



Summer is the Season of the LONGEST and Warmest days of the year, a period of great Happiness! What are you planning on doing with your extra day light? I love looking at a clock, or up at the sky and realize how much is left in my day...how many more things I can accomplish, how about you?

I am thinking this month I will jot down a few of my thoughts that I will be planning on accomplishing this Summer to capture all that this season ( all to short in Minnesota!) offer us.

- S** ales reading opportunities
- U** ltra energetic Abilities
- M** ake Summer Memories for you and your Clients
- M** anage Summer Fun with Summer Business
- E** arly Birds catch the worms
- R** elax and Rejuvenate

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## Summer Sizzler Recipe's

Broccoli Delight Salad	Orange Teriyaki Chicken Kabobs	Fresh Cherry Tart
5 cups chopped fresh broccoli 1/2 cup golden raisins  1/4 cup chopped red onion 1 cup mayonnaise  3 tablespoons cider vinegar 2 tablespoons sugar  1/2 teaspoon black pepper 12 crumbled cooked bacon slices  3/4 cup sunflower seeds  Toss the broccoli, raisins, and onion in a large bowl. In a small bowl whisk together the mayonnaise, vinegar, sugar, and pepper. Toss the dressing with the broccoli mixture. Refrigerate until ready to serve. Before serving, toss with the bacon and sunflower seeds.	1lb skinless, boneless chicken breasts cut in 1-inch cubes  1/2 cup Honey Teriyaki Barbecue Sauce  1/4 cup orange juice  4 skewers*  Place chicken cubes on skewers, leaving 1/4-inch space between each cube.  Thoroughly combine Honey Teriyaki Barbecue Sauce and orange juice. Reserve.  Place skewers on grill around the outer edge of coals.  Grill 10 minutes, turning twice.  Move directly over coals.  Grill and brush with sauce	9 graham crackers (each 2 1/2 by 5 inches)  2 tablespoons plus cup sugar  6 tablespoons unsalted butter, melted  6 ounces bar cream cheese, room temperature  1/2 teaspoon pure vanilla extract  3/4 cup heavy cream  1 pound fresh sweet cherries, such as Bing, pitted and halved  1 tablespoon seedless raspberry jam  Directions  1. Preheat oven to 350 degrees. In a food processor,



mixture for 5 minutes, turning frequently.

\*If using bamboo skewers, soak in water 30 minutes before use.



pulse graham crackers and 2 tablespoons sugar until finely ground. Add butter, and process until combined. Transfer mixture to a 9-inch tart pan with a removable bottom. Using the base of a dry measuring cup, firmly press mixture into bottom and up sides of pan. Bake until browned (10 to 12 minutes). Let cool completely on a wire rack.

2. Meanwhile, in a large bowl, using an electric mixer on medium speed, beat cream cheese, vanilla, and remaining 1/4 cup sugar until light and fluffy. Gradually add cream, and beat until soft peaks form; spread mixture in cooled crust. Scatter cherries on top.

In a small saucepan, combine jam and 1 teaspoon water; heat over low until liquefied (about 2 minutes). Using a pastry brush, dab cherries with glaze. Refrigerate tart at least 30 minutes or, covered, up to 1 day.

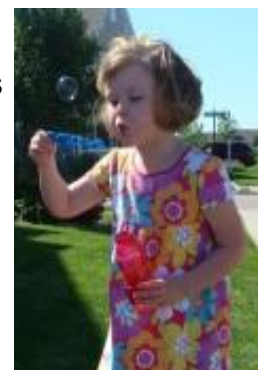


## From the Desk of Ella Kate:

Did I hear Nana say Summer? YIPPEE, I am so excited. Guess what guys, here's what I have to say....Have fun, play outside late, take your kids to pools and parks, and blow lots of bubbles... they are the best!

OK, if I have to give you some summer homework here it is; don't forget to read to your kids, we learn a lot that way. Make up some fun scavenger hunts (Nana is the best at that) they will love it and it will draw on your creative sides!

Before bed wash behind your ears and between your toes, we get in a lot of fun stuff during the summer!



Happy June, everyone! I am so excited for the July Kerry's Korner! Remember I turn 4 on the 4th of July...wow a "Golden Birthday". I will have to turn that day into a "Golden Opportunity" whatever that means, I hear Nana say it all the time... Stay tuned!

Hugs,  
Ella

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## Real Estate Class Coming in June!

Join me at the Builders Association of the Twin Cities for your last Real Estate credits!

### Linking MLS Business to Builder Business

- Learn how to establish the 3 P's of a working and lasting relationship between a licensed Realtor and a New Home Sales Professional.
- Increase your New Client and Referral Base

Details to come on Date and Time...



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## What People Say...

I can't explain how much I took away from the last 3 days. You are A-M-A-Z-I-N-G!! I am glad that you spoke on the foundation because I have really been down on myself the last few months performance wise and you were speaking directly to me on that one.



I look forward to your next trip to Jeff Benton Homes because I really enjoy when we get to learn from you. I've got to go visualize my next buyer now!!

Brian Roth  
New Home Sales Consultant  
Jeff Benton Homes  
Huntsville, AL

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