









Specializing in Residential Sales & Property Management in the San Gabriel Valley & Inland Empire

### Our Services

#### Real Estate

The LaBrada Group can help you buy your next home or sell your current home!

Click to Contact Rudy LaBrada

### **Property** Management

The LaBrada Group can manage and lease your rental/investment properties!

Click to Contact Maryanne Carrillo

**Property Management Brochure** 

#### **Short Sale**

The LaBrada Group can assist you in completing a short sale on your current home!

Click to Contact Troy S. Edwards

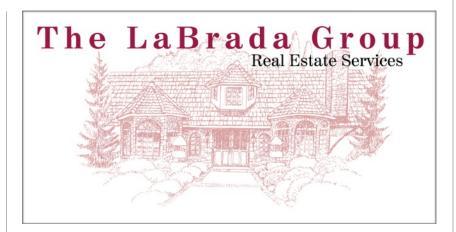
Short Sale Brochure



#### Contact Us:

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Fax: 909-981-3462 TheLaBradaGroup@gmail.com



### A Word From Rudy LaBrada...

Welcome to our January Newsletter! In this newsletter, we take the lighter side of The LaBrada Group by wishing every one a very happy New Year and sharing some personal photos of our holiday season!

If you have not 'Liked' us on Facebook yet, be sure to do that! We post new listings, new rentals, open houses, silly things that happen in our office and my post called Installment in A Day in the Life of a Broker featuring real life things that happen or are happening (like odd things I see when showing homes). You never know what you might find on our Facebook page.

Next Month will feature my exciting news about co-authoring the book, The Art of Buying and Selling Real Estate, set to be released by the end of this month!

All My Best,

Rudy LaBrada, Broker/Owner



### **FOR**



8807 Holly St., Alta Loma Single Story Home with Pool 3BR/2BA - \$2,200

Click HERE to view it on our website



422 Riverside, Colton Unit in Triplex 2BR/1BA - \$1,150

Click HERE to view it on our website



3631 Oak Creek #D, Ontario Upper Level Condo 1BR/1BA - \$1,000

Click HERE to view it on our website



Click the link below to view all Available Properties on our website:

**Available Properties** 



Click the link below to search the MLS for listings!

Search the MLS



3713 Oak Creek #G, Ontario Lower Level Bachelor Unit 0 BR/1BA - \$900

Click HERE to view it on our website

### **LEASE**



81 Brownfield, Pomona (Phillips Ranch) Lower Level Condo 2BR/2BA - \$1,650

Click HERE to view it on our website



12584 Atwood #1827, Rancho Cucamonga Upper Level Condo 2BR/2BA - \$1,650

Click HERE to view it on our website

<u>View our Property Tour Video</u>



888 N. Palm #7, Upland Townhouse Style Apartment 3BR/1.5BA - \$1,450

Click HERE to view it on our website

### FOR SALE



## This Month's Featured Listing

3296 Fair Oaks, Altadena FOR SALE - \$649,900

Lovely 3 Bedrooms/1.5 Baths Single Story Tudor-Style Home with original hardwood floors, formal dining room, french doors, remodeled kitchen, lots of original accents, and period styled bathrooms!

Click HERE to view it on our website



The New Year compels all of us to relinquish the past and change our circumstances for the better. Hoping to literally wipe the slate clean? Look no further than your household. How many times have you vowed to keep things organized, only to discover that by mid-January, the clutter culprits are back in full force?

Nothing kills New Year's motivation faster than setting a goal beyond realistic reach, and if you don't have a knack for organization, tackling your entire home will be impossible. Rather than organizing every nook and cranny, carry out a small-scale purge instead.

r. **Stock up on storage** - Unloading more stuff at home seems completely counterproductive, but those bins and baskets will create order out of chaos. Place them at drop points around your house, such as near your main entrance, on your kitchen counter or coffee table, or in your home office. No need for a meticulous system – mail, coupons,

takeout menus, instruction pamphlets and more can go in whichever catch-all is most convenient.

- 2. **Gift yourself a paper shredder** Papers tend to accumulate quickly at home, and sensitive documents can be a gateway to identity theft if not handled properly. And trust me there's nothing more exciting than watching your crosscutting machine lay waste to piles of paperwork. Round up junk mail, bank statements, non-active membership documents, and any private information you're not required to keep and get shredding.
- 3. **Pare down duplicates** Two isn't always better than one. Consider donating multiples of common household items you haven't had a need for in a year or more.
- 4. **Get smart about space** Who has time for a closet overhaul? If your closets are bursting, don't try to cram more into them. Instead, work within the parameters of the space. Vacuum seal items that are not in season, and use this space-saving trick for bed linens: store folded fitted and flat sheets and one pillowcase inside the accompanying pillowcase. For clothes, utilize the hanger strategy: flip your hanging garments so that the opening of the hanger faces you. Whenever you wear an item, put it back on the hanger and turn it to face away from you. After a few weeks, donate, toss or sell items on hangers still facing you.
- 5. **Cut computer clutter** Having too many files not only makes documents harder to find, but can slow down your computer's processing speed and sap precious battery power from laptops. Remove programs that haven't been used in six months or more, delete photos that aren't album-worthy, and reserve space on your desktop for the applications you



# The Lighter Side of The LaBrada Group















### This Month's Recipe

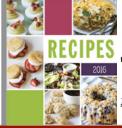


#### **Ingredients**

- 1 lb. crimini mushrooms
- 4 oz. California cream cheese, softened
- 3 oz. California Panela cheese, crumbled
- 5 oz. Mexican chorizo
- 1 tb. fresh thyme leaves

#### Directions

- 1. Preheat the oven to 400 degrees F and line a rimmed baking sheet with parchment paper. Pop all the stems off the mushrooms and lay them up side down on the baking sheet.
- 2. Heat a small skillet to medium-high. Sauté the chorizo, until cooked through. Then place it in a mixing bowl with the cream cheese and thyme. Mix thoroughly, then spoon the chorizo filling into the cavity of each mushroom.
- 3. Sprinkle the top of each mushroom with crumbled panela cheese and bake for 18-20 minutes. Until the tops are brown and the mushrooms have cooked through. Serve warm.



Our refrigerator magnet calendars are always a hit! Want to make sure you're on this year's mailing list? Simply send an email to Michelle, our Director of Social Media, at MichelleACirrito@gmail.com

#### Connect with us!

Missed past editions of our newsletter? Don't worry, you can access all of them by clicking the link below!







Head over to our YouTube Channel to view our Property Tour Videos! Be sure to subscribe to keep up with all of our uploads too!

Click HERE to view our YouTube Channel

We appreciate your business! - The LaBrada Group

If you wish to unsubscribe please notify us by emailing <a href="mailto:TheLaBradaGroup@gmail.com">TheLaBradaGroup@gmail.com</a>. Thank you!