

Soundings

Safe ♦ Responsible ♦ Reliable ♦ Efficient

APRIL 2008

America's Port, National Geographic Channel

The National Geographic Channel will be premiering "America's Port" on Sunday, April 6, 2008, at 10 p.m. ET/PT. It is a new eight-part weekly series that will be based on

the 24/7 operations and issues of the Port of Los Angeles and neighboring Port of Long Beach. The producers of this series also produced "Ice Road Truckers" and "Deadliest Catch."

There will be an episode that will show our four Millennium Maritime tugs taking a crane under the Vincent Thomas Bridge. After April 6, the show will move to its regular time of Mondays at 10 p.m. ET/PT.



APRIL HOLIDAYS

- 20th—Passover begins

THUMBS UP

- Thumbs up to the crew of the Olympic Scout, the boat is looking a lot better then when we initially put it into service. Great Job!
- We would like to give a BIG thumbs up to Stephanie for all the hard work that she does to put together lunches and special events for everyone at WHQ. She consistently takes time out of her day to make sure that everything is put together and ready to go, she even helps with the clean up after everyone is done. Thanks Stephanie for all that you do!
- SMS would like to thank and recognize Tim Kline for all of his hard work on eMaint in the last month.

Tesoro Safety Awards

No Spills or Safety Incidents in 2007

Early in March Olympic Tug & Barge was visited by Captain Tim Plummer, Charlie Parks, and Cindy Egan from Tesoro to award our crews and support personnel with awards for safety excellence on three of the Tesoro Chartered barges; the Dottie, HMS 2000, and Investigator. All three of the barges and in turn their crews, operated the last calendar year without incident and Tesoro wished to recognize this achievement by presenting plaques to both office personnel and vessel crews. Tesoro commended Olympic Tug & Barge's commitment to safety and operating at the highest industry standards.

After presenting awards to the Olympic operations staff, Captain Plummer traveled to Port Angeles to meet with the crew of the HMS 2000 and Brian S. Ron Winterfeld, Jason Hendrickson, Tom Seward, and Tim Curley were on hand to accept the award. Tesoro presented a plaque to the crew to be mounted on the barge, and challenged the guys to fill the whole tankerman's shack with similar plaques.

Unfortunately, Captain Plummer was unable to congratulate the crews of the Dottie for their achievement as the barge was in transit at the time of his visit. The Dottie plaque will be presented to crews at a later date.

Captain Plummer ended his trip in Portland, where he presented the safety award for the Investigator to 15 local crew and office staff.

Olympic Tug & Barge would like to not only thank everybody involved with the Tesoro chartered equipment that received these awards, but would also like to thank everybody for their efforts and commitment to safety because we are a team and these awards belong to everybody. Next spring I challenge everybody to make every effort to qualify for this award on every piece of Tesoro equipment for the calendar year 2008.

Sven Christensen, OTB General Manager



Charlie Parks, Cindy Egan and Tim Plummer from Tesoro present the safety awards to the OTB staff, Bryon Fletcher, Rod Gullickson, Sven Christensen, Brian Healy and Leah Nelson.



The Port Angeles crew as they accept the safety plaque for the HMS 2000.



Captain Plummer as he presents the safety plaque in Portland, Oregon.

**CYSTIC FIBROSIS
GREAT STRIDES
SOUTHERN CALIFORNIA
MAY 17, 2008**



Spring is once again 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 50,000 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 system.

Every day I am reminded of this dreadful disease, as I have triplet grandchildren, all with Cystic Fibrosis (pictured above). These same grandchildren have Trent Newlon as their Uncle. For the children, CF means:

- taking multiple medications several times a day and before all meals,
- aerosol treatments that help keep the mucus broken up so they can breathe,
- vest therapies, that pneumatically pound the chest and back to help break up the mucus,
- routine clinic visits to monitor their progress,
- Hospitalizations when they have just a cold, because minor illnesses for you and I can turn lethal for a CF child and
- a constant battle to gain weight - most CF children are below growth averages for a particular age group.

All of this is done to keep them healthy so that when the Cystic Fibrosis Foundation researchers find a cure, they will be here to benefit from it.

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. The Cowan Triplets: Allison, Jared and Nicholas, are now 9 years old and lead as normal a life as we can hope for. They are good students in school, active in sports (Little League, Soccer, Girls Softball) and love to play Wii video games (mostly beating their grandfather and uncle). Please help us find a cure and allow these kids and the many more like them live to fulfill their dreams.

We will be walking on May 17th, 2008 at 10 AM at Bonelli Regional Park in San Dimas, California. We would love for you to join us, or help sponsor our team. 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.

