

# The Household WORD



ISSUE 7, MAY '05

A newsletter about homes, you...and Bill.

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- Great Chef, Great Recipes



## One Kitchen, Five Ways



**Bill Rothermel** • ABR, CRS, CSP, GRI • Associate Broker, Relocation Specialist  
billr1@comcast.net • Office: 717-569-2222 • Direct: 717-581-4904



—continued from cover

The time has come to make selections for the condominium homes at Fieldcrest at Meadow Valley (a new home community in Ephrata Township that I market for Garman Builders, Inc.), and different is good. With 106 homes available in seven floorplans (interiors are customized by individual homeowners), the models necessarily repeat themselves over the course of construction. In particular, the Rutherford II model, an inside unit offering three bedrooms (including a first-floor master suite), two baths, a two-story family room with second-floor loft overlook, two-car garage, full basement, gas heat and central air... a grand total of 1,770 square feet and a base price of \$213,400.00. A salesperson's dream is to have everything sold in advance of construction, though, in reality, that's not likely the case.

Thus my dilemma. What to do with five of this model unsold coming out of the ground to make them appeal to the buying public? Thankfully with the help of Lori Stoltzfus, Project Manager at Garman Builders, Inc., choices are made to appeal to prospective new homebuyers and ultimately, give me a competitive edge over other projects. Lori and I enter the showrooms of Jemson Cabinetry in Ephrata and Cloister Flooring in Lititz with an idea of what we would like to see. One problem, however. There is something called a budget. Admittedly, Lori is much better at staying in budget than I, but we both try to be realistic in thinking what might appeal to the public, within reason (and dollars). And . . . to keep in mind that within the closer confines of attached home living, the worst thing that can happen to a homeowner is to walk in the next door neighbor's home and see the exact same thing you purchased staring you in the face!

The basic layout remains the same in each home and certain items are standard (duPont Corian countertops and sink, tile backsplash, hardwood floors, appliance package). It's amazing what you can do by varying the choice of cabinetry (both style, type of wood, height, glass vs. no glass doors, open or closed shelves),



*What's a real estate marketing agent to do? How do you make the same kitchen look different over and over again? After a while, the same floorplan becomes boring and ordinary to me, so I can only imagine what it does to you as potential buyers.*

flooring, color and layout of backsplash tile, Corian colors (including sink), appliances (white, black, bisque and stainless), hardware, wall color, etc... You get the idea. The key is to get it right and make everything coordinate perfectly. And, make the prospective homeowner want to call it his or her own.

First, Lori and I meet with Jen Beach at Jemson to choose cabinetry style and color, hardware, and

Corian for the countertops and integral sink. In addition, we choose bathroom vanities and their respective cultured marble tops. Usually, one of us has an idea of where to start, maybe something we've seen elsewhere, or pictures from a design book or magazine. Jen begins to quiver as soon as I walk through the door, but her patience prevails and we always (eventually) agree upon final choices as close to budget as possible.

Next stop, with Lori toting the samples of the Corian and cabinetry we've chosen, is a visit Cloister Flooring in Lititz to meet with Tracy Nolt or Matt Weaver (both as happy to see me as Jen

at Jemson). The choices we make include flooring (hardwood, carpet, tile and vinyl), tile surround for both the bathtub and fireplace, and tile backsplash for the kitchen. Keep in mind that all of this has to coordinate with wall colors, lighting and door hardware. Now you understand the dilemma!

Kitchen number one features raised panels, natural cherry cabinetry with pewter knobs on doors, and bin pulls on drawers. The Corian chosen is Sahara with a bisque sink. The backsplash tile was done in a checkerboard pattern in muted beiges. Appliances are bisque on bisque (no black accents as on standard appliances). The corner cabinet has been raised to full ceiling height for a little added pizzazz. Hardwood flooring is Normandy wide plank oak in a natural, unstained finish. The faucet is a detachable in chrome by Moen.

Kitchen number two is done in a raised panel, off-white cabinet with



chocolate glaze. The island is also raised panel cabinetry in gray with a chocolate glaze (although in real life, it appears to be a sage green color). The Corian is Fossil with a bone sink. Hardware is pewter knobs on doors, and bin pulls on drawers. The backsplash is a stone-look porcelain tile, laid on the bias with metal tiles randomly inserted on the clipped corners. Appliances are stainless steel and the hardwood flooring is Jamestown Pecan. You'll notice the addition of a pantry cabinet adjacent to the refrigerator opening, a revision to the floorplan since kitchen number one was designed. Here, too, the walls have been painted a color, including the dining room accent wall in Sage Green to highlight the cabinetry. This simple choice of painted cabinetry in two contrasting colors along with stainless steel appliances remains one of my favorites. The kitchen faucet is by Moen.

