



SOUTHERN ARIZONA

Happy St Patty's Day

Cheryl Ledford and Dick Clark Present Your 2009 Real Estate Newsletter

Created especially for

OUR FRIENDS

By

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Our March Featured Properties



4 BR/2BA, lg pool-size lot, on cul-de-sac! Ceramic tile floors, eat-in kit with refrigerator, gas stove, and DW. AC and furnace less than 3 yrs old. New paint. Covered patio, backyard with mature vegetation. Near shopping, restaurants, bus lines, schools. \$170,000.

RITA RANCH! Kit island, micro, pantry, reffrig, loads of counters & cabs w/ roll outs! LR/DR, plus FR off kitchen! New ceramic tile. Four BRs + large loft for office, game room, play area, or den! Covd patio, mature trees, private backyard! New roof, fresh paint. \$170,000.



REMODELED and REDUCED! 2100 sq ft, 4BR / 2BA w/ceramic tile floors, new carpet in BRs, new kit cabs, counters, and appl. MBR has private sitting area. Over 3/4 acre. Guest qtrs with prvt entrance and 3/4 BA. Covered, extended patio, mountain views. \$329,900.

HUGE PRICE REDUCTION! Lush, private, end -of-cul-de-sac lot with gorgeous mtn views. Freshly painted, new travertine floors, carpet, granite counters. Eat-in kitchen, huge GR. Updated, elegant, spacious MBR retreat. Landscaped, citrus trees. B/I BBO. \$749,900.



FOR RENT! Eastside w/ pool. Cul-de-sac lot, mt views, 18 in ceramic, 4BR / 2BA. Dual cooling, new kit cabs, island w/breakfast bar. FR boasts FP, pool area. Large backyard features fruit trees. \$1,295/ mo.

FOR RENT! Vail USD. Like new! 3BR / 2BA. Covered patio, custom window coverings. Great kitchen, refrigerator included. Fenced yard. Neighborhood playground. Great location near I-10/Kolb. \$1,200/ mo.

For more information on these featured homes or other properties, please contact Cheryl 520-529-5123 or Dick 520-529-5120

Summary of Key Provisions of H.R. 3221

American Recovery and Reinvestment Act of 2009

The bill provides for a \$8,000 tax credit that would be available to first-time home buyers for the purchase of a principal residence on or after January 1, 2009 and before December 1, 2009. Purchaser (and purchaser's spouse) may not have owned a principal residence in 3 years prior.

The credit does not require repayment. Most of the mechanics of the credit will be the same as under the 2008 rules: the credit will be claimed on a tax return to reduce the purchaser's income tax liability. If any credit amount remains unused, then the unused amount will be refunded as a check to the purchaser.

The new Credit is an \$8,000 refundable Tax Credit (or up to 10% of the purchase price. If the property is \$75,000, the credit is only \$7,500). Refundable means that if your total tax liability in the given year is less than \$8,000, the IRS will send a refund for the balance.

You cannot take the credit if:

- Your income exceeds the phase-out range. Joint filers with Modified Adjusted Gross Income (MAGI) of \$170,000 plus and other taxpayers with MAGI of \$95,000 plus.
You buy your home from a close relative. This includes your spouse, parent, grandparent, child or grandchild.
You stop using your home as your main home.
You sell your home before the end of three years.
You are a nonresident alien.

If the home is sold within three years, the tax credit must be repaid. (Applies only to homes purchased in 2009.)

Purchasers who bought before January 1, 2009 are still subject to the terms of the repayable credit.

For more info:

www.realtor.org/government_affairs/gapublic/hr_3221_key_provisions

or consult your tax advisor.

Email or Snail Mail?

Your real estate newsletter is mailed or emailed to more than 7,000 homes monthly. In an effort to maintain our current circulation and to assure that you continue to receive it each month, we are offering our readers the option of having the "purple rag" emailed as opposed to regular mail. (And on email it's in color). Maybe we can even save a few trees. The response has been overwhelming, our email list is really growing.

If you would be interested in receiving your newsletter via 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 520-529-5123 or email: Ledford@comcast.net

March 2009

Volume 8, Issue 3



Inside this Issue

The Sharing Space:

Services, Activities, Tires, Volunteering, Makeup, Cars, Home Loans, Pool Table, Resorts, Manicure, Furniture, Business Opportunities, Cemetery Crypts, Garage Sale, Spas, Travel, Facials, Painters, Photographers, Restaurants, Wills, & More.

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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 brokers.

Waiting until the market hits bottom to buy? If so, you'll miss it. You won't know it was the bottom until it's on the way back up.

The Sharing Space

If you have anything to sell or recommend, send it and we'll print it here.

