



L to R Hazel, Chris, Kristen & Hunter McKiernan at Yellowstone National Park during Summer 2021

As the year end approaches and the holidays are upon us, I am excited to share with you one of my favorite issues of the zipLINE. It is short and sweet while helping us reflect on the past year, embrace traditions, and look in wonder to the year ahead.

We participated in some great in-person and virtual events and launched some exciting new products in 2021 (Hello LIVINGMAIL and LIVINGPRINT!). Feeling the momentum of things continuing to move forward gives me a sense of joy and hope. Connecting with industry and customer partners in-person is something we hope to do even more of in the New Year. Speaking of the New Year, 2022 will be AccuZIP's 30th anniversary! More from our CEO Steve Belmonte on that, but what an incredible accomplishment for AccuZIP and our team!

Thank you to all of our readers and customer partners for the role that each and every one of you have played in our longevity and success. Happy Holidays!



her Men

Kristen McKiernan, President

MERRY AND BRIGHT

REFLECT REJOICE

2021 has literally been a blur. The year has passed by so incredibly fast, and it is hard to imagine it is almost over. Next year, AccuZIP will celebrate 30-years in business, and because of you, our valued customer partner, and your absolute confidence in our brand, 2022 will be another successful year.

To welcome the new year, I always enjoy spending time with family and reflecting on the year past. At Christmas, with everyone relaxing around the room with their hot chocolate or hot apple cider, I ask my wife and kids, and yes, grandkids, to reflect on what in their lives have changed or some of their unforgettable memories of the past year. It is amazing to listen to everyone tell their stories. There are sometimes tears and sometimes outbursts of joy and laughter. It is amazing to look back a year in your life to see how much has changed or has been affected in a positive or negative way. For me personally, last Christmas one of my reflections was that my beautiful wife of 28-years, Shelly, survived Breast Cancer. Today, she is approaching two years in remission, and we are very thankful for the incredible love and prayers from everyone. Shelly has never looked back, and she is and will always be my rock.

I want to thank you, our customer partners, for your confidence in our brand and technologies and wish all of you an extremely successful 2022.



Sincerely,

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Steve Belmonte, CEO



Shelly Rang the Bell After Completing Chemotherapy





Christmas 2020 Relaxing with Family Shelly Enjoying Life After Breast Cancer



Christmas 2020 Sitting on the Dock with Our Family

SIGNAL Achievement

Latest Lighthouse Stamps Released

BY USPS





A lighthouse is defined as a tower containing a beacon light to guide ships at sea. At AccuZIP, our guiding lights are our core values – service, innovation, loyalty, integrity, and excellence. These standards are reflected in every decision we make.

Earlier this year, the Postal Service released Mid-Atlantic Lighthouses, the seventh installment in the popular Lighthouse stamp series. The five stars of the finale are New York's Montauk Point Lighthouse, Navesink in New Jersey, Pennsylvania's Erie Harbor Pierhead Light, Delaware's Harbor of Refuge Lighthouse, and the Thomas Point Shoal Lighthouse in Maryland's Chesapeake Bay.

The artist was Howard Koslow, who illustrated all the stamps in the longrunning series. The mid-Atlantic illustrations were his last work for the Postal Service before his death in 2016. Art direction was by Greg Breeding. The stamps can be purchased at Post Offices and at usps.com.



DEAR DREW

STORY BY USPS



Drew Barrymore loves mail — and she is letting her Instagram followers know.

Drew Barrymore is an actress, film producer, and talk show host.

She's also a fan of the U.S. Mail.

Barrymore recently posted a video on Instagram describing her excitement after receiving a letter from her daughter at sleepaway camp. "I'm the most proud parent right now. I got mail from my daughter, and she's at camp," Barrymore says.

Becoming emotional, she continues: "I think that letters and postcards and stamps and the Post Office are just so important. Letters are so beautiful, and may we encourage our kids to be writers and send mail to us."

