





# Dear Friends and Neighbors,

November always feels like a gentle exhale. The pace slows, the air cools, and golden light filters through the trees as if inviting us to pause and take stock of where we are.

By now, the routines we set in motion back in August and September have taken hold—school drop-offs, evening rituals, and maybe even a few goals quietly checked off the list. Just like January, November carries a sense of turning a page. But instead of resolutions, it brings reflection—and a deep appreciation for how far we've come in a single year.

This month, I find myself especially grateful for the connections I've made in our community. The trust, the conversations, the shared hopes for what "home" means—these are the things that stay with me long after a transaction is done.

If you're thinking about your next move, or even just wondering what your options might be before year's end, I'd love to be a resource.

Wishing you a cozy, connected, and gratitude-filled November and a very Happy Thanksgiving.

Warmly,

Andrea Scott

### **Cutest Pet Contest**



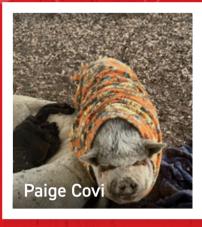
Scotch Cole

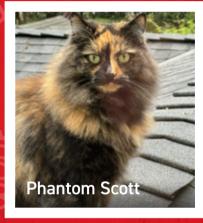


Please send a photo of your pet with "Pet Contest" in the subject line to: Andrea@Alamo.RealEstate to have them featured in the next magazine.

If you sent a photo and it hasn't been featured, please send again with "Pet Contest" in the subject line.















#### **CREAMY POTATO SOUP**

#### INGREDIENTS

1-30 oz bag frozen, cubed hash-brown potatoes 2-14 oz cans chicken broth 1-10.75 oz can cream of chicken soup 1/2 c chopped onion 1/4 tsp ground black pepper 1-8oz pkg cream cheese (softened) Optional Toppings: cheese, bacon, sliced green onions

#### **INSTRUCTIONS**

In a slow cooker, combine potatoes, chicken broth, soup, onion, and pepper.

Cover and cook on low for 5-6 hours. If your potatoes are still in big chunks you need to cook it longer. They will start falling apart when it's ready.

Add the cream cheese and cook 30 minutes or until cream cheese is melted, stirring occasionally, until combined.

Top with cheese, bacon, or sliced green onions if desired.

#### NO KNEAD ARTISAN BREAD

#### **INGREDIENTS**

3 c bread flour 1 Tbsp white granulated sugar 2 tsps dried, instant or rapid rise yeast 1½ tsps salt 1½ c warm water 1Tbsp olive oil

#### INSTRUCTIONS

Combine flour, sugar, yeast and salt in a large bowl. Add water and oil, mixing to incorporate all of the ingredients together. Dough will be wet, sticky and shaggy.

Lightly spray the top with cooking oil spray. Cover with plastic wrap and place a dry tea towel over the top.

Leave in a warm, draft-free place for 2-3 hours, until doubled in size. Dough will have a lot of little holes or bubbles and be wobbly like jelly.

Place a large (10-inch or 26cm) dutch oven or heavy based pot in the oven with a lid. Preheat oven to 450°F (230°C) 30 minutes before baking.

Lightly flour work surface and plastic spatula with up to 1 Tbsp flour. Scrape dough out of bowl onto work surface with spatula. Sprinkle the top of dough with a large pinch of flour and fold it over on itself with the spatula (about 5-6 folds).

Roughly form a round shape.

Measure out a large piece of parchment paper, large enough to transfer the dough into the pot. Place paper next to the dough and roll dough onto the paper, smooth side up. Carefully move it to the centre of the paper and reshape if needed, or shake pan a couple of times to evenly distribute dough. (It will even out while baking.)

Loosely cover with plastic wrap and let rest while oven is preheating.

Use oven mitts to carefully remove hot dutch oven from oven. Grab the parchment paper from each end to pick up the dough and transfer it into the pot.

Cover with lid and bake for 30 minutes, then remove lid and bake for an additional 12-15 minutes, until loaf is beautifully golden browned. Transfer to a wire rack to cool for 10 minutes before slicing.



#### EASY

## PECAN PIE BARS

Craving the gooey, nutty goodness of pecan pie without the hassle? These Pecan Pie Bars are a crowd-pleasing treat! With a buttery shortbread crust and rich, caramel-like pecan topping, they're perfect for holidays or any sweet occasion.

Easy to make in just a few steps.









