

THE KWAJALEIN HOURGLASS



When the supply vessel *Islander* lost power during off-loading operations on March 10, her cranes wouldn't operate and refrigerated containers weren't cooling. Teamwork between departments avoided losing the contents of the containers. For more on the story, see page 4.

Photo by Dan Adler

Army celebrates Women's History Month

In 1987, the U.S. Congress declared March as Women's History Month. During this month, the Department of the Army conducts special events to celebrate and honor extraordinary accomplishments of women. This year, we celebrate the theme 'Writing Women Back Into History.'

Few textbooks, prior to the congressional resolution establishing Women's History Week in 1980, mentioned the contributions of women, and, when included, women were generally mentioned in the footnotes.

History books have frequently left out women regardless of any recognition they received at the time of their accomplishments. This limited

inclusion of women's accomplishments has deprived our nation of a rich source of viable role models.

Thanks to efforts of the National Women's History Project, thousands of individuals, organizations and institutions now proliferate throughout the Internet citing the many facets of women in history.

Women within U.S. Army Space and Missile Defense Command/Army Strategic Forces Command play a key role in support of warfighters and in the accomplishment of our mission. Everyday, women write another page into the history of our nation.

I encourage all USASMDC/ARSTRAT employees to attend Women's History Month activities

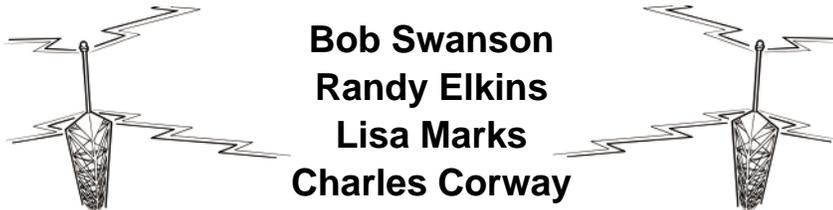


scheduled at your places of work and within your community.

— Kevin T. Campbell
Lt. Gen., Commanding

To submit a letter to the editor: Keep letters to less than 300 words, and keep comments to the issues. No personal attacks will be printed. Letters must be signed. However, names will be withheld if requested. We will edit for Associated Press style, grammar and punctuation and if you exceed the word limit, it will be edited for space. Limit one letter every 30 days. Send your letter to:
The Hourglass, P.O. Box 23, APO AP 96555; or
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Do you have news you would like to share about your club, private organization or work department? Do you have an interesting story and photos of a vacation trip? How about a scuba dive with great photos you took? Have you got a good fish story? The *Hourglass* welcomes submissions of news articles written by members of the community. You can submit articles to the USAKA Public Affairs Officer, Vanessa Peeden, at vanessa.peeden@smdck.smdc.army.mil

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.

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'Guest' chefs Annelise Peterson, left, and Kaya Landers, demonstrate healthy cooking techniques with green vegetables March 12 in the multi-purpose room.

Healthy eating for healthy living KRS Wellness Program cooking class demonstrates tasty vegetable recipes

Article and photos by Dan Adler
Media Services Manager

We've all heard the saying, "You are what you eat." In way too



many cases these days, that's a double-bacon cheeseburger with a triple-thick milkshake.

I've always wondered why food that taste great is bad for you and food that is good for you taste terrible.

I know that personally, when I think about great-tasting food, green leafy vegetables aren't the first things that come to mind. If you put a plate of asparagus and a plate of french fries in front of me, I can tell which one would win. Try as she might, my wife always had trouble getting me to eat veggies. It's meat and potatoes for this guy.

Left, samples of Asian chicken salad are given to the class attendees.

Maybe that's why I've had a heart attack?

Even now, after having had a heart attack, vegetables still aren't high on my list. I just never liked the taste of asparagus for instance, and I thought hummus was something Soldiers drove in Iraq.

So when I was going to do this article on the KRS Wellness cooking class held in the multi-purpose room on the evening of March 12, I wasn't exactly excited.

But, old dogs *can* learn new tricks and I learned something during the class — there *are* ways to make vegetables taste good.

See **COOKING**, Page 6



Photos courtesy of Jimmy Matsunaga

A 150-ton crane owned by the Missile Defense Agency and the TEREX are used to unload refrigerated containers on March 10. When the vessel *Islander* lost power, her cranes became inoperable and the refrigerated and chilled containers were not being cooled. Innovation and teamwork between Kwajalein Range Services departments kept more than \$200,000 in perishable items from being lost.

Departments work together to solve *Islander* off-load challenge March 10

By Dan Adler
Media Services Manager

When challenges arise during a complex endeavor, solid teamwork and a ‘can-do’ attitude helps save the day.

On March 10, the supply vessel *Islander* arrived at Kwajalein and the usually routine off-loading operation began around 8 a.m. But after approximately 10 minutes of work, the vessel lost all of its electrical power except for emergency lighting.

When the power went out, the huge cranes on the vessel that off-

load the ship couldn’t operate. Even worse, the refrigerated containers holding frozen and chilled food items had no electricity and weren’t being cooled.

When informed of the problem, Jimmy Matsunaga, Kwajalein Range Services Shipping and Receiving Manager, contacted Alan Stone, Manager of KRS Supply and Transportation.

According to Stone, the ship’s captain thought the problem could be repaired within two hours.

Stone, James Chong-Gum, KRS heavy Equipment Manager, Matsunaga and Lou Weaver from the KRS

Safety Department came up with options and plans to get things in motion.

“By 9 a.m., we decided we couldn’t wait because the reefer containers were sitting on the deck out in the sun,” he said “We went and grabbed our own heavy equipment. Jimmy [Matsunaga] initially got the TEREX to get whatever refrigerated containers we could from the [near] side of the ship.”

The TEREX has a limited reach, but it was able to pull off six containers. Meanwhile, Heavy Equipment

was bringing a heavy crane to the pier.

“It was a 60-ton crane, but once it got there, we realized it didn’t have a long enough reach either,” said Stone.

Fortunately, the Missile Defense Agency owns a 150-ton crane that is usually on Meck, but happened to be on Kwajalein after having preventative maintenance performed.

Dave Norwood, KRS President, called Dave Gray, MDA Manager, who graciously gave consent for the crane to be used.

It took a little time to get the crane in position as the counter-weights had to be removed and driven by truck to the pier. The crane can’t be driven on pavement with the weights attached as it would collapse the air-filled tires. The crane’s top speed is around 15 miles per hour. All-in-all, it took a couple of hours to get the crane set up and in place. By that time, it was around noon.

“It was congested in the area, but everyone was on the lookout for safety,” said Matsunaga.

