

Soundings

Safe ♦ Responsible ♦ Reliable ♦ Efficient

JUNE 2007

Real Life Safety Drills on the James T. Quigg

Captain Allen Hall, Doug Liedberg, Derrick Hobbs, CJ Collins and Tony Schierman took a break from the normal “classroom” setting of their weekly safety drill on the James T. Quigg and participated in a real life Abandon Ship and Man Overboard drill. The drill was performed on the Harley Marine Headquarters dock on a beautiful Seattle day.

Captain Allen Hall supervised his crew and participated in the live, hands on drills. Attempting to get into the immersion suit and get all the air out of the legs proved to be one of the highlights of the drill. Once on, the immersion suit serves as a flotation device while keeping your body warm and dry if you need to enter the water.

“Some of the things we found that might be good to have ready in case of an emergency is an “abandon ship” bag filled with food so you can easily grab instead of thinking, ‘Hmm, what should I have for dinner in the life raft tonight?’ Also we believe having a personal bag for your Immersion Suit would be handy”. CJ Collins

“Personally I find it a great relief knowing the mariners that I sail with know what they’re doing and that MY gear works. After this drill, we were jazzed up enough to hold a live fire drill and save the boat one more time!” CJ Collins



Tony Schierman and Derrick Hobbs putting the immersion suit on before the safety drills.



Doug Liedberg during the Abandon Ship drill.



Tony Schierman rescuing the “man overboard” during safety drills on WHQ waterfront.



Derrick Hobbs during the Abandon Ship Drill.

JUNE HOLIDAYS:

14TH—FLAG DAY
17TH—FATHERS DAY

THUMBS UP

- Thank you Capt. Chris Starkenburg for attending the first BBQ at WHQ and barbecuing salmon and halibut and bringing smoked salmon. We all enjoyed it, the food was wonderful.
- MMI Management would like to give a “thumbs up” to the Dispatch Team, (Grant Hedley, Marco Vuoso, Anthony Lobro, Mishael Romero, Matthew Hathaway, and Robert Shaw), that kept it together while John Ramsden was out on leave. Thank you to all for all your dedication and your continued support.

“Q - Factor” by Captain Jim Caspers
Director of Quality Systems
Harley Marine Services, Inc.

Here comes the “new kid,” thirty eight years in the marine industry and three weeks at Harley Marine Services. I have met many of you with great pleasure since coming here and I look forward to working as a team with you. This being my first column, I would like to tell you a little about my background. When we meet I hope to learn about you!

My “seagoing career” began at age 16 working for Washington State Ferries. The first three years I worked on wooden boats built in the 1920’s that were likewise equipped, or should I say not equipped. That means; no radar, no radio or any electronics. Navigation was accomplished with a magnetic compass, whistle and a stopwatch.

Over the years I worked in every deck-side position on all WSF vessels and routes becoming a captain in 1987. The San Juan Islands was always the best! The last four years of my career were as port captain, senior port captain and designated person ashore. It was a privilege having the opportunity to lead and influence our direction, especially with our new Safety Management System.

In 1983 we launched the WSF Training Department. Our training season was typically three months annually, improving and growing each year. This became a great foundation for my next job, instructing at Pacific Maritime Institute. I have a passion for teaching and did so at PMI and MITAGS for seven years. I have USCG approval to teach most STCW classes but specialize in electronic navigation courses and Bridge Resource Management.

Well, now that you “know” me, I want to tell you that I believe in the “Q-Factor,” that being Quality and Safety Management. QSMS has it’s roots in the ISM Code (International Ship Management Code) and ISO 9001 (International Organization for Standardization). A helpful motto is: “*say what you do; and do what you say.*” A SCUBA diver might say it this way; *plan your dive and then dive your plan.* It is about becoming proactive rather than having to always be reactive.

I coined the phrase “Q - Factor” for the obvious reasons of QUALITY and of course QSMS but see what you think of the Q - Factor definition; an electronic term meaning: *the ratio of reactance to the resistance.* Think about it.

