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Between FRIENDS

Need more room to entertain guests this holiday season? Call me—I'll help you find the home of your dreams with all the space you need!



Are you in the market to sell your home? Close with confidence by adding an Old Republic home warranty to your transaction. Seller's Coverage protects your property in the event a major system or appliance fails and requires repair or replacement while it's on the market. At close, the warranty seamlessly rolls over to 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!

OLD REPUBLIC HOME PROTECTION

We keep your home systems and appliances running smoothly



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

Does the thought of buying or selling a home stress you out? Give me a call today and breathe a sigh of relief knowing you're working with a true real estate professional.



Health & Safety

Fire Extinguisher Safety

According to the National Fire Protection Association, more house fires occur during colder months than any other time of year. It's a good idea to equip your home with a fire extinguisher and knowing how to use it is equally important. Check out these tips to stay safe during a fire emergency.

- Use a portable fire extinguisher in situations where the fire is contained to a small area and not filling the home with smoke.
- Learn how to use the fire extinguisher by reading the instructions before a fire occurs.
- Children should not operate fire extinguishers. Work with your local fire department to arrange hands-on training for adults.
- Before using a fire extinguisher, call 9-1-1 and ensure everyone has evacuated the building.
- When operating an extinguisher, remember **PASS**:
Pull the pin – and secure the extinguisher with the nozzle pointed away from you.
Aim low – at the base of the fire.
Squeeze – the handle evenly and slowly.
Sweep – from side to side.



Fires can grow and spread quickly, so getting out of the home safely should be your number one priority in the event of a house fire. Always have a fire escape plan in place for every member of the household.

Real Estate Today

4 Ways to Give Back to Your Community

Supporting your community helps those in need and can enrich your life in many ways. Here are a few things you can do to give back.

Volunteer your time at a local food bank, homeless shelter, or senior center. Offer your assistance to a neighbor who needs help running errands or moving furniture.

Donate new, unwrapped toys for children. Many places accept toy donations, including police and fire departments, hospitals, daycare centers, and local charitable organizations.

Support charities you are passionate about. Participate in fundraisers and raise awareness for your cause.

Do something for the environment. Promote sustainable agriculture with a community garden or participate in a local trash and debris cleanup along roads or watersheds. Always do your part and recycle.

Regardless of how small you think your efforts may be, every little bit helps to make your community a better place. Besides, you never know what might bring a smile to someone's face.



Savor the Flavor

Honey-Balsamic Glazed Brussels Sprouts

2 Tbsp. extra virgin olive oil

1 lb. fresh Brussels sprouts, cleaned and halved

1/4 cup water

2 cloves garlic, minced

1 Tbsp. Dijon mustard

2 Tbsp. honey

1/2 cup balsamic vinegar

Sea salt

Freshly ground black pepper

Heat oil in a large skillet over medium heat. Lay Brussels sprouts cut side down in the oil and simmer until golden brown – do not stir! Carefully add 1/4 cup water. Cover and steam for three minutes, or until the sprouts are tender. If the skillet seems dry, add additional water one tablespoon at a time.

Transfer sprouts to a bowl or plate and set aside. Add garlic, Dijon mustard, honey, and balsamic vinegar to the pan. Simmer for six to eight minutes, or until the sauce thickens.

Add sprouts back to the skillet and coat with sauce. Cook for an additional two to three minutes. Season with salt and pepper. Serve immediately and enjoy!



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Household Tips: Give Your Closet a Makeover

If you're switching out your wardrobe, there's no better time than now to revamp your closet. The following tips can help you get organized and make getting dressed your favorite time of day!

Out with the old: Kick off your closet makeover by donating any gently used items you no longer wear. Bonus: decluttering your closet can also relieve stress!

In with the new: Apply paint or wallpaper to the back wall of your closet. It will add depth and liven up an otherwise boring space.

Organize it: Invest in storage items, such as shelf dividers, drawers, and shoe cubbies. Choose clear or neutral colors to let your style speak for itself.

Keep it the same: Categorize and keep like items together. Sort by color, occasion, and style.

Custom fashion: Unsure of what to wear for various events? Pin photos of your favorite pieces inside or near your closet. Have fun mixing and matching different clothing combinations.

Have fun with it: A much needed closet renovation can make getting dressed an exciting experience, which can set a positive tone for the rest of your day.

