

# Timo's HomePage



Petaluma Real Estate E-News and Listings

November, 2010

**Welcome to the On-Line Edition of Timo's Popular HomePage**

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## Holiday 2010 Issue

Home and hearth is of no greater value than at this time of year. 2011 is just around the corner, and with it, another year of housing market news is set to unfold, here in the Petaluma area. Clients and neighbors ask me what I predict for the next 12 months. Will house prices settle in Sonoma County? What's in store for the luxury home market? Is this a good time to buy a starter, or retirement home? As a seasoned real estate professional in the region, I am hopeful that the new year will bring an increased sense of stability and security for local home owners with excellent credit, many of whom have struggled against tough economic conditions to keep a hold of their homes. Through thick and thin, we have weathered much of the storm in the housing market, here in Petaluma. I'm committed to providing a dedicated and steadfast team service to my clients, whatever their personal financial circumstances - with a singular goal of finding good people, great homes. Our community continues to be a fantastic place to live and raise families. Happy Holidays from my home to yours, *TIMO*

**Home for the Holidays - 635 D Street**

**Move In Masterpiece Offered at \$1,395,000**

[Take a virtual tour](#) of this historic D Street Colonial Gem, with a bonus 640 Sq Ft modern Legal Living Unit on a spacious lot. This gorgeous, recently remodeled and immaculately maintained home comprises of four bedrooms, sensational, magazine-quality master suite bath (4 additional bathrooms), classic spiral staircase, solid oak hardwood floors, vintage period details, state-of-the-art, dream kitchen, elegant foyer, formal dining room, sweeping English garden with room for pool, new driveway, front & rear landscaping all in walking distance to the bustling Theatre District, farmer's markets and schools. One of the most elegantly appointed family homes in the south county awaits your holiday season offer.

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#1 Real Estate Team for Petaluma in Sales, Service & Social Media

# Timo's Featured Home

Take a virtual Tour of this spacious, West side family home with views across the city



*Ring in a New Year  
on Top of the World at*  
**532 McNear Avenue**

Picture yourselves as king and queen of the hill in this stunning showcase estate home with spectacular panoramic views of Petaluma. Positioned on private, 3/4 acre lot, this majestic home awaits you, with 5 bedrooms, 5 bathrooms, cherry hardwood floors, Chef's Kitchen complete with 3 dishwashers, built-in refrigerator, Viking Stove, granite counters & pantry. Formal dining, huge family room & game room & wait until you see the state of the art master shower. Fully landscaped terrace with spa, immaculate 3 car garage, minutes from historic downtown with easy freeway access. Room for all the family - the perfect house for entertaining. If you're feeling the pinch for room this holiday season and you are in the market for an executive move, this one's for you.

*Go Local for Sonoma County Holidays*

# The Petaluma Festive Table



## **T'is the Season to be Jolly - A Holiday Spread Sourced from Local Merchants**

Keeping your hard earned money in the community this year makes an enormous impact on the quality of life in Southern Sonoma County, where the best foods, beers, wines and produce are easy to source for the holiday table. Pictured above: Lagunitas Brewing Company; Kastania and Adobe Road Wines, Viva Cocolat and Sonoma Valley PortWorks; McEvoy Ranch; Devil's Gulch Meats; Ridgeway Pinot Noir & Oil; Tara Firma Farm Turkeys; Cline Wines; Bovine Bakery; Zoe's Meats; Della Fattoria Bakery; Three Twins, Strauss & Laloos ice creams; Tara Firma Veggies; Clover Stornetta Dairy produce. Think local, think tasty, think smart.

## HomePage Holiday Recipe **Apple Cranberry Pie**



Sweet, tart Gravenstein apples are about as local as it gets in Sonoma County, though they are actually native originally to Denmark. Cranberries, on the other hand are not something we can get our hands on as a locally grown product here in the Petaluma area, or for that matter in California.

The one time of year for making a concession on the locavore's fruit shopping list is surely Thanksgiving. Cranberries from the bogs of Massachusetts, when paired with a basket of sliced Gravensteins make for a heavenly holiday pie. Serve with a scoop or two of your choice of these terrific, locally produced ice creams: Laloos Goat Milk ice cream, Three Twins Organic, Clover Stornetta and Strauss Family Dairy.



*photos taken at Olympia's Apple Orchard during Apple Pie Workshops, this Fall*

### **Crust**

2/3 cup all-purpose flour  
1/3 cup whole-wheat flour  
1 teaspoon sugar  
1/2 teaspoon salt  
6 tablespoons (3/4 stick) cold Clover butter, cut into pieces  
2 teaspoons cider vinegar  
2 tablespoons ice water

### **Filling**

Juice of 1 orange  
Zest of 1 orange  
5 cups of peeled, sliced apples (approximately 5 medium apples)  
1/2 cup sugar  
1/2 cup fresh or frozen cranberries (if frozen, do not thaw)  
1/2 cup dried cranberries  
1/4 cup all-purpose flour  
1 teaspoon cinnamon

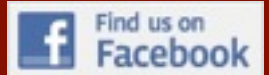
To make the crust, in a medium bowl, stir together flours, sugar, and salt until combined. With a pastry blender or two knives, cut in butter until mixture resembles coarse meal with a few pea-size pieces remaining. Stir in vinegar and ice water until mixture just comes together (add more water if necessary). Wrap in plastic; refrigerate 1 hour.

Preheat oven to 400. Roll pie dough out into a 12-inch circle on a lightly floured surface. Place dough in the pie pan and refrigerate while you make the filling and topping.

To make filling, mix all ingredients together in a medium bowl. To make topping, mix all ingredients together in a small bowl. The topping mixture should clump when pressed together. Add filling to cold pie crust and scatter topping all over the filling. Bake at 400 degrees until the juice in the center of the pie is bubbling, about 1 hour. If the crust or topping becomes too dark, cover the pie loosely with foil.

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# Timo's Featured Listings and Sales



*Don't Miss Hot Deals: Become a Fan on Facebook*

**Offered at \$429,000 only 2 left**



**432/434 Lindberg Circle**

[Tour these Brand New Homes](#)

**Offered at \$1,450,000**



**532 McNear - See Featured Home**

**Offered at \$539,000**



**276 Cambridge Lane**

[Take a Tour of this Easy Living Home](#)

**Offered at \$1,550,000**



**15 Brown Court**

[Tour This Julia Morgan Heritage Home](#)

**SOLD**



**Adobe Creek Golf Course Home**

**4.6 acres Tomales Road, Tomales**



**Reduced to \$425,000**