



DARLENE GILLEY

Mobile: (281) 796-1697



Your Friend in the Real Estate Business!

PRUDENTIAL GARY GREENE, FRIENDSWOOD, TX 77546

Tel: (281) 482-0055, Mobile: (281) 796-1697, dgilley@garygreene.com, www.darlenegilley.com

The short days of winter are beginning to lengthen giving us renewed energy and optimism. I am optimistic that the real estate market will continue to be strong! Have you thought about purchasing property as an investment? Call me – I look forward to helping you review your options!



Home warranty protection is very important and something I recommend for all my clients. Whether you are buying or selling, home warranties provide protection from the cost and hassle of system and appliance repairs in your home. The service is easy to use and a great value!

It's true that many home warranties appear to be similar, but the difference can be found in the *service*. My home warranty company of choice is Old Republic Home Protection. They take excellent care of my clients with fast, friendly service at reasonable rates. For more information about this valuable protection, please give me a call!

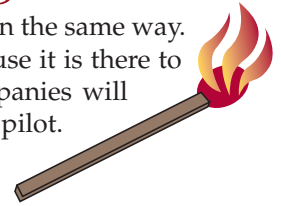
Part of my success as a Real Estate Professional comes from referrals. If you have any family, friends or acquaintances that may have real estate needs, please pass my name and number on to them or call me with their name and number. I will be sure to give them the best service possible!




Helpful Hints

Re-lighting Pilot Lights

Pilot lights on gas water heaters and furnaces work in the same way. The pilot flame should remain lit at all times because it is there to light the main burner on demand. Most gas companies will come to your home, free of charge, and re-light your pilot. However if you want to do it yourself, this is how:



1. Turn the control valve to the OFF position, then turn it to the PILOT position.
 2. Push the red button (or in newer models, the valve itself) to release gas to the pilot light.
 3. Light with a match; don't let up on the valve for 60 seconds as the thermocouple warms up.
 4. Release the button and set the control valve to ON. If the heater still doesn't light or the pilot won't stay lit, call your gas company for assistance.
-  **Safety Tip:** The lighting sequence described here may be different for your heater. Be sure to follow the specific instruction for your appliance.

Health & Safety

Allergic to Your Pet?

Dander and saliva are the cause of most allergic reactions to animals. To minimize their effects for people with mild allergies, here are some measures you can take:

- Wash and brush your pet frequently to reduce dander.
- Train animals to stay off furniture and out of bedrooms.
- Prior to purchasing a pet, do some investigating. Female cats may be less allergenic than males. Non-shedding dogs, such as poodles, are often tolerated better than animals that shed.
- Spend time with the animal prior to committing yourself to adoption or purchase. For example, take the animal on approval to the home of a friend. If you don't experience any symptoms after several hours of close contact, chances are you won't have an allergic reaction.





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 Fax: (281) 482-7183

Savor the Flavor

Clam and Red Pepper Penne

About 4 pounds clams in shells, (2 in. wide), scrubbed

2 cups dry white wine

1 Tbsp. butter or olive oil

1 red bell pepper seeded, and finely chopped

1 onion, peeled and finely chopped

2 Tbsp. mustard seeds

1 Tbsp. grated lemon peel

3/4 tsp. dried thyme

4 - 5 cups fat-free chicken broth

12 ounces dried penne pasta

1/2 cup finely chopped parsley or fresh cilantro

Grated Parmesan cheese

Salt & pepper to taste

Use a 5 to 6 quart pan with a tight fitting lid. Put clams in pan and add 1 cup of the wine. Cover and bring to a boil over high heat; reduce heat and simmer until clams have just opened, 8 to 10 minutes. Remove pan from heat; lift open clams from pot with tongs - discard unopened clams. Extract meat from shells and put in a small bowl. Slowly pour clam juice from pot into another small bowl, leaving grit behind; rinse pan. Over high heat, add oil or butter and sauté red pepper and onion until limp. Add mustard seeds, lemon peel, and thyme. Pour remaining wine and reserved clam juice into a 2-quart glass measure; add enough broth to make 8 cups total and add to vegetable mixture. Bring to a boil and add pasta, reduce heat and simmer, stirring occasionally, until pasta is tender. Add salt and pepper to taste, if desired. Remove from heat; mix in clams and let stand, uncovered 5 to 8 minutes. Serve in wide soup bowls. Sprinkle with Parmesan cheese to taste, then top with parsley.

Household Tips

Plants Keeping Pests Away

Trying to fend off aphids, whiteflies or other garden pests? Why not use "companion" plants for a natural alternative to chemical solutions! Harmful

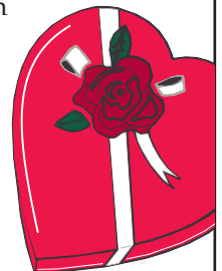


bugs are attracted to your favorite fruit, vegetable and flower plants, but may be repelled by other plants. For instance: Garlic repels aphids, Coriander repels aphids and spider mites & Nasturtium is not only beautiful with an edible flower, it can ward off whiteflies and various cabbage pests!

Brain Teasers

Valentines Day Trivia

- Which country does not celebrate Valentine's Day?
 A. United States
 B. Canada
 C. United Kingdom
 D. Germany
- Who receives the most Valentine's Day cards?
 A. Sweethearts
 B. Teachers
 C. Children
 D. Wives
- What percentage of Valentine's Cards are sent by women?
 A. 100%
 B. 85%
 C. 75%
 D. 55%
- In which year did Esther Howland create the first commercial Valentine's Day card?
 A. 1840
 B. 1889
 C. 1942
 D. 1974
- Who is Saint Valentine?
 A. A Roman priest who defied the emperor's edict against marriage by secretly officiating marriages.
 B. A man who wrote a love note on the day of his death, February 14th
 C. All of the above
 D. None of the above



ANSWERS: 1 - D, 2 - B, 3 - B, 4 - A, 5 - C