



REAL ESTATE, RATES & RECIPES FROM DEEDEE FLEMING



Your Real Estate Service Specialist



Happy Thanksgiving! It's time to count the year's blessings and give thanks for each of them. I have been blessed with another wonderful year and a new adventure in real estate. I would like to thank you for your love and support. For your encouragement and hopefully for referrals in the future. Part of my success will come from those referrals that you send my way. If you have any family, friends or acquaintances that may have real estate needs, please pass my name and number on to them or call me with their name and number. I will be honored to serve them the only way I know. By doing my very best.

Real Estate Tip

Historically, January is the very best time to list your home. So while you prepare for the holidays, think about preparing your house to sell. Use these few tips when preparing your home:

1. What are your needs in a home and do you have them?
2. Consult with Real Estate Consultant, (i.e. DeeDee) to determine the best market price for your house.
3. What will you need to do to prepare for the sale?

These and other tips are found on my website at http://agent.kw.com/DeeDee_Fleming. Feel free to use them as a tool to help in your decision to sell your current home and buy the home of your dreams. When you are ready to move forward, give me a call and together we can make the dream a reality. It will be an honor to serve you.

Mortgage Rates

Interest rates are at a historic low, as of today they average at 6% for a 30 yr fixed loan. There hasn't been a better time to purchase a new home, than now. Any mortgage professional will tell you that you want to pay as little interest as possible. Why not take advantage of this wonderful time and move up or move down into a home that will better fit your needs or perhaps purchase an investment home for the future. Let me help you find that home and my associates will put you in it.

Service with an Old-Fashioned Touch

Pumpkin Chocolate Chip Cookies

1 c. canned pumpkin	1/2 tsp. Salt
1 c. white sugar	1 tsp. Baking soda
1/2 c. oil	1 tsp. Milk
1 egg	1 TBS vanilla
2 c. flour	2 c. chocolate chips
2 tsp. Baking powder	1/2 c. chopped nuts (opt)
2 tsp. Ground cinnamon	

Directions:

1. Combine pumpkin, sugar, oil, and egg. In a separate bowl, stir together flour, baking powder, cinnamon, and salt. Dissolve the baking soda with the milk and stir in. Add flour mixture to pumpkin mixture and mix well
2. Add vanilla, chocolate chips and nuts.
3. Drop by spoonful on greased cookie sheet and bake at 350 degrees F (175 degrees C) for approximately 10 minutes or until lightly brown and firm. Best when served chilled.

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