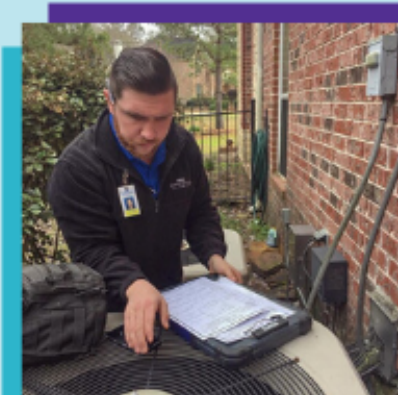




## JANUARY NEWSLETTER

### You asked, we listened... WE'RE ADDING ELECTRICAL!

In order to better serve our valued customers, we have expanded our services! Coming this February, Bradbury Brothers will officially have an electrical service department. We are so excited about this new addition to our company, and look forward to serving you and your home further.



### Todd's Tips

Tired of fighting with family members over what to keep the temperature set to? We have a solution for you. [CLICK HERE](#) to find out the pros and cons of installing an HVAC Zoning System.

### Jason's Community

This past December, our team members collected a variety of items to donate to Star of Hope in Houston, a non-profit that works toward ending homelessness. [CLICK HERE](#) to learn more.



### Employee of the Month

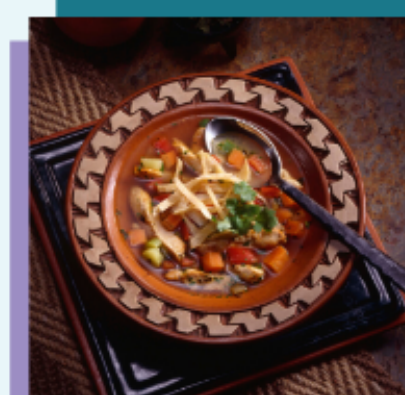
Congratulations to Jenn, one of our HVAC dispatchers, for winning our December 2019 Employee of the Month! [CLICK HERE](#) to read more about her well deserved win!

### Bethan's Kitchen

#### Slow Cooker Taco Soup

- 1 lb ground beef
- 1 onion, chopped
- 1 (16 oz) can chili beans, w/ liquid
- 1 (15 oz) can kidney beans, w/ liquid
- 1 (15 oz) can whole kernel corn, w/ liquid
- 1 (8 oz) can tomato sauce
- 2 cups water
- 2 (14.5 oz) cans peeled & diced tomatoes
- 1 (4 oz) can diced green chile peppers
- 1 (1.25 oz) package taco seasoning mix

1. In a medium skillet, cook the ground beef until browned over medium heat. Drain, and set aside.
2. Place the ground beef, onion, chili beans, kidney beans, corn, tomato sauce, water, diced tomatoes, green chile peppers and taco seasoning mix in a slow cooker. Mix to blend, and cook on Low setting for 8 hours.



### JANUARY SPECIAL

Complete your \$69 Plumbing Inspection by 2/15/2020 and receive a

**FREE Starbucks gift card!**

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

