

Brought to you by

**Jill C. Kline & Brenda K. Odenbaugh**

Owners  
Jill: 970-388-2926  
[jill@kandorealty.com](mailto:jill@kandorealty.com)  
Brenda: 970-381-1169  
[brenda@kandorealty.com](mailto:brenda@kandorealty.com)  
[www.kandorealty.com](http://www.kandorealty.com)



**K & O**  
**REALTY, LLC**

K & O REALTY, LLC  
P.O. Box 1103  
607 Main St  
Platteville, CO 80651

## HOMEOWNER'S UPDATE

### How to create a farmhouse aesthetic

The modern farmhouse style has taken the country by storm in recent years. This look is rustic, comfortable and practical, appealing to homeowners who want both style and function. If you're interested in giving your home a farmhouse makeover, here are some key design elements to incorporate, according to *Houzz.com*.

- **Simple, weathered furniture:** The farmhouse aesthetic revolves around the durability of old, rural houses. Choose furniture with clean lines and few embellishments, such as a sturdy dining room table, Windsor chairs, industrial metal stools, wooden benches, and iron bedframes.
- **Wall paneling:** You don't need original shiplap planks hiding behind your drywall to give your home this classic farmhouse feature. Try using beadboard or tongue-and-groove paneling to achieve a similar look.
- **Neutral or earthy colors:** While white and black are the obvious neutrals for a simple design, look to nature if you want to branch out. Natural shades of blue and green, as well as gray, cream and warm chestnut tones all fit within the farmhouse palette.
- **Natural textures:** Incorporate wood accents, galvanized metal pieces, and natural-fiber rugs or baskets to bring this style into your decor.
- **Imperfection:** Chipped paint, dents and dings create the vintage, well-used look that's a signature of farmhouse design.

[Print This Article](#)

### Make your house a healthy home

Home is supposed to be a place of refuge – it's where you go to unwind and recharge. However, you can unknowingly create an environment in your house that's not conducive to your health and safety. Issues such as poor ventilation, water leaks or pests can become unwelcome surprises if you don't proactively maintain potential problem areas.

Consider these suggestions for keeping your home healthy and safe:

#### Also in this issue...

Make your house a healthy home

How to maintain your dishwasher

3 Tips for choosing a new front door

Slow Cooker Fall Cider

#### Print this issue.



- **Dry up moisture.** Humidity, water leaks and condensation can cause major mold issues that can negatively impact your family's health. Prevent moisture from top to bottom – look for damaged shingles on your roof, holes or wood rot on your home's exterior, clogged gutters or downspouts, plumbing leaks, and cracks in the basement. If you find condensation, damp carpeting, or water stains on your walls or ceilings, investigate and treat those areas immediately.
- **Get (and stay) organized.** Have a system in place to store and keep track of potentially hazardous items such as cleaning supplies, medications, bug sprays, lighters, and matches. Getting organized will help you know what you have and quickly locate the supplies you need. Tools, paint and other chemicals in the garage or basement should also be well-organized and stored out of young children's reach.
- **Keep pests and dust mites at bay.** Regular cleaning will keep your home from being invaded by unwelcome guests. Sweep crumbs from the floor daily, dust and vacuum frequently, and keep counters wiped clean to discourage bugs and rodents. Also, leave your shoes at the door to avoid tracking bacteria and allergens throughout the house.
- **Ensure proper ventilation.** Install exhaust fans in the bathrooms and kitchen, and be sure to change air filters at least every three months to keep your HVAC system working properly. Hire a professional to inspect your home's ventilation systems if you have any concerns.

[Print This Article](#)



## How to maintain your dishwasher

A few simple tasks can keep your dishwasher running smoothly and help you avoid costly repairs down the road.

Start by scraping any leftover food into the garbage before loading your dishwasher, and be sure the water temperature is hot enough to thoroughly clean your dishes and kill any bacteria that may be hanging around. Whirlpool recommends keeping the water at about 120° F.

Experts recommend cleaning your dishwasher once a month to ensure the best results for your dishes. First, clear the drain of any food buildup or debris. Next, pour 1 cup of distilled white vinegar into a glass liquid measuring cup and place it right-side up on the top rack. Run a full cycle. The vinegar will loosen any soap scum as well as sanitize the appliance.

Finally, sprinkle a full cup of baking soda along the bottom of your dishwasher and run a short cycle with hot water. Make sure this cycle does not include a pre-rinse. Baking soda will help prevent stains and keep your dishwasher smelling fresh.

[Print This Article](#)



## 3 Tips for choosing a new front door

The optimal front entryway will make a statement and boost your home's curb appeal. Follow these tips:

- When choosing a material, take into account how much sun exposure your door will receive. Solid wood doors can warp in direct sunlight, making them best suited for shaded entries. Fiberglass or composite doors, on the other hand, tend to hold up well against the elements and require little maintenance.
- If you'd like to expand your single to a double-door entryway, hire a professional to determine if your front wall is load bearing before making any decisions.
- To let in natural light and maintain your privacy, consider frosted or textured glass panes, or choose a door with sidelights or a decorative transom window.

[Print This Article](#)



## Slow Cooker Fall Cider

### Ingredients

4 Honeycrisp apples

1 pear  
1 orange  
8 cups water  
2 Tbsp. mulling spices  
1 Tbsp. whole star anise  
¼ cup pomegranate seeds  
4 cinnamon sticks, plus more for garnish

**Directions**

Core apples and pear, and slice into quarters. Thinly slice orange.

Combine all ingredients in a large slow cooker. Cook on low for 8 hours.

Remove and discard all fruit, spices and cinnamon sticks. Pour liquid through a strainer to remove any remaining fruit pieces.

Serve hot and garnish with cinnamon sticks.

*Serves 8*



[Print This Article](#)



©2019 The Personal Marketing Company. All rights reserved. Reproductions in any form, in part or in whole, are prohibited without written permission. If your property is currently listed for sale or lease, this is not intended as a solicitation of that listing. The material in this publication is for your information only and not intended to be used in lieu of seeking additional consumer or professional advice. All trademarked names or quotations are registered trademarks of their respective owners.

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