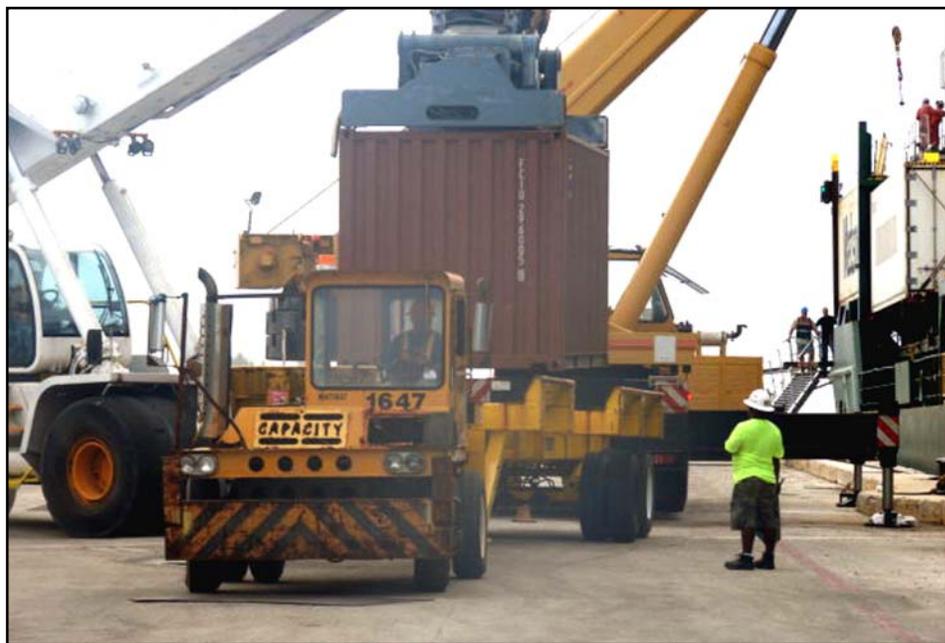
Stone said, “We did a complete safety review before we started anything and made sure we met with everyone and they all understood what we were doing because this process had never happened before. We’ve never off-loaded using our own equipment.”

He added, “We didn’t know initially, due to the weight of the containers, whether the 150-ton crane would be able to pick them up by reaching out such a long way. The longer the crane has to reach, the less it can pick up. So we had a contingency plan with the Generator Shop to bring two generators down. Each generator could power three containers. We were going to put them on the ship and plug in our reefer containers so we could keep them running until we could get them off the ship or the ship’s electrical system was fixed. Those Generator Shop guys stayed there in case we needed that done.”

Fortunately, according to Stone, the heaviest containers were situated on the side of the deck nearest to the dock. That significantly decreased the distance the crane had to reach which gave it the ability to pick up more weight and stay within safety limits. The 20-foot containers average around 25,000 pounds and 40-foot containers average around



The 150-ton crane unloads refrigerated containers from the *Islander* on March 10.



After being unloaded, the refrigerated containers are taken to the cold storage warehouse.

40,000 pounds. According to Stone, the heaviest container the crane had to pick up was 30,000 pounds.

“So we were able to clear the deck of all the reefers,” said Stone. There were 14 of them, nine for KRS and five for AAFES. It was around 3 p.m. when we got the last reefer off. Then they were able to manually open the front hatch and we pulled out what 20-foot dry containers we could get to. We were out there until 7 p.m. and we pulled 29 out of 45 contain-

ers off.”

Due to the innovation and the cooperation between the departments, nothing in any of the refrigerated containers was lost. Stone estimated the value of the contents at more than \$200,000. If the contents had spoiled, it would have caused shortages in Surfway and the AAFES Shoppette beginning the following week. Milk and other refrigerated

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COOKING from Page 3

Torrey Landers, KRS Community Services Manager, welcomed the 40 attendees to the class.

“The vision of this component of the program is to give individuals the opportunity to make choices about their food that will have a positive impact on their lives,” he said. “Our first class tonight is ‘going green,’ which is a look at green vegetables that we have on Kwajalein and what can be done with them. We have some really good things on island and can make some really healthy food that taste good. Tonight, we

are going to show you six recipes and hopefully, one or two, or all of them will become part of your food routine.”

He stressed that taking little steps, especially in food and quantity of food choices, can make a big difference in health.

“In my experience, nutrition and choices about food are where people stumble the most,” he said. “More than physical activity, the choices about what we put in our mouth every day is a struggle for a lot of people. So the more information and knowledge we can impart, the better.”

Landers also said there would

be more cooking classes and some would be geared to Bachelor Quarter residents that would show them how to make healthy food with the cooking devices they are allowed to have in their rooms.

“We are going to be soliciting ideas from the community about healthy recipes too,” he added.

With that, he introduced the two ‘guest’ chefs for the evening, Annelise Peterson and Kaya Landers.

They stated the goal of the class was to demonstrate how to use what healthy food is available on island and how to make it simple to prepare. The three criteria were

Wellness Program vegetable recipes

Cold Asparagus

- 2 lbs fresh asparagus, cut into 2 inch pieces
- 1 ½ Tbsp soy sauce
- 1 Tbsp rice vinegar
- 1 Tbsp sesame oil
- ½ tsp salt
- 1 tsp sugar (optional)

1. Blanch asparagus for 1 minute, drain; put in ice water, drain, pat dry.
2. Mix ingredients up to 1 hour before serving. Add asparagus to mixture & chill until ready to serve.
3. Sprinkle w/ sesame seeds.

Hot Asparagus

- 10 stalks, trimmed (cut ~2 inches from bottom)
- 1 tsp olive oil
- 2 Tbsp Dijon mustard
- ¼ tsp garlic salt

1. Combine oil, mustard, salt and coat.
2. Broil asparagus for 5 minutes until tender.

Asian Chicken Salad

For the salad

- 1 small head romaine
- 1 small head napa cabbage
- 2 Tbsp chopped fresh basil
- 2 Roma tomatoes
- 1 ½ cup cooked chicken
- 3 Tbsp toasted almonds
- 1 bunch green onion
- ¼ cup chopped cilantro
- 3 oz Ramen noodles, optional
- 2 tsp sesame seeds, optional

For the dressing

- 3 Tbsp peanut oil
- 6 Tbsp sweet rice vinegar
- 1 Tbsp honey
- 1 or 2 minced garlic cloves
- 2 tsp minced ginger
- 3 T soy sauce

Combine & Enjoy!

Pesto Hummus

- 2 cans garbanzo beans/ chickpeas
- 2 cloves garlic
- ¼ cup chopped basil
- ½ lemon juice (juiced) or 2 Tbsp lemon juice
- 2 cups raw spinach
- ¼ tsp salt
- 2 Tbsp olive oil

1. Place all ingredients in large bowl & use immersible blender to blend until desired consistency.

Steamed Broccoli

1. Use enough water to cover the bottom of your pot & heat to medium high.
2. Trim broccoli into preferred size chunks & place in steamer. Add steamer to pot.
3. Once water starts boiling, cook until desired tenderness- about 1 ½ min. Sprinkle with parmesan.

Green Beans

- 3-4 cups beans, snapped
- ½ red pepper, in strips
- ½ red onion, in strips
- 1 Tbsp olive oil
- ~ 1 Tsp garlic salt or ground sea salt

1. Add oil & vegetables to Wok/pan.
2. Sauté over medium-medium high heat in Wok or heavy pan until onions are soft. Beans should be firm.

Grilled Zucchini

1. Cut zucchini in half, lengthwise; discard ends
2. Coat each slice with olive oil or spices
3. Grill on high heat until zucchini is softened but retains its shape.



GREEN, LEAFY VEGETABLES ARE ALSO FULL OF FIBER, THE STRUCTURAL PARTS OF PLANTS NOT BROKEN DOWN BY HUMAN DIGESTION, WHICH HELP ACCELERATE GI TRANSIT

healthy, simple and available.

Peterson and Landers started off with two recipes for asparagus and demonstrated how to tell if asparagus is good at the grocery store.

After the dish was prepared, samples were passed out to the class members. On a personal note, I have to tell Kaya it's the first asparagus I've tasted that I didn't spit out saying ugh! Actually, it was quite tasty. Who knew?

