FROM ARTILLERY HONEST JOHN ROCKET MAN TO HONEST-TO-GOODNESS PICKLES

A Veteran-to-Veteran Tradition Marched Forward - Hup 2, 3, 4.

CREDIT WHERE CREDIT IS DUE

This idea starts with Army SGT E-5 Eric "Ski" Marzewski and the veteran tradition behind his Two Growls Pickles. I met Eric (and his pickles) at a Tesla meetup. I'm not copying his identity here or claiming his story as mine. I'm simply carrying his spirit forward — one Army veteran saluting another, with my own story, my own jars, and a passion to maintain a tradition.

TechTutorUSA.com and **VeteranVisitor.com** twist.

My Army Story — The Short Version — The Long Version Is In 2 Books I Wrote

I was a 20-year-old kid from Chicago when Uncle Sam sent me a letter that began with one unforgettable word: "Greeting." In October 1965 I was inducted into the U.S. Army, trained at Fort Knox and Fort Hood, and served from 1965 to 1967 with A Battery, 1st Battalion, 16th Air Defense Artillery, 2nd Armored Division — "Hell on Wheels."

My specialty was the Honest John Rocket. I became a Senior Assembly Specialist and ultimately an NCO Sgt E-5. We assembled and prepared a nuclear-capable Cold War weapon that demanded precision, discipline and teamwork. We fired eleven Honest Johns in training — none in anger. I went on in life to recognize veterans with my benevolent www.VeteranVisitor.com program and invite you to visit that website for more information about being listed on it.



SGT "BONES" ERSCHIK'S COLD-FRIDGE PICKLES

No canning. No technical jargon. Just crisp and crunchy pickles.

SGT Ski's and SGT Bones' PICKLE MISSION

Quick refrigerator pickles with a veteran-sized crunch.

The Brine — About 2 Gallons

Ingredient	Amount
Distilled water	1 gallon
White distilled vinegar (5% acidity)	1 gallon
Canning salt OR kosher salt	1 cup canning salt OR a heaping cup kosher salt
Raw cane sugar	1/8 cup

In Each Quart

Pack in pickling cucumbers (whole, smashed, sliced or chopped), 1 big sprig of fresh dill, 4 cloves of garlic, 6–10 black peppercorns and a pinch of red pepper flakes. Optional: mustard seed and a bay leaf.

Method

1. Mix the brine and set it aside.
2. Add dill, garlic and pepper to a clean quart container.
3. Pack the cucumbers tightly.
4. Pour brine over them until fully covered.
5. Cover and refrigerate. These are refrigerator pickles — keep them cold.

MESS HALL FIELD TIP: In a larger container, pack slices on the bottom, whole cucumbers in the middle, and slices on top. Eat from the top down — the lower layers keep soaking up flavor.

Same Brine. Other Vegetables.

Try the same cold brine with red onions, sweet peppers, carrots or mixed vegetables. This is a refrigerator recipe, not a shelf-stable canning recipe.







MAKE A BATCH. HAND SOME OUT. PASS THE STORY AND RECEIPE ON OR MAKE IT YOUR OWN GIVING CREDIT WHERE CREDIT IS DUE.

FROM ARMY TRAINING TO TECH TRAINING

Different equipment. Same idea: understand it before you depend on it.

The Army taught me that complicated equipment becomes less intimidating when somebody who understands it stands beside you and explains it in plain English. Nearly six decades later, that is still how I like to teach.

Tech Tutor USA helps Tesla owners understand the features and controls of their cars — in their own driveway, at their own pace. I pick up where dealer delivery-day instruction leaves off: touchscreen controls, personalization, charging, navigation, the Tesla app, parking and safety features, and Full Self-Driving (Supervised) for owners who want to learn it from someone who can teach it in plain English.

No classroom. No technical mumbo-jumbo. No expectation that you should already know. Just practical help from someone who has been learning complicated systems since the U.S. Army introduced him to the Honest John rocket.



WANT TO LEARN ON YOUR OWN?

Your New Tesla Made Simple — Learn. Drive. Enjoy.

A friendly guide' for Tesla owners from someone who's been in your seat.

If you buy a Tesla, mention my referral 'code' - get 3 months of FREE FSD (Supervised.)

CODE **GUIDE**

One Veteran's Salute to Another

Eric "Ski" Marzewski turned a pickle recipe into something bigger: a small act of community, humor and veteran fellowship. This Tech Tutor USA version is my salute to that idea. The common ground to these missions is simple: veterans learn things, make things, teach things and pass them along with honor and respect.

So, if somebody hands you a jar of these pickles, enjoy the crunch — and remember there are stories behind the people who made them.

RICHARD ERSCHIK | U.S. ARMY 1965–1967 | SGT E-5

TechTutorUSA.com • 630-642-6500 • Richard@TechTutorUSA.com



Richard@TechTutorUSA.com



SgtErschik@VeteranVisitor.com