

SPRING 2013 NEWSLETTER



45 HAMLIN LANE
HEAVITREE
EXETER EX1 2SB

It may be that you are a new customer or have not used our services before, perhaps you are moving in or out of a home, or rental, whatever situation may arise there is always time for cleaning!
Sometimes there is little time for household tasks - this is where we come to the rescue! We help many clients in Devon making their homes inviting. Martins cleaning has been in business for over 10 years, it is likely that if you have not yet used our services someone nearby has, and can recommend us.
Carpets, upholstery, domestic cleaning, pet deodorisation, sticky fingers, mud, carpet stains all occur at sometime or other during our busy life. Contact our professional company for a free quotation and consultation so your home can be admired by all. Need professional free cleaning advice, that's simple, call us today.

Welcome to our new look newsletter for 2013

What a way to start Spring!

Life isn't all about cleaning, have fun making our recipe and why not leave the Spring cleaning to us?

Do you have a cleaning dilemma? Cleaning packages are available for the home including carpets and upholstery, call us to find out more.

Look at our website for cleaning tips and ideas for refreshing your home this Easter, all available online.

Kind regards

Martin Smith



**SATISFACTION
GUARANTEED!**

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Free gift -

Get a free stain spotter with every carpet clean over £100.00
Offer ends 31st May 2013 Ask our carpet cleaning technician about this offer and other great cleaning offers taking place.



Easter cake recipe:

275g plain flour
100g caster sugar
50g cocoa powder
2tsp baking powder
100g butter, melted
300ml milk
2 large eggs, beaten
1tsp vanilla essence

For icing topping:
225g icing sugar, sifted
100g butter, softened
2tbsp cocoa powder
2tbsp hot water
Mini Easter eggs to decorate

- 1) Preheat the oven to 200°C (gas mark 6). Line a 12-hole muffin tin with paper muffin cases.
- 2) To make the muffins, sift the flour, sugar, cocoa and baking powder into a large bowl. Mix the butter, milk, eggs and vanilla together and stir into the flour mixture. Beat until the mixture is just smooth - do not overbeat.
- 3) Spoon the mixture into the paper cases and bake for 20-25 mins or until risen and firm to the touch. Cool on a wire rack.
- 4) To decorate, beat the icing sugar and butter together. Blend the cocoa and water to a smooth paste and beat into the butter mix. spread over the top of the muffins and decorate with Easter eggs or another pretty design for any season!

Our eco-friendly carpet and upholstery cleaning is safe for -

- Pets
- Children
- The elderly
- Homes and offices

Call 01392 670700
To book now

QR code
view our
website
using the
i-phone and
other
Androids



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