

November Newsletter



"Keep your eyes open to your mercies. The man who forgets to be thankful has fallen asleep in life."

– Robert Louis Stevenson

5 Ideas for a Smaller Thanksgiving Celebration

Source: delsih.com, today.com

Traditionally, Thanksgiving is a time for family members and friends to travel from near and far to share a feast with their loved ones. But this year, of course, many people are still unable or unwilling to travel or would prefer to avoid social gatherings. As a result, Thanksgiving will look different for many families—but the holiday can still feel festive, and might even be the perfect opportunity to create some new traditions!

If you are planning a smaller or socially distanced Thanksgiving this year, here are a few ideas to keep the festive spirit alive:

- Host a small gathering with a menu of just a few items. If you feel comfortable having a gathering at your home with your "quarantine pod" or other trusted friends, you'll probably want to scale down your usual Thanksgiving menu. Instead of purchasing a large turkey or ham, consider a smaller main course, such as a roasted chicken. Alternatively, turkey breasts or sliced ham offer a great way to preserve the classic flavors of the holiday without buying more than you need. As you set the rest of your menu, consider limiting it to just two or three of your favorite sides and a dessert.
- Have a picnic. If the weather is comfortable enough in your area, an outdoor picnic could be the perfect option for safely celebrating Thanksgiving (consider setting up heat lamps to keep everyone warm!). Opting for a potluck-style feast is a fun way to keep your picnic casual—while reducing your own cooking and cleanup burden.
- Deliver meals to your loved ones and neighbors. Many people who are at higher risk of severe illness from COVID-19 are still opting to stay safely at home. If you know anyone who will be home for the holiday, consider dropping off a meal to their front door as a way to spread the Thanksgiving cheer—without spreading any risk of illness.
- Order dinner from a local restaurant or grocery store. If there was ever a year to let yourself off the hook for cooking a Thanksgiving dinner, this is it. Many restaurants and grocery stores offer a "Thanksgiving in a box" option that will provide your family with all the classic dishes—and none of the work. This is a great way to enjoy a full, hassle-free Thanksgiving feast while supporting a local business.
- Enjoy a virtual dinner with your friends and family. We have all become well-acquainted with platforms like Zoom and FaceTime over the past several months. If you will be celebrating Thanksgiving alone or with just a few chosen people, planning a video call with your loved ones who are further away is a great way to feel more connected and keep the Thanksgiving spirit alive from a safe distance.



Butternut Squash and Leek Bread Pudding

Source: bonappetit.com

Ingredients:

- 4 tablespoons unsalted butter, plus more for pan
- 12 cups 1-inch pieces brioche (from about 2 loaves)
- 1 small butternut squash (about 1½ pounds), peeled, seeds removed, cut into ½-inch pieces
- 2 large leeks, white and pale green parts only, halved lengthwise, cut into ½-inch pieces
- 1 teaspoon thyme leaves
- 2 teaspoons kosher salt, plus more
- 4 large eggs
- 3 cups heavy cream
- 3 cups whole milk
- 1 teaspoon sugar
- 1½ cups coarsely grated Emmenthal cheese, Comté, and/or aged Gouda, divided
- Crème fraîche and fennel fronds (for serving)

Directions:

- Preheat oven to 350°. Butter a 13x9" glass or ceramic baking dish; set aside. Spread out brioche on a large rimmed baking sheet and bake, tossing halfway through, until golden brown and crisp, 25–30 minutes. Let cool, then transfer to a large bowl.
- Heat remaining 4 Tbsp. butter in a large skillet over medium. Cook squash, leeks, and thyme, stirring occasionally until squash is tender, 10–12 minutes. Mix in a pinch of cayenne; season with salt. Transfer to bowl with brioche.
- Whisk eggs, cream, milk, sugar, 2 tsp. salt, and a pinch of cayenne in a large bowl to combine.
- Add 1 cup cheese to bowl with brioche and toss to evenly distribute. Transfer to prepared baking dish and pour 5 cups egg mixture over; gently press bread into liquid to coat. Pour remaining egg mixture over and let sit 15 minutes.
- Scatter remaining ½ cup cheese over bread pudding and bake until puffed and custard is set in the center, 60–75 minutes. Let cool at least 10 minutes before serving.



Why You Should Consider Hiring a Professional Home Stager When Selling Your Home

Source: houzz.com

When potential buyers walk into an empty home, or one filled with furniture that isn't their style, it can be difficult for them to see past the home's current state and envision themselves living there. That's where professional home stagers come in. With a goal of helping prospective buyers form an emotional connection to a home, stagers—who often have an interior design background—wield a variety of design strategies to make your home look its best. For example, they may remove or rearrange existing furnishings and clutter, bring in stylish new furnishings and decorative touches, and even suggest new paint colors for key rooms. Here are a few potential benefits of working with a professional stager when your home is on the market:

- Higher selling price. Adjusting a home's décor appears to have a powerful effect on its perceived value: a 2019 survey by the International Association of Home Staging Professionals found that 37% of staged homes sold for above their listing price.
- Less time on the market. According to a 2016 report by the Real Estate Staging Association, staged homes spent up to 90% less time on the market than their non-staged counterparts.
- More attractive appearance in online listings. Considering that most of today's buyers view homes online before deciding to see them in person, the importance of appealing listing photos cannot be understated. Professional stagers know how to highlight your home's best attributes while concealing those that are less desirable in order to help each room shine in photos.
- Access to a large selection of furniture and accessories. Professional stagers can easily access all the items needed to cast your home in the best possible light, including luxury furnishings that would be expensive to buy on your own.



If you are currently working with another Broker please do not consider this a solicitation.

