

VOLUME 54 NUMBER 25

JUNE 22, 2013

# THE KWAJALEIN HOURGLASS



**Danny Abimelek, Charlie Murillo, Brian Tully and Wade Ballard weigh in their near-record marlin caught June 16.**

*Photo by Kim Yarnes*

238th  
**ARMY BIRTHDAY**  
 America's Army: the Strength of the Nation




Photos by Shawn Brady

USAKA Soldiers and Department of the Army civilians gathered to celebrate the Army's 238th birthday on June 15, commemorating America's Army—Soldiers, families and civilians. Traditionally, the birthday cake is cut by the oldest and youngest Soldiers on the installation. This year Lt. Col Dean Wiley and Staff Sgt. Geraldine Turituri had that honor.

## Thumbs Up!



... to Surfway manager, Roy Tomas, for his friendly customer service and great attitude despite difficult conditions beyond his control!

... to Jay Rowe and Andy Carden for bringing the forklift and scales to the marina to weigh in our monster catch!

## CLASS OF 2013 SCHOLARSHIPS

CONGRATULATIONS TO TALBOT WESTHOFF ON BEING AWARDED THE FOLLOWING SCHOLARSHIPS:

- AMERICAN LEGION
- BLESSED SACRAMENT
- YYWC
- MIT

## THE KWAJALEIN HOURGLASS

The Kwajalein Hourglass is named for the insignia of the U.S. Army 7th Infantry Division, which liberated the island from the forces of Imperial Japan on Feb. 4, 1944.

The Kwajalein Hourglass is an authorized publication for military personnel, federal employees, contractor workers and their families assigned to U.S. Army Kwajalein Atoll. Contents of the Hourglass are not necessarily official views of, or endorsed by, the U.S. Govern-

ment, Department of Defense, Department of the Army or USAKA. It is published Saturdays in accordance with Army Regulation 360-1 and using a network printer by Kwajalein Range Services editorial staff.

Phone: Defense Switching Network 254-2114;  
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 Printed circulation: 1,200  
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# Eniwetak Island, wildlife protected

By Sheila Gideon  
Managing Editor

**E**niwetak is a U.S. Army Kwajalein Atoll-controlled island in the Republic of the Marshall Islands that serves to protect endangered and vital plants and wildlife from harvest or harm. Julie Williams, Kwajalein Range Services Project Environmental Lead, oversees and monitors the health of the Eniwetak ecosystem.

Eniwetak was designated as a conservation area as part of the Minuteman III Document of Environmental Protection (DEP) created in 2005. The Minuteman III outlines how Eniwetak is to be managed. Additional direction is given in the Eniwetak Conservation Area (ECA) Management Plan of 2007. According to the ECA Management Plan, a memorandum of understanding between the RMI Ministry of Foreign Affairs and the traditional and customary landowners of Eniwetak Islet established the conservation area to compensate for impacts to all wildlife and their habitats to include migratory birds, sea turtles and hatchlings, and coral reef. The intention is to promote conservation of wildlife and coral reef resources within Kwajalein Atoll.

No one is authorized to visit the island or drop anchor within 300 meters of Eniwetak without USAKA permission. Personnel are allowed on island for work-related purposes if they have received authorization from USAKA. Williams is one of those allowed to conduct work there.

Every month, Williams takes about a one-hour boat ride to visit the island to conduct bird counts which help indicate whether or not the ecosystem is thriving. She typically spends 1-2 hours conducting her count. "What we try to do is count the birds that are incubating," she said. "What we're looking for are the birds that aren't moving because they're sitting on an egg." Williams reports her findings to USAKA. According to the USAKA Environmental Standards, she must also report to the U.S. Fish and Wildlife Service, the RMI Environmental Protection Authority and National Marine Fisheries Service.



*Photos by Julie Williams*

**The little black dots are black nody birds that are a protected species on Eniwetak Island.**

Numbers have been increasing over the last nine months, since Williams has been tracking. "Because I haven't been tracking for a full year, I don't know if there's a cycle that's about to show back up as I complete my first year," she explained.

Besides monitoring protected species, Williams also observes the one invasive ant species on island, and oversees pest control measures. When possible, the Pest Control Department will accom-

pany her to the island to spray ant bait.

Eniwetak is a scenic island, and minimal human traffic helps keep it that way. The harvest of shells has been an issue. Within the past couple of months there has been an increase in human activity. This is an unfortunate occurrence, as the island should be left to flourish with minimal human contact. If left undisturbed, the animals and plants will flourish as intended.