If you would like to register for the Walk, you can go to www.cff.org/Great_Strides/Lisa_Cowan4065

You may send donations to :

Lisa Cowan, 760 East Sierra Madre, Glendora, Ca. 91741, 626-914-2322

Pete Hofmann

eMaint – A Basic Overview

By: Matt Gullickson

Throughout the last year there has been a tremendous amount of talk throughout the fleet regarding eMaint, our online maintenance system. After our initial training program, users now have a basic knowledge of the system that allows them to successfully navigate the website. Once logged into a specific vessel account, users can not only enter work requests, but also view the status of those work requests and work orders – including those generated by the Preventative Maintenance schedule.

eMaint encompasses all areas of the Harley Marine Services maintenance department. This includes an inventory of vessel specific assets that are on-board. The inventory can range from main engines to a smoke detector. eMaint also keeps vital information such as model numbers, serial numbers, rotation, and reduction ratios to name a few.

Many of these assets also have a Preventative Maintenance schedule linked to them. This schedule is a combination of the manufacturer's suggested maintenance items and the tasks that have been assigned by the HMS engineering team. These PM's are generated based on calendar days as well as the weekly engine room hours sent in by the crews. The Preventative Maintenance schedules have been designed in an effort to both reduce downtime and prevent breakdowns.

The crew member's primary role in the eMaint program is entering work requests. Once the user has logged into the account a new request can be filled out and entered into the system. A designated administrator in each port will then approve or reject all of the requests as they deem necessary. This request or work order remains in the system permanently and becomes part of the vessels maintenance records.

One of the most important aspects of the eMaint system is "closing the loop." It is vital that crew members send their designated site administrator an email informing them that the work order has been completed. Without this notification, the work order will remain open and the system and cycle will not be complete.

We will endeavor to train all Captains and Engineers in properly using this system. Our goal is to have all required personnel trained by May 1st 2008. A training manual will be provided during all training sessions. We look forward to seeing you soon.

If you have any questions or suggestions please contact either Matt Gullickson (PCM, OTB, and HMNY) or Mario Meyers (SMS, MMI, and WMS).

April Anniversaries***Harley Marine NY***

Riley Canterbury—1 year

Jess Canterbury—1 year

Kevin Kelly—1 year

Kakhabe Kontselidze—1 year

Marco Velez—1 year

Harley Marine Services

Keith Barnes—3 years

Millennium Maritime

Bob Castagnola—8 years

Mark Fuelle—8 years

Michael Golden—8 years

Donald Shundo—8 years

Mishael Romero—2 years

Mario Meyers—1 year

Olympic Tug & Barge

Hugh Maffett—9 years

David Alexander—8 years

Larry Holland—7 years

Steven Ybarra—7 years

Charles Olson—5 years

Thaddeus Galey—4 years

Erik Starheim—3 years

Bryan Adams—2 years

Ron Eriksen—2 years

Adam Bozarth—1 year

Samuel Compton—1 year

Robert Higa—1 year

Brad Stokesberry—1 year

Pacific Coast Maritime

Robert Johnston—3 years

Public Service Marine

Mark Abercrombie—3 years

Starlight Marine Services

Jacob Grobler—2 years

Edgar Martinez—1 year

Westoil Marine Services

Raul Hernandez—8 years

Patrick Speers—6 years

John Bearden—4 years

Cooking with the Captain

Captain Chris Starkenburg, Gyrfalcon Pizza Dough

Ingredients:

1 - 12oz. Bottle of Amber Micro Brew 105° F to 110° F (or non alcoholic beer)

1 cup of warm water 100° F to 110° F

2 envelopes of dry active yeast

2 tablespoons of honey

½ cup bread flour

½ cup of olive oil

1 tablespoon of Kosher Salt

¾ cups of yellow corn meal

6-8 cups of bread flour

Directions:

In a large bowl mix the beer, water, yeast, honey and flour. Cover the mixture with saran wrap and a clean, dry towel; place in a warm place in your kitchen. After about 20-30 minutes the mixture should be frothy and foamy. Remove the towel and saran wrap, add the olive oil and place in mixer with a dough hook.



On low speed slowly add the cornmeal and salt. Once they are combined, slowly add the bread flour until the dough forms a sticky ball (this will take about 10 minutes). With your hands floured, remove dough onto a floured board or counter top. Knead the dough and add more flour as needed to make the dough soft (this will take about 10 minutes). Pick the dough up and gently tuck the outside edges underneath until the top of the dough looks smooth. Place the dough in a glass or stainless steel bowl that has been sprayed with vegetable spray. Cover the bowl with saran wrap and a clean, dry towel. Let sit in a warm place for 20-30 minutes. The dough should double in size.

Divide the dough into equal portion sizes for the size and thickness of pizza you wish to make. On a cutting board or counter top sprinkle equal parts of flour and cornmeal, and roll dough to desired thickness.

The dough is ready for Pizza, Calzones or Garlic Breadsticks.

Next month's recipe will be pizza sauce!!

