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## Your Guide to a Stress-Free Thanksgiving

by *homewarranty.com*

Does just the thought of hosting Thanksgiving curdle your gravy? Most of us have been there, and the day is no fun if you're stressed. We can help you prepare and simplify so your Turkey Day is more about giving thanks than giving yourself grief for not being the perfect host.

**A few weeks ahead...** Make lists! Who is coming? No need to narrow down to an exact amount. Set an extra place setting the day of if needed.

Make a list of all your perishables and non-perishables. Shop for your non-perishables now. Set aside a "Thanksgiving" spot in your cabinet to keep track and find later.

Do you have enough chairs? Borrow or reserve at a party rental store.

Tidy up and decorate your front porch or entryway. Throw an autumn wreath on the door or use fresh pumpkins.

**The weekend before...** Clean out your fridge and freezer to make room for your turkey and any dishes you will make ahead of time.

Buy your turkey and let it begin to thaw in your fridge.

This next tip is a "game-changer" and may serve as the ultimate solution to relieve Thanksgiving stress. Shop for and prepare dishes ahead of time that you can freeze. Yes, freeze! This includes pies, casseroles, and even stuffing.

Check out Food Network's Ultimate Make-Ahead Thanksgiving for more ideas.

Make sure your dishes, serving platters, wine glasses, trivets, etc. are washed and ready to go onto your table later. Prepare your dinner napkins and tablecloths if this task includes washing or ironing. Put sticky notes on platters to know which dish is going where.

Clean "some" of your house, but no "deep cleaning" allowed! Focus just on your entryway, the bathroom, your dining room and your living room.

**The night before...** Move your frozen dishes to the fridge, and let them thaw overnight.

Set your table and lay out your labeled serving platters. Arrange flowers. Prep any dishes you can tonight.

**On Thanksgiving Day...** Get your turkey in the oven on time. Fill one side of your sink or a large pot with hot soapy water to clean as you go.

Most importantly, if someone offers to help you, say yes! It is a great way to spend time with your friends and family.

Thanksgiving is the busiest travel day of the year. We don't travel to taste the perfect pie served by the perfect host. We travel to get to the imperfect people we love to spend time with. Now, go do your most important job on Thanksgiving Day. Relax and enjoy your company!

## November Calendar

**November 3 - Daylight Saving Time Ends**

**November 5 - Election Day**

**November 11 - Veterans Day**

**November 28 - Thanksgiving Day**

## Homeowner Tip:



### Don't Ignore Your Garage Door

To maintain the performance of your garage door, remember to lubricate the door's chain, springs, rollers and other moving parts at least once a year as part of routine garage door maintenance. Refer to your manufacturer's documentation for specifications about which lubricants are best for your garage door.

## Avoid a Thanksgiving Plumbing Emergency Visit

Did you know plumbers receive up to **50% more calls** the Friday following Thanksgiving than any other day of the year? Avoid the Thanksgiving emergency plumber visit. Give your plumber a chance to wait in line for a big-screen TV like the rest of us.

According to Roto-Rooter, the most common service calls on Black Friday are for garbage disposals and kitchen sink drains. Here are a few **DON'TS** from Roto-Rooter.

1. Don't put poultry skin or bones into your garbage disposal.
2. Don't put fibrous foods like celery, fruit,

and potato peels into your garbage disposal as they will not break down sufficiently.

3. Don't pour fats or cooking oils down the drains. They will solidify in the pipes.
4. Don't put starches like rice and pasta down the drain. They expand with water which restricts water flow.

Remember, depending upon where you live, a plumbing house-call can run you between \$90 and \$350. We know you'd rather spend your money on a one-of-a-kind Black Friday Deal. You might even run into your plumber.



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## The Perfect Apple Crumble

### Ingredients:

3/4 c. (1 1/2 sticks) butter, melted,  
plus more for pan  
1 1/2 c. all-purpose flour  
1 c. chopped pecans,  
plus more for serving  
1 c. lightly packed brown sugar  
1/2 tsp. kosher salt  
6 large apples, cored and cut into wedges  
1/2 c. granulated sugar  
2 tsp. ground cinnamon  
1/2 tsp. ground ginger  
Juice of 1/2 lemon  
Vanilla ice cream, for serving

### Directions:

1 Preheat oven to 350° and grease a large baking dish with butter. In a medium bowl, whisk together flour, pecans, brown sugar, and salt. Stir in melted butter until texture is coarse and sandy.

Add apples, sugar, cinnamon, ginger, and lemon juice to baking dish and toss to combine. Spread in an even layer, then press crumb mixture on top of apples. Bake until apples are bubbling and topping is golden, about 50 minutes.

Serve warm with ice cream, if using.



*Photo & recipe courtesy of delish.com*