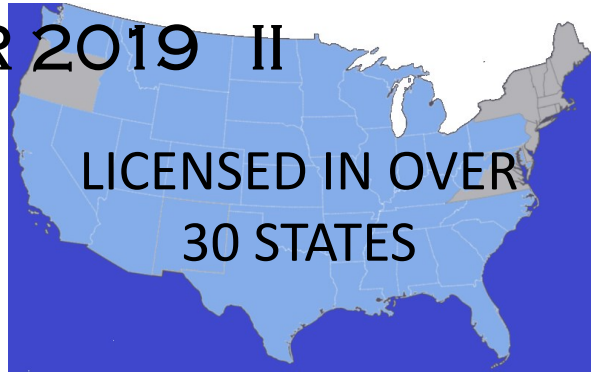


NEWSLETTER 2019 II



BOYT ENGINEERING
 WE DESIGN BUILDINGS TO
 MEET CLIENTS' NEEDS AND
 NOT OUR EGOS

**LICENSED IN OVER
 30 STATES**

Rich's (Richard Sanders) Bacon-Wrapped Finger Steaks
NOTE: Prep 15m, Freeze 4hr. (can be left in freezer 2 weeks) **Cook** 15 min
Ingredients : 2 lbs steak (e.g. flat iron) , 2 lbs bacon, 1 egg, 1/4 cup buttermilk, 1/4 cup dark malted beverage, 1 Tbsp hot sauce, 1 cup Flour (all-purpose) 1/8 cup "Seasoned Salt", 1 tspn fresh ground Black Pepper (add Cayenne as desired), Peanut oil for frying
Quick Prep: 1. Cut the steak into strips, approx. 1/2" wide by 3" long Heat 2 Tbsp oil in skillet on med-hi, quickly sear/brown just the outside surface of steak strips and lay them out on paper towel to cool. 2. Whisk dry ingredients together in a bowl: Flower, Seasoned Salt, ground pepper. 3. Beat/mix wet ingredients in a separate bowl: Egg, Buttermilk, malted beverage, hot sauce. 4. Wrap each steak strip with 1/3 of a bacon strip and lay them out ready for coating. Coat each strip in dry mix shake off excess dip full coat with wet mix then carefully coat once more in dry mix place on baking sheet with waxed paper. 6. Place in Freezer for 4 hours until solid or roll up sheet into ziplock bag for freezer.
Cook: A. Heat Oil in deep fryer or large sauce pan to min 350 degrees. B. Fry half dozen or so at a time for about 5 minutes until brown.

CHANGES IN ENGINEERING: BOYT ENGINEERING STAFF CONTINUALLY UPGRADES THEIR EDUCATION. THIS IS SO WE CAN STAY ABREAST OF CHANGES IN THE FIELD. HERE ARE A FEW ITEMS THAT WE HAVE NOTED: IECC HAS SEVERAL CODE ITEMS THAT HAVE BEEN PASSED AND ARE BEING ENFORCED WHICH EFFECT HVAC.

- **ECONOMIZERS ARE NOW REQUIRED IN THE FOLLOWING SITUATIONS IF ANY OF THESE APPLY: UNITS LARGER THAN 4 1/2 TONS, FACILITIES WITH MORE THAN 25 TONS OF COOLING. ONLY 25% OF A FACILITY CAPACITY MEETING THIS CAN EXCLUDE AN ECONOMIZER.**

WE INTEND TO STAY AT THE FOREFRONT OF TECHNOLOGY SO YOU CAN BE SECURE IN THE INFRASTRUCTURE OF YOUR FACILITIES.



Grand Canyon and Mt. Wilbur Photos by Matt Halloran

AED & CPR

A PUSH IN BOYT ENGINEERING

Boyt Engineering recently made the acquisition of an AED Automated External Defibrillator for the office. The odds of surviving a cardiac arrest decline 10% each minute defibrillation is not available. It is critical to be trained on the equipment and know what to do. This is a frontline device to be sure the wellness of those in the office are prepared in the advent that a cardiac event occurs. Similar to having plans for the built environment a plan to protect our most important assets, our people is crucial



Everyone at Boyt Engineering has passed an online course, the company purchased a CPR mannequin & AED trainer for hands on practice purposes. It is our intent to be as prepared as possible in the event of a cardiac event. Boyt Engineering sees this as another aspect of workplace safety.

BOYT ENGINEERING
 107 N. Carbon St.
 PO Box 1128
 Marion, IL 62959
 Phone: 618-964-9418
 E-mail: bboyt@boytengineering.com