

### Focus on Safety

Gannaway Builders is committed to be the MOST safety conscientious construction company in the state.

We will start recognizing each of you every month that take safety issues seriously and conform to all safety requirements.

### New Hires

**Terry Miani** has joined Gannaway as our **Human Resource Manager**. With over 25 years of human resource and administration experience, she will be responsible for all employee issues, such as insurance, policies and procedures and grievances.

**Kristi Zwiefelhofer** has joined Gannaway as our **Safety Director**. Kristi holds a bachelors degree in Industrial and Occupational Safety. Her certifications include, OSHA, PPE, Violence in the workplace, Asbestos Supervisor, Asbestos Management Planner, Project Designer and Asbestos Inspector, Lead Supervisor, Lead Inspector, Lead Risk Assessor and Radon Specialist. She will be overseeing all aspects of safety compliance throughout the company.

### September Safety

#### Cord Condition

Spliced or damaged electrical cords shall not be used until properly repaired. Electrical cords on power tools and extension cords shall have heavy-duty rubber insulation.



#### High Voltage

Standing on metal ladders or wearing metal hard hats near high voltage electrical power can result in death or serious injury.

#### Digging

Always have your underground utilities (electric, gas, etc.) located before digging to avoid making contact with them. To locate underground lines, [call the underground utility location service for your area](#) at least two working days before you plan to dig, so your utility lines can be marked. If original markings are destroyed due to weather or heavy construction, call back to have the area re-marked.

<http://www.toolboxtopics.com/Construction/Generic/Generic%20Contents.htm>

### Company Safety Facts

The following is a summary of safety classes our crew has or will attend under OSHA Training:

Date:	August 1, 2006
Regarding:	Fire Safety
No. Attending:	42
Date:	August 16, 2006
Regarding:	Hazard Communication Standard
No. Attending:	21
Date:	July 26, 2006
Regarding:	Personal Protective Equipment
No. Attending:	36
Date:	August 8, 2006
Regarding:	Receipt of blood borne pathogen training
No. Attending:	33



### Construction Terminology 101

#### CHAMFER:

Beveled edge formed by removing the sharp corner of a material.



## Gannaway's Nuts & Bolts

Volume 1, Issue 5, September 2006

#### Birthdays for September:

Joseph Pflieger - 9/5  
Howard Whitley Jr. - 9/11  
Karl Shade, III - 9/17  
Frederick Dingman - 9/18  
Jerry Smitson - 9/18  
Michael Smith - 9/19  
Danyel Calero - 9/21  
James Babcock - 9/23  
Francisco Rivera Jr. - 9/23  
Elias Soto Jr. - 9/24  
Rex Shepard - 9/25  
Harold Sulbaran - 9/30

### NEW PROJECT HIGHLIGHTS:

#### Hotel Isis Condo Resort

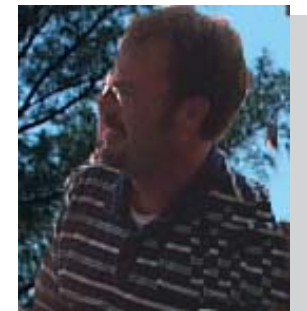
**Redington Shores, FL.** The Hotel Isis has started construction for renovation of the existing hotel. The conversion will transform the beachfront property to an upscale condo resort, complete with management staff and hotel amenities.

The resort will have thirty-four (34) first floor units and six(6) second story units. The suites will be 260 S.F., the one bedroom units will be 455 S.F. and the two bedrooms at 610 S.F. Upgrades will include a new front, new roof and site improvements.

Our Project Manager is Sy Simard and the Superintendent is Eric Antonucci.

All units have been reserved and estimated completion date is January of 2007.

### EMPLOYEE SPOTLIGHT SHINES ON: SY SIMARD



How long have you worked for Gannaway?

*Four months.*

What is your main job responsibility?

