

The 5 D's of Change

Change happens throughout our lives, whether through our own choices or other factors such as unforeseen expenses, job changes, family circumstances, or health needs.

Down

1. **Certificate of scholastic achievement.**
2. **Life's final chapter.**
3. **Essential baby item.**

Across

2. **Sparkly symbol promising marriage.**
4. **The dissolution of a marriage.**

Answers—Across: 2. Diamond 4. Divorce Down: 1. Diploma 2. Death 3. Diapers



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Simple as 1-2-3

Interested in learning more about the top reasons people move? Let me know and I'll forward you some of the information I've shared this year.

Top Tips for **Adapting** to Change

Change, even when it's welcome, can be challenging.
Be sure to give yourself grace and time to adapt.

Start with
acceptance.

Take
your time
adjusting to the
new circumstances.

Focus
on the endgame.

Learn positive
mindset
techniques.

Lean into
your family, friends
and community for support.

I'm grateful for the opportunity to serve your real estate needs. If you or someone you know is considering a move, feel free to contact me with any questions. I'm here to offer clear, concise information you can trust.

SOURCE: marketwatch.com/story/these-are-the-5-ds-driving-the-housing-market-one-is-diamonds-and-another-is-death-says-real-estate-ceo-1c9a7efa

FAMILY TURKEY STUFFING RECIPE

INGREDIENTS

- 1 box of cornbread
- 1 sleeve saltine crackers
- 3 eggs hard boiled and cut up
- 2-3 raw eggs
- Chicken livers
- Turkey neck
- Gizzards
- 1 onion minced
- Salt & pepper to taste

DIRECTIONS

1. Preheat oven to 350 degrees
2. Bake one box cornbread, and crumble in bowl with one sleeve of crackers
3. Boil chicken livers, turkey neck and gizzards, cut into small pieces (save the juices and use for broth)
4. Mince one onion
5. Add all the above ingredients with 2-3 raw eggs, broth and mix together with salt and pepper.
6. Stuff the turkey with the dressing or bake in a dish for 45 min.