



May your days be filled with peace, hope,  
and joy this holiday season.

As always, thank you for your business,  
loyalty, and support.

Sincerely,  
All of us at The Green Thumbers



## NEWS & UPDATES



SIGN UP FOR ONE OF OUR  
HOLIDAY DECORATING  
SEMINARS!

DECEMBER 2 10:00 AM  
MAKE YOUR OWN WREATH-  
We supply the fresh wreath and all the  
decorations you will need to make a  
stunning Christmas wreath! cost: \$50

DECEMBER 2 1:00 PM  
CREATE YOUR OWN FRESH  
EVERGREEN PORCH POT-  
we will supply the container, soil, and  
fresh greens to create a beautiful  
evergreen porch pot. Additional  
decorations can be purchased to  
customize to your liking. cost: \$50

We are the best place to stock  
up on your Christmas  
decorating needs. All our  
Holiday home decore,  
artificial wreaths, and light  
sets are 20% off.

We have some of the most  
realistic and unique artificail  
pre-lit trees; plus fresh cut  
Christmas trees of all sizes.

### AROMA COFFEE

The polls are in..... Eggnog  
Latte is our flavor of the  
month! Thank you for  
participating in our poll, and  
we hope you come in to enjoy  
the winner, or your holiday  
favorite today! Let that special  
someone know they are on  
your mind this season with an  
Aroma gift card.

### TWISTED TRUNK

We have one last class  
scheduled for the 2017 year....  
December 5th Appetizers and  
party fare: all about great food  
for your holiday party



## Winter is for the Birds

The garden doesn't have to  
appear drab. Feeding the birds  
adds movement, color, and  
interest to what may seem a  
lifeless garden. Chooseing the  
right seed determines all.  
Learn more about the best  
choice for your birds by  
clicking the link below.

## Chocolate, Blood Orange, and Aged Balsamic Fondue

December 5th we are talking all about party foods. Great things to host guests or bring to a pot luck. That is why this recipe is all the more perfect for this month. Chocolate and orange make such a sensational combination for any holiday event or party. This recipe uses both our Fused Blood Orange Olive Oil and Traditional Aged Balsamic. It is the perfect topping for any dessert; or use it as a true fondue to dip fruit (pineapple, strawberries, and raspberries), marshmallows, cookies, or pretzels. I like to go this route for my family get-together. I heat the fondue in the crock pot, buy pretzel sticks, and skewer fruit. It is an easy make and take appetizer or dessert that will give a smile to "kids from 1 to 92".



- **1 pound dark chocolate chips or whole bars chopped coarsely**
- **1 cup heavy cream**
- **1/2 cup milk**
- **2 Tbs. Blood Orange Olive Oil**
- **1 Tbs. Fresh Orange Zest**
- **1 teaspoon vanilla extract**
- **Pinch kosher salt**
- **2 tablespoons Tangerine Dark Balsamic or Traditional, Vanilla, Cherry, etc...**

### **Directions:**

**Special equipment: 6-quart slow cooker**

**Heat a 6-quart slow cooker with insert on high until hot. Combine the chocolate, cream, milk, vanilla and salt and olive oil in the hot insert. Cover and cook on high for 30 minutes, then whisk the ingredients together and set on low. Whisk in the balsamic just before serving.**

