

MAY 2019



The Kittleman Cares

A QUARTERLY NEWSLETTER FROM THE KITTLEMAN GROUP



THIS ISSUE'S NEWS AND UPDATES

- WARM WEATHER TIPS
 - HOUSE TRIVIA
 - SPRING THYME RECIPES
 - UPCOMING EVENTS
 - WORDS FROM YOU
-

WELCOME

To our quarterly newsletter

We don't call our job done after settlement. We are dedicated to building lifelong relationships. We are so thankful to have you in our lives and committed to helping make your entire home-owning experience wonderful. We are excited to bring you our Spring edition of The Kittleman Cares.

WARM WEATHER *Tips*

It's the perfect time of year to enjoy Mother Nature. Let's get you ready!

Spring cleaning. The long dreaded chore of the year. Let us help you make your nice weather housework a little easier. Here is some guidance and tips to get started on your spring cleaning project.

Take advantage of your nearby attractions during these nice weather days. We scoped out the best spots to visit this summer. And best yet, most are FREE!

[Get Your Home Ready for Spring](#)

[Best Outdoor Summer Spots](#)



House *Trivia*

- 1. What U.S. state is home to a Medieval-style castle located on Warm Springs Ave?**
- 2. How many years did it take to build the 36th largest residence in the United States?**

Check out the answers [here](#)!



SPRING THYME

Recipes

Thyme is known to have proven health [benefits](#). From your garden to our kitchen. Thanks for sharing your recipes.

Chicken Stew

(From the Kitchen of Zach Jones)

- 1 pound small red potatoes, halved
- 1 large onion, finely chopped
- 3/4 cup shredded carrots
- 3 tablespoons all-purpose flour
- 6 garlic cloves, minced
- 2 teaspoons grated lemon peel
- 2 teaspoons dried thyme
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 pound boneless skinless chicken thighs, halved
- 2 cups reduced-sodium chicken broth
- 2 tablespoons minced fresh parsley

Place potatoes, onion and carrots in a 3-qt. slow cooker. Sprinkle with flour, garlic, lemon zest, thyme, salt and pepper; toss to coat. Place chicken over top and add broth.

Cook, covered, on low 7-9 hours or until chicken and vegetables are tender. Sprinkle with parsley.

Spring Salmon

(From the Kitchen of Lana Marrow)

- 1/3 cup orange juice
- 1 tablespoon olive oil
- 1 teaspoon Thyme Leaves
- 1 teaspoon Ground Mustard
- 1/2 teaspoon Garlic Powder
- 1/4 teaspoon salt
- 1/4 teaspoon Black Pepper
- 1 pound salmon fillet

Mix orange juice, oil, thyme, ground mustard, garlic powder, salt and pepper in small bowl. Place salmon in large resealable plastic bag or glass dish. Add marinade; turn to coat well.

Refrigerate 20 minutes, turning occasionally. Remove salmon from marinade. Discard any remaining marinade.

Broil 10 minutes or until fish flakes easily with fork.

Send us your favorite *family recipe*— we'd love to feature it in our next issue!



KITTELEMANIAC *Events*

VIP Event: Paint Night

Need a date night or a night out with your friends? Come paint a work of art to hang in your home at our first-ever Paint Night!

Have fun painting a canvas art piece as our instructor shows you the way. We'll provide all the supplies for this exclusive event!

Keep an eye out for your VIP invitation!

Annual Crab Feast

Our most anticipated event of the year! The KG Crab Feast is the perfect event to enjoy live music by the water and crack open some crabs. You won't want to miss our raffles, moon bounce, face painting AND bushels of great food. It's fun for the entire family!!

Saturday, August 24
3-6 PM, West Friendship, MD
Email invitation to follow!



WORDS FROM *You*

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The Kittleman Group events are always something our family looks forward to each year. Whether it be the end of summer Crab Feast or the annual holiday party, we know it will be a great time. Our son particularly loves photos with Santa. He gets so excited and starts the countdown as soon as the invitation arrives! It's great to be welcomed back each year and have the chance to catch up with all our friends at the Kittleman Group. Once a Kittlemaniac, always a Kittlemaniac!" – Stephanie Stockwell

What's a VIP event?

An exclusive event for anyone who has referred someone in the last year. Let us know if you know anyone looking to buy or sell! **We'd love to help! 301.785.5893**

