	½ teaspoon	Pepper
2 each	Eggs, large, whisked	1 envelope	Sazón Goya
⅔ cup	Simple Syrup	¼ cup	Dry White Wine
3 tablespoons	Olive Oil	1 can (8 oz)	Tomato sauce
1 each	Onion, small, diced	1 small can	Tomato paste
½ each	Green Bell Pepper, diced	4 Tablespoons	Pimiento-stuffed Green Olives, sliced
2 cloves	Garlic, fresh, pressed	1 small box	Dark Raisins
1½ pounds	Ground beef*	½ teaspoon	Cumin
1 teaspoon	Salt	½ teaspoon	Oregano

** can substitute with Ground Turkey*

TO MAKE THE PICADILLO FILLING:

Heat the oil in a large pan to medium heat. Add the onion and bell pepper and cook them down for 5 minutes to soften. Stir in the garlic and ground beef. Break up the ground beef with a wooden spoon and brown it up for 5 minutes. The meat doesn't need to be cooked all the way through. Stir in the wine, tomato sauce and paste, Sazón Goya, and seasoning [Salt, Pepper, Cumin, and Oregano]. Reduce the heat to simmer. After 10 minutes, stir in the raisins and olives. Simmer for another 10 minutes to cook through. One cup of filling is used for 18 pastelitos.

PROCEDURE FOR THE PASTELITOS

Thaw the puff pastry according to package directions, this usually takes about 20-30 minutes. Line a cookie sheet with parchment paper. Set aside. Preheat the oven to 400 degrees Fahrenheit. Unfold both

pastry sheets and cut each sheet into 9 circles using the rim of a glass cup or a biscuit cutter. Place a tablespoon of the picadillo filling in the center of each dough circle. Cover with another dough circle on top. Gently seal the edges of the dough circles together using a fork or by pressing down with your fingers. Brush egg wash on each pastry to get that flaky crust. Bake for 20-25 minutes or until golden brown. While the pastries are in the oven, stir 1/3 cup granulated sugar and 1/3 cup of water together in a small saucepan. Bring to a boil then reduce heat to low to simmer for 5 minutes—until the sugar is dissolved. Remove from heat and let cool. Set aside.

ASSEMBLY

Remove the pastries from the oven and lightly brush the pastries with simple syrup.



Chef **Todd Gray**

Equinox

Son of an Army Flight Surgeon

Chef Todd Gray founded Equinox restaurant in 1999 with the principal mission of serving progressive cuisine with an unyielding commitment to sustainability. These practices led Gray to earn recognition from the James Beard Foundation as an Award Finalist for five consecutive years and he was named Chef of the Year by the Restaurant Association of Metropolitan Washington. Gray and his wife, Ellen, co-authored *The New Jewish Table: Modern Seasonal Recipes for Traditional Dishes*, which explores the melding of seasonal American and Jewish cooking cultures. Gray's gastronomic approach focuses on celebrating four distinct seasons, devoted to the diversity of the local bountiful area, from land and by water, with a commitment to indigenous foods from small craft producers and fishermen. Gray and his wife also opened The Federal Bistro & Federal Fritter in Rehoboth Beach, Delaware. The Federal is a beach casual bistro with a weekly rotating menu featuring regional Mid-Atlantic cuisine.

Teriyaki Braised Wild Mushroom “Carnitas” with Soba Noodles, Baby Bok Choy, Shaved Watermelon Radish

Serves: 4

INGREDIENTS

8 each	Shiitake mushrooms
2 tablespoons	olive oil
2 each	Shallots, sliced
2 cloves	Garlic, minced
2 cups	Teriyaki Sauce
½ cup	Rice Wine Vinegar
1 teaspoon	White Soy
1 package	Soba Noodles, cooked, cooled
2 tablespoons	Sesame Oil
2 heads	Baby Bok Choy, blanched
To taste	Salt and Pepper
To garnish	Sesame Seeds, thinly chopped, toasted
To garnish	Micro cilantro

PROCEDURE

Sauté shiitake mushrooms in olive oil with shallots and garlic. Add the teriyaki, vinegar, salt, pepper, and white soy—cook on low heat for 20 minutes. Keep warm. Toss soba noodles in with the baby bok choy and sesame oil.

