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THE KWAJALEIN HOURGLASS

The crew from Hawaii Explosives and Pyrotechnics, Inc. takes a quick break Monday afternoon before putting the finishing touches on the fireworks barge anchored off Emon Beach. From left to right, Simon Valenzuela, Richard Bishop, Sam Kamelamela, Robert Subica and owner Donald Pascual. For more, see page 4.

Photo by Jordan Vinson



Staff sergeant re-enlists

Hourglass Reports

U.S. Army Garrison-Kwajalein Atoll's Staff Sgt. Geraldine Turituri re-enlisted in the Army Aug. 29 during a special ceremony at the USAG-KA Headquarters Building on Ocean Road.

It was an important milestone in the staff sergeant's career. Having enlisted in the Army in June 2007, she celebrated seven years of active duty in June. She's now added at least another six years to her resume, and by the looks of it she'll likely re-enlist again further down the road.

"I definitely plan on retiring from the Army," she said. "I have yet to find a reason to dislike the Army. I enjoy being in the military and will make it a career."

During her tour on USAG-KA, Turituri has worn a couple of hats. She's both the Command's human resources sergeant and the postal sergeant at the Kwajalein Post Office. Her job at the Post Office keeps her particularly busy, but she enjoys the fast pace and the synergy of her crew.

"Aside from being the only government person on the team, I love working with our [Kwajalein Range Services contractors]," she said.

Turituri arrived on USAG-KA in May 2013 and immediately fell in love with the place.

"I love the water, plane rides to Roi, weekend barbecues at the beach and especially watching the sunrises and sunsets," she said. "This is a place that I will always remember for the rest of my life."

Turituri is slated to PCS in November. Her next station will be in Wiesbaden, Germany, where she'll work in the U.S. Army Europe Headquarters as a human resources sergeant.



Staff Sgt. Geraldine Turituri is re-sworn into the Army by USAG-KA Commander Col. Nestor Sadler during a re-enlistment ceremony Aug. 29.

IN REMEMBRANCE OF THOSE WHO PERISHED SEPT. 11, 2001.

... IN A LARGER SENSE, WE CAN NOT DEDICATE – CAN NOT CONSECRATE – WE CAN NOT HALLOW – THIS GROUND. THE BRAVE MEN, LIVING AND DEAD, WHO STRUGGLED HERE, HAVE CONSECRATED IT, FAR ABOVE OUR POOR POWER TO ADD OR DETRACT IT.

– PRESIDENT ABRAHAM LINCOLN
GETTYSBURG,
NOV. 19, 1863



Please join the community for a 9/11 Remembrance and "Shoulder to Shoulder" Suicide Awareness Run/Walk at 6 a.m., Sept. 11 by the Flag Poles, near the Kwaj Lodge. It will serve as both a means to honor those who perished during the attacks on Sept. 11, 2001 and to increase awareness of the signs of suicide.

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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Under the hood at the ZDF

Article and photos by Jordan Vinson
Associate Editor

Dave Nobis walks me down a chilly hallway during a recent tour of the Zamperini Dining Facility kitchen and storage areas. The Kwajalein Range Services manager of Dining Services raises his hand and offers a quick hello to white-shirted employee who's pushing a wheeled cart. It's brimming with boxes of frozen chicken breasts he just grabbed from a large walk-in freezer jutting off the side of the hallway. The employee pulls the cart through the outermost door of the building and disappears around the corner into the humid late-morning heat.

Curious, I walk to the door and take a peak outside around the corner and see the employee wheel the cart across a stretch of blacktop, open another door to the left of Sunrise Bakery and pull the cart inside, disappearing again.

That's a rather "unorthodox" route to take to the kitchen, I think out loud; surely there's a shorter way. Then Nobis reminds me that's the only route employees have to get to and from the kitchen and the ZDF's food storage areas.

The building space separating both areas has been condemned.

Compared to Nobis' larger problem, that inconvenient food transportation route is just that—an inconvenience. It's part of a larger thorn that has been stuck in Dining Services' side for more than two years. Nobis tells me of how the ZDF's main kitchen, a tall building immediately behind the cafeteria was, at one time, slated for an important upgrade, but then shortly after not only denied the upgrade, but also declared unsafe, condemned and marked off limits to employees and patrons.

"About two years ago our main kitchen area was closed. ... It was just going to be refurbished," he explains. "In the interim, I designed a temporary bakery kitchen, and some other things to go along with it—the breezeway [connecting the kitchen and the cafeteria] and so forth."



Pork chops are pulled out of one of the kitchen ovens before being carted out to the serving lines for lunch



Arti Anitak, a cook at Kwajalein's Zamperini Dining Facility, pushes a cart through the bakery kitchen. Parked immediately between the Sunrise Bakery and the ZDF, the kitchen was originally designed to serve as a temporary two-month work space for ZDF staff. But two years later, this little kitchen is still the site where staff cook every meal served at the cafeteria.

He designed the small bakery kitchen with the belief that his staff would only work out of it for about two months until Public Works crews finished the upgrade to the main kitchen. His cooking, serving and cleaning teams would try to make do with less ovens, grills, fryers, wash stations and storage spaces for a limited time and provide a more modest menu until the kitchen upgrade was complete. Once complete, they'd move back to the main kitchen, and the new, smaller bakery kitchen would be used solely to support the Sunrise Bakery and catering services.

