



Karen & "Noodles"

Cook up a Summer Bar-B-Que with these Great Side Dish Recipes...Page 4

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THANK YOU for reading my Service For Life!® personal newsletter. I want to produce a newsletter that has great content and is fun and valuable to you. Your constructive feedback or subject suggestions for future newsletters are welcome.



Service For Life!®

"Insider Tips For Healthy, Wealthy & Happy Living..."

Computer Users Beware!

Your computer is under attack -- from malware, botnets, Trojan horses, worms and zombies. They may sound like aliens, but they're really malicious software that infects your computer without your permission, often for evil purposes.

"Malicious software is one of the biggest threats computer users face today," says Jefferson County (CO) District Attorney Scott Storey. "Like an invisible thief in the night, you won't even know it's there."

What do all these words mean? TechEncyclopedia defines malware as software "designed to destroy, aggravate and otherwise make life unhappy." It may come bundled with other programs, from a website, or from an e-mail attachment, like a virus. Worms and Trojans are examples of malware.

To put it simply (it can get much more complex), while connected to the internet, your computer can be invaded by a virus or trojan and hijacked to become part of a "botnet" where it is controlled from outside. Once it has been compromised, it's called a zombie. The Symantec Corporation estimates that there are "millions upon millions" of botnet infected PCs in existence today.

You must protect yourself. Here's how:

- **Subscribe to a Credible Protection Suite**, including virus & spyware protection and a software firewall. You can research protection programs on such sites as www.pcmag.com. Once you have a protection suite running, **Download The Latest Updates Often!** Hackers are writing new viruses all of the time. Your security software can only protect you from what it recognizes, so updates are key to keeping your computer safe.
- **Use Common Sense When it Comes to e-mail.** Don't open unsolicited items. Know that government agencies, banks and credit card companies will never e-mail you about financial or personal issues. Some viruses will launch in a PC, and replicate themselves, emailing the virus to everyone in the owners address book. (If I receive an email with an attachment from a friend or associate that I am not expecting, I always email them asking if they sent it to me before I open it.) Often well meaning emailers forward a cute story or some great photos that were sent to them from a friend of a friend of a friend. The truth is you have no idea where it originated and what lurks within. So even if you get an attachment from someone you know, you shouldn't open it unless you know what it is, not just who sent it.
- **Think Before You Install Anything.** Weigh the risks and benefits. Even software you use and know can be infected, if it comes from another PC.
- **An Ounce of Prevention is Worth a Pound of Cure!** Back up important data often. Don't blindly forward "junk" e-mails. Don't open anything if you don't know for sure what it is. Log out of local networks when you aren't using them. Viruses can migrate from one computer to another via ethernet or wireless networks. Don't leave unattended computers logged on to the internet where they can be accessed by hackers. If your computer is turned off at night, no one can access it.

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The Wackiest Laws On The Books!

Did you know that in New Hampshire it is illegal to tap your feet, nod your head, or keep time to the music in a tavern, restaurant, or café? Or that state law in Colorado allows people to rip the tags off pillows and mattresses, despite dire warnings not to do so.

And in Alaska, while it's legal to shoot bears, waking a sleeping bear for the purposes of taking a photograph is prohibited.

In Fairbanks, Alaska, it is considered an offense to feed alcoholic beverages to a moose. Sterling, Colorado has a law on the books that states that cats may not run loose at night without being fit with a taillight.

The dumb laws web site, found at www.dumblaws.com offers an entertaining selection of silly laws on the books in the U.S. and foreign countries. Compiled by Andy Powell and Jeff Koon, the site offers a fun look at laws that are outdated...or simply incredibly stupid.

Find the Cheapest Gas In your Zip Code & Save!

With gasoline prices at an all time high finding ways to save money on gasoline has never been more important. There are many online resources available to locate the lowest gas prices.

Visit any of these sites, type in your zip code and get a list of the lowest priced gas in that zip code. Doing a little advance planning could save you quite a bit.

www.mapquest.com (click gas prices)
www.motortrend.com (click gas prices)
www.gasbuddy.com

Want to Stay On Top of Available Big Bear Bank & Short Sales?

We are now maintaining a weekly updated list of Foreclosure and Short Sale properties in Big Bear which is available on my website www.yourbigbearhome.com.

Or just call me at 909-866-9888 and I will happily mail you the current list

Are You My Clients Of The Month?

Every month I choose a very special Client Of The Month. It's my way of acknowledging good friends and saying "thanks" to those who support me and my business with referrals, word of mouth, and repeat business.