Another dish prepared was pesto hummus. Samples were also handed out along with cucumbers and carrots to taste it with. Much to my surprise, it wasn't bad either. Steamed broccoli, green beans and grilled zucchini were next. My favorite dish of the evening was Kaya's Asian chicken salad.

The many virtues of green vegetables were discussed. They are a great source of antioxidants and folic acid (good for pregnant women). They also contain vitamin A which promotes vision. Then there's vitamin K which promotes blood clotting and helps to build bone and combats skeletal weakness. Iron helps transport oxygen to

body tissue and folic acid is critical for growing tissue and helps defend against heart disease.

For children, Kaya has such recipes as 'hide the spinach' by putting it in smoothie drinks and so forth.

I tasted all six recipes and liked

them and that's quite a statement from a confirmed vegetable hater like me.

Attendees scored points for the Wellness Program by attending the cooking class, but more importantly, learned that healthy food doesn't have to taste bad.



Annelise Peterson prepares a broccoli dish for the Wellness Program cooking class held in the multi-purpose room on March 12.



Kaya Landers mixes her Asian chicken salad for the class.

Islander from Page 5

items would have had to be flown in.

"That would have taken several flights because frozen food has to be packed in dry ice and you can only fly so much dry ice," said Stone.

Both Matsunaga and Stone are thankful the day was overcast as that helped the containers stay cool while the operation was ongoing. KRS Food Safety Inspector Kinley Goodman checked the containers when they arrived at the cold storage warehouse to make sure everything was still within the proper temperature range.

Stone said, "The containers with frozen food come in at about 10 degrees below zero, so it would take some time for those to start thawing out, but the refrigerated containers with chilled items can vary as little as 10 degrees before you're out of the safety range."

At around 7 p.m. that evening, the ship regained its power. After discussions with the vessel's captain, it was decided the ship would go to Ebeye to unload Ebeye's items during the night and return to Kwajalein in the early morning on March 11 to complete the off-loading of the remaining 16 containers.

Stone said that before it was decided the ship would go to Ebeye overnight, a contingency plan was put in

place with Ed Black of Public Works and Housing to provide overnight housing to workers should it become necessary for them to work too late to get back to Ebeye for the night.

"We couldn't get to that rear hatch without using the ship's crane and we didn't know how long it was going to take to get the power back or how late we would have to work," he said.

He added, "We talked to Housing about putting 38 guys up for the night and they were more than ready to accommodate us."

KRS President Norwood joined in the effort by bringing pizzas to the dock for the workers at dinner time.

Stone and Matsunaga credit many departments with rising to the challenge including the Generator Shop, Public Works, Housing, the Marine Department, Safety, Cold Storage personnel, Automotive, Heavy Equipment, Food Safety and Shipping and Receiving. The most important aspect of the operation was summed up in a comment by Stone, "Nobody got injured and no equipment was damaged."

Matsunaga added, "Everybody had a positive attitude. Everybody was willing to step up."

Greek soiree makes for afternoon of fun

By Dan Adler
Media Services Manager

Togas, wine tasting, grape stomping and special food made for an all-Greek afternoon Sunday at the Country Club.

"I'm a wine club member and when I was home this summer, I went to a wine maker's dinner and they had a grape stomp," said Kim Scruton-Yarnes, Kwajalein Range Services Community Activities Manager. "I thought that would be something different for Kwaj. I also thought that sometimes people don't want to come out for a full dinner, so if we did a mid-afternoon event with some really good appetizers and some wine tasting it might be more appealing."

She decided on a Greek theme because, "It compliments the wine very well and we've never done a Greek menu before."

Approximately 40 residents gathered for the party and enjoyed a mystery wine tasting contest in which contestants tried to guess the most types of red and white wine correctly. They had a chance to get grapes between their toes in a grape stomp. Everyone also got to show their artistic talent by decorating and painting wine glasses.

"It was interesting to see how creative everybody was," said Scruton-Yarnes. "When I did mine as a sample, it looked like something a kindergartner would do, but everyone else did splendid works of art."

Togas were optional, but quite a few participants came to the party dressed in the appropriate attire for the occasion.

"The food was the best I've ever had at any of these events," Scruton-Yarnes said.

She credited Erik Wills and Darren Moore of KRS Food Services for the excellent Greek-style food served at the party. "They put a lot of effort into getting the food just right."

She added, "We had an orzo salad with feta, onions, tomatoes and olives and it was really good. There were a couple of different types of hummus, some pita bread, an eggplant dip and a pastry filled with spinach and cheese. It was all delicious. People even took some home."



Photos by Kim Scruton-Yarnes

Participants in Sunday's Greek soiree held at the Country Club stomp grapes in a kiddie pool.



Residents enjoy wine and Greek food at the Greek Soiree held at the Country Club Sunday afternoon.

Former Soldier drives U.S. to bobsled gold

By Tim Hipps

Special to American Forces Press Service

Former U.S. Army World Class Athlete Program bobsledder Steven Holcomb ended Team USA's 62-year gold medal drought in Olympic bobsled competition by driving Justin Olsen, Steve Mesler and Curtis Tomasevicz to victory in the four-man event Feb. 27 at Whistler Sliding Centre in Whistler, Canada.

Holcomb, 29, of Park City, Utah, piloted "The Night Train" sled designed by former NASCAR driver Geoff Bodine down the fastest bobsled track in the world to a four-heat combined time of 3 minutes, 24.46 seconds. They lowered the track record in each of their first two runs Feb. 26, leaving it at 50.86 seconds.

"It's incredible," Holcomb said. "We've been working so hard the last four years, and it's finally paid off. It's kind of overwhelming. It's been stressful, but awesome, kind of all over the place."

Five-time Olympic medalists Andre Lange and Kevin Kuske teamed with Alexander Roediger and Martin Putze aboard Germany 1 to win the silver medal with a time of 3:24.84. The Canada 1 quartet of Lyndon Rush, Chris Le Bihan, David Bissett and Lascelles Brown claimed the bronze in 3:24.85, marking the first time in 46 years Canadian bobsledders have medaled at the Olympics.

Team USA's .38 margin of victory is considered a landslide in the sport.

"We came out here to show we're the best team in the world," Holcomb said. "It was a full team effort. We have fun together, and that's why we come out and dominate."

Team USA 1 blasted out of the blocks with start times of 4.75, 4.73, 4.77 and 4.76 for runs of 50.89, 50.86, 51.19 and 51.52 seconds.

"We had four great starts and four great runs," Holcomb said. "We started the weekend with the start record, which was huge. We wanted to make a statement and make sure they knew we were here



U.S. Army photo by Tim Hipps

Former Army World Class Athlete Program bobsledder Steven Holcomb, front right, leads 'The Night Train' team of Justin Olsen, Steve Mesler and Curtis Tomasevicz to a start time of 4.77 seconds in the third heat of the Olympic four-man bobsled event in Whistler, British Columbia, Feb. 27. The quartet won the first U.S. Olympic gold medal in the sport in 62 years.

to play."

Warmer temperatures slowed the track by nearly a second for Feb. 27's final two heats. Heavy snowfall during the first two heats the day before contributed to six crashes, including USA 2, driven by WCAP bobsled pilot Sgt. John Napier with WCAP brakeman 1st Lt. Chris Fogt, Chuck Berkeley and Steve Langton aboard.

