



KIM ALLDREAD

REAL PEOPLE, REAL LIFE, REAL ESTATE

inside this issue

MERRY & BRIGHT!

Get into the festive season with gift ideas, inspiration and recipes perfect for celebrating all things holiday.



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A Message



From Kim

Here we are again, nearing the end of 2021, getting ready for the holidays. This year I have a good case of nostalgia – reminiscing on old holiday season traditions. With the past couple years being such a whirlwind of emotions and craziness, I felt it only fitting to find comfort in recreating those memories that I had near and dear to my heart. Although the holidays might not be quite back to ‘normal’ I want to soak in all of warmth and brightness that come with them. I will be rejoicing in sheer gratitude for my loved ones and all they have done in support of this journey I have been on. Not to mention every one of you for joining me, always with the utmost kindness sharing your lives with me in finding and/or selling your homes. Our team and I feel so fortunate to be apart of your special moments, being there every step of the way.

For 2022, we hope there’s a whole lot more greatness coming our (and your) way, and we hope to see more of your gleaming faces next year! In the meantime, we’ll be dreaming up more crazy, out of the box ideas and watching as our team continues to grow. Oh, and don’t think we’ve forgotten about the grand opening party for our new office – fingers crossed we will be able to host a celebration next year!

Sending you warm wishes for this Holiday season,

- Kim

WE TRIED IT [something we tried this issue we think you’ll love!]

The BEST M&M Cookies Recipe Ever!

- 1 Cup. Butter
- 3/4 Cup Sugar
- 3/4 Cup Brown Sugar
- 2 tsp. Vanilla
- 2 Eggs
- 3 C. Flour
- 1 tsp. Baking Soda
- 1 tsp. Salt
- 1 Bag of Chocolate Chips (12 ounces)
- 1 Bag of Holiday M&M’s

Preparation

1. Combine Butter, Sugar, Brown Sugar, Vanilla & Eggs in a Bowl and Mix on High with a Handheld Mixer
2. Combine Dry Ingredients in a Large Measuring Cup
3. Slowly add in Dry Ingredients to Liquid Mixture
4. Add in Chocolate Chips, M&M’s and stir well
5. Roll Dough into Large 1 1/2 – 2” Balls
6. Bake on 350 for 14-16 minutes until edges are browning
7. Remove and let cool on Cookie Sheet for 5-7 minutes before removing

WE RATE IT: 5 / 5 SPOONS

MEET THE MAKER **MEET THE WOMAN MAKING THE NEIGHBOURHOOD BRIGHTER ONE WREATH AT A TIME**

A BLOOD LINE OF CREATIVITY

Front Porch Wreath Company's owner and designer, Kathy Walker, comes from a long line of artisans - artists, doll makers, interior designers, and decorators - you name it, they've got it. Kathy has spent the last 25+ years as an elementary school teacher, and 16 of those years living in Brooklin with her supportive husband and 3 teenagers. She always had her hands in creative projects, but with the demands of teaching and busy lives of kids there was very little time to focus into the passion and get a small business running. Enter March of this year when our schedules freed up thanks to lockdowns, and just like that she was able to start her little "lemonade stand" side hustle. Why wreaths you might ask, and Kathy would tell you her goal is to design a little bit of beautiful to "welcome you home".

SAY WREATH *CLICK*

When creating her glorious wreaths, Kathy only uses high quality silks, faux greenery, and real touch evergreens - all are as real looking as possible without the maintenance of live greens. Does your home have french doors out front? No problem, she makes matching wreaths for homes with double doors. All wreaths are sold exclusively on the Front Porch Wreath Company Instagram page, with Wreath Drops every Tuesday! Due to supply shortages, Kathy is not able to offer custom orders but will be posting updates as more information is available. She has some other exciting plans up her sleeves for the near future, think "girls night" *wink* *wink*



FIND MORE



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MEET THE MAKER

GETTING TO KNOW WOMAN BEHIND THE DIP FROM DIP CHIX 2

THE STORY BEHIND THE BUSINESS

It was November 2020, and due to the impacts of COVID Evelyn Costabile was not able to work as a school photographer for eight months. This was when she decided to spend her time starting a small business, it was the beginning of **Dip Chix 2** and a pivot from asking kids to smile for their school picture. Her two teenage daughters, Olivia & Sophia, as well as her husband, Frank, were her dedicated taste testing crew who were cheerful with bellies full of sugary treats. Evelyn began sharing her treats with friends and neighbours, and gained enough confidence to post her creations on Marketplace. That was when she hit the ground running as the public not only ate up the taste of her treats but their looks too.

