



September

From your local **REAL ESTATE EXPERT**

Back To School: Getting Your Home Organized

It's that time of year when students are heading back to the classroom, and that means we need to get our homes ready for the avalanche of textbooks, bookbags, and homework! How can you get your home organized to be ready for this shift in season?

1. **Have a central information area** – keep a bulletin board, calendar, message board, to-do lists, and a place for paperwork in one central location to make keeping everyone in the family up to date easy peasy. From forms that need to be signed to reminding little Suzy that she has a dentist appointment, your family will always know where to go
2. **Set up a designated homework area** – have a bookshelf nearby that holds extra lined paper, pencils, sharpeners, and anything else they might need to **complete their homework**.
3. **Create** a space for kids' food – Whether it's a drawer or a cupboard, having a special place to store snacks and lunch items will help them make their lunches and keeping them fed a breeze.
4. **Create spaces to store gear** – From backpacks to boots, creating a space near the door to keep your student's things will help them stay organized and get out the door on time.
5. **Prepare your laundry room** – With back to school comes back to laundry and it can be easy to become buried in the influx of clothes, uniforms, gym clothes, and towels. Getting the laundry room organized beforehand, and giving your kids a dirty clothes hamper will save you time and stress later...not to mention avoiding the hunt for dirty clothes under the bed!



The *Best-Ever* Grilled Cheese Sandwich

Ingredients:

- 2 slices ½”-thick Pullman or other white bread
- 2 tablespoons mayonnaise
- 1 tablespoon unsalted butter
- 2 ounces thinly sliced American cheese or cheddar (about 4 slices)
- Freshly ground black pepper
- Campbell’s Tomato Soup (for serving; optional)

Directions:

Place bread on a cutting board and spread mayonnaise over top side of each; this is key to a golden, delectable crunch. Heat a small skillet (nonstick, ideally) over medium. Slide in half of butter. When it melts, place 1 slice of bread, mayonnaise side down, in skillet; top with cheese; season with pepper. Top with second slice of bread, mayonnaise side up. When underside is golden brown, about 4 minutes, turn sandwich and add remaining butter to skillet. Press down on sandwich to encourage even browning and to help melt cheese — be gentle, don’t smash it. Cook until second side is golden brown and cheese is melted. Eat immediately, preferably with soup.

Tips for Repairing Your Roof

Not everyone is a professional roofer, but not every roof repair requires a professional and the costly bill that comes with it.

1. Know when to repair versus replace. Don’t bother repairing those things that are too old, replace shingles that are too worn or too thin.
2. Always dress appropriately while on the roof. Long pants, long sleeved shirts, and most importantly, rubber-soled shoes to provide grip and prevent falls.
3. Salvage as much as you can of the old shingles, especially if you are unable to match the color and/style.
4. Use shingles that match your current style and color to maintain curb appeal. And yes, it IS noticeable if you don’t!
5. Keep a close eye on flashing and vents to prevent leaks. Replace caulking, or use roofing cement or roofing nails to close gaps.
6. Don’t leave nail heads exposed to the elements. If the next row of shingles doesn’t cover it, use roofing sealant or caulking to cover it.
7. Know when it’s time to call in the professionals. You don’t have to be the hero!



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