

# THE BREAKWALL

ISSUE ONE 2015

## USCGC HALIBUT (WPB-87340)

### Newsletter

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*Happy Holidays*

### Greetings

Friends,

After a several year hiatus the BREAKWALL is coming back and will be published several times a year to update friends & families on HALIBUT's activities.

It is an incredible honor to serve as HALIBUT's 8th Commanding Officer, and I want to personally thank everyone in the Marina del Rey community and the Sector Los Angeles/Long Beach Community who have welcomed me. This is truly an amazing place full of incredible people, and I'm humbled at the opportunity to serve you all. This first BREAKWALL reincarnation features the last few months of our hard work. Please have a look inside and enjoy.

Best Regards,  
*LTJG J. Matthew Hurtt*



## HALIBUT Morale

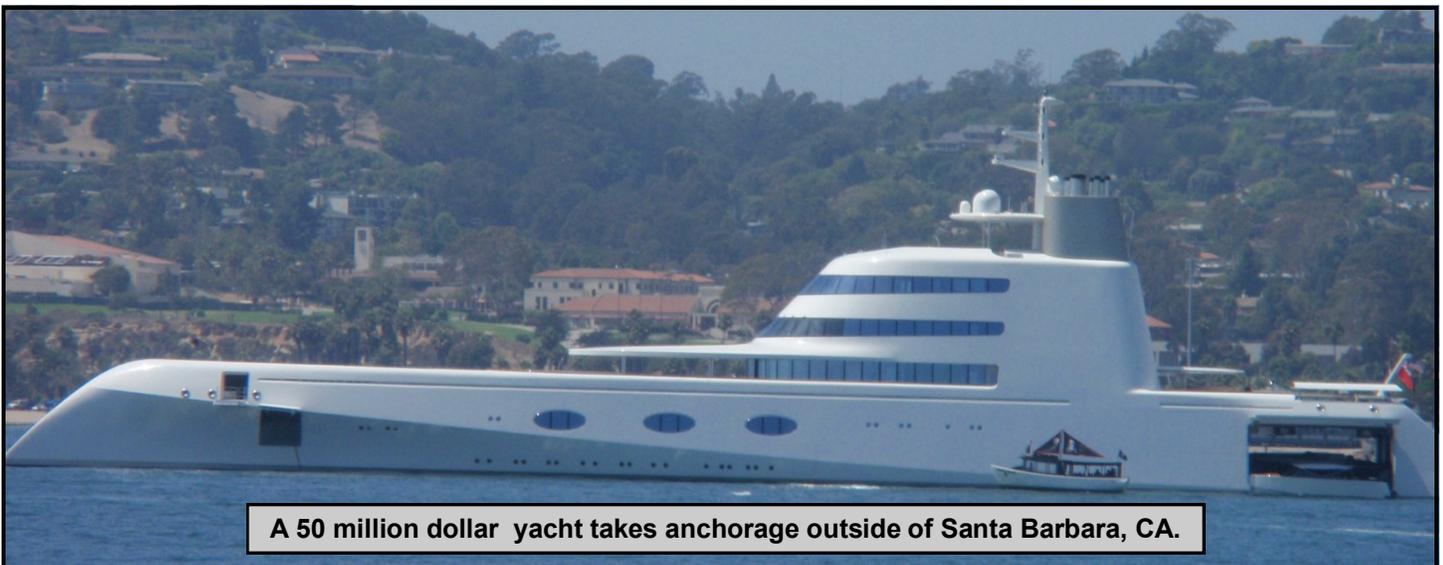


CGC HALIBUT'S Morale Fund contributes directly to the Morale, Wellness, and Recreation (MWR) of the crew. If anyone is interested in supporting the morale program please contact:

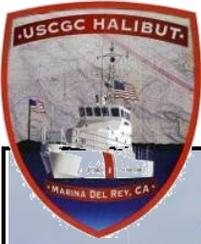
**LTJG J. Matthew Hurtt**  
[James.M.Hurtt@uscg.mil](mailto:James.M.Hurtt@uscg.mil)



HALIBUT acting as the centerpiece in a Tug naming ceremony for Harley Marine Services.



A 50 million dollar yacht takes anchorage outside of Santa Barbara, CA.



# Change Of Command



The Change of Command ceremony is a time-honored tradition of the sea-going services that formally restates the continuity of command to the officers and crew. The ceremony is unique in the world today, having no counterpart in business or civilian government. It is a formal ritual conducted before the assembled company of the command, which serves as a visible symbol of the transfer of total responsibility, authority, and accountability from one individual to another.

