

How to Keep Your Family's Finances Recession-Proof

posted in: [Money](#)

In an ever-changing world, economic uncertainty can be stressful for you and your family. When there's so much outside of your control, here are the things you and your family can focus on to keep your financial future secure.



Cut Costs When You Don't Need to

It's painful to cut costs when you're forced to do so because of financial circumstances. Sticking to a budget when you don't need

to is the best time to make an honest assessment of where you and your family may be spending a little too much.

For example, identify places where you can keep spending low without sacrificing happiness. Borrowing books and movies from the library and cooking at home with the family are cheaper than buying books, going to the movies or eating out. Leftovers make great work and school lunches, and learning to brew cappuccino expertly at home can save you money, too.

Create an Emergency Fund

Did you know that [60% of Americans](#) struggle to cover emergencies that cost between \$500 and \$1,000 without going into debt? Start growing a [fund for emergencies only](#) so your family can be better prepared should the unexpected happen. You'll also protect yourself from the stress of emergency expenses. Even putting a small amount into a separate account each month is a good place to start.

Reminders

- * The office will be closed on Thursday November 23, 2017 for the Thanksgiving Holiday. We will re-open on Friday November 24th at 10:00 a.m. Have a safe and Happy Holiday!
- * Reminder to watch for pedestrians when driving through the property. During this busy time of year it is easy to be distracted while driving. Please adhere to the speed limit when entering and exiting the property.
- * Save some time, pay your rent online! Every resident is furnished with an online Resident Portal account so you can not only online pay your rent online, but enter in maintenance requests as well. If you don't have one or need help accessing yours, please email majestic@leclairinc.net
- * Save this in your phone!
Afterhours maintenance line (for emergencies only) – **407.274.6650**

Take Control of Your Credit

One of the best ways to keep your family's finances in order is to reduce or eliminate debt and keep your credit in good standing. Request your credit report and fix anything that's harming your score, like mistakes or an inconsistent payment history.

If you use credit cards, check your interest rates. If the rates seem high, call the provider to negotiate a lower annual percentage rate (APR). Attempt to pay off your cards each month and once your debt has been paid down, avoid borrowing more.

The less you spend per month on paying off debt, the more you can put toward savings.

Involve the Whole Family

Encourage your kids to start saving money as early as they can. A part-time babysitting gig or after school job can empower them to manage their own money and learn to be smart about spending.

Talk to adults in the family about how you're dividing responsibilities for existing bills and how you might handle family finances if a tighter budget became necessary.

Keep Current on Maintenance and Repairs

Staying on top of maintenance and repairs for your home and other belongings can prevent major expenses later. Make sure your car is up to date on all servicing needs, like oil changes, tire rotating and balancing or full tune-ups. Keep up with home projects like annual air conditioning and furnace servicing, chimney sweeping or gutter cleaning to help prevent unnecessary issues and expenses.

Be sure to put these tasks on the family calendar and note who's responsible for each one.

Evaluate Your Family's Life Insurance Coverage

Saving money is important, but it's also important to protect your finances and feel confident that your family is taken care of should the unexpected happen. If you or your spouse were to pass away, [life insurance](#) can help to replace your income, cover debt repayments and funeral costs.

Take some time to think about how you and your family can navigate the unexpected when it comes to economic uncertainty. With the right strategies and coverage in place, you'll help keep your finances and your future more secure.

<https://blog.metlife.com/money/protect-family-finances/10-11-2017>

Community Reminders

- Save this in your phone! Afterhours maintenance line (for emergencies only) – **407-274-6650**
- Reporting of Maintenance concerns: To ensure all maintenance requests are received, and addressed as quickly as possible call the office to report any issues that need to be addressed. If you have online portal access you can also log your work order on line. Please do not stop the maintenance staff while on another task, as it may not get entered into the system correctly or in a timely manner, causing a delay in their current work order and delaying the response of your request.
- All vehicles parked on the property must have legal valid tags, be in operational condition, and be properly parked. Vehicles that are parked illegally such as blocking fire lanes, double parking, parking in areas not designated as a parking space are subject to tow without additional notice at the Resident's expense.
- Reminder to all Pet Owners, you must keep your dog on a leash at all times when on the property and you must clean up after your pet. There are pet stations located on the property for your convenience. If anyone knows who is not cleaning up after their pet please contact the office so we can address it directly with that resident.



BANANA CREAM PUDDING PIE



Ingredients

Crust

1 box Pillsbury™ refrigerated pie crusts,
softened as directed on box

Filling

3/4 cup sugar
1/4 cup cornstarch
1/4 teaspoon salt
3 cups milk
3 egg yolks, slightly beaten
2 tablespoons butter or margarine
2 teaspoons vanilla
2 to 3 medium bananas, sliced

Topping

Sweetened whipped cream, if desired

Steps

1. Heat oven to 450°F. Make pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie plate. Bake 9 to 11 minutes or until lightly browned. Cool completely, about 30 minutes.
2. Meanwhile, in 2-quart saucepan, mix sugar, cornstarch and salt. Stir in milk until smooth. Cook over medium heat, stirring constantly, until mixture boils and thickens; boil and stir 2 minutes. Remove from heat.
3. Stir about 1/4 cup hot mixture into egg yolks. Gradually stir yolk mixture into hot mixture. Cook over medium heat, stirring constantly, just until mixture begins to bubble and is thickened. Remove from heat; stir in butter and vanilla. Cool until lukewarm, about 20 minutes.
4. Arrange banana slices in cooled baked shell. Pour cooled pudding over bananas. Refrigerate until set, at least 3 hours. Top with whipped cream. Store in refrigerator.