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07 Feb 2021

MEMORANDUM


From: COMO Dale Fajardo
Division Commander, Division 1 (113-01)

To: COMO Dean McFarren
District Commodore, D11NR

Subj: DIVISION 1 (113-01) REPORT: FEB 2021

Ref: (a) [The Coast Guard Correspondence Manual, COMDTINST M5216.6](#)

Highlights:

1. Awards
2. HR Training
3. International Training
4. Fellowship Activities
5. Division 1 Website
6. Diversity
7. Elected Officer Training
8. AUXDATA II Training
9. Sea Scouts
10. Professionalism and Communication Standards

Details:

1. **Awards.** Congratulations to the following individuals for receiving recognition for their accomplishments on National Staff:
 - Sean Harvey was awarded the **Auxiliary Commendation Medal (ACM)** for his work in E-DIR as Branch Chief-Course Development to support the Auxiliary's public education mission.
 - Renee Thomas received the **Auxiliary Achievement Medal (AAM)** for her efforts as Branch Chief-Contingency Planning to represent the Coast Guard at the FEMA National Response Coordination Center related to the aftereffects of Hurricane Dorian.
 - Oleg Khainovski received the **Auxiliary Commandant's Letter of Commendation (ACLOC)** for his efforts as Branch Chief-Agile Projects to support C-DIR (Computer Software and Systems Directorate) meet its strategic goals.
2. **HR Training.** Jim Losi, DSO-HR, delivered a presentation on the district's HR strategy during the division's 27 Jan 2021 meeting. Thanks, Jim!
3. **International Training.** On 03 Feb 2021, Division 1 members participated in an opportunity provided by Flotilla 12 (Golden Gate) to welcome (virtually) Salvamento Maritimo, a sea search and rescue agency based in Altea, Spain. Several members of Salvamento Maritimo provided an interactive discussion and shared their experiences in maritime safety which was well-received. Screenshots are included in this report.
4. **Fellowship Activities.** Based on the division-wide 2020 survey results, flotillas within the division have implemented fellowship opportunities that are informative, interesting, and fun. For example in January and during February, Flotillas 12, 17, and 19 have held/will hold movie nights screening pictures such as *In the Heart of the Sea* and

Paratus 14:50 along even with recipe suggestions and have opened these events throughout the division. Screenshots included as well.

5. **Division 1 Website.** Site content has been updated and is in progress.
6. **Diversity.** DCDR and SO-DV attended the D-DIR Diversity Town Hall Meeting and investigating opportunities to file for the NACO 3 Star award.
7. **Elected Officer Training:** Newly elected flotilla leadership have participated in the D11NR EOT program.
8. **AUXDATA II Training:** Division leadership will continue to encourage flotilla Leadership to focus their members on logging hours through AUXDATA II. We are also encouraging members to leverage AUXDATA II to stay ahead of training expiration dates.
9. **Sea Scouts.** Cassandra Mani as our new SO-AS has started to develop this area.
10. **Professionalism and Communication Standards:** Along with the importance of adherence to proper wearing of the uniform, with the release of [reference \(a\)](#) on 09 JUL 2020 and to ensure uniform standards in the preparation and dissemination of correspondence, we will encourage the division to leverage this resource to ensure professionalism in its communication.

Projects:

1. Develop deeper fellowship and member engagement.
2. Focus on professionalism.
3. Continue to support member training requirements to include AUXCT currency requirements and AUXDATA II competency.
4. Leverage HR development opportunities.
5. OPTREX Planning.

Goals & Objectives:

1. Focus on fellowship and professionalism to support the four Auxiliary cornerstones.
2. Provide training opportunities based on need.
3. Improve member recruitment and retention.
4. Increase AUXDATA II reporting of member hours.
5. Increase interaction, communication, shared events, and training between Flotillas.
6. Succession Planning.

Photos:

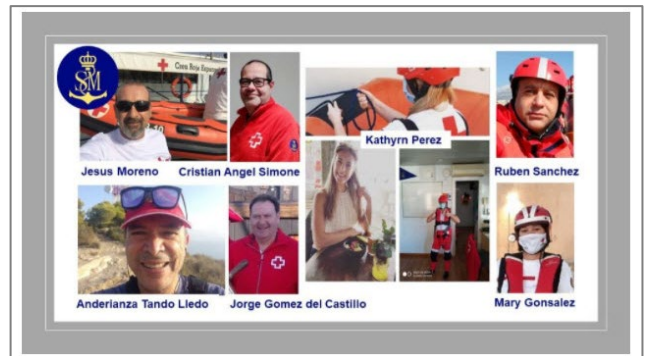


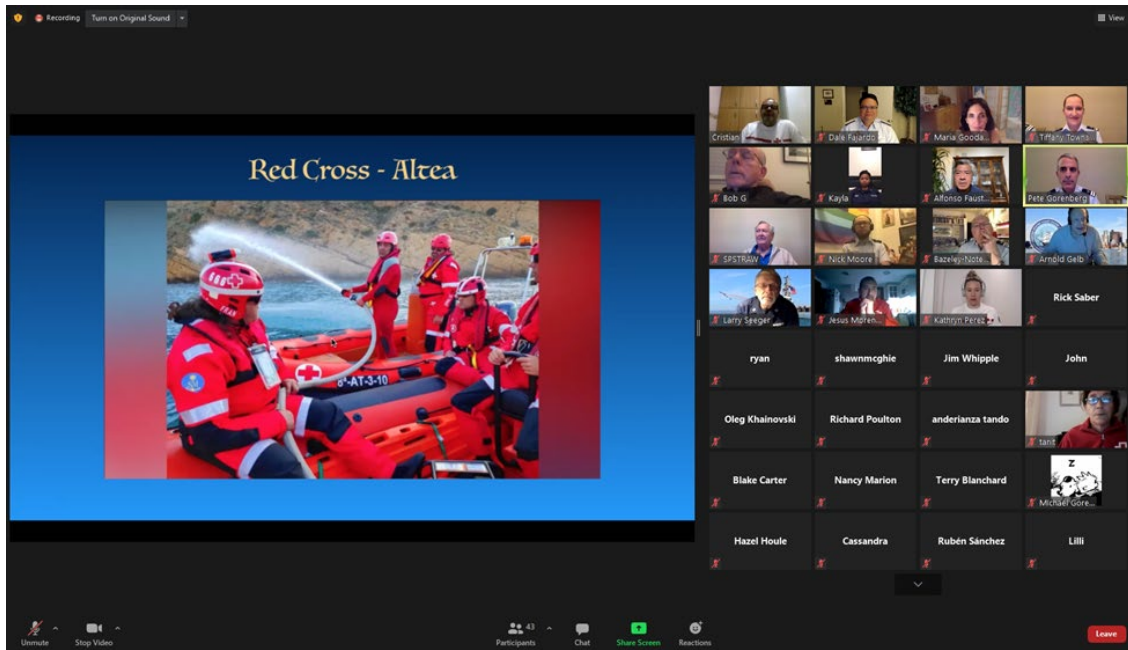
Special Flotilla 12 Guest Presentation

DATE: Wednesday, February 3, 2021
TIME: 8:05 PM Pacific (to follow Flotilla 12 monthly meeting)
FORMAT: Virtual meeting via Zoom or phone dial-in

We have the distinct honor of welcoming our Mediterranean counterparts, Salvamento Marítimo, based in Altea, Spain. Several of their members will be joining us virtually to share and discuss their experiences in maritime safety.

Cristian Simone, one of their Red Cross volunteer Skippers, visited with the Auxiliary and Station Golden Gate a few years ago with a stated goal of connecting volunteers with a similar passion.





Flotilla 12 Fellowship
MOVIE NIGHT
BASED ON THE INCREDIBLE TRUE STORY
THAT INSPIRED MOBY-DICK...

IN THE HEART OF THE SEA
ALL FROM THE COMFORT OF YOUR OWN HOME!
Sunday, January 24th
4:30 PM Zoom Social
5:00 to 7:00 PM Movie Watch Party

Garlic and Rosemary White Bean Dip

SERVES Serves 5 (Makes 1 1/4 cups)
TIME 10 minutes, plus 30 minutes resting

WHY THIS RECIPE WORKS

More often than not, white bean dips appear as a chalky and bland alternative to hummus. We wanted to find a way to make white bean dip flavorful without sacrificing texture or taste. We jump-started the dip-making process with canned cannellini beans and combined them with good-quality olive oil for richness, a splash of water for texture, and some lemon juice for brightness. Fresh rosemary and garlic completed the flavor profile.

INGREDIENTS

- 1 (15-ounce) can cannellini beans, rinsed
- 1/4 cup extra-virgin olive oil
- 2 tablespoons water
- 2 teaspoons lemon juice
- 1 teaspoon minced fresh rosemary
- 1 small garlic clove, minced
- 1/4 teaspoon table salt
- 1/4 teaspoon black pepper
- Pinch cayenne pepper

BEFORE YOU BEGIN

- ☞ Serve this dip with slices of toasted baguette or tortilla chips, or use it as a spread for sandwiches. You can make the dip up to 24 hours in advance, but wait to drizzle it with oil until right before serving.

INSTRUCTIONS

- 1 Process beans, 3 tablespoons oil, water, lemon juice, rosemary, garlic, 1/4 teaspoon salt, 1/4 teaspoon pepper, and cayenne in food processor until smooth, about 45 seconds, scraping down sides of bowl as needed.
- 2 Transfer to serving bowl, cover, and let stand at room temperature for at least 30 minutes. Season with salt and pepper to taste. Drizzle with remaining 1 tablespoon oil and serve.

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Copy: D11NR Board and Staff
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IPDCDR (113-01)
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