

What do you get if you cross
a Christmas tree with an apple?



A pineapple! =



Playground
Fun 'n' Games



Winter Word Search

S H B W L W N O R T U W M S D
O N S N O W F L A K E I I N T
I K J Y L J H B R C H N T O O
V I Q Y Q E O I H A H T T W B
S U C E O U T B C S M E E B O
K M H K C E C X L I C R N A G
A N I G Z P H F S I C A S L G
T Q L P C F O V S H Z L R L A
I B L L O F C L V N O Z E F N
N V Y O L V O I M F O V A B S
G L S W D Q L S I I F W E R B
I N N G H O A K Y C Z J M L D
B B O O T S T I O D Y J O A N
Z Z W N Q X E G X F X R F Z N
N F R E E Z I N G J O M V G W



hotchocolate
blizzard
icicle
snow
Winter



snowflake
skating
boots
icy
cold



snowball
snowman
chilly
toboggan
plow



freezing
shovel
scarf
mittens
ski



BLOOD ORANGE GINGER CRANBERRY MOJITO'S

Prep time: 10 mins Cook time: 3 mins Total time: 13 mins - Serves: 4

INGREDIENTS:

1 cup fresh lightly packed mint leaves
2 limes, sliced in wedges
8 ounces white rum
Blood Orange Soda
(San Pellegrino makes a great one)
1 cup unsweetened cranberry juice
ice cubes
mint leaves, lime wedges and
fresh blueberries for garnish

GINGER SIMPLE SYRUP

1 knob of peeled raw ginger, about 2" long
½ cup water
½ cup sugar
sugar rim:
lime wedge
brown sugar
Garnish: fresh mint, cranberries and
slivers of candied ginger

Instructions

FOR THE GINGER SIMPLE SYRUP:

In a small pan, combine the ginger, sugar and water and bring to a simmer, stirring until the sugar is dissolved, about 2 minutes. Then set aside to chill. You can make this ahead of time.

FOR THE SUGAR RIM:

Rub the rims of the glasses with a lime wedge and then gently coat them in brown sugar. Let them dry as you get together the ingredients for the drinks.

TO MAKE THE MOJITOS:

In the bottom of four heavy highball glasses, divide the mint and lime wedges evenly between the four glasses, 2 tablespoons simple syrup to each glass and use a muddler to smash them all together and release the mint oil and lime juice. Add ice cubes, rum and blood orange soda to fill the glass most of the way. Put a floater of cranberry juice on the top (a couple tablespoons) You could serve as is (I love the look of the floater and the two different colors) or stir them together. Garnish with fresh mint, cranberries and candied ginger.

RECIPE FOUND ON THIS GREAT BLOG: <https://heatherchristo.com/2019/11/27/blood->



BULLETIN BOARD:

Some upcoming local events we hope you might enjoy!



Nov 16th – Jan 8th: The Sound of Music – Media Theatre,
State St, Media

Nov. 18th – Jan 8th: Longwood Christmas – Longwood
Gardens, Kennett Square

Nov. 25th – Jan. 29th: 27th Ann'l Art Exhibition & Sale – Bryn
Mawr Rehab, Malvern

Dec. 15th-18th: Christkindlmarkt, Bethlehem, PA

Dec. 17th-28th: The Pennsylvania Ballet Presents "The
Nutcracker", The Academy of Music, Phila

Now thru Jan 1st: Kozier's Christmas Village, Village Rd,
Bernville

Sun. Dec. 18th: Enchanted Christmas Ball, Beale Manor,
Parkesburg

Dec. 22nd: New Hope Railroad's Nort Pole Express, 11 am – 9
pm., New Hope

Sat. Dec. 31st: Crystal Tea Room NY's Eve Party, 8pm, The
Wanamaker Building 9th Floor, 100 E Penn Square, Phila

Sat. Dec. 31st: Ann'l "Celebrity Style" NY's Eve Fireworks Gala,
9pm, The Pyramid Club, 52nd Floor, Phila,

