



# happy homes monthly

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## How to Prepare Your Appliances Before Thanksgiving Mayhem

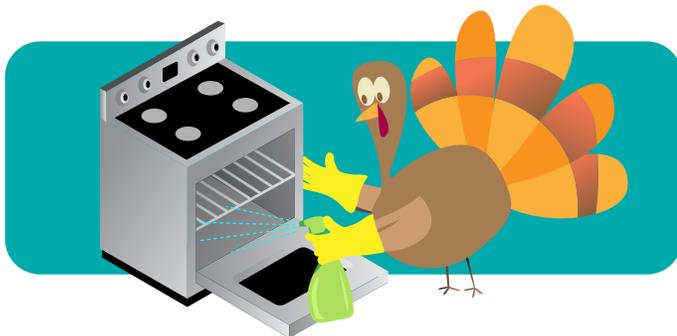
Home Chefs, Start Your Appliances!! Thanksgiving is only weeks away and this is the time we push our appliances to the limit. Hours of continuous cooking in the oven, endless cycles of dish washing and countless toilet flushes all in one day. It's time to prepare and "warm up" your appliances for a Thanksgiving Day success. Here are some helpful tips to gobble up those compliments.

**Warm up your oven.** If you have a self-cleaning oven, be sure to use this built-in feature two to three weeks before Thanksgiving. This function requires the oven to get extremely hot and if used right before Thanksgiving, could damage key components of the oven. Try to use your oven a few times the week before Thanksgiving. This will ensure your meals are being cooked at the right temperature and rule out any irregularities before the big day.

**Wash your dishwasher.** One week before Thanksgiving, empty the dishwasher and run it for about 20 minutes on the pots and pans cycle. Slowly open the door and add 2 cups of vinegar in the reservoir and finish the cycle. This will remove all leftover residue and allow for cleaner wash cycles on Thanksgiving.

**Prepare your plumbing.** After Thanksgiving, the garbage disposal tends to breakdown. Avoid this disaster by not putting down the drain any grease, poultry skins, pasta, coffee grounds, bones or egg shells.

Clogged toilets can be a nightmare. Prior to Thanksgiving, be sure to flush all toilets multiple times to make sure they are running properly. If the toilet seems to be having issues, it might be worth replacing the toilet flapper. Also, don't forget keep a plunger by the toilet.



## Next Day Turkey Soup

### Ingredients

- 2 cloves of garlic, crushed and finely chopped
- 2 tablespoons of olive oil
- 1 chopped onion
- 1 chopped celery
- 1 chopped carrot
- 1 tablespoon of fresh sage leaves
- 2 cartons (32 oz.) of chicken both
- 2 cups of green beans
- 1 sliced sweet potato
- 1/2 cup of uncooked pasta
- 3 cups of diced cooked dark leftover turkey meat from Thanksgiving

### Instructions

In a large soup pot, heat garlic in the olive oil. Allow to brown slightly and add onion, carrot and celery. Cover; sweat over medium-low heat until softened, 7 or 8 minutes. Add the chopped sage to the soup pot along with the broth. Bring to a simmer. When simmering, add the green beans, sweet potato and pasta to the soup. Bring it back up to a simmer; lower heat and cook for about 10 minutes or until vegetables are tender and pasta is cooked. Stir in turkey. Turn the heat off. Cover, and allow to sit and steam for 5 to 7 minutes.

*Recipe courtesy of [bettycrocker.com](http://bettycrocker.com)*

## WARRANTY WISDOM

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