

## happy homes monthly

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If your home is currently listed for sale with another real estate professional, please disregard this offer.

# Helpful tips for happy homeownership

Autumn is a wonderful time of year with near-perfect temperatures and trees beautifully glowing in yellow and orange. Follow these maintenance tips so you're not caught off guard when the cold suddenly strikes and haunts your memories of the lovely fall.

#### **Heating System:**

- Check filters every month and replace as necessary
- Have your mechanical systems serviced annually
- Clean your ductwork
- Clean and dust the radiators and heating vents and inspect the radiators for any signs of leakage
- Bleed air from your radiators on an annual basis
- Check the exhaust pipe on your gas furnace for any loose connections
- Keep your outdoor unit clean and free of debris

#### **Water Heater:**

- Check the water heater for signs of leaking or corrosion
- Drain and flush your water heater twice a year
- Remove the heating elements from your electric water heater and soak in vinegar to remove any corrosion or sediment build up or call a qualified plumber

#### **Plumbing System:**

- Check any of your exposed plumbing lines for corrosion or leaks
- In the event the weather is extremely cold, allowing a faucet to drip slowly may help avoid a freezing water line

#### Download the full 2-10 Home Buyers Warranty® Maintenance Manual at 2-10.com/maintenancemanual





### **Sweet Pumpkin Dip Recipe:**

#### **Ingredients**

- 1(8 Ounce) package cream cheese, softened
- 2 cups confectioners' sugar
- 1(15 ounce) can solid pack pumpkin
- 1 tablespoon ground cinnamon
- 1 tablespoon pumpkin pie spice
- 1 tablespoon frozen orange juice concentrate

#### **Instructions**

- **1)** In a medium bowl, blend cream cheese and confectioners' sugar until smooth. Gradually mix in the pumpkin.
- **2)** Stir in the cinnamon, pumpkin pie spice and orange juice until smooth and well blended. Chill until serving.

Recipe courtesy of finecooking.com