Team USA physicians convinced Napier to bypass the final two heats because of limited neck mobility from the crash.

"This really hurts," Napier said as he watched Holcomb's third run on television monitors at the finish line. "Yesterday was my last race of the season."

U.S. bobsled head coach Brian Shimer, a five-time Olympian, was not overly concerned.

"I told John that he did an awesome job and that this is just the beginning," said Shimer, a 2002 Olympic bronze medalist. "He has a bright future ahead of him, and I'm proud to be his coach. Their

team had a big start yesterday and they were flying down the course, so this is really hard for them to take. But we look forward to a great future for John in this sport."

"He may be the one to break my record of five Olympics," Shimer continued, "and I hope I'm able to share his success with him in the upcoming years."

Army National Guard Outstanding Athlete Program Sgt. Mike Kohn drove to 13th place with Jamie Moriarty, Bill Schuffenhauer and Nick Cunningham aboard USA 3 in 3:27.32.

"I'm thankful they kept fighting, because I kept fighting," said Kohn, 37, of Chantilly, Va., who plans to retire from the sled and deploy soon to Afghanistan with his National Guard unit. "We're just thankful we got down safely."

"It's been more than a difficult race; it's been a difficult season for us," he added. "The moral of the story is, 'Keep fighting, because you never know what's going to happen.'"

Wounded warrior project raises money for wounded Soldiers and their families

Army press release

During Capt. Matt Cavanaugh's two tours in Iraq, he saw fellow soldiers suffer devastating wounds and watched the impact on their lives and families as they struggled to recover. On Veteran's Day 2008, he launched Team Wounded Warrior Project. He dedicated himself to raising money and awareness on behalf of the Wounded Warrior Project. Since Team WWP's creation he has raised nearly \$45,000 and has become the Wounded Warrior Project's top individual fundraiser. He has spoken to numerous audiences, received national press coverage, and touched millions of Americans through Team WWP's efforts.

On Feb. 25, Family and Morale, Welfare and Recreation Command selected Cavanaugh as the Army's Athlete of the Year. The award was presented to him by Gen. Ann E. Dunwoody, commanding general, U.S. Army Materiel Command; Gen. Martin E. Dempsey, commanding general, U.S. Army Training and Doctrine Command; and Gen. Gordon R. Sullivan, USA, Ret., AUSA president. The award is given for his public service and superior athletic performances over the demanding 2009 Team WWP schedule that included the US National Cross Country Championships, marathons, and ultra-distance races from 50 to 114 miles.

Team WWP's goal is to help the more than 30,000 Veterans of the wars in Iraq and Afghanistan who have returned home without limbs, severe burns, Traumatic Brain Injury, and Post Traumatic



Soldiers strap a 'wounded' Soldier to a backboard during a simulated exercise.

Stress Disorder. During the recovery process, America's severely wounded are pushed beyond their physical and mental limits on a daily basis. These individuals simply need more than the government is able to provide them, and Team WWP feels compelled to help by taking on this challenge. As someone that's spent two years in Iraq, Cavanaugh will tell you that when people ask him what they can do for Iraq and Afghanistan Veterans, he doesn't hesitate to advise that this is the best support program that he's encountered.

To support Team WWP, visit its official Web site: www.mattcavanaugh-teamwvp.blogspot.com <<http://www.mattcavanaugh-teamwvp.blogspot.com>>. This site provides access to race updates, photos, Cavanaugh's training diary, and, most importantly, the link to Team WWP's secure donation server where contributions can be made directly to the Wounded Warrior Project. A donation imme-

diately generates a receipt for tax purposes.

"Please remember the African proverb: If you want to go quickly, go alone. If you want to go far, go together", said Tom Cocchiarella, Team WWP partner. "Our support, together, can have a powerful, tangible impact on these severely wounded men and women. 2009 proved that and our 2010 season will be even greater. I humbly ask you to join us in support of America's wounded heroes and their families. If people would donate one dollar per mile for one or more of the events we can continue to support our wounded veterans one mile at a time," he added.

Team Wounded Warrior Project works directly in support of its parent organization, the Wounded Warrior Project, which is a non-profit (IRS Section 501(c)(3)) organization whose core mission is to "honor and empower [severely] Wounded Warriors." One hundred percent of donations go straight to the Wounded Warrior Project.

Women's History Month

High school multi-purpose room named for former Kwajalein elementary teacher

Hourglass reports

Davye Yvonne Thomas Davis was born in Columbia, Louisiana in October of 1936. She was the youngest daughter of Liniea and Samuel Thomas, both school teachers at a Louisiana Black college. Davye's father was also a Baptist minister.

She attended college and became a physical education teacher. In 1958 she met Lem Davis. They married, and had one son, Lemuel 'Jerry' Davis, who lives on Kwajalein and works as an engineer.

Davye, Lem and Jerry came to Kwajalein in 1970 to live and work on their first tour — Lem as an engineer and Davye as a teacher at George Seitz Elementary School. Davye taught for several years before the family returned to the states and settled in Acton, Massachusetts.

In 1978, Davye and Lem returned to Kwajalein where she taught at George Seitz for several more years.

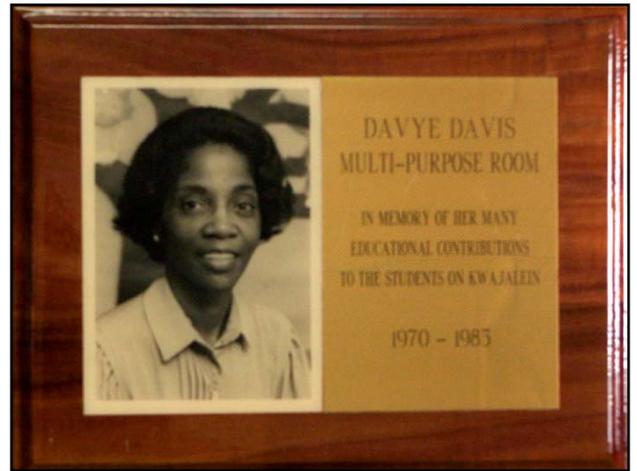
Davye loved Kwajalein, teaching

and sewing. She once mysteriously collected measurements of all her fellow lady teachers and sewed each of them an outfit. She then invited them to a luncheon, surprised them with their outfits and had them put on a fashion show.

Though Davye was a small woman, standing 5 feet, 4 inches tall, she was strong. She was known for her spunky personality, never to be intimidated.

She had been known to be quite a catcher for a local softball team and had won the nail-hammering competition at Oktoberfest more than once.

Her woodworking skills were another of her surprising talents. She made some beautiful pieces of furniture that her family still enjoys today. Davye was a classy woman who was very active in her



A plaque honoring Davye Davis is in the entrance way to the multi-purpose room that bears her name.

community. She passed away in Honolulu in November of 1985 after being flown from Kwajalein. Her only granddaughter, Lindsay, whom she never had the chance to meet, graduated from Kwajalein High School in the Davye Davis Multi-Purpose Room in 2005.

Davye was loved by many.

Nine servicemembers die in Iraq, Afghanistan

Two Soldiers died March 8 north of Al Kut, Iraq of injuries sustained during a vehicle roll-over. They were assigned to the 203rd Brigade Support Battalion, attached to the 1st Battalion, 10th Field Artillery Regiment, 3rd Brigade Combat Team, 3rd Infantry Division, Fort Benning, Ga. Killed were: **Sgt. Aaron M. Arthur**, 25, of Lake City, S.C. and **Spc. Lakeshia M. Bailey**, 23, of Columbus, Ga.

