



Patios to Pergolas: Give Your Backyard a Facelift

by *homewarranty.com*

From patios to pergolas, you can transform your outdoor space into a charming oasis. Get ready to spend time outside with family with our favorite outdoor design ideas.

Outdoor Great Room

An arched pergola with bistro lights creates the perfect area for entertaining on warm summer nights. Pergolas have a flexible design, allowing you to truly customize it and bring your imagination to life.

Patio-Pergola Pleasure

This patio-pergola duo beautifully accents the home by staying consistent with the color scheme of the home's exterior. The relaxing seating area right outside the back door is perfect for enjoying morning coffee or afternoon tea.



Breezy Outdoor Dining

Design a beautiful outdoor dining area by expanding your home's living space. Covered patios protect you from the sun, rain, and prevent leaves and debris from falling on your furniture. Perfect for hosting summer gatherings for family and friends, an outdoor haven lets you enjoy the warm weather and stay outdoors longer.

Cozy Refuge

There's nothing like putting your feet up at the end of a long day and unwinding next to a cozy outdoor fireplace. Convert a desolate patio into an elegantly decorated space you'll want to inhabit every day. We can't think of a more perfect ending to a summer day than making s'mores with the family.

Laid-back Oasis

Fancy a getaway but don't have the time or resources? Create your own relaxing oasis in your backyard with a comfortable lounge chair in a charming pergola. This is the perfect hideaway for unplugging from the world and taking time for yourself. You deserve it.

No matter how large or small your backyard is, don't be afraid to use your imagination and transform it into the retreat of your dreams.



Cathi Pospisil

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April Calendar

4/1 - April Fool's Day

4/21 - Easter

4/22 - Earth Day

Warmest Greetings..

I hope you are enjoying the Season and some time to relax!

Let me know if I can be of any help with a Real Estate need, selling, buying or both. Lets put my 30 years experience to work for you! Folks say I'm trustworthy and likeable!

Cheers, Cathi Pospisil

Tankless vs. Traditional: Which One is Better?

Whether you're looking to upgrade your water heater or simply want to be well-informed when it comes time to replace it, we've got you covered.

Traditional - Traditional water heaters can hold anywhere between 20-80 gallons of water in a large tank and cost around \$900. Most traditional water heaters are constantly heating water, making them less efficient with higher energy costs. And they're big! Traditional tank heaters occupy a decent amount of square footage in garages or closets and usually last between 10-15 years.

Tankless - Tankless water heaters give you an endless supply of hot water whenever you need it. These heaters are the size of a carry-on suitcase and can be installed in any convenient place inside your home. While they don't store heated water like traditional tanks, they heat your water only when you need it. Tankless water heaters cost more initially, but last twice as long (up to 20 years) and can save you up to 40% on your energy bills.

Although there are more advantages to owning a tankless water heater, it ultimately comes down to which type will best accommodate the needs of your household.



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Cheesy Brussels Sprouts Mini Toasts

Ingredients:

- 2 tbsp. extra-virgin olive oil
- 1 lb. Brussels sprouts, trimmed and thinly sliced
- 3 cloves garlic, minced
- 1 tsp. crushed red pepper flakes
- Kosher salt
- Freshly ground black pepper
- 1 baguette, sliced
- 2 c. shredded white Cheddar

Directions:

1. In a large skillet over medium-high heat, heat oil. Add Brussels sprouts, garlic, and crushed red pepper flakes and season with salt and pepper. Cook, stirring occasionally, until tender and slightly golden, 8 to 10 minutes.
2. Arrange baguette slices on a parchment-lined baking sheet and top each with cheddar and Brussels sprout mixture.
3. Bake until cheese is melty, about 5 minutes.



Photo & recipe courtesy of delish.com
<https://warranty.life/2E7A69g>