



May/June, 2008



Happy July 4th

I watched the flag pass by one day, it fluttered in the breeze. A young Marine saluted it, and then he stood at ease.

I looked at Him in uniform So young, so tall, so proud, with hair cut square

and eyes alert he'd stand out in any crowd.

I thought how many men like him had fallen through the years.
How many died on foreign soil how many mothers' tears?

How many pilots' planes shot down? How many died at sea.
How many foxholes were soldiers' graves?

No, Freedom isn't free.

I heard the sound of Taps one night, when everything was still.
I listened to the bugler play and felt a sudden chill.

I wondered just how many times that Taps had meant "Amen,"
when a flag had draped a coffin, of a brother or a friend.

I thought of all the children, of the mothers and the wives, of
fathers, sons and husbands with interrupted lives.

Thought about a graveyard at the bottom of the sea, of un-
marked graves in Arlington.

No, Freedom isn't free.

Enjoy Your Freedom!!!

RECIPE

What better way to celebrate summer than with a delicious and patriotic dessert!!!

- 2 pints of strawberries
(Set aside 1 cup of strawberries and slice the remainder in halves)
- Your favorite white or yellow cake (mix or from scratch)
- 1 1/3 cups of blueberries
- 1 tub of whipped topping

Bake cake in 9x13 inch pan and allow to cool. Set on serving plate. Whip cream with confectioner's sugar. Cut strawberries in half lengthwise. Spread cream evenly around sides of cake.

Using pastry bag, pipe rows of cream alternating with rows of strawberries for the flag's stripes. Make a background of blueberries in the upper corner, then pipe stars on top to create "star" section of cake.



BOOK REVIEW

I had gotten away from Sandra Brown's books even though they were always quite interesting.

I picked up **RICOCHET** to see if I wanted to have a little reunion with her tales and I was hooked!! An enjoyable thriller that I couldn't put down. It bristles with Brown's trademark suspense blended with "romance."

As the book opens, Detective Duncan Hatcher is jailed for contempt of court after lashing out at the judge for declaring a mistrial and allowing a drug crime lord to slip through the hands of justice. Shortly thereafter, Duncan and his partner are called to the home of the judge and his wife to investigate a fatal shooting. That's where the wild ride begins. From that point Brown masterfully weaves a tale of sex, crime, murder, betrayal and vengeance.

Start this when you have some time on your hands. You'll need it because you won't put it down till the twists and turns deliver you to the very last paragraph.

HOME MOVIES!!!

I was very disappointed when "**The Great Debaters**" left the theaters. I really wanted to see it but just never got there or there was always something else I chose to see by the time I got to the ticket booth.

On Memorial Day I was headed to the theater to see whatever struck my fancy and decided instead to rent something. I was delighted to find "**The Great Debaters**" available. I took it home and settled in with Michael and some popcorn.

I was positively glued to it from the moment it started. The performances by Denzel Washington and Forest Whitaker were outstanding and the story is unforgettable. Keep in mind, if you should watch it, that it is a true story which took place in the mid 1930's in Texas.

It is the story of the first great African American college debate team at the historically black Wiley College. The team is coached by Mel Tolson (Denzel Washington), an African American teacher/poet. Their success allows the team to challenge powerhouse Harvard in 1935.


I don't remember whether this was up for any awards when it was at the theater, but in my estimation, it should have won an award. It's wonderfully heartwarming and triumphant and shows courage and fortitude.





Household Tips!!!!


Peroxide


Here are some benefits of that plain little old bottle of 3% peroxide you can get for around a dollar.


 Take one capful and hold in your mouth for 10 minutes daily. No more canker sores and your teeth will be whiter.


 Let your toothbrushes soak in a cup of peroxide to keep them free of germs.


 Clean your counters and table tops with peroxide to kill germs and leave a fresh smell. Simply put a little on your dishrag when you wipe, or spray it on the counters.


 After rinsing off your wooden cutting board, pour peroxide on it to kill salmonella and other bacteria.


 Soak any infections or cuts in 3% peroxide for five to ten minutes several times a day.


 Tilt your head back and spray into nostrils with a 50/50 mixture whenever you have a cold, or plugged sinuses. It will bubble and help to kill the bacteria. Hold for a few minutes then blow your nose into a tissue.

 If you have a terrible toothache and cannot get to a dentist right away, put a capful of 3% peroxide into your mouth and hold it for ten minutes several times a day. The pain will lessen greatly.

 If you like a natural look to your hair, spray the 50/50 solution on your wet hair after a shower and comb it through. You will not have the peroxide burnt blonde hair like the hair dye packages, but more natural highlights if your hair is a light brown, reddish or dirty blonde. It also lightens gradually so it's not a drastic change.

 Put half a bottle of peroxide in your bath to help get rid of boils, fungus or other skin infections.

 You can also add a cup of peroxide instead of bleach to a load of whites in your laundry to whiten them. For blood on clothing, pour directly on the soiled spot. Let it sit for a minute, then rub it and rinse with cold water. Repeat if necessary.

 I use peroxide to clean mirrors, and there is no smearing which is why I love it so much for this.

I could go on and on. It is a little brown bottle no home should be without! With prices of most necessities rising, I'm glad there's a way to save tons of money in such a simple, healthy manner. Send to others who might need to know the benefits of 3% peroxide.



MARKET UPDATE

Closings are increasing. There are still a lot of buyers in town and we're having people flying in every week to find both commercial and residential properties.

It is certainly not the hottest market ever, but it is far from the worst. The only reason it hasn't started to burn into the public's conscious is because the paper apparently hasn't "discovered" what has been going on, or else they're still trying to figure out a good *sensationally negative headline* to sell more papers.

At a recent meeting someone was still saying that he was "*waiting for the bottom before buying.*" The moderator responded in the following way.

"First of all, anyone who waits for the bottom will *always* buy when the market is going back up. No bell is rung or announcement made or email sent. In many of the Valley's markets, the prices are already inching up again, even though there are other markets still going down."

Maybe a better way to look at the existing market is as a clothing sale.

At the beginning of the sale, prices are lower than they were originally and all of the sale items are on display. At this point you have the best selection possible—colors, sizes, styles, matching accessories, etc. As the sale winds down they may even lower the price again but your selection will not be as great—you will probably not be able to find exactly what you want—in your size, style and the color you prefer.

For those who are worried that they may purchase at a little more than they might in another month or two, think of it more in terms of selection and value. A lot of people who wait too long to purchase often end up with a property not quite as perfect for them as the one they let get away because they wanted to wait until they were absolutely certain they got the lowest price.





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