

Back to School!

Many of you will call me crazy, but **I love back to school**...always have, and probably always will! When I was young, there was nothing better than school supply shopping. I just loved breaking open new packs of binder paper, choosing just the right dividers, deciding if it was going to be a year of blue ink or black ink, and did I mention the look and smell of a new box of Crayons!?! It also meant a few new outfits, definitely a few new faces to call friend, and new opportunities to be had.

As a mother of 5, Back to School has always been an event! I definitely got to re-live my school supply obsession vicariously through my children. Back to School meant that my days would take on a different structure than the summer months had, and I found that routine and **sense of order** hugely comforting.

Now, as my youngest child starts his senior year of high school, I find that I am still looking forward to the fresh start and feeling of organization the school year brings. Having a big family, like running a business, requires a plan!

Here are just a few things I do to stay on top of Back to School or any busy schedule:

- 1. Prep all lunch box items: cut up fruit in ziplock bags (start the week with things that don't last as long like peaches & berries, and end the week with longer lasting fruits like apples & oranges). If you buy big containers of snacks, portion them individually for the week. I even prep deli sandwiches with the bread, meat and cheese, then add the condiments in side containers for freshness.
- 2. Establish "in" and "out" baskets for forms, papers etc. Keep these baskets unique to school related things.
- 3. Use a large, visual calendar (even color coded) to keep track of everyone's schedule. This also helps kids to see that they are not the only ones with activities. We used the cheap desk-blotter type, hung on the inside of the pantry door.
- 4. Make a menu for the whole week and shop accordingly. I post the menu with the calendar. I will wash and prepare as much as possible on the weekend so there is no excuse for not eating a healthy home-cooked meal.

What is your favorite thing about Back to School? What are your busy-life hacks? I'd love to hear from you!

As always, See you in the 'Hood ~ Terry

Neighborhood sales Since May 1

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	Address	BR	Bt h	РВ	SqFt	Lot SqFt	Days Mkt	Orig Price	Sale Price
	176 California Ave.	2	1	0	1,024	3,840	0	\$550,000	\$550,000
	2032 Thomas Ave.	3	2	0	1,388	5,015	18	\$679,975	\$565,000
	1054 Victoria Ave.	2	2	0	1,166	3,800	15	\$629,000	\$590,000
	333 Garcia Ave.	2	1	0	1,071	3,760	14	\$579,000	\$600,000
	784 Elsie Ave.	3	1	0	1,194	6,400	3	\$590,000	\$610,000
	301 Broadmoor Blvd.	3	1	0	1,273	7,500	98	\$628,888	\$629,450
	379 Farrelly Dr.	2	1	0	1,061	5,000	12	\$599,950	\$631,000
	301 Toler Ave.	2	1	0	995	4,800	10	\$589,000	\$640,000
	261 Julius St.	2	2	0	1,069	4,900	13	\$599,900	\$676,000
	814 Maud Ave.	3	2	0	1,663	6,292	11	\$725,000	\$695,000
	769 Oakes Blvd.	2	1	1	1,627	5,382	12	\$685,000	\$701,000
	373 Farrelly Dr.	2	1	0	1,027	5,000	4	\$610,000	\$710,000
	316 Belleview Dr.	2	1	0	1,077	4,000	11	\$625,000	\$710,000
	1662 Morgan Ave.	3	1	0	1,036	5,500	9	\$620,000	\$720,000
	879 Sybil Ave.	2	1	0	1,194	7,125	15	\$640,000	\$720,000
	802 Broadmoor Blvd.	2	1	0	1,097	4,600	7	\$625,000	\$721,000
	106 Euclid Ave.	4	2	0	1,741	4,834	10	\$629,000	\$726,734
	438 E Merle Ct.	3	1	0	1,469	4,840	27	\$729,000	\$750,000
	820 Saint Marys Ave.	2	2	0	1,435	4,200	10	\$719,999	\$768,000
	826 Dowling Blvd.	3	1	0	1,180	4,800	16	\$685,000	\$770,000
	337 Farrelly Dr.	2	2	0	1,494	5,000	11	\$649,000	***\$771,000
	84 Begier Ave.	2	1	0	1,108	5,480	13	\$669,000	***\$775,000
	877 Sybil Ave.	3	1	1	1,325	5,858	13	\$689,000	\$789,000
	575 Warwick Ave.	3	1	0	1,109	8,000	0	\$792,500	***\$792,500
	820 Estudillo Ave.	3	2	0	2,191	5,250	16	\$799,000	***\$800,000
	700 Sybil Ave.	2	2	0	1,371	6,795	12	\$699,000	\$800,000
	255 Stoakes Ave.	3	2	0	1,731	6,040	18	\$729,950	\$803,000
	821 Estudillo Ave.	2	2	0	1,288	7,100	10	\$649,000	\$806,000
	972 Estudillo Ave.	3	2	0	2,126	4,935	17	\$785,000	***\$810,000
	694 Joaquin Ave.	3	2		1,567	5,000	24	\$799,000	\$860,000
	509 Fortuna Ave.	3	2	0	2,036	6,180	21	\$799,000	\$865,000
	269 Cambridge Ave.	3	2	0	1,356	5,000	7	\$749,000	\$900,000
	897 Rodney Dr.	2	2	0	1,961	4,680	12	\$779,000	\$912,000
	566 Begier Ave.	3	2	1	2,003	4,520	0	\$899,000	***\$935,000
	803 Juana Ave.	4	2	1	2,600	7,800	28	\$899,976	\$940,000
	552 Pala Ave.	3	2		2,052	5,454	6	\$825,000	\$952,000
	738 Chetland Rd.	2	2		1,650	4,620	13	\$719,000	\$955,000
	733 Arbor Dr.	3	2	1	1,704	5,000	5	\$819,000	***\$985,000
	407 Broadmoor Blvd.	4	2	1	3,262	13,500	26	\$899,000	\$1,001,000
	561 Warwick Ave.	4	2	0	1,958	12,000	11	\$939,000	***\$1,050,000
	840 Glen Dr.	4	3		1,797	5,014	12	\$895,000	\$1,100,000
	189 Warwick Ave.	4	3	0	3,500	9,993	39	\$1,129,000	\$1,139,000

Terry Martinez

- 1 whole chicken, boiled & shredded (reserve 1/2 c broth)
- 1 large can Las Palmas Green Enchilada Sauce
- 1 pint plain greek yogurt
- 15 large white corn tortillas
- 2 c grated cheddar cheese
- 2 c grated pepper jack cheese
- Spray a 9x12 baking dish with nonstick spray.
- 2. Preheat oven to **375** degrees. Mix together sauce with yogurt and 1/2c chicken broth. Layer tortillas, chicken, cheese and sauce; repeat, finishing with another sprinkle of cheese and the remaining sauce.
- Casserole will seem saucy, but the tortillas will absorb the liquid while baking.
- Bake 35 minutes. Top with salsa fresca, sour cream, cilantro & black olives if desired

*** My Buyer or Seller

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