



# TERRY'S *tidbits*

SPRING 2015



## GOOD IN THE 'HOOD

**April ~ Wednesday**  
Downtown Farmer's  
Market returns

**May 9 ~ Roosevelt Auction**

**May 16 ~ Citywide Garage  
Sale & Recycling Event**  
(stop by the office for a  
flier!)

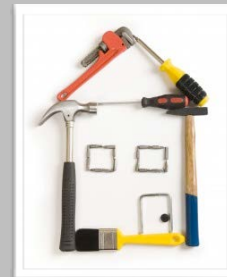
**May 30 ~ Relay for Life**

**June 6 ~ Cherry Festival**

Spring has sprung, and the Real Estate market is coming up roses! The drought isn't limited to water...we have a real shortage of quality homes for sale. Buyers are getting priced out of markets all over the bay area, and our little niche of San Leandro is hitting the map in a big way. Buyers are becoming aware of San Leandro because of the things we already know... Our weather is good; the architecture here is lovely; we are a short and easy commute to both San Francisco and the South Bay/Peninsula; the people are warm; and it is more affordable than the rest of the bay area! Another reason I believe there is such growth in San Leandro is all the new infrastructure being developed. The Lit San Leandro project is drawing businesses from all over into SL, putting us on the map with people who wouldn't normally come here; The Village/Downtown development adds variety and convenience locally, and shows that we are a city open to growth; The new art popping up all over the city adds to the overall beauty; and the list goes on! Being a long-time resident of San Leandro, I know all there is to love about our town. I am able to articulately convey these things to prospective buyers from my own experience. If you are considering making a move, please give me a call and I'd love to discuss your options!

~As Always, See you in the 'Hood

## *Services Available at Village Properties*



*Notary* ● *Staging* ● *Garage Sale Signs* ● *Property Management* ● *Referrals* ● *Market Analysis*

# Neighborhood Sales

*Last 90 days, Broadmoor, Estudillo Estates & part of Farrelly Pond/Best Manor*

Address	beds/baths	sq ft	days on mkt	list \$	sold \$
821 Saint Marys Ave.	2/1	1,236	22	\$449,000	\$340,000
232 Suffolk Dr.	2/1	1,094	64	\$319,900	\$360,000
97 Oakes Blvd.	2/2	1,155	0	\$368,000	\$385,000
214 Leo Ave.	2/1	1,104	8	\$357,000	\$397,000
477 Fortuna Ave.	2/1	1,158	27	\$395,000	\$399,500
670 Estudillo Ave.	2/1	1,080	163	\$419,500	\$419,000
194 Toler Ave.	2/1	1,240	17	\$391,100	\$435,000
27 Dutton Ave.	3/2	1,222	42	\$429,000	\$441,000
340 Bellevue Dr.	2/1	1,332	16	\$435,000	\$465,000
580 Lewis Ave.	2/1	1,303	126	\$489,900	\$475,000
912 Estudillo Ave.	3/1	1,600	71	\$535,000	\$495,000
783 Juana Ave.	2/2	1,401	5	\$499,000	\$509,000
250 Best Ave.	2/1	1,189	6	\$429,000	\$510,000
646 Joaquin Ave.	2/1	1,008	8	\$439,950	\$520,000
409 Pershing Dr.	3/2	1,794	47	\$524,000	\$525,000
110 Begier Ave.	3/2	1,794	26	\$524,950	\$527,500
272 W Broadmoor Ave.	3/2	1,800	59	\$525,168	\$530,000
821 Estudillo Ave.	2/2	1,288	15	\$479,000	\$530,000
492 Dowling Bl.	2/1	1,648	15	\$593,000	\$575,000
543 E Merle Ct.	3/2	1,400	47	\$595,888	\$580,500*
2205 Benedict Dr.	3/2	1,677	103	\$559,976	\$589,000
172 Warwick Ave.	3/2	1,714	0	\$575,000	\$590,000
240 Kenilworth Ave.	4/3	1,795	17	\$599,950	\$599,950
2443 Lakeview Dr.	3/2	1,660	10	\$619,976	\$620,000
255 Leo Ave.	3/2	1,528	13	\$499,000	\$625,000
631 Victoria Ct.	3/3	1,543	16	\$619,000	\$629,000*
1214 Sandelin Ave.	3/3	1,713	4	\$615,000	\$640,000
544 Victoria Ct.	4/2	2,001	11	\$609,000	\$659,000
1050 Dutton Ave.	3/3	2,401	68	\$675,000	\$675,000
587 Lewis Ave.	5/2	2,332	47	\$770,000	\$760,000
702 Joaquin Ave.	5/3	3,089	23	\$839,500	\$816,000

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## SPRING FRITTATA



- 1/2 cup chopped leek (white portion only)
- 1/2 cup cut fresh asparagus (1-inch pieces)
- 2 teaspoons olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup sliced fresh mushrooms
- 1 cup shredded Asiago cheese
- 4 eggs
- 1 cup egg substitute
- 1/4 cup fat-free milk
- 1 tablespoon fresh dill or 1 teaspoon dill

In small bowl, combine leek and asparagus. Drizzle with oil and sprinkle with salt and pepper; toss to coat. Transfer to a baking sheet coated with cooking spray. Bake at 400° for 20–25 minutes or until tender, stirring occasionally. Reduce heat to 350°.

Place mushrooms on the bottom of a 9-in. deep-dish pie plate coated with cooking spray. Top with roasted vegetables and cheese. In a large bowl, whisk the remaining ingredients; pour over cheese. Bake for 30–35 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes. Cut into wedges. Yield: 6 servings.