Organizations that embark on the “quality” journey become better, safer and more productive. Companies are held to a high standard. Employees are equipped and empowered with resources to do their work including guidance with clear cut policies and procedures, training and a safety valve mechanism through non conformity reporting and the designated person(s) ashore.

The ISM Code was designed especially for the maritime industry. While not specifically a requirement for Tow Boats, most progressive maritime organizations are adopting an ISM styled Safety Management System. Some of the highlights are:

Safety and Environmental Policy
Company Responsibilities
Designated Person Ashore

Emergency Preparedness
Non Conformity and Near Miss Report
Maintenance of Ship and Equipment



Continued from "Q-Factor" by Jim Caspers...

*Masters Responsibility and Authority
Control of Documents
Qualified, Trained Personnel
Audits and Continuous Improvement
Shipboard Plans and Procedures
Certification*

In future issues of SOUNDINGS, I would like to discuss these tenants of our Quality and Safety Management System. Quality is about continuous improvement. A well operating system takes time to establish and will continue to improve as we work together cooperatively.

I live on Camano Island with my wife Karen and Cheetoh, a 25 pound orange cat. I love to fish, hunt, scuba dive and do you believe it, sing opera!

**ACCOUNTING TUG RIDE**

On May 21st the Accounting group of Harley Marine Services boarded the Pacific Falcon for a lunch cruise along Elliot Bay. Captain Larry McCormick piloted the Pacific Falcon along Seattle's waterfront and Alki's shores. Overall, the weather was beautiful and the experience was memorable. For many on the cruise, this was their first time onboard a tug! Thanks to the crew for an enjoyable afternoon onboard your tug.

Crew onboard: Captain Larry McCormick, Dave Alexander, Gary Sitherwood, Curtis Smith, and Chris Diecks

**June Birthdays
Birthstone: Pearl
Flower: Rose****Harley Marine Services**

Mike Coon—4th
Gary Nelsen—27th

Harley Marine New York

Helen Sun—4th
Richard Benoit—8th
Ralph Gellatly—22nd

Millennium Maritime

Stephen Higgins—23rd
James Russell—30th

Olympic Tug & Barge

Justin Hutton—9th
Joseph Miranda—20th
Sean O'Connell—22nd
Max Jahn—24th
Adam Goodfellow—25th
Jack Forsyth—25th
Thomas Plucinski—28th
Bryan Adams—29th
Jake Franco—29th

Starlight Marine Services

Dan Bridgman—8th
Michael Fernandez—17th
Michael Hannegan—28th
Tim Kline—28th

Westoil Marine Services

Antonio Amalfitano—2nd
Ryan Voci—16th
Hector Garcia—17th
Roland Belikow—19th

NEW BARGE, NEW NAME

I am proud to announce that our new 52,000 barrel double hulled barge being built in Portland by our friends at Zidell Marine will be launched in late September, early October.

We are very honored to name the Barge "Lovel Briere" after our late dear friend, and father of Bernie Briere. Lovel was the ultimate volunteer, he helped everyone and was a hero to many of us. Lovel has always been in our hearts, thoughts and prayers.

To give you an idea of what a great man Lovel Briere was, here are just a few of his many accomplishments: one of the founding families of Holy Family School, founder of the Bernie Tourney, started the Veterans Appreciation Dinner, member of the Victorious Missionaries, member of Holy Name Society, member of the Knights of Columbus and was a Tree of Life Member.

Welcome Aboard!

Christine Mershon, Payroll Accountant

As you may already know, Harley Marine Services, Inc. has a new addition to the payroll department, Christine Mershon. Christine received her payroll professional certification from the American Payroll Institute in the fall of 2001. In her short time here, she has already proven to be a wonderful addition to the company. Since taking payroll in-house, she has taken over all aspects of payroll for all companies, which is no small feat. Please join me in welcoming Christine and if you have questions concerning your payroll, feel free to contact her at (206) 829-7509.