(left)  
**LT RYAN FOX** relinquished command of the USCGC Halibut to **LTJG J. MATTHEW HURTT**.



# Public Affairs Events

**CGC HALIBUT and the local Marina del Rey community.**



USCG Auxiliary with HALIBUT CO participating in Burial at Sea for a former Auxiliary member.

LTJG Hurtt receiving a plaque from the Los Angeles County Sheriff's Class 407 honoring BMCS Terell Horne.



Working jointly with USCGC HAWKSBILL, who visited us from Monterey, CA



SN Franco, LTJG Hurtt, and MKC Coward after the BMCS Horne memorial run in Marina del Rey.



Providing security to the U.S. Navy's Blue Angels during an air show off of Pt. Magu. Yes...the middle ones are inverted!

Crewmembers dewatering an adrift Kayak



# Social Media



www.facebook.com/USCGC-Halibut-WPB-87340-167722633249029/ Home

**USCGC Halibut (WPB 87340)**  
Government Organization

Like Message ...

Timeline About Photos Reviews More



**Gunnery Exercise with Land Targets!**



**FN Charlie Eberly Departs**



**CO speaking at the California Yacht Club**

Back to App Store 23:07 53%

**United States Coast Guard**  
U.S. Department of Homeland Security

Home Profile

- State Boating Information
- Request Safety Check
- Review Safety Equipment
- File Float Plan
- Rules of the Road
- NOAA Buoys
- Report Hazard
- Report Pollution
- Report Suspicious Acti...

**Emergency Assistance**

**New USCG Boating app on the App Store (Apple and Android). Be sure to download it and file that float plan! Be safe at sea.**

# MdR Holiday Boat Parade



FS2 Henninger Awarded with Sailor of the Quarter by Beverly Hills Council Navy League



Friends and Family Underway with Santa



# FS2's Recipe of the Month

Cooking the Coast Guard Way

## Holiday Roast Turkey

### What you will need:

#### Brine:

4 Bay Leaves  
2 Sprigs of Rosemary  
3-4 Sprigs of Thyme  
6-8 Sage leaves  
2 Tsp Chili Flake  
1 Cinnamon Stick  
2Tbsp black pepper  
Salt (See instructions below to determine amount)

#### Roasting Prep:

½ Yellow Onion  
½ Apple of your favorite variety  
1 Sprig of Rosemary  
2 Sprig of Thyme  
4-5 Sage Leaves  
Salt  
Pepper  
Melted Butter or Oil for coating turkey

### Directions:

#### Instructions:

Note: If turkey is frozen place in a leak proof container in the refrigerator 4 days prior to cooking to properly thaw. The day before you plan on cooking prepare and brine the turkey as follows:

1. Remove giblet package and neck from turkey if included
2. Place turkey in a large leak proof container big enough to submerge the entire turkey
3. Add water one gallon at a until the turkey is covered
4. Remove approximately 6 cups of water and place in a pan on the stove to boil
5. Add all brine ingredients. Add ½ cup of salt for every gallon of water used to cover turkey

### Directions continued:

6. Once salt is dissolved remove the brine for heat and a few cups of ice to chill the brine
7. Once cooled add the brine to the container with the turkey and mix
8. Store the turkey in the refrigerator overnight

### Preparing Turkey for Roasting:

1. Preheat oven to 350
2. Remove turkey from brine and rinse with clean water then pat dry
3. Salt and Pepper the cavity of the turkey then fill with the aromatics
4. If your turkey does not come with a clip holding the turkey legs in place use butchers twine to tie the leg together
5. Lightly coat the skin of the turkey with melted butter or oil followed by salt and pepper
6. Place the turkey breast side down in a roasting pan with a rack. Make sure the pan is large enough to hold the drippings from the turkey without spilling over
7. Place turkey in the oven and roast till a thermometer inserted into the thigh reads 140 to 150 degrees. For a 13-16 lb turkey it should take 2 ½ to 3 hours
8. Turn the turkey breast side up. At this point the turkey can be basted with its own drippings to provide extra crispy skin. Continue roasting till thermometer inserted in to the thigh reads 161-165
9. Remove the turkey from the oven and loosely cover with foil. Allow the turkey to rest at least 30 minutes before carving.



## THE BREAKWALL

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**Homeland Security**

