

November 2005

# The Cleaner Living Newsletter

Published By:

The Hackleman's  
**KleenRite**

602 Ashford Ct.  
Champaign, IL 61822  
(217) 351-4930

## Words to Live By:

"Thanksgiving Day is a jewel, to set in the hearts of honest men; but be careful that you do not take the day, and leave out the gratitude."

~E.P. Powell

"He who thanks but with the lips  
Thanks but in part;  
The full, the true Thanksgiving  
Comes from the heart."

~J.A. Shedd

"As we express our gratitude, we must never forget that the highest appreciation is not to utter words, but to live by them."

~John Fitzgerald Kennedy

"We can only be said to be alive in those moments when our hearts are conscious of our treasures."

~Thornton Wilder

"What we're really talking about is a wonderful day set aside on the fourth Thursday of November when no one diets. I mean, why else would they call it Thanksgiving?"

~Erma Bombeck

## The history of the modern pie

No matter where you go for Thanksgiving this year, you can rest assured your meal will end with pie. You may not see an actual turkey on the table or even cranberry sauce, but pie maintains a prominent place on the American table.

The original pies of Europe were called, of all things, coffins. They usually contained meat and had a top and bottom crust. Single crusted pies were called traps, and were a lot like our modern casseroles. In fact, the pie crusts in these times were generally inedible and served only as a container to hold the ingredients for cooking.

If you look farther back into history, many believe that pie originated with ancient Egyptians. Pharaohs like Ramses II were indulging in concoctions of honey, nuts or fruit prepared in bread dough as early as 1304 B.C.

It was the Greeks, however, that originated the crust as we know it today. They used the crust as a pan to seal in the juices of their casseroles. Soon the Romans conquered Greece and took the idea for themselves. We can thank the Romans for cheesecake, which originated as a gift to the Gods. As the Romans took over Europe, they spread the idea of pie which was adapted to

the local area customs.

One such custom was to put living things in pies for entertainment at banquets, including everything from birds to turtles and even small people. Perhaps you've heard the nursery rhyme about the "four and twenty blackbirds baked in a pie"? This was actual practice in the middle ages.



When the English came to America, their pie recipes came with them. The pilgrims adapted their pies to the ingredients available in America and used shallow, round pans to make the most of the ingredients they had. They began using pumpkins to create a pudding that was cooked inside the pumpkin over hot ashes. In 1796, what is considered the first American cookbook, "*American Cookery*" by Amelia Simmons, included a recipe for pumpkin pie very similar to the one we use today.

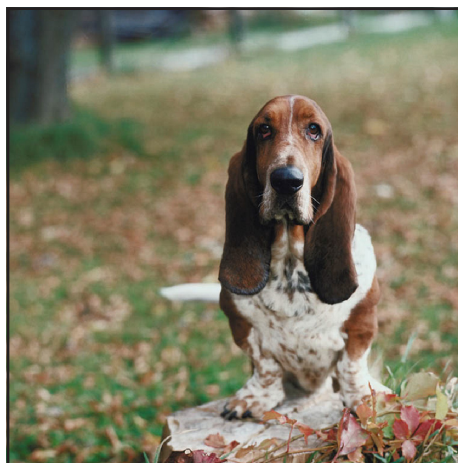
# Protect your pet with a microchip

According to the American Humane Association, only about seventeen percent of lost dogs and two percent of cats ever find their way back from shelters to their original owners. Almost 20 million pets are euthanized every year because their owners can't be found. Many owners have tags and collars to identify their pets, but to increase the chance a pet will be returned if lost, the newest identification method is microchipping.

Tags and collars have been the most common method of identifying pets for many years, but they aren't 100 percent dependable. Tags become unreadable because of rust, fading or scratches. Collars can fall off or get caught on something and trap or injure your pet. Microchips, however, are permanently embedded under your pet's skin and last the lifetime of your pet. The process is simple. First, a computer chip about the size of a grain of rice is injected just under your pet's skin between the shoulder blades. Each chip has a unique identification number that is entered in

an international database along with your contact information. When your dog or cat is found, any animal hospital, shelter, or humane society can use a microchip reader to retrieve this information and contact you.

The cost of microchipping varies depending on where you have the procedure done. Ask your vet if they of-



fer the service or call the Champaign County Humane Society. They offer the service for \$15.00. In fact, they microchip all of their pets before they are adopted and the cost is included in the adoption fee.

Our local animal services office has a microchip reader as does the Hu-

mane Society. Their readers can retrieve information from any brand of microchip, so you don't have to worry which brand is implanted in your pet.

Some people are concerned about the longevity of microchips. Microchips are inactive unless read, and the scanner/reader provides the power to transmit the identification number. Since there are no batteries or moving parts, the chip cannot wear out and will never need to be replaced. Microchips are made out of a biocompatible substance that has been tested and used safely for years.

Although microchips increase your pet's chances of being returned if lost, it is important to know they are not a guaranteed solution. The best protection is to use as many methods of identification as possible. After all, not everyone has a microchip reader. If a neighbor finds your dog down the street, a tag with your contact information will get your pet home quickly. But in the event that your pet is picked up without tags, a microchip may be their only way home.

## Thanks for all the kind words!

"I feel your company does the best work in your field."

~ *Bettye May*

"The service is perfect. Dan & Jay did an excellent job."

~ *Guy Davis*

"Everything looks great! We have been able to get more life out of our carpet. When we moved in 3 years ago we thought we would have to replace it. Each time it is cleaned it looks better!"

