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*"Certified Home Inspectors"*

## **Ground Floor Newsletter**

Greetings from Ground Floor Home Inspection. We love to pass on tips and tricks and we know you'll love these uses for WD-40! First, though, a little history. WD-40 was created in 1953 by three technicians at the San Diego Rocket Chemical Company. Its name comes from the project that was to find a "Water Displacement" compound. They were successful with the fortieth formulation, thus WD-40. Here are just a few of the thousands of uses. For a longer list, please check out our blog over at <http://tinyurl.com/j9g3xyr>

- Protects silver from tarnishing
- Cleans and lubricates guitar strings
- Gets oil spots off driveways
- Restores and cleans chalkboards
- Removes lipstick stains
- Loosens stubborn zippers
- Untangles jewelry chains
- Removes stains from stainless steel sinks
- Keeps shower doors free of water spots
- Removes all traces of duct tape
- Removes bug splat from your car
- Keeps bathroom mirrors from fogging
- Removes splattered grease from stovetops
- The scent keeps pigeons off the balcony
- Restores vehicle roof racks
- Use it to clean the BBQ grill
- Gives floors that "just waxed" look without making them slippery



**It's the season for Pumpkin Spice everything! - Enjoy!**

### **Pumpkin Spice Mousse (Serves about 6)**

- 1 15 oz can of pumpkin puree
- 3 cans full-fat coconut milk, chilled overnight
- 1/2 cup maple syrup
- 1 tablespoon vanilla
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg
- 1/2 teaspoon ginger
- 1/4 teaspoon allspice
- 1/2 teaspoon salt

- 1) Place a large mixing bowl in the fridge to chill.
- 2) Remove 1 can of coconut milk from the fridge. Turn the can upside down. Open the can. Pour off the coconut liquid then scoop out the coconut cream.

- 3) Place the coconut cream in a small saucepan over medium heat.
- 4) Place the coconut cream in a small saucepan over medium heat. Add in all of the ingredients except for the remaining 2 cans of coconut milk still in the fridge. Stir to combine and bring to a simmer. Reduce heat to low and allow to simmer for 5 minutes, stirring occasionally. Remove from heat and pour into a large bowl. Set aside to cool. Once the pumpkin puree mixture has cooled, prepare the coconut whipped cream. Follow step #2 for the remaining 2 cans of coconut milk, and place the coconut cream in the chilled bowl from step #1. Using a whisk or hand mixer, whip the coconut cream like you would whipping cream, until it's light and fluffy, and soft peaks form. Add about a quarter of the whipped coconut cream into the bowl of pumpkin puree mixture to lighten it. Stir to combine.

***Ground Floor Home Inspection is a multi-inspector professional inspection company serving the areas of Colorado Springs, Denver, Pueblo, Woodland Park and now all of Teller County***

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