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Recipe Corner!

Gabriel Gazette

April 2011

Gabriel to Install Groundbreaking Solar-powered HVAC System



Gabriel celebrated Earth Day this year with the good news that we will be installing one of the first 50 small commercial sized solar-powered DC HVAC systems in the U.S (and within the first 95 in the entire world). The system is scheduled to be shipped to us in early May.

"For the first time ever, being able to run a decent sized DC HVAC system off solar panels will mean more cost-effective cooling," said John Polich, President of Gabriel.

Because the system is DC power (vs. a traditional AC), it is more efficient since the power doesn't have to be inverted from the solar panels' DC current. DC motors and compressors are also more energy efficient than an AC-current system.

Gabriel will use some of our existing solar panels to run this new system, with plans to install more solar capacity in the near future.

For more information about Gabriel's renewable energy, visit our [website](#) or contact [John Polich](#).





Loaded Baked Potato Chowder

- 3 baking potatoes, large
- 3 1/2 cups milk
- 4 oz cream cheese, softened
- 2 tablespoons butter
- 2-3 green onions (with tops)
- 4 oz sharp cheddar cheese, grated
- 1 1/2 tsp salt
- 1/2 tsp black pepper
- Couple slices of bacon, chopped and cooked
- Sour cream
- 1 broccoli floret, steamed

- 1) Slice potatoes in half, lengthwise and place in a deep, covered baking dish.
- 2) Pour 1/2 cup of the milk over the potatoes and microwave on high for 11 minutes.
- 3) Remove from microwave and move center potatoes to ends of dish and outer ones to center; cover and microwave for 8-11 minutes or until potatoes are easily pierced with a fork.
- 4) Remove baker from microwave and coarsely mash potatoes.
- 5) Whisk cream cheese in a bowl, and add remaining 3 cups of milk, whisking until smooth.
- 6) Add cream cheese

ReBuilding Exchange Opens New Facility



Chicago's ReBuilding Exchange has opened its new facility at 2160 N. Ashland. With a mission to facilitate the reuse of building materials during deconstruction and subsequent new construction projects, this new facility gives contractors and artisans better access to the unique offerings of the Exchange.

Through a partnership with The ReUse People of America and contractors in the area, the ReBuilding Exchange gets most of its donated materials from sustainable deconstruction projects. The ReBuilding Exchange also accepts donated materials from renovation projects, and occasionally new materials that would otherwise end up in the landfill. These materials are sold for a fraction of the cost of new, so they stay out of our landfills, and are available to residents at all income levels, particularly those who can't afford the rising costs of such materials.

According to the EPA Building related construction and demolition debris total more than 136 million tons/ year or nearly 40% of the C+D and municipal solid waste stream. *-Environmental Protection Agency "What's In A Building", 1999*

Since 2009, the ReBuilding Exchange has diverted over 3,000 tons of building material from the landfill and made over \$2 million worth of quality building materials available to the public for reuse projects at affordable prices. They also accept donations of building materials (windows, doors, cabinets, etc) from the public.

To learn more about the ReBuilding Exchange, visit their website at www.rebuildingexchange.org.



Picnic table made from reclaimed lumber from the ReBuilding Exchange

mixture and butter to
baking dish and microwave,
covered, on high 3-5
minutes or until hot.

7) Slice green onions

8) Remove dish from
microwave, adding cream
cheese mixture to the dish
with the mashed potatoes
and grate cheddar cheese
over it.

9) Add the green onions,
salt & pepper and mix well

10) Serve with bacon, sour
cream and broccoli, if
desired.

*Submitted by Bill Gray
2009 Fall Soup Contest*

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