However, core tests designed to determine the soundness of the main kitchen's overall building structure threw everyone for a loop.

"They determined that the building was structurally unsound," Nobis says. Public Works had taken samples of the health of the concrete in the building's support columns during the kitchen's upgrade and came back with the bad news. You can still see the holes that engineers bored into the building's skeleton to get the samples.

It's been shuttered up ever since.

See ZDF, page 6



The ZDF's main kitchen is no longer with us. The structure is still there, but it's weak and unsafe. Having succumbed to the elements over time, it was condemned two years ago.

Big Island fireworks crew ignites Kwaj sky

Article and photos by Jordan Vinson
Associate Editor

Monday night at Emon Beach was ground zero for an exhibit of explosive fireworks not seen on Kwajalein in four years. More than half of the island's population, if not more, plopped down along the shoreline of Emon Beach at twilight with beach chairs to enjoy the show.

After hours of fun playing beach volleyball, making crafts and fish print T-shirts, grilling out with friends and family and enjoying live music by Kwaj rock band Radar Love, the 8:30 p.m. fireworks show was a fitting end to residents' and visitors' Labor Day on Kwajalein.

Sponsored by Quality of Life and organized Kwajalein Range Services' Community Activities department, the show boasted thousands of concussive blasts and bright flames that arced high into the night sky and illuminated the water below. And at a distance of only a couple hundred yards from the launch site, residents had a picture-perfect view.

But for the show's 15 minutes of radiant action, a team of men spent days laboring under the equatorial sun to prepare the show's firepower.

For many people, it would seem unsettling to see hundreds of hours of their hard labor go up into flames in only a few minutes. But for the explosives and pyrotechnics experts who executed the show, those 15 minutes are what they live and work for.

Continue reading for look at what it takes to pull off a professional fireworks show on Kwajalein.

Skippping across the bright blue water in a B-boat early Monday afternoon, a Small boat Marina employee takes Donald Pascual and me north out of the harbor to a barge anchored a couple hundred yards offshore.

A middle-aged Hawaiian man with a white, bushy mustache and 30 years of experience in the fireworks business, Pascual is the owner of Hawaii Explosives and Pyrotechnics, Inc., the Big Island, Hawaii company contracted by KRS to execute the Labor Day Fireworks Show. He's allowed me to take a tour of the barge where his team is busily wiring up the remaining fireworks for the night's show.

Having pulled up alongside another B-boat tied up along the barge, we hop

across it and climb up a rope step ladder to the surface of the vessel. Pascual throws a dozen cans of sweet tea into an icy cooler, and I take a look around. It's my first behind-the-scenes look at the gear that goes into pulling off a professional fireworks show, and it's impressive.

"You've got about, close to 1,500 pounds of product here and about 600 pounds of explosives," Pascual says, showing me around the site. Packed together in wooden racks, rows and rows of long, black cylinders point toward the sky. Called guns, or mortars, they number about 500 in all, and they range in size from about 3 inches in diameter up to 10 inches.

"Those are 10-inch guns and 8-inch guns," Pascual says, pointing to a row of bucket-sized mortars 25 yards away at the stern of the barge. They're the howitzers of the show, and they pack a punch. By the looks of it, though, most of the mortars are mid-sized with mouth widths of between 3 and 6 inches. Each is loaded with a pear-shaped aerial shell packed with combustible black powder—a mixture of potassium nitrate, charcoal and sulfur—and an array of metal salts grouped into small dough-like clumps called stars. While it's the black powder that gives the shell lift-off and the energy needed to detonate, Pascual says, the stars are responsible for the explosions of colorful sparks streaking through the sky. Getting the shell's different components to fire at the right moment requires precision, he says.

"The black powder is the lift that lifts the shell up. Inside there's more black powder, and it's called a burst," he says. "So as it's going up, there's a timing fuse that is lit by the lift charge. And when it reaches its planned height, the timing fuse will ignite the stars inside the ball."

The fireworks that Hawaii Explosives and Pyrotechnics, Inc. uses in its shows are a mix between shells designed by the company's own technicians and shells designed by other companies. There is always the drive to get their hands on the newest designs and gear to keep the performances fresh.

"I go to China twice a year," Pascual says. "We design [a shell] ourselves and have it manufactured right there in China. And then we buy whatever else we



A couple lie together on the beach to watch the Labor Day Fireworks Show Monday night. In the background, aerial shells rocket out of mortar tubes before exploding into brilliant streaks and sending shock waves across the island.

need. Everyone else does the same thing. We just get the best of what there is."

To trigger the lift that blasts the shells into the sky, a group of long yellow- or orange-colored strings called igniters are connected to each shell. The team leads the other end of the igniters up through the mouth of the mortar and down to the floor of the sun-baked barge where they're plugged into a black briefcase-looking contraption of hard plastic called a module. There's a module for every pod of mortars, more than a dozen in all.

"The modules determine the sequence of the firing and the creativity of the show and how you want to present it," Pascual says. "To paint the sky, you use that. And you wire all these modules to a firing panel."