Barrymore, who has 14 million Instagram followers, has shared her love of mail before in previous posts. She also uses a yellow mailbox GIF to encourage fans to send her correspondence, including letters for the "Dear Drew" segment on her self-titled daytime talk show. She even selects a "ZIP Code of the Day" where she shares fun local facts before opening a letter.

In her latest Instagram post, Barrymore, a mother of two, says that opening a letter from her daughter is "the day I've dreamt of since my kids were born — my kid writing me a letter from sleepaway camp."

She added: "It's just such a sign that not only is everything okay, but these rich, important, crucial traditions live on in our family. We love mail. And guess what? I've got mail."

PLAN AHEAD With Our Holiday Shipping Advice

Brighten the mailbox of your loved ones with holiday cheer! We've got the ultimate holiday mailing roadmap to ensure you get those packages and good wishes to your Post Office location on time. No matter your plans this season, the Postal Service is ready to do its part to handle your special holiday greetings and gifts.

HOLIDAY SHIPPING TIPS

- Consumers don't even have to leave home to ship their packages, simply visit usps.com.
- Use free Priority Mail Flat Rate boxes. They are available at local Post Office locations or online at usps.com/freeboxes.
- Make it easy with Click-N-Ship. You can create shipping labels and pay for postage online at usps.com/ship.
- Schedule a free Package Pickup when the carrier delivers your mail. It's free regardless of the number of packages. Or, pickups can be scheduled at usps.com/pickup.
 - Mail and packages that weigh more than 10 ounces and/or are more than a half-inch thick using stamps as postage cannot be dropped into a collection box or left for a carrier to pick up. Instead, take them to a window clerk at a Post Office.

HOLIDAY SHIPPING DEADLINES

The Postal Service recommends the following mailing and shipping deadlines for expected delivery by December 25th to domestic, Air/Army Post Office, Fleet Post Office, and Diplomatic Post Office addresses.*

November 6th	APO/FPO/DPO all ZIP Codes USPS Retail Ground service
December 9th	APO/FPO/DPO all ZIP Codes Priority Mail and First-Class Mail services
December 15th	USPS Retail Ground service
December 16th	APO/FPO/DPO except ZIP Code 093 USPS Priority Mail Express service
December 18th	First-Class Mail service including greeting cards
December 18th	First-class packages up to 15.99 ounces
December 20th	Priority Mail service
December 23rd	Priority Mail Express service

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Explore Additional News and Information at the Postal Service Holiday Newsroom

usps.com/holidaynews

*Not a guarantee, unless otherwise noted. Dates are for estimated delivery before Dec. 25. Actual delivery date may vary depending on origin, destination, Post Office acceptance date and time, and other conditions. Some restrictions apply. For Priority Mail Express shipments mailed Dec. 22 through Dec. 25, the money-back guarantee applies only if the shipment was not delivered, or delivery was not attempted, within two business days.



CREATING CONNECTION



BY KELSEY HAZELTON SALES SUPPORT ASSISTANT With the smell of maple, pumpkin, cranberry, and pine in the air, we reflect on the past year knowing the next one is around the corner. As our schedules hustle and bustle, we must not forget to take some time to reflect, be thankful, support our community, and spend time with those who matter most. I am excited to share my favorite activities to get in the holiday spirit.

START WITH GRATITUDE

I have a gratitude journal that I write in every morning. In each entry of your gratitude journal, reflect on five things you are thankful for. Starting with a grateful attitude helps me stay positive and thankful through the day.

SHOP LOCAL

Support small businesses in your community while getting unique gifts your recipients are sure to love.

RACE FOR GOOD

Many charitable organizations hold 'Turkey Trots' or 'Reindeer Runs' to kick off the holidays and raise money. No matter what way you help out this year, your generosity will benefit others and yourself. Win, win!





MAKE MEMORIES

Find ways to catch up with your loved ones this season. Life can get in the way, but this time of year is a great chance to come together.

