

KIM ALLDREAD

REAL PEOPLE, REAL LIFE, REAL ESTATE

inside this issue

Falling for Local!

Check out two local businesses serving up farm fresh goodies & handcrafted wood products!



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A Message

From Kim

Hello Fall! We are so excited to enter this new season, and to see what the last half of 2021 brings us. So far this year, we have had plenty of highs (and some lows) on the roller coaster that is running our businesses, but together as a team, we have been able to get through it all! New to that amazing team is the very lovely Lauren. Lauren joins us as our new staging and social media assistant. She has been a wonderful addition to the team so far, and she is excited to help get your home looking its best for the market alongside myself and the whole crew. This month, we are also saying a temporary goodbye to our co-op student turned invaluable team member, Lanie. Lanie is heading off to get her Bachelors of Interior Design, and we look forward to sharing her new skills with you all when she returns!

One of the main reasons we have been adding to our team is because we have been focusing on the additional design services that Studio K has grown to offer our clientele this year. Don't forget we can help you with:

- Colour Consultations for any room, or area, in your home
- Space Planning for tricky floor plans & rooms
- Shopping Concierge Service to make buying for your projects easier
- Full Design Service for renovations big, small and everything in between

Essentially, we want to be there to help make interiors for real life, and for all budgets. Just send us an email, DM, or give us a call, and we can make your space feel even more like home! I'd love to help make your HGTV dreams come true!

- Kim

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

Blueberry Muffin Bread
from 'Frugal Mom Eh!'

- 1 cup granulated sugar
- 1/2 Cup Salted Butter
- 2 eggs
- 1 Tbsp Vanilla Extract

- 1 Cup Milk
- 2 Cups All purpose Flour
- 2 tsp Baking Powder
- 2 Cups Blueberries, Fresh or Frozen

Preparation

1. Preheat your oven to 350 degrees. Grease a 9 inch loaf pan or line with parchment paper.
2. Cream together the butter and sugar. Add the eggs, vanilla and milk beating well.
3. Beat in the dry ingredients and until well combined
4. Add blueberries and mix by hand gently with a spatula being careful not to crush the berries.
5. Pour batter into your loaf pan and bake for 60 to 75 minutes or until a cake tester comes out clean when poked into the center of the loaf.
6. Allow to cool in pan for 10 minutes before removing to finish cooling on a wire rack.

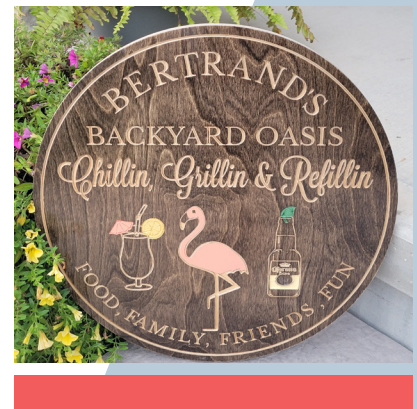
WE RATE IT: **4.5** **5** SPOONS

MEET THE MAKER

Get to know this Orono couple crafting up custom wood products & furniture you'll love!

CRAFTING UP NEW IDEAS

The smallest details can make a real impact when it comes to designing a space. That's where Kendal Heights Décor and Woodworking comes in. Having opened to the public last year, newlyweds Jen and Greg have been offering handcrafted wood products out of their home-based shop right in the small town of Orono. They pride themselves on creating stunning custom furniture, décor and engraved signs for your home or business. Currently, their line up includes harvest tables, desks, coffee and end tables, blanket ladders, bath trays, pet dish stands and beyond, as well as their custom signage products. Since opening in 2020, they have grown to include an additional engraving machine to their shop, as well as a laser etching machine arriving in September, which can etch a photo or image onto wood! When they are not in the shop, Jen and Greg spend their time on the ATV trails or enjoying their rural property with their dogs, and look forward to getting to put their toes in the sand on their honeymoon, whenever that may be!



WHERE TO FIND KENDAL HEIGHTS



Newcastle Home Decor - Newcastle
Freskiw Farms - Orono
Cottage Chairs - Bethany



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www.kendalheightsdecor.com

GIVE ME A SIGN

Kendal Heights' custom designed signs are engraved into beautiful wood, hand painted and stained. Not only do they do outdoor signs (backyard, pool, BBQ, front porch), but indoor signs as well, including wedding signage, trailer and cottage signs, lake signs & more. Looking for a sign for your small business? Look no further! Jen and Greg work with a graphic designer for businesses looking to have a new logo designed and created, then engraved onto a sign, or other products in their lineup. Keep an eye on their social media for exciting new products, including seasonal décor perfect for Fall!



IN THE BEGINNING

In 1992, Warren and Melanie Stapleton started growing vegetables to sell at the local farmers markets. Both being from farm backgrounds, hard work was something that they both knew all about. With long hours and perseverance, they made it through the first season feeling accomplished with what they had grown and sold to the community.

At the time, Warren was milking cows for his dairy business but still found the time to grow the best sweet corn around. He tried many varieties of vegetables over the years, but his specialty was (and still is!) peaches and cream corn. Each week, Melanie and Warren would fill 2 pick up trucks to sell their bounty to their customers of delicious fresh produce.

TARTS TO TOMATOES & MORE

As their family grew alongside the business, Melanie and Warren welcomed the extra help, bringing their daughters to markets in their pajamas at 4:00 am as little ones, and later with the girls helping picking, setting up displays and selling their produce to the community. The Stapletons definitely work as a team! Each member is key to their success, from their oldest Morgan (25) to Shelby (23), Kelsey (21) and their youngest Britney (19). You might have guessed dad, Warren, is sometimes outnumbered, but says there is no better team than the four girls working by his side.

With the opening of Stapleton's Farm Market in 2019, the family has been able to offer the freshest of vegetables, along with their own farm raised chicken and beef to their famous preserves, all handmade by the Stapleton sisters, including Chili Sauce that tastes just like grandma's! Don't miss their homemade butter tarts and peanut butter cookies that taste so good they are hard to "beet" anywhere! From tarts to tomatoes to pickles to potatoes Stapleton's do it all!



GET IN TOUCH WITH THE STAPLETONS



2708 County Rd. 28, Port Hope
Open 7 days a week 10am to 5pm



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