Pvt. Nicholas S. Cook, 19, of Hungry Horse, Mont. died March 7 in Konar province, Afghanistan of wounds suffered when insurgents attacked his unit using small arms fire. He was assigned to the 2nd Battalion, 503rd Infantry Regiment, 173rd Airborne Brigade Combat Team, Camp Ederle, Italy.

Two Soldiers died March 9 in Khowst province, Afghanistan from wounds suffered when insurgents attacked their unit using small-arms, indirect and rocket-propelled grenade fires. They were assigned to the 1st Battalion, 187th Infantry Regiment, 3rd Brigade Combat Team, 101st Airborne Division (Air Assault), Fort Campbell, Ky. Killed were: **Sgt. Jonathan J. Richardson**, 24, of Bald Knob, Ark. and **Pfc. Jason M. Kropat**, 25, of White Lake, N.Y.

Lance Cpl. Garrett W. Gamble, 20, of Sugarland, Texas, died March 11 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.

Cpl. Jonathan D. Porto, 26, of Largo, Fla., died March 14 while supporting combat operations in Helmand Province, Afghanistan. He was assigned to 1st Battalion 6th Marine Regiment, 2nd Marine Division, II Marine Expeditionary Force, Camp Lejeune, N.C.

Pfc. Erin L. McLyman, 26, of Federal Way, Wash., died March 13 in Balad, Iraq of wounds sustained when enemy forces attacked her base with mortar fire. She was assigned to the 296th Brigade Support Battalion, 3rd Stryker Brigade Combat Team, 2nd Infantry Division, Joint Base Lewis-McChord, Wash.

Sgt. 1st Class Glen J. Whetten, 31, of Mesa, Ariz., died March 12 near Kandahar, Afghanistan, of wounds suffered when enemy forces attacked his vehicle with an improvised explosive device. He was assigned to the 1st Brigade, 1st Infantry Division, Fort Riley, Kan.

A Message from the USAKA Provost Office



Enaan ko jen Office eo an USAKA Provost Marshal

- The Provost Marshal Office is responsible for the protection and the defense of all mission facilities and those living and working on Kwajalein and Roi-Namur.
 - We will be implementing certain procedures to meet Army Regulation Safety requirements being implemented on all US Army installations.
 - As we exercise certain security postures, Some protective measures will be out of our ordinary routine while others are already incorporated as a part of our daily operations.
 - We ask for your assistance and understanding as USAKA/RTS strives to protect and defend.
- Provost Marshal Office eo ej bok eddo nan lale im kejbarok aolep imon jermal ko im bareinwot aolep armij ro rej jokwe ak jermal ion Kwajalein im Roi-Namur.
 - Enaj wor jet oktak in jermal ko renaj walok ikijen emakitkit ko ad kajojo bwe jen maron lori kakein ken an Army ikijen safety. Jermal kein renaj walok ilo aolep installations ko an Army.
 - Ne enaj ijino jermal kein, jet ian jermal kein ikijen ad emakitkit renaj walok im alikar im jenaj loi ke emoj aer oktak im ko jet jeban loi bwe jej lori jen ien nan ien.
 - Kajitok bwe jen jiban ilo wawen in im melele kake ilo an USAKA/RTS kajeon in bobrae im kejbarok ainemon.

PMO: Maj. Huff 5-3530
PMO NCO: SFC Anderson 5-2109



If it isn't moving, it shouldn't be running

Vehicle engines left idling waste fuel and money and could create a safety hazard. If vehicles are not being driven, engines should be shut off.

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, on the bulletin board by the Continental Travel Office and on the Roi-Namur/Post Office bulletin board. Full job descriptions and requirements for Contract openings are located online at www.krsjv.com.

NEED EXTRA MONEY? 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 Aides, Medical Office, Media Services Specialist, Substitute Teacher, and HR Temp Pool Office Support. Questions? Call 54916.

U.S. EMBASSY in MAJURO has the following jobs openings. Applications are available at the U.S. Embassy on Long Island, 8 a.m.-5 p.m., Monday through Friday.

Custodian FSN-1305-2. Salary is \$5,614 per annum. Closing date is April 2.

PLUMBER/CARPENTER FSN-1210-5. Salary is \$9,552 per annum. Closing date is April 2.

GENERAL SERVICES ASSISTANT FSN-105-7. Salary is \$11,700 per annum. Closing date is April 2.

MAINTENANCE FOREMAN FSN-1205-6. Salary is \$10,603 per annum. Closing date is April 2.

MAINTENANCE STAFF (A/C AND ELECTRICAL) FSN-1210-5. Salary is \$9,552 per annum. Closing date is April

WANTED

CHILDREN'S OUTDOOR Little Tikes or Step 2 like equipment or toys. Call Crystal at 54254.

Religious Services

Catholic

5:30 p.m., Saturday, in Island Memorial chapel.

9:15 a.m., Sunday, in Island Memorial Chapel.

4:45 p.m., Monday & Friday, in Island Memorial Chapel.

7 a.m., Tuesday & Thursday, in Island Memorial Chapel.

11:40 a.m., Wednesday, in Island Memorial Chapel.

Reconciliation half hour before all masses or by appointment with Fr. Poole at 5-3579/5-3767.

Protestant

Sunday

8 and 10:45 a.m., on Kwaj and Roi-Namur service at 4 p.m.

Baptist

9:40 a.m., Sunday, in elementary school music room.

Latter-day Saints

10 a.m., Sunday, in

Corlett Recreation Center, Room 3.

Jewish services

Last Friday of the month in the Religious Education Building. Times will vary. Contact the Chaplain's office, 53505, for more information.

LOST

BASEBALL GLOVE, after the 5:15 p.m. March 10 Spartan I vs. JDs game. Glove is a Mizuno 11-inch coffee-color baseball glove. Call 51719 or 53721.

WILEY SUNGLASSES with fisherman strap, lost on Brandon Field March 3. Please return to Murph. Call 56082 or 54840.

HEART RATE MONITOR chest clip., black plastic with elastic strap to hook around your heart area, may have the word "Polar" on it. Lost on March 2 in CRC Room 7 after a 6 a.m. work out class. Call Amy at 52681 if you picked it up.

PATIO SALE

MARCH 27, 8 a.m.-noon, Quarters 489-A.

FOR SALE

COMPUTER DESK, big enough for two monitor and printer, keyboard tray needs replacing, easy to break down into separate boards, \$30; computer desk chair, \$20 and wood kitchen cart on wheels with knife holder and cutting board, \$40. Call 50936, work, or 54538, home and leave a message.

27-FOOT CROWN LINE fishing cruiser, 350 mercruiser, plus 15 horsepower, boathouse number 309 and trailer, reduced, \$18,500 and 21-foot fiberglass high performance boat, 225 horsepower Johnson plus eight horsepower, boathouse number 800 and trailer, reduced, \$5,900. Call 59662 or e-mail: hammerheadherb@hotmail.com

LARGE SOFA in Good condition, \$200; white crib, \$150; Crib Bedding, \$15; white baby rocker (Dutailier glider/rocker, \$250; queen mattress and box spring, less than a year old, \$350 and 7-foot by 5-foot area rug, \$25. Call 58121.