SEND YOUR LOVE

Create and send unique and personal postcards with the LIVINGMAIL app to share with your friends and family, especially those that are miles away. Once the postcard arrives, the recipient can "Bring The Mail to Life" by scanning the unique QR code on the postcard and watch the slideshow of your photos and videos while listening to background music. The recipient experiences the wonderful slideshow you created for them adding excitement, creativity, and a true elemental experience to mail! Explore more by reading the article in our last edition here.



WINTER BUCKET LIST

The sun sets earlier and temperatures have dropped, but don't let the winter season cool your spirits. Keep the season bright by tackling this bucket list filled with our favorite activities.

- Mail holiday cards to loved ones
- □ See the sunrise with hot cocoa
- □ Attend a winter parade
- □ Read a book by a fireplace
- □ Play a board game with your family
- Decorate your holiday cookies
- □ Run in a holiday race
- □ Create a gingerbread house
- □ Share small acts of kindness
- □ Go ice skating
- □ Stargaze at the winter sky
- □ Watch a classic holiday movie
- □ Build a snowman
- Cook an old family recipe
- □ Pick a New Year resolution



BON APPÉTIT

The holiday season and a delicious meal have one very special thing in common – bringing people together. When you combine those two, you are destined to make some lasting memories. Our team collected some of our favorite recipes that we enjoy making each year with our families. Whether you try one or try all, we hope you enjoy making your culinary creation and even more fun sharing it with those you love. Cheers to the memories ahead!





GEOFF COOKE'S

2 lbs	Lean Ground Beef
4	Beef Bouillon Cubes
4 C	Water
1⁄4 C	Chili Powder
1 T	Garlic Powder
1 t	Ground Cumin
1 t	Red Pepper
½ t	Ground Cinnamon

- ¹/₄ t Ground Cloves ¹/₄ t Ground Allspice
 - t Ground Allspice Bay Leaf
- 1 Bay Leaf 3 T White Vinegar
- 4 Assorted Cans of Beans
- 1 15 oz. Can Tomato Sauce
- 1 Large Yellow Onion
- 1½ T Vegetable Oil

01. Add the water to a pot with the beef bouillon cubes. Set the stove to medium and add the beef. Simmer at a low boil for at least 30 minutes.

02. Add about $1\frac{1}{2}$ to 2 cups of chopped onion to a heated frying pan with the vegetable oil and cook until it is clear and just barely starting to brown. Then, add the can of tomato sauce to the cooked onion and mix well.

03. Combine all of the spices in a small bowl. Then, add the spices and the bay leaf to the tomato sauce/onion mixture and stir until evenly mixed.

04. Pour the tomato sauce/onion mixture into the pot with the beef stock, which has been simmering for at least 30 minutes, and mix it all together.

05. After combining, add the white vinegar and beans (drained & rinsed) to the pot, and let simmer for at least 30 minutes. Serve over pasta with shredded cheese and chopped raw onion.

Take on the Chili Challenge! Embrace the winter weather and try our two chili recipes to see which is your favorite!

STEVE BELMONTE'S

1

- 1 lb 95%+ Lean Ground Beef
- 1 lb 99%+ Lean Ground Turkey
- 1 10 oz. Can of Ro-Tel Original
- 1 16 oz. Can of Kidney Beans
- 2 16 oz. Cans of Chili Beans
- 1 12 oz. Jar of Chili Sauce
- 1 16 oz. Jar of Medium Salsa
- 1 Chopped Jalapeño Pepper

- Large Chopped Onion
- 1 T Minced Garlic
- 4 T Chili Powder
- 1 T Cumin
- 1 T Black Pepper
- 1 T Salt Optional
- 1 T Tabasco
- 01. Brown lean ground beef, then add to crock pot.
- 02. Brown lean turkey, then add to crock pot.
- 03. Saute onion and jalapeño pepper, then add to crock pot.
- 04. Add the rest of the ingredients to the crock pot.

05. Cook for at least 2 hours. Top the chili with chopped onion, grated cheddar cheese, or sour cream. For extra zest, add more hot sauce.