Kitchen number three has been furnished with flat panel doors in light maple with black knobs. Black crown molding and toe kicks were used to give the kitchen some added pop as well as the standard appliances — white with black accents. The Corian chosen is known as Shale with a bisque sink. Tile has been laid in a simple horizontal row pattern. Hardwood floors are much darker to highlight the lighter cabinets. The kitchen faucet is once again the Moen pull-out faucet with spray arm in chrome. Hardwood flooring is Jamestown Nutmeg.

Kitchen number four is quite striking and very rich looking. Done in raised panel, natural cherry with a chocolate glaze, the hardware is done with black birdcage knobs on both doors and drawers. Again black crown molding and black toe kicks were used



in combination with the black-on-black appliances for a very bold, yet elegant look. The upper cabinets above the sink feature glass doors, while the pantry cabinet next to the refrigerator appears once more. Sandstone Corian with a bisque sink provides the countertop surface, while 12" stone-look ceramic floor tiles laid on the bias make up the backsplash. Corners were clipped and various 2"x2" fleur de lis tiles accent the vertical surface for visual interest. Hardwood floors are done in Jamestown Pecan and, again, the adjacent dining room wall has been painted a bold red for dramatic accent.

Finally, kitchen number five also uses the flat panel natural maple cabinetry like kitchen number three, minus the black crown and toe kick for a more conservative look. Knobs are in black for both drawers and doors. Countertops are known as Green Tea, one of Corian's new colors, with a cameo white sink. Appliances are standard white with black accents while a chrome pull-out faucet by Moen services the sink. The additional pantry cabinet adjacent to the refrigerator opening is again included. Backsplash tile is an unusual 12"x12" marble-look ceramic tile laid on the bias. It almost has the appearance of glass, giving the kitchen a clean, sleek look. Darker hardwood floors in Jamestown Pecan complete the package.

Now, do you kind of get the drift of my on-going dilemma? Always try to make something visually interesting, look expensive (yet mind the budget) and give the homeowner something unique that they can call their own. Just keep in mind, I have sixty more to go before the project is completed! Any ideas?

# “Why Portland, Maine?”

“Why Portland?” seems to be the question most commonly asked by people as to why we visited there in August of 2004. The reasons are simple enough. In my forty plus years on this earth, I’d never been to Maine; it’s gotten great recommendations from others who have been there, it’s a short plane flight away making it an ideal long weekend getaway, and my continued endeavor to get out of the rut of always going to my home in Florida when traveling in the States. Let the research begin. The Weather Channel website said to expect temps ranging from the 60’s to 80’s. The remainder of my advance research was done by calling the Portland Visitor’s Info Center (207-772-5800), the Chamber of Commerce (207-772-2811) and online at [www.visitportland.com](http://www.visitportland.com) and [www.portlandmaine.com](http://www.portlandmaine.com).

Reservations were made to fly US Airways from Harrisburg to Pittsburgh, connecting to Portland with a late morning arrival. That would leave the rest of the day for exploring the area. Better said than done as our flight had been changed. Always call to confirm the flight schedule prior to your departure, just in case. I should know better and you should



*Home base during our stay, the Portland Regency Hotel.*



*Street scenes of downtown Portland. Great architecture everywhere you look!*



mark that down for future reference. As a result, we arrived mid-afternoon, made the short drive to downtown Portland and checked in at our hotel.

We chose the Portland Regency Hotel ([www.theregency.com](http://www.theregency.com)), considered the town’s premier hotel and part of the National Trust’s Historic Hotels of America. Having stayed at many other hotels included in that registry, the Portland Regency did not disappoint. It was smack in the middle of the “happening” part of town known as Old Port, yet within

walking distance of anywhere we wanted to go. Originally an armory for Maine’s National Guard, it was decommissioned in the 1950’s and subsequently used as a warehouse. Purchased in 1984, it has been renovated to include rooms that are somewhat B&B-like, yet offering all the services of a first-class hotel.

