



Boo!

Yes, we know we might have scared you. After all, it has been a long time since we last sent out a newsletter. But don't be scared. We're still here!



Getting Older

Above and Beyond celebrated its' 13th birthday this year. When I first started out, I wanted to serve others and do my best to make a positive difference in

the world. I do my best to work on this everyday. Over the years I have had some amazing conversations with some of our customers. I have learned so much from talking with others. Our team has the opportunity everyday to go out and meet new people and brighten up their day. These few years in business has taught me that change starts with me. I have the choice everyday to stay parked or start driving. Sounds simple, but some days it can be really hard. I wanted to thank everyone who continues to support us and encourage us to keep doing what we are doing. I have enjoyed growing as a person, challenging our team and serving our customers. Let your light shine - Matthew 5:16.



Create a Pumpkin City

We always end up with a lot of pumpkins during the fall. Creating our own little city sounds like a good idea to me.

1. First, of course, you will need a few pumpkins.
2. Print out [these house templates](#) and resize them to fit your pumpkins.
3. Cut out the template and tape it your pumpkin. Then trace the design with a marker.
4. Remove the stencil and carve along the drawn lines for the windows.
5. Paint with black flat acrylic paint the rest of the house. Let dry.
6. Put a tealight candle in and enjoy!

Information provide by CountryLiving.com



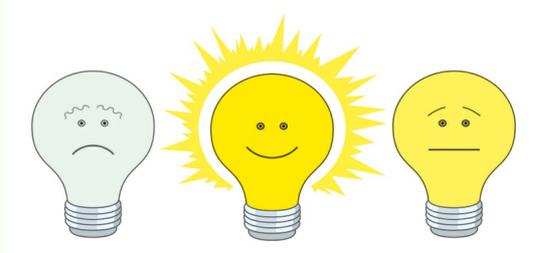
Time to Play Eye Spy

Send an email to nathan@aboveandbeyondelectric.com saying when and where you saw one of our service trucks. Each time you spot one of the trucks, we will donate a \$10 towards Breast Cancer Awareness.

The "EYE-SPY THE ABOVE AND BEYOND ELECTRIC TRUCK CONTEST" will be active October 1, 2016 through November 1, 2016, and multiple entries are allowed.

Everyone who submits an entry will also be entered into a drawing. On November 15, 2016, one entry will be randomly selected to receive a \$25 Starbucks gift card.

Don't miss your chance to win! Good Luck!



How Did We Do?

Thank you for continuing to trust us and help us grow. We love hearing from you and listening to your feedback. It's always our pleasure to serve you! And if we don't WOW you on our next service call, let us know how we can make it a WOW!! Good or bad, let us know. [Rate us now!](#)



Pumpkin Cheesecake Snickerdoodles

Oh my, I can smell them now. Snickerdoodles are my favorite! And, I love pumpkin and cheesecake. It's calling my name. I better get busy in the kitchen and start cooking.

3¾ cups all-purpose flour
1½ tsp. baking powder
½ tsp. salt
½ tsp. ground cinnamon
¼ tsp. freshly-ground ground nutmeg
1 cup unsalted butter, at room temperature
1 cup granulated sugar
½ cup light brown sugar
¾ cup pumpkin puree
1 large egg
2 tsp. vanilla extract
Filling Ingredients:
8 ounces cream cheese, softened
¼ cup sugar
2 teaspoons vanilla extract
Cinnamon-sugar coating:
½ cup granulated sugar
1 tsp. ground cinnamon
½ tsp. ground ginger
Dash of allspice

1. In a medium bowl, whisk the flour, baking powder, salt, cinnamon, and nutmeg together. Set aside.
2. In a kitchenaid mixer with a paddle attachment, beat together the butter and sugars on medium high speed until fluffy about 2-3 minutes.
3. Blend in pumpkin puree, beat in egg and then add vanilla. Slowly add dry ingredients on low speed just until combined. Cover and chill dough for an hour.
4. To make the cream cheese filling, blend cream cheese, sugar and vanilla together. Chill for an hour.
5. Preheat oven to 350 and line your baking sheets with parchment paper. In a small bowl, combine the sugar and spices for the coating and set aside.
6. To make the cookies, take a tablespoon of the cookie batter. Flatten it like a pancake and place a teaspoon of the cream cheese in center. Form another tablespoon of the cookie batter into a flat pancake shape and place on top of the cream cheese. Pinch the edges together sealing in the cream cheese and roll into a ball. Roll in the cinnamon sugar coating and place on the prepared baking sheet 2 inches apart.
7. Repeat until the dough is gone and flatten the cookie dough balls with a heavy bottomed glass or measuring cup.
8. Bake the cookies for 10-15 minutes or until the tops start to crack. Let cool on the baking sheet for 5 minutes and transfer to a wire rack. Enjoy!

Recipe provide by <http://therecipecritic.com/2013/09/pumpkin-cheesecake-snickerdoodles/>

Happy Halloween!



Who Knew?

1. The first Jack O'Lanterns were actually made from turnips.
2. Ireland is typically believed to be the birthplace of Halloween.
3. The owl is a popular Halloween image.
4. In many countries, such as France and Australia, Halloween is seen as an

unwanted and overly commercial American influence

5. The Village Halloween parade in New York City is the largest Halloween parade in the United States. The parade includes 50,000 participants and draws over 2 million spectators.

Information provided by <http://www.factretriever.com/halloween-facts>

901.266.4630



Above and Beyond Electric Company, Inc,
7302 Memphis Arlington Rd, Bartlett, TN 38135

[SafeUnsubscribe™ {recipient's email}](#)

[Forward this email](#) | [Update Profile](#) | [About our service provider](#)

Sent by nathan@aboveandbeyondelectric.com in collaboration with

Constant Contact 

Try it free today