



**YOU'RE INVITED . . .
to the CT ACHMM
TECHNICAL PRESENTATION
at ARCADIS & DINNER
AT ADAMS MILL**

WHEN: *Thursday, April 29th, 2010*

TIME: *4:00 PM Air Compliance Presentation
- Arcadis offices, Manchester*

6:00 PM Social - Adams Mill

6:30 PM Dinner - Adams Mill

HIGHLIGHTS of the EVENING

◆ **GUEST SPEAKER:**

Tina Berceli-Boyle, ARCADIS, Senior Engineer

Ms. Berceli-Boyle will present the requirements under the recently promulgated Mandatory Greenhouse Gas Reporting Rule. This rule requires the reporting of greenhouse gas emissions from large sources and suppliers in the United States, and is intended to collect accurate and timely emissions data to inform future policy decisions. Under the rule, suppliers of fossil fuels or industrial greenhouse gases, manufacturers of vehicles and engines, facilities that emit 25,000 metric tons or more per year of GHG emissions, and facilities that meet other criteria are required to submit annual reports to EPA. Ms. Berceli-Boyle will focus on criteria that trigger mandatory reporting, and current guidance for facilities that are required to report. Ms. Berceli-Boyle will also touch on other "hot topic" regulations such as new (or soon to be proposed) National Ambient Air Quality Standards and Maximum Achievable Control Technology (MACT) standards.

◆ **DINNER:**

Cost: \$20.00 for members
\$30.00 for non- members

(Dinner (Menu Attached) is partially subsidized by the Chapter, Bar Drinks not included. Dinner choices do not need to be made ahead of time.)

ARCADIS office Located at 160 Chapel Road in Manchester and restaurant located at 165 Adams Street in Manchester

*(Restaurant Website:
www.theadamsmill.com)*





About the Speaker:

Ms. Berceli-Boyle has over nineteen years experience in environmental consulting, engineering and permitting. She has worked for over 15 years in New England, supporting facilities in Massachusetts, Connecticut and Rhode Island. Ms. Berceli-Boyle's work has encompassed a variety of areas including air permitting, compliance auditing, control technology evaluation, air dispersion modeling, regulatory support, litigation support, and assessment of environmental and health risk. She has done work in a variety of industries including power generation, waste-to-energy, chemical processing, pulp and paper manufacturing, steel manufacturing/finishing, electronics/semiconductor manufacturing, and printing/surface coating facilities for private and government clients.

**START EARNING YOUR
ANNUAL CMP'S NOW!**

This Chapter meeting contains technical presentations and will be recognized for professional development credit.

Forward your RSVP to ContactUs@ctachmm.org by Monday April 26th.

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DINNER BANQUET
order upon arrival

Served with an Adams Mill House Salad
& our famous Poppy Seed Dressing
hot rolls & butter
coffee * tea * decaf
cheese cake for dessert

PENNE PASTA ALA VODKA
penne pasta tossed in a rich tomato cream sauce,
served with a slice of garlic bread

CHICKEN ADAMS
boneless breast of chicken, stuffed with a broccoli & cheddar
cheese stuffing, oven roasted, sliced & topped with
chicken demi-glace, served with garlic mashed potatoes

FRESH SALMON FILET
oven roasted with a honey mustard glaze, served with rice pilaf

\$24.00

BAKED STUFFED SHRIMP
four jumbo shrimp stuffed with our awesome shrimp,
scallop, & crabmeat stuffing, served with rice pilaf

PRIME RIB
twelve ounce cut, slow roasted, with au jus,
served with a side of horseradish sauce,
served with garlic mashed potatoes

\$26.00

per guest
sales tax & gratuities not included

10/08