



Annual Army Navy Flag Football Game



1 November
Mullins Field



Free Tailgate Party: 3 p.m.
Game Kickoff: 3:30 p.m.

FREE food and beverages!
Open to all Fort Meade.



Information: 301-677-3716 **meade.armymwr.com**

FORT MEADE HCB WELCOMES NEW LEADERSHIP IN CHANGE OF RESPONSIBILITY CEREMONY



Lt. Col. Chaveso Cook, Fort George G. Meade Headquarters Command Battalion Commander, passes the flag to Command Sgt. Maj. Gary Krese, Fort George G. Meade HCB Command Sergeant Major, to signify the change of responsibility at Fort George G. Meade Headquarters Command Battalion, Fort Meade, Maryland, Oct. 20, 2023. Command Sgt. Maj. Brian Sanders relinquished responsibility of Fort George G. Meade HCB to Command Sgt. Maj. Gary Krese. (U.S. Army photo by Public Affairs Specialist Gloriann Martin)

By Gloriann Martin, USAG Fort Meade Public Affairs

FORT MEADE, Md – Fort George G. Meade Headquarters Command Battalion held a Change of Responsibility ceremony Oct. 20 here at Club Meade.

During the ceremony, Command Sgt. Maj. Brian Sanders relinquished responsibility of Fort Meade HCB to Command Sgt. Maj. Gary Krese.

The event was officiated by HCB Commander, Lt. Col. Chaveso Cook. After the official passing of the flag, Cook offered his thoughts on Sanders' impact on the Fort Meade community.

"There were so many times Brian got the job done by any means necessary," said Cook. "There was never a time a member of this battalion, this garrison or the extended team would avoid seeking Brian's guidance and knowledge."

Cook also offered words of encouragement to Krese as he begins his new assignment. "I have already told you that I am professionally intimidated by you, and I do not say that lightly," said Cook. "I have to step my game up, we all have to step our game up because of you. Our first interaction showed me and the Axe Hammer team that we are in the presence of a true professional and that matters."

After Cook's remarks, Sanders took the podium. Sanders accredits his success as Fort Meade HCB Command Sergeant Major to his team. He emphasized that when he encountered difficulties, the ability to reach out, and the knowledge that he had a support system to rely on, was fundamental.

Read the full story at <https://home.army.mil/meade/about/Garrison/public-affairs/digital-meade>

Fort Meade Trunk or Treat



Come out and join CWF along with Fort Meade's MWR for our first combined Ft. Meade Trunk or Treat on October 28th from 11a-2p in the Parking Lot behind the Cryptologic Museum.

- Featuring:
- NSA Police and Ft. Meade Fire Vehicles and Demos for kids to explore
 - Mascots -DJ Music
 - Costume Contest
 - Games and Bounce House
 - Food Truck - and more!

for more info contact CWF at 301-688-7337 or MWR at 301-677-6635

***** ONLY Pre-registered Vehicles can participate for TRUNKing or TREATing**

HR Corner: 2023 Federal Benefits Open Season

The 2023 Federal Benefits Open Season runs from 13 Nov - 11 Dec 2023. Employees are encouraged to visit [GRB Platform](#) to review, update or get more information about their FEHB, FEDVIP or FSA elections during the 2023 Federal Benefits Open Season. Visit our the [ABC-C Federal Benefits Open Season](#) webpage for more information about this year's event.

ABC-C Phone Center business: 2023 Federal Benefits Open Season

Army / DHA / DoDEA / National Guard - Specialists are available from 0800 to 1600 (CT), Monday through Thursday. Visit our [Contact Us](#) page for detailed ABC-C contact information.

For additional information pertaining to openings, delays or closures, please refer to the [Announcements](#) section of the ABC-C homepage or visit our Facebook page at <https://www.facebook.com/ArmyBenefitsCenterCivilian/>

Safety Corner Safety Tips for Pumpkins & Decorating Safety

Never allow small children to carve pumpkins. Children can draw a face with markers. Parents can do the cutting and then let little ones clean out the inside pulp and seeds. Consider using a flashlight or glow stick instead of a candle to light your pumpkin. If you do use a candle, a votive candle is safest. Do not place candlelit pumpkins on a porch or any path where visitors may pass close by. They should never be left unattended.

