



SOUNDINGS

September 2009

Safe ♦ Responsible ♦ Reliable ♦ Efficient



Cruisin' For a Cure

Cruisin' For a Cure



During the month of August, Harley Marine Services hosted two charity cruises. The cruises were donated to charities last year to help raise money in their 2009 events and auctions.

The first, held on Saturday, August 8th was purchased by Belinda and Bob Bowden at the 21st Annual Tennis Ball in Tacoma to benefit the Cystic Fibrosis Foundation. Belinda and Bob brought along 18 of their friends for a two hour tug cruise on Elliott Bay. Guests enjoyed light appetizers, refreshments, tug tours and great company onboard the Pacific Falcon. Special thanks to the crew onboard for their efforts and hard work before, during and after the cruise. The crew included, Captain Andrzej Borowski, Mate Steve Carleton, Mate Mark Sanders, Engineer Doug Liedberg and Deckhand Joel Gerstenberger.

The second, held on Friday, August 21st was purchased by a group of JDRF Guild Members in the live auction at the Juvenile Diabetes Research Foundation Dream Gala. JDRF paired the two hour tug cruise for 20 with a catered dinner donated by local chefs Jeff Anderson and Anthony Horton, wine tasting donated by Ross Andrew Winery and a photographer donated from Team Photogenic. These guests had an extravagant experience. Special thanks to the crew onboard the James T. Quigg for all of their last minute efforts in getting everything prepared for the guests. The tug was completely transformed and looked like a fine dining restaurant. The crew included, Captain Ben Lussier, Engineer John Jordan, Deckhand Dan Corkery, and Deckhand Nathan Goode.

Harley Marine Services proudly donated both cruises and is happy to report that they both helped each deserving charity in raising money for their cause. HMS is committed to bettering the communities in which we work and live.

SAFETY CORNER

H1N1 Flu

The World Health Organization has called H1N1 Flu a "public health emergency of international concern" and said the current outbreak has "pandemic potential". The World Health organization has urged governments to take precautions to prevent its spread. Predictions are that as we move into fall the H1N1 virus may again spread at an accelerated rate. In order to combat the spread of the virus throughout HMS and our families, please review and follow the recommendations below for lessening your chances to contract and spread this virus.

What is H1N1 flu?

H1N1 flu, also referred to as swine flu, is a respiratory disease caused by Type A influenza viruses. Like all influenza viruses, flu viruses change constantly. A new strain of influenza A (H1N1) virus that is a mix of swine, human and/or avian influenza viruses has recently been reported that is contagious and spreading from human to human.

What are the signs and symptoms of H1N1 flu in people?

The symptoms of H1N1 flu in people are similar to seasonal human flu and include: fever, cough, sore throat, runny nose, body aches, headaches, chills, and fatigue. Some people have also reported nausea, diarrhea and vomiting associated with the H1N1 flu. Severe illness (pneumonia and respiratory failure) and deaths have been reported with H1N1 flu in people.



How does H1N1 flu spread?

Human-to-human transmission can occur through coughing or sneezing of people infected with the influenza virus. People may become infected by touching something with flu viruses on it and then touching their mouth or nose. People with H1N1 influenza virus infection should be considered potentially contagious as long as they are symptomatic and possibly for up to 7 days following illness onset. Children, especially younger children, might potentially be contagious for longer periods.

What can I do to protect myself from getting the flu?

There are everyday steps that you can take to help prevent the spread of the influenza virus. Take these simple steps to protect your health:

- Wash your hands often with soap and water for at least 20 seconds, especially after you cough or sneeze. When soap and water are not available alcohol-based and anti-bacterial hand cleaners and wipes are also effective.
- Avoid touching your eyes, nose or mouth. Germs spread this way.
- Try to avoid close contact with sick people.



What should I do if I get sick?

If you live in areas where H1N1 influenza have been identified and become ill with influenza-like symptoms, you may want to contact your health care provider, particularly if you are worried about your symptoms. Your health care provider will determine whether influenza testing or treatment is needed.

- Stay home from work or school and limit contact with others to keep from infecting them.
- Cover your nose and mouth with tissue when you cough and sneeze. Throw the tissue in the trash after you use it.
- Wash your hands and do so every time you cough or sneeze.
- Keep areas clean. Disinfect surfaces within your home to kill germs. Read labels to make sure that products contain the word "disinfectant" or "sanitizer" to kill germs on surfaces.

