



BCS

The ICEBreaker

A Monthly Newsletter for Employees & Friends of Bellingham Cold Storage Company.



July 2009

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Employee of the Month

Once again we take the time to recognize Alberto Perez for being an outstanding employee of the month.

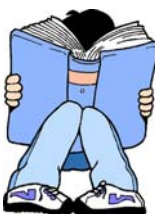
Alberto continuously shows great work ethics in all the tasks he performs. His latest undertaking is the Kaizen of the forklift shop, which he has done an exceptional job of organizing, while still taking care of the forklift fleet single-handedly.

Thank you, Alberto.

Jack Cammack, Maintenance Foreman



Bellingham Cold Storage will be closed on Friday, July 3rd, to honor Independence Day.



Why the Workplace Literacy Program is Important to Me

The Workplace Literacy Program is important to me because it helps me to learn more English. It is convenient to me to have classes here in the workplace. I take classes for citizenship.

I want to say thank you to BCS for all your help to have the program.

Sincerely,

A Workplace Literacy Student

Did you Know that.....

all BCS employees have agreed to support the concept of teamwork?

We encourage fellow employees in their efforts to do a good job, helping whenever possible.



K & B Lawn Care

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Abraham Sierra Mora goes the Extra Mile

The BCS SMART commuter for May has been awarded to Abraham Sierra Mora. Abraham carools regularly with family members. His mom works at Trident Seafoods and starts at 7:00 a.m. Abraham starts at 8:00 a.m., so he gets up extra early to deliver his mom right next door to work at Trident. Abraham also drove his brother to work until Alejandro was moved to the BCS night shift. Abraham knows that by being a SMART commuter he has saved money on gas. Abraham lives in Bellingham and just a few miles from BCS, however, he takes pride in helping cut down on the number of cars and traffic problems within the city. In fact, Abraham has plans to buy a 7 – 8 passenger van, so in the future he will have plenty of room to help get others to work who live close by. Abraham would like to help others join the SMART commuter program. BCS is proud that Abraham enjoys doing the “RIDE” thing!

by Karen M Hollingsworth, SMART Commuter Coordinator



It's Berry Season!

Time for some delicious fresh berry scones. Yum!



Scones:

2 cups all-purpose flour
1/3 cup granulated sugar
2 1/2 teaspoons baking powder
1/4 teaspoon salt
1/3 cup cold unsalted butter
2/3 - 3/4 cup milk or cream
1 teaspoon pure vanilla extract
1-2 tablespoons cream
confectioners sugar

Filling:

1 lb. fresh strawberries, cut into bite-size pieces
1 lb. assorted berries - blackberries, raspberries or blueberries
1/3 cup granulated sugar, or to taste

Topping:

1 cup heavy whipping cream,
1/2 teaspoon vanilla extract
1 tablespoon granulated sugar

Scones: Preheat oven to 400° with oven rack in the center. Butter an 8-inch round cake pan. In a large bowl whisk together the flour, sugar, baking powder and salt. Cut and blend the butter into the flour mixture. Add the milk and vanilla and stir until combined. Do not over mix. Knead the dough on a lightly floured surface. Transfer the dough to the cake pan and pat until it is even. Brush the top of the dough with a little cream. Bake for about 20 minutes or until lightly browned and a toothpick inserted into the center comes out clean. Remove from oven and then turn your broiler on high. Sift confectioners (powdered) sugar over the top of the scone and place it under the broiler for just a few seconds, turning the pan as necessary, until the sugar has melted and turns golden brown. Make sure to watch the scone carefully as the sugar will burn very quickly. Transfer to a wire rack to cool.

Filling: Wash and slice the strawberries. Place half of the strawberries in a large bowl and crush them with a fork. Add the remaining sliced strawberries and assorted berries, along with the sugar. Set aside to soak at room temperature for about 30 - 60 minutes.

Topping: In a large mixing bowl place the whipping cream, vanilla extract, and sugar and stir to combine. Cover and chill the bowl and beaters in the refrigerator for at least 30 minutes. When chilled, beat the mixture until stiff peaks form.

To serve: Cut the scone in half horizontally and place the bottom half of the scone (soft side up) on a dessert plate. Top with some of the cream and most of the berries. Place the top half of the scone on top of the berries. If there is any juice from the berries, drizzle over the top of the scone along with the rest of the berries. Place dollops of the whipped cream on the top of the scone. Serve immediately. Serves about 6 - 8 people.

Tee Time

with Mike Holcomb

Hello fellow hackers. Welcome to Tee Time.

It is finally Summer so we can dispense with the weather report for a few months. I am writing this on Fathers Day, June 21st. If you watched any of the U.S. Open, then you know they had one rain delay after another all weekend. I'll add the results of the tournament to the end of this article since they will not finish until tomorrow.