After checking in, we began by walking around the streets of the

Old Port area in order to get the lay of the land. Our first stop was a late lunch at Bull Feeney’s for a local brew and lobster chowder. A second floor window table enabled us to get a great view of the harbor and the bustling streets below. I would describe Portland as eclectic, artsy and kind of “hip” with lots of coffee shops, restaurants, brew pubs and art galleries in addition to the ubiquitous tourist shops common to any waterfront town. Portland is a working seaport located on Casco Bay and has a population of about 62,000 people (Maine’s largest city). About 230,000 people live in the metropolitan area, making it home to about one-fourth the people who live in Maine. Quite the mix of old (an abundance of red brick) and new; revitalization is alive and well making it quite a thriving town.

We continued our tour of downtown, walking up and down streets, through the harbor area and checking out lots of little specialty shops. Our dinner reservations that evening were at a place called Street and Co. (207-775-0887). It came recommended by several people with a further bit of advice to make sure to order the mussels. WOW! This place was spectacular with great service in addition to the great food. And the mussels (steamed in white wine, garlic butter, lemon and shallots) were over the top. Make sure to call in advance when visiting Portland. I called two weeks prior to our arrival and the earliest reservation available was 9:00 p.m.

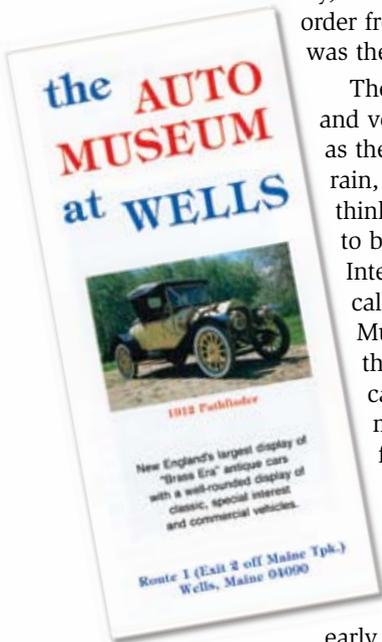
Next morning we awoke to rain falling in bucket form. I can't remember when last I saw that much rain (continuing throughout the day). Oh well. We got in the car and made the half-hour drive north to Freeport, home of L.L.Bean. Upon our arrival in Freeport, the rain slowed to a drizzle, enabling us to walk around without getting soaked. I have two comments on Freeport: don't waste your time and I can now say I visited the home base of L.L. Bean. Freeport is an outlet town just like Route 30 East in Lancaster; one designer label after another along its crowded streets. L.L. Bean is huge, comparable to say, Cabella's. In the future, I will continue to order from the catalog. But now I can say I was there. Nuff said.

The rain picked up as we left Freeport and ventured south on I-95 (also known as the Maine Turnpike). Maybe it was the rain, but the traffic was horrible (people think Lancaster is bad). It was supposed to be a relatively short drive on the Interstate south of Portland to a town called Wells, home of the Wells Auto Museum (207-646-9064). Hey, I planned the trip so there has to be something car-related to do (KT does put up with my hobby rather well). It seemed like forever until we arrived at this rather tattered and unassuming building that housed the museum. Let's just say, from the exterior, I was not expecting much. Inside, however, was a rather extensive collection of

early cars from the Brass Era (pre-1915),

including several steam and electric cars. The cars are far from Concours condition and are jammed in making them hard to see. Yet we saw many rare cars not commonly displayed such as Stanley, Baker Electric, Knox, Metz, Pathfinder, and Haynes-Apperson. All in all, worth the drive in the rain. I even purchased some vintage Packard and Pontiac magazine ads in the gift shop.

Back to the car and the trip north to Portland. Since the traffic was so bad on our trip south on I-95, we decided to take the scenic route back through Kennebunkport. After all, why not stop in to see our good friends the Bush's (don't I wish)? Great idea, but the rain continued to fall so hard, the windshield wipers on the rental Chevy Impala could hardly keep up! So much for visiting charming coastal Maine.



*The Victoria Mansion (undergoing exterior renovation during our visit).*



*More beautiful downtown Portland architecture.*

*—continued on p.8*

# bits & pieces

Thanks for all the kind words on the last issue. Seems like lots of you

have been to Italy or intend to do so. Dusty and Linda Loeffler were so inspired that they booked a trip for this summer and Mary Beth Filling called to compare notes for her upcoming trip (along with her mom and sisters). Regardless of who called, wrote, or emailed, everyone gave their Italian trip a unanimous thumbs-up. Joni Hauck asked if we carried our luggage during all the running between train platforms (the answer is yes) and suggested that I might include packing tips in a forthcoming newsletter. Interesting idea Joni. Anybody have anything they might want to share?

Jim and Jackie Zanghi, avid golfers that they are, emailed to tell of another use for Mister Clean Magic Eraser. They use it to clean their white golf shoes and said it removes soil scuffs and stains with ease. Thanks for the tip.

