

July

It is hard to believe that half of the year is already over. As you are enjoying the holiday, please remember as fun as this holiday is there are safety precautions to keep in mind, specially for our pets. Here are the [top ten Fourth of July Pet Safety Tips.](#)

If you are looking for things to do over the holiday, check out [events in Jax](#) for some fun options.

Featured Home



Are you looking for a great backyard for entertaining or just enjoying a peaceful day/evening? Look no further! This home offers a custom deck and large wooded lot. Click or touch photo for more details. Schedule your private showing today.

Happy 4th of July!

Linda, Carol and Shannon



Thought of the Day:

"Freedom is nothing but a chance to be better."
- Albert Camus

Surprising Facts You May Not Have Known about the Fourth of July

Backyard barbecues. Fireworks. Red, white, and blue. These are some of the images associated with the central American holiday of Independence Day, or Fourth of July but how much do you really know about this fundamental day in U.S. history? Check out these little-known facts!



- While July 4, 1776 is commonly recognized as the day that the Declaration of Independence was signed, only two people signed it that day: John Hancock and Charles Thomson, the secretary of Congress. Many others signed it on August 2.
- Two of the founding fathers John Adams and Thomas Jefferson both died on July 4, 1826, fifty years after the original Independence Day.
- Although Americans started celebrating the Fourth of July with parades and fireworks as early as 1777, the holiday was not federally recognized until 1870.
- Several other countries, including (ironically) England, Denmark, Norway, and Portugal, celebrate Fourth of July because so many of their citizens live in the U.S. or perhaps because they are trying to attract American tourists.
- The Philippines and Rwanda also celebrate their independence on July 4. The U.S. officially recognized the Philippines as an independent state on July 4, 1946, and the country now celebrates Republic Day on that date. Rwandans recognize Liberation Day on July 4 as a way to commemorate the 1994 end of the Rwandan Genocide and the beginning of their new government.
- Hot dogs have become an iconic Fourth of July snack, with Americans consuming an estimated 155 million of them each Independence Day. Despite their patriotic association, American-style hot dogs likely originated from the European sausages that butchers of various nationalities brought to this country. In 1776, however, celebratory foods were quite different than they are today. On the country's first Independence Day, John Adams and his wife, Abigail, allegedly enjoyed a festive meal of turtle soup, New England poached salmon, and Native American pudding.

Pulled Pork with Black Pepper Vinegar

Ingredients:

- 1/3 c. ancho chile powder
- 2 tbsp. sweet Spanish smoked



- paprika
- 1 tbsp. ground and dried oregano
- 1 tbsp. ground coriander
- 1 tbsp. dry mustard
- 1 tsp. ground cumin
- 1/2 tsp. chile de árbol powder or cayenne
- 4 1/2 tsp. Kosher salt
- 2 1/2 tsp. pepper
- 1 pork shoulder
- 1/2 c. rice vinegar
- 1/4 c. Dijon mustard
- 1 tbsp. honey
- 3/4 c. canola oil
- 2 tbsp. canola oil
- 12 hamburger buns

Directions:

1. In small bowl, combine all spices and 1 teaspoon each salt and black pepper.
2. Place pork on jelly-roll pan. Season with 2 teaspoons salt and 1/2 teaspoon black pepper; rub spice mixture all over pork. Cover and refrigerate at least 1 hour or up to 8 hours.
3. Following manufacturer's instructions, start fire for smoker with lump charcoal and 1/2 cup drained soaked wood chips. Bring temperature of smoker to 225 degrees F to 250 degrees F.
4. In smoker, set pork on rack; cover and cook 6 to 9 hours or until meat thermometer inserted into center of pork registers 165 degrees F, turning hourly. Add more charcoal as needed to maintain temperature, and more drained wood chips to maintain smoke level.
5. Meanwhile, in blender, puree vinegar, mustard, honey, 1 1/2 teaspoons salt, and 1 teaspoon coarsely ground black pepper. With blender running, add oil in slow stream until emulsified. Can be refrigerated for up to 3 days.
6. Transfer pork to clean pan; cool slightly. Shred meat into bite-size pieces, discarding bone and fat. Mound meat on platter; drizzle with some of vinegar sauce and any accumulated pan juices. Serve pork on buns with remaining sauce.

[Reference: Recipe from goodhousekeeping.com](http://www.goodhousekeeping.com)

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Thinking about Buying a Foreclosure or Short Sale? Here s What You Need to Know

In the search for the ideal home at a reasonable price, many buyers consider making an offer on a property that is up for short sale or foreclosure. While these options offer the potential for impressive bargains and lucrative investment opportunities, they are often rife with pitfalls that could end up causing buyers to incur undue stress and expense. When considering purchasing a short sale or foreclosure, knowledge and preparation are the keys to avoiding disappointing and costly consequences.

For starters, it is important to distinguish between a short sale and a foreclosure. A short sale occurs when the fair market value of a property is less than the amount that the owner owes. The home still belongs to the owner, but the owner will not be reaping any profits from the sale and a short sale may be the last step before foreclosure. On the other hand, a foreclosure is a home that is now owned by the bank, which foreclosed on the mortgage loan because the homeowner stopped making payments.



Regardless of whether you are thinking about buying a short sale or a foreclosure, here are some tips to help you navigate the process:

- Avoid getting attached to a property. There is a strong chance that your offer will be ignored or rejected, so resist the temptation to fall in love with a property that is being sold under these circumstances. Continue looking at other homes and try to forget the one you made an offer on unless and until you hear that the bank has accepted your offer.
- Be prepared for a long wait-but also be ready to buy. Short sales and foreclosures require all stakeholders to do their due diligence, which could potentially take several months. Resist the urge to pester your realtor about whether he or she has received any news on your offer, and accept that you might never get a definitive answer. At the same time, your offer could be accepted quickly, so you should be financially, logistically, and emotionally ready to proceed with the purchase.
- Know that you may have to make substantial improvements to the home. When homeowners realize that they will have to short sell or foreclose on their homes, they often begin neglecting the property because they know that they will not make any money on the sale. Furthermore, many short sales and foreclosures are sold as is meaning that as the buyer, you will be responsible for any repairs that need to be made. If you are making an offer on one of these properties, it may be a good idea to have money set aside for clean-up, repairs, and improvements.
- Be particularly cautious about foreclosure auctions. When a property is up for auction, bidders typically do not have the chance to inspect it or receive much information about it. As a result, even experienced buyers may fall victim to costly pitfalls, such as outstanding liens on the property, extensive damage, or even a previous owner who refuses to move out. In addition, if you are not a seasoned buyer, know that at an auction, you will likely be competing against people who purchase and flip foreclosures for a living.



If you are currently working with another Broker please do not consider this a solicitation.

