

March 2020

The Latest News From Jeffrey and Wade



A Break From Coronavirus

This Newsletter is full of funny or heart warming stories and Coronavirus Free!!!

Even though this is an important topic and is effecting everything in our lives we thought you needed a break. Plus because everything is changing daily, if not hourly, it would be outdated by the time we even got the newsletter printed. Mortgage Rates are changing daily up and down along with the Stock Market. The Housing Market is still showing signs of being strong with listings being added and homes going under contract. You might recall last year we included an article stating recessions do not typically cause the housing market to go down. If you have any questions, please contact us. Please stay safe and be careful when around others. Wade and Jeffrey



History of April Fools' Day

Although April Fools' Day, also called All Fools' Day, has been celebrated for several centuries by different cultures, its exact origins remain a mystery. Some historians speculate that April Fools' Day dates back to 1582, when France switched from the Julian calendar to the Gregorian calendar, as called for by the Council of Trent in 1563. People who were slow to get the news or failed to recognize that the start of the new year had moved to January 1 and continued to celebrate it during the last week of March through April 1 became the butt of jokes and hoaxes. These pranks included having paper fish placed on their backs and being referred to as "poisson d'avril" (April fish), said to symbolize a young, easily caught fish and a gullible person.

For additional theories, please go to:

www.history.com/topics/holidays/april-fools-day



Tuscan Chicken Mac and Cheese

Ingredients

2 large skinless boneless chicken breasts pounded to 1-inch thickness
Salt and pepper, to season
1/2 teaspoon paprika (sweet or smokey)
1/2 teaspoon dried parsley
1 tablespoon oil, divided (use olive or canola oil)
2 tablespoons butter
1 small yellow onion chopped
6 cloves garlic finely diced
1/3 cup chicken broth
9 oz (250g) jarred sun dried tomato strips in oil (reserve 2 tablespoons of oil and drain the rest)
3 level tablespoons flour
2 cups chicken broth
3 cups milk OR light cream* or half and half, divided
2 teaspoons dried Italian herbs
10 ounces (300g) elbow macaroni uncooked (3 cups!)
3 cups baby spinach leaves
1 cup fresh grated Parmesan cheese
3/4 cup mozzarella cheese shredded
1/2 cup grated cheese Cheddar or Gruyere
2 tablespoons fresh parsley chopped

Instructions

Season chicken with salt, pepper, paprika, dried parsley and 2 teaspoons of the oil. Heat the remaining oil in a large (30cm or 12-inch) pot or pan over medium-high heat. Add the chicken and sear on both sides until golden brown, cooked through and no longer pink in the middle. Transfer chicken to a warm plate, tent with foil and set aside. To the same pan, add the butter and fry the onion and garlic until the onion becomes transparent, stirring occasionally (about 2 minutes). Pour in the white wine and allow to simmer for 5 minutes, or until beginning to reduce down. Add the sun dried tomatoes with 2 tablespoons of the sun dried tomato oil from the jar and cook for 1-2 minutes to release as much flavor as possible. Stir the flour into the pot and allow to cook for a further minute. Then, add the broth, 2 1/2 cups of milks (or cream/half and half), herbs, salt and pepper, and bring to a very low simmer (lower the heat if you need to). Add the dry macaroni and stir occasionally as it comes to a simmer. Reduce heat down to medium low and stir regularly while it cooks (for about 9 - 10 minutes), or until the sauce thickens and the macaroni is just cooked (al dente: tender but still firm). Add the spinach and stir through until wilted. Take the pot off the stove and stir all of the cheese in quickly. Adjust salt and pepper to taste. If the sauce is too thick, add the remaining 1/2 cup milk (or cream) in 1/4 cup increments, until reaching desired thickness. Keep in mind the sauce will continue to thicken as it cools. Slice the chicken into strips and stir through the pasta (pour in any juices left from the chicken). Sprinkle with parsley, and stir through. Serve immediately! Serves 6



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Just for Fun!!!