Has anyone seen the new Elite HE4t washer and dryer (not cheap at \$1499 each) from Kenmore? They have all the latest water saving technology (using 69 percent less water and 64 percent less energy than conventional units) and can hold up to 23 towels. An optional \$199 pedestal pulls out to reveal a tray to rest your laundry basket and compartments to house detergent and dryer sheets. The coolest thing, however, is the colors: Sedona (kind of orange), Champagne, and Pacific Blue. Funky! Check them out at [www.sears.com](http://www.sears.com) or call 800-349-4358.

One thing you all ask for is more pictures of people's houses and great ideas they have used. I don't want to disappoint, so here are a couple of really cool things that some of you have done.

1 When I sold Dave and Shira Manley their Manheim Township home, it was in need of a total updating. They would tell you that "total" did not begin to describe what they had in mind! While perusing a magazine, Shira noticed an ad for Pergo flooring. Not only was the flooring what she was looking for, so was the island that was being used in the ad. Dave called Pergo but no one could tell him the manufacturer of the island. He began by searching various websites and after three weeks, he was rewarded with a match to what Shira had



seen in the ad. It is part of the Lexington Home Furnishings Arnold Palmer Collection. As you can see in the pictures, it is quite stylish and a perfect compliment to their recently remodeled kitchen.

2-4 Andy and Mary Micklow found themselves updating their 1989-built East Hempfield Township home. The house had a solid, well-made, custom kitchen but dated laminate countertops, original appliances and very yellow-brown accent tiles scattered throughout the field of the backsplash. While new countertops and appliances were a relatively easy fix, what to do with those scattered tiles? Removing them individually and re-grouting was not a viable option. While at Lowe's, they found a product from Chartpak



[www.chartpak.com](http://www.chartpak.com) simply called Rub-On-Accents. Very inexpensive and very simple, they are touted by the manufacturer as "not a sticker, not a decal. Looks and feels like original hand painting." I would have to say that I agree. Pretty cool!



In addition, the kitchen/breakfast room was not open to the family room other than with a simple cased doorway entrance. While everything was a mess, why not open up the rooms to each other? Voila. As the photo shows, what an improvement and a relatively simple way to bring the function of the house to contemporary standards.

5-7 Greg and Vicki Wilson have recently completed a spectacular custom home in Warwick Township. Quite frankly, the house is so beautiful, it could be the subject of an entire newsletter (hint, hint), with so many interesting features and design ideas.

As the owners of Woodland Concrete in Brownstown, the house incorporates many unique touches such as the stamped concrete courtyard mimicking cobblestones, the concrete mud room floor with actual leaves embedded . . . and concrete countertops. Greg poured the concrete countertops at his shop and then delivered them to the site once the cabinets from Adam Zimmerman were installed. WOW! The photos do not do justice to how really beautiful they turned out. You'll notice the blinds are closed because there was so much glare in the room that was flooded with light from outside. The cabinets are distressed with a crackle finish and are a sort of sage green/grey color. They look perfect with the stainless appliances, the bead board ceiling, nickel silver fixtures and granite top island that incorporates all of the aforementioned colors.



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they added on and, bit by bit, they've literally redone most of the house. A crowning achievement (in my eyes) is the transformation of the fireplace wall in the family room. Under the watchful expertise of contractor Mark Sensenig of Lititz, the plain-jane brick fireplace was transformed into an elegant mantel with beautiful built-ins. After just two weeks of construction, the family room has taken on a totally different appearance and is a great gathering place for both friends and family. Thanks to Debbie for the before and after photos (she points out that the original picture was taken just after moving in, thus the boxes stacked on the hearth). A job well-done!



Greg also poured tops for the powder room and purchased a concrete bowl that was set into the top as well as those for the master bath with undermount Kohler sinks. One terrific (and very heavy) project!

8-9 Hard to believe, but it was October, 1989 when Alan and Debbie Mudrick closed on their Landisville home. Seriously guys, you are skewing the stats (the average person moves every 7.5 years). But with all of the changes they've made, it's no wonder they haven't moved. A few years back



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From HGTV and the February 2005 issue of HOME Magazine comes this little tidbit:  
 A survey of 1000 homeowners finds that 61 percent attend for-sale open houses just to get decorating and landscaping ideas or to see how other people live. Only 36 percent actually want to buy a home. Not exactly news to me. I could have told them that!