"Need a website? Email Daniel at shermand@gmail.com for a quote. See www.thinkemp.com for sample work." (Recommended by Cheryl and Dick).

At Your Service! House, Pets, Plants, Cleaning, Care-giving. Call Kathy @ 748-0949 or 661-8012.

Mike's Helping Hand. Bonded and Insured. Companion services / caregiver assistance, shopping errands and appointments, home check, pet care, personalized service and transportation provided. Contact Mike at 241-6169, or contact Mike at mailto:mandktauber@gmail.com.

PermaClean Carpet Care, cleans carpet, tile & grout, upholstery and air ducts. Call Renee Staggs at 574-4221. <http://www.permaclean.biz>. Excellent service!

Two Sisters Gourmet: Like good food, entertaining? Check out www.twosistersgourmet.net/web/gannunziato to book a party, place an order or get great recipes!

ARTISTIC WOODWORKS LLC Roc 235846. **Cabinet refinishing.** An affordable alternative to replacing or re-facing cabinets. Michael Chittock (520)293-6037 For further information see ad in DEX Yellow pages page 236.

A Perfect Clean, both residential & commercial. Housecleaning with particular attention to detail, flexible hours, tailor made services. Call Christina @ 405-8729.

Come travel the world with us at the **3rd Annual International Day**, Saturday March 14th from 10am - 2pm. Travels include stomping your feet and jiggling to the beat as you explore food, fun and games from distant lands. Passports will be issued at the International School of Tucson's Immigration Office at 1730 N. First Avenue.

Start a PartyLite business with a Starter Kit worth \$350 and an extra \$150 worth of product for a limited time! No cash investment and never any inventory to carry. Call me today for the qualifying details. Maya Hendrickson 722-0429 or www.partylite.biz/mayah.

"Gold Canyon Candles" The finest quality scented candles you can buy! Please call Dianne 869-0705, e-mail Dianne.Chambers@goldcanyon.us. Or order on line www.mygc.com/WickedWickoftheWest

Do you suffer from Fibromyalgia, Chronic Fatigue Syndrome, Lyme Disease or Environmental Illness. If so, join us for an intimate and informal support group at St Pius Church, 1800 N Camino Pio Decimo, 2nd and 4th Tuesday of each month at 11:30. We share facts, info, feelings. Call St Pius for info. 885-3573.

Affordable House/Yard/Car cleaning, will also steam clean. References available. Call Michelle @ 954-6696.

Call Jennifer W. today @ 750-8800 to get your credit card processing rates lowered. Mention this ad and I will waive the \$199 application fee!

PT OR FT Career or just need extra cash? High earning potential CALL Mike Schmid, Primerica District Leader at 886-6267 or 250-9324.

Custom Scrapbook & Invitation Service. Give me your pictures and I'll create a custom scrapbook for you! Need customized invitations to your next special event? Call Dedee @ 520-271-5544 or check out www.onceinalifetimescrapbooks.com.



Silpada Design Jewelry. Catalog at www.mysilpada.com/kay.santarelli. Just in time for Valentines Day. For more info or to order, call Kay at 615-4935.

1975 Dodge Dart for sale. New battery, new front seat upholstery. Runs good. Best Offer. Call Sharon P. at 747-3158.

Great specials on Alaskan cruises! Call Kirsten @ Cruise Planners, 749-4775 or 1-888-257-8728, www.cactusjackstravel.com.

"Pronto" elect scooter, \$800. Cherry-wood dining table, leaf & 4 chairs, \$450. Beautiful, Broyhill sofa, like new, paid over \$1800, asking \$700. Call Pat @ 296-2422.

Pam Berry, Vantage West Credit Union, 15 years mortgage experience. 917-6728 or pamb@vwestcu.org for any mortgage needs. We have great rates!

Desert Willow Pool Service, LLC. Acid Wash, Chlorine Rinses, Algae, and monthly Pool Cleaning Service! For a Free Est Call Rebecca Laventure, 390-2746.

Two East Lawn Cemetery crypts, in the mausoleum. \$2,000 each. Call Jean @ 296-6759.

Three wheeler Miami Sun with Electric motor, never used. New @ \$1000. Will sell for \$700. Call Caroline 520-722-7447 or email cmstraub1@cox.net.

"Bright 'N Shiny Window & Glass Cleaning": Excellent work, see for yourself! cell 730 3637, Bus 663 3664.

Mayan Palace Resort, luxury beachfront, south of Rocky Point. 2 BR/2 BA with LR/DR and kitchen, \$900 /wk, or \$150 /day. Call George, 290-8646 for details.

