

LOCAL

lifestyle

JUNE 2026

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Dear Friends and Neighbors,

Somehow, we've arrived at the heart of the year—where the mornings stretch a little longer, the sunsets linger a little later, and life seems to slow down just enough to savor. June is the season of sunscreen and fresh fruit, bare feet on warm patios, and late-night laughter floating through open windows. It's when time feels suspended between spring's momentum and summer's promise.

This month, we also take a moment to honor the fathers and father figures in our lives—the storytellers, the coaches, the quiet encouragers. The ones who taught us how to ride bikes, how to throw baseballs, and how to show up with integrity. Thank you for creating homes where strength is gentle and love is loud in all the right ways.

It's these everyday moments, stitched together over time, that transform a house into a legacy. Whether you're planting new roots or dreaming of your next chapter, I'd be honored to help you find the perfect place to call home. You can reach me anytime at Andrea@Alamo.RealEstate. I'm always here to be a resource and a trusted guide in our incredible community.

Here's to long days, meaningful memories, and the magic of home.

Warmly,

Andrea Scott

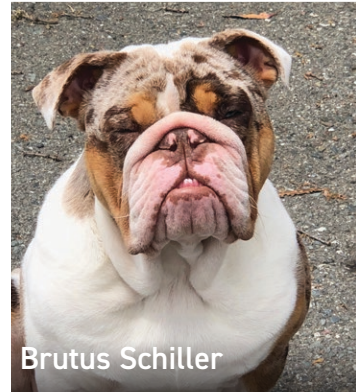
Cutest Pet Contest



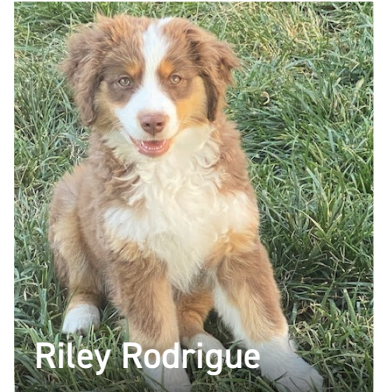
Marley Mota

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.



Brutus Schiller



Riley Rodrigue



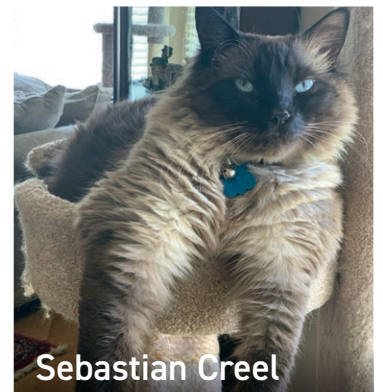
Jordan Peck



Buddy Absher



Phantom Scott



Sebastian Creel

Classic Margherita Pizza



There's something quietly luxurious about a Margherita pizza. No overloaded toppings, no distractions, just a celebration of simplicity. Legend has it this iconic dish was created in 1889 for Queen Margherita, its red tomatoes, white mozzarella, and green basil echoing the Italian flag. This simple recipe is the perfect go to when you are craving something more luxurious than a chain pizza place but don't want to spend hours prepping it.

Ingredients

(SERVES: 2 LARGE OR 4 SMALL PIZZAS)

Dough

Traders Joe's pre-made dough is a favorite that is well priced and high quality, but any pre-made dough works. Or if you are more adventurous, use your favorite homemade dough recipe.

For the Sauce

- 1 (14-ounce) can San Marzano whole peeled tomatoes
- 1 garlic clove, minced
- 1 tbsp extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- 1 batch pizza dough

For the Toppings

- Cornmeal or semolina flour (for dusting)
- 4-6 Roma tomatoes, sliced
- 1 lb fresh mozzarella (or buffalo mozzarella), torn
- Extra-virgin olive oil
- 15-20 fresh basil leaves, torn
- Flaky sea salt

