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 CIA Culinary Institute of America New York, Hyde Park, NY, USA  
 Sgt. Chewanea Roberts and Cpl. Kimanuy Hilton, Food Service Specialists, Headquarters and Support Squadron Marine Corps Air Station Miramar, took first place Marine Corps Installations- West Culinary Team of the Quarter competition of first competition of fiscal year 2017 here, Dec 7, 2016.

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