ASSEMBLY

Top with the braised shiitakes. Garnish with toasted sesame seeds and micro-cilantro.



Chef

Katsuya Fukushima

Tonari, The Daikaya Group

Son of Army Veteran, Reginald A. Fukushima, Vietnam War

Chef Katsuya Fukushima is the owner of Tonari—meaning “neighbor”—the first and only Wafu Italian restaurant in D.C. Wafu, simply translates to “Japanese Style,” a term frequently used to express distinctive Japanese characteristics and tastes. At Tonari, Fukushima artfully bridges the gap between Italian and Japanese culture and cuisine. Additionally, he is a partner and executive chef of Bantam King, Haikan, and Daikaya, encompassing the award-winning authentic Japanese Ramen Shop and The Izakaya restaurant. He is known for sharing menus of soulful dishes that are strengthened by creative modern touches and a playful nature. A two-time winner of Iron Chef America, his restaurants have been acclaimed in a variety of media outlets including *The Washington Post*, *Washingtonian*, *Wine Spectator*, *Food Arts*, *Bon Appetit*, and others.

Taco Rice

Popular WAFU dish in the 80s made for US GIs stationed in Okinawa but then became a beloved dish to all.

Yield: Serves 2

INGREDIENTS

3 cups	Japanese Short Grain Rice, cooked	2 each	Roma tomato, diced or sliced into thin circles
1 pound	Ground Beef	2/3 cup	Cheddar cheese, shredded
2 tablespoons	Flour	2 ounces	Sour cream
1 packet	Taco seasoning	2-ounces	Salsa, store bought or homemade (optional)
2 tablespoons	Tomato paste	4 sprigs	Cilantro, chopped (including stems)
1 tablespoon	Salt	As Desired	Tabasco Hot sauce (optional)
1 teaspoon	Sugar		
1 cup	Beef stock, chicken stock, or plain water		
4 leaves	Iceberg lettuce, julienne		

PROCEDURE

Prepare the garnishes. Julienne the lettuce, dice the tomatoes in thin circles, and shred the cheddar cheese.

Using your fingertips, mix the ground beef, taco seasoning, and flour together. Evenly distribute the ingredients. In a medium to large sized pot pour in the stock. On high heat, bring the stock to a boil then reduce heat to medium and simmer. Add the beef, making sure to break up beef as it cooks. Then add tomato paste, salt, and sugar. Cook until mixture becomes saucy

and thickened by the flour, continuously stirring to prevent the bottom from burning. Hold in crock pot or double boiler until ready to assemble.

Spoon over 6-oz of taco beef. Scoop 1½ cups rice in shallow bowl. Spread rice out to the base of the bowl. The rice replaces the traditional hard shell of a taco.

ASSEMBLY

Garnish with lettuce, tomato, cilantro, and cheese. Top with a dollop of salsa and sour cream, optional but recommended.



Chefs

Spike Mendelsohn Catherine Mendelsohn

Santa Rosa Taqueria, Sunnyside Restaurant Group, D.C.

Great-grandson of WWII Veteran | Granddaughter of WWII Veteran

As COO of The Sunnyside Restaurant Group, Catherine Mendelsohn owns, operates, and is a master franchisee of multiple restaurant concepts worldwide — Good Stuff Eatery, We the Pizza, and Santa Rosa Taqueria. With over 35 years of experience in the food service industry, Mendelsohn has worked in kitchens across the globe, opened her own restaurants, and served as a restaurant consultant for major worldwide events, giving her an in-depth understanding of restaurant operations.

Spike Mendelsohn - television personality, chef, restaurateur, consultant, food policy advocate, and podcast host. After attending the Culinary Institute of America, Mendelsohn went on to appear on Bravo TV's Top Chef: Chicago, Top Chef All-Stars, and hosted the Food Network's Kitchen Sink. Mendelsohn is the Executive Consultant of Sunnyside Restaurant Group. As an entrepreneur, he created PLNT Burger - a fast-casual chain serving plant based burgers. Mendelsohn is also the co-founder of Eat The Change, developing plant friendly, nutrient dense snacks, and Just Ice Tea, an organic iced tea brand. Mendelsohn was named the first chairman of DC's Food Policy Council and continues to partner with groups like Food Rescue US.

