

JANUARY 2023

NEWSLETTER



WWW.FINDCOASTALPROPERTIES.COM



A CUSTOMER FOCUSED REAL ESTATE COMPANY

WHETHER YOU'RE
BUYING, SELLING, OR
INVESTING, OUR GOAL IS
TO DELIVER YOU
MAXIMUM VALUE AND
SUPERIOR CUSTOMER
EXPERIENCES THAT
FOCUS ON YOUR UNIQUE
NEEDS.

JUST SOLD!



As we prepare for an exciting New Year, I've had a chance to stop and reflect on my time as a realtor in Delaware. I'm off to a pretty good start!

I negotiated multiple contracts for the purchase of homes and closed one in December. Each client provided unique needs and circumstances and gave me a chance to capitalize on my previous business and real estate experience to develop a custom plan for success.

Data analysis experience has been key in assessing the broader market to ensure customers are getting the right price for their property. The insights uncovered have been instrumental in developing a strategy that takes into account what's happening in the market around us. Then, taking those insights from the analysis and effectively communicating them to drive a winning strategy.

I've already enjoyed tremendous success and am looking forward to an exciting new year helping our clients find their dream home on the Delaware coast. In the coming months, I'll be sharing more exciting news about new developments and opportunities in the market. Until then, I wish you a healthy and happy New Year!

302 258-9206 CALL OR TEXT
302 360-0300 OFFICE



ELITE LIFESTYLE INITIATIVES 37385 HENLOPEN JUNCTION, UNIT #1 REHOBOTH BEACH, DE 19971

A HEALTHY AND HAPPY NEW YEAR!



ELI LYNN FOUNDED ELITE LIFESTYLE INITIATIVES IN 2019 TO MAKE WORKING OUT A DAILY CONVENIENCE NOT A DAILY CHORE. HE HAS A BACHELOR OF SCIENCE IN BUSINESS MANAGEMENT DEGREE FROM STONY BROOK UNIVERSITY AND PERSONAL TRAINER CERTIFICATION THROUGH ISSA.



Tell us about your overall value proposition. I offer one-on-one personal training, group workouts, and written workout plans. My goal is for my clients to feel comfortable working out and take away something from each session. I want my clients to be able to use exercises from our sessions together and apply them to their own workouts when they train by themselves.

What are the benefits of personal training? I teach proper form on exercises so my clients don't injure themselves and are able to do those same exercises when they work out alone. Working out every week creates consistency and discipline because they have an appointment to meet with me. A personal trainer also helps create motivation, especially on days when someone doesn't really feel like working out.

What can customers expect during your training sessions? I design a workout that's specific to their fitness goals. Each hourly session includes a warm up, workout, and a cool down with stretch. Clients will always have a challenging new workout. Since workouts are different, it helps them not get bored. They also see progress quicker because their bodies won't get used to doing the same exercises.

CONTACT ELI AT 570.317.7686 OR ELITRAINED@GMAIL.COM

Buy New or Renovate?



Jason Hodges is an award-winning interior designer with 20+ years of experience creating and imagining space. He splits his time between Rehoboth Beach and Washington D.C. and is available to consult and manage new build and renovation projects with select clients.

Visit me at www.jhodges.us
Email me at jason@jhodgesdc.com or call
571-216-6479

Over the years, I've met with many clients who have debated whether to build new or renovate an existing home. In many cases, you don't have a choice because all of the land in your preferred area has already been developed. So, you have no choice but to buy an existing home and renovate it to create your dream home. In Rehoboth Beach and Lewes, I've noticed many people decide to buy land and build new instead of buying existing inventory that needs a facelift.

The benefits of building a new house are pretty straightforward, so let's take a look at the best reasons to buy an existing home and commit to renovations:

Lot size: If the amount of yard is important to you, then buying an existing house can be more beneficial. With the rising costs of materials and land, builders are squeezing in more homes so that they can maintain profits.

Per Square Foot Cost: Take a look at how much the new house is per square foot. In many cases, you can buy the existing home, renovate it to your specifications, and still come out with a lower cost per square foot since the builders charge a high premium for new homes. Existing homes may offer larger square footage for a similar overall price!



PLEASE CONTACT JASON DIRECTLY WITH ANY INQUIRIES

Buy New or Renovate?

Personalization: Many of the production builders (not custom homes) will let you make selections, but they won't allow you to move walls or truly customize your plans. If the existing house on the market has a floor plan you can work with by modifying, then you will be able to personalize it to your exact specifications.

Professional Consultation: As an interior designer with many years of personal renovation and building new homes experience, I've assisted clients in reviewing a wide variety of real estate investments. An experienced renovation professional you trust and an informed real estate agent will help guide you through the process to visualize the potential of a property and also make a comparison versus the new based on what you want in a home.

Quality of build: Pay attention to the quality of the new home versus the existing build. In some cases, depending on the age of the home, it may be built to a higher level of quality so once you renovate and personalize, you will have a higher quality home that will stand the test of time too.

There are many upsides to buying an existing home, especially in today's changing market. The first step is selecting the right professionals to help you on this exciting journey.

Stay open to the possibilities when visiting homes. That diamond in the rough, the one the other buyers overlooked, could easily become your dream home!

