



REAL ESTATE, RATES AND RECIPES



Your Real Estate Service Specialist

Autumn, Harvest & Fall

The cycle of sleeping and waking is a kind of death and rebirth, an end and a beginning. We see the same cycle in the changing of seasons, often associating spring with new life, summer with airiness, autumn with harvest, and winter with bitter cold.

“In 1596 Edmund Spenser’s *Faerie Queen* saluted the seasons through personification, portraying each season as a muse all dressed up in appropriate attire...Spenser’s autumn muse wore a wreath decorated ‘With eares of corne of every sort,’ and he held a sickle for reaping ‘ripened fruits the which the earth had yold [yielded].’ It seems that we have always regarded autumn as the season of plenty, during which all that has grown under the guiding hand of nature during the warm spring and summer months is finally ripe and ready for eating.” (The Merriam-Webster New Book of Word Histories) “Faule of the Leaf” is another name for the season which, by the early eighteenth century, was replaced by the simpler *fall*.

As fall approaches, as we lean further away from the sun, the nights are longer and the days grow cooler. It’s part of a cycle which reminds us of where we have come from and where we are going. So, it’s 11:30 at night, I turn off the televised local news, reflect on the day’s successes and disappointments. I prepare for bed with reading and meditation. It’s an end, but it’s also preparation for a new beginning. I awake at 6:30 a.m.– a new beginning– and I thank God for another day. This fall, make the most of your harvest by doing something today better than you did it yesterday.

Real Estate Tip
In the world of Real Estate, referrals are the name of the game. I would like to ask you all, that if you know or hear of someone who has a need to buy, sell or lease property, that you would refer them to me that I may assist them and provide them with my good, old-fashioned service.
Much Thanks!!!!



Service With an Old-Fashioned Touch

Snickers Surprises

- | | |
|----------------------------|---------------------------------|
| 2 sticks butter (softened) | 1 c. creamy peanut butter |
| 1 c. light brown sugar | 1 c. sugar |
| 2 eggs | 1 tsp. Vanilla |
| 3 1/2 c flour (sifted) | 1 tsp. Baking soda |
| 1/2 tsp salt | 1 pkg SNICKERS Brand miniatures |

- What to Do:**
1. Combine butter, peanut butter, & sugars using mixer on a medium or low speed until light & fluffy
 2. Slowly add eggs & vanilla until thoroughly combined. Then mix in flour, salt & baking soda.
 3. Cover & chill dough for 2-3 hours.
 4. Unwrap all the SNICKERS Brand miniatures.
 5. Remove dough from fridge. Divide into 1Tbls. Pieces & flatten.
 6. Place a SNICKERS mini in the center of dough .
 7. Form dough into ball around mini,
 8. Place on greased cookie sheet & bake at 300 degrees for 10-12 minutes.
 9. Let cookies cool on baking rake or wax paper.

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