

the DIGGER

May Birthdays

Ted Miller
 Teresa Johns
 David Hodges
 Kevin Lindsey
 Johnny Crews
 Ryan Frasco
 Brett Holton
 Mike Francis
 Jerry Smith
 Freddie Moody
 John Patterson

May Anniversaries

Tom Braddock, 1 yr
 Mike Browning, 3 yrs
 Josie Burnsed, 24 yrs
 John Colomitz, 6 yrs
 Johnny Crews, 2 yrs
 Billy Heath, 9 yrs
 Teresa Johns, 19 yrs
 Curtis Nowlin, 5 yrs

Dean Road Improvements

We have just started work on our second City of Jacksonville project! Dean Road will have its fair share of challenges due to the high number of existing utilities and coordination with AT&T's relocations. The project will run the length of Dean Road from Beach Blvd to Parental Home Road.

Our crews will be replacing the potable water and storm drainage systems. The existing drainage is a series of ditches that we will add pipe and structures to. We will also widen Dean Road near Beach Blvd and replace the existing water main that runs under Beach Blvd.

The immediate project focus is to complete construction near Beach Blvd during the summer months while Hendricks Day School is out. Terry Road Baptist Church has been kind enough to donate a portion of their property to AJ Johns during construction. We will be utilizing their property for staging materials and for our construction trailer.

Our projected completion date is February 2011.



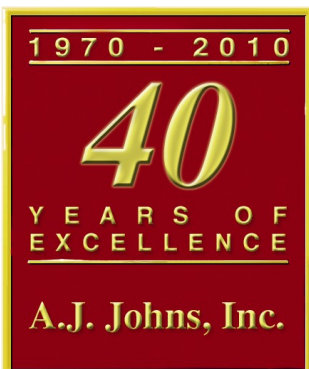
40 Years of Excellence

In the beginning, way back in 1970, Mr. Johns started a small company with just one crew. They operated water treatment plants and installed water, sewer and drainage. Very early on we got out of the water treatment operations and were strictly in the underground utility business. In the early 80's Houdaille-Duval, a major player in site development went out of business. Mr. Johns saw this as a void that needed filled. So AJJI expanded operations and became a complete site development company.

Throughout the 90's until 2007 our company grew with the ever increasing housing market. When the housing market began to fall, we saw the need for change. So we turned our attention to the commercial market.

We are coming to another turning point. This June we will start laying the ground work on a new housing development called Forrest Hammock. This 699 lot project is a good sign that the residential market is returning.

As the housing market returns our goal is to strengthen our company and increase our employee count to a moderate and comfortable level. In our 40 years of business we have remained true to our Christian values and our employee/client focus. These excellent values and morals will carry us thru the next 40 years.





Memorial Day

On Monday, May 31st, we celebrate Memorial Day. This day is formerly known as Decoration Day. It commemorates our United States men and women who died while in military service. Many people observe this holiday by visiting cemeteries and memorials. Another tradition is to fly the United States flag at half-staff from dawn until noon. This is the time to pay our respect to the men and women who gave their lives for our country.

The modern Mother's Day is celebrated on various days in many parts of the world, most commonly in May or in March/April. It is a day to honor mothers and motherhood. It is thought this day emerged from a custom of mother worship in ancient Greece. The ancient Romans also had a holiday in which gifts were given to mothers. In Europe there were several long standing traditions and celebrations such as Mothering Sunday. President Woodrow Wilson made Mother's Day an official holiday. In the United States it is celebrated on the second Sunday in May.



Summer Grilling Safety



Here are a few tips to keep your grilling fun and safe for the whole family.

- Always BBQ in a well ventilated area.
- If using lighter fluid or match light charcoal, allow it to burn the chemicals off before adding meat to the grill.
- Keep a spray bottle of water around in case you have any grease flare-ups.
- Always clean the grate before each use and you can rub cooking oil on the grate to keep your food from sticking.
- Keep your grill away from items that might catch on fire (house , leaves , plants , etc).
- If using a gas grill, never turn the gas burner on with the cover closed before lighting. It causes a buildup of fumes and a great ball of fire when started.
- Always use the proper tools for outdoor cooking. (tongs , spatula and heat resistant gloves for handling the hot food).
- When finished cooking close the lid and the vents on a charcoal grill to put the fire out, if using a gas grill turn the burners off and then turn off the gas and enjoy your food.
- Safe barbecuing will bring about some good times and good friends but best of all it will bring some good food and make all of your neighbors jealous.

Tomato BBQ Sauce

1 regular can of tomato sauce
1 can of tomato paste
2 tablespoons vinegar
2 tablespoons olive oil
2 tablespoons brown sugar
3 cloves garlic, crushed
4 tablespoons onion, minced
1 tablespoon Worcestershire sauce
1 teaspoon dry mustard
1 teaspoon cayenne
fresh ground pepper to taste

Cook the garlic and onion until it's soft, and then add all the rest of the ingredients. Simmer on low for 20-30 minutes. Keep stirring it often so it doesn't burn, then refrigerate for a few days before you use it. This allows the flavors to blend and mellow.

Mustard BBQ Sauce

1 cup prepared yellow mustard
1/3 cup brown sugar
1/2 cup balsamic vinegar
2 tablespoons butter
1 tablespoon Worcestershire sauce
1 tablespoon lemon juice
1 teaspoon cayenne

Mix all the ingredients in a saucepan and simmer on low for at least thirty minutes. This is great for southern pork style barbecue.

Vinegar BBQ Sauce

1 1/2 cups apple cider vinegar
1/2 cup hot water
2 tablespoons brown sugar
1 tablespoon paprika
1 teaspoon cayenne
1 teaspoon salt
1 teaspoon black pepper

Stir the brown sugar into the hot water. Continue stirring until the sugar is completely dissolved. Add the remaining ingredients and heat on low for a few minutes. This is perfect to coat pulled pork, but don't add so much that it gets soupy.