Directions

1. Start by setting the stage; place a pizza stone or high heat compatible pan in the oven and heat it to a blazing 500°F. Give it at least 30 minutes to fully preheat; this is what creates that crisp, airy crust.
2. Meanwhile, prepare your sauce. Drain the tomatoes and pulse them briefly until just puréed. It should be rustic, not smooth. Stir in garlic and olive oil, then season to taste. The result should be bright, fresh, and lightly seasoned.
3. Roll out your dough on a floured surface to about ½-inch thick, shaping it to your desired size. Transfer to parchment to keep things manageable.
4. Spread a thin layer of sauce, leaving a small border for that classic crust. Add torn mozzarella and slices of tomato, then season lightly.
5. Slide the pizza onto the hot stone or into the preheated pan and bake for about 8 minutes, or until the crust is golden and the cheese bubbles beautifully. Make sure to watch as not all ovens cook evenly or the same.
6. Once out of the oven, let it rest just long enough to heighten anticipation. Finish with fresh basil, a drizzle of olive oil, and a pinch of flaky salt.

What makes this pizza unforgettable isn't complexity, it's balance. The sweetness of tomatoes, the creaminess of mozzarella, and the aromatic lift of basil create a harmony that's stood the test of time. High heat ensures a crisp crust, while minimal processing keeps flavors vivid and fresh. In a world of over-the-top recipes, Margherita reminds us: simplicity, done right, is the ultimate sophistication.

NO BAKE STRAWBERRY CRUNCH CHEESECAKE



INGREDIENTS

CRUST & CRUNCH

- Vanilla wafer cookies (crushed)
- Freeze-dried strawberries (some crushed)
- Melted butter
- Sugar

FILLING

- Cream cheese (softened)
- Heavy whipping cream
- Powdered sugar
- Vanilla extract
- Lemon juice
- Cornstarch

OPTIONAL TOPPINGS

- Whipped cream
- Fresh strawberries

INSTRUCTIONS

MAKE THE CRUST

Mix crushed vanilla wafers with melted butter and a little sugar until it resembles damp sand. Press firmly into the bottom of a pan to form your base. Chill to set.

PREPARE THE CREAMY FILLING

Beat softened cream cheese until smooth and fluffy. Add powdered sugar, vanilla, lemon juice, and cornstarch. In a separate bowl, whip the cream, then gently fold it into the cream cheese mixture for a light, airy texture.

ASSEMBLE THE CHEESECAKE

Spread the filling evenly over the chilled crust. Smooth the top with a spatula.

CHILL UNTIL SET

Refrigerate for several hours (or overnight) until firm and sliceable. This step is key for that classic cheesecake texture.

CREATE THE SIGNATURE CRUNCH TOPPING

Combine crushed vanilla wafers, freeze-dried strawberries, melted butter, and a sprinkle of sugar. Mix until crumbly.

FINISH AND SERVE

Just before serving, sprinkle the strawberry crunch over the cheesecake. Add whipped cream and fresh strawberries if desired. Slice and enjoy!

TIPS

- Use room-temperature cream cheese for a smoother filling.
- Add the crunchy topping right before serving to keep it crisp.
- Chill thoroughly as this dessert firms up as it rests.

This dreamy dessert layers creamy cheesecake with sweet strawberries and a buttery crunch topping. Think nostalgic ice cream bar meets elegant no-bake treat. Every bite delivers creamy, sweet, and crunchy textures all at once. It's an easy, no-fuss dessert that looks impressive but comes together with simple steps, perfect for gatherings or anytime you want something special.



GRAPEFRUIT-MINT

Aqua Fresca



Serves 4

INGREDIENTS

- 1 cup Tequila
- 2 cups Fresh Red Grapefruit Juice
- 1 cup Fresh Mint Leaves
(an additional mint sprig for garnish)
- 2 cups Chilled Soda Water
- 1/3 cup Agave Syrup
- Pinch of Kosher Salt

INSTRUCTIONS

- 1 In a shaker, lightly mix the mint leaves and agave syrup.
- 2 Add the grapefruit juice, tequila, chilled soda, a small pinch of salt, and a handful of ice.
- 3 Shake well and strain through a fine-mesh strainer into a tall glass filled with fresh ice.
- 4 Garnish with a mint sprig.



