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## Tips to Get Your Home Thanksgiving-Ready

by [homewarranty.com](http://homewarranty.com)

Thanksgiving is the perfect holiday to gather with friends and family. It's also the perfect time to stress about your home. Get a jump on some tasks early so you can relax and enjoy the time spent with guests.

Our first tip is to relax. Focus only on the rooms your guest will be using. Your guests are there to see friends and family. Don't stress about making your entire house perfect. Doors close for a good reason.

### The Kitchen

Get your kitchen organized and clean. Skip deep cleaning the floor until after Thanksgiving foot traffic has subsided.

- Check your appliances, especially your oven, to make sure it's operating properly before you need it. Do a temperature test on your oven, and make sure it's clean and ready to do some work on Thanksgiving Day.
- Clean out your pantry before you get into any major holiday cooking. Throw out expired food, and take stock of what you have and what you need.
- Confirm you have sufficient place settings and serving dishes.
- Toss old food from your fridge and make room on your shelves for food preparation and storage - and the inevitable leftovers.
- Collect as many cooking materials and ingredients as you can during the week before Thanksgiving.

### The Bathroom

Use a glass cleaner to clean the mirrors, sinks, and counter tops in your bathroom.

Stock your bathroom with extra rolls of toilet paper. Make sure you have a supply of clean hand towels available for guests.

If you have a sump pump, make sure it's working properly.

### Closets

Guests bring coats and purses. Take time to clear out some room in your hall closet. Hall closets are easy to over stuff over time, so fill a bag and donate coats your family no longer uses.

### Decorate

You don't have to spend much to bring a Thanksgiving vibe into your home.

- Hang an autumnal wreath on your door.
- Collect pine cones and acorns to create a simple centerpiece.
- Fill bowls with fruit, like pomegranates, apples, or oranges, and accent with nuts in the shells for an easy and edible centerpiece.

### Outdoors

Check your walkways and sidewalks. Clear away gardening tools, supplies, toys, and bikes that may have gathered over the months. Keep decorations away from where guests may make their way to your front door.

If you have a deck or outdoor stairs, make sure its railings are secure and your guests will encounter no loose boards or nails along the way.

### Pet Safety

If you happen to have a dog or a cat, make arrangements for your pet to be comfortable and taken care of in a secure part of your home. Some pets love the action, but others are overwhelmed and need a place away from the commotion.

## November Calendar

Daylight Saving Ends - November 7

Veterans Day - November 11

Thanksgiving - November 25

November is Military Family Month

## Homeowner Tip:



### Take a Hard Look at Your Flooring

This month, take a walk around your floors. Be on the lookout for popped nails, loose boards, loose tiles, and springy spots on your floors. These can all be indications of joist trouble. Joists, whether constructed of wood, steel, or reinforced concrete, are basic support in building construction. Cracked or broken joists should be repaired as soon as possible to maintain the integrity of your floors.

## Show That Clogged Shower Drain Who's Boss

The holidays bring food, fun, and overnight guests. This is no time for plumbing problems. Here are three classic solutions to show that clogged shower drain who's boss.

**1. Boiling Water Trick** - (for metal pipes only, not PVC) Bring a large pot or tea kettle to boiling. Pour the boiling water directly into the clogged drain a little at a time to dissolve the gunk that's preventing your drain from flowing.

**2. Make Your Own Solution** - Mix 1/3 cup of baking soda with 1/3 cup of vinegar in a heat-resistant measuring cup.

• As it begins to fizz (which will be immediate), pour the solution directly into the clogged drain. Let it sit for one hour, then turn on the

faucet and let it run to help flush the pipes.

**3. The Old Coat Hanger Trick** - You will need rubber gloves, a screwdriver, a wire coat hanger, and a strong stomach for this one.

• Wear rubber gloves and unscrew, or pry off the shower drain cover.

• Straighten out a wire hanger, but keep the tiny "hook" on the end.

• Feed the wire down the drain to pull out any gunk and debris that is causing the clog.

• After you're done, pour boiling water into the drain and replace the drain cover.

For full article visit: [bobvila.com](http://bobvila.com)



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## Switch Up Your Thanksgiving Leftovers With a Turkey Spinach Frittata

We all agree a turkey sandwich still reigns "King of the Thanksgiving Leftovers," but there are other options. Here's a rustic frittata that will make a quick, light dinner or a hearty breakfast.

### Ingredients

- 6 eggs
- 1/2 cup shredded mozzarella cheese
- salt and pepper to taste
- 1 tablespoon butter
- 3 cups fresh spinach
- 1 cup diced leftover cooked turkey breast
- 1 clove garlic, minced
- Sour cream or thick yogurt, optional

### Directions

- Preheat oven to broil setting.
- In a medium-size bowl, whisk together eggs, shredded mozzarella, salt, and pepper; set aside.
- Heat a 12-inch non-stick, oven-safe pan over medium-high heat. Add butter to pan and melt.
- Add spinach and cook for 1 minute; add in the turkey and garlic.
- Cook for 3 minutes, or until heated through.
- Pour in the egg mixture and cook for 5 minutes.
- Place pan into oven and broil for 4 minutes, until browned and fluffy.
- Remove and let cool for 5 minutes and serve topped with sour cream or plain yogurt.



Photo & recipe courtesy of: [diethood.com](http://diethood.com)