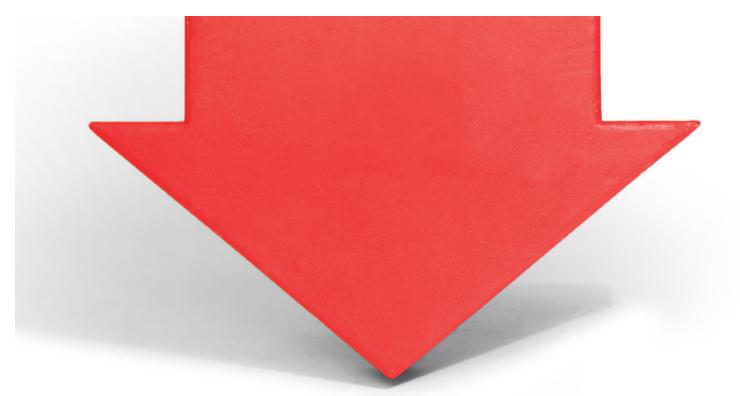
FITNESS*NUTRITION*DRINK*FOOD*TRAVEL*TY'S TIPS*MUSIC*MOVIES THIS ISSUE IS BROUGHT TO YOU BY: **JUNE 2015 Christopher Tenggren RE/MAX Great American** North BROKER/REALTOR 40W160 Campton Crossing/Unit E St. Charles, IL 60175 P: 630-513-0222 C: 630-408-2750 F: 630-313-4220 Christopher@HomesInTheFoxValley.com HomesinTheFoxValley.com HOW TO PLAN A LAST MINUTE ESCAPE HERBS THAT FIGHT THE BITE A SRIRACHA SUMMER guaranteed Rate _® **RUNSMART 2.0** The Home Purchase Experts® Vol 4 ISSUE: 1



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ALL ABOUT JUNE

EVENTS, HOLIDAYS AND THEN SOME

















Birthstone: Pearl Flower: Rose

National Running Day JUNE 3

Doughnut Day JUNE 5

D-Day Anniversary
JUNE 6

World Oceans Day
JUNE 8

Corn on the Cob Day

JUNE 11

National Bourbon Day JUNE 14

Ramadan Begins JUNE 18

Father's Day JUNE 21

National Selfie Day JUNE 21

Summer Solstice
JUNE 21

World Music Day

JUNE 21

TRAVEL / HOW TO PLAN A LAST-MINUTE ESCAPE





art of the romanticism of travel is wrapped in a fantasy of spontaneity — escaping our real lives on a whim...The reality is a little more crude. With overwhelming website aggregators, security lines, crazy flight costs and unexpected fees, we usually need to plan for months in advance just to make sure that our retreat isn't a vacation horror story.

To help you out, here's a quick field guide to recapturing some of that whimsy with digital tools that can help you book an entire trip in a matter of minutes, even mere hours before takeoff!

STEP 1

FIND YOUR FLIGHT

The key to getting a last-minute deal is flexibility. Ditch whatever scenic image you have in mind and instead let industry prices decide what kind of adventure you'll book. Adioso.com lets you browse fares by price, from your departure city to anywhere in the world. And Kayak's new Explore (kayak.com/explore), charts airfares on a user-friendly global map to show you how far your money can take you.

Try the app Get The Flight Out (iOS), which puts the cheapest day-of fares on an easy to peruse interface.

STEP 3

PLAN YOUR ITINERARY

To ensure that you fill your days well but don't waste precious hours on laborious research, try out Utrip, a website that can create itineraries in 37-plus cities throughout the U.S. and Europe. Based on a quick survey (Do you like mellow days or packed schedules? Do you prefer hiking or fine dining?) to determine preferences, budgets and dates, then Utrip calculates a day-by-day schedule with restaurants, sightseeing and more — along with interactive maps to guide you along.

Amsterdam





STEP 2

BOOK YOUR ROOM

Once you know where you are flying, you'll need a place to rest your head. HotelTonight (Android, iOS) is popular for its sleek design, curated picks and Rate Drop feature, which knocks down same-day prices after 3 p.m. For serious savings, try Hotels.com where last-minute deals go as low as 50% off. Finally, the iOS app Booking Now claims more than 580,000 properties, and to keep you from overload, it learns your preferences and suggest hotels accordingly.

STEP 4

MAKE RESERVATIONS

Forget about booking 30 days ahead: apps like Table8 (Android; iOS) and Resy can find you a same-day seat at of-the-moment restaurants in five U.S. cities for a fee of up to \$50 per booking. And if you're traveling outside the range of these digital helpers, try asking your concierge to book a reservation for you: Hotels often have hot tips on good food and access to the best tables.