*Project Manager for Emilia Townhomes and the Isis Hotel on Redington Shores.*

What advice would you give someone starting out in the field?

*Be smart!*

Where were you born and raised?

*Quebec, Canada.*

How long have you lived in Florida?

*Since 2000.*

IT'S ALMOST HOLIDAY TIME!

IN OUR NEXT NEWSLETTER WE WILL BE ANNOUNCING A HOLIDAY GIFT GIVING FOR PEDIATRIC CANCER PATIENTS.

IN ADDITION, MARK YOUR CALENDARS FOR OUR COMPANY HOLIDAY PARTY: FRIDAY, DECEMBER 8TH AT THE CLEARWATER HILTON, MORE DETAILS WILL FOLLOW.

"THE CONSTITUTION ONLY GIVES PEOPLE THE RIGHT TO PURSUE HAPPINESS. YOU HAVE TO CATCH IT YOURSELF."

*-BENJAMIN FRANKLIN*

**TAKE FIVE:**

# ITS FOOTBALL SEASON! SO, LETS EAT...

Beef Jerky  
Makes 2 lbs

- Ingredients**  
 2 lbs flank steak, sliced thin  
 1/2 cup soy sauce  
 1/4 cup honey  
 6 cloves garlic, minced  
 1 tbsp ginger grated - heaping  
 1/2 tbsp red pepper flakes OR  
 30 grinds black pepper, freshly ground  
 1 tsp sesame oil  
 1 tsp Worcestershire sauce  
 1 tsp onion powder  
 1/2 tsp liquid smoke flavoring

- Directions**  
 1. Partially freeze steak to assist in slicing.  
 2. Remove all extraneous fat, slice thinly (1/4 inch).  
 3. Combine remaining ingredients, mix well, and marinate meat overnight.  
 4. Dry with dehydrator or in oven at 145 degrees for approx. 10 hours.

This recipe was found on the CD Kitchen website <http://www.cditchen.com/recipes/cat/438/0.shtml>

**A QUICK CHECK OF INTELLIGENCE**

Don't cheat, if you did the test would be no fun.  
 There are no tricks.  
 Read the sentence below and count the F's ONLY ONCE.  
 Do not go back and recount.

FINISHED FILES ARE THE RESULT OF YEARS OF SCIENTIFIC STUDY COMBINED WITH THE EXPERIENCE OF YEARS.

Sunny's Hot Chicken Wings

- Ingredients**  
 20 whole chicken wings, washed well and patted dry  
 1 cup all-purpose flour  
 1 teaspoon salt  
 1 teaspoon freshly ground pepper  
 1 teaspoon cayenne pepper  
[1 recipe Sunny's Sauce](#)  
[Blue Cheese Dipping Sauce, for serving](#)



- Preparation instructions**  
 Separate the chicken wings into drumettes and wings, discarding the wing tip joint. Place chicken wings and drumettes into a large, zip-top plastic bag or large brown paper bag. In a small bowl, combine the flour, salt, pepper, and cayenne. Add the seasoned flour to the plastic bag and toss to coat well.

Pour the chicken pieces and excess flour onto a baking sheet and spread evenly. Allow the chicken to sit on the floured baking sheet to dry out for about 1 hour (recommended for best results, however, keep food safety in mind).

Preheat fryer or a large stockpot filled halfway with vegetable oil to 350 degrees F.

Add chicken to hot oil and fry until cooked through and crispy, about 10 to 13 minutes or when chicken begins to float to surface.

Place the wings in a large bowl and drizzle with half of Sunny's Sauce. Toss to coat well. Serve hot with the remaining Sunny's Sauce and Blue Cheese Dipping Sauce.

**Yield: 6 to 8 appetizer portions**

Answer  
 There are six F's in the sentence.  
 A person of average intelligence finds three of them.  
 If you spotted four, you're above average.  
 If you got five, you can turn your nose at most anybody.  
 If you caught six, you are a genius.  
 There is no catch.  
 Many people forget the "OF"s.