Hunkered down behind a raised structure of thick steel at the stern of the barge for safety, the crew uses what it calls a firing panel to remotely trigger each module during the show. It's what a layman might call a detonator—just a

See FIREWORKS, page 7

A look at the Labor Day firepower



1 Pods, or batteries, of mortar tubes stand in rows atop the surface of a barge anchored offshore. The mortars range in size from diameters of 3 inches to 10 inches on the upper end. The initial firing of black (coal) powder in a shell creates intense pressure, forcing the shell out of the tube and upward hundreds of feet into the sky.

2 A 3-inch aerial shell sits atop its mortar tube. Each is packed with combustible black powder—a mixture of potassium nitrate, charcoal and sulfur—and an array of metal salts grouped into small dough-like clumps called stars. While it's the black powder that gives the shell liftoff and the energy needed to detonate, the stars are responsible for the explosions of colorful sparks streaking through the sky. Stars made of different metal salts create different colors.



3 Attached to each shell is a long orange- or yellow-colored igniter string that is plugged into a contraption the crew calls a module. "The modules determine the sequence of the firing and the creativity of the show and how you want to present it," Pascual says."



4 The firing panel is a piece of equipment that the crew uses to wirelessly activate the modules and, in turn, the aerial shells. Its wireless connectivity allows the crew to trigger the modules at a safe distance away from the launch site.

5 Donald Pascual, the owner of Hawaii Explosives and Pyrotechnics, Inc. holds the crew's Pyromate firing panel and stands behind a raised structure of thick steel that he and the guys used for protection during the Labor Day Fireworks Show Monday.

Based out of the Big Island in Hawaii, the company does about 200 shows each year, Pascual said—mostly in Hawaii. The crew does travel outside the Hawaiian Islands for special performances. They've done a handful of shows in Majuro, for instance. And Monday's show was one of several that Hawaii Explosives and Pyrotechnics, Inc. has done on the island in the past.

September is Suicide Awareness Month

By Ray Drefus
USAG-KA Resiliency Instructor

September is the 10th most common cause of death in the United States, averaging more than 38,000 deaths per year. (2005-2012) Throughout September, the Army is emphasizing suicide awareness and prevention. Bottom Line: one suicide is one too many.

Suicide is preventable, but predicting who will decide to kill themselves can be difficult, but not impossible. The following warning signs may mean someone is at risk for suicide:

- Talking about committing suicide.
- Exhibiting drastic changes in behavior.
- Withdrawing from friends and social activities.
- Feeling excessive guilt or shame.
- Giving away prized possessions.
- Seems preoccupied with death and dying.
- Has attempted suicide before.
- Preparing for death by writing a will.
- Talking about feeling hopeless and helpless.

- Feeling trapped—like there is no way out.
- Abusing drugs or alcohol.
- Feeling strong anger or rage.
- Appearing depressed or sad.

75 percent of those who die by suicide do exhibit some of the above warning signs. The risk of suicide is greater if a behavior is new or has increased and if it seems related to a painful loss or event. Always take suicide warning signs seriously by contacting a health professional.

Please join the community for a 9/11 Remembrance and “Shoulder to Shoulder” Suicide Awareness Run/Walk at 6 a.m., Sept. 11 by the Flag Poles, near the Kwaj Lodge. It will serve as both a means to honor those who perished during the attacks on Sept. 11, 2001 and to increase awareness of the signs of suicide.

ZDF, from page 3

More than two years later, Nobis and the ZDF staff are still operating out of that little temporary kitchen behind the bakery—a fraction of the space and gear they had before.

“Where we thought we were going to be only a short time is where we’ve been for over two years,” Nobis says. “Our equipment that we used to have was downsized to maybe a tenth of what we had.”

But until the overhaul of the old Yuk Club building wraps up a couple years down the road, that’s all they have to work with.

It’s not all bad news, though.

Kwaj is in the tropics. Salt spray, rain, wind and the sun’s harsh equatorial UV rays constantly pound the installation’s structures. Tools, bikes, buildings—almost everything—deteriorate over time. People here know this; it’s happened plenty of times before. The silver lining is that people learn; they adapt; and they make do with what they’ve got.

That’s precisely what the Dining Services staff has done and continues to do, Nobis says. Having accepted the main kitchen’s fate, he and his team set out to do more with less.

The goal? Transform the original menu coming out of the bakery kitchen—a rather limited variety given the kitchen’s small workspaces and fewer cooking appliances—into a more substantial menu you’d get from a much larger kitchen. It’s taken time, Nobis admits, and the ZDF is still evolving. But there are several marked improvements in the cafeteria’s menu quality and variety.

One of the most obvious boosts to the ZDF dining experience is the salad bar that Nobis’ team installed a couple months ago, he says. Continually filled with a more consistent and varied supply of vegetables and sides, it was a project that residents who voiced their opinions at monthly Dining Committee meetings encouraged ZDF staff to explore.

Nobis also spends a lot of his time figuring out unique dishes his crew can cook up using the same ingredients and foodstuffs they get from the installation’s Dining Services suppliers, the Defense Commissary Agency and the Defense Logistics Agency.

