

# June LEISURE LETTER

simplyhomeandleisure



Celebrating  
FAMILY



## BIG BURNING QUESTION

What do I get Dad for Father's Day?

In-Store Promotions on  
all Grills and BBQs



I have a vivid memory of my dad wearing a 'Kiss the Cook' apron over his clothes that we had given him one Father's Day standing over the barbecue in our backyard gleaming with excitement as he 'GrillMastered' this amazing BBQ feast. These were the days that he cherished and so did I!

He worked 60+ hours a week but when those precious warm Sundays rolled around, he shed the suit and tie and we (and that grill) were all that mattered!

Couldn't scramble an egg to save his life but BBQ a steak...yes please!

## Get In Shape. Stay Healthy.



Swimming workouts are a great way to build muscle, develop cardio-respiratory fitness and burn calories - all without putting too much of a strain on your joints.

A Swim Spa requires much less space in your home or backyard, yet despite the smaller footprint, provides even the strongest swimmer a fantastic swimming experience all year round.

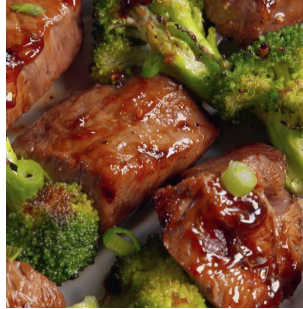


Summer is the season of BBQ! Please share your grilling and smoker recipes. We are looking to publish them in each of our monthly issues



We would like to wish all you dads out there a Happy Father's Day!

## BEEF AND BROCCOLI KEBABS



### INGREDIENTS

1/3 c. low-sodium soy sauce  
 1/4 c. brown sugar  
 Juice of 2 limes (or 1 if large), plus more for serving  
 1 tbsp. ground ginger  
 1 lb. sirloin steak, cut into cubes  
 2 c. broccoli florets  
 2 tbsp. extra-virgin olive oil  
 Freshly ground black pepper

### DIRECTIONS

- 1 Heat grill to medium-high. In a small bowl, whisk together soy sauce, brown sugar, lime juice and ginger. Add steak and toss until coated. Let marinate in the fridge, at least 15 minutes and up 2 hours.
- 2 In another bowl, toss broccoli florets with olive oil.
- 3 Skewer steak and broccoli and season all over with pepper.
- 4 Grill, turning occasionally, until steak is medium, 8 minutes.
- 5 Squeeze with lime, garnish with green onions, and serve.

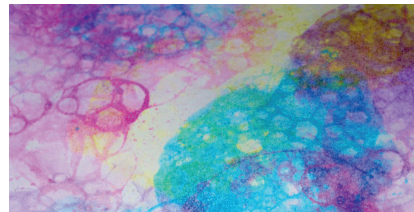
## UPDATE

### Indoor Inspired Style

Patios have never been more important with all of this social distancing. A welcoming and homey vibe that extends the inside of our home to the outdoor space is the trend for 2020. We are excited to announce that we are now a supplier of Enclover outdoor furniture, dining sets and firetables. view our website for the collections we have in-stock and go to [enclover.cato](http://enclover.cato) see all of the gorgeous pieces from this Canadian company



### WINDY DAY FUN



Add 3tbs of bubble solution and 2tbs of paint in a cup and mix. Place a piece of paper on the grass using your bubble wand, blow your bubbles onto the paper and create some amazing works of art

Thank you to everyone that has supported us during our first few months! Not how we expected to open ...but enjoying every moment!