



MODERN METAL PROCESSING INC

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Modern Metal
Processing
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modernmetalprocessing.com

- Aluminum Anneal
- Brazing and Heat Treatment
- Steel Weldment Stress Relief
- Stampings
- Forgings
- Castings
- Extrusions

MMP LABOR DAY WEEKEND HOURS:

Friday 8/30: Normal
business hours.

We will be **CLOSED**
Saturday 8/31
Sunday 9/1 and
Labor Day,
Monday 9/2

We will reopen on
Tuesday 9/3.

Thanks for your business &
Enjoy your Labor Day
Holiday Weekend!



Metal to Metal

From the desk of Ed Wesolek



I Told Her: That Pool Has To Go!

Summer is virtually over. Labor Day weekend will soon be here and gone in the blink of an eye. I've already seen Halloween candy stacked up at a nearby drug store. Stale candy for the little ankle biters this year; not how I remember Halloween as a kid, how about you?

Got big plans for Labor Day weekend? At the Wesolek estate, we'll be taking down my wife's swimming pool! Why it's almost like a dream come true for me...**NO MORE POOL!** At least for now! As a loyal reader of this newsletter, you know that my wife Shelly, saved up the bread to buy that pool.



Now, I make no bones about my opinion that I need a swimming pool as much as I need a big bowl of water sitting idly by in our backyard. Oh, wait – that's what is in the backyard now! (Insert grumbling sound, here.) As a loyal reader of my ramblings, you also know I've

been unhappily doing the routine maintenance on the pool and that I'm expected to build a deck around her pool.

So, for a moment, I thought I'd finally won my lovely bride over to my way of thinking when she came to me recently and said: "Ed, I think the pool needs to come down." What? Say that again! I swear I heard the heavenly choir sing as my wife began to speak my own words. *I got so excited...for a second!*

I looked at my wife and said, in my most sincere tone of voice: "Hon, you just got it. All I've heard you tell everyone is how much you love your pool. What happened to change your mind?" She glared at me for a few seconds with a puzzled expression on her face.

"Ed, the pool needs to be drained and taken down so you can build a retaining wall around it *before* you build the deck. We'll put the pool back up in the Spring after the retaining wall is done."

Remember the cartoons we watched as kids where a character would turn into a huge lollipop with the word **SUCKER** written across it? That's me!

So, while you relax over Labor Day, we'll celebrate with family and maybe a couple of friends as we drain the pool, remove the liner and disassemble the pool piece by piece. Our youngest Grandkids are excited to help by moving bricks. Kids can get excited over just about anything, can't they?

On the brighter side, I have several months before I have to deal with building a retaining wall and deck. That means I can do some projects of mine which have been on hold a long time, due to my hip replacement surgeries and associated back pain.

This Fall, I'll be out in our woods with some ice cold beer and my chainsaw, cutting down a couple of dead trees and pruning back several others. Just me, nature, cooler temperatures and the buzz of a two-stroke engine!

Spring and the pool projects won't be on my immediate to-do list for a while. Besides, there's always the chance Shelly will forget about the pool come Spring. **HAH!** Don't you believe it, either. Here's wishing you a great and relaxing Labor Day holiday weekend. ■

Shhh...This Project is **SECRET!**



You're looking at one of the filing cabinets in my office here at the Modern Metal Processing World Headquarters in beautiful downtown Williamston, MI.

That top drawer is mostly a collection of signed NDAs (Non-disclosure Agreements) related to various client projects we've either just completed or are still involved in.

Why am I showing this to you? For a couple reasons: 1) I'm

proud of this filing cabinet. It's a sturdy piece of office furniture. 2) It shows you that we can keep a secret here at MMP. How many folks can you honestly say that about?

My guess: Not many!

We take the privacy of your project quite seriously at MMP, whether or not there's an NDA on file.

There are many projects we're involved in, or have just completed, that I'd love to boast about in this newsletter. The ones I **CAN** talk about that show our versatility or problem solving skill in the world of metal processing...I DO!

