

Over the Fence

NEWS FROM YOUR REAL ESTATE PROFESSIONAL...

Keller Williams Heritage



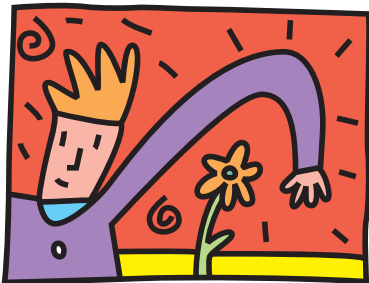
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Always ready to "Welcome You Home"

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Increase the Value of Your Landscaping Investment with Architectural Lighting

Landscape lighting can have a dramatic impact. It enhances the home's charm and elegance year round, maximizes the home's curb appeal, and adds warmth during the fall and winter.

Lighting your property can add thousands of hours of enjoyment to any home or garden. With the proper exterior lighting, you can also extend the home's usability by adding life to dark areas and making the property appear larger.

During the spring and summer, landscape lighting can create a "resort-like" environment, especially in a backyard patio or pool area. Imagine an elegant waterfall with soft, white light casting ripples and shadows onto the greenery in your garden, or the canopy of a tree exploding with a variety of shadows and lines.

Landscape lighting also offers enhanced safety and security, as burglars will move past a home that's lit up at night in favor of a dark house.

To really increase the value of your landscape investment, the landscape lighting portrait should be subtle, artistic and carefully placed, taking all angles into account.

Excerpted from an article provided courtesy of ARA Content

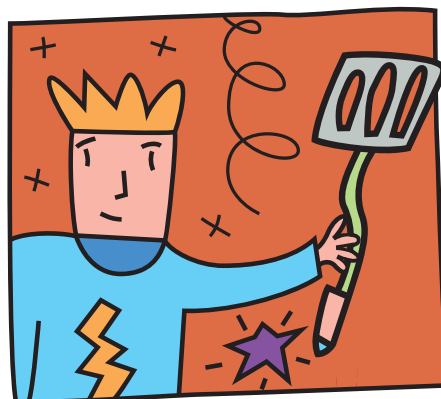
JUNE HOME WARRANTY TIP: *Brush and vacuum the fan blades and fan enclosure area once a year to keep your air conditioner running at maximum efficiency.*

Tips for Successful Grilling

Everything tastes better off the grill. And nothing could be simpler, so here are a few grilling basics for your review!

Food Handling

- Do not allow raw meat and fish to come into contact with other foods. Use separate cutting boards for each.
- Do not carve cooked meat on the board used to hold or cut raw meat.
- Cut the fatty edge of steaks and chops to prevent curling. Slice through the fat at 2 to 3 inch intervals, cutting just to the meat.
- Marinades should be boiled if they are to be used as basting sauce as well.
- Poking and stabbing the meat will cause the loss of juices that keep your meat moist and tender. Do not attempt to turn the meat with a carving fork. Instead use long handled tongs or spatulas to turn the meat.



Preheating the Grill

The right temperature is always important. Many gas grills come equipped with thermometers, and reliable grill thermometers are widely available. A thermometer will tell you exactly what heat you are working with. That being said, the standard is still the caveman method.

Testing for Heat

Hold your hand approximately 6 inches above the coals or heat source, about the spot where the food will be cooking, and count how many seconds you can keep your hand in this position.

Count 'one-barbeque, two-barbeque...'

High Heat: 3 seconds or 500° F (260° C)

Medium High Heat: 5 seconds or 400° F (205° C)

Medium Heat: 7 seconds or 350° F (175° C)

Medium Low Heat: 10 seconds or 325° F (165° C)

Low Heat: 12 seconds or 300° F (150° C)



June Calendar

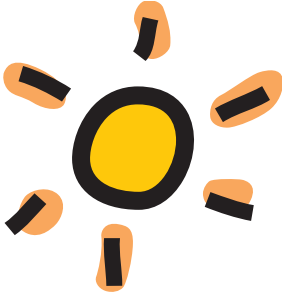
June 14th: Flag Day

June 21st: Father's Day

June 21st: Summer Solstice
(The longest day of the year!)

Sun Safety Tips

- Keep in mind the sun is strongest between 10 am and 4 pm.
- Wear clothing that's dark and tightly woven.
- Wear a wide-brimmed hat and sunglasses.
- Remember that UV rays bounce off sand, snow, concrete, and water.
- Do not use sun tanning beds.
- Keep very young children (6 months or less) out of the sun.
- For children, the SSA recommends sunscreen with an SPF 30 or higher.
- Apply sunscreen before going outdoors and reapply often.
- Sunscreens need to be applied liberally and evenly over all exposed areas.
- Reapply sunscreen after swimming, perspiring, and toweling off.
- Provide complete sunscreen coverage for your skin (including neck, ears and lips!).



EASY GRILLED CHICKEN SALAD

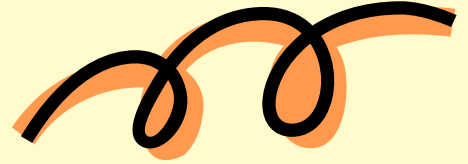
Ingredients

- 4 (6-ounce) skinless, boneless chicken breast halves
- 1 tablespoon olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- Cooking spray
- 1/3 cup finely chopped celery
- 1/3 cup sweetened dried cranberries
- 1/4 cup chopped pecans, toasted
- 3 green onions, thinly sliced
- 3 tablespoons light sour cream
- 3 tablespoons canola mayonnaise
- 2 teaspoons fresh lemon juice

Preparation

1. Preheat grill to medium-high heat.
2. Brush both sides of chicken evenly with oil; sprinkle with salt and pepper. Place chicken on a grill rack coated with cooking spray; grill 6 minutes on each side or until done. Let stand 10 minutes; shred. Place chicken in a large bowl. Add celery and next 3 ingredients (through green onions); toss.
3. Combine sour cream and remaining ingredients, stirring well. Add sour cream mixture to chicken mixture; toss to coat.

Courtesy of myrecipes.com; Mary Drennen Ankar



A perfect summer day is when the sun is shining, the breeze is blowing, the birds are singing, and the lawn mower is broken.

—James Dent

Repair, Replace, Relax with Fidelity National Home Warranty (FNHW). A home warranty from FNHW provides both the home buyer and seller with "peace of mind" when it comes to repairs and/or replacement of a home's major systems and appliances. FNHW prides itself on superior customer service, including quick response time and efficient solutions for homeowners' problems and needs.

If you are thinking of buying or selling a home in the near future, please call for a personal interview and property assessment with no obligation.

This is not intended as a solicitation if your property is currently listed with another agent. These materials contain information and articles obtained from third parties. FNHW does not endorse the recommendations of any third party nor guarantee the information provided is complete or correct.

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