

September 2023 NEWSLETTER

OFFICIAL LOCAL NEWSLETTER FROM YOUR LOCAL ESTATE AGENT



NEWS INSIDE:

WHY MOVE DURING AUTUMN

Top advantages of moving home in autumn

LOCAL AREA - WHATS NEW TO MARKET

Taking a look at the some of the new instructions

TOP 3 AUTUMN HOME DECOR TRENDS

Ways to decorate your home in Autumn

Autumn Has Finally Arrived!

NOW MIGHT BE THE PERFECT TIME TO MOVE

Buyers assume that they'll be unable to find a house that fits their needs during the autumn. However, this couldn't be further from the truth. Here are three reasons why a buyer should disregard the myths, and make an autumn purchase.

- 1. STAR OF THE SHOW** - Autumn buyers will have less competition for the available houses on the market that spark their interest.
- 2. EXHAUSTION IS REAL** - After months of no action, summer sellers are more than ready to make a deal. This puts the buyer in a prime position to negotiate a price that fits their budget.
- 3. HOME FOR THE HOLIDAYS** - The majority of sellers are aware that if they want to be settled in time for the festive season, they have to close quickly. Buyers can use this to their advantage.



Autumn Recipe
AUTUMN MEATBALLS

Meatballs in tomato sauce with burrata and crostini



Ingredients



FOR THE MEATBALLS

- 400G/14OZ PORK MINCE
- 400G/14OZ BEEF MINCE
- 2 TBSP CHOPPED FRESH FLAT-LEAF PARSLEY LEAVES
- 1 GARLIC CLOVE, CRUSHED TO A PASTE WITH A LITTLE SEA SALT
- 3 TBSP FULL-FAT MILK
- 100G/3½OZ DRIED BREADCRUMBS
- 75G/2½OZ PARMESAN, FINELY GRATED
- 3 FREE-RANGE EGGS
- 1 TSP SEA SALT
- 2 TBSP EXTRA VIRGIN OLIVE OIL, FOR GREASING, FRYING AND DRIZZLING

FOR THE TOMATO SAUCE

- 2 TBSP EXTRA VIRGIN OLIVE OIL
- 1 GARLIC CLOVE, FINELY SLICED
- 1 TSP CHOPPED FRESH THYME LEAVES
- 1 RED CHILLI, SEEDS REMOVED, FINELY CHOPPED
- 600G/1LB 5OZ TOMATO PASSATA
- SEA SALT AND FRESHLY GROUND BLACK PEPPER

FOR THE BRAISED GREENS

- 100G/3½OZ WILD ROCKET
- 250G/9OZ KALE
- 500G/1LB 2OZ SPINACH
- 1 GARLIC CLOVE, FINELY SLICED
- ½ TSP FENNEL SEEDS, CRUSHED
- SEA SALT AND FRESHLY GROUND BLACK PEPPER

FOR THE BURRATA AND CROSTINI

- EXTRA VIRGIN OLIVE OIL, FOR DRIZZLING
- 1 CIABATTA OR SOURDOUGH LOAF, CUT INTO THIN SLICES
- 1 GARLIC CLOVE, PEELED AND LEFT WHOLE, TO RUB
- 150G/5½OZ BURRATA



AUTUMN MEATBALLS

Meatballs in tomato sauce with burrata and crostini



1. For the meatballs, put all the ingredients for the meatballs (except the oil) into a large bowl and combine to form a firm, evenly distributed mixture.
2. Cover your hands in olive oil, take a generous tablespoon of the mixture and roll it between your palms to form a meatball the size of a golf ball. Repeat until you have used all the mixture – you should have 16 meatballs. Place them on a tray, wash your hands and then place the tray in the fridge to firm up for 30 minutes.
3. Place a large, non-stick, ovenproof frying pan over a high heat and add a tablespoon or so of olive oil. When the oil is hot, begin browning the meatballs (in batches if necessary), ensuring that you don't cook them completely – a little colour on the outside is perfect. Once they are all browned off, remove them from the pan and leave them to one side while you make the tomato sauce.
4. Meanwhile, preheat the oven to 200C/180C Fan/Gas 6.
5. To make the tomato sauce, heat the olive oil in an ovenproof pan and set it back over a medium heat. When hot, add the garlic, thyme, and chilli. Simmer for 1 minute, then add the tomato passata. Cook gently for 15 minutes, or until the volume of the sauce has reduced by half.
6. Season the sauce with salt and freshly ground black pepper and take the pan off the heat.
7. Place the meatballs in the pan on top of the sauce, evenly spaced, then transfer the pan to the oven and bake for 20 minutes, or until the meatballs are cooked through. Leave to one side for 5 minutes to cool slightly (leave the oven on).
8. For the braised greens, in a pan of boiling salted water, blanch the kale for 4 minutes, then using a slotted spoon, remove the kale and place the cooked kale into a large colander. Now add the spinach to the water and blanch the spinach for 1 minute. Take it out with a slotted spoon and place on top of the kale, then finally blanch the rocket for 2 minutes, take out with a slotted spoon and add to the spinach and kale in the colander.
9. Discard the blanching water and wipe the pan clean and place back on the stove on a medium heat.
10. Squeeze out the excess water from the greens, then roughly chop on a chopping board. Add the extra virgin olive oil to the hot saucepan, then add the sliced garlic and crushed fennel seeds. Cook gently for 1 minute, then add the chopped blanched greens, cook for 2 minutes and season with sea salt and black pepper. Set aside.
11. For the burrata and crostini, drizzle a little oil over the ciabatta slices and sprinkle them with some sea salt. Place on a baking tray and bake in the hot oven for 4 minutes, or until crisp, then rub them all over with the garlic clove.
12. Meanwhile, finely chop the burrata, then use a spoon to drop dollops all over the baked meatballs.
13. Give everything a sprinkle of sea salt and a good grinding of black pepper, then serve in the middle of the table alongside the crostini and let everyone help themselves. Serve with the braised greens.