GRAPEFRUIT-MINT

Mocktail

Serves 4

INGREDIENTS

- 1 cup Fresh Mint Leaves
(an additional mint sprig for garnish)
- 1 cup Granulated Sugar
- 1 cup Water
- 2 cups Fresh Grapefruit Juice
- 2-3 cups Ginger Ale

INSTRUCTIONS

- 1 Crush the mint and sugar together.
- 2 Add the crushed mint and sugar, along with water, to a small pan. Heat at a medium temp. Mix until the sugar dissolves (about 5 minutes).
- 3 Strain and add the grapefruit juice, ice, and ginger ale.
- 4 Garnish with a mint sprig.



Feta Shrimp Tacos

Ingredients

1/4 c mayonnaise	1/4 c chopped onion	1 tablespoon olive oil
1 tbs cider vinegar	1 banana pepper, finely chopped	8 whole wheat tortillas (8 inches), warmed
1 tbs mustard	1 lb uncooked shrimp peeled and deveined	1/2 c crumbled feta cheese
1/4 tsp pepper	1 tbs taco seasoning	Sliced avocado, optional
2 c shredded red cabbage		

Directions

In a bowl, mix Miracle Whip, vinegar, mustard and pepper. Add cabbage, onion and banana pepper; toss to coat. Refrigerate until serving.

Toss shrimp with taco seasoning. In a large nonstick skillet, heat oil over medium-high heat. Add shrimp; cook and stir 3-4 minutes or until shrimp turn pink. Serve in tortillas; top with slaw, cheese and, if desired, avocado.

Prep/Total Time: 30 min. Makes 4 servings

Recipe from www.tasteofhome.com/recipes/feta-shrimp-tacos



ALAMO MARKET REPORT

LAST MONTH vs THIS MONTH

MARCH 2026	APRIL 2026
HOMES SOLD 13	HOMES SOLD 21 ↑
DAYS ON MARKET 34	DAYS ON MARKET 16 ↓
AVERAGE LIST PRICE \$2,986,358	AVERAGE LIST PRICE \$2,843,423 ↓
AVERAGE SOLD PRICE \$3,067,307	AVERAGE SOLD PRICE \$2,976,982 ↓
LIST: SOLD RATIO 103%	LIST: SOLD RATIO 105% ↑
\$/SF \$901	\$/SF \$974 ↑

April surged, with sales rising and days on market falling—clear signs of strong demand. Buyers are competing in multiple offer situations, pushing the list-to-sell ratio to 105% and \$/sf higher. Conditions like this drive strong outcomes—are you ready to discuss how to present your property for maximum equity gain?



ALAMO MARKET REPORT

LAST YEAR vs THIS YEAR

MARCH 2025	MARCH 2026
HOMES SOLD 17	HOMES SOLD 21 ↑
DAYS ON MARKET 14	DAYS ON MARKET 16 ↑
AVERAGE LIST PRICE \$2,362,411	AVERAGE LIST PRICE \$2,843,423 ↑
AVERAGE SOLD PRICE \$2,432,823	AVERAGE SOLD PRICE \$2,976,982 ↑
LIST: SOLD RATIO 103%	LIST: SOLD RATIO 105% ↑
\$/SF \$831	\$/SF \$974 ↑

The market has strengthened, with more homes sold and meaningful gains in both list and sold prices. Despite a slight uptick in days on market, competition remains high, with a 105% list-to-sell ratio and rising \$/sf. Properties that are prepared, presented and priced correctly are getting multiple offers—now is a great time to be a seller.

Backyard Envy

Spotlight the Outdoors in Your Listings

Right now homeowners are investing more into their outdoor spaces. This means that buyers are paying more attention to a listing's backyard, front yard, balcony, deck, or lawn space.

Sixty-two percent of consumers said they've spent more time outdoors in the last year, according to a new survey from Gardens Alive, a garden and lawn supply company. Gardens Alive surveyed more than 900 people nationwide to find out how their perception of outdoor spaces has changed during this time.

