



You're Invited

You Are Invited to Our Holiday Open House This Weekend!

We will be having a Holiday Open House at our showroom this Saturday, December 10th from 10AM to 5PM.

Stop by to get your picture taken with Santa from Noon – 3PM

Plus, you can make the Holidays special for a family in need through USMC Toys for Tots. Bring a new, unwrapped toy and get a “hot off the grille” Philly cheesesteak sandwich and a \$50 gift certificate!

Come celebrate the Holidays with us this weekend! Click

Enter for a chance to win a \$20,000 Window and Door Makeover!

[Enter Here](#)

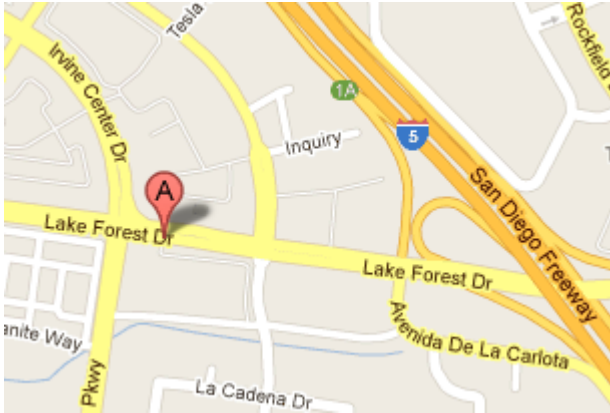
Enter To Win A Window And Door Makeover

Dial One is going to give one lucky winner \$20,000 worth of [energy efficient windows and doors!](#)

Enter now for your chance to win [Dial One's](#) \$20,000 window and door makeover! One lucky winner will be drawn at a random on or around June 1, 2012. All entrants must first read the terms and conditions. No purchase necessary to win.

[Enter today and check out what Dial One has to offer!](#)

on the map below for directions!



23052-F Lake Forest Drive
Laguna Hills, CA 92653



Thank you for making 2011 great! To show our appreciation we are offering [these great offers!](#)

**\$125 Off Renewal by Andersen
Series 1 Windows**

**\$500 Off Renewal by Andersen
Series 1 Bay & Bow Windows**

Plus, these great financing offers
are still available!

**0% APR - No Interest Financing
for 60 Months***

or

**No Interest, No Payment financing
for 18 Months***

[Contact us online](#) or call 888-837-7984 to get started!



**Merry Christmas To All And
To All A Goodnight!**

Dial One Windows would like to wish you and your family a Merry Christmas and a Happy New Year!

We hope you had a wonderful 2011 - we know we did! We're expecting an even better 2012!

*As a thank you to all our past customers - you can **Save 28% Instantly during our Annual***

Customer Appreciation Sale until
December 31st!**

We look forward to ringing in the new year and spending 2012 with all of our fabulous customers but, until then, we hope you have a beautiful holiday season with family a friends.

*Merry Christmas from Our Family
To Yours!*



Visit us on [Facebook](#) for all the latest news and events!

Holiday Recipe



Gingerbread Man

These offers positively expire 12/31/2011

* On approved credit. 0% APR - No interest financing programs require monthly payments. On no payments, no interest programs, accrued interest will be waived if amount due is paid in full within the specified time.

** Offer only applicable for customers who made a prior purchase from Dial One. Offer not applicable on prior purchases. Contact a Dial One representative for full details.

Ingredients

1 (3.5 ounce) package cook and serve butterscotch pudding mix
1/2 cup butter
1/2 cup packed brown sugar
1 egg
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1 1/2 teaspoons ground ginger
1 teaspoon ground cinnamon

Description

In a medium bowl, cream together the dry butterscotch pudding mix, butter, and brown sugar until smooth. Stir in the egg. Combine the flour, baking soda, ginger, and cinnamon; stir into the pudding mixture. Cover, and chill dough until firm, about 1 hour.

Preheat the oven to 350 degrees F (175 degrees C). Grease baking sheets. On a floured board, roll dough out to about 1/8 inch thickness, and cut into man shapes using a cookie cutter. Place cookies 2 inches apart on the prepared baking sheets.

Bake for 10 to 12 minutes in the preheated oven, until cookies are golden at the edges. Cool on wire racks.