Can I get H1N1 flu from eating or preparing pork?

No. H1N1 influenza viruses are not spread by food. You cannot get H1N1 influenza from eating pork or pork products. Eating properly handled and cooked pork products is safe.

Starlight Marine Services Welcomes the Bernie Briere and Introduces a New Look for the Royal Melbourne

The double hulled petroleum barge, Bernie Briere entered the San Francisco Bay in early August to join the Starlight fleet. In order to prepare for the barge's arrival, the Royal Melbourne underwent a mini-facelift at Bay Ship & Yacht. Because the Bernie Briere's freeboard soars to 23 feet, the Melbourne had to be modified to ensure safe operations. Planning for the modifications began in May by the Harley Marine engineering team. Together with Bay Ship & Yacht, the upper wheelhouse was designed to provide a minimum 40 foot height-of-eye. Bay Ship & Yacht designed and fabricated the tower and stair configuration while the local Starlight engineering team produced the actual wheelhouse.



The new wheelhouse brought a 17 foot increase in visibility to the Royal Melbourne, as you can see in the photo above.

Special thanks to the entire Starlight engineering team for their hard work and talent in this project.

Starlight Marine Services - Engineering Team

Port Engineer Tom Larsen

Port Fabricator Marc Douville

Port Mechanic Dan Porshein

Thank you and great work,

Captain Jonathan Mendes

General Manager

Starlight Marine Services





Immersion Suit Drill

Pictured above are Starlight Marine crew, Mate Mike Rubino, Engineer Frank Dignon, and Deckhand Jonah Petrick as an immersion suit drill is being conducted on the Z-Three.



Z-Three in the early morning on San Francisco Bay

September Anniversaries

Harley Marine NY

John Walls—2 years

Harley Marine Services

Jennifer Heishman—1 year

Steve Politeo—1 year

Olympic Tug & Barge

Tom Appleton—17 years

Sven Christensen—10 years

Bryon Fletcher—8 years

Sean O'Connell—6 years

Greg Horton—5 years

Matthew Hammond—3 years

Ritchie Vogel—2 years

Richard Becker—1 year

Pacific Coast Maritime

Jason Miller—1 year

Public Service Marine

Jonathan Maciel—4 years

Starlight Marine Services

Michael Link—19 years

Dave Gore—11 years

Matthew Fike—3 years

Charlemagne L'esperance—3 years

Jonathan Mendes—3 years

Westoil Marine Services

Boris Klarin—11 years

Marshall Novack—4 years

Louis Randazzo—4 years

Adam Dalton—3 years

Bryan Thebodeau—3 years

Benedetto Baroncini—2 years

Thomas Montgomery—1 year

***Congratulations and thank you
for your continued work and
dedication to the Harley
Marine family.***

National Payroll Week

September 7-12, 2009

Each year, National Payroll Week coincides with the celebration of Labor Day. This special week celebrates many things that are important to each of us who works. From the economic, cultural, and social achievements of workers, to the significance of “an honest day’s work for an honest day’s pay”, National Payroll Week is a celebration on many levels.

National Payroll Week (NPW), established by the American Payroll Association in 1996, was created to increase awareness of the payroll and payroll accounting processes. NPW provides a focal point to build awareness of how processes are changing and becoming more cost-effective and efficient. Automation, employee self-service, and advances in systems technology are significantly changing payroll. Today’s payroll professionals are leading the way in discovering new ways to save money and increase efficiency.

NPW celebrates the vital role payroll plays in the lives of America’s 142 million workers and the truly significant role the payroll withholding system plays in keeping America working. It celebrates the unique partnerships between America’s wage earners, their companies, and the payroll professionals who ensure that they are paid accurately and on time. Workers’ paychecks fuel the economy locally, nationally, and globally. America’s workers contribute to our nations’ strength through payroll deductions from their paychecks. Each year, payroll professionals—through the payroll withholding system—collect, report and deposit approximately \$1.4 trillion, or 71 percent, of the annual revenue of the U.S. Treasury.

America’s workers rely on and trust the nation’s payroll system and the people who administer it. In addition to paying workers accurately and on time, these men and women work tirelessly to maintain compliance with ever-changing federal, state, and local regulations, helping their employers avoid costly penalties.

