

## SCHIPPERS & CREW HELPS SAVE A LIFE!!

One of the products we work on here at Schippers & Crew is "The ALERT Man-Overboard Alarm" by Emerald Marine Products. This is a product designed to send a signal to a ship when the alarm unit gets wet, such as when the person wearing it falls into the water.

Recently on a coal-mining barge underway on a tributary of the Ohio River, a deckhand fell off the side at 2 A.M. in pitch blackness. Since no one saw him fall in, his life expectancy was then 12 minutes - that's how long he would have before going unconscious and drowning in the cold water.

BUT, he was wearing the man-overboard alarm. The instant he hit the water the transmitter sent the emergency signal back to the boat. The receiver there



The ALERT Man-Overboard Alarm transmitter and receiver by Emerald Marine Products. Details at [www.alert2.com](http://www.alert2.com).

started screeching the alert. The captain stopped the tug and sent out a rescue boat. They found the deckhand in time to haul him in alive and well.

Many people are very happy that Emerald Marine Products makes The ALERT Man-Overboard Alarm. And we here at Schippers & Crew are happy we got to help.



## Schippers & Crew Summer Picnic

**E**very year in August the whole crew heads down to Magnuson Park on Lake Washington in Seattle for picnic fun on the water. This time, early morning rain gave way to afternoon sun which kept things just warm enough for picnic and water activities. Employees brought their friends and family along.

A speedboat with a hired driver took people out for tours of the lake. Some got to cruise over to the other side for a glimpse of Bill Gates' waterfront house. Others opted for a fast-paced bumpy ride or innertubing. There were also jet skis for those up to the challenge.

The picnic games were fun for all that watched. Kids competed in a Donut Race. Just picture fifteen children with hands taped behind their backs, trying to eat one of twenty donuts hanging from a tree. Some chased a donut around in circles; few could even get a bite. It took several minutes before we had a winner.

The adult games started with a Scavenger Hunt. Partners raced to be the first to retrieve a list of 7 items.

There was a fight over the only feather in sight - one person emerged bruised but victorious. The Chubby Bunny contest was hilarious. Competitors tried to hold the most marshmallows in their mouth while saying "Chubby Bunny". The winner was able to hold eight - in cheeks that stretched a mile wide.

The grand finale was the Tug-of-War. There was little competition, though. The winning team overpowered the losers in less than a minute.

The sun stayed out and the party continued well into the afternoon before people left, taking home prizes and leftovers and memories of another fine day on the lake.

## Fun Halloween Facts

- Two thousand, five-hundred years ago a Japanese artisan was inspired by the incredible jointed folds of bat wings to create the first folding fans.
- Some Native American tribes believe the owl to be harbinger of illness and death. While some writings emphasize the fear owls inspire, some poems relate gratitude to owls for maintaining a balance of health in the tribe. Owls are believed to do the necessary work of helping escort the dead to the spirit world.
- Owls only have as many owlets as they can care for. They feed all their babies equally, making certain smaller babies catch up to others in size and health, never leaving weaker ones to starve.
- In pre-Christian Pagan Europe, women ordinarily practiced skills of healing, spiritual leadership and intuition and fierce protectiveness of family, unseparated from everyday life. The ordinary business of Germanic wives included healing and protection spells as well as routine future forecasting. At first contact with the Germanic tribes, Romans were astonished that the men respected and honored women equally as themselves, and sought their wisdom in counsel.

## Lynne Goes Fishing!



*"I and the fish are one..."*

This one had to be thrown back but it makes a good tale. You can probably still get a charter from the same cap'n at [www.seattlesalmoncharters.com](http://www.seattlesalmoncharters.com).



## Outsource Your Assembly Call Schippers & Crew

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See our website for more information: [www.schippers.com](http://www.schippers.com)

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Contest  
Winners!  
See inside . . .

## Bologna!

We had several winners to last issue's Baloney contest and as promised, each one received a Starbucks gift card.

The lucky winners were: Mike Withee of Schippers & Crew; Rich Moran of RPM Systems Corporation, Kerry Knypstra of Xantrex; Mike Martino of MicroRidge; Mark Rice of Kent/Landsberg; Steve Horton of Horton and Associates; and Russ Hitt of Remote Control Technology.

There was one however who earned a special mention for such an informative answer and that's Mark Rice. Here it is below:

"Paul,

Answering you're contest...the correct spelling is Bologna, and here is a bit of history:

Bologna is a cooked, smoked sausage made of cured beef, pork, or a mixture of the two. A typical recipe for this sausage uses seasonings such as salt, sugar, pepper, and spices, plus a curing mixture that includes sodium nitrite to prevent botulism. While beef and pork are the most traditional bologna meats, exotic fare such as moose and venison can even be used. Small boutique bologna makers tend to use choice cuts of meat, but large manufacturers

may use almost any part of the carcass, including organ meats, trimmings, and end pieces from other meat processing. The meat is ground and chopped very fine, and at the big bologna factories, it's pureed so the machines can pour into casings. Like other sausages, bologna is covered in either a natural casing made from the gastrointestinal tracts of cattle, sheep, and hogs, or a synthetic casing made of collagen, fibrous materials, or even plastic. All bologna is cooked and smoked to pasteurize it, so it's ready to eat when you buy it. American bologna sandwich meat got its name from the northern Italian town of Bologna. But this favorite of kids' lunches is not the same as the distinctively spiced Italian original, called mortadella or mortadella bologna and made in the villages around Bologna, a major trading spot. Traders may have picked up the sausage in Bologna, and the town became identified with the sausage. By the late 19th century in England and America, "bologna" had become the generic name for any type of pork sausage from the Italian town."