

**Better
Homes**
and Gardens[®]
REAL ESTATE

WELCOME HOME

MARCH 2022



march 2022

MARKET REPORT



march 2022

March is here! Spring is around the corner! Longer days are on its way, as well as the beautiful colors that spring lends to our beautiful area of the state!

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the full picture:

Oroville Lake's Lime Saddle Marina is a great location to gain access to the lake from Paradise California, and is where the West Branch of the Feather River feeds into the lake. There are camping areas, as well as a free day use area at Nelson Bar.

What is your favorite place to visit in Butte County? Tell us on our Facebook page!
www.facebook.com/bhgwelcomehome

Picture: Lime Saddle, Oroville Lake
David Eakins Photography

May you find Butte County as active or restful as you like!

MARKET REPORT FEBRUARY 28TH, 2022

WELCOME HOME

Single Family Residences (Home, Manufactured on Land, Condo) Excluding Multi-Family									Monthly	
Active Listings/ Pending	Total Current Listings	Under \$100K	\$100K- \$200K	\$200K- \$300K	\$300K- \$400K	\$400K- \$500K	\$500K- \$600K	\$600K+	Expired This Month	Sold This Month
Chico Listings	165	0	5	10	33	50	19	48	3	77
Active	52	0	1	2	11	8	10	20		
Pending	113	0	4	8	22	42	9	28		
Not Sold	32%	0%	0%	20%	33%	16%	53%	42%		
Paradise Listings	55	0	0	3	9	24	9	10	0	18
Active	32	0	0	1	5	12	4	10		
Pending	23	0	0	2	4	12	5	0		
Not Sold	58%	0%	0%	33%	56%	50%	44%	100%		
Magalia Listings	46	0	9	19	11	1	4	2	1	24
Active	19	0	2	10	5	0	1	1		
Pending	27	0	7	9	6	1	3	1		
Not Sold	41%	0%	22%	53%	45%	0%	25%	50%		
Oroville Listings	144	3	12	32	40	26	12	19	8	35
Active	82	2	5	16	23	14	8	14		
Pending	62	1	7	16	17	12	4	5		
Not Sold	57%	67%	42%	50%	58%	54%	67%	74%		

goodbye stress, hello organization

-bhgre #happyhome

Organizing isn't only about making a space more visually appealing; it's about making a space more soothing. It's about creating a home where as soon as you step through the door, you feel calm and comfortable. Organizing is a form of self-care and allows you to transform a space into an environment that is nurturing and peaceful. Say goodbye to clutter and common stressors, see ya later to piles of clothes, and sayonara to stacks of paper. Create a sanctuary at home that can make your life simpler and a great deal easier.

People experience plenty of stress when it comes to work, finances, and hectic to-do lists. Your home should serve as a refuge, an area free from chaos and clutter. Below are tips on how to organize, purge, donate, and take control of your home. Let's get started!

Get into an Organizing Mindset

Make sure you're in the right headspace before you start organizing. We recommend a few moments of mindfulness and deep breathing to help you get into the proper mindset. The next step would be to change into some comfy clothes and start by picking one room or space at a time. There is no need to tackle your entire home in one day. Set reasonable goals.

One of the main reasons people hold onto something is guilt. Maybe the vase was a gift, perhaps it was expensive when you purchased it, but you don't really like it anymore. Regardless, it's important to recognize that keeping an item in the back of your closet or stuffed in a drawer won't make you feel better. Once you donate it or sell it, you will feel lighter. Many people also hold onto items because they are worried they will regret getting rid of them. Keep in mind, just because something might be difficult to part with does not mean you will regret getting rid of that item. You most likely won't notice it's gone. The main thing to remember is you're getting rid of a thing, not a person or a memory. Another good rule to follow is if you haven't used the item in the past year, you most likely will not use it again.

As for all of the things you might use "one day," the time to get rid of that item is now. These items and possessions are most likely just dragging you down and taking up space.

Organizing Tips

Gather supplies before you start that will help you throughout your process. Grab sticky notes, a marker, and tape so you can create labels. Pick up garbage bags and cardboard boxes to make areas to collect things for donations, to sell, to trash, and recycle. If you are cleaning out chemicals and cleaners, wear gloves and goggles if needed.

You need to assess why you own the items you do. Ask yourself the following questions to help you decide if you truly need to hold onto something. Does the item still have a purpose? Does it bring you joy? By removing things you no longer need or don't bring you happiness, you create simplicity in your life.