Michelle Moll, Accounting Manger

Michelle Moll has recently joined the Harley Marine team as our Accounting Manager. Her responsibilities will include managing accounts payable & receivable as well as assisting Rosie and Todd with some financial analysis & special projects. Michelle is a native Washingtonian. She graduated from the University of Washington with a Bachelors in Business/Accounting and is a CPA. Her background employment includes the Accounting Manager of LION Inc. an on-line web development company, and prior to that Controller of Brady Worldwide, a label and tag manufacturer. Michelle has a two year old son, Cooper. Welcome to the team Michelle, we are excited to have you onboard.

KFOG Kaboom!

The infamous, San Franciscan breeze gusting from the ocean breakers could not detain fearless Starlight and esteemed guests in their pursuit of celebration and fireworks. On May 12th, intrepid and eager passengers boarded the Millennium Falcon to view spectacular K-Fog fireworks in the heart of the bay. The brilliant fireworks and resounding music provided a sublime backdrop in commemorating Harley Marine's 20th year in business. Although guests enjoyed appetizers, cake, and champagne, it was truly the laughter and conversation of old and new acquaintances that enriched the celebration. We can only hope our annual event will be met with the same enthusiasm and nirvana next year, and, God willing, some warmer weather.



Thank you to everyone that helped make the event possible.

Lauren Raney

Starlight Marine Services

Sales / Marketing Coordinator

June Anniversaries

Harley Marine Services

Mike Curry—10 years
Deka Sheikh—3 years
Courtney Wickens—1 year

Millennium Maritime

Pat Lopez—8 years
Phillip Ruan—1 year

Olympic Tug & Barge

Alvin Bayer—1 year
Steven Carleton—6 years
Michael Coleman—3 years
Dan Corkery—6 years
Dale Dougherty—4 years
Ron Echeverio—8 years
Garri Ferguson—4 years
Christian Foss—1 year
Matt Gullickson—4 years
Brad Lowe—15 years
Ben Lussier—7 years
Jeremy Read—1 year
Justin Todd—5 years

Pacific Terminal Services

Tina Garrett—26 years
Larry Lamb—6 years
John Overly—2 years
Bruce Stanart—1 year

Public Service Marine

Trent Newlon—11 years

Starlight Marine Services

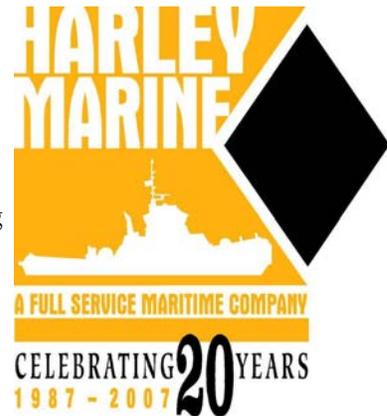
Samuel D'Aloisio—1 year
Sterling Jones—1 year
Martin Miller—4 years
Christopher Royeton—2 years
Chris Swan—15 years

Westoil Marine Services

Roland Belikow—2 years
James Garvey—4 years
Nelson Munoz—1 year
Daniel Seeley—7 years

HMS 20 YEARS LATER

Harley Marine Services is entering its 20th year in business, and I have had the chance to watch this company grow from a one boat operation to one of the largest tug & barge companies on the West Coast. I remember the doubt and hesitation when Olympic Tug & Barge started in Puget Sound, the competition was fierce! To much amazement, OTB survived the rough years and has continued to grow. Now Olympic Tug & Barge is the only bunker supplier in the Puget Sound.



Before anyone knew what happened, Harley Marine Services was a well established company offering many opportunities for employment on the water as well as on the beach. The company has attracted a very good core group of professional Mariners.

Despite the hardships, Harley Marine Services has persevered and expanded into a successful full service maritime company. The proof is in the numbers, here we are 20 years later! HMS has operations along the West Coast including Dutch Harbor, Alaska, and have recently entered the East Coast market in New York Harbor. There are more opportunities than ever at HMS. We offer scheduled work to our Mariners with comparable pay and excellent benefits. HMS will continue to expand and upgrade its fleet as well as employ professionals in our companies.

Personally, I have been employed at HMS since August of 2006. I came to work here because of the positive things I heard from others in the industry. I liked the idea of working for a company that was growing and continually trying to improve, not just sitting back, stagnant, ignoring their problems. HMS is not perfect but what I like about this company is that we are not ignoring our problems and weaknesses; we are trying to fix them and improve. I am excited about the direction we are heading for the future and am glad to be a part of it.

