



# A Slice of Heaven

Heaven's Best Newsletter

December 2014

The smell of Turkey cooking, Cranberry sauce boiling, Christmas cookies & Pecan pies baking remind us - Christmas is here! And when some of that delicious holiday food or drink ends up on the floor, feel free to give us a call.

Prompt attention will assure that the holidays remain in your memories, not on your floors. And our fabric protection is an added bonus to prevent stains from becoming permanent.

**Merry Christmas & Happy New Year!**

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*Dry in 1 Hour!*

## *It's A Wonderful Life Trivia*

Try your hand at these trivia questions about Frank Capra's *It's A Wonderful Life*.



1. "Strange, isn't it? Each man's life touches so many other lives. When he isn't around he leaves an awful hole, doesn't he?" What is the name of the stumbling, bumbling, but very lovable angel who helps George realize what a wonderful life he has?
2. What is the name of the city where this story takes place?
3. "I wish I had a million dollars!" What two words follow this George Bailey quote twice in the film?
4. How much does Violet spend on licorice?
5. Which president's picture hangs in George Bailey's living room after the money was lost?
6. What does George pile high on Mary's sundeae even though she says she doesn't like it?
7. What is the name of the book that Clarence is reading in the beginning of the movie?
8. Who lost the \$8,000?
9. Where is Mary working when George tries to find her after Clarence changes everything?
10. What does it mean when a bell rings?  
(Answers below)

- |   |                              |
|---|------------------------------|
| 1. Clarence Oddbody   | 2. Bedford Falls             |
| 3. Hot dog!   | 4. 2 cents                   |
| 5. Abraham Lincoln  | 6. Coconut                   |
| 7. The Adventures of Tom Sawyer   |                              |
| 8. Uncle Billy lost it at the bank. The envelope containing the money got wrapped up in a newspaper which Uncle Billy left with Mr. Potter. |                              |
| 9. The library  | 10. An angel gets his wings! |



## *Season's Cleaning Tips*

Are you starting to feel the excitement of the holiday season? Will you find joy of family dinners and the usual warm, fuzzy feelings or is the fear of being judged on the cleanliness of your home by your own near and dear ones an issue? Here are some tried and tested "**Season's Cleaning**" Tips. Stop waiting for the elves to come clean, and use these tips to get your home holiday ready in no time.

This year, before the guests arrive, put down extra area rugs over high traffic areas and in front of heavily used chairs or furniture.

While red wine, cranberry sauce and turkey gravy are real crowd pleasers, they aren't so kind to upholstery and carpets. If you notice that one of your guests missed their mouth and left behind red wine on your rug or upholstery, blot it quickly with a white cloth. If the stain's dry, whip up a quick solution of dishwashing liquid (1 tbsp.), white vinegar (1 tbsp.) and warm water (2 cups) to blot away the stain. If this doesn't work, Call **Heaven's Best at (205) 618-9150**.

### **Cleaning with Minutes to Spare**

Grab your microfiber cloth and broom, and set your kitchen timer and go. Take 15 minutes to simply make your home appear like you've spent a full day cleaning it.



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## Orange Cranberry Bread

### Ingredients

For the Bread:

- ❖ 1 1/2 cups all-purpose Gold Medal flour
- ❖ 1/2 teaspoon salt
- ❖ 1 teaspoon baking powder
- ❖ 1 cup granulated sugar
- ❖ Zest of 1 large orange
- ❖ 3/4 cup buttermilk
- ❖ 1/2 cup canola or vegetable oil
- ❖ 2 large eggs, slightly beaten
- ❖ 1 tablespoon fresh orange juice
- ❖ 1/2 teaspoon vanilla extract
- ❖ 1 cup fresh cranberries

For the Orange Glaze:

- ❖ 1 cup powdered sugar
- ❖ 1 1/2 tablespoons fresh orange juice
- ❖ 1 teaspoon orange zest

### Directions:

1. Preheat oven to 350° F. Spray an 8 1/2 x 4 1/2 loaf pan with cooking spray and set aside.

2. In a large bowl, whisk together the flour, salt, and baking powder. In a small bowl, combine sugar and orange zest. Rub together with your fingers until fragrant. Whisk into the flour mixture. Set aside.

3. In a separate medium bowl, combine the buttermilk, oil, eggs, orange juice, and vanilla.

4. Slowly add the wet ingredients to the dry ingredients. Stir until just combined. Fold in the cranberries. Pour batter into prepared loaf pan.

5. Bake for 70-75 minutes, or until toothpick comes out clean. If your loaf starts to get too brown drape a piece of foil over the top to finish baking. I did this during the last 10 minutes of the baking time.

6. Remove bread from oven and place on a cooling rack and cool for 15 minutes. Loosen the sides of the bread with a knife.

Carefully remove loaf from pan. Let cool completely on wire rack.

7. While the bread is cooling, make the orange glaze. In a small bowl, combine powdered sugar, orange juice, and orange zest. Whisk until smooth. Drizzle the glaze over the bread. Cut and serve.