“I’m introducing some new items to the menu,” he says. “We’ve got a cook-to-order Mongolian barbecue coming up. And last night we had a baked potato bar. We’re introducing some new sandwiches. We’re going to do a build-your-own BLT night.” Nobis has unveiled a new firecracker-grilled salmon entrée, as well as healthier stir-fry dishes. And knowing that Mexican food is always a crowd pleaser, he’s working on more south-of-the-border dishes like pork carnitas and taco pizza.

Among the goal of exceeding Army food safety regulations, improving and diversifying the ZDF menu is a top priority for Nobis. It’s a lot of work, he says, and now that there are more mouths to feed, the job is even more demanding.

“It requires a lot of coordination and planning and timing. And a lot of teamwork from my supervisors, cooks, servers and cleaning staff,” he says.

“Because we’re not only feeding the unaccompanied. ... Any badge worker can now dine at the facility on their normal work days. So, instead of being restricted to meal card holders only, we’re now feeding even more people out of that kitchen.”

At the end of the week Nobis and the cafeteria staff know that their hard work goes a long way. He immediately acknowledges the link between menu quality and variety one on hand and community morale on the other.

“This is one of their benefits. And they expect more,” he says. “We continue to try to please the residents, and you know do the best that we can.”

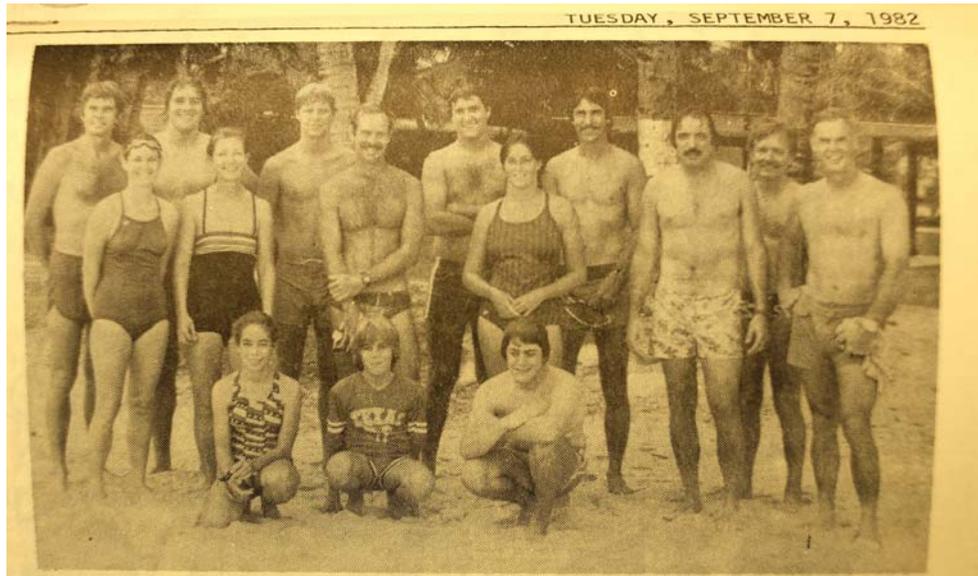
Looking forward, Nobis says that the feedback that the ZDF and Dining Services staff get via the ongoing KRS quality of services surveys is important. Because the Yuk Club renovations will not be done until a couple years down the road, the Kwajalein unaccompanied and other badge workers—more than 700 people a day—will continue to dine at the cafeteria.

“We look at those requests, and we see if we can accommodate them to the best of our ability. You know, I think it’s a good avenue for communication, and it’s a way to obtain feedback from our residents.”

Still, he can’t wait to get into the larger kitchen at the Yuk Club building.

“I think that will be a huge move in the right direction. We’re going to not only be operating base dining out of there, but we’re going to have a retail restaurant, a bar and banquet facilities. So, yeah, it will be great for the community.”

The Kwajalein Hourglass Time Capsule



TUESDAY, SEPTEMBER 7, 1982

Below: a short Sept. 7, 1982 article about a Carlson-to-Kwajalein swim that 21 Kwaj residents did that September. Accompanying photo at left.

By Denny Bunn

Neither wind, nor waves, nor scary creatures could keep the swimmers from their appointed rounds—which in this case was a swim from Carlson to Kwajalein.

As the swimmers left Carlson Saturday morning, Aug. 28, all they had was a microscopic view of a small beach three miles away called Emon.

The 21 swimmers, with four escort boats, departed Carlson rather than Kwajalein due to the wind direction. There were swimmers who went the whole way, relay swimmers and some in between. Attire ranged from swim suits only to full snorkeling gear.

The escort boats provided floating aid stations, cheers, songs and general entertainment.

After over two hours these amphibians started emerging from the sea to Emon Beach and, as its name translates, it was "good."

The captains and crews of the four boats were: Jerry Cross, Carolyn Homan, Larry Homan, Ed Taylor, Rosemary Bunn, Gary Duff, Cliff Farthing, Mary Berson and Linda Mouris.

This energetic crew gathered for a group picture before setting off for Carlson Island by boat. But there were no boat rides for the return trip. Swim back was the name of the game.