Scott Manley

HMS Port Captain

COAST GUARD ESTABLISHES MARINER WEBSITE

The Coast Guard launched a website to provide merchant mariners with real-time information on the status of pending mariner credential applications.

Merchant mariners can check the status of application packages throughout the verification and approval process by logging onto <http://homeport.uscg.mil/>, clicking on the Merchant Mariners tab and then clicking on Merchant Mariner Application Status.

Cooking with the Captain
Captain Chris Starkenburg, Tug Gyrfalcon
Chicken Fried Steak

Ingredients:

12 4-5 oz. of cube steaks
3-4 cups of good Vegetable Oil

Seasoned Flour Ingredients:

2 cups of flour
1 cup of corn starch
1 cup of yellow corn meal
1 tablespoon of Johnny's Season Salt
1 tablespoon of granulated garlic
1 tablespoon of onion powder
1 tablespoon of cracked black pepper
1 teaspoon of chili powder
1 tablespoon of dried parsley (rubbed between your hands)



Gravy Ingredients:

1 cup of minced yellow onion
1 cup of seasoned flour from above
1/2 cup of vegetable oil (remove all but 1/2 cup from Skillet and leave all the drippings)
2 tablespoons of chicken base
48 oz. of milk

Directions:

- 1) Mix all of the seasoned flour ingredients in a large bowl. Dredge the cube steaks with the seasoned flour and lightly press to insure a good even coat.
- 2) In a large skillet add 3 cups of vegetable oil and bring the heat up to medium high. I prefer a cast-iron skillet because it provides a more even heat. Carefully place one cube steak in at a time, (remember while placing the steak into the pan set it down away from you so you don't get splattered with hot oil). Only add one steak at a time, do not add the steaks too fast or you will loose the heat in the oil and the steak will not turn out crispy. You may only get three cube steaks in the pan at a time. Cook equal time on each side until golden brown, about 4-5 minutes per side.
- 3) Remove from skillet and place on foiled baking sheet until you have all the steaks cooked. Then place in preheated 325° F oven and cook for another 15 minutes.

Skillet Gravy Directions:

- 1) Reduce the skillet heat to medium and carefully remove all but 1/2 cup of the vegetable oil.
- 2) Leave all the crispy goodies in the pan and add the diced onions and cook for about five minutes. Sprinkle the left over seasoned flour into the pan and reduce the heat to medium low. Continue to stir for ten minutes, this will cook out the flour taste.
- 3) Slowly stir in the chicken base and milk until you reach the desired thickness. Stir until bubbling and smooth, be careful not to scorch. Remove from the heat, and you are ready to eat.

Yields: 12 Chicken Fried Steaks

Pictured above the Chicken Fried Steak is served with garlic mashed potatoes and corn.

June is National Safety Month

According to the National Safety Council (NSC), workplace injuries are on the decline, but injuries away from work continue to rise. Safety should be a primary concern all year long, but every year the NSC sets aside one month for extra attention on specific safety issues. June is that month, and the NSC has designated the weeks of the month as follows:

June 4–8: Workplace safety

June 11–18: Driving safety

June 18–22: Emergency Preparedness

June 25–29: Safety in the Home and Community

For more information on National Safety Month, please visit the [NSC website](#).

STAY SAFE IN THE SUN THIS SUMMER

You may face two common health risks during the summer months - heat stress and skin cancer. Here are some tips to share to help you and your families avoid these dangers whether at work or enjoying the outdoors in their leisure time.

HEAT STRESS

Heat stress is a build-up of body heat and can result in heat stress or heat exhaustion. As the heat increases, body temperature and heart rate increase painlessly. An increase of body temperature by two degrees Fahrenheit can affect mental functioning. A five degree increase can result in serious illness or death.

Heat stroke is the most serious condition associated with heat stress. The symptoms are confusion, irrational behavior, convulsions and death. The signs of heat stroke are a very high body temperature and dry hot skin.

