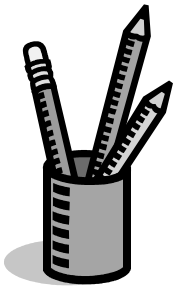


# The Tennyson Times

August 2010



*Hello, everyone!*

And hello, monsoon, at last! It's been nice to have a little relief from the hundred-degree heat, even though the trade-off is sticky air. It just hasn't felt like summer in the desert without those cooling, afternoon storms.

This summer has also meant that we've been watching our friends disappear, one by one, on vacation. Traditionally, we take our break in the fall, because it's less busy for Matt's work. Last year, however, we went in late May, which means that it's been an extra-long year ever since. We did get some time at our family reunion this Christmas, but it wasn't much of a vacation for Matt, who was still working long-distance.

That's okay, we're doing our own disappearing act soon. Back to the beach for us! We went to Oceanside last year and loved it so much, we're going again in mid-September, while leaving our clients in capable hands. Lucky for us, some really good friends of ours are going at the same time, to the same condominium complex even. They have three young ones, who just happen to be some of Nicole's best playmates, so we're going to have a blast this year. Also, we learned last year that we need a two bedroom, so that's what we're getting. Finally, by having some friends of ours there at the same time, we've already talked about helping each other with babysitting so that mom and dad can get a date night or two! Now there's a novel idea!

But this vacation is just what we need. We've had a very busy summer, with work, Nicole, just about everything, and we need the break. Matt puts an average of 50 miles a day on his odometer showing homes and working with his seller clients, and Chris and Nicole always have some project going. (You know things are hopping when you ask your three year-old what she wants to do, and she emphatically asks to "clean!") Now, we're not complaining—we're grateful for the steady business, and all the activity on the home front is a sign that our miracle girl is healthy and happy. However, there's a time and season for everything, and it's finally our time to rest a bit.

We hope that all of you have enjoyed the summer, heat and all. We know school is starting back up for many of you, too. We hope all goes smoothly for you and that you're still staying cool!

*As always,  
Matt & Chris Tennyson*

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# July's Quiz Answer: Soccer!

Congratulations to **Byron & Jodi McManus**, 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, Steve Zavatsky, Byron & Jodi McManus, Felicia Zamorano, Aaron & Rebecca Shoop, James & Monica Murray, Ed & Diane Luey, Nicole Fisher & Eric Christenson, Mark Tennyson, Lupita Burruel, Ron & June Olsen, Paul & Michele Adams, Nicole Farrell & Warren Worrior, Michael Posko, Yolanda & Jerry Hallberg, Bitaya Mulato, Jon & Heather Stough, Chris & Alex Bartow, Joe & Christina Clark, Colin Cople, Jon Volpe, Janet Russ*

Good luck next month!

# August's Quiz Question

Send us the correct answer before **September 1** and we'll enter you in our drawing for **free movie tickets**.

Here's the question:

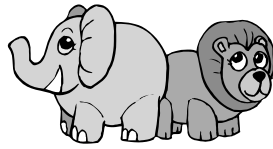
**How high is Mount Lemmon?**

- A. 9,157 feet
- B. 20,335 feet
- C. 29,035 feet

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!

# King of the Jungle?



A lion woke up one morning feeling really rowdy and mean. He went out and cornered a monkey and roared, "Who is mightiest of all jungle animals?"

The trembling monkey answered, "You are!"

Later, the lion confronted an ox and fiercely bellowed, "Who is the mightiest of all jungle animals?"

The terrified ox stammered, "You are the mightiest in the jungle!"

On a roll now, the lion swaggered up to an elephant and roared, "Who is mightiest of all jungle animals?"

Fast as lightning, the elephant snatched up the lion with his trunk and slammed him against a tree half a dozen times, leaving the lion feeling as if it had been run over by a safari wagon. The elephant then stomped on the lion and ambled away.

The lion let out a moan of pain, lifted his head weakly, and hollered after the elephant, "Just because you don't know the answer, you don't have to get so upset about it!"

# Don't Volunteer

One month into Marine Corps training in San Diego, California, we were preparing for a ten-mile march in 100-degree weather when a jeep drove up with a large radio in the back.

"Who knows anything about radios?" our drill instructor asked.

Several hands went up, and anticipating a ride in the jeep, recruits began listing their credentials. Everything from a degree in communications to a part-time job in a repair shop was declared.

The DI listened to all the contenders, then pointed to the most qualified. "You," he barked. "Carry the radio."

# Shopping In a Bad Economy

"Sir, I understand you admit to having broken into the dress shop four times," the judge said.

"Yes, Your Honor," the suspect replied.

"What did you steal?" the judge asked.

"I stole a dress, Your Honor," replied the suspect.

"One dress?" the judge bellowed. "But you have admitted to breaking in four times!"

"Yes, Your Honor," sighed the suspect, "but the first three times my wife didn't like the color!"



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

# Getting Old?

Then: Long hair.  
Now: Longing for hair.

Then: Keg.  
Now: EKG.

Then: Acid rock.  
Now: Acid reflux.

Then: Hoping for a BMW.  
Now: Hoping for a BM.

Then: The Grateful Dead.  
Now: Dr. Kevorkian.

