

The Tennyson Times

April 2011



Hello, everyone!

It's that time of year again, the time when we're still just a little cool at night, just a bit warm during the day, and the flowers are blooming (as everyone with allergies can tell you). That's right, it's spring in Tucson! All three weeks of it before summer sets in.

So, now is a great time to try to do as much outside work as you can! We wish we could say we were finally re-painting the outside of our house (it really, really needs it), but Matt was happy enough just to get up on the roof and fix the evaporative cooler. We had a line burst this last winter during the freeze. We knew right away that there was a problem because we heard what sounded like rain, but only in our bathroom. Perplexed, we went to investigate and yes, there was water "raining" on the skylight. We thought that was odd, because there wasn't a cloud in the sky; the water line on the roof was right next to the skylight and the leak was causing the water to fountain onto the skylight and thus give us our "rain." Thank goodness for shut-off valves so that we didn't have to fix it when it was only 40 degrees outside.

Of course, when Matt when to fix it, one thing led to another, as will happen with *any* home repair project. Matt ended up not only completely servicing the evaporative unit, but he also had to scrape and re-paint the inside, replace the overflow hose, and then after removing the old hose had to go and re-coat the roof because the old hose was painted down to it. At least he was able to get some exercise (up and down the ladder about a dozen times) and Nicole thought it was wonderful. She was sorely disappointed that she couldn't help daddy with this home repair, but she's still a bit too young to be playing around on the roof.

Next project, totally clean out the pool. That will not be too hard now that the water is warming up. There are a few months during the winter that you can get frostbite just by sticking your arm into the water for anything longer than 30 seconds. To think, there are actually people who enjoy swimming in those conditions. Then again, there are also people who enjoy liver and onions and people who still think shag carpet is cool.

*As always,
Matt & Chris Tennyson*

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March's Quiz

Answer:

San Xavier Del Bac

Congratulations to **Jose & Danielle Townsend**, you won the drawing for free movie tickets! Call Matt at 615-8432

to collect your prize.

Thanks to everyone who responded correctly:

Sandy & Anne Shiff, Lisa Mitchell & Colin Robertson, Jack & Lillian Lovio, Aaron & Rebecca Shoop, Steve Zavatsky, Lupita Burruel, Michael Posko, Colin Cople, Thad & Miranda Jones, Paul & Michele Adams, Bitaya Mulato, Byron & Jodi McManus, George & Stephanie Carter, Teresa Carter, Ryan & Vanessa Garcia, Jose & Danielle Townsend, Nicole Fisher & Eric Christenson, Karla Garcia & Monica Gracia, Josh Everhart, Fred & Jeanie Yslas, Patrick Richardson, Nicole Farrell & Warren Worrior, Mike Horton, Cheryl Clawson, Todd & Leilia Kissick, Paul Humphries, Diane & Ed Leuty

Good luck next month!

April's Quiz Question

Send us the correct answer before **May 8** and we'll enter you in our drawing for **free movie tickets**.

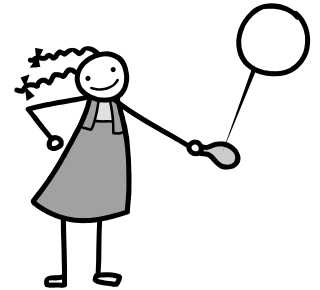
Here's the question:

There are two different National Monument parks in Pima County that are cactus forests. Name one of the two.

Either call or e-mail your answer to **615-8432** or **matt@HUDSinTucson.com**.

If you would like to receive e-mail reminders, contact us!

Kids and Clichés



- ☺ The grass is always greener when you leave the sprinkler on.
- ☺ A rolling stone plays the guitar.
- ☺ The grass is always greener when you remember to water it.
- ☺ A bird in the hand is a real mess.
- ☺ No news is no newspaper.
- ☺ It's better to light one candle than to waste electricity.
- ☺ It's always darkest just before I open my eyes.
- ☺ You have nothing to fear but homework.
- ☺ If you can't stand the heat, don't start the fireplace.
- ☺ If you can't stand the heat, go swimming.
- ☺ Never put off 'til tomorrow what you should have done yesterday.
- ☺ A penny saved is nothing in the real world.
- ☺ The squeaking wheel gets annoying.
- ☺ We have nothing to fear but our principal.
- ☺ To err is human. To eat a muskrat is not.
- ☺ I think, therefore I get a headache.
- ☺ Laugh and the world laughs with you. Cry, and someone yells, "Shut up!"
- ☺ Better to light a candle than to light an explosive.
- ☺ It's always darkest before 9:30 p.m.
- ☺ Early to bed and early to rise is first in the bathroom.
- ☺ A journey of a thousand miles begins with a blister.
- ☺ There is nothing new under the bed.
- ☺ The grass is always greener when you put manure on it.
- ☺ Don't count your chickens—it takes too long.

Reprinted from <http://www.gcfl.net>.