When you've reached your destination, the AroundMe app is a great way to quickly find out information about the city you're in—find nearby museums, restaurants, coffee shops, gas stations, ATM machines and more!

NUTRITION / HERBS THAT FIGHT THE BITE



ummer is finally here and with it comes all of our favorite elements — lazy days in the sun, light meals on warm nights and outdoor activities. It also brings a few pesky ones, like mosquitoes. Annoying, itchinducing and (sometimes) carriers of dangerous disease, these little guys can wreck an otherwise idyllic summer moment. This year, consider toning down the harsh chemicals and plant some naturally bug-repelling and nutritious herbs instead! Here are six pungent ones to try.



WANT EVEN MORE BUG-REPELLING POWER IN YOUR GARDEN?

Marigold and catnip, though not as useful in the kitchen, have been shown in some studies to ward off insects even better than DEET!



LEMON BALM

A member of the mint family, this fragrant edible looks very similar to mint but with a strong lemony aroma. It also claims many useful benefits, including improved digestion, stress relief and bug repelling! It contains high levels of a compound called citronellal, which bugs cannot stand! Try chopping it up and adding to salad, or use to make homemade tea.



BASIL

Basil is a delicious, bright herb, used widely in traditional Italian and Asian cuisines. Fragrant and a perfect addition to summer meals, keep this guy around to enhance your menus and to keep the bugs at bay.



LEMONGRASS

Possibly the most potent bug repellent of the group, lemongrass is a beautiful landscaping element or potted addition to your patio garden and it can be a delicious addition to soups and salads. To really activate its bug-blocking powers, gently brush or rub the leaves to release its fragrant oils.



GARLIC

The clout of garlic needs no explanation. A ubiquitous foundation in meals of every variety and a staple element of detoxification and even a famous repellent of unwanted characters, this versatile onion relative will protect you from vampires, mosquitoes and toxins alike.



ROSEMARY

This woody, evergreen herb is aromatic and powerful. It is the perfect addition to rich and hearty dishes, especially roasts, stews and stuffings, as well as an easy way to keep your garden bug-free.



LAVENDER

Lavender can grow inside and out. It keeps the bugs at bay and brings a lovely scent, pretty violet flowers and wonderful calming properties. The distinguishing flavor in Herbes de Provence, lavender is a refreshing addition to both savory and sweet dishes.

DRINK / BOURBON LEMONADE

In celebration of NATIONAL BOURBON DAY on June 14, here's a summery lemonade with a cozy kick!

Serves 5-8 – About 5 servings with 12-ounce glasses or 8 servings if 8-ounce glasses are used.

WHAT YOU'LL NEED

- · Large pitcher
- · Handful of fresh mint
- · Ice
- · 4 cups prepared lemonade
- · 3 cups club soda
- 4-6 shots (2-ounce each) bourbon (depends on how strong you want cocktail)
- Mint sprigs and lemon wedges for garnish, if desired

DIRECTIONS

Add a handful of fresh mint to pitcher and muddle the mint really well. Fill pitcher half full of ice. Add lemonade, club soda and bourbon and stir well. Garnish with mint sprig and/or lemon wedges. Enjoy!





TY'S TIPS / ONE ROOM THREE WAYS

JUNE TIPS FROM

INTERIOR DESIGN STAR TY PENNINGTON

Courtesy of Ty Pennington Design Team



USE THESE STYLE SUGGESTIONS TO CHANGE UP THE LOOK OF YOUR PATIO.

If you start out with the right pieces (and by "right" we mean classic), a single set of furniture can change personalities with chameleon-like ease. Neutral upholstery and clean lines offer the perfect starting point for outfitting any back porch, patio or deck. Here, three favorite vacation spots — Nantucket, Mass.; Malibu, Calif.; and Provence, France — inspire our design of three takes on one patio.

NANTUCKET Style —

Nantucket, a tiny island just off the coast of Cape Cod, was once the world's leading whaling port (hello, Moby Dick!). Its nautical past shows up in the lighthouses that dot the island and the sailboats that fill the harbor. OK, so you may not be able to spend your summers on the island dubbed "The Gray Lady," but you can at least replicate the style in your own backyard. Nickname aside, the look is anything but dreary.