Don Dockman, Investment Solutions Representative, COUNTRY® Financial, 1350 N Kolb Rd, St120, Off: 520-298-9411, Fax: 520-298-9177, Cell: 520-668-7043.

LOVE GETTING GREETING CARDS but hate to send them? Holiday, Birthday & other cards quick, easy and inexpensive from your computer. Send-Out-Cards prints, stuffs and mails for less than \$1.00. Great home business! FREE TRIAL Call Lori @ 299-8745, email: loriwrap@msn.com or www.sendoutcards.com/loriwhite.

Candy Bouquet, A delicious alternative to flowers. Look us up: www.5935.CandySurprise.com, call Elizabeth @ 300-0021, or email elicandybouquet@live.com.

Massage Therapy, Sugar and Salt Scrubs, Various wraps. Harrison/Golf Links area. Licensed LMT 24 years. February special, massage \$40 if you make 2 appointments a month. Call De at 784-4469. Gift Certificates available. Valentine special: Chocolate or Vanilla Scrub \$50.

2004 Toyota Sienna LE \$15,000 obo. One driver, 58k miles, pwr dr, wndow, locks, elec sliding dr, dvd player, & more. Bought new one, have to sell. Shawn 870-2775.

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

Want to look beautiful and do it with all natural make-up formulated in Sweden? No harsh chemicals, no lie! Jane Beecher, Arbonne Beauty Consultant @ 520-0221.

Michael T. Takerian, Sunstreet Mortgage, LLC, 6340 N Campbell Ave #140. Call Mike @ 547-4143, 906-2047, or 888-634-6399. mtakerian@sunstreetmortgage.com.

Must Sell! New Wolff Sunquest Canopy 2000S Tanning Bed with 10 year warranty-\$1,000 OBO. Olympic Weight Tree (1,000 lb. capacity)-\$70. Hand Weights, 10-40 lbs (sets in 5 lb increments) with stand-\$225. Call 520-574-2480 (leave msg).

Mary Kay Products for sale OR get ALL your products for 50% off ALL the time. Contact Shawn Ryden at 870-2775 or shop at marykay.com/shawnryden.

Hand-made custom baby items. Crib bedding, quilts, receiving blankets, carseat covers and more! Call Heather 520-886-7782 or mrs.caywood@yahoo.com

Family photos? Wedding? Reunion? Photo By Jen, call Jen Ryder @ 990-8701, www.photobyjen.com. References available.

GOT PAIN? STRESS? Bio-Touch can help! Call 323-7951 for an appointment, or drop by 5634 E Pima St. Tell them "Horace sent you."

Chef's rack, metal with wooden shelf with mini wine rack, \$50 obo. sksPatch@yahoo.com for pics or info.

SeaSource Detox Spa. Immerse yourself in purifying ocean-derived elements and nutrient-rich marine botanicals. Contact Maria @ 520-405-9685.

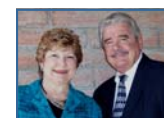
Put our experience to work for you! Call [Cheryl Ledford](mailto:Cheryl.Ledford@realtymatters.com) 520-529-5123, & [Dick Clark](mailto:Dick.Clark@realtymatters.com) 520-529-5120, at Realty Executives So AZ, 6872 E Sunrise.

O'Shaughnessy's, 2200 N Camino Principal, 520-296-7464. "Great food, great entertainment!" Jenn, JT, Dan, Bill, and the gang.

Jerry Bob's, 5028 E Broadway, 520-326-0301. "Great breakfast. Awesome lunch specials and Chicken Fried Steak" Michele, Hillary, Dick, Cheryl

Contact us at 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.



Irish Stew Courtesy of Faye Barnes, Bonn, Germany serves 8
 2 lb Beef cut in 1" cubes 3 TBSP Veg oil 14 oz can Beef broth 1 c Water 2 TBSP chopped Parsley 1½ tsp Salt ¼ tsp White pepper
 1 Bay leaf 6 Med carrots cut in thirds 6 med onions, cut in thirds ½ cup Frozen peas, thawed Parmesan cheese Mashed Potatoes
 Brown beef in oil. Add beef broth, water, parsley, salt, pepper, and bay leaf. Cover and simmer 1 hour, stirring occasionally. Add onions and carrots; simmer 30 minutes additional, or until beef is tender. Meanwhile, prepare potatoes. Place stew in oven-proof serving dish. Spoon potatoes over stew, sprinkle with peas and Parmesan to taste. Run under broiler until potatoes are lightly browned. *

