



HALLOWEEN COOKIE MONSTER COOKIES!

Soft, chewy, & chocolatey cookie monster cookies with an Oreo cookie stuffed right in the center!!

Prep Time 15 mins
Total Time 25 mins

Bake Time 10 mins
Servings 10 large cookies



INGREDIENTS

- ⅔ C butter, softened
- ½ C light brown sugar
- 1 TBS vanilla extract
- ¾ tsp salt
- ¾ tsp baking soda
- ½ C chocolate chips (a mix of semisweet choc chips & white choc chips)
- ⅓ C mini chocolate chip cookies (Chips Ahoy or Enjoy Life)
- *½ C granulated sugar
- *1 egg
- *¼-½ tsp blue food coloring
- *2 C + 2 TBS all-purpose flour
- *14 Oreo cookies

INSTRUCTIONS

1. Preheat oven to 350°F. Line 2 large baking sheets w/parchment paper & set aside. Chop up 3-4 Oreos & the mini chocolate chip cookies, then set aside. (Leave 10 Oreos whole to stuff in the cookies).
2. In the bowl of a handheld mixer or standing mixer w/paddle attachment, beat butter & sugars together until light & fluffy (1-2 mins). Mix in egg, food coloring, & vanilla extract.
3. Add in flour, salt, & baking soda, & mix until just combined (don't over-mix). Fold in chocolate chips, chopped Oreos, & chopped mini chocolate chip cookies.
4. Scoop 10 heaping TBS of dough onto each baking sheet. They should be fairly big (these are monster sized cookies!). Press a whole Oreo cookie slightly into the dough, then add more dough on top to cover the Oreo completely. The cookies will weigh around 3 oz once assembled.
5. Bake cookies one tray at a time in preheated oven for 8-10 mins, until edges & top look set. Let cool on baking sheet for 10 mins, then transfer to a cooling rack to finish cooling.

Recipe found on this great blog: <https://thecookiedoughdiaries.com/cookie-monster-cookies/>

SAUSAGE STUFFED BUTTERNUT SQUASH is a Fall comfort food. and a perfectly yummy holiday side dish!

Prep Time 20 mins
Total Time 1 hour

Cook Time 40 mins
Servings 4 people

INGREDIENTS:

Roasted Butternut Squash

- 2 butternut squash medium or large
- 2 TBSs olive oil
- ¼ tsp salt or more
- black pepper, freshly ground

Sausage Filling

- 1 TBS olive oil
- 14 oz crumbled, spicy Ital sausage
- 1 TBS Italian seasoning
- ½ C dried cranberries
- *1 onion small, diced
- *4 cloves garlic, minced
- *4 oz spinach fresh
- *½ C pecans chopped

INSTRUCTIONS:

How to roast butternut squash:

1. Preheat oven to 400 F.
2. Prepare the butternut squash. Slice each one in half lengthwise. Keep fingers away from the knife to avoid injury. Use a spoon to scoop out the seeds & fleshy strands tangled w/the seeds.
3. Place butternut squash cut sides up on a baking sheet. Drizzle the cut sides of the butternut squash halves w/olive oil & rub the oil into the squash. Season generously w/salt & pepper.
4. Turn the squash halves over, & place it cut sides down on a baking sheet. Tip: you can line the baking sheet w/parchment paper for easy clean-up.
5. Roast in the preheated oven at 400 F for 30 or 40 mins.



BULLETIN BOARD:

Some upcoming local events we hope you might enjoy!

Sat, Nov 1st: PA Bride & Wedding Expo, Allentown Fairgrounds, Allentown, PA

Sat, Nov 11th: Fall Vibes Cookie Decorating Class (16+), “Rooted – New London”, Newark Rd, Lincoln University, PA

Weds, Nov 15th: Friendsgiving Beer, Wine & Food Extravaganza, Bellefonte Brewing Co, Brandywine

Sat, Nov 18th – Sun, Dec 17th: West Chester Railroad Presents: Santa’s Express, West Chester Railroad Co, West Chester, PA

Sun, Nov 19th: Wine & Chocolate Tasting at Grace Winery, Glen Mills, PA

Weds, Nov 22nd: Thanksgiving Eve Party @Splitting Edge Axe Throwing, Coatesville, PA

Sat, Nov 25th: The Golden Girls Do Las Vegas Murder Mystery Dinner, William Penn Inn, Gwynedd, PA

Sat, Nov 25th-Dec 18th: Mindful Yoga, Jenkins Arboretum, Devon, PA

Weds, Nov 29th: Holiday Preview Party, Life’s Patina at Willowbrook Farm, Malvern

Fri, Dec 1st: West Chester Christmas Parade, Gay St., West Chester, PA

Fri, Dec 1st – Sun, Dec 17th: “The Sound of Music”, SALT Performing Arts at the Theatre at Yellow Springs, Chester Springs, PA

