

# NOOK & CRANNY

Monthly Newsletter

June 2021

*Inside the Issue*



## SUMMER IS HERE!

How are you going to manage?

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## TIP OF THE MONTH

It's Bar-b-que season and the grill will be working overtime. Must have cleaning tips for summer.

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## GOT ONE?

Show some love...  
National Best Friends Day

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## REGAL CLEANING SERVICES

*Cleaning With Care...*

Regal Cleaning Services deep cleans your Arnold Missouri area home **TOP TO BOTTOM**. Whether you're looking for a one-time deep clean or the first clean before reoccurring services, we will help you escape the mess and leave your home with that "ahhhh" feeling! This also sets you're home up to continue with a routine maintenance cleaning.



Call us to book your cleaning today!



Your home will be scrubbed top to bottom from high corners and ceiling fans to baseboards during our deep cleaning service! Regal Cleaning Service's technicians take pride in leaving your home sparkling clean, and we offer a satisfaction guarantee!

**314-226-1916**  
**[RegalCleansMO.com](http://RegalCleansMO.com)**



## Summer is here! Everyone is SUPER busy

June is the month that kicks off summer. After Memorial Day, we might have graduation parties, summer camps, weddings, vacations, etc.

So give yourself the gift of enjoying all those events. Get a FREE quote, and book your cleaning today. It'll be one less item on your list, and you'll be so glad you did!

Regal Cleaning Services - Arnold, Missouri

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Rest is not idleness, and to lie sometimes on the grass under trees on a summer's day, listening to the murmur of the water, or watching the clouds float across the sky, is by no means a waste of time.

- John Lubbock



## GRILL'N Time

Burgers! Pork Steaks! Brats & Dogs! Yes, summertime is grill'n time. It's the season that brings the outdoors in, and family, neighbors, and friends together.

Each new grilling season needs a thorough cleaning of your grill. Carbon deposits on the grate and grill can harbor bacteria, and it can cause premature failure of gas-burner tubes.

Cleaning Equipment:

- Long-handled wire brush
- Five-gallon bucket
- Elbow grease

Avoid toxic chemicals that leave a residue on equipment and make food taste less than desirable: water water, dish soap (Dawn - grease-cutting), white vinegar, and baking soda mixture.



Click on the graphic  
above to be  
redirected to  
purchase Gift  
Certificate







Wear a pair of long cuffed rubber gloves, use a scouring sponge and cotton rags.

Next heat up your grill, and let the build up burn off.

Dip your wire brush in bucket of sudsy warm water and scrub the carbon residue from grates.

Once the grill is completely cool, soak the grills in a tub of warm sudsy water (your 5-gallon bucket), for 30-minutes.

Next, while the grates are soaking, clean the interior.

Put a bucket underneath to catch all the debris. The soapy water will drain in the bucket while you scrape and wipe down the interior.

After the grates and panels have soaked, take them out and scrub them with the wire brush. For really stubborn gunk, mix a paste of white vinegar and baking soda and apply it directly to the worst caked-on food bits. Rinse all surfaces clean, making sure to thoroughly dry cast-iron grates to avoid rusting.

Empty your dirty water and refill with clean water to give your grill a final wipe down.

We recommend you follow any manufacturer instructions for your grill.

## WE ALL HAVE ONE!

June 8th is **National Best Friend Day**, and what better way to show your love than a gift certificate for cleaning. You both can dash off on Saturday morning to have coffee, and they won't be tied to cleaning. And... what about you? Are you spending your weekends cleaning? Then, give yourself a gift of time too!



*Call us to book your cleaning today!*



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**RegalCleansMO.com**



## GRILL RECIPES

Need a new recipe for grilling chicken? Click on the image above to be redirected to the Food Network for **Marinated Chicken Thighs**! It's a great basic marinade for grilling meats, and the pink peppercorns add a spicy kick. Courtesy of Marc Forgione.



Let us know if you'd like any information added to the Nook & Cranny Newsletter.

[Email us...](#)

## GRILL RECIPES cont.

Who doesn't love peaches? Try this grill recipe for Grilled Peaches - YUMMY!

### Grilled Peaches with Cinnamon Sugar Butter

#### Ingredients

- 1 stick unsalted butter, room temperature
- 1 tsp cinnamon sugar
- 2 TBP granulated sugar
- Pinch Salt
- 4 ripe peaches, halved & pitted
- Canola Oil
- Mint leaves, for garnish

1

In a small bowl, add the butter and stir until smooth. Add the cinnamon sugar, granulated sugar and salt, and mix until combined.

2

Heat grill to high. Brush peaches with oil and grill until golden and just cooked through. Top each with a few tablespoons of the butter and garnish with mint leaves.



Until there's a cure....