



Bryan & Brittingham

INC.



Delmar, DE 302-846-9500 www.bryanandbrittingham.com

SUMMER NEWSLETTER



Insect Control: House, Human, Pet



PT ALPINE IS USED TO ATTRACT AND ELIMINATE A WIDE RANGE OF HOUSEHOLD FLY SPECIES



OFF! HAS YOU COVERED WITH UP TO 10 HOURS OF PROTECTION FROM MOSQUITOES, TICKS, AND FLIES



FRONTLINE PROMOTES LONG-LASTING AND WATERPROOF PROTECTION FROM FLEAS AND TICKS FOR YOUR DOGS & CATS

Equine Necessities



PURINA® EQUITUB™ WITH CLARIFLY® IS A SELF-FED HORSE SUPPLEMENT FOR CONSISTENT NUTRITION AND SEASONAL FLY CONTROL.



ENRICH PLUS™ IS A FORMULA WITH A LOW (1-2LB) FEEDING RATE. FILLS PROTEIN, VITAMIN AND MINERAL GAPS IN FORAGE, WITHOUT EXTRA CALORIES.

Featured Product

Purina® High Octane® Champion Drive™ Topdress Show Supplement



Supply all classes of show cattle, swine, sheep, goats, poultry, and rabbits the nutrition they need for the ultimate show look with Purina® High Octane® Champion Drive™ Topdress. This convenient, power-packed feed is a 32% crude protein and 2.0% lysine that helps produce a “show ready” look. Formulated for muscle synthesis and maximum definition.

Summer Recipe: Easy Key Lime Pie Bars

INGREDIENTS

- 1 ¼ CUPS GRAHAM CRACKER CRUMBS (12 LARGE RECTANGLES)
- 2 TBSP GROUND PECANS
- ½ CUP GRANULATED SUGAR
- ¼ TSP GROUND CINNAMON
- 1 STICK (½ CUP) UNSALTED BUTTER, MELTED
- 3 EGG YOLKS, ROOM TEMP
- 1 CAN (14 OZ) SWEETENED CONDENSED MILK
- 4 TSPS LIME ZEST (ABOUT 3 LIMES)
- ½ CUP KEY LIME JUICE (OR SUB REGULAR LIMES)



INSTRUCTIONS

1. **PREP:** Position a rack in the center of the oven and preheat to 350°F. Spray an 8x8 baking pan with cooking spray and line with parchment paper, set aside.
2. **CRUST:** In a small bowl, stir together the graham cracker crumbs, ground pecans, sugar, and cinnamon. Add the melted butter and stir to combine. Make sure all the crumbs are moistened. Press the crumbs into the bottom of the baking pan and bake for 10mins. Remove from oven, leave the oven on.
3. **FILLING:** In the bowl of an electric mixer fitted with the whisk attachment, whisk the yolks for 2 mins. Add the condensed milk and continue to whisk for another 2 mins. Stop the mixer, scrape down the sides, add the lime zest. With the mixer on low, drizzle in the lime juice, let the mixer run for 2 mins once added. The pie mixture will be slightly thicker when done. Pour the filling into the crust and bake for 15-17 mins. The filling will finish setting when the bars cool, but it shouldn't be too liquidy.
4. **SERVE:** Cool completely on a wire rack. Filling will set as it cools. Refrigerate for at minimum of 2 hours, and ideally overnight. Slice and serve chilled.