

SEATTLE EASTSIDE BUILDING INSPECTIONS

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OPEN THE DOOR TO A BETTER INSPECTION COMPANY

SPRING CLEANING - OUTDOORS

Help the exterior of your house shine a little brighter this spring...

- Wash windows and rinse removable window screens
- Scrub porch ceilings, floors & walls
- Scrub outdoor furniture, umbrellas and awnings
- Clean gutters
- Clean garage—dispose of unwanted items and organize the rest
- Sweep and wash garage floor
- Check outdoor lighting and sprinkler system for needed repairs
- Trim and remove dead tree limbs
- Weed flowerbeds
- Have lawnmower turned-up and serviced



UPCOMING LOCAL EVENTS

- May 14-17** **Leavenworth Spring Bird Festival**
Leavenworth
www.leavenworthspringbirdfest.com
- May 16-17** **Seattle Cheese Festival 2009**
Pike Place Market
www.pikeplacemarket.com
- May 16-17** **Spring Barrel Tasting**
Peshastin
www.wedgemountainwinery.com
- May 17** **Norwegian Celebration**
Seattle (Ballard)
www.syttendemaiseattle.com
- May 22-25** **Northwest Folklife Festival**
Seattle Center
www.nwfolklife.org
- May 30** **Petpalooza**
Auburn
www.auburnwa.gov

RECIPE OF THE MONTH

**STEWED RHUBARB & RASPBERRIES WITH A
MERINGUE LATTICE CRUST**
(4 servings)



- 1 1/4 lbs fresh rhubarb (about 6 stalks) or 4 cups frozen, cut into 1" pieces
- 1 pint fresh raspberries
- 3/4 cup sugar
- 1 tablespoon all-purpose flour
- 2 cups [Swiss Meringue](#)

Combine the rhubarb, raspberries, sugar and flour in a saucepan and cook over medium heat until the juices thicken, about 5 to 7 minutes. Reduce the heat and simmer for 20 to 30 minutes, until the rhubarb is soft. Transfer to a 4-cup shallow ovenproof baking dish and set aside.

Preheat the oven to 475 degrees. Make the meringue.

Fill a clean pastry bag fitted with the giant open star tip with the meringue. Pipe out the meringue onto the raspberry mixture into a simple latticework topping. Bake until very lightly browned, about 5 to 7 minutes. Serve immediately.

Courtesy of [MarthaStewart.com](http://www.MarthaStewart.com)
<http://www.wholeliving.com/recipe/stewed-rhubarb-and-raspberries-with-a-meringue-lattice-crust?backto=true>