

Sonia E. Amin RE/MAX Tri-City Realty Sonia@SoniaAmin.com Mobile: (626) 536-3135 DRE #: 01044322



26+ Years of Real Estate experience. Sonia@SoniaAmin.com - www.SoniaAmin.com - DRE #: 01044322

f you are thinking about buying or selling real estate in the New Year, call me for a free,

insightful analysis of the current market trends.



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.



f you were happy with my service, please tell someone you know. A confident referral is the best gift an agent can receive, and your friends and family will thank you too!

Health & Safety

Smart Snacking for Holiday Parties

orried about gaining a few pounds from snacking on delicious treats this time of year? Well, you're not alone. Here are a few tips to snack smarter this holiday season.

- Eat something healthy before you arrive. You won't show up starving, and you'll feel less tempted to try all of the gourmet goodies.
- Scope out the food options when you get there and decide where to splurge. It's easy to go overboard if you don't have a plan.
- Use a smaller plate to trick your brain into thinking you've eaten more. You'll also have more flexibility to mingle with friends and family. A large plate piled with food isn't the easiest to handle while having a conversation.
- Skip the sugary drinks like soda, eggnog, and mulled wine. Partial to cocktails? Mix drinks with club soda and lime or opt for a glass of Champagne instead. Remember to drink lots of water.
- Stay active during winter to maintain a healthy lifestyle. The benefits from exercise can motivate you to stick to healthier eating choices.

Remember not to beat yourself up if you give in to the enticing temptations the season has to offer. When it comes to snacking on delightful holiday cuisine, sometimes it's okay to indulge.

Real Estate Today

Buyer-friendly Holiday Décor

ecorating for the holidays is a time-honored tradition enjoyed by people of all ages. But if you're selling your home, there are a few things to know before you bust out the inflatable snowman. Embrace the season while attracting buyers with this seller's guide to holiday décor.

Clean and stage the home first to create the perfect backdrop for festive trimmings. Take the "less is more" approach to decorating since holiday decorations tend to take up a lot of space and may obscure your home's best features.

Keep the current color scheme in mind. A room with cool blue and grey tones matches well with white and silver accents. Use cranberry, forest green, and gold accents in rooms with earthy tones.

Stay neutral and focus on inclusive winter elements. Snowflakes, pinecones, or even buffalo plaid can create a holiday vibe that will make any buyer feel at home, regardless of their religious beliefs

Savor the Flavor

Crispy Brie-Stuffed Baby Potatoes

1 1/2 lbs. mixed fingerling potatoes

1 Tbsp. extra virgin olive oil

3 Tbsp. butter, melted

3 cloves of garlic, grated

2 Tbsp. fresh thyme, chopped

Salt and pepper, to taste

8 oz. Brie cheese, thinly sliced

2 tsp. white truffle oil

Handful of fried basil or sage leaves

Crushed peppercorn

Set the oven to preheat at 400°F.

In a large bowl, toss the potatoes with olive oil. Transfer potatoes to a large baking sheet and sprinkle with salt and pepper. Roast potatoes for 20 minutes or until tender. Remove the potatoes from the oven and press them gently with a fork until they are 1/4 inch thick.

Combine the butter, garlic, and thyme in a small bowl. Lightly drizzle mixture over the potatoes. Continue roasting the potatoes for an additional 20-25 minutes until crispy. Top potatoes with a thin slice of brie and return to the oven for five minutes to melt.

Remove potatoes from the oven and drizzle with truffle oil. Garnish with peppercorn and basil or sage leaves.





Sonia E. Amin RE/MAX Tri-City Realty Mobile: (626) 536-3135 www.SoniaAmin.com DRE #: 01044322



Household Tips

8 Ways to Make Your Houseguests Feel Welcome

xpecting houseguests this winter? Even if you're not an Airbnb super-host, you can still create a relaxing setting
for visitors. Check out these eight ways to host like a pro and make your houseguests feel welcome during
their stay.

- 1. A clean house ensures a great first impression when your guests arrive.
- 2. Keep your guests satisfied with a kitchen stocked full of tasty food and beverages to enjoy.
- 3. Provide the ultimate tourist experience by becoming their personal tour guide. Plan activities around fun things to do locally.
- Prep the bathrooms with a new set of towels. Keep travel-sized toiletries on hand to replace any forgotten items.
- 5. Add a little life to your home by incorporating fresh flowers and plants into your décor.
- 6. Pop some popcorn, bust out the pillows, blankets, and pajamas, and cozy up for a movie night to remember.
- 7. Put those board games to use for a fun-filled game night tournament.
- 8. Take lots of photos to capture the time spent together. Share the memories with your quests upon their departure.