THE SWEET TO OUR TEETH

What kind of treats can you get from Dip Chix 2 you ask? So far the list for what you can dip is; strawberries, Rice Krispies, marshmallows, pretzel rods, sour keys, Oreos, and Twizzlers. But the real fun starts when Evelyn works her decorating magic! Each order is fully customizable to each client, whether you are looking to get something for a birthday, your engagement/wedding, a baby shower, girls' weekend getaway, or just a simply 'pick-me-up' for yourself to enjoy, she's got you covered! Dip Chix 2 will have treats available at Hope's Christmas Tree Farm this year, be sure to pick some up while you're there!

FIND DIP CHIX 2



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HOW TO

HAVE AN OLD FASHIONED FAMILY CHRISTMAS

'Tis the season, as it is the most wonderful time of the year. Now more than ever we want to make sure that we soak up the joy of the holidays and time with our loved ones. We will be enjoying the outdoors and getting cozy by the fireplace, and we wanted share with you share with you our favourite traditions during this time of the year to celebrate the holiday season.



GRAB YOUR SLEDS, WE'RE GOING TOBOGGANING

Remember when you were little and there was a fresh snow fall? We would all race to any hill we could find, big or small we didn't care. This year we are unleashing our inner child, dusting off the old wooden toboggan, and have some fun until we cannot feel our faces from the brisk winter air!



BAKING COOKIES TOGETHER

During the holidays is when our ovens have their work cut out for them, between the dinners to be made and the cookies to be baked. Our favourites are sugar cookies, gingerbread men (& women), snickerdoodles, and classic linzer cookies. Let's get the family together this season and crack open grandma's cookbook! If we make too many, it's a good thing we have friends, family, and neighbours to share with!



VOLUNTEERING OUR TIME AT LOCAL CHARITIES

This time of year is not always the easiest for everyone, which is why it is important to remember that it is a time to give back. We might not always have the means to give physical items, but what we can do is donate our time. So, find your favourite charity and see how they could use your help.



DRINK HOT CHOCOLATE BY THE FIRE

The weather outside might be frightful, but a fresh, hot cup of cocoa is always a tried and true to lift the spirits. Whether you decide to make yours from scratch or enjoy a hot chocolate bomb from a local business, we suggest taking your delicious drinks around the fire this year to soak in all of the holiday goodness.



CLASSIC HOLIDAY MOVIE MARATHON

Rudolph, A Christmas Story, The Grinch, Frosty the Snowman, It's A Wonderful Life... what's that we hear? We think that sounds like the greatest Christmas movie marathon to curl up on the couch with ALL of the fuzzy throw blankets.

GIVING IN THE COMMUNITY



this holiday season



Giving back is part of every holiday season for most of us and this year is no exception. Our warm clothing drive (or more well known as our Mitten Tree) is back again this year to support St. Vincent de Paul and St. Joseph's Church in Bowmanville. We will be collecting warm clothing like touques, hats, mittens, scarves and coats for children and adults in need in our community for distribution in their Christmas Hamper Program as well as at the Food Bank to keep folks warm all Winter.



HOW YOU CAN HELP

Whether you're a knitter, crocheter or not, we are looking things to keep people warm this winter. By purchasing or making these items, you are keeping a child or adult in our community warm this winter.

WHEN YOU CAN DONATE

We will be accepting donations until the end of December due to the demand for these items throughout the Winter at the Food Bank, but all donations made prior to December 10th will be used in the Hamper program facilitated by St. Vincent de Paul and St. Joseph's Church.

WHERE TO DONATE

Please bring new or gently used warm clothing and accessories to our office at 106 Waverley Road, Bowmanville to hang on the 'Mitten Tree' !

