

THE CONTRACTOR'S CHRONICLE

THE LATEST UTILITY CONTRACTOR NEWS AND INFORMATION

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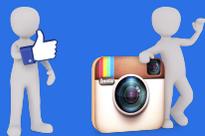
RECIPE OF THE MONTH:
BLACK-EYED PEAS AND
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TERRY ROSENBAUM

MJMinorUtility.com



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With Us!



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Some Overlooked Benefits of Hydro Excavation

Hydro excavation provides many benefits – including environmental protection. The hydro excavation process does not contaminate underground water reservoirs or risk damaging gas reserves, pipelines, sewers, or fiber-optic cables since the water pressure used in excavating is very accurate. Traditional excavation methods have safety risks for the laborers, nearby citizens, utilities, and the environment.

Also, for jobs where pipes need to be checked, exposed, or installed, hydro excavation is able to dig the soil in a way that the pipes will not be damaged. The pipes and underground utilities are avoided by the water so there will be no leaks or cracks.

Safety Is NO Accident!

If you work in the construction field, there is a good chance that you've heard someone say "safety is no accident." It's a nice little phrase, perhaps even catchy. But what does it mean for MJ Minor Utility Contractor? It means we do everything possible to ensure our team members are prepared and educated.

Over the past several weeks, our team attended a series of safety and training courses. One of our recent trainings focused on "confined spaces." The goal of this training was to educate our team on the best practices for working in confined spaces so that we are able to reduce the likelihood of any injuries. However, the only way to ensure the training is effective is if all of our team members complete the training and practice its teachings!



TEAM MEMBERS WANTED!

MJ Minor Utility Contractor continues to grow and we are looking for a few more extraordinary team members!

Do you know someone that wants to work for a company that is on the "cutting-edge" of providing an unbelievably great experience for team members and customers? If you answered "yes" to this question, this may be the perfect opportunity!

Our company's market is poised for immediate growth and we are looking to hire utility contractor professionals.

If you know someone who is motivated to provide exceptional customer service in a fast-paced work environment, reach out to us at Scott.Jones@NSCHoldingsllc.com.

Black-Eyed Peas and Collard Greens

Did you know there are foods that are said to bring health, prosperity, progress, and other good things? In fact, collard greens and black-eyed peas are said to represent **WEALTH** and the promise of **PROSPERITY**. So if you haven't made any yet this year, why wait another minute?!

Ingredients:

- 1 cup dried black-eyed peas
- 1 tablespoon butter
- 1 large sweet onion, finely chopped
- 1 tablespoon garlic powder
- 1 teaspoon light brown sugar
- 1 bay leaf
- 1 bunch collards, de-stemmed
- 3 strips thick-cut bacon, cut into small pieces
- Salt and pepper to taste



Directions:

1. Soak the black-eyed peas overnight in 4 cups of water.
2. Melt the butter in a large saucepan on medium heat. Add the onion, garlic powder, sugar, bacon, and bay leaf. Cover the pan and leave it for 2 minutes. Cook, stirring occasionally, until the onions are translucent and the bacon starts to crisp.
3. Drain the peas and pour them into the saucepan. Cover them with cold water and reduce the heat to medium-low. Cook for 30 minutes to 2 hours. The peas are done when you can easily squish them on the side of the pot with the back of a spoon; check tenderness every 30 minutes. Add more water if needed.
4. Stack the collard green leaves on top of each other and roll tightly. Slice the leaves and then cut in half.
5. When the peas are cooked, add the collards to the pot and cover. Add 1 teaspoon of salt and some freshly ground pepper, then stir. Taste the liquid and peas and add salt as needed. Cover the pan and cook for about 10 to 15 minutes. When the collards are tender, turn off the heat. Remove the bay leaf. Serve over rice or with cornbread.

Site After Site,
Project After Project,

MJ MINOR UTILITY
CONTRACTOR

Makes A Difference
In How You Get The Job
Done!



MJ Minor Utility Contractor has been proudly serving a diverse customer base in Iowa, Nebraska, and South Dakota since 2003. We are passionate about what we do and have earned a reputation that goes above and beyond to meet the needs of our customers.

Staff Spotlight

With Terry Rosenbaum

What Do You Do At MJ Minor?

I am a truck driver and drive all our trucks.

What Do You Like To Do In Your Free Time?

Hunt, Fish, and Watch Tractor Pulling

What Is Your Favorite Food?

Ice Cream. Any Flavor!

Tell Us About Your Family

I have a wonderful wife, daughter, and 3 fantastic grand kids!

What Is Your Favorite Sport and Favorite Team?

Tractor Pulling - it's amazing what you can do when you set your mind to it!