From left to right, kneeling, are: Lee Shoemaker, Pat Lane and Ken Koppenhaver. Standing, are: John Moore, Gerry Moore, Jim Harper, Vivian Warg, Tom Eastman, Denny Bunn, Mike Thomas, Tricia Harris, John Vissat, Bill Pope, Tom Lane and Ernie Anderson. Those already aboard boats for the trip to Carlson who swam back were: Jean Brown, Ray Smead, Simone Smead, Justine Schwartz, Dave Young and Frank Shoemaker.

Swimmers Make It Again

FIREWORKS, from page 4

very complex one.

By flipping a few switches on the firing panel, the crew is able to ignite the shells at the right time at the right place and in the right order to create the composition in the sky the team shoots for. The timing of the ignitions of the shells and the overall design of the show, however, isn't done on the barge. That's a job the crew does at its shop in Hawaii.

"It's all been done on a computer on the Big Island already," he says. "We've done the scripting of it already. So we lay [the guns and shells] out according to how we scripted the show on the computer. And now we're wiring it all up in the sequence of how it was designed on the computer."

The goal is to leave no margin for error, Pascual says. It's a complex, laborious setup. But the amount of time the crew devotes to double and triple checking the wiring of igniters and the soundness of the shells, mortars and pods is worth the effort.

"We emphasize safety big time," he says. "Like anything, when you're dealing with explosives, you know, it's not apples and oranges, yeah. You treat it with respect. ... Know what you're doing. We take all our guys to a lot of training first before they can come out and work."

Second to safety, Pascual says, is the viewer's experience.

Knowing that Kwajalein had been without fireworks for four years, he said that he and his guys were going to pull off an excellent performance.

"We're going to paint the sky just for you," he says pointing at my chest.

He pauses and points at me again, adding, "That's for Kwaj—not just you."

Based out of the Big Island in Hawaii, the company does about 200 shows each year, Pascual said—mostly in Hawaii. The crew does travel outside the Hawaiian Islands for special performances, though. They've done a handful of shows in Majuro, for instance. And Monday's show was one of several that Hawaii Explosives and Pyrotechnics, Inc. has done on Kwajalein in the past.

"We really appreciate Kwaj inviting us over again," Pascual says. "Doing this show here has become a tradition for our company. ... So it's like part of the family, you know, doing shows on Kwaj. We really look forward to coming down to Kwaj and doing more down here."

They flew out from Bueholz Army Airfield Wednesday to head back to the Big Island. There, they'll think up new ways to "paint the sky."

DISPATCH FROM ROI



Photos from Jordan Vinson

View from Kwajaj

Email photo submissions to:
usarmy.bucholz.311-sig-cmd.mbx.hourglass@mail.mil



Photos from Jordan Vinson

HELP WANTED

KRS and Chugach listings for on-Island jobs are posted at: Kwajalein, Roi-Namur and Ebeye Dock Security Checkpoint locations; outside the United Travel Office; in the Roi Terminal/Post Office; at Human Resources in Building 700 and on the USAG-KA webpage under Contractor Information>KRS>Human Resources>Job Opportunities. Job listings for off-island contract positions are available at www.krsjv.com.

FOUND

Nice wrench, probably a personal tool that the owner would like returned. Call 50617 or 52486 to identify.

LOST

Children's-sized Seahawks costume football helmet, last seen Halloween 2013, most likely left at a friend's house. Call 52642 if you have seen it.

iPad, lost Sunday evening, reward if returned. Contact Kim at 51256 or 50096.

Sunnuto D4i dive computer, initials "KR" on wrist band, lost in May-June time frame. Please call Kathy 52809 if found.

WANTED

The person who bought the aquarium from Quarters 478a in July. Please come and remove it.

Looking for like-minded IBD readers to discuss latest market strategies for fun and profit. Call Jim at 53490.

FREE PLANTS with pots. Call Seremay at 53550.

PATIO SALE

Religious Services

Catholic

5:30 p.m., Saturday, Small Chapel
 9:15 a.m., Sunday, Island Memorial Chapel
 Roi-Namur service, 4:45 p.m., Second and Fourth Friday of each month. Appointments with Fr. Vic available after dinner.

Protestant

8 a.m., Sunday, Island Memorial Chapel
 11 a.m., Sunday, Island Memorial Chapel
 6:30 p.m., Thursday, Roi Chapel

Latter-day Saints

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

1-6 p.m., today, Quarters 472a. Plants, household items and more.

FOR SALE

1987 Beneteau 432 "Kailuana," \$65,000 or best offer, length 43 Beam 14 Draft 5'10", New 2010 Yanmar 4JH5E, 53hp diesel, three Bedroom, two heads, full galley with 4-burner stove and large fridge, major refit Nov. 2009 - Apr.2011, new electrical, three solar panels and wind generator, autopilot, new cabinetry, flooring, plumbing, upholstery and much more. Email mnast@hotmail.com or call 54203.

Two ocean kayaks and paddles with cover and stand set up at Camp Hamilton, \$350 for one kayak or \$600 for both including stand; tenor saxophone, barely used, in hard case, \$500; alto saxophone, barely used, in hard case, \$250. Call Glen or Lynx at 54641.