A Good Bad Egg, by Gary Barwin

The police called us in the middle of the night. "Where is your son?" the officer asked. "In bed?" we said. "He's with us," came the reply. Our 10-year-old had unfortunately egged the local school with a friend. How was he caught? He was nabbed running back to the school with the empty cartons because, he told the cops, "There wasn't anywhere else to recycle them."

Family Feud, by Ed Hill

Every generation responds to crisis differently. One time, during a dinner out, my mom and my aunt got into a huge fight over the latter's spending habits. My mom, prone to dramatic displays, protested by leaving the restaurant and lying down in the middle of traffic. Everyone immediately rushed outside. My dad was convincing her to get off the road, I was redirecting cars and my two uncles were trying to calm the gathering crowd behind us. After my aunt apologized and my mom agreed to get up, we suddenly realized that my younger brother, 20, was missing. Fifteen minutes later, we finally found him crouching behind a large garbage bin. When asked why he was hiding, he said, "I don't want to end up on YouTube."

Wanna Get Lucky? by Judy Millar

I've become something of a legend in my family for regularly landing myself in awkward situations. Take Valentine's Day last year, for instance. My husband and I had agreed not to spend much—it's the thought that counts. After more than three decades of marriage, I thought it was time to spice things up. At the store, I spotted a greeting card called "The Wheel of Love." Perfect! My man would get to spin it and try his luck. Maybe he'd score a "Romantic Candlelight Dinner." Maybe he'd land on "A Big Wet Smooch." Or just maybe he'd hit the jackpot: "Cupid's Choice: Meet me in the Bedroom NOW!" To add to the thrills, music played when the wheel spun. Not the clinkety-clink of a slot machine, but more like a dramatic game-show melody—followed by the pièce de résistance: a taped message from me! In my best sultry voice, I recorded: "Hey babe, wanna get lucky?" The card was a hit on Valentine's Day, and a few days more. After a while, though, having a spinner card on the bedside table gets exhausting. I needed to pitch it. Problem is, I'm a pack rat. I have every card and letter my husband and I have ever exchanged stashed in bags on the top shelf of my bedroom closet. There are other bags up there, too, filled with Halloween costumes and Christmas stuff. I tossed "The Wheel of Love" in their general direction and promptly forgot about it. A few months later, we had to call the gas company to install a new line. Enter Gus, the gas guy. He told me he needed to access the crawl space through the floor of our bedroom closet. Gus is not a small gas guy. There was considerable bumping around as he jammed himself in there and lowered into the hole. As he touched down, the game-show music sounded, followed by my own come-hither voice: "Hey babe, wanna get lucky?" I froze in horror, hoping by some miracle he hadn't heard it. But the top of his head was still visible, with both ears attached. He too was frozen, possibly weighing what his wife would make of this unexpected invitation. Then, ever so slowly, he disappeared into the darkness below. What to do?! Get a stool and search for the card? But I'd need to replace the closet floor in order to properly position that stool. Gus would be trapped below! You hear about these perverts who trap people in their basements—you just never think you're going to be one. All I could do was pray it wouldn't go off again. Mercifully, when Gus finally emerged, the card stayed silent. And so did Gus. After he left, I pulled the bags down and found the card—but the sound mechanism had fallen off! I couldn't find it anywhere. The next night, around 2:30 a.m., the music played. "Hey, babe, wanna get lucky?" (There is no one in our house feeling lucky at that hour.) I have combed through the closet to find it. No luck—and it has gone off randomly five more times. Talk about the gift that keeps on giving. Fortunately, the music plays slower each time, clearly running out of juice. I just hope it wears out before I do.

For More Go To:

www.readersdigest.ca/health/relationships/hilarious-family-stories/



10 Life Lessons You Can Learn From The Elderly

Each person has a different story...

1. Life isn't short if you don't live it that way.

Your life can be very long and adventurous if you choose so. One of my residents had a picture of him climbing Mount Everest with his buddies. He always talked about how he thought his life had been fulfilled by all his adventures and even owning his beloved cat. Surround yourself with people, and even animals, that you can enjoy every moment with.

