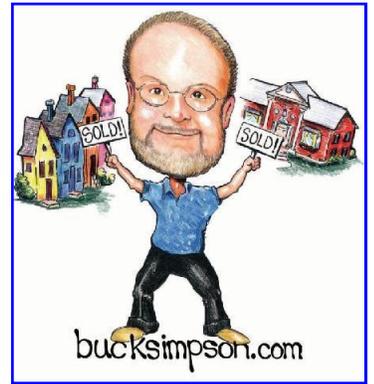




Buck Simpson ENTERPRISES



“Working Today... For Your Tomorrow”

Yes, it has been a while...

It has been a long time since I did a newsletter. That being said, there are a number of reasons for it. Mainly, the office color computer went bye bye and after I looked at the cost from a third party it really wasn't cost effective. As the last printed newsletter stated, I would be going green. Very few people asked about it or looked online for it. So, I kinda slacked off. After a few kicks in the rear (thanks to Chris and Jon) here we are again. However, if you are reading this you will know it is online now. Just a click away on the left side on the newsletter button.

Sorry about the delay and all. Will try my best to keep you in the loop.

The Market

Lending has gone to ridiculous levels. I even tried to get a refi last month and was turned down. 1 late payment on something did it. The lender decided my reason for the late was um.... Not believable. I guess my current lender that took over from the previous one and lost my payment didn't count. Rentals have been relatively strong so far and are looking pretty good. See related article somewhere else here. Home sales have screeched to a halt mostly due to year end qualms regarding the economy, the Congressional do nothings and of course, THE SNOW!!! Nothing says stay at home and watch TV like 10 inches of snow. Homes are selling now but not like it was. Sellers should be prepared to take the advice of their realtors and set a realistic price when going on the market. Do not overprice as the home will sit there. And as always, DECLUTTER!!! If it has dust on it, toss. If it hasn't been used in a half a year, toss. Not sure what it is? Yep, toss. Way too many people seem to think that buyers can "overlook" certain items. Paint, yes. Too much furniture? Yes. Too much on the counters? Nope! Looks like there is not enough counter space. Simple as that.

The opinions and or viewpoints described in or written about in this newsletter are the thoughts and opinions of me, Buck Simpson. I do not endorse anyone to follow any ideas or directions contained in this newsletter. At anytime, you may email, text or call me to have your name removed from my mailing list. I will do so immediately. Thank you. Edition 1 2015

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If you know of anyone looking to buy or sell real estate, please have them call or email me. Or, give me their name and number and I will contact them. I will take good care of them, just like I did for you. Thanks!!

Buck Simpson
(703) 314-7105

Visit www.bucksimpson.com for info on the market, articles and cool stuff!!!

Please disregard this flyer if your home is currently on the real estate market or you are working with a Realtor®. This is not intended to be a solicitation for your business.

K Squared Comics

By Kelly Kincaid



"The roof was just re-frosted last year.
And did I mention these custom
peppermint windows?"

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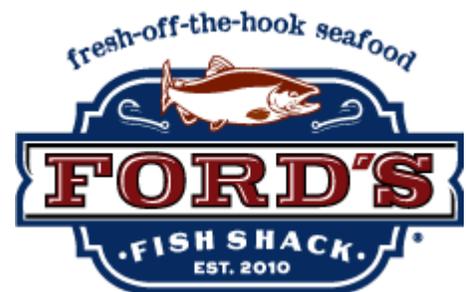
Great anti-bullying site.
www.standforthesilent.org Please go here and
visit. Tons of info, stuff to buy to help out and ways
to combat a serious problem.

Social Media

I am all over the social media deal. Or I try to be. Have had some help from a few folks. I am on Facebook under Buck Simpson Enterprises. Friend me and then you get neat stuff. Drag racing updates, recipes, notice that the NEW newsletter is online, etc. Also on Twitter @buckster1320. Again, follow me and get super stuff. With the online newsletter I will be tweeting and posting on Facebook when the new issues are here. Stay tuned!

Can't Get Enough 'SHACK!!!

