



# Encino Woods News

## *Do You Know What Your Home is Worth?*

**Jodie Francisco**  
Your "Eye"  
on Real Estate  
**818-817-4236**

The market continues to move upwards with no end in sight. This phenomenal real estate market in Southern California is being fueled by two things: a lack of inventory, and the lowest interest rates in over 30 years.

**Do you know what your home is worth today in this hot market? Call Jodie Francisco today at 818-817-4236 for your *free* market analysis**

### Recently Sold in the Neighborhood

| Address        | Bedrooms/Baths | Sq. Feet | Sold      |
|----------------|----------------|----------|-----------|
| 5027 Gloria    | 3/2.5          | 2122     | \$619,000 |
| 4900 Odessa    | 3/2            | 1724     | \$630,000 |
| 16334 Moorpark | 4/2.5          | 2257     | \$630,000 |
| 5117 Woodley   | 3/2.5          | 1868     | \$677,000 |
| 16431 Otsego   | 3/2            | 2203     | \$670,000 |
| 5155 Valjean   | 4/2.75         | 2729     | \$720,000 |
| 5001 Noeline   | 3/2            | 2601     | \$725,000 |
| 5147 Valjean   | 4/3            | 3214     | \$839,000 |



## *Summer Barbeque Tips*



### Barbequed Onions

*Grill whole onions on the barbeque for a healthy delicious accompaniment to any dish.*

Use 1 onion per person, peel the onions and wash. Lay out a piece of silver foil to wrap the entire onion up and spray the onion with Pam or cover with olive oil, or butter

(depending on your cholesterol level!). Wrap the onions up tight, and set on hot barbeque. Rotate the onions every 15 minutes, and cook for 45 minutes to 1 hour.

Onions should be brown on the outside. Unwrap from foil and serve!