

Over the Fence

NEWS FROM YOUR REAL ESTATE PROFESSIONAL...

Fireside Homes

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"From Bierhaus To Your House"

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How to Adjust to Daylight-Saving Time

Even though daylight-saving time is only a one-hour time adjustment, it wreaks havoc for thousands of us who have trouble embracing change. Follow these simple steps, and this time around you might get to work on time.

Instructions

1. Change clocks on Saturday afternoon instead of Sunday. Reset all clocks in the house, including your wristwatch, microwave, computer if necessary, and especially your alarm clock. Reset the clock in your car as well.



2. Avoid looking at the clock and thinking that it's really an hour later or earlier. Act as if this is the new time. Plan your day accordingly.

3. Change the clocks in the evening before you go to bed if resetting them in the afternoon is not an option. The object is to get used to the new time as soon as possible.

4. Get up at your normal time on Sunday. Set the alarm. Avoid sleeping an hour later or getting up an hour earlier.

5. Stay awake all day even if you are sleepy. Avoid taking a nap.

6. Go to bed at your normal bedtime on Sunday night. Drink a glass of milk, take a hot bath or drink a cup of chamomile tea to induce sleep if you're not tired yet.

7. Rise at your regular time on Monday. By now you should be well-adjusted to the new time.

www.ehow.com



Time Running Out to Earn Tax Credits on New Garage Doors

(ARA) The tax credit eligibility for qualified garage doors will expire on Dec. 31. Now is your last chance to save 30 percent off the price of an energy-saving curb-appeal-inspiring garage door, courtesy of the U.S. government.

The savings come from a federal income tax credit, which is more valuable than an equivalent tax deduction, because a tax credit reduces your tax dollar-for-dollar, while a deduction only decreases the amount of income that is taxed. Through the end of this year, the U.S. government is offering up to a \$1,500 tax credit for homeowners who buy and install qualifying insulated garage doors. Full details can be found at GarageWowNow.com, a non-commercial home improvement resource dedicated to garage doors and garage door openers.

Getting Your Share of the Tax Credit

A taxpayer may claim a maximum of 30 percent of qualifying home improvement products, and a maximum of \$1,500 for qualifying purchases in 2009 and 2010. For example, if you replace two garage doors with two new qualifying insulated doors that cost \$1,000 each, you may claim a tax credit of \$300 per door, or a total of \$600, provided you have not exceeded the \$1,500 total over the two years of the tax credit period.

Create 'Curb Appeal' with Easy Home Projects

(ARA) Whether you're selling your home and want the best price, or you just want to be the envy of the neighborhood, creating "curb appeal" can be very rewarding.

After lawns, driveways often make up the largest area of the front yard, and can really affect opinions of your home. "Driveways and sidewalks are the entryways to the home. If they're in great shape, you've got a strong first impression. If not—you've said a lot about the quality of the home," says Gordon Blicke of Gardner-Gibson, a manufacturer of driveway, brick and patio sealers.

Fix Driveway Dings

Renew the look of an old, worn blacktop driveway and fill small cracks with fast-drying Black Jack Ultra-Maxx 1000, a flexible, long-lasting filler and sealer with a 10-year guarantee.

Light the Night

Installing low-voltage or solar landscape lighting can create a softly lit path to border the driveway.

Clean Up that Sidewalk

Clean the walk with Driveway Kleen, a garden-safe spray solution that attaches to a garden hose.

Stop and Smell the Roses

Create a "buffer" strip with a decorative rock garden or plant flowers along the path to create an inviting drive up to the home.

Get an Edge

Edge the driveway with pavers in colors complementary to the home and pavement.

For more information visit www.gardner-gibson.com.



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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.



Brine your Turkey!

Brining makes it moist. Why are brined turkeys so juicy? Salt causes the meat tissues to absorb water and flavorings. It also breaks down the proteins, resulting in a tender-seeming turkey. This means that—despite the moisture loss during roasting and the long cooking time—you end up with a juicy bird.

How to Brine a Turkey

The real trick with brining is finding a container that’s large enough to submerge the turkey, yet small enough to fit in your refrigerator. Try a stock pot, a bucket, or a roasting pan; if you use a shallow roasting pan, you will need to turn the bird periodically so that each side rests in the brine. Place the container on the lowest shelf of the refrigerator (so spills won’t reach foods below).

- The basic ratio for turkey brine is two cups of kosher salt to two gallons of water. Some recipes include sweeteners or acidic ingredients to balance the saltiness.
- Dissolve salt (and sugar, if using) in two cups of hot water. Stir in remaining gallon plus 3-1/2 quarts of cold water.
- Remove giblets and neck from turkey.
- Immerse turkey in brine and refrigerate for at least eight hours but no longer than 24 hours.

NOVEMBER

November 7 FALL BACK—Daylight Saving Time Ends at 2AM—set clocks back one hour (Note: Arizona does not participate in DST)

November 11 Veterans Day also known as Armistice Day or Remembrance Day

Veterans Day is an annual United States holiday honoring military veterans. It is also celebrated as Armistice Day or Remembrance Day in other parts of the world. It is observed on November 11, the anniversary of the signing of the Armistice that ended World War I.

November 25 Thanksgiving

OUT OF THIS WORLD TURKEY BRINE

Ingredients

- 2 gallons water
- 1-1/2 cups canning salt
- 3 tablespoons minced garlic
- 1 tablespoon ground black pepper
- 1/4 cup Worcestershire sauce
- 1/3 cup brown sugar

Directions

In a large bucket or container large enough to hold your turkey, mix together the water, salt, garlic, pepper, Worcestershire sauce and brown sugar. Store in a refrigerator, and soak turkey for at least 8 hours, but no longer than 24 hours before roasting.

www.allrecipes.com

