

# The Household WORD

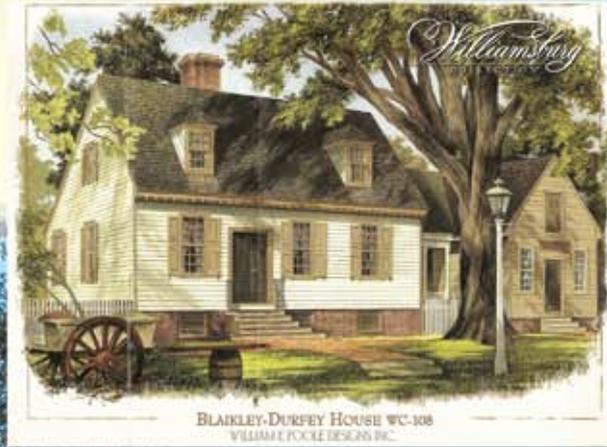


ISSUE 11  
NOVEMBER '07

A Newsletter  
about homes,  
you...and Bill

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# Williamsburg in Willow Street



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## Williamsburg in Willow Street

Sometimes I meet clients in the strangest of ways. A builder representative introduced me to Peter and Judy Wiest, as he was unable to help them sell their existing house. His loss, my gain. In circumstances similar to many of yours, I gained not only new clients but new friends too (better yet, Peter is a car guy).

Judy can best be described as a woman with a vision...on a mission! When the time came to sell their house and build anew, Judy knew exactly what she wanted. Lucky for her, Peter trusted her sensibility and good taste and let her "sweat the details." What resulted is this incredible testament to her vision, and a comfortable home injected with even more of her personality. After securing the appropriate homesite, the Wiests contacted Dan Metzler of Metzler Home Builders in Strasburg to craft their dream house. Armed with ideas (and years of clippings from design magazines, as well as photos from historic homes they had visited), Judy asked Dan and his staff to focus their design on a William E. Poole Designs Inc. ([www.williampoledesigns.com](http://www.williampoledesigns.com)) adaptation of the Blaikley-Durfey House (WC-108).

The original Blaikley-Durfey House was likely built in Williamsburg in the early 1730s. It was home to William Blaikley and wife Catherine. He died in 1736, while his wife lived to the age of seventy-three. Catherine Blaikley was a well-respected midwife reputed to have delivered nearly 3,000 babies during her career. In 1773, Severinus Durfey announced in the local newspaper that he was moving to the house and setting up his tailoring business in a small shop next to it. When the Colonial Williamsburg Foundation began restoring historic Williamsburg, they



Peter and Judy had originally retired to Williamsburg, which stoked the flames (call it an inferno) of Judy's love for colonial detailing and design.

Previously, they had made regular pilgrimages to the city several times per year in order for Judy to indulge her passion. Peter jokingly refers to their home in Williamsburg as their "first" retirement house. Three houses later, there's no doubt in my mind the couple got it just right. They lived in Williamsburg just six years; one would be amazed to learn that Judy has been collecting for only twelve years! She continues to add to her collection, buying from catalogs as well as antique and reproduction shops that she and Peter

excavated the site where the house stood and used William Blaikley's 1736 will to determine the layout of the rooms. The home was subsequently reconstructed on the site of its original foundation. Today, in Williamsburg, a Golden Fleece sign hangs above the restored home, the traditional symbol identifying it as a tailor's shop.



## OH WHERE, OH WHERE HAS MY NEW

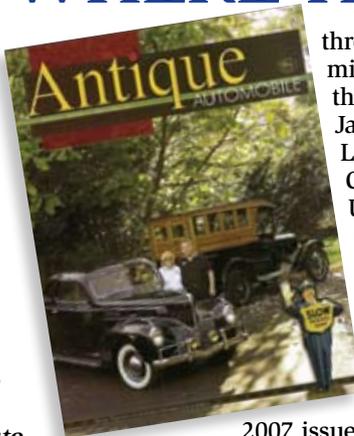
At long last, a new issue of *The Household Word!* The good news (at least for me) is that you are finally reading this. Many of you have called or emailed or, when I've seen you in person, asked when the next issue would come out or if you've been taken off my mailing list. That reassures me

that you do read this, for which I am most grateful.

