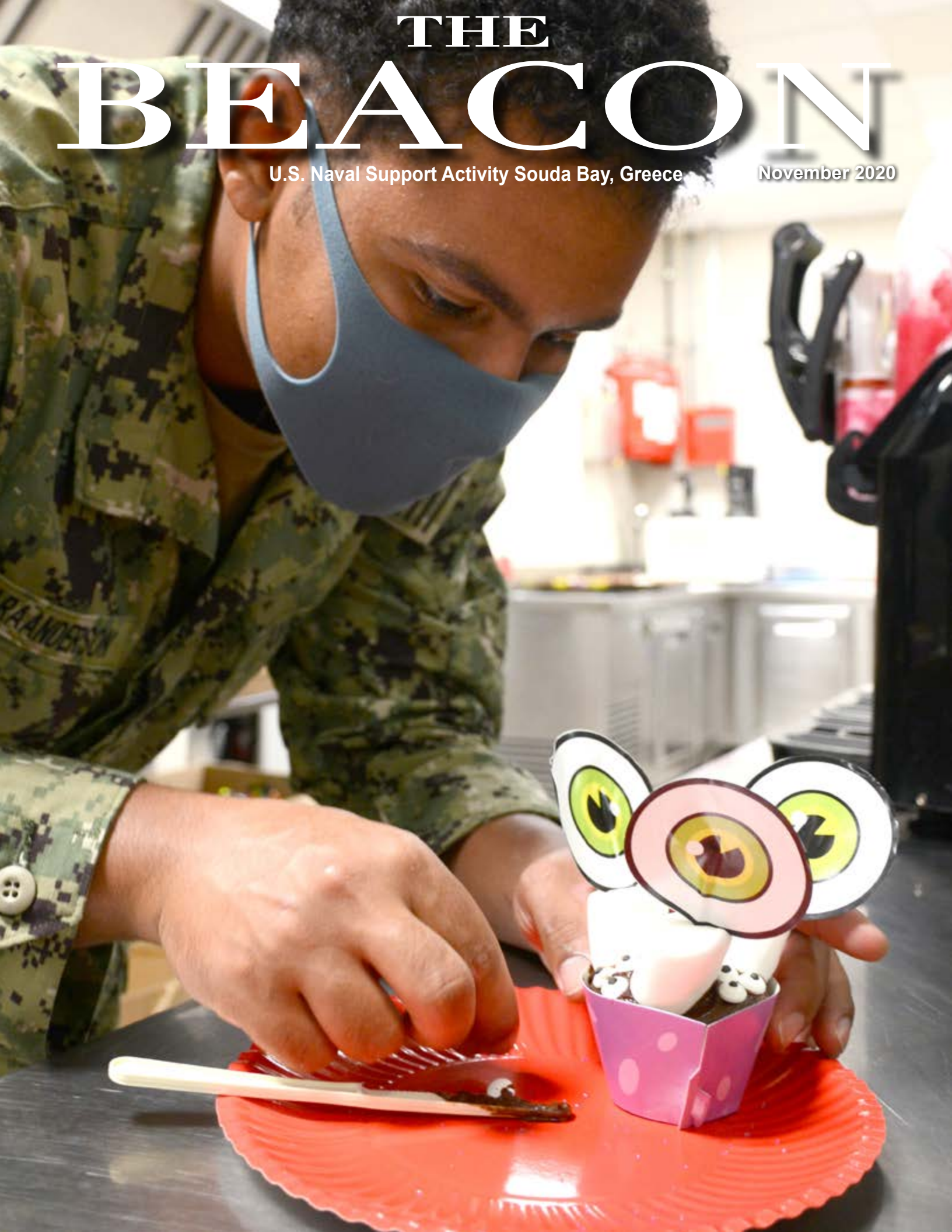
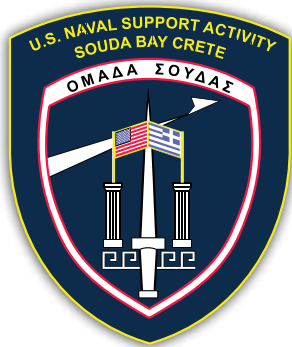


THE BEACON

U.S. Naval Support Activity Souda Bay, Greece

November 2020





The Beacon

Warfighting First, Operate Forward, Be Ready

Commanding Officer, NSA Souda Bay
Capt. Rafael C. Facundo

Executive Officer
Cmdr. Werner Rauchenstein

Command Master Chief
CMDRCM Brian McDonough

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Firefighters respond to a simulated fire in Building 58 during the Reliant Rumble earthquake and disaster preparedness exercise on Oct. 15. Photo by MC2 Kelly Agee, Public Affairs.

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Front Cover: Electrician Technician Constructionman Angel Guevera-Anderson decorates a spooky-themed cupcake during a Halloween cupcake decorating event held at the Morale, Welfare, and Recreation Liberty Center on Oct. 26. Photo by MC2 Kelly Agee, Public Affairs.

The Parting Shot: Construction Electrician 1st Class Walter Watson grinds a concrete wall during a three-day painting and renovation project at the Agios Charalampos Community Center in Mouzouras Oct. 2 to 4. Photo by Lt. Michael Spoke, chaplain.

Triad Corner



Team Souda,

I've had the privilege of being your commanding officer for 90 days and I am impressed with your professionalism, your dedication and the tremendous support you provide the Fleet and the Joint Force. What Team Souda accomplishes with fewer than 1,000 members, from our kilometer-long footprint, is truly remarkable. I am honored to work alongside you.

Each of you has an important role in our mission's success – and our continued success depends on having everyone on the team working to do the RIGHT thing. I encourage you to look in the mirror daily and ask yourself whether you are doing the right thing for Team Souda and for your fellow teammates – not just in your professional life, but in your personal life as well. Are you speeding down Mouzouras Road because you are late for work? That's NOT the right thing for you, your colleagues or our neighbors. I expect you are wearing your mask when you enter the Galley, because it's the right thing for others, just as I expect you are following the directions of the Giant Voice during drills so you'll know what to do in a real-world situation, because it's the right thing for YOU. So, good job – Carry on. In short, do the right thing BECAUSE it is the right thing, and because you have integrity and a commitment to being the very best person, best Sailor, best civilian employee, best teammate – that you can possibly be.

2020 continues to challenge us. COVID restrictions are keeping many of us from traveling to see our family and friends at home this holiday season. I'm thankful for everyone who has truly embraced Team Souda as an extension of your own family. I see so many of you selflessly taking care of each other and our community. I am proud of the volunteer work that you do, whether as a member of the Coalition of Sailors Against Destructive Decisions (CSADD) helping your fellow Sailors, or by working on one of the many projects that Chaplain Spoke puts together to help our local host nation communities. In fact, Chaps is running a program right now that will let you donate a gift for a child who might otherwise receive very little over the holidays. The Combined Federal Campaign is another way you can get involved; if your finances allow you to do so, consider donating to the charity of your choice.

Doing something kind for another person provides a connection that money can't buy. You never know how one small action could positively impact someone's life. You also never know when you might find yourself needing that help. Although the holidays are a joyous time for many, they can be a particularly stressful time for others. If you are struggling, reach out. We are here for you – I am here for YOU!

No matter what your belief or faith, Sandy and I hope you will draw strength from the message of peace and joy this season represents. Those of you who must be on duty during the holidays in order to keep the mission going have an extra-special place in our hearts. Our thoughts and prayers will also be with your families, whose love, support and sacrifice are

essential to our success. We wish each and every one of you a Happy Thanksgiving and look forward to serving you a very special meal at our award-winning Galley.

Happy Holidays and all the very best in 2021.