If you don't have all of the parts for an item or are missing cords and pieces that you need to make something work properly, either get rid of it or write down the part you need to order right away as not to forget. Test everything to make sure it works, from electronics to office supplies. If it doesn't work, it's merely eating up space.

When going through cords, take the time to label them. Fold an adhesive or piece of tape over the wire's end and use a fine point permanent marker to write what it is. This will save you an incredible amount of time in the future, especially if you move. Say goodbye to Ziplock bags filled with miscellaneous cords.

When cleaning a desktop or counter space, the first thing to ask yourself is what do you use on a daily basis. Remove anything that doesn't make that list and place it in a drawer or bin. The less cluttered your workspace or kitchen counter is, the less distracted you'll be and the more productive you'll become.

Use drawer organizers so you can easily and quickly find what you need. This will prevent a junk drawer from forming where things are just thrown in and forgotten.

The back of doors and cabinets are excellent if you're looking for extra storage space. Look into hanging door racks and cabinet hooks to provide valuable space for your many things. You can hang towels, tote bags, and other items that might otherwise be eating up drawer space.

Using clear containers in closets, garages, and kitchen pantries can make your life much easier. The clear containers not only keep things together and organized but allow you to see everything without having to go through tons of bins. If you don't want to purchase or use clear containers, add a clean looking label to the outside.

If you don't have a ton of space, go vertical. Shelf risers are great and stackable, which allows you to double the surface area. These are perfect for shoes, so they don't end up in a pile on your closet floor.

If you're tired of losing your keys or sunglasses, set up "drop zones" around your home. Create a designated drawer in an entryway console or a wall organizer by the garage door. As soon as you walk through your door, place your car keys in the dish and other items you can quickly grab next time you're headed out.

Look into furniture that is as versatile as it is stylish. Many ottomans nowadays double as storage containers, so you can hide all of the remotes and blankets when you're not using them. If you are looking to add a bench in the entryway, look for one with a bottom compartment to store shoes, umbrellas, and other things you and your guests don't want to look at. Think about functionality.

Do something fun and positive after you're done.

gardening *for your plate*

becoming a force for good: growing your own food changes communities for the better & saves money

-bhg.com -Stephone Coward

Raising fresh produce empowers people to become forces for good well beyond their own plates, while also stretching their food budgets.

When I was an undergraduate student at the University of Texas at Arlington, I would drive to Dallas six days a week, where I worked in the Oak Cliff neighborhood that I now understand was (and 11 years later still is) a food desert. What used to strike me daily as I drove down Interstate 20, was that the grocery stores and healthy food options that were bountiful near my home became increasingly sparse as I approached the office. One powerful way communities like this are battling food deserts all over the U.S. is by growing their own produce. Besides yielding nutritious vegetables, these urban gardens are paying big dividends in terms of better health, well-being, and even financial benefits.

What Is a Food Desert?

One of the first times that the term “food desert” was recorded being used was in the early 1990s in a Scottish government publication addressing low-income communities. Over the past three decades, the definition of a food desert has evolved. But no matter who you ask, it tends to refer to an area in which access to healthy food, whether that’s through farmer’s markets or simply grocery stores that carry fresh produce, is slim to none.

Lakeisha Coleman, Ph.D., in her 2018 dissertation for the Department of Sociology at Georgia State University, described food deserts as “areas in which there is relatively poor access to healthy and affordable food and/or areas where such available establishments are separated by great distance making them difficult to access. Lower income, racially segregated neighborhoods have fewer healthy food choices and higher rates of disease related to diet.”

However, Anga Sanders, founder and executive director of FEED Oak Cliff, believes that “the term ‘food desert’ is incorrect, since a desert is a natural phenomenon. Food deserts are not; they are man-made, the inevitable result of numerous negative factors: white and middle-class flight; ineffective or corrupt politicians; racial profiling; zoning problems, and the unchecked encroachment of predatory retail (dollar stores, payday loans, etc.) all contribute to the creation of these desert-like areas.”

Far too many families in America, like those in Oak Cliff where I worked, live in communities that are food insecure and/or food deserts. Food insecurity means they

don’t necessarily know where their next meal is coming from; food desert typically means a lack of actual grocery stores in their area and/or a lack of affordable transportation to places to buy the fresh foods that aren’t available in their own neighborhoods. Both of these circumstances lead to a reliance on quick and accessible fast food, which poses multiple problems, both health- and cost-wise.

