

*Brought to you by*

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# K & O REALTY, LLC

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## Homeowner's UPDATE



### Find the ideal interior decorator

If you've been hesitant to redecorate your space on your own, chances are it's not from a lack of inspiration. While decorating magazines and Pinterest boards provide endless streams of ideas, it can be overwhelming to bring them all together. Here are a few tips to help you find the ideal interior decorator.

**Look beyond local.**

Don't be afraid to look outside your immediate community for decorators. With today's easy access to video conference calls, you can start a remote consultation within seconds.

**View examples of the design work.**

Decorating styles vary widely among decorators. Compare photos on different decorators' websites to find interiors that reflect your personal taste.

**Find a decorator who will work with various project sizes.**

Most decorators can help you with a project as small as a single room or as large as a brand new home. While some may have minimum contract requirements, most are happy to

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work within your budget.

### **Understand the difference between decorators and designers.**

If you're thinking about changing any architectural elements of your rooms, look for a licensed interior *designer*. They'll have the expertise regarding current building codes and any structural issues that may impact your home.

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## **Protect your home against burglary**

Summer is the peak season for vacations, barbecues and fun-in-the-sun activities. Unfortunately, it's also prime time for burglaries. Keep your home safe and secure all year round with these smart tips.

### **Double-check your locks.**

Often, burglars enter homes through open or unlocked doors and windows, especially those on the ground floor. To guard against intruders, take the time to carefully check that all of your locks are functional. Be diligent about securing your home every time you leave. (In fact, many burglaries occur during the daytime when the homeowners are at work.)

### **Install home security.**

According to a recent university study, convicted burglars admitted that the presence of a security system influenced their decision to target a different home about 60 percent of the time. Installing a monitored home security system along with posting window stickers and yard signs will help discourage would-be intruders.

### **Vary your routine.**

A large number of burglars live within a few miles of their targets. They may even monitor the owner's daily activities in order to break in when they know nobody is home. To prevent this, vary your routine to be less predictable.

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# Professional touches that transform your kitchen

For the ultimate kitchen inspiration, take your cue from a professional chef's set-up. From time-saving shortcuts to space maximization, these suggestions from the pros can help you create a more efficient kitchen.

## **Open shelving**

Open shelving provides the optimal arrangement for efficient cooking. Rather than opening and closing cabinet doors or rummaging through your drawers in search of cooking utensils, you can see what you need. Plus, you can arrange the items you use the most in easily viewed places.

## **Double oven**

A double oven can cut your cooking time in half. Whether you're whipping up a meal for a crowd or enjoying an intimate family dinner, two ovens allow you to prepare food faster and keep side dishes warm while you cook the main course.

## **Magnetic knife holder**

Keep your knives within reach, displayed on a wall-mounted magnetic knife holder.

## **Functional space**

Maximize your workspace with a large island and open floor plan. With plenty of room to prepare your meals, it will be easier to enjoy the process and transform the kitchen into a gathering space.

## **Hanging pot rack**

You may not realize how much time you spend retrieving pots and pans until you install a ceiling rack. The ease of grabbing a pot right off the rack rather than sorting through a stack of cookware will save time and energy.

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# Spacious solutions to update your small bath

When it's time to update, don't lose sight of the potential of your limited space. With a creative vision and these three tips, you can enlarge the look of your small bathroom.

**Maximize storage space:** This solution adds value that many small bathrooms lack. If you

have high ceilings, add shelves over the toilet or on a blank wall to take advantage of unused space. Or, if you have lower ceilings, try replacing a pedestal sink with a vanity for more storage.

**Reflect with mirrors:** Place mirrors strategically to give the illusion of more space. Add a large mirror over the sink and hang another decorative mirror on the opposite wall to create an infinity effect. You can also arrange smaller wall mirrors to create a visual of both open space and classic decor.

**Add new lighting:** Dim light bulbs and single light fixtures will make your bathroom feel smaller. To avoid this, choose bright, clean LEDs and place them overhead instead of on the wall above the vanity. If there's room, place a small lamp on the countertop or hang a chandelier from the ceiling to open up your space.

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## Avocado Steak Tacos

### Ingredients

2 Tbsp. vegetable oil, divided  
1 lb. flank steak  
½ cup fresh cilantro, finely chopped  
4 scallions, thinly sliced  
2 Tbsp. fresh lime juice  
8 corn tortillas  
1 medium avocado, sliced  
½ cup Queso Fresco or crumbled Cotija cheese (optional)

### Directions

In a large skillet, heat 1 Tbsp. oil on medium-high. Season steak with salt and pepper. Cook 5 minutes per side for medium-rare. Allow steak to rest for 5 minutes.

Mix cilantro, scallions, lime juice, and remaining oil in medium bowl. Slice steak into ½ x 2-inch strips. Top tortillas with steak, cilantro and scallion garnish, avocado, and cheese.

*Serves 4*

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