

## Customer of the Month:



~Denise Karl!!~



Denise gets a big shout out from both myself and Kevin – not only for all her referrals within the Applebrook community, but also for trusting us with the key to her home and use of the facilities when we have been working on many other projects throughout the development. Thanks Denise, you rock!!

A Special Welcome to Our Newest Customers!



We would like to extend a warm welcome to all our newest customers: Jim Elko, Jennifer Phillips, Arlene Ruggiero, John & Mary Ring, Cliff & Gloria Demarest, Denise Karl, George & Sandy Melillo, John & Kathy Slattery, Janette & Charlie Scott (welcome back!), Maria & Scott Schaffer, Violet (Babzy) Garber, Jim & Emily Scarola, Marian & Charlie Wellock, Joe & Kathy Chera, Ellie Bradley, Amy Shannon, Erika Krieg, Rick Werkheiser, Frank & Jennifer Acuna, Steven & Colleen McGinn, Peter & Maryann Zarevics, Nancy Green, Debbie Benish, and Rob & Joanne Ikeler.

Thank you all for putting your trust in our company and giving us the opportunity to prove our worth to you as we help you make these improvements to your lovely homes. Our goal is to make you "repeat for life" customers, so please let us know how we're doing!!

## ~Playground~



## ~Winter Wonderland~



Word Search

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E	L	E	D	I	O	T	D	O	P	T	X	H	N	C
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# AT HOME SEASONAL NEWSLETTER™

Helping Make Your Home or Office a Happier, Healthier Place to Thrive

Created By & Provided Courtesy of Taylor Painting & Carpentry

## "The Night is Dark and Full of Terrors"

Hello Friends,



Schedule Your Interior Work & Help Keep Tim & Kevin Warm!!

I beg your pardon as I borrow some beloved phrases from one of our – and the world's – favorite shows of late: *Game of Thrones*. I was never much of a writer, and I don't expect I'll be morphing into one anytime soon. That being said, I will catch you up a bit on what has been going on of late with "House Taylor".

Besides spending most our time with you fine people doing what it is we do, we have also been (and I shudder just thinking it) *Moving*. One of the worst things to befall any family, much less this close to the holiday season. "It is known".

I feel I am always bringing up my wife's health issues, and for that I feel bad! Yet here I am doing it again. Our previous home was an old Victorian Era monster, four-stories tall, and with her on-going back problems and Fibromyalgia, Richelle was finding it difficult dealing with the stairs constantly and keeping up with all that cleaning (as you can imagine). Since I am completely useless when it comes to domestic chores at *my* home, the obvious choice was to move.

We found a split level that we both really liked that provides modern amenities and almost one level living. The yard is great which we can all appreciate, but especially our dog Jaida, who thinks she is at the park every day. (And we all know how important it is to keep the dogs busy). But, "if you think this has a happy ending, you haven't been paying attention".

With the help of generous and apparently tireless family members, we packed up, moved out, and settled into the new house in record time. But alas, we still have the old house to deal with. Do we sell it? Perhaps rent it? It was really quite a dilemma, especially given it needed a certain amount of work either way. We decided on renting it out for now to keep as an investment property and hoped nothing catastrophic happens with the market considering the changing of the guard in January (which could have happened no matter how the election turned out so please, I am not trying to rile up anyone's political sensitivities!).

Anyway, we have been spending evenings and weekends at the old house fixing it up, and I'm starting to think a little wildfire and a flaming arrow would be a better solution. (Joking, friends of my insurance agent, just joking). But no, I just need to finish up some painting, plumbing, electrical issues, install the new vanity, do something with the bathroom floor, and about 59 other things before the new carpet is installed on December 23<sup>rd</sup> (because that's not cutting it close). But after that, we're as good as Lannister gold. You know, as long as there are tons of people spending their holidays looking for homes to rent. Well, either way, "we march to victory or we march to defeat. But we go forward. Only forward".

**We Hope Your Holiday Season is Happy, Healthy, & Safe!**  
**Tim, Richelle, Kevin & Devon Taylor**

## At A Glance:

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Contact Anytime 610-220-0980  
www.taylorpaintingco.com

# New Year's Traditions from Around the World

## United Kingdom

United Kingdom welcomes the New Year in accordance with the **Gregorian calendar** with loud cheer, warmth of family and friends, feasting and drinking.



Huge crowd gathers along the Thames to enjoy the fireworks from the London Eye as the Big Ben strikes 12.

"First Footing" A tall, handsome dark (haired) male has to be the first visitor of a household after midnight. He carries, a loaf of bread, a bottle of whiskey, some coal and salt.

Put the coal in the fire and serve the bread and the drink to the family and wish them Happy New Year. Entry from the front door, and exit from the backdoor. Bring good luck and prosperity to the household.

## Japan

Since **1873**, Japan has officially adopted the Gregorian calendar. Before that Japan celebrated New Year in accordance with the Chinese lunar calendar.



Visiting temples to pray for the departed and for good harvest. Temple bells are rung 108 times to scare off the evil.



Decorative rice cakes called Mochis are made.



Japanese homes hang straw ropes at the entrance to bring in good luck.



### New Year Around The World

As the clock strikes twelve on December 31, the entire world gets immersed in celebrations. Even for New Year celebrations, variety adds spice as different parts of the world have their exclusive customs, traditions and rituals to welcome the New Year with zest and positivity.

