

October

A REAL ESTATE NEWSLETTER

BY WILLIAM GAWNE JR.



OUR FAVORITE PUMPKIN RECIPE

It might surprise you...

MARKET UPDATE

All the information about
you local market

FALL LAWN AND YARD MAINTENANCE CHECKLIST

Steps to take in autumn for
a great-looking yard in the
spring



PUMPKIN PIE ICE CREAM WITH SALTED CARAMEL SAUCE

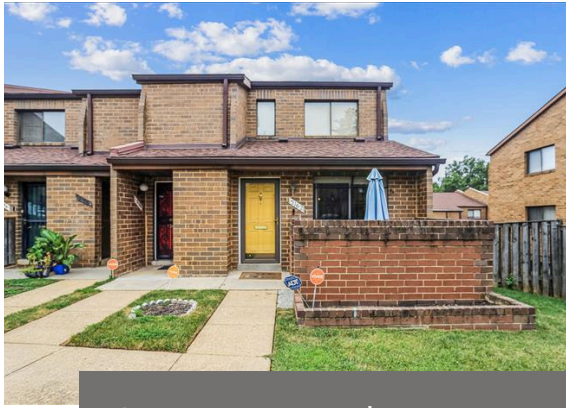


Ingredients

- 3 large egg yolks
- 3/4 cup packed brown sugar
- 2 cups heavy whipping cream
- 1-1/2 cups half-and-half cream
- 1 cup canned pumpkin
- 2 teaspoons pumpkin pie spice
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- SALTED CARAMEL SAUCE:
- 1 cup sugar
- 1 cup heavy whipping cream
- 3 tablespoons butter, cubed
- 1-1/2 teaspoons salt
- 1 teaspoon almond extract

Directions

- In a large heavy saucepan, whisk egg yolks and brown sugar until blended; stir in heavy cream. Cook over low heat until the mixture is just thick enough to coat a metal spoon and a thermometer reads at least 160°, stirring constantly. Do not allow it to boil. Remove from heat immediately.
- Quickly transfer to a large bowl; place the bowl in a pan of ice water. Stir gently and occasionally for 2 minutes. Stir in half-and-half, pumpkin, pie spice, vanilla, and salt. Press plastic wrap onto the surface of the custard. Refrigerate for several hours or overnight.
- Fill the cylinder of the ice cream maker no more than two-thirds full; freeze according to the manufacturer's directions. (Refrigerate any remaining mixture until ready to freeze.) Transfer ice cream to freezer containers, allowing headspace for expansion. Freeze until firm, 2-4 hours.
- For the caramel sauce, in a large heavy saucepan, spread sugar; cook, without stirring, over medium-low heat until it begins to melt. Gently drag melted sugar to the center of the pan so sugar melts evenly. Cook, without stirring, until melted sugar turns a medium-dark amber, 5-10 minutes. Immediately remove from heat, then slowly stir in cream, butter, salt, and almond extract. Serve with ice cream. Refrigerate leftover sauce; keep leftover ice cream frozen.



OFFERED AT \$350,000

Featured LISTING

3162 Apple Rd NE #18, Washington,
DC 20018



2 BEDROOMS



1 BATHROOMS



956 SQ.FT.



OCTOBER Maintenance

Tips

- Place foam covers over exterior faucets
- Inspect caulking around windows and doors
- Clean washing machine
- Have the air conditioner winterized
- Have furnace serviced

MARKET UPDATE

SEPTEMBER 2025 | PRINCE GEORGE'S, ANNE ARUNDEL AND MONTGOMERY COUNTY



PROPERTIES
LISTED

5,010

PROPERTIES
SOLD

2,644

AVERAGE
SALE PRICE

\$542,000

AVERAGE
LISTING PRICE

\$537,000

AVERAGE DAYS
ON MKT

19

MONTHS OF
INVENTORY

2.4



William Gawne Jr.

Maryland and Washington D.C. Realtor
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The real estate market is very active in October. Contact me for more information.

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