

SHANNAN ALVIS REALTOR

Newsletter



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Hey everyone! It's Shannan Alvis REALTOR®, Your Gal For All Your Southern Oregon Real Estate Needs from The Rockwell Group, exp Realty. I wanted to give you a quick update on the real estate market in Klamath County, Oregon as of October 2023. 🏠

For all you buyers out there, here's some valuable information: Currently, we have a 4.04 Months Supply of Inventory. This means that there are enough homes on the market to satisfy demand for the next 4.04 months. ✅ Over the last 12 months, we've seen a 35.12% increase in Months Supply of Inventory, indicating a growing market.

Now, let's talk numbers for our sellers! The List to Sold Price percentage is 97%. This means that, on average, homes are selling for 97% of their listed price. 💰 Additionally, the median days on market is 48, which shows that properties are moving relatively quickly.

And finally, the median sold price in Klamath County is currently \$333,500. This gives you an idea of what you can expect in terms of pricing when buying or selling your home. 🏡

If you're looking to make a move in the Klamath County area, I'm here to help. Reach out to me for personalized guidance and expert advice. Let's find your dream home or get the best deal for your property! 🏠

YOU ARE INVITED TO:
DEC 9, 2023 12-4PM Pictures with Santa Clause at
Pelican Point Assisted Living.

Crab-and-Cheese-Stuffed Mini Peppers

6 to 8 servings
12 to 14 sweet mini peppers
1 tablespoon extra-virgin olive oil
Kosher salt and freshly ground black pepper
5 ounces flavored cream cheese (such as scallion, chive and onion or garlic and herb), at room temperature
8 ounces fresh lump or jumbo lump crabmeat, picked over for shells and cartilage



Directions:

Preheat the oven to 400 degrees and line a rimmed baking sheet with parchment.
Cut the peppers lengthwise and remove the stems, seeds and ribs. If needed, trim a small amount off the bottom of each pepper half so that it will lie flat when cut-side up (making them steady is important so the filling stays intact during baking). Chop the trimmings into small pieces and set aside.
Toss the pepper halves in a medium bowl with the olive oil, 1/2 teaspoon salt and several grinds of black pepper. Set aside.
Stir together the softened cream cheese and reserved pepper trimmings in another medium bowl until smooth. Gently fold in the crabmeat and season with salt and pepper.
Fill each pepper half with about 1 tablespoon of the crab mixture so it comes over the top of the pepper slightly. Place on the prepared baking sheet and bake until the filling is beginning to brown, about 13 minutes. Serve warm.

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