Feb. 18th: Philly Chocolate, Wine, & Whiskey Festival, Phila
Expo Center, Oaks

Feb. 25th: Kennett Winterfest 2023, W State St, Kennett Sq

March 4th – 12th: 2023 Philadelphia Flower Show, PA
Convention Center, 12th & Arch Sts., Phila



*Please note all photos & event descriptions are the sole property of their original owners & depicted here for informational purposes only. TP & C Seasonal Newsletter™ • TAYLOR PAINTING & CARPENTRY, LLC 610-220-0980 • www.taylorpaintingco.com

TP&C SEASONAL NEWSLETTER

Maintaining Balance & Beauty in Your Home & Office

Created By & Provided Courtesy of
Taylor Painting & Carpentry

AT A GLANCE:

Personal Message: – Cover

Customer Spotlight: – Cover

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Thank You for the
Referrals! - Pg 3

Hello & Welcome, or Welcome
Back! – Pg 3

Seasonal Deal-Pg 3

Winter Color Palettes – Pg 3

Café: Slow Cooker Cranberry
Brisket, Cranberry White
Chocolate Tart, Blood Orange
Ginger Cranberry Mojitos- Pg. 2,4

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WINTER 2022
EDITION



Happy New
Year 2023!!



Happy winter holidays everyone!

Hope you are all finding a way to enjoy the spirit of the season without getting stressed out. We are in full-swing ourselves of gift buying, tree decorating, light hanging and so forth. I heard a rumor that there may even be some cookie baking going on this weekend. Fingers crossed!

Another thing to be thankful for is that Devon recently asked to have Friday night movie night reinstated. An old Taylor family tradition of movies, pizza, and ice cream on Friday evenings that my father started when we were kids and Richelle and I carried on with Kevin and Devon. Once the kids hit their late teens it kind of went by the wayside, but I personally am excited to see its return. Pizza and ice cream aside, it is pretty cool when your 24-year-old daughter wants to hang with her mom & dad on Friday nights!

It has been a crazy autumn. We have been keeping busy, thankfully. And while we have several projects in "the works", we want to ensure a busy winter season for our guys and their families as well as our own, so we are going to extend the 10% off promotion for existing customers for interior projects through March 15th, 2023. If there is anything you have been putting off that you want to get done after the holidays, give me a call or shoot me a text or email. This is a great time to take advantage of getting some projects done at a reduced cost.

We will even be reducing the rate for T&M jobs – although unfortunately there's not much we can do about the increase in materials costs. I am afraid that is something everyone in the construction industry and their customers are having to deal with, as we all are in pretty much every aspect of our daily lives. But that is why we decided to offer this discount in the first place. To help take the sting out of inflation a little bit and keep busy during months that traditionally tend to be a little slower.

Just please keep in mind it is a first come, first serve situation. Just get on the schedule with a small deposit up to 10%, depending on the scope of work, and your place is reserved. We look forward to hearing from and seeing you!

In the meantime, we thank you all for your business, your Google reviews, and your referrals. Have an amazing holiday season, whatever your family is celebrating, and stay safe and healthy.

All Our Best,
Tim & Richelle Taylor
And the whole TPC crew
~Devon, Mark, Jimmy & Jose~

Customer
Spotlight:

Gabrielle Boyle!!



We recently did a large project for a new customer, Gabrielle Boyle. Gabrielle moved to the Main Line from California, and in the interest of getting her project done within reasonable time of moving in, she had to hire help before actually getting here. That can be nerve-wracking, and it isn't always easy to feel comfortable with a new contractor in an area you don't know well. But Gabrielle took a chance on us, and we hope she was pleased with the experience. As stated, it was a larger project, and it was great for us because we got to use many of our skills such as painting, carpentry, wallcovering, and flooring. It is nice when you get a chance to do so much on a single project, and we expect to have some great before and after photos to share in the weeks to come. Thanks for your business, Gabrielle, we appreciate you very much! We also appreciate you asking for a Taylor Painting sweatshirt to wear to the gym. What a great walking advertisement!