**A black nody is seen nesting on Eniwetak Island.**

# IS training classes can expand your computer skills

By Sheila Gideon  
Managing Editor

Most employees know to call the Information Services Help Desk when they have a computer question. What they may not know, however, is that they have another option. Jerry Brumm is the new Information Services training specialist. Brumm describes his role as primarily a “jack-of-all-trades trainer,” and an extension of the IS Help Desk. If you have questions about how to use functions in a computer program, Brumm is your guy. There was a gap in classes from when Cindy Brooks left and Brumm arrived, but training classes are in full swing now.

Brumm offers basic and advanced courses on the Microsoft Office Suite on a regular, two-week rotation. You can view the calendar on the USAKAweb, under USAKA > DOIM > IS Training. In particular, Brumm teaches classes on software application that includes SharePoint (create, edit and maintain websites), Outlook (email, calendar, task functions), Word (desktop publishing), PowerPoint (presentations), Excel (spreadsheets), Project (project setup and tracking), Access (database), VISIO (engineering, business, process diagramming), Infopath (form creation) and other software as requested (such as KEAMS).

Brumm can also assist you with a specific question or project. “If you, or your team, has been tasked with updating a website, creating a critical document or form, or are working on a challenge, let me know and we can set something up to help smooth out the ‘missing moments,’” he said. Depending on the situation, Brumm will do training in the classroom, or even come to your office.

Brumm also offers a public speaking workshop series that are half-day sessions, each day focusing on a different aspect of public speaking. Topics include vocabulary, famous and infamous speakers, voice, engaging the audience, speech preparation, situational awareness, presenting yourself and presentation materials. “Anyone and everyone who speaks publically, privately, or to themselves, and is interested in improving their speaking skills in an informal and fun format are welcome to attend one or more of these workshops,” Brumm said. “The idea for the public speaking workshops is to raise awareness of what makes for a great speaking event.” You do not have to attend all eight classes; they are stand alone modules, so you can pick and choose which topics you want to participate in. “Each workshop focuses on an aspect of public speaking. For example, in the first workshop, simply titled ‘Vocabulary,’ students discuss correct word choices, techniques for expanding your vocabulary, and correct pronunciation of common words and phrases.” Chugach employee Zinnia Ninjine, accounts payable technician, was the first to complete the public speaking training.

For beginners, Brumm offers an introduction to computers course, mostly for Republic of the Marshall Islands workers. The class is taught at the Kwajalein high school in the computer lab, so CAC access isn’t mandatory. He offers a typing course as well.



Zinnia Ninjine is the first student to complete the public speaking class taught by IS Training Specialist Jerry Brumm, right.

There are several departments here that require recertification testing, like programmers and firefighters. Brumm runs the Pearson VUE and E-Exam Certification Test Centers. People can accomplish their job certification requirements or career certification goals by taking these exams at the test center. Brumm does not teach the material, he only proctors the tests, runs and maintains the test workstations and maintains the integrity of the testing processes.

In terms of eligibility to use the testing center and Brumm’s services, he said he does not turn anyone away, as long as there is availability. Contractors, government civilians, active duty, on-island hires and temp pool candidates can all take classes. Even stay-at-home spouses are eligible. After the mission schedule slows down, classes will be offered on Roi-Namur. Brumm is also working with Harden Lelet, special assistant for RMI affairs, to offer classes to RMI residents. They have even discussed offering classes on Ebeye at one of the schools there.

Brumm moved here from New Port Richey, Fla., but was born and raised in Marquette, Mich. He has a bachelor’s degree from Michigan Technological University. This is his 31st year as an instructor, course developer and technical writer. “In pursuit of trying to keep my career moving forward or staying employed, I’ve lived all over the U.S.” He’s taught classes all over the U.S., Canada, England, France, Taiwan and now the Marshall Islands.

Contact Brumm at 50787 or [Gerald.j.brumm.ctr@mail.mil](mailto:Gerald.j.brumm.ctr@mail.mil) to register for classes or for questions.

# Summer Fun Reading Program kicks off

Article and photos by Shawn Brady  
Media Specialist

The doors to the Grace Sherwood Library swung open at 10 a.m., Wednesday, marking the beginning of the Summer Fun Reading Program. Kids from the Kwajalein community were invited to join GSL in a number of different activities designed to foster a personal interest in reading. The theme of the program is “Camp Read S’more!” While in the library, the program attendees were given various camp-oriented supplies such as a backpack containing their reading records, camp rules, binoculars and a mini flashlight.

