



Newsletter

5920 Lamar St., Arvada, CO 80003
303-422-7985
www.TeamWL.com
Equal Opportunity Employer



A NOTE FROM LARRY

MOTHER'S DAY

Mother's Day doesn't need to be expensive.

Just spending the day with your mom and doing little things for her will be plenty enough. She will appreciate that more than she will appreciate an expensive gift (especially the way the economy is right now).

Pack a lunch for the both of you and take it to a park. Enjoy a nice picnic and go for a walk around a lake or a park and just take pleasure in the time you are spending with your mom— get to know **her** again! If you are not able to leave the house then just make a lunch at home and do the little things around the house to help her out—plant some flowers with her, make her dinner, do a load of laundry for her—again she will appreciate the small things.

More than likely your time is worth more than your money. So remember to give generously!



VERY INTERESTING STUFF

◆ The first novel ever written on a typewriter:

Tom Sawyer



W.L. Contractors, Inc.

will be closed

Monday, May 25, 2009

in observance

of

Memorial Day

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Important Days in May

May 10th—Mother's Day
May 16th—Armed Forces Day
May 25th—Memorial Day Observed

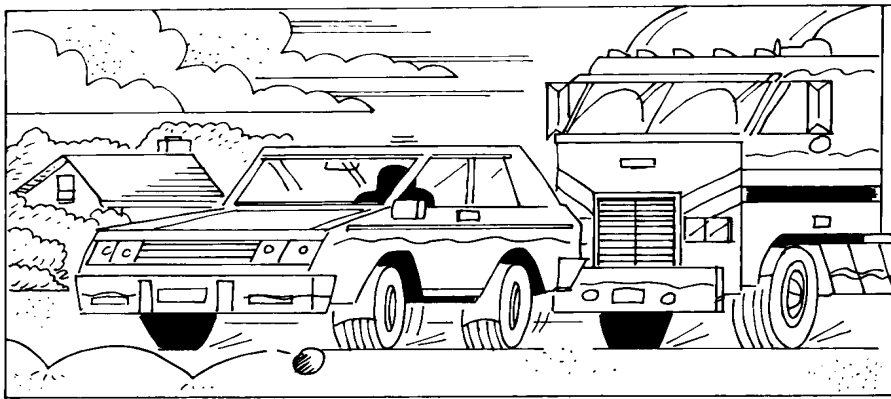
DRIVER ISSUES

HAZARD PERCEPTION

USER HAZARDS

WATCH OUT FOR:

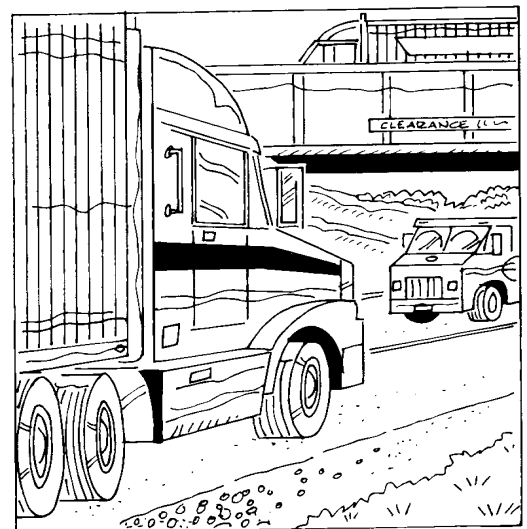
- Drivers with blocked or limited vision
- A sudden change in a vehicle's direction
- Drivers forced to make sudden stops
- Children at play
- Walkers, joggers, bicyclists



ROAD HAZARDS

REMAIN ALERT FOR:

- Drop-offs
- Debris
- Uneven road surfaces
- Narrow roads
- Sharp turns
- Low clearance



The Company Store is now open!

LOST & FOUND: There are a few items up at Barb's desk that have been found and turned in. If you feel you have lost an item go and see Barb.

