



DeeDee Fleming

REAL ESTATE, RATES AND RECIPES

SUMMER 2008

Service With an Old-Fashioned Touch

PROTECTING YOUR HOME: LOCKS, LIGHTS & GOOD NEIGHBORS

Before you go away on that summer vacation, consider these ideas:

- Ask a neighbor to collect your mail and newspapers, offer to return the favor
- Put an automatic timer on at least two lights and a radio
- Consider photoelectric sensors to turn outside lights on and off automatically
- Tell a trusted neighbor when you're leaving and when you'll return. Include an itinerary and phone numbers where you can be reached in an emergency
- Don't hide your keys under the doormat or in a flowerpot. That's the first place burglars look! It's much better to give an extra key to a trusted neighbor

General Tips on Safeguarding Your Home:

- Make sure all exterior doors have at least dead-bolt locks with a 1" throw
- Secure sliding glass doors with bars or locks
- Make sure your windows have good locks
- Make sure all porches, entrances, and outside areas are well lit
- Trim any bushes or trees that hide doors or windows
- Install an alarm system for summoning emergency help
- If you park your car outside, don't leave a garage door opener in the car



Average Mortgage Rates (Source: FHLMC "Freddie Mac" www.freddiemac.com)				
Jun 26, 2008	30-yr	15-yr	5/1-yr ARM	1-yr ARM
Average Rates:	6.45%	6.04%	5.99%	5.27%
Fees & Points:	.6	.6	.7	.6

Hard Candy

www.allrecipes.com

Keep your kitchen cool with this 45 minute recipe!

INGREDIENTS

- 3 3/4 cups white sugar
- 1 1/2 cups light corn syrup
- 1 cup water
- 1 tablespoon orange, or other flavored extract
- 1/2 teaspoon food coloring (optional)
- 1/4 cup confectioners' sugar for dusting



DIRECTIONS

1. In a medium saucepan, stir together the white sugar, corn syrup, and water. Cook, stirring, over medium heat until sugar dissolves, then bring to a boil. Without stirring, heat to 300 to 310 degrees F (149 to 154 degrees C), or until a small amount of syrup dropped into cold water forms hard, brittle threads.
2. Remove from heat and stir in flavored extract and food coloring, if desired. Pour onto a greased cookie sheet, and dust the top with confectioners' sugar. Let cool, and break into pieces. Store in an airtight container.

AND BY THE WAY...

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



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