Seventy-two percent of respondents say they would rather invest in their home than go on a vacation this summer. They're putting more focus on their yards too as they stay at home. Forty-four percent say they plan to spend between \$101 to \$1,000 to spruce up their outdoor living spaces. Another quarter of respondents will spend between \$1,001 to \$5,000 to enhance their outdoor space.



Consumers also mostly favored a "modern" design style for their outdoor space. The top three outdoor elements they want: Flowers, plants, or greenery (21%); BBQ/food preparation area (17%); and lounge/chaise seating (14%).

Greenery appears to be an important focal point in any yard, too. Thirty-two percent of respondents said they wanted a green backdrop and nearly 30%

said they wanted pops of color with plants. A quarter of respondents also sought to use plants to add more privacy to their yards.

Now is the perfect time to give your backyard or outdoor space some extra love. Get online and find some inspiration for a fun DIY product or consult an expert. Either way you're sure to get the most of this space this summer.

SUMMER

SURVIVAL GUIDE FOR PETS:

KEEPING COOL WHEN TEMPERATURES RISE



When summer arrives, it brings longer days, outdoor adventures, and serious risks for pets. According to experts, warm weather can quickly turn dangerous if pet owners aren't prepared. Here's how to keep your furry companions safe, comfortable, and happy all season long.



HYDRATION, SHADE, AND SMART SCHEDULING

Just like people, pets can become dehydrated fast. Always provide plenty of fresh, clean water and a shady place to escape the sun. On especially hot days, limit outdoor activity and opt for early morning or evening walks. Street asphalt and dark shaded concrete get significantly hotter than regular surfaces and can burn sensitive paw pads and raise body temperature quickly, even before the air temperature is considered extreme. Keep outings brief when temperatures spike.

NEVER UNDERESTIMATE HEATSTROKE

Heatstroke is one of the biggest summer dangers for pets, and it can escalate quickly. Warning signs include heavy panting, drooling, rapid heart rate, weakness, vomiting, or even collapse. A body temperature above 104°F is a serious emergency. Certain animals like short-nosed breeds, older pets, or those with health issues are especially vulnerable and should be kept cool indoors whenever possible.

THE CAR IS NOT A SAFE PLACE

Leaving a pet in a parked car, even briefly, can be fatal. Similar to asphalt, temperatures inside a vehicle can skyrocket much higher than ambient within minutes, leading to an oven effect and deadly heatstroke. In many places, it's also illegal. When in doubt, leave pets at home in a cool, well-ventilated environment.

WATER FUN (WITH PRECAUTIONS)

Pools, lakes, and beaches can be great options, but they come with risks. Never leave pets unattended near water, and introduce them gradually to swimming. Provide fresh drinking water to prevent them from ingesting saltwater or chlorinated pool water, and rinse their coat after swimming to remove irritants. Also, during warm seasons, check local news or government sites for potential algae blooms that can be deadly to animals.

GROOMING AND HOME SAFETY MATTER

While it may seem logical to shave a pet in summer, that can be one of the

worst things you can do. Their coat actually helps regulate body temperature and protect against sunburn. Regular brushing to remove the excess is a better option.

WATCH OUT FOR HIDDEN HAZARDS

Summer brings more exposure to chemicals, plants, and party foods. Keep pets away from pesticides, fertilizers, and unfamiliar plants, and don't share table scraps as many human foods and drinks can be toxic. Fireworks are another hazard, causing both physical injury and fear that lead to many runaways every year. Keep pets in a quiet, secure space during celebrations.

A SAFE SUMMER IS A HAPPY ONE

With a little planning, plenty of water, cool spaces, and careful supervision, you can enjoy everything summer has to offer alongside your pet. Staying alert to heat risks isn't just smart; it could save your pet's life.





WHY NOW IS THE TIME TO BUY

Understanding your budget, credit profile, and financing options puts you in a stronger position regardless of market shifts.