Writing about cars has taken up quite a lot of my spare time. I have become a regular contributor to *Auto Events Magazine* ([www.autoevents.org](http://www.autoevents.org)), which covers auto-related events

*Above, left: Packards, Packards, and more Packards. The Fort Lauderdale Antique Car Museum.*

*Left: A sea of red... very expensive red! Vintage Ferraris at the Cavallino Classic.*

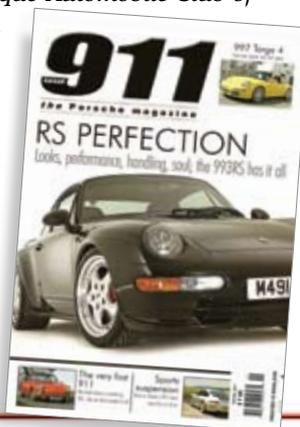


throughout the world. My recent submissions have included coverage on the Boca Raton Concours, the Barrett-Jackson Palm Beach Auction, the Fort Lauderdale Antique Car Museum, the Concours d'Elegance of the Eastern United States, and the York Concours d'Elegance, as well as photographs of the Ferrari Cavallino Classic.

Fellow "car nut" Paul Vaughn asked me to write a retrospective on the 1911 Hart Kraft BXX Light Delivery he recently restored. The article appeared in the March/April

2007 issue of the *Antique Automobile Club of*

*America's AACA Magazine* ([www.aaca.org](http://www.aaca.org)). My good friend Don Meluzio asked me to write an article for *Total 911 Magazine* ([www.total911.com](http://www.total911.com)) which featured his prototype 901 Porsche (the only known surviving example of this 911 predecessor). Nine pages and nearly 3,000 words later, the article was published in the November 2006 issue of this European magazine (I guess that makes me an international



visit throughout their travels. One of Judy's favorite things to collect is cutting boards. She admits to being drawn to the grain of the wood and the different shapes and sizes.

The Wiests' one and one-half story adaptation of the Blaikley-Durfey home features an owner's suite, foyer, formal dining room, great room, kitchen and breakfast room, powder room, laundry and screen porch on the first floor. Two bedrooms, one bath, and a second floor bonus room (I'll call it Peter's man-cave) with separate staircase (over the garage) complete the second floor. A full basement and oversized two-car garage with storage make for an efficient and tidy package. Dining room and great room fireplaces add to the traditional ambience. Coming from a larger two-story home with its owner's suite on the second floor was the impetus to build this home enabling them to be able to live on one floor, should the need ever arise. The completed house measures just about 3,000 square feet of finished living space. I reminded Peter and Judy that this house was supposed to be about "downsizing." Peter was quick to say, "Yeah, but it didn't turn out that way."

One of the first things to notice upon entering the Wiests' home is the striking wide plank pine floors with cut nails which came from Braun Flooring near Intercourse. In combination with the kitchen and two fireplaces, Judy considers these her favorite features within the house. The couple worked with Jay Ebersole of Conestoga



Country Kitchens to design their dream kitchen, which sits squarely in the middle of the house. The kitchen features moss green custom cabinetry with an overglaze, and striking black appliances. Countertops are a simple laminate for easy maintenance, yet Judy chose a material that mimics vintage soapstone to complete the look. In addition, the cabinet doors do not overlay the cabinets;

rather, they are flush-mounted. Judy provided pictures to the Metzler team, who also gave input on the molding and trimwork that adorns the entire house. Both fireplaces are gas, but are surrounded in brick and trimmed with traditional mantels to match the décor. Lighting came from the Olde Mill House Shoppe on Strasburg Pike as well as from Seraph. Paint colors are all from the authentic collection of Historic Williamsburg colors.

Peter was very quiet during my visit, and when I asked if he'd had any input, both he and Judy chuckled. He very simply answered, "I guess I had some." Judy said "People have passions for different things, and this is my passion. I enjoy every aspect of it from inside the house to outside." Probably the best testament to the final project was when I asked, "Now that the house is completed, what would you change?" Judy very quickly answered, "I wouldn't change anything." Wow! That is quite a testament to her vision (and Peter's tolerance) and to Metzler Home Builders for a job well-done. When asked would you do it all over again, Judy simply said, "Oh I would. In a heartbeat." Look out, Peter! ■

## SLEETER BEEN?

writer). And...I just completed another feature for an upcoming *AACA Magazine* featuring Marlin Hess of Lititz and his '57 Chevy Bel Air, a car that he has owned since new. What a fun story to write about someone's first car and his 16th birthday present that he still owns 50 years later!