Heat exhaustion is serious as well and is exhibited by moist clammy skin and normal or subnormal body temperature.

Key elements for preventing heat stress:

- Drink one glass of water every 15 to 30 minutes of exertion in the heat - depending on heat and humidity
- Read medication labels to know how they will cause the body to react to sun and heat
- Avoid alcohol as it can increase the effects of heat
- Take breaks to cool down whether working or playing in the heat.

SKIN CANCER

Sun exposure at any age can cause skin cancer. Sunlight contains ultraviolet (UV) radiation which causes premature aging of the skin, cataracts and skin cancer. There is no such thing as safe UV rays or a safe suntan.

The most effective safety technique is to block out the UV rays:

- Cover up - wear tightly-woven clothing that blocks out light
- Use sunscreen with a SPF of at least 15 and that blocks both UVA and UVB rays
- Wear a hat to protect neck, ears, face and scalp
- Wear sunglasses that block UVA and UVB rays
- Limit exposure - avoid the sun during the heat of the day if possible.



Millennium Maritime Tugs Z Three and Millennium Dawn rescue a ship 65 miles off shore.

The 190 Meter fully loaded scrap steel ship, M/V Xiamen Sea, lost their main engine at 15:00 on May 14th. Millennium Dispatcher, Grant Hedley, received a call at 17:00, requesting two boats to head 20 miles NW of San Clemente Island to rescue the dead ship. The Tugs Z - Three and Millennium Dawn were underway at 20:00 with extra crew, food and tow gear. The tugs arrived on scene at 03:00 on May 15th. Fortunately, good weather permitted the Tug Millennium Dawn to make up the tow using two 9" ships lines to their main tow wire. Once underway and the ship shearing to port, the Tug Z Three put their line up center lead aft for steerage. Both tugs and dead vessel purged forward at approximately 4.0 knots and headed towards the Long Beach Port. Tow arrived safely in Long Beach's inside Anchorage at 10:00 the next morning. Overall, the journey went smoothly with no major delays or incidents.

Millennium Maritime was called for a similar rescue tow last month for a dead ship off the El Segundo coastline. Millennium Maritime/Westoil Marine Services Management would like to thank all of the crews and dispatchers that took part in the short notice and challenging tasks.

Westoil Management

Doug Montgomery

Captains

Pat Lopez

Bob Castagnola

Steve Higgins

Chuck Holmes

Engineers

John Bearden

Michael Castagnola

Matt Drake

Deckhand

Anthony Logrande

Dispatchers

Grant Hedley

Robert Shaw

Marco Vuoso

401(k) Open Enrollment

Open enrollment for July 2007 is finally here! Human Resources has mailed out enrollment packets for newly eligible employees and for individuals who have been eligible but have chosen not to participate until now. All current participating employees will receive new deferral forms for making changes to their existing contribution percentage. Please note that open enrollment is the only time that your deferral amount can be changed. You may change your elections at anytime online at www.knobel.com. The enrollment deadline is June 25, 2007. Due to administrative constraints, any forms that are turned in after the deadline will be filed for the next open enrollment in January 2008. Please return forms to Desiree Otsuka at the Seattle Corporate office. If you have questions or would like to request forms electronically, please contact me at (206) 829-7517 or email at dotsuka@harleymarine.com.

Desiree Otsuka

Human Resources Manager

Dear Friends,

I am very late in getting my GREAT STRIDES letter out this year, as it's been difficult to find the right words. Last August, when I lost my dad to cancer, the Cystic Fibrosis Foundation lost one of its greatest supporters. For those of you who knew my dad, Lovel Briere, you know his determination in ending cystic fibrosis. As a parent who lost three children to this terrible disease, there was nothing more he wanted than to be here for the day a cure was found. I remember his excitement last year when the foundation announced that the average life expectancy for a CF patient had risen to 38 years old!

That long of a life was just a dream back in 1974 when my sister, Teresa, died at the age of 6. In the 1980's children were living much longer, but not long enough for my brother Ben. He was just 10 when he succumbed to this awful disease. And in 2000, although the quality of life had increased dramatically, dying at the age of 21 was much much too young for my little brother, Bernie. And for all the children and young adults currently living with CF, a life expectancy of 38 years is not good enough.

