

Over the Fence

NEWS FROM YOUR REAL ESTATE PROFESSIONAL...

Fireside Homes

Danner F. Bierhaus

Associate Broker, BA, MBA
Member : Urban Land Institute



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

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This Thanksgiving Go "Green"

As Thanksgiving approaches, take time to consider what you can do to help your local environment. To help you "think green" we have listed below a few tips that can make a difference.

- When heading to the supermarket, don't forget to bring along a reusable canvas or string bag for carrying out your groceries.
- Shop for items that use the least amount of packaging, and look for packaging that uses recycled and post-consumer content.
- Whenever possible, purchase produce that is grown locally, since less energy is expended to transport it to your grocery store.
- Though big Thanksgiving feasts can translate into a lot of cleaning up, don't be tempted by plastic utensils or paper plates, napkins and tablecloths. Not only is it much more festive to use your favorite plates, silverware, napkins and tablecloths, it also means that less waste ends up in the landfill.
- If you plan to keep your leftovers, be sure to have plenty of reusable food containers on hand for after the meal. Stock up on reusable food containers that can save resources all year long.

This Holiday Season Let Your Fingers Do the Walking

E-commerce is the wave of the future. But remember, e-commerce is not necessarily waste-free. Choose items that won't be excessively packed for shipping.



For you Web-heads, give these a click:

- www.ecomall.com
- www.greenshopping.com
- www.greenhotels.com

If you're shopping by mail order catalog, remember to cancel the ones you don't need.

Did you know if each household canceled 10 mail-order catalogs it would reduce trash by 3.5 pounds per year? If everybody did this, the stack of canceled catalogs would be 2,000 miles high!

Shop Right... Shop Light

- When buying gifts you will send by mail, pick items that are easy to ship and won't require excess packaging.
- Reuse packing cartons and shipping materials such as peanuts, wood shavings, shredded newspaper and bubble wrap.
- Drop off extra packing peanuts at local private mailing centers. Call the Plastic Loosefill Council's Peanut Hotline at 1-800-828-2214 for the names of local businesses that reuse them. Stores often offer discounts for returning packing materials like cartons and boxes.

Holiday Appliance Check

How to Check Your Oven Temperature

If you are worried about your oven not properly heating, you can quickly check it yourself. Buy an oven thermometer and place it in the oven. Set the oven thermostat to 350° F. The oven should heat to between 325° F and 375° F. In most cases it is considered acceptable if the actual temperature is within 25° F of the set temperature. It is often possible to adjust the thermostat knob or to recalibrate the electronic range control if the oven is not reaching the right temperature.

Clean Filters Make for a More Efficient Dishwasher

Filters protect the pump and motor seals. Many dishwashers have a filter located under the spray arm, near the bottom of the appliance. The filter can get clogged with sediment from hard water, food residue, or even detergent build-up. It is important to check the condition of the filter to make sure it is intact, has no holes in the screen and is free of debris. If the filter has been damaged you can purchase an inexpensive replacement.

Say Goodbye to a Smelly Garbage Disposer

If your kitchen doesn't smell its best, check your garbage disposer. Food particles easily collect inside the disposer blades. The fact that you frequently run water through your disposer isn't enough to prevent this collection of food debris. Freshen up a disposer by grinding half a lemon or lime.



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18110 Midvale Ave N.
 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.

TURKEY 101 from the Butterball Turkey Talk-Line® Experts

The home economists and experts at the Butterball Turkey Talk-Line will be available starting November 1, 2007 to answer all your Thanksgiving questions. Visit www.Butterball.com for great regional recipes, tips, how-to videos and turkey calculators.

No time to thaw? Try thawing more quickly by submerging the turkey in cold water. Leave the bird in the wrapper, place it in a tub or sink of cold tap water, breast down and allow 30 minutes of thaw time for every pound of turkey.

Understanding the Turkey Label

You can tell the temperature at which a bird was held by reading "fresh," "hard chilled", or "frozen" on the label. (What has been labeled "fresh" might better fit your definition of frozen.)

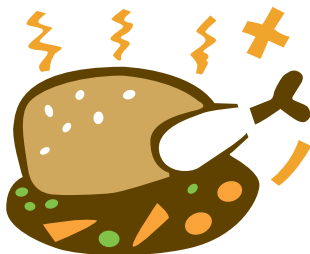
Fresh: This means the bird was never chilled below 26° F.

Hard Chilled or Refrigerated or Deep Chilled, or Not Previously Frozen: If one of

these terms is used it means the temperature of the bird ranged between 0° F to 25° F.

Frozen: The turkey has been maintained at or below 0° F.

About the only way to take home a truly fresh turkey—above 32° F (0° C)—is to buy a freshly slaughtered one from a farm or live bird market.



Turkey Trivia

- The turkey industry grosses over \$1 billion a year.
- The average American consumes over 15 pounds of turkey per year.
- Americans consume over 675 million pounds of turkey on Thanksgiving Day. Turkey, like poultry, is lower in cholesterol than beef and many other meats. The dark meat (thigh, legs,) contains more fat and cholesterol than white meat. So, that's why dark meat tastes so good!

MAKE-AHEAD MASHED POTATOES

- 15 medium (5 pounds) potatoes, peeled and quartered
- 6 oz. cream cheese, room temperature
- 1 cup sour cream
- 2 teaspoons onion powder
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 2 egg whites, slightly beaten
- 1 tablespoon butter or margarine

Spray a large casserole dish with vegetable-oil. In a large pot of boiling water over medium-high heat, cook potatoes until tender when pierced with a fork; remove from heat and drain. Mash potatoes until smooth. Add cream cheese, sour cream, onion powder, salt, pepper, and egg whites; blend well. Dot with butter or margarine. Cool, cover, and refrigerate.

Preheat oven to 350° F. Take potatoes out of the refrigerator 30 minutes before baking. Bake, covered, 40 minutes or until steaming hot in center. Remove from oven and serve. Makes 12 to 25 servings.