



All Executives
Tucson, AZ



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Your Special Real Estate Newsletter

Created especially for

Our Friends

By

Enjoy a Wonderful Thanksgiving!



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Time Is Serious In Real Estate Deals

Buyers and sellers face consequences if they don't perform on time

When you sign a contract to buy or sell a home, you agree on the price, the closing date, and a myriad of other details. The contract may also specify that time is of the essence. This means that you agree to perform on time.

For buyers, this means you'll remove contract contingencies on time, and do whatever is necessary to ensure a timely closing. For sellers, it means that you'll promptly provide whatever documents and reports the contract requires, you'll close on time and deliver possession of the property to the buyer on the date agreed to in the contract.



Without set dates for performance and an agreement to abide by them you could find yourself in the midst of a chaotic move. Moving is stressful enough without having to worry about whether or not the other guy will come through as promised.

Some contracts don't specify dates for performance on all contingencies. For instance, a financing contingency might remain in effect until the buyer's mortgage is funded. It's wise to counter such a clause to require that

the contingency be removed by a certain date-ideally, at least one week before closing. To avoid confusion, contingencies should be removed in writing.

So that you don't end up bickering about when deadlines are due, it's best to agree in advance on which day will be used as day one. A common convention is to use the day after acceptance as day one. Acceptance, or ratification, occurs when the buyer and seller agree in writing to all the terms and conditions of the contract.

A good time to start working on meeting your deadlines is as soon as your contract is ratified. If you drag your feet, you could end up in a situation where a contingency is due and you're not prepared to remove it.

You should let your real estate agent know at the first indication that you won't be able to meet a deadline. Assuming that you want to proceed with the transaction, but just need more time to wrap up the details, you should request an extension of the time period. And, get it in writing. Otherwise, it's not binding.

HOUSE HUNTING TIP: Communication is vital to a successful closing. If you're going to be away when deadlines are due, set up a plan for timely removal.

Fax signatures are OK if your contract says so. Or, you might want to give power of attorney to someone you trust to sign for you. Just make sure the power of attorney is in a format acceptable to your lender if you won't be able to sign your loan documents in person.

Your purchase contract should give a guideline for what happens if someone doesn't perform on time. If not, ask your real estate agent for an explanation.

The purchase contract that's commonly used by AZ Realtors includes a provision allowing the seller to give the buyer a 3 day notice to perform if a deadline is over due. According to this provision, if a buyer who is served with a 3 day notice doesn't perform, the seller can cancel the contract.

In a hot market, it's imperative that you strive to remove your contingencies on time. There could be a buyer in backup position who's waiting for any misstep that might allow them to move into primary position. A seller might not grant you an extension if he has a backup offer for a higher price.

THE CLOSING: Before you enter into contract, make sure you understand what the consequences are if you don't perform on time.

By Dian Hymer, Inman News

November 1, 2005

Volume 4, Issue 11



REAL ESTATE NEWS

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The highest compliment you can give us is a referral to your friends and family. We thank you for your confidence and trust! Cheryl (202-5423), Dick (202-5424), Sally (202-5421) and Susan (202-5422).

This newsletter is published as a source of general information about real estate and is not intended to solicit properties currently offered by other agents.

The Sharing Space

check us out at www.tucsonrelocation.net

My email files were accidentally erased. If you sent me an ad and do not see it here, PLEASE resend it for next month's newsletter! -Cheryl

2003 Sears Craftsman lawn tractor w/ wagon, 21 HP, 42" cut mower deck, used 1 season. \$800 firm-Call Karen or Brad 207-8647.

1989 Corvette w/98 rebuilt engine, custom paint, red leather interior, soft/hard top, spoiler, many extras-Estate appraisal \$15,000. Man's Presidential ROLEX watch. Great condition, estate appraisal -\$ 5,550. Call Cara (520) 885-7131.

NEED AN INTERIOR DESIGNER? Discover how you can personalize and enhance your home with color, accessories and furniture placement with a room makeover. For your in-home consultation, CALL Lucia @ 744-4873.

Avon Calling! Please contact Laura Pate for special discounts and offers. 574-4478 or loripate@earthlink.net.

Book Signings - *Counting Little Geckos*, a board book for ages 1-6 makes a great gift for birthdays and holidays. The author, Charline Profiri, will personalize books Sunday, Nov. 13, 2-4 pm at Kid's Center, 1725 N. Swan and Sunday, Dec. 4, 1-3 pm at The West, 5615 E. River.

