

Over the Fence

NEWS FROM YOUR REAL ESTATE PROFESSIONAL...



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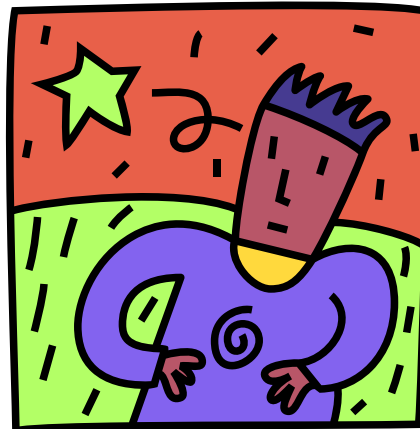


Go Green This Christmas

'Tis the season to recycle so why not give the environment the best present of all this Christmas and put your waste to good use?

Easy ways to enjoy a greener Christmas:

- When shopping take a reusable bag and say no to plastic ones.
- Check the packaging. For example buy drinks in bigger bottles as they generate less waste.
- Stick with tradition and put presents in a stocking that can be reused.
- For toys and electrical gadgets buy rechargeable batteries—for every 500 charges you'll save 499 batteries being thrown away.
- Cardboard from bulky present packaging can be recycled.
- Got new glad rags for Christmas? Why not donate old clothing you no longer wear to charity?
- Recycle wrapping paper from Christmas morning as well as Christmas cards.
- When it's time to take your real tree down remember to chop it up and place it in on your curb, ready for recycling.
- Don't forget you can also take any extra waste or recycling to your nearest household waste recycling center which will be happy to take it off your hands.



'Tis the Season for Safety

(ARA) During the holiday hustle and bustle, people often overlook simple safety precautions. No matter where you're decorating or what you're buying, it is important to remember some important safety tips.

CSA International, a global certification and testing organization, recommends that you follow these smart shopping tips, as well as indoor and outdoor decorating safety guidelines, to help ensure everyone has a safe holiday season:

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DECEMBER

December 7: National Pearl Harbor Remembrance Day

December 12: Poinsettia Day—celebrate by giving one a away!

December 24: Christmas Eve

December 25: Christmas

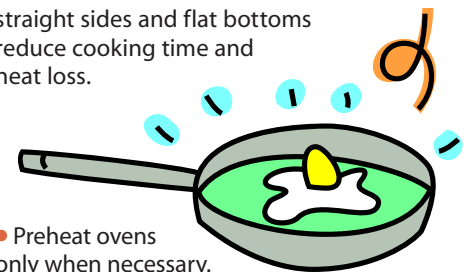
December 26: Boxing Day

December 31: New Year's Eve



Holiday Energy Saving Tips for the Oven/Range

- Cook with the right size pot on the right size burner. Energy is lost up the sides of a small pot on a large burner and adds unnecessary heat to the kitchen.
- Open the oven door as little as possible. Your oven loses 25 to 50° F each time you open the door, making it work harder to maintain its temperature.
- Cover pans to reduce the cooking time and amount of heat needed.
- If you cook with electricity, turn the stovetop burners and oven off several minutes before the allotted cooking time.
- Use smaller appliances such as crock pots, toaster ovens and electric skillets whenever possible to save energy.
- Try to do most of your cooking in the microwave or on top of the range instead of in the oven.
- You can lower your oven temperature by 25°F when baking with glass or ceramic dishes.
- Cook with aluminum or copper bottom pans for even heat conduction. Pans with straight sides and flat bottoms reduce cooking time and heat loss.



- Preheat ovens only when necessary. Unless you're baking breads or pastries, you may not need to preheat the oven at all.
- Keep range-top burner and reflectors clean; they will reflect the heat better and save energy.



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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.

Holiday Safety CONTINUED FROM FRONT PAGE

Indoors

- Inspect lights each year and discard those that are frayed or broken.
- Never tack or staple lights or extension cords to any surface.
- Never run electrical cords through doorways or under carpets and rugs.

Outdoors

- Before working with outdoor wiring, turn off the electricity and unplug connection.
- Ensure that lights are certified for outdoor use.
- When hanging lights outdoors, keep electrical connectors above ground, out of water and away from metal gutters.

Avoid counterfeit products

Purchasing electric toys, appliances, power tools, consumer electronics and other gifts without seeing them or knowing the source can expose you to counterfeit products. All electronic purchases should have a certification mark on the product and the package from an accredited certification organization, such as CSA International.

For a fun and interactive Web site on holiday safety that the whole family can enjoy, visit CSAHoliday.com.

HOLIDAY BRIE EN CROUTE

From Campbell’s Kitchen

- 1/2 package Pepperidge Farm® Puff Pastry Sheets
- 1 egg
- 1 tablespoon water
- 1/2 cup apricot preserves or raspberry jam
- 1/3 cup dried cranberry, softened*
- 1/4 cup toasted sliced almonds
- 1 (13.2 ounce) round Brie cheese
- 1 (26 ounce) package Pepperidge Farm® Entertaining Cracker Quartet Collection

Thaw pastry sheet at room temperature 30 minutes. Preheat oven to 400 ° F. Mix egg and water. Unfold pastry sheet on lightly floured surface. Roll into 14 inch square. Cut off corners to make a circle. Spread preserves to within 1 inch of pastry edge. Sprinkle cranberries and almonds over preserves. Top with cheese. Brush edge of circle with egg mixture. Fold two opposite sides over cheese. Trim remaining two sides to 2 inch from edge of cheese. Fold these

two sides onto the round. Press edges to seal. Place seam-side down on baking sheet. Decorate top with pastry scraps if desired. Brush with egg mixture. Bake 20 minutes or until golden. Let stand 1 hour. Serve with crackers.

*To soften cranberries, let stand 1 minute in 1/2 cup hot water. Drain and pat dry.

Tips for Thawing Pastry Sheets

Remove as many pastry sheets as needed (wrap unused sheets in plastic wrap or foil and return them to the freezer).

Quick thaw: Separate the pastry sheets, covering each one with a piece of plastic wrap. Thaw the sheets at room temperature about 30 minutes.

Refrigerator thaw: Sheets placed in the refrigerator will be ready to use in about four hours and can be held up to two days. A whole package thaws in about six hours. This method is preferred by chefs because the sheets are completely and evenly thawed.

For more helpful tips on using puff pastry visit: www.puffpastry.com/usagetips.aspx