



**EARTH DAY APRIL 22, 2023**  
**GIVE BACK TO OUR HOME**

With earth day this month, it is a great time to get involved and volunteer with some local organizations to clean up and restore the environment. Below are a few organizations that are hosting clean ups this month to bring awareness to the nature around us.

- Pacific Beach Coalition - Multiple locations
- City of Berkeley - Berkeley Waterfront
- East Bay Regional Park District - Multiple locations
- Golden Gate National Parks Conservatory - Multiple locations in San Francisco

**APRIL SHOWERS  
 BRING MAY FLOWERS**

The month of April is known as the rainy start to the spring season. The days are getting longer, the sun is inspiring plants to grow, and the world around us is filled with color and new life. There are a couple notable days this month including Easter, Earth day, and Tax day. This month is a perfect example of the fact that some days are more fun than others.



**FREE DAYS**

Here are a few exhibits that are available for free entry days in the Bay.

- DeYoung Museum** - April 15-16
- Legion of Honor** - Every Saturday to Bay Area residents
- Museum of Craft and Design** - Every Wednesday
- San Francisco Botanical Gardens** - Second Tuesday of the month

**IN SEASON**

While the saying indicates there are more flowers blooming in the month of May, this month also has many beautiful blooms to admire. These include daffodils, tulips, cherry blossoms, magnolias, peonies, azaleas, and spring ephemerals like Virginia bluebells.





# STRAWBERRY COBBLER



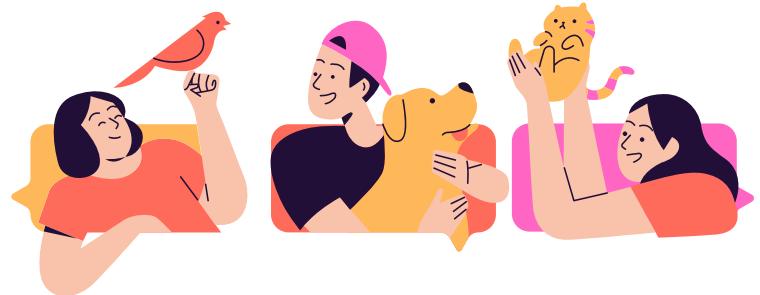
## Ingredients

- 2 qt. (about 4 lb.) fresh strawberries
- 1 tablespoon cornstarch
- 3/4 cup granulated sugar
- 2 cups (about 8 1/2 oz.) all-purpose flour
- 2 teaspoons baking powder
- 3/4 teaspoon kosher salt
- 1/2 cup (4 oz.) cold unsalted butter, cut into small pieces
- 3/4 cup cold heavy whipping cream
- 1 tablespoon brown sugar



## Directions

1. Preheat oven to 375°F. Cut strawberries in half lengthwise; If they are larger cut into quarters lengthwise. Place strawberries, cornstarch, and 1/2 cup of the granulated sugar in a large bowl; stir to combine. Let stand 5 minutes. Spoon mixture into a 13- x 9-inch baking dish evenly.
2. Stir together flour, baking powder, salt, and remaining 1/4 cup granulated sugar in a large bowl. Cut butter into mixture using a pastry cutter or 2 knives until mixture resembles coarse crumbs. Add whipping cream to mixture, and mix together using your hands until just combined. Gather mixture into small clumps, and scatter over strawberries in baking dish. Sprinkle evenly with brown sugar.
3. Bake in preheated oven until topping is very golden and crisp, and strawberry mixture bubbles around edges, 35 to 40 minutes. Remove from oven; let stand at least 15 minutes or up to 1 hour. Serve with ice cream.



## NATIONAL PET DAY

On April 11 it is national pet day! We here at SG know that a pet is not just a companion, but an addition to your family. To celebrate our furry friends, we would like to feature some of them on our Instagram this month! Please email some of your favorite photos of your pets and a little bit about them to **Social@Sgreatestateco.com**, and check out our Instagram this month.



@sgreatestate\_

## NEW SG WEBSITES!!!

We are so excited to share with you our revamped websites. Our team has worked hard to streamline your online experience at SG Real Estate, and make information you might need more accessible.

For current residents, check out:



[www.sgathome.com](http://www.sgathome.com)

To view other SG listings, check out:



[www.sgreresidential.com](http://www.sgreresidential.com)

# SG

# REAL ESTATE