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Between FRIENDS

Putting Great People Together With Great Homes!

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Give thanks for new beginnings—let's find yours! Gather with grateful hearts in a new home!



A home warranty pairs perfectly with homeowners insurance. While homeowners insurance provides critical protection against catastrophic events, a home warranty plan helps protect the home systems and appliances you use each day. Can you comfortably afford to replace an electrical system or worn-out water heater? Protect your hard-earned savings by safeguarding your home's systems and appliances. Choose home warranty coverage you can trust.

OLD REPUBLIC HOME PROTECTION

No home sale transaction is complete without the peace of mind provided by a home warranty.

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People Helping People



Home is something to be thankful for. Do you know someone wanting to buy or sell a home? I am grateful for referrals to friends and families looking for a house this season.



Health & Safety

Glowing Confidence: 3 Skincare Tips for Radiant Skin

Healthy, glowing skin isn't just about outward appearance; it's about confidence and self-care. With countless products and routines constantly promoted, planning for proper skincare may feel overwhelming. The biggest key to achieving healthy skin is consistency, not complexity. Here are three tips to obtain a radiant, healthy complexion:

Cleanse gently. Properly cleansing the skin is the foundation of any skincare routine. It is essential to remove dirt, oil, makeup, and other debris that can clog pores. Choose a gentle, pH-balanced cleanser appropriate for your skin type and cleanse twice daily.

Hydrate thoroughly. Hydration is key when it comes to youthful, healthy skin. Drink plenty of water and use a lightweight, non-comedogenic moisturizer for oily skin, and a thick, rich cream for dry or mature skin.

Protect diligently. Sun protection may be the single most effective anti-aging step you can take when it comes to skincare. Ultraviolet rays can cause premature aging, discoloration, and even skin cancer. Apply a broad-spectrum sunscreen with an SPF of 30 or higher every morning.



Real Estate Today

Sold! Three Smart Tips for Home Sellers

Selling your home should be an exciting experience. Whether you're upgrading, downsizing, or relocating, making the right choices can lead to a faster sale at a better price. Here are three essential tips every home seller should follow to skip the stress, attract buyers, and close the deal with confidence.

Boost curb appeal. Buyers begin forming opinions as soon as they pull into the driveway. Make first impressions count by tidying up the lawn, mulching flower beds, planting seasonal blooms, and giving the front door a fresh coat of paint. Simple upgrades can add instant charm and set the tone for a fantastic showing.

Declutter and depersonalize. Buyers need to envision themselves living in the home rather than feeling like visitors in someone else's home. Remove personal photos and clutter. A clean, neutral, and open layout helps buyers see the potential of each room and can make the home feel larger and more inviting.

Price it right. Overpricing their property is one of the biggest mistakes sellers make. While it's important to get the most value from a sale, pricing too high can lead to fewer showings and more time sitting on the market. Work with your real estate agent to analyze local properties and set a competitive, realistic price to attract qualified buyers from day one.



Savor the Flavor

Creamy Pumpkin Pasta

Ingredients

1 lb. penne pasta
1 Tbsp. olive oil
3-4 minced sage leaves
3-4 minced garlic cloves
15 oz. pumpkin puree
½ tsp. salt
½ tsp. black pepper
⅓ tsp. ground nutmeg
½ c. whole milk
Grated parmesan and/or
crème fraiche (optional)

Cook the penne pasta in salted water according to the package's instructions. Reserve one cup of the pasta water; drain the rest and set pasta aside.

In a large skillet over medium heat, warm the olive oil and add garlic and sage. Cook for approximately one minute. Add the pumpkin puree, salt, pepper, and nutmeg, then continue cooking for two to three more minutes. Add the milk and stir until creamy.

Toss the pasta with the sauce and add ½ cup of the reserved pasta water. Continue adding water while stirring until the sauce is glossy and clings to the pasta.

Sprinkle with grated Parmesan cheese and/or a dollop of crème fraiche and enjoy!



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Household Tips:

Food Preservation and Storage Tips

Wasting food can be tough on your budget and tough on the planet. Learning proper ways to store and preserve food can help stretch the grocery budget, reduce waste, and keep leftovers tasting their best. Here are three simple, yet effective, ways to make your food last longer:

Learn fridge zones. The refrigerator is not just a cold box—it has different zones for different foods. Store raw meat on the bottom shelf to prevent drips, place dairy toward the back where it is coldest, and keep fruits and veggies in crisper drawers to prevent spoilage. Store leftovers in clear, airtight containers so they're easy to see and reuse.

Freeze properly. Freezing is often the simplest way to preserve food. Blanch fresh vegetables before freezing to lock in the flavor and nutrients. Store in airtight freezer bags and write the date with a permanent marker to ensure that the oldest items are used first.

Embrace natural methods. From pickling to drying, traditional preservation methods never go out of style. Quick pickling vegetables can extend shelf life and add flavor to meals. Try dehydrating fruits or herbs for snacks and seasoning. Store onions, garlic, and potatoes in a cool, dark place to help them stay fresh for weeks.