~Skipper

HOLIDAY MAIL-BY DATES

Send cards and packages by these dates to ensure the timely delivery of your holiday wishes by December 25:

SERVICE	MAIL-BY-DATE
USPS Retail Ground	Nov. 6
Priority Mail	Dec. 11
First-Class Mail - Letters and Cards	Dec. 11

REMINDER:
Electronic customs
forms are now required!

Visit one of
these sites to
print yours: →

USPS Click-n-Ship:
<https://cns.usps.com>

USPS Customs Form Online:
<https://cfo.usps.com>

Contact NSA Souda Bay's Post Office at 28210-21561 (Comm.) or 314-266-1561 (DSN) if you have any questions.

Around NSA Souda Bay

Reenlistments

Photos by MC2 Kelly Agee, Public Affairs.



Master-at-Arms 3rd Class Kyle Chesnavage receives his Reenlistment plaque from Lt. Michael Spoke, command chaplain, during his Oct. 2 reenlistment ceremony in front of Building 1. Chesnavage, a native of Philadelphia, has been in the Navy for 5 years and at NSA Souda Bay for a year and a half. He reenlisted for 3 more years in the Navy.

Chesnavage, a member of the Security department, patrols the base and issues weapons to his fellow master-at-arms in the armory. But he said his favorite part of the job is standing post at the front gate.

“I’m a people person so I like being able to have face-to-face interaction with everyone who enters the base. I enjoy seeing everyone and making them smile.”



Aviation Boatswain’s Mate 1st Class (Handling) Oluwabusuyi Ayeye recites the Oath of Reenlistment given by Lt. Lucas Chatfield, Air Operations officer, during his Oct. 5 reenlistment ceremony on the flight line. Ayeye, a native of Lagos, Nigeria, has been in the Navy for 7 years and at NSA Souda Bay for 2 years. He reenlisted for 6 more years in the Navy.

Ayeye’s job is to guide aircraft into a parking spot after they land and across the flight line when they depart. He also supplies the aircraft’s crew with equipment.

“Everything about my job is amazing,” said Ayeye. “I’ve always been a fan of aircraft and getting to work so closely to them makes my job worth doing.”

Though he enjoys working as an aircraft handler, Ayeye said his goal in the Navy is to become an officer. “You have to start somewhere. I want to make this a career. I want to at least be a commander by the time I retire.”



Tech. Sgt. Erica Russell salutes Maj. Matthew C. Wilbacher, director of operations, 488th Intelligence Squadron, during her Oct. 9 reenlistment ceremony on the wing of an RC-135 Rivet Joint aircraft. Russell, a native of Detroit, has been in the Air Force for 12 years and at NSA Souda Bay for 2 months. She reenlisted in the Air Force for 8 more years.

Russell is a section chief of the logistics material management section for the 488th Intelligence Squadron and said leading Airmen is her favorite part of the job.

“I love taking care of my people, mentoring and making sure they are getting what they need from me as far as career guidance, educational goals, and job goals. I love the people and I live for it.”



Master-at-Arms 2nd Class Dwight Bailey recites the Oath of Reenlistment given by Lt. Michael Spoke, command chaplain, during his Oct. 13 reenlistment ceremony at the chapel. Bailey, a native of Hopkinsville, Ky., has been in the Navy for 10 years and at NSA Souda Bay for 3 months. He reenlisted in the Navy for 4 more years.

Bailey is a member of the Security department and helps secure the base, standing the watch at the gate and patrolling the flight line and base.

Bailey said he joined the military to help support his daughter, Kia, who is currently 11 years old.

“I mainly do this for my daughter. I joined the Navy to support her and I am going to keep doing that so I can get her through college.”

Reenlistments

Photos by MC2 Kelly Agee and Joel Diller, Public Affairs



Master-at-Arms 2nd Class Jerry Savage recites the Oath of Reenlistment given by Lt. Michael Spoke, command chaplain, during his Oct. 18 reenlistment ceremony at the armory on the Marathi NATO Pier Facility. Savage, a native of Steubenville, Ohio, has been in the Navy for 4 years and at NSA Souda Bay for 2 years. He reenlisted in the Navy for 3 more years.

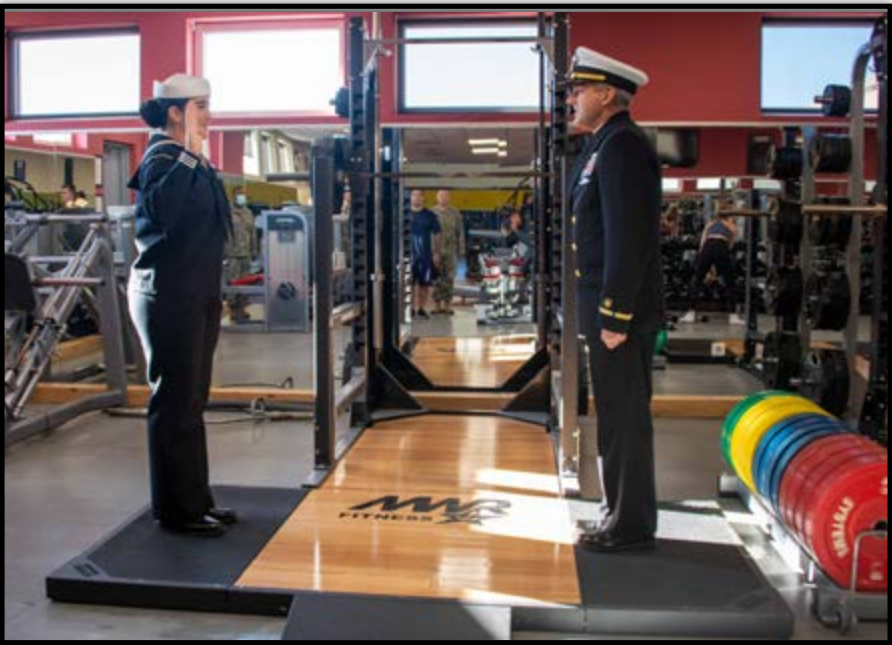
A member of the Security department, Savage helps secure the base by guarding the posts and performing roves during the night watch, when many people are at home or asleep.

“I reenlisted because I felt like I had more serve to give,” he said. “Also, I like the fact that being a master-at-arms your primary part of the job is to make sure everyone is safe and we are here protecting them.”

Master-at-Arms 2nd Class Eddie Estrada recites the Oath of Reenlistment given by Chief Warrant Officer 3 Gary Groesbeck, security officer, during his Oct. 30 reenlistment ceremony in the Fitness Center. Estrada, native of Riverside, Calif., has been in the Navy for 8 1/2 years and at NSA Souda Bay for 14 months. He reenlisted in the Navy for four more years.

Estrada is a member of the Security department where he maintains key control for the base as the physical security leading petty officer.

Estrada said he reenlisted because he wants to finish his associate's degree and be assigned to a Navy Expeditionary Combat Command before he gets out. His career aspiration is to study emergency management and homeland security and work for a government organization such as the Drug Enforcement Agency.



Master-at-Arms 2nd Class Annette Anaya recites the Oath of Reenlistment given by Chief Warrant Officer 3 Gary Groesbeck, security officer, during her Oct. 30 reenlistment ceremony in the Fitness Center. Anaya, native of San Jacinto, Calif., has been in the Navy for 3 1/2 years and at NSA Souda Bay for 15 months. She reenlisted in the Navy for three more years.

Anaya is a member of the Security department where she works in the training department writing drill packages and managing the Data Housing and Reports Tool (DHART) system.

Anaya said she reenlisted to finish her associate’s degree in general studies. At her next command she plans on taking courses toward a bachelor’s degree in criminal justice to ultimately become a conservation officer or game warden.

Meritorious Advancement

Photo by MCSN Jacob Vernier, American Forces Network



Newly-frocked Machinist’s Mate 1st Class Jasmine Stokes holds her Certificate of Appointment with Capt. Rafael C. Facundo, commanding officer, during a ceremony in front of Building 1 on Oct. 9.