Southern Star Shrimp Creole

Serves: 4-6

INGREDIENTS

½ stick	Butter	2 big cans	San Marzano Plum Tomatoes Lightly Processed
2 tablespoons	Canola Oil	1 tablespoons	Tomato Purée
2 cups	Onions, chopped	2 teaspoons	Crystal Hot Sauce
1 cup	Green Bell Pepper, chopped	2 pounds	21/25 Fresh Shrimp (Wild-caught preferred), peeled, strained
1 cup	Celery, chopped	1 cup	Shrimp Water or Seafood Stock
1 tablespoon	Garlic, minced	1 tablespoon	Sugar
½ cup	Sherry	1 tablespoon	Parsley, chopped
2 tablespoons	Kosher Salt	To garnish	Lemon Wedge
½ teaspoon	Paprika		
½ teaspoon	Cayenne		
2 teaspoons	Dried Thyme		
1 each	Bay Leaf		

PROCEDURE

To start, prepare a homemade creole seasoning, mix the kosher salt, paprika, cayenne, and dried thyme in a small bowl. Reserve.

Heat the butter and oil over medium heat add the “holy trinity” [onions, green bell pepper, and celery]. Sauté until the onion is translucent. Add the garlic, creole seasoning, and bay leaf. Continue sautéing for a minute. Transfer to a saucier pan [shallow saucepan] to prepare the Creole sauce.

Deglaze the holy trinity mixture in the saucier pan with ½ cup of sherry. Add plum tomatoes,

tomato puree, and hot sauce. Bring to boil, reduce heat, and simmer for 30 minutes. When done add the sugar and chopped parsley.

Sauté shrimp in a pat of butter or oil until they turn a touch peachy in color, 5 minutes approximately. Add shrimp to the Creole Sauce and serve.

Prepare steamed jasmine rice.

ASSEMBLY

Ladle the Shrimp Creole over jasmine rice. Garnish with a lemon wedge. Recommended to serve with Jalapeño Cornbread.



Chef

Jenn Crovato

1310 Kitchen & Bar

Mother of a Marine Corps Corporal and Granddaughter of Marine Corps Chef

Chef Jenn Crovato is the owner of 1310 Kitchen & Bar, located in Georgetown, and the cookbook author of *Olive Oil, Sea Salt & Pepper*. Additionally, she launched a line of signature, fresh freezer-to-oven meals—Jenn’s Homemade. Crovato is a DC Chapter member of Regarding Her, a nonprofit devoted to the advancement and empowerment of women restaurateurs. She serves on the Board of Directors for Georgetown Main Street, which supports the Wisconsin Avenue small business corridor. *Southern Living* magazine featured 1310 Kitchen & Bar as a top brunch destination in the *Mid-Atlantic* and *Eater DC* selected 1310 as one of the Best Restaurants in Georgetown.

Crunchy Chicken Tacos with Grilled Corn, Black Beans & Roasted Jalapeño Cream

Serves: 8-10

INGREDIENTS

2 cups	Roasted Chicken, diced	1/2 teaspoon	Oregano
1 1/2 cups	Black Beans, cooked	1/2 teaspoon	Salt
2 ears	Yellow Corn, grilled, cut off the cob	To taste	Black pepper
1/4 cup	Red onions, diced	1/2 each	Crunchy Corn Tacos
1 each	Red Pepper, small, diced	1/2 teaspoon	Cayenne
1/4 cup	Lemon juice	3 each	Red jalapeños, roasted
1/2 teaspoon	Cumin	16-ounces	Sour Cream
1/2 cup fresh	Cilantro, chopped	To Top	Queso Fresco, crumbled

PROCEDURE

Combine the roasted chicken, black beans, corn, red onions, red peppers, lemon juice, cumin, cilantro, oregano, salt, and black pepper together in a bowl. Allow to marinate for a minimum of 1 hour—or overnight if time allows—before serving. Fill taco shells with this mixture.