As the campers were hard at work coloring their backpacks, Midori Hobbs, Community Activities Entertainment Coordinator, gave an introduction to the reading program. Hobbs explained that anyone is able to participate in the reading program. Kwajalein students, parents trying to compete with their children and even people leaving island for the summer are invited to participate. As long as

you fill out your reading record, you are eligible for the prizes. After an individual reads either 200 pages or six books, they are given a ticket that can be used to collect prizes from the GSL. The prizes range from small rubber geckos to stuffed animal puppets, depending on the number of tickets that you earn.

As the festivities progressed, the reading program participants were invited to throw rubber ducks into the “Reading River,” eat s’mores as they were read a story, and make their own personal name plaques. Community Activities staff along with GSL volunteers worked tirelessly to prepare the event. Countless trees, clouds and outdoorsy props were set-up to turn the library into a camp site. Little log cabin tents were also set up around the library for the younger kids to enjoy a story or two amidst the re-created nature scene.

As the Summer Reading kickoff came to a close, all of the campers were reminded to continue to read over the long school break. The GSL staff encouraged all of them to visit the library often!



Binoculars were just one of the goodies attendees found in their camp bags.



Tents were set up so young readers could get cozy during story time.



Midori Hobbs explains that kids of all ages can participate in the program.



Kids spend time designing and decorating their own backpacks.

# MANIT MINUTE

Manit is the word used to describe the cultural values and customs of the Marshall Islands. Each week, this section will feature interesting tidbits about the Marshall Islands, along with usable Marshallese phrases. We hope the facts enhance understanding of the Marshall Islands and its rich culture and the Marshallese phrases can be used in exchanges with our host nation partners.

This week, a reference for pronouncing words in Mar-

shallese is featured. As with many languages, Marshallese has some exceptions, but the guide should prove useful in most situations, and could be useful for future editions of Manit Minute.

“Jermal-in-Jimjira” is the motto that guides the Directorate of Host Nation Activities here. The phrase means “working in friendship” and is a fitting beginning for Manit Minute.

a	Fluctuates between <u>f</u> ather and <u>A</u> merica
ā	Fluctuates between <u>f</u> at and <u>h</u> alleluia <u>h</u> , often a combination of <u>s</u> and and <u>s</u> end. Mouth open, sound formed in the back of the mouth
e	Similar to <u>l</u> ate; in final position it is often similar to <u>q</u> uickly. Mouth open, sound formed in the back of the mouth.
i	Similar to <u>b</u> e; between two consonants, similar to <u>t</u> in.
o	Similar to <u>g</u> o, in final position can combine <u>l</u> one and <u>l</u> unar.
ō	Similar to <u>m</u> other
u	Similar to <u>r</u> ule
ū	Like the <u>oo</u> in <u>bo</u> ok with the lips spread rather than rounded
b	Similar to <u>b</u> ottle, varies between the English <u>b</u> and <u>p</u> , never aspirated at the end – keep your mouth closed instead of releasing the air at the end
t	Varies between the English <u>t</u> and <u>d</u> ; tongue touches the upper teeth instead of the hard palate, never aspirated
j	Generally a soft j sound, nearer to <u>ch</u> and approaching <u>s</u> sometimes; like an unreleased <u>t</u> when in the final letter
l	Similar to <u>ba</u> ll, tongue touches front teeth
m	Similar to <u>so</u> meone or <u>mo</u> on
n	Similar to <u>o</u> nion, tongue touches just above front teeth
ñ	Like <u>si</u> nger, very nasal sound
k	Varies between the English <u>k</u> and <u>g</u> , never with aspiration, sound made nearer the back of the throat
r	A trilled r – tongue tip trilled
w	Similar to <u>wa</u> y



Recipes for preparing fish  
that are frequently caught in  
waters near Kwajalein

### Mahi mahi with spicy papaya salsa

Yield: 2 servings

#### Ingredients

#### Fish

- 2 ea Mahi Mahi, steaks or fish, steaks, firm fleshed
- Salt (to taste)
- Pepper, white (to taste)

#### Salsa

- 2 ts Sauce, plum
- 1 ts Sauce, soy
- 1/4 c Asian pear, chopped  
-- diced
- 1 ts Cilantro
- 1 ts Jalapeno OR
- 1 ts Serrano
- 1 tb Onion, purple
- 1 tb Juice, lemon
- 1 ts Honey OR
- 1 ts Sugar
- 1 tb Pepper, red, diced

