



REAL ESTATE, RATES AND RECIPES

JANUARY 2004

Your Real Estate Service Specialist

If you thought about the people you know, I bet you could come up with a whole page of those who are good at what they do and whose expertise you can rely on in a time of need. And you probably enjoy telling your friends about them because we naturally like to share good news & good advice.



Service With an Old-Fashioned Touch

Here are a few of the professionals DeeDee and I know, and we regularly refer people to these trusted experts because we want their businesses to grow and we want to share our good experience with you:

- Loan Officers
- Mortgage Brokers & Bankers
- Financial Planners & Investment Consultants
- Beauticians & Haircutters
- Chiropractors
- Dentists
- Home Inspectors & Appraisers
- HVAC Professionals
- Pool Construction & Maintenance
- Landscapers
- Handymen
- Local & State Legislators
- Restaurateurs



We invite you to give us a call and see how our service measures up. We would be honored to be among the Realtors that you refer to, and we look forward to adding more of you to our referral list. We all need one another to succeed, and word of mouth referrals are one of the most effective ways to grow a business. Remember...*Together We Can Soar*

Mike's Chocolate Chip Cookies

This is a variation on a recipe taught to me by an old friend, with a few improvements of my own!

2-1/4 cups	flour	1 cup	butter, softened
1 tsp	baking soda	2 tsp	vanilla
1/4 tsp	salt	2 large	eggs
1/2 cup	sugar	1 cup	walnuts, chopped
1 cup	brown sugar	2 cups	semi-sweet chips

Preheat oven to 375. With a whisk, mix well the flour, soda & salt, set aside. In a large bowl, mix the sugars with a whisk. In a small bowl, whip the butter until it starts to approach the color white. Add the butter to the sugars, along with the vanilla and eggs, and mix on low speed until incorporated. Gradually blend dry mixture into the creamed mixture. Stir in nuts and chocolate chips. Drop by table-spoon onto ungreased baking sheets. Bake for 9-11 minutes or until golden brown. Makes about 4 dozen cookies.

What's different about these? Real vanilla and more of it, real butter, less salt, more brown sugar than white, separately mixed sugars, and separately whipped butter. Enjoy!

What??! You think you live too far away for us to help you? You may be surprised; but if you do, we can also refer you to a good agent in your area, somebody just right for you. Don't be afraid to call!

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