During the time when I was writing all these articles came three car events, two of which involved yet more writing! First was the 10th anniversary of *Artistry in Motion* ([www.artistryinmotion.org](http://www.artistryinmotion.org)), for the benefit of the Lancaster Museum of Art on Sunday, May 6. This was my ninth year of participation, and as a board member of the museum I spent lots of time behind the scenes in organizing and fund-raising for the event, as well as writing the event program which has become an Artistry In Motion tradition. Nearly 24,000 words later, the book was completed. As Grand Marshal for the event, I was responsible for color commentary as the award-winning cars passed the reviewing stand. Best of all, the day was a smashing success, our best ever.



*Top: Today...Marlin Hess and his beautifully restored 1957 Chevrolet.*

*Bottom: Yesterday...Marlin Hess 50 years ago with his (then new) 16th birthday present!*

Saturday and Sunday, June 9 and 10, was the 17th Annual Concours d'Elegance of the Eastern United States ([www.concourseast.org](http://www.concourseast.org)), for the benefit of the Burn Prevention Foundation and the Lehigh Valley Hospital Burn Center, held on the campus of Northampton Community College in Bethlehem. This

was my eleventh year of involvement. Lots of monthly meetings and behind-the-scenes planning and phone calls, as this is an event that is national in scope as well as one of the oldest concours on the East Coast. All vehicles that participate are there by invitation and are considered the

—continues on p6

# Odds & Ends

First of all, **we've moved!** We, as in RE/MAX. Our new home is located in the Union National Bank building: that cool glass building on the "cut-through" street from Manheim Pike to Delp Road behind the Chelsea Square Shopping Center. Officially, our address is 570 Lausch Lane, Suite 100, Lancaster, PA 17601. We are all (70 of us) now on one floor, with the dramatic interior designed by Henrietta Heisler Interior Design. Finally, a first-class office I'm not embarrassed to have you visit! Plenty of parking, too.



Neighbor Deb Diehl-Spellerberg has more suggestions on the topic of **voles**. She too tried the poison route and the gum, having thought the voles were gone. But...the snow melted and she and husband Ric found the lawn full of vole paths that had been hidden under the snow. After a \$250 estimate from the exterminator, with no guarantee of getting rid of the little pests, her cousin suggested placing mouse

traps at the holes where the creatures burrow into the ground. The next day the problem was solved (if you get my drift), and all Deb had to do was wait for Ric to do the "clean-up."

What to do with **old cell phones** and **used ink-jet printer cartridges**? Many charities will collect old cell phones and they will be recycled, refurbished, or sold for parts. Call Verizon at 717-560-1065 for details. Ditto for used

*Do you live in one of those  
the super-long second floor*

(I know there are plenty out there,  
over the years.) WHAT TO DO?

- 1 Use a **bold color** to enliven t
- 2 Use **frames and mats in a s**  
your display of pictures or ph  
is varied.
- 3 Replace dated light fixtures w  
**lights** to illuminate the space
- 4 Use **crown molding or pict**  
chair rail to add luxury and di
- 5 Give the space added sparkle  
**ing hardware on closet do**

# Bits & Pieces

It had to happen. White, black, almond, bisque, and the ubiquitous stainless steel. We've endured harvest gold, copper and avocado, too. Will the next big trend in appliances be bronze? **Jenn-Air** hopes you'll say yes. The company is marketing a line of wall ovens, cooktops, dishwashers, warming drawers, and refrigerators **with the look of oil-rubbed bronze**. Faucets, hinges, doorknobs and light fixtures are one thing, but appliances? Let me know what you think. Check them out [www.jennair.com](http://www.jennair.com).



As regular readers, you know of my hatred of side-by-side refrigerators (nothing fits, especially in the freezer compartment). Seems the problem with "freezer-on-the-bottom" refrigerators is the inability to have water and ice on the door of the refrigerator compartment. **Samsung has got things covered with a French Door refrigerator**—freezer on the bottom and two full-opening French-style doors at the top with water and ice on the upper left door, just like what you



would have on a typical side-by-side. Check it out at [www.samsung.com/frenchdoor](http://www.samsung.com/frenchdoor).

Tom and Jill Kriz purchased a great house in West Lampeter Township after relocating here from Allentown. One little problem, however: the previous owner never got around to installing a deck on the rear of the house. Nothing like a 10 foot drop when you open your breakfast room door! So Tom and Jill (at the recommendation of a neighbor) contacted an Amishman to build the porch of



Jill's dreams. She fell in love with the look of **Victorian porches** on classic Lancaster County farmhouses, and decided she wanted one, too.



