



Our people make the difference

# Estemed Carpet and Services

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## In This Issue

- Winter Weather
- Office Closures
- Scheduling
- Holiday recipe

Office@Estemed.com

425.787.6000 ext. 1

Emergency Pager:

206.608.0757

Mailing Address:

12804 NE 125<sup>th</sup> Way

Kirkland, WA 98034

Invoice and Billing Q's?

Email:

Lauren@Estemed.com

## Winter Weather

With the freezing temperatures and winter weather already upon us, here are a few things to remember this season:

- ✓ Be sure that your residents know what to do in case of a flood or broken pipe. We hear time and time again that residents did not know who to call. Many have just left standing water overnight, causing you and your staff big headaches and lots of money.
- ✓ Our technicians are on call 24/7. Please page them at 206.608.0757 with water damage emergencies.
- ✓ Make sure to stock up on de-icer to keep your staff, vendors and residents from slipping on ice.
- ✓ Check any chimneys in your apartments or personal home to see if they need cleaning. Unfortunately, there are too many fires during the holidays due to chimney debris catching fire.



## Office Closures

Our office will be closed on the following days this holiday season:

Thursday, November 23<sup>rd</sup>

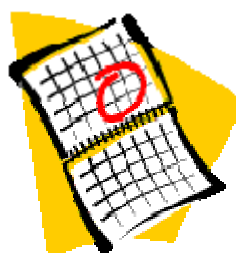
Monday, December 25<sup>th</sup>

Monday, January 1<sup>st</sup>

## Scheduling

With the holiday's right around the corner, it is important to schedule things early. Try to schedule your carpet cleaning appointment a few days in advance of any holiday parties you are throwing. Appointments fill up fast right before Thanksgiving and Christmas.

The USPS recommends that you mail your holiday cards or presents by December 20<sup>th</sup> to ensure they get to the recipients on time. International and military mailings take longer and should be mailed by December 10<sup>th</sup>.



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## Holiday Recipe

Looking for an easy, but yummy present to give you staff or co-workers? Try this recipe, it's guaranteed to be a hit! To finish it if, put it bags and decorate with festive ribbons or bows.

### Paula Deen's Oven Caramel Corn

#### Ingredients

7 to 8 quarts popped popcorn  
2 cups unsalted peanuts, shelled pumpkin seeds, and/or sunflower seeds  
1 cup light brown sugar  
1 cup (2 sticks) butter or margarine  
1 teaspoon salt  
½ cup light corn syrup  
1 teaspoon maple-flavored pancake syrup  
1 teaspoon vanilla extract  
1 teaspoon baking soda

1. Preheat the oven to 250°F. Spray rimmed cookie sheets or jelly-roll pans with vegetable oil cooking spray.
2. Place the popcorn and your choice of nuts and/or seeds into a very large bowl. In a medium saucepan, combine the sugar, butter, salt, syrups, and vanilla. Bring to a boil over medium-high heat and continue boiling for 5 minutes, stirring constantly. Remove from the heat and add the baking soda. The mixture will bubble up. Stir vigorously until the mixture is smooth.
3. Pour the hot syrup over the popcorn mix. Stir until the popcorn is coated. This is messy; take your time and use a long-handled spoon.
4. Spread the coated popcorn in the prepared pans. Bake for 1 hour, stirring several times. The mixture will be very sticky.
5. Remove the popcorn from the oven and allow this to cook for 15 minutes. Break big hunks apart while the mixture is cooling. When cooled, the sugars will have candy-coated the popcorn. Store in large, airtight plastic containers.

Makes 7 to 8 quarts