Prep Time: 15 minutes



Servings: 16 bars

#### For the Crust

13/4 cups all-purpose flour
 ½ cup granulated sugar
 ¼ tsp salt
 3/4 cup unsalted butter,
 cold and cubed

#### For the Pecan Topping

¾ cup unsalted butter
 ¾ cup light brown sugar, packed
 ¼ cup honey
 2 tbsp heavy cream
 1 tsp vanilla extract
 ¼ tsp salt
 2½ cups chopped pecans

- **1.** Preheat and Prep: Preheat your oven to 350°F (175°C). Line a 9x9-inch baking pan with parchment paper, leaving some overhang for easy removal.
- 2. Make the Crust: In a large bowl, mix flour, sugar, and salt. Add cold, cubed butter and use a pastry cutter or your fingers to blend until the mixture resembles coarse crumbs. Press this evenly into the prepared pan. Bake for 20 minutes until lightly golden.
- **3.** Prepare the Pecan Topping: While the crust bakes, melt butter in a medium saucepan over medium heat. Stir in brown sugar, honey, heavy cream, and salt. Bring to a gentle boil, stirring

constantly, and let it bubble for 1 minute. Remove from heat, then stir in vanilla extract and chopped pecans.

- **4.** Assemble and Bake: Pour the pecan mixture over the baked crust, spreading it evenly. Bake for an additional 15-20 minutes until the topping is bubbly and set.
- **5.** Cool and Slice: Let the bars cool completely in the pan (about 2 hours) to ensure clean cuts. Use the parchment overhang to lift them out, then slice into 16 squares.
- **6.** Serve and Store: Enjoy these bars as a holiday dessert or sweet snack! Store leftovers in an airtight container at room temperature for up to 3 days or refrigerate for up to a week. For longer storage, freeze for up to 3 months.

#### Tips -

For extra flavor, toast the pecans lightly before chopping.

Want a gluten-free version? Swap the all-purpose flour for a 1:1 gluten-free baking flour.

These bars are rich, so small squares go a long way!

This recipe delivers all the classic pecan pie flavors in a portable, easy-to-share form. Perfect for potlucks, holiday gatherings, or a cozy night in, these bars will have everyone asking for seconds!

pple cider is one of the most iconic drinks of Fall and Winter. Celebrate the start of cooler weather and changing leaves with these perfect apple drinks. One cocktail for the grownups that is perfect for get-togethers, or just a sweet drink to pair with dessert. The second is a fun and easy drink great for the kiddos that will please all and help your home smell wonderful.

### APPLE CIDER BOURBON COCKTAIL

2 OZ BOURBON

1 OZ SWEET VERMOUTH

1 OZ APPLE CIDER

1/2 OZ LEMON JUICE

1 DASH OF ORANGE BITTERS

Combine the alcohols and lemon juice into a mixing glass and stir with ice. Strain it into a long-stemmed cocktail glass for fancier occasions, or a simple serving glass for basic get-togethers.

To garnish, add a dash of orange bitters on top of the drink and stick apple slices onto the rim of the cup.

### KID FRIENDLY MOCK CIDER

164 OZ BOTTLE OF APPLE JUICE (100% JUICE BRAND FOR BEST RESULTS)

3 CINNAMON STICKS (OPTIONAL GARNISH)

2 WHOLE ORANGES (INCLUDING THE PEEL)

10 CLOVES

Wash oranges then chop into fourths. Add all ingredients into a large saucepan. On a low heat stovetop, simmer for 10 minutes. (Be sure not to let the mixture boil) Take off the heat and remove the oranges. Let the cider cool for about 5 minutes, or cool enough to serve.

Serve in your favorite mug! Optionally, add a cinnamon stick to each mug for a cute and tasty garnish.





### How To Make The Perfect Charcuterie Board

There are so many ways to get creative with your charcuterie board, however typically it will include the following:

- Cured Meats
- Various Cheeses
- Olives and Nuts
- Fruit

- Dried Fruits
- Crackers or Small Slices of Bread
- Jelly or Jam

To start, select a board. A 24 X 24" board can feed about 20 people. Picking your board out first will give you a better idea of how much to purchase for your charcuterie board. Once you've decided on your board place your cheeses around the board with a couple cheese knives.

Garnish edges with fresh rosemary and thyme if desired. Place some little plates and bowls around the board that you'll use as a guide to help arrange your board. I space out my plates and bowls as in the photo. Once your cheeses and dishes are set on board, start arranging your meats. Fold some of the meat for variety and fan out others flat on the board. See photo for ideas.