325 gallon stock tank used as a pond. Pump, UV filter, pressure filter, and misc. parts. Just add water, fish, and plants. Call Chad 886-8130.

Finally, real home employment. Get your free 20 page booklet. Call 1-800-608-2318. Info code 2762.

The Close-Up Magic of Mark Gromer! Armed with a deck of cards, and not afraid to use 'em. For those who believe, no explanation is necessary. For those who don't, none will suffice. -520-312-4570



For all your Scrap-booking needs, call Marilyn, Creative Memories Consultant, at 886-9188. Free Catalogue.

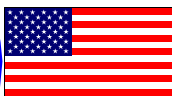
50cc scooter \$500 obo, Shower floor, new, still in box \$75, Oak Entertainment Center with leaded glass \$1000 obo, 3 Racing Bicycles- one mongoose and 2 Interceptors \$40 each, 86 Mazda needs tranny work other than that runs great new tires and fuel pump \$600 OBO. 312-4570

Hypnosis for Change, Stress, Smoking, Weight control, Test anxiety, and almost anything else. Dr. Mark Gromer, CHt. 312-4570

Lee's Hauling, Lee Chamberlain-owner, is very reasonable and does a great job. Call 624-2441 or 885-4104. -Jane

Therapeutic Kneads Massage Therapy, voted most beneficial massage in Tucson. -312-4570.

2002 Ford F350 Super Duty Crew Cab Long Bed for Sale. V8 7.3L Turbo Diesel with Automatic transmission and 4 WD, 50,700 miles, fully loaded-\$27,000 OBO. Call Laura @ 520-861-1099.



Worn flags should not be displayed or thrown away, but properly retired. I will collect worn American flags in a container outside my home beginning August 10. The Daughters of the American Revolution retire flags annually, and I will ensure that the flags I collect are included. Thank you for your consideration. Collyn Ortiz, 9157 E Muleshoe St., 574-2126.

Need a new outfit or alterations? Call Carradines and ask for Sheree. She can take care of all your sewing needs. Call 578-8466.



Help the Falcon Marching Band get to New York City to march in the 2006 Macy's Thanksgiving Day Parade! Need donations of household & sporting goods, CD's, gently used clothing, furniture, etc. Sponsored by Band Boosters, Saturday, February 4, 2006, at Catalina Foothills High School, 8:00am - 1:00pm. Call Nancy Clarke at 749-2679 or Patti Mathwig at 615-2234, for pick-up.

Check out the Mary Kay holiday gift set, I'll help with your holiday shopping. Call Lori at 400-9424 or www.marykay.com/lmartzke to shop 24/7.

LET ME TYPE FOR U - Typing, transcription, and record keeping \$12/hr. 160 wpm Call 955-4953

2004 Honda VFR Interceptor, Considered the standard by which all other sport-tourers are measured. Asphalt Black with matching Givi hard bags. Just under 1k miles (barely broken in), garaged its whole life. \$9000 OBO, please call Justin @ 360-1914.



Discounts at fancy and fast food restaurants, car washes, cruises, car rentals, the grocery, and more! You can save hundreds of dollars.

Entertainment Book 2006-still only \$35. Get one for the kitchen & the car. Profits go to the High School Band. Call Cheryl 250-5109. We deliver!

Like new Southwestern style dining table and 4 chairs- \$250. Contemporary Southwest SOFA AND LOVE SEAT with pillows. \$700. Large wood Computer Armoire with doors, excellent condition \$450. Jennifer 250-5107.

Selling our 2001 BMW X5 4.4i-fully loaded, looks new! Brand new tires and brakes! 30K miles. \$33,000 FIRM! (New dealer price starting at \$53,000!). Oak 5 piece Bedroom set w/ Queen Bed. \$1,500 OBO. Forest Green Living room set-couch, oversized chair with ottoman, Cocktail table- \$700 OBO. All in like-new condition! Please call Amy at 520-760-7602 to see!

