

# Over the Fence

NEWS FROM YOUR REAL ESTATE PROFESSIONAL...

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Creating family memories begins at home.

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## Make It Up in May with These Late Spring Maintenance Tips

- Check gutters, downspouts, and roof for leaks. Schedule roofing repair if needed.
- Check siding for winter damage. Schedule repair.
- If planning to paint exterior, start prep now. Call painter to schedule job.
- Clean fireplace or stove. Call to schedule chimney cleaning. Have chimney repointed if needed.
- Clean around AC compressor.
- Wash windows, then put in screens.
- Clear out debris from under decks or porches.
- Plant annuals. Make a hanging basket with annuals for porch or patio.
- Cut back any trees or branches that are touching the siding or roof.
- Clean and repair patio furniture.
- Check any outdoor play equipment for damage, then repair.



**MAY HOME WARRANTY TIP:** Keep your Pools/Spas/Hot Tubs working properly by maintaining a proper water level and chemical balance, and cleaning basket strainers regularly.

## Simple, Affordable Bathroom Makeover

- **Save the counter.** Does your bathroom counter top turn into a space for clutter? Try mounting some easy-to-install shelves where you can store your toothbrush, make-up, and other personal items that tend to take up precious counter space.
- **Curtain call.** A new, colorful shower curtain can bring new life to your bathroom. But since shower curtains easily accumulate mold, make sure to clean it regularly with a product proven to kill the mold spores.
- **Air it out.** After a hot shower or bath, open a window or turn on your bathroom exhaust fan to circulate the hot air. Mold and mildew can grow easily in moist, wet environments.
- **Hamper damper.** Are clothes strewn through your "loo?" Procure a medium-sized clothing hamper to help the whole family keep the bathroom floor free of socks, pants, shirts and more.

Courtesy of ARA Content



May 5th: Cinco de Mayo  
May 11th: Mother's Day  
May 17th: Armed Forces Day  
May 26th: Memorial Day  
However you decide to celebrate this important day, be sure to stop and remember the men and women who fought to protect our freedom.



## May Gardening Tidbits

- For better blooms next year, resist the temptation to cut back your daffodils until they have almost completely died back.
- Purchase annuals without flowers so that you can enjoy the blooms longer. Choose shorter bushy plants because the larger ones are more established already and may not transplant as well.
- A dark green color is generally a good indicator of a strong healthy plant. (Make sure that they are not light colored or yellowing. Nor should they have brown patches)
- When planting your annuals, loosen up the roots a bit before planting to stimulate stronger growth.



From the site: <http://gardeningtips.org/May/>

## BBQ Tips: Getting Your Grill Ready

Most barbecue manufacturers recommend that your BBQ be cleaned thoroughly at least once a year. This is on top of your usual cleaning after every use.

- Remove the grates and wash with hot soapy water.
- Wipe down the connections, lines and lid (inside and out) with hot soapy water.
- Remove old or dirty lava rocks and replace with new ones.
- Check the burner. If it looks good visually, light the BBQ and make sure it is supplying an even flame. If not, then replace it. Most burners only last about 2 seasons, depending on how often you use your BBQ.
- While the grates and lava rocks are out, clean up any grease or ash that may have accumulated on the bottom of the barbecue.
- Clean the venturi tubes that supply gas to the burner. Bugs, dirt and grease can clog them over the winter and prevent full gas supply from coming through. Check your owner's manual for the recommended cleaning technique for your grill.

<http://www.kraftrecipes.com/recipes/holidays-and-entertaining/entertaining/summer/bbq-recipes/bbq-tips/main.aspx>

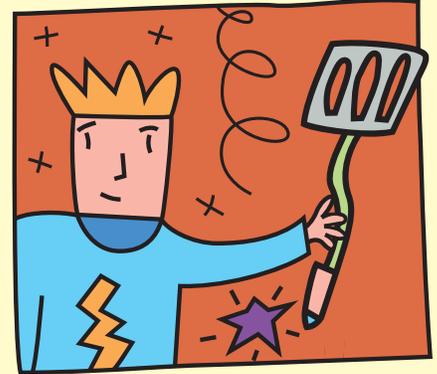
## GREEK TURKEY BURGERS

These delicious turkey burgers get their great flavor from traditional Greek flavors like mint, yogurt, feta, red onion, and cucumbers.

Yield: Makes 4 servings

### Ingredients

- 1 1/3 pounds ground turkey breast
  - 1 (4-oz.) package crumbled feta cheese
  - 1/4 cup finely chopped red onion
  - 1 teaspoon dried oregano
  - 1 teaspoon lemon zest
  - 1/2 teaspoon salt
  - Vegetable cooking spray
  - 1/2 cup grated English cucumber
  - 1 (6-oz.) container fat-free Greek yogurt
  - 1 tablespoon chopped fresh mint
  - 1/2 teaspoon salt
  - 4 hamburger buns, split and toasted
- Toppings: lettuce leaves, tomato slices, thinly sliced cucumber
- Garnish: pepperoncini salad peppers



### Preparation

1. Stir together first 6 ingredients. Shape mixture into 4 (1/2" thick) patties.
2. Heat a grill pan over medium-high heat. Coat grill pan with cooking spray. Add patties; cook 5 minutes on each side or until done.
3. Stir together cucumber, yogurt, mint, and 1/2 tsp. salt in a small bowl. Serve burgers on buns with cucumber sauce and desired toppings. Garnish, if desired.

**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.*

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