THE STORY | Our family loves this chili. I make a batch in the morning and let it slow cook all day while we are busy with shopping, wrapping, and decorating for the holidays. At the end of a long stressful day of preparations, it is so nice to walk over to the crock pot and dish up a warm hearty bowl of homemade, low-calorie chili. The warmth of the chili reminds me of sitting near the fireplace enjoying the holidays with family.





RISTEN MCKIERNAN'S **PESTO TREATS**

- 1 Loaf French Baguette
- ⅔ C Mayonnaise
- ⅓ C Basil Pesto
- 2 Minced Garlic Cloves

- 1 Bag Shelled Pistachios
- 1/2 C Grated Parmesan
- 1/2 C Shredded Parmesan
 - Salt to Taste

01. Preheat oven on broiler setting. Arrange bread slices in a single layer on a cookie sheet. Place under broiler for 5 to 8 minutes, or until lightly toasted on one side. Watch carefully to ensure they don't burn. Remove from oven, and flip bread slices so that the toasted side is on the bottom.

02. Set the oven temperature for 350° F (175° C). In a small bowl, mix together mayonnaise, pesto, garlic, parmesan and salt. Spread evenly over untoasted sides of bread slices. Then top with pistachios and sprinkle a bit of the shredded parmesan over them.

03. Bake in the preheated oven for 6 to 8 minutes. Set the oven to broil, and place the rounds under the broiler just until they begin to bubble and turn golden. Let cool slightly before serving.

THE STORY | This is one of my all-time favorite family go-to recipes for an appetizer that everyone loves. Some of our family love these so much that they bring to-go containers in case there are any leftovers! They are quick to make, only take a few ingredients, and are always a crowd-pleaser. For a Christmas look, swap the regular pesto for sundried tomato pesto.

KELSEY HAZELTON'S

21⁄2 C	All Purpose Flour	²∕3 C	Vegetable Oil
2 C	Sugar	2 T	White Vinegar
1⁄2 C	Nesquik Chocolate Milk Mix	2 t	Vanilla
1 t	Salt	2 C	Hot Water

01. In a $9\frac{1}{2}x13$ " pan, mix all dry ingredients well with a fork or a whisk.

02. With the pan in front of you horizontally, vertically make 3 ridges in the dry mix. Each ridge is for a different ingredient. Place the vanilla in the 1st ridge, the vinegar in the 2nd ridge, and the oil in the 3rd ridge.

03. Then pour the 2 cups of hot water over the entire cake and mix with a fork, whisk, or small hand mixer to ensure all items are well mixed. You can top it with your preferred chopped nuts for decoration – my favorite is walnuts!

04. Bake at 325° for 40 to 45 minutes. Once the cake is completely cooled, top with a little bit of powdered sugar.

THE STORY | After having this cake made by a family friend many times growing up, it became my all-time favorite. She asked me to make it for an upcoming event she was overwhelmed prepping for a few years ago. Even though I was nervous to mess up the holy grail of cakes, she walked me through it, and it turned out great. Enjoy from our home and heart to yours!



holidays at HEARST

No matter what region you come from, it is home to landmarks big and small that set the area apart. On the Central Coast where our California office is located, this icon is Hearst Castle.

This estate built on the hills overlooking the Pacific was the dream of William Randolph Hearst, the publishing tycoon. His compound hosted many of America's most famous and influential people in the 1920s and 1930s. After Hearst's death, his family gifted the castle and many of its furnishings to the State of California. Each year the castle welcomes 750,000 visitors from across the globe to take in its historic and breathtaking sights.

This extraordinary experience is made even more special during the holidays. Hearst embraced the winter festivities by having the estate decorated each year. Today, this tradition is carried on with large wreaths on the exterior while the main rooms are filled with towering Christmas trees. You can't help but get into the spirit with all the festive cheer.

This holiday season, we challenge you to check out that landmark in your region that you've seen countless times with new eyes. After all, new memories can be made, even in familiar places right in your own backyard. Connection is why we're here. It is what gives purpose and meaning to our lives.

BRENÉ BROWN

We are always committed to providing you with the highest level of support. Please do not hesitate to contact us with any questions or need for assistance.

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