NPW is an ideal time for you to learn more about your paycheck and payroll withholding. Information designed to help you better understand the many ways you can boost the power of your paycheck is available free at www.adp.com/my paycheck/index.html.

Let’s all join together and thank Christine Mershon, the Payroll Accountant for all Harley Marine companies. Each month her efforts allow for a timely and seamless pay period. Thank you Christine, we appreciate your hard work!



September Birthdays

Birthstone: Sapphire

Flower: Aster

Harley Marine Services

Rosie Godden—9/13

Harley Franco—9/23

Todd Prophet—9/23

Heather Holmes—9/28

Millennium Maritime

Michael Golden—9/13

Jay Carlin—9/21

Bo Jun—9/30

Olympic Tug & Barge

Denis Rovin—9/4

John Jensen—9/5

Joseph LaPoint—9/5

Richard Persinger—9/5

Eric Liedberg—9/9

Brad Lowe—9/11

John Jordan—9/15

Andrew Butterfield—9/16

Leo Noel—9/19

William Ford—9/20

Ken Olson—9/23

Koby Otterbach—9/23

Erik Starheim—9/23

Craig Moore—9/25

Sam Compton—9/26

Ravi Sekhon—9/27

Ivan Larson—9/28

Marshall Oatman—9/28

Tyler Visser—9/28

Public Service Marine

Urban Alexander—9/15

Starlight Marine Services

Jason Vogel—9/7

Rodney Ortiz—9/8

Orion Steele—9/11

Douglas Anderson—9/15

Westoil Marine Services

Michael Castagnola—9/4

Kelly Moore—9/18

Rosie Chavez—9/22

Joining the Harley Marine Family...

Aiden James Kamalani Parry

August 12, 2009 at 1:07pm

Weight: 5 lbs. 8 oz.

Length: 18 in.

Ava Mae Kamalei Parry

August 12, 2009 at 1:09pm

Weight: 5 lbs. 5 oz.

Length: 18 in.

Proud Parents: Stephen and
Crystal Parry. Stephen works

for Harley Marine Services in the accounting department as a Revenue Analyst.



Reese Milana Aguinaldo

August 15, 2009 at 7:06am

Weight: 6 lbs. 8 oz.

Length: 19 in.

Proud Parents: Alexander and
Michelle Leano-Aguinaldo.
Michelle works for Harley Marine
Services in the accounting
department as an Accounting
Specialist.



Cassidee Layne Otsuka

August 24, 2009 at 3:48pm

Weight: 8 lbs. 3 oz.

Length: 19 in.

Proud Parents: Geff and Desiree
Otsuka. Desiree works for Harley
Marine Services in the human
resources department as the
Human Resources Manager.



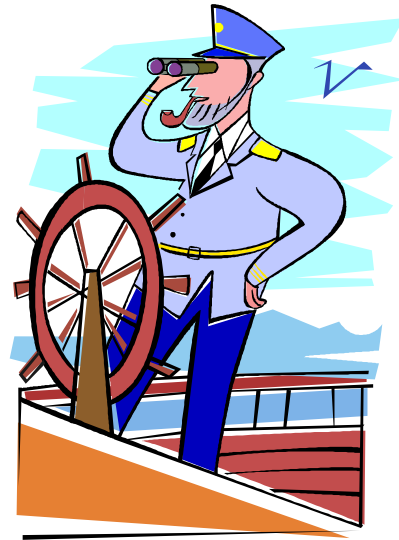
Q-Factor

Master's Responsibility

Vessel Masters are the onboard representatives of the Company and are responsible for the effective onboard implementation and functioning of our Quality Systems. The Master is responsible at all times for the safe operations of the vessel, the safety of the crew and the protection of the environment.

The Master's authority extends to all matters of:

- ◆ Crew management
- ◆ Vessel handling
- ◆ Navigation/piloting
- ◆ Vessel operations and maintenance
- ◆ Pollution prevention
- ◆ Safety
- ◆ Seamanship
- ◆ Documentation
- ◆ Watch standing
- ◆ Tow and cargo
- ◆ Fuel conservation
- ◆ Drills and Training

**Quality Systems - Q & A****Who is responsible for communicating our QSE Policy?**

The Master is responsible for the onboard implementation of our Quality, Safety & Environmental Protection Policy and for motivating the crew in the observation of that policy.

Where can I find more information on what my responsibilities are as a Master?

