

Gulf Coast PHCC is sponsoring City of Houston Code Update 2006 UPC Class

Alfred Ortega, CPV Division Manager for the City of Houston will be instructing a Code class for the newly adopted 2006 UPC Code Updates. The class will be held at Morrison Supply Company on Monday, November 15, 2010 from 6 – 8 p.m.

Morrison Supply is located:
6867 Wynnwood
Houston, TX 77008

Pizza will be provided by Joe Hall – Property Damage Restoration Services.

Registration forms can be downloaded from the Gulf Coast PHCC website:

www.gulfcoastphcc.org

Email your registration to Jennifer Wilkins at

jwilkins@gulfcoastphcc.org

Seating is limited so register today!



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TOYS for TOTS Toy Drive December 8, 2010



Join PHCC and the United States Marine Corps at our Member Lunch as they accept toys for their annual Toys for Tots program. Please join us for lunch and please bring a new, unwrapped gift to donate to this very worthy cause and to bring a smile to a child on Christmas day!



State Talk From Nancy

Connect 2010 Convention Recap

Thanks to all of you who attended the National PHCC Convention and PHCC Texas Board Meeting last week in Las Vegas. We missed those of you who couldn't be there! Here is a recap of the convention:

- Jo Wagner (CTO Inc, Harlingen) won the Colonel D. Scott Meritorious Service Award from PHCC National. Jo is so deserving of this honor, having served as National PHCC President, PHCC Educational Foundation Vice-Chair, PHCC Government Relations Chair, PHCC State Board Director, Apprenticeship Training Program Development Director, etc. The list goes on and on! We are proud of you, Jo!
- Our two PHCC Texas Apprentice Contest winners won First and Third Place in the National Apprenticeship Contest. Jose Macedo (Raven Mechanical, Houston) - our first place winner in Texas also won FIRST PLACE in Las Vegas! Andres Rodriguez (Rio Grande Valley Apprenticeship Training Program) -our second place winner in Texas won THIRD PLACE in Las Vegas. Congratulations to these excellent young men!
- PHCC Texas won the Chapter of Distinction Award, the Best Web Site and Best Convention Promotion.
- Our Texas dinner at the Eiffel Tower Restaurant was a big success - 39 attendees!
- PHCC Texas was the only state chapter that held a Board Meeting in conjunction with the national convention.
- President Barry Bankler and Zone Director Ken Boen gave excellent presentations of our membership dues pilot program to the National Board. Texas was commended for being the only state to request National dues restructuring.
- Our PHCC Texas Board of Directors meeting was attended by: Board Members Barry Bankler, W.B. Maples, Rob Jalnos, Ray Jones, Doug Turner, Phillip Johnson, Ken Boen, Milton Frank, Craig Lewis, Dickie McCurdy, and Lee McFarland. Staff members present were PHCC Texas Staff Nancy Jones, Alicia Dover; North Texas PHCC Barbara Lochridge-Hogue; Gulf Coast PHCC Jennifer Wilkins. Visitors attending were Tony Cox, Patty Frank, Eddie Hollub, Bill Jones and Jo Wagner. National Board President Skip Pfeffer, his officers, two national staffers and other national board members also attended during a presentation Skip made to the PHCC Board.

Nancy Jones and Texas PHCC President Barry Bankler will be addressing our members at the Gulf Cost PHCC Monthly Member Lunch on December 8, 2010. Be there to learn about the new membership program and membership drive!!!



PHCC TEXAS APPRENTICESHIP TRAINING

The next PHCC Texas Apprentice I-a class is scheduled for November 15-18 at CEF (Construction Education Foundation) in Irving. Sign up today while there are still some class vacancies! When your apprentices are enrolled in this Department of Labor-Approved apprenticeship program, they are exempt from the new 24 and 48 hour code training requirements for Tradesman and Journeyman license exams. They will receive all the necessary code training and OSHA ten-hour training in this program, so all they will need to do is fill the continuing education requirement.

