




Cindy Campbell 
 Associate Broker
 RE/MAX Horizons Group Firestone
 cindy@ColoradoWelcomeHome.com
Office 303-327-6825
Mobile 303-881-7413




Hi everyone! Welcome to the holiday edition of my e-newsletter. If you are receiving your first copy of my newsletter - Greetings! I hope you find the content to be helpful and interesting. Please feel free to suggest topics or subjects you want to see included. If you know of others who would enjoy receiving this information, send me their email addresses and I'll email them this edition and future editions. If you do not wish to receive my quarterly newsletter, please email me at cindy@ColoradoWelcomeHome.com.

Ten Steps to an Orderly Kitchen



The holidays often mean many hours in the kitchen baking and preparing meals for company. To make the best use of your time, you need a kitchen that is organized and easy to get around. Here are 10 easy steps to organize your kitchen, and help make your holiday preparation smooth.

1. Pull everything out of each cabinet and drawer; discard or donate those things that are not frequently used, duplicate items, broken items or things you forgot you had. Be ruthless!
2. After your cabinets are all empty, group items according to use. Sort all your baking items; group your cooking items, the dishes you eat from, glassware, holiday/seasonal items that only get used once or twice a year, as well as those special serving pieces that are only used occasionally.
3. Now that you have groups laid out, decide where each group should be stored. Cooking and baking pieces should be kept close to where you prepare food. Utensils should be in a drawer near the prep area.
4. Containerize inside your cabinets. Group together packets of sauce mixes, hot cereal and hot cocoa; put them in small plastic containers to keep them from being scattered. Use clear plastic shoeboxes to store gelatin, pudding mix and baking mixes.
5. Remove containers without lids; stack the remaining plastic containers inside each other. Store lids in a larger container to keep together. Do the same with the lids for your pots/pans, which can be stored flat or on end.
6. Make use of vertical space by hanging hooks under cabinets for mugs. Hang a stemware rack for wine glasses. Hang adhesive hooks on the inside of cabinet or pantry doors to hold measuring cups, oven mitts or other kitchen gadgets. Consider using a ceiling rack to hang pots and pans.
7. Use a rotating lazy susan to hold things such as oils and vinegars as well as spices, vitamins or medications. You can also use a few in your refrigerator to keep items from being pushed to the back and spoiling.
8. Use drawer dividers for cooking utensil drawers and your junk drawers. Dividers allow you to assign a spot for an item, making it easy to find.
9. Use a magnetic sorter box on the side of the refrigerator for coupons, takeout menus, notepad and pen or other papers that tend to accumulate on countertops. Each type of item should have its own section in a sorter.
10. Keep a stack of loose trash bags in the bottom of the trash can. When you pull out a full bag, a replacement is right there. Clean out your refrigerator the night before your trash pickup and take the trash out to the curb right away.

www.hgtv.com

Media Room Must-Haves

The holidays and entertaining go hand-in-hand. Treat your family and friends to a true home theater experience...

- A Big Screen**—For true immersion in the theater experience, it all starts with a big screen. Six feet wide is a good size, while larger rooms might need 80 or 90 inches to justify a dedicated home theater. Keep screens to ten-foot max for optimal viewing.
- Surround Sound**—A theater needs at least a 5.1 system (five full-range speakers and one subwoofer) for total immersion, where dialog, sound effects, background music and low-frequency (bass) emanate from specific speakers placed around the room. Many are using the new 6.1 and 7.1 systems to really fill the room with sound.
- Amplification**—An A/V receiver with proper decoder is required for multichannel audio formats (Dolby Digital EX 6.1 or THX Surround EX). Some receivers have integrated amplifiers and equalizers; others house those components separately. Make sure components complement each other and there is enough amplification to drive the sound.
- Control System**—Most people are going with touchpad controls that integrate multiple systems, including the components, set room temperature, dim lights and close shades.
- The Backbones**—Home theaters need substantial wiring—Category 5 or better for voice and data, and RG6 coaxial cable for video. Upper-end rooms may require fiber-optic wiring. Use heavy-gauge speaker wire to connect components.
- Something to Watch**—Don't forget the means to play a favorite show or movie—DVD player, satellite dish, digital cable and digital video recorder (such as TiVo). Seamlessly integrate components into the design of the room by placing components behind a wall or cabinet with hidden access. Put speakers in the ceiling or wall to provide a clean, sleek look to the home theater.