#### Garnishes

- Papaya, sliced into a fan shape for garnish
- Kiwi, peeled, sliced into coins for a garnish

#### Instructions

1. Mahi Mahi: Season the fish with a little salt and white pepper. Grill quickly on a non-stick surface. The fish is done when it turns opaque throughout and flakes to a fork.
2. Salsa: Mix all of the ingredients together and adjust the flavor with honey, or brown sugar.
3. Arrange the fan of papaya and the kiwi coins on a plate. Add a piece of the grilled fish, then spoon a serving of the salsa next to the fish.

### Fillet of Mahi Mahi with pineapple chutney

Yield: 10 servings

#### Ingredients

- 10 ea Mahi mahi fillets or steak
- 1 tb lime juice
- 1 can pineapple tidbits with juice
- 3 oz red pepper diced
- 3 oz green pepper diced
- 1 oz jalapeno pepper finely diced
- 2 tb brown sugar
- 2 tb rice vinegar

#### Instructions

1. Sprinkle mahi mahi with lime juice. Let marinate briefly.
2. Grill mahi mahi. Serve immediately with warm pineapple chutney.

### Ono Chowder

Yield: 6 servings

#### ingredients

- 1½ lb Ono (Wahoo)
- 2 ea Potatoes, large
- 1 ea Celery, onion, carrot and leek, cut rough to make stock
- 2 ea Tomatoes, large
- 1 ea Onion, large
- 1 ea Bay leaf, peppercorns, thyme
- 2 ea Stalks celery
- 1 ea Carrot, large
- 1 ea Green pepper, large
- 4 oz Butter
- 4 oz Flour
- 3 oz Tomato paste
- 2 oz Black rum
- 2 oz Sherry peppers (liquid), or substitute 1 chili pepper
- Salt and pepper to taste

1. To a stockpot with 4 quarts water add whole fish plus vegetables and herbs for stock. Bring to a boil, skimming off any scum from surface. Let simmer for 20 to 25 minutes.
2. While it is cooking, dice the rest of the vegetables to ½ inch. Strain and set aside both the stock and the fish.
3. When fish are cool, remove skin and discard, then remove and set aside all meat from fish carcasses.
4. In the cleaned stockpot melt the butter and add the diced vegetables.
5. Sauté over medium heat for about 5 minutes.
6. Add flour and stir for about 2 minutes on low heat.
7. Slowly add fish stock, whisking to blend vegetable mixture to a smooth consistency.
8. Bring to a boil and add tomato paste.
9. Reduce heat and let simmer for 45 to 50 minutes.
10. Just before it has cooked for 45 minutes, add fish, sherry peppers, and rum.
11. Season to taste.

### Aku in Chinese plum sauce

#### ingredients

- Filet of skip-jack tuna (Aku) cut in 2" thick cubes
- Enough bacon cut in strips to wrap each cube of fish.

#### Instructions

1. Cut fish across filet so each cube resembles a little steak.
2. Wrap each piece of fish with bacon and skewer on a bamboo skewer.
3. Grill on hibachi, basting with plum sauce until the bacon is as crisp as you like it.

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# DISPATCH FROM ROI

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*From Jeff Paquin*



**Hey, Roi Residents!**  
The Hourglass would love to hear from you. Send us your stories, poems, photos or ideas for stories you'd like to see in the Hourglass. Send your submissions to:

*Hourglass@smdck.smdc.army.mil*

*Photo by Louis Jezsik*

*Jezsik*

# View from Kwaj

We need your submissions to keep this page full! Email to: [usarmy.bucholz.311-sig-cmd.mbx.hourglass@mail.mil](mailto:usarmy.bucholz.311-sig-cmd.mbx.hourglass@mail.mil)