Against a crisp, button-down backdrop of navy-blue-and-white stripes, this furniture adopts a casually sophisticated air. We added a homemade seashell chime for a soothing sound, and tossed in a little paisley to shake up the otherwise preppy vibe. We also hung white drapes in all-weather fabric to create a room-like setting. The drapes help establish not only privacy, but the right mood, too. As they blow past potted sea grass in the summer breeze, you'll swear the Atlantic is just beyond the towering hedge.

MALIBU Style

Travel the Pacific Coast Highway and at some point you're bound to spot a license plate that reads "Malibu: A Way of Life." Originally a 13,000-acre private ranch, Malibu has morphed into one of the most famous California beach towns. Even if the Pacific Ocean isn't crashing at your back doorstep, you can still create the California-cool style for your patio.

Inspired by the brightly colored surfboards that rest upright in the sand, we topped this furniture with a rainbow of colors. Weather-resistant throw pillows take their design cues from patterned board shorts and bikinis. A striped outdoor rug, vibrant floor cushions and bamboo fence fit right in. Surround yourself with palms in wicker planters, hang colorful paper lanterns and you're all set for a just-back-from-the-beach BBQ with friends. Now that's a way of life.

PROVENÇAL Style

The southeastern region of France along the Mediterranean Sea has long been noted for its lush and rugged landscape, warm climate and spectacular light. No wonder painters like Van Gogh, Renoir and Matisse were drawn to Provence. Rolling French vineyards and the sparkling Mediterranean may be a world away from your own backyard, but you can capture the look with just a few simple accents.

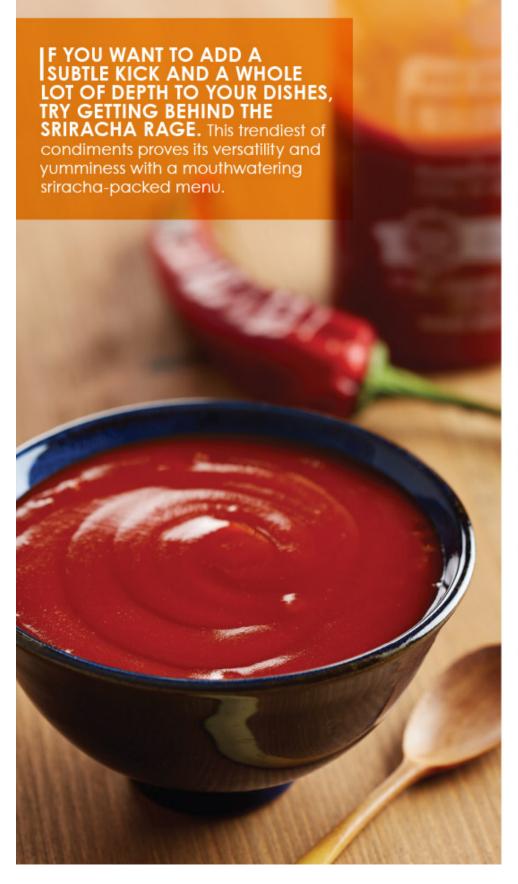
Abundant sunshine, the deep blue sea and verdant countryside inspire the area's color palette of yellow, blue and green; warm red accents reflect the Provençal wine region.

We paired the furniture with this palette by making homemade tufted pillows using weather-friendly fabric and gave a blue-and-yellow outdoor tablecloth new life by turning it into a pillow cover. Melamine dinnerware, inspired by the region's faience pottery, is put to perfect use for a wine and cheese tasting. Soft lighting — by way of wrought-iron sconces — helps create a cozy ambience. Add a red-rimmed outdoor rug, reminiscent of the area's red sand (carried in by the legendary Mistral winds) and topiary-filled urns for a look that channels Matisse.











KICKED UP KALE SALAD

WHAT YOU'LL NEED

KALE SALAD:

6 ounces baby kale, cut into julienne strips

1/2 teaspoon kosher salt

1/2 teaspoon cracked pepper

1/2 cup miso dressing

1/2 cup dried cranberries

1/2 cup cherry tomatoes

½ cup edamame

14 cup shaved white onions

MISO DRESSING:

1 tablespoon white sesame seeds

2 teaspoons fennel seeds

34 cup plus 2 tablespoons canola oil

6 tablespoons rice wine vinegar

5 tablespoons honey

5 tablespoons white miso paste

2 tablespoons fresh lemon juice

2 tablespoons light molasses

l tablespoon sriracha chili sauce

1 tablespoon minced garlic

1 tablespoon minced white onions

½ teaspoon kosher salt

1/2 teaspoon freshly ground black pepper

DIRECTIONS

- 1. Preheat the oven to 350 F.
- 2. Spread the sesame seeds on a baking sheet and toast for 2 minutes in the oven. Add the fennel seeds and toast for an additional 2 minutes. Put the seeds in a blender or food processor and blend on high until pulverized. Set aside.
- 3. Combine the oil, vinegar, honey, miso, lemon juice, molasses, sriracha, garlic, onions, salt and pepper. Puree the mixture using an immersion blender. Mix in the ground seeds. Measure out ½ cup of the dressing for the salad, and refrigerate the rest for later use.
- 4. Chop the kale finely and add to a large bowl. Season with salt and pepper. Toss with the miso dressing, making sure the kale has been thoroughly coated. Garnish with cherry tomatoes, edamame and shaved white onions.



SWEET & SPICY STEAMED PORK BELLY BUNS

WHAT YOU'LL NEED

PORK BELLY:

l pound pork belly, skin on

14 cup canola oil

14 cup tamarind paste

14 cup honey

3 Granny Smith apples, halved

34 cup apple juice

HOISIN BALSAMIC SAUCE:

14 cup molasses

2 tablespoons sweet Asian black bean paste

2 tablespoons tamari

4 teaspoons toasted sesame oil

4 teaspoons aged balsamic vinegar

1/2 teaspoon sriracha chili sauce

1/4 teaspoon freshly cracked pepper

DOUGH:

34 cup water

1 1/2 teaspoons dry yeast

14 cup canola oil, for greasing

2 tablespoons raw sugar

2 teaspoons baking powder

1/2 teaspoon salt

1 ¾ cups all-purpose flour, plus more for dusting the surface

GARNISH:

1 red chile pepper, finely sliced 1 green onion, finely chopped

DIRECTIONS

- 1. Preheat the oven to 325 F.
- 2. Score the pork skin lengthwise, every half inch. Brush with the canola oil, tamarind and honey. Place the apples cut-side down in a roasting pan and place the pork on top. Add the apple juice to the bottom of the pan and braise until the meat is fork-tender, about 3 hours.
- Combine the molasses, black bean paste, tamari, sesame oil, balsamic, chili paste and pepper and mix well. Set aside.
- 4. Into a large bowl, add the water and yeast and set aside for 1 minute. Whisk in 2 tablespoons of the canola oil. To a food processor add the sugar, baking powder and salt with the flour and pulse 2 to 3 times to combine. Pour the yeast mixture into the processor in a steady stream and continue mixing for about 20 seconds. Coat a ceramic bowl with 1 tablespoon of the canola oil. Place the dough in the bowl and cover with plastic wrap and a tea towel. Let rise until nearly doubled, about 1 hour.







- 5. Lightly dust a work surface with flour and roll the dough into a log. Cut the dough into 16 even parts. Roll each part into a ball, and then use your fingertips to flatten each ball into a 3-inch disc. Brush some canola oil on one half of each disc and fold over into a semicircle. Place the buns on parchment paper and place in a bamboo steamer over boiling water. Steam until the buns are puffed, 6 to 8 minutes.
- 6. Remove the skin from the pork and roughly chop. Slice the pork belly against the grain. Brush the steamed buns with the apple juice-braising liquid. Add some pork belly, and dress with red chile pepper, green onions and hoisin balsamic sauce.



SRIRACHA CARAMEL CORN

WHAT YOU'LL NEED

½ cup raw cashews, soaked in water overnight

14 cup water

1 tablespoon whisky

1 tablespoon sriracha chili sauce

½ teaspoon salt

¼ teaspoon baking soda

⅓ cup butter

3/3 cup brown sugar

16 cups fresh-popped unsalted, plain popcorn

√s cup peanuts

DIRECTIONS

- 1. Preheat your oven to 225 F.
- Drain cashews, rinse, then blend with the ¼ cup water until smooth. Set aside.
- Whisk the whisky, sriracha, salt and baking soda together. Set aside.
- Melt the butter in a medium-sized saucepan over medium heat. Add in the brown sugar and whisk continuously for about 3 minutes, taking care not to let it burn.
- Remove from the heat. Add the whisky, sriracha, salt and baking soda mixture to it.
- Once settled, add the cashew cream to the saucepan and stir until combined.
- 7. Place the popcorn into a large prep bowl. Drizzle about half of the caramel over the top, then gently stir with a wooden spoon to coat. Throw the peanuts in, then drizzle the remaining caramel over top and gently stir again.
- Transfer to a baking sheet in a single layer. Bake for 1 hour.
- Remove from the oven and let it rest on the baking sheet for a few minutes, then separate, by gently scraping the bottom of the sheet with a metal spatula. Allow it to cool before serving.





