



DOMINICK DINA
CHRISTIAN REALTY SAN
ANTONIO

Dominick@DominickDina.com
Tel: (210) 273-9082
Lic. #: 540730

Between FRIENDS

As the weather heats up, so does the real estate market! Are you curious about current market trends? Call me today for a free, insightful analysis.

Looking to buy a new home? Now is the time to make the move! Of course, investing in a new home is more than just a financial decision—the pride that comes with homeownership is truly priceless.

I recommend including an Old Republic Home Warranty Plan to all my clients, whether they're buying or selling. A home warranty helps protect your budget from unexpected repair or replacement costs caused by the breakdown of your home's heating, plumbing, electrical systems, and most built-in appliances—before, during, and after the sale. Optional coverage choices are available for buyers to custom-fit the warranty to the unique needs of their home.

OLD REPUBLIC HOME PROTECTION



Protect your budget against the high cost to repair or replace home systems and appliances.

People Helping People™



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

Know anyone in the market for a new home? Send them my way! I have the experience and expertise to guide your family and friends through their next real estate transaction.



Health & Safety Keep Your Cool

Heating and cooling accounts for about 50% of the utility costs in a typical American home, and having a clean heating and air conditioning unit ensures its efficiency. Keep your cool this summer! Perform pre-season HVAC maintenance *before* the heat arrives to ensure optimal performance on the hottest days.



- Inspect the area around the unit and clear two feet of space for ideal air flow. Dust off leaves, grass, and pollen. Cut back vegetation and pull weeds.
- Replace air filters monthly during the summer.
- Set the thermostat to "cool" and wait to see if the air kicks on. If it doesn't, you may need to have your HVAC unit repaired or replaced.
- Inspect the condensation lines for clogs. Use a pipe snake or vacuum to flush the lines yourself, or call a specialist to do this for you.
- When in doubt, call a technician for a professional check-up. They can unclog the lines and clean the fan blades and other components inside the unit.
- Check your home for poorly insulated areas around windows, doors, and in the attic or basement. Seal these areas for more efficient cooling.
- Avoid placing heat-producing appliances/electronics near thermostats for an accurate temperature reading.

Real Estate Today

Organizational Apps for Taxes

Getting your taxes done can be a hassle, but manual data entry is a thing of the past! Organize your receipts, documents, and business expenses for tax season with the following apps.

Evernote—Create structured notebooks filled with digital documents, receipts, bills, and statements. You can also easily share your notebooks with your tax preparer without having to send files via email or snail mail.

Receipt Bank—Cut paper clutter with quick uploads that automatically sync your data with QuickBooks Online. Receipts can be submitted using the app, email, drag and drop upload, Dropbox, and more!



Shoboxed—Take organization a step further by categorizing your expenses based on your digital receipts, which you can download as an expense report. Each upload is reviewed by an actual human being to reduce the risk of error. You can even mail in piles of receipts, business cards, and other paper to be categorized and converted into digital data.

1 pound peas—thaw if frozen, cook until tender if fresh

1/2 cup tahini

2 Tbsp olive oil

1-2 garlic cloves, pressed

2 Tbsp lemon juice

1 tsp salt

Water, as needed to thin mixture

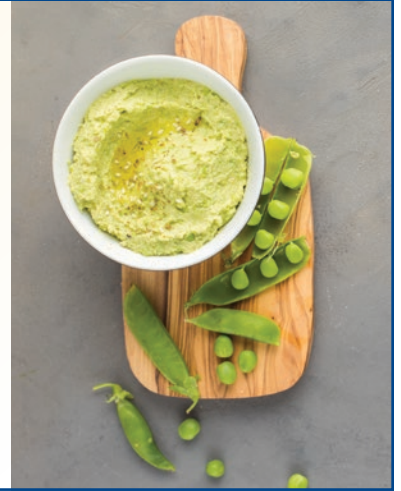
Mint leaves for garnish

Place peas, tahini, olive oil, garlic, lemon juice, and salt in a food processor. Blend until smooth.

Add water if hummus is too thick. Blend water 1 Tbsp at a time until desired texture is reached.

Transfer to a bowl and garnish with mint leaves.

Serve with pita chips or raw vegetables. It also makes a great spread for sandwiches!



Household Tips **Regrowing Food from Scraps**

Many vegetables and herbs that are considered staples in lots of dishes can be regrown from scraps. Here is a list of common ingredients that you can use once and grow on your kitchen counter forever!

Basil leaves will continue to grow in a glass of water. Place stems in the glass and set in a sunny spot. When the stems start to grow roots, transfer to pots of soil.

Romaine lettuce and **bok choy** are easy to regrow from cut stumps. Place the stumps in about half an inch of water, refilling as the water level recedes. When you see new leaves, transfer to pots of soil.

Scallions will regrow to full size in a little less than a week. When cutting scallions, leave about an inch above the bulb. Place the bulb in a glass with just enough water to cover them. Change the water every few days.

Garlic is too bitter to cook with once it starts to sprout, but you can continue to grow the sprouts in a glass with a little water. The bright green sprouts make a lovely garnish for salads, pastas, and more!

