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Huge Fall Savings

New Windows, Doors, Shutters and Window Treatments are all great ways to revamp your home! Take advantage of [Dial One's fall sale](#), featuring some outstanding offers. Don't miss this opportunity!

Until October 31st, receive 0% APR no interest financing for 60 months* or no interest, no payment financing for 18 Months*.

[Huge Sale on Windows](#)

\$100 Off on Renewal by Andersen Series 1 windows
 15% off grille, glass and hardware options on Series 1 windows
 \$500 off on Renewal by Andersen Series 1 bay & bow windows

[Great Deals on Doors](#)

15% off Dial One entry doors including
 15% off all decorative door glass and locksets
 15% off Dial One Dutch Doors
 15% off Dial One French Doors
 \$300 Off on all PermaShield gliding patio doors
 \$400 Off on Narroline gliding patio doors
 \$500 Off on Frenchwood gliding patio doors
 15% off on Frenchwood hinged doors

[Save Big On Shutters](#)

\$7.00 per square foot off wood, poly or vinyl clad plantation shutters

[Contact Dial One today for a free consultation](#) and find out

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](#)! The only thing better than free windows and doors, are windows and doors that will continue to save you money! Energy efficient windows and doors will keep the heat out in the summer and the cold in the winter, costing you less in utilities.

[Dial One](#) understands the importance of new windows and doors and, in fact, specializes in helping customers realize and actualize their window and door needs.

What are you waiting for?! 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!](#)

how you can spend a little and upgrade a lot.

These offers positively expire October 31st, 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.



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



Halloween Safety Tips

Dial one would like to wish everyone a Happy (and safe) Halloween! It's no doubt that Halloween decorations have come a long way. Keeping safety in mind, here are a few tips to ensure safety while you are decorating your home:

- If you are using a ladder to hang decorations, make sure to have the ladder on solid ground with someone holding it steady.
 - Make sure not to overload electrical outlets.
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- Use battery powered candles to prevent the risk of fire. On that note, many Halloween decorations are highly flammable (corn husks, straw, dried flowers, etc) so if you decide to use candles, remember to keep them far away from flammable decor.
 - Make sure your walkway is well lit, and clear of any gardening or outdoor equipment such as bikes, hoses, or toys, to prevent visitors from tripping and falling on Halloween night.
 - Pay careful attention while carving pumpkins. If possible, purchase tools specific to pumpkin carving to reduce the risk associated with knives - especially around children.
 - Pay attention to packaging; for instance, indoor lights should not be used outside. Also, carefully read instructions for any items that you have not used before.

Happy Halloween!



Pumpkin Seeds

A light, healthy treat. The perfect byproduct of a freshly carved pumpkin!

Ingredients:

Pumpkin seeds, freshly removed from a pumpkin.

Directions:

1. Rinse pumpkin seeds under cold water and pick out the pulp and strings. (This is easiest just after you've removed the seeds from the pumpkin, before the pulp has dried.)
2. Place the pumpkin seeds in a single layer on an oiled baking sheet, stirring to coat. If you prefer, omit the oil and coat with non-stick cooking spray.
3. Sprinkle with salt and bake at 325 degrees F until toasted, about 25 minutes, checking and stirring after 10 minutes.
4. Let cool and store in an air-tight container.

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