NEW ROLLER BLADES, size 11; men's clothes, shoes/flip flops, Christmas ornaments/trees, iron board, belts, speaker phone, umbrellas, books, alarm clock, cd/dvd towers, hammock, desk chair, George Foreman grill. Call 51515.

ALUMINUM PATIO CANOPY to cover L-shaped patio, includes silver sunshade 20-feet by 10-feet canopy and bungees, \$250. Call 54586.

22-FOOT BOSTON WHALER. Two Yamaha 60-horsepower (2006's) low hours, fuel-injected, low fuel consumption. Boat is clean, well-maintained, very low maintenance. Large bimini top, 58 gallons fuel capacity, huge fish box, outriggers. Fully operational. See at boat lot 312, Kwajalein. Excellent all-around boat. \$19,990. Call Steve at 52823.

47-INCH LCD flatscreen Avol TV, still under warranty, three months old, \$950. Call Peter Dancy, 59213, home, or 52139, work.

SHERWOOD SCUBA GEAR: new dive computer (four dives - paid \$400), Sherwood BCD (medium), Akona Adventure Gear dive bag, women's fins and booties, size 6-9, men's fins, size nine; snorkel vest and short snorkel fins, women's size 7-8. \$10; 100-pound TKO punching bag, \$75; women's rollerblades, size 7-8, blue, \$10. Call 54985 and leave a message.

PCS SALE: full-size sofa, chair, portable dishwasher, patio matting, shelves, ceiling fans, wet suits, weed eater and desk. Call 52140 or 58751.

SAMSUNG COMPUTER monitor, 18 inches, black, perfect condition, got a laptop now, don't need anymore. Call Kathy 5-2364.

COMMUNITY NOTICES

THE UNIVERSITY OF MARYLAND is pleased to announce BIOL101, Concepts of Biology (3). An introduction to living things in light of knowledge of physical, chemical, and biological principles. The organization, processes, interdependence, and variety of living organisms are explored. Emphasis is on understanding the impact of biological knowledge on human societies. Current events that involve biological systems are considered. It will be held from 6-9 p.m., Wednesday and Friday beginning March 22, at the high school. Instructor is Dr. Dierdre Hall. Please call Jane at 52800 for instructions on how to register for this Face to Face class.

USAKA's Volunteer Income Tax Assistance Program (VITA) is Ready to Help Prepare and File Returns for Kwajalein & Roi Residents

The IRS VITA Program is ready to help Kwajalein residents prepare and file basic income tax returns. The program is free. The program is not designed to deal with complicated tax matters. The filing deadline for overseas filers is June 15. If any tax is owed, the tax must be paid by April 15 to avoid accruing interest and penalties. For extensions needed beyond June 15, filers must submit either a Form 2350 or Form 4868.

Please be prepared to bring in all relevant tax related documents (W-2, 1099, expense, and income info). Call Alison Bush at 53778 or Nelda Reynolds at 5-3417 for more details on using this service. Limited tax publications are available outside the USAKA/RTS Legal Office, building 730 and forms can be found on the internet at www.irs.gov.



R.D.S. KARAOKE will host karaoke 7:30 p.m.-until close, March 20, at the Vet's Hall. Questions may be addressed to Dan Hopkins at 52349.

MINI-GOLF will be 1-4 p.m., March 21, at Holmberg Fairways. There will be the Bounce Castle, 1-3:30 p.m. This is a great activity for the whole family. All ages welcome to come enjoy mini-golf. Hot dogs and sodas will be sold by Retail Services.

A BIKE WASH and bake sale to support Kwajalein Cub Scouts will be 10 a.m.-noon, March 22, on the AFFES field just behind the Shoppette. Help the Scouts by having your bike washed as you enjoy a delicious treat.

Interactive Dinner Theater Auditions will be at 5 p.m., March 23 and at 7 p.m., March 24, in CRC Room 1 for *I'm Getting Murdered in the Morning*. Scripts are available in the Grace Sherwood Library. There are 14 parts, six for men and eight for women available. Performances are scheduled June 25-27. Be part of the drama—audition.

SWIM CLINICS sponsored by the Marshall Islands Swimming Federation are planned with visiting coach John Sakovich March 26-31. For more info, contact Sarah at 53500.

AUDITIONS FOR THE next Community Activities Dinner Theater Production, "I'm Getting Murdered in the Morning" will be held at 5 p.m., March 23 and at 7 p.m., March 24 in CRC room one. Preview copies of the script available at the Grace Sherwood Library.

THE MONTHLY Kwajalein Atoll International Sportfishing Club meeting will be at 7 p.m., March 24, at the Pacific Club. Food and beverages will be served at 6:30 p.m. All anglers are welcome to attend.

QUARTERLY 401(K) OPEN Enrollment, don't put retirement savings off for a rainy day. Start saving today! Your 401(k) plan at Chugach can be a great place to start. If you are interested in enrolling or currently contributing to the plan and wish to increase your deferral percentage, open enrollment is now occurring thru March 24 and any changes will be effective for the April 1st quarter. Contact Prescilla at 50788 for more information.

BASKETBALL SEASON 2010 is here. Register your team until March 26. There is a \$100 fee per team. The season will be from April 6-May 20. Sign up at Community Activities, building 805, or call 53331. There will be a manager's meeting at 5:15 p.m., March 26, in the CA conference room,

building 805.

OPEN RECREATION EVENT "Boys Night Out" will be from 6-9 p.m., March 27. Register at CYSS Central Registration Office between March 16-20. Space is limited. For more information, call 52158.

THE VOLLEYBALLI and Softball Sports Award Ceremony will be at 7 p.m., March 26, in the multi-purpose room. Each player will receive a participation certificate and each team will award a most valuable player and a coaches award trophies.

MOBILE KITCHEN DINNER on Emon Beach March 27. Menu to include seafood alfredo with steamed broccoli, Caesar salad, parmesan garlic bread with olive oil and balsamic vinegar, and assorted appetizer sampler, with fresh fruit parfait for dessert. Cost is \$30 for meal card holders and \$35 for non-meal card holders. Seating is limited. For Payment see Maria Elena Curtiss, 58228, at Retail Services Office, building 805. Retail Office is open from 1-5 p.m., Tuesday-Saturday.

KWAJALEIN YACHT CLUB will meet at 6:30 p.m., March 27 at the Yacht club. Happy Hour will be at 5:30 p.m., dinnie at 7 p.m. Ribs will be provided. Please bring a side-dish to share. Questions? Call Mark 53244.

A BARBECUE competition will be held Spring Break Music Fest to see who can smoke the best pork, brisket, chicken, and turkey. No rules, just smoke it and bring it down to the large A-frame at 2 p.m. on March 28. If you wish to participate please contact Henry McElreath at 52014 or 53398.

KWAJALEIN YACHT CLUB is sponsoring the Chili Cook-off in conjunction with the 10th Annual Spring Break Music Festival on March 28. Bring your best homemade chili (Original, Traditional, Hottest) to Emon Beach by 2:30 p.m., March 28th for judging; open to the public at 3 p.m. Entry forms are on Mini-Mall bulletin board and due by March 26. Contact Mark at 53244 or mark_long@kwajayachtclub.com.

THE KWAJALEIN SWIM TEAM will be sponsoring a dunk tank, 1-4 p.m., March 28, at the Music Fest. Come dunk Col. Clarke, Lt. Col. Eggert, Police Chief Walker, Dave Norwood, Steve Banducci, Floyd Corder, Alan Robinson, KST coaches and many more.