To prepare a roasted jalapeño cream, cut the tops off the jalapeños and slice in halves. Place the jalapeños face-down on a baking sheet, then put in the oven 3-4 inches from the broiler. Let the peppers roast for 3-4 minutes until they are slightly charred, and the skin is slightly blistered. Watch them closely and don't let them roast too long. Then combine the roasted red jalapeños with the cayenne and sour cream in a food processor and purée until smooth.

ASSEMBLY

Top the filled taco shells with jalapeño cream and queso fresco.



Chef **Harley Peet**

Bas Rouge

**Paternal grandson of an Army Corporal, Merrill's Marauders,
and Maternal Grandson of a Navy, Mechanic for B-52s**

Executive Chef Harley Peet, James Beard Award Best Chef: Mid-Atlantic 2024, is a graduate of the Culinary Institute of America. Peet developed his passion for cooking as well as protecting the ecosystems of our nation's waterways, while growing up on the shores of Lake Michigan. After graduation, he moved to Maryland's Eastern Shore, where he became a chef de cuisine at several acclaimed establishments, like The Inn at Perry Cabin where he honed his skills under Chef Mark Salter and built relationships with local watermen. For the past 10 years, Peet has led the culinary team and program for the Bluepoint Hospitality Group, a collection of epicurean enterprises and boutique establishments, owned and operated by respected businessman Paul Prager. At the flagship fine-dining, award-winning restaurant Bas Rouge—Peet finds inspiration in the region, taking pride in serving freshly caught fish from the Chesapeake and selecting seasonal produce from nearby farmers.

“Hamsters” – Chicken Cordon Blue, Black Truffle Aioli, Truffle, and Chive

In the Navy, a frozen pre-packaged cordon bleu entrée is called “hamsters,” because it’s about the size of a hamster and looks like a deep fried Scuttle Butt on a ship.

Serves: 4-6

INGREDIENTS

1 pound	Country Smoked Ham, thinly sliced	1 clove	Garlic, minced
1 pound	Emmental Cheese, half-inch cheese stick	1 teaspoon	Water
1 pound	Chicken Breast	¼ cup	Olive oil
2 each	Egg Whites	¼ cup	Vegetable oil
3½ ounces	Heavy Cream	1 tablespoon	fresh lemon juice, plus more as needed
1/3 cup	Truffle Butter	To taste	Black truffle salt and freshly ground black pepper
2 cups	Flour	To garnish	Chives
4-8 cups	Panko	To garnish	Black Truffle, shaved
2 each	Eggs, large [1 whole egg, 1 egg yolk]		

PROCEDURE

In advance, to prepare the truffle mousseline purée the chicken breast, egg whites, heavy cream, and truffle butter in a food processor, until a consistency of a smooth mousse. Then, pipe mousse on a piece of plastic wrap flatten out with a spatula. Cover with more mousse and roll tight into a log and tie the ends with a cooking string.

In a large saucepan bring the water to 200 degrees Fahrenheit [not to a boil] and submerge the wrapped mousse for 10 minutes. Then, put in refrigerator to chill.

Remove plastic wrap cut into silver-dollar sized pieces. In separate dishes, bread with flour, then dip in whipped egg, and dredge in panko [cook’s preference of a light or heavy coating of panko]. Fry at 350 degrees Fahrenheit until it is golden brown.

To prepare the aioli, mix in a medium bowl egg yolk, garlic, and water; whisk together. In a small liquid measuring cup add olive oil and vegetable oil, and whisk to combine. While whisking the egg mixture vigorously, add oil slowly to form an emulsion. Continue whisking and slowly drizzling in the oil to form a thick sauce. Taste and adjust seasoning with lemon juice, black truffle salt, and pepper. Cover and keep refrigerated until ready to use.

Cut sticks of Emmental cheese and wrap in thin sliced ham.

ASSEMBLY

Lay the ham wrapped cheese sticks on top of the fried mousseline. Drizzle the black truffle aioli. Garnish with chive and shaved black truffle.