Stokes, a native of Tinley Park, Ill., has been in the Navy for 6 years and at NSA Souda Bay for 2 years. She is the leading petty officer for Port Operations where she trains junior Sailors and handles their paperwork as they transfer to and from the department.

“I love motivating junior Sailors and pushing them to be the best they can be,” said Stokes. “To see the end results of their hard work really pays off.”

Liberty Center & Library Grand Opening

Photos by MC2 Kelly Agee, Public Affairs



Capt. Rafael C. Facundo, commanding officer, put his own spin on a ribbon-cutting by chopping it with his hand as he officially opened the Morale, Welfare and Recreation Liberty Center and Library in their new location in Building 62, across from the ballfield.

The Liberty Center is open to service members E-5 and below and offers multiple living room spaces, a gaming center, massage chairs, and pool and foosball tables. The Liberty Center’s hours are Monday - Friday from 11 a.m. to 9 p.m. and weekends & holidays from 11:30 a.m. to 7 p.m.

The Library is open to all Team Souda members and has a variety of books, DVDs, magazines and newspapers and is equipped with computer stations with CAC card readers to provide free Internet access and computer use, as well as fax, copying, and scanning services. The Library and is open Monday through Friday from 10 a.m. to 5 p.m.

For more information, visit MWR’s website at www.navymwrsoudabay.com or on Facebook at www.facebook.com/cretemwr.



NSA Souda Bay Hosts Assistant Secretary of State for Political-Military Affairs

Photos by Joel Diller, Public Affairs



NSA Souda Bay hosted Assistant Secretary of State R. Clarke Cooper, Bureau of Political-Military Affairs, on Oct. 16.

Pictured from left to right: Assistant Secretary Cooper; David Burger, Deputy Chief of Mission, U.S. Embassy Athens, Greece; and Capt. Rafael C. Facundo, commanding officer, discuss mission capabilities during a briefing in the Building 1 conference room.

Reliant Rumble Earthquake Exercise

Photos by MC2 Kelly Agee, Public Affairs



NSA Souda Bay participated in Reliant Rumble, a region-wide earthquake and disaster preparedness exercise, on Oct. 15. The exercise simulated a 6.9 earthquake striking 50 miles from Chania and prepared the installation to respond to this potential real-world scenario and return back to an operational status.

During the exercise, Fire and Emergency Services responded to a simulated fire, spill, and collapsed buildings; the Security department participated by securing a perimeter around damaged areas and controlling vehicle traffic; and the Emergency Operations Center was activated and personnel were accounted for in the Navy Family Accountability and Assessment System.

Fire Prevention Week Events

Photos by MC2 Kelly Agee and Joel Diller, Public Affairs



NSA Souda Bay’s Fire and Emergency Services held Fire Prevention Week events around the installation from Oct. 2 to Oct. 9. This year’s theme, ‘Serve Up Fire Safety in the Kitchen’, focused on ways to stay safe while cooking.

Capt. Rafael C. Facundo, commanding officer, kicked-off the week by signing a proclamation at the Fire Station on Oct. 2.

Throughout the week, firefighters passed out fire prevention information at the base entrance, demonstrated how to perform CPR and how to properly use a fire extinguisher, conducted blood pressure readings, and hosted an Open House at the Fire Station.



Fire Chief Rodgers Retires After 27 Years

Photos by MC2 Kelly Agee, Public Affairs

NSA Souda Bay team members gathered at the Fire Department on Oct. 9 to celebrate Fire Chief John Rodgers’ retirement after 27 years of federal service. Rodgers, a native of Jackson, Tenn., served as NSA Souda Bay’s Fire Chief from September 2015 to February 2017 and from October 2018 to October 2020.

During the ceremony, Rodgers thanked his Greek counterparts for the important role they play in the Fire and Emergency Services department.

“The brotherhood that I feel with my Greek brothers, love you guys. I was so pleased that I came back as fire chief,” said Rodgers. “This organization is not about me, it is really about you guys. I wanted to give you the day to share it together. From the bottom of my heart, thank you so much.”

Cody Conger, assistant chief of operations, thanked Rodgers for giving the firefighters opportunities to improve and for recognizing their hard work.

“There are things we are able to do, programs we are able to get involved in here, that they don’t have at any other installations,” said Conger. “He not only teaches us and empowers us, but he mentors us.”

Cmdr. Werner Rauchenstein, executive officer, said Chief Rodgers’ leadership resulted in a fire department that yielded high output, high quality and mission critical work.

“Exemplifying the best leadership, he established aggressive yet achievable goals for his department and then empowered his team through training and through his own example of integrity, commitment, and through his personal efforts to improve the workplace and most importantly, the morale of each member of his team,” said Rauchenstein.

Following the formal portion of the ceremony, dancers performed the traditional Greek dance called the Sirtaki.



Community Outreach



Sailors from NSA Souda Bay volunteered to clean up the area around the lighthouse in Chania's Venetian Harbor on Oct. 17. This is a great opportunity to give back to the community by protecting the environment and lending a helping hand to the great work being done by the local authorities to preserve a monument that is part of the rich Cretan heritage. Photo by CWO2 Timothy Thurman.

NSA Souda Bay Sailors helped clean up Kalathas Beach in Chania, on Oct. 24 and Oct. 31 . Kalathas Beach is known for its shallow and clear water and beautiful golden sand, making it a very popular tourist destination. Photo provided by Lt. Michael Spoke, chaplain.



Volunteers from NSA Souda Bay delivered clothing donated by Team Souda to the Sternes Orthodox Church in Sternes on Oct. 29. The Chaplain's office collects donations and organizes deliveries several times a year. Thank you Team Souda for caring and giving back to your local community. Photos by MC2 Kelly Agee, Public Affairs.



Combined Federal Campaign Has Kicked Off for 2020!

See your department representative to donate

<https://givecfc.org>

Around NSA Souda Bay

Halloween Activities

Photos by MC2 Kelly Agee, Public Affairs

The Morale, Welfare, and Recreation Liberty Center held several Halloween-themed activities during the month of October including a Halloween movie marathon, Halloween cupcake decorating, and pumpkin carving contest.

RIGHT: Eleni Trahalaki, recreation aide and sponsorship coordinator, holds a tray of spooky-themed cupcakes created during the Liberty Center's cupcake decorating event on Oct. 26.

BELOW: Mass Communication Specialist Seaman Timothy Ruple carves a pumpkin during the Liberty Center's pumpkin carving event on Oct. 29.



Kids Trick-or-Treat

Photos by MC2 Kelly Agee, Public Affairs



Morale, Welfare, and Recreation held a Kids Trick-or-Treating event and Booth Decorating Contest on Oct. 31 in the Navy Exchange parking lot.

Prizes were awarded for those with the cutest, most creative, and scariest Halloween costumes and for the best-themed, creative and scariest decorated booths.



Driving in Crete: Don't Be a Distracted Driver

Story by Garvin Purtteman, Safety Director

The island of Crete is a wonderful place to be. It is a place full of wonderful people to meet and amazing things to do. However, driving to your destination can become dangerous if your attention is not directly focused on the road.

What is Distracted Driving?

Distracted driving is any activity that could divert a person's attention away from the primary task of driving. A distraction is anything that endangers a driver, passenger or bystander's safety.

Attention Is Key!

Even though the speed limits on the island are relatively low, the roads are full of potholes, hills, forks, switchbacks and dead ends. Roads become increasingly dangerous too as we roll into the winter months: potholes become ponds in the road; dirt and gravel fall from the hills above causing a skid hazard; and cars speeding past your vehicle can put you into a tight spot. The key is to always be focused on the road.

