

SOUNDINGS

December 2005

James T. Quigg Crew

Captain Jim Strickland
Rosalio Castro
Mark Livingston
Douglas Liedberg
Demir Gumusyazici

The James T. Quigg along with its crew departed San Francisco Bay on Tuesday, December 6th en route for Paducah, Kentucky, to pick up our new barge, EMC 4000. They will transit along the U.S. West Coast and through the Panama Canal. The crew should arrive back to home port in late February.

Our thoughts are with the crew and their safety.

JAMES T QUIGG

CARIBBEAN CRUISE – Tugboat Style – A word a caution

By: Don Meberg

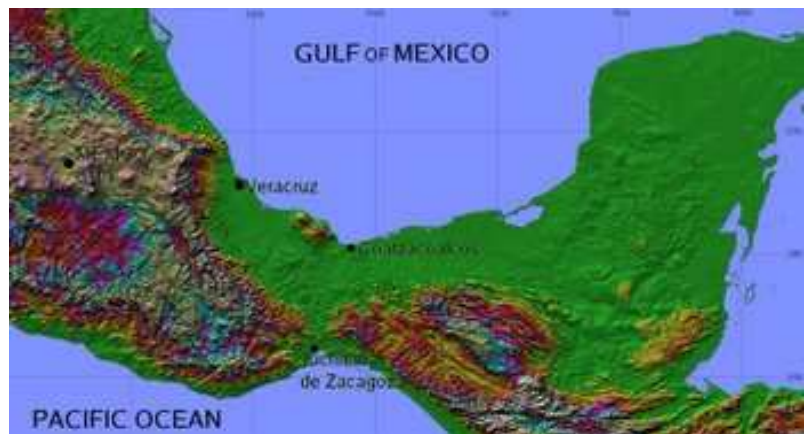
It was a gray December day in San Pedro, somewhat like summer in Seattle. Talking with the James T crew in Los Angeles, they were really looking forward to the pleasant, sunny trip to Panama. Anything to get away from the north Pacific chill would be a pleasant break. Yes, the majority of days were calm waters and a gentle breeze. Enjoying daily temperatures in the 80s and low 90s was everything they had hoped. And then, approaching the southern Mexico coastline and the Gulf of Tehuantepec the horizon became more ominous. The gentle breeze was spiked with much higher gusts. Now understand, the temperature was 83* F and the sky was clear. But the wind came howling off land building to 40 knots with frequent gusts to over 60 knots. Meanwhile, the seas built rapidly to a short period 6 – 8 foot swell. What a rude awakening to an otherwise pleasant voyage.

The Isthmus of Tehuantepec is in Southern Mexico. It represents the shortest distance between the Gulf of Mexico and the Pacific Ocean. The name comes from the town of Santo Domingo Tehuantepec in the state of Oaxaca, which in turn comes from the Nahuatl *tecuan-tepec* ("jaguar hill").

Mariners who plan to transit the Central American coast would be well advised to give special attention to the Gulf of Tehuantepec. It has every potential to ruin an otherwise pleasant voyage with violent winds and seas. Be prepared so you have the joy of sharing the experience in scrapbook form instead of newspaper headlines.

JANUARY HOLIDAY'S

January 1st – New Years Day
January 16th – Martin Luther King
Jr. Birthday



January Birthdays

Happy Birthday to
All of You!

Harley Marine Services

Deka Sheikh – 1st

Millennium Maritime

Matthew Hathaway – 10th

Bob Castagnola – 19th

Grant Hedley – 21st

Olympic Tug & Barge

Ricky Ellington – 1st

Rosalio Castro – 5th

John Fletcher – 6th

Larry Gladsjo – 6th

Henry Torgramsen – 10th

Aaron White – 11th

Chris Diecks – 20th

Garri Ferguson – 20th

Zachary Farmer – 22nd

Pacific Coast Maritime

Paul Cagle – 22nd

Public Service Marine

Doug Montgomery – 5th

Starlight Marine Services

Thaddeus Galey – 1st

John Springer – 7th

Daniel Porschien – 11th

Jack Matievich – 12th

Westoil Marine Services

John Nickels – 1st

Melvin Yarbrough – 14th

Eric Distefano – 19th

Ryan Mattera – 20th

If you would prefer that
your birthday is not
listed, please contact
Stephanie Wright via
e-mail.

swright@harleymarine.
com



Cooking with the Captain Captain Chris Starkenburg, Gyrafalcon Chinese Style BBQ Pork

Ingredients

8oz Jar Hoisin Sauce (you can find this at most markets)

1 teaspoon Chinese five spice

1 teaspoon Ground yellow mustard

½ teaspoon sesame seed oil

1-tablespoon red food color

¾ cup water

Mix all above ingredients in bowl and set aside

2-3 Pork tenderloins 1-1/2 pound average.