From Holly Botes



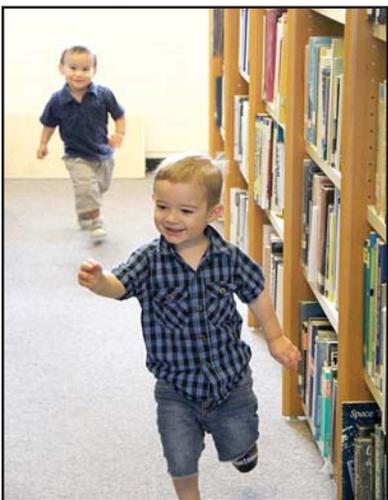
From Julie Wathen



From Ross Bright



From Kim Yarnes



From Julie Wathen



From Holly Botes

## HELP WANTED

KRS AND CMSI job listings for on-island positions will be available at the Kwajalein, Roi-Namur and Ebeye Dock Security Check Point bulletin boards, the bulletin board by the Continental Travel Office, the Roi-Namur Terminal/Post Office bulletin board and at Human Resources in Building 700. Job listings for contract positions will be available at [www.krsjv.com](http://www.krsjv.com), on the bulletin board by the Continental Travel Office and on the Roi-Namur Terminal/Post Office bulletin board. Full job descriptions and requirements for contract openings are located online at [www.krsjv.com](http://www.krsjv.com).

KRS EMPLOYMENT applications are continually accepted for casual positions in the community services departments, medical department and the HR temp pool. Some of the casual positions are recreation aid, medical office, substitute teacher and HR temp pool office support. Questions, call 54916.

COMMUNITY BANK is hiring a Banking Center Service Manager. Position is full-time, 40 hours. Manages service and operations activities to ensure excellent service delivery and maximizes banking center profitability by reducing losses and fostering teamwork. Recruits, interviews, and hires tellers and teller coordinators. Approves customer transactions, resolves customer issues. Operates a teller window as needed. Reports to Banking Center Manager and may provide backup during their absence. Visit <http://careers.dodcommunitybank.com> to apply.

## LOST

ORANGE BACKPACK, around Surf BQ. Call 52495.

## Religious Services

### Catholic

5:30 p.m., Saturday, Small Chapel  
9:15 a.m., Sunday, Island Memorial Chapel  
Roi-Namur service, 7 p.m., Second and Fourth Friday of each month. Appointments with Fr. Vic available after dinner.

### Protestant

Summer Schedule  
11 a.m., Sunday Service  
7 p.m., First and third Friday, Roi Chapel

### Latter-day Saints

10 a.m., Sunday, CRC Room 3  
Contact the chaplain's office at 53505 for more information.

SMALL WHITE ITOUCH, on June 12 on the way from Ebeye to CMSI Finance, building 1759. A reward if you return it. Call 52106.

## FOUND

IPOD, near bakery on June 12. Call 54184 with password and good contact number.

## WANTED

SOMEONE with the capability to convert vinyl recording into MP3. Will pay up to \$20 per song. Call Brian at 51081.

## PATIO SALE

SATURDAY, June 29, 11 a.m.-4 p.m., quarters 448-B in the alley. Household goodies, clothes and other nice stuff.

## FOR SALE

ATOMIC AQUATICS B1 Regulator System with Mares SPG, computer, compass console, Seatec BC with Scubapro AIR2, \$150. Call Pam at 54678.

TWO SUN BIKES, excellent condition with goosenecks and baskets, \$325 each. Call 52642.

PCS SALE, two DVD players, \$40-50; Sony clock radio/iPod/iPhone speaker dock (30pin), \$50; Kwaj condition Sun bike with basket, \$70; steam iron, \$30; convection oven, \$20; mini desk fan, \$10; hair dryer, \$10; hair curler, \$10; pole for pole spear (tips sold at AAFES), \$10; string of 35 colored indoor lights, \$10. Prices negotiable. Call 51803.

WEINMANN DH 39, double wall single-speed with coaster brake aluminum rim set, heavy duty stainless spokes, brand new in wrapper with rim protectors, \$150; couch, neutral colors, \$150; Lightning recumbent bicycle, 21-speed with bike stand/trainer, \$250. Call 54506.

WII U GAME CONSOLE, three remotes, charging station, Guitar Hero game with basic guitar and Fender guitar, keyboard, midi controller, 32GB memory card, \$300; Skylander Giants Wii U game unopened, \$40; many other Wii and Wii U games, \$5 each; Dell All-In-One 23-inch touchscreen computer, Windows 7 professional, DVD+- dual layer DVD drive, 1TB HDD, 6MG RAM memory, keyboard, mouse, Microsoft Office, THX-certified display and sound, \$800. Call 52597.

WALK-IN SHED, 6x5x6-foot, \$75; upright shed, 2x1.5x6-foot, \$40; outdoor shelves, \$20; umbrella with stand, \$15; two small flower pots, \$1 each; rusty bike baskets, \$1 each; fish tank, light, pump and some supplies, \$40. Call 52034.

