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Reports have been positive on the new Hilti screw magazine (right) that are gradually being replaced in the field. The new magazine requires little adjustment when using different size screws.

New screw magazines getting thumbs ‘up’ and high fives

The new Hilti screw magazines attach to the screw gun in the same manner as the old one, the difference is in the way the magazine feeds the screws. The new screws come on a rigid strip which are fed straight into magazine.

While the old strips had 50 screws, the new will have only 25.

This will result in more frequent reloading, however, these strips can be carried in your bags, and the new head doesn’t require that you set screw length. The head will automatically adjust for this and you just need to fine tune the depth setting.

How to handle a work-related injury?

If someone is to suffer a work-related injury, proper procedure on the jobsite is a must.

If the situation is an emergency, call “911” IMMEDIATELY.

In non-emergency situations, report all injuries to the job foreman immediately. If foreman is not available, the job superintendent is next in line. If not an option, Safety Director Steve Gillman (612.802.7843) should be notified.

If the injury requires additional treatment, the injured party must

be accompanied to the nearest Minnesota Occupational Health clinic, which is posted in the gang box, and Steve Gillman should be notified.

Injured parties are required to complete a post-accident drug screen, and will not be permitted to work until the results are received by the RTL office and found favorable. Also, all clinical documentation must be submitted to the RTL office indicating whether or not the injured is cleared to return to work.

“A pessimist sees the difficulty in every opportunity; an optimist sees the opportunity in every difficulty.”

- Winston Churchill
Prime Minister, United Kingdom

RTL COOKBOOK

Duck, duck good duck

Excellent recipe. A tip for those who want to eliminate the “wild game” taste as much as possible is to soak the duck breasts in salted ice water for about an hour before using. I suggest about a Tablespoon of salt per quart. Make sure to use ice water as it will draw out blood. Then rinse the breasts thoroughly and quickly pat dry with paper towel before adding to the marinade. This recipe is a keeper!

- 1/4c Worcestershire
- 2 tablespoons olive oil
- ½ teaspoon hot sauce
- 2 tablespoons minced garlic
- ¼ teaspoon black pepper
- 8 skinned/boned duck breast halves

- 1) Stir together worcestershire sauce, olive oil, hot sauce, garlic and pepper. Add the duck breast and toss well to coat. Cover

and marinate in the refrigerator for at least 30 minutes to overnight.

- 2) Preheat grill for medium high heat

- 3) Grill the duck to desired doneness, about 5 minutes per side for medium well, depending on the size of the breast and temperature of the grill.

- 4) Serve
- 5) Eat.

RTL Man fells caribou

An unidentified RTL employee felled this Caribou while hunting at Brooks Range, about 200 miles northwest of Fairbanks, Alaska. The animal was taken from 130 yards with a Browning A-bolt 30-06.



NFC North

Team	W-L	GB
Minnesota	5-0	-
Green Bay	3-2	2
Detroit	3-3	3
Chicago	1-5	4

Recent scores
Dallas 30, Green Bay 14
Jacksonville 17, Chicago 16
Detroit 31, LA Rams 28

Election ‘16

National, state and local ballots will be cast on Nov. 8. Find your local polling place and make sure you’re registered to vote, and exercise that right.

