



RWC Crew Talk

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Pediatric & Adolescent Dentistry

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Designed by: Paulsen Architects

As a relatively new member to Team Carlstrom, one of many new challenging projects assigned to me was the Adolescent and Pediatric Dental Clinic for Drs. James Walton and Dorthe Hartmann. Working closely with Paulsen Architects and their fine staff of engineers, interior designers, and support personnel, the owner requested a prairie style design that incorporated low roof pitch and broad sweeping overhangs with a masonry exterior that was keeping true with classic prairie elements, and incorporating a modern punch

of colors and technology. The results are a tribute to everyone associated with the project. Some of the major highlights were the fact that

under budget, and brought the project to completion in a time frame of six months. This was accomplished by putting together a competent team of professionals including Paulsen Architects, BLK Electric, Schwickerts, Kenne Masonry, Reichel Painting, DRAS Cases, and South Central Glass only to name a few. A special thanks to Arnie Nimps and the following fine group of tradesmen that made this project 'one for the books.'

Bill Sabel
Project Manager

*ABDO; GENE
*AMUNDSON; JAMES
*ANDERSON; BRUCE C
*ARMENDARIZ; DANA J
*BAER; DOUGLAS
*BOSSHART; CARL
*CARROLL; SAMUEL
*COY; TRACY
*DUFF; MICHAEL
*EILDERS; GLENN
*EPPER; DAVID D.
*EVERETT; PATRICK
*GOODRICH; GREGORY
*HAGEN; ALAN
*HERMEL; DONALD
*JOHNSON; BRUCE
*KARELS; JAMES
*KARELS; SCOTT
*KITZBERGER; PETER
*LANGLIE; JOEL A.
*LANGSJOEN; SOLOMON D.
*LEONHARDT; TIMOTHY W.
*LOEWEN; KIRBY
*MCMARTIN; DONALD R.

*MOSENDEN; DARYL L
*NIELSON; JEFFREY
*NIMPS; ARNOLD
*OTTO; BRENT D.
*PANKRATZ; ALLEN
*PICKELL; CHARLES HEATH
*RAMAKER; KYLE
*RHEAUME; JEREMY
*RUSTMAN; ARVIN
*SALFER; JERRY C.
*SCHMIDT; JAMES L. JR.
*SCHREIBER; WILLIAM D.
*SCHULZ; DOUGLAS
*SIMONDET; SCOTT
*SNYDER; TRAVIS
*STADICK; EDWIN JR.
*STADLER; MARK J.
*STANGLER; DANIEL
*THOMPSON; JEROME L.
*VAN STELTEN; DALE A.
*WELS; PAUL A.
*WENDT; VICTOR
*WILLSON; CURTIS

WELCOME, DAN GJERDE!

Dan Gjerde came to RWC in the beginning of March as a project manager and estimator. He was previously employed as a fabrication manager at Carlstrom Steel. Dan lives in rural Amboy with his wife Kathy, and has two children; a son, Brian, who works for I & S Engineers, and a daughter, Kristin. In his spare time, Dan enjoys many hobbies which include water skiing, boating, hunting, and woodworking. He is looking forward to working with the great bunch of people here at RWC.

Please help us in offering a warm welcome to Dan.



Reception Area of Pediatric & Adolescent Dentistry
Designed by Paulsen Architects

www.rwcarlstrom.com

Safety Spike's Corner



I have been asked ...

- how bad does a cut have to be,
- how big does a splinter or sliver have to be,

to fill out the First Report of Injury Form?

First, if you are bleeding, make sure someone goes to the first-aid kit with you. They should make sure you do not contaminate the kit with your blood.

Any trip to the first-aid kit should be documented by filling out a First Report of Injury Form with your Job Superintendent. This documentation will

serve its purpose if an infection or problem later arises, giving proof that the injury took place at our job site.

A First Report of Injury Form, even on something minor, along with reporting a near-miss, help us track where we may need to make improvements. Neither of these situations means an employee will be penalized or deducted in any manner. It simply means we are trying to KEEP OUR JOBS SAFE!

Below are the official OSHA definitions that RWC relies on.

ACCIDENT: An undesirable event that results from a failure to meet acceptable standards and causes harm to people,

property, or processes.

