

ALC Frame to Finish



April
2026

STRAIGHT FROM SAM

As we head into spring here in Wisconsin, everything starts moving again. Jobs pick up. Sites get busier. There is a different kind of pace this time of year.

Spring is a reset. It is a chance to clean things up and get back to how we want to operate. The habits we bring into this season usually stick with us the rest of the year.

That means showing up prepared. Communicating clearly. Taking care of the jobsite and the people around us. Not letting the rush of work pull us off track early.

This is where we set the tone. Not in the middle of summer when things are rolling, but right now. Let's make sure we start the season the right way and build from there.

- Sam



Adaptability



Leadership



Craft

BIRTHDAYS

HAPPY BIRTHDAY

Jaquan Williams— April 1st

Burgess Page— April 2nd

Mike Martin— April 2rd

Kurt Kadolph— April 4th

Marcus McGuire— April 10th

Leonardo Villa— April 11th

Steve Baxter— April 11th

Ryan Pieper— April 11th

Niko Jahsman— April 12th

Joe M. Miller— April 13th

Kevin Kadolph— April 16th

Nick Spanbauer— April 19th

Mitchell Heath— April 19th

Dave Andrashie— April 20th

Nate Laude— April 22nd

Kevin Hernandez— April 24th

Brad James— April 26th

Kyle Kettenhoven— April 28th

John Bandt— April 28th

Jacob Lewandowski— April 30th

ANNIVERSARIES

*Congrats
&
Thank You!*

36 Years—Tim Van Wyk (April 25th)

16 Years— Keith Merryfield (April 12th)

8 Years—Drew Stenson (April 2nd)

4 Years—Joe M. Miller (April 14th)

2 Years—Ariel Kaepf (April 3rd)

2 Years—Jacob Spanbauer (April 11th)

1 Year—Abraham Flores Abella (April 22nd)

HIGHLIGHTS & HAPPENINGS



ANNUAL ALC SUMMER PICNIC

Friday, July 31st 6PM—9PM

Timber Rattlers Stadium—Home Run Porch



Fun with co-workers, families & friends



Delicious picnic-style food



Drink Tickets



Game Tickets & Parking Passes



Kids run the bases



Prizes



Baseball



Fireworks



ALC NEW HIRE

My name is **Ilse Sokel**. I was born in Guadalajara, Mexico and moved to Appleton 6 years ago. I enjoy the simple things in life, love the outdoors, camping, traveling and animals. I live with my long-haired orange cat. A great day for me includes a slow morning, a good book, drama or sci-fi movie, a puzzle or DIY project, delicious food at an Asian or Mexican restaurant, a nice hike, and a lot of laughs with friends and family! I am happy to be part of the ALC team!





THE ROAD AHEAD

ACT: Ceilings work will be picking up as we get into May and the busy summer months. Soon, we will be starting UWGB Cofrin Library, KASD Victor Haen, Village of Harrison Fire Station, and West De Pere Auto. Additionally, we were recently awarded Franklin Elementary School in Oshkosh which will start this summer.

EIFS: In addition to the jobs previously mentioned, we also picked up Franklin Elementary School in Oshkosh. As the weather turns to Spring, we are looking forward to getting the team busy again.

SSDW: Solid backlog showing for 2026 with new awards of the Franklin & Oakwood Elementary Schools in Oshkosh.

WB&I: Air Barrier jobs are picking up with school work. In addition to Kaukauna, we will also be doing Franklin and Oakwood Elementary Schools in Oshkosh.



SAFETY SPOTLIGHT

Reminder: As of April 1st, extension cords must be inspected and marked with green tape!

Last week, the Safety Committee walked through UWGB Cofrin Library jobsite. The site was very clean and all ALC employees were observed wearing proper PPE — great job team! The opportunities that were noticed, were not related to ALC’s work but are worth sharing to help ensure overall site safety.

Safety is a shared responsibility across the entire jobsite. If you see something, say something. We encourage you to scan the QR code to report concerns, near misses, or observations directly to the Safety Committee. This allows us to partner with the GC and other trades to proactively address issues and improve safety for everyone onsite.

- Missing toe boards on upper floors
- No designated tie-off point in the loading area
- Water runoff from snow melting off the roof creating a “waterfall” hazard
- A few floor openings not properly covered or secured
- A damaged extension cord that had been repaired with electrical tape



Thanks to everyone at UWGB Cofrin Library for the strong example of cleanliness, PPE compliance, and commitment to safety. Keep it up, ALC!

LIFE & LIVING

Capirotada for Lent. What is it? It is a traditional Mexican dessert, typical of Lent and Holy Week, consisting of a baked or layered bread pudding. Every family prepares it differently, but we are sharing this recipe with you...

Ingredients: 8 cups water, 1 lb. grated piloncillo or about 2 cups packed dark brown sugar, 1 Ceylon or true cinnamon stick, 3 whole cloves, 1 loaf challah or brioche bread cut into 1/2-inch slices (preferably a couple days old), 1/4 cup melted unsalted butter to brush bread, plus more to grease baking dish, 2 ripe bananas peeled and sliced, 2/3 cup pitted prunes chopped, 1 cup pecans roughly chopped and toasted, 1 cup crumbled queso fresco or cotija, 1 pinch ground cinnamon to sprinkle on top (optional)



Preparation: In a medium sauce pan, pour the water and set it over medium high heat. Once it comes to a simmer, add the grated piloncillo, cinnamon and cloves, reduce heat to medium and simmer for about 25 minutes, until it has all dissolved and has a light syrup consistency. Turn off the heat and remove the cinnamon and cloves. Preheat the oven to 350 degrees Fahrenheit. Brush the bread slices with unsalted butter. Place in a baking sheet and into the oven. Bake for 12 to 15 minutes or until golden. Butter a 9x13 casserole or baking dish. Place a layer of bread in the bottom covering the entire surface. Cover with the banana slices, prunes and pecans. Pour half the syrup on top. Add another layer of bread, pour the remaining syrup on top and sprinkle the crumbled cheese. Sprinkle with cinnamon if desired. Cover with aluminum foil and place in the oven for 45 to 50 minutes, or until the syrup has been absorbed. Remove from the oven. Let it sit for at least 20 minutes for the Capirotada to settle and for the entire syrup to be soaked up, then serve. You can also serve it lukewarm or cold. It can also be reheated.

More Mexican recipes at: [Paty Jinich](#)