

ON THE WATERFRONT

A Publication of Waterfront Organizations of Oregon P.O. Box 83926, Portland, OR 97283-092 woooinc.org September, 2002



September 11, 2001

PRESIDENT'S MESSAGE

Over the past year Waterfront Organizations of Oregon has continued to work for its members and the waterfront community in many areas. We have provided varied input to regulatory agencies such as the DSL, with regard to policies affecting the Administrative Rules governing waterway leasing, the EPA and DEQ on the Portland harbor superfund site, and presented additional options for consideration to the Oregon State Marine Board to meet projected budgetary shortfalls. Through its board and general meetings, Waterfront Organizations of Oregon has acted to inform and provide a network for members and attendees to share information and solutions to common waterfront issues. These meetings have also provided a forum for agencies such as the Coast Guard, to interact with their constituents directly, and explain their particular priorities in the area of increased waterfront security since the tragedies of last September

In the future, with your help and continued support, we will remain working to provide this type of networking, open forum, and input to the regulatory agencies that affect the waterfront community.

Respectfully Tom McInnis

Safety Reminder

The days are getting shorter, the nights longer and docks and decks are going to get wet. It is no great news that fall is on its way to be followed shortly by winter. Please take a moment to look around your docks and decks for those little safety issues you've been meaning to get around to before they get to you; that light bulb you've been meaning to replace, the line you were going to secure, and the flash light batteries you were going to change. With just a few nice weekends left, now is the time to GET AROUND TO IT. It won't take long and you'll be glad you did!!!

STATEMENT OF PURPOSE

- To encourage and promote educational programs aimed at all users of Oregon's waterfront and waterways in order to increase public access to the river as a gathering place for a wide range of waterway activities.
- To foster stewardship of Oregon's waterways with an eye toward environmental responsibility and recreational use, making our organization available for projects that benefit Oregon's waterways.
- To monitor and communicate with governmental agencies to ensure that members are fully informed of waterway and waterfront regulations and policy changes that potentially impact the members of the waterfront community.
- To network and associate with other groups as a resource for the common interests and benefits of all waterway users.

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Thanks to the contributors to this Newsletter:

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Carol Grant
David Grant
Tom McInnis
Mike Bostwick
Chef Mark (Jean McNulty)

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Boating Safety By Dan Gulbrandson, Captain

We have seen Dan and his fish in a couple of issues of the Newsletter. Here is another. Dan likes ocean fishing and has a year-round slot at the Red Lion in Astoria, Oregon, fifteen miles to the fishing grounds.

He wants all to "RESPECT THE SEA- - IT'S UNFOR-GIVING!! Know the weather and combined seas, bar forecast, check oil, water, fuel, electronics, safety equipment. Wear your life jackets, especially while running out and in. Match your skill to your boat. Respect the vessel's limits of stability. Know your boat. Explain to the passengers where the safety equipment is, and how things work. Use common sense and you will have a better story to tell. Also, you will have more knowledge for planning your next trip.

Take a U.S. Coast Guard Auxiliary or Power Squadron boating class. There is a charge for the classroom materials but the class is free.

Remember, be safe, boat smart and good luck to you!"



I was a part-time deckhand out of Chinook, Washington on the Mary Ellen during the 1970's. Captain E. W. Pedersen in the photo, now retired, was the original owner of the 50 ft. charter boat. When Captain Ernie retired, the ownership transferred to me. (Thanks Ernie) Astoria or A-1 Moorage on the Multnomah Channel is home. There are two Kings and two Coho in the photo.



DRINKING WATER WARNING

Disease-Causing Organisms have entered the Moorage Water Supply

BOIL YOUR WATER BEFORE USING

By Carol Grant

To realize just how much our world has changed since September 11, 2001, all one needs to do is to complete the State required Emergency Response Plan for a small water system. The Plan requires that the system operator plan for a waterborne disease outbreak which may be caused by biological agents; things such as bacteria, viruses, or microscopic parasites- - or chemicals that cause an acute reaction.

Once we worried about rust, lead, E-coli, Coliform, (everyday potential contaminants in any water system) knowing we could monitor, control and eliminate the problem in a short period of time. Now we don't know when, where, why or what contaminants might appear in our water system. We don't have the answers to what to do once we identify the problem. There are no answers for our residents who become ill, other than warning everyone to "boil the water" and call the "Safe Drinking Water Hotline" or contact your treating physician.

Those of us who live and work on the water must help to become the eyes and ears against those who might harm our waterways. The only answer is to prevent biological contamination from occurring. Remember, if something looks out of order, it probably is. The U.S. Coast Guard has stressed that:

"SECURITY IS EVERYBODY'S BUSINESS"

Report any suspicious activity in the Oregon and Washington waterways to:

USCG outside Portland area 24 hours 1-800-982-8813,

1-800-982-8813 Ext. 7170

USCG Portland area 24 hours

503-240-9311



MEMBER SPOTLIGHT

CHANNEL MARINE SERVICES, INC.



Greg and Marilyn VanSickle are owners of Channel Marine Services. They have been active in the Waterfront Organizations of Oregon for some time, and have served on the Board of Directors and as Treasurer. They are presently alternates, due to their very busy schedule.

Prior to owning Channel Marine Services Greg was a commercial fisherman and spent twenty years as a marine mechanic and service manager. Marilyn was a software salesperson and is an expert in computer software.

