

**Better
Homes**
and Gardens.
REAL ESTATE

WELCOME HOME

AUGUST 2024



august 2024

MARKET REPORT



(3) july 2024 market report

(4) what you should know before putting in a plunge pool

(5) 10 modern kitchen ideas for a stylish refresh

(6) low-sugar barbecue pulled pork sandwiches



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.

Our Veterans Advantage Program is simple and offers a cash reward program at closing, when you Buy or Sell your home through one of our certified MRP-Military Relocation Specialists.

This is one of the many ways we want to say "Thank You".

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

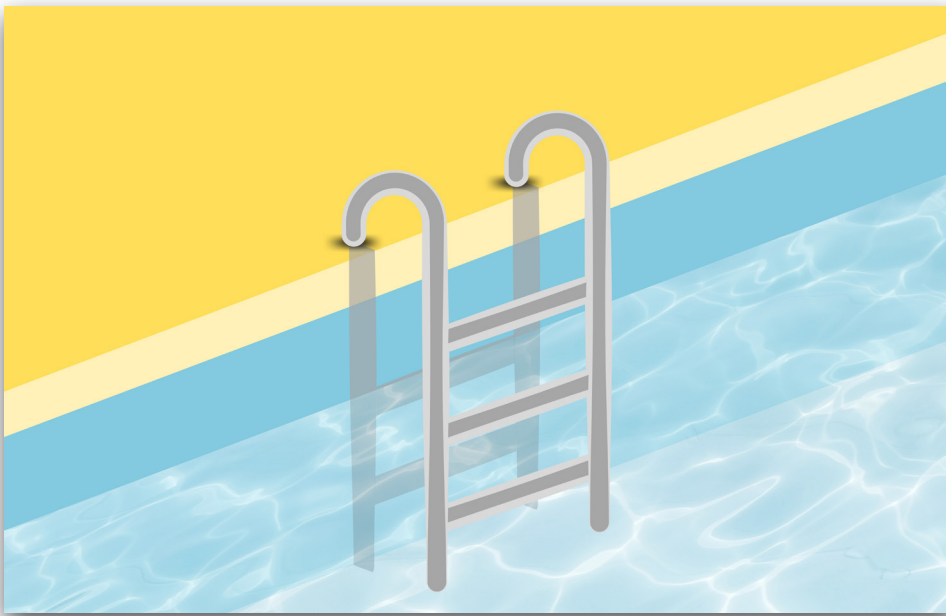
Made exclusively for the clients of Better Homes and Gardens Real Estate - Welcome Home

MARKET REPORT

JULY 31ST, 2024

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	250	1	6	18	33	55	39	98	6	72
Active	142	1	3	10	19	22	22	65		
Pending	108	0	3	8	14	33	17	33		
Not Sold	57%	0%	50%	56%	58%	40%	56%	66%		
Paradise Listings	120	0	0	15	46	30	20	9	3	19
Active	88	0	0	10	34	22	14	8		
Pending	32	0	0	5	12	8	6	1		
Not Sold	73%	0%	0%	67%	74%	73%	70%	89%		
Magalia Listings	81	4	7	33	26	5	4	2	2	20
Active	68	2	5	29	23	5	3	1		
Pending	13	2	2	4	3	0	1	1		
Not Sold	84%	50%	71%	88%	88%	100%	75%	50%		
Oroville Listings	212	0	15	55	66	39	14	23	7	41
Active	172	0	9	41	51	35	14	22		
Pending	40	0	6	14	15	4	0	1		
Not Sold	81%	0%	60%	75%	77%	90%	100%	96%		



home/new home advice

What You Should Know Before Putting In a Plunge Pool

BHG.com

Swimming pools add beauty and luxury to a home, but not every property is designed to accommodate a sprawling pool. Plunge pools, as an alternative, have become popular with homeowners who want the sparkling and refreshing benefits of a pool but lack the space for a traditional one.

Have you considered putting a pool in your yard? Maybe a plunge pool is the right choice for you. Part of the beauty of these unique swimming pools is that they're fairly adaptable to any space. You can create a square, rectangular, or circular plunge pool to fit almost anywhere—a small yard, patio, or deck. But, although plunge pools are generally easier and cheaper to construct than a standard pool, there's much to know about them before you build.

