

# Over the Fence

NEWS FROM YOUR REAL ESTATE PROFESSIONAL...

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## Is Your Swimming Pool Ready for Summer?

*It's that time of year again!  
Follow the steps below to  
prepare your pool for  
splashing good times.*

**Clean the pool deck area:** Don't even think about removing the pool cover until debris left on the pool deck is swept clean. Use a hose and broom to remove debris.

**Remove and clean the pool cover:** Remove the pool cover from the pool and lay it out as much as possible on the pool deck. Use a mild detergent to scrub off any stuck-on dirt, then simply hose off the pool cover till clean.

**Inspect the pool shell:** Look for cracks in the pool plaster and around the waterline. You can choose to repair minor cracks yourself, but for more severe cracks, call a professional.

**Fill up with water:** Usually some water evaporates into the air while the pool is not in use. When it comes to filling the swimming pool, allow the water level to reach the middle of the pool tile.

**Pool tile cleaning:** Use this opportunity to remove any stains or scale from the pool tile with a household tile cleaner.

Continue preparing the pool water as necessary to make sure it's clean, sanitary and free of bacteria and algae. Run the pool filter for a good 24 hours or more to complete cleaning the pool and water.

*Jump in and ENJOY!!!*

For full article by Michelle Egan visit <http://www.adamspoolsac.com/blog/?p=40>



**MAY HOME WARRANTY TIP:** Clean microwave oven and removable glass shelves regularly because the food residue keeps reheating and can cause the glass shelves to break.



## Simple, Fun and Special Mother's Day Ideas

**BEAUTIFUL:** Tell her she is beautiful throughout the day!

**PICNIC:** Pack a picnic lunch the old school way.

**MAGAZINES with RIBBON:** Purchase her favorite magazines and wrap a pretty ribbon around the bunch.

**BASKET OF FUN NAIL POLISHES:** Purchase a bunch of cute nail polishes and arrange in a basket.

**DETAIL HER CAR with a LOVE NOTE:** Detail her car. When you are finished, put a love letter on the driver's seat.

**FRAMED PHOTO with STYLE:** Frame a photo of the children. Write a special memory of each child and tape it to the back of the frame.

For more ideas visit: <http://www.momma.com/2011/05/10-super-easy-budget-friendly-mothers-day-ideas/>

## Propane Check Tip

You can estimate how much gas you have left in your propane tank by heating up some water to a boil (you can do this in the microwave or inside). Make sure you have enough hot water to gently heat the SIDE of the propane tank in question. Tilting the tank on a bit of an angle, pour the hot water up and down the entire side of the tank from bottom to top.

The level of liquid propane inside can be determined by feeling the new temperature of the tank with your hand. Where your hot water has succeeded in heating the tank is where it's empty. Where the tank is noticeably cooler is where you have some remaining liquid propane.

If there is no noticeable difference you're probably all out.

<http://barbecuetricks.com/grill-gas-check/>



	<b>M</b>	<b>A</b>	<b>Y</b>	
<b>National Barbecue Month</b>				
<b>May 5th:</b> Cinco de Mayo				
<b>May 13th:</b> Mother's Day				
<b>May 19th:</b> Armed Forces Day				
<b>May 28th:</b> Memorial Day				



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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.

## BBQ Tips— Meat, Poultry and Fish

Summertime means grilling time—time with family and friends and time to enjoy delicious foods.

The American Heart Association wants you to keep these important tips in mind to help you grill “fat-sensibly” through the summer season.

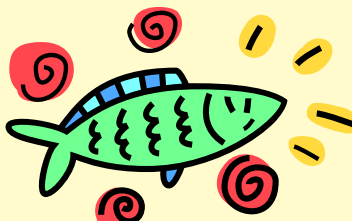
- Go for grilled fish more often. The healthiest types include salmon, trout and herring, which are high in heart-healthy omega-3 fatty acids.
- Buy chicken breasts—and remember to remove the skin before eating—instead of the fattier dark meat (legs and thighs). Or try grilling up chicken or turkey burgers using breast meat, and add diced onions for another layer of flavor.
- What cut of meat to buy? Choose “loin” and “round” cuts of red meat and pork. And buy “choice” or “select” grades of beef instead of “prime.” While these have the least amount of fat, don’t forget to trim the fat when you get home.
- Use a rack so the fat drips away from the food.

[http://www.heart.org/HEARTORG/GettingHealthy/NutritionCenter/HealthyCooking/Summer-Barbeque-Tips\\_UCM\\_303146\\_Article.jsp](http://www.heart.org/HEARTORG/GettingHealthy/NutritionCenter/HealthyCooking/Summer-Barbeque-Tips_UCM_303146_Article.jsp)

### GRILLED FISH TACOS

#### Ingredients

- 1/4 cup fresh lime juice, (juice of 2 limes)
- 1 Tbsp olive oil
- 1 Tbsp cumin powder
- 1 Tbsp chili powder
- 1/2 Tbsp oregano
- 1/2 tsp black pepper, freshly ground
- 1 1/2 pounds halibut steaks, (four steaks)
- 4 flour tortillas, 10-inch diameter
- 2 cups black beans
- 1 cup salsa
- 1 cup Monterey Jack cheese, shredded
- 16 oz. sour cream



#### Directions

In a large zip-lock plastic bag or dish with cover, combine lime juice, oil, cumin, chili powder, oregano and pepper; stir well. Add fish to lime marinade and refrigerate at least 30 minutes.

Prepare grill (medium-high heat) and oil the rack so fish will not stick. Place fish on the hot grill and cook 4–5 minutes per side or until fish flakes easily when tested with a fork.



While fish is cooking, wrap tortillas in foil and place on grill to heat.

Place black beans in a microwave-safe dish, cover and heat in the microwave.

When fish is done, place it in a dish and flake with a fork. Assemble tacos by spooning beans into the center of each tortilla, add flaked halibut and top with cheese and salsa.

Make a simple white sauce with sour cream and a bit of lime juice to taste.

<http://www.vitaminworld.com/pages/healthnotes.asp?Resource=%2Fassets%2Frecipe%2Ffish-tacos%2F--default>