Tom wasn't so sure about the look, but after three and a half weeks the 32 x 16 foot structure was completed. Exactly half is screened and covered and half is open, providing entertaining space on sunny days as well as covered space for inclement weather.



Tom did a little homework when choosing materials, as he wanted maintenance-free construction. Vinyl deck rails eliminate painting, and a material called

Procell was chosen for the decking. Tom says it resists stains and scratching and has a minimum of static compared to neighbors' decks that are constructed of Trex or other plastic composite decking materials. Lots of Victorian gingerbread and details complete the transformation.

## boxy '70s Colonials with hallway?

'cause I've sold you many of them

the space.

**single style or color** to unify photos, even if the artwork itself

with **recessed lights** or **spot-**

**ure-framing** wainscot below a dimension.

with new "jewelry" by **updat-**  
**ors** that open into the hallway.

ink-jet printer cartridges. Many organizations are collecting them for fund-raisers. Office Max gives you a \$3 credit (up to a max of five or \$15) on each order at the time of checkout.

In Issue 6, January 2005 (page 4) and Issue 8, October 2005 (page 4) of *The Household Word*, I talked about a great little restaurant called *Acquaal2* in Florence, Italy. Amazingly enough, several of you have tried out this little bistro despite the few thousand miles between

here and there. It seems like everyone has had the same great dining experience that we enjoyed. Nadeem and Cindy Kureshi emailed me with the restaurant's website: [www.acquaal2.it](http://www.acquaal2.it). And...they have a sister restaurant in San Diego, California. If the U.S. location is anything like its Florence counterpart, it sounds like a good reason to visit San Diego! ■

## From the helpful hints department:

- 1 To soften a stiff paintbrush**, heat a cup of vinegar in the microwave and soak the brush for a few minutes. Remove and rinse the brush.
- 2 Keep pets off furniture** by placing sheets of aluminum foil inside cushions or pillows. Most pets don't like the sound and the noise will scare them away.
- 3 To deter critters from bothering plants**, sprinkle cayenne pepper or ginger around the foliage. It won't hurt the animals, but once they catch a whiff they'll stay away.
- 4 Forget to chill the wine?** Put the bottle of wine in an ice bucket with a little cold water then add a handful of salt. Salt has a lower freezing point than water, so the temperature will drop below freezing. It's more effective than putting the bottle in the freezer (where you'll forget about it until it's too late).



Greg and Jen Harrington (Jen is the Lancasterian) came to me courtesy of Jen's parents, Jim and Nancy Riddle, who I knew from my previous life prior to real estate some 25 years ago. Needless to say, they were thrilled that Greg and Jen (along with children Alex and Danny) were moving back to the "big city." The Harringtons built a new custom home in northern Lancaster County so Greg could have a reasonable commute to the turnpike and his job near Philly. Time passed and Greg had an opportunity to take a job promotion and relocate back to New England (from where they had come previously, and near where Greg grew up). So...the house was sold and off they went. A year later, the lure of the "big city" drew them back, and they built house number two just a block from their old house. After the decision was made to come back to Lancaster County and where to build, Jen came to town for the weekend, her job to pick out the most level lot remaining in the development on which to build (Greg reminds Jen to this day of that fact). I have no recollection of why she chose the particular lot, but Jen did not pick the most level lot in the development, that's for sure. After building a beautiful new home, the lot just didn't cut it, especially with two young children and the desire to entertain outdoors. Greg says it was

nearly impossible to mow, and they wanted more usable space. Erb Brothers Landscaping, Inc. (717-626-7704) was contacted, and the couple worked with designer Tim Hostetter to transform the backyard. D. H. Funk was contracted to build the **large rock wall**,

as they had the equipment capable of moving the huge boulders needed to retain the earth. The downspouts were buried to carry the water away from the house and roof, necessary due to the new level of earth that was backfilled four feet above the existing street level. Another smaller wall was constructed, along with a set of stairs to the patio (which was enlarged) in order to accommodate the change in backyard elevation. Landscaping, including grass, was completed and a maintenance-free decorative vinyl fence from G&G Industries of Ephrata (717-733-9396) was installed to provide the finishing touches. According to Greg, all it cost was a year of his kids' college education...but the yard is fixed.