Types of Distractions in Crete:

There are many distractions that can take your focus off the road for a short time that can cause a mishap. Whether it is a beautiful piece of scenery, an animal in the road, a ringing phone, eating a gyro, grooming your face, using a navigation device, picking up something that dropped, or just turning up the stereo.

Keep Your Focus on the Road or Pull Over!

It is important for you to be mindful of all distractions and acknowledge them when they happen. If you want to do anything other than drive, look for a safe spot to pull over before you do. If you are in a safe location and pulled over to the side of the road, you don't have any risk of getting into an accident due to being distracted.

Don't fall prey to distractions and keep your focus on the road. Have a safe and enjoyable experience in Crete this winter. Stay alert and drive to arrive!

Photo by Josh Astor, Fire & Emergency Services

How to be Prepared for the Road Conditions in Crete this Winter:

- **Use your brakes and accelerator as you would on snow; soft and easy.** When roads get wet they are very slippery, especially during the first rains when oil residue, dust and foliage on the road surface cause it to become slick.

- **Reduce speed during and immediately after heavy rain.** Poor or non-existent drainage systems on the roads cause them to flood with 10 to 15 inches of water, causing vehicles to stall or hydroplane. Heavy rainfall causes the road surface to break up, creating potholes that are not visible under the puddles.

- **Beware of rock and mud slides, especially on the national highway.** As the rains loosen the ground you will frequently find the road blocked by rock and plant debris.

- **Look out for sudden patches of fog.** In some areas, fog may appear and reduce your visibility suddenly, especially early in the morning. Do not use high beams as this results in even further reduced visibility.

- **Reduce speeds and keep your eyes open.** Be sure to stick to the posted speed limits, especially when driving through villages, such as Mouzouras. Cars may be illegally stopped, pedestrians may be walking on the road, and heavy vehicles, such as trash trucks and buses, travel the road constantly.

- **Be alert to the actions of fellow drivers.** Buses make unscheduled stops, cars stop on the side of the road and motorcycles pass you in areas where they should not. On agricultural back roads, farmers park beside the road to load their crops and equipment.

- **Be sure to inspect your vehicle.** Check your tire condition, windshield wipers and fluid level, and defrosters.

- **Remember to always buckle up and keep alert!**

Celebrating the Navy's 245th Birthday

Story and photo by Joel Diller, Public Affairs

NSA Souda Bay celebrated the Navy’s 245th birthday virtually this year due to COVID-19 restrictions. The Navy Ball Committee put together a video that was published on the command's Facebook page on Oct. 13, with typical Navy Ball elements such as the signing of the national anthem, a bell ringing, the signing of Anchors Aweigh, and a birthday cake-cutting.

Lt. Michael Spoke, command chaplain, who served as the master of ceremonies, guided viewers through the virtual ceremony and spoke about the Navy’s storied history in light of the year’s theme ‘Victory at Sea.’



Command Master Chief Brian McDonough looks on as Air Traffic Controlman Airman Apprentice Devon Anzelmo, youngest Sailor, and Cdr. Werner Rauchenstein, executive officer and oldest Sailor, cut the birthday cake on Oct. 13.

Capt. Rafael C. Facundo, commanding officer, said during his opening remarks that being under COVID-19 restrictions doesn’t mean we do not get to celebrate the Navy’s heritage of honor, courage and commitment.

“I invite you to reflect on the victories of the past, our shipmates, and our future as a force,” said Facundo.

During the closing remarks, Cdr. Werner Rauchenstein, executive officer, thanked Team Souda for exemplifying the same honor, courage, and commitment during this challenging year that the Navy has shown while serving the United States for over two centuries.

“It’s been an excellent year and also a challenging year, as you well know,” said Rauchenstein. “Over the past year we’ve conducted thousands of aircraft operations, moved hundreds of ships and provided all of the support necessary to make it a fantastic year.”

NSA Souda Bay’s Virtual Ceremony video can be found online at: <https://www.facebook.com/NSASoudaBay/videos>

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SOMETHING



TO REPORT SUSPICIOUS ACTIVITY,
CONTACT DISPATCH AT 282102-1911

Legalman 2nd Class Tyler Belz



Legal Services

Legalman 2nd Class Tyler Belz, from Long Island, N.Y., said joining the Navy was the perfect choice for him because he can travel and serve his country. He was born on an island, so he enjoys living in the Navy's coastal locations. He has been in the Navy for six years and at NSA Souda Bay for six months. He processes legal documents and helps with military justice and legal assistance for the Legal Services Office.

What do you do day-to-day as a legalman?

Most of what we do is command services and legal assistance. Command services involve non-judicial punishment, administrative separation and working with non-federal entities, a.k.a the command associations with events they want to do. Legal assistance is another huge chunk of what we do here ... this includes notaries, power of attorneys, bills of sales for vehicle transfers. We also answer legal questions, help out with wills, immigration matters, visas and marriage certificates.

Why did you choose to be a legalman?

(It is) a convert rate, not a rate you can join the Navy as. In my previous rating I was a deck seaman on the USS John C. Stennis for two years. I learned about other rates and put in for legalman because the law was always interesting to me. I worked in the office doing on-the-job training and I was approved for conversion to go to our A-school in Newport, R.I.

What is something most people don't know about being a legalman?

We have an agreement with Roger Williams University in Rhode Island and we have an obligation to get an associate's degree in paralegal studies through them which we start at A-school (and) we finish electronically at our next command.

It is paid for by the Judge Advocate General's Corps and we all sign a Page 13 (a document containing the terms and commitment of a military member's enlistment) saying we will get it. A lot of other legalman, if they decide to stay in, they usually go for their bachelor's in paralegal studies. And usually for chief (and up) they will have a master's as well. So, our rate is really big on education and we probably have more degrees than most other communities.

What do you do during your off time?

I like to go to the gym ... I love to write watch movies. Pretty much what a lot of other people do. Also, I am currently pursuing my bachelor's degree in paralegal studies. Getting my bachelor's is very important to me, moving forward for promotion and my Navy career.

Maria Kokkinaki



Purchasing Agent
Contracting Services

Maria Kokkinaki, a purchasing agent who has solicited contractors that provide products and services of the best value for Team Souda the past five years, ensures that NSA Souda Bay and visiting ships have what they need to accomplish their mission.

How did you start working in the contracting field?

I have studied business, business administration, and have done a two-year MBA, so prior I have worked for the semi-public procurement field. So it really matched with what I have done in the past.

What is a typical day like working in the contracting office?

A typical day would start with receiving Log Recs. Log Recs are the statement that every ship sends for what services they will need in order to come in Souda Bay. So more or less I am negotiating with the CORs, contracting office representatives. I am trying to communicate with the SUPPOs of the ship and

then find the proper vendors to provide the services. Apart from that, I am (communicating) with NSA Souda Bay people that want things and to define exactly what they want. And sometimes, I am helping vendors to submit invoices and get paid, so the final stage of after the product or service has been provided, the payment procedure.

What is the most unique thing you had to contract for?

(One of) the unique things that happened here at Souda Bay was last year that we had the submarine ... and there was a repair team coming here in order to help the ship (with) maintenance things. It was our first time that such a ship was requesting repair items so I had to find air compressors, generators, coolers, food – I mean dozens of eggs that they were asking for, so I did not have to buy the eggs but I (had to) find a forklift that would need to carry the eggs onto the ship!

What do you like to do outside the office?

First of all, I have a family and two really young children, which as a statement doesn't allow me to have a lot of hobbies. I have two children, both of them are boys. One is 7 years old and going to the second class of primary school and the other one is almost 3 years old, and goes to kindergarten and requires a lot of time and procedure and attention. But yes, I definitely like to meet people and travel. This is what I love. Nowadays traveling is not really easy, so I started a new learning for the primary level teaching of children. I also like walking. I go walking every day, let's say 5 kilometers, just to relax.

