



U.S. ARMY



Alumni edition

JMC NEWSLETTER

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Year in review

From change-of-command ceremonies to Marines conducting sweeps for unexploded ordnance at HWAD, to testing alternative methods of demilitarization, and much more, JMC's year was marked by innovation and modernization, all while sustaining global readiness.

As always, the command emphasized safety and efficiency in every operation, while celebrating milestones that showcased its adaptability and long-term vision.

JMC's efforts reinforced its role as the backbone of the Army's munitions enterprise, ensuring that Soldiers remain equipped with quality munitions at the right place and time, and prepared for tomorrow's challenges.

Looking ahead, JMC remains dedicated to advancing modernization initiatives that will strengthen readiness and support the Army's mission well into the future.



LEADERSHIP NOTE

Dear JMC Alumni,

The holiday season reminds us not only of the progress JMC has made this year but also of the lasting impact each of you have had on this command. The foundation you built and the dedication you gave have enabled JMC to be ready, reliable, and lethal. Those who make up today's workforce continue to build upon your legacy, ensuring JMC stands strong in support of our mission.

This season is a time to reflect on achievements, honor the sacrifices that brought us here, and look forward to the opportunities ahead. Together, we have shown that JMC is more than an organization. It is a family bound by purpose and service.

Purpose and service are not only about the mission we carry out but also about lifting up those who may struggle to put food on the table or provide gifts for their families. By volunteering your time and resources, you embody true service by helping someone in need and ensuring that no one is left behind.

May this season remind us that the greatest gift we can give is care for one another. When we share kindness and lend a hand, we bring hope and comfort to those who need it most.

Happy Holidays, and warm regards,

BG Dan Duncan and CSM Paul Ellis



JMC HQ BIRTHDAYS

The following is a list of teammates who are celebrating birthdays in December. We apologize if it's not all inclusive and if we missed anyone.

Michael Albery, Patrick Alsobrook, Natalie Bates, Heather Battles, Tamara Braden, Deanna Crosiar, Ashley Danner, Samantha Dearborn, Shyam Devasthall, Daryl Fahner, Jimmy Figuero, Tammy Frye, Donald Earley, Francisco, Robert Grigsby, Steve Hady, Bryan Janoski, Eric Markland, Susanne Manchester, Courtney Maxson, Mike Masengarb, Jennifer Mehmert, Julie Thirtyacre, Lisa O'Connor, Bailee Olson, Art Panick, Kelly Porschke, Richard Price, Dianna Roenfeldt, Michael Roe, Trevor Shoemaker, Douglas Smith, Mitch Stephenson, Evan Sullivan, Seferino Terronez, Erin Terronez, Nichole Towery, Marlene Travis, Paul Tremmel, Cyrus Turner, Al Voelkelt, Stevie Wadley, Travis Walsh, Dan Whiting.



Jill Adkins
Scott Barton
Tammy Dunkel
Janice Durrant
Karla Engleking
Anne-Marie Gephart
William Holgorsen III
Robin Housley
Daniel Jostes
Evdoxia Martin
Carol Metzger
Paul Parker
Bryan Schroeder
Chris Sinde
Ryan Thrasher
Rudy Toth
Gary Troyer
Janice Turecek
Sherry Wyatt
Donald Young



Peter Lingris

GOOD TO KNOW

DECEMBER KEY DATES

7 – Pearl Harbor Remembrance Day
13 – Army National Guard Birthday
24 – Christmas Eve
25 – Christmas
31 – New Year's Eve

Numbers to Know

Thrift Savings Plan

<https://www.tsp.gov/>
877-968-3778

Federal Employees Retirement System

<https://www.opm.gov/retirement-center/fers-information/>
888-767-6738

Army Benefits Center – Civilian

<https://portal.chra.army.mil/abc/>
1-877-276-9287

Social Security Administration

<https://www.ssa.gov/>
1-800-772-1213

CAC Card Issues

309-782-0596

Please feel free to contact us with your contributions, suggestions, or questions.
Matthew Wheaton:
(matthew.l.wheaton.ctr@army.mil)

PSYCHOLOGY CORNER

Why strangers matter for well-being

In a recent article from *Psychology Today*, authors Gabrielle Skrekovski and Kelly-Ann Allen explore how brief, everyday encounters with strangers can enhance our sense of belonging and overall well-being. These micro-connections remind us that we are part of a larger social fabric, reinforcing our identity as social beings.