43-FOOT BENETEAU SAILBOAT *Kailuana*, three staterooms, two heads, full galley, solar and wind power, new engine with 250 hours, much more information available, \$85,000 Call Mike at 54203.

## ROI HAPPENINGS

A SUMMER SOLSTICE bonfire will start at 8 p.m., tonight, at the beach, specific location to be determined. Low tide is at 9:25 p.m.

A CONCERT, to be announced, will be held at the theater on June 28.

THE DEADLINE TO SUBMIT for the 2014 Calendar Photo Contest is June 30. Take your pictures of Roi-Namur and submit them for a chance to be included in the 2014 calendar.

FRIDAY NIGHT POOL tournaments will be held at the Outrigger Bar throughout June. Registration starts at 6 p.m., games start at 7 p.m.

ZUMBA CLASSES are held at 7 p.m., Wednesdays throughout June, at the theater.

## COMMUNITY NOTICES

SUNSET SOIRÉE. 5 p.m., tonight, the Country Club will host a Grand Re-Opening. Come see the facility facelift, enjoy a beverage at the Country Club on a Saturday and watch the sunset. Call Tony at 53768 or Kim at 53331 for details.

WORK WILL BEGIN Tuesday on the Zamperini Dining Facility/Post Office trellis and will last approximately two weeks. The walkway area in between will be closed to pedestrian traffic. Use an alternate route while repairs are made. Observe all signs and barricades. Questions? Call Mike Wiltrout at 51527.

KWAJALEIN ATOLL International Sportfishing Club meeting will be held Wednesday, at the Pacific Club. Food and beverages will be served at 6:30 p.m., meeting will start at 7 p.m. All anglers welcome to attend!

SUMMER BINGO is at 6:30 p.m., Thursday, at the Vet's Hall. New games, larger payouts and the windfall will be included in your packet! Packet price is \$20. Card sales begin at 5:30 p.m. Bingo begins at 6:30 p.m. Blackout completion at 54 numbers with \$1,400 payout. Windfall completion at 27 numbers with \$1,700 payout. Shuttle transportation available from the Ocean View and tennis courts. No outside alcoholic beverages permitted. Must be 21 to enter and play, bring your ID.

4TH OF JULY VOLUNTEERS are needed to support the fun 4th of July activities. If you are willing to donate an hour or more of your time,

## Captain Louis S. Zamperini Dining Facility

### Lunch

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	June 29
Roast Cornish Hen	Basil Lime Chicken	Grilled Pork Chops	Grilled Cheese	Meatloaf	Soyu Chicken	Grilled Reuben
Ham Marco Polos	Beef Pot Pie	Turkey Drummettes	Barbecue Short Ribs	Pizza	Breaded Pollock	Pasta
Potato Romanoff	Herb Roast Potatoes	Baked Beans	Sweet and Sour Chicken	Mashed Potatoes	Fried Rice	Garlic Bread

### Dinner

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	June 29
Pot Roast	Kwaj Fried Chicken	Minute Steak	Grilled London Broil	Oven Fried Chicken	Pancake Supper	Beef Stew
Szechuan Chicken	Beef Stir-fry	Chicken Chopsuey	Huli Huli Chicken	Beef Tamales	Chicken Nuggets	Chicken Fajita Wraps
Boiled Potatoes	Macaroni and Cheese	Garlic Mashed Potatoes	Pasta Alfredo	Green Beans	Carrots	Cajun Dirty Rice

call 53331 or email Midori Hobbs. Volunteers are needed for craft areas, decorating, the bike parade, supervising inflatables and more.

**4TH OF JULY VENDORS:** Register through Thursday for your vendor sales spot at the 4th of July event. Vendors sales will be part of the Emon Beach 4th of July Extravaganza, from 2-6 p.m. You must have a valid Commercial License to participate. One complimentary table per vendor or club, additional tables available at the standard rate. Call 53331 to sign up!

**THE KWAJALEIN YACHT CLUB** will be holding its monthly meeting on June 29. Happy hour at 5:30 p.m., meeting at 6:30 p.m., dinner at 7 p.m. Burgers and dogs will be provided, bring a side dish to share. You do NOT need to own a boat to be a member. All socialites and wanna-be sailors accepted. Questions? Call Ed at *commodore@kwajachtclub.com*.