GET A GUIDE.

No coach? No sweat! Train like a pro with the new Skyfit app (\$10 per month, Android and iOS), which provides a trainer to lead you through a 34- to 44-minute run. Or, check out the Story Running sessions on the Runtastic app (\$3 and up, Android and iOS), in which a narrator tells a gripping tale (like you're running to escape from Alcatraz) to encourage you to speed up when cued.

PACE YOURSELF.

Tired of the same running soundtrack? Sick of sifting through your entire song list to find run-worthy tunes? Tempo Run (free, iOS) organizes your music library from slow (1) to fast (10), so you can quickly find a fit. RockMyRun (app is free, service is \$3 to \$5 per month, Android and iOS) tracks your cadence and automatically adjusts the mix you're hearing to match it.

MAKE IT INTERESTING.

The app Zombies, Run! provides a whole new running experience, allowing you to run from zombies as fast as you can. It turns your ordinary morning jog into a story about survival. You're not just tracking your run with stats and numbers — you're building a base full of supplies, and using zombie chases as interval training. It's clearly not the app for the stat-obsessed, but it's a fantastic experience for anyone who hates the monotony of jogging.

STAY ON TRACK.

RunKeeper includes ways to track runs, jogs and even cycling. What's best about the app is that it's free. When you have a time you're particularly proud of you can share that through Facebook. RunKeeper also has a great set of stats for seeing when you're improving, checking your pace and getting a better understanding of how you're doing. If tracking all that data on your phone doesn't sound appealing, RunKeeper also stores your stats on their website so you can check it out from anywhere.

ZONE IN.

Keep tabs on your heart rate, no chest strap required. The Jabra Sport Pulse wireless headphones (\$200, jabra.com) track your ticker through your ear and display the digits on your cell or announces them in intervals. Or, try one of the newer sport wristbands, such as Up by Jawbone or the new Microsoft Band (\$199, microsoftstore. com). They use a light sensor to monitor your heart rate.

GET COMPREHENSIVE.

MapMyRun is all about tracking your route. On top of that, MapMyRun tracks your distance, calories, elevation, and your nutrition for the day. The nutritional info is what makes MapMyRun stand out the most. If you have a poor day where you're lagging behind your regular times you can check in to see what you ate on other days and try to improve your overall health. It also gives you an estimate on how much you should eat and how many glasses of water you need.



SHOW YOUR STUFF.

Looking to add more fun to your run? Here are some of the world's most popular theme runs that are sure to challenge even the most adventurous runners!

COLOR ME RAD (WORLDWIDE)

Color Me Rad runners hit 5K routes and while running they're doused with a barrage of color bombs for the duration. Past races have been held in Asia, the United States and Europe. Races are held throughout the year. For more information and to find a race near you, visit Colormerad.com.

ELECTRIC RUN (WORLDWIDE)

Electric Runs are bright, multi-colored running events open to participants of all ages. The races feature a 5K course dotted with glowing trees, tunnels of light and UV lakes. The rave-like after-party is the highlight of the events, which take place worldwide. For more info and locations, check out Electricrun.com.

SUPERHERO SCRAMBLE (UNITED STATES)

Wannabe comic book stars can slip into some tights for the Superhero Scramble, which take place throughout the United States. Participants tackle 6.5K, 13K or 21K, filled with obstacles (slime, nets, water). Proceeds go to the Multiple Sclerosis Foundation. For more info head to Superheroscramble.com.

MUD RUN (WORLDWIDE)

In a pure mud-run, you won't find any walls or ropes to climb, only deep, gooey mud that you'll need to make your way through from the starting line to the finish line.

These runs feature equal parts running and mud slogging, and are famous for saving the dirtiest element for the finish, where you typically have to belly-crawl through a thick mudpit. If you're all about getting down and dirty, this one is for you! Visit Mudrunguide.com for all the messy details.

ZOMBIE EVACUATION RACE (UK)

Now that the Zombies, Run! app has whipped you into shape and ready to defeat cranium-craving creatures, try out the Zombie Evacuation Races, which take place throughout the UK. Racers – or evacuees, as they're referred to – are chased by actors dressed as zombies as they navigate the courses, which vary in length. For more information, visit Zombieevacuation.com.