Mike Barnett



Recreation Aide
Auto Skills Center

Mike Barnett came to NSA Souda Bay with his family when they moved here for his father's job as a firefighter. He has put his auto mechanic knowledge and skills to good use at the Auto Skills Center by performing vehicle inspections and helping Team Souda perform maintenance and repairs on their vehicles.

How do you know so much about cars?

So, my father, he showed me a little bit of the basic fundamentals of it. My grandfather is actually a mechanic, he has his own shop in Glendale, L.A., ... and at one point my Dad was like 'Hey, I know you're not really doing too much down there and relaxing with your Mom so it might be good to work with your grandfather and understand how he's doing it.' And I was about 13 when that happened. So I went out there and helped him out. It started out with just sweeping the shop floor and keeping tools clean and then at one point one of his buddies ... called me over to help out with pulling some parts out of an engine bay and since then it's just kind of spiraled into this.

What does Team Souda need to know about the Auto Skills Center?

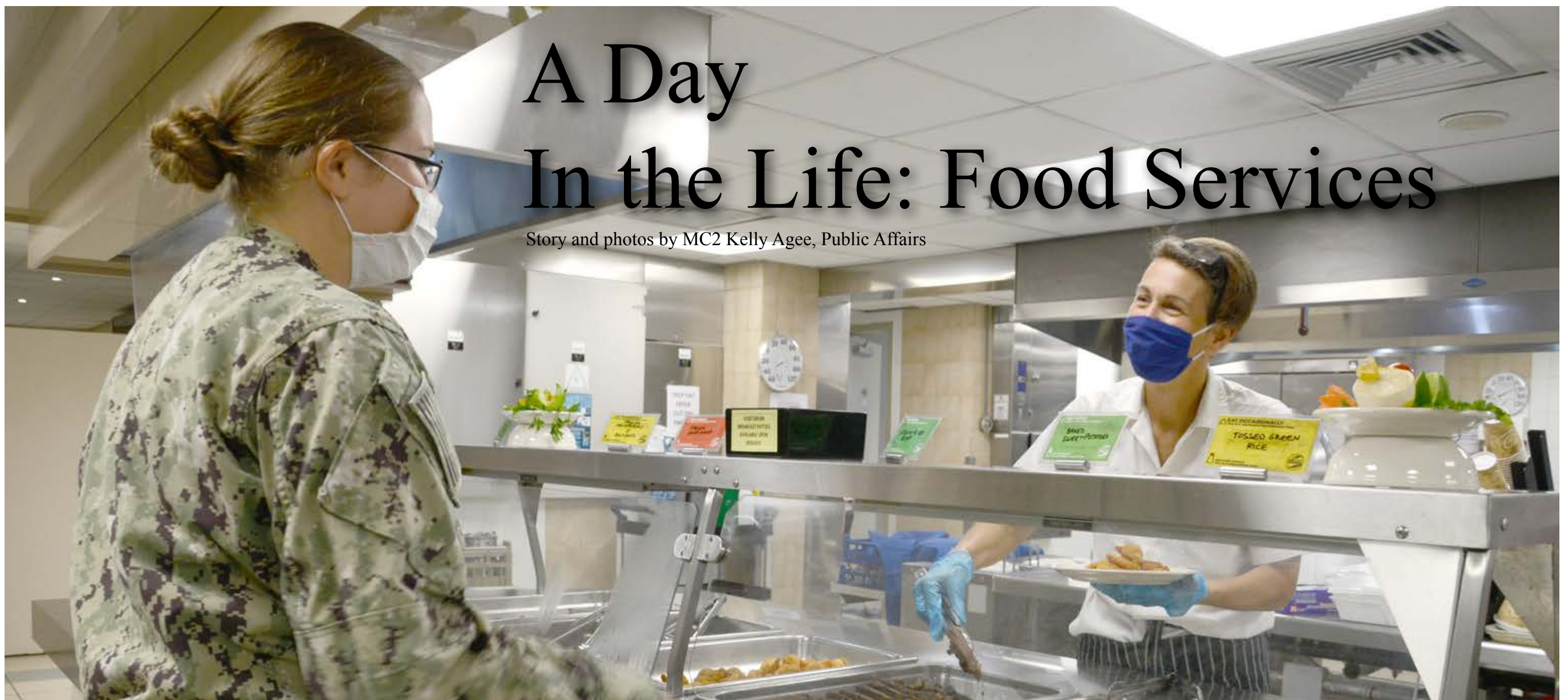
The big thing is that a lot of Sailors do not know where Auto Skills is ... but I'm located right next to the ballfield. And I'm not charging you for all the little things. I'm not charging you for tools, I'm mainly charging for time. The only thing that really require pricing (are things like) battery charges, tire repairs, because I have tire plugs and trust me people get nails like crazy. And some people think that I charge for air for tires, but no, I don't charge for air.

We do hold classes about once a month. People can swing by then [where I] teach them basic things like how to keep their vehicle in working order, how to make sure a tire is actually tight, check the torque specs, check your PSI, also with your fluid levels, battery

charges, and stuff like that.

When you're not helping people with their cars, what are you doing?

I'm getting close to finishing my degree, my associate's in liberal arts and math & science (from Coastline College). I'll be getting that hopefully soon, but right now I'm taking three courses and finishing that up. And then I want to see if I can transfer that to UC (University of California) for mechanical engineering. And then after that I might hop in a vocational school and get some mechanic certifications and get everything squared away for that. Just so I have more options in life, so if one thing falls through I have something to fall back to or I can just do multiple things at the same time.



A Day In the Life: Food Services

Story and photos by MC2 Kelly Agee, Public Affairs

Food Service Attendant Maria Kalormaki serves Air Traffic Controller 2nd Class Emily Feldmann during dinner at the Galley.

It is pitch black outside and so quiet you could hear a pin drop at NSA Souda Bay. Most of Team Souda is still nestled snug in their beds. But not the members of Food Service; they are working to make sure Team Souda is fed the most important meal of the day, breakfast.

The following is what a typical day with NSA Souda Bay's Food Service team looks like:

5:15 a.m.

On this day, Allan Greer, head cook, is the first to arrive. He unlocks the galley door, flicks on the

lights and heads to the kitchen. He turns on all the equipment, including two rational ovens that can cook with steam, convection heat, or a combination of both, allowing the cooks to make a variety of dishes in them. Next, he fires up two convection ovens, which are great for cooking roasts; two steam tables used to keep pre-cooked food warm; two deep fryers, which are for cooking fries, and onion rings; two large steam pots called 'coppers' which are used for cooking large quantities of food; and two warmers that maintain the serving temperature of prepared food.

Around the same time, the morning crew arrives and waits outside the building so Athena Kapetanakis, the

food service manager, can take their temperatures as a precaution against COVID-19, ensuring it is safe for them to work.

"If precautions were not followed, we can have the virus spread and contaminate the food that we prepare to consume," said Chief Warrant Officer 3 Van Vergara, food service officer. "Bacteria can multiply easily [in] warm temperature, and [the] Galley is hot due to continuous cooking. So, if we are not careful and ignore these precautions, it could negatively impact our operation and the entire base."

5:30 a.m.

Before the Galley opens its doors for breakfast, the cooks are cracking eggs and setting up the veggies for the omelets. The smell of sausage and sizzling bacon fills the air.

5:45 a.m.

During the week, Team Souda's early risers wait eagerly outside the Galley for the doors to open.

6 a.m.

Breakfast is served.

The cashier unlocks the door for the hungry patrons, which typically number between 100 and 120.



Allan Greer, the head cook, notes all the food items the Galley needs for the day.

Stelios Ikonomakis, the mess deck master-at-arms, arrives at his post.

“I keep my eye on the flow of people coming into the Galley, the Sailors and the civilians,” Ikonomakis said. “I make sure they are dressed properly, everyone is maintaining a six-foot distance and that everyone is maintaining order in the line.”

