Volume 2 Issue 4

**January 1, 2017** 

# Busch Realty's Newsletter



Our top closing Agent for the 4th quarter. Congratulations

D'Ann Avery Bellechase



**Happy New Year** 



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## Country Club of Ocala: New owner, new approach

Full article on Ocala.com

The Country Club of Ocala is getting a \$2 million infusion for repairs and upgrades under its new Jacksonville-based ownership.

CCO Hospitality, LLC has bought the 22year old club, according to Marion County Clerk of the Circuit Court records. Hampton Golf Clubs, also based in Jacksonville, will operate the club.

Travis Norman is vice president of Hampton Golf Clubs and oversees the company's golf course management and renovation projects. The company manages 26 courses in eight states, including Southern Hills Plantation in Brooksville.

Norman said the plan is to have the Country Club of Ocala offer more services to a wider demographic.

Pruning was being done Wednesday during phase one of three phases. The completion date of the project will be October of 2017 according to Norman.



"Bunkers will be removed or reshaped if they don't make much sense or don't factor into play" Norman said.

## On reality TV, Marion County has game

Full article on Ocala.com

From blades and 'Broken Skulls' to 'Fortune' and feuds, your neighbors have been TV stars. When reality television exploded in the late 1990's and early 2000s, many dismissed the genre as a passing fancy. But now, nearing its second decade of high ratings, the modern reality show has seemingly touched every corner of the world. Marion County was not immune either. Whether it is show-casing special skills or other unique qualities, several current and former residents have made their debuts on reality shows through the years.

Keith Hill of Ocklawaha appeared on History Channel's "Forged in Fire" in October. His experience was the most successful, as he walked away with \$10,000. Hill and three other badesmiths competed to create a blade in three hours using metal from a backhoe bucket. Others struggled, but Hill forged on; he had worked extensively with the buckets and was familiar with the steel's thickness. . He eventually won the competition by forging a xiphos, an ancient Greek short sword, at his home forge in Ocklawaha. After the win, he couldn't decide if he should get a power hammer or a 24-ton press. He had settled on the press until he go a call from a woman in Anthony and found a way to get both.

**Busch Realty LLC** 

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#### **Marion County Profile**

County Seat: Ocala

Population Est. 2011-332,529

Welcome to Ocala and Marion County— where the charm and grace of the South blend with modern culture. Our rolling hills, expansive horse farms, sparkling springs and graceful oak trees beckon travelers to stop and experience the diversity of our many towns, large and small. Marion County is more than a place to live.. It's a place to be experienced.

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#### When to Change Things Around the House

Full article on HGTV.com

Everything has a an expiration date, but do you know how often you need to be replacing common household items?

Air filters – For HVAC units, change the filter every 3months. 2 months if you have pets. And every 30 days if you have allergies.

**Pillows** – Pillows should be replaced every 3 years or as often as every 6 months for allergy sufferers. Pillows should be washed every 3 months. Down feather pillows need to be dry cleaned.

Batteries in Safety Equipment- Set an alarm on your phone, put it on the family calendar or pick a holiday as the yearly reminder to change those critically important batteries.

**Sponges-** To reduce the germs, Wash the sponge, then microwave while wet for 2 minutes, or run it through the dishwasher. Sponges should be replaced every week.

Refrigerator Water Filter- Modern refrigerators often have indicator lights to remind you to replace the filter for the water dispenser, but if yours doesn't, you should be replacing it every 6 to 12 months.

#### **Commercial Corner**



## 304 SW 15th St. Ocala, FL 34471

2 Office Building at entrance to Munroe Hospital.

1310 SF Suite 304, 5 exam rooms, 930SF Suite 310, 3 exam rooms. Roll up your sleeves, interior update needed but eh location is exceptional. 1 Block off Pine Ave at entry of hospital. Split level with additional parking underneath and enclosed additional room. Must See Rare Opportunity for this price. \$198,000.

Call Lori Busch at 352-690-1909 for showing appointment.



**Favorite Seasonal Recipes** 

Parmesan Chicken Bake COURTESY OF ALLRECIPES.COM

The Market Ocala, Florida

Closed Listings	October 2016	November 2016	December 2016
Residential	280	233	261
Farm	1	11	11
Manufac. Home	10	11	13
Res. Acreage	14	14	16
Res. Waterfront	1	0	0
Golf Course Comm.	40	27	38
Patio home/Villa	15	20	17
Airstrip Comm.	0	2	0
Condominium	10	18	20

### **6 Things Buyers Want Most in a Home**

- 1. Exterior Lighting
- 2. Energy Efficient Windows
- 3. Eat-In Kitchen
- 4. Stainless Steel Appliances
- 5. Home Technology
- 6. Hardwood Floors

2 tbsp olive oil

2cloves garlic, crushed and finely chopped

1/4tsp crushed red pepper flakes, or to taste

6 skinless, boneless chicken breast halves

1/4 cup chopped fresh basil

1 8oz pkg shredded mozzarella cheese divided

1/2 cup grated parmesan cheese, divided

1 5oz pkg garlic croutons

2 cups prepared marinara sauce

Directions:

Coat the bottom of a 9x13 casserole dish with olive oil and sprinkle with garlic and hot red pepper flakes.

Arrange chicken breasts in bottom of the dish, and pour marinara sauce over chicken. Sprinkle basil over marinara sauce, and top with half the mozzarella cheese, followed by half the Parmesan cheese. Sprinkle on the croutons, then top with the remaining mozzarella cheese and remaining Parmesan cheese.

Bake in preheated oven until cheese and croutons are golden brown and the chicken is no longer pink inside, about 35 minutes to an hour, depending on the thickness of chicken breasts. An instant read thermometer inserted into the thickest part of a chicken breast should read at least 170 degrees.

Casserole

# House of the Month





Ecclestone built model home. 3/2 with air conditioned 3 car garage, on well landscaped lot. Over 60 upgrades and additions. Gated with Bellechase \$329,000

Call D'Ann Avery for showing 352-572-6473