SLOW COOKER CRANBERRY BRISKET

yield: 6-8 SERVINGS
prep time: 10 MINS
cook time: 8 HRS
Total time: 8 HRS 10 MINS
This tender, slow cooked beef brisket is served with a savory cranberry glaze, making it the perfect main dish for your holiday dinner.

INGREDIENTS

- 1 (3-4 lb.) beef brisket
- 2 (14 oz.) cans whole berry cranberry sauce
- 1 (12 oz.) can ginger ale
- 1/2 cup dried cranberries
- 1 envelope onion soup mix
- 1 tablespoons cornstarch
- Salt and pepper, to taste

INSTRUCTIONS

Place brisket in a lightly greased slow cooker. In a medium bowl, whisk together 1 can of cranberry sauce, ginger ale, dried cranberries, onion soup mix, corn starch and salt and pepper, to taste. Pour sauce over brisket. Cover and cook on low for about 8 hrs, or until brisket is tender. Remove brisket to a platter. Cover and let stand for 10 mins. Meanwhile in a medium bowl, whisk together remaining can of cranberry sauce with desired amount of juices from slow cooker to create a glaze. Slice brisket and serve with cranberry glaze.

RECIPE FOUND ON THIS GREAT BLOG: https://letsdishrecipes.com/slow-cooker-cranberry-brisket?utm_term=christmas+dinner&utm_campaign=5213922912



Slow Cooker
Cranberry Brisket
letsdishrecipes.com



CRANBERRY WHITE CHOCOLATE TART (Can Sub Raspberries if Preferred)

yield: 8-10 slices prep time: 10 mins cook time: 30 mins, add'l time: 3 hrs total time: 3 hrs 40 mins
This festive white chocolate cranberry tart is so incredibly smooth and creamy. It's decadent filling is so delicious with no baking required.

INGREDIENTS

CRUST

- 1 1/2 cups gluten-free oats
- 1/2 cup raw almonds
- 5 tbsp coconut oil (melted)**
- 2 tbsp maple syrup
- CRANBERRY LAYER**
- 2 cups cranberries (fresh or frozen)
- 1 cup water
- 1/4 cup maple syrup
- 1 tsp agar agar
- white chocolate layer
- 3/4 cup coconut milk (sub with cashew milk)
- 1 cup raw cashews (soaked*)
- 3/4 cup cacao butter), melted and cooled
- 1/3 cup maple syrup
- Pinch of salt
- 4 tbsp vegan white chocolate, melted and cooled

INSTRUCTIONS

For the crust add oats and almonds into a food processor. Pulse until combined and add maple syrup and coconut oil. Process into a moist mixture. Firmly press dough into the tart and press up on the sides as well. Bake at 350F for about 10-15 minutes until crust appears golden brown. Let sit for about 5-10 minutes and then transfer onto a cooling rack.

In a small saucepan add cranberries, water, and maple syrup. Simmer for 10-15 mins over low-med heat until cranberries have broken down. With a hand mixer, puree cranberries, and add a little water if sauce is too thick. Add 1 tsp of agar powder (or gelatin powder) and simmer for another 5 mins over low-med heat. Set aside to cool for a couple mins, then spread cranberry jam/sauce into the crust (3/4 way full) and let set in the fridge for another 15 mins.

In the meantime, prepare the white chocolate layer. Melt white chocolate and cacao butter in a small saucepan over low heat and set aside.

In a food processor or high-speed blender add cashews, maple syrup and coconut milk. Process until completely smooth. Add melted chocolate/cacao butter and process until combined. Pour white chocolate mixture into the tart and let set in the refrigerator for about 2-3 hrs. Garnish with sugar coated cranberries and white chocolate chips and serve immediately. Store leftovers in the refrigerator for up to 3 days.

NOTES: *soak cashews in water overnight or for at least 3-4 hours.

**use refined (vs unrefined) coconut oil to avoid coconut flavor.

RECIPE FOUND ON THIS GREAT BLOG: <https://delight-fuel.com/2019/11/29/white-chocolate-cranberry-tart/>



THANK YOU FOR THE REFERRALS!!

