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# A Monthly Newsletter From The Faust Real Estate Group 614-431-4464

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May officially welcomes the season of barbecuing and the great outdoors. So dust off the grill, break out the patio furniture, and stock up on tiki torches. Memorial Day is just around the corner!

If you have any family, friends, or loved ones this month looking to buy or sell a home, please give them my name!

#### **Tighter Lending Standards Good For Housing**

Tighter lending criteria and fallout from the subprime loan debacle will lead to a healthier housing market with greater assurance that



owners can handle mortgage adjustments, but higher loan standards will slow the housing recovery.

David Lereah, NAR's chief economist, says the changes are necessary for the long-term health of the housing market. "We want

people to be able to stay in their homes with mortgage terms they understand and can handle. Simply stated, a loan with the lowest monthly payment probably isn't in your best interests - borrowers need to understand worst-case scenarios. If you're in a mortgage you aren't comfortable with, now is an excellent time to refinance, if you can, with historically low rates on safer conventional loans."

According to Lereah, tighter lending standards will dampen home sales a bit, but by less than a couple of percentage points from initial projections. The housing forecast for 2007 is still clear as the fourth highest year on record for existing-home sales.

Source: National Association of Realtors

# Good (enough) Housekeeping

Unexpected guests dropping in? Fool anyone with a few quick clean up tips:

Hide your mail - keep a kitchen drawer empty for last-minute stashing

Bathroom - drop a blue cleaner into the tank and wipe down sink and mirror to the

Dishes in the sink - move them to the dishwasher, or if you're desperate, rinse them off and stash them somewhere

Hide your sins - choose home accessories and furniture that help you conceal clutter with drawers and space to stash

Patterned rugs - dirt and stains are hard to detect on a patterned, dark-colored rug

Non-pleated lampshades - never dust a lampshade again - choose smooth versions to avoid dirt buildup

Source: MSN Home & Gardening

#### Warranty Wisdom:

Home service agreements give the assurance that there is someone to help at any time with problems on covered items. A 2-10 HBW Resale<sup>SM</sup> 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.

# Health Tip: Grill Safely

To prevent your grill from becoming a safety hazard this summer, follow these helpful suggestions from the Home Safety Council:

- Keep the area surrounding the grill free of children and pets until the grill has completely cooled.
- When the grill is in use, be sure it is at least three feet away from any structure or object -including trees, shrubs or the house.
- When using a charcoal grill, only use lighter fluid designed for such grills.
- When using a gas grill, check the connections between the tank and the grill carefully before each use.
- · Never check for gas leaks using a match.

Source: Forbes

#### Fruit Pizza

Prep Time 30 minutes Ready In 30 minutes

### Ingredients:

4 cups all-purpose flour

1 cup butter

1/4 cup white sugar

1 3/8 cups cream cheese, softened

3/4 cup confectioners' sugar

2 teaspoons vanilla extract

1 (12 oz) container frozen whipped topping, thawed

2 cups fresh blueberries

2 cups sliced fresh strawberries

#### Directions:

Preheat oven to 350 degrees. Grease a 12-inch pizza pan.

To Make Crust: In a large bowl, mix together flour, butter and sugar; dough should be dry. Spread into pizza pan. Bake in preheated oven for 10 minutes, or until brown. Allow to cool completely.

To Make Filling: In a large bowl, beat cream cheese, sugar and vanilla until fluffy. Fold in whipped topping. Spread into cooled crust. Top with fruit.

Source: All Recipes

# May Quote:

True bravery is shown by performing without witness what one might be capable of doing before all the world. ~ François de la Rochefoucauld

