



# Cheryl Ledford and Dick Clark Present Your 2008 Real Estate Newsletter

All Executives  
Tucson, AZ



## Created especially for **OUR FRIENDS**

By

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REAL ESTATE NEWS

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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.



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[www.tucsonrelocation.net](http://www.tucsonrelocation.net)

### Our September Featured Properties

Price Reduced! 2BR/2BA downstairs corner unit near community pool. Ceramic tile and carpet, FP, private patio, and cov'd parking. Min from River Walk, Tucson Racquet Club, bus lines, shopping, U of A. \$112,900.



Reduced! 4 spacious BRs w/ loft, 2800+ sqft, pool-sized lot. Lg FR, eat-in kit, Maple cabs, center island, b-bar, huge pantry, laundry rm, 3-car gar. Mt views. Convenient to shopping, restaurants, schools, and I-10. \$265,000.

Spacious 2 story, wood lam floors, classy 18in tile. Sep FR. Kit w/ cleaver Kids Counter, lots of cabs, pantry, Loft/ playrm. Cul-de-sac, huge yard, kid's playfort, cov'd patio, landsc. Min from shopping, D-M, Raytheon. \$239,900.



Cobblestone! Spectacular 6BR/6BA w/ detached guest house. Gorgeous travertine tile, cherry cabinets, granite counters. Fabulous owner's suite w/ exercise rm. Sparkling pool, stunning city, mt, & sunset views. \$2,500,000.

For more information on these featured homes or other properties, please contact **Cheryl** (202-5423) or **Dick** (202-5424).

#### THE WHAT-NOT-TO-DO LIST

By JENNIFER SARANOW

Some home renovation jobs are harder than they look. Here are five standard DIY projects that inexperienced renovators routinely mess up, and some tips from the pros.

##### REMOVING WALLPAPER

*The Pitfalls:* Removing part of the drywall along with it, resulting in pitted walls that need to be repaired or even replaced.

*The Pros Say:* If the wallpaper was put on incorrectly in the first place, drywall holes may be unavoidable when you try to remove it. Try to soften the glue behind the paper first with a steamer or a wallpaper removal product such as Diff. If the paper doesn't come off easily, you're probably just asking for trouble. Leave it on and prep for painting over it instead.

##### REMOVING "POPCORN" CEILINGS

*The Problem:* Getting rid of the tacky ceiling texture, popular in the 1970s and 1980s, can be a messy, dirty, back-breaking process that results in ceiling gouges or worse--some of the stuff just won't come off.

*The Pros Say:* Never scrape a dry ceiling. Wet it first with a garden sprayer and then scrape with a putty knife. The texture should come off in neater clumps with less risk of ceiling holes. A messy process to be sure!

##### The Job: PATCHING DRYWALL

*The Pitfalls:* Filling holes in sheet rock with too much joint compound and use the wrong-width knives. The result can be bumpy walls that look a lot like a rough, textured ceiling.

*The Pros Say:* Use a six-inch knife to smooth the first coat of joint compound and eight-inch and ten-inch knives for the following two coats. For an even smoother surface, try using less compound for each application and apply four or five extra-thin coats instead of just three coats.

##### The Job: BUILDING A DECK

*The Pitfalls:* Bolting the deck right onto your roof or house frame without putting a layer of metal flashing in between. That can lead to leaks and water damage.

*The Pros Say:* Inexperienced renovators, don't try this at home!

#### Email or Snail Mail?

Currently the newsletter is mailed to more than 7,000 homes. In an effort to maintain our current newsletter circulation and to assure that you continue to receive it each month, we are offering our friends the option of having the "purple rag" emailed to you as opposed to mailing through the post office. Many have responded and our email list is really growing!

If you would be interested in receiving your newsletter through your email, please send us your name, address, subdivision, and email address. We promise not to share, raffle, give away, or sell your email address to ANYONE, ever! Contact: Cheryl Ledford 202-5423 or email: [Ledford@comcast.net](mailto:Ledford@comcast.net)

Misplace your newsletter? Log on to [www.tucsonrelocation.net](http://www.tucsonrelocation.net), click on NEWSLETTER, click on NEWSLETTER ARCHIVE. Scroll down, click on the month you missed. Those recipes and hints await.

