



A Little Therapy From

The Retail Therapist's

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Happy
Valentines
Day!

I grew up with my Aunt Mary saying...

"Pennies make nickels, nickels make dimes, dimes make quarters and quarters make dollars.".... Small change adds up quickly. So do small acts of kindness.

For the month of February we will be providing our shoppers with a way of "Paying it Forward" with 1st National Gifts round up program. Round up your totals, to the next dollar, at check out and we will match your donation.

By the end of February all of our pennies, nickels and dimes will add up to a heart felt donation to Go Red for Women American Heart Association.

So Please join us as we give back to our community by rounding up at checkout.

Special Things We Find For You "Seeds of Happiness"

"Seeds of Happiness all started out as leftover lumps of clay Mark Borella made into little smiles to give out to friends who were going through hard times and need a little smile. That was in 2006. Since then Mark has given out thousands of smiles to folks, a handful at a time. In turn, they share them and the story with their friends in need of a smile. Those people then share with more friends and keep the story going. Seeds of Happiness are all over the planet by now."

At First National Gifts, Seeds of Happiness have put smiles on many customers faces-- Share a smile - help spread Seeds of Happiness



Seeds of Happiness®
Sharing Smiles

Overnight Blueberry French Toast Directions

Ingredients:

- 12 slices day-old bread*, cut into 1-inch cubes
- 2 (8 ounce) packages cream cheese, cut into 1 inch cubes
- 1 cup fresh blueberries
- 12 eggs, beaten
- 2 cups milk
- 1 teaspoon vanilla extract
- 1/3 cup maple syrup
- 1 cup white sugar
- 2 tablespoons cornstarch
- 1 cup water
- 1 cup fresh blueberries
- 1 tablespoon butter

*We used Challah bread!

1. Lightly grease a 9x13" baking dish. Arrange half the bread cubes in the dish, and top with cream cheese cubes. Sprinkle 1-cup blueberries over the cream cheese, and top with remaining bread cubes.
2. In a large bowl, mix the eggs, milk, vanilla extract, and syrup. Pour over the bread cubes. Cover, and refrigerate overnight.
3. Remove the bread cube mixture from the refrigerator about 30 minutes before baking. Preheat the oven to 350 degrees F.
4. Cover, and bake 30 minutes. Uncover, and continue baking 25 to 30 minutes, until center is firm and surface is lightly browned.
5. In a medium saucepan, mix the sugar, cornstarch, and water. Bring to a boil. Stirring constantly, cook 3 to 4 minutes. Mix in the remaining 1-cup blueberries. Reduce heat, and simmer 10 minutes, until the blueberries burst. Stir in the butter, and pour over the baked French toast