I'm lovin' this idea. **How do you convert a recessed light to a pendant light?** Worth Home Products (866-384-9400 or [www.worthhomeproducts.com](http://www.worthhomeproducts.com)) has got you covered, all for about \$50. All you need to do is unscrew the old light bulb from the recessed can, screw in the pendant light socket adapter (which also acts as a coil so that you can adjust the length of the light cord), slide on the cover plate, and flip the switch. Cool! ■





## KATRINA COTTAGES

Last issue of *The Household Word* talked about kit houses produced by Sears and other manufacturers during the first part of the 20th century. Hurricane Katrina got somebody thinking about a new version of an old idea. Lowe's (the nation's second-largest home improvement retailer) has finalized an agreement with New York designer Marianne Cusato to retail plans and related building materials to construct four designs of Katrina Cottages. The designs debuted in 30 stores in Mississippi and Louisiana in November 2006, with model homes as sales centers in four locations and kiosks selling the packages in the other remaining stores.

The cottages were conceived as an alternative to FEMA trailers, and are designed to withstand winds of up to 140 miles per hour. Plans range in size from 544 to 936 square feet. The packages contain everything needed to build the homes except foundation materials, labor, and HVAC systems. They retail from \$25,000 to over \$50,000, not including land or installation which could easily double the cost of the completed home. By comparison, FEMA spends about \$75,000 to deliver and install a 23- to 28-foot trailer to storm victims (sounds like typical government inefficiency).

Urbanists are suggesting that these new cottages could be grouped together into villages and used to restore whole neighborhoods in the Gulf regions devastated by Hurricane Katrina. ■

## Earthquake Insurance

It might seem a little silly to have earthquake insurance in the area in which we live. Truth is we live near the Reading Prong, which has been blamed for everything from minor earthquakes to excessive radon. Many of you might remember we had an earthquake in Lancaster County in the early '80s. I have vivid recollection of the windows rattling and the floor shaking for a few seconds. No damage, but better to be safe than sorry. A simple earthquake coverage endorsement is all that's needed as part of your homeowner's policy. According to Jen Wissler of McGowan (Erie) Insurance Agency in Quarryville, the cost is very inexpensive. Jen says we are a low-risk area and, as such, premiums are reasonable. With a 2% deductible, the cost is \$.40 per thousand for a masonry home and \$.20 per thousand for a frame home. Increasing the deductible to 5%, the cost of the endorsement is \$.30 per thousand for a masonry home and \$.15 per thousand for a frame home. ■

## OH WHERE, OH WHERE HAS MY NEWSLETTER BEEN?

—continued from p3

crème de la crème in their particular class. Many are rare one-of-a-kind vehicles, and nearly every one has a unique story to tell. As Grand Marshal, that's my job. Each and every vehicle passes the reviewing stand as I describe its significance and unique history. This year, 150 (that's right) passed the reviewing stand! It takes me about a half hour or more to research and write about each vehicle and help to proof and organize the order in which they appear. Seventy-eight pages and nearly 34,000 words later, I spoke for nearly five hours that Sunday! It's good I have the bladder of a camel. Most importantly, another successful day for the Burn Prevention Foundation.

The final "car event" involving me was the 5th Annual York Concours on July 20 and 21, for the benefit of the York Heritage Trust ([www.yorkheritage.org](http://www.yorkheritage.org)). Friday began with a great dinner at the York Country Club which featured Jeff Mahl, great-grandson of the mechanic and driver of the 1907 Thomas that won the 1908 New York to Paris Great Race. As master of ceremonies, I had the pleasure of meeting and introducing Jeff to the audience, which was mesmerized by his story. Saturday's Concours featured 110 cars. I was privileged to interview Jeff over the public address system as well as provide the color commentary on that day's award winners. This was my fourth year, and I'm hopeful I'll be invited back to participate again.

Yet there is not rest for the weary, as preparation for the 2008 versions of each of these fund-raisers is ongoing. Nonetheless, it's all for the good of the cause, and I'm glad to be a part of these important celebrations. I enjoy sharing my love of cars and automotive history with others. Like Judy Wiest said elsewhere in this newsletter, "It's my passion."