Sat & Sun, Dec 2nd & 3rd: Holly Jolly Weekend at Peddler’s Village, Lahaska, PA

Sat, Dec 9th: Firebird Festival, Phoenixville, PA

Sat, Dec 16th: Brandywine Ballet’s “The Nutcracker”, Emilie K. Asplundh Concert Hall, West Chester, PA

Sat, Dec 16th: “The Nutcracker”, Grand Opera House, Wilmington, DE

Sun Dec 17th: Trans-Siberian Orchestra, Wells Fargo Center, Phila, PA

Make sausage filling:

1. Make the sausage filling while squash is being roasted in the oven.
2. In a large skillet, heat olive oil, add diced onion, & cook it on medium-high heat for about 2 mins until cooked & a bit charred.
3. Add crumbled sausage, minced garlic, & Italian seasoning & cook for about 5 mins or more on medium heat until the sausage is completely cooked through.
4. Add fresh spinach & cook for another 5 mins on medium heat until the spinach wilts.
5. Add dried cranberries & chopped pecans & mix everything.
6. Season w/salt & pepper. Probably not necessary since the sausage is already usually salty (unless you use sweet sausage which I do not recommend).

Assembly:

1. By now, you have roasted the squash for 30 or 40 mins. Remove them from the oven & turn the cooked squash halves cut sides up.
2. Let cool slightly. Using a spoon, scoop out the flesh leaving about a 1-inch border along the sides.
3. Reheat the sausage mixture in the same skillet in which you made it to warm it up.
4. Divide the sausage filling among the 4 halves & stuff the squash until the mixture is leveled or a little bit higher.
5. Top w/freshly ground black pepper & fresh thyme.

Recipe found on this great blog: <https://idiasalbum.com/sausage-stuffed-butternut-squash/>

TP&C SEASONAL NEWSLETTER

Maintaining Balance & Beauty in Your Home & Office

Created By & Provided Courtesy of
Taylor Painting & Carpentry

AT A GLANCE:

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Customer Spotlight: – Cover

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FALL 2023
EDITION



Hello Everyone,

It’s been a while since our last issue, so let us you up. First, this issue is dedicated to two very special dogs. First, our beloved Jaida, who catch passed from cancer in April. She was such an amazing, unique, and spoiled girl, and we will be missing her and talking about her for many years to come. She deserves a lot more than just a dedication for the love, laughs, and joy she brought into our lives for over 13 years.

Many of you know what that loss is like, and it was no easier for us. In fact, we made it a mere 2 months before we found ourselves with a new pup! Which brings us to our 2nd dedication, our new darling, Hailey! We were told Hailey was an American Staffordshire Terrier, and we have owned pure-bred Amstaffs in the past. As she grows, we can see she has some other breeds mixed in there, we just aren’t positive which ones! Lately she is most resembling an Amstaff/German Shepherd mix, so that is our hunch.

She was a shockingly tiny and fragile little pup who took less than a week to reveal herself as a super-spunky, seriously sassy, silly, sweet, and sinfully spoiled young lady! She has more energy than all of us combined, times a hundred, and we are basically exhausted and in love with her all at once! She is 6 months old now, and while she has brought a lot of light into our lives, we are extremely grateful for doggy daycare to help get some of her energy out!

We also had our trip to St. George, Utah, in April, where we did a ton of hiking and sight-seeing in Utah, Nevada and Arizona. We saw the Hoover Dam, hiked Zion National Park, Snow Canyon State Park, Red Rocks Recreational Area, enjoyed the beautiful green water at Quail Creek and Sand Hollow State Parks, toured Lower Antelope Canyon in Park, Arizona, hiked the top of Horseshoe Bend while there, spent a few hours by the water at Lake Powell, and topped it all off with some delicious and often healthy meals. Devon and Jeremy came and spent a few days with us out there, and it was one of our best vacations ever!

We then spent our anniversary last month up in Syracuse visiting Kevin and his wife, Kori. They celebrate an anniversary of their own on Halloween, their 4th. We saw the NY State Fair for the first time, which was fun, visited all our grand-animals, of which we have too many to list, had an amazing surf n’ turf dinner for our anniversary, which I then spent 3 days dealing with food poisoning (so maybe not so amazing), and all-in-all it was a great time, sans food poisoning!

Besides that, we are busy, busy, busy just painting everything in sight, and trying to keep up with this dog! Fingers crossed she doesn’t wear us out completely!

With that I will sign off, but first would like to wish everyone a lovely fall, fun Halloween, satisfying and family-filled Thanksgiving, and joyful Hanukkah or Christmas, if we do not talk before then – which I certainly hope we do!

Until Next Time,
Tim & Co.

