

Over the Fence

NEWS FROM YOUR REAL ESTATE PROFESSIONAL...

Fireside Homes

Danner F. Bierhaus

Associate Broker, MBA
Member : Urban Land Institute



18110 Midvale Ave N.
Shoreline, WA 98133
Phone: 206-390-2824
dfbierhaus@hotmail.com

"From Bierhaus To Your House"

VOLUME 6 • ISSUE 11

NOVEMBER 2008

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November 2nd: Daylight Savings Time ends



November 4th: Election Day

Why do we vote on a Tuesday?

In 1845 when the law was passed, November was chosen as the month of elections because it was considered to be the most convenient for farmers and farm workers—after harvest, but before winter.

Tuesday was selected because many citizens still had to travel over night to get to the polls, and lawmakers didn't want people to have to travel on Sunday to get to the polls on a Monday. Congress also wanted to make sure that an election didn't fall on Tuesday November 1st, because it was a time when many business owners would be tallying their books from the previous month and November 1st is All Saints Day for the Roman Catholics.

November 11th: Veterans Day

November 15th: America Recycles Day

ARD is the only nationally recognized day to renew recycling efforts across our country. The slogan says it all. When we recycle and buy products made of recycled material, "it comes back to you." In a very practical way we can all help to improve our economy and conserve our energy and resources.

How to Reduce Waste over the Holidays:

The holidays are a time for exchanging gifts but this year, give more, waste less and lighten the load for Santa's clean up crew! Some suggestions for a less-wasteful holiday season:



- Give homemade gifts, such as cookies, handcrafts, or framed photos.
- Give entertainment, such as museum memberships; tickets to movies, theater, concerts, or sporting events; gift certificates to a favorite restaurant.
- Give learning, such as language or music lessons; classes in cooking, photography, or other favorite hobbies.
- Give your time or talent, such as baby-sitting, pet-sitting, computer help, or home repairs.
- Give fitness, such as gym memberships, personal training sessions, or classes in yoga, pilates, or dance.
- Give pampering, such as a massage, facial, manicure, or pedicure.
- Give to the greater good by making a contribution to someone's favorite charity.

November 27th: Thanksgiving

Thanksgiving as defined by Merriam-Webster dictionary:

1: the act of giving thanks 2: a prayer expressing gratitude 3: a public acknowledgment or celebration of divine goodness

Avoid the Plumber This Holiday Season!

The day after Thanksgiving is the busiest day for plumbers. You can avoid an emergency call to the plumber by following these DON'TS:

- Don't overload the garbage disposal, especially with large amounts of starchy foods.
- Don't place heavy foods like pasta, potatoes, rice or coffee grounds in the disposal. Potato peels are one of the biggest causes of clogged drains.
- Don't place stringy foods such as celery or rhubarb in the disposal; the strings are hard on the garbage disposal blades. Use the garbage can instead!
- Don't dump grease directly down drain—it solidifies in the drain! That includes poultry skins

Prepare the 'Fridge for Thanksgiving Too!

Your refrigerator is about to be asked to perform an impossible task for Thanksgiving: on top of holding all the everyday groceries, it must now also take in all the makings of the upcoming family feast. The turkey itself demands almost a whole shelf. Plus don't forget the bags of new groceries and prepared items that will be fighting for space in the coming holiday. To avoid the pile up, consider:

1. Cleaning out the refrigerator of all the foodstuff that has expired or gone bad,
2. Using up as much of the 'good' food as you can early in the month,
3. And don't forget about what's hiding in your freezer!



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 Shoreline, WA 98133



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. The homeowner only needs to make one call and pay one small service fee when a problem or a repair need arises.



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.

Quick Fixes for Cooking Calamities



If you find you’re missing a few ingredients for your holiday festivities, don’t panic! These quick and easy substitutions can keep your Thanksgiving dinner on track.

No buttermilk?

Use plain yogurt or thinned sour cream or crème fraîche instead. Or add 1 tablespoon lemon juice or white vinegar to 1 cup milk and let stand 5 minutes.

No dry bread crumbs?

Just get some bread, tear it up into small chunks, saute in a skillet with a little butter until browned.

No eggs?

If it’s for baking, substitute 1/4 cup applesauce for 1 egg.

No cake flour?

For 1 cup of cake flour, sift together 7/8 cup all-purpose flour and 2 tablespoons cornstarch.

No sweet potatoes for a casserole, soup or gratin-type dish?

Use butternut squash or pumpkin.

No granulated sugar?

For every 1 cup needed, use 3/4 cup confectioners’ sugar or 3/4 cup honey.

No parchment paper?

Use brown paper or waxed paper (not over high heat), or just grease and flour the pan.

No kitchen twine to truss the turkey?

Use unwaxed, unflavored dental floss.

CRANBERRY APPLE SAUCE

Add some chopped apples to your fresh cranberry sauce this year for a delicious accompaniment to turkey, pork or chicken.

1/3 cup apple cider or apple juice

1/4 cup sugar

One 12 ounce bag fresh cranberries

2 apples, peeled, cored, chopped

In a medium non-reactive saucepan, dissolve sugar into juice over a medium heat. Stir in cranberries and chopped apples. Bring to a boil, then reduce heat and simmer until cranberries pop and sauce thickens.

Makes about 4 cups.

Per 1/2 cup: 69 calories, Calories from Fat 2, Total Fat 0.2g (sat 0g), Cholesterol 0mg, Sodium 0mg,