2008 Healthcare Plan Open Enrollment

Open Enrollment is here! This year we have instituted an annual open enrollment for all employees covered under the Harley Marine Services, Inc. company healthcare plan. This will allow for you to make changes to your dependents' status without a qualifying event and update your beneficiary information, if needed.

The Flexible Spending Account (FSA) will also be available at this time. The plan allows for you to contribute up to \$1,200 per year pre-tax for qualified reimbursable healthcare related expenses, such as, allergy and cold medications, pain relievers, anti-fungal medications and even smoking cessation treatments. Please note that even if you are a current participant in the FSA plan, you will be required to re-enroll as this is mandated by the IRS due to the use of pre-tax dollars.

All enrollment forms must be submitted **no later than April 15, 2008** to ensure coverage. Please contact your local HR representative for enrollment forms today!

Thumbs Up to the following for their participation and a job well done during our most recent Spill Response Drill in LA/LB.

Sal Manzella, Jason Rittgers, Lou Randazzo, Guiseppe LoGrande and Doug Montgomery



April Birthdays
Birthstone: Diamond
Flower: Sweet Pea & Daisy

Harley Marine NY

Timothy Virgin—4/8

Jack Sica—4/23

Harley Marine Services

Deborah Franco—4/9

Mike Curry—4/17

Stephanie Wright—4/26

Millennium Maritime

Neal Salamunovich—4/7

Pat Lopez—4/9

David Cadiz—4/17

Olympic Tug & Barge

Ron Starheim—4/2

Paul Thompson—4/9

Ben Latham—4/10

Derrick Hobbs—4/15

Justin Todd—4/21

Matthew Gullickson—4/23

Charles Olson—4/28

Pacific Coast Maritime

Robert Johnston—4/18

Public Service Marine

Lowell Swett—4/14

Jonathan Maciel—4/23

Starlight Marine Services

Jacob Grobler—4/4

Jacob Laprade—4/6

Charlemnqe L'esperance—4/6

Martin Miller—4/25

Stephen Johnson—4/30

Westoil Marine Services

Brian Vartan—4/7

Vincent Logrande—4/9

Phil Roberts—4/24

Anthony Meyers—4/28

WE  ALL THE
HARLEY MARINE
BABIES!!



Demir Gumusyazici's (OTB) beautiful daughter Daisy wearing her favorite beanie!



Mike Coleman (OTB) with his "A Team" - Alex, Andrew and Austin pictured with their new HMS stuffed animals.

Brian Bamer (OTB), his wife Bobi and daughter Ryleigh recently visited WHQ. Riley was the first recipient of our new HMS stuffed animals.



Important Update

To all Employees that Park at World Headquarters:

The HMS yard is always a bee hive of activity on a normal day. However this summer the activity in the yard is going to peak. On top of the usual crew changes, vessel maintenance and the occasional emergency repair, we are lining up several major projects. This summer we will need everyone's cooperation and coordination in keeping the yard safe, accessible and operating at the peak of efficiency. We are in the process of developing a safety and space utilization plan. We will be brainstorming ideas on how to best meet our space and storage requirements. You may have noticed additional equipment in the yard as we work to increase our capability in preparation for the busy summer schedule.

Vehicle parking will become an issue. Our space is limited and we need to make room for additional material as well as a plethora of vendors. We appreciate your participation and cooperation in this quest to solve our parking quandary.

Safety Corner

Safety thoughts for the office bound.

Most of the time when we talk about safety our minds generally go straight to the vessels, the docks, or the maintenance shops.

You may think that since you work in an office you don't have to worry about being injured. However, offices can become dangerous because people don't anticipate the potential hazards.

Studies show that over one-fourth of office injuries are caused by falls. One-third of the falls incurred by women are due to wearing high heels, which make falls more likely. Consider wearing lower, wider heels. Other things that can cause falls are spills on floors, torn carpets or exposed carpet seams, electrical cords running across the floor, open desk or file drawers, boxes or supplies stored in aisles, or waste baskets placed where you could trip over them. Look around to see if you can spot any of these potential problems and if you find any, take the time to get them fixed.

If your office has stairs or steps, watch out! Falls on stairs cause more than 33,000 disabling work injuries each year. About two-thirds of the workers falling on stairs were not using handrails when they fell. Many were carrying objects or slipped on something left on the steps. Accidents on stairs are usually serious - 80% of these falls result in lost work days. Use handrails, pick up anything you see on the stairs, don't use stairs for storage and don't try to carry things when using stairs if you can avoid it.

Use common sense with chairs and don't use them for anything except sitting. Straight-back chairs aren't recliners - so don't lean way back, the chair could flip over. Chairs should never be used as replacements for stools or ladders.

