

Friday August 12, 2005

=== UMC NEWSBLAST ===

A UMC Welcome!

Linda Barnhart started working for UMC on 8/8 as Executive Assistant, reporting to Jerry Bush. Linda worked for the past four years for SASCO Electric as Executive Assistant to the CEO and Director of Administration. Prior to that, she worked for Mowat Construction Company in contract and project administration, A/P, A/R, and job costing. Linda graduated with an Associate's Degree and is currently working on a B.S. in Business Management from the University of Phoenix. Linda enjoys softball, playing pool, auto-racing, camping, gardening, and spending time with her children. Please stop by Linda's desk and give her a UMC welcome!

Project Spotlight

Cosmopolitan Tower is a new 34-story design-build residential tower for UMC located in downtown Seattle at 9th & Virginia. The overall project value is \$120 million and the GC is M.A. Mortenson. There are 250 total condominiums, 5,200 square feet of retail space and 270 parking stalls. At 270 feet high, it will be the tallest residential tower in Seattle to date.

Recent milestones:

- Issued Construction drawings & specs on August 5th
 - Completed all underground piping work on August 9th
 - First elevated deck pour is scheduled for August 19th
 - 20-month overall construction schedule - completion date is January, 2007
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UMC Golf Tournament

If you are interested in signing up for the UMC golf tournament, here are the details:

Where: Harbour Pointe Golf Club

When: Sept. 11, modified shotgun start at 7:30 a.m.

Golf Tournament will be followed by a BBQ luncheon at the Corporate Office from noon to 2 p.m. – family members are welcome!

Contact Dean Petterson at (206) 368-6246 or at deanp@umci.com with the following information:

- **Name**
 - **Handicap or average score for 18 holes**
 - **How many kids and adults will be attending the BBQ**
-

UMC Picnic

August 27th, 11 a.m. to 3 p.m. at Blyth Park, Bothell

The UMC Picnic is just around the corner! Don't miss out on all the fun by not signing up!

Look what you would be missing:

- | | |
|-----------------------------|---------------------------------------|
| → Great food | → Trail walks by the river |
| → Games and contests | → Great kids playground |
| → Prizes | → Sand-court volleyball onsite |
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We need to get a headcount of how many people will be attending. Please contact Lisa Bigler at 368-6969 or at lisakb@umci.com and sign up today!

Quotable Leader

If everybody is thinking alike, then somebody isn't thinking.

-George S. Patton

Safety Tip – With summer in full swing, summer cooking has moved outside to the BBQ. Be sure to make it a safe event!

The Consumer Product Safety Commission reports that more than 15,000 people are treated in hospital emergency rooms each year due to injuries associated with gas and charcoal grills.



The BBQ Grill

- Be especially careful at the beginning of the "barbecue season." Many incidents occur after a grill has been unused over a period of time, or after a gas container has been refilled and reattached.
- Have your tank filled by a qualified dealer.
- Store the gas cylinder outside
- Leave it upright and in a cool area.
- Never use an LP cylinder if it shows any visual sign of damage.
- Never attach or disconnect a cylinder or move or alter fittings when the grill is in operation or hot.
- If the burner doesn't ignite quickly, turn off the gas and leave the lid open. Wait five minutes before you try to light it again.
- Check the hose(s) and connections frequently for leaks by using a soap-and-water mixture. Escaping gas will appear as bubbles. Tighten the connections, or call a professional to repair the grill.
- Clean the tubes annually with a bottlebrush or pipe cleaner.
- Clean the grill twice a year. If you use a wire brush to clean the grill, be sure to wipe the grill with a cloth or paper towel to remove any wire strands.

Charcoal And Other Fixings

- Use the starter fluids designated for your grill. Place the capped can and matches away from the grill. Never use gasoline or kerosene.
- If the coals start to flag or are slow to catch, fan them or use dry kindling and rolled-up newspaper to give a boost. Adding liquid fuel could result in a flash fire.
- If you use instant light briquettes, do not use lighter fluids or electric, solid or metal chimney style starters. If you need to add briquettes, add regular briquettes only.
- Close nearby windows and doors when cooking.
- When finished, close the vents and allow the ashes to cool 48 hours before disposing. Wrap them in heavy-duty aluminum foil and put them in a metal container that has no other combustible materials. Be careful. Seemingly "dead" charcoal can re-ignite hours later. Soak with water for added safety.

If you have any questions, please ask Jim Schick or Brian Van in our safety department.