More detailed procedures and guidelines for specific operations or evolutions are included in appropriate sections of the Marine Operations Manual (MOM).

What happens if, as a Master in charge of the vessel, I have to go against procedure to keep the crew and vessel safe?

The Company recognizes the Master's authority to deviate from written instructions when it is believed that such deviation is reasonably necessary for the safety of crew, vessel, and environment.

Cooking with the Captain
Chris Starkenburg
“Gluten Free Hot Wings”

Ingredients:

		Breading	
6-7 lbs.	Chicken Wings		
1-2 quarts	Vegetable Oil	2 1/2 cups	Gluten Free Flour Blend
24 each	Carrot and Celery Sticks	3 tsp.	Xanthan Gum
1 cup	Dipping Sauce (Ranch or Blue Cheese)	2 1/2 cups	Gluten Free Cornflake Bread Crumbs
Marinade		2 tbs.	Granulated Garlic
3 cups	Soy Milk	2 tbs.	Blackfish Seasoning
3	Whole Eggs	2 tbs.	Granulated Onion
3 tbs.	Hot Sauce	2 tbs.	Dried Parsley (rubbed between your hands)
1 tbs.	Blackfish Seasoning	2 tsp.	Ground Chipotle Pepper
Finishing Sauce		2 tsp.	Kosher Salt
1 cup	Hot Sauce	1 tbs.	Ground Black Pepper
3/4 cup	Gluten Free Butter		
1/4 tsp.	Crushed Red Chili Flakes		
2 pinches	Chipotle Pepper		

Directions:

- Clean and rinse chicken wings and set aside.
- In a large bowl, blend soy milk, eggs, hot sauce, and blackfish seasoning until smooth.
- Add the chicken wings to the marinade, place a piece of plastic wrap loosely over the top, then place a plate or pan with a little weight on it to submerge the chicken. Allow the meat to marinate for at least an hour, but no more than 24 hours.
- In a large bowl, mix all the breading ingredients until blended.
- Before you are ready to serve, place several wings at a time into the breading. With your hands press the breading into the wings, make sure the entire wing is well coated.
- Sprinkle some of the breading into a storage container (with lid), place one layer of breaded wings and sprinkle with more breading. Place a piece of wax paper on top and continue this procedure until all your wings are breaded. Put the lid on the storage container and refrigerate for about 1 hour. During that hour, shake the container to help the chicken soak up the breading.
- While the chicken is resting, make the finishing sauce by placing all the ingredients into a sauce pan and place over medium-low heat.
- Continue to stir until everything is incorporated together and smooth. Reduce the heat to the lowest setting to keep warm.
- In a heavy bottom pot add vegetable oil and bring the oil to 325°-350°F over medium-high heat.
- Once the oil gets hot, place several wings at a time into the hot oil. After the wings have cooked for 30 seconds, gently stir to separate the wings.
- Cook until the wings turn golden brown or they start floating.
- Remove the wings from the oil and place on a wire rack, or a pan with a paper towel. Check to ensure the meat is cooked thoroughly, the meat should be 170°F.
- Let the wings cool for about 5 minutes. When you are ready to serve, drizzle with the finishing sauce and serve with carrot and celery sticks.



August Employee of the Month

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Jim Heckathorne, Tankerman

Olympic Tug & Barge

August employee of the month for Olympic Tug & Barge is shoreside tankerman, Jim Heckathorne. Jim has not only been nominated by management, but vessel crews as well and on numerous occasions. Crews report he is the first guy on the job, helps from start to finish, and does so with a positive attitude. He is a joy to work with, is easy to learn from, and creates a friendly atmosphere on the job. His attention to detail, professionalism and knowledge are an asset to Olympic Tug & Barge. Thank you Jim.

Dan Porschein, Port Mechanic

Marc Douville, Port Mechanic

Starlight Marine Services

August employee of the month for Northern California is Starlight mechanics, Dan Porschein and Marc Douville. Both Dan and Marc went above and beyond while working the last three weeks to get the Royal Melbourne's upper wheelhouse project completed. Dan and Marc are not only there when you need them, no matter how long the day, they make sure it is done right the first time. It has been a long month with getting the upper wheelhouse completed and we appreciate all of the hard work and dedication they have both had. Thank you!

August New Hires

Olympic Tug & Barge

Jamison Hollis—Deckhand

Shawn O'Connor—Mate

welcome to the team!

