

Over the Fence

NEWS FROM YOUR REAL ESTATE PROFESSIONAL...

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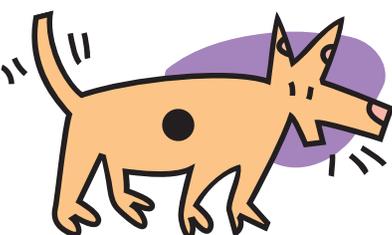


Be a Good Neighbor

The foundation of a good neighborhood is the type of relationships established among its neighbors. The first step in building a relationship is respecting those next door, down the street and around the corner.

To Be a Good Neighbor Do the Following

- Cut your grass once a week.
- Empty excess water collecting in pots, buckets and containers that can attract and breed mosquitoes.
- Schedule bulky items for pickup.
- Properly display house numbers.
- Clean up after your pets.
- Maintain the appearance of your property.
- Keep your dogs on a leash.
- Maintain trash service.



SEPTEMBER HOME WARRANTY TIP: *Extend the life of your refrigerator by keeping the coils clean. Unplug the refrigerator, and pull or unscrew the vent plate that protects the coils. Then clean the coils with a vacuum hose, using a brush to wipe off the dust.*



Good Neighbors Do NOT Do the Following

- Park a car on the front lawn.
- Park inoperable vehicles on their property.
- Perform maintenance work or make repairs on vehicles parked upon public streets or alleys.
- Store excess trash, junk and debris around their home.
- Forget to retrieve trash rollout containers by midnight on collection date.
- Play loud music or make loud noises, which disturbs the peace and quiet of neighbors (*this includes playing radios loudly while operating cars, vans, or SUVs*).
- Allow their dogs to bark excessively during the night.

For full article visit: www.cityoflanasterca.org/Index.aspx?page=183

Unusual Uses for Coffee

By Stephanie Rogers

Celebrate National Coffee Day This Year by Putting Those Coffee Grinds to Good Use!

Can you imagine life without coffee? We'd all stumble around like drones for hours every morning, lost without our precious fix. We love coffee for its flavor, its aroma and of course its pick-me-up, but there are at least 20 more compelling reasons to stay stocked up. These tips will give you

surprising and unusual uses for fresh coffee beans or grounds that have gone stale, the pounds of used grounds you toss out every week and the dregs at the bottom of your cup.

• **Erase the smell of garlic, salmon, cilantro on your hands.** There are some things that smell delicious when cooking, but aren't so pleasant hours later when they linger on your hands. Get rid of them by rubbing a handful of used coffee grounds on your hands and rinsing with warm water.



• **Reduce fireplace mess.** Want to clean your fireplace without causing a dust storm? Wait until the embers are cool, sprinkle damp coffee grounds all over the ashes, let them sit for about 15 minutes and then scoop out the whole mess into a metal ash can. The coffee grounds cling to the ashes, so they don't spew dust nearly as much as they would otherwise.

Continued

SEPTEMBER

September 3rd: Labor Day

September 11th: National Day of Service and Remembrance

September 28th: National Good Neighbor Day

September 29th: National Coffee Day

All American Breakfast Month



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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.

Unusual Uses for Coffee

Continued

- **Exfoliate skin.** The same properties that reportedly enable coffee to reduce the appearance of cellulite can smooth and tighten your skin, and the texture of ground coffee will buff away dead skin cells, too. Make your own coffee-based scrub by combining a tablespoon of coffee grounds with half a tablespoon of olive oil and, optionally, a drop of your favorite essential oil.
- **Repel ants.** Sprinkle dry, used coffee grounds in problem areas where you notice ants in your home or yard and they might just pick up and leave. To tackle huge ant mounds, pour an entire pot of brewed coffee right on the mound.
- **Fertilize plants.** Acid-loving plants will thank you for sprinkling your used coffee grounds around their roots. Azaleas, blueberry shrubs and rhododendrons are just a few of the plants that flourish when treated with coffee thanks to all those nutrients. You can also dilute the leftover coffee in your mug and pour it right into your potted plants (as long as you don't use cream and sugar, of course!)

For more tips visit: <http://shine.yahoo.com/green/20-unusual-uses-coffee-183200501.html>

SAVORY BREAD PUDDING WITH HAM AND CHEDDAR

Bread pudding becomes a main dish inspired by the flavors of a loaded baked potato. Preparing the pudding in individual ramekins gives them a dressier feel and shortens cook time.

Ingredients

- 8 ounces multigrain bread with seeds, cut into 3/4-inch cubes
- Cooking spray
- 3/4 cup (3 ounces) shredded sharp cheddar cheese, divided
- 1/4 cup chopped green onions, divided
- 3/4 cup fat-free milk
- 1/4 cup fat-free, lower-sodium chicken broth
- 1/8 teaspoon freshly ground black pepper
- 3 ounces lower-sodium ham, minced
- 2 large egg yolks, lightly beaten
- 3 large egg whites
- 4 teaspoons reduced-fat sour cream

Preparation

1. Preheat oven to 375°.
2. Place bread cubes on a jelly-roll pan; coat with cooking spray. Bake at 375° for 10 minutes or until lightly toasted, turning once. Remove from oven; cool.
3. Combine bread, 1/2 cup cheese, 3 tablespoons onions, and next 5 ingredients (through egg yolks) in a large bowl. Place egg whites in a small bowl, and beat with a mixer at high speed until foamy (about 30 seconds). Gently fold egg whites into bread mixture.
4. Spoon about 1 cup bread mixture into each of 4 (7-ounce) ramekins coated with cooking spray. Divide the remaining 1/4 cup cheese and remaining 1 tablespoon onions evenly among ramekins. Bake at 375° for 20 minutes or until lightly browned. Top each serving with 1 teaspoon sour cream.

Celebrate All American Breakfast Month with this Breakfast for Dinner Recipe!

<http://www.cookinglight.com/food/recipe-finder/breakfast-dinner-recipes-00412000072593/page2.html>