Add some of your fresh berries to the bowls/plates on your board. Add marinated olives, artichoke hearts and sweet peppers next. Start filling in spaces with dried fruit and nuts. If you've still got room, add sliced pickles, dill pickles and cucumbers. Fill in more spaces with nuts. Add mustard and honey then fill in with crackers arranging around the board. Get creative and add decor or your favorite chocolates and then it's time to enjoy!



14





#### **LAST MONTH V THIS MONTH**

AUGUST 2025	SEPTEMBER 2025
HOMES SOLD 19	HOMES SOLD T
days on market <b>26</b>	DAYS ON MARKET <b>7</b>
AVERAGE LIST PRICE \$2,556,357	AVERAGE LIST PRICE \$2,724,400
AVERAGE SOLD PRICE \$2,538,184	AVERAGE SOLD PRICE \$2,823,533
LIST: SOLD RATIO <b>99%</b>	LIST: SOLD RATIO 104%
\$/SF <b>\$782</b>	\$/SF \$874

Sold prices rose nearly \$300K, sellers got 104% of asking price and buyers are willing to pay more per square foot showing strong, competitive demand for well-positioned homes. Fall/Winter is an excellent time to capture buyer attention and maximize proceeds; today's market is rewarding sellers who act decisively.

#### **LAST YEAR V THIS YEAR**

\$/SF <b>\$796</b>	\$/SF \$874
LIST: SOLD RATIO <b>96%</b>	LIST: SOLD RATIO 104%
average sold price \$2,914,716	average sold price \$2,823,533 ♥
average list price \$3,028,200	average list price \$2,724,400 ♥
DAYS ON MARKET <b>26</b>	DAYS ON MARKET $f ar V$
HOMES SOLD 15	HOMES SOLD 15
SEPTEMBER 2024	SEPTEMBER 2025

Sales volume remained steady, but sellers are seeing better results. Days on market improved, while the list-to-sell ratio climbed 8%. Even with list and sold prices slightly softer than last year, price per square foot surged, underscoring that buyers are prioritizing quality homes and rewarding sellers with stronger returns.



# HOW TO TEST-DRIVE A NEIGHBORHOOD BEFORE YOU MOVE THERE

Moving to a new home is about more than just the house—it's about the lifestyle. Commute times, proximity to family, or access to favorite activities like dining or hiking shape daily life. To ensure a neighborhood fits, try "test-driving" it with these immersive steps for an informed decision.

#### **Start By Tapping Into Local Expertise.**

Real estate agents can act as guides, highlighting hidden perks like walkable streets or recent home sales, while pointing out potential drawbacks, such as parking challenges.

#### Next, talk to residents for honest insights.

Chat at dog parks, coffee shops, or with service staff. Ask: "What do you wish you'd known before moving here?" These conversations reveal the community's true vibe.

To capture the neighborhood's rhythm, walk its streets at different times—rush hour for traffic noise, evenings for liveliness. Check sidewalk conditions, cell service, and visuals like greenery or graffiti. Lingering at parks or markets helps absorb the lifestyle.

**People-watching at local restaurants offers clues, too.** From outdoor seats, observe the crowd's style, menu prices, and energy. Are spots lively late or quiet early?

For a deeper dive, book a short-term rental for a few nights, covering weekdays and weekends. Test daily routines: listen for noise from traffic or nightlife and assess parking ease. This reveals realities beyond a quick tour.

#### Don't skip the commute test.

Drive or take public transit during peak hours to gauge if it's manageable or stressful. In walkable cities, proximity to work or schools is a major plus.

#### Finally, explore social media.

Follow neighborhood accounts or join local groups to uncover events and cultural quirks, showing the area's unfiltered character.

No neighborhood is perfect, but these steps align it with your priorities. To start looking into your next potential move, reach out to your local neighborhood expert today.





18 19

## Ways to Cut Your Moving Costs

Without Asking Family or Friends for Help

### Time Your Move Strategically

Winter moves offer significant savings despite challenging weather conditions. Moving companies have fewer bookings during cold months, making it the ideal time to negotiate lower rates. Additionally, avoid end-ofmonth moves when demand peaks—choosing mid-month or weekday dates typically costs less.

### Demand Accurate Pricing

Don't settle for vague estimates that could explode your budget. Hourly rates and suspiciously low flat fees are red flags in an industry known for lowballing customers. For local moves, insist on guaranteed pricing to avoid costly surprises on moving day.

### Declutter Before You Pack

Moving presents the perfect opportunity to lighten your load. Host a yard sale or donate items you rarely use—charitable donations provide tax deductions while reducing moving volume. The less you move, the less you'll pay, making decluttering a winwin strategy.

