



Vision Views

March, 2020



Happy March! Here in Western Colorado we are starting to see nice, sunny days interspersed with the cold snowy days. March 19 is the first day of spring and we are ready!! This is also the month we get to party for St. Patty's Day and we are wishing you the very best luck ever! Everyone springs forward this month and the days stay light later. Have a great month and call me with any real estate questions!



Montrose County Real Estate Stats

Are you thinking about selling your property? Contact me for a free consultation or market analysis!

[Click here](#) to check out the Montrose County Residential Statistics for February, 2020. I work with buyers too – so call me if you want to start looking!

[Visit my Facebook Page](#) for regular updates

IRISH BLESSING

May your troubles be less and your blessings be more - and nothing but happiness come through your door



March Forecast

courtesy The Farmer's Almanac

- Mar 1-10 Snowy periods, cold
 - Mar 11-14 Rain/snow north, sunny/mild south
 - Mar 15-16 Sunny north, showers south
 - Mar 17-25 Snow showers, cold
 - Mar 26-28 Snow north, sunny south; cold
 - Mar 29-31 Snowy periods
- Average temp 39F (4 below avg.)



Irish Beef Stew

Thanks to Mary in Montrose!!

- 3 Tbsp Olive Oil
- 2 lb beef stew meat cubed
- Salt & pepper
- 1 onion chopped
- 2 medium carrots sliced
- 2 celery stalks chopped
- 3 minced garlic cloves (I use more)
- 3 medium potatoes cut into chunks
- 4 cups beef broth
- One 16 oz bottle of Guinness
- 2 tsp fresh thyme



- Directions:
- In a large Dutch oven over medium heat, heat 2 tablespoons oil. Season beef with salt and pepper, then add to pot and cook on all sides until seared, 10 minutes, working in batches if necessary. Transfer beef to a plate.
 - In same pot, add remaining tablespoon oil and cook onion, carrots, and celery until soft, 5 minutes. Season with salt and pepper. Add garlic and cook until fragrant, 1 minute.
 - Add beef back to Dutch oven, then add potatoes, broth, beer, and thyme. Bring to a boil, then reduce heat to a simmer. Season with salt and pepper. Cover and let simmer until beef and potatoes are tender, 30 minutes. Garnish with parsley if you like.

THE CORONAVIRUS – PROTECTIVE TIPS

You can't turn on the TV, radio or look online without seeing something about the Coronavirus. Whether you are worried about it or not, here are some [helpful hints](#) on trying to keep from getting this. (These work for the flu too!)



Read my weekly blog!!

POSSIBLE OWC!

Yep - there is possible Owner Financing available with this lot. Great spot on Log Hill (not at the golf course). Paid Water Tap. Utilities to lot line. Great price and ready for your dream home! [Click here](#) or call me for all the info!!



Happy St. Patty's Day!!