2. Adaptation will come with the changes you make.

"You're resilient, dear, you'll learn to accept change as you grow." This quote always comes to mind when I come across a difficult situation. A lady who passed right before I started college told me this once. She was British and she told me about how her family had sugar rations during World War II when she was fourteen. She was forced to have only milk in her tea and she adapted so well that even after the war was over, she never went back to sugar, even in her older age.

3. Youth is a blessing.

It was always humbling to be able to walk freely when so many residents around me could not even sit up on their own in bed. A lady from assisted living once joked when I walked up to her table at dinner time, "Well I used to look like that," she said. I giggled and took her order but she persisted and said, "Enjoy your youth. It won't be with you forever. One day you may have trouble running around like you can now."

4. Enjoy the world around you.

Mobility and independence in this great big world is something to be cherished and appreciated. One thing that also humbled me was when one lady reminded me that she stares at the same ceiling tile all day long. That thought will stick with me forever. Travel often and enjoy the little things when you do.

5. Moisturize, moisturize, moisturize.

This one's a little silly but all the ladies told me how much moisturizer was a necessity in your everyday routine. "See how many wrinkles I have on my face and neck? They could have been much smaller!" they would say. So, yes, it is very important apparently.

6. Your life is all yours.

"Stop worrying about what others think and live your damn life!" An analogy I came up with on my own, which they all agreed on, is that if you order tomatoes on a sandwich and someone tells you that they don't like tomatoes, would you take them off?

7. Stay off your high horse.

Be humble. The residents always reminded me that you don't know what others are going through and that nobody is more important than someone else. "If you go around acting like a queen, those around you won't bow down to you. Don't expect much."

8. Be mature but learn when to lighten up.

The happiest residents were those that found humor in the little things. One lady that I always had a good laugh with was in a wheelchair, couldn't move both of her legs and one of her arms. Her one good arm was so shaky that she had to have some assist her at meal times. She always cracked jokes and would talk to you about anything. She told me once, "You have to find humor here or else you'll be so depressed that you'll lose your noodle." She stressed also to be mature when need be, otherwise, you'll look like a fool.

9. Don't take everything to heart.

Negative moments with some of the residents would hurt my feelings. I couldn't take everything personally though. They didn't like the circumstances they were in. You never know what someone is going through so if it looks like someone is having a bad day and they snap at you, walk away. It doesn't make them a bad person, just means they're having a rough time.

10. Never lose compassion.

"You're a sweet girl. Don't lose that. You'll be sorry if you do." It's always important to sympathize with others and try to put yourselves in their shoes. Be positive and treat others with kindness. "Kill them with kindness. Just because they're being nasty doesn't mean that you have to be." I learned way more than these ten things but it would take me a century to tell you everything. Working with this generation taught me a lot and I appreciate all the memories. I urge everyone to visit nursing homes and geriatric facilities. I guarantee that you will double over laughing with them and have a bigger heart when you leave. I know I sure did and I wouldn't have it any other way.

By Joanna Raines

www.theodysseyonline.com/ten-life-lessons-you-can-learn-from-the-elderly

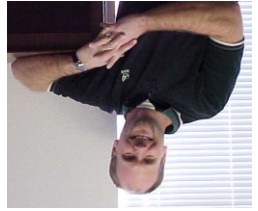
Quick Glance At Home Prices In The Denver Metro Area