Small Business of the Month

SHOW YOUR COMMUNITY SUPPORT

BAKED

Freshly BAKED brownies from the Shire of Gloucester.
17 Worcester Street,
Gloucester, United Kingdom,
GL1 3AJ

bakedintheshire@gmail.com



Featured Listings



LISTED AT £230,000

TEWKESBURY
2 BEDS | 1 RECEPTION | 1 BATH



LISTED AT £685,000

RIBSTON MEWS | GLOUCESTER
4 BEDS | 2 GARAGE | 3 BATHS

Featured Listing



'SUMMERSIDE' | CONDERTON

GUIDE PRICE £1,250,000

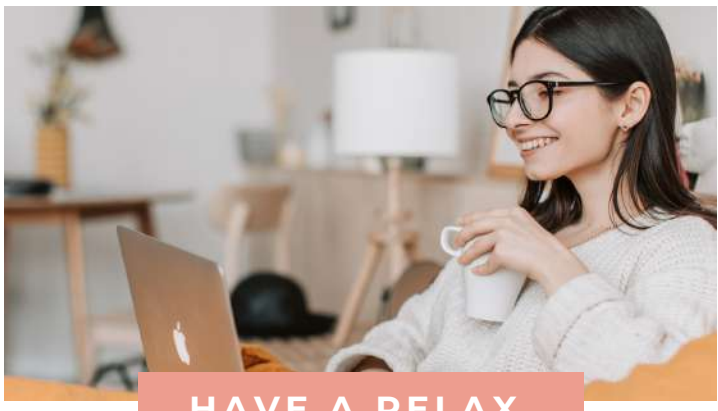


The Autumn season is a **GREAT TIME TO MOVE**

The days may get a little shorter and the weather a little crisp, but the autumn housing market seems to continue to trend. Autumn can be a great season to purchase a home for a number of reasons.

Advantages

- 1 LESSER COMPETITION**
Autumn is considered as an off-season, which results in less competition.
- 2 INCREASED ATTENTION**
Given the lull in home buying during the autumn season, estate agents are typically more enthusiastic about following leads.
- 3 MOTIVATED SELLERS**
A number of homeowners who want to sell their homes wish to do so before the holidays at the end of the year.
- 4 COMPETITIVE INTEREST RATES**
Mortgage bankers and brokers will enter a slow period. So, don't hesitate to ask for a better deal.



HAVE A RELAX

TAKE A BREAK, LET'S RELAX & UNWIND
AFTER ALL OUR HARD WORK!

Top Tips

FOR BUYING IN AUTUMN

- Get your finances & credit in order
- Choose the right lender
- Find the best loan for you
- Get pre-approved
- Use the services of an estate agent
- Save that deposit to the most you can

September Home Maintenance

- ✓ Repair any window cracks or holes in weather stripping
- ✓ Any tree limbs that are near the chimney should be trimmed back to prevent fires
- ✓ Before the temperatures start to dip, examine leaky faucets
- ✓ Keep your home fire safe by getting your fire extinguishers checked ready for Autumn

This year Autumn
HOME DECOR TRENDS



01.

**USE EARTH TONES
IN YOUR HOME**

Earth tones and warm neutrals are making a huge comeback in 2023, and that trend will continue to grow in popularity this autumn. The nice thing about this trend is that earth tones work with every style of decor.



02.

**TEXTURED FABRICS
AND TEXTILES**

For an easy autumn facelift, simply swap out your lighter-weight throws, bedding, rugs, and pillows for thicker, heavier versions, such as chunky cotton and wool throws. To instantly make your home feel cozier.



03.

**MIXING VINTAGE
AND MODERN**

Another decorating trend you'll see this autumn is the incorporation of vintage pieces, within an otherwise modern space. Vintage rugs are a great way to bring a touch of visual interest to a space.



Chloe Selway
PROPERTY AGENT

UPDATE YOUR HOME WITH WARM AND

welcoming Autumn style

Meet Your Agent

Chloe heads up the Gloucester office team, bringing a wealth of knowledge and interest in the local area. She enjoys finding people their home and she has even been seen helping a vendor or two on completion day, when let down by their removals.

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Your Local Family Agent

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SCAN TO JOIN OUR FACEBOOK & NOT MISS OUT ON ANY NEW PROPERTIES



SCAN TO JOIN OUR INSTAGRAM & NOT MISS OUT ON ANY NEW PROPERTIES