(pics L to R, Jaida 5 yrs,
Jaida 12 yrs, Hailey 8
wks, Hailey 5 mos)



Customer
Spotlight:

Sally Sharkey!!




Many thanks go out to new customer Sally Sharkey of Wayne, PA. We bid against other well-known painting co.’s in the area at Sally’s home on Louella Ave., and we were gratefully awarded the project. It is one of the larger ones we have done as a company as far as the total length of time and man-hours. It is a very special property; a nearly 5,000 sq. ft. award-winning carriage-house turned single home. It was built in the 1800’s and combines aspects of the old and new to make for a rare & interesting project that we are proud to have collaborated on. Tune in to future blogs on our website for details and photos! Thanks again, Sally, for giving us this opportunity!


THE

TOP

LINE



Q & A:



A: OF COURSE! READ AHEAD (VOICE IN HEAD SINGS) ...THESE ARE A FEW OF OUR FAVORITE THINGS! – LISTED IN NO PARTICULAR ORDER:

OUR FAVORITE PAINT BRUSH:

Our favorite brush is from the Wooster Brush Co. We love the Wooster because it cuts the sharpest lines. The 2 ½” angled brush is the most versatile and is great for painting trim.

OUR FAVORITE PRIMER:

For primers we really like Sherwin Williams’ Extreme Bond because it guarantees the paint will stick to almost anything!

OUR FAVORITE INTERIOR HOUSE PAINT:

Our favorite interior house paint is Sherwin Williams’ Emerald line Urethane Acrylic trim paint. It has an oil-like finish and can be cleaned up with soap and water.

OUR FAVORITE EXTERIOR HOUSE STAIN:

For exterior house stain we prefer Sherwin Williams’ Super Deck Waterborne formula semi-transparent stain. It can go on damp wood, making it easier to finish deck projects in unpredictable spring weather.

OUR FAVORITE LUMBER YARD:





For lumber we like to use Tague Lumber. They are always on-point. We don’t have to deal with a bunch of headaches with them.

OUR FAVORITE PAINT STORE:






We have 2 favorite paint stores. The first is Sherwin Williams, as they carry a lot of our favorite products, and they are everywhere. We like the Wayne store in particular, as everyone working in that store really understands the products & the industry. We find that same positive with the Ricciardi Brothers store, also located in Wayne.



OUR FAVORITE MULTI-PURPOSE TOOL:

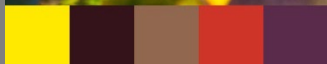

Our fave multi-purpose tool is the 5-in-1. We like this because it is lightweight, fits easily in a toolbelt, opens and closes paint cans, scrapes loose paint, cleans roller covers, and smooths spackle/patches nailholes.







SPOOKTACULAR COLORS OF THE SEASON














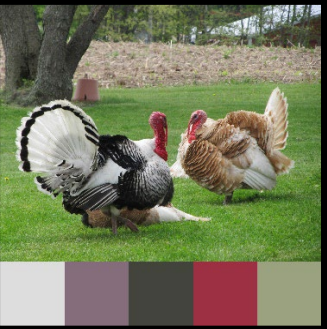













THANK YOU FOR THE REFERRALS!!

HELLO & WELCOME,
OR WELCOME BACK!!



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!~

First, we want to continue to thank all of you who take the time to leave us a review or rating on Google. We often hear from new potential clients that the reason they called us over the many other painters out there is because of glowing reviews. That is thanks to all of you, and we can’t thank you enough for going out of your way to do that for us!

But we also need to send a big thanks to Jim & Sarha Harrity. We have received a few calls this season which were referrals from the Harrity’s, and we just finished a job that resulted from one of those calls. We are always so thankful for referrals, especially heading into fall and winter months. So, thanks a bunch Jim & Sarha, and to all of you who have made referrals through the years!

We would like to extend a warm welcome to our newest customers & welcome back to anyone we haven’t seen in a while: Michael & Katherine Abrahms, Jeff & Sharon Alyanakian, Cynthia Archer, Bob Biglin & Sally Weinberg, Matthew Blischak, Samantha Carleton, Bill & Patty Curry, Diane Hedrick, Robert Pace, Sally Sharkey, Brett & Joanne Straub, and Peter & Susie Wilmerding.



Thank you for putting your trust in us 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!!

FALL OFFER: FREE GUTTER CLEANING ON ANY INTERIOR PROJECT OVER \$5,000.00 or FREE CARPET CLEANING ON ANY INTERIOR PROJECT OVER \$10,000.00.

Projects to be Completed Between Oct 15 – Dec 31, 2023.

IMPORTANT: Please Be Sure to Mention This Offer When Scheduling Your Estimate. Call Tim Today at 610-220-0980, to Take Advantage of This Great Deal!

or Email: timtaylor@taylorpaintingco.com



Winter Themed Color Collages for Your Enjoyment!



