

# “The Fun One”

VOLUME 7, NUMBER 11 NOVEMBER 2016



**Flotilla 33-1  
40 & 8 Club  
3113 S. 70 St.  
Omaha, Nebraska**

## FLOTILLA 33-1 OFFICERS

Flotilla Commander (FC) - Barb Westcott  
Vice Flotilla Commander (VFC) -  
James Miller  
Immediate Past Flotilla Commander (IPFC) -  
Jim Westcott  
Secretary (FSO-SR) - Jean Goble  
Treasurer (FSO-FN) - George McNary  
Communications (FSO-CM) - James Miller  
Communication Services (FSO-CS) -  
Barb Westcott  
Information Services (FSO-IS) -  
Barclay Stebbins  
Diversity (FSO-DV) Shane Wilson  
Materials (FSO-MA) - Bernie McNary  
Marine Safety (FSO-MS) - Shane Wilson  
Aids to Navigation (FSO-NS) - Shane Wilson  
Member Training (FSO-MT) - George McNary  
Operations (FSO-OP) - Warren Koehler  
Public Affairs (FSO-PA) - Jim Westcott  
Publications (FSO-PB) - Barb Westcott  
Public Education (FSO-PE) - Richard Goble  
Human Resources (FSO-HR) - Richard Goble  
Program Visitor (FSO-PV) - Doug Wells  
Vessel Examiner (FSO-VE) - Doug Wells

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Guard Auxiliary.

**On Facebook we are found at:  
USCGAUX Flotilla 85-33-01**

## SCHEDULE OF EVENTS

21 November	Flotilla Meeting / Election
24 November	Thanksgiving
10 December	Division Holiday Party
17 December	Flotilla Holiday Party
19 December	<b>NO FLOTILLA MEETING</b>
25 December	Christmas Day
31 December	New Years Eve

**See the calendars and check our website  
for possible date changes**

## INSIDE THIS EDITION

Flotilla Officers .....	2
Schedule of Events .....	2
Flotilla Commander's Message .....	3
Division Pictures .....	4-5
Information Bug .....	6-10
November Calendar .....	11
December Calendar .....	12

**Want to see more pictures?  
Please remember to check out the website at:  
[http://wow.uscgaux.info/WOW\\_signin.php?](http://wow.uscgaux.info/WOW_signin.php?)**



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## FLOTILLA COMMANDER'S MESSAGE



### NOVEMBER 2016

**I wish to thank our members that were at the division meeting. It was very nice to meet Bob Tippet, DCOS. He reminded us all that the US Coast Guard relies on the members of the auxiliary to assist them in their mission. We should all take this to heart and be the best that we can.**

**I want to wish you and your families a wonderful Thanksgiving. Please be safe whether at home or traveling.**

**Please remember that our flotilla will have elections at the November 21st meeting.**

**Stay Safe**

*Barb*

**Barb Westcott FC  
8WR 33-01**



# Division 33 Meeting & Elections

Pictures by Jim Westcott, DSO-PA



Bob Tippet, DCOS presenting  
Barclay Stebbins, DCDR, the  
**USCG Auxiliary  
National Commodore's  
Achievement Award**  
In Recognition of Division 33's  
Outstanding Contributions Over  
The Past 50 Years



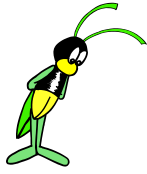
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Brandon Butters, VCDR Elect  
George McNary, DCDR Elect



Richard Goble, SO-PE receiving the  
Instructor of the Year Award  
from Bob Tippet, DCOS with  
Barclay Stebbins, DCDR





# ***BY THE INFORMATION BUG***

*By Barb Westcott*

## ***NOVEMBER NOTES***

<http://www.redcross.org/news/article/Thanksgiving-Safety-Tips>

Millions of people will travel to spend their Thanksgiving holiday with loved ones and the American Red Cross has steps they can follow to help make sure they have a safe trip.

The holiday is also a time when cooks spend a lot of time in the kitchen and there are tips they can use to avoid a cooking fire while whipping up their Thanksgiving dinner.

"The Thanksgiving holiday is one of the busiest times of the year for travelers and we want to make sure everyone remains safe on their trip," said Scott Salemme, Regional CEO of the American Red Cross of the Greater Chesapeake Region. "Cooking is the number one cause of home fires, so we also have information cooks can follow to avoid a fire."

