

November 2010



Be sure to check out the easy Thanksgiving Dinner Plan on the back of this letter!

MISTIE WOODS — “TURNING YOUR DREAMS INTO AN ADDRESS.”

I Work By Referral.

Mistie Woods ,

“Turning your Dreams Into an Address”

Happy Thanksgiving!



Delivering on My Promise to You.

In my October letter, I promised to give you useful information regarding the Real Estate market. So, I'm delivering on that promise! In this newsletter, I've included several news clips that I think you will find informative. Because I am in Real Estate every day, I receive information on a constant basis, and can share relevant information with you, my clients!

The Best Complement my Customers can Give me is to Refer me to a Friend.

As always, I want to thank you all for your referrals! Referrals are the largest source of new clients for me, and I appreciate that you trust me to handle the Real Estate needs of your friends and family. Thanks again for keeping me in mind when the conversation turns to real estate!



Oil Boom coming to Laramie County?

Oil is shown sprayed over 15 acres downwind of a run-away oil well owned by Denver-based SM Energy Company. The well 12 miles east of Cheyenne is among the first drilled in a rush to tap the Niobrara Shale underlying Wyoming, Colorado and Nebraska.

Speculation on oil production in Eastern Wyoming's Niobrara Shale resulted in another record state lease sale of \$49 million dollars. This lease sale auctioned off the rights to drill on 72,011 acres, the majority in eastern Wyoming. To access these oil deposits, multi-stage "fracking" must be used. Go to www.northernoil.com/drilling.php for a great video on this process.

Working by Referral is all about TRUST.

I want you to know how much I appreciate you. I strive to build positive business relationships by working exclusively with people I admire and respect, and who value the service I provide.

5 Things to do Before Putting Your Home on the Market

- 1. Have a pre-sale home inspection.** Be proactive by arranging for a pre-sale home inspection. An inspector will be able to give you a good indication of the trouble areas that will stand out to potential buyers, and you'll be able to make repairs before open houses begin.
- 2. Organize and clean.** Pare down clutter and pack up your least-used items, such as large blenders and other kitchen tools, out-of-season clothes, toys, and exercise equipment. Store items off-site or in boxes neatly arranged in the garage or basement. Clean the windows, carpets, walls, lighting fixtures, and baseboards to make the house shine.
- 3. Get replacement estimates.** Do you have big-ticket items that are worn out or will need to be replaced soon, such your roof or carpeting? Get estimates on how much it would cost to replace them, even if you don't plan to do it yourself. The figures will help buyers determine if they can afford the home, and will be handy when negotiations begin.
- 4. Find your warranties.** Gather up the warranties, guarantees, and user manuals for the furnace, washer and dryer, dishwasher, and any other items that will remain with the house.
- 5. Spruce up the curb appeal.** Pretend you're a buyer and stand outside of your home. As you approach the front door, what is your impression of the property? Do the lawn and bushes look neatly manicured? Is the address clearly visible? Are pretty flowers or plants framing the entrance? Is the walkway free from cracks and impediments?

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Classic Roast Turkey with Herbed Stuffing and Old-Fashioned Gravy

Ingredients:

- 1 (12-pound) turkey
- Warm [Farmhouse Herbed Stuffing](#)
- Approximately 8 cups warm [Homemade Turkey Stock](#)
- 4 tablespoons (1/2 stick) unsalted butter, softened, plus additional, melted, if needed for gravy
- 1 3/4 teaspoons salt

- 6 tablespoons all-purpose flour

Special equipment: small metal skewer; kitchen string; aluminum foil; large flameproof roasting pan with flat or V-shaped rack; baster ; instant-read thermometer; 2-quart glass measuring cup; gravy separator

Preparation:

Place oven rack in lowest position and preheat oven to 325°F. Butter 8-inch square baking dish or 2-quart casserole. Lightly brush roasting rack with vegetable oil and place in roasting pan.

Remove plastic or paper packet of giblets from turkey (usually in small cavity). Remove from packaging and rinse; reserve gizzard and heart; discard floppy, dark purple liver. Remove neck from large cavity. Remove from packaging, rinse, and reserve. Using tweezers or needle-nose pliers, remove any feathers and quills still attached to skin (kosher turkeys tend to require this more than others). Pull off and reserve any visible pale yellow knobs of fat from either side of tail (not found on all birds).

Rinse turkey inside and out with cold water and pat dry. Loosely fill small (neck) cavity with stuffing. Fold neck skin under body and fasten with metal skewer. Loosely fill large body cavity with stuffing. Transfer remaining stuffing to buttered dish and drizzle with 1/4 cup stock. Cover with aluminum foil and refrigerate until ready to bake.