### Source Boxes Creatively

New moving boxes cost \$1-2 each, but free alternatives abound. Check Facebook Community Groups, OfferUp, or Boxcycle for used boxes. For an eco-friendly option, consider renting plastic moving bins that cost half the price of cardboard boxes. These stackable containers require no tape and many companies provide free delivery and pickup at both locations.

### Handle Assembly Yourself

Disassemble beds, tables, and furniture before movers arrive, then reassemble them at your destination. This DIY approach reduces the services movers must provide, potentially cutting 10-15% from your total bill. Every task you handle yourself translates to time and money saved.

#### Additional Money-Saving Tips

Pack your own belongings instead of paying for packing services. Use your own linens, towels, and clothing as padding for fragile items rather than buying bubble wrap. If possible, handle small, valuable items yourself rather than trusting them to movers.

Book early to secure better rates, but avoid peak season if flexibility allows. Compare multiple quotes from licensed, insured companies—the cheapest isn't always the best value if it leads to damaged items or hidden fees.

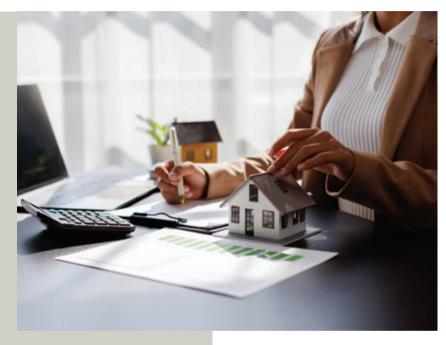
Consider using portable storage containers that you pack yourself but professionals transport.

Moving doesn't have to break the bank. With strategic timing, careful planning, and some elbow grease, you can significantly reduce your moving expenses while maintaining control over the process. The key is starting early and being willing to do some work yourself.



#### WHY SELLING WITHOUT AN AGENT

### Can Cost You More Than You Think



In today's competitive housing market, the allure of saving on commissions by selling your home "For Sale By Owner" (FSBO) is tempting.

However, a recent analysis reveals that going solo often leads to significant financial pitfalls, potentially costing sellers thousands—or even tens of thousands—in lost proceeds. According to the National Association of Realtors (NAR), homes sold with an agent's help fetched nearly 15% more

than FSBO properties last year.

This gap underscores the value of professional guidance, especially as inventory levels climb. Realtor.com reports that July saw the highest number of listings since 2019, giving buyers more options and making them pickier about price, condition, and presentation.

In this environment, a simple FSB0 sign and smartphone photos simply don't cut it—buyers demand polished listings that stand out. Many FSB0

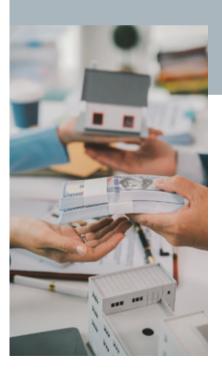
sellers quickly realize the challenges. Zillow data shows that many of those who start without an agent end up hiring one mid-process, while NAR notes a record-low percentage of successful FSBO sales.

Common hurdles include underpricing due to lack of market insight, subpar marketing that limits exposure, and weak negotiations during offers and inspections. Without expertise, sellers risk leaving money on the table in a market where every detail counts. The benefits of partnering with an agent are clear and multifaceted.

First, agents provide pricing precision, analyzing local comps to set a competitive vet profitable price that attracts serious buyers. Second, they offer expert staging and presentation tips to showcase your home's best features, from curb appeal to interior flow. Third, pro-level marketing—think high-quality photos, virtual tours, and access to vast buyer networksensures broad visibility. Fourth, skilled negotiators handle offers, counteroffers, and contingencies like repairs, maximizing your net gain. Finally, their deep local knowledge helps your listing shine amid rising competition. Ultimately, in a shifting market with more homes vying for attention, skipping an agent isn't a shortcut to savings-it's often a detour to disappointment. Sellers who tried FSBO frequently pivot to professionals to avoid costly errors.

For the best outcome, contact your local real estate expert today. They'll assess your home's true value and craft a strategy to sell quickly and profitably, ensuring you don't forfeit the premium your property deserves.

Without
expertise, sellers
risk leaving
money on the
table in a
market where
every detail
counts.



22 23





is a global day dedicated to generosity, observed annually on the first Tuesday after Thanksgiving. In 2025, it falls on December 2nd. Launched in 2012, the initiative began with a simple concept: a day for encouraging people to do good. Over the past decade, it has evolved into a worldwide movement, motivating millions to give, collaborate, and celebrate generosity.