Chef **Angel Barreto**

Anju

Son of parents who both served in the U.S. Army

Chef Angel Barreto is the executive chef and partner at Anju, a contemporary Korean restaurant in Washington, D.C. With over a decade of experience in both French and Korean cuisine, he began his career at Vermilion and later spent six years at Wolfgang Puck's The Source, where he became executive sous chef. His passion for Korean cooking led him to develop Anju's menu after studying Korean food and culture, and he continues to innovate while honoring traditional culinary practices. In 2019, the Washington Post's food critic, Tom Sietsema, called him "a talent to watch." The following year, Barreto was a finalist for DC's RAMMY Award for "Rising Culinary Star of the Year." In 2020, he was a semifinalist for the James Beard Foundation's "Rising Star Chef of the Year" award, and months later, Food & Wine magazine named him one of the country's best new chefs. In 2022, the James Beard Foundation recognized Barreto as a nominee in two categories, "Emerging Chef of the Year" and "Best Chefs."

“Chili Mac” Tteokbokki - Stewed Ground Beef with Korean Rice Cakes

Serves: 4

INGREDIENTS

1 pound	Ground Beef or Pork	½ teaspoon	Cumin, ground
1 each	Onion, medium, diced	To taste	Salt
1 each	Bell pepper, diced	To taste	Pepper
3 cloves	Garlic, minced	2 cups	Korean Rice Cakes (Tteok), soaked in water for 10-15 minutes if they're hard
1 can (15 oz)	Tomatoes	1 cup	Shredded Cheddar or Mozzarella Cheese (optional, for topping)
1 can (15 oz)	Kidney beans, drained and rinsed	2 each	Green Onions, chopped (for garnish)
1 cup	Beef or chicken broth		
2 tablespoon	Gochujang (Korean red chili paste)		
1 tablespoon	Soy sauce		
1 teaspoon	Chili powder		

PROCEDURE

To prepare a chili mixture, place in a large skillet or pot the ground beef or pork over medium heat. Brown the meat. Drain any excess fat. Add the onion, bell pepper, and garlic, cooking until softened (about 3-4 minutes). Stir in the diced tomatoes, kidney beans, broth, gochujang, soy sauce, chili powder, cumin, salt, and pepper. Reduce heat to low, cover, and let it simmer for 20 minutes to develop the flavors. Stir the soaked tteok [rice cakes] into the chili mixture. Cook for 8-10 minutes, stirring occasionally, until the rice cakes are soft and have

absorbed some of the chili flavors.

ASSEMBLY

Spoon the chili and tteokbokki [Korean term for simmered rice cakes] into bowls. Top with shredded cheese if desired, allowing it to melt slightly. Garnish with chopped green onions.

TIPS

Spice it Up: Add a sprinkle of Gochugaru (Korean red pepper flakes) for extra heat.
Cheese Option: For a creamier, cheesy chili, stir in half a cup of cheese directly into the pot before serving.



Chef **Patrice Cleary**

Purple Patch

Served in the U.S. Marine Corps

Patrice Cleary is a dynamic Washington, D.C.-based restaurateur, chef, and proud U.S. Veteran. Patrice served in the Marine Corps for eight years before opening Purple Patch, an award-winning Filipino restaurant in Washington, D.C. In 2023, Washington Post Food Critic, Tom Sietsema, named Purple Patch his favorite restaurant of the year, among other accolades such as being voted the Best Filipino Restaurant in 2023 and 2024 in *Washington City Paper's* Best of DC; named one of the 40 Best Restaurants in and around D.C. in 2024 by the *Washington Post*; and one of *Eater DC's* 38 Essential Restaurants Around DC.

In March 2025, Purple Patch will mark 10 successful years, showcasing Patrice's dedication to her craft and her ability to fuse tradition with innovation, which has earned her a loyal following and a respected place in the culinary community. She also owns Joia Burger, a popular spot known for its American Wagyu burgers, fries, and distinctive ube soft serve ice cream.