He also makes sure there is a fresh batch of coffee available, a task that fellow coffee lovers appreciate.

‘A unique offering’ at the Galley is that patrons can enjoy a slice of steak with their breakfast.

“I love the steak and omelet,” said Master-at-Arms Seaman Apprentice Isac Quezada. “Who doesn’t want steak for breakfast every day?! This is the first command I’ve been at that has offered that.”

Another popular option is fresh-squeezed orange juice; the galley uses about 350 pounds of oranges each week.

Temperature readings of each food item are taken at three different times during every meal to ensure the food line temperature is held at 135 degrees Fahrenheit or above, adhering to the Navy standard for

keeping already cooked food at a safe temperature.

“We want to keep a healthy line, so everything is scrutinized to the T,” said Greer. “That is good ... I’ve worked other places in food and things are a lot tighter here ... we are held accountable to make sure you guys are fed and taken care of.”

While breakfast is served, Greer is already thinking about lunch. “Some things need to be cooked ahead of time – roasts or preparations such as marinating chicken ... or making self-sauces,” he said.

8:15 a.m.

Breakfast ends.

After every meal the dining room and the dining area must be cleaned. The food service attendants spray the outside of the food line with disinfectant, clean dishes in the scullery and clean all the equipment behind the food line.

While the crew is cleaning, Ikonomakis watches to make sure that safety precautions are taken.

“There is safety in their jobs,” said Ikonomakis. “I remind them of those hazards associated to certain procedures, whether it be cleaning equipment (the



Cook Eleonara Papoutsaki prepares the breakfast display items.

machinery), or mopping, because they can slip.”

10:15 a.m. – 10:45 a.m.

The crew is prepping for lunch by baking chicken in the oven and boiling potatoes and rice.

Food Service Attendant Nektaria Pentaraki is preparing ingredients for tomorrow’s salads, chopping lettuce, tomatoes, carrots, cucumbers and olives. These are stored in the refrigerator, making salad assembly easy.

“I like to be able to make new things every day,” Pentaraki said. “There are different types of salads, potato salad, macaroni salad and cabbage salad. “I enjoy to prepare new food.”

The second shift of food service workers arrives outside the Galley and they also receive their temperature checks from the manager on duty.

10:45 a.m.

Plates with the different food items available for the lunch meal are displayed inside the Galley entrance. This gives customers a visual of what is being served so they can decide what they want to eat.

11 a.m.

Lunch begins.

There are two shifts of workers for the lunch meal, the morning and afternoon crews, because lunch is the busiest meal. Vergara said the Galley usually averages 150 to 160 customers for lunch, but numbers can reach as high as 275.

Today is Thursday, which means it is a special day for lunch at the Galley, ‘Souda Burger Day.’ This day developed more than 10 years ago when the food service officer decided to have a day where they made burgers from scratch instead of using pre-made patties. The burgers were such a hit that they became a Souda Bay tradition.

“On Thursday I thoroughly enjoy the Souda Burger,” said Hospital Corpsman 3rd Class Jordan Belthrop. “It is something I look forward to during the week. I like getting the bacon on the burger, it tastes awesome.”

1 p.m.

Lunch ends.

The team stays busy between meals, repeating the process of cleaning the equipment and food line, along



The Food Service team in the Galley.

with the dining room and Galley entrance. They also get a head start on tomorrow's breakfast by cracking eggs, putting bacon into trays, and preparing foods, such as beef hash, that take more than a half hour to cook.

Pentaraki gathers pre-cut vegetables from the refrigerator and makes salads for dinner; because of COVID-19 precautions all the salads are preassembled and then wrapped in plastic.

There's also some math wizardry happening as the cooks review food preparation worksheets that show the number of portions they plan to make for each item on the menu.

Thanasis Anagnostopoulos, assistant manager and cook, said every recipe is made for 100 portions, but that isn't always what is needed. "This one is for oatmeal cookies and we need 50 portions ... we perform a recipe breakdown."

Anagnostopoulos calculates the amount of each ingredient needed in the recipe. "... it says 1/2 cup of water which is 8 tablespoons ... we are going to go by 4 tablespoons ... and it says shortening 2 pounds so divided by half is 1 pound. Sugar is 1 and 1/2 pounds, (he grabs a calculator) 1.5 x 50 so that is 3 quarters of a pound...which is 12 ounces. This is how we perform the breakdowns."

The Food Services team meets to discuss their tasks for the following day, which may include cleaning, sanitizing or preparing any special foods.

4:30 p.m.

The Galley opens for dinner, serving an average of 60 to 70 people. It is calmer for the food service crew, because unlike at breakfast, they are cooking only for dinner.

Food Service Attendant Maria Kalormaki is all smiles as she greets customers. "I like to talk to everyone and ask them how their day is going," she said. "This should be a happy place because this is the place where customers take a break, relax and enjoy his or her food."

6:30 p.m.

Dinner ends.

The team performs the final cleaning of the day, and the manager checks that everything is ready to go for the morning shift.

7 p.m.

It is pitch black outside. The sun has set and the base is quiet yet again. The manager on duty turns off the lights and locks the door to the Galley as the team heads home for the night.

Keeping Track of All the Food



Richard Lafile, jack of the dust, returns unused food items to their "home" in the dry storage room and notates this on the NAVSUP Form 1282.

Home cooks need menus and recipes and grocery shopping lists – Food Service Operations needs the same things. Once the Galley has a menu, a Naval Supply Systems Command Form 1090 Food Preparation Worksheet is used to determine what ingredients (and how much) are needed for each menu item. Using this information, Head Cook Allan Greer makes a grocery list, using the NAVSUP Form 1282.

The NAVSUP Form 1282 is handed off to Richard Lafile and he goes shopping in the Galley's dry storage room and freezer. Lafile is known to his team

as 'Jack of the Dust,' a term derived from 'Jack-in-the-dust,' the name the Royal Navy of the early 1800s used to refer to stewards or purser's assistants because of the dusty atmosphere created in the bread storeroom by issuing flour and dried biscuits. Lafile gathers the requested items on the 1282 and takes them to the kitchen, and returns unused items.

Records Keeper Katerina Jouanaki keeps track of the requested and returned items, putting all the paperwork into the system and filing the records.

Menu Review Board

The Fleet's Inn Galley leadership holds a Menu Review Board every quarter to receive feedback on the food they offer to Team Souda.

Chief Warrant Officer 3 Van Vergara, food service officer, said that anyone who eats at the Galley can attend the meeting to offer feedback, complaints, or make suggestions for new food items.

"At the last board Sailors said they liked the sweet and sour chicken," said Vergara. "Sailors loved it, [so] now it is a permanent menu item."

Vergara said that in addition to receiving feedback, the ultimate goal is to make the operation better and try to give the customer what they want. The Galley staff also aims to educate attendees about the Galley's policies and update them on any changes, such as meal rate prices.

If you would like to learn more about recent changes or want to suggest a new food item, the next board will be held in January, so stay tuned to let your voice be heard.

Galley Renovation: Before & After

The Galley was recently renovated, with a nod toward Greek culture spearheaded by Chief Warrant Officer 3 Van Vergera. The columns in the lobby were painted to look like marble and the walls were painted white. The cashier's desk was relocated and replaced with a modern counter that gives customers more room as they wait to pay for their meals. The chairs and booths also were replaced.

Vergara said he has his sights set on the Navy's Captain Edward F. Ney Award, which recognizes excellence in food services, and he and his team are working hard to ensure the Galley operations are flawless and that customers are satisfied.



The Galley lobby before (right) and after (left).



The Galley chairs before (right) and after (left).



The Galley cashier's desk before (right) and after (above).



Team Souda, Here's What Your Food Service Wants You To Know!