The mission of GivingTuesday is to harness the power of collective goodwill to transform communities and the world. It offers an opportunity for individuals to come together, express gratitude, offer support, and share their resources with those in need. The day is marked by acts of kindness, both large and small, and encourages people to contribute in whatever way they can whether by helping a neighbor, advocating for a cause, sharing skills, or donating to charitable organizations. Every contribution, no matter the size or form, makes an impact.

Participation in GivingTuesday is entirely free and unrestricted, with no set rules on how to get involved. Simply consider how you can give back to your community, support a charity, or extend kindness to others—on December 2nd or even throughout the year.

To find local GivingTuesday initiatives, visit givingtuesday.org/united-states/#USmap. You can also follow the conversation or share your own activities using the hashtag #GivingTuesday on social media.

# Think Your Home Isn't Photo Ready?

Let Me Get It Into Shape With No Upfront Cost!

#### Services Include:

Fresh paint, new or refinished flooring, new light fixtures, staging, landscaping, decluttering, deep cleaning and so much more!













B E F

0 R E



# **Client**Testimonials

\* \* \* \* \*

Andrea Scott is absolutely the best Realtor in Alamo California. Andrea has a heart of gold and she puts her clients interest above her own! She is very knowledgeable, a savvy negotiator, and an all around go getter! My time spent with Andrea was amazing! Andrea is dedicated to her clients and her relationships with her clients are more important than just a sale! Andrea is my Alamo go to Realtor!

- Gayle W, Alamo

\*\*\*\*

Andrea made a complex listing and sale go quite well. She skillfully handled many complicated offers. She took care of numerous details that would have required much time and effort on my part. I would recommend her and use her again for a future sale.

- Tom H, Alamo

....

Andrea did a top notch job of selling our house. Her knowledge of Alamo and her experience with selling houses in the area made her the only choice for me. With Andrea's help the house sold in six days. And her follow up and communication throughout the listing and selling was excellent. I highly recommend her.

- Edward Willy, Alamo

\*\*\*\*

Andrea was a pleasure to work with. We were in a situation that called for us to sell a home from across the country. She kept us informed every step along the way and treated the home as if it were her own she was selling. Even despite a difference in time zone, she was available and ready to work whenever we needed her. We were very impressed and would absolutely have her represent us again.

- Kelly R, Alamo

\*\*\*\*

Andrea Scott gave us amazing guidance on what to do to sell our home in a changing environment. She gave us a very extensive list on what we would need to sell our home that included great recommendations for staging, touch up work, inspection reports, etc.. All this resulted in getting our home sold at full price at a time when a number of homes in Alamo were being sold at reduced prices. There was not a time that Andrea didn't call or email us back and did so in a timely fashion. It can't get any better than that!!! Thank you Andrea!

- Carol S, Alamo

The Agency is a full-service, luxury real estate brokerage and lifestyle company

representing clients worldwide in a broad

development, resort real estate, residential leasing and luxury vacation rentals.

Since its inception in 2011, The Agency has redefined the business of real estate, modernizing and advancing the industry by fostering a culture of partnership in which all clients and listings are represented in a collaborative environment by all of its agents. Shunning the traditional model of how real estate is practiced, our agents share their knowledge, spheres of influence, contacts and expertise, ensuring our clients better representation and a true competitive edge.

This approach has proven highly successful. Four years after its inception, The Agency was L.A.'s most outstanding real estate brokerage, with 13 of our agents ranked among the top 250 realtors in the United States, as measured by total sales volume by the Wall Street Journal and REAL Trends, Inc. To date, The Agency has closed more than \$9 billion worth of real estate transactions and established itself as a preeminent player in the luxury real estate market, representing many of the

country's most visible and high-end properties.

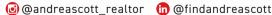
spectrum of classes, including residential, new

### Stay Connected

Follow Andrea on Facebook or Instagram









www.Alamo.RealEstate



Scan to learn more



### **HAVE WE MET?**



Buying and Selling a Home is one of the most important decisions you make. Let me guide you through the process. Call us to set up an appointment to meet in person or via Zoom.

- 5 Star Award Winner
- Forbes Magazine Real Estate Market Leader
- RealTrends America's Best Real Estate Agents
- Top 1% of Realtors in the US
- Rancho Romero Sponsor, \$60,000 and counting
- #1 Individual Agent, Westside Alamo 2013 to Present

Cumulative, per MLS



Andrea Scott | 925.788.9374 | Andrea@Alamo.RealEstate www.Alamo.RealEstate