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ho said buying or selling a home in the winter has to be a hassle? Contact me today and let my expertise guide you on the path to a successful closing.



home warranty plan is a service contract that protects your home systems and appliances for a specified period of time. If a failure occurs during the plan term, a qualified contractor is sent to repair or replace the covered item for a reasonable service call fee. Help is only a phone call away, 24/7, 365 days a year!

Don't let a home system or appliance breakdown get you down! Eliminate stress before, during, and after the sale with a home warranty plan that provides coverage for both the home seller and home buyer.



is worth in today's market? I'm here for you! Contact me for an estimate of your home's present value— I'll explain the latest market forecast!

Health & Safety Healthy Snacks to Have with Your Coffee

ccording to the National Coffee Association, 63% of Americans drink coffee daily. And too often, coffee is paired with sugary snacks like pastries and doughnuts. But finding a healthier alternative doesn't have to be a challenge. Here are a few lighter options that will complement your cup of joe.

Brown rice cakes with almond butter offer a healthy serving of protein and whole grains. Swap the almond butter with hummus for a savory snack to pair with your coffee.

Fresh fruit is a great choice if you're looking for something bright to elevate your palate. Tart fruits, like granny smith apples or kiwis, go great with black coffee.



Coconut chips are packed with fiber and minerals your body needs like iron, magnesium, and zinc.

Dark chocolate is the way to go if you're craving a sweet bite that's rich with antioxidants.

Salted almonds are a must-try, especially if you're a fan of mint flavored coffees. The salt enhances the minty goodness!

Superfood bars that contain nuts, seeds, and dried fruit will give you the healthy boost your brain needs to get through the day. Remember to read the ingredients and watch out for added sugars and preservatives.

Real Estate Today

How to Know You've Found "The One"



uying the home of your dreams can be an emotional roller coaster. You may even feel discouraged if you aren't finding what you're looking for. But don't throw in the towel just yet. Here are a few signs to know you've finally found "the one."

Trust your gut. One of the most powerful ways to know you've found your dream home is walking inside and knowing it feels right. You may not know exactly why, but something about it feels like home.

It's a perfect match. Whether you're looking for a yard with an outdoor oasis or a kitchen made to entertain a crowd, you'll know you've found your future home when it fits your current lifestyle. The perfect home should meet your needs for accessibility, size, and location.

Inspector- and agent-approved. If you find a home you love, you may be willing to compromise on some things. But homeowners often find themselves dealing with costly repairs within the first year. Consider a home inspection along with the recommendation of your real estate agent.



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

1 1/4 cups unbleached all-purpose flour

1 tsp. baking soda

1/2 tsp. salt

2 large room temperature eggs

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1/2 tsp. vanilla extract
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1/2 cup room temperature unsalted butter, plus extra to grease the pan

1 cup sugar

3 ripe bananas, peeled and mashed (about 1 cup)

1/2 cup toasted walnuts, broken into pieces Preheat the oven to 350°F.

Using a medium bowl, sift flour, baking soda, and salt. Set aside. In a liquid measuring cup, whisk eggs and vanilla. Set aside. Use a little butter to grease a 9 x 5-inch loaf pan.

Banana Walnut Bread

Cream butter and sugar until fluffy using either a bowl with an electric hand mixer or a standing mixer fitted with a paddle. Slowly add egg mixture to butter. Mix thoroughly. Incorporate mashed bananas until combined. Don't be alarmed if the mixture appears lumpy or curdled, this is expected.

Incorporate flour mixture using a rubber spatula. Slowly fold in walnuts. Fill loaf pan with mixture and bake for 50-55 minutes. Test the center of the loaf with a toothpick; it's done if the toothpick comes out clean. Remove loaf from pan and allow it to cool. Serve the next day for the best flavor.





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Household Tips: Step-by-Step House Cleaning Guide

oes the thought of house cleaning leave you feeling exhausted and overwhelmed? Stop procrastination in its tracks by following this step-by-step house cleaning guide!

- 1. Before you begin, make sure to stock up on your favorite go-to cleaning products.
- Pump up the motivation and set the mood by putting on your favorite playlist or podcast. The more energizing the better!
- 3. Take some time to organize and declutter. Everything should have a purpose and a place, or else it needs to go.
- 4. Use a damp microfiber cloth and dust your home from top to bottom. Don't forget trouble spots like fans, window sills, blinds, and lamp shades.
- 5. Disinfect all surfaces countertops, light switches, doorknobs, cabinets, walls, etc.
- 6. Give your showers and toilets a good scrub and clean the mirrors.
- 7. Do the dishes and wipe down your appliances.
- 8. Vacuum and mop your floors starting with the back of your home to the front.

Cleaning your home can feel like a chore, but it can also be rewarding. When you're all done, you can relax knowing your home is clean and smells nice.

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