

September

# Fall 2020

Real Estate Newsletter

2020

Linda Callegari

NYS Lic. Real Estate Salesperson  
lcallegari@signaturepremier.com  
631-807-6056



For More Information Follow Us:  
@lindacallegariREALTOR  
@li.realestate\_design



Stephanie Ozegovich

NYS Lic. Real Estate Salesperson  
sozegovich@signaturepremier.com  
631-882-2106

## 01 | CORONAVIRUS IMPACTS

We have all felt the immense impact of the coronavirus on our daily lives, so how is the real estate industry coping?

Long Island homebuyers have shifted priorities in their home search while many are working remotely. The focus is often on common spaces - a home office, extra bedroom, and an open floor plan - rather than on the commute time to the office.

"Virtual showings" and remote processes allowed buyers to continue purchasing homes throughout the spring and summer. However, a difficulty in committing to a home without physically viewing the property led to an overall decline in transactions nationwide.

Sellers were also initially uncertain, with fear of exposure to the virus and not knowing if buyers were ready to purchase. Many home sellers who had envisioned putting their house on the market during the spring months decided to wait, and inventory throughout Suffolk and Nassau dropped.

As showings now carefully resume, those listing their homes are finding themselves in a seller's market due to the low inventory. The majority of sellers are not reducing their asking price and home prices are still forecast to increase this year.

As home prices rise, buyers do have the benefit of historically low mortgage rates. Although buyers have fewer homes to choose from, many are eager to take advantage of this opportunity to boost their purchasing power with a lower rate.



## 02 | Special EVENTS

**OCT 22**

**First-time Homebuyer Happy Hour!**  
(via ZOOM)

Join us for a one hour First-time Homebuyer Happy Hour. To sign-up, please email [lcallegari@signaturepremier.com](mailto:lcallegari@signaturepremier.com) or [sozegovich@signaturepremier.com](mailto:sozegovich@signaturepremier.com)

After you register, you will receive an email invitation to the event. You will also receive instructions for our SIGNATURE Cocktail. If you are planning on buying a house in 2020 or 2021 you don't want to miss this event!



## 03 | BENEFITS OF A FALL PURCHASE

*Spring and summer are known as the peak home buying seasons - but less competition along with the following benefits make fall a great time to make your move as a buyer.*

// By purchasing prior to the end of the year, you can take advantage of homeowner tax deductions which can reduce your tax bill.

// Real estate agents, lenders, title companies, inspectors and moving companies are not as busy in fall - allowing for a quicker response time and easier scheduling for the entire real estate transaction.

// Walking through a home during colder months gives you a better idea of the home condition in winter - including the condition of the exterior, drafts around windows and doors, and furnace efficiency.

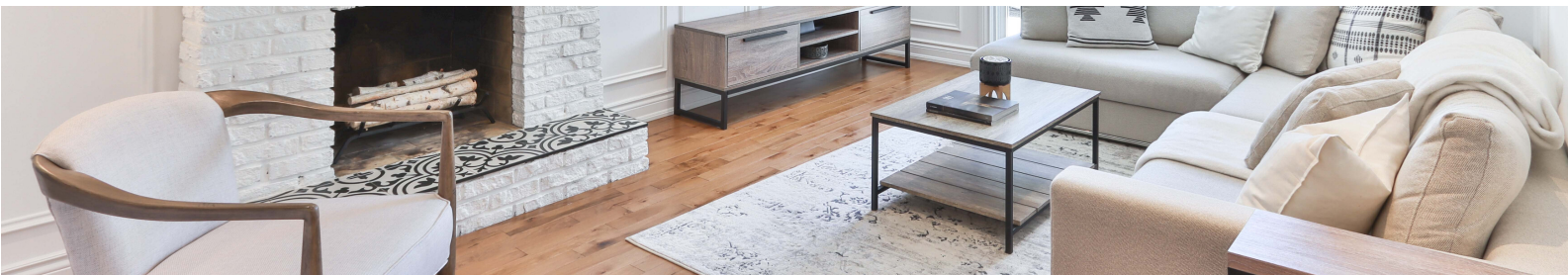
// If purchasing a home that needs upgrades, buying in fall can help you save money, as paint, carpeting and major appliances are generally at their lowest prices in the fall and winter months.