MUSIC / THE ULTIMATE SUMMER SOUNDTRACK





- 1 'King of the Beach' Wavves
- 2 'California Girls' The Beach Boys
- 3 'Summertime' Will Smith & DJ Jazzy Jeff
- 4 'Island in the Sun' Weezer
- 5 'Summertime Clothes' Animal Collective

- 6 'REALiTi' Grimes
- 7 'Stir It Up' Bob Marley
- 8 'Let It Happen' Tame Impala
- 9 'Summertime Blues' Eddie Cochran
- 10 'In the Summertime' Mungo Jerry

MOVIES / NEW FLICKS IN JUNE

Release dates subject to change.

ENTOURAGE

Genre(s): Drama, Comedy Release Date: June 5

Starring: Adrian Grenier, Kevin Dillon, Jerry Ferrara, Kevin Connolly, Jeremy Piven

As the highly anticipated film version of the award-winning hit HBO series, "Entourage" brings the whole gang – Vince, Eric, Turtle and Johnny – to the big screen. And of course their wildly eccentric super-agent-turned-studio-head Ari Gold is not far behind. Their adventure navigating the glory and turbulence of Hollywood stardom picks up where the series left off, with slightly different ambitions but all of the loyalty and humor that binds this crew.

SPY

Genre(s): Action, Comedy Release Date: June 5

Starring: Melissa McCarthy, Jason Statham, Rose Byrne, Jude Law

A simple cubicle-dwelling CIA analyst, Susan Cooper is the most unassuming of spy heroes, but when two top agents are compromised, she volunteers to go deep undercover to infiltrate a group of deadly arms dealers and save the world from a warfare disaster of epic status.

LOVE & MERCY

Genre(s): Biography, Drama Release Date: June 5

Starring: Paul Dano, Elizabeth Banks, Jake Abel, John Cusack

"Love & Mercy" paints an artistic and unique portrait of the mercurial singer, songwriter and head of The Beach Boys, Brian Wilson. This film interweaves moments of his most profound creative genius, complex struggle and the deep love that runs through it all.

DOPE

Genre(s): Drama, Comedy Release Date: June 19

Starring: Shameik Moore, Tony Revolori, Blake Anderson, Zoe Kravitz

Malcolm is carefully surviving life as a quiet and unsure high-school kid, balancing the overwhelming pressure of college applications, academic interviews, entrance exams and his rough and tumble neighborhood in Los Angeles. A chance encounter on a random night leads Malcolm to an underground party, which sparks an adventure that promises to show him the path from nerd to dope, and ultimately to finding to finding his true self.

INSIDE OUT

Genre(s): Family, Animated Comedy Release Date: June 19

Starring: Amy Poehler, Mindy Kaling, Bill Hader, Phyllis Smith

When Riley's father starts a new job in San Francisco, she is uprooted from the comfort of her Midwest upbringing and understandably emotional about the change. In this film, Riley's emotions are the characters. Joy, Fear, Anger, Disgust and Sadness advise Riley's life and behavior from Headquarters, their control center in Riley's mind. In the wake of the move to San Francisco, turmoil erupts in Headquarters, as Riley and her emotions try to cope with navigating a new house, school and city.

INFINITELY POLAR BEAR

Genre(s): Drama, Comedy Release Date: June 19

Starring: Mark Ruffalo, Zoe Saldana, Imogene Wolodarsky, Ashley Aufderheide

Based on the autobiographical story by Maya Forbes, "Infinitely Polar Bear" is the heartwarming story of Cameron, who suffers from bipolar disorder. After a breakdown forces him to abandon his life and family for a halfway house, he attempts to slowly win back his own mind while rebuilding relationships with his two daughters and wife, Maggie. Things are accelerated when Maggie decides to go to business school in New York, and Cameron must move back home to be a full-time dad. Still navigating his own sanity, this new home life is full of quirky, funny and sometimes frightening episodes that tell a compelling story of mental health and family.

TED 2

Genre(s): Comedy Release Date: June 26

Starring: Mark Wahlberg, Seth MacFarlane, Amanda Seyfried, Giovanni Ribisi

"Ted 2" brings back the crude, lovable, fast-talking teddy bear that made the original "Ted" a celebrated comedic hit. This time, Ted gets hitched to Tami-Lynn and recruits his best friend John as a sperm donor in order to start a family. The plan seems to be working, but when the state summons Ted, demanding evidence to prove that he is human, the frisky bear and his pal must join forces to fight for his civil rights.







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