With constant headlines about the economy, global uncertainty, and affordability concerns, many people are questioning whether now is a good time to buy a home. While these factors do affect the housing market, they do not eliminate the opportunity to buy. Instead, they require a more thoughtful approach.

Mortgage rates have risen slightly after declining for much of 2025. Experts attribute this shift to global events and inflation pressures, including higher energy costs. As a result, borrowing is a bit more expensive than it was a few weeks ago.

Even so, today's rates are still better than they were a year ago. For example, a buyer financing a \$500,000 home today could still pay less per month than someone who purchased when rates were higher last year. While recent increases may feel discouraging, they have not erased the overall improvement in affordability.

Trying to perfectly time the market is not a reliable strategy. Conditions can change quickly, and waiting for the "perfect" moment often leads to missed opportunities. Instead, it is more practical to focus on current conditions and make a decision based on what you can afford today, and what your needs are.

For many people, the decision to move is not purely financial. Life events such as a growing family, a new job, or a desire

for a different lifestyle can make moving necessary. Those needs do not disappear because rates change.

Mortgage rates are expected to continue fluctuating as new economic data emerges. These changes are outside of any buyer's control. What can be controlled is your preparation. Understanding your budget, credit profile, and financing options puts you in a stronger position regardless of market shifts.

Buyers who choose to move forward still have options. For instance, adjustable rate mortgages may offer lower initial payments, which can help make homeownership more manageable in the short term. Another option is to budget for today's fixed rates, and plan to refinance in the future if you prefer not to have the uncertainty of adjustable rates. These strategies are not right for everyone, but they show that flexibility exists.

In the end, uncertainty does not mean you have to put your plans on hold. If you need or want to move, it is still possible to do so. The key is to stay informed, prepare carefully, and make a decision that aligns with your personal situation.

Contact your local real estate expert who can refer you to trusted loan officers, work with you to understand your options, evaluate your budget, and navigate the process with confidence, even in an ever-changing market.

HONORING FATHERS AND GRADS



The Moments That Shape Us Celebrating Fathers & Graduates

June in Alamo has a rhythm all its own. Golden evenings stretching across Mount Diablo, families gathering as the light lingers just a little longer.

To the fathers—the steady presence, the quiet strength, the example that shapes everything. And to the graduates—this is your beginning. A culmination of everything you've worked toward, and the start of everything ahead.

For the Fathers

Quiet strength. Steady guidance. A presence that turns houses into homes.

For the Graduates

This is your moment. Step forward with confidence—your future is waiting.

Here's to the moments that matter most—and the homes where they unfold.

In Alamo, home isn't just where you live—it's where life happens. If you're thinking about your next chapter, I'm always here as a resource.

Andrea Scott

The Go-To Realtor in Alamo





Think Your Home Isn't Photo Ready?

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WITH NO UPFRONT COST!**

SERVICES INCLUDE:

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



Client Testimonials



Andrea is awesome! She has gotten me out/ in of three houses now in Danville. Her vast experience and knowledge enable her to craft contracts in ways I wasn't aware of. My advice to anyone is to listen to Andrea, do what she says and know that she'll have your best interest in mind. Of the 4 contracts she has helped me with all but one were smooth sailing and the one that had challenges she was able to get everything in place to make sure it all went through. I very much appreciated her ability to negotiate 'behind the scenes' for us.

Luke Semerau, Danville



We are in the process of buying our first home and simply put, we could not have done it without Andrea!!! As long-time San Francisco residents and first time home buyers, Andrea's support, guidance, and perspective throughout the home search, offer, and buying process has been invaluable. Her responsiveness, patience, attention to and understanding of our needs (and wants), paired with her local market knowledge is exactly what we had hoped for in a realtor and Andrea delivered. We could not have asked for a better partner in this extremely competitive market. On top of everything else, Andrea was thoughtful and kind enough to deliver flowers and wine to the sellers once we were in contract... a perfect example of how Andrea goes above and beyond and never forgets the human elements of what can be a stressful and emotional process. I would recommend Andrea, without hesitation, to anyone embarking on a home search journey of their own!

