



JUNE

NEWSLETTER



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Presence is when you're no longer waiting for the next moment, believing that the next moment will be more fulfilling than this one.

- Will Rogers



The Surprising History of Father's Day

Every June, families around the world celebrate the love and wisdom of their dads with Father's Day. While the holiday which will take place on June 20 this year is now considered a summer staple, its history is surprisingly controversial. Here is a brief timeline of how Father's Day made its way onto the calendar

- The idea of dedicating a holiday to each parent began with Mother's Day, which had its roots in peace-and-reconciliation campaigns after the Civil War. During the 1860s, an activist named Ann Reeves Jarvis spearheaded an effort to celebrate Mother's Work Days, which were intended to bring together Union and Confederate mothers. Years later, Jarvis's daughter, Anna, wanted to honor her mother by establishing Mother's Day as a national holiday. President Woodrow Wilson granted her wish in 1914.

- As the concept of Mother's Day was gaining support, a West Virginia church held a sermon on July 5, 1908 to honor 362 men who had recently lost their lives in explosions at a coal mine. Although this was a one-time commemoration, it was considered the nation's first event honoring fathers.

- The next year, a Washington woman named Sonora Smart Dodd, who was one of six children raised by a widower, petitioned to establish an equivalent of Mother's Day that would recognize fathers. Her efforts were successful, and on June 19, 1910, Washington State celebrated the country's first statewide Father's Day.

- Support for the holiday gradually spread, and by 1924, President Calvin Coolidge encouraged state governments to recognize Father's Day. Surprisingly, however, many men disdained the concept. They scoffed at the holiday's sentimentality, viewed it as an attempt to domesticate manliness, or believed it was a commercial gimmick designed to sell gifts which fathers themselves often ended up paying for.

- The pushback against Father's Day continued into the 1920s, when a movement began to eliminate both Mother's and Father's Day in favor of a consolidated Parent's Day. The movement even spawned rallies in New York City each year. However, pro-Parent's Day sentiments dwindled during the Great Depression, when struggling retailers stepped up their efforts to make Father's Day a second Christmas for men. Then, during World War II, advertisers framed Father's Day as a way to honor the troops. By the end of the war, the holiday had become a national institution.

- Finally, in 1972, President Richard Nixon signed a proclamation establishing Father's Day as a federal holiday. Today, it's estimated that Americans spend more than \$1 billion on gifts for the special day. While Father's Day is also observed on the third Sunday of June in countries including Canada and the UK, others—particularly Europe's Catholic-majority countries—celebrate dads on March 19 in conjunction with St. Joseph's Day.

Sources: [history.com](https://www.history.com)



**Whiskey-Glazed Steak
with Shoestring Potatoes**

Ingredients

- 4 russet potatoes, peeled and cut into shoestrings using a mandoline
- 2 tbsp. extra-virgin olive oil, divided
- 1/2 c. Grated Gruyère
- 2 tbsp. unsalted butter, divided
- 1 1/2 lb. skirt steak, cut into 4" pieces
- kosher salt
- Freshly ground black pepper
- 1 tbsp. all-purpose flour
- 2 tbsp. whiskey
- 1 c. low-sodium beef broth
- 1 tbsp. heavy cream
- 1/4 c. chopped fresh parsley, plus more for garnish

Directions

- Preheat oven to 500° and line a rimmed sheet pan with parchment paper. Toss potatoes with 1 tablespoon olive oil and gruyère. Spread out in an even layer and bake until golden brown, 22 to 25 minutes. Rotate sheet pan if necessary.
- Preheat large cast-iron skillet over high heat. Add remaining tablespoon olive oil and 1 tablespoon butter. Dry steak with paper towels and season with salt and pepper. When butter starts to bubble add steak in a single layer; sear meat until browned, 4 minutes, then flip and cook 1 minute more. Transfer to a plate covered loosely with foil to rest.
- Return skillet to medium-high heat and add remaining tablespoon butter and flour; whisk for 3 minutes. Add whiskey, broth, salt, and pepper; simmer for 5 minutes. Finish with cream and parsley.
- Cut steak against the grain into thin slices, then add back to sauce in skillet. Garnish with parsley and add shoestring cheese potatoes to skillet. Serve immediately.

Source: [delish.com](https://www.delish.com)



4 Tips if You're Facing a Move with Limited Time

With demand for homes exceeding supply in many areas, it's common for homes to receive an offer within a short time after being placed on the market. For homeowners, a quick sale may mean a narrow window in which to pack their belongings and move. Moving is always stressful, but can feel overwhelming when you have limited time. If you find yourself needing to move in a hurry, the following tips may help

- Start with the logistics. Whether you're planning to hire a moving company or rent a

truck, you'll want to make the arrangements as soon as possible. Ask friends for referrals or consult online reviews, get 2-3 quotes, and make reservations with your company of choice. Having this part settled will give you peace of mind as you begin packing.

- Pack a bag of essentials. When facing a whirlwind move, it's important to keep track of valuable items or those you need on a daily basis. Put together a bag of these essentials which may include medications, important papers, electronics, a few changes of clothes, and toiletries and keep it somewhere safe so it doesn't get lost in the shuffle.

- Pare down your belongings but don't overthink it. Moving is a great opportunity to purge items you no longer need and the more you get rid of, the less you'll have to pack. With limited time, however, you may not be able to thoroughly take stock of your belongings. Aim to quickly identify items that you're certain you can live without. If you're on the fence about something, pack it up and reassess once you arrive in your new home.

- Focus on packing everything securely, rather than having a perfect system of organization. Ideally, you'd have time to sort your belongings by room or in accordance with whichever system would make it easiest to unpack after the move. But if the clock is ticking, save time by packing your belongings wherever they'll fit and wrapping them carefully to avoid breakage.

Sources: [moving.com](https://www.moving.com)

If you are currently working with another brokerage, please do not consider this a solicitation.