



G. S. Jones

Restoration • Consulting



PA State Lic. # 315

Rebuilding with Confidence

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G. S. Jones Response Team Recovers \$4K Cash at Fire Scene

G. S. Jones was recently called to respond to a fire scene in Allegheny County to secure a property and begin the clean up process. Because the fire damage was severe, the building will not likely be saved but some of the contents could be salvaged. With the help of our 1-800 Board-Up crew and our own restoration technicians, a little over \$4,000.00 was found and secured from the property.

The property had a business operation on the first floor of the building and an apartment on the second floor where the owner lived. The property owner's attorney alerted G. S. Jones that some cash was likely stored on the property and to look for it during the salvage work.

G. S. Jones cleaning technician Samantha Haaf located approximately \$2700.00 in a dresser in the owner's apartment.



Left to Right: Rob, Samantha, Sarah and Elaine

How Temperature Affects the Aging of Wine

Whether you are a casual wine drinker or an experienced wine connoisseur the way you store your wine will directly affect the flavor, color and final character of every bottle you purchase. Even though many bottles are consumed immediately after purchase, those kept for a few weeks or months can be affected by the type of storage used.

Factors that need to be considered when storing wine for extended time periods include temperature, humidity, ventilation, light level and storage angle. Humidity, outside air, UV light and storage angle all affect the cork of the bottle that may cause it to leak or allow air into the bottle that can spoil the wine.

Temperature is the most important because it affects how wine "ages" over time. All the characteristics of bottled wine are the result of chemical changes (reactions) over time that are all affected by temperature.

Each chemical reaction requires a certain threshold to be able to occur and the temperature directly affects the speed at which the changes occur. Certain changes or reactions are necessary to promote the desired flavor, color and characteristics of the wine during aging while other reactions are not desirable. If the temperature is too high and allows undesirable reactions to occur the wine may develop off flavors that resemble raisins or a cooked flavor.

In general, wine has more potential to develop better flavor if stored in a consistently cool environment with little



Underground wine caves can often keep wine in ambient temperature, humidity and light conditions.

fluctuation in temperature and while all wine experts don't agree what the ideal temperature is, it is generally accepted that wine should be stored at a temperature between 50 °F and 59 °F. 55 °F is a commonly accepted ideal temperature for wine storage which is near the middle of the generally accepted range.

On average, the rate of chemical reactions double for every 18 °F increase in temperature, but it is believed that wine can be stored in temperatures up to 69°F without long-term negative effects. Some experts also believe that some wines can survive a one time exposure to high heat conditions without spoiling it.

These are basic principles for wine storage of course and there is much more to learn about the proper techniques if you are interested. But if your wine storage area is exposed to a high temperature change such as a fire, G. S. Jones knows how to handle and potentially save some or all of your wine collection if it is possible.

G. S. Jones Recovers \$4K... cont.

According to Samantha the dresser had a drawer with a hasp lock on it that provided a big clue where the money would be.

Rob Craig is a Project Supervisor for G. S. Jones and he found additional cash in the business location on the first floor in a couple of places that added up to a little over \$1300.00 that brought the total to just over \$4,000.00 in bills and coins.

With the help of Content Supervisor, Sarah Brogley and Content Cleaning Technician, Elaine Sweitzer, the money was documented on-site and photographed before being brought back to our warehouse for restoration processes.

It is policy at G. S. Jones to always have at least two persons present when valuables such as cash or jewelry is recovered and needs to be handled or processed. You can look to G. S. Jones to handle the most valuable or sensitive contents and always be confident that they will be treated with proper care and respect during the restoration process.

FUN FACTS

- Napoleon constructed his battle plans in a sandbox.
- Hippo milk is pink.
- Walt Disney, the creator of Mickey Mouse, was afraid of mice.
- The IRS employees tax manual has instructions for collecting taxes after a nuclear war.
- More than ten people a year are killed by vending machines.

What Are PCBs and Why You Should Know

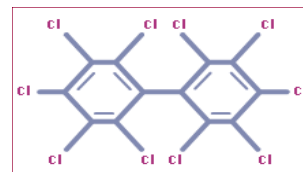
If you find yourself in a disaster area with damage to unknown fixtures and finishes it is important to be aware that the damaged area could contain harmful components or chemicals that can adversely affect your health if you are exposed.

Polychlorinated biphenyls (PCBs) are a class of organic compounds with 2 to 10 chlorine atoms attached to biphenyl, which is a molecule composed of two benzene rings with 130 commercially used varieties.

Due to PCBs' toxicity and persistence, PCB production was banned by the United States Congress in 1979. Toxic effects include endocrine disruption, probable carcinogenicity and neurotoxicity. Methods of eliminating PCBs include physical methods such as heat, thermal, and radiation, microbial methods, and numerous chemical methods. All methods are limited by the need to access the PCBs, making it easier to contain rather than eliminate many contaminated sites.

PCBs were used as coolants and insulating fluids for transformers and capacitors, such as those used in old fluorescent light ballasts.

PCBs were also used as plasticizers in paints and cements, stabilizing additives in flexible PVC coatings of electrical wiring and electronic components, pesticide extenders, cutting oils, re-



active flame retardants, lubricating oils, fluids, sealants, adhesives, wood floor finishes, paints, de-dusting agents, water-proofing compounds, casting agents, vacuum pump fluids, fixatives in microscopy, surgical implants, and in carbonless copy ("NCR") paper.

Individuals can be exposed to PCBs through breathing in contaminated air, consuming contaminated food, and by skin contact with old electrical equipment that contain PCBs. Once exposed, some PCBs may change to other chemicals inside the body. These chemicals or unchanged PCBs can be excreted in feces or may remain in a person's body fat or other organs for months. PCBs may also collect in milk fat and be transmitted to infants through breast-feeding.

For more information please see references: 'Guidelines for the Identification of PCBs and Materials Containing PCBs' - United Nations Environment Programme (<http://www.chem.unep.ch/pops/pdf/PCBident/pcb1.pdf>) and the consumer fact-sheet on polychlorinated biphenyls from the U.S. Environmental Protection Agency website (<http://www.epa.gov/ogwdw/pdfs/factsheets/soc/pcbs.pdf>).



8347 Ohio River Boulevard * Pittsburgh, PA 15202
412-766-6886 * Fax 412-766-7878
www.gsjonesrestoration.com

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