**OCEAN VIEW CLUB Birthday Bash.** 8 p.m., June 29. Sign up at the KRS Retail Sales office by Friday. Must be 21 years old! Complimentary drinks and cake for registered June birthdays. Contact Barbara Hutchins at 58228 or Ted Glynn at 53338.

**WOODSHOP SAFETY** orientation will be held at 6 p.m. on July 2, at the Hobby Shop. Call 51700 or stop by the Hobby Shop to sign up. Cost is \$10. Closed toed shoes are required.

**KAILUA BAY BUDDIES Kwaj Shows:** 5 p.m., July 4, at Emon Beach; and 7 p.m., July 7, at the Country Club. Come enjoy live music straight from Hawaii, sponsored by the Quality of Life Committee. For Kailua lovers across the planet. No set list. No attitude. Yes, requests are welcomed and encouraged.

**PRIVATE ORGANIZATION Food Sales** must comply with USAKA Policy 30-22 (August 2012) and ESH-MED-00001 - KRS Food Safety Guidelines for Private Organization Food Sales (April 2013). All participants must have taken the Basic Food Safety class within the last year.

**BASIC FOOD SAFETY.** The KRS Food Safety Inspector is offering the Basic Food Safety Class from 6-9 p.m., July 2, at CAC Room 1. Seating is limited and reservations are required. To reserve your seat, send an email to *robert.w.buse.ctr@mail.mil*.

**THE ADULT POOL** will now be closed for cleaning on Fridays. Schedule your pool use accordingly. For more information, call Community Activities at 53331.

**THE FOOD COURT** requests that there be no video gaming systems or TVs from 10 a.m.-2

p.m. to allow for enough table space and seating for the lunch crowd. Questions or comments? Call 53402.

**VISIT THE ARCHAEOLOGY** and history pages on USAKA Web located under the "USAKA" tab, then "ES&H" for exciting historical information about Kwajalein and the Marshall Islands.

**POSTAL ALERT:** Placing "KWAJALEIN ATOLL MARSHAL ISLANDS" on any part of the address will not only cause a delay in delivery of your mail, but could potentially lead to "NON-DELIVERY and TOTAL LOSS" of your mail.

**PCSING?** Need to mail a large number of boxes? Save time and lines by making an appointment at the Post Office. Call 53424 to schedule your visit.

**WASP STINGS** are increasing! Be alert for stinging insects, especially in areas of low activity. Report locations of wasp nest sightings for treatment by Pest Control at 54738 or Service Desk at 53550. For select outside work crews, obtain training and spray can from Pest Control.

**E-TALK: Leaks from Vehicles:** It is the driver's responsibility to ensure that the vehicle is not leaking any fluids. If any liquid other than con-

## Military Casualty

**Lance Cpl. Jared W. Brown,** 20, of Youngstown, Fla., died June 16 while supporting combat operations in Helmand province, Afghanistan. He was assigned to 2nd Battalion, 2nd Marine Regiment, 2nd Marine Division, II Marine Expeditionary Force, Camp Lejeune, N.C.

densed water vapor from the air conditioning unit is observed, the driver shall immediately stop the vehicle, place absorbent under the leak, and call 911 to report the leak. Call KRS Environmental at 51134.

**SAFELY SPEAKING:** Drink plenty of water. The general recommendation is to drink five to eight 8-ounce glasses of water each day. Lack of water is the number one trigger of daytime fatigue, and 75% of the population is chronically dehydrated.

## Update to USAKA/RTS Policy Memorandum 608-1, Child Supervision and Curfew Policy

The temporary change to Policy Memorandum 608-1, dated April 27, 2013, has been rescinded. The curfew is now 10 p.m. on weekdays and midnight on weekends for children under the age of 18 (or 18 and currently enrolled in Kwajalein High School). In addition, children under the age of 18 (or 18 and currently enrolled in Kwajalein High School) are not permitted south of 9th Street during hours of darkness without a parent or custodial guardian. If you have any questions regarding this policy, contact USAKA Legal at 51431.