INCIDENT/NEAR-MISS: An incident that creates a hazard that may, or may not, result in an accident. It is a failure to meet acceptable standards set forth at each Carlstrom project AND CAN BE USED AS A LEARNING TOOL BY SHOWING WAYS TO CORRECT THE FAILING CAUSES BEFORE AN ACCIDENT OCCURS.

Non-reportable Injury on the OSHA 300 log: An injury requiring only first-aid.

Reportable Injury on the OSHA 300 log: An injury requiring medical treatment beyond first-aid.

Current Projects

- Snell Indoor Auto Center, Mankato, Paulsen Architects
- Loyola High School, Mankato, Paulsen Architects
- School Sisters of Notre Dame, Mankato, Construction Managers-Hoffman Corp.
- Kraft Foods-New Ulm, TKDA & Associates, Inc.
- Dr. Peters Dental Clinic, Mankato, James A. Strapko Architect, LTD
- Dr. Osdoba Dental Clinic, Mankato, James A. Strapko Architect, LTD
- Ambling Apartment Buildings
- Construction Managers at Technology Plus—Midwest Wireless Civic Center, Mankato, I & S Engineers
- St. John the Baptist Catholic Church, Mankato, Paulsen Architects

Upcoming Projects

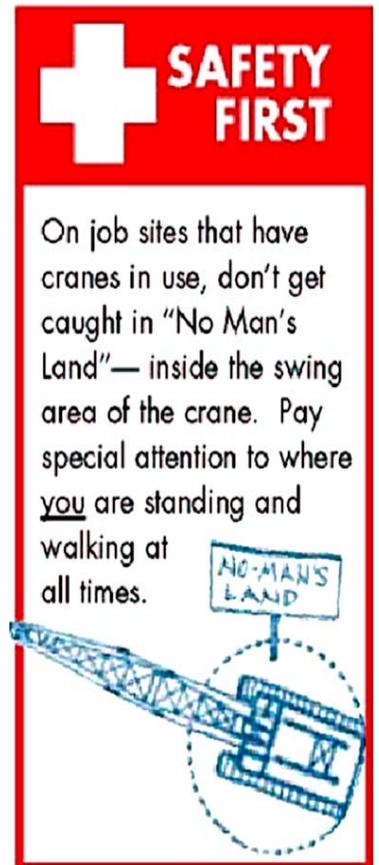
- St. Joseph's Catholic Church, Owatonna, Kane & Johnson Architects
- Kraft Steel Project
- And several more still in negotiations

Marketing Bulletin

Approximately 90% of Robert W. Carlstrom Co.'s projects are the result of referrals. These referrals come from someone who was obviously pleased with our work. Keeping our customers happy means going beyond the customer's expectations, producing a quality product, controlling the budget, and immediately responding to their needs. Ideally, a customer will spread the word on what an excellent job our firm did on their project and will recommend us to others.

We need to always keep in mind, a satisfied customer is our best sales tool.

Rachel Dent



On job sites that have cranes in use, don't get caught in "No Man's Land"—inside the swing area of the crane. Pay special attention to where you are standing and walking at all times.

Courtesy of Eastman Construction Newsletter, Vol 1 2002

Employee Spotlight

“Our industry is constantly changing. As Tradesmen, our knowledge, skills & labor are the products we sell. To stay competitive we must adapt to change by learning and using new and different techniques.”

Craig Jaskulke

For just about three decades, Craig Jaskulke has been dedicated to his career in the construction industry. Jaskulke came to RWC when he was 19 years old. His first job was as a RWC laborer at a power plant addition in Fairmont. Craig has since completed the four year carpenter apprenticeship program and attended night school at MSU’s extended campus. He believes that the times he has occasionally worked for other companies also allowed him to gain information about the industry. In addition to being a Job Superintendent, he’s using his talents and experience as a member of RWC’s Safety Committee.



Craig Jaskulke, Job Superintendent

hesitate for a minute. The Nicollet County Courthouse has been his career highlight, so far. Craig spent 2 1/2 years in St. Peter after the 1998 tornado. The courthouse reconstruction and addition is truly something to be proud of!

At the same time, Craig says he enjoys the variety in his work, along with receiving a living wage. He was quick to say that he appreciates the loyalty shown to regular employees and not being micro-managed on the projects.