They started Channel Marine in 1995 in a rented building close to the Means Nursery Building in Scappoose, and are now moving into their new building adjacent to Highway 30 on the access road to Big Oak Marina, where they live, and Casselman's Cove. They offer a full line service center (QuickSilver, Volvo Penta, OMC, Mercruiser Stern Drives, Johnson/Evinrude, Nissan, Mercury Outboards). They carry Valiant Inflatable Boats, repower with new and rebuilt engines, do structural repair, electrical, etc. Visit their web site at www.channelmarineservices.com, or call for your boating needs (503) 543-2377.

CONGRATULATIONS ON YOUR NEW DIGS!!!!



ONLINE BOATER EDUCATION COURSE

By Mike Bostwick

As most of you know, the 1999 Legislature passed the Mandatory Boater Education Law, principally as a result of a spate of water-related accidents on the crowded Willamette River over the past several years. WOO supported this measure. This law requires mandatory boater education for all boaters. There is no "grandfather clause" so it applies to every boater operating a boat of 10 horsepower or more. Youths must be 12 years old or older to obtain a card. The law takes effect January 1, 2003, but it is phased in by age as follows: Age 30 and younger, 2003; 40 and younger, 2004; 45 and younger, 2005; 50 and younger, 2006; 60 and younger, 2007; 70 and younger, 2008; and all boaters by 2009.

Boaters can now acquire their mandatory education (and certification card) online at:

http://www.boat-ed.com/or/or internet.htm

The online course has been approved by the Oregon State Marine Board and is also recognized by the U.S. Coast Guard. The course is presented in six chapters, with a practice test after each chapter. The course and practice tests are free, and you can take the practice tests as many times as you want. There are different questions each time you retake the practice tests. If a particular section gives you trouble, download and print it so you can study it at your leisure.

It costs \$15.00 to take the Boater Certification test online, paid through a secured server with a credit card. Pass or fail, it still costs \$15.00. If you pass the exam, you can also get your card online for a one-time fee of \$10.50, or you can wait for your certificate of completion and send it, along with \$10.00 to the Marine Board.

There are very few exceptions to the mandatory education requirements. Currently licensed commercial fishermen, people who are renting boats (go figure), boaters with a Coast Guard Boat Operator's License, and out-of-state and foreign visitors in Oregon for 60 days or less are exempt.

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OREGON STATE MARINE BOARD

From the Oregon State Marine Board we learn the following: "The Marine Board has proposed a fee increase that would not only restore current service levels, but would en-

hance programs providing direct benefits to boaters. The increase would bring the facility program back to 1997-99 levels, allowing progress on the backlog of maintenance and construction projects.

The fee increases would affect title, duplicate title, registration and duplicate decals. The title and duplicate title fee would increase to \$30, in line with the title fee for a car. The duplicate decals would increase to \$10, and registration would go to a straight \$3 per foot for two years. The new fee structure would be simple and would apply to all motorized watercraft and all sailboats greater than 12 feet."

The Marine Board has advised that these fees are modest compared to other states, and that for most boat owners, the increase would be less than \$12 per year.

There are those in the Organization who believe that the Marine Board should not raise fees for the next couple of years while the economy is in such dire straights and then raise the fees proposed and have the Legislature take a longer look at registering boats that are not motorized since they do use all the facilities available to other boaters, such as ramps, restroom facilities, parking, etc., and are not paying their fair share.



Thought for the Day

You think a gallon of gas is expensive? Check this out. Diet Snapple 16 oz. \$1.29 - - \$10.32 per gallon Lipton Ice Tea 16 oz. \$1.19 -- \$9.52 per gallon Gatorade 20 oz. \$1.59 -- \$10.17 per gallon Ocean Spray 16 oz. \$1.25- - \$10.00 per gallon Brake Fluid 12 oz. \$3.15 - - \$33.60 per gallon Vick's Nyquil 6 oz. \$8.35 - - \$178.13 per gallon Pepto Bismol 4 oz \$3.85- - \$123.20 per gallon Whiteout 7 oz. \$1.39 -- \$25.42 per gallon Scope 1.5 oz. \$0.99- - \$84.48 per gallon And this is the REAL KICKER Evian water 9 oz for \$1.49- - \$21.19 per gallon. \$21.19 for WATER...and the buyers don't even know the source. So, the next time you're at the pump, be glad your car or boat doesn't run on water, Scope, or Whiteout or, Heaven forbid...PEPTO BISMOL OR NYQUIL!!!!!

MARK'S ON THE CHANNEL

By Jean McNulty

The much anticipated opening of Mark's on the Channel located at McCuddy's Marina on the Multnomah Channel, Scappoose, Oregon, at the foot of Johnson's Landing Road, happened on Friday, August 30, just in time for the Labor Day Weekend, without much fanfare, but with lots of customers.

Mark has graciously offered one of his signature recipes for publication in this Newsletter. This recipe for Savory Cakes follows:

SAVORY CAKES Chef Mark

Serves 6

2 cups mashed potatoes

1/2 cup parmesan cheese

2 Tbs. chopped fresh parsley

2 Tbs. dry sage

1 Tbs. granulated garlic

1/2 cup mayonnaise

2 tsp. salt

2 tsp. pepper

1-1/2 cup Panko bread crumbs (or other dry bread crumbs)

Mix together-patty into 3" by 3/4" cakes. Fry to a golden brown in butter over medium heat in a non-stick skillet.

Great accompaniment to any meat dish! Thanks Mark.

We are fortunate to finally have a floating restaurant on the river in this area, which hasn't happened since the River Queen was scuttled. See you'all at MARK's!!!



The Deli and Dessert Case



