



NEWS FROM YOUR REAL ESTATE PROFESSIONAL...

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Simple...Savvy...Service...

VOLUME 9 • ISSUE 7

JULY 2011

July is Smart Irrigation Month

Fine-Tune Your Irrigation System to Save Money and See Better Results

Residential irrigation systems offer convenience in protecting your landscape investment. Enjoy your yard, keep it healthy and beautiful while you water efficiently, saving time and money.

The Irrigation Association® offers these water-saving tips to maintain and update automatic irrigation systems:

- 1. Adapt your watering schedule to the weather and the season.** Familiarize yourself with the settings on your irrigation controller. Adjust the watering schedule regularly to conform with current weather conditions.
- 2. Schedule each individual zone in your irrigation system.** "Scheduling" accounts for the type of sprinkler, sun or shade exposure and the soil type for the specific area. The same watering schedule should almost never apply to all zones in the system.
- 3. Inspect your system monthly.** Check for leaks, broken or clogged heads, and other problems, or engage an irrigation professional to regularly check your system. Clean micro-irrigation filters as needed.
- 4. Adjust sprinkler heads.** Correct obstructions that prevent sprinklers from distributing water evenly. Keep water off pavement and structures.
- 5. Install a rain shutoff switch—inexpensive and effective.** Required by law in many states, these money-saving sensors turn off your system in rainy weather and help to compensate for natural rainfall. The device can be retrofitted to almost any system.

Learn more at www.irrigation.org

July 4th:
 Independence Day
 National Grilling Month
 National Ice Cream Month
 Smart Irrigation Month
 UV Safety Month

Play it Safe in the Sun... A Guide for Parents

Choose Your Cover

Hey Moms and Dads! Not all sun protection comes in a bottle. There are lots of ways to protect your child's skin all year long. Here are five you can try.

- 1. Hide and Seek.** UV rays are strongest and most harmful during midday, so it's best to plan indoor activities then. If this is not possible, seek shade under a tree, an umbrella or a pop-up tent.
- 2. Cover 'em Up.** Clothing that covers your child's skin helps protect against UV rays. Although a long-sleeved shirt and long pants with a tight weave are best, they aren't always practical. A T-shirt, long shorts or a beach cover-up are good choices, too—but it's wise to double up on protection by applying sunscreen or keeping your child in the shade when possible.

3. Get a Hat. Hats that shade the face, scalp, ears, and neck are easy to use and give great protection. Baseball caps are popular among kids but they don't protect their ears and neck. If your child chooses a cap, be sure to protect exposed areas with sunscreen.

4. Shades Are Cool. Sunglasses protect your child's eyes from UV rays, which can lead to cataracts later in life. Look for sunglasses that wrap around and block as close to 100% of both UVA and UVB rays as possible.

5. Rub on Sunscreen. Use sunscreen with at least SPF 15 and UVA/UVB protection every time your child goes outside.

For most effective protection, apply sunscreen generously 30 minutes before going outdoors. Don't forget to protect ears, noses, lips, and the tops of feet, which often go unprotected.



Take sunscreen with you to reapply during the day, especially after your child swims or exercises. This applies to "waterproof" and "water resistant" products as well.

Keep in mind, sunscreen is not meant to allow your kids to spend more time in the sun than they would otherwise. Sunscreen reduces damage from UV radiation, but doesn't eliminate it.

For more information about protecting your family from skin cancer, contact: CDC's Division of Cancer Prevention and Control at 1-888-842-6355.



"I know not what course others may take, but as for me, give me liberty or give me death."—Patrick Henry



Realty World - Providence Properties
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Repair, Replace, Relax with Fidelity National Home Warranty (FNHW). A home warranty from FNHW provides both the home buyer and seller with “peace of mind” when it comes to repairs and/or replacement of a home’s major systems and appliances. FNHW prides itself on superior customer service, including quick response time and efficient solutions for homeowners’ problems and needs.



If you are thinking of buying or selling a home in the near future, please call for a personal interview and property assessment with no obligation.



This is not intended as a solicitation if your property is currently listed with another agent. These materials contain information and articles obtained from third parties. FNHW does not endorse the recommendations of any third party nor guarantee the information provided is complete or correct.

How to Grill Steak, Chicken, and Kabobs

Choose Wisely:

If money’s no object, line up the New York strip, T-bone, filet mignon, and porterhouse steaks. But if breaking the bank isn’t part of your barbecuing plan, consider less pricey sirloin, flank steak, and skirt steaks.

Size matters:

Choose cuts that are 1 to 1-1/4-inch thick. Pay special attention to bone-in cuts: make sure the steak is an even thickness. Meat near the bone will take longer to cook.

Use caution with marinades:

Over-marinating can result in tough or mushy meat. For additional ways to flavor a steak, try a dry rub or top cooked steaks with herbed butter.

Timing is everything:

Sear steaks over direct heat, then move them to indirect heat to finish cooking. For a 1-inch thick steak, a general guide is 5 to 7 minutes per side for medium-rare (145 degrees F). For an accurate reading—and to avoid cutting into that sublime steak—use a meat thermometer to test for doneness.



MARINATED GREEK CHICKEN KABOBS

Ingredients

- 1 (8 ounce) container fat-free plain yogurt
- 1/3 cup crumbled feta cheese with basil and sun-dried tomatoes
- 1/2 teaspoon lemon zest
- 2 tablespoons fresh lemon juice
- 2 teaspoons dried oregano
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon crushed dried rosemary
- 1 pound skinless, boneless chicken breast halves - cut into 1 inch pieces
- 1 large red onion, cut into wedges
- 1 large green bell pepper, cut into 1-1/2 inch pieces

Directions

In a large shallow baking dish, mix the yogurt, feta cheese, lemon zest, lemon juice, oregano, salt, pepper, and rosemary. Place the chicken in the dish, and turn to coat. Cover, and marinate 3 hours in the refrigerator.

Preheat an outdoor grill for high heat.

Thread the chicken, onion wedges, and green bell pepper pieces alternately onto skewers. Discard remaining yogurt mixture.

Grill skewers on the prepared grill until the chicken is no longer pink and juices run clear.

Courtesy of All Recipes: <http://allrecipes.com/HowTo/Grilling-101-Steak-Chicken-and-Kabobs/Detail.aspx>

Green Grilling

If you want to be environmentally friendly, you’ll need to forgo charcoal grilling and embrace gas or electric grilling to reduce emissions.

If you have a charcoal grill, opt for natural lump charcoal, which contains fewer impurities. Light the charcoal with an electric charcoal lighter.

