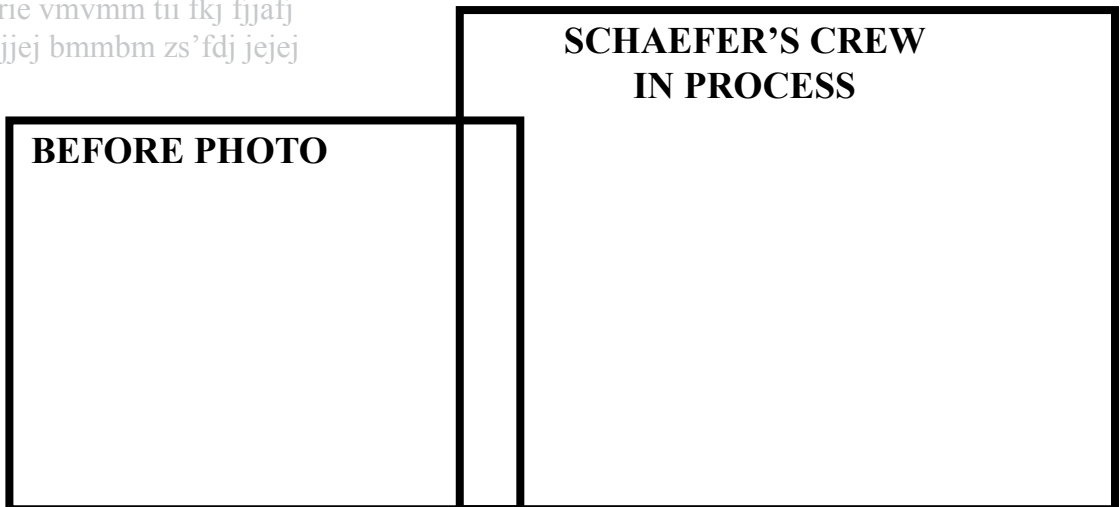


Check out our newest job.

It's very hush-hush ... **TOP SECRET**, in fact!!

As you can see by the photographs below, we've been very busy ... working hard to meet our deadline and to satisfy our newest client. Some of the tasks we're being asked to perform are as follows:

1. Tciafhoda fjdoa; fjiea; jid;a jioa;jfg fia sege fea
2. afjkd fjka fj ueirie vmvmm tii fkj fjja fj
3. 9ffkore jeuue ejjej bmmbm zs'fdj jejej



We hope you enjoyed learning about our latest job! We'll be sure to bring you more photos of this exciting and secretive work in future newsletter editions.

PLEASE MARK YOUR CALENDAR ...

MONDAY, SEPTEMBER 6TH IS LABOR DAY, AND SCHAEFER'S OFFICE WILL BE CLOSED IN HONOR OF THE HOLIDAY.

WE HOPE YOU HAVE A FUN, SAFE AND RELAXING HOLIDAY WEEKEND.



WOW! Is this place BIG! Kindred's Mt. Carmel Health and Rehabilitation Center, located in Milwaukee, WI is one of the largest facilities of its kind. With 473 licensed beds (and having the potential for 600), and offering over 12 specialty areas of care services, it's easy to see why this is one of the preferred centers in the region.

Our scope of work for this phase of construction is confined to one 'pod', which is a huge 25,000 sq. ft. area, yet still only makes up LESS THAN 25% of the entire facility! The

main corridor running through the facility, better known as the 'Great Hall', is approximately 1/4 mile long. (See photo at right for a 'partial' shot of the Great hall)



Our scope of work includes interior renovations of 38 resident rooms, 3 corridors, 2 lobby and reception areas, 2 dining rooms, several shower rooms, nurses stations, administrative offices, therapy suites and various public restrooms. Our biggest challenge is having to complete our work while the wing in which we're working is fully occupied (with the exception of the 6-8 resident rooms we are given at one time).

SCHAEFER is proud to provide some much needed TLC to this grand old facility.

Summertime Recipes ...



Pasta with Tomato and Peas

- | | | |
|---------------------|-------------------------|--------------------------------|
| Ingredients: | 1 lb. linguine | 5 Tablespoons tomato paste |
| | 3 Tablespoons olive oil | 1/2 Teaspoon oregano |
| | 3 Shallots, chopped | 1 Teaspoon thyme |
| | 2 Garlic cloves, minced | 1 Teaspoon parsley |
| | 1 Carrot, diced | 1 1/2 Cup frozen peas, thawed |
| | 1 Teaspoon salt | 1/4 Cup grated Parmesan cheese |
| | 1 Teaspoon pepper | 1/4 Cup grated Romano cheese |

Directions: Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite (about 8-10 mins.) Drain the pasta and reserve 2 Cups of the pasta water. Meanwhile, heat the oil in a large, nonstick skillet over medium heat. Add the shallots, garlic, carrots, salt and pepper. Cook until tender (about 8 mins.). Add the tomato paste and 1/2 cup of the hot pasta water. Stir to melt the tomato paste and create a sauce, adding more pasta water if necessary. Stir in the oregano, thyme and parsley. Gently fold in the cooked pasta, peas and the cheeses, adding more reserved pasta water if necessary. Transfer to a platter and serve immediately. Yummy!!!!!!!!!!!!

Squash and Zucchini Cakes

- | | | |
|---------------------|----------------------------|-----------------------------------|
| Ingredients: | 3 Medium zucchini | 1 1/2 Teaspoons Italian seasoning |
| | 3 Medium yellow squash | 1/2 Teaspoon salt |
| | 1 Cup toasted bread crumbs | 1/4 Teaspoon pepper |
| | 1 Cup shredded Parmesan | 1 Stick butter |
| | 1/3 Cup minced onion | 1 Jar Marinara sauce |
| | 1 Egg lightly beaten | |

Directions: Grate zucchini and squash. Press between paper towels to remove excess moisture, then combine with remaining ingredients. Shape into 2-inch patties. In large skillet, melt butter and cook cakes 3-4 mins. per side until lightly browned. Serve with Marinara sauce. Very, Very Good!!!!!!!!