Related: [How to Donate Food from Your Garden to a Local Food Pantry](#)

After all, a fast food meal for one person costs an average of \$5-7; that’s up to \$28 for a family of four, which is more than that family’s minimum-wage breadwinner makes in an hour. If you cook at home, on the other hand? It’s about \$1.50 to \$3 per person, a 40-79% savings, and healthier food to boot.

According to Feeding Texas, a network of organizations in Texas fighting for hunger relief, the financial impacts of living in a food desert are far-reaching; families have to make difficult decisions such as choosing between food and utilities on a certain week. Plus, poorly fed children and adults alike can experience health complications that lead to increased medical costs down the line.

Benefits of Growing Healthy Food

Without fresh food available in their neighborhoods, many who live in food deserts are beginning to grow their own via small- and large-scale home and community gardens, and they’re seeing the financial, emotional, and community-wide benefits of doing so. For mental health and wellbeing alone, scores of studies confirm that gardening can have a huge positive effect. Charlie Hall, Ph.D., a horticulture and economics specialist at Texas A&M, told AgriLife Today that just being around plants “reduces psychological distress, depression symptoms, clinical anxiety, and mood disorders in adults.” Hall added that, at the very least, growing plants can provide a distraction from whatever is causing us stress.

And while growing your own food helps cut out fast food costs, it can cut down your entire grocery bill as well, whether or not you live in a food desert. Families across the country spend a high percentage of their monthly

income on grocery shopping; the latest data from the USDA states that a family of four can spend between \$599 and \$1,370 a month on groceries. And since the U.S. Census statistics that show the median household income as of 2019 is \$68,703, that means the average family is spending 10-24% of their annual income on groceries alone. Growing your own food is an economically sound means of subsidizing that grocery bill; seeds for vegetables are inexpensive, and you can even get them free of charge at your local library or seed swaps run by gardening groups.

Community Garden Champions

Who’s leading the charge when it comes to former food desert communities growing their own food? Individuals, families, and nonprofit organizations on both a national and local scale. National organizations include the American Community Garden Association and the National Recreation and Parks Association. In my own community, orgs such as the I Love Unity Garden promise to “address the food desert (illusions) with education, resources, and empowerment,” showing young people that healthy food creates healthy minds.

Then there’s Paul Quinn’s We Over Me Farm, with a mission to transform the health and well-being of under-resourced communities, and Friendship West’s The Village Co-Op, which works to enrich the lives of farmers and community residents with its garden and farmer’s market. What’s happening in my former food desert community in North Texas is just one example of what is happening across the country to address both the inaccessibility and the rising costs of fresh foods.

Where there is one visible garden, there will be more.

In the southern sector of Dallas, where Oak Cliff is located, the need for the community to compensate for the deficit in fresh food has created an ecosystem of advocates who are changing things for the better: Anga Sanders, of FEED Oak Cliff; Ples Montgomery IV, of Oak Cliff Veggie Project; and Fed Up Dallas all have been working to end food apartheid by bringing healthy food choices to southern Dallas.

And where there is one visible garden, there will be more. When you show that growing your own food can be done, more people are encouraged to do it. And in doing so, they’re combatting food deserts as well as increasing the health of community members on a mental, physical, emotional, and last but certainly not least, financial level.



food / St. Patrick's Day st. patrick's day cupcakes

Ingredients:

- 1 3/4 cup all-purpose flour
- 1 four serving size package pudding mix
- 3/4 cup miniature semisweet chocolate pieces
- 2/3 cup sugar
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 beaten eggs
- 1 1/4 cups milk
- 1/2 cup cooking oil
- 1 teaspoon vanilla or 1/4 teaspoon almond extract
- 1/2 of a can of cream cheese frosting (1 cup)
- Green colored sugar
- 1/2 cup candy-coated milk chocolate pieces



Chicken thighs, cannellini beans, and smoked sausage all help make this stew super hearty and tasty. Thanks to pressure cooker, it's ready in just an hour!

Source: Better Homes and Gardens

- Grease muffin cups or line with paper bake cups. In a large mixing bowl stir together flour, pudding mix, chocolate pieces, sugar, baking powder, and salt. In a small bowl combine beaten eggs, milk, oil, and vanilla or almond extract. Stir into flour mixture just until combined. Fill muffin cups 2/3 full.