We love the dickens out of Ford's Fish Shack. And so do many others we have asked and—or dined with. Ashburn was the first location, South Riding the next. We normally go to SR as it is closer. Stop in and see Ryan or Jeff at the bar. Love them guys!!! The Dark and Stormy is awesome as well as Ryan's black and tan. Tell him you want it the way Buck has it. Special mix for me! The oysters are great. Shrimp cocktail... you tell them how many big shrimp you want and that is how they serve it. Pretty good prices on the lobster dishes as well. Angry mussels. You will be angry if you don't get them. Just deliciousness I can't even describe. Fish and chips? Like I'm in Liverpool.... Great assortment of draft brews from around the area too. With better weather coming up there is an al-fresco seating area out front. Can't wait for spring and summer!



More Recipes !



This is awesome and super easy! You will need:

- 1/2 cup diced onion
- 1/2 cup diced pancetta (at the deli)
- Salt and pepper
- 2 cloves garlic minced
- 5 fresh basil leaves
- 1 20 oz can San Marzano tomatoes

YOU MUST USE THIS BRAND as they are the best.

In a large sauce pan over med-hi heat, brown the pancetta until fat is rendered and slightly crisp. Remove. Leave the fat and add the garlic & onions. When done (about 5 minutes) add the crushed tomatoes. I usually get the whole ones and crush with my hands. Cover and simmer for about 20 minutes. Remove lid and add pancetta. Simmer for about 10 more minutes. Then add a chiffonade of the fresh basil. Serve over pasta.

Pasta for that fabulous sauce!

Did you really think I wouldn't give you the pasta recipe too? HA! These are both from Geoffrey Zakarian. Actually it is called Gnocchi.

You will need:

- Kosher salt
- 2 cups Ricotta cheese
- 1/2 cup grated Parm
- 1 1/2 T EVOO
- 2 eggs
- 1 1/4 cup flour

Combine ricotta cheese, Parm, EVOO, eggs and 1 tsp salt in large mixing bowl. Add flour in 3 parts stirring to incorporate. When together, use about 1/4 of the ball. Roll into dowel shape about 5/8 of an inch thick. Cut into bite sized pieces. Dust with flour to prevent sticking and store on a parchment sheet or Silpat. Repeat until finished with all dough. If you want an added touch lightly roll over with a fork to make lines in each piece. Soaks up the sauce better too!

Bring large pot of salted water to a rolling boil. Add gnocchi about 15 at a time. When done they will float. Only takes a minute or two. DO NOT OVER COOK!