The Old Band Broads are still collecting used band instruments for needy local HS band programs. We still need donations. Please call Cheryl @ 250-5109, we will arrange pick up and delivery. Thanks for your assistance. -Renee



Buying or Selling property? Please allow us to provide you with a No Obligation, FREE MARKET OPINION of your home. Call Sally (202-5421), Cheryl (202-5423), Dick (202-5424), or Susan (202-5422) -RE/MAX All Executives



Lunch at The Wildcat House @ 1801 N. Stone (622-1302) is hard to beat! 1/2 lb hamburger special on Monday and Friday. -Jen

Try Macayo's Mexican Kitchen @ 7360 N Oracle or 7040 E Broadway and have the spicy Baja Burro, m-m-m-m. -Cheryl

Jason's Deli @ 4545 N Oracle or 5420 E Broadway has great seafood gumbo! -Dick

Contact us at: sallyandcheryl@tucsonrelocation.net with neighborhood news, garage sales, for-sale items, recipes, household hints, and to recommend services, restaurants, or businesses. (Or call Cheryl at 520-202-5423 or fax to 520-299-9351). We will gladly share your input with our readers. THERE IS NO CHARGE! We look forward to hearing from you!

Recipe Corner

Do you have a favorite recipe? Send it and we will print it here.

Holiday Appetizer Pie

Courtesy of Agua Caliente Elementary School Faculty Treat Day



- 8 oz softened cream cheese 2 TBSP milk 2 TBSP minced onion 2 TBSP chopped green pepper
 2 oz pkg chipped beef chopped 1/8 tsp black pepper 1/2 cup sour cream 1/2 cup chopped nuts
- Mix cream cheese, milk, beef, onion, green pepper, black pepper.
 - Fold in sour cream. Pour in 8" pie plate and top with nuts.
 - Bake at 350° for 15 minutes.
 - Serve warm with crackers or veggies.

Cranberry Salad

Courtesy of Sandi Henderson



- Grind 1 lb fresh cranberries and add 2 cups sugar, let stand several hours or overnight.
 Drain and blend in: 1 lb sliced Tokay grapes 1 cup chopped pecans 1 pt whipped cream with 1/2 cup sugar added
 Chill and serve. (Can also add 1 cup mandarin oranges if desired.)

Leftover Turkey Pie

Courtesy of Karen Clark



- 2 cups cubed turkey 1 large can Veg-All 2 cans cream of chicken soup 1 cup cooked, cubed potato 2 tsp chicken bouillon
- Mix and pour equally into 2 frozen deep dish pie crusts.
 - Top each with an unrolled Pillsbury pie crust, pinch ends together to seal.
 - Bake at 350° for 45 minutes to 1 hour until brown and bubbly.

Sweet Potato Casserole

Courtesy of Pat Felker



- Boil 4 lbs sweet potatoes cut into chunks.
- Drain and peel potatoes and beat until smooth with mixer.
- Mix and Add:

4 oz soft butter	1 tsp vanilla extract	1/4 tsp salt	1 cup sugar
1 tsp almond extract	1/2 tsp coconut extract	1 cup milk	4 eggs
- Pour into two- 1 1/2 quart casseroles.
- Top with: 1/2 cup chopped pecans 2 TBSP brown sugar 1/4 tsp cinnamon
- Bake at 350° for 1 hour.



HOME BUYERS/SELLERS

What's the market like around Tucson?

The Tucson Association of REALTORS MLS Rules and Regulations Committee met recently and, after much deliberation, has postponed a decision regarding the gray area of marketing and advertising. The data provided here is only a source of information for homeowners, we do not wish to give the appearance of advertising other brokers' listings without consent. To request additional property information, call the listing broker or Cheryl (202-5423), Dick (202-5424), Sally (202-5421) or Susan (202-5422).

A Few Tucson Homes Currently Listed For Sale In MLS Through the Outstanding RE/MAX All Exec Agents