Can You Save on Fuel Buying a Diesel Car?

With gasoline prices trending upward dramatically, it makes good financial sense to save money on fuel costs any way you can. If you are shopping for a new or used car, then considering a diesel car is one way to save money on fuel. Diesel cars generally have an improvement of 20 percent to 30 percent over their gasoline counterparts. And, while diesel prices are currently a bit higher than gasoline prices, the tremendous increase in fuel economy still means a substantial savings in your fuel budget overall.

Modern diesels, which meet the most stringent pollution requirements, became available in all 50 states in 2009. For the 2011 model year, there are 12 passenger cars and SUVs as well as six pickups and vans that are diesel-powered. In short, whether you are looking for a new or used car, there are plenty of diesel options to suit a wide variety of needs and budgets.

Like hybrids, diesel cars are priced slightly higher than their gasoline counterparts, but several studies have shown diesels' cost of ownership is lower overall, making them a wise financial choice. In addition, there are currently a number of new diesels that might qualify for an energy tax credit; check with your CPA or accountant.

A big part of the lower cost of ownership for diesel cars is due to the terrific fuel economy. The result is a savings of about \$400 per year on average for the typical American driving 15,000 miles, based on the current national average for regular gasoline and diesel fuel. The cost savings are even more dramatic if you are comparing a car that uses premium gasoline versus diesel fuel. For example, the Jetta gets 34 mpg, while an average gasoline-powered car gets only 25 mpg.

Calculating your potential savings is easy with the U.S. Department of Energy's calculator at <http://www.FuelEconomy.gov>. Simply enter in your data, including the fuel costs in your area, and click "personalize." Then, use the "compare side-by-side" feature to compare the cars that you are considering buying. This is especially useful if you are purchasing an older car, since the site features new, more accurate numbers for 2007 model year cars and older. However, note that the Environmental Protection Agency changed the way it calculates its mpg ratings for the 2008 model year to make its rating more in line with real-world estimates.

In some parts of the country, diesel fuel can be more difficult to find, though it is widely available in urban areas and rural farming areas. If you are considering buying a new or used diesel car, check the availability in your area.

Reprinted from <http://www.bankrate.com/finance/auto/can-you-save-on-fuel-buying-a-diesel-car.aspx#ixzz1K8mDxg5W>



News and Announcements

Happy Birthday to...

- ☆ Mark Balta
- ☆ Eric Christenson
- ☆ Melanie Gutierrez
- ☆ Alyssa Lopez
- ☆ Anthony Martinez
- ☆ Gabe Merino
- ☆ Jason Mitchell
- ☆ Bitaya Mulato
- ☆ Jennifer Nilsen
- ☆ Kitar Olsen
- ☆ Ayala Ramirez
- ☆ Alisa Rodriguez
- ☆ Harry Shiff
- ☆ Araceli Tellez
- ☆ Jonathon Vermilye
- ☆ Jon Volpe
- ☆ Dora Witt



Happy Anniversary to...

- ☆ Jason & Stephanie Michaelson
- ☆ James & Monica Murray
- ☆ Douglas & Victoria Wiggins

April Is...

- ☆ • National Humor Month
- ☆ • International Guitar Month
- ☆ • Keep America Beautiful Month
- ☆ • Lawn and Garden Month
- ☆ • Poetry Month
- ☆ • National Pecan Month
- ☆ • National Welding Month
- ☆ • Records and Information Management Month
- ☆ • Stress Awareness Month



Braided Egg Bread

Ingredients

- 2 1/2 cups all-purpose flour, divided
- 1/4 cup white sugar
- 1 teaspoon salt
- 1 (.25 ounce) package active dry yeast
- 2/3 cup milk
- 2 tablespoons butter
- 2 eggs
- 5 whole eggs, dyed if desired
- 2 tablespoons butter, melted



Ingredients

1. In a large bowl, combine 1 cup flour, sugar, salt and yeast; stir well. Combine milk and butter in a small saucepan; heat until milk is warm and butter is softened but not melted.
2. Gradually add the milk and butter to the flour mixture; stirring constantly. Add two eggs and 1/2 cup flour; beat well. Add the remaining flour, 1/2 cup at a time, stirring well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.
3. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.
4. Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal size rounds; cover and let rest for 10 minutes. Roll each round into a long roll about 36 inches long and 1 1/2 inches thick. Using the two long pieces of dough, form a loosely braided ring, leaving spaces for the five colored eggs. Seal the ends of the ring together and use your fingers to slide the eggs between the braids of dough.
5. Preheat oven to 350° F (175° C). Place loaf on a buttered baking sheet and cover loosely with a damp towel. Place loaf in a warm place and let rise until doubled in bulk, about 45 minutes. Brush risen loaf with melted butter.
6. Bake in preheated oven for 50 to 55 minutes, or until golden.

Reprinted from <http://www.allrecipes.com>.

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