

# KIM ALLDREAD

REAL PEOPLE, REAL LIFE, REAL ESTATE



*inside this issue*

## **IT'S ALL ABOUT DAD!**

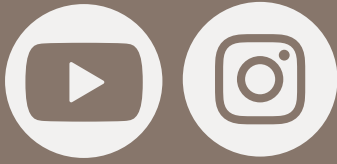
*Meet two brands with the tastiest products that pair well for Father's Day & the Summer season!*





**KIM ALLDREAD, SALES REPRESENTATIVE**

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*follow us!*  
**@teamalldread**

## A Message

# From Kim

Alright, who sped up the clocks this year? How we are already half-way through the year. I guess what they say is true, time does fly when you're having fun! As the Spring slowly changes into Summer, our hearts are full as the leaves are back on the trees & the sun warms our cheeks. We are in full swing here with all hands-on deck. Our girls have been working vigorously for our clients & having some fun making enjoyable content for you. We have a summer intern with us from Fleming College who is helping with our graphic design, feel free to pop in to give her a friendly hello!

With this issue coming out in June, we want to give a special shoutout to all of the dads out there who are our protectors, supporters, & the person who always knows how to crack a bad joke. Dad does not always have to be the biological dad; they are also the adoptive dads, guardians, uncles, grandfathers, friends, moms who wear both hats, and just anyone who has stepped up to be our little one's role model. Since the past couple years have limited us, we are wishing that you are able to gather with your loved ones to celebrate together. May your summer be filled with love, joy, & adventures!

Take care,

*-Kim*

## NOW PLAYING

You all know that we love a good DIY; whether it be for decorating around the house or creating something special for someone we love. For this issue, we wanted to share with you a super easy & fun craft for you and the kids to make for dad! You do not need many supplies, and it has the personal touch that store bought cards just don't have. Plus, you can fine tune your worst dad jokes! To follow along as we make this Father's Day card that looks like the backyard grill, scan the QR code to the right!



**FATHER'S DAY CARD CRAFT**



*Scan Me*



# MEET THE MAKER

meet the mirco brewing genuises on the pursuit of hoppiness



Say hello to Chronicle Brewing – an artisanal micro brewery located in Bowmanville just minutes off the 401 that brews & serves contemporary and traditional styles of beer! When it comes to their beer they are very serious but for everything else, including themselves, not so much!

From milling their grain to operating their canning assembly you will find a dedicated Chronicle team member. They pride themselves on quality in ingredients, process, & packaging. While behind the scenes, the branding is fun and often inspired by pop-culture, fantasy, sci-fi and Saturday morning cartoons of yester-year!

The taproom and patio are family & dog friendly, boasting twenty taps of incredible beer served unpretentiously. Come for a visit to try their thirst quenching taps and/or grab beer to go; there is weekly events, including new beer releases & food trucks! The Chronicle Brewing facility is also a fantastic spot to book your private parties & celebrations!

Can't stop in just yet? No problem, you can find them at your local LCBO, watering hole or even have them deliver directly to your door from their website!



## WHERE TO FIND CHRONICLE BREWING



Unit 3 - 422 Lake Road,  
Bowmanville



@chroniclebrewery



@chroniclebrewingco



www. [chronicalbeer.com](http://chronicalbeer.com)

**KEEP YOUR EYES ON THEIR SOCIAL MEDIA FOR NEWS & PRODUCT RELEASES**



# MEET THE MAKER

meet the brand that for everything,  
there's a seasoning

## A FAMILY LEGACY BEGINS

After spending over 25 years cooking in kitchens across the GTA, Jason Faulkner had continuously been encouraged by those around him to package the delicious & unique spice-blends. It was not until his wife signed him up for a local holiday market 3 years ago on a whim, frantically mixing a huge batch to be packaged in the nick of time, & selling out within a matter of hours, that Falcon Brand came to life & business has been growing ever since. Like many rubs, Falcon Rub has a brown sugar & garlic base, but this artisan blend boasts a surprisingly versatile combination of sweet & savoury ingredients that pair well with almost anything & has become a pantry staple in many homes in the area since.



## WHERE TO FIND FALCON BRAND



Pickering to Bowmanville,  
Ontario



@falconrub



@falconrub

## TONS OF MOUTH WATERING PRODUCTS

Falcon Brand now carries 4 different spice rubs, including a Keto blend that is made with a brown sugar substitute. The "Original" blend started out as an attempt to recreate a childhood memory, although not the exact flavour Jason was going for, it has evolved into its own delicious spice experience. They have since expanded their business to include a small variety of seasonal preserves, & other enhanced treats like seasoned & roasted nuts, as well as spiced hot cocoa for the winter months.



## WE TRIED IT

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

Falcon Chicken

### BASIC RECIPE:

Use around 2 tablespoons of spice rub per pound of meat. Apply rub to both sides of chicken (or other meat) and let sit in a covered dish for 1-2 hours or overnight (minimum 30 minutes). The rub should melt and become kind of "juicy". After marinating, grill on the barbeque or oven roast (using parchment paper). We recommend grilling to get a rich and smoky flavour.

*Note: the same process and proportions also work with other meats, and fatty fish, like salmon. We do not recommend marinating delicate seafood, such as mild fish, shrimp or scallops, but a sprinkle before cooking or grilling can add some great flavour to seafood dishes.*

WE RATE IT: 5 / 5 SPOONS