So let's dive into what you need to know before putting in a plunge pool—what it costs, the benefits, and how much maintenance is involved. First, though, let's clarify what a plunge pool is and how it differs from a regular swimming pool. After you've read what you need to know about plunge pools, you may be ready to break ground or decide that one of these pools is not the luxury you thought it was.

What Is a Plunge Pool?

A plunge pool—sometimes called a dipping pool—is a shallow and compact pool designed for light swimming but mostly for cooling off and relaxing. You may have seen a plunge pool at a spa or resort; many luxury villas have private plunge pools in every accommodation.

Plunge pools are becoming popular in residential settings. They can be more space-appropriate and

affordable than traditional swimming pools, and they often require less time to construct.

Plunge pools come in various sizes, shapes, and depths, which are easy to customize if you find the right pool builder. You can even personalize a plunge pool with the finishes you like, such as black rock for the pool's bottom or imported tile around the edge.

How Does a Plunge Pool Work?

Since a plunge pool is essentially a smaller version of a standard pool, you use it in many of the same ways: cooling off, swimming (light), and splashing around. Plunge pools can sit above or in the ground, and they're constructed of materials similar to a regular pool, such as concrete, vinyl, or fiberglass.

A plunge pool will have a filtration system like a large pool—a pump pulls water through a skimmer and drain, then through a filter and back to the pool via return water jets. You'll find chlorine and salt-water versions of plunge pools, just like bigger pools.

What are the Benefits of Plunge Pools?

Plunge pools offer many benefits in terms of design, use, cost, and time. Here are some of the reasons why plunge pools are popular with homeowners.

Require Less Space

A plunge pool is only slightly larger than a hot tub—typically no more than 20 feet long and eight feet wide, and less than five feet deep with a flat bottom. Many homeowners who don't have the space for a large swimming pool can easily fit a plunge pool into a small backyard.

Cheaper to Install

Plunge pools take less materials and labor to install than a regular pool since they're generally less than half the size. You may be able to find a builder who'll construct a plunge pool for as

little as half the price of a traditional pool. Highly customized plunge pools can set you back a bit of money, however.

Cheaper to Maintain

Ongoing maintenance is cheaper for a plunge pool. You'll use less water, chemicals, and energy to run the pool's pump or the heater during cold months. And, since plunge pools don't circulate as much water through the filtration system as a large pool, they experience less wear and tear on parts.

Easier to Care For

Plunge pools require less chemicals than larger pools, so you won't spend as much time monitoring chemical levels. Also, you won't have to set aside as much time cleaning leaves, debris, and insects from the water.

Better for Certain Situations

If you want a pool for physical therapy, a plunge pool may work wonderfully for you. They offer a great hydrotherapy experience since you can change the small amount of water from warm to cold and back to warm again fairly easily. Plunge pools can be great for families with kids since the water is shallower than a regular pool (however you should never leave a child alone in any pool, even if they can see above the water when standing on the bottom or if they can swim).

What Are the Drawbacks of Plunge Pools

While installing a plunge pool has many benefits, there are some drawbacks. You may find that plunge pools:

don't have the same visual impact as a traditional pool

fit fewer people than you prefer (especially if you like to entertain)

aren't great if you're an avid swimmer (you can do meaningful laps in a plunge pool)

add too much to your property's energy and maintenance costs

Generally, a well-maintained plunge pool can add enjoyment and value to a home (properties with saltwater plunge pools tend to sell 1.5% faster than homes without a pool). You can build a plunge pool sustainably with eco-friendly materials and LED lights, cutting down on energy usage when compared to a traditional or non-sustainable plunge pool. Homeowners can pay for a plunge pool in many ways: cash purchase, vendor finance, or personal or home-equity loan.



home / interior design

10 modern kitchen ideas for a stylish refresh

BHG.com

Creating a modern and stylish kitchen takes a balanced approach that considers functionality and flair. It's a task that, while not always easy, can add value to your home and provide more enjoyment for your family.

There isn't one true definition of modern. However, some interior designers argue that clean lines, sleek surfaces, and neutral colors best express the look. We've seen some magnificent modern kitchens that follow this example perfectly and others that stray but still hold fast to modernism while incorporating layered textures, bold hues, and rich wood tones.

So, what modern means to you may differ entirely from what it screams to your neighbor. But, generally, the look incorporates design elements that emerged in the early 20th century and continue to inspire creativity. Modern style often includes a monochromatic color palette, minimalism, and natural light. It sometimes embraces an open floor plan and the use of metals like chrome and steel.

