

Over the Fence

NEWS FROM YOUR REAL ESTATE PROFESSIONAL...

Fireside Homes



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"From Bierhaus To Your House"

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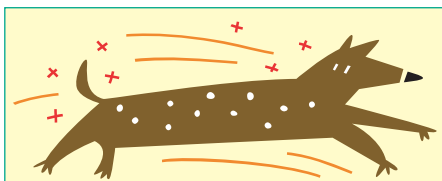
Have a Green Halloween!

- Make your own costume using recycled materials, clothes from second-hand stores or items you already have around the house.
- Donate old Halloween costumes to charities or to friends for reuse.
- Buy an organically grown pumpkin for your Jack-o'-lantern. After the holidays, toss old Jack into the yard for the birds and squirrels, or add him to the compost pile.
- Don't throw away those pumpkin seeds! Roast them in the oven for a tasty seasonal treat or put them out for the birds and other wildlife.
- Consider using a battery-operated flashing light made for Jack-o'-lanterns instead of a candle. These lights are readily available at grocery and department stores and are safer than candles because they reduce the risk of fire. They create an effect that looks just like a flickering candle. If you use one of these lights, put rechargeable batteries in it.
- Use cloth bags to collect treats and reuse them after the holidays as shopping bags or, use a reusable bucket to collect your treats.
- Use rechargeable batteries in the flashlight you carry with you for trick-or-treating (You should always have a flashlight to help you see at night. A light

also makes you more visible to people driving cars at night.)

- If you're planning a Halloween party, use non-disposable items. For example, use real plates, silverware, glasses, cloth napkins, etc.
- Purchase treats to pass out that have the least amount of packaging. Excessive packaging equals more waste.
- Don't litter with the wrappers from candy eaten along the trick-or-treating trail. Put those wrappers in your bag or your pocket and dispose of them properly when you get home.

Illinois Waste Management and Research Center



Protect Pets on Halloween from Noise and Strangers:

Trick or treaters can cause loud and excessive noise and frighten pets, so close them in a quiet room.

Even normally calm pets might overreact with many strangely-clad tricksters on the doorstep. Keep pets that are easily excitable or threatened by strangers from the front door so they cannot bite anyone or run into the street.

Keep pets on a shorter-than-normal leash if walking with your pet outside on Halloween. Again, scary and weird looking trick-or-treaters could provoke aggression in even the nicest pets.

Lighting Your Path: How to Light Outdoor Walkways

Why would you want to light a path to your front door? There are plenty of reasons!

First, outdoor lighting adds to the curb appeal and value of your home, according to top realtors.

Second, it improves safety for visitors or family by making it easy to see where they are walking.

Third, a well-lit walkway increases security for your home.



Celebrate Halloween by installing outdoor lighting today for both safety and aesthetics.

When it comes to outdoor lighting, remember two things:

Conserve energy

Use the newer compact fluorescent bulbs to save energy. They produce a brighter light and last a lot longer than regular incandescent bulbs. Timers are another way to save energy, as the lights will go off even if you forget to flip the switch.

Less is more

It can be easy to get carried away and overdo it in the lighting department. Make sure your safety and security needs are met, highlight a couple of key focal points and just use soft mood lighting elsewhere. No matter how beautiful your fixtures, too much light is annoying.



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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. 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.

PUMPKIN RAISIN MUFFINS

Ingredients:

- 1 cup fresh or canned pumpkin
- 3 ½ cups flour
- 1 cup sugar
- 2 eggs
- 1 ¼ cups 2% milk
- ¼ cup soft butter or margarine
- 1 cup raisins
- 4 teaspoons baking powder
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon salt

Preparation Directions:

Preheat oven to 400 degrees. Put muffin cups into muffin tins or grease the tins. Cream butter (or margarine) and sugar until fluffy. Beat in pumpkin and eggs. Dredge raisins in ½ cup of flour. Sift remaining flour and spices together. Pour milk into a mixing bowl. Mix in dry ingredients by hand until just mixed. Stir in raisins. Spoon mix into paper cups in muffin tin. Bake at 400 degrees for 20–25 minutes. Serve pumpkin raisin muffins warm or cool. Spread on butter or margarine, if desired.

NO-BAKE 1 MINUTE PUMPKIN CHEESECAKE RECIPE

Ingredients:

- 2 graham cracker pie crusts
- 1–8oz package cream cheese-regular or fat free
- 1 can, 16oz. cream cheese ready made frosting(Duncan Hines-Pillsbury-Betty Crocker)
- 12oz. pumpkin puree
- ½ teaspoon all-spice...or to taste
- 1 teaspoon baking powder



Preparation Directions:

First blend in large bowl cream cheese and frosting-blend until very runny and creamy. Add in pumpkin and all spice—try not to pick!! Put runny/creamy cheese pumpkin filling in graham cracker crusts. Place immediately in fridge and give about an hour to chill. Cheese will become firm and ready to serve! Finishing touch-sprinkle cinnamon on top for taste and garnish!

PUMPKIN OATMEAL COOKIES

Ingredients:

- 1 cup canned pumpkin
- 1 cup sugar
- 1 ¾ cups rolled oats
- 1 egg (beaten)
- 1 ½ cups flour
- ¼ cup shortening
- 1 cup raisins or chopped nuts
- ½ teaspoon baking soda
- ¼ teaspoon nutmeg
- ¼ teaspoon cinnamon
- 1 teaspoon salt

Preparation Directions:

Preheat oven to 400 degrees. In a mixing bowl, stir together flour, sugar, baking soda, cinnamon, nutmeg and salt. Add and mix shortening. Stir until mixture is crumbly. Stir in egg, pumpkin, oats and raisins(or nuts). Drop teaspoonfuls of dough onto an ungreased cookie sheet. Bake fifteen minutes or until done.

