



## Tanya Stiegemeier

**Designated Broker/Owner BR570353000**  
**Tombstone Real Estate**

585 N Frontage Rd  
PO BOX 191  
Pearce, AZ 85625  
520-507-1170  
tanya\_1957@msn.com  
www.TombstoneRealEstate.com

## Spring into Action for Instant Curb Appeal

By homewarranty.com

Ready to give your home a facelift? Transforming your home's exterior adds a great deal of value and doesn't have to break the bank. Here are some simple and budget-friendly tips for adding that extra "oomph" to your home's curb appeal.

### Front Door Galore

Give your door a blast of color with a fresh coat of paint or install a custom wood door or double French doors for extra charm.

### Fresh Coat of Paint

New paint, siding, or trim details can completely transform your home's exterior from dark and old-fashioned to warm and inviting.

### Landscaping

Add contrast to your home's exterior with colorful flowers and plants. Beautiful perennials and properly pruned trees and shrubs can liven up any yard.

### Revive Your Lawn

If your lawn is covered in weeds or has too many brown spots to count, it's time to give it a facelift. Keep your lawn cut and fertilized for beautiful, lush grass.

### Illuminate Your Pathway

Placing light fixtures along your walkway not only gives your front yard charm, but the lights also act as visual aids when the sun goes down.

### Spotless Windows

Make your windows sparkle on the outside by spraying them with a garden hose to remove spider webs and dirt. Next, use a sponge or a long-handled brush to scrub them with vinegar. Lastly, dry them with a towel or a squeegee.

### Seating Area

Create a cozy spot with a bench or a rocking chair. Add a pop of color with vibrant pillows for a cute welcoming nook for guests.

### Upgrade Your Mailbox

Replacing or touching up your mailbox will boost curb appeal. Add a coat of spray paint or build a brick mailbox for a brand new look.

## April Calendar

4/1 – Easter

4/1 – April Fools Day

4/22 – Earth Day

## The Best Gardening Tips for Beginners

By homewarranty.com

With these gardening tips for beginners, you'll have a green thumb in no time.

**Know Your Yard.** Pay close attention to where the sun hits your yard and how long that light stays there.

**Test Your Soil.** A soil test will also indicate what elements your soil is missing and if it has enough nutrients.

**Make a Plan and Plant with Care.** Decide what

kind of plants you want and where to plant them.

**Water, Water, Water.** We can't stress enough how important it is to water your plants on a regular basis — consistency is key.

**Prevent Weed Growth.** Weeds can be removed by hand, hoe, or by using chemical products. The best time to remove weeds is when the soil is damp.

**Patience and Rewards.** Gardening takes time, don't expect flowers to start blossoming the next day.



This is not intended as a solicitation if your property is currently listed with another agent. These materials contain information and articles obtained from third parties. FNHW does not endorse the recommendations of any third party nor guarantee the information provided is complete or correct.



**Tombstone Real Estate**  
**Tanya Stiegemeier - Designated Broker/Owner**  
585 N Frontage Rd  
PO BOX 191  
Pearce, AZ 85625



## Recipe: Garden-Fresh Green Bean Salad

### Ingredients

Kosher salt  
1 pound slender green beans, ends trimmed  
1 cup feta cheese crumbles  
1 cup cherry tomatoes, sliced in half  
2 tablespoons chopped red onion  
1/2 cup slivered almonds  
3 tablespoons olive oil  
2 tablespoons red wine vinegar  
2 tablespoons chopped fresh basil  
1 large clove garlic, minced  
Freshly ground black pepper

### Directions

Boil a large pot of salted water. Add the green beans and cook until tender crisp, 1 to 2 minutes. Use a spider to remove to a bowl of ice water. Drain well, pat dry and place the beans in a large bowl. Combine with the feta cheese, tomatoes and red onions.

Toast the almonds in a small skillet, 2 to 3 minutes. Remove to a plate.

Whisk together the olive oil, red wine vinegar, basil, garlic and some salt and pepper. Pour the dressing over the green beans and sprinkle with the toasted almonds. Let marinate in the refrigerator for 1 hour before serving

Recipe courtesy of Jamie Deen <http://fnhw.us/2FNZz5t>

