

THE BREAKWALL

MARCH 2010

USCGC HALIBUT (WPB-87340)

Newsletter

Inside this Month

- ▶ On Patrol
- ▶ Trip to Six Flags
- ▶ Smugglers Cove
- ▶ HALIBUT gets an Under-Scrubbing
- ▶ Recipe of the Month



HALIBUT anchored in Smugglers Cove, Santa Cruz Island, Channel Islands, Ca.

Image by: LTJG Charles Paris

Greetings

Friends,

March started off busy with a few extreme bouts of weather. We had to provide search and rescue coverage for all three CG Small Boat Stations that work under Sector Los Angeles. We stood by at various harbors and anchorages; however, we never got the call to respond. Luckily mariners took heed of the ominous weather and stayed inport. We were finally able to use our Six Flags tickets we bought back in September and had a fun morale day there. We checked another Channel Island off our landfall list. Lastly, we had an overdue hull cleaning performed by the Pacific Area Coast Guard Dive Team. Have a look inside and enjoy.

LTJG Charles Paris
Commanding Officer



LTJG Paris presents with Fire Station 110 at the "Suddenly Alone" Safety at Sea Seminar.



HALIBUT Morale



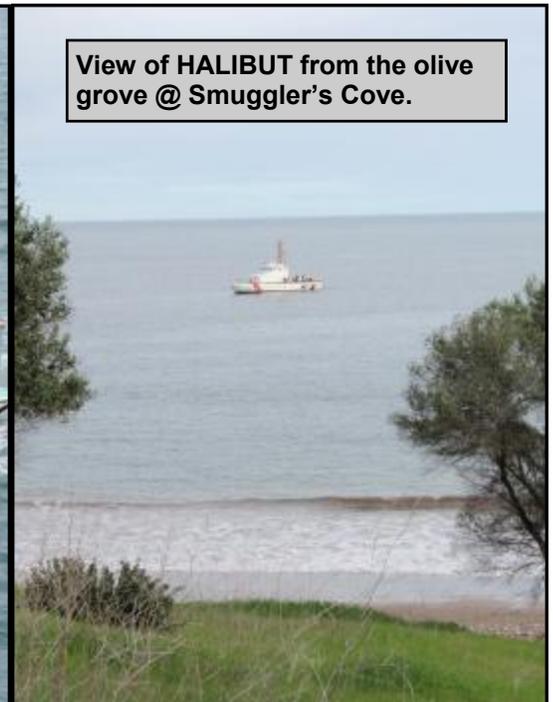
CGC HALIBUT'S Morale Fund contributes directly to the Morale, Wellness, and Recreation (MWR) of the crew. Unit ball caps and T-Shirt sales contribute directly to this fund. If anyone is interested in supporting the morale program with either a private donation or through hat/t-shirt sales, please contact:

Charles.W.Paris@uscg.mil
SEE BACK PAGE FOR ORDER



Cruising by Baywatch Del Rey.

View of HALIBUT from the olive grove @ Smuggler's Cove.



On Patrol

Not much to report from our patrols due to our primary mission of search and rescue standby for three separate small boat stations within our area of operations during the month of March. Once the seas rise above 8ft or the wind is sustained at 25Kts. One to Two of the four 87ft patrol boats in our AOR must stand by for the stations. This happens often during the winter months.



CGC HALIBUT dwarfed by the two cargo ships in Port Hueneme.



Boarding a Sea Urchin Diver.



Standing by for Station Channel Islands.



Pt Conception took its spoils of those who tried to circumnavigate it and failed.



Trip to Six Flags



After rescheduling our Six Flags trip three times since September due to operations, we were finally able to make it out there.

FN Colson in the process of turning green and getting sick.



Smugglers Cove, Santa Cruz Island, Ca

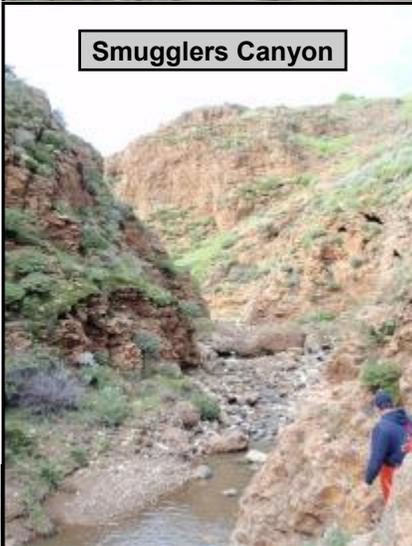
Archaeologist indicate that Santa Cruz has been occupied for at least 9,000 years. The island was home to the largest population of island Chumash Indians. Santa Cruz served as a base for otter hunters, ranchers, fishermen, & smugglers, which Smugglers Cove derived its name from. The Channel Islands provided smugglers with isolated hideaways in which to store their goods for a time.