So, I write to you today to ask for your help. Please help me continue the fight that my dad started so long ago to end cystic fibrosis. On June 2nd, my family will be walking in Olympia's annual GREAT STRIDES walk and you are all invited to join us. Our goal this year is to raise \$100,000 for CF and I am confident that together we can do that.

I would be thrilled to have you join my walk team, the Bernie Briere Brigade and walk with my family next month. The walk begins at 10 a.m. at Heritage Park. It is a 4 mile scenic route to Tumwater Historic Park and back. All walkers will be treated to a BBQ lunch afterwards and as always, there will be lots of great door prizes.

If you are unable to join us for the walk, please consider sponsoring my team by making a donation to the Cystic Fibrosis Foundation. Your donation is 100% tax deductible and \$0.90 of every dollar goes directly to CF research. I am very confident that a cure for CF is right around the corner and I'm looking forward to the celebration we'll have on that day. Until then, thank you for continued support!

Please visit http://www.cff.org/Great_Strides/RosieMathews to join my team or to make a donation. Or you can mail a check to my home address:

112 N Percival Street
Olympia, WA 98502

With much gratitude,

Rosie Mathews

Harley Marine Services and its employees have been supporting Cystic Fibrosis since the inception of our incorporation. Being a founding member of our State Chapter and Guild, I am proud of the progress we have made but I will not be satisfied until we find a cure. I want to thank each and every one of you for helping Harley Marine do its share as a good corporate neighbor and friend to finding cures for devastating diseases like CF. By the support we give in this cause, we provide hope for the patients and their families. Some day, we will provide more than hope, some day we will find a cure.

***Thank You all for your support.
Harley Franco***

TUGGING @ FRISCO

photographs by

JAN TIURA

May 10 — June 5

CAFFÉ MUSEO @ SFMOMA

(San Francisco Museum of
Modern Art)

151 Third St

San Francisco CA 94103

10 am to 6 pm Daily, Thurs
'til 9pm, Closed Weds
jan@phototiura.com

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Editor

Stephanie Wright



*Safe, Responsible,
Reliable, Efficient*

We're on the web!
www.harleymarine.com

May Employee of the Month

James Kenney, Olympic Tug & Barge

James Kenney brought his many years of experience to Olympic in 2006. James has been instrumental in training many of our new deckhands. James often leads by example and inspires all of our crews to get involved. Recently, he has turned his attention towards several of the Portland boats with outstanding results. His "can do" attitude is infectious and has helped take all of our crews up a notch. James, his wife Tammy and their three daughters make their home in Vancouver, WA. Congratulations James!

Kevin Caldwell, Starlight Marine Services

Kevin Caldwell is the Captain aboard the Tug Z-4. Kevin has demonstrated exceptional seamanship skills as a Captain while moving barges or docking ships with Starlight Marine Services. With the continual improvement of the Z-4 and the positive morale of her crew, it clearly shows the hard work and determination Captain Caldwell brings to this company. Kevin always makes himself available for extra work which is a big help on many occasions. Thank you Kevin for your continual hard work!

Marco Vuoso, Millennium Maritime

Marco has been with Millennium Maritime since January 2000 and has been through the transitions and growth of Harley Marine. With his start in Operations, he has assisted with the implementation of the Dispatch Schedule within the Web based Application. Since the beginning of the year, his port experience and customer relationships have assisted with reduction of Sub Outs and foresight of additional work. MMI is proud to have Marco as a dedicated team member

Thank you all and Congratulations!!

SoCal Barbeques –

The SoCal Office will be hosting Barbeques the 2nd and 4th Fridays the months of June through September. Captain Mike Golden is the official master barbeque chef for LA, so if you have any special request or ideas please get it to him. To date, we have been getting good turnouts to our local barbeques at our new home at berth LA 195. It is a great way to show our appreciation and spend quality time with our local customers, agents, pilots and fellow employees. So, if you are in the Los Angeles area, don't hesitate to stop on by and be our guests and get a chance to grab a freshly grilled lunch.

