

Great News

Volume 1, Issue 3

Mike Forner's Home Services:

Our mission is to treat your home with the same passion and attention to detail that I use on my own home.



Caring For Your Lawn During The Summer Months

Lawns often require a lot of work – and water – to remain healthy. Using an irrigation system can be an easy and convenient way to keep your lawn healthy. Follow these smart irrigation tips to help save money, avoid wasting water and make the most of your lawn this summer:

Watering Tips

Reduce Evaporation: Use mulch in landscaping beds and add organic material to your soil to help your lawn and garden retain water.

Water Efficiently: Set your irrigation system to water your lawn at the coolest times of day, water in three short sessions instead of one long one and adjust watering schedules to fit rainy weather.

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Make The Most of Water Usage: Use kitchen compost or water from the fish aquarium to fertilize lawns and gardens.

Plan Irrigation Zones: Plan irrigation zones according to the type of watering schedule, soil type and sun and shade exposure. Install fences or windbreakers to slow

Check Your Irrigation System: Make sure sprinklers water the lawn and not the grass, sidewalks, House or driveway. Also, regularly check for leaks, muddy spots and broken or clogged sprinkler heads.





Upcoming Events That Might Interest You...



*The Saline Celtic Festival on July 8-9. Located at Millpond Park, Saline Michigan.



*Ann Arbor Summer Festival 2011. Starts June 17th through July 10th. Please visit the website below for more information.
<http://www.annarborsummerfestival.org/>

*The 53rd Annual Ann Arbor Street Art Fair from July 20th to the 23rd. W-F: 10am-9pm Sat: 10am-6pm.

*Come check out the Artisan Market located in Downtown Ann Arbor. Every Sunday from 11am-4pm.



Build This...Not That: Five Key Features That Today's Homeowners Want

Whether you're renovating your existing home or building an entirely new one, resale value is a significant consideration when undergoing home construction of any kind. The following is a short list of what today's homeowners and buyers are looking for – and what they're ditching as outdated, overdone, or simply impractical. Consider these key factors when building or renovating your home.

1. Instead of quantity, choose **quality**.

Many homebuyers are looking to downsize with their next home. What they sacrifice in square footage, however, they want to make up for in quality. Homes with green appliances and energy efficient windows and insulation are a big draw for buyers. Family-style open areas and flexible spaces as opposed to fixed-purpose rooms are also favored attractions.

2. Instead of a formal dining room, **upgrade the kitchen**.

One area where buyers agree they want space and quality is in the kitchen. Large kitchens with islands are a must-have for many buyers, and those that connect to open family rooms are most popular. The focus on family and casual entertaining has overtaken the desire for a formal sitting room that serves only one purpose.

3. Instead of a whirlpool bath, **go for a walk-in shower**.

While whirlpool baths are still fairly popular, the newer trend is towards large bathtubs and showers. A walk-in shower with a sitting area or large soaker tub in the master bathroom can be a great alternative to a whirlpool bath, and a more desirable option.

4. Instead of a home theater choose a **home office**.

Home theaters are quickly becoming a relic of the real-estate bubble that burst several years ago. Today's homebuyers tend to be more practical, and want functional spaces that serve every day needs.

5. Instead of an outdoor cooking area, consider an **outdoor living room**.

As family and togetherness becomes a more central theme in the home market, so do outdoor spaces. Pleasantly blurring the line between indoors and outdoors, an outdoor living room provides the perfect balance of comfort and nature.

Make sure your hard-earned dollars are well spent, and the house you build or renovate today will meet your needs tomorrow.

Summer Grilling Tips:



Bv: The Fun Place

- ✓ Marinating quickly tenderizes meat and also adds additional flavor. Use roughly 1 to 2 cups of marinade for every 1 1/2 to 2 pounds of food. The marinade should completely surround the food. Cooked meat should **never** be returned to a cold marinade.
- ✓ A secret to tender, moist, tasty meat and fish is the cut you choose. The best cut for grilling steaks is a full one-inch thick.
- ✓ Whenever barbecuing, use tongs to turn the meat. A fork should never be used as it will punch holes in the meat and allow the natural juices to escape, causing the meat to lose flavor and become “chewy”. Cutting the meat will have the same result if further cooking is required.
- ✓ When grilling meats, it is usually best to turn the meat only once. When grilling meat to a medium or greater doneness, use the closed lid to assist in cooking. This will decrease the cooking time by applying heat to all sides of the meat at once.
- ✓ If you insist on using charcoal, try a natural charcoal: 100% oak hardwood charcoal contains no “unappetizing” coal, oil, limestone, starch, sawdust or petroleum products. A number of companies produce it and you can usually find it at natural food outlets.