Trim any fat or silvering from pork loin and place in a marinating pan or Tupperware and top with Red hoisin mixture.

Make sure that all the loin gets coated. You can place a piece of saran on top to help keep pork coated. Turn or shake 2 times a day for at least 2 days.

Cooking Instructions

Preheat the oven to 375°F. Place the pork on a baking rack with a drip pan underneath the meat to catch any drippings. Cook the meat for 12 minutes and then reduce the heat to 300°F and cook until the internal temperature is 165-170°. Depending on the thickness of the meat, it should take 1 – 1½ hours. During the roasting process, baste the meat with the Red hoisin mixture several times.

Another way of cooking the meat is to hang the pork in your oven. To do this, make S-hooks out of coat hanger or stainless steel wire and hang the pork from the upper rack in your oven. Make sure to place a drip pan underneath the meat to catch any drippings. Allow the meat to cook until the internal temperature hits 160°. During the roasting process, baste the meat with the Red hoisin mixture several times.

Remove from oven and let cool before you slice.

Hot Mustard for dipping

¾ cup ground mustard (Coleman Mustard Yellow can)

1 teaspoon Sesame seed oil

Mix with hot water until your desired consistency

Serve with Hot Mustard, Ketchup and Toasted Sesame Seeds.



HAPPY NEW YEAR

With New Year's upon us, here's a look at some of the good luck rituals from around the world. They are believed to bring good fortune and prosperity in the coming year.

AUSTRIA - The suckling pig is the symbol for good luck for the New Year. It's served on a table decorated with tiny edible pigs. Dessert often consists of green peppermint ice cream in the shape of a four-leaf clover.

ENGLAND - The British place their fortunes for the coming year in the hands of their first guest. They believe the first visitor of each year should be male and bearing gifts. Traditional gifts are coal for the fire, a loaf for the table and a drink for the master. For good luck, the guest should enter through the front door and leave through the back. Guests who are empty-handed or unwanted are not allowed to enter first.

WALES - At the first toll of midnight, the back door is opened and then shut to release the old year and lock out all of its bad luck. Then at the twelfth stroke of the clock, the front door is opened and the New Year is welcomed with all of its luck.

HAITI - In Haiti, New Year's Day is a sign of the year to come. Haitians wear new clothing and exchange gifts in the hope that it will bode well for the New Year.

SICILY - An old Sicilian tradition says good luck will come to those who eat lasagna on New Year's Day, but woe if you dine on macaroni, for any other noodle will bring bad luck.

SPAIN - In Spain, when the clock strikes midnight, the Spanish eat 12 grapes, one with every toll, to bring good luck for the 12 months ahead.

PERU - The Peruvian New Year's custom is a spin on the Spanish tradition of eating 12 grapes at the turn of the year. But in Peru, a 13th grape must be eaten to assure good luck.

GREECE - A special New Year's bread is baked with a coin buried in the dough. The first slice is for the Christ child, the second for the father of the household and the third slice is for the house. If the third slice holds the coin, spring will come early that year.

JAPAN - The Japanese decorate their homes in tribute to lucky gods. One tradition, kadomatsu, consists of a pine branch symbolizing longevity, a bamboo stalk symbolizing prosperity, and a plum blossom showing nobility.

CHINA - For the Chinese New Year, every front door is adorned with a fresh coat of red paint, red being a symbol of good luck and happiness. Although the whole family prepares a feast for the New Year, all knives are put away for 24 hours to keep anyone from cutting themselves, which is thought to cut the family's good luck for the next year.

UNITED STATES - The kiss shared at the stroke of midnight in the United States is derived from masked balls that have been common throughout history. As tradition has it, the masks symbolize evil spirits from the old year and the kiss is the purification into the New Year.

NORWAY - Norwegians make rice pudding at New Year's and hide one whole almond within. Guaranteed wealth goes to the person whose serving holds the lucky almond.