Much of the work at TP&C comes from satisfied customers telling friends & family about us. Our customer referral program works like this: You refer someone to us, it turns into a job, at the end of that job we will thank you with a \$100 gift card for your favorite restaurant/retail establishment, donation to your favorite charity, or discount on future work! Your choice!~

The past few months we have either been doing work for existing customers or we also have several new clients we are welcoming, thanks in part to the glowing reviews so many of you have taken the time to leave for us on Google. Again, we can't thank you enough for doing that!

But in thinking back to long-term clients, we remembered a couple named Joe & Christine Charlebois. For a good while there, Christine was on a roll referring people to us left and right. And some of those folks are now repeat customers. That was before we were doing newsletters, so we wanted to make space in this issue to thank Christine so much for all those referrals. We also hope that you and Joe are doing well, that you have an amazing holiday season, and that you keep us in mind the next time a project comes up around the house. Thanks guys! We always say it, but we are truly blessed with great customers!

HELLO & WELCOME, OR WELCOME BACK!!



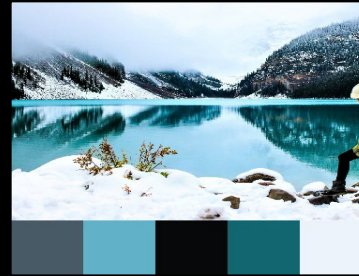
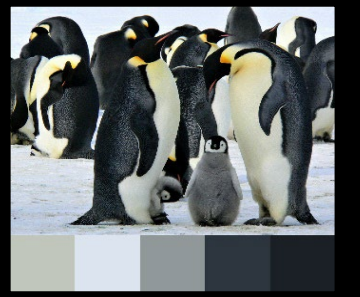
We would like to extend a warm welcome to our newest customers & welcome back to anyone we haven't seen in a while: Lisa Abraham & CC Horn, Monica Ahern, Renee Arbet, Gabrielle Boyle, Jeff Cross, Brian & Lisa Dooley, Bob & Sheila Esagro, Joe & Lindsay Jackson, Steve & Debbie Knotts, Tiffani Misencik, John & Erin Ortiz, Mark & Diane Pearlstein, Pam Roberts, and Kristi Saeger.

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

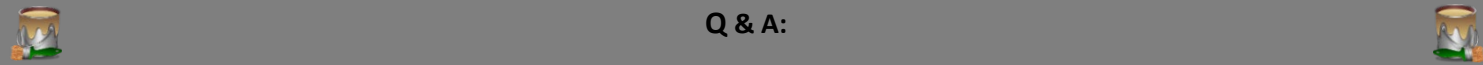
WINTER INFLATION-BUSTING OFFER:
10% OFF Any Project for Our Existing Customers
For Any Interior Project
Completed Between Dec. 15th 2022 & Mar 15th, 2023.
IMPORTANT: Please Be Sure to Mention This Offer When Scheduling Your Free Estimate. Call Tim Today at 610-220-0980, to Take Advantage of This Great Deal! or Email: timtaylor@taylorpaintingco.com



We hope you "DIG" these palettes that remind us of winter ~ We think they are totally "COOL"



THE TIP LINE



Q: We know it's a little late in the season, but we just bought our first house, and we were wondering if you have any quick tips for us on winterizing our home?

A: Yes! Although it is normally best to do these things in Oct & Nov when living in the NE, if not done yet it is still important to go over the following list and complete any of these tasks that still need completed:

1. Disconnect hoses. Make sure to drain excess water from hoses & faucets before putting away for the season.
2. Clean gutters to prepare for inclement weather.
3. Buy or replace (if needed) snow shovels, gloves, window scrapers, driveway marker poles, and ice melt.
4. Block drafts getting into the home by using weatherstripping and clear sealant around windows and doors.
5. Have chimneys professionally cleaned.
6. Update storm emergency kits with water, flashlights, batteries, candles & lighters, protein bars & similar, and a first aid kit.
7. Test carbon monoxide detectors and smoke detectors. Replace batteries as needed.
8. Test snowblowers before you need to use them.

