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f you're thinking about buying or selling a home, it's time to spring into action! Call me today to discuss the current market trends.

ooking 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 new home.



Between FRIENDS

Health & Safety

Home Office Hazards to Avoid

orking from home has its perks, but did you know those comfy home offices can also pose technological and physical hazards, just like traditional workspaces? The Occupational Safety and Health Administration (OSHA) states that



even work-from-home employees are "responsible for complying with the OSH Act and with safety and health standards." Here are some tips to help you avoid potential home office hazards:

- **Workspace safety.** Sometimes it's nice to switch up your routine and set up your laptop in the kitchen or on the sofa for a change of scenery. But stretching your laptop charging cord to an outlet can pose a tripping hazard to individuals and also cause the equipment to fall and break.
- **Ergonomics** is another consideration of workspace safety. Keep your workstation arranged so your eyes, back, and arms are not strained.
- **Fire safety.** Overloaded electrical outlets can pose a fire risk. Ensure that all cords, plugs, panels, and receptors are in safe working condition. If you need more outlets, have them installed by an electrician rather than overload one outlet with too many cords.
- **Cyber safety.** Do not open emails from anyone you do not know or click on suspicious links. Hackers and malware can infiltrate your work computer, jeopardizing your company's security and implicating you in a potential security breach.

Helpful Hints

Take a Hike! Early Spring Hiking Tips

nce the temperatures start to climb this time of year, spring fever sets in and many of us are eager to head outside for some fresh air and sunshine. If you decide to take a hike in the early spring, consider these tips to keep you safe while you have fun.

Beware of late-season snow or ice. Even if the daytime temperatures feel balmy, overnight temps can still drop below freezing, resulting in icy patches on the hiking trail, especially in shaded areas.

Dress in layers. Even if it is chilly when you first hit the trail, once you get your blood pumping and the temperature starts climbing, you may need to remove some layers as you go. It's always better to bring too many layers of clothing than to have too few.

Remember the sunscreen. You can still get sunburned and damage your skin, even if it is overcast or chilly outside. Keeping some extra sunscreen in your hiking bag can help minimize the risk of sun damage while you enjoy the outdoors.

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Savor the Flavor

Pizza-stuffed Portobello Mushrooms

2 portobello mushrooms

1 cup fresh spinach leaves

¹/₂ cup jarred marinara sauce

2 cups shredded mozzarella cheese

1 tsp each dried oregano and thyme (optional)

8-10 cherry tomatoes, sliced

2 tsp. sliced black olives

Parmesan cheese, grated

2 basil leaves for garnish (optional)

Preheat oven to 400°F.

Remove stems and gills from the portobello mushrooms; place on a baking sheet stem side up. Mix herbs in marinara if desired.

Fill each mushroom evenly with spinach leaves, marinara sauce, and shredded mozzarella. Top with cherry tomatoes and olives.

Bake for 15 minutes. Remove from the oven and set the oven to broil.

Top mushrooms with Parmesan and return to oven for 3-4 minutes, watching closely to brown the cheese but not burn; remove from oven.

Chiffonade the basil and sprinkle on top of mushrooms. Serve with extra marinara if desired and enjoy!



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Household Tips: Appliance Maintenance Checklist

Proper routine maintenance is critical to extending the life of your home appliances. Taking just a few minutes here and there to clean and maintain common household appliances can add years to their lifespan.

- Freshen the fridge. Spills and expired food can leave the refrigerator sticky and smelly. Wipe it out regularly and discard old or expired items. Wash the door seals with warm soapy water, and consider adding some petroleum jelly to keep the seals working longer. Ice/water dispensers, drip trays, and ice buckets need to be cleaned regularly, and the water filter should be replaced twice a year.
- Maintain the washer. Consider leaving the washing machine door open after doing a load of laundry to promote air circulation and help prevent mold and mildew from accumulating. Be sure not to overload the washer with too many clothes or bulky bedding in one load—it can break essential components. Also, check the bellow (the rubber gasket on the door) periodically to ensure it is clean and functioning properly.
- **Don't forget the dryer.** Be sure to clean the exhaust vent at least once a year and clean the lint filter with each load to optimize your dryer's power. Forgetting to maintain your dryer can result in a fire, so consider setting a reminder on your phone to help you stay on top of it.



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