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# Over the Fence

NEWS FROM YOUR REAL ESTATE PROFESSIONAL...

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## Pre-Holiday Appliance Check

### How to Check Your Oven Temperature

If you are worried about your oven not properly heating, you can quickly check it yourself. Buy an oven thermometer and place it in the oven. Set the oven thermostat to 350 degrees F. The oven should heat to between 325 degrees and 375 degrees. In most cases it is considered acceptable if the actual temperature is within 25 degrees of the set temperature. It is often possible to adjust the thermostat knob or to recalibrate the electronic range control if the oven is not reaching the right temperature.

### Clean Filters Make for a More Efficient Dishwasher

Filters protect the pump and motor seals. Many dishwashers have a filter located under the spray arm, near the bottom of the appliance. The filter can get clogged with sediment from hard water, food residue, or even detergent build-up. It is important to check the condition of the filter to make sure it is intact, has no holes in the screen and is free of debris. If the filter has been damaged you can purchase an replacement.

### Say Goodbye to Smelly Garbage Disposals

If your kitchen doesn't smell its best, check your garbage disposal. Food particles easily collect inside the disposal blades. The fact that you frequently run water through your disposal isn't enough to prevent this collection of food debris. Freshen up a disposal by grinding half a lemon or lime.

**NOVEMBER HOME WARRANTY TIP:** *Throw some ice down your garbage disposal once in a while. It will knock off any debris buildup on the sharp edges that keeps them from grinding food properly.*



### Fall Back on November 6th and...Don't Forget to Check the Smoke Detector

The most important project this month is to replace batteries in smoke, heat and gas detectors. A good way to remember when to change batteries is to do it when you fall back to Standard Time this month, and when you spring forward to Daylight Saving Time in the spring.

## Election Day Trivia

- Election day in the United States is the day set by law for the general elections of public officials. It occurs on the Tuesday after the first Monday in November.
- For federal offices (President, Vice President, and United States Congress), election day occurs only in even-numbered years.
- Presidential elections are held every four years, in years evenly divisible by four, in which electors for President and Vice President are chosen according to the method determined by each state.
- Elections to the United States House of Representatives and the United States Senate are held every two years.
- Senators serve six-year terms, staggered so that one-third of Senators are elected in any given general election.

*From Wikipedia, the free encyclopedia*

## What Size Turkey to Buy

By an eHow Contributor

At Thanksgiving, you usually want a big-enough turkey to provide leftovers—but not to go to waste. Here are some guidelines. These weights are for uncooked turkeys.

1. Count the number of people who will be eating turkey—remember that this number may be different than the total number of guests if the group includes vegetarians.
2. Figure on 1 pound of un-stuffed, whole turkey per person for moderate leftovers. Allow about 1.3 pounds per person for more leftovers.
3. Figure on about 3/4 pound per person if you're buying just a turkey breast. Allow 1/2 pound per person for boneless turkey breast.

Read more: [http://www.ehow.com/how\\_6590\\_figure-size-turkey.html#ixzz1Wak00CBX](http://www.ehow.com/how_6590_figure-size-turkey.html#ixzz1Wak00CBX)



**November 6th:** Daylight Saving Time ends  
**November 8th:** Election Day  
**November 11th:** Veteran's Day  
**November 24th:** Thanksgiving Day



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## How to Roast a Turkey Breast

By Claire Bush, eHow Contributor

1. Preheat oven to 325 degrees.
2. Grease a 9-by-13 baking dish.
3. Rinse the turkey and pat it dry with paper towels. Place in the baking dish. Rub with olive oil and sprinkle with spices.
4. Place in oven, breast side up, and roast uncovered for 1-1/2 hours.
5. Remove from oven, tent with aluminum foil, and let rest for 10 to 15 minutes.
6. Carve slices on the diagonal and serve. Discard carcass, or save to boil for turkey soup.

**NOTE:** Do not cook at higher heat or the turkey may dry out.

Read more: [How to Roast Turkey Breast | eHow.com](http://www.ehow.com/how_2308053_roast-turkey-breast.html#ixzz1WAlbyQxk) [http://www.ehow.com/how\\_2308053\\_roast-turkey-breast.html#ixzz1WAlbyQxk](http://www.ehow.com/how_2308053_roast-turkey-breast.html#ixzz1WAlbyQxk)

## CRANBERRY SALSA DIP WITH CREAM CHEESE RECIPE

### Ingredients:

- 1 (12-ounce bag) or 3 cups fresh cranberries, rinsed and drained
- 1/4 cup minced green onions
- 2 small (approx. 2 tablespoons) jalapeno chile peppers, cored, seeded and minced
- 1/2 cup granulated sugar
- 1/4 cup fresh cilantro leaves, minced
- 2 tablespoons finely-grated fresh ginger
- 2 tablespoons fresh-squeezed lemon juice
- 2 (8-ounce) packages cream cheese
- Cranberries and/or cilantro sprigs for garnish

### Preparation:

Rinse, drain, and pick over cranberries, (discarding all that are soft or bruised). Place them in a food processor; pulse until finely chopped but not mushy.

Place crushed cranberries in a bowl; mix together with green onions, jalapeno peppers, sugar, cilantro leaves, ginger, and lemon juice. Cover with plastic wrap and refrigerate at least 4 hours so flavors develop (salsa will be too sharp and tart to begin with).

On a serving plate, place cream cheese; cover with the dip. Garnish, if desired, and serve with crackers.

<http://whatscookingamerica.net/Appetizers/CranberrySalsa.htm>



*In the fall of 1621, the Pilgrims, early settlers of Plymouth Colony, held a three-day feast to celebrate a bountiful harvest, an event many regard as the nation’s first Thanksgiving. Thanksgiving became a national holiday in 1863 when President Abraham Lincoln proclaimed the last Thursday of November as a national day of thanksgiving.*