Then: Getting out to a new, hip joint.  
Now: Getting a new hip joint.

Then: Rolling Stones.  
Now: Kidney stones.

Then: Screw the system!  
Now: Upgrade the system.

Then: Peace sign.  
Now: Mercedes logo.

Then: Passing the driver's test.  
Now: Passing the vision test.

Then: "Whatever."  
Now: "Depends."

Then: Moving to California because it's cool.  
Now: Moving to California because it's warm.

Then: Parents begging you to get your hair cut.  
Now: Children begging you to get their heads shaved.

Then: Being called into the principal's office.  
Now: Calling the principal's office.

Then: Trying to look like Marlon Brando or Elizabeth Taylor.  
Now: Trying not to look like Marlon Brando or Elizabeth Taylor.

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

## News and Announcements

### Happy Birthday to...

☆ Tim Aalbu ☆  
☆ Shaun Adams ☆  
☆ A.J. Balta ☆  
☆ Alexandra Bartow ☆  
☆ Hannah Bartow ☆  
☆ Robert Bartow ☆  
☆ Ethan Blodgett ☆  
☆ Willie Clawson ☆  
☆ Yaneli Cornejo ☆  
☆ Emily Espinoza ☆  
☆ Joshua Everhart ☆  
☆ Nicole Fisher ☆  
☆ Esharra Fry ☆  
☆ Brian Garcia ☆  
☆ Matthew Green ☆  
☆ Robert Green ☆  
☆ Mahmood Hassan ☆  
☆ Tahmina Hassan ☆  
☆ David Heimann ☆  
☆ Sandy Herfkens ☆  
☆ Ana Maria Holguin ☆  
☆ Brett Jividen ☆  
☆ Richard Johnson ☆  
☆ Thadeaus Jones ☆  
☆ Jennie Lindstrom ☆  
☆ Kailey Lindstrom ☆  
☆ Zoey Lindstrom ☆  
☆ Denise Lopez ☆  
☆ Brent McGinnis ☆  
☆ Jason Michaelson ☆  
☆ Rebecca Milburg ☆  
☆ Adriana Morales ☆  
☆ Gilbertine Mulato ☆  
☆ Alex Ochotorena, Jr. ☆  
☆ Monique Ruelas ☆  
☆ Jody Scalone ☆  
☆ Terra Score ☆  
☆ Mandy Shelley ☆  
☆ Tragan Smith ☆  
☆ Mark Tennyson ☆  
☆ Jessica Vermilye ☆  
☆ Cortney Ware ☆  
☆ Chaz Watkins ☆  
☆ Victoria Wiggins ☆



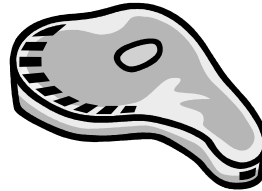
### Happy Anniversary to...

☆ Steve & Tanya Bird ☆  
☆ Martin & Dawn Bonfanti ☆  
☆ Manuel & Rosalia Campa ☆  
☆ Jake & Penny Jacob ☆  
☆ Mike & Mary Leard ☆  
☆ Tim & Jennie Lindstrom ☆  
☆ Josh & Kathy Mize ☆  
☆ Jonathon & Jessica Vermilye ☆

# Savory Garlic Marinated Steaks

## Ingredients

- 1/2 cup balsamic vinegar
- 1/4 cup soy sauce
- 3 tablespoons minced garlic
- 2 tablespoons honey
- 2 tablespoons olive oil
- 2 teaspoons ground black pepper
- 1 teaspoon Worcestershire sauce
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- 1/2 teaspoon liquid smoke flavoring
- 1 pinch cayenne pepper
- 2 (1/2 pound) rib-eye steaks

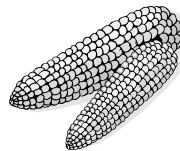


## Instructions

1. In a medium bowl, mix the vinegar, soy sauce, garlic, honey, olive oil, ground black pepper, Worcestershire sauce, onion powder, salt, liquid smoke, and cayenne pepper.
2. Place steaks in a shallow glass dish with the marinade, and turn to coat. For optimum flavor, rub the liquid into the meat. Cover, and marinate in the refrigerator for 1 to 2 days.
3. Preheat grill for medium-high to high heat.
4. Lightly oil the grill grate. Grill steaks 7 minutes per side, or to desired doneness. Discard leftover marinade. Makes 2 servings.

# Grilled Corn on the Cob

1. Preheat an outdoor grill for high heat and lightly oil grate.
2. Peel back corn husks and remove silk. Place 1 tablespoon butter, salt and pepper on each piece of corn. Close husks.
3. Wrap each ear of corn tightly in aluminum foil. Place on the prepared grill. Cook approximately 30 minutes, turning occasionally, until corn is tender.



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## Contact Us

Tennyson & Tennyson, P.C.  
Keller Williams Southern Arizona  
1745 E. River Rd., Ste. 245  
Tucson, AZ 85718  
[www.HUDSinTucson.com](http://www.HUDSinTucson.com)

Matthew Tennyson, CRS, GRI  
Associate Broker  
Office telephone: (520) 615-8432  
Mobile telephone: (520) 631-0032  
E-mail:  
[Matt@HUDSinTucson.com](mailto:Matt@HUDSinTucson.com)