Most offices seem to have an intersection that needs a traffic light to keep people from bumping into each other. If there are blind corners, consider installing convex mirrors so people can see each other coming. Be especially careful while carrying hot drinks. Don't carry stacks of material so high that your vision is obstructed. Carrying this much material not only blocks your vision, but could also strain your back.

Watch out for avalanches if you pile "stuff" on top of filing cabinets. Even a carefully stacked pile may start sliding due to vibration from opening and shutting file drawers. Also keep an eye out for overloaded upper file drawers. This may cause the entire filing cabinet to tip over on top of you when you open the drawer. Re-distribute some of the weight to the lower drawers to reduce this chance and check to make sure the filing cabinet is bolted to the adjacent cabinet or wall if it can be done.

Make sure you know where the fire extinguishers are located and that exit doors all remain unlocked while people are at work.

These are just a few tips that can make your office area safer. Look around and you no doubt will spot other problems that can be easily fixed. When you see a hazard, don't assume it is someone else's responsibility. If you don't do something about it, who will?

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

ISM Code and ISO 9001 Compliance Certificates (QSMS)

Compliance with the International Safety Management Code for Ships and ISO 9001 is verified by posting the certificates for both codes. The ISM Code has two certificates. The Document of Compliance (DOC) certifies the company as demonstrating that it meets the requirements as set forth by the International Maritime Organization (IMO). The other ISM certificate is the Safety Management Certificate (SMC). It looks almost identical to the DOC except for the title and the vessel name.

There are two documents issued for ISO 9001 Quality and Safety compliance, one for the company and one for the vessel. The ISO 9001 certificate which is issued to the company states "Company Compliance". The vessel looks almost identical except it states "vessel compliance" and includes the name of the vessel.

The documents are issued by the American Bureau of Shipping (ABS). All four of these certificates must be posted on every certified tug. The two company documents must be posted in the offices. Please review your vessel or office to ensure that you have the proper documents framed and posted.

Should you have any questions, feel free to contact me. See you on the water!

QSMS - Q & A

How many of the QSMS certificates must be posted aboard the tugs?

Four

Which certificates are for ISM Code compliance?

Document of Compliance, Safety Management Certificate

Which show compliance with ISO 9001 (Quality)?

Marine Safety & Quality Certificate – Company Compliance and ABS Marine Safety & Quality Certificate – Vessel Compliance

New Hires ~ Welcome to the Team!

Harley Marine Services

Shahla Kamalii-Sabzevari, AR Accountant

Olympic Tug & Barge

Chad Boulay, Tankerman

Jason Ginas, Mate

Robert Mather, Mate

Millennium Maritime

Brian Shea, Captain

Starlight Marine Services

Richard Sheldon, Deckhand

MARCH EMPLOYEE OF THE MONTH

Larry Holland, Olympic Tug & Barge

OTB March employee of the month is mate tankerman, Larry Holland. Larry is always flexible with his schedule and is willing to work above and beyond what is expected of him. He continually is a "go-to guy" for OTB's operations either on or off of his rotation. Larry frequently says, "whatever it takes to get the job done", yet he remains professional and diligent in his duties. Thank you for your hard work and dedication, you deserve the recognition.

Jason Ritgers, Westoil Marine Services

Jason has been with Westoil since January 2001. Since coming aboard he has been an exemplary employee and has an eagerness to learn more about the business. With his current position as Tankermen, he always works over his time and comes in to assist when the workload gets busy. Recently in LA, there was a boom deployment drill in which Jason showed a vast knowledge with safety awareness. Within the next few weeks he will transition from the barges to the tugs, as an Engineer. Westoil Management is pleased to have Jason Rittgers as the employee of the month. Congratulations Jason!

Captain Neal Salamunovich, Millennium Maritime

During the past several months, Millennium Maritime had the opportunity to do several outside tows for distressed vessels. Having a short time to plan these types of unique tug services, the crewing for this is challenging. It takes dedicated and professional Captains, like Neal, to come forth and take the lead. When everyone else said no, Neal said yes. At a last minutes notice, Neal packed up his sea bag and said goodbye to his wife and two girls. He shows that he is a team player and always goes above and beyond the normal day to day duties. Millennium Maritime Management is proud to honor Captain Neal Salamunovich as Employee of the Month.

Karl Kontselidze, Harley Marine NY

HMNY recognizes Karl Kontselidze for his contribution to the Safety and Compliance efforts and 24/7 dispatching to our team in New York. Karl has been with HMNY for one year. Karl is a native of the country of Georgia in the former Soviet Union. Karl attended the State Maritime Academy of Georgia, and completed his post graduate studies (Master of Science) in Marine Logistics at the State University of New York's Maritime College. In February 2007, Karl helped tankerman Rex Nunemaker get to the hospital after an work related incident. Karl's quick action in getting Rex to a hospital minimized both pain and damage. Karl provides guidance and scheduling expertise for Harley Marine in the New York Harbor.

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