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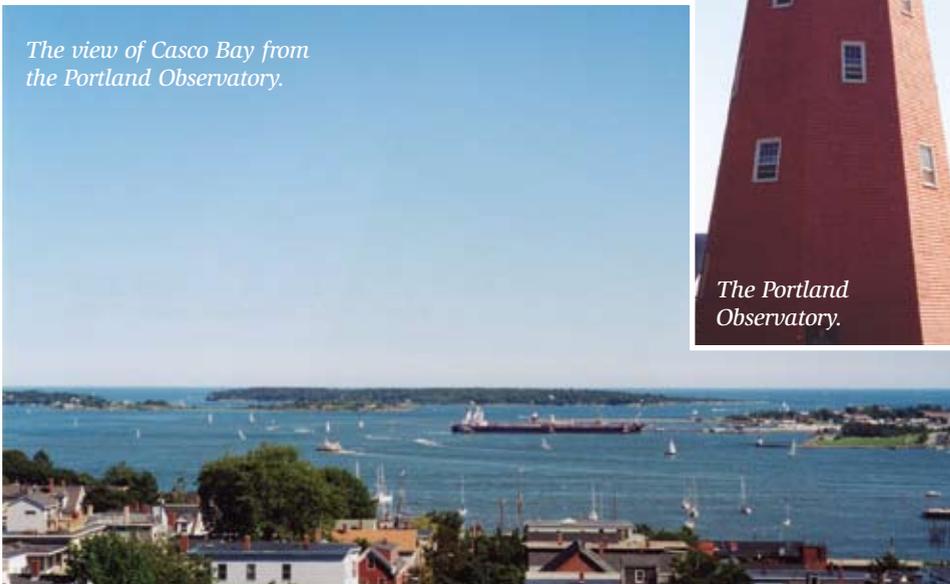


Back at the hotel, we decided to crash prior to venturing out. Once again, we were fortunate to have made reservations two weeks in advance for dinner at Fore Street (207-775-2717), a sister restaurant to Street and Co. where we dined the night before. Put this one on the recommended list when in Portland.

Great atmosphere, service, and food.

The next morning, the skies cleared and we decided to hit the ground running and do our own walking tour of Portland (the organized one fails to organize on Sundays). The day was beautiful and after a stop at Breaking New Grounds (a great little coffee shop that became a morning habit during our brief stay), we were on our way. First we checked out the harbor and the Arts District as well as some of the shops (hey, I did make KT go to a car museum). One shop worth noting, however, is Stonewall Kitchen ([www.stonewallkitchen.com](http://www.stonewallkitchen.com)), Maine's version of Williams-Sonoma. As a cook, I've gotten their catalog in the mail and it was intriguing to see the store in person. Next was a guided tour of the Victoria Mansion ([www.victoriamansion.org](http://www.victoriamansion.org)) on Danforth Street. We both love vintage house tours (you would think I would be sick of looking at houses, but no) and this one was great. The brownstone house is virtually untouched since being built in 1858-1860

*The view of Casco Bay from the Portland Observatory.*



*Mix of old and new: a wood-hulled fishing boat and condominium housing in Portland harbor.*

while boasting nearly 90% of the furnishings designed for the original owner.

Back toward the center of town to the Old Port, where we bought tickets (somewhat reluctantly) for the Downeast Duck Adventure ([www.downeastduck.com](http://www.downeastduck.com)). I say somewhat reluctantly because at first glance, it appeared a little too touristy for our tastes. This is one of those open roof amphibious vehicles that gives you a tour of both land and sea, literally driving into the water when the time arrives. The narrator was a little campy, but we got a great orientation of the area . . . including Casco Bay. It was really neat to see the City and the working port from the water.