Skrekovski and Allen emphasize well-being is shaped not only by close relationships with family and friends but also by what researchers call weak ties, the casual connections we form with people we do not know well. Research shows these interactions can spark positive emotions, ease stress, and support mental health.

The authors suggest that acknowledging others in public spaces, smiling, or engaging in short conversations are simple yet powerful actions. Such passing encounters allow both parties to feel recognized and valued, underscoring how even modest gestures of social interaction contribute to a more fulfilling life.

The article further notes that cultivating these moments nurtures a stronger sense of community in everyday environments. People who regularly engage in them often report feeling more energized and optimistic. Finally, the authors conclude that embracing opportunities for connection can serve as a practical way to counter loneliness in modern society.

Now is the time to get your flu shot

As the holidays approach, and as we move deeper into the 2025-26 flu season, now is a critical time for our military community to be vaccinated against influenza. Public health experts continue to recommend a flu shot for everyone six months and older as the most effective way to reduce the risk of serious illness, hospitalization, and even death.

This year, many experts are sounding the alarm. A newly emerged variant, H3N2 subclade K, is already causing surges abroad and raising concern about a potentially severe flu season in the United States. Flu activity remains relatively low now, but trends are shifting upward in multiple regions, are expected to rise following the Thanksgiving holiday, and public-health authorities warn that cases may accelerate as families and communities continue to gather for the holidays.

Even in seasons when flu-vaccine match with circulating strains is less than ideal, getting vaccinated still greatly reduces the chances of severe disease and complications. For military retirees, Veterans, and their families, maintaining resilience and readiness includes protecting your health with a flu shot, especially now.

If you haven't had your flu shot yet this season, talk to your primary care provider and schedule it as soon as possible. It's a small, proactive step that can help you stay healthy through the winter and safeguard the well-being of those around you, from fellow Veterans to loved ones.



Lt. Col. Jeffrey Milch,
Command Surgeon

Protect yourself against foreign intel threats



Foreign intelligence entities are online, posing as consulting firms, corporate recruiters, think tanks, and other seemingly legitimate companies. Especially in the context of the recent lapse in appropriations and government shutdown, our adversaries are looking online to identify individuals seeking new employment opportunities, expressing dissatisfaction or describing financial insecurity. They offer jobs or "easy" money to write white papers or provide information with the intent to collect sensitive information for the benefit of their country at the cost of our own.

Current and former federal employees must be aware of these approaches and understand the potential consequences of engaging. If the offer seems flattering, urgent, exclusive, or too good to be true, it probably is. Consider the arrest and prosecution of former Army Soldier Korbein Schultz, sentenced to 84 months in prison - swift and real consequences for betraying your oath.

U.S. security clearance holders are reminded of your legal obligation to protect classified data even after departing U.S. Government service. All Soldiers and Army Civilians must comply with unit secondary employment policies. Any compensation received from sources outside the U.S. Government must be reported to your supervisor.

If you or someone you know is being targeted, report it to your local counterintelligence office or via www.usainscom.army.mil/iSALUTE or 1-800-CALL-SPY (1-800-225-5779) within 24 hours of learning of the incident.

— Lt. Gen. Anthony R. Hale, Deputy Chief of Staff, Army G-2

CHAPLAIN'S CORNER Chaplain (Capt.) Simon Jackson

A season of reflection and renewal



December brings a natural pause. The pace of the year slows, the days grow shorter, and many of us turn our attention to the holidays we remember fondly. Across different traditions, this month creates space for reflection and the hope of a fresh beginning.

For many, December is a season of hope and reconnecting with the people who give life meaning. For others, it carries a mix of emotions. For some, the season feels more complicated. Moments of joy can sit right beside moments of sadness, and both deserve space. Both experiences are real, and both deserve to be acknowledged.