## 04 | Fall HOME MAINTENANCE

*Feel that nip in the air? It's the perfect time to prep for the winter months to keep your home in peak condition and save yourself costly future repairs.*

- ✓ Clean gutters and downspouts regularly to avoid clogging and exterior damage.
- ✓ Disconnect all garden hoses and drain outdoor faucets to prevent pipes bursting from frozen water.
- ✓ Make sure your attic and crawlspaces have adequate insulation.
- ✓ Change your heating system's air filters monthly, or according to the manufacturer's instructions.
- ✓ Schedule to have a professional inspect and clean your chimney before your first use of the season.
- ✓ Check for drafts around doors and windows by closing on a strip of paper - update weatherstripping if the paper slides out easily.
- ✓ Inspect your smoke and CO detectors - test alarm, check batteries and expiration dates.



## 05 | RECIPE - PUMPKIN RISOTTO BALLS W/ PANCETTA



### Ingredients:

- 1 cup of Grated Truffle Parmesan
- 1/2 pound cubed Pancetta
- 1 cup of Pumpkin Puree
- 1 1/2 cups of Arborio rice
- 5 cups Chicken Stock
- 1/2 onion chopped
- 2 Tbsp Olive Oil
- S/P to taste
- 5 cups bread crumbs
- 5 eggs

### Cream Sauce:

- 3 tbsp butter
- 3 tbsp all purpose flour
- 3 cups of half and half
- 1 cup of grated truffle Parmesan
- S/P to taste

### Directions:

#### Risotto balls:

In a medium pot sauté onions and Pancetta in olive oil for about 5 mins. Add rice and cook for another 5 mins. Heat up chicken stock in a small pot and add 1 cup of stock to the rice mixture. After the rice absorbs the stock keep repeating this step with ladlefuls of stock until you've used all of the stock. When all of the stock is used and absorbed into the rice take the pot off the heat and stir in the cheese and pumpkin puree. Pour into a large container and place in the freezer for 30 mins, roll the risotto into balls then freeze for another 15 mins. Coat the risotto balls in egg and breadcrumbs then pan fry them until golden brown.

#### Cream sauce:

Melt butter in a pot then add flour and whisk until a thick paste forms. Add half/half and cheese and keep whisking. Add more half/ half if the sauce is too thick. Finish with s/p to taste.

## 06 | SMALL BUSINESS SPOTLIGHT

### *Rise & Grind*

240 E. Main St  
Patchogue, N.Y. 11772

Our September real estate business meeting took place at **Rise & Grind Kitchen and Coffee Bar** in Patchogue (located where Country Kitchen used to be). We are predicting this to be the new must-try brunch spot in town. On the list of things not to miss is the rainbow cookie latte, build-your-own French toast and the Eggs Benedict.

When we arrived Thursday morning the restaurant was bustling. The owner, Philip Shum, said they tried to open quietly the week before to work out the kinks, but word of mouth that they were open spread fast. Social distancing rules were being maintained with well-marked stickers on the floor and proper table spacing. A hand sanitizer station was located at the front door, all employees wore masks and the bathrooms had a visible cleaning schedule posted.

The menu offers all the breakfast staples including; French toast, waffles and pancakes (original or specialty-options), eggs, omelets, breakfast skillet and more.

Mr. Shum stopped by to check on us and made sure that we enjoyed our meal. He told us that when the restaurant is finished serving breakfast, they stay open as a café for the rest of the day. Customers can enjoy their coffee, get their work done and enjoy the fun atmosphere that Rise & Grind has created.

We were definitely satisfied and impressed with our breakfast and we are very excited for Rise & Grind and their future in Patchogue!

