

WINTER 2025

BOSTON'S BRIGHTEST SEASON

FROM THE K2 OMNI GROUP

Guiding Greater Boston Homes with Heart

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K2 OMNI GROUP

CRUSHING 2025 WITH 400 PROPERTIES
CLOSED YEAR TO DATE

 277 BUYERS REPRESENTED  123 SELLERS REPRESENTED
THAT'S 400 FAMILIES CELEBRATING THE HOLIDAYS
IN THEIR DREAM HOMES!

THANK YOU FOR YOUR TRUST AND REFERRALS!

MARKET SNAPSHOT

Greater Boston Real Estate Pulse – December 2025

(Insights for Boston, Cambridge, Brookline, Somerville, Quincy & beyond – data as of late November)

- **Median Home Price:** \$766,000 – up 3.6% YoY statewide, with Boston proper averaging \$830,000+ in recent sales (strong demand in suburbs like Brookline at \$1.2M+).
- **Inventory Levels:** Still tight at ~2.5 months' supply (low, but up 10–15% from 2024 lows – more options emerging for buyers).
- **Days on Market:** 40–60 days average (slower than spring's frenzy; Boston core at 88 days recently, favoring negotiators).
- **Sales Trends:** Volume up 3–4% YoY in Greater Boston; single-family homes flying off shelves despite 6.5–7% mortgage rates.
- **Winter Edge:** Lower competition means better deals – motivated sellers and cozy showings ahead!



PRO TIP:

With inventory ticking up, now's prime time for 2026 planning. Let's chat valuations!



DISCOVER GREATER BOSTON'S HIDDEN HOLIDAY SPARKLE

PERFECT FOR FAMILY OUTINGS OR DATE NIGHTS



Boston Common Tree Lighting & Holidays by Candlelight

The nation's oldest public park twinkles with 80,000+ lights and a 50-ft tree (Dec 5, 2025). Stroll swan boat paths, sip hot cider, and catch choral performances – pure New England magic under the snow.



SoWa Winter Festival (South End, Boston)

Indoor artisan market at SoWa Power Station (weekends through Dec 2025) with 100+ vendors: handmade ornaments, mulled wine, and live music. Skip the crowds for cozy shopping in a heated warehouse glow.



Somerville Illuminations 2025

One of the best holiday traditions in the Boston area is heading over to Somerville to catch the annual Illuminations event. Wander around the neighborhood to spot houses, triple-deckers, and local businesses that go all out with giant inflatables, thousands of lights, and synchronized musical displays.



Solstice: Reflections on Winter Light

An annual event at Mount Auburn Cemetery that includes an outdoor journey with large-scale light and sound artworks created by MASARY, and an indoor experience with live music and candle lighting. Guests are invited to walk through the light-filled landscape, explore the Winter Solstice atmosphere, and to reflect on moments of change as the year ends and a new cycle begins. Connect to a landscape of exceptional beauty!

COLONIAL INDIAN PUDDING

A SLOW BAKED MOLASSES PUDDING

that's been a Yankee staple since pilgrim days

INSTRUCTIONS

Make Ahead Tip: It reheats beautifully – many New Englanders think it's even better the next day. Just cover and warm in a low oven or microwave individual portions. This is the taste of an old-fashioned New England holiday – sweet, spiced, comforting, and just a little different from everything else on the table. Enjoy!

1. Preheat oven to 300°F (150°C). Butter a 2-quart baking dish (a deep casserole or soufflé dish works great).
2. In a heavy-bottomed saucepan, slowly heat 3 cups of the milk until tiny bubbles form around the edge (do not boil). Gradually whisk in the cornmeal in a slow, steady stream to avoid lumps. Cook over medium-low heat, stirring constantly, until it thickens to the consistency of cream of wheat, about 8–10 minutes.
3. Remove from heat. Stir in the molasses, maple syrup, brown sugar, butter, spices, salt, and dried fruit (if using) until the butter melts and everything is combined.
4. Temper the beaten eggs: stir a cup of the hot cornmeal mixture into the eggs, then pour the egg mixture back into the pot, stirring quickly.
5. Pour into the prepared baking dish. Gently pour the remaining 1 cup cold milk over the top – do NOT stir it in (this creates the traditional custardy layer on top).
6. Bake uncovered for 2 to 2½ hours. The center should still jiggle slightly when you gently shake the dish, but it will firm up as it cools. If the top browns too quickly, loosely cover with foil for the last 30 minutes.
7. Let cool at least 30 minutes (it's actually better warm rather than piping hot). Scoop into bowls and serve with a scoop of vanilla ice cream or a generous pour of cold heavy cream.



INGREDIENTS

- 4 cups (1 quart) whole milk
- ½ cup yellow cornmeal (stone-ground if possible – it makes a deeper flavor)
- ½ cup dark molasses (NOT blackstrap – too bitter)
- ¼ cup pure maple syrup (or substitute ¼ cup more molasses)
- ¼ cup packed dark brown sugar
- 4 Tbsp unsalted butter, cut into pieces + more for the dish
- 1 tsp ground ginger
- 1 tsp ground cinnamon
- ¼ tsp ground nutmeg (freshly grated is best)
- ½ tsp salt
- ¾ cup raisins, dried cranberries, or chopped dried apples (optional but traditional)
- 2 large eggs, well beaten
- Vanilla ice cream or lightly sweetened whipped cream/heavy cream for serving (almost mandatory in New England)



Merry Christmas

& A HAPPY NEW YEAR

from

K²
OMNI GROUP

SCAN THE CODE TO CHECKOUT
OUR FEATURED LISTINGS,
ABOUT US & MORE!

