

# CUSTOM KREATIONS, INC.

*building today for better tomorrow's*



## Store Bought Eggs vs. Farm Fresh Eggs

I never thought of eggs much until recently. I often wondered why some eggs were white and some brown, but just came to understand that different kinds of chickens lay different kinds of eggs; various sizes and colors.

When a hen lays an egg, its body deposits a protein-like film over the outside of the shell. This protective coating is called the "bloom". The bloom seals the pores/cracks in the shell so bacteria and dirt doesn't get absorbed into the egg. The bloom stays intact as long as the egg is not washed. This creates a tougher shell that is harder to break. Farm fresh eggs have darker yolks and clearer whites. A chicken that is raised in a pasture and spends its days outside is taking in the sun's Vitamin D and is creating a better egg.

With store bought eggs, they are washed before packaging and put on the shelf to sell. Thus, washing away the protective film. Since egg shells are absorbant, they will absorb the water, detergent and any dirt/bacteria that it comes in contact with now that it's been washed and lost its protection. Because of this, store bought eggs tend to have less flavor and nutritional values.

Farm fresh eggs that have their bloom intact can stay on the counter for up to a month. They do not need to be refrigerated. They will last up to 3 months if you do refrigerate them. An egg that has been washed and no longer has its protected bloom, must be refrigerated to prevent contamination and will last up to 2 months.





Before

## RECIPE CORNER

LOVE, LOVE, LOVE Lasagna!!! But who has time after working all day to come home and make it???

This is one of those moments when I think - "Why didn't I think of that?" How clever to make it in a crock pot!! Here is the recipe courtesy of Facebook:

### Crockpot Lasagna

#### Ingredients :

- 1 pound of ground beef
- Lasagna noodles
- 1 jar of spaghetti sauce
- 1 1/2 cups cottage or ricotta cheese
- 1 1/2 cups grated mozzarella cheese
- 2 tablespoons grated parmesan cheese

#### Directions:

Brown ground beef and drain. Pour 1 cup of spaghetti sauce into the bottom of a 4-quart crock pot. Toss remaining sauce with beef. Place 2 uncooked lasagna noodles on top of the sauce in the crock pot. Spread 1/3 of the meat mixture over the noodles. Spread 3/4 cup of cottage or ricotta cheese over the meat. Sprinkle 1/2 cup mozzarella cheese over the cottage or ricotta cheese. Add another layer of uncooked noodles, 1/3 of the meat mixture, remaining cottage or ricotta cheese and 1/2 cup mozzarella cheese. Add another layer of uncooked noodles, the meat mixture and the mozzarella cheese. Sprinkle with Parmesan cheese. Cook on low heat for 4-6 hours.



## Fall Showcase of Homes

The Fall Showcase of Homes has come and gone!!!!

Unfortunately this Fall, you did not find a new construction or remodeled entry from us. All of our major projects for this year have kept us working up north in Mountain, Wausaukee, and Marinette area. For the houses we have started in town, the timing just wasn't right. We will see what Spring brings.....

We have been extremely busy working on 5 new houses and several large additions/remodels as well as several small remodels such as kitchens/baths. We are booking into Summer of 2024.

& Afters



# WELCOME KAREN OLSEN TO OUR TEAM!!!

We wanted to introduce to you our newest team member!! We are excited to welcome Karen Olsen as an Interior Designer/Selections Coordinator. Karen is a huge outdoor enthusiast, artist, photographer and loves a healthy lifestyle. She will bring fresh new ideas, creative solutions, as well as great suggestions to our team and homeowners. She looks forward to assisting our customers to create spectacular spaces that represents their lifestyles.



As of August 17, Denise Adamski is no longer employed with CKI. She has taken a new position with another company. We are thankful for her 9 years of service and wish her the best life has to offer.



## CKI Hiring a Lead Carpenter

If you or anyone you know is looking for a job in the Construction Field, please let us know!! We are searching for another team player who will fill a Lead Carpenter position.

The qualified candidate should have:

- A minimum of 5+ years of experience in framing, roofing, siding and finish work
- Must be able to oversee a 2-3 person crew
- Must have management skills in overseeing a project with subcontractors
- Must be able to read and follow blueprints
- Must be able to keep projects on track and on schedule
- Starting pay is competitive but depends on experience and includes a Full benefit package
- Fully equipped vehicle provided



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We changed the Oak cabinets to Maple; stained to painted; laminate countertops to quartz; vinyl linoleum to hardwood flooring; dark to light, bright, and cheery!! Beautiful classic kitchen that will never go out of style!!