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Ranch burgers

- 2 lb lean ground beef
- 1 (1 oz) package ranch dressing mix
- 1 egg, lightly beaten
- ³/₄ cup crushed saltine crackers
- 1 onion, chopped
- 1. Preheat grill for high heat.
- 2. In a bowl, mix ground beef, ranch dressing mix, egg, crushed crackers and onion. Form into hamburger patties.
- Lightly oil the grill grate. Place patties on grill and cook 5 minutes per side, or until well done.



Fireworks are a fun and exciting way to celebrate, but they also pose serious fire and safety hazards. Follow these guidelines to keep you and your family safe:

- ✓ Fireworks are prohibited in some areas, so check with your local police department to see if fireworks are permitted in your city.
- On to not make your own fireworks. Only purchase legal fireworks that:
 - are approved as "Safe and Sane" by the California State Fire Marshall (SFM) and display the official SFM seal; and
 - ° are affixed with labels containing the licensed manufacturer's name and directions.
- ✓ Never light fireworks indoors. Limit your light show to the street and pavement.
- Keep a bucket of water and water hose nearby in case of accidents.
- ✓ Do not allow children to hold, light or otherwise handle fireworks and burned firework pieces. Even sparklers can cause serious injury to children.
- \checkmark Do not stand over or hold fireworks while igniting them.
- ✓ Only light one firework at a time. Back up to a safe distance immediately after ignition.
- ✓ Do not pick up or attempt to relight a firework that has not ignited fully.
- ✓ Soak all used fireworks in a bucket of water before disposing of them to prevent trash fires.
- ✓ Pets are sensitive to loud noises and may be frightened or stressed by fireworks. Keep your pets indoors and away from any fireworks to reduce the risk of injury to your pets and others.

To avoid firework hazards altogether, consider attending a public firework show instead.

And if you're ready to sell your home, give me a call!