



# ON THE MOVE



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If you have any family or friends looking to buy or sell a home, please give them my name.  
If your home is currently listed for sale with another Realtor®, please disregard this offer.

## HOW TO KEEP YOUR HOUSE FROM COMING BACK TO HAUNT YOU

Homeowners often hear the words “time to winterize your home” and get spooked, but it doesn’t have to be scary. Take these simple steps now to prepare for winter.

**Get the fireplace ready**  
If you haven’t had your chimney cleaned in a while, have someone come out and get it ready for use this season. Make sure to screen or cap your chimney to keep critters out, and check the mortar between bricks and tuck-point, if necessary.

**Check the furnace**  
Don’t get stranded in the cold this winter. Make sure you’re stocked and ready for monthly filter changes, and have an HVAC specialist inspect your furnace and clean your ducts.



**Don’t let the cold air in**  
Check for cracks and crevices around windows, doors and piping. Calk windows and use weather stripping around doors to keep your home cozy and your energy costs down.

**Look up**  
With fall leaves come clogged gutters. Be sure to clean those out and have your roof inspected for worn shingles or tiles.

**Don’t neglect your yard**  
Drain and store hoses, empty irrigation systems and move sensitive plants indoors. Don’t forget to have salt and a shovel ready too.

These cookies will be a huge hit at any fall party, including a Halloween one! Get creative and add some festive decorations.

### Iced Pumpkin Cookies

#### Ingredients

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1/2 teaspoon salt
- 1/2 cup butter, softened
- 1 1/2 cups white sugar
- 1 cup canned pumpkin puree
- 1 egg
- 1 teaspoon vanilla extract
- 2 cups confectioners' sugar
- 3 tablespoons milk
- 1 tablespoon melted butter
- 1 teaspoon vanilla extract

#### Method

- Preheat oven to 350 degrees F. Combine flour, baking powder, baking soda, cinnamon, nutmeg, ground cloves, and salt; set aside.
- In a medium bowl, cream together the 1/2 cup of butter and white sugar. Add pumpkin, egg, and 1 teaspoon vanilla to butter mixture, and beat until creamy. Mix in dry ingredients. Drop on cookie sheet by tablespoonfuls; flatten slightly.
- Bake for 15 to 20 minutes in the preheated oven. Cool cookies, then drizzle glaze with fork.
- To make glaze: Combine confectioners' sugar, milk, 1 tablespoon melted butter, and 1 teaspoon vanilla. Add milk as needed to achieve drizzling consistency.

*Recipe courtesy of AllRecipes.com*

## WARRANTY WISDOM

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