While modern design typically refers to a narrow aesthetic born of a specific historical movement, contemporary style, in contrast, refers to anything of the current movement. As you think about what modern design elements

you want to bring into your kitchen, consider first the look you want to achieve and then your long-term goals for a perfectly functional space.

Here are 10 modern kitchen ideas for you to consider for a stylish refresh.

1. Opt for an All-White Color Scheme
A modern kitchen with glossy white lacquered cabinetry that blends seamlessly into an all-white backsplash can make a massive impact. If you can leave windows uncovered in an all-white kitchen, do so to make the space appear even brighter as natural light floods in.

2. Go Dark
Moody modern kitchens with dark cabinets, countertops, and walls feel dramatic and luxurious. Think black-on-black with pops of steel and wood as accents for added texture, or choose dark green, blue, or other jewel tones mixed with touches of silver or gold.

3. Choose a Black and White Palette
Black and white often has a modern feel, but you can pull this look off in an impressive way with two-toned cabinetry, sleek marble countertops and matching backsplashes, painted pendant lights, and matte black metal or shiny black glass appliances.

4. Mix Wood Tones and Metals
Multiple wood tones throughout a kitchen, such as shades of beechwood or oak, can give it a modern look. Equally, mixing metals

can work to modernize your space if you're intentional, such as when using black metal throughout with touches of brass, but keep in mind that mixing more than two metals may look mismatched rather than stylish.

5. Introduce a New Style

Recent events have prohibited many homeowners from completely modernizing their kitchens. Still, even farmhouse chic and cottage-style spaces can get a modern update when a homeowner carefully introduces mid-century modern or industrial elements into the mix. Look to lighting, cabinet and drawer hardware, and barstools for a quick and cheap modern update.

6. Remove Upper Cabinets

Skipping upper cabinets gives a kitchen a modern and minimalist look with an open and airy feel. Many homeowners embracing this trend use sleek wooden shelves in place of cabinets to neatly display utilitarian things, such as teak bowls, instead of hiding them.

7. Plant a Tree

If you have the space to add a unique architectural element to your kitchen, consider planting a tree in a custom modern planter. A floor-to-ceiling olive tree makes a striking statement in a minimalist kitchen, bringing a touch of nature into a setting that might otherwise appear too clean.

8. Hang Dramatic Modern Lighting

Kitchens can receive a modern lift with a dramatic and bold pendant light, perhaps a vintage or period piece. Go glam with gold or keep it cool with chrome, but ensure that your light is one of just a few focal points in the space to avoid creating an antique shop vibe.

9. Embrace Simplicity

A crisp modern kitchen finds appeal in the simplicity of its cabinetry, countertops, lighting, and appliances. In a simple or minimalist modern kitchen, focus on the utilitarian aspect of the space and treat it as a blank canvas for creating culinary works of art.

10. An All-Wood Makeover

Modern doesn't have to be all about metals. An entirely wood kitchen, from flooring and wall paneling to cabinetry and countertops, can be stunning if well thought out. This design move, while risky, can prove timeless and memorable for homeowners who do their due diligence researching various kinds of wood and complementary finishes.

Ready to buy a new home and design a modern kitchen? Or update your current space and then sell? Better Homes & Gardens Real Estate can help you through the process.

drink/summer eats!

low-sugar barbecue pulled pork sandwiches

ingredients

Pulled Pork

1 cup chopped onion

1 ½ pound trimmed, lean boneless pork shoulder roast, cut into 2-inch pieces

1 ½ teaspoon smoked paprika

1 ½ teaspoon chili powder

1 teaspoon ground cumin

½ teaspoon ground chipotle pepper

½ teaspoon cracked black pepper

¼ teaspoon dry mustard

½ cup water

½ cup Medjool Date-Sweetened Barbecue Sauce (recipe below)

1 recipe Whole-Wheat Hamburger Buns, split and toasted

Whole-Wheat Hamburger Buns

2 cup whole wheat flour

1 cup warm water (110°F to 115°F)

1 tablespoon sugar

1 pkg. active dry yeast

2 eggs

3 tablespoon butter, melted

1 teaspoon salt

1 ½ cup all-purpose flour

1 tablespoon milk

1 teaspoon sesame seeds (optional)

Medjool Date-Sweetened Barbecue Sauce

6 medium roma tomatoes

1 medium onion, cut into thin wedges

*2 fresh jalapeño peppers, halved and seeded**

4 cloves garlic

2 tablespoon olive oil

1 cup water

1 6 ounce can tomato paste

½ cup cider vinegar

2 pitted whole Medjool dates

½ teaspoon dry mustard

½ teaspoon smoked paprika

½ teaspoon ground cinnamon

½ teaspoon ground cumin

¼ teaspoon sea salt

These barbecue sandwiches feature slow-cooked pork with a naturally-sweetened homemade sauce.

