

‘THE POINT’

January edition

Cleaning – Better safe than sorry

If you were to find a mystery bottle under your sink, who would know what might be inside? It could be a strong cleaner or a flammable, or even something toxic or reactive. Mixed with another product from under the sink, like some cleaners and bleach, it could create a deadly gas. For a homespun safe cleaner for windows, put 3 tbsp. of ammonia, 1 tbsp. of white vinegar and 1 cup of water in a spray bottle and spritz. A neat idea for polishing brass, use Worcestershire sauce. Clean copper with a vinegar and salt solution. Soak silver in a quart of warm water with a teaspoon of baking soda, a tsp. of salt with a piece of aluminum foil in it. **Better safe than sorry!**



**Celebrating 15 years of a standard of excellence in
Residential & Commercial building inspections
Certified in Ohio & Licensed in Ky.**

www.pinpointinspection.com

analyst01@fuse.net

(513) 575-5064

Pre-listing inspection

With the sales market somewhat slow, houses in our general area are sitting 1 month to 2 years, with very few showings. This is just not what we have been use to over the past 10 years. It will break, but I am told probably not until the end of 08 or even into the middle of 09. For those of you that have listings sitting, this idle period is a perfect time for your home owner to make repairs or remodels. When the market does break, those homes that are in great shape are going to move first. A pre-listing inspection will provide your client with a list of items that in the inspector's opinion are **red flags**. After most pre-sale inspections, the home owner/seller says "if I would have only known this or that was a problem, I would have fixed it ahead of time and avoided this back and forth negotiating."

FOOD FOR THOUGHT

Chicken Fruit Salad

1-cup uncooked shell macaroni	¼-cup pecans, chopped
1.5-cups cooked, chopped chicken breast	½-cup mayonnaise
1- tbsp. sweet onion, finely chopped	½-cup whipped topping
½-cup seedless green grapes, halved	1- tbsp water
2/3-cup granny smith apples, peeled and chopped	
3-tbsp. lemon juice	

Cook macaroni al dente. Drain, rinse in cold water. Dip apples in lemon and water mixture to keep from turning brown. Shake off excess lemon juice and place in a large bowl. Combine all ingredients except whipped topping. Cover and refrigerate a minimum of 3 hours to blend flavors. Just before serving fold in whipped topping. UMMMMMM GOOD!

“There are no secrets to success. It is the result of preparation, hard work, and learning from failure.” Colin Powell