



KIM ALLDREAD, SALES REPRESENTATIVE

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From Kim

Another year is coming to an end, and we are so happy to be getting ready for the holiday season. The holidays have always been close to my heart. When I was a little girl we had some tough years but mom would always manage to still capture the magic of the season. She would make the holidays extra special for my brother & I by throwing on the classic movies while we made popcorn garland or candy cane reindeer. I think this is where my love of crafting was born. During the Christmas season my heart fills with all the memories of my childhood. Many of those traditions I shared with Danika and now sharing with you. We would receive these beautiful baskets from a local church filled with all the fixings for Christmas, which has always stuck with me and is why I love giving back. As many of you know my office collects warm clothing for our Annual Mitten Tree, please feel free to drop by & add to our tree.

As we approach the coming New Year, we begin to get excited for all the great things to come. But above all, we wish for health & happiness for all. Sometimes we take things in our lives for granted, so our hope you for is to make the most out of every moment & memory for this coming year!

Sending you warm wishes for this holiday season,

Kim

WE TRIED IT

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

Rustic Autumn Vegtable Soup

- 4 Medium Yukon Potatoes, peeled & diced
- 1 Can Cannellini Beans, drained & rinsed
- 1 Cup Cauliflower Florets
- 2 Medium Carrots, peeled & sliced
- 2 Medium Celery Stocks, sliced
- 1 Medium Yellow Onion, chopped
- 2 Medium Garlic Cloves, minced

- 5 Cups Chicken Broth
- 2 tbsp Extra Virgin Olive Oil
- 2 tbsp Fresh Parsley, chopped
- 1tbsp Fresh Thyme, chopped
- 1/2 tsp Pepper
- 1/2 tsp Kosher Salt

Preparation

- Heat olive oil in a large pot over medium heat. Add onions & thyme, cook until onions are translucent. Add carrots, cauliflower & celery. Cook until vegtables are soft. Add garlice & sauté until lightly browned.
- 2. Pour in chicken broth & bring to a low simmer. Add cannellini beans & potatoes.

3. Cook until potatoes are fork tender, about 10 minutes. Add parsley, & season with salt & pepper.

WERATEIT: 5 / 5 SPOONS

EVERYTHING HAPPENS FOR A RIESLING

Let's take it back to 2020 at the beginning of the pandemic *cue whirly flashback music* shopping was limited & small businesses were struggling. Enter Jada, a Certified Sommelier based in Durham Region with a passion for sipping & shopping local. She created Why Not Wine Box to support Ontario Craft Wineries by helping them get their amazing small batch of wines into the hands of Durham Region residents. Along with making wine knowledge approachable & fun! Jada loves to curate boutique wine finds for residents that they would not be able to find in the major liqour stores, while supporting local family-run vineyards & farmers at the same time. You can tour Ontario Wine Country, right from home!

NO WINE LEFT BEHIND

Did you know that there was never a rotating craft wine subscription box in Ontario? Well, that is not until Jada appeared on the scene & is now the only one to do such a subscription in Ontario. The monthly wine delivery (yes, you read that right, you don't have to leave the house) features a different winery and type of wine every month, along with chef prepared food pairing recipes. All wines are lovingly curated Ontario Craft small batch gems you will not find at the LCBO. With your monthly subscription you have the opportunity to enjoy wine club tasting parties, wine buys, and other exclusive members-only events that Jada hosts. She also offers; private or corporate tasting parties & special events led by a Certified Sommelier. Not to mention curated wine gift boxes with delivery or shipping.

FIND WHY NOT WINE BOX www. whynotwinebox.ca whynotwinebox whynotwinebox@gmail.com







FUN FACT: Ontario is home to over 150 vineyards producing over 30 million bottles annually









MEET THE MAKER

THE REAL WHISK-TAKERS FROM OUR LITTLE BAKERY INC.









A LEGEND IN THE BAKING

This mother-daughter duo have always had a passion for baking & decorating with over 25 combined years of experience in this unique culinary feild. After teaching cake decorating for years, Tracey opened Cakes by Tracey, a business she ran in a specially built kitchen inside their family home. It was there that Andrea grew interested in baking & decided to pursue it as a career. Andrea went to Algonquin College for Baking & Pastry Arts to then go onto working in the baking industry. In 2016, after years of practicing & dreaming of opening their own bakery, Andrea & Tracey's dream became a reality with Our Little Bakery Inc. With their hard work & dedication, they have become a staple in the Durham Region - not to mention our fav cookies!



THERE'S NUTTIN' BUTTER

Many of their recipes have been past down from generations, making this family run, small business a must try! Specializing in decorated cakes & cookies, as well as their customer favourite, fresh scones produced every morning.

Name the occasion that you wish to have their treats for, they've got it - birthdays, anniversaries, baby showers, weddings, christenings, business events (yes, they can put your logo on their creations), & character cakes. Our Little Bakery Inc. can provide you with personalized cakes & treats to suit whatever event you have. Drop in & try many of their specialty desserts next time you are in the area to add some extra sweetness to your day, they like to change up the store menu from day to day!

FIND OUR LITTLE BAKERY INC.



527 Westney Road S., Ajax, ON



Our Little Bakery Inc.



@ourlittlebakeryinc



905-420-5465

HOW TO

THROW AN UGLY SWEATER CHRISTMAS PARTY

'Tis the season, as it is the most wonderful time of the year. This year we want to have fun as we gather for the holidays, that means that we're breaking out the ugly sweaters! Come on, we know that they put a smile on your face. Wash away the holiday stress - go call your friends & family, share some laughs & let's make memories!



CRAFT SOME DECORATIONS TO MATCH YOUR THEME

Creating some great DIY decorations helps to save the pocketbook, but also it's a fun activity to make them as wonderfully ugly as you would like them to be. Try making your own ugly sweater tree decorations - all you need is some cardboard, some old sweaters, and you'll have these ready in no time! Make sure to keep an eye on local stores to see if they have any decorations that you can utilize as well!



TRY MAKING YOUR OWN UGLY SWEATERS

You can go as tame or crazy as you want to go, and that is the beauty of ulgy sweaters. We love how they give you the ability to let loose for the holidays. Pick up a sweater from a local thrift store, stop at Micheal's or the fabric store on your way home and let your imagination run free! Or if you aren't into making it yourself there are many stores that will have the perfect one for you.



CONTEST TIME - TALLY THE VOTES

Everyone loves some good friendly competition, make it interesting for your guests by making it a contest and hand out some wacky awards. You could make it simple by only doing an "Ugliest Sweater" award, or you could add extra categories. Make the ballot box extra fun by wrapping it in a sweater too! Be sure to print the ballots ahead of time to make it easiest for your guests.



DON'T FORGET THE PHOTOBOOTH

Alright, we know that you're going to want to cherish the memories of these ugly sweaters, why not make a photobooth to capture the moment? This could be setting up decorations on a blank wall or making one of the stands that have become popluar. Just don't forget the props, everyone always loves to play with the props!



IT'S NOT A PARTY WITHOUT GAMES

Whether you want to make the gift exchange into a game like White Elephant, or you want to get your guests moving with gameshow type activities - there's plenty of options you can recreate. We love Pintrest to find our inspo for these games!

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 for 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. All donations made prior to December 9th 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'!

