

Bruce's Neighborhood Greetings



NOVEMBER 2025 Volume 24 Issue 11

THANKSGIVING IS COMING 11/27th!

Thursday November 27, 2025 is the day our families get together to celebrate and give thanks. It is of course Thanksgiving. The story of Thanksgiving dates back to the Pilgrims. I won't go in to the details of their journey but it is important to put things in to our own perspective. My family and I have always appreciated Thanksgiving as an opportunity to bring our family together and celebrate how blessed we are. I can remember the many discussions around the festive tables over the years. Current events take top billing most of the time, catching up on the friends and relatives not seen as often and of course lots of talk centered around the plentiful food. Depending on your family traditions and culture you probably have your Thanksgiving holiday meal favorite too. Do you think our forefathers ever imagined a deep fried Turkey as their main star attraction at the table? Well it has become pretty common of late. When I cook our turkey, from preparing it for the oven to ready to carve (depending on its size) it takes almost four hours. Deep frying takes about an hour. There are many good recipes available on the internet if you are interested in this type of preparation. The cooker is heated by propane like a bbq. You can buy one for around \$50 at Home Depot. Make sure you get a thermometer to be able to test the temperature of the bird and one for the oil. It should be held at 350 degrees. Remember when you place the turkey in, your temperature will go down. For safety and ease of cleanup place newspaper on the ground to catch any hot oil splatter!

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Some of the foods that help us bring in the Holiday- - Bon Appetit!

Neighborhood Forum

This is the section dedicated to the readers of this newsletter. Those of you considering replacing your roof should seriously consider doing so over the next couple of months. Like anything else we go to purchase, supply and demand have a huge affect on the price. The worst time to get an estimate on something is when it is most in demand. The worst time to get a bid from a roofer is when it is about to rain or is already raining. In walking through our neighborhood, I have noticed quite a few of you are milking the life out of your current roof. Feel free to contact me for a couple of highly recommended roofing contractors. Another favorite Vendor of choice is

Jose Munoz for all of your landscape and yard maintenance needs. Jose can and will do it all for you. Considered adding sprinklers or converting existing ones to automatic type? Contact Jose for an estimate. We rely on Jose and his expertise in maintaining our landscaped areas. He can be reached at 310-350-8257. Another vendor I recommend is Malibu Gutters. Carlos is the best for providing gutters at the best value and price! We are very happy with the finished project at our house! Carlos can be reached at 626-381-8293.

November also brings us the LA Auto show. Most of the new cars, trucks and concepts will be on display 11/21—11/30. Like before the pandemic, there will be cars outside the convention center to test drive and take home some swag!



Our Freedom is Not Automatic!

November 11th is a special day meant to honor our Veterans. Without the special men and women stepping up and giving of themselves as members of our armed forces/military, our way of life could be so different. When I cross paths with a person in uniform I always take a moment to thank them personally for their sacrifice. This day is set aside for all of us to take a moment and give thanks to those people who help us enjoy our way of life and freedom found with our Country! As proud parents of Army Military Police First SGT. Jeffrey Blumberg and his wife Staff Sgt. Tabitha Lambert Blumberg, my wife and I understand the personal sacrifices that go with them in their daily lives.



If you are working with another Real Estate Professional, please disregard this notice. Copyright 2025



Health & Safety

Glowing Confidence: 3 Skincare Tips for Radiant Skin!

Healthy, glowing skin isn't just about outward appearance; it's about confidence and self-care. With countless products and routines constantly promoted, planning for proper skincare may feel overwhelming. The biggest key to achieving healthy skin is consistency, not complexity. Here are three tips to obtain a radiant, healthy complexion: Cleanse gently. Properly cleansing the skin is the foundation of any skincare routine. It is essential to remove dirt, oil, makeup, and other debris that can clog pores. Choose a gentle, pH-balanced cleanser appropriate for your skin type and cleanse twice daily. Hydrate thoroughly. Hydration is key when it comes to youthful, healthy skin. Drink plenty of water and use a lightweight, non-comedogenic moisturizer for oily skin, and a thick, rich cream for dry or mature skin. Protect diligently. Sun protection may be the single most effective anti-aging step you can take when it comes to skincare. Ultraviolet rays can cause premature aging, discoloration, and even skin cancer. Apply a broad-spectrum sunscreen with a SPF of 30 or higher every morning.



Daylight Savings Time Ends!

Don't hate the messenger! Sunday Nov. 2nd at 2am Daylight Savings Time comes to an end. Most of us will change our clocks the Saturday night when we go to bed. We gain an hour of sleep getting back the hour we lost last March. An easy way to remember which way we turn the clocks, forward or backward is to say Spring forward and Fall backward! Every year there is talk amongst our elected officials to do away with Daylight Savings Time altogether. Arizona is one of the states that does not observe Daylight Savings Time. One can only hope we in CA will do away with it too.



Black Friday Sales 11/28

Have you made your lists of items to search out on Black Friday? The shopping hours have changed over the years. If you take the time to compare the stores you can save a lot of money. An excellent website to capture all the deals in one place is www.bestblackfriday.com.

