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BRAD SMIDT

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When working with Brad Smidt, you will work with him directly

MARCH 2025 MARKET UPDATE

OCEAN HILLS
Country Club

Address	LISTED BR/BA	Sq. Ft.	List Price
4573 Cordoba Way	2/2	1106	\$819,900
6032 Dassia Way	2/3	1982	\$1,199,000
4885 Demeter Way	2/2	1482	\$1,349,000
6057 Patmos Way	3/3	2368	\$1,294,150
1764 Round Tree Drive	2/2	1337	\$750,000

Address	PENDING BR/BA	Sq. Ft.	List Price
4898 Galicia Way	2/2	1106	\$730,000
4912 Keos Way	2/2	1800	\$1,010,000
4962 Poseidon Way	3/3	2314	\$1,199,900
4154 Pindar Way	3/4	3000	\$1,590,000
4867 Marathon Way	2/3	2317	\$1,595,000

Address	SOLD BR/BA	Sq. Ft.	Sold Price
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Sales reflect various brokers - 2/01/25 to 3/3/25



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**Call Brad now, for a quick,
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This is not intended for solicitation if
your property is listed with another broker.
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Spring Clean your Finances

Harness the fresh, new energy of spring this year to clean not just your windows, but your finances too! If you've never included your finances in your spring-cleaning routine before, imagine having that sense of satisfaction and accomplishment, that sense of knowing every nook and cranny is looked after, that fresh outlook... about your money!

Here are a couple of tips that will have you on your way to squeaky-clean finances.

1. Tidy up old papers. Shred papers that have outlived their use, scan and save digital copies as needed, and organize any papers you're keeping.
2. Check your credit report.
3. Review your monthly budget and recurring expenses.
4. Review your debts, savings, and accounts. Check your balances, and scheduled payments and transfers; make any adjustments you need.
5. Think ahead. What upcoming expenses can you foresee?
6. Review your financial goals and strategies. Do you need more money in your emergency fund?
7. Review your tax withholdings, health and life insurance policies, and retirement contributions.
8. Rebalance your investments. Evaluate whether to change your asset allocations.
9. Put your plans into action and schedule your next financial review!

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Grilled Five Spice Flank Steak

INGREDIENTS

- 1½ pounds flank steak
- ½ cup hoisin sauce, plus more for serving
- 1 tablespoon Chinese five-spice powder

- 1 teaspoon kosher salt
- 1 (13 ounce) bag Asian salad kit with sesame dressing
- 1 tablespoon sesame seeds (optional)

DIRECTIONS

1. Pat the steak dry. Lightly score the surface of the flank steak with a sharp knife. Season all over with the kosher salt.
2. In a large bowl, stir together the hoisin and Chinese five-spice powder. Add the steak to the bowl and turn to coat on all sides. Cover and let marinate in the refrigerator for at least one hour, up to 4 hours.
3. Preheat the grill on medium. Place the steak on the grill and cook until the internal temperature of the steak reaches

- desired doneness on an instant-read thermometer (see Note), about 4-6 minutes per side.
4. Transfer the steak to a cutting board and allow it to rest for 5 minutes. Thinly slice the steak against the grain
 5. Meanwhile, make the salad. In a large bowl, toss the salad and all the fixings until combined.
 6. Arrange the salad on a large serving platter. Top with sliced steak, drizzle with hoisin sauce and sprinkle with sesame seeds, if using. Serve family-style.