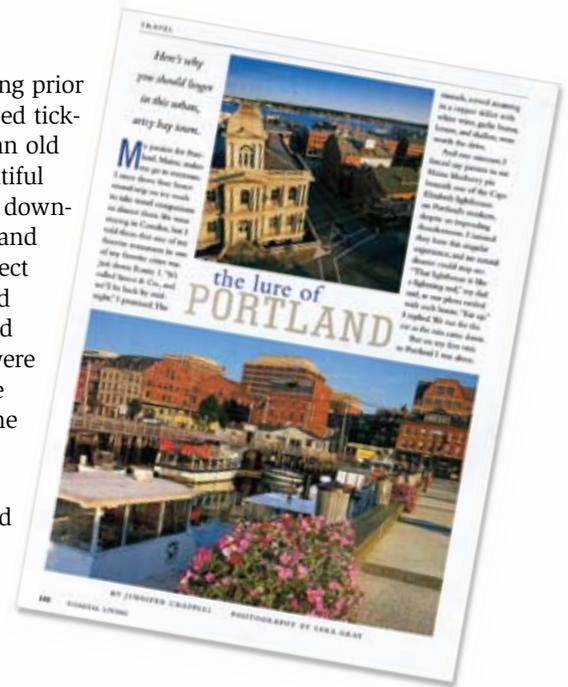


*The Portland Observatory.*

We continued our walk around the city to its highest point, the Portland Observatory ([www.portlandlandmarks.org](http://www.portlandlandmarks.org)) on Congress Street. Again, a great, guided tour to the top of this wooden maritime signal tower built in 1807. In addition to the interesting history, there were spectacular views of Portland and Casco Bay. Still more walking through lots of historic neighborhoods and the beautiful Fort Allen Park, along the tracks of the Maine Narrow Gauge Railroad Company that skirts Casco Bay. I need to invest in a pedometer to measure just how far we walked! Tired and hungry, it was time to call it a day and take a break at the Sebago Brewing Company on Middle Street. Great beer, okay food. We were exhausted and went back to the hotel only to watch the Olympics on TV.

With a lunch-time flight, we had a few hours to waste Monday morning prior to our departure. Another stop at Breaking New Grounds and we purchased tickets for the Olde Port Trolley, one of those busses mocked up to look like an old trolley car. What the heck, we had time to waste and it was another beautiful day. Turns out, it was time well-spent on a one and one-half hour tour of downtown Portland (lots of things we hadn't seen previously), South Portland and Cape Elizabeth to the Portland Head Light. The views on this picture-perfect day were outstanding, as was the narrator (also the driver). Portland Head Light was commissioned in 1791 by President George Washington to guard the entrance to Portland Harbor, its light still shining today. If hindsight were twenty-twenty, Cape Elizabeth would be priority number one to visit. The town is big bucks and among the most expensive real estate in Maine. One beautiful historic property after another (still more looking at houses). It turned out to be a fitting conclusion to our long weekend in Portland.

I would definitely put Portland on the recommended list for a weekend visit. Great dining, great microbrews, great history, and a great time.



## ONLY SIXTY?!?

Do you realize that there are sixty governmental entities in Lancaster County? Add to that the County government, sixteen public school districts and all the water, sewer, and municipal authorities, and you begin to understand all the regulations we as realtors need to abide by at settlement. In particular, five local municipalities require certifications that must be provided by the Seller to the Buyer at settlement (believe me, I don't make this stuff up).

**Elizabeth Township** requires that septic tanks be pumped at least once every three years (this should be done regardless). This must be certified by the servicing company for the Seller at settlement.

**Denver Borough** requires that a sidewalk certification be done. They are replacing sidewalks and someone will ultimately be held responsible and it won't be yours truly. Imagine moving in only to find out that you have several thousand dollars worth of sidewalks to replace!

**East Hempfield Township** Water Authority and the **Columbia** Water Company require a dual check valve on the water line that comes in to the house. They actually come out to read the water meter reading prior to closing and check that this valve is in place. There is no charge to the homeowner but this must be completed prior to closing.

**In Lancaster Township** the Seller must provide the Buyer with a smoke detector certification blessed by one of the Township's approved inspectors. A hard-wired smoke detector must be placed outside (in the hall) each floor where sleeping quarters are located. A fee of \$25 is collected.

### And, who could forget our friends in Manheim Township?

We've got to pay all those staff people somehow (my tax dollars at work). I often remark that Manheim Township's motto should be "Protecting Us From Ourselves." Is it obvious that this drives me crazy? Okay, enough of my complaining. The Township has an ordinance that requires all residences to have a Certificate of Use and occupancy; a document that indicates that the building or structure satisfies the provisions of the Zoning Ordinance. It covers the following four requirements:

- 1 One smoke detector on each level of the home, including the basement, and one in each sleeping room (there are written instruction as to where they must be installed in the room).
- 2 The front door dead bolt cannot be keyed from the inside, rather it must have a thumb lock readily openable from the inside without the use of a key.
- 3 One window in each sleeping room must open and must be self-supporting in the open position.
- 4 Street numbers must be easily visible from the street and at least 2 3/4 inches high, installed at least 18 inches above grade and of a contrasting color to the background on which they are mounted.

All this for a fee of just \$37, even if the inspector has to come back a second time because you didn't have it done correctly the first time!

And now you know yet another exciting aspect of the day-to-day of Realtor 101.



