

DECEMBER NEWSLETTER



"Kindness is like snow - it beautifies everything it covers."
– **Kahlil Gibran**

5 SIMPLE WAYS TO SPREAD HOLIDAY CHEER

For many people, the holiday season presents a dizzying variety of emotions, ranging from joy and optimism, to stress and fatigue, to loneliness and longing. Therefore, the true magic of the season lies in having empathy for those who may be struggling behind the festive facade. Want to spread some holiday cheer this year? Here are a few simple ideas:

Send a handwritten letter to an old friend. Even around the holidays, sending handwritten letters and cards has become a lost art in our digital era. Unlike an email or text message, however, handwritten letters carry a sense of timelessness that can make receiving

one feel like a priceless gift. If you have been meaning to get in touch with an old friend, or anyone else who has had a positive impact on your life at some point, consider writing them a heartfelt letter to express what they mean to you.

Invite someone over for dinner. The holidays can be a particularly difficult time for people who have recently lost loved ones, or those without any friends or family living nearby. If you know someone who will be alone this season, consider asking if they would like to join your family's holiday celebration—or just inviting them over for dinner some night!

Take a donation to a homeless shelter or animal shelter. If you are trying to cut down on clutter in your home, now is a great time to see if you have any gently used possessions that you are no longer using. During the winter, items like blankets and sweaters are particularly in demand at homeless shelters. Alternatively, consider making a donation of canned food or personal care

items to a food bank.

Bake cookies and share them with friends, co-workers, and even strangers. Baking cookies to share with friends and family is a classic holiday tradition for many people. This year, spread the seasonal cheer a little further by dropping off sweet treats for your neighbors, bringing them into your workplace, or handing them out to strangers as a gesture of goodwill.

Make friendly conversation with cashiers and restaurant servers. For people who work in the retail and food service industries, the holidays are a particularly busy time in which they deal with countless stressed out and demanding customers. Even if you are feeling stressed too, try to slow down to chat and laugh with customer service professionals. You will make their jobs a little easier, and you'll both walk away feeling more festive!

Source: www.becomingminimalist.com



EGGNOG MONTE CRISTOS

Ingredients:

1 1/2 tablespoons dijon mustard
1 1/2 tablespoons mayonnaise
9 slices white sandwich bread
6 slices muenster or gouda cheese
6 slices oven-roasted turkey (leftover or deli-sliced)
6 slices baked ham (leftover or deli-sliced)
1/2 cup eggnog
Generous pinch of freshly grated nutmeg
3 tablespoons unsalted butter
Confectioners' sugar, for dusting (optional)
Cranberry sauce, for serving

Directions

Mix the mustard and mayonnaise in a small bowl. Lay out 3 slices of bread and brush each with about 1 teaspoon of the mustard mixture. Top each piece of bread with 1 slice each of cheese, turkey and ham. Cover with another slice of bread and brush with another teaspoon of the mustard mixture; top each sandwich

with another slice each of cheese, turkey and ham. Brush the remaining 3 bread slices with the mustard mixture and place mustard-side down on top of the sandwiches.

Trim the crusts, then wrap the sandwiches tightly with plastic wrap. Chill in the refrigerator at least 30 minutes and up to 6 hours. (Wrapping the sandwiches helps keep them compact.)

Whisk the eggnog and nutmeg in a shallow bowl. Unwrap the sandwiches and dip in the eggnog, turning to coat both sides. Melt half of the butter in a large nonstick skillet over medium heat. Add the sandwiches and cook until the undersides are golden, 3 to 4 minutes. Add the remaining butter, flip the sandwiches and cook until golden on the other side, about 3 more minutes.

Cut the sandwiches into quarters. Dust with confectioners' sugar, if desired, and serve with cranberry sauce.

Source: www.foodnetwork.com



HOW TO STAGE YOUR HOME FOR THE HOLIDAY SEASON

When your home is on the market during the holidays, it can feel difficult to get into the spirit of the season. However, selling your home at this time of year offers some unique advantages, including less competition, more serious buyers, and the opportunity to strategically use holiday decorations to create a sense of warmth and cheer. While this may not be the best time to display your entire

collection of festive trinkets, the following home staging tips will help you strike a balance between holiday cheer and appeal to buyers:

Err on the side of tasteful and minimalist. When selling your home, displaying giant inflatable snowmen on the lawn is probably not the best way to reel in buyers. In addition, overtly religious decorations run the risk of making some buyers uncomfortable. Instead, opt for a few simple and understated decorations that evoke the seasonal spirit without distracting buyers from all that your home has to offer.

Choose decorations that complement your home's existing color scheme. For example, if your home features earthy colors, accent with rich hues like gold, cranberry, and forest green. On the other

hand, if you have light neutral colors like white or beige, opt for wintry white or silver decorations.

Create some seasonal aromas. Prior to a showing, set a pot of apple cider simmering on the stove, or put cookies in the oven to bake. These will yield warm aromas that will instantly have buyers feeling festive—and offering them tasty treats will help ensure that they will remember your home positively!

Use holiday decorations to accentuate your home's best features. For instance, dangling mistletoe can attract attention to a grand entrance, garland and ornaments or a simple string of lights can highlight a fireplace, or a tall tree can be used to draw buyers' eyes towards a high ceiling.

Source: www.hgtv.com



If you are currently working with another Broker please do not consider this a solicitation.