When we sit down each month to discuss content for this newsletter, I often have to pull

back because of my sworn obligation to keep client secrets...well...**SECRET!**

If your project needs to kept from prying eyes and ears, relax. We know how to keep such details under wraps.

Each day at MMP we honor NDAs on projects from major corporations, the military and their contractors.

We stand ready to discuss your project needs. Rest assured we'll keep it secret! ■



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GET YOUR OWN COPY OF M2M!

The cost = FREE!

Just e-mail your request to:

ed.wesolek@modernmetaprocessing.com

Then check your inbox.

Grilled Marinated Tuna Steaks



It is my belief that one of the best times to grill outdoors is during a long holiday weekend. Here are a couple of

recipes you might try this Labor Day weekend. We'll start with some sweet and tangy **Grilled Marinated Tuna Steaks**.



- 2 Tbsp chopped fresh parsley
- 1 clove minced garlic
- ½ tsp chopped fresh oregano
- ½ tsp ground black pepper
- 4 (4 ounce) tuna steaks

PREP/COOKING DIRECTIONS:

1) In a large non-reactive dish, mix together the orange juice, soy sauce, olive oil, lemon juice, parsley, garlic, oregano, and pepper. Place the tuna steaks in the marinade and turn to coat. Cover, and refrigerate for at least 30 minutes.

2) Preheat grill for high heat.



3) Lightly oil grill grate. Cook

the tuna steaks for 5 to 6 minutes, then turn and baste with the marinade. Cook for an additional 5 minutes, or to desired doneness. Discard any remaining marinade.



4) Serve with your choice of veggie or a crisp garden salad.



A meal like this will make you a grilling superstar with your friends and family. Enjoy! - Ed

INGREDIENT LIST:

- ¼ cup orange juice
- ¼ cup soy sauce
- 2 Tbsp olive oil
- 1 Tbsp lemon juice

Tropical Grilled Pork Chops

Here's a dish that'll take about an hour and 15 minutes to prep and another 45 to cook. I guarantee the time spent will be well worth it. Your taste buds will thank you and your family and guests will talk about this meal for ages! Presenting...

Tropical Grilled Pork Chops.



THE INGREDIENT LIST:

- 1 clove garlic, minced
- 1 tsp chili powder
- ¼ tsp cayenne pepper
- 1 pod cardamom seeds
- ½ tsp water, or as needed
- 1 tsp vegetable oil
- ¼ cup rice wine vinegar
- ½ cup sugar
- 1 mango - peeled, seeded, and chopped
- ¼ tsp salt
- ½ tsp cilantro
- 2 tsp lemon juice
- 1 fresh jalapeno pepper, minced
- 1 ½ cups unsweetened

- applesauce
- 3 pineapple rings, chopped
- 1 pinch white pepper
- 1/3 cup soy sauce
- 1/3 cup rice wine vinegar
- 6 pork chops



PREP & COOKING DIRECTIONS:

1) With a mortar and pestle, yep...you read that right, mash together the garlic, chili powder, cayenne, and cardamom seeds. Mix in just enough water to form a paste.

2) Heat the oil in a saucepan over medium heat. Stir in spice paste, and cook until it begins to bubble, about 30 seconds. Stir in vinegar; cook without boiling for 2 minutes. Stir in sugar until it dissolves. Mix in mango, salt, cilantro, lemon juice, and jalapeno; simmer 20 minutes. Stir in applesauce and pineapple; simmer 10 minutes more. Season with white pepper. Place in a bowl, cover, and

refrigerate until ready to use.

3) To prepare marinade, mix 2/3 cup of the salsa with soy sauce and 1/3 cup vinegar. Place pork chops in a large resealable plastic bag, and pour marinade over chops. Seal tightly, and place in the refrigerator for 1 hour.

4) Prepare grill for medium-high heat. Drain marinade from bag, and heat in a saucepan until boiling.

5) Lightly oil grill grate. Place pork chops on the hot grill. Cook 10 minutes, or to desired doneness, turning once and basting occasionally with the boiled marinade.

6) Warm remaining salsa over medium-low heat. Serve pork chops topped with the salsa.

This meal is the perfect reason to fire up your grill and cook outside tonight. Enjoy! - Ed

