

Over the Fence

NEWS FROM YOUR REAL ESTATE PROFESSIONAL...



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Trick-or-Treating?

- S** Swords, knives, and similar costume accessories should be short, soft, and flexible.
- A** Avoid trick-or-treating alone. Walk in groups or with a trusted adult.
- F** Fasten reflective tape to costumes and bags to help drivers see you.
- E** Examine all treats for choking hazards and tampering before eating them.
- H** Hold a flashlight while trick-or-treating to help you see and others see you.
- A** Always test make-up in a small area first. Remove it before bedtime to prevent skin and eye irritation.
- L** Look both ways before crossing the street. Use established crosswalks wherever possible.
- L** Lower your risk for serious eye injury by not wearing decorative contact lenses.
- O** Only walk on sidewalks or on the far edge of the road facing traffic to stay safe.
- W** Wear well-fitting masks, costumes, and shoes to avoid blocked vision, trips, and falls.
- E** Eat only factory-wrapped treats. Avoid eating homemade treats unless you know the cook well.
- E** Enter homes only if you're with a trusted adult. Otherwise, stay outside.
- N** Never walk near lit candles or luminaries. Be sure to wear flame-resistant costumes.

www.cdc.gov/family/halloween/

October is National Window Covering Safety Month—Kids...Cords... Caution

The Window Covering Safety Council is urging parents and caregivers to make the right choice and only use cordless window products in young children's bedrooms and sleeping areas. Owners and renters should replace all window coverings in the home made before 2001 with today's safer products.

Always Follow These Basic Window-cord Safety Rules:

1. Install only cordless window coverings in young children's bedrooms and sleeping areas.
2. Move all cribs, beds, furniture and toys away from windows and window cords, preferably to another wall.
3. Keep all window pull cords and inner lift cords out of the reach of children.
4. Lock cords into position whenever horizontal blinds or shades are lowered, including when they come to rest on a windowsill.

www.windowcoverings.org/safetymonth_index.html

OCTOBER

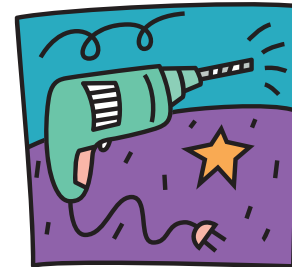
Monday, October 11—Columbus Day is a Federal Holiday

October 31—Halloween

What do you get when you take the circumference of your jack-o-lantern and divide it by its diameter?



Pumpkin Pi



Did You Know that October is National Kitchen and Bath Month?

Kitchen, Bath Renovations Remain Tops, but Go Lean and Green

(ARA) – When it comes to adding value and enjoyment to your home, kitchen and bath remodels still remain tops, remodeling and real estate experts say. But how people remodel is changing. High-end renovations, costing tens of thousands of dollars, are dwindling, replaced by upgrades that provide homeowners with the most return for the least investment.

Installing a skylight is one cost-effective, energy-efficient upgrade that's becoming increasingly popular for kitchens and baths. Kitchens and baths are logical candidates for natural lighting and passive ventilation upgrades. Along with laundry rooms, they tend to have higher moisture and humidity levels than other rooms in the home, making them among the most popular locations for venting skylights.

Another kitchen- and bath-specific issue that skylights help address is the need for privacy. Skylights admit light from above, but prevent anyone on the outside seeing into rooms where you want privacy.

For skylight selection or installation information, visit veluxusa.com.



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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.

Is Going Green Worth It?

(ARA) - You hear stories about your ultra-conscientious neighbors trading their old energy-devouring water heaters and HVAC units for the new energy-efficient models, putting up solar panels and installing the dual flush toilets. Suddenly your effort to cycle out incandescent light bulbs starts to feel trivial and you wonder, if you are more confined by budget than your earth-friendly neighbors, is going green worth it?

The trick is figuring out what works for you and your lifestyle, according to



Mark Lewison, academic director of the Interior Design Department at The Art Institute of California, Hollywood. "Find an improvement that makes sense for your bottom line and then look for green options in that area of improvement."

Adding insulation, opting for paints free of volatile organic compounds, and simply unplugging electronics and appliances when you're not using them are all easy, cost-effective ways to conserve energy and improve your environment.

MOIST CARAMEL APPLE CAKE



Ingredients:

- 1 pkg. (2-layer size) yellow cake mix
- 1 pkg. (3.4 oz.) JELL-O Vanilla or French Vanilla Flavor Instant Pudding
- 1 cup water
- 4 eggs
- 1/3 cup oil
- 3 Granny Smith apples (1 lb.), peeled, coarsely chopped
- 20 KRAFT Caramels
- 3 Tbsp. milk

HEAT oven to 350°F

GREASE and flour 12-cup fluted tube pan or 10-inch tube pan. Beat first 5 ingredients in large bowl with mixer on low speed until blended. Beat on high speed 2 min. Stir in apples. Pour into prepared pan.

BAKE 50 min. to 1 hour or until toothpick inserted near center comes out clean. Cool cake in pan 15 min. Loosen cake from side of pan; invert onto wire rack. Gently remove pan. Cool cake completely. Transfer to plate.

MICROWAVE caramels and milk in microwaveable bowl on HIGH 1-1/2 min., stirring every 30 sec. until blended. Cool 10 min. or until slightly thickened. Drizzle over cake.

Kraft Kitchens Tips:

1. Do not use cake mix with pudding in the mix. To avoid soggy cake, drizzle caramel sauce over cake just before serving.
2. Try grating the apples rather than dicing and adding a tsp of both cinnamon and nutmeg to the batter before baking for additional flavor.

Courtesy of Kraft Foods