And then there's my first book (it's getting there)—more about that in the next newsletter. Meanwhile, I have this job called real estate to do. ■



*Above: Artistry in Motion touring cars arrive at Bridge Acres Stables in Manheim Township, led by Lewis Frame's 1931 Packard Model 740 Convertible Coupe.*

*Bottom: Winner of Best of Show at this year's Concours d'Elegance of the Eastern United States was this stunning 1937 Bugatti T-57C Cabriolet with coachwork by van Vorren, owned by Malcom S. Pray, Jr. of Greenwich, Connecticut.*





## Guest Chef—Kevin Tschudy



Kevin Tschudy, this issue's featured chef, is husband of Sharon, designer of this esteemed rag you've been reading these past five years! I'm not really sure of when I first met him, but it was likely via KT who served along with Kevin as volunteer for the World War II encampment and subsequently on the Board of Directors of the Lancaster County

Historical Society. And...both KT and I knew Kevin's brother Ron, who worked at Donecker's in Ephrata many years ago when KT was a "Saturday girl." Kevin's avant garde shoes (like yellow suede) always make a statement (ditto for wife Sharon); as time has passed he has moved on to more conservative styles (not so for Sharon). The couple are avid city travelers and are the very definition of the term "foodies."

Kevin works with Brenneman Printing, who is responsible for printing this newsletter, too. A little bit of collusion if you ask me. Regardless, Kevin is a great cook and is especially fond of grilling. According to Kevin, some 22 years ago, as a newlywed, Sharon told him he must "pick a hobby other than tennis, golf, and sitting in front of the TV with the flipper." Since he always enjoyed good food, why not learn to cook? His first cookbook was *Better Homes and Garden, Cooking for Two*. Later came favorites from *Bon Appetit*, *Southern Living*, *Martha Stewart Living*, and *Cook's Illustrated*.

Kevin has provided two of his favorite recipes: *Deviled Fish Kabobs* and *Barefoot Contessa's Barbeque Chicken*. He proudly states that years ago "I threw away the gas grill, replaced it with a Weber and only use hardwood charcoal and a chimney to start the wood. (Sounds like too much work for me.) Preferred brands are Whole Foods or Wegman's. The Tschudys are proof that you don't have to have a massive kitchen to be good cooks. I marvel at their ability to prepare spectacular meals in their small Manheim Township kitchen. What follows are certain to be great recipes you'll enjoy cooking and eating. Bon appetit!

### Deviled Fish Kabobs

from *Better Homes and Gardens Cooking for Two*.

**This was one of the first grilling recipes I tried, and have repeated numerous times.**

- 8 ounces frozen or fresh fish fillets (thick fillets, since they are going on skewers)
- 1 8-ounce can pineapple chunks, juice packed
- 2 tbs chopped onion
- 2 tbs soy sauce
- 1 tbs brown sugar
- 1 tbs cooking oil
- 1 clove garlic, minced
- ½ tsp dry mustard
- dash bottled hot pepper sauce
- 2 medium carrots, bias-sliced into 2-inch pieces

The original recipe calls for frozen fish to thaw at room temperature for 30 min. I have found the best fish for this recipe is fresh halibut. The sauce with the halibut is the key!!!

Drain pineapple, reserving ¼ cup juice; set the pineapple chunks aside.

For marinade, in a saucepan, combine all ingredients including reserved juice except the pineapple chunks and carrots. Bring to boiling, reduce heat. Simmer, uncovered, for 5 minutes; let the marinade cool.

Cut the fish fillets into 1½-inch pieces; place in a shallow dish. Pour the marinade over the fish. Let stand at room temperature for 30 min., gently stirring once to distribute marinade.

Meanwhile, cook carrot slices uncovered in a small amount of boiling salted water for 15-20 min. or till tender, drain.

Drain the fish, reserving the marinade. On two long skewers alternately place the fish, carrots, and pineapple. Place the kabobs on a greased grill and grill over medium coals for 8-10 min. or till done, turning occasionally.

Heat reserved marinade, pass with kabobs. Makes 2 servings — I normally double or triple recipe for company.

### "Barefoot Contessa" Barbeque Chicken

The *Barefoot Contessa Cookbook*.

**Buying Ina's books and watching her on TV will provide countless recipes that can be used over and over again. They are sooo good.**

The recipe calls for 2 chickens (2½ to 3 pounds each), quartered, with backs removed.

Marinate the chickens in 2/3 of the barbecue sauce for a few hours or overnight in the refrigerator.