<i>Café Roi</i>						
<b>Lunch</b>						
<b>Sunday</b>	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>	<b>June 29</b>
Smoked Sausage	Garlic Roast Beef	Spaghetti	Grilled Cheese	BLT Sandwich	Fried Fish	Chicken Fajita Wraps
Cornish Hens	Egg Muffins	Garlic Bread	Cajun Roast Beef	Bratwurst	Grilled Chicken Thighs	Stuffed Cabbage Rolls
Egg Florentine	Roasted Potatoes	Vegetable Quiche	Egg Foo Yung	Macaroni and Cheese	Corn Bread	Onion Rings
<b>Dinner</b>						
<b>Sunday</b>	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>	<b>June 29</b>
Chicken Schnitzel	Sweet and Sour Chicken	Herb Roast Chicken	Grilled Top Sirloin	Fried Chicken	Beef and Chicken Tacos	Mushroom Chicken
Beef Stew	Baked Fish	Beef Bourguignon	Chicken Cordon Bleu	Swedish Meatballs	Pinto Beans	London Broil
Noodle Romanoff	Fried Rice	Egg Noodles	Corn on the Cob	Collard Greens	Spanish Rice	Roasted Potatoes

# KYC Sunfish Regatta draws crowd to Camp Hamilton

Article and photos by Mark Long

The Kwajalein Yacht Club held its annual Spring Sunfish Regatta this past Sunday. The morning was hampered by a small craft warning but that did not prevent the die-hard beach-goers from coming down and enjoying the sunshine. An extra anchor on the water trampoline held it firmly in place for the kids to play until the winds died down.

At about noon, the winds subsided to a reasonable level and the small boat marina lowered the red flag, and the sailing was on.

Bruce Premo launched the Hobie Cat Getaway and began giving rides all afternoon, only stopping to get a hot dog and water. All told, he gave sailboat rides to over 60 people. Tim Cullen and Dan Hopkins were working the Sunfish, taking people out and teaching them how to sail the tandem and then letting them take the boat out on their own. Boats were tipped and people got wet, but that is what small boat sailing is all about. A constant barrage of water balloons were launched all day leaving no one was safe. The mid-afternoon head count was about 75 people enjoying themselves at Camp Hamilton. At 4 p.m., the clean-up began; all the boats and sails were washed and put away until the next beach party, tentatively scheduled for July 8.



## Weather

Courtesy of RTS Weather

Day	Skies	Chance of Rain	Winds
Sunday	Mostly Cloudy	20%	ENE-ESE at 7-12 knots
Monday	Mostly Cloudy	30%	NE-ESE at 10-15 knots
Tuesday	Mostly Cloudy	30%	ENE-ESE at 11-17 knots
Wednesday	Mostly Cloudy	30%	ENE-ESE at 9-14 knots
Thursday	Partly Sunny	20%	ENE-ESE at 8-13 knots
Friday	Partly Sunny	20%	ENE-ESE at 9-14 knots

Yearly total: 13.61 inches  
Yearly deviation: -5.18 inches

Call 54700 for updated forecasts or visit [www.rts-wx.com](http://www.rts-wx.com).

	Sunrise Sunset	Moonrise Moonset	High Tide	Low Tide
<b>Sunday</b>	6:32 a.m. 7:10 p.m.	6:53 p.m. 5:52 a.m.	3:50 a.m. 4.9' 4:19 p.m. 3.8'	10:19 a.m. -0.8' 10:12 p.m. -0.6'
<b>Monday</b>	6:32 a.m. 7:10 p.m.	7:54 p.m. 6:57 a.m.	4:35 a.m. 5.1' 5:04 p.m. 3.9'	11:03 a.m. -1.0' 10:56 p.m. -0.7'
<b>Tuesday</b>	6:33 a.m. 7:11 p.m.	8:53 p.m. 8:00 a.m.	5:18 a.m. 5.2' 5:47 p.m. 3.9'	11:46 a.m. -1.0' 11:40 p.m. -0.6'
<b>Wednesday</b>	6:33 a.m. 7:11 p.m.	9:47 p.m. 9:02 a.m.	6:01 a.m. 5.0' 6:31 p.m. 3.8'	----- 12:29 p.m. -0.8'
<b>Thursday</b>	6:33 a.m. 7:11 p.m.	10:37 p.m. 10:00 a.m.	6:44 a.m. 4.7' 7:16 p.m. 3.6'	12:24 a.m. -0.3' 1:11 p.m. -0.5'
<b>Friday</b>	6:33 a.m. 7:11 p.m.	11:24 p.m. 10:54 a.m.	7:27 a.m. 4.2' 8:03 p.m. 3.4'	1:10 a.m. 0.0' 1:55 p.m. -0.2'
<b>June 29</b>	6:34 a.m. 7:11 p.m.	----- 11:47 a.m.	8:12 a.m. 3.7' 8:57 p.m. 3.1'	1:58 a.m. 0.4' 2:40 p.m. 0.2'