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## ***Ventura County Dog Parks***

### **Westlake Village**

Oak Crest Dr. and Agoura Rd.  
Daily 7am to Sunset

### **Thousand Oaks**

1350 Avenida de los Flores  
Daily 7am to 8:30pm

### **Camarillo**

Springville Dog Park  
801 Via Zamora  
Daily 7am to Dusk

### **Simi Valley**

Simi Dog Park  
2151 Lost Canyons Dr  
Enter through Big Sky Park  
Daily 7am to Dusk

### **Moorpark**

15400 Campus Park Dr  
Daily 7am to 5pm

### **Ventura**

Arroyo Verde Park  
Daily Dawn to Dusk

## **Lets BBQ!**



The weather is warming up and folks are spending more time outdoors. What better time to BBQ! The BBQ is a great American tradition, where food is cooked outside, shared, and eaten in the most casual of way, whether your gathering in a backyard, a park, the beach, a parking lot or even a rooftop. It's

a great way to cook all kinds of healthy food and not have to wash dirty pots and pans when you're done. So pick your favorite meat, vegetable or fruit and start grilling. Here are a few BBQ tips to help you feel like a BBQ pit master:

### **Identify hot spots on your gas or pellet grill.**

Preheat your gas grill to medium. Lay slices of cheap loaf-style bread shoulder to shoulder on the grate, flipping when they begin to toast. You'll likely see variations in the color from slice to slice; perhaps some slices will be quite dark, indicating hot spots on your grill. Take a photo to remind yourself of the pattern.



### **Keep the lid on or off.**

This actually depends on what you're making. Every time you open or close the lid, the temperature of the grill is bound to fluctuate. Thin, quick-cooking cuts of meat could be fine without using the lid at all. Thick cuts of meat can benefit from the lid holding in heat. No matter what you choose, just make sure to close the lid as quickly as possible after opening it.

### **Sauce at the end.**

Grilled food often benefits from a final sauce or glaze to add even more flavor to a dish. You might be inclined to add sauce as soon as you put the meat on the grill to add more flavor, but it's actually better to wait. The more sauce you add for a lengthy amount of time, the more likely the meat will start to char or burn on the outside. Brush or drizzle on about 1/3 or 1/2 of the sauce near the end of the cook time and save the rest for serving to get the most out of your ingredients.



## **Welcome to Ventura Management!**

**Jim & Luciana  
Coburn**

**Kevin and Karra  
Nilsson**

- **Need to buy or sell your home? Ask how we can save you thousands!**
- **Know someone who needs help with property management. We can help!**

*Chris Marsh has been in the real estate business and serving the Ventura County area for over 25 years. He is well versed in all types of real estate matters.*



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Lets BBQ (cont.)

### **Use your thumbs for the perfect burger**

Using your thumbs or the back of a spoon, make a shallow dimple in one side of your burger patties to prevent them from puffing during the cook.

### **Let it rest.**

You've done it! You've perfectly cooked that steak or pork tenderloin and you can't wait to impress your friends or family. Resist every urge you have to slice into the meat immediately. Resting allows the juices in the meat to evenly distribute and settle. If you cut into it immediately, you'll leave more flavor on the cutting board — even five to 10 minutes will make for a better meal.

### **For perfect kebabs.**

To keep ingredients from spinning and to cook each properly, thread meat and vegetables or fruit separately on flat metal skewers or two parallel bamboo skewers. If using bamboo, leave as little of the skewers exposed as possible. Fold a 12- by 18-inch piece of foil in thirds, like a business letter, and slip it under the exposed handles to prevent them from burning. You can also soak the bamboo skewers in water prior to cooking to help alleviate burning.



### **Never desert your post.**

Thousands of structure and other fires caused by grills are reported each year to the National Fire Prevention Association. (Gas leaks account for the majority, but some 15 percent are attributed to unattended grills.) The "set it and forget it" mentality that has infiltrated grilling and barbecuing is a potentially dangerous one. Remember, it's live fire you're cooking with.

### **Happy BBQing!**

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*Happy Mother's Day  
May 9th*

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### **May Quote:**

*Everybody is a genius, but if you judge a fish by its ability to climb a tree it will live its whole life believing it is stupid.*

*... Albert Einstein*

Member of the National Association of Residential Property Managers