# The Sharing Space

Got something to recommend, sell, or trade? Send it and we'll print it here.

**Popcorn for the Troops!** *Cub Scout Fundraiser - \$25 donation sends popcorn to the troops and sends scouts to camp! 574-4478 Thank you!*

**Recliner for sale.** *Brown fabric, good condition. Asking \$25. Call Faye 722-8326.*

Please think about joining me by volunteering at **AIDSWALK 2008**, *Sunday, October 19, 2008, at THE UNIVERSITY OF ARIZONA(R) CAMPUS, for more info, [www.aidswalktucson.com](http://www.aidswalktucson.com), 520-791-WALK (9255), or you can donate to the programs at <http://www.firstgiving.com/jmunson>, or send me a check made out to AIDSWALK 2008.*

**Massage Therapy**, *Sugar or Salt Scrubs, Various Wraps. 10% discount for military families. Harrison/ Golf Links. Licensed 23 yrs, Call De @ 784-4469 Gift Certificates Available.*

*Got Pain? Stress? Bio-Touch can help! Call 323-7951 for an appointment to get a free session.*

**As Clean As A Whistle** *Cleaning Service for home or office. Weekly, monthly, or spring cleaning. References available. Call Robin @ 520-762-0900.*

*14 ft round trampoline, ex cond with no padding. Paid \$250, sell \$100. Kitchen table & 6 chairs. Wood grain, oval laminated top 53x42 with 12" leaf, \$150. Cindy @ 721-8079.*

**"Gold Canyon Candles"** - *Finest "Gourmet" Scented Candles-For more info call 869-0705. Dianne, "The Wicked Wick of the West!" 7386 Placita de la Intriga- Rancho Esperero.*

**Michael T. Takerian**, [Sunstreet Mortgage, LLC](http://SunstreetMortgage.com), 6340 N Campbell Ave #140. Call Mike @ 520-547-4143, 520-906-2047, or 888-634-6399. [mtakerian@sunstreetmortgage.com](mailto:mtakerian@sunstreetmortgage.com).

**Set of 5 wheels w/ tires.** *Enkei Type 7 wheels, silver, 18"x7.5", dual bolt pattern 100/105mmx4, 45mm offset. Mounted w/ Falken Ziex ZE512 tires, 225/40ZR18 92W, balanced. Never used, complete w/ center caps and lug nuts. Still in original shipping wraps. \$1400. Pictures available by e-mail. Rob, 520-275-7729 or 520-393-8379.*

**Mayan Palace Resort** *near Rocky Point, Mex. \$100.00 per day for large suite and kitchen, contact George at 290-8646 for more info and reservations.*

**Izatt Music Studios** *is now accepting beginning - advanced piano students. Julie Izatt has a BMUS degree with emphasis in piano performance and 16 years private teaching experience. Located in Rita Ranch. Please call 664-2247 or email [julieizatt@gmail.com](mailto:julieizatt@gmail.com) for your free introductory lesson.*

**SeaSource Detox Spa.** *Immerse yourself in purifying ocean-derived elements and nutrient-rich marine botanicals. Enjoy a deeply rejuvenating experience inspired by the sea...because you deserve the BEST! For information on a complete body cleanse, contact Maria @ 520-405-9685.*

*FHA has some great buyer financing. Call Joette, Courtney, or Lance Dickson @ NOVA Home Loans, 520-750-8888. [www.lancedickson.com](http://www.lancedickson.com)*

*Buy or sell Avon! Only \$10 to sign-up for 50% profits for 2 months! Call Laura at 574-4478 to get started!*

*High school chemistry and biology tutor, 25 yrs. teaching experience, start in Nov., call Barbara at 577-5345.*

**Artistic and Heavy Duty Ironworks**, 1417 S 6th Ave, 624-0511. *Beautiful security doors, reasonable rates, reliable. Recommended by Cheryl.*

**Do you have a Will?** *Would you like to have Identity Theft Protection in ALL 5 areas...1)Finances...2)Driver's License...3)Social Security...4)Medical...5)Your Identity? Would you like to have UNLIMITED phone consultations with a Lawyer? For more information contact Maria @ 520-546-0336.*

**Paul's Lock Service** - *excellent service and good communication. Residential and commercial locksmithing at a lower price. [Paul@paulslocks.com](http://Paul@paulslocks.com) (520)808-3183.*