This month's Clients Of The Month are Nancy Muir & Cesar Flores. Nancy & Cesar are avid winter sports enthusiasts. Their # of days on the slopes last season put us locals to shame (although it does inspire me for next season). Both Nancy & Cesar work in Real Estate related fields and have had the dream of a Big Bear retreat for awhile. We began a routine of them leaving Orange County in the early morning, hitting the slopes with determination and then looking at tons of property in the afternoon in search of the one that spoke their names. Happily we found the perfect place and Nancy quickly furnished it on craigslist. I am sending a Gift Card in appreciation of their friendship and business support. ENJOY!

Got An Unfair Traffic Ticket?

If you find yourself getting a traffic ticket you feel you didn't deserve here's some helpful advice...

Attorney Mel Leiding says some traffic tickets are unfair, undeserved, and easy to beat. He claims that about 60 percent of the tickets fought in the court are won by average citizens without any legal training.

In his book "How To Fight Your Traffic Ticket And Win!! 206 Tips, Tricks and Techniques," Leiding advises everyone to plead "not guilty." He says not guilty doesn't mean you didn't do it – it does mean that the officer must come to court and prove beyond a reasonable doubt that you're guilty.

- 1) Leiding says there is a 30 to 50 percent chance the officer cannot show, resulting in a probable dismissal of your ticket and return of your money.
- 2) "A simple way to increase the odds of a 'no show' is to ask for continuances. This will set the hearing date at your convenience, not the officer's convenience," he says.
- 3) The recent trend is to contest unfair tickets because they've become so expensive. Tickets average \$150 and go up to \$1,350 after penalty assessments.

Leiding's book also includes simple driving tips to avoid future tickets and some possible ways of talking your way out of one (it's worth a try).

Other tips include how to handle the initial stop. He advises to roll your windows down, turn on interior lights (at night), put both hands on the wheel to show there's no danger to the officer. Above all...smile and present a good attitude.

Other popular books on the subject are:

An Educated Guide to Speeding Tickets by Richard Wallace; Beat Your Ticket: Go To Court & Win by David Brown; and Beat The Cops: The Guide to Fighting Your Traffic Ticket and Winning by Alex Carroll.

CONGRATULATIONS

to **STACIE LINKA & HANK JEFFRIES** who answered correctly that
Gene Cernan was the last man to walk on the Moon.

Your Gift Cards are on the way!

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Big Bear Events...

June 14, 2008

Discovery Center Summer Music Series:
The Long Run: A Tribute to the Eagles
Big Bear Discovery Center
(909) 866-3437

Tickets available at the Discovery Center
Adventure Outpost or online at bigbeardiscoverycenter.com or call the Ticket Hot line (909) 382-2780.

June 20 - 22, 2008

JazzTrax Summer Smooth Jazz Festival
Big Bear Discovery Center
(866) 872-9849

The Fourth Annual JazzTrax Smooth Jazz
Festival, now this year at the Discovery Center
Open Air
Amphitheater. Tickets available at www.JazzTrax.com or by calling (866) 872-9849 or (909) 866-3437.

June 27 - 29, 2008

C.A.T.S. presents "Camelot"
Big Bear Performing Arts Center
(909) 866-4970 for times & ticket sales.

June 28, 2008

Soroptimist Home Tour
(909) 585-7037

Ever wonder what our castles-in-the-sky look like on the inside? Well this is your chance to get a peek at the craftsmanship, architecture and decor or many of Big Bear's most beautiful homes

Call 909.585.7037 for more information.

June 28 - 29, 2008

Hot Nevada Vettes Big Bear Adventure Car Show
(702) 451-6365 or visit www.hotnevadavettes.com/bigbear.html

July 2-3, 5-6, 9, 11-13, 2008

C.A.T.S. presents "Camelot"
Big Bear Performing Arts Center
(909) 866-4970

July 4, 2008

Big Bear Fireworks Show
Big Bear Lake
(909) 866-4607

July 4 - 6, 2008

Big Bear Lake Independence Day Festival
The Convention Center at Big Bear Lake
(909) 585-3000

July 5 - 6, 2008

1st Annual Fawnskin Victorian Festival
Pederson's Saw Mill in Fawnskin
(909) 585-7825

July 5 - 6, 2008

20th Annual Zocasion
Moonridge Animal Park
(909) 584-1299

July 5 - 6, 2008

Pine Knot Village Artwalk
Big Bear Village
www.artsmda.org
(909) 878-3556.

