



CLEAN OVEN

The dreaded job of cleaning your oven is now easier and safer than you thought.

Page 2

TAKE A HIKE?

When someone tells you to take a hike, do just that!

Page 2

CRANBERRY SAUCE

Time honored tradition of Cranberry Sauce on Thanksgiving. Make your own? Sure!

Page 3

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Click on the <u>link</u> or graphic to purchase a gift certificate for 15% off Black-Friday and Cyber-Monday Specials.

What a great gift for the holidays - maybe one for someone special and another for you!

There are a limited number of certificates available, so don't delay - grab yours today.

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TO YOUR FAMILY
FROM OUR
FAMILY!

Oven Cleaning Prepping For The Holidays

With the onset of fall and now November, the joys of holiday baking are around the corner. Whether you have memories of baking with Mom, Grandma, or just good friends, it's a time of giving. The giving of yourself to others in a most memorable way - baking.

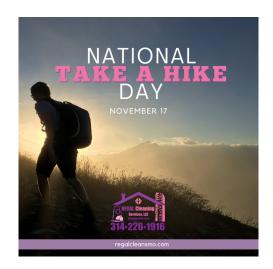
Having a clean oven is tops for success for all the hard work put forward in the prep of the festivities.

The idea of cleaning the oven can seem like a herculean task, and you may not frequently perform this task. So here are some cleaning tips to rid your oven of built-up grease.

These tips don't involve any harsh chemicals, so they are safe for you.

Clean the oven with baking soda and vinegar, try combining these two ingredients into a paste. Add one-half cup of baking soda to water to create the paste. Spread wherever there is a spill or over whatever area needs clean. Avoid the heating elements.

Let the mixture sit for 2-hours, but it can also be left overnight. Then, take a spray bottle and fill it half with water and half with white vinegar; spray it all over the baking soda paste. The reaction will be foam, which helps remove the burnt-on food.



Also known as "Take A Hike Day," National Hiking Day on November 17 may be one of the most important holidays out there. Why?

For starters, there's more than 60,000 miles of trails across the nation. Not to mention, hiking is great exercise allowing you to burn over 550 calories per hour.

Plus, being in the outdoors allows you to get away from your phone and appreciate nature's beauty and wonder.



THANKSGIVING TRADITION **CRANBERRY SAUCE**

What Thanksgiving dinner is complete without cranberry sauce? It's a time tradition for this holiday.

Don't just open a can and serve, here's a simple recipe to amaze family and guests; plus this can be made up to one week in advance.

INGREDIENTS

- 1 c. granulated sugar
- 1 c. water
- 1 (12-oz.) package fresh cranberri
- 2 tsp. orange zest

Kosher salt

DIRECTIONS

- 1 In a small saucepan over low heat, combine sugar and water until sugar dissolves. Add cranberries and cook until they burst, 10 minutes. Stir in orange zest and a pinch of salt.
- 2 Remove saucepan from heat and let cool completely, then transfer to a resealable container and refrigerate. Cranberry sauce can be made up to 1 week in advance.



Oven Cleaning continued

After leaving that on for another 30 minutes, use a rubber spatula (if necessary) and rag to remove the baking soda mixture. Finish by wiping everything down with a damp cloth.

Another tip is the use of water and lemons to clean your oven.

Grab a pan, will it with water and the juice of two lemons, or you can add the lemon halves to the pan.

Turn on the oven, put the pan in; be sure to let the pan boil before you take it out. The steam created will loosen the grease and grime inside the oven, and this will help to remove it more easily.

Be sure the oven is cool before you begin to wipe the interior.

For more tips on cleaning vour oven click on the link below.

Read more...

