

Over the Fence

NEWS FROM YOUR REAL ESTATE PROFESSIONAL...



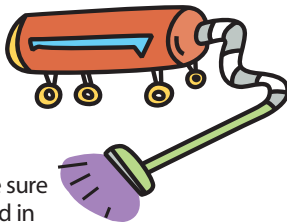
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Spring Cleaning Tips to Get You Started!

1. Organize your medicine cabinet. You should organize your medicine cabinet at least once a year to make sure that all of your medications are safe to use.
2. Replace batteries on all of your smoke and carbon monoxide detectors and make sure they are all in perfect working condition.
3. Flip and vacuum your mattress. Spring cleaning can be a time to clean and inspect your mattresses. Make sure they are clean and in no need of replacement or repairs.



4. Organize your garage. Chances are your garage is full of items being thrown in there over the last 12 months. Spring cleaning is a good time to get ready for a garage sale, throw away all broken and damaged items or donate items you no longer use to your local charity.

For full article visit: <http://www.dailyorganizedchaos.com/spring-cleaning-tips/>

Federal Tax Deadline Pushed 3 Days—Deadline is April 18

Taxpayers will have until Monday, April 18 to file their 2010 tax returns because Emancipation Day, a holiday observed in the District of Columbia, falls this year on Friday, April 15. By law, District of Columbia holidays impact tax deadlines in the same way that federal holidays do. Taxpayers requesting an extension will have until Oct. 17 to file their 2010 tax returns.

Home Safety Council Poison Prevention Tips

Poison Control Center
 National Toll Free Number:
 1-800-222-1222

Be Prepared

- Call 9-1-1 if someone won't wake up, is having trouble breathing or is having seizures.
- If the person seems okay, but you think they may have taken poison, call 1-800-222-1222.
- Have a carbon monoxide (CO) detector near the bedrooms. This will tell you if the CO level is too high.

Protect Young Children

- Take all medicines and medical supplies out of purses, pockets and drawers. Put them in a cabinet with a child safety lock.
- Store all dangerous products away from food and drinks.
- Have child safety caps on all chemicals, medications and cleaning products.
- Keep medicines and cleaning products in their original containers with the original labels intact.

In the Bathroom

- Lock all medicine away.
- Do not put medicines in the sink or toilet. They can poison our water and make people and animals sick. Call your City or County Health Department. Ask if there is a place to take old medicines.

In the Garage/Storage Areas

- Keep products in their original containers.
- Store them where children cannot reach them; use locks on cabinets.
- Close the lid and put away dangerous products after using them.
- Clean up spills as soon as they happen.



Courtesy of: homesafetycouncil.org/SafetyGuide/sg_poison_w001.asp



May your blessings outnumber

The shamrocks that grow,

And may trouble avoid you

Wherever you go.—Irish Blessing

MARCH

American Red Cross Month

March 13: Spring ahead! Daylight Saving Time (DST) begins (except Arizona and Hawaii) at 2:00 a.m. local time in the U.S. Turn clocks ahead one hour.

March 17: St. Patrick's Day

March 20: Spring begins

March 20–26: National Poison Prevention Week





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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.

March is American Red Cross Month

The American Red Cross (ARC) shelters, feeds and provides emotional support to victims of disasters; supplies nearly half of the nation’s blood; teaches lifesaving skills; provides international humanitarian aid; and supports military members and their families. The Red Cross is a charitable organization—not a government agency—and depends on volunteers and the generosity of the American public to perform its mission.

- 200 times a day, ARC volunteers help a family who has lost everything in a house fire or other disaster.
- 475 times a day, the ARC connects deployed service members with their families.
- 21,000 times a day, a patient receives blood through the ARC blood program.
- 43,000 times a day, someone receives life-saving ARC health, safety and preparedness training.

For more information, please visit www.redcross.org or join our blog at <http://blog.redcross.org>.

BAKED PORK SPRING ROLLS

Ingredients

- 1/2 pound ground pork
- 1 cup finely shredded cabbage
- 1/4 cup finely shredded carrot
- 2 green onions, thinly sliced
- 2 tablespoons chopped fresh cilantro
- 1/2 teaspoon sesame oil
- 1/2 tablespoon oyster sauce
- 2 teaspoons grated fresh ginger root
- 1-1/2 teaspoons minced garlic
- 1 teaspoon chili sauce
- 1 tablespoon corn starch
- 1 tablespoon water
- 12 (7 inch square) spring roll wrappers
- 4 teaspoons vegetable oil

Directions

1. Preheat oven to 425° F.
2. Place pork in a medium saucepan. Cook over medium high heat until evenly brown. Remove from heat and drain.
3. In a medium bowl, mix together pork, cabbage, carrot, green onions, cilantro, sesame oil, oyster sauce, ginger, garlic and chili sauce.
4. Mix corn starch and water in a small bowl.
5. Place approximately 1 tablespoon of the pork mixture in the center of spring roll wrappers. Roll wrappers around the mixture, folding edges inward to close. Moisten fingers in the corn starch and water mixture, and brush wrapper seams to seal.
6. Arrange spring rolls in a single layer on a medium baking sheet. Brush with vegetable oil. Bake in the preheated oven 20 minutes, until hot and lightly browned. For crispier spring rolls, turn after 10 minutes.



Courtesy of All Recipes: <http://allrecipes.com/Recipe/baked-pork-spring-rolls/Detail.aspx>