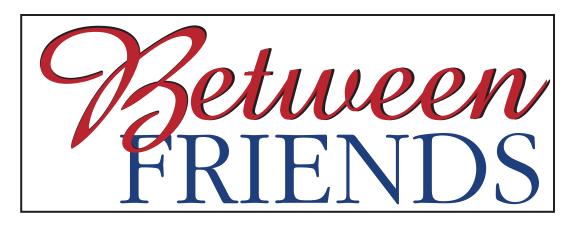


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Health & Safety Home security 101

veryone wants to feel safe in their home. But burglaries happen more often than you'd think. According to the FBI, residential burglaries accounted for nearly 63% of all burglary offenses in the U.S. in 2019. Stay safe and beef up your home security with these tips.



Windows: Manufacturer latches are often not that effective. Secure windows by adding locks or key operated levers. Window sensors are easy to install and alert you when a window opens. Minimize property damage with window security film that absorbs the impact from break-in attempts and holds shattered glass together.

Dogs: Criminals typically avoid homes with dogs. Even if you don't have a dog, using a "beware of dog" sign can help ward off intruders.

Alarm system surveillance: Break-ins usually occur during the day when people aren't home. Criminals are less likely to break in if the home has an alarm system with cameras installed. Security cameras connected to a mobile app provide real-time video. If a break-in occurs, the footage can help police with an investigation.

Real Estate Today

Real talk: Why working with an agent makes a difference

S ome people choose to forgo using a real estate agent during their search for a new home. Those who go it alone may not get the most out of their home buying or selling transaction. Here are some reasons why you want a professional in your corner to help you handle one of the biggest decisions of your life.

Convenience: Sorting out the details of a home sale or purchase is time consuming. Working with an agent provides peace of mind and will save you time in the long run.

Negotiations: Real estate agents do the difficult work. Avoid awkward conversations about upgrades and poor home décor choices.

Contracts: Real estate agents work full-time to protect your interests through the close of sale. They ensure crucial milestones are reached in time to meet all deadlines.

Ultimately, it's your decision to buy or sell a home independently or with an agent. But if you want to get the most from your time and money, a real estate agent will help you do just that.

buying or selling a home and don't know where to begin? Call me today for a free consultation.

hinking of



ooking to buy a new home? Now is the time to make the move! Of course, investing in a new home is more than just a financial decision—the pride that comes with homeownership is truly priceless.

I recommend including an Old Republic home warranty plan to all my clients, whether they're buying or selling. A home warranty helps protect your budget from unexpected repair or replacement costs caused by the breakdown of your home's heating, plumbing, electrical systems, and most built-in appliances—before, during, and after the sale. Optional coverage choices are available for buyers to custom-fit the warranty to the unique needs of their new home.



I'd love the opportunity to provide them with a smooth, stress-free real estate transaction.

If you are working with another real estate professional, please disregard this notice. The material in this publication is for your information only and not intended to be used in lieu of seeking additional consumer or professional advice.

Savor the Flavor

Parmesan & Garlic Risotto

4 cups vegetable stock

1/4 cup dry white wine

1 Tbsp. extra virgin olive oil

1 Tbsp. butter

1/2 medium white onion, diced

4-5 cloves garlic, minced

1 cup Arborio rice

3 Tbsp. parsley, freshly chopped

1 cup freshly grated Parmesan cheese

Optional: 2 Tbsp. freshly grated Parmesan cheese for serving In a medium saucepan, heat vegetable stock and simmer to keep warm. Using a large skillet, add oil and butter over medium-low heat and simmer.

Add the onions and stir until caramelized. Add the garlic and cook for an additional minute.

Toss in the rice, coating each grain with the oil mixture. Stir in the wine until fully absorbed.

Slowly stir in the simmering stock a ladle at a time until it's absorbed. Continue this step until most of the stock is used, which should take between 17-25 minutes.

When you stir in the last ladle, add the chopped parsley and stir until stock is almost absorbed. Add the cheese and stir.

Once the stock is fully absorbed and the cheese is melted, the risotto should be creamy and thick. Serve immediately and top with extra Parmesan, if desired.





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Household Tips Beginner's guide to gardening

pring is in the air, and it's the perfect time to start an edible garden! But if you don't have a green thumb, you may be wondering where to begin. Check out these beginner's gardening tips.

- Choose a sunny location, most edible plants need at least six hours of direct sunlight.
- Equip yourself with the proper tools, including a sturdy pair of gloves.
- Potted containers are a great way to go, especially if you are short on space.
- Test your soil to determine what nutrients you may need to add.
- Seeding trays will help get your seeds growing. You can also use eggshells or citrus rinds to start them off, then transfer the plants to the pot once they've sprouted.
- Make sure there is a water source close to your garden. Early morning is the optimal time to water plants.
- Start a gardening journal. Document what you plant each year, when you plant the seeds, and their harvest dates. This will help you with future crops.

It might take a while to get the hang of maintaining your garden. But if you give it time, your gardening skills are sure to grow!



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