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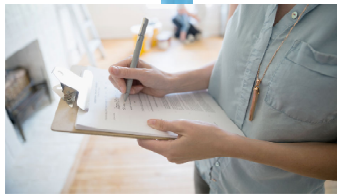
Your MONTHLY Garden Gnome News! "with a little help from my friends!"
Volume 3, Issue 1 **HOME OF THE GNOME!** January 2018

Things to Know Before a Home Inspection

Buying and selling a home can be full of ups and downs, stresses and rewards—including the inspection. Here are answers to common questions about the home inspection process so you know what to expect.

Do I have to get a home inspection?

While home inspections are typically recommended, as a seller, you're generally not required to get an inspection before a sale, and as a buyer you may not be either, unless there's an inspection contingency in the purchase contract. A home inspection is different from a home appraisal, which is almost always required.⁴



Why wouldn't I get an inspection?

If the home you put an offer on is in high demand, either because of its location or condition, forgoing an inspection may be one less constraint on the sale.

Why should I schedule one?

Inspections are a chance for the opinion of an outside, unbiased professional to provide insight on the condition of your home. If, as a buyer, you forgo an inspection, any problems that happen after the sale are generally your responsibility. The terms of a mortgage may also require you to have an inspection.

Who pays for the inspection?

The buyer pays, unless a different arrangement is made. The buyer is also responsible for finding and scheduling an inspector. While the cost of a home inspection varies, a typical range is \$300–\$500.

Can I be present for the inspection?

As a buyer, you should be. It's also your chance to dig a little deeper into the home—to open the electrical panel, take note of anything that worries you and ask questions of the inspector, too.

What happens after the inspection?

The inspector will prepare a report indicating any items of concern. A buyer may use that report to negotiate with the seller over specific repairs to be done before the sale is finalized, to request compensation for things that will need to be fixed in the near future, or to void the sale because of extreme issues.

Does a clean report guarantee that nothing's wrong with the home?

No. The inspector does take a close look at the inside and outside of the home, including the electrical systems, foundation, windows and doors, basement, and more. But an inspector can't report on the condition inside the walls and cannot guarantee things such as the condition of the roof.

My inspection report is long. Is that worrisome?

Not necessarily. Most homes have a list of regular maintenance items, and it's an inspector's job to point them all out. Many points may not be pressing but simply a reminder of to-dos that may need to happen in the future.

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7 Things You Never Knew Lemons Could Do

Put this zesty citrus fruit to good use with these unexpected tricks that take some of the hassle out of your cooking session.

We all know lemons are delicious, adding a citrusy kick to everything from salad dressings to cocktails. And the laundry list of health benefits is seriously impressive – not only does the fruit contain antibacterial properties that cleanse the kidneys and liver and strengthen your immune system, but it offers a hefty dose of vitamin C and antioxidants that fight free-radicals and help keep you looking younger.

***Health booster:** Get in the habit of starting the day with a cup of hot water and a lemon – it'll kick start your metabolism and get your morning off to a healthy start!

What fewer people know is that lemons also have some unexpected uses. Here are seven ways the handy fruit can solve your trickiest kitchen dilemmas and help enhance your meals.

1. Prevent Browning: A few squeezes of juice can do wonders for avocado, apples, bananas, and peeled raw potatoes, since lemon juice is just acidic enough to prevent the oxidation that turns produce brown. Try this trick the next time you're doing meal prep ahead of time or when you set out a platter of fresh sliced fruit for dipping in a Chocolate Fondue.

To crisp up lettuce leaves, soak them in a bowl of cold water + ½ cup of lemon juice, then refrigerate for an hour.

2. Stop Rice From Sticking: Have a problem with clumpy rice? You're in luck – adding a few drops of lemon to your cooking water helps prevent the rice from sticking together. Added plus? The lemon juice will also whiten your rice and keep it looking great on the dinner plate!

3. Keep Brown Sugar Soft: The juice isn't the only useful part of the lemon; its super moist and flavorful peel can work wonders in the kitchen too. Add a slice of the skin (with the pulp completely removed) to your box of brown sugar to keep it from clumping and hardening. This way, you won't have to do any sifting.

4. Crisp Your Lettuce: No need to toss that limp lettuce! A little lemon juice and water can help bring your leaves back to life. To crisp up limp leaves, soak them in a bowl of cold water and ½ cup of lemon juice, then refrigerate for about an hour. The leaves will come out revived and ready for eating. Try it out on a simple green salad

5. Cook Perfect Hard-Boiled Eggs: Even if you've mastered perfectly hard-boiled eggs, try brushing the eggshells with lemon juice before adding them to the pot for a little added insurance.

The lemon juice helps keep the shells from cracking while they cook, and it also makes them easier to peel once they're ready to eat. Try this technique before you enjoy the eggs in our Golden Polenta and Egg With Mustard Sauce.

6. Tenderize Meat: Lemon juice is a great meat tenderizer; the acidity gently breaks down the fibers in meat, leaving it scrumptiously fork-tender. See it in action with Steak Salad-Stuffed Pockets or our Moroccan Flavored Pork Ragu.

