

WELCOME TO OUR

Monthly Newsletter









NOMINATE A WOMAN OF INFLUENCE

Heart of Southwest Michigan

GIVE BACK TO THE ULTIMATE GIVER!

Do you know a woman who goes above and beyond, making a difference in our community? Let's honor her incredible contributions and unwavering spirit by providing her with a premier makeover fit for royalty.

Nominate a woman whose remarkable acts within our community deserve wide recognition.

HOW TO NOMINATE

- Submit Your Nomination: Go to our website and Share her story and why she deserves to be celebrated.
- Spread the Word: Encourage friends and family to nominate and support these amazing women.
- DEADLINE FOR NOMINATIONS IS MONDAY FEBRUARY 10, 2025.

MORE DETAILS TO FOLLOW!



SCAN THIS QR CODE TO SHARE THIS WOMAN'S STORY AND WHY SHE DESERVES TO BE CELEBRATED.

No excuse Weight Loss

JUMP START your health & wellness today

JOIN US as we join forces with the RAC to present you with an exclusive offer! Start your weight loss journey with us & mention TAL SPA to receive three 60 minute personal training sessions for just \$180.00. **If you act now,** you will also receive a coupon for a complimentary week at the gym!





We recognize that losing weight can be difficult, especially when your schedule is busy. Sometimes, all you need is a straightforward boost to get started. No matter what assistance you require, we are here for you. Reach out to us for a complimentary consultation—remember, you are the only one who can achieve this goal for yourself. Our weight loss program has shown remarkable results. Our clients collectively have shed an impressive total of 1,650 pounds. That's roughly the weight of two grand pianos, for those who are curious...

Healthy Cottage Cheese Banana Bread



Ingredients

- 2 ripe bananas, mashed
- 3 eggs
- 1/2 cup cottage cheese
- 3 tablespoons maple syrup (adjust to taste if you want sweeter)
- 2 teaspoon vanilla extract
- 21/2 cups almond flour**
- 1 teaspoon baking soda
- 2 teaspoons cinnamon
- Optional mix-in's: walnuts, <u>chocolate chips</u> or blueberries are all great

Instructions:

- 1. Preheat oven to 350 degrees and line a <u>loaf pan</u> with <u>parchment paper</u> and grease
- 2. In a <u>large bowl</u>, mix together the bananas, eggs, cottage cheese, maple syrup and vanilla until smooth
- 3. Mix in the almond flour, baking soda and cinnamon until fully combined (depending on the brand cottage cheese you use, it may be chunky that is ok!)
- 4. Pour batter into <u>loaf pan</u> and bake in oven for about 50 minutes, covering with foil after 30 minutes or so if the top is starting to brown a bit
- 5. Remove from oven once cooked (I stick a toothpick in to test)
- 6. Allow the bread to cool, then slice, and enjoy!

Community Stewardship



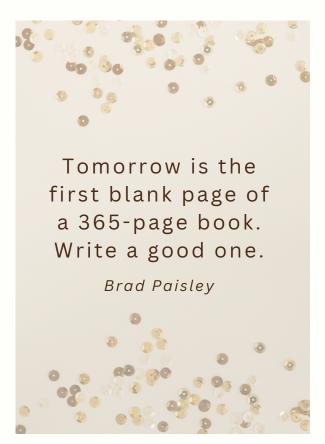
Katherine Francis of Berrien County Animal Services, Ella Olson & Teri Cooper of TAL SPA

We asked. You responded.

We extend our heartfelt thanks to all our clients who graciously supported **Toys for Tots** and **Berrien County Animal Services**. Katherine Francis, the Outreach Coordinator for Berrien County Animal Services, joined us in gathering the donations and taking a memorable photo together.

TAL- SPA CALENDAR

MIND & SPIRIT





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5 closed	6 open 10-5		8 open 10-5			closed
closed	13 open 10-5		15 open 10-5			18 closed
closed	20 open 10-5		22 open 10-5			25 closed

closed



Can you spot the hidden image? Although we can't reveal what it is, it relates to winter. Children of **all** ages enjoy spending time outside and creating these chilly figures. Keep in mind that snow is essential for crafting this adorable character.

The first person to discover the image should text or call (269) 429-7368 sharing both what it is and where you found it. In return you will receive **\$50 off a service** during the month of January. If you've already claimed your prize, please allow someone else the opportunity.



TAL SPA SURVEY

Now is the time to tell us how you really feel! We would be delighted to hear your thoughts.

Scan Me!



