

# Homeowner's UPDATE



## Vintage touches add to your room's story

A commanding bookcase.  
A romantic mirror.  
An elegant chair.

Choosing vintage pieces from another time immediately adds character and charm to your space. The myth that your furniture and decorations must all hail from the same chapter in history is simply that: a myth.

The marriage of older pieces with more modern furnishings can change the dynamic of your space in unexpected ways. Many vintage pieces have a story worth telling, making them fantastic focal points of both a room and a conversation.

Once you're convinced that vintage pieces are the next addition to your interior design,

it's time to start searching and sourcing.

Estate sales, flea markets, antique shops, and even your local thrift stores are great places to explore for unique finds. While you're on the hunt, keep an open mind when it comes to utilizing the pieces in your rooms. For example, a Victorian vanity might make a better storage cabinet in your living room than you could have imagined. Instead of hanging a decorative mirror on the wall, you may repurpose it as a centerpiece on your dining room table.

Be creative and don't forget to ask the seller about the history of the piece. Its story just might influence your buying decision.



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# Inside Spread



## Quit playing Jenga in your fridge

Precariously balancing your pan of leftover stir-fry atop the jug of milk in the only available refrigerator space can seem like a success, until it comes crashing down. Fast forward to the next morning when you're scrubbing sticky broccoli and rice off the kitchen floor.

Organizing your refrigerator can be both rewarding and a huge timesaver. And, it can save you money when done correctly. If you're constantly searching for that certain condiment or always forgetting about your produce, it's time to rethink where and how you're storing food items.

It's easy to overlook your fridge organization, even when you know something isn't working.

Just remember that not everything needs to take up the valuable real estate in your fridge.

### Accessibility:

- Label your foods and designate certain shelves or drawers for fruits, veggies, cheeses, meats, and leftovers.
- If you need more drawers, add sliding bins to your shelves to make things more accessible.
- Store tall, unopened cartons on the sides, rather than standing up, for more vertical space.
- Add your own wire shelving.

### Less waste:

- Repurpose six-pack beverage containers to organize

condiments.

- Use chip clips to secure bags of salad or cheese that may spoil if not sealed tightly.
- Use a list on your fridge to keep track of leftovers or other foods with short expiration dates.

### Rethink where:

- Try to store thawing meat on the bottom shelf to protect against any drips or leaks that could spoil other foods.
- Potatoes, onions and tomatoes can all be stored in a wire basket in your pantry.
- Some nut butter will do well in your cupboard, and apples are happy to hang out in a pretty bowl on your counter.
- Be sure to read the packaging on foods for specific storage instructions.

## Organize tools with these handy tips

Hours of searching for the right gadget, no room to park your car in the garage, and rusty tools: these outdoor storage worries need to go.

With simple pallets, pegboards and proper planning, you can optimize your space and put an end to the problem of storing lawn and garden tools.

If space is limited, a simple wood pallet secured to a wall in your garage or outdoor shed creates a one-step solution. Store your rakes and shovels by slotting them in between the panels vertically. Or, flip the pallet horizontally and attach nails for mounting smaller tools

or a garden hose.

If you have space but crave organization, pegboards make for the ultimate "wallpaper." Whether hanging hammers and screwdrivers, shelves or extension cords, pegboards keep your tools visible for easy access.

For a cosmetic touch, attach a wooden lattice to a door. With a few nails, this simple addition doubles as a rustic accent and a place to hang gardening gloves, a trowel or a broom.

Try some of these ideas and save yourself some valuable time before your next outdoor project.



## Curtains: eye-catching, economical, eco-friendly



Image credit - YoungHouseLove.com

Curtains and other window treatments can make or break a room's dynamic. Traditionally thought to be an expensive decorating item, today's curtains are affordable, sustainable and fun.

Did you know you can transform a plain curtain with a floral, stenciled design, or a painted, geometric shape? Test out different color palettes, patterns and paint brushes to find the perfect complement to the room.

Not the artistic type? Try trimming your curtains in gold duct tape. It creates instant

glamour, and nobody will guess your secret.

For a touch of rustic personality, try an unconventional curtain tieback made from hardware staples such as a brass ring, brass snap hook, and a cord all for less than \$10. Attach several hooks to a repurposed beam or board from an old bench for a unique curtain rod.

Incorporating these simple accents in a room adds a decorative touch that can also help prevent heat loss in the colder months and heat gain in the warmer months.

# Back



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# Recipe

## Burrata

## Breakfast Toast

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### Ingredients

- 4 slices sourdough bread, toasted
- 1 pint cherry tomatoes, rinsed and sliced
- ¼ cup fresh basil, finely chopped
- ¼ cup olive oil
- ¼ cup lemon juice
- 4 oz. Burrata cheese
- ½ tsp. sea salt
- ½ tsp. pepper

### Directions

Preheat oven to 350° F. Toast bread for 10 minutes, turning halfway through. Mix sliced tomatoes and basil in medium bowl. Stir in olive oil and lemon juice.

Remove toast from oven, spread slices with cheese immediately. Top with tomato and basil mixture, and garnish with sea salt and pepper.

*Serves 4*



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