

# Soundings

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APRIL 2007

## Harley Marine NY

We are proud to announce that we have completed over 200 bunkering operations in the New York Harbor. Our barge crews are looking forward to the end of the winter season (with all the freezing weather) and are anxious for the beginning of spring.

Congratulations Ralph Gellatly and Al LeBlanc, who were recently promoted to Barge Captains. They have proven themselves as an important part of "Team New York".

Additionally, we are happy to have Brian Kelly as our new Manager for Barge Operations. He brings over 25 years of bunkering experience with him and is a great contribution to "Team New York".

HMNY is excited to announce that on May 12<sup>th</sup>, Helen Sun, the dispatcher / scheduler will be a part of the graduation ceremony at State University of New York Maritime College with a Masters in Global Transportation Management. Her mother and son will also be traveling from Beijing, China to attend her graduation. We are very proud of Helen in her accomplishment and are pleased to have her a part of "Team New York".

Pictured to the right is the HMNY office staff as they proudly displayed the house flag on their building in Bayonne, NJ. From left to right is: Brian Kelly, Helen Sun, Ray Keevins, Bo Jun and Dan Cotton.



## APRIL

### HOLIDAYS:

- 1ST—APRIL FOOLS DAY
- 6TH—GOOD FRIDAY
- 8TH—EASTER
- 10TH—PASSOVER

## THUMBS UP

- *To Capt. Chris Starkenburg and the crew of the Gyr Falcon for keeping all of our operations going during the time we were awaiting parts to repair the Starboard Main Engine drive train. The parts had to be manufactured in Germany and arrived later than originally planned. They went through a frustrating and stressful time.*
- *Thumbs up to Tina Garrett, PTSI, Portland terminal. She manually calculated inventories and product blends for months while the terminal software HAL was being repaired. Thank you Tina!*
- *Special thanks to Rod Gullickson for organizing and hosting our Spring Training event for customers in Arizona.*

Dear Readers,

Dione Lee of QSE Solutions, is requesting your best recipes and / or meal plans for a new Galley Cookbook publication. The deadline date for submittal is April 15<sup>th</sup>. If you would like to contact Dione her information is below, or you can send your recipes to Stephanie Wright, [swright@harleymarine.com](mailto:swright@harleymarine.com). Thanks!

Dione Lee · QSE Solutions · 425-788-2713 (Direct) · <http://qsesolutions.com/>



From the deck of the Millennium Dawn during the flotilla.

### **IN MEMORIAM**

**Piper Inness Cameron**

**February 28, 1980 to February 20, 2007**

Many of us are mourning the loss of our dear friend and former co-worker, Piper Cameron, who tragically died in an accident. She will be remembered for her sparkling personality and willingness to help. We were privileged to honor her and participate in the flotilla. Captain Bob Castagnola was behind the helm of the Millennium Dawn. Our hearts go out to her family.

### **Interesting Tid-Bit**

Pictured below is the CF Campbell and Millennium Falcon with Barge Jovalan as they perform lightering services to the Seabulk Mariner. Captain Sam D'Aloisio, who was riding along with the Millennium Falcon, used to work on the Seabulk Mariner as their Chief Mate!!



**April Birthdays**  
**Birthstone: Diamond**  
**Flower: Sweet Pea, Daisy**

**Harley Marine Services**

Debbie Franco—9th  
 Mike Curry—17th  
 Stephanie Wright—26th

**Millennium Maritime**

Neal Salamunovich—7th  
 Pat Lopez—9th  
 David Cadiz—17th

**Olympic Tug & Barge**

Ron Starheim—2nd  
 Ken Bergesen—9th  
 Derrick Hobbs—15th  
 Justin Todd—21st  
 Matt Gullickson—23rd  
 Charles Olson—28th  
 John Eaton—29th

**Pacific Coast Maritime**

Michael Cavassa—2nd  
 Ben Latham—10th  
 Robert Johnston—18th

**Public Service Marine**

Doug Hutshing—1st  
 Lowell Swett—14th  
 Jonathan Maciel—23rd

**Starlight Marine Services**

Jacob Grobler—4th  
 Rory Alexander—4th  
 Charlemnqe L'esperance—6th  
 Martin Miller—25th

**Westoil Marine Services**

Brian Vartan—7th  
 Vincent Logrande—9th  
 Craig Rowe—12th  
 Adam Petty—13th  
 Jeffrey Roberts—14th  
 Carl Thieroff—16th  
 Yves Goiset—17th  
 Daniel Disharoon—18th  
 Phil Roberts—24th  
 Anthony Meyers—28th

**THINK TANK**

After transiting through the Panama Canal from Wisconsin, the Olympic Spirit will be arriving in Seattle soon for a short period of final outfitting. She has been fitted with an array of electronics for load calculations, high level / overflow warnings, on deck information displays for tank monitoring, and multi level tank temperature sensors. Almost sounds like it could load itself, well it can't!!

