



DeeDee and Mike Fleming

REAL ESTATE, RATES AND RECIPES

JUNE 2006

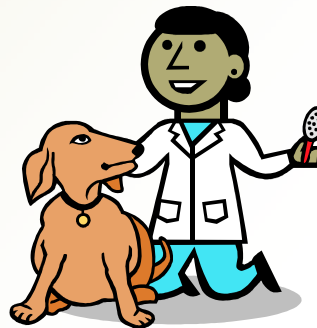
Service With an Old-Fashioned Touch

Warm Weather Pet Care Tips

(from our friends at ASPCA)

1. Always provide plenty of fresh water, in the shade, and in such a way that it doesn't tip over.
2. **Pets can get sun-burned, especially if they are white, so make sure they have plenty of shade outside.**
3. Dogs' pads burn easily; before starting your walk, give the concrete or blacktop a test with the palm of your hand. If it's too hot to touch then it can burn your dog's footpads.
4. **Exercise your pets either early in the morning or in the**

evening, avoiding the hottest hours of the day.



5. Watch for signs of heat-stroke, such as excessive panting, red gums, dry to the touch gums, or disorientation.
6. **To cool down a pet that is overheating,**

apply cool water (not ice cold) to their coat and pads and take them to the vet right away.

7. Fleas, mosquitoes and ticks love the summer so make sure to protect your pet from these summer pests.
8. **Avoid taking your pet in the car during summer months and never leave a pet in a parked car. Even with the windows down, it may take only a few minutes for the temperature to reach 150 degrees, which can cause stroke, brain damage, or death.**

OH, BY THE WAY...

We have a nation-wide network of realtors and brokers, so you're never too far away for us to help you. We can match you up with an agent just right for you, *so don't be afraid to call!*

Average Mortgage Rates

(Source: FHLMC "Freddie Mac" www.freddie.com)

June 15, 2006	30-yr	15-yr	5/1-yr ARM	1-yr ARM
Average Rates:	6.63%	6.25%	6.23%	5.66%
Fees & Points:	.5	.6	.5	.6

Cocoa Cookies

Preparation Time: 15 minutes

Cooking Time: 10 minutes

1/2 cup flour

1/2 cup sugar

1/4 cup unsweetened cocoa

1/2 tsp. baking powder

1/4 tsp. salt (necessary)

2 Tbsps. unsalted butter, softened

1 large egg, lightly beaten

wax paper

Preheat oven to temperature 400°F. Combine first 5 ingredients in a bowl. Using your fingers, blend in butter until incorporated. Stir in egg until mixture is well combined. Cover dough in bowl and chill 1 hour, until firm. Spoon level tablespoons of dough onto wax paper and cut in half. With floured hands, roll each piece into a ball. Arrange balls on a lightly greased baking sheet. Flatten each ball with a floured metal spatula into a disk about 2 inch in diameter. Bake 7-8 minutes in middle of oven, or until cookies are set but not hard. Cool on racks. Cookies will continue to crisp as they cool.

(from Chefs.com)



Web: www.FlemingProperties.net

DeeDee: 480-239-7194

DeeDee@FlemingProperties.net

Fax: 480-821-8157

Mike: 480-215-0198

Mike@FlemingProperties.net

The DeeDee & Mike Fleming Team