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# News on the House

May is here!



## Make the most in May

The darling buds of May. This is that time of the year to indulge in the season's flower nest. From styling your backyard to preparing pickles, this month is covered in fragrance.

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

My time as a real estate professional enlightens me with keen insights into my clients' needs and challenges, and I want to let you know that my experience is at your disposal. Please feel welcome to talk to me about any of your real estate needs.

To ensure that you live without worries about your home or appliances, I would like to leave you with a warm note to talk to me about your homebuyer protection plans.



## Stylize Your Backyard This Summer Season

From grilling to gardening, the outdoor season is here, but is your patio primed for the party?

Summer is the perfect time to spruce up the patio and embrace simple outdoor do-it-yourself projects.

Consider these simple suggestions to prepare your patio or backyard for a festive summer barbecue:

- Freshen up metal patio furniture. Season after season, patio furniture is exposed to outdoor elements. Remove any loose or flaking paint with a rotary tool. When rust is removed, wipe down and rinse the furniture. Once dry, finish the project by applying a coat of rust-resistant paint.
- Clean the grill. Everyone hates to clean the grill. A rotary tool can be used to avoid hand scrubbing and quickly rids the grates of any cooking deposits. Once clean, treat the cooking



rack with vegetable oil or cooking spray to prepare your barbecue feast.

- Make terra cotta luminaries. Looking to add a warm glow to your patio party? Create one-of-a-kind luminaries to light up the conversation. Draw or trace a design onto a terra-cotta pot. Then, using a hand-held rotary tool, carve out your design. Insert a votive candle to illuminate your table, entryway, patio or garden. Try a citronella candle to keep the pests away.

## 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.

## Tips for Helping Your Kids Manage Cash

- Place holiday gift money into a money market account, CD or other savings vehicle. By doing so, your children will be able to see their money grow along with them.
- As part of the initial investment, have them write down their short- and long-term savings goals. Review these goals periodically and show children how quickly they can be reached by not spending all of their money right away.
- Encourage them to begin saving for college with part of their allowance, or wages, each month for their education.



- Teach children about the gift of sharing. The holiday season is the perfect time to think of others. Help your children find a local charity to donate their money to, or go shopping together for a new toy or clothes for another child in need.
- Show your children the ABCs of banking. By opening a bank account in your child's name, you can teach the responsibilities associated with money management.
- A fun and easy way to manage money together is through an online banking account.

## Taste of Summer with Easy Homemade Pickling

Is it possible to extend the fresh flavors of summer just a little longer?

While today's busy schedules don't leave much time for old-fashioned pickling, refrigerator pickling is an easy way to capture summer in a jar.

Preparation time is just 20 minutes and the taste is so authentic, people will swear you spent all day in the kitchen. Anyone can do it and no special equipment is needed.



### Sweet and Easy Pickle Chips

2 pounds pickling cucumbers (4 to 5 inches long)

2 1/2 cups distilled white vinegar (5 percent acidity)

2 cups sugar

1/4 cup McCormick Minced Onions

2 tablespoons non-iodized salt

1 tablespoon McCormick Celery Seed

1 tablespoon McCormick Mustard Seed

1 teaspoon McCormick Ground Turmeric

Wash cucumbers with cold water. Cut off ends and cut into 1/8-inch thick slices. Place slices into 8 hot sterilized half-pint canning jars with lids or 4 pint jars with lids.

Mix remaining ingredients in medium saucepan. Bring to boil on medium-high heat, stirring to dissolve sugar and salt. Reduce heat and simmer 5 minutes. Ladle over cucumbers, leaving 1/4-inch headspace. Stir each jar well. Cool. Place lids on jars. Refrigerate pickles. Shake jars once a day for 3 to 5 days to redistribute seasonings and blend flavors.



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## Hot Weather: The Culprit behind Car Battery Woes



Summer is the season for major car battery problems.

Heat, not cold, shortens battery life, says the Car Care Council. The average life of a battery is three and a half years, and even shorter in warmer climates.

To get the most life out of a battery, the Car Care Council suggests the following:

- Be sure the electrical system is charging at



the correct rate; overcharging can damage a battery as easily as undercharging.

- If your battery is the type that needs to be topped off, check it regularly, especially in hot weather. Add distilled water when necessary.
- Always replace a battery with one that's rated at least as high as the one originally specified.
- Keep the top of the battery clean. Dirt becomes a conductor, which drains battery power. Further, as corrosion accumulates on battery terminals it becomes an insulator, inhibiting current flow.