MONTHLY ISLAND Orientation begins at 12:45 p.m., March 31, in CAC room six. It is required for all new island arrivals. Please bring your employee or clock number with you. The Island

Orientation is not recommended for dependent children under the age 10. Questions, call KRS ES&H at 51134.

ROI DIABETIC CLINIC Lab will be drawn on March 23-24. Clinic will be held on April 3. Please call the Dispensary at 56223 for appointments.

REGISTER NOW until April 2 for the Spring Bowling League. The season will be Tuesday nights, April 6-May 25. Cost is \$55 per person or \$65 per person with shoes. Register at Community Activities, building 805, 53331.

THE ARMY VETERINARIAN will be on island from March 31-April 2. Owners wishing to make an appointment should call Jenny at Veterinary Services, 52017.

REGITSTER FOR INNER-TUBE Water Polo March 23-April 2. The season will be from April 6-May8. Cost is \$100 per team. Register at Community Activities, building 805. Questions, call Mandie, 53331.

COME TO CAFÉ PACIFIC for Easter Brunch on April 4th. Their talented chefs will be preparing an array of delicious entrees including: carving station with slow-roasted steamship round of beef and herb-crusted rack of lamb with Rosemary demiglace, crab-stuffed mushroom caps, Peking roast duck, tortellini with asiago cream sauce, Pacific Island catch and charbroiled ham steaks. Also on the menu is a chilled seafood bar including jumbo peel-and-eat shrimp, mussels on the half shell, Cajun crawfish and smoked salmon. An international cheese bar, assorted salads, fresh fruits, and a variety of delicious desserts also await.. The grill will be open as well for cooked-to-order eggs, omelet's and pancakes. Meal card holders are welcome from 11 am to 2:30 p.m. All other residents are invited from 12 p.m to 2:30 p.m. Adults, \$24.95/Children under 12, \$11.95.

THE EASTER EGG HUNT will be at 4 p.m., April 4, at Emon Beach. Children through Grade six are welcome. Bring your Easter basket to collect eggs and camera for the Easter Bunny photo.

MURDER IN SIN CITY, an interactive murder mystery game, will be held at 6 p.m., April 17. April 17, Cocktails at 6 p.m. with dinner at 7 p.m. at the Country Club, Bus Service Provided. Tickets on sale now in the Community Activities office, Building 805. \$30 per person. Limited tickets available. Everyone has a part to play; a piece of the action on this evening of secrets, sleuthing and other shocking behavior. Come enjoy a night of casino games, being a character in the murder mystery and catered dinner.

Café Pacific

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	March 27
Salisbury steak	Breaded pork cutlet	Herb-baked chicken	Pasta bar	Meatloaf	Pan fried chicken	Cajun gumbo
Herb-baked chicken	Chicken peapod stir-fry	Sesame tofu	Spaghetti	Breaded chicken strips	Taco pizza	Beef/cheese turnovers
Vegetarian pasta	Eggs Benedict	Beef tips in Burgundy	Chicken corn saute	Vegetarian stir-fry	Chef's choice	Marinated swordfish
Grill: Brunch station open	Grill: Brunch station open	Grill: Reuben sandwich	Grill: N/A	Grill: Grilled cheese	Grill: N/A	Grill: Teriyaki burger
Tonight	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday
Shanghai stick ribs	Swedish meatballs	Mini taco bar	Swiss steak jardiniere	Broiled sirloin steak	Breaded pork chops	Stir-fry to order
Thai shrimp pasta	Fish and chips	Oxtail stew	Baked Tuscan chicken	Malibu chicken	Chicken stew	Korean beef steak
General Tso's chicken	Oriental turkey stir-fry	Chef's choice	Rice and barley casserole	Noodles Romanoff	Chef's choice	Chicken sukiyaki

TV satellite sun outages

Each year when the sun is crossing the Earth's equinoxes in March and September, the sun will move behind satellites as seen from an antenna on the Earth's surface. The satellite signal will be overwhelmed by RF noise radiated by sun 'spots' or solar flares and this can cause TV signals to degrade or experience complete outages. TV service to Kwajalein and Roi-Namur may experience periodic outages during this time.

SPRING ARTS and Craft Fair is 10 a.m.-2 p.m., April 19, in the multi-purpose room. Vendor applications are located on mall bulletin board. Questions? Call Jayne Cavender, 54643.

KWAJALEIN PHOTOGRAPHY EXHIBIT will be 10 a.m.-2 p.m., April 19, in the MP Room, in conjunction with the Spring Craft Fair. Kwajalein Atoll residents display their photographic talents in this annual exhibit! All photos must have been taken in the Kwajalein Atoll. Categories include Kwajalein at Work, Kwajalein Atoll Recreation, Kwajalein Atoll Nature, Marshallese Culture, Kwajalein Underwater, Junior Photographer, and Open. Photographers submit entry forms no later than April 14. Instructional packets and entry forms available from Sandy Herrington, 54152 or 58990, kwaj96555@yahoo.com, or Linn Ezell, 51990, linn@bart-ezell.com. Come and vote for the best in each category. Top selections may be used in the 2011 Kwajalein Calendar!

COME TO THE Ocean View Club for Karaoke at 8 p.m., Friday nights. Questions? Call Erik Wills, 53338.

SURFSIDE SALON has appointments available this week. Call 53319 to reserve a time. Questions? Contact Brenda Pantan 53319

CONSTRUCTION OF A coin-operated laundry facility near the Dock Security Checkpoint is underway. Public Works personnel will be trenching, excavating and installing under slab utilities and constructing a 85-feet long by 30-feet wide building. Residents are asked to avoid the area and observe the barricades. Questions? Call

Email Scam warning:

KRS Information Assurance is aware of a spike in SPAM and Phishing attacks against Kwajalein email addresses and of those targeting other U.S. Government email systems like AKO. Some of these very are official looking and may appear to come from US Government agencies. Emails may have exciting words like 'Nuclear Bomb Hits Okinawa' or other unlikely event. If you click the link in the email you may be redirected to a site where software tries to access your computer to collect personal information and official documentation. You should never open email links or attachments that you have not requested or from people you do not know. DELETE these emails without opening them!!! If you do click on a link then REPORT it immediately to your supervisor so they can contact the KRS IA computer security team.



Gerry Geronimo, 52046.

ENNUBIRR CHILDREN'S Christmas Fund, needs a new T-shirt design for the Annual Chili Cook-Off 2010. The ECCF is a non-profit organization on Roi-Namur. Let your artistic muse come out to play to create a fun new T-shirt design for us. The theme is for a chili cook-off. The artist of the selected logo will receive a \$100 cash prize and will forever have their name associated with that T-shirt design. The logo must be in color. You can submit as many designs as you like. Please include your signature and date in the design. The contest will end April 30. Mail your design(s) to ECCF Committee, P.O. BOX 8255, APO, AP, 96557. Or you can e-mail your logo design to jcoleman2002@yahoo.com or freeatlast39@hotmail.com. Questions may be directed to Joe Coleman at 59368, or Laura Pasquarella-Swain at 56048.

A COMMUNITY CONNECTION Board is now in place on the bulletin board by the post office. If you are looking for a swim or scuba buddy, a game playing amigo, a snorkeling pal, a running partner, a softball, racquetball or ping-pong team mate, cooking comrade, a fishing friend, sailing cronym, crafting companion or a barbecue. Sign up

on the board. Please include your name, areas of interest, any specific dates or events and contact information.