# Recipes Worth Noting



In the last newsletter, you will recall that the days of providing recipes from my collection will cease and starting this issue, one of you will be featured as a “guest chef.” Apparently this was a great idea as many of you have volunteered yourselves to be featured in upcoming issues. I lost count of the emails and tele-

phone calls but I have made certain to write down your names. I promise I will be in touch prior to the issue in which you’ll be featured.

Dan Longenderfer and I have known each other for over twenty years. We met in the early 80’s (I think at Import Night at the Harmony Inn but I’m not sure just when). Dan made an instant impression as he, too, was a car guy. The beautifully restored dark green ‘68 Mustang 2 + 2 fastback gave that fact away. KT knew Sally (Dan’s wife) from their days at Donecker’s in Ephrata. Somehow we found out that they were interested in one another and we encouraged the fix-up. The rest, as they say, is history. KT and I humbly take credit for the connection, although I suspect they would have ended up together even without our prodding Dan to ask Sally out the first time. They live in Rothsville and are the proud parents of Sarah, James and Grace. Dan and Sally belong to our longest running “dinner group” along with Scott and Beth Bradbury and Don and Tara Fausnaught. I think we

have been getting together for 15 or so years! They also serve with me on the Board of Directors of the Citizen’s Scholarship Foundation of Lancaster County, so I get to see them somewhat regularly.

Dan has a real passion for cooking. Prior to his current job, he worked in advertising for about 12 years where he was with major cooking magazines in order to promote and advertise his clients’ products. He would find his coffee table littered with dozens of cooking magazines each month, naturally finding them a source of inspiration for interesting recipes.

Through Dan’s connections in New York, he took several classes at Peter Kump’s Cooking School in Manhattan (now known as the Institute of Culinary Education). Classes generally last five hours including intense training and preparation after which you sit down to enjoy the meal consisting of what you have just created. Dan enjoyed it so much that he and Sally have taken a class together as well and he highly recommends it as part of a New York weekend getaway. Check it out at [www.lceculinary.com/recreational/index.shtml](http://www.lceculinary.com/recreational/index.shtml).

Sally deserves credit, too, as she is an accomplished sous chef. I would describe the Londenderfer’s style as effortless (they make it look so easy), yet always creative and full of flavor. Dan and Sally are proof that you don’t have to have a massive kitchen with a six-burner range and all the accoutrements to be great cooks. They are living in their first house that I sold them back in May of 1992 (it’s long overdue—time to move)! You can always count on them to serve a great meal. The following are four of their favorite recipes that they have been kind enough to share with us. This time, if there are any mistakes in the recipes, remember, it’s their fault. Enjoy!

## *Cream of Watercress Soup with Pan-Seared Scallops*

Servings: 10

Preparation Time: 50 Minutes,  
soup can be prepared a day in advance.

- 4 Tbs. butter
- 6 medium leeks  
(white and pale green parts only-well rinsed), chopped
- 2 russet potatoes, peeled, cut into 1-inch pieces  
(about 4 1/2 cups)
- 1 49 oz. can chicken broth
- 2 bunches watercress, trimmed, coarsely chopped  
(about 3 cups)
- 2/3 cup sour cream
- 1 cup whole milk
- 1 Tbs. vegetable oil
- 10 jumbo sea scallops
- Watercress sprigs for garnish

Melt 3 Tbs. butter in large saucepan over med-high heat. Add leeks and potatoes; sauté until leeks are tender, about 4 minutes.

Add chicken broth. Bring to simmer. Reduce heat to medium low. Cover; simmer until potatoes are tender, stirring occasionally, about 20 minutes.

Remove from heat. Add chopped watercress. Cover. Let stand until watercress wilts, about 5 minutes.

Working in batches, puree soup in blender. Return soup to saucepan. Whisk in sour cream. Thin soup with milk to desired consistency. Season to taste with salt and pepper. (Can be made one day in advance. Cool slightly. Refrigerate uncovered until cold, then cover and refrigerate.) To reheat, stir soup over low heat until just heated through (do not boil).

Melt remaining 1 tablespoon of butter with oil in large skillet over medium-high heat. Add scallops and cook until golden brown, and just cooked through, about 2-3 minutes per side. Sprinkle scallops with salt and pepper.

Ladle soup into bowls. Place one scallop atop soup in center of each bowl. Garnish with watercress sprigs and serve.