Chris Tyrrell, Walnut Creek



Andrea Scott does not disappoint! She took the selling of our home very seriously. Knowing that branding is important in the real estate game, we wanted someone who could represent the quality and lifestyle a potential buyer of our home would

be looking for so we chose Andrea. Our home needed a lot of updating; paint, lighting, fixtures, a few minor repairs and quality staging. Although her brand is synonymous with luxury, she rolled up her sleeves rallied the resources and even loaned out her own personal items for staging etc. The house was transformed. In one weekend we received multiple offers and we closed over asking. Well done Andrea!

Jeff Martin, Walnut Creek



After interviewing several real estate agents for the sale of our family home, Andrea Scott was selected for her knowledge, professionalism, contacts and marketing skills. She was outstanding! Quick to respond, arranged all the details from painters, flooring, staging, landscaping and repairs. Her marketing brochures and photography were highly professional and quite spectacular. I'm certain all these items helped sell the property in record time. Andrea is a non-nonsense, focused agent. Her negotiating skills and consultation regarding what was necessary and what could be managed was extraordinary. This was a positive experience and one I'll remember in a good way - something that isn't always the case with selling a home. Thank you, Andrea Scott!

Steve Hyman, 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

About The Agency

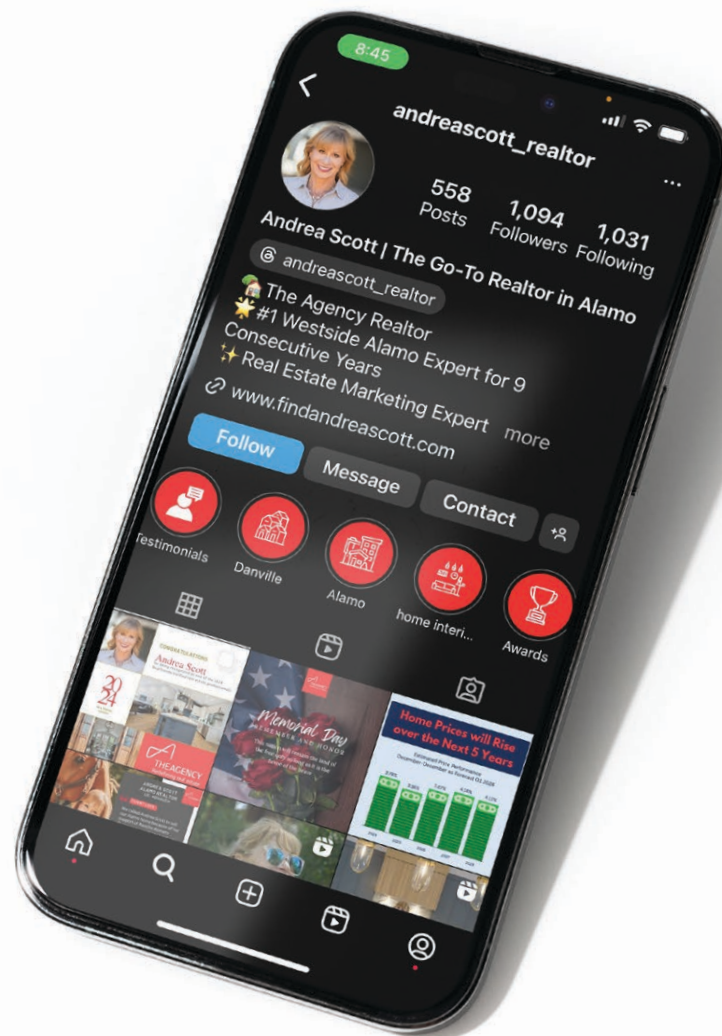
The Agency is a full-service, luxury real estate brokerage and lifestyle company representing clients worldwide in a broad spectrum of classes, including residential, new development, resort real estate, residential leasing and luxury vacation rentals.

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.

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THE NEIGHBORHOOD
CONNECTION MAGAZINE
Andrea Scott

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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



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