

# Food truck offers variety, convenience

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Busy, hungry Dunham Health Clinic patients and employees now have a spicy fresh food service ... practically on the doorstep. The Carlisle Barracks Food Truck is a meal-ready-to-eat business -- Tuesdays at Dunham, Thursdays at Indian Field, 11 a.m. - 2 p.m. The food truck is a Morale, Welfare, Recreation activity to support Soldier and Family programs.

There are limited food options available on the Dunham end of post, said **Lt. Col. Kimberly Peebles**, Carlisle Barracks garrison commander. "We plan to start out slow, but are planning to use it for events like Oktoberfest, Army Heritage days, the car shows, etc. We also plan to use it to support catering events at AHEC," she said. "Our plan is to park one day a week at Dunham, and then we will adjust from there throughout Post."

MWR used to operate a breakfast and lunch café in Dunham, but that service ended three years ago, said **Joseph Vancosky**, Dunham executive officer. "We've had repeated requests from patients and staff to have some sort of food service available," he said.

**Col. Rebecca Porter, Dunham Army Health Clinic commander, receives her order from the new Carlisle Barracks Food Truck. The food truck will operate at Dunham on Tuesdays and Indian Field on Thursdays from 11 a.m.-2 p.m.**



MWR will update the truck's location and operating hours on the MWR website and Facebook page. Visit

<http://www.carlisle-mwr.com/> or

<https://www.facebook.com/CarlisleFMWR> for more information.

*Possible menu items – may vary by day:*

-Sunny Side Up Burger - 6 oz hamburger grilled to your liking and topped with bbq, bacon, cheddar cheese, a sunny side up

egg, red onion, and tomato served on a Kaiser roll.

-Warthog Fries - French fried potatoes smothered in 1000 Island dressing, chopped red onion, bacon, and Swiss cheese.

-Black & Bleu Burger - 6 oz hamburger grilled to your liking and topped with bacon, bleu cheese crumbles, and black pepper served on a Kaiser roll.

-The Chairman - Warm turkey breast smothered with Swiss cheese, tucked in a warm pita with ginger- wasabi aioli, lettuce, tomato, and red onion.

-Pyong-Yum - grilled chicken tossed in sriracha and tucked in a warm pita with kimchi and red onion.

-Not an MRE - Chunky chicken and pepperoni in a perfectly seasoned marinara sauce tossed with mushrooms, onions, and rotini pasta.

-Chicken Caesar Wrap - grilled chicken, lettuce, croutons, parmesan cheese, and caesar dressing wrapped in a tortilla shell.

-Chicken Caesar Salad - grilled chicken, croutons, parmesan cheese, and caesar dressing on a bed of romaine lettuce.

-Beer Battered Fish Sandwich - Redd's Apple Pale Ale beer battered haddock deep fried and served on a ciabatta roll.

-Honey-Jerk Pulled Pork Sandwich - hand pulled pork slow cooked in honey and caribbean jerk seasoning served on a kaiser roll.

-The Rubicon - salami, pepperoni, and capicola with avocado, banana pepper rings, black olives, lettuce, tomato, Italian dressing, and mayo.

-Reuben - hand pulled corned beef and sauerkraut smothered in Swiss cheese served on toasted rye bread.

-Grilled Veggie Wrap - marinated artichokes, diced tomato, red onion, black olives, spinach, minced garlic, and parmesan cheese tucked in a tortilla shell.

-Fish tacos- still working on this recipe, but it will have a great homemade slaw

*\*All sandwiches will be served with chips and a pickle, with an option to up-charge for french fries. We will also have some special items and sauces to run weekly.*

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