Premier Juicer, premium model, used one time, \$50; Rock Board scooter, can be used as traditional scooter or can be pumped with chain drive, \$50; metal baby gate with swinging door, fits door widths of between 38 inches and 42 inches, \$25; vinyl outdoor storage container, 2 feet-by-3 feet-by-6 feet, \$25; Paul Reed Smith semi-hollow body electric guitar, used once, includes practice amp, Snark tuner, hard case, many other extras, \$500. Call 52597.

COMMUNITY NOTICES

THE GREAT KWAJ SWAP MEET, 5-7 p.m. today, behind the ARC. BQ and housing residents are welcome. One complimentary table per household, additional table is \$10. Pick-up service provided; please ask for the pick-up when registering. No oversized items please.

COME OUT to the Island Memorial Chapel Community Cookout at 6 p.m., Sunday, at the chapel. Hamburgers, hotdogs and drinks will be provided. Residents with last names starting with A-M are asked to bring a side dish. Those with last names ending with N-Z are asked to bring a dessert. Children ages 4 and up will have dinner and a movie from 6-8 p.m. with a parent drop off at the MP Room.

KWAJALEIN RUNNING CLUB'S Run-Walk/Swim-Float Biathlon, 4 p.m., Monday, at the Emon Beach Kayak Shack. This is a 2.6 mile run or walk, followed by a 600 yard swim or float. Sign in by 3:45 p.m. Questions? Call Bob or Jane at 51815.

KWAJALEIN SCUBA CLUB monthly meeting, 7 p.m., Wednesday at the Pacific Club. \$100 Prize for the Best Photo of the Month. Don't miss the huge clearance sale at the Dive Locker, 2 for 1 on selected items.

JOIN THE COMMUNITY for a 9/11 Remembrance and "Shoulder to Shoulder" Suicide Awareness Run/Walk at 6 a.m., Thursday, at the Flag Poles near the Kwaj Lodge. Honor those who perished during the 9/11 attacks, and raise awareness of the

threat of suicide and by either walking or running with friends and family. Commander Col. Nestor Sadler will lead a 2 mile run, and KRS President Cynthia Rivera will lead a 1 mile walk. Questions? Email Ray Drefus at raymond.w.drefus.civ@mail.mil. *This is an event that was originally scheduled for Sept. 13; please note the date change.

UPCOMING EMPLOYEE Assistance Program classes. Bariatric Support Class, Tuesday; ADHD Support Class, Thursday; Smoking Cessation Classes, ongoing, call for appointment. All classes take place at 4:45-5:30 p.m. at the Hospital Conference Room. Questions? Call the EAP at 55362.

ALL WOMEN ARE INVITED to join us for the Christian Women's Fellowship 2014-2015 kick-off at 12:30-2 p.m., Sept. 14, at the REB. Lunch is provided. Questions? Call Jenn Anderson 51955.

WOULD YOU LIKE to be added to the CYSS Babysitter List? If you are between the ages of 13-18 or will be 13 in the next six months, please email Michelle Huwe at michelle.r.huwe.ctr@mail.mil or call 53610 to sign up for the 4-H Babysitter Training Class. The training will take place at 1-4 p.m., Sept. 25, and 4-6 p.m., Oct. 4. Registration ends Sept. 20.

IT'S REGISTRATION TIME! All children who participate in CYSS activities are required to renew their membership every year. All renewals are due by Sept. 30 and are active for one year. Request a registration packet from the Central Registration Office from 7 a.m.-5:30 p.m. Tuesday through Saturday. Questions? Call 52158.

GET READY for the 4th Annual Halloween Party at the Vet's Hall Oct. 26. Come on down for and join us for a ghoulish night of fright. Costume contest with cash prizes, drink specials and entertainment by Radar Love. Questions? Call Mike Woundy or Jan Abrams.

WORLD WIDE DAY OF PLAY. Come join us at the Youth Center field for games and inflatables. The teens will be coming up with games for the youth to play. Register at the CYSS Central Registration Office by calling 52158. Questions? Contact Katrina Ellison at Katrina.m.ellison.ctr.@us.army.mil.

ATTENTION DIVERS: Please do not place SCUBA tanks on the top of the new dip tan at Emon Beach. The tanks will chip the tank's new finish.

E-TALK: For your safety and theirs, do not attempt direct contact with whales or dolphins. Respect their space, and use caution and common sense. It's always best to watch safely from a distance. Follow these guidelines, and your next encounter will be safe and fun!

SAFELY SPEAKING: When you go into a building, do you look for a second exit in case of an emergency? So what are some of the hazards and precautions of island living.