The new systems that have been installed on the Olympic Spirit are there to assist the "PIC", not do his job for him. No matter how much high tech equipment you put on a barge it will never replace the hands and expertise of the "PIC". This equipment is there to assist the crew in their duties! Tankermen will still have to maintain a constant surveillance in the loading/discharge operations by the "old fashioned" way of being on the deck checking tank levels by eye and keeping a stringent awareness of every thing that is happening on the barge. I don't think they will ever make a machine or electronic device that will be able to monitor the operation as well as an alert, dedicated professional tankerman. A tankerman will have to ensure that machinery is running right, fittings and bolts are tight and leak free, and know by his own verification that the transfer operation is going smoothly.

A professional tankerman will use all these new devices to assist him in his job, not rely on them to do the job for him.

Keith Barnes

Harley Marine Services



Olympic Spirit at dock in Los Angeles as she clears customs and the Millennium Star re-fuels for their transit to the Pacific Northwest.

**April Anniversaries****Harley Marine Services**

Keith Barnes—2 years

**Millennium Maritime**

Bob Castagnola—7 years

Mark Fuelle—7 years

Don Shundo—7 years

Mike Golden—7 years

Mishael Romero—1 year

**Olympic Tug & Barge**

Hugh Maffett—8 years

Dave Alexander—7 years

Larry Holland—6 years

Steve Ybarra—6 years

Charles Olson—4 years

Aaron Gallaway—1 year

John Eaton—1 year

Ron Eriksen—1 year

Bryan Adams—1 year

Terrance Kane—1 year

**Pacific Coast Maritime**

Jim Weimer—7 years

Robert Johnston—2 years

Michael Cavassa—2 years

**Public Service Marine**

Mark Abercrombie—2 years

**Starlight Marine Services**

Jacob Grobler—1 year

**Westoil Marine Services**

Raul Hernandez—7 years

Patrick Speers—5 years

Ronald Mason—3 years

John Bearden—3 years

Tommy Manzella—1 year

Brent Fitzgerald—1 year

Christopher Roebuck—1 year

Scott Raynor—1 year

Yves Goiset—1 year

George Scharrenweber—1 year

Franklin Trigg—1 year

Daniel Disharoon—1 year

Vincent Perazzola—1 year

Carl Thieroff—1 year

Ronald Mealey—1 year

**"Cystic Fibrosis Great Strides  
Walk-a-thon"**

Spring is quickly approaching, and with spring brings another Great Strides Walk-a-thon. Once again, I am writing to you on behalf of the Cystic Fibrosis Foundation for your help. Cystic Fibrosis is a genetic disease affecting approximately 30,000 children and young adults in the United States. A defective gene causes the body to produce an abnormally thick, sticky mucus that clogs the lungs and leads to life threatening lung infections. These thick secretions also affect the digestive system, sinuses, liver and reproductive systems.

Every day we are reminded of this dreadful disease as Mary and I have triplet grandchildren, pictured to the left, all with CF. For them, CF means: taking multiple medications, aerosol treatments, vest therapies to break up the mucus, clinic visits, hospitalizations, and constant battle to gain weight. All of this is done to keep them healthy so that when the CF Foundation finds a cure, they will be here to benefit from it.



*Cowan Triplets (from left to right) Jared, Allison and Nicholas.*

With the help of The CF Foundation, new therapies have made a difference in treating the symptoms of CF, but still there is no cure. The average lifespan for a person with CF is the mid 30's. Please help us change that.

We will be walking on May 5th, 2007 at 9 AM at Bonelli Regional Park in San Dimas, California. We would love for you to join us, or sponsor our team, "The Cowan Crew". Checks can be written to the Cystic Fibrosis Foundation and are 100% tax deductible. Anything you can do to help would be greatly appreciated. Every dollar brings us one step closer to a cure. Thank you all for supporting this important cause.

For more information, you can contact Pete Hofmann at 310-365-7776 ([pahofmann2003@yahoo.com](mailto:pahofmann2003@yahoo.com)) or Trent Newlon at 310-365-7290 ([tnewlon@harleymarine.com](mailto:tnewlon@harleymarine.com))

Pete and Mary Hofmann (and the Cowan triplets)

**Cooking with the Captain**  
**Captain Chris Starkenburg, Tug Gyrfalcon**  
**Tossed Crab legs in Spicy Citrus Infused Butter Sauce**

**Black Fish Seasoning**Ingredients:

- 3 Tablespoons Sweet Paprika
- 2-3 Teaspoons Kosher Salt or salt substitute
- 1 ½ Teaspoons Onion Powder
- 2 Teaspoons Granulated Garlic (not garlic salt)
- 1 ½ Teaspoons Cayenne Pepper
- ½ Teaspoon Crushed red chili peppers
- 1 ½ Teaspoons Chili powder
- 1 Teaspoon ground white pepper
- 1 Teaspoon ground black pepper
- 1 ½ Teaspoon Whole thyme
- 1 ½ Teaspoon Whole Oregano leaves (rub between hands)
- 2 ½ Teaspoon Dried Parsley (rub between hands)

Directions:

- ◆ Combine all ingredients in mixing bowl. You can mix by hand or with an electric mixer until well blended.

