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GABRIEL

Environmental Services

MAY 2019

Updated ASTM E1527 Phase I Standard Coming in 2020

ASTM's Committee on Environmental Assessments has been meeting to work on updates to the ASTM E1527 Phase I Environmental Site Assessment standard. Task groups discussions include:



- Clarifications to the HREC (Historical Recognized Environmental Conditions) and CREC (Controlled Recognized Environmental Condition) definitions.
- Expansion of historical research to adjoining properties.
- Additions to the Non-Scope Considerations appendix to acknowledge growing regulator attention to emerging contaminants, particularly [PFAS](#)

Recipe Corner



Grilled Pork Tenderloin with Mojo Sauce

Ingredients:

- 2-2.5 lbs pork tenderloin
- 8 cloves garlic, minced
- Grated zest and juice of 1 lemon
- Grated zest and juice of 2 limes
- Grated zest and juice of 3 oranges
- 4 bay leaves
- 2 tsp dried oregano
- 1 tsp red pepper flakes
- 1 Tbsp soy sauce
- 2 tsp brown sugar
- 1/4 c olive oil

Directions:

1. Prepare the mojo sauce by combining garlic,

Source: [EDR Insights](#)

Trashbot to Clean Chicago River

lemon, lime and orange zests and juices, bay leaves, oregano, red pepper flakes, soy sauce, and brown sugar in a blender. Process until well blended. While the motor is running, add the oil a little at the time. Set aside approx. 1/2 c. mojo sauce to be used when serving.

2. Marinate the tenderloin with the remaining mojo for 3-4 hours in the refrigerator. 30 minutes before cooking, remove tenderloin from the mojo and let meat sit at room temperature until ready to grill.

3. Sear tenderloin on all sides over high heat for 4-5 minutes total, basting with the mojo marinade. Move pork to an unheated part of the grill, cover, and roast for 10-15 minutes, until the internal temperature is 140-150 degrees. Remove tenderloin from grill and allow to rest for 10 minutes before slicing.

4. To serve, cut pork into thin slices and drizzle with reserved mojo.

1st Place - Grill contest
Steve Sawyer

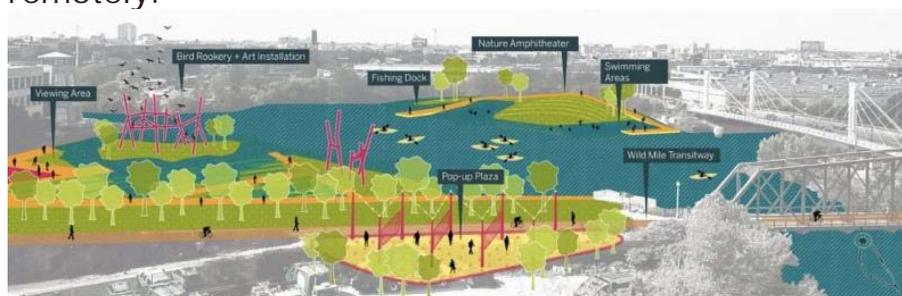
Recipe from "Marinades, Rubs, Brines, Cures & Glazes for Poultry, Meat, Seafood and Vegetables" by Jim Tarambino

A Chicago non-profit has launched its first Trashbot, a robot to help clean up the Chicago River. Urban Rivers developed the trash-eating floating robot to help clean up the 'Wild Mile' area of the Chicago River, located on the North Branch Canal along the east side of Goose Island between Chicago Avenue and North Avenue.



Funded by a Kickstarter campaign and local corporate donations, Urban Rivers developed the Trashbot to eventually be controlled by users through computers or smartphone apps. For now, only Urban Rivers staff is operating its Trashbot as they work out the minor kinks in the technology.

Urban Rivers first installed its floating gardens along the Wild Mile in June 2017. Volunteers and staff members couldn't keep up with the demands of cleaning the trash from the river, even when launching kayaks every other day. They created a trash task force and came up with the idea of a trash-eating robot that could be controlled remotely.



Wild Mile plan

Similar robots have been used in Britain and India to help clean up their waterways. Baltimore's much larger trash-eating robot (aka Mr. Trash Wheel) is so popular it has its own [live stream](#), [Twitter feed](#) and [Instagram account](#).

Learn more about the Trashbot on the Urban River's [website](#), and about the Wild Mile on its own [website](#).