

City of Oaks Title, LLC

www.CityofOaksTitle.com

Feb 2014



Let's lock in some closings!

Freddie Mac (OTC:FMCC) says long-term mortgage rates have fallen for the second consecutive week.

Thirty-year fixed-rate mortgages averaged 4.39% during the week ending Jan. 23, down from 4.41% the previous week. --Jeff Clabaugh, Washington Business Journal (2014, January 24).

How Can We Help You?

(919) 399-3993 Office (919) 630-3341 Tessa Wright (704) 957-9957 Becki Armstrong

Fax Numbers:

(919)400-9393 Raleigh (336)447-3349 Triad (704)659-7598 Charlotte



City of Oaks Title, LLC

CityofOaksTitle@gmail.com 6325 Falls of Neuse Road 35 #239 Raleigh, NC 27615



It may not be a problem, but **these red flags** warrant careful review. Call for underwriting review if your commercial or LLC deal involves:

- State Filing Change A recent change in the state filings of the entity that adds or deletes parties with authority or a change in the LLC operating agreement that attempts to do the same.
- **Self-Dealing** Any transaction that involves conveying or mortgaging of Land by or to an officer of a corporation or a member of an LLC must be approved by state counsel.
- Foreign Executions When Directors or other entity officials are not located in the United States or the corporate documents reveal the owners are not located in the United States.
- ◆ Amendment to LLC Any recent amendment to the LLC agreement adding or deleting members or managing members.
- Name Variation Any variation in name, no matter how minor, in chain of title or the documentation submitted to support the chain of title.
- No Financing Any recent conveyance without corresponding financing.



The first official Groundhog Day was celebrated on February 2, 1886 in Punxsutawney, Pennsylvania. Did you know the top-hatted men who lead the Punxsutawney Phil ceremony are known as the "Inner Circle"?

Punxsutawney Phil, the most famous groundhog and weather predictor around, has his life "extended" each summer with the sip of a magical potion. According to the Punxsutawney Groundhog Club website, the average groundhog lifespan is only six to eight years. Phil, however, gets seven more years of life every summer at the "Groundhog Picnic" when he drinks a "magical punch.



3 pounds russet potatoes (about 6 large), cut lengthwise into 1/4-inch-wide strips

Nonstick cooking spray

4 teaspoons vegetable oil

Coarse salt and ground pepper

- **1.** In a large bowl, cover potatoes with water by 2 inches. Refrigerate at least 3 hours (or up to overnight).
- **2.** Preheat oven to 400 degrees, with racks in upper and lower thirds. Lightly coat two rimmed baking sheets with cooking spray. Drain potatoes and pat dry; wipe out bowl. Toss potatoes in bowl with oil and season with salt and pepper. Divide potatoes between sheets and arrange in a single layer. Bake until golden and crisp, 45 minutes. Toss potatoes and rotate sheets. Bake 15 minutes more.

If your preference is to receive no future marketing correspondence from us as defined in the CAN-SPAM Act, you may send a request to "opt out" or "unsubscribe" to CityofOaksTitle@qmail.com. Please include your name and email address with your request. By accepting this document you understand, acknowledge and agree to the privacy policies and terms and conditions as listed at http://www.cityofoakstitle.com/TermsOfUse.php

Baby, it's freezing outside, so warm up with this White Hot Chocolate Recipe:



4 cups of milk of your choice (you can substitute heavy cream or half and half)

1 tsp. vanilla extract

8 oz. white chocolate, chopped into small pieces (or white chocolate chips)

Topping (optional) whipped cream or marshmallows

Over medium-low heat, cook milk, vanilla and chopped white chocolate, stirring occasionally, until the white hot chocolate comes to a simmer. (Do not let it come to a boil.) Remove from heat and serve immediately, Add toppings. Yield 5 cups

City of Oaks Title has been up and running for almost three months! We are so thankful for all of you and your amazing support. Thank you, thank you, thank you!

Best,

Tessa & Becki