**Spicy Citrus infused Butter Sauce**Ingredients:

- 2 cubes of sweet butter
- 3 tablespoons of olive oil
- Zest from 1 lemon and 1 lime
- 2 fresh garlic cloves roughly chopped (or 2 tablespoons of jarred chopped garlic)
- 2 stocks of celery finely diced
- 1 medium onion julienne
- 1 ½ tablespoons of Tabasco Hot Sauce
- 1 tablespoon Siracha Hot Chili Sauce (Rooster on the bottle)
- 1 ½ cups of white wine (use to dissolve the cornstarch)
- 3 tablespoons of Black Fish Seasoning (recipe inserted)
- Juice from 3 limes and 3 lemons
- 1 12.5 oz. can of diced tomato's
- 2 tablespoons Cornstarch dissolved in the wine

Directions:

- ◆ Pour the olive oil, while straining the zest into a large sauté pan over medium – medium high heat. Add the garlic, onions and celery and sauté until tender. Add the butter, once it has melted add the remaining ingredients and bring to a boil and allow the sauce to thicken, remove from the heat.
- ◆ Keep the sauce warm, do not let it boil very long or you will break the butter in the sauce.

**Tossed Crab legs in Spicy Citrus Infused Butter Sauce**

Crab per person: ½ to ¾ Dungeness crab OR 1 ½ to 2 King Crab legs per person

- ◆ Bend the crab legs backwards to separate, so you can remove the tendon. Take a sharp serrated knife and split one side of the shell, this will help when you are trying to get the meat from the shell. Place the crab in a large sauté pan and place over medium high heat and lightly toss for 2 minutes (do not cook very long; you do not want to draw the moisture out of the crab).
- ◆ Then ladle 4oz. per portion of the Spicy Citrus Sauce (recipe provided above) over the crab and sauté for another 2 minutes or until the sauce is hot.
- ◆ Then pour over the top of fresh steamed rice or your favorite pasta.



## April Employee of the Month

### Renaming of Vessels

If you have any suggestions on tug / barge names that will be coming on line soon, please let Stephanie Wright know.

I'd love to hear your input!  
swright@harleymarine.com

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We're on the web!  
[www.harleymarine.com](http://www.harleymarine.com)

### Captain Adam Churchill, Olympic Tug & Barge

Adam joined the Olympic team in 2000 after four exciting years as commander of a Coast Guard 44ft rescue boat stationed at Cape Disappointment on the Columbia River. In addition to his responsibilities as a Captain, Adam has been instrumental in making repairs and upgrades to almost every piece of equipment in Harley's Portland fleet. Adam is a licensed tanker man and this coupled with an intimate knowledge of the equipment and a can do attitude have prevented many costly delays. Adam's work ethic and willingness to take on additional projects is an inspiration to all. Adam and his wife Shannon make there home in Lake Oswego, Oregon. Congratulations!

### Michael Castagnola, Millennium Maritime

Michael is the son of MMI Captain, Bob Castagnola. Michael has been employed with MMI for less than a year but has shown to be very talented in the engineering department. Every vessel that Michael has been assigned to has shown a great improvement. I have no doubt that Michael will one day be one of the best engineers on the coast.

### Gordon Smith, Public Service Marine

I would like to thank Gordon Smith for all of his help lately. Gordon has been with PSMI for over 12 years and continues to be a great resource for us in SOCAL. With a shortage of people lately , Gordon has been busier than ever. Whether its going out of town, running in on the weekend, or just talking through a problem on the phone, he is always willing to help out. Thank you again Gordon for your hard work and dedication, we all appreciate it.

**Thank you all and Congratulations!!**

#### E-mail Etiquette Tips:

1. Be concise and to the point
2. Use proper spelling, grammar & punctuation
3. Make it personal
4. Answer swiftly
5. Do not attach unnecessary files
6. Do not overuse the high priority option
7. Do not write in CAPITALS
8. Don't leave out the message thread
9. Read the email before you send it
10. Do not overuse Reply to All
11. Be careful with formatting
12. Do not forward chain letters
13. Do not request delivery and read receipts
14. Do not copy a message or attachment without permission
15. Do not use email to discuss confidential information
16. Avoid using URGENT and IMPORTANT
17. Avoid long sentences
18. Use cc: field sparingly