- Bake in a 375 degree F oven for 18 to 20 minutes or until golden brown. Cool on a wire rack. Frost with cream cheese frosting; sprinkle with green sugar, then milk chocolate pieces. Makes 18 cupcakes.

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tag us on your photos when you share your
creation with your friends!

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*Ask your local BHGRE Welcome Home agent for more details!

pantry organization hacks to streamline your kitchen

-BHGRELife

While it's possible someone somewhere once said, "My kitchen's too big, too well organized, and has too much cupboard space," it's highly unlikely. Most of us struggle to work with kitchens that are less than ideal. Having a pantry can help in a variety of ways. If you don't already have one or if yours needs a serious refresh, here are some pantry organization hacks to streamline your kitchen.

If you already have a pantry in or just off your kitchen, make sure you're making the best use of the space you've got. Here are some suggestions for a DIY pantry makeover:

Use Shelves and Racks

Make the most of skinny shelves, tiered shelving, and under-shelf storage racks. A row of skinny shelves on the back of the pantry door, or even a shoe holder with clear plastic compartments, can hold all kinds of small items, whether it's spice, soup, or sauce packets or small condiment jars. The inside of a door is almost always wasted space, and it's perfect for smaller items that will otherwise get lost among the cans and bottles.

Tiered shelving will let you double or triple the amount of storage you get from your existing shelves, and there are even eco-friendly, expandable bamboo tiered shelves available now.

Under-shelf slide-on storage racks are available almost anywhere that sells housewares, including dollar stores, and installing a few will give you storage for potatoes, onions, and garlic under your existing shelves. Bonus: that will free up some space in your fridge.

Installing small tension rods on existing shelves also means you'll be able to store bulky, awkward items you don't use often, like platters and cookie sheets that take up a lot less space stored vertically rather than horizontally.

Create a Snack Station
Another great tip for streamlining your kitchen is to get rid of packaging and create a snack station at child height. Even if you've succeeded in training your family not to leave empty cereal boxes in the cupboards, the amount of storage space a family-sized box of cereal consumes is huge and never decreases until the box is disposed of.

Set up a little clothesline or use a piece of dowling as a hanging rack in an area of your pantry. Alternatively, you could invest in some larger storage boxes that will fit on your shelves and take dry goods out of their boxes. Make sure you label the cereals or the clips you use to hang them up. This works best for items that are bulky, crushable, and light, like potato chips, cereal, and crackers.

If you set up a snack station at child height in your pantry, you may succeed in keeping your kids out of the fridge and away from the stove while you're trying to do dinner prep. The snack station can be as big or as small as you like: you can devote the entire bottom shelf to kid-friendly snacks like dried fruit, mini cookie packs, and granola bars. By creating a dedicated space in the pantry for kids, you'll keep them from climbing the shelves to get at snacks and possibly prevent a fall, shelf collapse, or tumbling tins.

Make Use of Corners

Installing Lazy Susans in corners and investing in metal magazine racks for pantry storage is a great way to make use of corner space. No matter how small, chances are good your pantry will have four accessible corners. Install Lazy Susans in each one and you'll be amazed how much more accessible your canned and dry goods are. There are stackable Lazy Susans available now, and if you really like to stock up when things are on sale or if you make regular Costco runs, they'll come in handy.

Metal mesh magazine racks make great storage containers for canned goods. Their height means you can stack the tins in at least a double row. Plus, if you worry a toddler might get in the pantry and

upend them, you can turn them around, so the "spine" of the magazine rack faces out and individual tins are less likely to tumble.

If you're starting from scratch to create a DIY pantry, be creative. Pantries are basically just shelving arrangements, so anything you've got with shelves or racks can be transformed into a pantry. Old bookcases or nightstands can be stacked in a low-traffic kitchen area (preferably a corner). If you see an armoire bargain, especially a corner armoire, grab it. With a few extra shelves added, you've got the makings of a small but efficient pantry. Alternatively, you can create a pantry under your stairwell and install a glass-fronted door. Other potential spots for pantries include laundry and mud rooms and rarely used closets. If you buy in bulk, you can even create a pantry and cold storage room in your basement. While not as handy as having your pantry in or just off the kitchen, restocking your kitchen shelves can become part of your laundry routine as you flip the clothes from the washer to the dryer.



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We at BHG Welcome Home, love our Active Duty, Reservist and Military Veterans. We are in awe of the contributions made by these brave men and women. We also respect those family members at home and the sacrifices they've made waiting for their loved ones to return home.

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