Fire Season is Approaching

With the summer promising to be record hot, we all should take some time and be prepared in the event of the unthinkable. I have recently had the opportunity to work with some people who sadly lost their home in last years mountain fires and I have been heartened and reminded of how devastating this type of loss can be. The advise I hear over and over again is document what you own. It is of course best to have receipts for everything you purchase but few of us do and most would be stored in our homes. The advise I give to everyone and to myself is take an hour and take photos or video of everything you own. Make copies and send them to a couple of friends or store in a safety deposit box. Should the unthinkable happen you will be in a much better position to recoup your losses and the footwork involved will be considerably less. Here is some helpful information to reduce risk.

FOREST CARE: If your property is less than 5 acres and the tree density is greater than 200 trees over 2 feet tall per acre, you may be eligible for county assistance thinning your trees. Contact "Forest Care" at (888) 883-8446. A licensed forester will come to your property and answer questions, establish eligibility, and select trees 12" or less in diameter to be removed. If you are eligible, the county will pay up to 75% for removal of the trees.

BRUSH CLEARING: State and local regulations now require clearance of property to 100 feet from structures for fire hazard reduction. Remove dry grasses and trim up shrubs and trees. Remove all branches below 6 feet. Make sure firewood and debris is stored away from structures. Check under decks for grass and or pine needles. Clean rain gutters of pine needles and/or leaves.

BE PREPARED: Keep a garden hose connected in your yard. Ensure that your address is clearly visible from the street. Review your home escape plan with your family. Know what you will take and who is responsible for what in the event of evacuation.

VISITOR FIRE PREVENTION: If smoking is permitted outdoors, safe practice requires a 3-foot clearing around the smoker. Don't park your vehicle on dry grass. If off-road vehicle use is allowed, internal combustion equipment requires a spark arrester. At the first sign of a wildfire, leave area immediately by established trails or roads. Contact a Ranger as soon as possible. If you have a working cell phone, dial 911 to report the fire. If your escape route is blocked, go to the nearest lake or stream. Never take burning sticks out of a fire. Never take any type of fireworks on public lands. Keep stoves, lanterns and heaters away from combustibles. Never use stoves, lanterns and heaters inside a tent. Inspect your campsite before leaving. Leave campsites as natural as possible, traveling on trails and other durable surfaces.

CHOOSE FIRE TOLERANT PLANTS, SHRUBS & TREES

The plants you choose may impact your families safety or the future. We have posted a list of fire tolerant native plants and groundcover that was compiled by Linda Stamer, Biologist for the San Bernardino National Forest on my website. (www.yourbigbearhome.com -click on fire safety) When you do plant, be sure to place shrubs and trees away from the house. They may be small now but that won't always be true.

WANT MORE INFORMATION? Go to "www.smokeybear.com/tips.asp" and/or "www.sbcfire.org" and click the "are you fire safe?" button for defensible space guidelines.

•• BIG BEAR LAKE REPORT ••

June is a great time to have fun on the water. The national weather service says that air should be getting up to about 75°F again by the 5th of this month. The last two lake level readings have shown a water loss. We are now down 3'-11" from capacity which is still great compared to years past. The late May snow storm was pretty, but didn't really help our lake level. Note that all boats are now being inspected for Zebra and Quagga Mussels before launching. We really don't want this pest in our lake! Boats that are clean, drained, and dry do not transport mussels. Lakes Mead and Havasu are infected. Once on the water, remember that the speed limit on the lake is 35 mph until sunset. After sunset the maximum speed is 10 mph. (check the almanac, as the official sunset time changes daily) Be sure you have PFD's (Personal Flotation Devices) for everyone in your boat at all times. For complete rules and regulations go to "<http://www.bbmwd.org/regulations.htm>" Let's all have a fun and safe boating season!

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Did You Know...

- The great pyramids of Egypt now stand a full three miles south of the spot where they were originally built. That's how much the earth's surface has shifted in the last 4,500 years.
- A strand of spider web is stronger than an equal diameter of steel.
- There are sand dunes in Arcachon, France, that are 350 feet high.
- The whale has the slowest metabolism of all animals. Despite its great size, it lives on one of the smallest of all creatures, the microscopic plankton found throughout the sea.

Get The Most From Your Home Warranty

When you buy a home, most buyers negotiate for a home warranty. This is a great thing to have and can save you money if there is a problem with covered items. There are of course exceptions in the plan coverage and most of us don't bother to read the policy until a repair is denied. Here are a few tips to get the most from your policy.

- 1) Review policy coverage as soon as you can. In many cases within the first 30 days you can extend coverage (for a fee).
- 2) Read and understand the scope of the coverage and your responsibilities.
- 3) Policies require the homeowner to provide maintenance & cleaning. For example heating and AC systems require periodic cleaning or replacement of filters. Water heaters require periodic flushing. Failure to do this required routine maintenance could impact a future claim.
- 4) Most Home Warranty Companies will contact you prior to the expiration of your policy. If you haven't had a claim in that period you may be inclined to let it go. As with any insurance policy the premiums seem high until something happens and you don't have coverage. If you mark 30 days before the renewal date on your calendar, it will give you some time to decide if you want to keep the policy in force. How many of us have had something break a week after the warranty expires?