DID YOU MISS "Get in the Mix?" If so, you can still pick-up your stainless steel water bottle, compliments of Quality of Life funds. One per unaccompanied individual or two per family, available in the Community Activities Office, BLDG 805, 7:30-11:30 a.m. and 12:30-4:30 p.m., Tuesday to Saturday.

NEW CHESS CLUB STARTING. Contact Peter Tiffany by e-mail or phone (50798) to register your interest as a player and/or possible volunteer. We plan on meeting once per week. Open to all ages 10 and above. Further details to be announced for meeting times and location, etc.

THE KWAJALEIN POLICE Department is in possession of found property where the owner cannot be determined or located. The property may be claimed at the Police Department once the owner is able to establish ownership. If the items are not returned to the owner they will be disposed of at the next scheduled public auction conducted by the police department. For list of items, contact Officer Joe Lagman, at 54445.

Café Roi

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	March 27
Lemon/clintaro pork loin	Patty melt with onions	Barbecued spare ribs	Spaghetti	Barbecued beef sandwich	Bacon cheeseburger	Corn dogs
Mahi mahi Benedict	Beef brisket	Teriyaki chicken	Turkey terrazini	Baked chicken	Turkey and dumplings	Chicken stir-fry
Duck a la orange	Eggs mornay	Country-style eggs	Fettuccine Alfredo	Roast pork/sauerkraut	Sausage and beans	Coconut curry pork
Tonight	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday
N/A	Spicy chicken stir-fry	Roast beef	Pork chops	Grilled steaks	Fried chicken	Bacon meatloaf
	Beef stew	Chef's special	Sesame baked mahi mahi	Grilled chicken	Kal bi beef	Mahi mahi
	Sesame noodles	Corn on the cob	Sweet-and-sour chicken	Baked potatoes	Short ribs	Combination pizzas

Police auction to be held April 12

Hourglass Reports

The Kwajalein Police Department is in possession of property where the owner cannot be determined or located therefore the items are to be disposed of in a public auction. The auction will be conducted at 2 p.m., April 12, at the Kwajalein Police Department.

Items to be auctioned will be available for inspection starting at 12:30 p.m. on the day of the auction. The auction is open to the general public with the exception of employees of the Kwajalein Police Department, the USAKA/RTS Provost Marshal's Office, and their family members, dependents or agents.

The items will be auctioned in an 'as is' condition with no expectation stated or implied as to usability or serviceability. Winning bidders must immediately pay for the items they won with U.S. currency only; no checks, money orders, credit or debit cards will be accepted. All property must be removed from the Police Department within one hour of the auction ending.

If requested, a Property Clearance Control Form will be completed for the purchaser to allow transfer of the property out of USAKA/RTS. More detailed information regarding the items for auction or the auction process is available by contact-

ing the Property Custodian, Officer Joe Lagman, at 54445 between the hours of 6 a.m. and 4:30 p.m. The Police Department will auction the below listed items:

- Laundry bag with assorted clothing
- Titanium blade dive knife
- Pair of black and white roller blades
- Black pair of wireframe eyeglasses in a plastic case
- Siemens brown hearing aid with case
- Pair Schiek weightlifting gloves
- Size 12/14 jacket with a gold keychain with 5 keys
- Pair of black and white Rawlings cleats, size 10
- Benchmade 3½-inch blade pocket knife black in color
- Red bike trailer
- Broken gold colored bracelet
- Blue Huffy bike frame
- Pair of pink eyeglasses
- Red child's tricycle
- Pink Hello Kitty child's bicycle
- Clear brown prescription glasses by Chateau
- Purple Bratts child's bicycle with no handle bars
- Blue and black adult male Kent Trailblazer three-speed bicycle with no handle bars
- Black adult male bicycle with a basket
- Black bike frame
- White bike frame

- Black with silver smiley face with ID Thomas Tulensa
- Bike trailer frame with wheels, no canvas
- Green adult female Huffy bicycle with no handle bars
- Black male child's Huffy Outlaw bicycle
- Marshallese decorative plant sculpture; wood on metal frame
- Light blue adult bicycle with basket, no seat, no handle bars, no front tire
- Grey bike frame
- Black & red Cars 95 McQueen's child's male bicycle
- Light blue and gray digital Ironman Timex watch
- Brown laundry bag full of clothing
- Black laundry bag full of clothing
- Tote style black bag with various clothes and coffeemate
- Blue, red, gray Huffy child's male bicycle with no chain and only one pedal
- Black adult female Nickmobile bicycle with basket
- Red and black Huffy Surfside female bicycle with basket
- Blue and red Superman child's male bicycle
- Blue Schwinn Sidewinder 21 speed 20" female bicycle
- Pink Next 20" female bicycle. No front tire
- Bag of miscellaneous items

Weather courtesy of RTS Weather

Sunday: Partly sunny, 10 percent showers. Winds: NE-E at 15-20 knots.
 Monday: Mostly sunny, 10 percent showers. Winds: NE-E at 15-20 knots.
 Tuesday: Mostly sunny, 10 percent showers. Winds: NE-E at 12-18 knots.
 Wednesday: Partly sunny, 20 percent showers. Winds: NE-E at 15-21 knots.
 Thursday: Partly sunny, 20 percent showers. Winds: ENE-E at 17-23 knots.
 Friday: Mostly sunny, 10 percent showers. Winds: NE-E at 15-22 knots.

Annual total: 7.94 inches
 Annual deviation: -3.00 inches

Call 54700 for updated forecasts or visit www.rts-wx.com.

Sunrise/set Moonrise/set High Tide Low Tide

	Sunrise/set	Moonrise/set	High Tide	Low Tide
Sunday	6:53 a.m./7:00 p.m.	7:24 a.m./7:56 p.m.	6:51 a.m., 4.1' 7:04 p.m., 3.1'	12:31 a.m., -0.2' 1:10 p.m., 0.1'
Monday	6:53 a.m./7:00 p.m.	8:04 a.m./8:43 p.m.	7:30 a.m., 3.7' 7:46 p.m. 2.6'	1:01 a.m., 0.2' 1:58 p.m., 0.6'
Tuesday	6:52 a.m./7:00 p.m.	8:47 a.m./9:34 p.m.	8:28 a.m., 3.6' 9:06 a.m., 3.1'	1:41 p.m., 0.6' 1:20 p.m., 1.0'
Wednesday	6:52 a.m./7:00 p.m.	9:33 a.m./10:27 p.m.	10:19 a.m., 3.0'	2:55 a.m., 1.1' 5:56 a.m., 1.0'
Thursday	6:51 a.m./7:00 p.m.	10:24 a.m./11:23 p.m.	12:09 a.m., 2.1' 12:34 a.m., 3.2'	5:41 a.m., 1.2' 7:31 p.m., 0.6'
Friday	6:50 a.m./7:00 p.m.	11:18 a.m.	1:40 a.m., 2.7' 1:47 p.m., 3.8'	7:24 p.m. 0.8' 8:21 a.m. 0.0'
Mar. 27	6:50 a.m./7:00 p.m.	12:17 p.m./12:21 a.m.	2:28 a.m., 3.3' 2:38 a.m., 4.3'	8:22 p.m., 0.2' 9:00 p.m., -0.4'