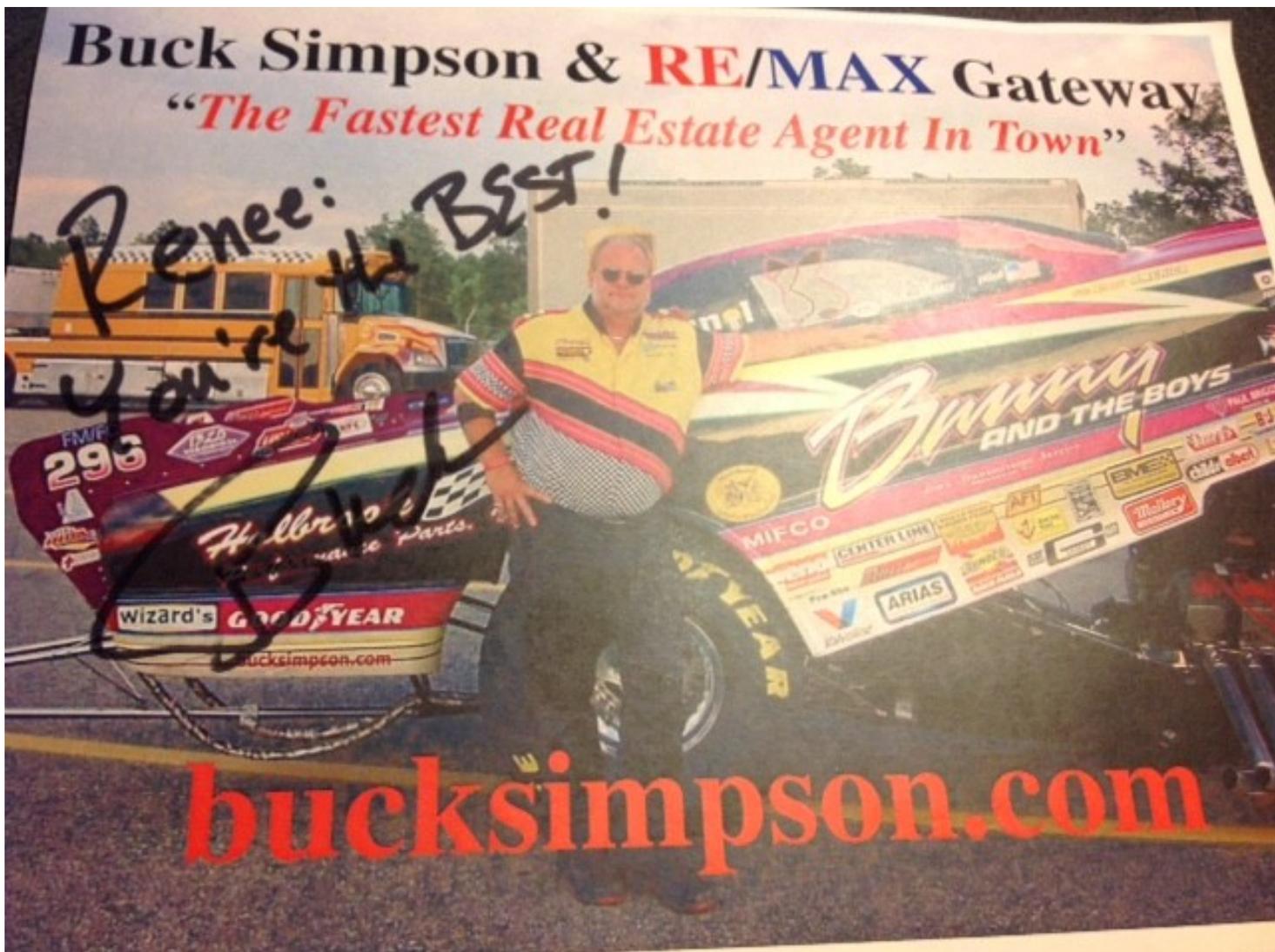


Property Management

As many of you know, I also do property management. I have 20+ properties from townhomes to condos that I manage. I have a property management deal that is like no other. If you have a property or know of someone that has a rental home, please let them know they can save a boatload of money with me. I can email the info upon request. If you know of someone looking for a rental home please let me know what they are looking for. I may have just the home for them.

Way Back When...

Back in the good old days of drag racin'... I was trying to get a niche market. Here is the glossy card I handed out. Just like the big guys at the track. Some lucky fan named Renee hung on to it. Or maybe her dad found it and forwarded it to me. It was a blast playing with the funny car. Even got to sit in it and start it up. That is a LOT of power. Just sitting there was a super rush. About 3500+ horsepower just waiting to jump. Had to "pop" the throttle a few times too. WOW! Something else. By the way.... MIR in Budds Creek June 18-20 Nitro running there. IHRA



VIP Status

Did you know that I have a VIP program? On the website (www.bucksimpson.com) there is a button for VIP's. When you refer someone to me and they sell or buy a home, you get VIP points. Well there Buckster? What does that get me? Gift cards to shopping, restaurants, etc. How about a weekend in Williamsburg? A week in the Outer Banks? March week and September weeks available. (I own these) Or... week in Las Vegas? I own two weeks there as well. Or, a week in St. Thomas. Yes, refer me to someone and you will be super delighted to know what you can get. See the website for more details.





For Sale



\$879,990 Fabulous home in Lenah Run.
See bucksimpson.com and click on the home photo on the right hand side.



\$375,000 Lowes Island Townhome.
Click the home photo on the right side to see more photos and more details