The classes consist of 4 ten-hour class days each quarter, for a total of 160 hours per year. This first class in November will cover safety, plumbing license law, pipe material identification, definitions, codes, DWV charts, use of builder level, roughing underground, gas pipe sizing charts, cutting black pipe, backflow devices, basic math for plumber, isometric drawings, intro to water pipe sizing, use of torch and solder/brazing, and more. The classroom/lab work is very extensive and thorough. Call (800) 831-9313 (ext 204) for more information or to sign up your apprentices. You'll be glad you did!



HAPPY THANKSGIVING

Pumpkin Cheesecake

Ingredients

- 12 tablespoons unsalted butter, melted
- 2 1/2 cups [graham cracker](#) crumbs
- 2 3/4 cups sugar
- Salt
- 2 pounds [cream cheese](#), at room temperature
- 1/4 cup [sour cream](#)
- 1 15-ounce can pure [pumpkin](#)
- 6 large eggs, at room temperature, lightly beaten
- 1 tablespoon vanilla extract
- 2 1/2 teaspoons ground [cinnamon](#)
- 1 teaspoon ground [ginger](#)
- 1/4 teaspoon ground cloves
- 2 cups sweetened [whipped cream](#)
- 1/3 cup toasted pecans, roughly chopped



Directions

Position a rack in the center of the oven and preheat to 325 degrees Fahrenheit.

Brush a 10-inch [springform pan](#) with some of the butter. Stir the remaining butter with the crumbs, 1/4 cup of the sugar and a [pinch](#) of salt in a bowl. Press the crumb mixture into the bottom and up the sides of the pan, packing it tightly and evenly. Bake until golden brown, 15 to 20 minutes. Cool on a rack, then wrap the outside of the springform pan with foil and place in a roasting pan.

Bring a medium pot of water to a [boil](#). Meanwhile, beat the cream cheese with a [mixer](#) until smooth. Add the remaining 2 1/2 cups sugar and beat until just light, scraping down the sides of the bowl and beaters as needed. Beat in the sour cream, then add the pumpkin, eggs, vanilla, 1 teaspoon salt and the [spices](#) and beat until just combined. Pour into the cooled [crust](#).

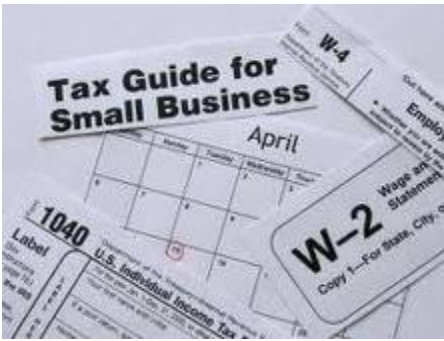
Gently place the roasting pan in the oven (don't pull the rack out) and pour the boiling water into the roasting pan until it comes about halfway up the side of the springform pan. Bake until the outside of the [cheesecake](#) sets but the center is still loose, about 1 hour 45 minutes. Turn off the oven and open the door briefly to let out some heat. Leave the cheesecake in the oven for 1 more hour, then carefully remove from the roasting pan and cool on a rack. Run a knife around the edges, cover and refrigerate at least 8 hours or overnight.

Bring the cheesecake to room temperature 30 minutes before serving. Unlock and remove the springform ring. To finish, place a [dollop](#) of the whipped cream on each slice and sprinkle with the toasted pecans.



For more Thanksgiving Holiday ideas and more great recipes visit:

<http://www.foodnetwork.com/topics/thanksgiving/index.html>



End of Year Business Tax Planning Tips for 2010

By Joy Taylor, Assistant Editor, *The Kiplinger Tax Letter*

With the end of 2010 quickly approaching, companies should think about year-end tax planning. Make the right moves between now and the close of the year, and you and your business could save plenty.