## Mozzarella and Prosciutto in a Balsamic Vinaigrette

Servings: 4

Preparation Time: 15 Minutes

- 3 balls of fresh mozzarella
- 12 thin slices of Prosciutto
- 1/2 cup balsamic vinegar
- 1 tsp. Dijon mustard
- 1 cup extra virgin olive oil
- 2 roasted red peppers, cut into 1/4" strips

Slice each ball of mozzarella into four strips.

Wrap each mozzarella strip with one piece of Prosciutto. Set aside.

In a small bowl, add balsamic vinegar and mustard. Slowly drizzle olive oil into vinegar while whisking vigorously.

Pour 2 Tbs. of vinaigrette onto center of each plate.

Place three of the mozzarella wraps in a spoked-wheel fashion onto the vinaigrette.

Place one strip of the roasted pepper between each mozzarella wrap.

Garnish with a fresh sprig of Rosemary.

## Flank Steak Salad with Mushrooms & Chipotle Aioli

Servings: 6 main course servings.

Preparation Time: Marinate steak 8 hours in advance.

Prep till serve takes about 35 minutes.

### Aioli ingredients:

- 1 cup mayonnaise
- 1/4 cup coarse-grained Dijon mustard
- 2 Tbs. white wine vinegar
- 1 Tbs. minced canned Chipotle Chiles

### Steak marinade ingredients:

- 1/3 cup dark beer
- 1/4 cup olive oil
- 2 Tbs. chopped garlic
- 2 Tbs. red wine vinegar
- 1 tsp. Worcestershire sauce
- 3/4 tsp. Tabasco sauce
- 2 lbs. flank steak

### Salad ingredients:

- 2 red onions, thinly sliced into rounds
- 2 Tbs. fresh lemon juice
- 3/4 tsp. salt
- 3 Tbs. butter
- 1 large shallot, minced
- 3/4 lbs. assorted mushrooms (crimini, oyster, etc) sliced
- 1/4 cup sherry wine vinegar
- 1/4 cup olive oil
- 10 oz. mixed baby lettuces or mesclun greens

## PREPARATION

### For Aioli:

Whisk all ingredients in small bowl to blend.

Season dressing to taste with salt and pepper. (Can be prepared 1 day in advance. Cover and refrigerate.)

### For Steak:

Whisk first six ingredients to blend in a 13x9x2-inch baking dish. Add steaks to marinade, turn to coat. Cover & refrigerate for at least 8 hours, turning occasionally.

### For Salad:

Combine onions, lemon juice and salt in medium bowl. Let stand for one hour, tossing occasionally.

Prepare grill. Remove steaks from marinade. Sprinkle with salt & pepper to taste.

Grill 3 minutes per side for medium rare. Transfer steaks to work surface to rest a few moments.

Melt butter in skillet over medium-high heat. Add shallot and mushrooms; sauté until well browned, about 7 minutes.

Add vinegar to skillet and bring to a boil, scraping up browned bits.

Remove from heat and mix in oil. Season mixture with salt & pepper.

Combine lettuces, onions, and mushroom mixture in bowl. Toss.

Divide lettuce mixture among 6 plates. Thinly slice steaks across grain; arrange atop lettuce mixture.

Drizzle some of Aioli over salads. Pass remaining Aioli separately.

## Crème Brûlée

Servings: 4

Preparation Time: 1 1/2 hours + 6-8 hours refrigeration.

- 5 large egg yolks
- 1/2 cup sugar
- 2 cups whipping cream
- 1 Tbs. vanilla extract
- 2 Tbs. sugar

Preheat oven to 300 degrees.

Whisk yolks and 1/2 cup sugar in a large bowl.

Bring cream to simmer in a heavy small saucepan.

Whisk hot cream into yolk mixture. Whisk in vanilla.

Ladle custard into four ramekins.

Place ramekins into a baking pan. Add enough hot water into pan to come halfway up the sides of the ramekins.

Bake until the custards are just set in the center, about 55 minutes.

Remove custards from water and cool. Cover and refrigerate 6-8 hours or overnight.

Remove custards from fridge.

Preheat broiler. Sprinkle 1/2 Tbs. sugar over each custard.

Broil until sugar caramelizes, about 2 minutes.

Optional—A better method of caramelizing the sugar is to use a small torch. The challenge in using the broiler to caramelize is that you want to keep the custards as cool as possible. So get them as close to the burner as possible, and keep them in the hot oven a short a time a possible.

\* Cool 5 minutes and serve.

# The Household WORD

ISSUE 7, MAY '05

A newsletter about homes, you...and Bill.

*“May your house  
always be too  
small to hold all  
of your friends.”*



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