*More than 25 years mortgage experience-Patti Quinn, Wells Fargo Home Mortgage, 520-631-6562.*

**MS Fixit.** *Repairs, clean outs, organizing, prepping/staging homes for sale. Call Jennifer Phelps @ 203-3269 or 207-0495, or email [jennifer@justtouch.com](mailto:jennifer@justtouch.com).*

*Do You Know Of A Reasonable, Dependable & Excellent Housekeeper? If so, I'd love to get in contact with them. Call Debbie at 400-6896 or [dshelley97@yahoo.com](mailto:dshelley97@yahoo.com).*

*If you would like to buy or sell Avon, contact: Debbie Rose @ 663-1798, or email: [angel\\_rose@cox.net](mailto:angel_rose@cox.net). I live in the Rita Ranch area and deliver all over Tucson.*

*Four BF Goodrich Comp T-A tires, 205/6015. Like new, less than 1,000 road miles. \$150 OBO. Call Kim @ 250-5108 or Dan @ 977-7628.*

**1991 Volkswagon Vanagon** *Camper GL, Automatic, A/C, PS, Fully equip, stove/sink/refrig. 118k original miles. \$13,500 OBO. Laura at 982-0182.*

*Summer Specials- signature packages and Senior Portrait package half off Photo By Jen, call Jen Ryder @ 990-8701, [www.photobyjen.com](http://www.photobyjen.com). References avail.*

**Manicure and / or Pedicure.** *Call Valerie @ BJ's, 103 S. Pantano, (Bway/Pantano) behind the Circle K, 861-9427.*

**Sky Island Construction LLC**, *Log Cabins, Custom Homes, Additions, and Upgrades. AZ. R.O.C. 163522, BBB, Please Call Gregg Ferguson at 471-6322.*

**Love to sew, striving for quality projects?** *Want to start sewing and need a little help? Call Elizabeth Smith at 591-2255 or [Elizabethfashion@msn.com](mailto:Elizabethfashion@msn.com). Certified Sewing Instructor.*

**Design your own home like a prof!** *We'll help - U Learn. Custom decorative original art can be created with U. Call Christine at U Design, 296-2244. Affordable rates.*

*"I can take care of all your word processing needs. Tailor made projects with attention to detail." call Christina @ 405-8729.*

*No Plastic: Organic Reusable Shopping Bags printed with beautiful messages about Sustainability: call Lianda: 298-2650, or online: [www.SustainableBags.net](http://www.SustainableBags.net).*

**PAINTING SPECIALISTS**, *exterior, interior, new const. Licensed, bonded, insured. ROC #'s 046449 & 073618, & BBB. Ed or Paul Greco Jr. @ 298-6344 for free estimate.*

**7ft. Connelly Pool Table**, *Rare Natural Mesquite Wood, Complete, \$3,000. Wood bar and 4 swivel stools, \$500 OBO. Call 250-5107 or 250-5109.*

**Natuzzi Leather Sofa and recliner chair**, *beige. Asking \$900.00. 2000 Rockwood Ultralite Travel Trailer 25ft, \$8,000 OBO. Call 529-1905.*

*"Great, relaxing vacation in Turks and Caicos! Thanks, Kirsten." Cruise Planners @ 749-4775 or 1-88-CJS-Travel, [www.cactusjackstravel.com](http://www.cactusjackstravel.com).*

**Rita Ranch Painters**, *Interior and Exterior paint, roof coating, stucco, drywall repair. Emilio Moya, Sr., 401-4808 or 822-1379. Recommended by Mark.*

**The African Gallery.** *Beautiful hand crafted jewelry, tablecloths, clothes. Call Binta Diallo @ 979-4646, [www.africanagallery.com](http://www.africanagallery.com). Recommended by Cheryl.*

**Olympic Weight Tree** *(1,000 lb. capacity); \$70. New Wolf Sunquest Canopy 2000S Tanning Bed. \$1000 OBO. 10 year warranty. Call 520-574-2480 (leave msg).*

**Relax, Revitalize with Massage Therapy.** *Call Catherine Mullaugh, Natural Health Massage Therapy, 622-2162, 4641 N. First Av, Suite 2; River and Bromley.*

