



Local Web Listings—Free



The purchasing habits of home buyers and sellers are evolving. 10 years ago most didn't touch the internet before buying, today over 80% do. Today's Real Estate professionals not only has to have a website, they need a website that ranks well with the search engines. However there is another unpublicized technique that is FREE and can be easily setup by anyone - The local listing.

Google, Yahoo and Bing all offer a local listing for businesses including REALTORS. All you need to do is signup for it. Our white paper shows how you can triple your internet presence and get listed with a number of online directories at no cost, simply by knowing where to sign up for them. Call or email us and we will send this white-paper out to you.

Attic Mold

Mold - that four letter word that REALTORS on both sides of the transaction dread. Personally I hate it also, because of the lack of standards and the number of entrepreneurs who want to profit on the publics fears.

In our area I see more infestations of mold in attics than any other area of the home. There are several reasons for this:

- We create lots of warm moist air living in our homes - such as bathing, washing and cooking.
- The average relative humidity in the Pacific Northwest is greater than 60%.
- This warm moist air rises into the attic area where it condenses on the underside of the attic creating the conducive mold growing

environment.

- Many homes have insufficient ventilation in the attic, particularly if its older construction and insulation has been added.
- On any day there are 20-40 different types of common mold spores floating in the air, once these encounter a conducive environment, they will grow.

So we now really have two issues:

The conditions in the home that caused the growth and the visible mold that is on the roof sheathing.

A qualified contractor (possibly a roofer or insulation contractor) needs to evaluate the area and determine the best way to resolve the cause of the conducive condition.

Removing the mold is a bigger challenge. Wood looks like a sponge when viewed close up. The mold is growing in the fibers of the wood and simply scrubbing it will not remove it. In some areas there are companies that will blast the wood with baking soda or dry ice chips. The wood ends up looking brand new and evidence of any mold issues are gone. Unfortunately the one company we were aware of is no longer in business. Currently the best bet is to find a restoration company who will clean and seal the wood.



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The Eagles are Back!



In honor of our servicemen and women, firefighters and police officers we will give a \$25 discount to all those that serve. To get the discount simply have them mention it when booking an inspection.

Buni's corner



If you are like most people in the Pacific Northwest—we love our fish! And what better way to eat fish than to wrap it up in a warm corn tortilla with crispy vegetables and some creamy spiced sauce!

Baja Style Fish Tacos

Prep time: 30 minutes
Cook time: 8 minutes
Servings: 4

Ingredients:

- 2 sprays cooking spray
- 1/2 cup yellow masa corn flour
- 1 tsp table salt
- 1/4 tsp black pepper
- 1/8 tsp cayenne pepper
- 1/4 tsp garlic powder
- 1/2 tsp paprika
- 1 pound snapper fillets, red-variety, or cod, cut into 2-inch pieces
- 8 medium corn tortillas
- 1 head romaine lettuce, outer leaves removed and remaining leaves sliced into 1/4-inch strips
- 5 medium radishes, red-variety, thinly sliced



- 2 medium scallions, thinly sliced
- 10 medium cherry tomatoes, quartered
- 1/4 cup shredded red cabbage
- 3/4 cup low-fat plain yogurt or low fat sour cream
- 2 Tbsp fresh lime juice
- 1 tsp canned chipotle peppers, in adobo sauce, finely chopped
- 2 Tbsp cilantro, fresh sprigs, for garnish

Directions:

- Preheat broiler to high. Line a baking sheet with aluminum foil and coat with cooking spray (helps to make fish crispy.)
- Place corn flour, salt, pepper, cayenne pepper, garlic, and paprika in a large mixing bowl, mix to combine. Add fish to the corn flour mixture and toss to coat.
- Place seasoned fish on prepared baking sheet and lightly coat tops of fish with cooking spray. Broil until crispy, about 3 to 4 minutes per side.
- Meanwhile wrap tortillas in aluminum foil and place in the oven to warm; place on rack furthest from heat source.
- To make salad, combine lettuce, radishes, scallions, tomatoes and cabbage in medium bowl; set aside.
- To make sauce, combine yogurt and/or sour cream, lime juice and chipotle peppers in a blender; blend until smooth.
- To assemble, place tortilla on a plate. Top with 2 or 3 pieces of fish, 1/2 cup of salad and 2 tbsp of sauce, roll up and repeat with remaining ingredients. Yields 2 tortillas per serving.

Options:

Use salmon and grill it (coating with mayonnaise) instead of broiling.

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