Across traditions, the heart of the season often remains the same. We remember what matters, we take stock of the year behind us, and we look toward the next one with a renewed sense of purpose. This invites us to slow down, acknowledge the effort that carried us through the year, and prepare our minds and hearts for what comes next.

As you move through this season, I hope you will find moments of rest and gratitude, whatever your holidays look like this year. And if this season feels heavy, know that you are not alone. Support is here, and my door is open to you.

From my family to yours, I hope this season brings peace and joy to you and those you love.

Contact Chaplain Jackson at office: 520-693-0377 or cell: 309-519-4243

Festive bites: Holiday recipes from fellow alumni

NOONIE'S POUND CAKE

Ingredients

- 3 cups of sugar
 - 3 sticks of butter (softened)
 - 6 eggs
 - 3 cups of flour (sifted)
 - ½ pint of whipping cream
- Note:* Let the butter and eggs sit out overnight at room temperature.

Instructions

1. Grease and flour cake pan.
2. Mix the butter and sugar.
3. Add the six eggs (one at a time).
4. Add flour (sifted) and whipping cream.
5. Turn oven on to 350 degrees.
6. Bake for one hour and 15 minutes.
7. Cake is done when a toothpick is inserted in the cake, and it comes out clean.

—Submitted by Linda Dothard



MEXICAN WEDDING COOKIES

Ingredients

- One pound Crisco or lard
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 4 cups flour
- ½ teaspoon salt
- ½ teaspoon baking soda
- 3 teaspoons baking powder

—Submitted by Norbert Herrera

Instructions

1. Melt Crisco/lard, Cool to touch.
2. Add sugar and mix.
3. Add the rest of ingredients and mix.
4. Make into small balls, place on cookie sheet and press down with finger.
5. Turn oven on to 350 degrees.
6. Bake for 12-15 minutes.
7. When cookies are slightly cool roll in a sugar and cinnamon mixture.



CHICKEN CRANBERRY BRIE TARTLETS

Ingredients

- 2 packages of puff pastry
- 1 cooked, chopped chicken breast
- 1 ½ cups of fresh or frozen cranberries
- 1 teaspoon mustard powder
- 4 ounces brie cheese (cut into 48 small pieces – one for each tartlet)
- ¼ cup fine chopped pecans (garnish)
- 2 Tablespoons of minced fresh sage

Instructions

1. Thaw the puff pastry sheets according to package instructions. Once thawed, unfold them into thirds. Cut each third into 12 equal squares to make 48 squares. Grease two mini muffin tins; press each puff pastry square into a muffin cup. Bake at 375° for 8-10 minutes; remove from oven and press the center of each cup in with the end of a wooden spoon.
2. In a medium saucepan, combine the cranberries, honey, water, and mustard powder. Bring the mixture to a boil; reduce heat to medium and cook, stirring, five minutes. Remove from heat and set aside to cool slightly.
3. Fill the center of each puff pastry cup with one piece of chicken, 1/2 teaspoon cranberry sauce, and one piece of brie cheese. Return them to the oven for 5-7 minutes, until brie is nicely melted.
4. Garnish with minced sage and chopped pecans.
5. Serve warm.

—Submitted by Kelly Gilhooly



CRANBERRY HOLIDAY PUNCH

Ingredients

- 1 cup cranberries (frozen preferably)
- ½ cup pomegranate seeds
- 1 cup cranberry juice or cranberry vodka, if desired
- 750 ml prosecco or champagne
- ⅓ cup simple syrup
- 2 cups cranberry ginger ale or more, as desired
- Ice
- Rosemary sprigs (optional garnish)

Instructions

1. Fill a pitcher or punch bowl half full of ice and have more on hand for individual glasses. Use an ice maker if you have one.
2. Add in the cranberries and pomegranate seeds.
3. Add the cranberry juice, sparkling wine, simple syrup, and top off to taste with the cranberry ginger ale.
4. Pour or ladle into individual serving glasses and garnish with rosemary and/or sugared cranberries, if desired.

—Submitted by Lisa Olson