**PartyLite Candle**, *Lead/copper Free, burns clean. Host a PartyLite show-earn FREE Products!!! Call Veronica at 290-0540 or email to [candlelady812@yahoo.com](mailto:candlelady812@yahoo.com).*

*For a perfect Housecleaning with reasonable rates, reliable, detailed, references available, and only \$15/hour, call Christina @ 405-8729.*

*Treat yourself! Totally relaxing foot facial. Call Stephanie @ 808-4000, Skin Appeal Spa. Appointments 8am-8pm Mon-Sat. Recommended by Cheryl*

**ARBONNE**, *pure, safe, beneficial (vegan) health and beauty products. Contact Casey today at 520-360-4707 for more info.*

**Mary Kay Products.** *Log on at [www.marykay.com/shawnryden](http://www.marykay.com/shawnryden). Call Shawn at 722-3778 or 870-2775.*

*Put our experience and expertise to work for you! Call Cheryl Ledford 202-5423, & Dick Clark 202-5424, at RE/MAX All Executives, 1985 E River Rd #121.*



**Ristorante Italia**, 6464 E Tanque Verde, 520-733-1111. *"Great salmon lunch!" the Tanque Verde USD Retiree Lunch Bunch*

**The Bamboo Club**, 5870 E Broadway Blvd, 520-514-9665 *"The appetizer sampler is delicious and enough food for an entire meal for one person!" Laura*

Contact us at [Ledford@comcast.net](mailto:Ledford@comcast.net) (or fax to 520-299-9351) with neighborhood news, garage sales, items for sale, recipes, household hints, and to recommend services, restaurants, or businesses.

THERE IS NO CHARGE! We look forward to hearing from you! We cannot assume responsibility for the content of any ads, or quality of products and services offered here.



# Recipe Corner

Share your favorite salad or dessert recipe. Send to [ledford@comcast.net](mailto:ledford@comcast.net).

