

"Serious About Selling"?



THE
RE/MAX
COLLECTION

Interview Brad Smidt... You'll Be Glad you did!

Sellers

- Easy Exit Listing Agreement- No Risk or Obligation. Cancel at any time.
- When I List Your Home, I will Invest whatever it takes to properly Expose Your Home to find the right Buyer.
- Our Homes sell for 6.1% more and, 14 days Faster than the average agent.
- Free Staging Consultation.
- Not sure what to do with all Your Stuff? Brad can help!
- I Guarantee Your Price or More! *Call Me for Details.*

- Next Step Guidance for Assisted Living

- Estate Sale & Donation Assistance, and Free Removal of Personal Property.

- Handyman and Maintenance Services.

- No Cost Moving Truck on Local Move.

BRAD SMIDT

(760) 929-9996

BradleySmidt@gmail.com

www.SmidtRealEstateGroup.com

DRE LIC# 01231082

For a **FREE**, Quick Online or Over the Phone Home Appraisal Evaluation,

CALL ME NOW at 760-929-9996

This complete confidential Evaluation is absolutely Free. No Cost or Obligation.

Top 1% Re/Max agents Worldwide

32 YEARS EXPERIENCE • CLOSED OVER 1,500 TRANSACTIONS

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



HAPPY THANKSGIVING

FROM BRAD SMIDT

Grateful Beyond Measure

This season of gratitude always reminds me how thankful I am for the wonderful people I've had the privilege to work with — and those I've yet to meet.

Whether we've shared the excitement of finding your perfect home, navigated a sale together, or simply crossed paths in the community, please know how much I appreciate your trust, support, and connection.

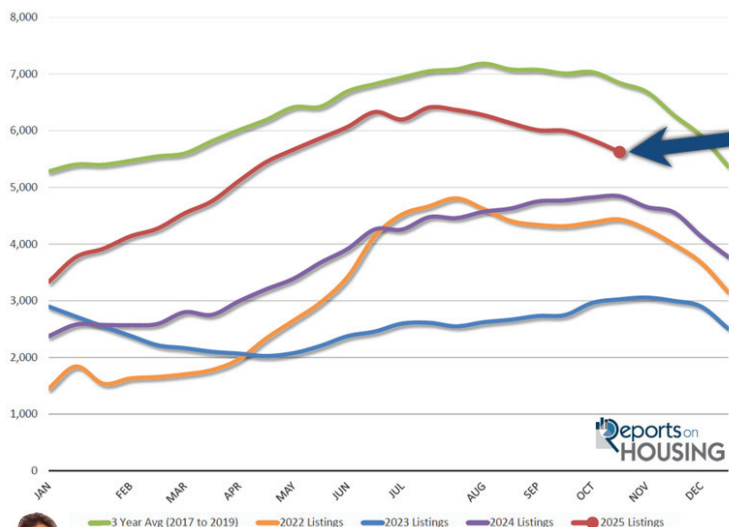
Wishing you and your loved ones a Thanksgiving filled with warmth, laughter, and gratitude.

INSIDE-OUT PUMPKIN MUFFINS



PRSR1 STD
"ECRWSSDDM"
US POSTAGE
PAID
PERMIT #3940
SAN DIEGO, CA
Local
Postal Customer

San Diego County - Active listings Year over Year



Homeowners have been unwilling to move due to their current, underlying, locked-in, low fixed-rate mortgage since rates climbed sharply in 2022. Yet, the last time rates were below 6% was August 2022, 38 months ago. Many homeowners are tired of waiting for rates to fall so that they can sell. Consequently, there are 13% more new sellers so far this year compared to last year, 3,660 extra FOR-SALE signs, and 40% more than in 2023, an additional 9,000 signs. These extra sellers have been accumulating over time, resulting in the stark rise in inventory this year.



BRAD SMIDT
(760) 929-9996
www.SmidtRealEstateGroup.com
DRE LIC# 01231082

Call Brad now, for a quick, over the phone home evaluation.

*This is not intended for solicitation if your property is listed with another broker.
©Vertical Printing & Graphics 760.334.2004*

INGREDIENTS

TOPPING

- 1/2 cup (60g) Unbleached All-Purpose Flour
- 1/4 cup (53g) light brown sugar or dark brown sugar, packed
- 1/4 cup (23g) rolled oats, old-fashioned or quick-cooking
- 1/8 teaspoon table salt

- 4 tablespoons (57g) butter, room temperature

FILLING

- one 8-ounce package (227g) cream cheese, at room temperature
- 1/4 cup (50g) granulated sugar
- 1/2 teaspoon Pure Vanilla Extract

DIRECTIONS

- Preheat the oven to 400 F. Line a 12-cup muffin pan with papers and grease.
- Streusel: Whisk flour, sugar, oats, and salt. Cut in butter until coarse crumbs form; set aside.
- Filling: Soften cream cheese if needed, then stir in sugar and vanilla.
- Batter: Whisk together pumpkin, eggs, brown sugar, oil, boiled cider, salt, spices, baking powder, baking soda, and milk. Scrape bowl sides and bottom. Add flour, mix until combined, scraping and beating briefly.
- Fill each muffin cup with about 2 tablespoons batter. Add about 1 tablespoon filling, then top with about 2 tablespoons batter. Sprinkle streusel over each.
- Bake 18-20 minutes, testing near the edge (not in the filling) for doneness.
- Cool muffins briefly in the pan, then transfer to a rack.
- Serve within 2 to 3 hours, refrigerate up to 3 days, or freeze up to 3 weeks. Rewarm in a 350 F oven (tenting with foil) or briefly in the microwave on low.