Fiery Chicken and Potato Fingers

Hot and sweet describe the flavors of this dynamic duo.

Grilled zucchini would make a fine side dish.

- **PREP:** 20 MINUTES
- **MARINATE:** 30 MINUTES TO 24 HOURS
- **GRILL:** 24 MINUTES
- **MAKES:** 4 SERVINGS

4 skinless, boneless chicken breast halves
(about 1 ¼ pounds total)

3 tablespoons olive oil

3 tablespoons bottled hot pepper sauce

2 tablespoons snipped fresh parsley (optional)

1 tablespoon honey or brown sugar

1 ½ teaspoons bottled minced garlic (3 cloves)

½ teaspoon salt

½ teaspoon cayenne pepper

½ teaspoon cracked black pepper

2 large baking potatoes (about 1 pound total)

NUTRITION FACTS PER SERVING: 367 cal.,
12 g total fat (2 g sat. fat), 75 mg chol., 355
mg sodium, 32 g carbo., 1 g fiber, 32 g pro.

1. Cut each chicken breast half lengthwise into 3 strips. Place chicken in a resealable plastic bag set in a shallow dish. For sauce, in a small bowl stir together oil, hot pepper sauce, parsley (if desired), honey or brown sugar, garlic, salt, cayenne pepper, and black pepper. Pour 2 tablespoons of the sauce over chicken. Seal bag; turn to coat chicken. Marinate in the refrigerator for at least 30 minutes or up to 24 hours, turning bag occasionally. Cover and chill the remaining sauce to use as a brush-on.

2. Drain chicken, discarding marinade. Just before grilling, cut each potato lengthwise into 8 wedges. Lightly brush potato wedges with some of the remaining chilled sauce.

3. For a charcoal grill, grill potato wedges on the rack of an uncovered grill directly over medium coals for 15 minutes. Turn potato wedges. Add chicken to grill. Grill for 9 to 12 minutes more or until chicken and potato wedges are tender and chicken is no longer pink, turning chicken and brushing once with remaining sauce during the last 5 minutes of grilling. (For a gas grill, preheat grill. Reduce heat to medium. Place potatoes, then chicken on grill rack over heat. Cover and grill as above.) Discard any remaining sauce.

How To Win Friends & Influence People By Dale Carnegie

Fundamental Techniques in Handling People:

The only way on earth to influence other people is to talk about what they want and show them how to get it. Looking at the other person's point of view and arousing in him and eager want for something is not to be construed as manipulating that person so that he will do something that is only for your benefit and his detriment. Each party should gain from the negotiation.

Principle 3: Arouse in the other person an eager want.

Stay Tuned...

"First, arouse in the other person an eager want. He who can do this has the whole world with him."

~Professor Overstreet

Joke of The Month

While carpenters were working outside the house, a lady busied herself with indoor cleaning.

She had just finished the floor when one of the workmen asked to use the bathroom.

"Just a minute," she said, "I'll put down newspapers."

"That's all right, lady," said the carpenter. "I'm already housetrained."



Wise Home Owner Tip:



Cash For Your Cold Clunker: want a quick \$40 and a free service? Want to save up to \$150 on your energy bill this year? Want to help the environment? DTE Energy's Appliance Recycling Program offers to: *Pick up your old refrigerator or freezer (free of charge, even if it's in the basement), *Pay you \$40 for it, *See that it gets safely and effectively recycled. If your current refrigerator is more than 10 years old it likely uses up to three times as much electricity as new models, thanks to new federal standards. The only requirements for this recycling program are that the unit be full-sized (10-30 cu. Ft.) and that it is in working order.

The program also offers to pick up old working window unit air conditioners and dehumidifiers (and pay you \$20), provided you also have a refrigerator to recycle.

To arrange a pickup, call **866.796.0512** or visit dteenergy.com/saveenergy.

Please Contact Us At:

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Did You Know...

That you can prevent your tools from corroding by putting a piece of charcoal in your toolbox?

That you can resurrect an old pair of "stiff" pliers by "bathing" them with WD-40?

Book Review

What are you currently reading?

I recently finished reading Atlas Shrugged by Ayn Rand. It was the best book I have ever read. I would recommend this book to anyone who has an interest in reading.



Mike :)

Uplifting Quote of The Month

"Opportunity is missed by most because it is dressed in overalls and looks like work."

~Thomas Edison