CWO3 Van Vergara
Food Service Officer

"I have seen how our Greek (employees) work and how dedicated they are to their jobs. It is fun because you learn a lot of different traditions and cultures. Also, their knowledge and wisdom and hard work and dedication – it is phenomenal."



Stelios Ikonomakis
Mess Deck Master-at-Arms

"Most people who work here, they prepare it as if they were cooking for their own ... they really want everything to be good, that the food tastes good ... as momma would cook it at home."



Athena Kapetanakis
Food Service Manager

"This is definitely our second home and we all do our best to make sure that our customers are happy ... and receiving the best service possible."



Richard Lafile
Jack of the Dust

"It is not an easy job that is for sure. We do our best for you guys, always. We try to provide the maximum service for your satisfaction."

Team Souda, Here's What Your Food Service Wants You To Know!



Katerina Jouanaki
Records Manager

"We do our best. I've been here 23 years ... and we see the base as family. I don't do it because it is my work, I do it because I love what I'm doing and I like to take care of people."



Maria Kalormaki
*Food Service Attendant/
Cashier*

"I've been here for 20 years ... which is a long time. I think that every change has been for the best. It (constantly) has continued to improve."



Allan Greer
Head Cook

"I would like to see more people when we hold our menu review boards. We want to know what we can do to improve the facility for the base. The Galley is very important when it comes to the life and morale of the base. Let us know what you would like to see so we can try to improve what we have."



Nektaria Pentaraki
*Food Service Attendant/
Cashier*

"We are very happy with our leaders, they always take care of us, they are so kind. It is very important for us ... it is one of the best parts of the job ... coming to work where people treat you well."

The Cake Master: Culinary Specialist

1st Class Christopher Taccaban



Culinary Specialist 1st Class Christopher Taccaban spreads icing on the 245th Navy Birthday cake.

Although he is assigned to the Housing Office, Culinary Specialist 1st Class Christopher Taccaban makes cakes for special events.

Taccaban, who has been at NSA Souda Bay since July 2018, made his first cake in August 2018 for the installation’s change of command ceremony. Ever since, he has baked and decorated cakes for the Fleet’s Inn Galley special meals, for tenant commands and at visiting ships’ request.

"My goal for making cakes is [for it to] taste exceptional from other cakes and [the] design should be simple and professional," said Taccaban.

He recently volunteered to make the cake for the installation’s celebration of the Navy’s 245th birthday.

Taccaban said because it was such a big cake it took him almost half a day to make. “[I had] to prepare the base, make the frosting, mask the cake, border the cake and put on the final design.”

“Whenever I create a good product I feel so satisfied, especially if the customer or patron likes the cake,” he said.

“We are really blessed to have Chris around here because he helps with most of the cakes and he does an awesome job,” said Allan Grier, head cook and assistant manager. “He has also shown us a few things; the recipe he has for the cream is awesome.”



NSA Souda Bay's youngest and oldest Sailors slice into Culinary Specialist 1st Class Chsitopher Taccaban's Navy Birthday cake as CMC Brian McDonough looks on.



Culinary Specialist 1st Class Christopher Taccaban decorates the 2019 Thanksgiving cake.



Incoming Commanding Officer Capt. Rafael C. Facundo and Outgoing Commanding Officer Capt. Ryan T. Tewell cut the cake at their Change of Command Ceremony, July 24.

Chaplain's Corner



Lt. Michael Spoke

A recent Chaplain Power Hour (Tuesdays at 9 a.m. on AFN - Souda Bay, The Eagle), aired a conversation about two different kinds of virtues: eulogy virtue and résumé virtue. According to David Brooks, author of “The Road to Character”, which is one of the books on the CNO’s Reading List, résumé virtues are skills and accomplishments we bring to the workplace. They represent things like certifications, titles and proficiencies and are things that you would put on your evaluations/fitness reports. In short, résumé virtues measure your competency. By contrast, eulogy virtues measure character. They are the descriptions people give at your funeral about the kind of person you were. They are the impact statements in the legacy you left for others. Were you kind, honest and brave? What kind of life did you live? Who did you impact?

Most of the people I’ve encountered agree that eulogy virtues carry intrinsic importance. Many think they ought to be a priority, or at least a focus, in our lives. And yet it seems that most of these virtues fall into second place in the shuffle of day-to-day life. We live in a culture that hyper-values résumé virtues. We spend lots of time taking classes and Navy Knowledge Online courses that teach skills for career success, but there is comparatively little done to ensure we learn the qualities that make us ‘good’ humans. It is easy to understand why – most of our careers seem to hinge on résumé success. By necessity we invest a lot of energy into growing our competencies! This is not a bad thing. Still, at the end the day and at the end of our lives, people seem to recognize that who you have become as a person is just as important, if not more

important, than what you may or may not have to show on your résumé. So the question becomes: how can we do both well?

The key shift is pursuing eulogy virtues with the same kind of intention as our résumé virtues. I would argue that most eulogy virtues begin from the same place: living a life of humility. To be clear, humility does not mean thinking less of yourself, it just means thinking of yourself less. It is a shift from a self-centered and self-focused mentality to one that intentionally and conscientiously considers others. And from my experience, the quickest way to remove self-centeredness is self-sacrifice. Self-sacrifice is the choice to give of your time and resources to other people or causes. It’s really as simple as choosing to serve.

Here at NSA Souda Bay there are so many ways to give back. Our Community Relations projects have relaunched and it has been amazing to see the spirit of service and sacrifice by our Sailors. I have had the privilege to witness real joy and gratitude when our community takes the time to consider and aide those around us – to ask what they can give and not what they can receive. Those small steps toward building a spirit of humility are creating a reputation for our Sailors individually and for our base collectively. These are eulogy virtues. The character traits outlast our individual tours and become part of the legacy we leave behind.

I encourage all of us, with the holiday season approaching and the opportunities for service abounding, to take time to consider what eulogy virtues you value. How can you take time to intentionally pursue them in your life? We have plenty of ComRel opportunities coming up, if you need a starting point:

- Mouzouras Community Center Renovation on Nov. 11
- Holiday Present Donation Drive & Drop-off on Dec. 18

You can give me a call at 266-1204 to learn more about them or to register.

Command Multicultural and Diversity Association

Promoting multicultural awareness and increasing multicultural relations at NSA Souda Bay

Join Us!

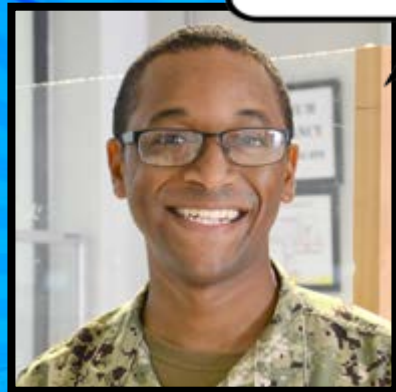
Committee membership is open to all NSA Souda Bay and tenant command U.S. active-duty service members

Next meeting is Friday, Nov. 13 at 1 p.m. in Bldg. 49 classrooms

All of Team Souda is invited to join us in celebrating National American Indian Heritage Month in November



"Speed so I can get more things done at work. I would also use it to help others out more often"



Logistics Specialist 2nd Class
James Creighton
Air Operations

"Read people's minds to better further my career and life in general, although I would have to brush up on my languages, or would I automatically understand?"



Amy Parker
I.D. Lab

"Instant tele-portation. Imagine all the money and time you can save if you could teleport anywhere!"



Master Sgt. Randy Garcia
95th Reconnaissance Squadron
Detachment 1

"Healing power so I can help people who are old or people who got hurt."



