

# June



*Stay close to anything that makes you glad you are alive.*

*- Hafez*

## Celebrate the Dads in Your Life with These Creative Father's Day Ideas

rd.com

On June 18 this year, families across the country will honor the dads in their lives for Father's Day. As with any holiday, the most meaningful way to celebrate may not be with a card or a gift, but rather an experience that the whole family can enjoy together. If you're still making your Father's Day plans, here are a few creative ideas for a day that Dad is sure to remember:

1. Check out a local museum. Whether the special man in your life is into art, science, history or culture, your city may have a museum to pique his interest. Taking the family for a day at the museum can pave the way for many interesting conversations as you discuss what you learned and which exhibits were your favorite—and as an added bonus, museums tend to be great places for escaping the summer heat!
2. Take a cooking class together. If Dad is an aspiring home chef (or you would like him to become one!), enrolling in a cooking class can serve as a fun and productive bonding activity. Many specialty grocery stores and kitchen retailers offer classes with menus suited for various palates, and some even feature kid-friendly classes.
3. Get active. Whether the dad in your life enjoys hiking, sports, or an unconventional hobby, such as playing paintball or riding go-karts, planning your Father's Day celebration around something active is sure to get the whole family laughing and partaking in some healthy competition.
4. Take a day trip. Even if it's not time for your summer vacation yet, a quick getaway can provide a dose of escapism and an exciting opportunity for family bonding time. See if there are any destinations that Dad would enjoy within a two-hour drive of your home, and consider surprising him by not telling him where you are headed.
5. Treat Dad to a day at the spa. If you think your special guy could use some pampering, consider booking him an appointment for a luxurious day at the spa—or accompany him for a relaxing and romantic couple's activity!
6. Have a "mandatory" relaxation weekend at home. For many dads, weekends get taken over by household chores—and sometimes, the best gift is to simply shred the to-do list, cancel all plans, and enjoy some leisure time at home. This Father's Day, consider telling Dad that he is prohibited from working around the house and the weekend is his to just read a book, watch the game, and unwind.

# Beef Kebab Marinade

thepioneerwoman.com

## For the marinade:

- 1/3 c. balsamic vinegar
- 1/3 c. Worcestershire sauce
- 1/3 c. olive oil
- 2 garlic cloves, grated
- 1/2 tsp. ground black pepper
- 1/4 tsp. red pepper flakes (optional)
- 2 tbsps. honey, divided
- 2 tbsps. Dijon mustard, divided

## For the kebabs:

- 1 1/2 lb. sirloin or New York strip, cut into 1-inch cubes
- 8 oz. baby portobello mushrooms, large stems removed
- 1 red onion, cut into 1-inch pieces
- 1 green bell pepper, cut into 1-inch pieces
- 1 yellow bell pepper, cut into 1-inch pieces
- 1 red bell pepper, cut into 1-inch pieces
- Chopped fresh parsley, for garnish

## Directions:

- For the marinade: Whisk together the vinegar, Worcestershire, olive oil, garlic, black pepper, red pepper flakes, and 1 tablespoon each of the honey and mustard in a medium bowl. Transfer 1/4 cup of the marinade to a small bowl; whisk in the remaining 1 tablespoon each honey and mustard to make a glaze. Set the glaze aside.
- For the kebabs: Add the marinade and the meat to a resealable plastic bag. Seal the bag and massage it gently to coat all of the meat. Refrigerate at least 1 hour or up to 6 hours. Remove the meat from the refrigerator 30 minutes before grilling.
- If using wooden skewers, soak in water for at least 30 minutes. Preheat the grill to medium-high heat (400 to 450°). Thread the meat, mushrooms, onion, and peppers on the skewers, alternating as you like.
- Grill the kebabs uncovered until grill marks form, about 4 minutes. Turn the kebabs, and brush the grilled side with half of the glaze. Continue grilling until grill marks form on the bottom side, 3 to 4 minutes more. Turn the kebabs, and brush with the remaining glaze; grill to desired degree of doneness (about 135° for medium), about 1 minute more.
- Let kebabs rest for 5 minutes. Sprinkle with parsley just before serving.

## Thinking of Buying a Home with Friends or Family? Keep These 3 Tips in Mind

nar.realtor

As home prices in many areas have skyrocketed over the past few years, those looking to buy a home have increasingly turned to unconventional options to help finance their purchase. For some, this may mean seeking friends or family members to serve as investment partners. If you are considering this option, here are three important tips to keep in mind:

- Stick to the agreed-upon budget. Before you even begin your home search, set a budget that everyone who will be contributing money can agree to. Be sure to account for not only the purchase price, but also expenses such as closing costs, property taxes, utility fees, repairs and maintenance, HOA fees, and potential unexpected costs. Then, consider how these costs will be divided among the parties and put your agreement in writing. Regardless of the cost breakdown you have agreed to, choosing a property that is comfortably within your budget can help avoid stress and future conflicts.
- Determine how the property will be titled. In addition to determining how much money each party will contribute to the purchase, it's important to consider how ownership will be divided. For instance, if three friends are buying a home together, they may agree that one person will own 50% of the property and the other two will own 25% each (these shares typically reflect each party's investment).
- Consult an attorney. While your realtor will be able to offer plenty of guidance on your home search, it may be best to consult an attorney if you will be buying a property with friends or family members. A lawyer can explain the potential legal implications and help you structure an agreement that will reduce the risk of future conflicts.



If you are currently working with another Broker please do not consider this a solicitation.

