



WELCOME ALL!

To our valued SG Tenants, welcome to the first edition our Monthly Newsletter! We want to connect with all of you, share updates, and even pass along recipes. Thank you for choosing SG Real Estate, we are happy to share a community with you!



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NO TRICKS, JUST TREATS

THE TOP 10 CANDIES

It is almost time for one of our favorite candy giving holidays! According to the Huffington post, Americans purchase nearly 600 Million pounds of candy for Halloween each year. With that much candy circulating each year, it begs the question: What are the most popular candies in the US. According to Cadystore.com the following are the reigning champions of the candy world!

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|-----------------|--------------------|
| 1. Reese's Cups | 6. Sour Patch Kids |
| 2. Skittles | 7. Hershey Kisses |
| 3. M&M's | 8. Snickers |
| 4. Starburst | 9. Tootsie Pops |
| 5. Hot Tamales | 10. Candy corn |

How does their list compare to yours?



Slow Cooker Potato Soup

Ingredients

- 2 pounds russet potatoes (about 8 medium), peeled and diced
- 2 pound Yukon gold potatoes, peeled and diced
- 4 ounces pancetta, cubed
- 1 small onion, diced
- 4 cloves garlic, chopped
- 2 quarts chicken or vegetable broth
- 1 teaspoon salt, plus more as needed
- 1/2 teaspoon dried thyme
- 1/4 teaspoon freshly ground black pepper
- 1 12-ounce can evaporated milk
- 1/4 cup all-purpose flour



Recipe

- 1) **Pile the vegetables and meat into the slow cooker.** Place the potatoes, pancetta, onion, and garlic in the slow cooker.
- 2) **Add the broth.** Pour in the broth. Give the mixture a stir to combine.
- 3) **Season and cook .** Add the salt, thyme, and pepper and stir to combine. Cover and cook until the potatoes and onions are tender, for the HIGH Setting 3 to 4 hours or on LOW for 6 to 8 hours.
- 4) **Thirty minutes before serving, thicken the soup.** Before thickening the soup, taste and add more Seasonings as needed. Whisk together the evaporated milk and flour in bowl or cup. Pour this slurry into the soup and stir to combine. Cover and cook until the soup thickens, probably about 30 minutes more.
- 5) **Serve and enjoy!** Some of our favorite toppings to add on top are green onions, Cheddar Cheese, and a dollop of sour cream. You can add whatever garnishes taste good to you

Contains: Dairy, Wheat, and Meat
Feel free to improvise based on your needs and likes!

WORD SEARCH ADVENTURE!

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|-----------|--------------|--------------|
| Halloween | JackOLantern | Spooky |
| Bats | Mask | TrickOrTreat |
| CandyCorn | MonsterMash | Vampire |
| Costume | Pumpkin | Witch |
| Fall | Skeleton | Spider |
| Ghost | | |



SAFETY FIRST

HOW TO CELEBRATE SAFELY

Here are a few helpful tip when the ghouls and monster prowl the streets on halloween this year

- Travel in packs (safety in number)
- examine all candy you receive
- keep and eye out for those in the dark
- if a porch light is off do not approach the dwelling (let sleeping monsters Lie)
- Carry a light or dress in reflective clothing, you never know what learks in the dark



We at SG Real Estate
 hope you have a
 Spooktacular Halloween!

D J U U K P N L K B N H U A T
 C Q I P V W L S J I B A T S R
 V A B R S A A O K N E H E P I
 R U N R F M J P K E M S B O C
 F E R D J K M F V E U A H O K
 X E D L Y U R J Q W T M Z K O
 Z K B I P C J V U O S R B Y R
 X N I U P F O G B L O E G A T
 H Q C O G S N R E L C T K K R
 X M N H G V D A N A O S Q Q E
 L A O X A Q G R B H L N X N A
 B S N O T E L E K S M O W A T
 T W I T C H Y Z K B R M Q J L
 N R E T N A L O K C A J I E F
 P U P V C V A M P I R E N V P