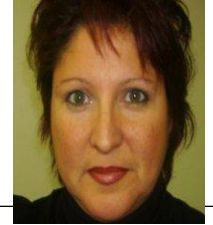




ON THE MOVE



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A Monthly Newsletter from Karen Mordus
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If you have any family, friends, or loved ones this month looking to buy or sell a home, please give them my name!
If your home is currently listed for sale with another Realtor®, please disregard this offer.

TIPS FOR CHOOSING PATIO FURNITURE

True outdoor furniture is manufactured to resist the rigors of radical temperature fluctuations and the onslaught of moisture. Arrange furniture for your deck or patio just as you would any room. Create groupings for various activities. Place seating close enough for easy conversation, but not so close as to invade personal space. Allow for traffic to flow easily between furniture groupings. Certain materials are designed to withstand the weather. Here are some durable options:

Cast- or wrought-iron furniture is heavy and durable yet prone to rust. It also requires periodic touch-ups and repainting if exposed to the elements. This type of outdoor furniture is appropriate in windy climates, where its considerable weight makes it less prone to being shifted around by gusts.

Synthetic wicker Synthetic wicker is typically made from moisture-proof polyester resins and rustproof aluminum framing. Colors mimic those of natural wicker, but the furniture can be placed outdoors and exposed to the elements without damage. Synthetic wicker is slightly more expensive than comparable pieces made of natural wicker.



Plastic and resin furniture is inexpensive and offered in limited styles and colors. When buying plastic furniture, look for quality—top-grade plastic furniture has a 10-year warranty. Some plastic furniture is made from recycled materials. It's thick, heavy, and looks like wood, but never needs to be painted.

Source: BHG.com

DIY DECORATING TRICKS

Can't find (or afford) that perfect rug for your hallway? Make a custom runner by **piecing together smaller floor mats**.

A **painted staircase "runner"** can bring bold color to a small space.



Painting a floor can give form to a room where everything is function. Before you start painting, take a long look at the shape of the room: The more complicated its layout -- the more radiators and hearths and pillars it has -- the less complicated the floor pattern should be. A small area seems larger by a floor painted with oversize squares in closely related tones of blue and green.

Add an element of surprise to a staircase. Create stair-climbing vines with a **rubber stamp and latex paint**; use a brush to apply paint to the stamp. Wipe mistakes away with damp paper towels.

A **carpet remnant** -- one of your own or from a rug store -- can serve as the basis of a distinctive but inexpensive custom floor covering.

Turn any surface into a unique faux-brick wall or floor with a **decorative painting technique**.

Rough jute upholstery webbing is normally hidden beneath layers of batting and fabric. When handwoven in a simple under-and-over pattern, this practical textile becomes a trim, durable floor mat or decorative runner for a front hallway.

Source: MarthaStewart.com

GRILLED SPARE RIBS WITH BARBEQUE SAUCE



2 slabs pork spare ribs (2 1/2 pounds each)
2 tbsp chili powder
Coarse salt
Ground pepper
1 tablespoon butter
1/2 small onion, grated
2 garlic cloves, minced
1 1/2 cups ketchup

1/3 cup cider vinegar
2 tablespoons Worcestershire sauce
1/4 teaspoon cayenne pepper

Desired variations (Kansas City style: 1/2 cup packed light-brown sugar, 2 tablespoons molasses, and 1 tablespoon yellow mustard; Memphis style: 1/2 teaspoon hot sauce (such as Tabasco) and 1/4 cup sugar; Dallas style: 1 tablespoon chopped chipotle in adobo sauce and 1/2 teaspoon ground cumin)

Preheat oven to 400 degrees. Season ribs with chili powder, salt, and pepper. Stack slabs on a double layer of aluminum foil; wrap tightly. Place on a rimmed baking sheet. Cook until meat is fork-tender, 1 1/2 to 2 hours.

Meanwhile, make barbecue sauce: In a medium saucepan, melt butter over medium heat. Add onion and garlic; season with salt and pepper. Cook until soft, 2 to 3 minutes. Add ketchup, vinegar, Worcestershire, cayenne, and desired variation (see ingredients above). Bring to a simmer. Cook, stirring occasionally, until slightly thick, about 5 minutes. Set aside.

Heat grill to medium-high; lightly oil grates. Carefully remove ribs from foil, pouring off any accumulated liquid. Brush ribs generously with sauce; grill until charred, 2 to 3 minutes per side. Serve with extra sauce, if desired.

WARRANTY WISDOM

Home warranties are often used as a negotiating tool in competitive real estate situations. Whether you are buying or selling your home, a **2-10 HBW ResaleSM** home service agreement provides protection from unexpected breakdowns of covered appliances and in major systems. It can also give you the assurance that someone is there to help you with a problem on covered items.