Source: http://www.goalsguy.com/Events/n_facts.html

November Anniversaries

Harley Marine Services

Millennium Maritime

Marco Vuoso – 5 years

Olympic Tug & Barge

Andy Borowski – 14 years

Kevin Rady – 11 years

Kirk Bonin – 11 years

Jeff Rickard – 9 years

Pacific Terminal Services

Burton Nye – 26 years

Westoil Marine

Phil Roberts – 13 years

Aaron Wells – 13 years

Brian Vartan – 7 years

Matthew Drake – 5 years

Jason Rittgers – 5 years

Francesco Riggio – 3 years

Eric Hansen – 2 years

Eduardo Soto – 1 year

HAPPY NEW YEAR.
Both Stephanie Wright
and Karin Gullickson,
editors of the Soundings,
want to wish all of you
the best for 2006. Hope
that your year is
prosperous and
successful!

Top 10 Most Common New Year Resolutions

1. Lose weight
2. Stop smoking
3. Stick to a budget
4. Save or earn more money
5. Find a better job
6. Become more organized
7. Exercise more
8. Be more patient at work/with others
9. Eat better
10. Become a better person

Port News

A bit of news in our ports...

Port OK's Air Monitoring System

By: Nedra Lindsey
Long Beach Press Telegram

LONG BEACH — An air quality monitoring system will be installed at the Port of Long Beach next year.

The port's Board of Harbor Commissioners approved more than \$1 million in funding for a contract with San Diego-based Science Applications International Corporation on Monday.

The research and engineering firm will build the network.

More than \$1 million was allocated for the development of the project Nov. 28.

The two air-quality monitoring stations will be located within the Port of Long Beach facility.

They will monitor pollutants such as nitrogen oxide, sulfur dioxide, ozone, and particulates from oil and gasoline, which are said to cause cancer and respiratory ailments like asthma.

Oakland Port OK's W. Sac deal

By: Jim Wasserman
Sacramento Bee

December 21, 2005

OAKLAND - In a move widely expected to restore long-term financial stability to the struggling Port of Sacramento and hand the Port of Oakland new options to deal with a torrent of cargo from Asia, the Bay Area port agreed Tuesday to begin managing the inland West Sacramento shipping facility next year.

The landmark deal, approved unanimously by the Port of Oakland's seven-member governing board, launches a six-month exploratory phase between the city of West Sacramento and the Port of Oakland to find a terminal operator in West Sacramento, chart the port's future and determine the Port of Oakland's share of revenue.

The port's director of maritime operations, Wilson Lacy, said the proposed arrangement "is unique in our area. But it's not unique in Asia to have satellite operations and barging."

Volume at Ports Is on a Record Course

By: Ronald D. White
Los Angeles Times

December 24, 2005

The ports of Los Angeles and Long Beach are poised to set records for container shipping volume this year, benefiting from ever-surging trade with China and, increasingly, new business with India.

By year end, officials said, the ports will probably handle more than 14 million TEUs- or 20 foot equivalent boxes, the maritime industry standard for cargo that is shipped in large containers. That would represent an increase of at least 7%, with total volume exceeding that of the next four busiest U.S. ports combined.

Analysts and shippers remarked on the relative ease with which the two ports have handled the traffic. At this time last year, the complex was only beginning to catch up to a logjam of ships forced to wait as long as a week to unload.

Gregoire's Ambitious Plan to Clean Sound

By: Lisa Stiffler and Robert McClure
Seattle Post-Intelligencer

December 20, 2005

Hoping to rocket the restoration of Puget Sound into national prominence, Gov. Christine Gregoire announced Monday the most ambitious plan to date to clean up toxic dumps around the Sound, prevent oil spills and take other actions to revive the ailing inland sea.

Gregoire's \$42 million proposal would provide a boost to the approximately \$90 million currently earmarked for Sound-related work each year.

Although it represents a big bump in spending, the money is only a modest down payment on a 15-year program to restore the Sound -- to make it once again fishable and swimmable, the governor pledged.

Learn more about Gov. Christine Gregoire's \$42 million proposal for recovering the Sound's health at goto.seattlepi.com/r48

Think Tank

Well its gone, 2005 that is. As we enter 2006 some of us might ponder what's in store for us in the year ahead. Well, a brief preview would most likely show us that our business will expand in all our areas of operation, new equipment will be put on line, more training on things we are familiar with and more training in areas yet to be recognized. We will see increased regulations in tug and barge operations, increased scrutiny on how we conduct ourselves by both customers and regulatory bodies.

