



Maintenance Tips for a Clean & Sparkling Pool

by homewarranty.com

Summer is finally here. Is your pool ready for your family gatherings and endless games of Marco Polo? Follow our maintenance tips for a sparkling pool so you can enjoy yours all summer long.

Keep it full

Draining your pool under the wrong conditions can cause structural and liner damage. It's best to keep it full unless you have serious repairs that need to be made or you need to dilute the Total Dissolved Solids (TDS).

Clean it up

Whether you're using a pool sweep or you are the pool sweep, maintaining your pool will keep it in tiptop condition.

Automatic skimmer - These robotic cleaners work around the clock to scoop up leaves, bugs, and dirt so debris doesn't sit on the bottom of your pool. And the best part is: you don't have to lift a finger! Just let it run and empty the tray every few days.

Skim the surface - Use a leaf skimmer every day or two to catch debris that lay on the surface of the water.

Clean the filter - The 3 main types of filters are Cartridge, Sand, and Diatomaceous Earth. Each requires different cleaning methods. There's a lot

to learn about pool filters, so dive right in at warranty.life/2Lk9xbl. You'll find great step-by-step instructions for all types of filter cleaning.

Check the pH & chlorine levels

Check the chemistry of your pool on a weekly basis to ensure the pH and chlorine are at the recommended levels for killing bacteria, preventing corrosion, and keeping the water sanitary.

pH level - The pH measures the acidity of the pool water. The pH scale goes from 0-14: pH of 7 – neutral, pH above 7 – basic, pH below 7 – acidic.

We recommend keeping your pH range at 7.4. This is good for chlorine disinfection and prevents cloudiness, pool liner damage, and skin and eye irritation.

Chlorine - It's one of the most important chemicals to monitor and can be quite the balancing act. Keeping your pool clean and pathogen free requires more than dumping a ton of chemicals into it. We recommend keeping your chlorine level between 1.0-3.0 ppm (parts per million). It's key to maintaining a healthy pool and preventing irritated skin and eyes.

The ultimate key to keeping a clean and healthy pool is consistency. Establish a weekly routine for cleaning and testing your pool and stick with it!



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August Calendar

8/1 - 8/7 - Simplify Your Life Week

8/13 - 8/19 - Safe + Sound Week

8/26 - National Dog Day

Home Warranty Tip:



Keep bugs at bay

Eliminate standing water sources and use Citronella to protect yourself and your home from mosquitoes. Frequently vacuum, clean your home, and bathe your pets to prevent flea outbreaks. Keep all food containers sealed and clean up any food spills to keep ants and rodents at bay.

Keep Your Lawn Healthy in a Drought

Keeping your lawn healthy can be difficult in these hot summer months. We've gathered a few tips for keeping it green all summer long.

Water in the morning - The air is cooler and the sunlight is not as strong. Water evaporates too quickly in the afternoon and can cause fungus to grow at night.

Mow less - Especially if you're in a drought area. It's best to keep your grass blades higher instead of cutting them too short. This encourages deeper rooting and shades the soil, which helps it retain moisture.

Aerate the soil - Aerating your lawn is great for loosening soil that's compact and in desperate need of airflow. An aerator is a garden tool that creates small holes in your soil (usually about a couple of inches deep) and helps your lawn absorb water and nutrients.

Don't bag grass clippings - Instead of bagging your grass clippings this summer, use a mulching mower to return them to your lawn! When your lawn is well-mulched, water evaporates slower and provides important nutrients to the soil. Make sure your clippings are on the smaller side so they don't smother your grass.



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Honey Mustard Chicken Salad with Bacon & Avocado

Ingredients for Dressing/Marinade:

1/3 cup honey
3 tablespoons whole grain mustard
2 tablespoons smooth and mild Dijon
2 tablespoons olive oil
1-2 tablespoons Apple cider vinegar
1 teaspoon minced garlic
Salt to season
4 skinless, boneless chicken thighs or breasts

Instructions:

Whisk marinade/dressing ingredients together. Pour half the marinade into shallow dish to marinade the chicken fillets for two hours. Refrigerate reserved untouched marinade to use as dressing.

Heat nonstick pan over medium heat with a teaspoon of oil and sear/grill chicken fillets on each side until golden/cooked through, then set aside.

Wipe pan with paper towel; drizzle with teaspoon of oil and fry bacon until crispy. Slice chicken and prepare salad with leaves, tomatoes, avocado slices, corn, onion strips and chicken.

Whisk 2 tablespoons of water into untouched marinade and drizzle over salad. Sprinkle bacon over the top.



Ingredients for Salad:

1/4 cup diced bacon, trimmed of fat
4 cups Romaine lettuce leaves, washed
1 cup sliced grape or cherry tomatoes
1 large avocado, pitted and sliced
1/4 cup corn kernels
1/4 of a red onion, sliced

Photo & recipe courtesy of cafedelites.com
<https://warranty.life/2L4fBiv>