

Benjamin Burruel





Putting Great People Together With Great Homes!

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hinking of buying a new home? Confidently invest in the dream of homeownership without sacrificing your hardearned savings on surprise repair bills. Ask that a home warranty be included with your transaction so that covered home systems and appliances are protected throughout the sale process and beyond. Save money, time, and stress with the right home warranty!



ummer is heating up, and so is the real estate market! Do you have friends or family looking for a new beginning in a new home? Send them my way!

# Health & Safety

## **Sizzle Safely: Essential Summer Grilling Tips**

summer and grilling go hand in hand, but before you fire up the barbecue, it's important to prioritize safety. A little preparation and precaution can prevent dangerous accidents and ensure your backyard cookout is successful. Follow these essential grilling tips to sizzle safely:

**Check before you ignite.** Inspect the gas tank for leaks before firing up your propane grill for the season. Apply a soap-and-water solution to the hose—if you see bubbles forming, that means there is a leak that should be repaired immediately. Also, always ensure your gas grill lid is open before lighting to prevent a dangerous gas buildup.

**Keep it clean.** A dirty grill is a fire hazard that can also ruin your meal! Grease and fat buildup in trays below the grill can cause unexpected flare-ups. Regularly clean the grill to keep flames under control and keep your food tasty.

**Location, location, location.** Position your grill at least 10 feet away from your home, deck railings, and any overhanging branches. A stray spark can quickly turn into a dangerous fire. Also, keep children and pets at least three feet away from the grilling zone to avoid burns or accidents.

# Helpful Hints

## **How to Host a Sensational Summer Block Party**

here is no summer blast quite like a lively block party filled with great food, good company, and plenty of sunshine! If you're ready to turn your street into the ultimate summer celebration, follow these simple steps to make your gathering the talk of the block.

**Food and drinks.** A summer block party isn't complete without a satisfying spread. Fire up the grill for classic favorites like burgers, hot dogs, and veggie skewers. Set up a potluck-style table so neighbors can bring their signature dishes. Don't forget a refreshing drink station with lemonade, iced tea, and coolers full of chilled beverages to beat the heat.

**Games and tunes.** What's a summer bash without a little friendly competition? Set up lawn games like cornhole and water balloon tosses to keep both kids and adults entertained. Keep the energy high with a fun playlist—music is key to keeping the party vibes sizzling.

**Light up the night.** As the sun sets, keep the fun going with string lights, tiki torches, or even a movie night under the stars with a projector and blankets. Want to take it up a notch? Organize a mini talent show or karaoke contest for some unforgettable laughs.

## Savor the Flavor

### Gluten Free Peach Crisp with Salted Coconut Milk Caramel

#### **Ingredients**

#### Filling:

7 c. thinly sliced peaches ¼ c. maple syrup 2 tsp. vanilla extract ½ tsp. cinnamon ½ tsp. nutmeg

#### **Topping:**

1 c. gluten-free rolled oats 1 c. chopped pecans 1/3 c. dark brown sugar 1/4 tsp. salt 1/2 tsp. cinnamon

1/4 c. melted and cooled coconut oil

#### **Salted Coconut Milk Caramel:**

¼ c. canned coconut milk

1/4 c. water 1/4 c. coconut sugar 1 tsp. vanilla 1/4 tsp. sea salt Preheat the oven to 350°F. Grease an 8x8-inch baking pan with non-stick cooking spray.

Combine peach slices, maple syrup, vanilla, cinnamon, and nutmeg in a large bowl.

For the topping, blend ½ c. of oats and ½ c. of pecans in a blender and pulse for 20 seconds, or until the oats are fine. Transfer the mixture to a bowl and add the remaining ½ c. of oats and ½ c. of pecans. Next, add the dark brown sugar, cinnamon, and salt. Stir with a fork until well combined.

Add ½ c. of the topping to the peaches and stir. Pour the peach mixture into the greased baking dish, spreading evenly. Sprinkle the remaining topping evenly over the peaches.

Bake for 40-55 minutes until the peach crisp is golden brown and fork tender.

Before serving the peach crisp, mix the coconut milk, water, and coconut sugar and pour into a saucepan. Cook over medium-high heat and stir. After bringing it to a boil, reduce the heat and allow to simmer for 15 minutes. Add the vanilla and sea salt, then drizzle the caramel over the top of the peach crisp and enjoy!







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# Household Tips:

## **Every Drop Matters: Water-saving Tips for a Sustainable Home**

ater is one of our most precious resources. Using it wisely helps both the environment and your wallet. You can conserve water without sacrificing comfort by making small changes in your daily routine. Here are three simple, effective ways to keep your home water efficient.

**Fix the drips and upgrade your fixtures.** A single leaky faucet can waste gallons of water each day. Regularly check for leaks in pipes, toilets, and faucets and quickly repair them. Install low-flow faucets and showerheads to reduce water use without sacrificing water pressure.

**Make every drop count.** Simple habits can make a big difference. When washing dishes, use a basin instead of letting the water run, and only run the dishwasher when it's full. The same goes for laundry—wait until there is a full load to save water and energy.

**Smart landscaping.** Outdoor watering and sprinklers can significantly contribute to a household's water use. To cut back, choose drought-resistant plants and spread mulch to help soil retain moisture. Water your lawn early in the day or late in the evening to minimize evaporation.