Sinkamas Salad

Serves: 6

INGREDIENTS

2 medium	Jicamas, peeled and julienned
2 each	Mangoes, ripe peeled, pitted, and julienned
1 each	Red Onion, small, thinly sliced
½ cup	Micro cilantro [or regular cilantro, if micro cilantro is unavailable]
¼ cup	Calamansi juice [or substitute with lime juice and a splash of orange juice]
¼ cup	Extra-virgin olive oil
2 tablespoons	Honey or agave syrup
To Taste	Salt

PROCEDURE

Peel and julienne the jicama. Place in a large mixing bowl. Peel, pit, and julienne the mangoes. Add to the mixing bowl with the jicama. Thinly slice the red onion and add to the bowl.

For the calamansi vinaigrette, whisk in a small bowl the calamansi juice, olive oil, and honey until well combined. Season with salt to taste. Adjust sweetness or acidity if needed.

Pour the calamansi vinaigrette over the jicama, mango, and red onion. Gently toss until all ingredients are well coated with the vinaigrette.

ASSEMBLY

Divide the salad among 6 plates or bowls. Garnish each serving with a generous sprinkle of micro-cilantro.



Mixologist

Todd Thrasher

Potomac Distilling Company, Thrasher's Rum & Tiki TNT

For over a decade, the award-winning, mixologist and distiller, Todd Thrasher, has been at the forefront of the Washington, D.C. and Virginia artisanal cocktail movement, partnering with celebrated chefs to open numerous acclaimed restaurants and bars as owner and beverage director. Today, the lauded bartender and sommelier produces unique expressions of Thrasher's Rum at his urban rum emporium, Potomac Distilling Company. Named one of "The Best Bars in America" by Esquire magazine, Tiki TNT draws inspiration from Thrasher's countless rum-sodden adventures throughout the South Pacific and West Indies during his time as a scuba divemaster.

A close-up portrait of Gina Chersevani, a woman with long, light brown hair, smiling slightly. She is wearing a dark top and a thin necklace. The background is dark and out of focus.

Mixologist **Gina Chersevani**

Buffalo & Bergen Last Call Bar

Gina Chersevani is an expert voice in the spirits industry—she has earned numerous accolades, including a Rising Star Award from the acclaimed StarChefs. She set out to create her own version of an authentic soda shop, Buffalo & Bergen at Union Market and Capitol Hill. Her third location, soon to open in the Cleveland Park neighborhood, will add a Carb Bar and “Frizzante” – an Italian Ape, a mobile drinks truck. Chersevani is also the talent behind Suburbia, a vintage Airstream trailer turned cocktail haven, parked just steps away from Union Market. And her inventive spin on a classic neighborhood dive bar, The Last Call Bar, is also situated in the Union Market District. Chersevani has taken her talents to television as a winning competitor on The Food Network’s “Guy’s Grocery Games.” Chersevani later went on to appear on “Guy’s Grocery Games: Summer Tournament.”

Military Chefs

Blue Star Families is proud to build bridges across the military-civilian divide. We are grateful to these military chefs for joining us tonight!



CS1

Cal Abdinoor

Enlisted Aide to the
Superintendent of the United
States Naval Academy



Master Sergeant

Kevin Arwood

Enlisted Aide to LTG Jonathan
Stubbs, Director of the Army
National Guard



Chief

Anthony Decker

Special Command Aide for the
Vice Commandant



Sergeant

**Patricia
Gonzalez-Ochoa**

Food Service Specialist and
Enlisted Aide



Technical Sergeant
Sarah Izor

Standardization and
Evaluation Flight Attendant
at the 201st Airlift Squadron
at Andrews Air Force Base,
Maryland.



Master Sergeant
Asia McClain

Enlisted Aide to the Director
of the Defense Intelligence
Agency, Joint Base Anacostia-
Bolling, Washington, D.C.



Master Sergeant
Jordan O. Olson

Enlisted Aide to the Chief of
Space Operations



Master Sergeant
Maria Sandoval

Enlisted Aide for the Deputy
Commander of the United
States Africa Command,
Lieutenant General John
Brennan, stationed in Stuttgart,
Germany



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