



Kristine Beck  
Real Estate Consultant

# at Home



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**Seasons Greetings!**

I hope you enjoy this abbreviated copy of *At Home*.

My time as a Real Estate Professional enlightens me with keen insights to my client's needs and challenges, and I want you to know that my experience is always at your disposal. Feel free to call me anytime!

**262-770-6475**

**Happy Holidays!**

The holiday season offers me a wonderful occasion to extend my personal gratitude to clients, customers, friends and family. And a special thanks to all of those who I had the opportunity to help this past year. Whether you bought or sold a home, it's people like you who make my work so rewarding.

Wishing you all good health and happiness in 2009!

*2008 Sales*

Lisa Bebow  
Tammy Boggs  
Jeremy Thornton  
Jasmine Johnson  
Gilles Boudreau  
Ann & Scott Lutkus  
Sandy & Jeff Vyvyan  
Greg & Jeri Petersen  
Kathy & Fred Cornell  
Peggy & Greg Wolcott  
Tina Raab & Joe Klaus  
Mike & Cindy Clemens  
Kim & Eric Christensen  
Elizabeth & Jason Ackley  
Deb Danoski & Kerry Fraser

*One Year Anniversaries*

Collette Knee  
Sorenson Family Kling Family  
JC Davidson Johnson Family  
Danae Haarsma Hutchison Family  
Mike LaPointe Hubbard Family  
Dean Chivicek Mike & Holly Johnson  
Mike & Beth Gorichanaz  
Rob & Allison Mailliard  
Peggy & Greg Wolcott  
Chuck & Vicki Boles

Prudential  
Southeast Realty

**Kristine Beck**  
Real Estate Consultant

6233 Bankers Road  
Suite 3  
Racine, WI 53403  
Phone: 262-554-9752 ext. 225  
Mobile: 262-770-6475  
Fax: 262-554-9756  
Email: kabeck@wi.rr.com



*Providing Value in  
Your Community!*



There are many qualities and skills that go into being an excellent real estate professional; integrity, in-depth community and market knowledge, marketing savvy, effective negotiation skills, technological know-how and a high-quality professional network, all of which are hallmarks of how I work.



That said, in my experience as a Real Estate Professional, I've found that providing the very best service is essentially about **putting my clients first**. This means keeping myself accessible, being a good listener as well as a good communicator, and responding quickly to your needs. This "client first" philosophy has always been my approach and it requires me to continually improve my skills and ways of doing business.



## Recipe of the Month

### Christmas Morning Strata

#### Ingredients

- 1 cup broccoli florets
- 5 cups 1/2-inch French bread cubes (about 8 ounces)
- 2 cups shredded cheddar cheese (8 ounces)
- 1 cup cubed cooked ham (6 ounces)
- 3 beaten eggs
- 1-3/4 cups milk
- 2 tablespoons finely chopped onion
- 1 teaspoon dry mustard dash of pepper (to taste)



#### Directions

1. Place the broccoli florets and 1 tablespoon water in a 1-quart microwave-safe casserole dish. Cover with vented plastic wrap, and microwave on 100 percent power (high) for 2 to 3 minutes or until just tender; drain well. Or, cook broccoli, covered, in a small amount of boiling water for 4 to 6 minutes or until just tender; drain well. Set aside.
2. Layer half of the bread cubes in a greased 2-quart square baking dish. Top with cheese, ham, and broccoli. Top with the remaining bread cubes. In a mixing bowl, combine the beaten eggs, milk, onion, mustard, and pepper. Pour egg mixture evenly over the layers in dish. Cover and chill in the refrigerator for 2 to 24 hours.
3. Uncover and bake in a 325 degree F. oven for 1 hour or until a knife inserted near the center comes out clean. Let stand about 5 minutes before serving.

Makes 6 servings.



Visit [www.bhg.com](http://www.bhg.com) for more holiday recipes.



**Kristine Beck, ABR**  
Real Estate Consultant

**Call 262-770-6475 for all  
your Real Estate Needs!**

**I'm on the Web!**  
[www.kristinebeck.com](http://www.kristinebeck.com)

