



Wishing you a

HAPPY THANKSGIVING

& Holiday Season

We wanted to take a moment to let you know how thankful we are to have customers like you. We wish you and your family nothing but the best this Thanksgiving and throughout the holiday season.

Come in to celebrate this joyful time of year with us at our Holiday Open House: Thursday November 9th 10am- 8pm. We will have appetizers, live music, and plenty of holiday cheer. Plus great gift ideas, photo ops, and Santa will stop by for a visit. We would love to see you and your family at our favorite event of the year.



News & Updates:

Garden Center:

It is officially time to put the garden to bed for the winter. Check out the garden to do list in our spotlight below.

The garden center has become a winter wonderland! Come in to check out of seasonal transformation, and get great ideas for your holiday decorating! Plus, we are the best destination for gift shopping. We have something for everyone on your list.

Twisted Trunk:

November classes are sure to give some new ideas to please your holiday guests.

11/07- Reinventing Thanksgiving Dishes

11/21- Holiday Baking

12/05- Party Fare/ Appetizers

Vote for your December flavor of the month

Mint Mocha

Call or come in to reserve your spot. We appreciate your prepayment and

Select

Eggnog Latte

Select

Gingerbread Latte

Select

reservation during this busy time of year. As always, we have two time slots for both classes (2 pm and 6 pm). We look forward to cooking with you.

Aroma Cafe:

November drink of the month:
Pumpkin White Mocha Latte

We are all ready for the fall and holiday season. Specialty baked goods pair great with a pumpkin latte. Our December drink of the month will be decided by you. Take the poll to vote for your favorite flavor!



Garden Spotlight

It is officially time to put the garden to bed. The beginning of November serves as a perfect time for pruning, mulching, and winterizing the lawn and garden. The to do list is coming to a close, but there are still a few great ways to prepare for winter, and a beautiful growing season next year.

- Last chance to apply a fall fertilizer or aerate the lawn (while the ground is still above freezing).
- Spray "Wilt Proof" on Boxwood, Rhododendron, Azalea, and any tender evergreens. This prevents winter moisture loss or wind burn (great for your fresh Christmas tree too).
- Lightly trim large roses into shape (taking no more than 1/3 of the total plant). Cover young or tender varieties of roses with frost cloth, burlap, or a rose cone.
- Wrap young trees with a tree guard or paper tree wrap. This prevents deer, rabbits, or squirrels from peeling



Twisted Trunk Spotlight

I have discussed the health benefits of our U.P. oil and balsamic vinegar, but we have three other healthy cooking options I have not aforementioned. Three different specialty oils grace our tables that are astounding in flavor and nutritional properties. Sesame, Walnut, and Almond oils are what we call our "specialty oils". **What makes them so special?**

Olive oil is such a versatile, delicious, affordable oil it often gets most of the attention when it comes to discussions about healthy sources of beneficial fats. It can be easy to forget that there are other possibilities when it comes to healthy cooking. Olive oil may be my standard go-to start to my cooking, but there are many applications where I need a little something different.

The recipe below is a perfect example of how to utilize the bold flavor of sesame oil.

Asian pork loin

young bark. (Remove the wrap in late April)

- Apply a hearty layer of mulch around shrubs, perennials, and young trees.
- Plant spring flowering bulbs.

The first few weeks of November are a great time to plant spring flowering bulbs. This is an easy way to get early spring color. I like to plant bulbs the right before I mulch in the garden for winter.

Learn more about planting a bulb garden [here](#).

Ingredients:

- 1/3 cup Spicy Curry Mustard
- 2/3 cup Sweet BBQ Sauce
- 1/3 cup 18 Year Traditional Balsamic Vinegar
- 3 tbsp. Basil Olive Oil Sesame oil
- 2 tbsp sesame oil
- Pork Loin or Roast (up to 6 lbs)

Instructions:

Place pork roast in crock pot or other slow cooker.

Combine all ingredients to create sauce.

Pour sauce over pork and cook on low for at least eight hours.

Serve with Chinese vegetables and rice.

**Questions or comments for our garden experts?
Contact us through [email](#) or the social media links
below.**