Transfer turkey, breast-side up, to rack in roasting pan. Tuck wing tips under breast and tie drumsticks loosely together with kitchen string. Rub turkey all over with softened butter and sprinkle with 1 teaspoon salt and 1/2 teaspoon pepper. Tightly cover breast area with foil, leaving wings, thighs, and drumsticks exposed.

Transfer gizzard, heart, neck, and reserved turkey fat to roasting pan around rack. Pour 2 cups stock into pan.

Roast turkey 45 minutes. Baste with pan juices (lift up foil to reach breast area) and continue roasting, basting every 45 minutes, 1 1/2 hours more (2 1/4 hours total). Baste again and, if pan juices have evaporated into glaze, add 1 cup stock to pan. Roast another 45 minutes (3 hours total). Remove foil from breast area, baste, and add stock if necessary, until instant-read thermometer inserted into fleshy part of thigh (close to but not touching bone) registers 180° F, about 1 hour more (4 hours total).

Insert instant-read thermometer into center of stuffing in body cavity. If thermometer does not read 165°F, transfer stuffing to microwave-safe baking dish and microwave on high until 165°F, about 3 minutes for 10 degrees. Cover and keep warm. Using turkey holders (or by inserting large metal serving spoon into body cavity), transfer turkey to large serving platter. Let stand 30 minutes before carving.

Meanwhile, bake extra stuffing and make gravy: Raise oven temperature to 350°F. Remove giblets and neck from roasting pan and discard. Pour pan juices into measuring cup or gravy separator. Let stand until fat rises to top, 1 to 2 minutes, then skim off and reserve fat or, if using separator, carefully pour juices into measuring cup, reserving fat left in separator.

Transfer foil-covered dish of extra stuffing to oven and bake 10 minutes. Meanwhile, add enough remaining stock to pan juices to total 4 cups. Measure turkey fat, adding melted butter if necessary to total 6 tablespoons. Straddle roasting pan across 2 burners on moderate heat and add fat. Whisk in flour, scraping up browned bits on bottom of pan, then cook, whisking constantly, 1 minute. Whisk in pan juice-stock mixture and bring to a boil, whisking often. Reduce heat to moderately low and simmer, whisking occasionally, until gravy thickens, about 5 minutes. Whisk in remaining 3/4 teaspoon salt and 1/2 teaspoon pepper and keep warm. (Gravy can be kept warm over very low heat, covered, up to 20 minutes. If it thickens, thin with additional stock before serving. If skin forms on top, whisk well to dissolve.)

When extra stuffing has baked 10 minutes, remove foil and bake, uncovered, until heated through, about 10 minutes. Pour gravy through fine-mesh sieve into large bowl, then transfer to gravy boat. Carve turkey and serve gravy and stuffing alongside.

Green Beans with Ginger & Cashews

Ingredients:

- 1 1/2 pounds green beans, trimmed and cut into 1-inch pieces (about 5 cups)
- 4 tablespoons (1/2 stick) unsalted butter
- 3 tablespoons fresh ginger, peeled and finely chopped (from 2 1/2-inch knob)
- 1/2 cup [Homemade Turkey Stock](#) or canned turkey stock or canned low-sodium chicken broth
- 1 cup salted roasted cashews, coarsely chopped
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Preparation:

In large pot [boiling salted water](#), cook beans until crisp-tender, about 4 minutes.

Drain in colander and rinse well under cold running water. Drain well and pat dry with paper towels.

In 12-inch heavy skillet over moderate heat, heat butter until hot but not smoking. Add ginger and sauté until softened and fragrant, about 30 seconds. Stir in green beans and stock and cook, stirring often, until liquid is almost completely evaporated, about 3 to 6 minutes. Add cashews and sauté 1 minute. Stir in salt and pepper. Transfer to serving dish and serve immediately



Sara Lee Classic Dinner Rolls from Albertsons!



Nobody does it like Sara Lee, and nobody takes care of your Thanksgiving Dinner preparation like Albertsons at 3355 E. Pershing Blvd. here in Cheyenne. Included in this letter is a coupon good for a Complementary 17 oz. Package of Sara Lee Classic Dinner Rolls with the purchase

of ANY whole Turkey from the Albertsons location on Pershing Blvd.

Preparation:

Warm in oven for 10 minutes prior to serving. Serve in a basket covered with a warm, damp cloth to keep fresh.

Please have a Happy Thanksgiving, and have safe travels if you are leaving town!