<b>Plantation Tea</b> Mix together: 1 tub Crystal Light Tea, 2 quarts water, 12 –18 oz pineapple juice, to taste. Serve over ice.	<b>Courtesy of Kay Santarelli</b>	<b>serves 6-8</b>	*
<b>Spinach Dip</b> 1 8 oz package cream cheese 3/4 cup Mexican blend cheese In microwave-safe dish, heat spinach 3 minutes and then mix with cream cheese. Stir in mayonnaise, half the parmesan cheese, and garlic powder. Microwave 3 minutes, top with remaining Parmesan cheese and microwave 3 minutes more. Serve with Crackers, chips, or fresh vegetables.	<b>Courtesy of Marsha Rianda</b> 2 boxes frozen Green Giant creamed spinach 1/3 cup Parmesan cheese	<b>serves many</b> 1/3 c mayonnaise garlic powder to taste	*
<b>Carnitas Casserole D'Angelo</b> Pinto Beans- Combine and microwave until heated thoroughly: 2 cups canned whole pinto beans, drained 2 cups canned vegetarian refried pinto beans, 1 can El Patos (green or yellow label) Mexican sauce, 1/2 cup shredded cheddar cheese. Pour into 9x11 pan Carnitas- 1 pkg Carnitas (Costco) on top of pinto beans, 1 cup shredded cheddar cheese on Carnitas in pan. Heat thoroughly until cheese melts. Fresco Garnish- Combine 1/2 cup plain non-fat yogurt and 1 tsp Chinese hot sauce, then add 2 cups shredded green cabbage. Combine: 1/2 cup chopped purple onion, 4 diced green onions, 1-2 diced large tomatoes, 1/2 cup chopped cilantro, 1/2 medium salsa. On large platter, place cabbage mixture on outside edge, top with vegetable, and one diced avocado. Place carnitas /bean mixture in center and serve.	<b>Courtesy of Becky D'Angelo</b>	<b>serves 6-8</b>	*
<b>Marshmallow/Cream Cheese Appetizers</b> Mix: 1 jar marshmallow cream, 1-8 oz package cream cheese. Serve with apple slices or another tart fruit. A huge favorite at parties.	<b>Courtesy of Barb Hill Behar</b>	<b>serves 6-8</b>	*
<b>Lemon Chicken</b> 2 Broiled Chickens (from Costco), cut into 8 Pieces each and slice breasts. Mix marinade: 1 cup olive oil, 2 cups lemon juice, 2 TBSP red wine vinegar, 6-10 crushed garlic cloves, salt and pepper to taste, 1 tsp oregano to taste, and several slices of lemon. Pour marinade over chicken skin side down, let sit 20 min or so at room temp. Lightly cover and heat 350° for 20 minutes, keep warm in oven until serving.	<b>Courtesy of Gloria Warren</b>	<b>serves 6-8</b>	*
<b>Oniony Red Potatoes</b> Quarter 10 small red potatoes with the skin on. Put them in a baggie with a package of Lipton dry onion soup mix and 1/2 cup olive oil. Shake and knead to mix well. Place potatoes on baking sheet at 425° 20 minutes or until potatoes are browned. The onions become black and crunchy-they are delicious!!	<b>Courtesy of Sandi Henderson</b>	<b>serves 4</b>	*
<b>Sweet Potato Puree</b> 2 sweet potatoes, microwaved or baked 1/2 teaspoon ground cinnamon Scoop hot sweet potato pulp into bowl. (Could also made this just cubing the potatoes). Add remaining ingredients except salt and pepper; mix well. Season to taste with salt and pepper if desired.	<b>Courtesy of Sally Beckett-McCollum</b> 2 tablespoons orange juice Salt and freshly ground black pepper (optional)	<b>serves 4</b> 1/4 cup golden raisins	*
<b>Lemon Snowflake cookies</b> 1 package (18-1/4 ounces) lemon cake mix with pudding 2-1/4 cups whipped topping 1 egg Confectioners' sugar In a large bowl, combine the cake mix, whipped topping and egg until well blended. Batter will be very sticky. Drop by teaspoon full into confectioner's sugar, roll lightly to coat. Place on ungreased baking sheets. Bake at 350° for 10-12 minutes or until lightly browned and tops are cracked. Remove to wire racks to cool. Yield: 5-6 dozen.	<b>Courtesy of Jennyfer Myers</b>	<b>serves many</b>	*
<b>Dutch Baby</b> 1/3 Cup butter Preheat oven to 425°. Put butter in a 9"x13" casserole, put in oven to melt. This cooks the butter a bit. Whirl milk, eggs, and flour In a blender for 2 minutes. Pour batter in casserole with butter, don't stir. Bake for 25 minutes. Batter should be brown and real lumpy, the lumps will flatten as it cools. Serve with whatever you like or for breakfast. Can throw fresh blueberries on top before baking, or top with vanilla yogurt when done.	<b>Courtesy of Donna Woodford</b> 1 cup flour 1 cup milk (can use non-fat milk)	<b>serves 4-6</b> 4 Eggs	*



## What's the market like in Tucson?

The following data is only a source of information for homeowners. Equal Opportunity Housing. All information deemed reliable, but not guaranteed. For more information contact [Cheryl Ledford](mailto:Cheryl.Ledford@comcast.net) (520-202-5423) or [Dick Clark](mailto:Dick.Clark@comcast.net) (520-202-5424).

### Homes Currently For Sale or Pending Through MLS in Tucson as of 08/31/08

List Price	\$ per sq ft	Address	Area	BR / BA	Sq Feet	Year Built	Pool
\$ 429,000	\$ 159.96	Residence on E. Barbary Coast Rd.	Monte Catalina Estates	5 / 3	2682	1979	Yes
\$ 565,000	\$ 240.22	Residence on N. Forty Niner Dr.	Glen Heather Estates	4 / 3	2352	1988	Yes
\$ 573,125	\$ 174.47	Residence on N. Fennimore Ave.	The Bluffs 2	4 / 3	3285	2005	No
\$ 589,000	\$ 178.97	Residence on E. Kit Carson Pl.	El Mirador Townhouses	4 / 2	3291	1998	No
\$ 599,000	\$ 165.74	Residence on N. Donner Ave.	Rancho Vistoso	5 / 3	3614	1984	Yes
\$ 645,000	\$ 208.27	Residence on E. Cape Horn Dr.	Woodland Ranch Est.	3 / 3	3097	1992	Yes
\$ 669,000	\$ 210.25	Residence on E. Cape Horn Dr.	Rancho Vistoso	5 / 3	3182	1992	No
\$ 825,000	\$ 192.08	Residence on N. Forty Niner Dr.	Rancho Vistoso	4 / 4	4295	1972	Yes

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**RE/MAX. Outstanding Agents. Outstanding Results.**

We bring you over 16 years of combined Real Estate experience and expertise. Our team is in the top 1% in Residential Sales in the area. We welcome the opportunity to assist you, your friends and family with any Real Estate needs! Thank you for your trust and confidence!