~ *Lindsay Boughton*

"They did a great job on the carpets and above that they followed up to make sure I was happy with the service."

~ *Christine Johnson*



# Ask KleenRite: Oriental Rug Care

## What is the best way to care for my oriental rugs?

First, most experts recommend placing a pad under oriental rugs to protect against dirt, wear, and wrinkling. This also prevents the rug slipping and causing accidents.

Experts also recommend rotating your rug about every six months to a year, depending on location. Rotating helps your rug wear more evenly. Keep in mind too when placing your rug that sunlight can fade dyes, so try and keep it in a protected spot.

Wool rugs can hold a lot of dirt! Be

sure to vacuum your rugs regularly. Vacuum rugs that receive high traffic, like hallway runners, at least once a week. When vacuuming your rug, be careful to vacuum with the pile. (To determine the direction of your pile, run your hand across the rug from fringe to fringe. The smooth side is the pile direction.) Also, do not use your vacuum's rotary brush if possible. A suction attachment will cause less wear over time. You should flip your rug over and vacuum the back about once a year. Always be careful of the fringe when vacuuming as it is very delicate.

Depending on the traffic your rug receives, experts recommend cleaning every year to three years. Most oriental rugs are best cleaned by the submersion method. Your rug should be picked up and taken to a facility, like ours, where it can be submerged in water, cleaned and then dried properly. Quite often the delicate fringe of your rug will need special attention, so the cleaning process can take several days.

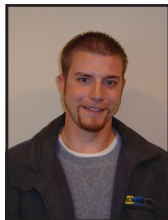
Do you have a question you'd like to *Ask KleenRite*? Send it to [support@kleenrite.net](mailto:support@kleenrite.net) or give us a call at 351-4930.

## KleenRite Company News

Congratulations are in order for lead technician Dan Maier and his fiancé Monica Anderson. The two will be married this month at the Mahomet Church of the Nazarene.



Monica also joined the KleenRite staff recently. She is Darla's new office assistant. We are excited to welcome her to the KleenRite family!



Quincy Rice, carpet inspector and technician, received his IICRC certification for Water Damage Restoration this month. Great job, Quincy!

Courtney was Cinderella this year for Halloween. If she had her way, she would be Cinderella every day!



**November Special:**  
**Get Every 3rd Room Cleaned FREE!**  
and be entered to win  
**\$100 Schnuck's Gift Card**  
(To help get Thanksgiving dinner going)

*Mention this coupon when scheduling. Drawing will be held November 18, 2005. Appointment date can be anytime in November. Cannot be used in combination with other offers.*

## Local Events

### November 10-13

La Traviata  
Krannert Center

### November 11

A Fetching Ball  
Hawthorn Suites

### November 11-12

Chris Cringle Craft Show  
Assembly Hall

### November 19

"Miracle on Main Street"  
Monticello

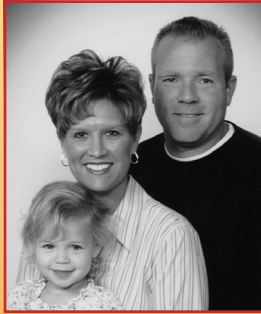
### November 19

Illini Football vs. Northwestern

### Illini Basketball Home Games

Nov. 18: vs. South Dakota State  
Nov. 20: vs. Texas Pan-American  
Nov. 22: vs. Texas Southern

*The Hackleman's  
KleenRite  
602 Ashford Ct.  
Champaign, IL 61822*



### **In This Month's Issue:**

- *The origins of pie*
- *Microchipping your pet*
- *Ask KleenRite: Oriental Rugs*
- *KleenRite Company News*
- *Courtney's Halloween Picture*
- *November Cleaning Special*

Return Service Requested

PRESORTED STANDARD  
US POSTAGE PAID  
CHAMPAIGN, IL  
PERMIT NO. 385

## **KleenRite's Recipe Cupboard Sweet Potato Casserole**

- 1 cup flour
- 2/3 cup brown sugar
- 1/4 cup toasted chopped pecans
- 1/4 cup butter, melted
- 1/2 tsp. ground cinnamon
- 1/2 cup sugar
- 1 1/2 tsp. vanilla extract
- 1 large egg white
- 1 (5 oz.) can evaporated fat-free milk
- 4 sweet potatoes, peeled & halved (~2.5 lbs.)

Preheat oven to 350°. Combine flour, brown sugar, pecans, butter, and cinnamon.

Bring sweet potatoes to a boil in a large pan; cover, reduce heat, and simmer 30 min. (or until tender). Drain and then mash well. Stir in 1 cup flour mixture, sugar, vanilla, egg white, and milk. Transfer mixture into 2 qt. casserole dish coated with cooking spray and top with remaining flour mixture. Bake for 45 min.



## **Cleaner Living Trivia Contest**

The trivia contest answer can be found in this newsletter. Find the answer and call our office at (217) 351-4930 to be entered to win **Dinner for Two at Alexander's Steakhouse**. Enjoy a night out with someone special on us!

### **Who wrote the cookbook considered to be the first American cookbook?**

- a. Betty Crocker
- b. Erma Bombeck
- c. Julia Child
- d. Amelia Simmons

Look for the answer inside this newsletter! If you get voice mail when you call, please leave your answer, name and phone number to be entered in the drawing. Your chances of winning are better than you think!

**Congratulations to September's Winner:**  
Joyce Ragle