Real Country Western Titles

- *I don't want your body
If your heart's not in it.*
- *If the phone don't ring,
Baby you'll know it's me.*
- *I gave her a ring and
She gave me the finger*
- *I keep forgettin'
I forgot about you*
- *I liked you better,
Before I knew you so well.*

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Know Someone Who Would Enjoy this Newsletter?

Many of you have given positive feedback to my newsletter. Some of you have requested I add friends or family members to my mailing list. If there is someone you would like to include, just email their information to info@yourbigbearhome.com, or just call me at (909) 866-9888 and I'll make sure they receive a free subscription. It's that easy!

Summer Side Dishes

Everyone has their favorite BBQ recipes to enjoy throughout the Summer. Here are great accompaniments worth trying:

G&K'S PASTA SALAD

This recipe has changed slightly over the years but it is always a crowd pleaser

- | | |
|--|---|
| 1 Large bag Fusilli (spiral) Noodles | |
| 1 head Broccoli florettes (cut into bite sized pieces) | |
| 1-8 oz package Shredded Parmesan Cheese | 1 Bottle of Kraft Caesar Italian Dressing |
| 3/4 medium Onion (finely chopped) | 1-6 oz can Sliced Black Olives |
| 3-oz pkg Smoked Sun Dried Tomatoes (julienned) | 2-6 oz Jars Artichoke Hearts (chopped coarsely) |

Cook pasta (al dente). If you leave it slightly less cooked it will absorb the dressing and fully expand taking on more flavor. Drain and add 1/4 cup of dressing to avoid sticking. Set aside to cool.

Prepare all other ingredients except the cheese and dressing and add to pasta, gently folding the ingredients into the pasta. Add 1/2 the cheese and 1 additional cup of dressing (more may be needed prior to serving. It should be moist but not wet and full of flavor). Add dressing until it seems a good balance. I like to chill the pasta salad and check it for moisture level just before serving.

FIESTA GRILLED CORN

Adapted from a recipe by Emeril Lagasse

- | | |
|--|-------------------------------|
| 4 Ears Yellow or White corn <u>in their husks</u> | |
| 6 tablespoons Unsalted Butter (softened) | 1/4 tsp salt |
| 1 Lime (quartered) | 2 Tbl fresh Cilantro (minced) |
| 1 Tbl Seasoning Blend (recipe follows) | |
| 1/8 tsp freshly ground black pepper (or more to your liking) | |

Gently pull back the husks on the corn and remove the silk. (Do not remove Husks) Pull the husks back into place and soak the corn in a large bowl of water for 2-4 hours. Remove and drain on paper towels.

Preheat Grill. In a bowl, mix the butter, seasoning blend, salt & pepper until smooth. Pull the husks down and spread a generous Tablespoon of the mixture over each ear of corn. Place the husks back into position. Tie the ends if necessary to keep in place.

Place on the grill and cook until the corn is tender (approx 20 minutes), turning occasionally. Remove from the grill and carefully peel back the husks. Place on a platter and squeeze the lime juice over each cob. Sprinkle with Cilantro and serve. Yummy!

Seasoning Blend Recipe (make the seasoning blend and store in an airtight jar for future use)

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|--------------------------------------|---------------------|
| 2 1/2 Tbl Paprika | 2 Tbs Salt |
| 2 Tbs Garlic Powder | 1 Tbs Black Pepper |
| 1 Tbs Cayenne Pepper or Chile Powder | 1 Tbs Dried Oregano |
| 1 Tbs Dried Thyme | |

CHEESY FRENCH BREAD

Adapted from "Claim Jumper Garlic Cheese Bread" by Taste of Home BB

- | | |
|------------------------------|---|
| 1/2 cup butter (1 stick) | 3/4 Cup Shredded Cheddar Cheese |
| 4 Tbs Grated Parmesan Cheese | 1 clove fresh Garlic (pressed or minced fine) |
| 1/4 tsp Worcestershire Sauce | 1/4 tsp Salt |
| 1 tsp dry Oregano | 1/4 tsp Paprika |

Preheat oven to 450°. Slice a large French Bread lengthwise. Combine all ingredients in a small bowl. Smear spread generously on each half of the cut surface of the bread. Bake 10 to 12 minutes or until cheese gets bubbly and browns a little.