

**Wording on the Bronze Plaque
Dedicated on 27 May 1993**

**To the Men and Women Who Served
at Sewart Air Force Base:**

On this site of approximately 3,000 acres, Smyrna Army Field was activated in 1942 as a heavy bombardment Army Air Forces Base training combat aircrews for World War II. The base was deactivated in 1947 and a year later activated in 1948 as Smyrna Air Force Base. The 314th Troop Carrier Wing was activated on 1 November 1948 to prepare aircrews of the USAF and other services for combat and to perform special airborne missions with Army units based principally at Ft. Campbell, Kentucky, Ft. Bragg, North Carolina and Ft. Benning, Georgia. On 15 February 1950, the base was renamed Sewart Air Force Base in honor of Major Allan J. Sewart, Jr., formerly of Nashville and Murfreesboro, Tennessee, who was killed in aerial combat over the Solomon Islands in 1942.

In the ensuing years the base provided America's finest trained men and women, aircrew and ground personnel, who served faithfully in defense of freedom and covered themselves in glory around the world that others may be free. The 314th Troop Carrier Wing Motto **"Anywhere, Anytime"** will echo through history and epitomizes the spirit of the **"Volunteer State"**.

Sewart Air Force Base was closed on 30 June 1970 but the deeds of the men and women who served here and whose blood was shed for America will never be forgotten.



*Welcome to the
Sewart Air Force Base
Reunion Banquet*

23 May 2009

1845 to 2030 p.m.

Nashville Airport Marriott Hotel

600 Marriott Drive

Nashville, TN 37214

Program

- Master of Ceremonies** *George Dockery*
- Invocation** *Don Dallenbach*
- Pledge of Allegiance** *Steve Fitzhugh*
- Welcome** *Stan Hahn*

Dinner

Closing Comments *Stan Hahn*

Entertainment Provided By:

Craig Duncan Band



“Vira Beniente”

“Men Will Come”

Banquet Menu



House Salad

Mixture of Iceberg, Romaine, Gourmet Field Greens with Sliced Cucumbers, Black Olives and Cherry Tomatoes with a Creamy Ranch Dressing and Italian Vinaigrette

Roasted Strip Loin Au Poivre

Roasted Strip Loin Seasoned with Black Pepper in a Cabernet Peppercorn Sauce

Chicken Venetian

Boneless Chicken Breast filled with Provolone Cheese, Prosciutto Ham, Fresh Basil and Sun-Dried Tomatoes with a Three Cheese Sauce

Roasted New Potatoes

Green Beans

Baker's Selection of Dinner Rolls with Butter

Delectable Dessert

Pecan Pie

Coffee, Tea

100% Colombian Bean Coffee, Decaffeinated Coffee and Hot Harrogate Teas with Lemon and Honey, Iced Tea



“Cash Wine will be Offered to Guests”