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Between FRIENDS

26 Years of Real Estate experience.

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Short on space for guests this holiday season? Call me—I'll help you find a new home with plenty of room for all your family and friends!



Thinking of selling your home? Consider adding an Old Republic home warranty to your transaction! Seller's coverage keeps your home showing well because it provides repair or replacement should any covered systems or appliances malfunction while it's on the market. At close, the warranty seamlessly rolls over into the buyer's plan, protecting the home buyer against potential issues after the sale. A home warranty offers budget protection from the high cost of home repairs and peace of mind for both the home seller and buyer!



You deserve the best home warranty coverage!



Visit www.orhp.com or talk to your real estate professional to learn more.

People Helping People

Know someone looking to buy or sell a home, but they don't know where to begin? Send them my way—we can discuss the fundamentals so they can move forward with confidence.



Health & Safety

Kitchen Safety for Holiday Cooking

As the holidays approach, the kitchen doubles as a gathering place for family and friends. Here are a few ways you can stay safe in the kitchen this holiday season.

- Check all the outlets in your home to ensure they're up to code. Upgrade kitchen outlets to a ground-fault circuit interrupter (GFCI).
- Install a smoke alarm in your kitchen. Test the alarms in your home monthly and replace the batteries annually.
- Have a fire extinguisher stored nearby. Contact your local fire department to learn about training options if you don't know how to use one.
- Sharpen your knives regularly to avoid injury while preparing food.
- Avoid grease buildup by cleaning cooking surfaces often. Clean your oven before and after extensive holiday baking.
- Keep children and pets at least three feet away from the cooking area of your kitchen.
- Always check to make sure your appliances are turned off before going to bed.



No matter the occasion, it's always a good idea to practice kitchen safety. You deserve peace of mind while cooking and spending time with the ones you care about the most.

Helpful Hints

Tips to Get You through the Holiday Blues

Do the pressures of the holidays have you feeling down? If so, you're not alone. It's common for people to have heightened feelings of stress during this time of year. Lift your spirits with these tips to help you through the holiday blues.

Get some sun: The amount of sunlight you get each day can affect your mood. Although weather can be a limiting factor, go for a walk outside the next time you see the sun shining.

Stay healthy: It's easy to indulge in delicious food or put off your workout routine during the holidays. Remember how good you feel when you're eating healthy and getting exercise!

Help out: There's nothing like helping others to pull you out of a slump. Many non-profit organizations need volunteers this time of year.

Try something new: You may have some traditions already in place. But what's stopping you from creating new traditions? New experiences can create lasting memories for years to come.



1 large head of cauliflower

1 tsp. garlic salt

2 ½ cups shredded cheddar cheese

4 oz. cream cheese

1 tsp. Dijon mustard

Salt and pepper to taste

Chop cauliflower into pieces the size of macaroni.

Bring large pot of water to a rolling boil. Add cauliflower and garlic salt to the pot. Reduce heat and simmer for five minutes or until tender.

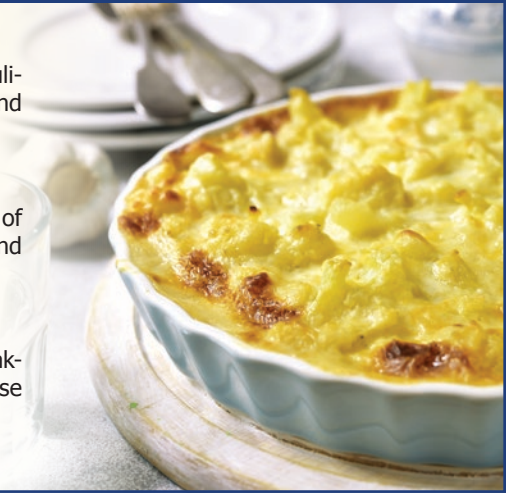
Drain cauliflower well and return to the pot.

Mix Dijon mustard, cream cheese, and 2 cups of cheddar cheese in with the cauliflower. Add salt and pepper to taste.

Stir until incorporated and the cheese is melted.

Pour the cauliflower and cheese mixture into a baking dish. Top with the remaining cheddar cheese and broil until the cheese is golden brown.

Serve immediately as a side or main dish.



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Household Tips

Declutter Your Home

Want to free yourself from clutter but feel overwhelmed thinking about it? Overcome the challenges of an untidy home with these four decluttering tips.

Have a plan. Know what you want to accomplish and make a list by category or room. Use the list to guide you through your tasks and check them off as you go.

Be honest with yourself. Decluttering requires taking an honest look at the items in question. Ask yourself if it has a function, purpose, or sentimental value. If you are keeping it for sentimental reasons, make sure it's something you can't live without.

Find space. If you decide to keep something, find a permanent home for it on a shelf, in a drawer, or in storage. If the item exceeds the space you have, consider if it's worth keeping around.

Sell it. Apps like Decluttr, Letgo, and Poshmark can help you sell your unwanted items. But if the items don't sell quickly, they'll continue to take up space in your home indefinitely. If you're serious about wanting to get rid of clutter, it may be worth it to donate or recycle instead.

