



Sonia E. Amin

RE/MAX Tri-City Realty

Sonia@SoniaAmin.com

Mobile: (626) 536-3135

CA DRE Lic. #: 01044322

# Between FRIENDS

26 Years of Real Estate experience.

Sonia@SoniaAmin.com, www.SoniaAmin.com, CA DRE Lic. #: 01044322

**H**appy holidays! As the year comes to a close, take a moment to reflect on your triumphs over the last twelve months and prepare for a promising future.



**L**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.

## OLD REPUBLIC HOME PROTECTION

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**A** confident referral is one of the best gifts an agent can receive. Send your friends, family, and colleagues my way—I'm happy to answer all their real estate questions.



## Health & Safety

### Stay Healthy Through the New Year

**I**t's easy to get caught up in the hustle of the holidays and skip your normal self-care routine. Don't wait until January to make your health a priority. Follow these healthy tips to take better care of yourself now and you'll be happier in the New Year!

**Protect yourself and others from illness.** The CDC recommends annual flu vaccines for everyone age 6 months and up. Wash hands with soap often to help prevent the spread of germs.

**Avoid dehydration** by drinking plenty of water throughout the day. Try to limit alcohol consumption. If you're drinking, alternate with a glass of water between cocktails.

**Plan your winter workouts.** The busier you are, the easier it is to put off exercising. Modify your existing routine to avoid skipping out altogether.

**Eat well** whenever possible. It's okay to indulge once in a while, but don't use the holidays as an excuse to throw a healthy diet out the window.

**Manage stress** the best you can. If the pressures of the holidays have you feeling blue, take a moment to relax!

**Get some rest** no matter how busy you are. Try to get eight hours of sleep at night and avoid waking up early or staying up late to fit more into your day.



## Real Estate Today

### Elevate Your Smart Home IQ

**T**echnology is a huge part of our daily lives and is becoming a major part of our homes, too. Smart home technology adds value to your home and can make it more appealing to buyers. Consider the following items to help upgrade your home the smart way!

**Smart speakers** are necessary to establish your smart home ecosystem. Smart devices need to communicate with one another, so make sure your devices are compatible.

**Smart thermostats** detect when you are home and adjust the temperature automatically.

**Smart locks** are convenient for keyless entry via fingerprint ID, code, or smartphone.

**Smart doorbells** make receiving deliveries safe and easy.

**Smart lighting** is great for scheduling, dimming, and setting the mood. Smart lights are also energy efficient.

**Smart smoke detectors** detect smoke and send emergency alerts to your smartphone.



**2 Tbsp. Dijon mustard**  
**2 Tbsp. mayonnaise**  
**9 slices white bread**  
**6 slices Gouda or Muenster cheese**  
**6 slices roasted turkey**  
**6 slices baked ham**  
**¾ cup eggnog**  
**Large pinch of nutmeg**  
**4 Tbsp. butter**  
**Powdered sugar, for dusting**  
**Cranberry sauce, for serving**

Mix mayonnaise and Dijon mustard to create the mustard sauce.

Coat three slices of bread with mustard sauce. Layer each with a slice of cheese, turkey, and ham. Add a slice of bread on top and coat with the mustard sauce. Add another slice of cheese, turkey, and ham. Coat the remaining slices of bread with the mustard sauce and layer on top, mustard-side down.

Trim the crust off the bread. Wrap each sandwich tightly with plastic wrap. Refrigerate for at least 30 minutes and up to six hours to chill.

In a shallow bowl, whisk the nutmeg and eggnog.

Unwrap and dunk each sandwich in the eggnog. In a large non-stick pan, melt butter over medium heat. Fry sandwiches for about three to four minutes on each side, or until the cheese is melted.

Dust with powdered sugar and serve with cranberry sauce.



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## Household Tips

### Holiday Storage Hacks

**T**he holidays wouldn't be the same without festive decorations and present wrapping. But storing these items for the rest of the year can take up a lot of space. Stay organized with these holiday storage hacks to make your life a little easier.

- Pack fragile ornaments carefully to keep them from breaking. Plastic apple containers, egg crates, and beverage trays are ideal storage options.
- Avoid the nightmare of unruly holiday lights next year. Wrap the lights around a hanger or a piece of cardboard before storing in a box or container.
- Don't let rolls of wrapping paper get in the way. Store the rolls in a clear garment bag and hang in a closet.
- Keep your storage bins free from bulky wreaths. Use a zip-tie to attach the wreath to a hanger. Drape a plastic garbage bag over the hanger and hang in a storage closet or on a rack.
- Organize ribbon for easy access by stacking the rolls on a paper towel holder.
- Not sure what to do with left over candy canes? Grind them up for a tasty dessert topping you can enjoy any time of year.