Household Tips~

Food Preservation and Storage Tips

Wasting food can be tough on your budget and tough on the planet. Learning proper ways to store and preserve food can help stretch the grocery budget, reduce waste, and keep leftovers tasting their best. Here are three simple, yet effective, ways to make your food last longer: Learn fridge zones. The refrigerator is not just a cold box—it has different zones for different foods. Store raw meat on the bottom shelf to prevent drips, place dairy toward the back where it is coldest, and keep fruits and veggies in crisper drawers to prevent spoilage. Store leftovers in clear, airtight containers so they're easy to see and reuse. Freeze properly. Freezing is often the simplest way to preserve food. Blanch fresh vegetables before freezing to lock in the flavor and nutrients. Store in airtight freezer bags and write the date with a permanent marker to ensure that the oldest items are used first. Embrace natural methods. From pickling to drying, traditional preservation methods never go out of style. Quick pickling vegetables can extend shelf life and add flavor to meals. Try dehydrating fruits or herbs for snacks and seasoning. Store onions, garlic, and potatoes in a cool, dark place to help them stay fresh for weeks.



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Creamy Pumpkin Pasta

Ingredients:

- 1 lb. penne pasta
- 1 Tbsp. olive oil
- 3-4 minced sage leaves
- 3-4 minced garlic cloves
- 15 oz. pumpkin puree
- ½ tsp. salt
- ½ tsp. black pepper
- ¼ tsp. ground nutmeg
- ½ c. whole milk (optional to use non-dairy)

Grated parmesan and/or crème fraiche (optional)

Cook the penne pasta in salted water according to the package's instructions. Reserve one cup of the pasta water; drain the rest and set pasta aside. In a large skillet over medium heat, warm the olive oil and add garlic and sage. Cook for approximately one minute. Add the pumpkin puree, salt, pepper, and nutmeg, then continue cooking for two to three more minutes. Add the milk and stir until creamy. Toss the pasta with the sauce and add ½ cup of the reserved pasta water. Continue adding water while stirring until the sauce is glossy and clings to the pasta. Sprinkle with grated Parmesan cheese and/or a dollop of crème fraiche and enjoy!



Sold! Three Smart Tips for Home Sellers!

Selling your home should be an exciting experience. Whether you're upgrading, downsizing, or relocating, making the right choices can lead to a faster sale at a better price. Here are three essential tips every home seller should follow to skip the stress, attract buyers, and close the deal with confidence. Boost curb appeal. Buyers begin forming opinions as soon as they pull into the driveway. Make first impressions count by tidying up the lawn, mulching flower beds, planting seasonal blooms, and giving the front door a fresh coat of paint. Simple upgrades can add instant charm and set the tone for a fantastic showing. Declutter and depersonalize. Buyers need to envision themselves living in the home rather than feeling like visitors in someone else's home. Remove personal photos and clutter. A clean, neutral, and open layout helps buyers see the potential of each room and can make the home feel larger and more inviting. Price it right. Overpricing their property is one of the biggest mistakes sellers make. While it's important to get the most value from a sale, pricing too high can lead to fewer showings and more time sitting on the market. Work with your real estate agent/Broker (preferably ME) to analyze local properties and set a competitive, realistic price to attract qualified buyers from day one.



Vendors Recommended To Consider Using

I have been fortunate to cross paths with some very good Vendors over the years. All will provide the best bang for your buck. None pay me anything for the referral. These are provided to you to help you get a better end result with either your repair or home improvement. I have personally used each of them so I not only speak of my Client's feedback but also my own. Be sure to tell them where and how you heard of them so they take even better care of your needs.

Universal Painting (licensed- painting, interior and exterior): 562-331-1005

Marquez Cabinets(custom cabinet maker and installer): 562-696-1836

Planet Stone (granite,quartz,and marble fabricator): 818-890-0810.

Sam's Club(wood flooring material): 310-534-0134

Gonzalo Miranda(tile installer): 310-350-7384

Floor&Décor (tile reseller): 424-337-5626 (located on Figueroa where KMART used to be located).

Sean Siphene (licensed plumbing expert): 714-752-9239

Five Points Sash & Windows (Chris): 310-326-4141.

Check back next month for additional list of vendors I recommend!

Thanksgiving Pictorial Continued from Pg. 1



Other than for decoration, when would you use a "Horn of Plenty" ?



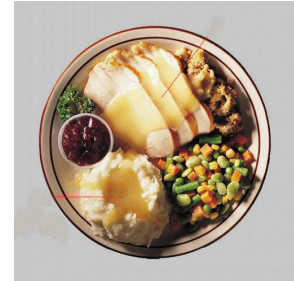
Boston Market eat your heart out!



Finally I can relax until next year!



Why couldn't it be "Lamb" Day?



Don't forget the Mashed Potatoes, Gravy and All the Trimmings!



A touch of Romance makes the Meal special. Say it with Candles and Wine.....



A turkey is like Cracker Jack, a prize in every one! So don't forget to take it out!