Corned Beef and Cabbage in Stout Courtesy of Shirley Masseron, Bonn, Germany serves 8
 4 lb Corned beef 1 Bottle stout (12 oz) 1 Onion cut into wedges 3 Garlic cloves, minced 1 Bay leaf
 ¼ teaspoon Ground cloves ¼ teaspoon Ground allspice ¼ teaspoon Pepper 1- 3 lb Head cabbage cut in wedges
 Preheat oven to 350°. In large pot over high heat brown corned beef well on all sides. Pour stout over meat. Add onion, garlic, bay leaf, cloves, allspice and pepper. Cover; cook 1 1/2 hours. Add cabbage; continue cooking until meat and cabbage are tender, about 30 minutes. Remove meat and cabbage; let stand 5 minutes before slicing. Place pot over high heat. Bring cooking liquid to a boil. Cook until reduced by half, about 10 minutes. Remove bay leaf and discard. Serve cabbage and sauce with meat. Makes 8 servings. *

Irish Potato Stuffing (serve with Irish Roast Pork) Courtesy of Cheryl Ledford (www.Delish.com) serves 6
 4 or 5 large potatoes, boiled, coarsely mashed large portion butter 1 large onion, chopped 2 large cooking apples, chopped
 salt and pepper good handful of herbs: chopped fresh sage and thyme
 Add the butter to the potato. Add the onion and stir in apples, herbs salt and pepper. Simmer. Serve with roasted pork. *

Irish Roast Pork with Stuffing (serve with Irish Potato Stuffing) Courtesy of Cheryl Ledford (www.Delish.com) serves 6
 2 lbs good quality pork tenderloin or lean pork chops 2 TBSP butter 2 TBSP apple cider pinch of salt and pepper
 Lightly season meat, coat it with butter. Place in a dish, add cider, cover with foil. Bake at 350° for 1½ hours. Serve with Irish Potato stuffing. *

Chocolate Dipped Strawberries Courtesy of Sue Pirrung, Title Security Agency, Tucson serves 4-6
 1-cup Semi-Sweet Chocolate Chips 1 pint fresh Strawberries, or other fruit
 Wash and dry strawberries (or raspberries, blackberries, apples, apricots, etc.) Spread chocolate chips in microwaveable bowl. Microwave for 1 minute, or until chocolate chips are soft, stir until smooth. Dip each piece of fruit in the chocolate and place on wax paper lined cookie sheet. Place cookie sheet with chocolate dipped strawberries or fruit in refrigerator to harden the chocolate. Chill until ready to serve. *

Blueberry Scones Courtesy of Lisa Byers Lane, Tucson, AZ makes 12 scones
 Combine 3 cups buttermilk baking mix, 1 cup blueberries, 2 TBSP sugar. Mix ¼ cup milk and 2 beaten eggs and add to blueberry mix. Stir together. Turn onto floured wax paper. Pat into 9" round x 1 1/2" thick form. Mix 1 beaten egg with 2 tsp sugar and brush dough. Cut into wedges. Bake 10-12 minutes at 400°. Serve warm. *

Sauce for Pork Courtesy of Sandi Henderson, Colorado Springs, CO serves 4
 Mix 1/2 cup mayonnaise and 1/2 cup sour cream. Add 1 tsp vinegar and 2 tsp dry mustard. Mix well and serve with grilled pork tenderloin. *

Macaroni and Cheese Courtesy of Pauline Ledford, Tucson, AZ serves 8
 1 pkg large elbow macaroni 1/2 stick butter, cubed 8 oz Velveeta cheese, cubed salt and pepper 1- 1 1/2 cups milk
 Cook macaroni per package directions, al dente. Drain and place in microwave safe bowl. Add butter cubes and cheese cubes, salt and pepper, and milk. Stir and microwave 2-3 minutes. Stir and microwave another 2-3 minutes until cheese is melted and sauce is thick. *

Pound Cake Courtesy of Carol Reed Tucson, AZ serves 4
 1 1/2 cups butter, room temperature 1-8oz package cream cheese room temperature 3 cups of sugar
 6 eggs, room temperature 1 tsp vanilla 1 tsp almond extract 3 cups sifted cake flour pinch salt
 Combine butter, cream cheese, and sugar, beat until fluffy. Add eggs 1 at a time beating in between. Add vanilla and almond extract. Mix flour and salt and add gradually. Bake in Bundt pan at 325° for 1 hr and 20 min. Let cool 10 min and remove from pan. Eat plain or use as a shortcake. *



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) (520-529-5123) or [Dick Clark](mailto:Dick.Clark@comcast.net) (520-529-5120).

