



SUSAN JESS
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Between FRIENDS



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If you are selling or buying a home this summer, let me dazzle you with a real estate transaction beyond compare! Call today!



Thinking of selling your home? As an experienced real estate professional, I would like to point out the benefits of adding an Old Republic Home Warranty to your transaction. While the home is on the market, Seller's Coverage provides repair and replacement coverage for your home's systems and appliances. It keeps the home showing well during the listing period, which can result in a faster sale at a higher price. At close, the Buyer's coverage seamlessly takes effect, protecting the buyer against potential unknown after-sale problems. Last, but not least, the home warranty provides budget protection from the high cost of home repair and peace of mind for both the home seller and home buyer.

Call me today for more information on the value of an **Old Republic Home Warranty.**

I provide my clients with accurate and timely information throughout the home sale transaction. Please recommend me to family and friends who want the same thorough service.



Health & Safety

Avoid Food-borne Bugs

Harmful bacteria can multiply in improperly cooked or stored food, resulting in food-borne illness (commonly called food poisoning). Follow these tips from the USDA to keep food safe:

- When grocery shopping, make the meat and poultry section your last stop, and put the packaged meat into plastic bags to guard against cross-contamination of other items in your cart. Once home, immediately freeze meats that won't be used in 1 or 2 days, and use the refrigerator for slow, safe thawing.
- Always wash your hands with warm, soapy water before and after preparing food. Clean utensils and cutting surfaces to avoid contamination from raw meat to other foods.
- When barbecuing, don't return cooked meat to a dish that held the raw meat – bacteria in the raw meat juices could contaminate safely cooked food.
- Cook food to a safe minimum internal temperature to kill harmful bacteria. Hamburgers should reach 160° F and poultry should reach 165° F. NEVER partially grill meat or poultry and finish cooking later.
- Keep hot foods hot and cold foods cold until you are ready to eat them. Move leftovers to the refrigerator or an ice chest right away. Discard any food left out for more than 2 hours (1 hour if temperatures are above 90° F).



Helpful Hints

New Uses for Old Newspapers

Do you feel guilty about sending your old newspapers to the landfill? Don't despair; here are some creative ways to repurpose that old news!

- **Deodorize plastic food containers.** Put crumpled newspaper into a container or lunch box and keep it tightly closed for a day or two.
- **Ripen tomatoes.** Wrap the tomatoes individually in a sheet of newspaper and leave them on the kitchen counter to speed up the ripening process.
- **Dry shoes after wearing.** Crumpled newspaper placed in shoes will absorb excess moisture and smelly shoe odor.
- **Wrap gifts.** Use the wedding and engagement section for a wedding gift, or the comics to wrap a child's gift.
- **Eliminate garbage can odors.** Place several sheets of newspaper on the bottom of the can to keep odors at bay.
- **Keep the refrigerator vegetable drawer dry and odor free.** Line the bottom with newspaper to absorb extra moisture and extend the life of your veggies.



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Savor the Flavor

Red, White and Blue Potato Salad

5 c	boiled red potatoes with skins, quartered or cubed	1/4 tsp	prepared horseradish
1/2 c	celery, diced	1/2 tsp	celery salt
1 c	red onion, diced	1 tsp	salt
1/2 c	blue cheese, crumbled	1/8 tsp	pepper
1 c	mayonnaise	1/2 Tbsp	apple cider vinegar

Combine all ingredients and refrigerate for several hours before serving.

Note: use red, white and purple potatoes if you can find them in your grocery store!

Household Tips

Energy-Saving Tips

Looking for ways to reduce your utility bill and keep more of your hard-earned cash? Here are some tips to get you started:



- Lighten the load on your AC by installing ceiling fans to keep you cool. Ceiling fans typically use no more energy than a standard light bulb.
- Turn lights off in rooms that are not in use.
- Wash dishes and clothes only when you accumulate full loads to save energy and water.
- Clean the lint filter on the clothes dryer before each use to improve the air circulation.
- Control the amount of light you are using with dimmer switches, and use natural light whenever possible.
- Clean or replace the filter in your furnace or A/C every 30 days when in use.
- Save on hot water (and the energy to heat it) by reducing your shower time by 2 minutes.
- Power off your desktop computer and monitor at night.
- Go portable – a laptop computer uses up to 90% less energy than desktop models.
- Clean light fixtures regularly. Dirty light bulbs and fixtures emit up to 50% less light than clean ones.

Brain Teasers

Independence Day



1. When was the first official US flag design approved?
 - a. June 14, 1777
 - b. July 4, 1776
 - c. May 12, 1778
 - d. September 6, 1779
2. Who designed the US flag?
 - a. John Hancock
 - b. Betsy Ross
 - c. Francis Hopkinson
 - d. Thomas Jefferson
3. Which is not one of the original 13 colonies to declare war on Britain?
 - a. Georgia
 - b. Florida
 - c. New Jersey
 - d. Virginia
4. What was the significance of the Treaty of Paris signed in 1783?
 - a. It was also known as the Declaration of Independence
 - b. It caused the Boston Tea Party
 - c. It was a post-war trade agreement between Paris and the 13 colonies
 - d. Britain recognized the independence of the 13 colonies as the United States

ANSWERS: 1-a; 2-c; 3-b; 4-d