



## SEATTLE EASTSIDE BUILDING INSPECTIONS

425.889.8440 / 800.860.SEBI

[www.sebicorp.com](http://www.sebicorp.com)



### OPEN THE DOOR TO A BETTER INSPECTION COMPANY

#### MEET OUR STAFF



##### *KIM TAYLOR, Inspector*

Kim Taylor brings to SEBI CORP a knowledge of both log and stick frame homes. He provides our customers with a thorough understanding of their home, utilizing his 30-year teaching career and extensive construction background to educate and assist clients. Kim is a Washington State Licensed Pest Control Consultant and a certified member of the American Society of Home Inspectors (ASHI).

##### *NORM GOSSLEE, Inspector*

Norm Gosslee provides our customers with hands-on experience in all phases of building in both residential and commercial construction. He brings to the industry nearly 30 years of extensive construction background, 15 years of which he spent as a licensed general contractor. Norm is a Washington State Licensed Pest Control Consultant, a certified member of the American Society of Home Inspectors (ASHI) and has taught classes for the Washington Community Housing Network.

##### *DAN PEDERSEN, Inspector*

Dan Pedersen brings to SEBI CORP more than 30 years of experience in the construction industry, including over 20 years as a superintendent in residential, commercial, retail and industrial construction. He is professionally trained and certified as a Residential and Commercial Building Inspector and is a member of the International Code Council (ICC). He is also a Washington State Licensed Pest Control Consultant.

##### *JENNIFER KIRK, Business Manager*

Jennifer Kirk provides the SEBI CORP team with a firm grasp of the construction industry and a strong attention to detail. Having grown up in the construction field and having worked in that same field for the past 20 years, she provides SEBI CORP and our clients with a strong knowledge of building elements and consistently detailed reports.

#### RECIPE OF THE MONTH

##### **SALMON WITH LEMON, CAPERS AND ROSEMARY** (4 servings)

- 4 (6-ounce) salmon fillets
- 1/4 cup extra-virgin olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1 tablespoon minced fresh rosemary leaves
- 8 lemon slices (about 2 lemons)
- 1/4 cup lemon juice (about 1 lemon)
- 1/2 cup Marsala wine (or white wine)
- 4 teaspoons capers
- 4 pieces of aluminum foil

Brush top and bottom of salmon fillets with olive oil and season with salt, pepper, and rosemary. Place each piece of seasoned salmon on a piece of foil large enough to fold over and seal. Top each piece of salmon with 2 lemon slices, 1 tablespoon of lemon juice, 2 tablespoons of wine, and 1 teaspoon of capers. Wrap up salmon tightly in the foil packets.



Place a grill pan over medium-high heat or preheat a gas or charcoal grill. Place the foil packets on the hot grill and cook for 10 minutes for a 1-inch thick piece of salmon. Serve in the foil packets.

Courtesy of [FoodNetwork.com](http://www.foodnetwork.com)  
<http://www.foodnetwork.com/recipes/qiada-de-laurentiis/salmon-with-lemon-capers-and-rosemary-recipe/index.html>

#### UPCOMING LOCAL EVENTS



**Apr 1-30** **Skagit Valley Tulip Festival, Mt Vernon**  
[www.tulipfestival.org](http://www.tulipfestival.org)

**Apr 11** **Bunny Bounce, Woodland Park Zoo**  
[www.zoo.org](http://www.zoo.org)

**Apr 18-19** **World Folk Arts Festival, Tacoma**  
[www.washingtonhistory.org](http://www.washingtonhistory.org)