On the 19th of June, I played in the Red Cross tournament at Shuksan golf course. I had no idea who I was playing with, and as it turned out, the guys I played with were very big hitters. I spent most of the afternoon hitting my second and third shots from places I've never seen. Most of us have no idea what it is like to be on the green on all par four and par five holes in two hits. I had the time of my life. I was putting for eagle on half the holes all day. We finished 17 under par and that was only good enough for second place. The winning team was 21 under par. I still had a very good time and they fed me well.

Some of you know I was able to get my hands on a fairly new Cobra Speed LD driver. At the moment I'm not very happy with it. I have picked up a slice (a bad one), and I am blaming it on the shaft (it couldn't possibly be me). I think it's not stiff enough. A friend of my son has the same driver with a much stiffer shaft on it. I am going to hit it and I'll give you a full report next month. I may even have a new shaft by then.



I am going to leave you with this: The U.S. Open winner was Lucas Glover, who played solid golf down the stretch to win. Ricky Barnes bogied six holes in the last round of golf and tied for second place.

See ya!

BCS gets fired up and fires away!

If you happened by the shipyard parking lot on June 16 and 17, you might have observed some **controlled flames???**

Our certified fire extinguisher instructor was Christian May from Alpine Fire. Thirty-six BCS employees, from the engineering and maintenance departments, forepersons, leadpersons, plant managers and volunteers from the office staff participated in this training. We learned of the different types of fire extinguishers and when to use each type. We learned the importance of familiarizing ourselves with the locations of fire extinguishers in both facilities; making a safe decision before and after responding to a fire and how we can quickly identify a “ready to use” fire extinguisher. When all of the facts were covered and questions answered, each BCS employee had the opportunity to put everything learned to practice. Each student was required to say the steps out loud while putting out their individual fire. The P.A.S.S. method is a proven and effective system for putting out a fire:

- P= Pull the Pin
- A= Aim at the base of the fire
- S=Squeeze the handle
- S=Sweep the hose side to side



BCS thanks Christian May for sharing his professional training with wit and wisdom.

by Karen Hollingsworth, BCS Education and Training Coordinator



Payroll Strives Again for Automatic Deposit

Once again many inquiries have been made by BCS Plant employees about having their paychecks automatically deposited.



A survey was given out in April of 2007 to see if enough people were interested in this option. From the returned surveys we found that many people were interested and began to move forward on the matter. However, when it came time to actually go forward and set it up, not enough forms were turned in to start the process, so it did not progress any further.

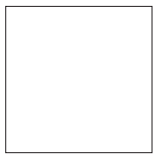
The Automatic Deposit Process is quite simple: You fill out a form with your bank account information and how much money you want to deposit and it will automatically go into your bank account(s). You will receive a voided pay stub each pay period stating your earnings, hours worked, deductions, etc. – all the information that is normally on your current paycheck – and the net earnings will be deposited into your bank account(s) **approximately 1 - 3 business days later than the normal current pay date.** This is the drawback: Your money will not actually be deposited into your bank account on the 5th or 20th (the BCS pay dates) like normal. It will be deposited approximately 1-3 business days beyond that. For those of you who are not concerned about this deposit delay, then the automatic deposit is a good choice for you. For those of you who want your money guaranteed to be deposited on the 5th or 20th each pay day, then I do not recommend the automatic deposit.

If you wish to participate in this option, please come to the Payroll office to fill out a form. When enough forms are filled out and returned to Payroll the process will begin, so don't delay!

Since there is a bank fee charged to BCS to provide this service, BCS requires that a minimum amount of 15 forms be turned in for this to move forward.

If you have any further questions contact Lotte @ extension 110.

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The ICEBreaker

Newsletter Editor, Lotte Freeman



BCS Core Values

Teamwork • Integrity • Quality • Accountability • Attitude

Teamwork: We support the concept of teamwork. We encourage fellow employees in their efforts to do a good job, helping whenever possible.

Integrity: We treat all people and property with honesty and respect, and are dedicated to building trust with our employees and customers.

Quality: We are enthusiastically committed to providing the highest standards of service, product and performance.

Accountability: We willingly accept responsibility for our actions.

Attitude: We have a positive outlook and progressive approach toward our jobs, customers and fellow employees.

Valores Basicos de BCS

Cooperacion • Integridad • Calidad • Responsabilidad • Actitud

Cooperación: Nosotros soportamos el concepto de cooperación. Haremos todo lo posible para animar nuestros empleados en sus esfuerzos para hacer un buen trabajo cuando sea posible.

Integridad: Nosotros trataremos a toda la gente y toda la propiedad con sinceridad y respeto y nos dedicaremos sobre tener buenas relaciones con todos los empleados y clientes.

Calidad: Estamos entusiastamente cometido en proveer servicio del mas alto nivel de ejecución y también en proveer producto de la mejor calidad.

Responsabilidad: Nosotros con gusto acepto la responsabilidad por nuestros acciones.

Actitud: Nosotros mantenemos un modo cierto y positivo sobre los clientes y nuestros empleados y también mostraremos un modo progresivo en nuestro trabajo.