List Price @	\$ per sq ft	Address	BR / BA	Sq Feet	Year Built	Pool
\$ 125,000	\$ 138.89	1328 W Niagra	2 / 1	900	1943	No
\$ 135,900	\$ 145.50	6536 E Calle La Paz #C	2 / 1	934	1973	No
\$ 149,997	\$ 126.37	1402 E Fair St	3 / 2	1,187	1978	No
\$ 159,997	\$ 135.59	3462 S Champlain Ave	4 / 2	1,180	1972	No
\$ 199,500	\$ 183.87	4356 E Linden St	2 / 1	1,085	1952	No
\$ 219,500	\$ 90.97	4060 W Norwood St	5 / 2	2,413	1985	No
\$ 229,900	\$ 140.44	9233 E 38th St	3 / 2	1,637	1972	Yes
\$ 237,000	\$ 168.44	1815 E Waverly St	3 / 2	1,407	1937	No
\$ 299,500	\$ 193.48	6031 N Panorama Park Dr	4 / 2	1,548	2001	Yes
\$ 312,500	\$ 187.69	2110 E Buster Mountain Dr	2 / 2	1,665	1994	No
\$ 404,000	\$ 166.39	6121 N Pascola Cir	2 / 2	2,428	1997	No
\$ 429,000	\$ 162.62	5299 W Hematite	5 / 4	2,638	1993	Yes
\$ 495,000	\$ 211.72	5301 W New Shadow Way	4 / 2	2,338	2004	No
\$ 1,165,000	\$ 269.43	5461 N Placita Taza	5 / 4	4,324	1988	Yes
\$ 1,295,000	\$ 261.51	4525 N Via De La Granja	4 / 5	4,952	1995	Yes

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RE/MAX. Outstanding Agents. Outstanding Results.

*Almost 40 years combined Real Estate experience and expertise.
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with any Real Estate needs! Thank you for the trust and confidence
you give when you refer others to us !*

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Dick: 202-5424
Susan: 202-5422
Sally: 202-5421
Cheryl: 202-5423

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Our Friends

To current resident, or

Household Hints- Eggs

The Wizard of Food, Bader

- Egg whites contain more than 1/2 the protein of the egg and only 25% of the calories.
- White or brown eggs are identical in nutritional quality and taste.
- When preparing egg whites for meringue, remove all traces of yolk and vegetable oil from bowl and mixers before beating.
- The fresher the egg, the better it will be for poaching.
- For the best scrambled eggs, start with a cool pan and cook them slowly over a medium-low heat.
- Fresh eggshells are rough and chalky, old eggshells are smooth and shiny.
- If frozen eggnog separates, place it in a blender before using it.
- To keep egg yolks centered when boiling for deviled eggs, stir the water while they are cooking.
- You can use egg substitute for most recipes, except cream puffs and popovers.
- An excellent mineral plant fertilizer may be made by drying eggshells and pulverizing them in a blender.
- The quality of eggs can be determined by the amount of spread when they are broken. US grade AA eggs have the smallest spread, will be thick, very white and have a firm, high yolk.
- To determine the age of an egg, fill a bowl 3/4 full with cold water. Place an egg in the water. If it goes to the bottom and lies on its side-it is fresh. If it stays on the bottom at a 45 degree angle- 3 to 5 days old. If it stays on the bottom and stands at 90 degree angle-10 to 12 days old. If it floats, it is bad and should not be opened in the house.
- Eggs should be stored with the tapered end down.
- When you microwave eggs, the yolk cooks first. Microwaves are attracted to the fat in the yolk.

- To make the greatest omelets, make sure the eggs are at room temperature (leave out of refrigerator for 30 minutes prior). Also, substitute water for milk and add 1/2 teaspoon of baking soda for every 3 eggs. Never add cheese to the batter, add the cheese at the last second before folding.
- To cool an egg and not have a gray coating on the yolk, place the egg in ice cold water after boiling.
- Copper bowls should always be used when beating egg whites.
- To make meringue with perky peaks, make sure the egg whites are at room temperature, add small amount of baking powder and as you beat them, add 2-3 teaspoons of sugar for each egg. Beat only until they stand up. Add 1/4 teaspoon of white vinegar for every three eggs while beating.
- For recipes that call for beaten egg whites, these hints are helpful: the slightest bit of fat can affect the foam development and shape; adding a small amount of lemon juice or cream of tartar will increase the volume; eggs will develop better foam if they remain at room temperature for 1 hour before using; never over beat; add a small amount of sugar and the whites will remain stiffer longer; beating too much causes the peaks to be too fragile.
- Liquid, pasteurized egg substitutes can be refrigerated for 3 days after they are opened, but do not freeze well.
- Add vinegar to the water when poaching eggs and they will set and retain a more desirable shape, and the whites will retain their bright white color.
- To retrieve a piece of egg shell from your mixture, use a larger piece of egg shell to scoop it out.

* Kitchen Tip: can openers are the number one kitchen germ spreader.