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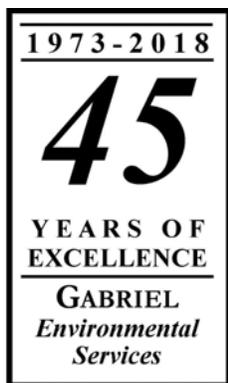
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**GABRIEL**  
*Environmental Services*

**NOVEMBER 2018**

## **We Are Thankful For You**



In this season of Thanksgiving, all of us at Gabriel are thankful for you: our clients and friends.

We know that you have a choice when you need an environmental consultant. Gabriel is grateful to have earned your trust and loyalty.

Wishing you all a very happy and fulfilling end to 2018.

## **New UST Rules Lead to More Gas Stations for Sale**

## Recipe Corner



### **Maple Cinnamon Star Cookies**

#### **Ingredients:**

- 2 and 1/4 cups all-purpose flour
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup unsalted butter, softened to room temperature

New federal regulations regarding the operations of Underground Storage Tanks (USTs) took effect this October, and as a result, more gas stations will be closing down and put up for sale.



These new regulations added more stringent secondary containment requirements for tanks/piping, additional operator training requirements, periodic operation and maintenance requirements, and updated codes of practice.

Federal UST regulations had not been updated since 1988. These changes were mandated to help prevent and detect UST releases.

## Redevelopment Opportunities Available

- 3/4 cup granulated sugar
- 1 large egg, at room temperature
- 2 teaspoons maple extract
- 1 teaspoon pure vanilla extract
- gold sprinkles and/or edible glitter sprinkles optional: 8 ounces
- white chocolate, coarsely chopped

### Directions:

1. Whisk the flour, cinnamon, baking powder, and salt together in a medium bowl. Set aside.
2. In a large bowl, beat the butter until creamy and smooth, about 1 minute. Add the sugar and beat on high speed until light and fluffy, about 2 minutes. Add the egg, maple extract, and vanilla extract then beat on high until fully combined, about 2 minutes.
3. Turn the mixer down to low and add about half of the flour mixture, beating until just barely combined. Add the rest of the flour and continue mixing until just combined. If the dough still seems too soft, you can add more flour until it is a better consistency for rolling.
4. Divide the dough into 2 equal parts. Roll each portion out onto a piece of parchment or a silicone baking mat to about 1/4 inch thickness. Stack the pieces, with parchment paper between the two, onto a baking sheet and refrigerate for at least 1 hour and up to 1 day. Chilling is mandatory. If chilling for more than a couple hours, cover the top dough piece with a single piece of parchment paper.
5. Once chilled, preheat oven to 350°F. Line 2-3 large baking sheets with parchment paper or silicone baking mats. Remove one of the dough pieces from the refrigerator and using a cookie cutter, cut into star shapes. Transfer the cut cookie dough to the prepared baking sheet. Re-roll the remaining dough and continue cutting until all is used.
6. Before baking, top with

The extra requirements associated with the updated UST regulations will lead to more gas stations shutting down. Consequentially, there will be more redevelopment opportunities available for former gas stations which are often located on prime real estate. Contamination at these sites may exist, but the State of Illinois has a trust fund for the investigation and clean up of sites contaminated by leaking USTs.

Gabriel can assist developers in assessing the impact of the leaking tanks and helping owners gain access to the UST Fund to help with redevelopment costs, including the costs associated with properly removing the tanks and contaminated soil.

Contact Nancy Valenta at 773-617-1046 or [nvalenta@gabenv.com](mailto:nvalenta@gabenv.com) to find out more about the UST Fund and how Gabriel can help with removing tanks and/or redeveloping these closed gas stations.

More information about the new UST regulations can be found on the [U.S. EPA](#) and [Illinois Fire Marshal](#) websites.

## Where in the World are JP's Birdhouses?

Travel around the world with JP's birdhouses:



Madeira, Portugal

sprinkles. Use a spoon to press the sprinkles into the cookies so they stay secure on top.

7. Bake for 10-11 minutes, until lightly browned around the edges. Make sure you rotate the baking sheet halfway through bake time. Allow to cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely before dipping into chocolate.

8. If using, melt the chopped white chocolate in the microwave in 20 second increments, stirring after each until completely melted. Dip the cookies into the white chocolate and allow chocolate to set completely at room temperature or in the refrigerator.

*1st Place -Christmas Cookie Contest  
Christina Zvonarits*

*Recipe from [Sally's Baking Addiction](#)*



Joshua Tree National Park, California



Montreal, Canada

Find out where else the birdhouses have traveled on the [Project Birdhouse blog](#).

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