**TRAVEL SAFETY** If plans include driving, travelers should check the weather along their route and plan for travel around any storms that may be coming. Everyone should use their seat belts and no one should drink and drive. Drivers should be well rested and alert and give their full attention to the road – no cell phones. Other driving safety tips include:

- Follow the rules of the road – observe the speed limit.
- Use caution in work zones.
- Make frequent stops. During long trips, rotate drivers.
- Don't follow another vehicle too closely.
- Clean your headlights, taillights, signal lights and windows to help you see, especially at night.
- Turn your headlights on as dusk approaches, or if you are using your windshield wipers due to inclement weather.

**COOKING SAFETY** Cooks should avoid wearing loose clothing or dangling sleeves while preparing the holiday meal. Never leave the stove unattended – if the cook has to leave the kitchen even for a short time, they should turn off the stove. More cooking safety steps are:

- Check food regularly.
- Use a timer as a reminder that the stove or oven is on.
- Keep children and pets away from the cooking area.
- Keep anything that can catch fire - pot holders, oven mitts, wooden utensils, paper or plastic bags, food packaging, and towels or curtains—away from the stove, oven or any other appliance in the kitchen that generates heat.
- Clean cooking surfaces on a regular basis to prevent grease buildup.
- Consider purchasing a fire extinguisher to keep in the kitchen.
- Always check the kitchen before going to bed or leaving the home to make sure all stoves, ovens, and small appliances are turned off.

We wish you a happy and healthy Thanksgiving!

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## 5 Fire-Safety Tips to Keep in Mind This Thanksgiving

<http://abcnews.go.com/blogs/lifestyle/2014/11/5-fire-safety-tips-to-keep-in-mind-this-thanksgiving/>

The kitchen is where the holiday meal magic happens, but it can also be a danger zone, especially on Thanksgiving.

Steven McGill, the battalion chief of Engine Company 9 in Jersey City, New Jersey, said Thanksgiving is typically the most dangerous day of the year.

"Everybody's cooking in the kitchen and it's one of the few days where almost everyone is preparing a meal," he said. "The house is more congested than normal. ... So you have to control the flow in your kitchen to make sure there's no accidents."

### Thanksgiving kitchen fires could ruin the holiday.

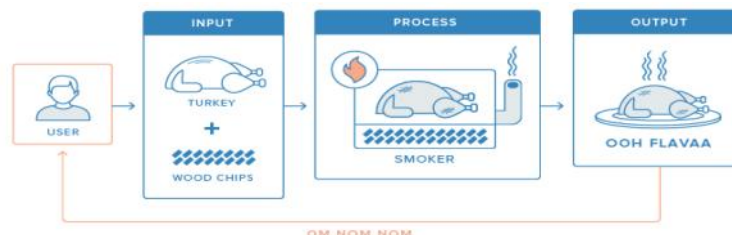
### Thanksgiving safety: How to put out a fire.

### What you need to know about fire safety.

More fires start in the kitchen than anywhere else in the home. And on Thanksgiving, in particular, there are three times as many house fires than any other day of the year, according to the US Consumer Product Safety Commission.

"We've had fires where people took the turkey right out of the freezer, put it right in the oven, forgot to take the plastic off and next thing you know, you have an oven fire," McGill said.

McGill and his five firefighters feasted today, Thanksgiving eve, a tradition for his crew, because Thursday is expected to be one of their busiest days.



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Below, they shared some safety tips for the holiday:

**1. Don't wear loose-fitting clothing around open flames.**

**2. Don't leave your food unattended on the stove or in the oven.** McGill said to make sure a person is always in the kitchen watching the food that's cooking, watching the food that's cooking.

"You should have a zone, around anything around the stove, within like a 3-foot range for children," he said.

**3. If deep-frying turkey, do it outside.**

**4. Never put water on a grease fire.**

**5. Store fire extinguishers in plain sight and near an exit - not under the sink,** according to the National Fire Protection Association. Because fires can double every five to 10 seconds - and can consume a room in just one minute - call 911 first.



