



If your home is currently listed for sale with another real estate professional, please disregard.

Fall Home Maintenance Checklist

Autumn is a great time to tackle home maintenance projects — the weather is cooler and you still have some time before winterizing becomes a priority. Take steps to reduce the risk of costly damage and maximize energy efficiency with this fall home maintenance checklist.

Gutters

It's important to clean your gutters and downspouts regularly throughout autumn to keep leaves and debris from building up. Neglected gutters can cause water to drain near your home, leading to serious foundation problems that could cost tens of thousands of dollars to fix. You may need to add runners to the bottoms of your downspouts to funnel water away from your home.

Doors and Windows

Fall is a good time to inspect and repair damaged loose doors or window frames. Spend an afternoon adding caulking or weather stripping around doors and windows to keep drafts out and prevent your heater from running overtime all winter.

Plumbing

One of the best things you can do is make sure your pipes are well-insulated to keep them from freezing and bursting. Focus on any exposed outdoor piping and interior pipes running through your basement. You should also know how to locate and operate the water shut-off valve in case pipes burst.

Heating Systems

As fall approaches, you should have a professional inspect your heating system to make sure it's running optimally and look for minor problems before they turn into major issues requiring expensive repairs. Replace the furnace filters and clean your ducts to improve your heating system's efficiency and keep dust from flowing into your home's interior.

To help manage unexpected costly repairs and replacements, ensure that your home is protected with a systems and appliances home warranty from 2-10 Home Buyers Warranty.



Soft Ginger Cookies

Ingredients

- $\frac{3}{4}$ cup butter, softened
- 1 cup sugar
- 1 large egg
- $\frac{1}{4}$ cup molasses
- 2 $\frac{1}{4}$ cups all-purpose flour
- 2 teaspoons ground ginger
- 1 teaspoon baking soda
- $\frac{3}{4}$ teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground cloves
- $\frac{1}{4}$ teaspoon salt
- Additional sugar

Instructions

- 1) In a large bowl, cream butter and sugar until light and fluffy. Beat in egg and molasses.
- 2) Combine the flour, ginger, baking soda, cinnamon, cloves and salt. Gradually add to the creamed mixture and mix well.
- 3) Roll into 1 $\frac{1}{2}$ inch balls, then roll in sugar. Place 2 inches apart on ungreased baking sheets.
- 4) Bake at 350° until puffy and lightly browned, 10-12 minutes. Remove to wire racks to cool.

Recipe courtesy of tasteofhome.com