List Price	\$ per sq ft	Address	Status	BR / BA	Sq Feet	Year Built	Pool
\$ 214,500	\$ 152.34	Residence on S. Vermillion Cliffs Ave.		3 / 2	1408	2000	No
\$ 244,000	\$ 216.70	Residence on E. Linden St.		2 / 1	1126	1945	No
\$ 364,000	\$ 102.56	Residence on S. Jakeemp		5 / 4	3549	2007	No
\$ 365,000	\$ 186.03	Residence on N. Pascola Cir.		2 / 2	1962	1995	No
\$ 375,000	\$ 219.81	Residence on E. Via Del Verdemar		3 / 2	1706	1985	No
\$ 649,000	\$ 244.63	Residence on W. Lexington St.		5 / 4	2653	2007	No

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Cheryl Ledford and Dick Clark bring you over 16 years of combined Real Estate experience and expertise. The team is in the top 1% in Residential Sales in Tucson and the surrounding area. Cheryl and Dick welcome the opportunity to assist you, your friends, and family with any Real Estate needs! They thank you for your trust and confidence!

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OUR FRIENDS

To addressee or current resident

Household Hints: Food Freshness

for home and garden

- To keep strawberries fresh, store unwashed berries, stems on in a closed jar.
- To keep baked goods fresher longer, put a small bowl of water in the bread box and close the lid.
- Put your bread in the fridge and it will keep fresh well past the date.
- Put a piece of bread in brown sugar to keep the sugar soft.
- Wrap celery in aluminum foil and it will keep for weeks.
- To keep opened cereal fresh, roll bag down, pinch closed with a clothespin.
- To keep champagne bubbly after opening, place a spoon or fork handle into bottle neck, champagne will remain bubbly even until the next morning.
- To keep green chilies fresh, take off the stem, wrap them in a paper towel and keep it in a Ziploc bag.
- Place a slice of bread in with fresh baked cookies to keep the cookies soft.
- To keep the unused portion of cottage cheese from becoming "soupy", replace the lid tightly and store UPSIDE DOWN in your refrigerator.
- Store open cracker sleeve in an empty Pringles can to keep fresh longer.
- Put stale crackers on a cookie sheet and bake at 200 degrees for about 15 - 20 minutes. They will be fresh again.
- To keep cucumbers as fresh and firm as the day you bought them, simply wrap each one in a paper towel and store them as usual in your vegetable crisper.
- Wash and clean white or red grapes. Put in freezer storing in Ziploc bags. Great healthy snack!
- Sprinkle fruit salad with lemon juice, pineapple juice or plain pineapple to prevent it from turning brown.
- To keep a head of lettuce fresh, completely wrap it in a paper towel and put it in a zip lock bag.
- Roll up open potato chip bags and throw them in the freezer. This will keep them fresh a lot longer.
- Mushrooms will stay fresher and slime-free longer if you store them loosely in a brown paper bag (lunch bag type) in the refrigerator.

Household Hints: More Uses for Salt www.members.tripod.com/Howtuz/salt.html

- Salted water makes an effective gargle / mouthwash. Mix hot for a sore throat.
- Use salt for killing weeds in your lawn or between cracks in sidewalk.
- Soak new drinking glasses in warm salty water before use to prevent streaking.
- A dash of salt enhances the taste of tea.
- Salt improves the taste of cooking apples.
- Rub any wicker furniture you may have with salt water to prevent yellowing.
- Freshen sponges by soaking them in salt water.
- Add raw potatoes to stews and soups that are too salty.
- Clean your greens in salt water for easier removal of dirt.
- Gelatin sets more quickly when a dash of salt is added.
- Fruits put in mildly salted water after peeling will not discolor.
- Fabric colors hold fast in salty water wash.
- Milk stays fresh longer when a little salt is added.
- Sprinkle salt in your oven before scrubbing clean.
- Soak discolored glass in a salt and vinegar solution to remove stains.
- Clean greasy pans with a paper towel and salt.
- Salty water boils faster when cooking eggs.
- Add a pinch of salt to whipping cream to make it whip more quickly.
- A dash of salt improves the taste of strong coffee.
- Boil mismatched stockings in salty water and they will come out same color.
- Salt and baking soda will sweeten the odor of your refrigerator.
- Cover wine-stained fabric with salt; rinse in cool water later.
- Remove offensive odors from stove with salt and cinnamon.
- A pinch of salt improves the flavor of cocoa.
- To remove grease stains in clothing, mix one part salt to four parts alcohol.
- Salt and lemon juice remove mildew.
- Sprinkle salt between sidewalk bricks where you don't want grass growing.
- Remove odors from sink drainpipes with a strong, hot solution of salt water.
- Put a handful of salt on top of spilled pie juice in oven. The mess won't smell and will bake into dry, light crust which wipes off easily after oven has cooled.