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## Food Safety Tips for your Holiday Turkey

<http://www.cdc.gov/features/turkeytime/>

### 1. Safely Thaw a Turkey

Thaw turkeys in the refrigerator, in a sink of cold water that is changed every 30 minutes, or in the microwave.

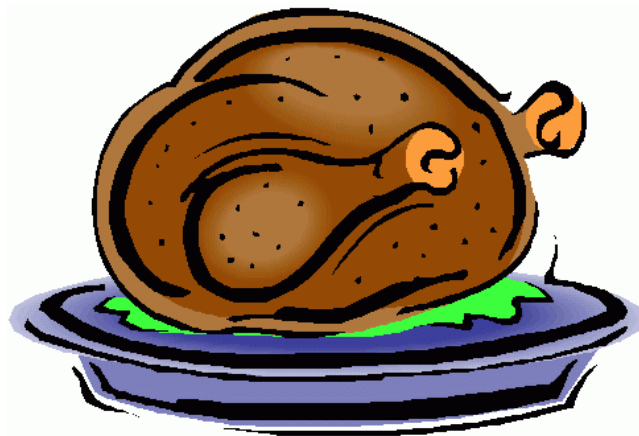
A frozen turkey is safe indefinitely, but a thawing turkey must defrost at a safe temperature. When the turkey is left out at room temperature for more than two hours, its temperature can creep into the danger zone between 40°F and 140°F, where bacteria can grow rapidly.

### 2. Safely Handle a Turkey

Bacteria from raw poultry can contaminate anything that it touches. Thoroughly wash your hands, utensils, and work surfaces to prevent the spread of bacteria to your food and family.

### Take Care with Leftovers

- *Clostridium perfringens* is the second most common bacterial cause of food poisoning. Outbreaks occur most often in November and December.
- Meat and poultry accounted for 92% of outbreaks with an identified single food source.
- Refrigerate leftovers at 40°F or below as soon as possible and within two hours of preparation to prevent food poisoning.



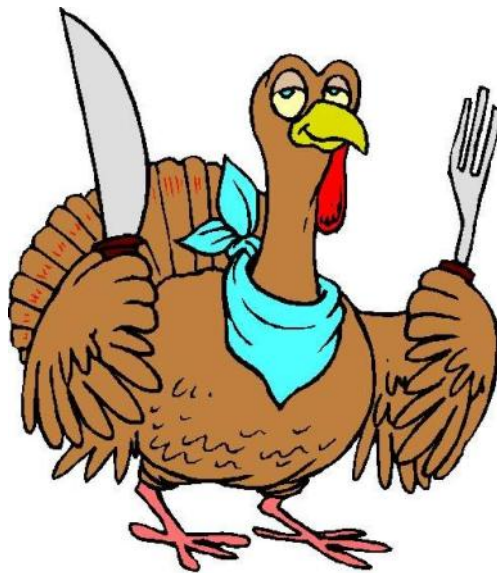
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### 3. Safely Stuff a Turkey

Cook stuffing in a casserole dish to make sure it is thoroughly cooked. If you stuff the turkey, do so just before cooking. Use a food thermometer to make sure the stuffing's center reaches 165°F. Bacteria can survive in stuffing that has not reached 165°F, and possibly cause food poisoning. Learn more about how to [safely prepare stuffing](#).


### 4. Safely Cook a Turkey

Set the oven temperature to at least 325°. Place the completely thawed turkey with the breast side up in a roasting pan that is 2 to 2-1/2 inches deep. Cooking times will vary depending on the weight of the bird. To make sure the turkey has reached a safe internal temperature of 165°F, check by using a food thermometer inserted into the center of the stuffing and the thickest portions of the breast, thigh, and wing joint. Let the turkey stand 20 minutes before removing all stuffing from the cavity and carving the meat. Learn more about [safe minimum cooking temperatures](#) and how to use and calibrate a [food thermometer](#) for turkey and other foods.



# November 2016



Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21 Flotilla 33-1 Meeting & Election Forty & Eight Club	22	23	24 HAPPY  THANKSGIVING	25	26
27	28	29	30			

# December 2016



Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4	5	6	7	8	9	10 Division 33 Holiday Party
11	12	13	14	15	16	17
18	19 NO FLOTILLA MEETING	20	21	22	23	24
25 	26	27	28	29	30	31 