

# Warm Winter Wishes to You!

ELECTRICAL SERVICES \* SIGN INSTALLATIONS & REPAIRS \* LIGHTING MAINTENANCE

## NORTHSTAR ELECTRICAL SERVICES

PENNSYLVANIA \* NEW JERSEY \* DELAWARE

### FREE DINNER

[Respond to this email](#) and we will enter you in our drawing for a \$50 gift card to your choice of restaurants\*. Good luck!

**Congratulations to November's Winner:**

**Sharon Ann Jalette**

Boss Facility Services

\*restaurants listed at the bottom left corner of the newsletter.

Respond by December 16th to be entered in the drawing.

### NEW BUSINESS MEANS NEW SIGNAGE

Recently there has been a surge of fast casual restaurants popping up. With new locations, comes new construction and new signs.

One of the projects NORTHSTAR worked on was a Zoe's Kitchen. It's a Southern style comfort food with a healthier flare in the fast casual atmosphere. They are just branching into the East Coast region now.

Many of the Zoe's locations have outdoor seating areas and awnings. The one featured here included only the raceway sign.

We still needed to file for permitting with the township and wait on



approvals before installation. The bright colors and illumination really make this company's branding stand out.

If you have a new sign, or need some signs removed, contact us for a proposal.  
610-539-2200



**NORTHSTAR** would like to wish you, your family, your friends, and your company, a joyous and peaceful Holiday Season and safe New Year.

**Happy Holidays!**

You are what make our business possible. Your contributions and business have helped us to grow and prosper.

Thank you for another successful year!

### NORTHSTAR's Staff Members

**Liz Budich**  
Service Team



Liz joined us from a non-profit group as an office manager and support staff member.

She has great customer service experience and has worked on grant applications, which transfers well into our permitting processes.

Liz has adapted quickly and jumped right into her role. We are happy to have her!

\* PF Chang's, Maggiano's, Chili's, Cheese-cake Factory, The Capital Grille, Legal Sea-food, Season's 52, California Pizza Kitchen, Ruth Chris's Steakhouse, Flemings Prime Steakhouse, Home Depot, Barnes & Noble, Nike, Zappos.



Northstar Employees that have birthdays in the month of December are:

**Andrew, Abdel, and Alex.**

Amazing that all the techs with the letter "A" were born in December.

Wishing you delicious cake and ice cream, and all the happiness in the world.



### Homemade Eggnog Recipe

Get in the holiday spirit this year with homemade eggnog! It is believed that eggnog originated in East Anglia, England. The drink crossed the Atlantic to the British colonies during the 18<sup>th</sup> century. Since brandy and wine were heavily taxed, rum from the Triangular Trade with the Caribbean was considered a cost-effective substitute. This inexpensive liquor, coupled with plentiful farm and dairy products, helped the drink become very popular in America. When the supply of rum to the newly founded United States was reduced as a consequence of the American Revolutionary War, Americans turned to domestic whiskey, and eventually bourbon in particular.

Did you know there was an Eggnog Riot? The riot occurred at the United States Military Academy between December 23-25 of 1826. Whiskey was smuggled into the barracks to make eggnog for a Christmas Day party. The incident resulted in the court marshaling of twenty cadets and one enlisted soldier.

Here is a recipe for Non-alcoholic Eggnog. You can add what you would like on your own for a more "adult style" beverage.

- Ingredients: (serves 2)
- 2 cups milk
  - 5 whole cloves
  - ½ tsp. ground cinnamon
  - ¼ cup sweetened, condensed milk
  - 4 egg yolks
  - ½ cup granulated sugar



- 1 cup heavy whipping cream
- 1 tsp. ground nutmeg, plus more for garnish
- 1 tsp. vanilla extract

Instructions:

Combine milk, cloves cinnamon and condensed milk over low heat in a deep sauce pan until the mixture is no longer chilled and is heated through. Slowly increase the heat to medium and bring the mixture to a low boil. Careful not to allow a rolling boil.

In a medium bowl, combine the eggs and sugar. Beat eggs using a stand mixer, electric mixer or by hand until lightened in color and fluffy.

Slowly temper the eggs by adding about 1 tbsp. at a time of the hot milk mixture into the egg and sugar mixture. Once enough of the milk mixture is in the egg mixture, pour it all back in to the sauce pan. Heat over medium heat for 3-5 min, stirring frequently, until thickened. You will know it's thick when you can leave a clean line on the back of a spoon.

Add the heavy whipping cream, nutmeg and vanilla extract to the mixture and heat through. Do not bring to a boil.

Strain the mixture using a fine mesh strainer to catch the spices. Place in an airtight container in the refrigerator and let cool for at least one hour, preferably longer.

Serve cold. Garnish with additional nutmeg if desired.