



# ***Davis Realty News***

June 2006

## **Good Things to Know...**

Summer is finally upon us. We have a few tips and hints to share with you so that you can get the most of the season. We hope that you have a great summer and enjoy everything that our beautiful area has to offer.

To save space in your picnic cooler or lunch bag, freeze juice boxes and use them instead of ice packs. As they thaw, they are quite delicious and much healthier than store bought "slushies".

To pick out a nice ripe and juicy watermelon give it the thump test with your knuckles, it should sound hollow. Then have a look at the bottom of it. The rind on the bottom should be a creamy yellow colour. If it is whitish, it is not ripe.

Got a hole or tear in a screen and the bugs are bugging you? Melt a little candle wax and seal the hole or tear until you can do a replacement of the screen.

Longer days mean shorter nights. Don't forget to reset your outdoor or indoor lighting timers.

If you have a forced air furnace, use the furnace fan to circulate cool air from the basement or lower levels of your home. Don't forget to change the furnace filter so that you have nice clean air blowing through the ducts.

Your freezer works best at when it is filled to full capacity. Place water filled containers in it for maximum efficiency. If you have a large freezer that is never full, replace it with a smaller model. You will save a lot of electricity usage and someone else that needs a large freezer can benefit from your large unit too!

Be foodsafe in the hot weather months. Defrost frozen foods in the fridge overnight or in the microwave just before use. Never leave meats or prepared foods on the counter to thaw out.

Select the right sized pots and lids for the size of element and food quantity that you are cooking. A six inch pot on an eight inch burner wastes 40% of the elements heat output and that heat is being disbursed through your home.

Make full use of your microwave during the hotter days of the year. Microwave cooking can reduce energy consumption by two thirds and produces very little "waste heat" in the kitchen.



## Jack's Barbecue Pit

Some of these tips may sound silly but from years of attending BBQ's, many backyard chef's don't know these things.... If you do know them, you can invite me anytime!  
(I'll go *anywhere* to eat good BBQ!)

1. You should always preheat your BBQ for at least 20 to 30 minutes. The grills take that long to be "smokin hot" and you will notice that the temperature is more easily maintained on the grill even after you place your food on it.
2. When the meat is cooked remove from the cooking heat. If you must keep it warm, use a roaster with a lid. It really is better to time it so you can eat it right away.
3. When cooking delicate meats such as chicken or fish, use only one burner after preheating and place food on the other grill away from direct heat. Keep the lid closed and it will be cooked to perfection by the convection heat under the lid.
4. Now beef burgers are the classic BBQ food for the masses and they must be cooked to perfection. You can put frozen patties in a marinade and as they thaw they will take up the marinade flavors. If you are using BBQ sauce remember to coat the bottom side first and as that side cooks, cover the top as well. When the meat juices start to ooze up on the uncooked top side, flip and cook until just firm Your burgers will be juicy and delicious!
5. Beef or pork steak are great on the BBQ. The grills should be as hot as possible so that the meat is seared on both sides. Pork should always be "well-done" and beef steak as you like it.
6. A word about wieners... All you need to do is heat them as they are already cooked. Remove them from the heat before they dry up and die...

## From Carolyn's Kitchen... Mediterranean Salmon Salad

### Salmon:

2 - 6 oz. salmon fillets brushed with:  
1 tbsp. olive oil, a squeeze of lemon or orange juice and salt / pepper to taste.  
Bake @ 450 degrees for 12-15 minutes. Chill.

### Dressing:

2 tbsp. orange juice, 2 tsp. red wine vinegar, 2 tbsp. olive oil, salt / pepper to taste.

### Salad:

1 orange, peeled and cut into pieces, 12 kalamata olives, 1/2 cup sliced red onion, 3 cups chopped romaine.

Whisk dressing ingredients together in a bowl and then toss in the romaine to coat. Place lettuce on two plates and add the the oranges, onions and olives to each. Set the salmon on top. Drizzle remaining dressing on top of salmon and serve.

## Jack's Famous Night Out....

And last but not least... This month's winners of *Jack's Famous Night Out* are Ann & Mike Holland, they will enjoy a night out at the movies with treats! If you would like your name in the next draw, just call Jack or stop by the office to say hi! He likes talking to his clients.... anytime.



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