Landing party ashore!



Old sheep & cattle ranch in smugglers cove.



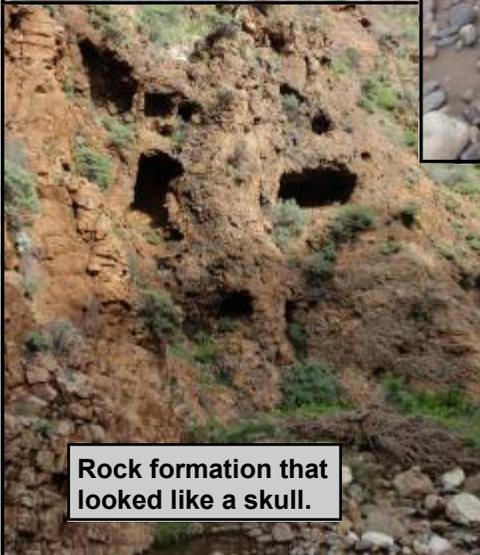
Smugglers Canyon



Another shipwreck washed ashore.



Hiking out of the canyon.



Rock formation that looked like a skull.



MK2 Lirette hangs in a crevice.

HALIBUT Gets Her Bottom Cleaned

We had the Coast Guard Pacific Area Dive Team come out to clean and inspect our underwater hull. They did a great job and now we'll be back to pushing over 25kts on the open sea.



Underwater Scrubber.



Dive chief gets the divers ready.



Safety standby diver at the ready.

FS2's Recipe of the Month

Cooking the Coast Guard Way

Garlic Fried Chicken

What you will need:

- 1 cup all-purpose flour
- 1/2 cup milk
- 1 egg
- 4 skinless, boneless chicken breast halves-pounded thin
- 1 cup oil for frying
- 2 teaspoons garlic powder
- 1 teaspoon ground black pepper
- 1 teaspoon salt
- 1 teaspoon paprika
- 1/2 cup seasoned bread crumbs

Directions:

1. In a shallow dish, mix together the garlic powder, pepper, salt, paprika, bread crumbs and flour. In a separate dish, whisk together the milk and egg.
2. Heat the oil in an electric skillet set to 350 degrees F (175 degrees C). Dip the chicken into the egg and milk, then dredge in the dry ingredients until evenly coated.
3. Fry chicken in the hot oil for about 5 minutes per side, or until the chicken is cooked through and juices run clear. Remove from the oil with a slotted spatula, and serve.
4. Serves 4



FN Colson promoted to E-3!



JOIN TODAY



Baywatch rights an overturned Hobie Cat.



Homeland Security

THE BREAKWALL

Editors: AUX Ray J. Pages
ITJG Charles Paris

USCGC HALIBUT
(WPB 87340)
13871 Fiji Way
Marina Del Rey, CA 90292
310.823.2300



HALIBUT Morale ORDER FORM



NEW HALIBUT Trucker Ball Caps

No. Ball Caps _____ @ \$15 each = \$ _____



Official USCGC HALIBUT Crew T-Shirts

No. of each Size _____XXL _____XL _____L _____M

No. of T shirts _____ @ \$20 each = \$ _____



Official USCGC HALIBUT Unit Ball Caps

No. Ball Caps _____ @ \$15 each = \$ _____



HALIBUT Crew Hooded Pullover Sweatshirt

No. of each Size _____XXL _____XL _____L _____M

No. of Sweatshirts _____ @ \$40 each = \$ _____

Donation to Morale Fund \$ _____

Please Add \$8.95 for shipping on all orders Make checks payable to

SECTOR LA/LB MORALE ATTN: HALIBUT

ORDER TOTAL \$ _____

Please send this order form & checks to:

**HALIBUT MORALE
13871 Fiji Way
Marina Del Rey, CA 90292**

Questions? 310.823.2300 or
Charles.W.Paris@uscg.mil

Name										
Address										
City										
State	Zip			-						
Home Ph	-	-	-	Cell	-	-				
Work Ph	-	-	-	Ext.						
Email										

You will receive a confirmation email when your order has been shipped