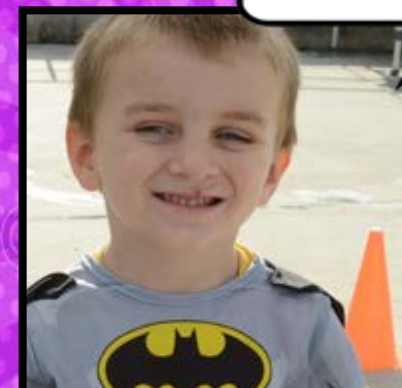
Kathy Georgalakais
Morale, Recreation and Welfare

Word on the Street

If you could have any super power what would it be and how would you use it?



"Gun and skills so I can throw them out at the bad guys."



Oliver Bauer
Family Member

Word on the Street

If you could have any super power what would it be and how would you use it?



"Water power. It would be so much quicker to put out fires with that ability."



Nektarios Stratoudakis
Fire and Emergency Services

"Time Travel so I can help people in need. Also so I can place bets on games to win money."



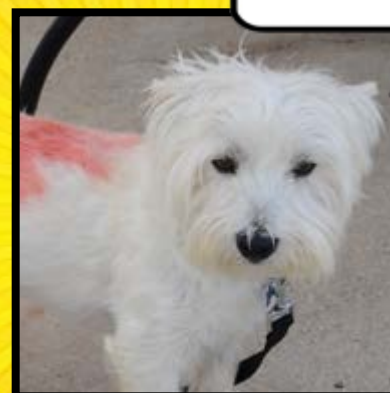
Information Technician 2nd Class
Marco Duarte
Naval Computer and Telecommunications
Area Master Station Europe Central

"Ability to read people's minds so if they have bad thoughts I can help them out or if they have good thoughts I can feed off that positive energy."



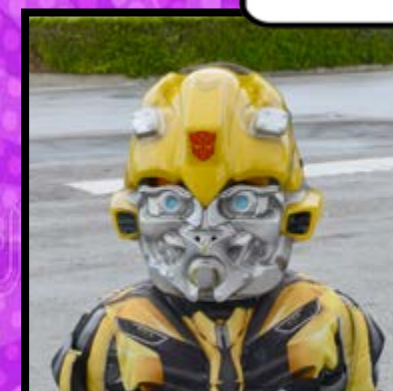
Eleanor Barnett
Spouse/Bagger at the NEX

"Super smell, so I can sniff out criminals and catch the bad guys."



Wilson

"Super speed so I can run really fast."



Kingston Erin
Family Member

Volunteers Renovate Local Community Center

Story by Kostas Fantaousakis, Public Affairs



Volunteers pose outside the renovated community center. Photo by Kostas Fantaousakis, Public Affairs.

Volunteers from NSA Souda Bay participated in a three-day painting and renovation project at the Agios Charalampos Community Center in Mouzouras Oct. 2 to 4. NSA Souda Bay’s chaplain, Lt. Michael Spoke, coordinated the work of the 23 volunteers who worked across four shifts to repair walls and paint the Center’s interior and exterior using paint provided through the Chapel’s Religious Offering Fund.

Most of the volunteers were Seabees assigned to NSA Souda Bay's Public Works Department. Public Works Officer Lt. Cmdr. Christopher Fairfield said, “I am proud of the initiative and dedication demonstrated by the NSA Souda Bay Public Works Department Seabees who volunteered their personal time to improve the Mouzouras Community Center space. Events like this help bring the local community and Souda Bay personnel together and shows the strength of our commitment to our host nation partners.”

During the preparations for the event, Sailors said they were excited for the opportunity. “Projects like this show our involvement, that we care about the

local community and not just work at the base,” said Utilitiesman 3rd Class Evan Duran. “We are here to help if we can, we will paint the center, work on it and show everyone that we care.”

Chief Builder Dennis Dardano stressed the importance of teamwork that helped bring all volunteers together. “This was a great opportunity. Thank you Chaplain Spoke for helping arrange this and enable PWD personnel to come out and give back to the community. I really would like to thank CE1 (Walter) Watson and BU2 (Meghan) Plunk for performing all the preassessments and getting people coordinated to make it out here. I think it is important for all NSA personnel, not just PWD personnel, stationed here to participate in events like this to provide support for the local community that is hosting our command here.”

The president of the Mouzouras Cultural Association, Eleytheria Kalormaki, thanked the Sailors for their hard work and added that freshly painted bright colors will help local children feel more joyful when participating in the Center’s activities.



The renovated interior of the center with the new brighter colors. Photo by Lt. Michael Spoke.



Sailors volunteered their time and energy to help the local community. Photos by Lt. Michael Spoke.



From left to right: Chief Builder Dennis Dardano, Public Works Officer Lt. Cmdr. Christopher Fairfield, Eleytheria Kalormaki, president of the Mouzouras Cultural Association, and Chaplain Lt. Michael Spoke pose for a group photo with the decorative wooden spoons presented to all volunteers by the Mouzouras Cultural Association. Photo by Kostas Fantaousakis, Public Affairs.

Living in Greece: Basic Words and Phrases

By Kostas Fantaousakis, Public Affairs

Hi: Γειά (Yah). Very informal. Not to be used for higher ranking officials or senior citizens.

Hello (single person/informal): Γειά σου (YAHsoo).

Hello (two or more/single formal): Γειά σας (YAHsas).

OK: Εντάξει (ENTAxei). Donttt overuse as it is similar to “whatever.”

Nice to meet you: Χάρηκα πολύ (HAreeka poLEE).

How are you?: Τι κανείς (tee KAHnis).

I am fine, how about you?: Καλά, εσυ; (KaLAH, esy?).

Good morning: Καλημέρα (kahleeMERah). This also means “Hello” so you can use it until noon.

Good afternoon/evening: Καλησπέρα (kahleeSPERah) and you can use this after noon and until early in the evening. This also means “Hello”.

Goodnight: Καληνύχτα (kahleeNEEKHtah). This can also be used as “Have a good night” or “Goodbye” at night.

Thank you: Ευχαριστώ (effkhariSTOE)

Please / You’re welcome: Παρακαλώ (parakahLOE) The word for “please” and “you’re welcome” is the same. It can even be used to mean “I beg your pardon?” when you want people to repeat what they just said.

What is your name? Πως σε λένε; (pos se LEHneh?).

My name is... : Με λένε (me LEHneh).

Farewell/Goodbye: Αντίο (AnTio). The more informal way of saying goodbye would just be “Yah.” This is the same as saying hello (similar to “ciao” in Italian). If addressing two or more individuals, say “YAHsas.”

See you/Talk to you later: Τα λέμε (tah LEHmeh). Another way to say goodbye.

Yes: Ναι (neh).

No: Όχι (OHhee).

Excuse me/ Sorry: Συγγνώμη (SeeGHNOmee).

Do you speak English? Μιλάτε Αγγλικά; (MeeLAHteh agleeKAH?).

Cheers: Στην υγεία μας! (Stin ehYAHmas). This literally means “To our health!” You can also say “STIN ehYAHsas,” which means “To your health!”

Shorter version, commonly used for tourists: Γειά μας “YAHmas.”

Help: Βοήθεια (vohEEtheeyah).

Many happy returns: Χρόνια πολλά (CHRONia PoLLA). This literally means “May you live for many years” and is the most common wish that fits almost all joyful events. You can use this wish for birthdays, name days, New Year, Christmas, etc.



The Venetian lighthouse located in Chania's Old Venetian Harbor was originally built in the 16th century. Photo by Kostas Fantaousakis, Public Affairs

Public Affairs Office

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Here’s How We Support You:

Photo and Story Coverage

Group Photos, Events, Reenlistments & Awards

Volunteer Opportunities

Beach Clean-ups, Animal Shelter, Boys Center, and more

Contact Us

DSN: 266-1642/1392
SoudaBayPAO@eu.navy.mil

Studio Photos

Offical Portraits:
Tue / Wed 9 a.m. to 3 p.m.
Package & Passport Photos:
Fri 9 a.m. to 3 p.m.

The Parting Shot...