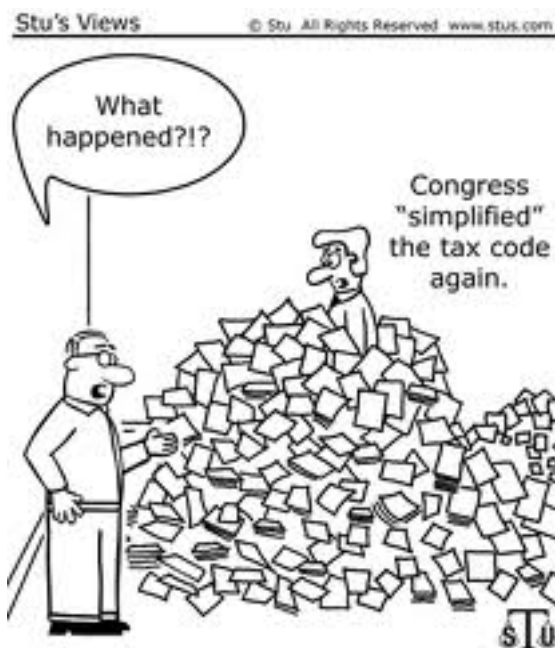
- **Acquire needed business assets now.** If you are thinking of buying significant assets for your business, you still have two more months to place them in use and qualify for bonus depreciation for 2010, allowing you to deduct 50% of the cost right away. The other 50% is recovered through regular depreciation. Bonus depreciation can be claimed on new assets with useful lives of 20 years or less, including machinery, equipment, land improvements and single-purpose farm buildings such as chicken coops. Act quickly, as this tax break ends after 2010.

- **Shift income and expenses between 2010 and 2011.** Congress has not acted on extending the Bush tax cuts, so individual tax [rates](#) for next year are still uncertain. But we think Congress is likely to temporarily extend the Bush tax cuts for all filers, keeping the 39.6% top rate from returning and retaining the 15% top rate for dividends and long-term capital gains. Because that's not a done deal, it is more important than ever to consider the tax implications of deferring versus accelerating income and deductions.

- **Finally, consider having your corporation pay dividends in lieu of salary.** Tax wise, this works out beneficially if the corporation is in a low tax bracket and the shareholder is in a high tax bracket. Dividend payments don't earn a deduction for the corporation; however, because dividends are taxed at a maximum 15% rate and aren't subject to payroll tax, the owner's tax [savings](#) on the dividend can exceed the benefit of the corporation's foregone deduction. Note that this tax saver won't help personal service firms, which pay a flat 35% tax, or S corporations.



***Be sure to check with your tax professional for your specific circumstances.**



UPCOMING EVENTS:



- November 10 – Lunch Mtg – Hess Club
- November 15 – City of Houston 2006 UPC Code Update Class – Morrison Supply
- December 8 – Lunch Mtg & Toy Drive – Hess club
- January 14 – CASINO NIGHT



Gulf Coast PHCC is hosting a TOY DRIVE for the US Marine Corps annual Toys for Tots program. Join us in bringing smiles to the children of Houston on Christmas Day. We will be collecting toys at our monthly membership meeting on December 8th at The Hess Club. Visit our website for details.



**Gulf Coast PHCC
Annual Casino Night
Friday, January 14, 2011**

**The Hess Club
6:30 – 11:00 p.m.**

**Join us for Networking,
Cocktails, Silent Auction and
Casino Table play!!!**

This will be a FUN night for all!

Be on the look out for details!!!

**For Sponsorship information
contact Jennifer Wilkins
jwilkins@gulfcoast phcc.org**



**Attention Members
Send Us Your News!**

If you have any new info about your company (great events, new milestones, etc.), email your press release by the 5th of each month and we'll try to include it in our newsletter.



WHERE DID THE TERM "Crapper" COME FROM???

Actually, "crapper" comes from an English fellow named Thomas Crapper. But the story, like the S-trap in a good toilet, takes a few twists and turns.



Back in the second half of the 19th century, Thomas Crapper & Co.s, Sanitary Specialties, was a leading plumbing supply company in London. He was considered "the Father of the Flush" after he invented the Valveless Water-Waste Preventer. By the early 1900s, the name "T. Crapper" could be seen on manhole covers, toilets, and urinals all over England. When World War I rolled around, the American soldiers, or doughboys, took the time to notice such things, especially when visiting public restrooms. So, when they returned home to America, one of the souvenirs they brought with them was a new word: the crapper.



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GulfCoastPHCC Issue 11 September 2010



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