

Brought to you by

Jill C. Kline & Brenda K. Odenbaugh



Owners
Jill: 970-388-2926
jill@kandorealty.com
Brenda: 970-381-1169
brenda@kandorealty.com
www.kandorealty.com

K & O
REALTY, LLC

P.O. Box 1103
607 Main St
Platteville, CO 80651

HOMEOWNER'S UPDATE

Keeping Rooms Are Making a Comeback

In new builds and home renovation projects, keeping rooms are making a comeback. Once popular in 18th-century colonial homes, a keeping room is a small living space adjacent to the kitchen to optimize warmth around a hearth or fireplace. While the need for a hearth's warmth has faded, socializing tends to take place near the kitchen. Keeping rooms provide space for friends and family to gather before mealtimes. They also allow the chef to work in the kitchen without guests apologizing for "being in the way."

Over the past few decades, as open floor plans grew in popularity, modern kitchen layouts began to flow into other rooms. But an open-concept design doesn't mean you can't have a keeping room. Simply define the space using rugs, drapes, screens, furniture placement, dividers, or even plants.

Decorating a small keeping room can be tricky. Ideally, this room should be a versatile space for activities such as reading, doing homework, sipping tea, pursuing a hobby, or just unwinding after a long day. Some keeping rooms may feature a built-in breakfast nook with casual rattan furniture, similar to a sunroom, while others center around a fireplace surrounded by cozy overstuffed chairs. Many modern keeping rooms have bookshelves beside the fireplace and some offer built-in desk space. To make the room inviting to guests, add pillows and blankets, a plush rug, and special family photographs.

Homemade meals from a warm, inviting kitchen invoke a feeling of coziness. Add to the good vibes by designing or utilizing the perfect keeping room in your home.

[Print This Article](#)

Get Into Outdoor Living

Regardless of the season, outdoor living spaces are definitely trending. If you're eager to enhance your property, here are some ideas and suggestions to get you started.

Bring the Indoors Out

Create a chic and relaxing seating arrangement with comfy sofas and chairs arranged around a fire pit. Add plush cushions, colorful throw pillows and outdoor rugs for an extra layer of cozy.

Also in this issue...

[Get Into Outdoor Living](#)

[Mow Your Way to a Healthy Lawn](#)

[Declutter Your Countertops](#)

[Pesto Tortellini Salad](#)

[Print this issue.](#)



Let Nature Set Your Table

Set up a dining area under a pergola, canopy or umbrella. Adorn the table with potted herbs and colorful flowers. Remember to hang string lights and lanterns to add the perfect level of whimsical ambience.

Create a New Venue

Establish an outdoor entertainment zone with a projector screen and sound system complete with couches, chairs, tables, or even swings. Whip up some easy appetizers, and you're ready for a movie night or dance party under the stars.

[Print This Article](#)

Mow Your Way to a Healthy Lawn

Use these pro tips to keep your lawn healthy and thriving throughout the mowing season.

Not too Short

Follow the "One-Third Rule of Mowing" and remove only the top third of your grass. Cutting blades of grass too short can make your yard susceptible to disease, drought, weeds, and a weak root system.

Mower Blades

Dull blades can leave jagged openings and tears in the grass, which can cause disease. Sharpen blades regularly over the warmer grass-growing months, or keep an extra set of sharpened blades on hand to swap out when needed.

Grasscycling

Rather than wasting time, money and energy bagging up yard clippings, consider removing the grass catcher from your mower. Known as "grasscycling," freshly trimmed grass blown across your lawn as you mow can help serve as a turf fertilizer. Grasscycling works best with fresh clippings, so consider raking up clumps of old grass for composting.

[Print This Article](#)

Declutter Your Countertops

Creating a clean, organized kitchen starts with clutter-free countertops. Here are three ways to streamline your kitchen and maximize its potential.

Clear counters. Use decorative shelving to reduce the number of canisters, appliances and other containers that sit out on the countertops. Next, remove non-kitchen items and put them where they belong.

Find space. Make sure everything has a proper place. Spice drawers, lazy Susans and hanging racks for kitchen utensils are helpful tools for keeping your kitchen organized.

Get creative. Use your space wisely. Seldom-used appliances can be stored in the back of lower cabinets. If you're short on cabinet space, set up shelving for kitchen items in your garage or closet.

[Print This Article](#)

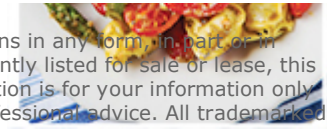
Pesto Tortellini Salad

Ingredients

4 cups frozen cheese tortellini
½ bunch asparagus, cut into 2-inch pieces
½ cup pesto
1 pint cherry tomatoes, halved
1 (8-oz.) block fresh Mozzarella cheese, cubed



Bring a large pot of water to a boil and cook tortellini according to package instructions. Reserve pot of boiling water and use slotted spoon to transfer tortellini to a colander. Rinse with cold water and set aside in a large bowl.
Add asparagus to reserved pot of boiling water. Cook for 3 minutes. Remove asparagus from water and place in an ice bath to stop cooking.



After asparagus has cooled, add all ingredients to bowl of tortellini and stir. Serve immediately, or chill and serve later.

Serves 4-6

[Print This Article](#)



The Personal Marketing Company
11511 W. 83rd Terrace
Lenexa, KS 66214