



"The Innovative Cleaning Professional"

Thank you for your business!

We wanted to reach out, send you a quick thanks, and let you know we are here for you!

The COVID-19 pandemic has made the cleanliness of your work environment more important than ever. There are many ways we can help keep your employees safe with Electrostatic Disinfection Spraying and Deep Cleaning/Sanitizing of your work environment.

Electrostatic Disinfectant

Eagle uses hospital grade disinfecting agents to make your work environment safe. In addition, we also offer electrostatic disinfecting spraying, which is the best method for killing the COVID-19 virus and the FLU.



Call today... 508-799-0700

Spruce Up This Season

Now is the season for special work!

Eagle Cleaning can help you spruce up all the areas of your work environment.

Floor Care and Carpet Cleaning – Anything ranging from a strip and wax or shampoo and steam clean carpets. We have you covered!

Reach out today!

Employees of the Month

Eagle Cleaning recognizes 2 employees a month who go above and beyond.

The recipients each receive an Employee of the Month certificate, Eagle Sweatshirt and a \$100 Visa Gift Card!
 Congratulations and thank you for your hard work and dedication!
 Go Team Eagle!

Ellen Pereira Soares
Health Alliance



Joao Medeiros
Nichols College



Apple Crisp Recipe

Filling

- 6 whole apples peeled, cored and diced
- 1/2 cup brown sugar
- 2 tablespoons melted butter
- 6 tablespoons apple juice
- 1 teaspoon ground cinnamon
- 1/4teaspoon ground nutmeg
- 1/4 teaspoon ground ginger
- 3 tablespoons All-Purpose Flour
- 1/4teaspoon salt

Topping

- 3/4 cup All-Purpose Flour
- 1/2 cup quick oats
- 1/4 teaspoon salt, heaping
- 2/3 cup light brown sugar
- 1 teaspoon ground cinnamon
- 3/4 teaspoon baking powder
- 1/2 cup (8 tablespoons) cold butter
- 1/2 cup diced pecans or walnuts, optional

Instructions:

- Preheat oven to 350°F.
- Butter 9" X 9" pan.
- Peel, Core, and Dice apples
- Toss with the filling ingredients, and spread them evenly in the buttered pan.
- To make the topping, whisk together the flour, oats, salt, sugar, cinnamon, and baking powder.
- Add the cold butter, working it in to make an unevenly crumbly mixture.
- Stir in the nuts, optional
- Spread the topping over the apples in the pan.
- Bake the crisp for about 60 minutes, until it's bubbling and the top is golden brown.
- Remove from the oven, and allow it to cool for at least 20 minutes before serving.
- Top each serving with French Vanilla ice cream and drizzle some caramel sauce over it.