Captain Louis S. Zamperini Dining Facility

Lunch

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Sept. 13
Kwaj Fried Chicken	Baked Meatloaf	Chicken Wings	Cornish Hen	BBQ Spareribs	Fire Cracker Salmon	Lasagna
Sweet and Sour Pork	Chicken Chow Fun	Oriental Veggie Stir-fry	Stuffed Cabbage	Garden Veggie Salute	Cajun Grilled Potatoes	Italian Chicken Breast
Crab Benedict	Lyonnais Potatoes	Scalloped Potatoes	Wild Rice	Potatoes Romanoff	Mini Taco Bar	Garlic Toast

Dinner

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Sept. 13
Spaghetti	BBQ Roast Beef	Grilled Chicken	Prime Rib	Mongolian BBQ	Salisbury Steak	Build Your Own BLT
Oriental Chick. Stir-fry	Turkey Cordon Bleu	Beef Enchiladas	Picante Chicken	Teriyaki Pork Chops	Baked Ravioli	Oven Fried Chicken
Garlic Bread	Rice Pilaf	Three Cheese Macaroni	Veggie Pasta	Egg Rolls	Oven Roast Potatoes	Mashed Potatoes

AC Power Cord Recall

On Aug. 26, Hewlett Packard announced a worldwide voluntary recall and replacement for affected AC power cords distributed worldwide with HP and Compaq notebook and mini notebook computers, as well as with AC adapters provided with accessories such as docking stations, sold from Sept. 2010 through June 2012. For more information go to <https://h30652.www3.hp.com/>.



Ilo Okwoj 26, 2014 Hewlett Packard ar kadriwojlak juon kojella nan ibelakin lalin nan kabojrak kojorbale im karoole toon plug in HP im Compaq notebook im mini notebook computer ko, barenwot AC adapter an docking stations ak jikin jaaj ko, im rekar wiakaki jen Jeptomba 2010 nan Juun 2012. Nan bok melele ko relap lak etal nan <https://h30652.www3.hp.com/>.

Kwajalein Range Services Ri'katak Lunch Program Needs Your Support

KRS provides lunch meals for 49 guest students from Ebeye (Ri'katak Lunch Program) since they do not have the opportunity to return home as the island resident students do. These meals are not provided as part of the contract, but rather they are supported by voluntary donations. Individuals, companies, and different organizations may voluntarily contribute to the program to ensure that Ri'katak students have a nutritious meal for lunch. The box lunches include deli sandwiches, baked chicken and rice, fruit, vegetables, water, and cookies. All of the lunches are prepared by Zamperini Dining Facility and are delivered to the schools. The cost of each lunch is \$3.40 daily per student and based on a 180-day school year, the total cost per student for the entire academic year is \$612. Voluntary donations can be made in any amount up to and including a full year's worth of lunches. Anyone wishing to support this worthwhile cause may send a donation to Janette Bishop in Building 603 (Hospital Administration Office, 2nd Floor). Checks should be made out to "KRS" and annotated in the remarks section to indicate "Ri'katak Lunch Program."

For questions, email Janette Bishop at juanita.a.bishop.ctr@mail.mil or Kimm Breen at kimberly.r.breen.ctr@mail.mil.

Notice of Availability Kwajalein Fuel Farm Bulk Storage Facility Replacement Final Environmental Assessment

The U.S. Army Space and Missile Defense Command/Army Forces Strategic Command (USASMDC/ARSTRAT) has completed a Final Environmental Assessment (FEA), prepared in accordance with the National Environmental Policy Act (NEPA) of 1969 and the Council on Environmental Quality regulations implementing NEPA. The Kwajalein Fuel Farm Bulk Storage Facility Replacement FEA analyzes the impacts of replacing and optimally reconfiguring major portions of the existing Kwajalein Fuel Farm Bulk Storage Facility. This Proposed Action includes the demolition of 10 bulk fuel storage tanks and the demolition of the Petroleum, Oil, and Lubricant Operations Building FN777; the construction of 8 new fuel storage tanks; a new filter building with jet fuel receipt filtration; modifications to Pumphouse FN934; and a new Petroleum, Oil, and Lubricant Operations Building on Kwajalein Island. Based on the analysis, USASMDC/ARSTRAT has determined in the FEA that proposed demolition and construction activities are not expected to result in significant impacts to the environment. A final signed Finding of No Significant Impact (FONSI) and the FEA are available at www.govsupport.us/kffbsfrea and at the following locations:

Office Lobby of the Republic of the Marshall Islands
Environmental Protection Authority, Majuro, Marshall Islands

Office Lobby of the Republic of the Marshall Islands
Environmental Protection Authority, Ebeye, Marshall Islands

Grace Sherwood Library
P.O. Box 23
Kwajalein, Marshall Islands
APO, A.P. 96555

Roi-Namur Library
Roi-Namur, Marshall Islands

Public comments on the EA and Draft FONSI were accepted from 19 May through 17 June 2014. Revisions based on comments received were included in the final version as applicable. An Environmental Impact Statement is not required. Thus, the signed FONSI is being distributed to various individuals and agencies to include with their copy of the Kwajalein Fuel Farm Bulk Storage Facility Replacement FEA. Questions regarding these documents or requests for additional copies should be addressed to:

U.S. Army Space and Missile Defense Command
ATTN: SMDC-EN (D. Harris)
P.O. Box 1500
Huntsville, AL 35807-3801
Or fax to
SMDC-EN (D. Harris), Huntsville, AL
(1)-(256)-955-6659

Lunch

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Sept. 13
Korean Beef Steak	Beef Fajitas	Grilled Chicken Breast	Beef Stew	Char Siu Pork Sand.	Tuna Casserole	Lasagna
Roast Duck	Chick. w/ Orange Sauce	Fried Zucchini	Chicken Strips	Beef Stir-fry	Yankee Pot Roast	Spaghetti
Veggie Frittata	Breakfast Burrito	Wild Rice Pilaf	Hot Spiced Apples	Veggie Fried Rice	Veggie Medley	Cheesy Garlic Bread

