

# Over the Fence

NEWS FROM YOUR REAL ESTATE PROFESSIONAL...

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## Dreaming of Spring?

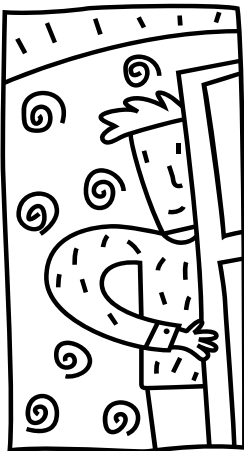
### Keep Home Improvements on Your Wish List

(ARA) A harsh winter may have many Americans dreaming spring. How will you celebrate a day of warm weather that signifies spring has arrived? Many people will devote the day to spring cleaning.

**Spring into action:** Not only will spring bring warmer temperatures and cleaning chores, but a likely wave of remodeling projects. According to research from Pella Windows & Doors, more than 61 percent of homeowners plan to make improvements to their current home, while only six percent said they would move into a home that doesn't require upgrades.

**Simple solutions:** To create a simple, beautiful space in your home, begin by taking a look around at rooms or items that have become dated or non-functional. Consider everything from your front door to your windows and window treatments.

**Enlighten your days:** Adding windows doesn't mean you'll be adding to your utility bill. With energy-efficient windows like Pella Designer Series wood windows or doors, which have window treatments (blinds or shades) included between panes of glass and offer superior energy efficient qualities, you'll save on monthly energy costs. For more information on Pella remodeling projects, visit [www.pella.com](http://www.pella.com) or call (888) 847-3552.



## Seek Safety When Purchasing Energy-efficient Home Appliances

(ARA) Have government or manufacturer rebate programs enticed you to purchase a new home appliance? Before purchasing, it's important to consider all your options before you make a final decision.

According to an October 2009 survey commissioned by Underwriters Laboratories (UL), a leading independent safety testing organization, one in four homeowners involved in purchasing decisions independently reported they are likely to buy a large household appliance in the new year because of cash back offers for purchasing an energy efficient appliance during 2010.

The following tips can be used to help assess whether your current appliances are safe and assist you to make smart decisions when purchasing new appliances:

- 1. Only use as intended:** Using appliances for activities other than what they are designed for can pose serious risks.
- 2. Trust your instincts:** If an appliance smells, sounds or functions strangely—be suspicious. This is a likely indicator to replace the problem appliance or at least have it inspected by a licensed technician.
- 3. Look for safety certification:** Safety certifications, such as the UL Mark, confirm a product has been tested and certified to meet the highest standard in safety.

For more tips on appliance safety, and 2010 state rebate programs, visit [www.UL.com/appliancesafety](http://www.UL.com/appliancesafety).



## Selling Your Home?

### Easy Improvements to Attract Buyers

(ARA) A spare bath is a great investment. Second only to kitchen remodels for recouping resale value, bathroom additions boast a 63.5 percent rate of return, according to Remodeling Magazine's 2008–2009 "Cost vs. Value" report. And when an up-flushing, macerating toilet—or "up toilet"—is used for the project, its comparatively low installed-cost makes a bathroom addition very affordable.

An up toilet can be installed virtually anywhere in the home. That's because this type of plumbing system operates above the floor, using small-diameter piping to pump waste and water up, not down, and into sewer or septic lines. As a consequence, there is no need for the mess and heavy expense of digging through flooring, especially the concrete variety in the basement.

Macerating technology is ideal for adding a bath in tight spots. The simple installation process drives the cost savings. Best of all, this type of home renovation reaps instant rewards, improving the quality of life now and paying dividends later.

Learn more about low-cost above-floor bathroom systems by visiting [www.saniflo.com](http://www.saniflo.com) or calling toll-free at (800) 571-8191.

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National Gardening Month				
National Pecan Month				
April 23rd–25th: National Pie Week				

**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.

## When You Garden, You Grow!

Every April communities, organizations, and individuals nationwide celebrate gardening during National Garden Month. Gardeners know, and research confirms, that nurturing plants is good for us: attitudes toward health and nutrition improve, kids perform better at school, and community spirit grows.

### Here Are Some Ways to Spread the Spirit of Gardening in Your Community:

- Organize or take part in a town beautification day.
- Visit your local farmers' market.
- Compliment a neighbor on his or her garden.
- Get together with neighbors to purchase compost and mulch in bulk quantities.
- Volunteer to plant and maintain a garden at your town library.



For more information visit: <http://www.nationalgardenmonth.org/>



### CLASSIC PUMPKIN PECAN PIE

This month we celebrate National Pecan Month and then on the 23-25th, we celebrate National Pie Week! We combined both celebrations to bring you the classic Pecan Pie Recipe.

#### Ingredients:

- 3 eggs, divided
- 1 cup canned solid pack pumpkin
- 1 cup sugar, divided
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/8 teaspoon ground cloves

- dash of salt
- 2/3 cup light or dark corn syrup
- 2 tablespoons melted butter
- 1 teaspoon vanilla
- 1 cup coarsely chopped pecans
- 1 prepared deep dish pie crust\*

#### Preparation:

Preheat oven to 350°.

\*If using a frozen pie crust, do not thaw; preheat a baking sheet in the oven and place the pie on the cookie sheet to bake.

In small bowl, combine one egg, pumpkin, 1/3 cup sugar, cinnamon, ginger, cloves, and salt. Spread in pie crust.

In medium bowl, beat remaining two eggs slightly. Stir in corn syrup and remaining 2/3 cup sugar, the butter and vanilla; stir until well blended. Stir in pecans. Carefully spoon over pumpkin mixture.

Bake 50 to 60 minutes or until filling is set around edge. Cool pie completely on wire rack.