New Year celebrations in different countries

## Thanks for the Referrals!

As you may know, much of the work at Taylor Painting comes from our satisfied customers telling their friends and family about us. We once had a referral reward program that got lost in the shuffle when the economy was in turmoil. We recently decided it was time to reinstate this program and are very glad we did! So, whenever you refer someone to us and it turns into a job, at the end of that job we will thank you with a \$100 gift card for your favorite restaurant, a donation to your favorite charity, or a ~discount on future work! Your choice!~

This month the spotlight is on Sandy Marcus from Haverford. Sandy has been a great customer for several years, making many referrals on our behalf. One, in particular, being Erika Krieg, who is now a repeat customer herself. We always look forward to returning to the Marcus household for Dave's punch lists and to wrestle with their yellow lab, Jasper! Thanks for the work and laughs, you guys are great!

**January Special Offer:**  
**Removal of Holiday Lights/Decorations, (w/Tree Hauling) or Interior Window Cleaning**  
**For the 1st 4 Customers to Schedule Interior Painting/Repairs for Jan/Feb 2017**  
**(Expires February 28, 2017)**  
**CALL 610-220-0980 or Visit**  
**www.taylorpaintingco.com**

## France

New Year in France is known as **Jour des tresses, and le Jour de l'An**, and the celebrations are referred to as 'Reveillion'.



It is believed that feasting will bring about prosperity. As such, a special feast, called as le Reveillon de Saint-Sylvestre is planned.



Families meet and greet, champagnes are uncorked, huge pompous parties are organized

## United States of America

Americans celebrate the New Year every **January 1** in style with celebrations and parties.



Free flow of exquisite Wine and abundance of gourmet food symbolize hope for prosperity.



Uncorking champagne, gorging on cakes, and feasting on black-eyed beans are considered lucky and festive.



Football tournament is telecast all across the country, and many Americans prefer to enjoy a relaxed New Years Eve watching the game with friends and family

The most celebrated event is perhaps the "ball drop" in Times Square, New York. Since 1907, every New Year's Eve a specially designed ball is dropped at 11:59pm EST amidst cheers of millions of spectators.

# Winter HOME MAINTENANCE Checklist

Enjoy a season's worth of savings by taking a few steps to protect your home before winter hits:

- Allow winter's rain and melting snow to properly drain by removing fall leaves and other debris from your gutters.
- Consider having your furnace professionally cleaned and tuned annually. Replace those furnace filters monthly, if needed.
- Repair any obvious leaks in the most common drafty areas: recessed lighting, window and door frames and electrical outlets.
- Feeling drafty? Check the attic to make sure you see a minimum of 12 inches of insulation.
- Check crawlspace for flooding after the first long rainfall.
- Check your heating ducts and clean out any abundant dust, animal hair and other debris that can gather and cause respiratory issues.
- Reverse your ceiling fans to force warm air downward, keeping your home more comfortable. Note to self: As you look up, blades should be turning clockwise during winter months.
- Make sure you have at least one fire extinguisher on each floor and in the garage.
- If you haven't checked the operation of your home's smoke detectors....now is a great time to do so. Check the batteries, too!
- Invest in a carbon-monoxide detector; every home should have at least one. They also make great, utilitarian holiday gifts!



**CHOCOLATE PEPPERMINT GANACHE COOKIES!!**

*Chocolate cookies dipped in chocolate ganache and sprinkled with candy cane pieces. Your new favorite holiday cookie!*

YIELD: 32 COOKIES - PREP: 15 MINS - COOK TIME: 10 MINS

### INGREDIENTS:

#### For the Cookies:

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup Dutch processed cocoa
- 1 cup unsalted butter, at room temperature
- 1 cup granulated sugar
- 1 cup light brown sugar
- 2 large eggs, at room temperature
- 1 teaspoon vanilla extract
- 1 cup semi-sweet chocolate chunks or chips

#### For the Ganache:

- 16 ounces semi-sweet chocolate, chopped
- 1 cup heavy cream
- 1 cup crushed candy cane pieces

### DIRECTIONS:

1. Preheat oven to 350 degrees F. Line a baking sheet with parchment paper or Silpat baking mat. Set aside.
2. In a medium bowl, whisk together flour, baking soda, sea salt, and cocoa. Set aside.
3. With a mixer, cream butter and sugars together until smooth. Add in eggs, one at a time. Next, add in vanilla extract and mix until combined.
4. Gradually add flour mixture and beat until just combined. Stir in the chocolate chunks or chips. Scoop the dough into rounded tablespoons and place on prepared baking sheet, about 2 inches apart. Bake cookies for 10 minutes, or until cookies are set, but still soft in the center. Don't overbake. Remove from oven and let sit on baking sheet for 3 minutes. Move to a cooling rack and cool completely.
5. While the cookies are cooling, make the ganache. Add the chocolate to a large bowl. Heat the cream in a small saucepan over medium heat just until it bubbles around the edges. Remove the cream from the heat and pour it over the chocolate. Let the mixture stand for 30-45 seconds, then stir until the chocolate melts and a smooth ganache comes together, about 1-2 minutes.
6. Lay out a large sheet of parchment paper or wax paper. Dip the cookies, halfway, into the warm ganache. Place the dipped cookies on paper. Sprinkle with candy cane pieces. Let cookies sit until ganache hardens, about 2 hours. To speed up the process, you can place the cookies in the refrigerator to chill.

Note-store cookies in an airtight container for up to 4 days.