

KIM ALLDREAD

REAL PEOPLE, REAL LIFE, REAL ESTATE

inside this issue

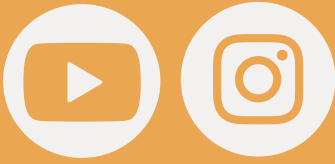
PUMPKIN TO TALK ABOUT

Check out two local businesses who are keeping Clarington hot this autumn!



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A Message

From Kim

Hello again for another season change! I recently took a family vacation to Alaska. This had been on my vacations bucket list for quite some time. If you have not been, I would highly recommend as it was one of my favourite trips to date. We started our vacation in Vancouver and spent a day in Stanley Park. It is over 400 hectare of natural west coast rainforest with gorgeous views of water, mountains, and majestic trees. We then boarded our 7 day cruise. Let me tell you, from the breathtaking landscapes to beautiful wildlife, Alaska surely did not disappoint.

Although we love the summer weather and all of the fun we've had so far this year, we cannot help but swoon over all that autumn brings. The world is full of new vibrant colours, we get to switch out our wardrobes, & the kids are back off to school. Yes, that means our dear Lanie is headed to Humber for her third year of Interior Design. As we say a "see you soon" to her, we are excited to welcome yet another round of Co-Op students into our office. Feel free to pop-by to give best wishes to Julia, Sydney, & Madelyn. These bright young women are going to be a perfect fit with us - we can feel it!

Take care,

Kim

WE TRIED IT

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

Overnight Fruity French Toast Casserole

- 8 tbsp Butter, melted
- 1/2 Cup Brown Sugar
- 1 Loaf Brioche or Soft Italian Bread
- 8 Large Eggs
- 1 Cup Milk
- 1 tsp Vanilla Extract
- 1 tsp Cinnamon
- 1/2 tsp Ground Ginger
- 1/4 tsp Nutmeg
- 1 Cup Frozen Fruits
- 1/4 Cup Powdered Sugar to Serve
- Maple Syrup to Serve

Preparation

1. Mix the melted butter & brown sugar, pour into the bottom of an 8x8 baking dish. Slice bread into 1 inch slices, arrange in the dish to somewhat overlap. Fill gaps with the frozen fruit.
2. Beat the eggs, milk, & seasoning together. Pour over the casserole. Wrap & refrigerate over night, or for at least 4 hours.
3. Remove the casserole from the fridge while you preheat the oven to 350°F. Bake for 35-45 minutes, until golden brown & eggs are cooked through. Sprinkle with powdered sugar & drizzle maple syrup to serve.

WE RATE IT: 5 / 5 SPOONS

MEET THE TEAM

meet the studio that's dancing through life with style & dreams take center stage

TOE-TALLY AWESOME INSTRUCTORS

Let's dance our way through introductions of the stars that keep our studio going! Leading the pack is the fabulous Studio Owner & Director, Amy Anderson. With over two decades of dance experience, she pirouettes her way through life as an award-winning choreographer & teacher. You can bet she's got all the right moves to keep her dancers on their toes! But Amy isn't twirling alone in this dance extravaganza. She's got her dream team of instructors alongside her, ready to groove & shake things up. You'll be greeted by Danika, Erin, Emma, or Phylicia when coming to the studio. They are all exceptional with their different dance backgrounds, you are in good hands with this group of ladies. Your moves will be as smooth as butter & ready to jazz up any dance floor!



TWIRLS & SMILES EVERYWHERE

Step right up, folks! Dynamic Dance & Fitness is the place where happy feet and big smiles happen. From toddlers to adults, they've got a routine for everyone that'll have you tapping your feet and shimmying with delight.

In their classes, they don't just aim to dance; they aim to disco-ver your potential and groove-tential! Led by the talented instructors, it's promised you'll have a blast while you leap and bound towards greater confidence. Amy's vision for Dynamic Dance & Fitness was not just teaching dance, but being tutu-ly dedicated to building up their clients self-esteem, one move at a time.

So, whether you're a twinkle toes newbie or a seasoned pro, don't miss your chance to cha-cha-cha with them! Come join the fun by shaking, and making memories that will be en pointe!

WHERE TO FIND DYNAMIC DANCE & FITNESS



80 King Ave E,
Newcastle



@newcastledynamic



Dynamic Dance and Fitness



www. dynamicdanceandfitness.com

MEET THE MAKER

meet the spice boss who's
one in a bell-ion



HEAT & GREET, THE SPICY JOURNEY BEGINS

We're thrilled to introduce you to an inspiring young entrepreneur, Joshua, the founder & creator of Hot Sauce By Josh. At just eight years old, Joshua embarked on a journey to start his own business. Now, at the age of 12, he continues to spice things up while making a name for himself in the hot sauce industry. Joshua's passion ignited the summer that he began planting habanero peppers with his mom in hopes of learning to make his own sauce. That original batch of his spicy creation gave him the brilliant idea to turn a passion into a sizzling business venture. His vision was not only to share his tantalizing creations, but also to contribute to his Registered Education Savings Plan. Like we said, Joshua is one inspiring young man that you'll want to get jalapeñ his business.

A TASTE-BUD-TINGLING SUCCESS

Now, four years later, Hot Sauce By Josh has become a local sensation, with customers coming back for more of Joshua's zesty and tongue-tingling concoctions. What sets his creations apart is not only the explosive taste of the sauces but also the love and care poured into each jar. Some of his most popular flavours are:

- You Want a Peach of Me - Habanero Jerk Peach
- It Takes Two to Mango - Habanero Mango
- Tropic Like it's Hot - Habanero Pineapple
- Jalapeño Face - Jalapeño Blueberry
- Bohemian Raps-Berry - Habanero Raspberry
- Please Sir Cran I Have Some More - Ghost Pepper Cranberry

We applaud Joshua for his incredible journey & know he's going to continue to add that extra kick to many lives with his exceptional hot sauce creations. Be sure to try out Hot Sauce By Josh yourself to have your taste buds salsa dancing!



WHERE TO FIND HOT SAUCE BY JOSH



Bowmanville, ON



@hotsaucebyjosh



@hot.sauce.by.josh

KEEP YOUR EYES ON HIS SOCIAL MEDIA FOR
NEWS, PRODUCT RELEASES & ONLINE ORDERING