

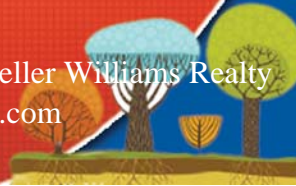


Keller Williams Realty
"The Jones & Lara Team" at Keller Williams Realty
www.PensacolaAreaProperties.com

News ON THE HOUSE

November

Be sure to talk to your real estate professional on how you can protect your home & budget with First American



Time for Thanksgiving

I hope you enjoy this month's newsletter which is full of tips and ideas for you as a homeowner.

As an experienced real estate professional, I have an in-depth understanding of my clients' needs and challenges. I want you to know that my experience is at your disposal, so please feel free to call me for any of your real estate and/or home warranty needs.

Must-Do Kitchen Maintenance



As cooler weather approaches, folks start preparing their home for the long winter months, when entertaining moves from the deck to the kitchen.

As you clean your home, consider giving your appliances tune-ups to keep them running more efficiently.

Change the water filter. Be sure to change the refrigerator water filter every six months to keep water fresh and free of contaminants.

Use the dishwasher. According to ENERGY STAR, the U.S. government program that certifies energy-efficient appliances, washing dishes by hand uses much more water than using a dishwasher. Using an ENERGY STAR-qualified dishwasher instead of hand washing will save 5,000 gallons of water, \$40 in utility costs and 230 hours of your time each year.

Stop pre-rinsing dishes. When you pre-rinse dishes, the detergent doesn't have any grease or grime to stick to. As a result, the detergent will attack dishes, making them appear cloudy, scratched or etched.

Get rid of dust bunnies. Use a slender vacuum attachment or hosiery wrapped around a yardstick to clear out dust and debris from behind and underneath the refrigerator. Dusting will help the fridge run more efficiently.

Switch to electric. Electric cooktops are about twice as energy-efficient as gas.

Do a clean sweep. Cleaning appliances on a regular basis can keep unwanted odors at bay, since it has the tendency to exist anywhere moisture is present in a closed environment. Dishwashers and garbage disposals fit the bill – clean them every 30 days to prevent odors from leftover food particles and residue.

DID YOU KNOW...

Having **the right home protection plan** helps ensure that **your home & your budget is protected.**

Call your Real Estate Professional today to find out how you can **save time and money** on home repairs.



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Tips to Live Large in a Smaller Space

Today's economic reality has changed the spaces that Americans call "home." Some have downsized, moving into smaller and more affordable homes. Other families have expanded, bringing grandparents and older children under the same roof.

But moving into a smaller space - or having to make the same space accommodate more people - presents challenges. Where are you going to put everything? How are you going to make rooms feel comfortable, not crowded?

"Edit" your belongings. If you're moving into a significantly smaller space, you will need to get rid of some items. Make a list of the pieces your new home needs, like beds, sofas and dining room tables. Look at the pieces you own, and determine what will work in your new space.



If you don't like a piece, don't use it often or don't think it fits the decor of your new space, it's time to donate or sell.

Eliminate clutter. Life is too busy to have clutter. Don't shove too much stuff in one space. Consider chrome wire shelves, which are economical, keep stored items ventilated and eliminate the need to dust.

Let the light in. Contrary to popular belief, painting a room white doesn't make it look larger, just cold and uninviting. Choose soft pastels to warm up rooms. Make sure that light comes in from the windows by choosing light drapes in quality fabrics. Not only do drapes make a room feel homier, they can also add an illusion of height. If a room's dark, add extra lighting with sconces and uplighting, not hanging lights, which can make the ceiling look low. Decorate with mirrors to redirect light, making spaces feel more open.

Try a New Way to Cook Your Turkey This Holiday

Home cooks are always looking for new ways to spice up their turkey preparation to impress their holiday guests, while still having time to enjoy family festivities.



Fried turkey is a Cajun tradition that has increased in popularity because of its rich, juicy flavor. A deep-fried turkey has a golden brown, crispy exterior, while the interior remains juicy and tender.

Succulent Deep-Fried Turkey

- 1 10-12 pound turkey, completely thawed
- 3 gallons Crisco® Pure Peanut Oil for frying

Rub

- Crisco® No-Stick Cooking Spray
- 1 tablespoon salt
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon black pepper

Protect Your Family From Swine Flu

As you may know, swine flu (H1N1) has barreled back into the Northern Hemisphere. Swine flu is scary because, unlike the seasonal flu, it can be deadly for young, healthy people.

Tamiflu, derived from an essential oil, is the preferred treatment, but it can only be taken after you have a confirmed case of swine flu. Prevention is your family's best defense.



Many people know the basics of flu prevention. You must wash your hands and cover your coughs. In addition, you can prevent yourself from getting sick by improving your immune system through sufficient sleep and topical use of essential oils.

According to a recent study published in the "Archives of International Medicine," getting adequate sleep can go a long way toward improving your immune system.

Much like getting enough sleep, the use of anti-viral oils can mean huge gains for your immune system. For instance, Frankincense and Myrrh makes a Cold and Flu Prevention Rubbing Oil, which helps support strong immune function. The homeopathic formula contains the essential oils of eucalyptus, cinnamon, lemon, rosemary, clove, frankincense and myrrh. Users simply massage the oil into their feet and ankles once or twice daily to boost their immune system.

Eucalyptus is widely used for infectious disease – it improves the activity of white blood cells consuming foreign invaders. The natural occurring complex chemistry in many essential oils such as beta-caryophyllene, 1,8-cineole, eugenol, aldehydes and gamma terpinene, all show anti-viral activity.



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Spice Injection Mixture

- 1/2 cup chicken broth
- 1/2 cup butter
- 1 tablespoon Worcestershire sauce
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 tablespoon Cajun seasoning
- Several dashes hot pepper sauce
- 2 teaspoons salt
- 1/4 teaspoon cayenne pepper

Pat turkey dry with paper towels; coat completely with no-stick cooking spray. In a small bowl, combine rub ingredients; rub over turkey.

In a small saucepan, combine spice injection mixture ingredients; cook and stir over medium heat until butter is melted. Let cool to barely warm. With a spice injector, inject the mixture into several spots on both sides of the turkey breast and thighs, making sure not to inject too much into any one spot. Tie the turkey legs together. Cover and refrigerate overnight. Pour peanut oil into deep fryer; heat to 375° F. Fry according to fryer manufacturer's directions.