Employee Recognition

JERRY GLODEK, CULTURAL RESOURCE MANAGER, FORT MEADE DIRECTORATE OF PUBLIC WORKS

By Jasmyne Ferber, USAG Fort Meade Public Affairs



Jerry Glodek, Cultural Resource Manager for Fort Meade Directorate of Public Works, participates in an Earth Day Archaeological booth. As a cultural resource manager, Glodek ensures the historical integrity of the oldest buildings, some of which date back to World War I, remains compliant with the National Historic Preservation Act. He also manages Fort Meade's 19 cemeteries and conducts archeological digs. (Courtesy Photo)

#WorkforceWednesday highlights the dynamic and talented people who work on Fort Meade. This week, meet Jerry Glodek, Cultural Resource Manager, Fort Meade Directorate of Public Works.

Q: Tell us about yourself. What is your position? How long have you been working with your current organization?

A: I acquired this position in 2010 and I was previously the superintendent of the water treatment plant on Mapes Road. My background in college was archeology and anthropology. I applied for the cultural resource management position when it became open at that time. And that's what I've been doing ever since. It's the love of my life. Many people ask me why I haven't retired yet. Well, it's because I love what I do.

I was also in the Army here at Fort Meade during the Vietnam War. I was an 88M – heavy truck driver. I was at the University of Maryland at the time. I was pulled out of school and entered the Army. I was lucky enough to get assigned after a year at Fort Dix to the United State Army Field Band, which I'm very, very proud that I served with that unit. One of the finest in all of the service bands.

I've loved the people I've worked with. You come to realize that you spend more time with your coworkers through the year than your actual family. The water treatment plant was one of those places where that happened because sometimes, you'd have to pull a 16-hour shift. So, my wife Debbie, who worked six years at NSA...was the hero in my family and she and my two sons were the reason I kept on working at Fort Meade....and able to go to school.

Q: And you said your parents worked at Fort Meade, is that correct?

A: That is correct. My dad was a World War II...tank driver. Right after the war, he came back to Fort Meade and got a job in the mechanic shop for tanks. We had tanks here in Fort Meade in the fifties and sixties during the Vietnam War. My mom worked here in an office. They didn't meet here though.

I come from a Polish immigrant family and all four of my grandparents came from Poland right after World War I. My parents met at my one grandparents' country store two miles from Fort Meade. They corresponded when my dad would go into the office she was working in, and Jerry was born! I also had seven uncles and aunts that worked on Fort Meade during that time, so I have a long history. My one aunt was the manager of the Self-Service Store when it was a really big store, and my uncle was the manager of the Post Publications. For 34 years, my family has had a family reunion out at Burba Lake. I go back and I look at the pictures with my uncles and aunts that are now departed, and my cousins and I think we're going to have another reunion here soon. We've gotten over the time period of being sad with the older ones gone. Well, you never get over it, but we need to carry it on for the younger ones.

Read the full story at <https://home.army.mil/meade/about/Garrison/public-affairs/digital-meade>

UPCOMING EVENTS

October

27 – Retiree Appreciation Day / Hallelujah Festival

28 – Trunk or Treat

28 – Monster Dash 5K Fun Run

31 – Halloween

November

1 – FMMD Army/Navy Flag Football

5 – Daylight Saving Time Ends

10 – Veterans Day Observed

11 – Veterans Day

16 – National American Indian Heritage Month Observance

19 – German/Italian Wreath Laying

23 – Thanksgiving Day

Game Day Food Safety Tips



What You Need to Know

- Wash your hands with soap and running water for at least 20 seconds before, during, and after preparing food and before eating.
- Separate raw meats from ready-to-eat foods like vegetables when preparing, serving, or storing foods.
- Make sure food is cooked to [a safe internal temperature](#).
- Keep hot foods hot (140°F or warmer) and cold foods cold (40°F or colder).
- Throw out perishable food that has been sitting at room temperature for more than 2 hours (more than 1 hour if it has been exposed to temperatures above 90°F).

GC's 3Cs in 2023

- Consideration
 - Of our customers and our employees
- Caring
 - Self-Care opportunities: Resiliency Center, Wellness Center, and Civilian Wellness Program
- Community
 - Education, Employment, Transportation, and Resiliency