The quote above says a lot about Craig’s philosophy and his insight. These words of wisdom are what makes him successful and renders him capable of handling the everyday challenges and multiple roles of a Job Superintendent.

Craig has directed the construction of many facilities in Southern Minnesota. When asked if there are any particular jobs that he felt strongly about, he didn’t

As you would expect, Craig and his wife Lois, have personal goals. The soon to be ‘empty-nesters’ are planning on leaving their home town of Granada and moving closer to Mankato. Their three children are busy themselves. Jason (23) is a carpenter apprentice. Kristin (21) is at Minnesota State-Moorhead, and Erin (18) is going to Bethany as a post-secondary student.

Maybe—just maybe—if you’re an outdoor enthusiast, you’ll run into Craig camping or fishing. He’s one busy guy!

1st RWC Cruise Saturday, July 19th, 2003

8:30-9:00am: Meet at the Corner Bar in Elysian for breakfast.

Then ‘head east’ in the direction of the Lake Pepin area. We’ll have lunch, enjoy the scenery, a few good laughs and head back home.

This cruise was the idea child of the RWC motorcycle owners, but it is not limited to motorcycles. If you want to join up in your vehicle, and ‘hang out’ with your co-workers and their significant others—**COME ALONG!**

What if it rains? Meeting for breakfast is still on the agenda. Some enthusiasts have said they will be riding rain or shine.

Watch future newsletters for any changes or updates.



Congratulations!

To all RWC employees on having another injury free month in February! The Safety drawing winners for February are:

- *Gene Abdo, laborer
- *Jim Amundson, carpenter
- *Jim Karels, carpenter

*Brent Otto, equipment operator

*Paul Wels, carpenter

Congratulations again to the winners and all RWC employees. Keep up the safe work habits! Watch the safety committee minutes for information on the new safety awards program.

RECIPE SPOT

Crock Pot Enchiladas

- 2 lbs hamburger
- 1 onion
- Salt and pepper
- 1-2 packages dry Taco seasoning
- Water
- 1 can refried beans or black beans
- 1 can Rotel tomatoes with chilies
- 2 cups Mexican cheese (4 cheese blend)
- Flour or Corn Tortillas
- Toppings: sour cream, salsa, & guacamole

Brown hamburger with one chopped onion, salt, and pepper. Add 1 package dry taco seasoning and the recommended amount of water (you can use two packages for more pizzazz). A little more water than the recommended amount on the

package is a good idea.

Spray Crock pot with PAM.

Place one soft flour or corn tortilla on bottom of crock pot. Sprinkle with part of: Hamburger mixture, refried beans or black beans, cheese, and tomatoes. Top with another tortilla—follow with the above items until the crock pot is full. Depending on the size of the crock pot—you will use approx. 6 tortillas. (You can also add some of your own favorites; peppers, jalapenos, olives, etc.)

Cook 5–7 hours on low.

Serve with: sour cream, salsa, & guacamole.

****IF YOU HAVE A TASTY RECIPE, SHARE IT WITH YOUR FELLOW COWORKERS.
Submit your recipes for future newsletters.**

April 2003

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 Don Hermel-25 yrs Joel Langlie-16 yrs	2	3	4 Kirby Loewen	5
6 DAYLIGHT SAVING— SPRING AHEAD Dale Van Stelten	7	8	9 Bruce Johnson-2 yrs	10	11	12
13	14	15 TAX DAY	16 STP Training w/Al	17	18	19
20 EASTER	21 Becky Thompson- 6 yrs	22	23	24 Safety Meeting Tim Leonhardt-7 yrs	25 Kirby Loewen-7 yrs	26
27	28 Jim Schmidt	29 Pete Kitzberger	30 Scott Umhoefer- 5 yrs			

May 2003

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4	5	6 Dave Lovick-27 yrs Brent Otto-7 yrs Jerry Salfer-10 yrs	7	8	9	10 FISHING OPENER
11 Mother's Day	12	13	14 Ed Stadick Jr.	15	16	17
18 Chad Amundson Lori Krueger	19 Vic Wendt-9 yrs	20 Andrea Peterson-1 yr	21	22	23 Jon Carlstrom	24
25 Chad Amundson- 9 yrs	26 Memorial Day	27	28	29	30 Dave Epper	31