Heat the coals in a charcoal grill. Spread the bottom of the grill with a single layer of hot coals and then add a few more coals 5 minutes before cooking, which will keep the fire going longer. Place the chicken quarters on the grill, skin side down, and cook for about 45 minutes, turning once or twice to cook evenly on both sides. Brush with the marinade as needed. The chicken quarters are done when you insert a knife between a leg and thigh and the juices run clear. Discard any unused marinade.

I prefer to use boneless chicken breasts and thighs. This greatly reduces the cooking time. Place the chicken on the outer section of the grill, and as the heat of the grill reduces, move the chicken over the charcoal area—this will keep the chicken moist. Keep lid on while grilling. Serve with extra barbecue sauce on the side. (Chicken is done when temp. is 165°.)

#### Barbecue Sauce:

- |  |                                 |
|--|---------------------------------|
| 1 ½ cups chopped yellow onion<br>(1 large onion) | ½ cup Worcestershire sauce      |
| 1 tbs minced garlic<br>(3 cloves)                | 1 cup Dijon mustard             |
| ½ cup vegetable oil                              | ½ cup soy sauce                 |
| 1 cup tomato paste (10 ounces)                   | 1 cup hoisin sauce              |
| 1 cup cider vinegar                              | 2 tbs chili powder              |
| 1 cup honey                                      | 1 tbs ground cumin              |
|  | ½ tbs crushed red pepper flakes |

In a large saucepan on low heat, sauté the onions and garlic with the vegetable oil for 10 to 15 minutes, until the onions are translucent but not browned. Add the tomato paste, vinegar, honey, Worcestershire sauce, mustard, soy sauce, hoisin sauce, chili powder, cumin, and red pepper flakes. Simmer uncovered on low heat for 30 minutes. Use immediately or store in the refrigerator. Lasts in the refrigerator for months.

Yield: 1½ quarts



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# The Household WORD



## IDENTITY THEFT

(Volume II)

Issue 10, November 2006 issue of *The Household Word* (page 6) featured an article titled "10 Simple Ways to Protect Yourself from Identity Theft." Rather timely to say the least. Seems I have an account with DirecTV under the name of W. M. Rothermel at my Philadelphia address. The thing is, a) I've never had an account with DirecTV, and b) I don't own property in Philadelphia. Yes, I am the victim of identity theft. What's really scary is that the person who used my name (assuming W. M. resulted from Wm., short for William) to establish the account had my correct Social Security number! Fortunately, it's the only thing that appears to have been established in my name (fingers crossed). Here are a few more tips to add to the list to help protect yourself.

- 11 Protect** your Personal Identification Numbers (PINs), and choose them carefully. **No** birthdates, names of pets, or consecutive numbers. Never use a part of your Social Security number or your mother's maiden name as passwords for anything. Be careful using your ATM and phone cards with PINs. Someone could look over your shoulder and get your PIN.
- 12 Do not** put your telephone number on personal checks.
- 13 Never** carry your Social Security card, birth certificate, or passport unless necessary.
- 14 Make a list** of all your credit card account numbers and bank account numbers with customer service phone numbers and keep it in a safe place.
- 15** When shopping online, **never** use your debit card. Always use a credit card. Set aside a special card with a low limit to use just for online shopping. The lock symbol at the bottom of your browser window will tell you if the site is safe.
- 16 Beware** of telephone solicitations. Unless you are the person initiating contact, do not give out personal information over the phone, online, or through the mail. Thieves may pose as representatives of banks, credit card companies, or charities.
- 17 Check your credit regularly.** You have the right to three free credit reports per year, one from each credit reporting bureau. You can access your credit information through [www.annualcreditreport.com](http://www.annualcreditreport.com). To order a report, contact the following: Equifax 800-685-1111, Experian 888-397-3742, or Trans Union Corp. 800-888-3213. Correct all mistakes on your credit report in writing. Send letters with return receipt requested.

**RECIPE CORRECTION...** Ah, what would a newsletter be without a few corrections? Guest Chef Ruth Sachs Allison (Issue 10, November 2006) provided a recipe for Crepes aux Fruit de Mer (page 7). **The recipe for the crepes should read:** To make the batter you will need three eggs, beaten well, and 7/8 cup flour; sift into eggs, then add 1 1/2 cups milk. Beat (not heat) until smooth while adding a dash of salt. Oops! Sorry Nana for the mistake, and thanks to Edna Mullen for catching it (for the record, the only one who found it and brought it to my attention).

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