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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.

MAXIMIZE YOUR CURB APPEAL

With summer comes a rush to spend time outside and an increase in home selling and purchasing. Now that you've (hopefully) put our landscaping tips from last month to good use, here are some other ways to make your home the best on the block.

Add a fresh coat
New exterior paint is one of the simplest and (relatively) cheapest ways to spruce up your house. Use a light color to add size and a dark color for drama. For a less expensive alternative, have your house pressure-washed for a fresh look.

Check your deck
Whether you're putting your home on the market or getting ready to host a barbeque, now's the time to have your deck examined by a professional for signs of deterioration. While you're at it, add a fresh coat of stain treatment before the summer storms hit.

Pave the way
A newly paved driveway makes a home more safe and inviting. Pavement restoration may be a less-expensive alternative available to you. Be sure to explore the varying materials and processes before choosing an option.

Fence it in
A fence is visually appealing and an added safety bonus for families and dog-owners alike. If you already have a fence, repair and repaint to add value.

Note the details
New house numbers on your front door or an upscale mailbox are small touches that make a significant overall impression. Check your local hardware store for a variety of choices.

It's time to get the grill out. Grilling is great for preparing your main course, but try spicing up your sides this summer with this smoked corn recipe.

Smoked Corn

Ingredients

- Hickory wood chips
- 1/2 cup butter, softened
- 2 tablespoons chopped fresh thyme
- 8 ears fresh corn with husks

Method

- Soak wood chips in water at least 30 minutes.
- Prepare charcoal fire in smoker; let burn 15 to 20 minutes.
- Stir together butter and thyme.
- Remove heavy outer husks from corn; pull back inner husks. Remove and discard silks. Rub corn with butter mixture. Pull husks back over corn.
- Drain chips, and place on coals. Place water pan in smoker; add water to depth of fill line. Place corn on upper food rack; cover with smoker lid.
- Cook 30 to 40 minutes. Remove from smoker, and let stand 10 minutes. Pull husks back, and serve.

Recipe courtesy of Southern Living

WARRANTY WISDOM

Home service agreements give you the assurance that there is someone to help at any time with problems on covered items. A **2-10 Home Buyers Warranty** home service agreement gives you the protection you need against breakdowns of covered appliances and major systems such as plumbing, heating, electrical and air conditioning.

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