Harley Marine Service provides oversight and support to its subsidiary companies in the area of engineering, compliance and safety. Each subsidiary general manager and their staff provide day to day operational management in order for their companies to operate smoothly, profit, and foremost run safely. You can have all the management in the world but if you lack clear, concise communication between supervisory staff and employee's that work on the line, your operation will not run safely. An employee's unwillingness to report or comment on a perceived unsafe situation or operating condition could possibly escalate a small item into a large dangerous incident.

One of the items that I have admired most at this company is the willingness of the employees to come in and discuss safety concerns with management. It is your responsibility whether you are a deckhand, engineer, tankerman, mate, or master to communicate any safety concerns you might have regarding the safety of a fellow employee or vessel. In the recent past there have been several employees who have alerted us to potential problems that could have ended up being possibly life threatening had they not been rectified. Communication regarding operational safety concerns should become second nature to every employee. The vessel crews have always been the first alert to safety issues and should continue to be so. I have complete faith in our employees to report any concern they might have regarding safety as they have in the past.

Keep Up The Good Work!!!!

Keith Barnes
Harley Marine Services

That's a Lot of Bull

Hunting season this year was especially memorable for Olympic Tug & Barge Mate, Larry Gladsjo. During the first weeks of November, Larry along with five others packed their gear and headed to the Olympic Peninsula for a week of camping and elk hunting.

On the third day of the hunting trip, Larry noticed something moving in the distance. As he looked closer, he saw a giant bull across the canyon in a creek bottom. Larry positioned his Remington 30/06 and could clearly see the giant bull in the cross hairs of the 3x9 Redfield scope. He took a deep breath and gently pulled the trigger. The bull jumped and threw his head back and disappeared over the ridge.

With a magnitude of excitement Larry stood and began to approach where he shot. After an hour and a half hike in the snow, Larry was sure he was at the exact spot where the bull was standing. After some looking he spotted the bull down the side of the ridge. Walking toward him he saw that the bull was a lot larger than the 5 point that he thought it was.

What he shot was a Bull of a life time, it was a 7 point and measured 328 points in the Boone and Crocket. Larry had hit every hunter's dream, a trophy to say the least. The bull was roughly 800 lbs. fully dressed. After the hunters arrived back to camp, the celebration began!

At the end of the week, the hunters had also got another elk (4 point). Between the two elks all five men split roughly 800 lbs. of meat. The hunters butcher the meat themselves into steaks, pepperoni, kielbasa, and summer sausage. This will surely be enough meat for Larry and his family until the next hunting season.



Harley Marine Services
P.O. Box 24005
Seattle, WA 98124



THUMBS UP...

"Thumbs up to Trent Newlon and the Jovalan crews for passing the USCG Annual Exam - this one was a five year exam which is more in depth than the typical Annual Exam. Because of their hard work, the barge did not miss a beat. Thank you for your dedication".

Pete Hofmann

"Carl Fessler had taken over daily tankerman scheduling while Trent Newlon was on vacation recently. In addition, he was liaison between the West Coast Operations and Pete Hofmann. He did an outstanding job for his first time in the position.

Operations went smoothly and without problems as a result of Carl's input and knowledge of the vessel.

Thanks Carl, for a job well done."

Pete Hofmann

IRS Announces Mileage Reimbursement Rate for 2006

The IRS has issued the new "official" mileage reimbursement rate for 2006. While there was an out of cycle adjustment for this year up to 48.5 cents, alas next year the rate will only be 44.5 cents / mile.

Holidays	Day and Date
New Year's Day	1/2/2006
Martin Luther King's Day	1/16/2006
President's Day	2/20/2006
Easter	4/16/2006
Memorial Day	5/29/2006
Independence Day	7/4/2006
Bloody Thursday, day after 4th of July	7/5/2006
Paul Hall (Third Monday in August)	8/21/2006
Labor Day	9/4/2006
Columbus Day	10/9/2006
Veteran's Day	11/10/2006
Thanksgiving Day	11/23/2006
Day After Thanksgiving	11/24/2006
Christmas Eve	12/24/2006
Christmas	12/25/2006

NOTE: Holidays vary by company; please see your Human Resources Department for a copy of your company's observed Holidays.