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"Success is where preparation and opportunity meet." ~ Bobby Unser



As a homeowner, protecting your investment is key, especially during the busy summer months. A little seasonal maintenance now can help preserve your home's value, boost its curb appeal, and give you peace of mind whether you're entertaining at home or preparing for time away.

Daily Tasks:

Start with simple habits. Depending on your climate, watering your lawn and garden every day or every other day keeps landscaping healthy and vibrant. However, be mindful of state and local water restrictions, as many areas enforce usage limits during the summer to conserve resources. If you have an in-ground sprinkler system, it's a smart idea to have it serviced early in the season. Pool owners should also skim daily and monitor chemical levels to maintain a safe, refreshing space.

Weekly Tasks:

Each week, take a few minutes to maintain outdoor spaces. Regularly weeding gardens, mowing the lawn, and edging keep your property looking sharp. If you have water features like fountains, weekly cleaning can help prevent algae buildup and discourage mosquitoes.

Monthly Tasks:

Monthly upkeep can catch small problems before they escalate. Schedule pest control services to guard against summer pests and rodents. Also, replace or clean air conditioner filters to keep cooling systems running efficiently and to improve indoor air quality.

Seasonal Tasks:

As the season begins, tackle bigger maintenance items. Reverse the ceiling fans to a counterclockwise setting to push cool air downward, and check for dust buildup or loose blades. Inspect your home s siding for mildew, cracks, or damage, and consider power washing to restore its appearance. Clear out gutters to prevent water damage after summer storms, and power wash driveways, patios, and walkways to instantly refresh your home s exterior.

Taking care of these tasks now will not only keep your home in peak condition but also make it easier to prepare when you're ready to enjoy a well-deserved summer getaway.

RISMedia | Summer Home Maintenance Checklist



- 1 ½ pounds hanger steak
- 1 large orange, halved
- 1 lime, halved
- 1/2 teaspoon ground coriander
- ¹/₂ teaspoon ground cumin
- 1 teaspoon ground ancho powder
- Kosher salt
- 1 tablespoon apple cider vinegar
- 1/2 teaspoon sugar

1. In a large bowl, mix juice from half the orange and lime with coriander, cumin, 1/2 tsp ancho powder, and 1 tsp salt. Poke steak with a fork, add to bowl, and marinate 15 minutes at room temp.

2. In a microwave-safe bowl, combine remaining citrus juices, vinegar, sugar, 1/4 tsp salt, and 2 tbsp water. Microwave until simmering (about 45 sec), add onion, and toss occasionally until serving.

3. In a small saucepan, heat paprika, ½ cup oil, and remaining ½ tsp ancho powder over medium-low until hot and red (about 3 min). Transfer to a bowl.



Pre-vacation Home **Prep: Tips For** Homeowners. ,

Food Network



As a real estate professional, I know how important it is to protect your home, whether you're selling soon, building equity, or simply enjoying your space. With summer vacations on the horizon, now's the time to ensure your home is secure and well-maintained while you re away.

Secure Your Property

Before you head out, double-check all entry points. Lock windows, doors, garage access, and even side gates. If you have a security system, make sure it s activated and tested. Setting indoor and outdoor lights on timers can also make your home appear occupied, which discourages potential break-ins.

Hold Deliveries and Mail

An overflowing mailbox or a pile of packages is a clear sign that no one is home. Visit your local post office to place a temporary hold on mail and pause any regular deliveries such as newspapers, groceries, or subscriptions. Alternatively, arrange for a trusted neighbor to collect items daily.

Manage Utilities and Appliances

Set your thermostat to an energy-saving mode, ideally around 85° F, to minimize utility bills without compromising your home's interior. Unplug unnecessary electronics to protect against power surges and save energy. If you'll be gone for an extended time, consider shutting off the main water supply to prevent potential leaks.

Tidy Up the Interior

Coming back to a clean home makes your return much more pleasant. Clear perishables from the refrigerator, take out the trash, run the dishwasher, and do a final load of laundry. Not only does this prevent odors, but it also ensures you return to a fresh, welcoming environment.

Notify a Trusted Contact

It's always smart to let a trusted neighbor, friend, or family member know your travel plans. Share your itinerary and provide emergency contact information in case anything urgent arises. Having an extra set of eyes on your property can offer priceless peace of mind.

By taking a few simple steps now, you can protect your home and enjoy your vacation worry-free. These strategies not only safeguard your property but also maintain its value and curb appeal, an important consideration whether you're planning to sell in the near future or just investing in long-term homeownership success.

Beaches



If your property is currently listed with a real estate broker, please disregard. It is not our intention to solicit the offerings of other real estate brokers.

HANGER STEAK TACOS WITH CHILE AND HERB OILS

Ingredients

Directions

½ large red onion, thinly sliced

1 rounded teaspoon paprika

for garnish.

12 corn tortillas warm

smooth, and strain into a bowl.

grain and season with salt.

1 cup vegetable oil, plus more for the pan

¹/₂ cup lightly packed fresh parsley leaves

1 avocado, halved, pitted, and sliced.

About ¼ cup Mexican crema or sour cream

4. Boil water in a medium pot and prepare an ice bath.

5. Blanch cilantro and parsley for 20 seconds, then transfer to

the ice bath. Squeeze dry, blend with remaining 1/2 cup oil until

6. Heat oil in a hot cast-iron pan. Pat steak dry, cook 5 6 min per

side for medium rare. Let rest 5 min, then slice thinly across the

7. Spread crema and oils on 4 plates. Make 3 tacos each with

steak, pickled onion, avocado, cilantro, more crema, and oils.

1 cup lightly packed fresh cilantro sprigs, plus additional leaves