Maintenance Department is accepting applications for **Traffic Signal Tech.** Any interested persons contact Tim Leach

FOR SALE: Large Oak Entertainment Stand 5'10 1/2" wide, 4'5" tall and 18" deep. T.V. opening 40 1/4" wide x 33" tall. Call Mark Peters at 303-422-7985

One slightly used Jay Cutler Bronco Jersey—Make offer. Mike Schoenecke



To place an ad in next months issue of the newsletter please contact Barb at the front desk (303) 422-7985.



HAPPY BIRTHDAY

Wayne Potter	5/2
Josh Armenta	5/2
Antonio Quezada	5/11
Randy Griffin	5/17
James Varra	5/19
Rick Wright	5/20
Greg Winkler	5/24
William Dengerling III	5/25
Nathan Nugent	5/31

YEARS OF SERVICE

WL CONTRACTORS
RECOGNIZES THE
FOLLOWING EMPLOYEES FOR
YEARS OF SERVICE TO THE
COMPANY

Carlos Tovar—1 year
Jack Hudson—7 years
Gene Murren—19 years
Antonio Quezada—3 years
Brent Thomas—6 years
Thomas Blan II—1 year
Ronald Hazen—1 year
Tracy Barker—8 years
Tim March—10 years
Jesus Chavez Cano—3 year
David Mitten—1 year
Robert Hernandez—6 years
Jeff DeDisse—5 years
Gary Johnson—6 years
Matt Winkler—11 years

This is a total of 88 years of
service to our customers



W.L. CONTRACTORS, INC.

5920 Lamar St.
Arvada , Co 80003

Phone: 303-422-7985
Fax: 303-422-3026
E-Mail: info@ Teamwl.com

The Customer is #1 at W.L.

RECIPE OF THE MONTH

ELIZABETH'S EXTREME CHOCOLATE LOVER'S CAKE

INGREDIENTS:

CAKE:

2 1/4 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
6 (1 ounce) squares unsweetened chocolate, chopped
1/2 cup unsalted butter
2 1/2 cups dark brown sugar
3 eggs
1 1/2 tablespoons vanilla extract
1 cup sour cream
1 cup water

FROSTING:

6 (1 ounce) squares unsweetened chocolate, chopped
1/4 cup unsalted butter
1 egg yolk
4 cups confectioners' sugar
2 tablespoons vanilla extract
2 tablespoons heavy cream
1 (8 ounce) package cream cheese, softened

GANACHE:

2 cups bittersweet choc. chips
1 cup heavy cream



DIRECTIONS:

1. Preheat oven to 350 degrees F. Grease & flour 2 (9") pans. Sift together the flour, baking soda & salt. Set aside. In the top of a double boiler, heat 6 ounces chocolate, stirring occasionally, until chocolate is melted & smooth. Remove from heat & allow to cool to lukewarm.
2. In a large bowl, cream together the butter & brown sugar until light & fluffy. Beat in the eggs one at a time, then stir in 1 1/2 teaspoon vanilla. Stir in the melted chocolate. Beat in the flour mixture alternately with the sour cream. Stir in boiling water (batter will be thin). Pour batter into prepared pans.
3. Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack & cool completely.
4. Make the Chocolate Buttercream Frosting: In the top of a double boiler, heat 6 ounces chocolate, stirring occasionally, until chocolate is melted & smooth. Remove from heat & allow to cool to lukewarm. In a large bowl, whip the butter for about 10 minutes until it is super fluffy, beat in egg yolk. Gradually blend in the confectioners' sugar, alternating with 2 tablespoons vanilla & 2 tablespoons cream, then blend in the melted chocolate. Beat in the softened cream cheese.
5. Make the Ganache: In a large saucepan, combine choc. chips & 1 cup heavy cream. Heat, stirring constantly, until chocolate is melted & smooth. Remove from heat & set aside.
6. Assemble the cake: When cake is completely cooled, cover the bottom cake layer with as much ganache as desired. Refrigerate for 5 minutes, or until ganache has set. Spread frosting over the ganache. Cover with top layer of cake. Frost top & sides with buttercream, & garnish with more ganache.