



A Slice of Heaven

Heaven's Best Newsletter

November 2014



*Wishing You All a
Happy
Thanksgiving!*

FREE

*Professional
Spot Remover*

Mention you read
our Newsletter

**Heaven's Best of
Birmingham**

[www.heavensbestof
bhm.com](http://www.heavensbestofbhm.com)

(205) 618-9150

Dry in 1 Hour!



Heaven's Best for Less Holiday Stress!

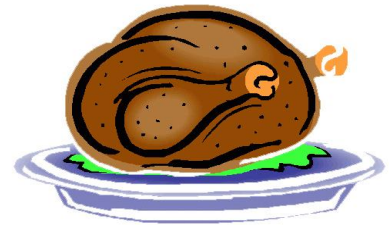
Many of us are thinking of the Christmas season. It's a great time to bring together friends and family. Maybe you've already been invited to a holiday party or two. Being invited to join in the fun has now put you in a festive, celebratory mood. This makes you want to throw your own party. With that thought, you've probably gone through a preliminary mental checklist of what you would need to do to pull off a picture perfect event.

Now you may be saying, "I think I'll skip that party idea, because there is no way I can make this house comfortable and inviting to my guests. There's just too much to do." Well don't give up. One of the most dramatic, effective ways to bring your house back from dingy to stylish is to start with the flooring and furniture. Clean carpets and upholstery are a must for anyone wanting to showcase their house.

Don't let the pressures of the holiday season overwhelm you. Finding professionals to handle some of your tasks can make the season go a little smoother. If you're contemplating opening your home for a holiday celebration and you want your guests to feel comfortable and cheerful, start with a thorough cleaning. Start with Heaven's Best Carpet and Upholstery Cleaning. Call us today at (205) 618-9150 to schedule your Holiday Cleaning. This will save you time to worry about more important things like how much rum to put in the eggnog.

A Thanksgiving Poem

May your stuffing be tasty,
May your turkey plump,
May your potatoes and gravy
have nary a lump.
May your yams be delicious
and your blessings galore
and may your
Thanksgiving Dinner
stay off of your FLOORS!



Getting Thanksgiving Done:

6 Planning Tips

Here are a few tips to help you prepare for Turkey Day, so you aren't stuck in the kitchen all day.

1. Look for what can be frozen.
2. Stock up early.
3. Give the turkey an extra day to thaw.
4. It's never too early to iron the napkins or wash the dishes. Matter of fact, set the table the night before the big day.
5. Aggressively minimize your work on the day of Thanksgiving.
6. Make a schedule of when everything will happen.



Place
Stamp
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Heaven's Best of Birmingham

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Pumpkin Gingerbread Trifle

Ingredients

- 2 (14-ounce) packages gingerbread mix
 - 1 (5.1-ounce) box cook-and-serve vanilla pudding mix
 - 1 (30-ounce) can pumpkin pie filling
 - ½ cup packed brown sugar
 - ⅓ teaspoon ground cardamom or cinnamon
 - 1 (12-ounce) container frozen whipped topping
 - ½ cup gingersnaps, optional
1. Bake the gingerbread according to the package directions; cool completely.
 2. Meanwhile, prepare the pudding and set aside to cool.
 3. Stir the pumpkin pie filling, sugar, and cardamom into the pudding.
 4. Crumble 1 batch of gingerbread into the bottom of a large, pretty bowl.
 5. Pour ½ of the pudding mixture over the gingerbread, and then add a layer of whipped topping.
 6. Repeat with the remaining gingerbread, pudding, and whipped topping.
 7. Sprinkle the top with crushed gingersnaps or gingerbread crumbs if desired.
 8. Refrigerate overnight.

