



# The Scrap Reporter

## The 3 R's....



Recovery, recession, rebound, we have seen all of these terms over the past several years now and are in the early innings of 2011. What will it be like? We all wonder whether we will see a year similar to 2010. This was basically a better year overall than 2009 with modest growth overall, but with little or no job creation. This being the true factor in getting our nation on track is the ability for jobs to be put back in to the system and start the cycle again. The cycle where money flows from employers, to employees, and then eventually back to the employers through the purchase of their goods or services. There are certain sections of the economy which may seem to be hotter than others, such as the steel market. Recently, we have seen an uptick in scrap pricing in December and January with a little back peddle in February. This increase in input costs for the steel mills drove up finished steel products. This recent, and rather fast, uptick was more related to mills not having enough raw product on the ground and the decreased availability of scrap. This in-

creased demand for scrap, or raw materials, and drove up price. Mills then set several price increases which sparked distributors around the country to buy more at the time rather than wait for higher prices in the 1st quarter. Forecasts are that we should see a plateau in price increases and a possible softening by the end of the 3rd quarter. Let's all hope that the increases stabilize and that it truly is a sign of good things to come for 2011.

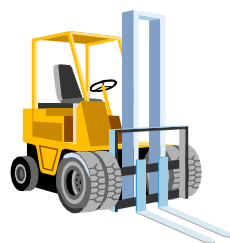
The gears are in place for our economy to start acting like a well oiled machine. Banks are lending again, consumers are increasing their spending patterns, and productivity had a positive trend in the 4th quarter of 2010. The real measure to prevent the on/off switch from being played with is for job creation to kick in. Thereby our economy can show healthy signs of strength, erase the 3 R's I mentioned earlier from our memories, and have us back on track with an expanding economy.



## Forklift readiness

OSHA requires Forklift Certification for any facility operating a Forklift or Loader. Listed below are some key points for adhering to OSHA 1910.178(I)(2)(ii).

Operators must receive training on a specific lift truck. One must get training on the truck to be used at the workplace. All operating instructions, understanding how a fork truck is different from an automobile, maneuverability, visibility, limitations, how an attachment used and



changes the operation of the truck, are all key points in review. Understanding these and also receiving training on workplace-related topics are crucial to certification. Knowledge

of surface conditions and how a sloped surface or how a load is positioned need to be clearly emphasized to understand how the load center can change dramatically when

driving and/or raising or lowering the load. It is important to review how your organization handles certification as well as record keeping to help your organization stay compliant with OSHA standards. One can visit [OSHA.gov](http://osha.gov) for comprehensive safety information.. Direct link is:

<http://osha.gov/dcsp/products/etools/pit/assistance/index.html>

### Food for thought:

**To do a common thing uncommonly well brings success.**

- Henry J. Heinz



**If GM had kept up with technology like the computer industry has, we would all be driving \$25 cars that got 1000 MPG..**

- Bill Gates



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got scrap?

## Chowin' down @ the Copper Kettle

In medieval and early modern kitchens, the spit was the preferred way of cooking meat in a large household. The spit was initially turned by a 'spit boy' who cranked it by hand. This evolved into a treadmill powered by a dog, believe it or not, and of course further developed through further modifications to the electric powered motor which can now be found on home grills. One of my favorites is using this for Rotisserie style chicken. It is very easy to cook since all you do is season the bird and turn on the unit and let it go. Savoring the crisp chicken skin with its combination of saltiness and rich succulent juice will make you never want to buy another precooked bird!

### El Pollo Rico

1 Whole Chicken appx 4 pounds  
Pinch of salt to rub inside cavity  
2 Tbs Butter melted  
1 Tbs Salt (Kosher)  
1 /2 tsp Pepper  
1/2 Tbs Garlic powder  
1 Tbs Paprika  
1/2 lemon

Wash off chicken and clean out inside of any remaining organs. Dry off with paper towel and rub the inside of the chicken with the pinch of salt. Set aside. In a separate bowl mix all the other ingredients together to make a paste. Rub the paste all over the chicken trying to get in all the nooks and crannies as well as under the skin where possible. Place in a zip gallon bag and let sit refrigerated for a minimum of 2 hours, but preferably 4-6 hours. Get grill heated up to 300-350 degrees, place chicken on spit and cook rotisserie style until chicken is golden brown and internal temp at the thigh is minimum of 165 degrees. Appx cook time 1—1 1/2 hours, but keep and eye on it and monitor temp at 1 hour so as not to overcook.

Serves 4 people and pairs well with a light summer style lager or wheat beer..

Buen Provecho!!!