Directions

Place onion in a 3 1/2- or 4-qt. slow cooker; top with meat. In a small bowl combine next six ingredients (through dry mustard); sprinkle over meat. Add the water. Cover and cook on low 6 hours or until meat is very tender.

Remove meat from cooker and reserve 1/2 cup of the cooking liquid; discard remaining liquid. Shred meat using two forks. Return shredded meat and reserved cooking liquid to cooker. Stir in Paleo BBQ Sauce.

Serve meat mixture in Hamburger Buns, using about 1/3 cup mixture for each bun.

Whole-Wheat Hamburger Buns

In a large bowl stir together 1/2 cup of the whole wheat flour, the warm water, sugar, and yeast until smooth. Let stand 10 to 15 minutes or until foamy. Add remaining 1 1/2 cups whole wheat flour, one of the eggs, the melted butter, and salt. Beat with a mixer on medium 3 minutes. Gradually stir in as much of the all-purpose flour as you can.

Turn dough out onto a lightly floured surface. Knead in remaining all-purpose flour to make a moderately soft dough that is smooth and elastic (3 to 5 minutes). Shape into a ball. Place in a lightly greased bowl, turning to grease surface of dough. Cover and let rise in a warm place until double in size (1 hour).

Line a large baking sheet with parchment paper or a silicone baking mat. Punch dough down. Turn out onto a lightly floured surface. Pat dough into a 10x6-inch rectangle. Cut into eight pieces and shape into balls, tucking edges underneath. Flatten balls to 1/2-inch thickness. Arrange 1/2 inch apart on prepared baking sheet. Dust with additional flour. Cover and let rise in a warm place until double in size (1 hour.)

Preheat oven to 375°F. In a small bowl whisk together remaining egg and the milk. Gently brush tops of buns with egg mixture. If desired, sprinkle with sesame seeds. Bake 20 minutes or until tops are light brown (buns will stick together slightly where they touch). Remove; cool on a wire rack.

Medjool Date-Sweetened Barbecue Sauce

Preheat oven to 425°F. Line a 15x10-inch baking pan with foil. Place tomatoes, onion, jalapeño peppers, and garlic in prepared pan; drizzle with oil. Roast 15 minutes or until tender and lightly charred.

In a large saucepan combine roasted vegetables and remaining ingredients. Bring to boiling; reduce heat. Simmer, covered, 20 minutes, stirring occasionally. Cool slightly.

Blend with an immersion blender until smooth. (Or transfer to a blender or food processor; cover and blend or process until smooth.) Store in freezer up to 3 months. Thaw in refrigerator before reheating.

To Make Ahead

Prepare as directed through Step 2, except do not stir in Paleo BBQ Sauce. In an airtight container toss shredded meat with reserved cooking liquid; cool. Store in refrigerator up to 2 days. To reheat, remove and discard any visible fat on surface of meat. Transfer meat to a bowl and stir in barbecue sauce. Microwave, covered with a paper towel, 3 to 4 minutes or until heated through, stirring occasionally. Serve as directed in Step 3.

***Tip**

Chile peppers contain oils that can irritate your skin and eyes. Wear plastic or rubber gloves when working with them.

For a spicier version, leave seeds in one or both of the jalapeño peppers.

let us help you keep up to date with
whats going on in your area!

If you're tired
of looking
through website
after website of
listings that don't
fit you're needs,
call our agents!

We can send you
listings to your
emails that fit your
criteria as soon as
they hit the market!



THANK YOU VETERANS

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.

Our Veterans Advantage Program is simple and offers a cash reward program at closing, when you Buy or Sell your home through one of our certified MRP-Military Relocation Specialists.

This is one of the many ways we want to say "Thank You".

have you read our 2024 annual report?



ask your local agent for your copy today!