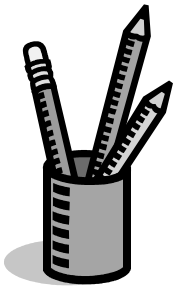


# The Tennyson Times

September 2010



*Hello, everyone!*

You can certainly tell when school is back in session in Tucson: traffic starts to slow down again, all the child-oriented locales are suddenly easier to enjoy, and colds start to make the rounds once again. Yes, our house was hit by the latter—poor Nicole struggled with a nasty cold that morphed into a sinus infection. She's a trooper, though, and now that she's better, she's determined to play as hard as Mommy will allow.

Matt's busy as ever, despite recent news about national home sales. It's been interesting to watch how different people react to the economic news over the last couple years. Of course, bad news always sells, and there's no doubt that the housing market still has its share of bumps and slumps in it. However, the fact is, someone will always want to buy a house. Interest rates are fantastic right now, which makes a mortgage payment almost as low as renting. There are the usual benefits to buying, too—pride of ownership, more room and freedom, financial investment, etc. The key to buying and selling real estate in a tricky market is the same as buying and selling in a booming market: know your finances and goals, get good advice, and think long-term.

On the home front, we're almost caught up on all those little projects that have been on the backburner. Matt has the landscaping under control and the pool looks great, despite the windstorm that knocked our glass-topped patio table into the spa, umbrella down. Again. (Guess it's time for a new kind of table!) The house is not only clean, but we actually managed to hang up the curtain rods that were taken down during our remodel...almost four years ago! Ah, the satisfaction of a room looking finished, at last!

The cats, meanwhile, have been officially banished from all bedrooms. Both of our cats are getting older, and one of them in particular has, shall we say, incontinence and temperament issues. This apparently made our bed look like an attractive cat box. After trying everything else, we've just had to remove that cat's opportunity for mischief. It's a good thing we love our cats!

We hope you and your family had a relaxing Labor Day and are enjoying getting back into the swing of things. Stay cool out there!

*As always,  
Matt & Chris Tennyson*

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## August's Quiz

### Answer:

**9,157 feet!**

Congratulations to **Lupita Burruel**, 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, Byron & Jodi McManus, Aaron & Rebecca Shoop, Lupita Burruel, Nicole Farrell & Warren Worrior, Yolanda & Jerry Hallberg, Chris & Alex Bartow, Colin Cople, Jon Volpe, Janet Russ, Wes & Angela Morgan, Brian & Stephanie Strand, Jeremy & Mandy Shelley, Mike Horton, Fred & Jeanne Yslas, Paul & Marlita Houghton, Don Ledbetter, Linda Rodriguez*

Good luck next month!

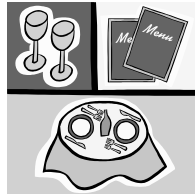
## September's Quiz Question

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

Here's the question:

**Mike Stoops is Head Coach of what sport at the University of Arizona?**

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!



## Girlfriends' Lunch Out

A group of 40-year-old girlfriends discussed where they should meet for lunch. Finally, it was agreed upon that they should meet at the Ocean View restaurant because the waiters there were very good looking.

Ten years later at 50 years of age, the group once again discussed where they should meet for lunch. Finally, it was agreed that they should meet at the Ocean View restaurant because the food there was very good, the wine selection was good also, and the waiters were cute.

Ten years later at 60 years of age, the group once again discussed where they should meet for lunch. Finally, it was agreed that they should meet at the Ocean View restaurant because they could eat there in peace and quiet, the restaurant had a beautiful view of the ocean, and the waiters were sweet boys.

Ten years later, at 70 years of age, the group once again discussed where they should meet for lunch. Finally, it was agreed that they should meet at the Ocean View restaurant because the restaurant was wheelchair accessible, they even had an elevator, and the waiters were kindly.

Ten years later, at 80 years of age, the group once again discussed where they should meet for lunch. Finally, it was agreed that they should meet at the Ocean View restaurant because they had never been there before.

## Antique Furniture

When my father-in-law decided to move after his retirement, he invited us to his home to take a few pieces of furniture he wanted us to have. One item was beautiful but very heavy—an antique dining-room set. Our teenage son helped us wrestle the set into our truck. It took the whole day, but finally the table, chairs, and china cabinet were sitting in our dining room.

"Just think," I said as I admired the furniture while my son sat resting. "This set is 100 years old. And someday, it will belong to you."

"Oh, no!" he replied with a stricken look on his face. "You mean I'm going to have to move this thing *again?*"



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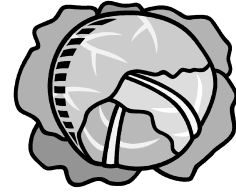


# Busy Weeknight Dinners

## Cabbage and Kielbasa

### Ingredients:

- 3-4 medium russet potatoes, peeled and quartered
- 1 large head of green cabbage, outer leaves removed
- 1 Beef Polska Kielbasa (14 ounces)



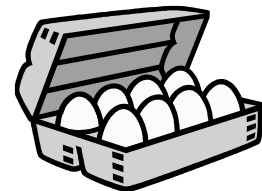
### Instructions:

Cut the cabbage into eighths. Layer the cabbage on top of the potatoes in a large Dutch oven or stock pot. Cut the kielbasa into half-inch thick slices, and scatter the pieces on top of the vegetables. Add enough water to cover the potatoes, heat to boiling, and cover with pan lid. Turn the heat down to a slow boil (watch that you don't scorch the potatoes in the bottom) and cook 20 to 30 minutes or until the potatoes are tender. Serves 4.

## Breakfast Casserole for Dinner

### Ingredients:

- 1 pound of sausage
- 6 large eggs
- 2 cups milk
- 1 teaspoon salt
- 1 teaspoon dry mustard or 1 tablespoon regular mustard
- 6 slices of bread, cut into roughly 1-inch cubes
- 2 cups of cheddar cheese



### Instructions:

1. Brown the sausage and drain well on paper towels.
2. Beat the eggs, milk, salt, and mustard together.
3. Put bread cubes in the bottom of a glass 8.5 x 11.5 baking pan (this doesn't have to be that exact size). Layer the sausage and cheese on top of the bread. Pour the egg mixture over the top. Cover and refrigerate about 8 hours or overnight.
4. When ready to finish: Preheat oven to 350° F. Bake 45 minutes, uncovered, until set and browned. Let cool 5 minutes before slicing. Serve with your favorite vegetable or salad. Serves 6.

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