



DeeDee Fleming

# REAL ESTATE, RATES AND RECIPES

MARCH 2008

*Service With an Old-Fashioned Touch*

## Improving Your Outdoor Space

Spring is the perfect time for beautifying your landscaping! Plus, if you plan carefully, you can often recover most of your investment when you sell your house.

**Take into account the environmental features of your property.** Plan for sun and shade, summer and winter. Look for good and bad views. Listen for noises you may want to block. Know the type of soil you have.

**Think about your needs.** What kind of yard will best support your leisure activities? Identify and prioritize how your outdoor space should be utilized.

**Let yourself dream.** Look at books and magazines for ideas. Start a file of plants, trees, gardens, yards, pools, patios, decks and fences. Give yourself time to decide what you

really want your space to become.

**Create a backyard blueprint.** Sketch a plan that shows the physical features of your property. Anticipate traffic patterns, and include the new features you know you want.



**Consult an expert.** A landscape architect or contractor can use the planning you've done to create an outdoor living space that truly fits your personality. Even if you decide to do your own work, it's a smart investment to get expert advice during the planning stages.

Average Mortgage Rates (Source: FHLMC "Freddie Mac" www.freddiemac.com)				
Mar 20, 2008	30-yr	15-yr	5/1-yr ARM	1-yr ARM
Average Rates:	5.87%	5.27%	5.56%	5.15%
Fees & Points:	.5	.5	.9	.8

## Orange Cranberry Drops

### INGREDIENTS:

- |                               |                              |
|-------------------------------|------------------------------|
| 1/2 cup white sugar           | 1/2 cup packed brown sugar   |
| 1/4 cup butter, softened      | 1 egg                        |
| 3 tablespoons orange juice    | 1/2 teaspoon orange extract  |
| 1 teaspoon grated orange zest | 1 1/2 cups all-purpose flour |
| 1/2 teaspoon baking powder    | 1/4 teaspoon baking soda     |
| 1/4 teaspoon salt             | 1 cup dried cranberries      |

### DIRECTIONS:

1. Preheat oven to 375 degrees F(190 degrees C). Lightly grease cookie sheets, or line with parchment paper.
2. In a medium bowl, cream together the sugars and butter. Stir in the egg, orange juice, orange extract, and orange zest. Sift together the flour, baking powder, baking soda, and salt; mix into the orange mixture. Stir in the dried cranberries. Drop cookie dough by teaspoonfuls, 2 inches apart, on the prepared cookie sheets.
3. Bake for 10 to 12 minutes, or until edges are starting to brown. Cool on baking sheets for 5 minutes, then remove to a wire rack to cool completely.

Allrecipes.com

### AND BY THE WAY...

If you know someone who's looking for a great realtor, whether close by or across the country, We Can Help!  
*Just give us a call!*



(480) 239-7194

Fax: 480-821-8157

DeeDee@FlemingProperties.net

www.FlemingProperties.net