Dinner

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Sept. 13
Jambalaya	Spaghetti	Chick. Fried Steak	Carved Roast Beef	Fried Chick. and Waffle	Sauerbraten Pork	Cuban Sandwich
Roast Beef	Meatballs	Chicken Curry	Herb Chicken	Chili Mac	Schnitzel	Chicken Wings
Mashed Potatoes	Garlic Bread	Mashed Potatoes	Corn on the Cob	Mashed Potatoes	Braised Red Cabbage	Red Potato Wedges

Café Roi

Yokwe to the new teacher at Kwajalein Elementary School

Tara Smith is the new vocal music teacher at Kwajalein Elementary School, where she's already working with the island's youth from kindergarten to sixth grade. She heard about Kwajalein at an overseas job fair in Iowa, and so far she says her experience on the island has been great. She's looking forward to relaxing, reading and learning to snorkel.



THUMBS UP!

... to Joanie Drefus for organizing and cleaning the Hobby Shop and also for stepping up in the office; your dedication and hard work is noticed and appreciated. Plus you do it with a smile, continuing to make the Hobby Shop the "Happy Shop"!

... to Jim Hockenberger, Andy Carden, Brad Pinnell and Dan Eggers for cleaning, re-stacking, and organizing the wood in the Wood Shop; your hard work was noticed! Great job, guys!



Ready and Resilient Wellness Calendar

Events are sponsored by the Community Health Promotional Council and are free of charge to the community.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Sunday 1. Spiritual Resilience, see page 10. All welcome. 2. Smoking Cessation Classes, open enrollment, call 55362.	Monday 1. Yoga, 1 p.m., CRC Room 7. 2. Pick-up Soccer, 6 p.m., Brandon Field. 3. Run/Walk-Swim/Float Biathlon, 3:45 p.m., Emom Beach	Tuesday 1. Cross Fit, 5:30 a.m., Family Pool. 2. Bariatric Support Class, 4:45 p.m., Hospital Conference Room 3. Pick-up Tennis, 5:30 p.m., Tennis Court.	Wednesday	Thursday 1. Cross Fit, 5:30 a.m., Ivey Gym. 2. 9/11 Remembrance and "Shoulder to Shoulder" Suicide Awareness Run/Walk, 6 a.m., Flag Poles 3. ADHD Support Class, 4:45 p.m., Hospital Conference Room 4. Pick-up Tennis, 5:30 p.m., Tennis Court. 5. Yoga, 6:30 p.m., CRC Room 7. 6. Alcoholics Anonymous, 7 p.m., REB.	Friday	Saturday 1. Cross Fit, 5:30 a.m., Ivey Gym. 2. Pick-up Tennis, 5:30 p.m., Tennis Courts.

Weather

Courtesy of RTS Weather

Day	Skies	Chance of Rain	Winds
Sunday	Mostly Cloudy	30%	N-NE at 3-8 knots
Monday	Partly Sunny	20%	NE-E at 3-8 knots
Tuesday	Partly Sunny	20%	E-SE at 3-8 knots
Wednesday	Partly Sunny	20%	ENE-SE at 3-8 knots
Thursday	Mostly Cloudy	30%	SE-S at 3-8 knots
Friday	Partly Sunny	20%	Light and variable

Yearly total: 78.16 inches
 Yearly deviation: +25.27 inches

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

	Sunrise Sunset	Moonrise Moonset	Low Tide	High Tide
Sunday	6:40 a.m. 6:54 p.m.	5:09 p.m. 4:23 a.m.	9:06 a.m. -0.6' 9:10 p.m. -0.5'	2:42 a.m. 4.4' 3:12 p.m. 3.9'
Monday	6:40 a.m. 6:54 p.m.	6:03 p.m. 5:23 a.m.	9:45 a.m. -0.9' 9:53 p.m. -0.9'	3:25 a.m. 4.8' 3:51 p.m. 4.4'
Tuesday	6:40 a.m. 6:53 p.m.	6:56 p.m. 6:23 a.m.	10:21 a.m. -1.1' 10:33 p.m. -1.1'	4:06 a.m. 5.1' 4:28 p.m. 4.7'
Wednesday	6:40 a.m. 6:53 p.m.	7:47 p.m. 7:21 a.m.	10:56 a.m. -1.2' 11:12 p.m. -1.0'	4:44 a.m. 5.1' 5:05 p.m. 4.8'
Thursday	6:40 a.m. 6:52 p.m.	8:38 p.m. 8:19 a.m.	11:30 a.m. -1.0' 11:50 p.m. -0.8'	5:20 a.m. 4.9' 5:40 p.m. 4.8'
Friday	6:40 a.m. 6:51 p.m.	9:29 p.m. 9:15 a.m.	12:03 p.m. -0.7' -----	5:56 a.m. 4.5' 6:15 p.m. 4.6'
Sept. 13	6:39 a.m. 6:51 p.m.	10:20 p.m. 10:11 a.m.	12:27 a.m. -0.5' 12:34 p.m. -0.3'	6:30 a.m. 4.0' 6:50 p.m. 4.2'