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## OUR FRIENDS

To current resident or

### Household Hints: Cooking meat

[www.mrsfixit.com](http://www.mrsfixit.com)

1. **Steaks:** Steaks that are at least 3/4-inch to 1-inch thick won't dry out easily during grilling. Trim off excess fat and slash the fat edges at 1-inch intervals to prevent curling.

Turn your steak with tongs once, halfway through cooking (don't use a fork — it will pierce the meat and let the natural juices escape). Many factors can influence cooking time — including the weather, especially wind, when you're using charcoal — so test for doneness by cutting into the thickest part of the steak and checking its color.

2. **Hamburgers:** Make ground-beef patties about 1-inch thick — they're juicier than thinner patties. Ground meat is very susceptible to bacterial contamination, so be sure to cook your meat until it's at least medium-well done (160 degrees F on a meat thermometer inserted horizontally into the burger).

3. **Poultry:** Whether you're cooking chicken, duck, or turkey, the best way to test for doneness is with a thermometer. Breasts should be cooked to 170 degrees F; thighs and whole birds to 180-185 degrees F. You can remove poultry from the grill when it's 5 or 10 degrees below the recommended temperature, but be sure to let it stand about 10 minutes to allow the temperature to rise.

If you don't have a thermometer, remove the bird to a white plate and pierce with a fork. Any juice that comes out should be clear. If juice comes out pink, cook a little longer and check again. You can test cut-up pieces of chicken the same way.

4. **Kabobs:** Foods that are cooked together on the same skewer should heat quickly and take the same amount of time to cook. Foods with different cooking times, like vegetables and meat, should be grilled on separate skewers. Also, be sure to leave a little space between pieces on the skewer so the food cooks evenly.

If you like metal skewers, buy twisted or square ones, not round — the food will twirl on the skewers less and cook more evenly. If you're using wooden or bamboo skewers, shape isn't a factor. But soak them in water for at least 15 minutes before using so they don't burn. Just pat dry before putting food on them.

### Household Hints: Cleaning Hints

<http://www.happyslob.com/today>

#### 6 Cleaning Products from Your Pantry

Fabulous cleaning products don't need to cost a fortune or be wrapped up in fancy packages to do a great job of cleaning your home. In fact, some of the most effective cleaners are likely hiding in your pantry, just waiting for you to give them a try. Here are five cleaning products that you can use everyday, that are already sitting in your pantry or medicine cabinet.

**Baking Soda** contains a serious multitasking cleaner. Use it as a powder cleanser, to neutralize odors naturally, and even to wash floors and walls.

**Vinegar** is the other top cleaning powerhouse that every home needs. It's a natural acid, it does a lot of the tougher cleaning jobs around your home — but at a fraction of the cost of commercial cleaners. Use it in natural cleaning formulas, to clean out the coffemaker, remove hard water stains, and more.

**Club soda** is a good glass and mirror cleaner! Either fresh or old unfizzy stuff will work fine. Pour it into a clean spray bottle and use as you would any glass cleaner. Use a lint-free cloth or paper towel to give stainless steel surfaces a shine with this, too.

**Shaving cream** is an effective carpet and clothing stain remover. Squeeze some onto the stain (moisten first with cool water — warm water will set the stain), use a scrubber brush to get it down deep into the fibers. Rinse and continue until stain is removed.

**Lemon juice** (or other citrus juices such as orange juice) works great as a degreasing agent, disinfectant, and stain remover. Dip a cut lemon into some baking soda or salt and use as the best smelling scrubber for sinks and tubs. Make a paste of table salt and lemon juice and use as a pre treatment for tough laundry stains.

**Lighter Fluid** to Remove Sticky Stuff - Labels, Old Price tags, etc

A great tip (if not a slightly fume-y one!) to share with you today. If you're trying to remove a sticky residue, such as what is left behind after picking off a price tag or label - a bit of lighter fluid on a soft cloth should wipe that mess right away.