



# Merry Christmas!

  
**BRADBURY BROTHERS**  
COOLING • HEATING • PLUMBING

## December Newsletter

### Todd's Tips

It is heating season! Have you had your furnace's venting system checked this season? It is important to have an inspection of this system performed at least twice a year to ensure harmful gases are not entering your home.

**CLICK HERE** to find out more.



### Jason's Community

Last month, our team members worked hard to fill shoeboxes for the Operation Christmas Child drive through Samaritans Purse. This year, we were able to fill 82 boxes! We love participating in this event every year. **CLICK HERE** to read more!

# Employee of the Month

Congratulations to Ticia, our November Employee of the Month! We are so proud of you, Ticia. **CLICK HERE** to read more about her win!



## Bethan's Kitchen Cranberry Christmas Cake

- 3 eggs
- 2 cups sugar
- 3/4 cup butter (softened)
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 12 oz fresh cranberries

1. Preheat oven to 350 degrees.
2. With a mixer, beat the eggs with the sugar until slightly thickened and light in color, about 5-7 minutes. The mixture should almost double in size. The eggs work as your leavening agent, so do not skip this step.

3. The sugar and egg mixture should form a ribbon when you lift the beaters out of the bowl.

4. Add the butter and vanilla; mix two more minutes. Stir in the flour until just combined.

5. Add the cranberries and stir to mix throughout.

6. Spread in a buttered 9x13 pan.

7. Bake for 40-50 minutes, or until very lightly browned and a toothpick inserted near the center of the cake comes out clean. Let cool completely before cutting into small slices.

## DECEMBER SPECIAL

Complete your \$59 Home Health & Safety Inspection  
by 1/15/2020 and receive a

# FREE Starbucks gift card!

Make sure to mention you saw this special offer in our Newsletter!

