



## AMMO Chiefs Association (ACA)

# "Shell and Flame"



Issue Number: 8

31 March 2006

This is the eighth edition of your AMMO Chiefs Association "*Shell and Flame*" newsletter. This edition of the newsletter is being sent to you to provide information about the ACA, a not-for-profit organization of active and retired AMMO Chiefs. Please visit the AMMO Chiefs web page for more information at <http://ammochiefs.com>. The 9<sup>th</sup> edition will be mailed in June 2006.



### 🔴\* ACA News 🔴\*

🔴\* Elections are coming up again. It is a little out of the ordinary but we will hold elections in June. Mark elected to have these elections early so that newly elected officers would have some continuity in all the preparations for the reunion. Offices up for elections this year are:

President – Mark Madamba  
Treasurer – Darrell Beasley  
Chief-at Arms – Tom Zima  
Directors of Rosters and Records  
– Joe Dominquez  
Director of Policies and  
Procedures -

We'll start taking nominations April 1<sup>st</sup>. Watch the ACA Web site for additional information and nomination forms.

🔴\* Annual dues were due no later than the end of January. If you forgot, you need to pay your dues for 2006 to be a member in good standing. For each member attending the reunion, the ACA is contributing \$25 to defray the cost of things like hospitality suite, the printing of programs, etc. Our Association does many great things. If it were not for the exceptional fundraising of our AMMO brothers down in Florida, quite a bit of the awards and scholarships we all take credit for would not be happening. Please help us continue to do the good things we are doing. Send in your dues. Better late than never!! See the ACA web site for the 2006 operating budget and see where your money goes.

### 🔴\* Reunion 🔴\*

#### 🔴\* 2006 ACA Reunion Update 🔴\*

From Jerry Modlin: The hotel contract has been signed and the invitations will be coming out via –email in the near future. For those not having e-mail, they will get their invitation in the regular mail. We are well into the planning phase and look forward to a great turn out. The hotel will be the Atlantis with 100 of Reno's most beautiful appointed, spacious, luxury guest room and Jacuzzi suites. Indoor and outdoor pools and spas. Has



[je464399@worldnet.att.net](mailto:je464399@worldnet.att.net).

As ACA members, this is **your** newsletter. We are open to any and all newsworthy articles you would like published that are of interest to other ACA members. Send your newsworthy articles to me; [AmmoChief63@Comcast.net](mailto:AmmoChief63@Comcast.net), for inclusion in this newsletter. Thanks for your support!!



## **Teriyaki Marinated Salmon With Honey Habanero Glaze**

### Ingredients

For 2-3 pound Salmon fillet

Marinad 1 cup soy sauce

¾ cup golden brown sugar

1 tbsp minced fresh garlic

1 tbsp grated ginger

1 tsp course black pepper

set aside 1 ½ tbsp of this marinade for the glaze.

### Glaze

1 ½ tbsp reserved marinade

1 ½ tbsp honey

¼ to ½ crushed Habanero pepper

½ tsp fresh lemon or lime juice (optional)

1 tbsp melted butter (optional)

Combine marinated ingredients in a shallow, stainless steel, Pyrex, or ceramic pan. Choose a pan that is just slightly larger than your fillet.

Score the salmon diagonally every two inches to within ¼ inch of the skin. Place the fillet flesh side down in the pan, then immediately turn it over. Ladle more marinade on top and into the scores. Marinade for 2-4 hours, longer if your salmon is from a large king. Continue to ladle more marinade over the fish every 20 minutes or so. Be sure to keep your salmon refrigerated until ready to cook.

Prepare your grill. Place the salmon fillet in a metal fish basket or other metal rack that encloses your fillet and place it skin down on the grill. When it looks like it is cooked about halfway through, turn it over and continue cooking until it is nicely browned. Open the basket and turn it onto an ovenproof serving platter and brush or drizzle the honey Habanero glaze on the top of the salmon. If the fillet isn't done in the center, you can finish it in a 300-degree oven. Be sure to check it frequently so it doesn't become over cooked and dry in the center.

If you aren't accustomed to hot Habanero peppers, you might prefer them or using milder peppers in the glaze.

We like to add a piece of alder wood or chips to the fire when preparing the recipe for delicious flavor it imparts. Before trying this, it's best to check and follow the manufacturer's instructions for your particular grill.

Chet Atkins.