By Rob Fanjoy

Thanksgiving Kids' Table

Keep children busy on Thanksgiving Day by having them decorate their own table.

Turkey Centerpiece

Materials:

- 2 brown paper bags (1 large, 1 small)
- newspaper
- black pipe cleaners
- feather duster
- 2 white water-bottle lids
- construction paper (black, yellow)
- red balloon
- hot-glue gun

Stuff a large brown paper bag with newspaper, then bunch it at the top. If there are designs on the paper, turn it inside out. Wrap the bunched up area with a pipe cleaner. Insert a feather duster in the bunched area to serve as a tail. Stuff a smaller paper bag to serve as the head of the turkey, then add bottle lids for eyes, black construction paper pupils, yellow construction paper for the beak and a red balloon for the turkey's wattle under the beak. A hot-glue gun works best, but if the kids are helping, white school glue will do. Make a slit in the large bag, then poke the turkey head in. Secure with hot glue if it won't stand on its own.



Napkin Rings

Materials:

- toilet-paper tubes
- faux feathers
- markers
- hot-glue gun

Cut a toilet-paper tube into several sections. Embellish each with markers and glue a feather on each section, as well. This project can be completed with quick drying glue if an adult is not available to supervise hot glue gun usage.



Resource Central

What's Happening - Local Interest

Starz Denver Film Festival / Nov. 13th-23rd / various Denver sites / www.denverfilm.org

9News Parade of Lights / Dec. 5th & 6th / Downtown Denver / www.denverparadeoflights.com

New Years Extreme Rodeo / Dec. 31st / Budweiser Event Center - Loveland / www.budweisereventscenter.com

National Western Stock Show / Jan. 10th - 25th / National Western Complex - Denver / www.nationalwestern.com

Denver Zoo FREE ADMISSION DAY / Jan. 14th / Denver Zoo / www.denverzoo.org

What's Happening - General Interest

Rockefeller Center Tree Lighting / Dec. 3rd / NYC; broadcast on NBC 8:00pm EST / www.nbcnewyork.com

College Football National Championship / Jan. 8th / broadcast FOX 8:00pm EST / <http://sports.espn.go.com/ncf>

66th Annual Golden Globe Awards / Jan. 11th / Broadcast on NBC 8:00pm EST / www.goldenglobes.org

UPCOMING HOLIDAYS *Thanksgiving: Nov. 27; Hanukkah begins: Dec. 22; Christmas: Dec. 25th; Martin Luther King Day: Jan. 19th*

Breakfast Casserole – worthy of special occasions

Ingredients

- 1 pound ground pork sausage*
- 10 white sandwich bread slices, cubed (6 cups)
- 2 cups (8 ounces) shredded sharp Cheddar cheese
- 6 large eggs
- 2 cups milk
- 1 teaspoon salt
- 1 teaspoon dry mustard
- 1/4 teaspoon Worcestershire sauce

Preparation

Cook sausage in a skillet over medium heat, stirring until it crumbles and is no longer pink; drain well. Place bread cubes in a lightly greased 13- x 9-inch baking dish; sprinkle bread evenly with cheese, and top with sausage.

Whisk together eggs and remaining ingredients; pour evenly over sausage mixture. Cover and chill casserole for 8 hours. Let stand at room temperature 30 minutes. Bake at 350° for 45 minutes or until set. Let stand 5 minutes before serving.

*2 cups cubed cooked ham may be substituted for sausage.

Source: Southern Living

Did You Know...

Now is a great time to move up! If your current home is too small and you are feeling a little crowded, this is the perfect time to sell your old home and buy a larger home. You're probably thinking "It's not a good time to sell". Truth is you probably won't make a huge profit on the sale of your current home but you will get a *great* deal on a new home! What you don't make in the sale you will definitely make up in the purchase. If you want to explore this option to see if it makes sense for you, please give me a call to discuss.

"Celebrate the happiness that friends are always giving, make every day a holiday and celebrate just living!"
Amanda Bradley

