

NOVEMBER NEWSLETTER



“Gratitude is when memory is stored in the heart and not in the mind.”
– Lionel Hampton

HOW TO HOST A FUN AND MEMORABLE PARTY



From casual cocktail parties to holiday feasts, hosting a party is a common ritual during the holiday season. The role of a host extends beyond simply serving food and beverages—it’s important to set the right tone to ensure that each and every guest feels welcome and comfortable. The key to a successful party is to keep stress to a minimum by prioritizing simplicity and ensuring that you and your co-hosts have sufficient time to relax and enjoy your guests’ company.

Hosting a party this season? Here is a short guide to creating a simple and memorable occasion that everyone will enjoy:

Start planning as early as possible to avoid last-minute stress.

Send invitations as soon as you’ve decided on a date and a guest list—preferably 3-4 weeks before the event. Ask guests who will be attending about any dietary restrictions they may have, and begin planning the menu based on their responses.

As you create the menu, opt for dishes that you’ve made before and with which you feel comfortable.

A party is not the best time to try new recipes! Remember that not every dish needs to be homemade—buying prepared appetizers or items that can easily be assembled, such as meats and cheeses for a charcuterie board, offer tasty options that are easy for guests to enjoy while they mingle. To minimize your time in the kitchen during the party, avoid dishes that need to be heated right before serving.

Involve guests in the festivities. While it may seem counterintuitive to put your guests to work, assigning them minor tasks—like refilling drinks or handing out appetizers—may help them feel more included and serve as an icebreaker for socializing.

Set up a self-service bar so guests can mix their cocktails as they see fit. To guide them, write down a few of your favorite drink recipes and place them on the bar.

Create a festive ambience before the first guests arrive. By having candles lit, music playing, and drinks ready to be poured, guests will feel relaxed and welcome as soon as they enter your home—and it will help distract them if you are scrambling to finish last-minute details!

Strive to be a guest at your own party. While it’s always fun to impress friends and family with a delicious meal and beautiful setting, a successful party is ultimately one at which guests and hosts alike enjoy themselves. If you are stressed throughout the party, your guests will sense it and feel stressed too. Put everyone at ease by letting go of the details that might not have turned out the way you hoped and simply joining your guests for a special occasion filled with love and laughter.

Source: HGTV.com



ONE PAN AUTUMN CHICKEN

Ingredients:

5 (6 - 7 oz) bone-in, skin on chicken thighs
4 Tbsp olive oil, divided
1 1/2 Tbsp red wine vinegar
3 cloves garlic, minced (1 Tbsp)
1 Tbsp each minced fresh thyme, sage and rosemary
Salt and freshly ground black pepper
1 large sweet potato (about 16 oz) (1 leave unpeeled), chopped into 3/4-inch cubes
1 lb Brussels sprouts, sliced into halves
2 medium fuji apples, cored and sliced into half moons about 3/4-inch thick
2 shallot bulbs, peeled and sliced about 1/4-inch thick
4 slices hickory smoked bacon, chopped into 1-inch pieces
2 Tbsp chopped parsley, for garnish (optional)

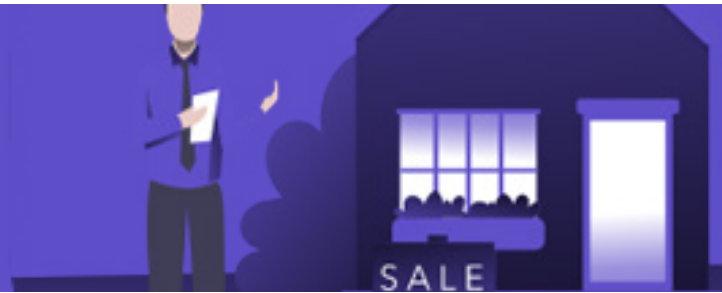
Directions

· Preheat oven to 450 degrees.

- Pour 2 Tbsp olive oil, red wine vinegar, garlic and herbs into a gallon size resealable bag.
- Add chicken, season with salt and pepper then seal bag and massage mixture over chicken while working to evenly distribute herbs. Set aside and let rest while chopping veggies.
- Place sweet potato, Brussels sprouts, apples and shallot on an 18 by 13-inch rimmed baking sheet.
- Drizzle with remaining 2 Tbsp olive oil then toss to evenly coat, season with salt and pepper to taste. Spread into an even layer.
- Set chicken thighs over veggie/apple layer.
- Separate any pieces of bacon that may be stuck together then sprinkle bacon over veggie apple mixture.
- Roast in preheated oven until chicken and veggies are golden brown, about 30 - 35 minutes (chicken should register 165 in center). Broil during last few minutes for a more golden brown crispy skin on chicken if desired.
- Garnish with parsley if desired and serve warm

Source: marthastewart.com

3 COMMON MISCONCEPTIONS ABOUT THE REAL ESTATE PROCESS



Nearly everyone will be involved in buying or selling a home at some point in their lives, so many people feel that they have a thorough understanding of real estate. However, there are numerous misconceptions surrounding the real estate process that may impair your strategy as either a buyer or seller. Are you harboring any of these common misconceptions?

Homes pass or fail inspection. It's customary for buyers to hire an inspector to provide an objective assessment of the property. After examining the home's key systems, the inspector creates a report identifying any issues that were found and estimating the remaining economic lives of these systems. No "passing" or "failing" score is given.

Weekends are the best time for showing your home. While many people do look at homes for sale on the weekend, a lot of these people tend to be nosy neighbors and other homeowners simply browsing open houses for fun. The most serious buyers often take time out of their schedules during the week to house hunt—so be sure that your home is in prime condition for those weekday showings!

It's better to start with a high price as a seller and a lowball offer as a buyer. Both buyers and sellers alike often want to begin with a price that is drastically in their own favor, in hopes of meeting the other party somewhere in the middle. In reality, homes that are overpriced when they first enter the market fail to generate much initial interest—causing them to linger on the market, which may further deter buyers. On the flip side, offers that are too low are at risk of insulting the sellers, who might not even bother to counter

Source: inman.com



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