7. Enhance Flavor: Last, but certainly not least, lemon's yummy flavor can totally transform a meal. It brightens up creamier dishes, balances the flavor in seafood, and is a great sodium-free substitute for sprinkling on salt. Squeeze lemons over our Sizzled Citrus Shrimp, try them sliced with our Lemon Lovers' Asparagus, and get zesty with Fettuccine with Shiitake Mushrooms and Basil.



*Now At The Broadway Palm
Dinner Theatre*



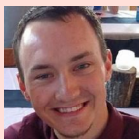
December 30, 2017 - February 10, 2018

The longest running American musical in Broadway history comes to Broadway Palm!

Set in 1920s Chicago and based on true murders and trials, Chicago follows Roxie Hart, an aspiring vaudevillian who murders her lover and is arrested. In jail, Roxie meets her hero, the double-murderess and nightclub entertainer Velma Kelly. When both vixens obtain the same lawyer, tensions run high as they fight for the spotlight. This tale of fame and fortune includes incredible dancing and one show-stopping song after another. Tickets are now on sale and can be reserved by calling (239) 278-4422, by visiting BroadwayPalm.com or by stopping by the box office at 1380 Colonial Boulevard in Fort Myers.

Tech In A Flash

*Matthew Rebstock, Owner, Head Tech
Carlos Cortez, MAC Tech, habla espanol
& Bekki Shanklin, Scheduling & Info Goddess,
the first person you'll speak with for help
~~ at your service! ~~*



GAME NIGHTS!!

We will have something on most Tuesday nights.

All games start at 6:30.

Bunco will be the first Tuesday. Then:

LRC = Left, right, center

Bingo

LRC

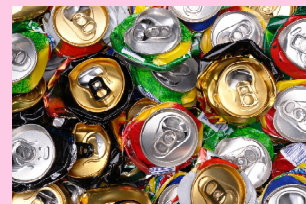
The LRC is a favorite because it is only 20 cents per game. 15 cents to play and 5 cents for the pot to start with. We keep playing with our same nickels so we usually stop playing after one hour.

Bunco is \$10.

Bingo is 25 cents per card that you want to play. We play 10 games.

If you ever want to come and don't feel like talking much, LRC is fast paced, not much talking except telling the person they don't know their right from the left or someone tries to put the dice in the pot instead of their nickels. (It has happened!! LOL)

Also in consideration for the summer, MOVIE NIGHTS! Popcorn, lawn chairs and camaraderie under the stars!! Keep an eye on the boards by the mailboxes for future scheduling!!



Getting Can Recycling Back On Track

Fewer cans seem to be arriving at the can bin, but are instead being put into the recycle bins on driveway. *We had to pay extra for this 4th bin, so by failing to recycle your aluminum cans to our on site can crushing Clubhouse supplement fund, you are actually INCREASING the cost of garbage pickup.* If you cannot crush your own cans, you can still help. Just RINSE your cans and deliver to large black trashcan next to pool fence.

Light & Fluffy Angel Food Cupcakes



Ingredients

- ½ cup cake flour
- ¼ cup powdered sugar
- ¼ teaspoon kosher salt
- 6 large egg whites (room temperature)
- ½ teaspoon cream of tartar
- 1 teaspoon vanilla extract
- ½ cup granulated sugar

Preparation

Preheat oven to 350F.

Line a cupcake pan with paper liners; set aside.

In a medium bowl sift cake flour, powdered sugar, and salt.

Place egg whites in a separate bowl and beat with an electric mixture until they begin to thicken.

Add cream of tartar and vanilla and beat for about 2 minutes more or until stiff peaks begin to form.

Slowly pour in sugar and continue to beat on high until all the sugar is incorporated. Turn off mixer and gently fold flour mixture into egg whites using a rubber spatula.

Once well mixed, spoon evenly into cupcake pan.

Bake for 12 to 15 minutes or until tops are lightly golden and a toothpick from the center of the cupcakes comes out clean.

Place on a wire rack to cool completely.

Lighter Avocado Chicken Salad

By Kaleigh McMordie, MCN, RDN, LD | Reviewed by a
board-certified physician
Updated September 15, 2017



Total Time 40 min

Prep 10 min, Cook 30 min

Servings 4 (3/4 cup each)

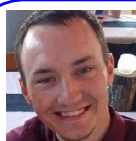
Ingredients

- 1 large chicken breast (about 2 cups shredded)
- garlic powder, to taste
- freshly cracked black pepper
- 1 small avocado, mashed
- 2 tablespoon plain nonfat Greek yogurt
- 2 tablespoon lemon or lime juice
- 1/4 teaspoon garlic powder
- freshly cracked pepper
- 1/2 cup diced onion, any kind
- 1/2 cup diced celery (about 1 rib)

Preparation

Heat oven to 350F. Season chicken breast with garlic powder and pepper. Place in a baking dish and cover with foil. Bake 25 to 35 minutes, or until a thermometer inserted into the center reads 165F. Remove chicken and let cool before shredding.

In a large bowl, smash avocado. Stir in yogurt, lime juice, garlic powder and pepper. Stir in chicken, onion and celery. Store in an airtight container in the refrigerator.



Tech In A Flash
Matthew Rebstock
& Bekki Shanklin
at your service!