City	Baths	Beds	SF Above	SF Total	Garage	Style	Yr Blt	Lot SF	DOM	Sold Price
Denver	4	6	3864	4252	2	Two	1927	12900	0	\$ 3,750,000
Denver	5	5	3521	4819	2	Two	2019	6250	0	\$ 1,725,000
Boulder	3	3	2594	2594	3	Two	1999	7541	187	\$ 1,060,000
Broomfield	3	2	2875	2875	3	One	2018	8811	151	\$ 886,951
Highlands Ranch	5	4	2944	3662	2	Two	2018	6011	90	\$ 844,832
Arvada	3	3	2617	2617	8	One	1954	33335	18	\$ 760,000
Denver	3	4	1954	2342	2	Two	1896	3132	60	\$ 735,000
Denver	2	3	1982	2306	2	Two	1910	4530	116	\$ 711,000
Lafayette	2	3	1648	1648	2	One	2017	6821	5	\$ 640,000
Denver	2	4	1323	2580	2	One	1951	9370	84	\$ 640,000
Castle Rock	5	4	3113	4420	2	Two	2007	6534	2	\$ 605,000
Thornton	4	4	2699	2699	3	Two	2016	9271	84	\$ 589,900
Wheat Ridge	4	4	1674	2929	0	One	1983	9940	4	\$ 587,000
Aurora	4	5	2133	4150	3	One	2018	11358	51	\$ 570,000
Parker	4	4	2585	2585	2	Two	2020	5619	58	\$ 530,000
Broomfield	4	4	2606	2606	2	Two	2019	5625	116	\$ 530,000
Parker	3	4	2666	2666	2	Two	2019	6815	13	\$ 525,000
Denver	2	3	1310	1310	2	Two	1890	4690	8	\$ 500,000
Arvada	3	4	1667	2207	2	Three Or More	1978	7722	1	\$ 495,000
Littleton	3	3	1579	2638	2	One	2000	5227	26	\$ 490,000
Denver	2	3	1421	1421	2	One	1968	6690	3	\$ 485,000
Thornton	2	2	1749	1749	2	One	2018	6131	3	\$ 470,000
Castle Rock	3	4	2823	2823	3	Two	2007	6011	95	\$ 470,000
Thornton	4	3	1904	2413	3	Two	1995	9113	6	\$ 469,000
Lakewood	2	3	1280	2156	2	One	1969	8527	73	\$ 450,000
Aurora	4	4	1824	2291	2	Two	1996	7754	75	\$ 430,000
Centennial	3	3	2233	2233	3	Two	1994	6752	4	\$ 428,000
Aurora	3	4	1824	1824	3	Two	2011	7172	4	\$ 425,000
Lakewood	1	3	1200	1200	1	One	1953	11235	5	\$ 410,000
Brighton	4	5	1510	2033	2	Two	1995	5290	4	\$ 409,900
Broomfield	3	3	1438	1714	2	Two	1995	4680	15	\$ 399,850
Littleton	2	4	1120	2128	1	One	1957	8973	14	\$ 388,000
Broomfield	2	4	1588	1588	0	Bi-Level	1974	7000	4	\$ 387,000
Arvada	2	4	1540	1540	2	Bi-Level	1972	8207	23	\$ 385,000
Bennett	3	4	2168	2168	2	Two	2019	4725	27	\$ 384,900
Lakewood	2	4	994	1988	2	One	1966	7929	16	\$ 380,000
Aurora	3	3	1447	1447	2	Two	2018	2932	11	\$ 365,000
Parker	3	4	1727	1727	2	Multi/Split	1992	4748	7	\$ 362,500
Denver	3	3	1646	1646	2	Two	1999	4050	4	\$ 345,000
Northglenn	2	5	1000	1760	0	One	1964	8140	4	\$ 340,000
Arvada	1	3	912	912	1	One	1972	7734	75	\$ 330,000
Englewood	1	3	950	950	0	One	1964	6229	30	\$ 308,000
Commerce City	1	3	1040	1040	0	One	1962	6000	37	\$ 260,000
Commerce City	2	3	944	1888	0	One	1965	6250	7	\$ 220,000

Sampling of Data From The Multiple Listing Service For Single Family Homes Which Closed On 2/11/2020.

If you would like more information on one of the homes listed about, please email us or call us with the home information and we would be happy to send you the full MLS data sheet for that home.

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The Latest News From Your Real Estate Experts



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If you know someone who needs to sell their home or if you know of someone looking to buy a home, please let us know and give them our number!
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Pending