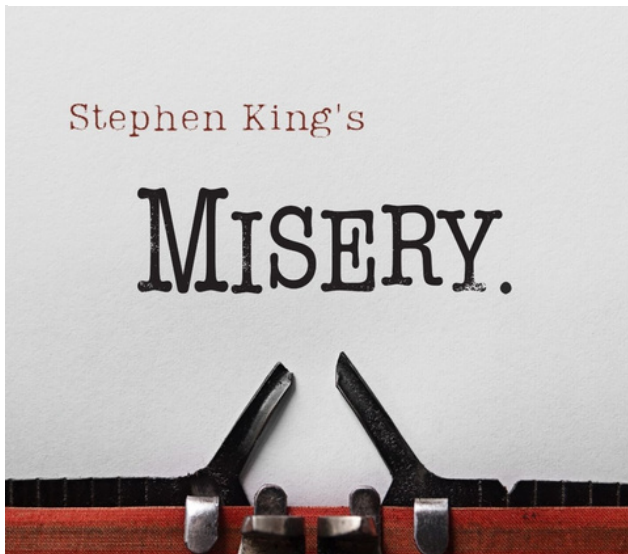
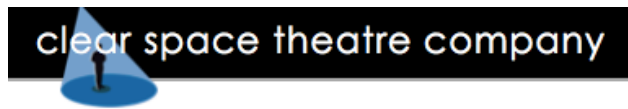
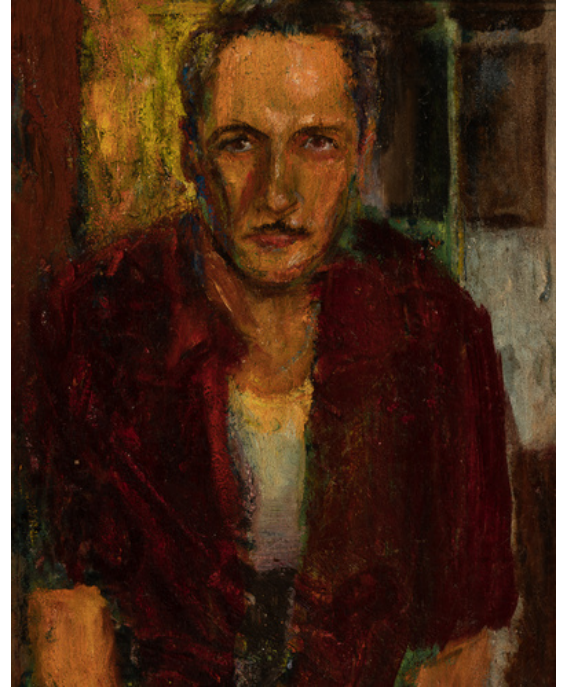


PLEASE CONTACT JASON DIRECTLY WITH ANY INQUIRIES

THINGS TO DO AND SEE IN TOWN!

Rehoboth Arts League, 12 Dodds Lane, Rehoboth Beach. The Rehoboth Art League presents more than two dozen solo, group, and special art exhibitions each year in our six galleries located throughout our 3+ acre wooded campus.

Everyday Life, Everyday People: The Work of Jack Lewis - Selections from the Nancy and Russ Suniewick Collection
January 6, 2023 - March 5, 2023



WHILE EVERY EFFORT HAS BEEN MADE TO ENSURE THE ACCURACY AND COMPLETENESS OF ALL INFORMATION, NO GUARANTEE IS GIVEN NOR RESPONSIBILITY TAKEN FOR ERRORS, OMISSIONS OR INCORRECT INFORMATION

Clear Space Theatre Company, 20 Baltimore Ave, Rehoboth. Based on Stephen King's classic novel, MISERY follows successful romance novelist Paul Sheldon, who is rescued from a car crash by his "number one fan," Annie Wilkes, and wakes up captive in her secluded home. Annie forces Paul to write a new novel, and he quickly realizes she has no intention of letting him go. The irate Annie has Paul writing as if his life depends on it, and it does. Jan 20 - Feb 5

**OFF SEASON IS THE BEST TIME TO COME EXPLORE THE BEACH!
THERE'S SO MUCH TO SEE AND DO!!**

**302 258-9206 CALL OR TEXT
302 360-0300 OFFICE**

MAKING SPIRITS BRIGHT!



Dogfish Head Brewery, 6 Cannery Village Center, Milton. Offering 27 rotating taps with the freshest off-centered ales in all the land. Imbibe one of the Tasting Room Exclusives! Year-Round tours include all parts of the brewery. You can also make reservations for special tours such as our Grain to Glass Tour. Check out the Taproom Kitchen for pizzas and salads, and calzones!

Nassau Valley Vineyards, 32165 Winery Way, Lewes. Delaware's first award-winning winery. Located just a few miles from Delaware's bustling beach resorts, the winery is nestled among verdant fields on a quiet country road. One turn off the highway and you are a world away!

Open, year-round, Tuesday thru Sunday from 11AM to 5PM. Live Jazz the first Wednesday of every month. For information and ticketing: TrueBlueJazz.org



WHILE EVERY EFFORT HAS BEEN MADE TO ENSURE THE ACCURACY AND COMPLETENESS OF ALL INFORMATION, NO GUARANTEE IS GIVEN NOR RESPONSIBILITY TAKEN FOR ERRORS, OMISSIONS OR INCORRECT INFORMATION

**OFF SEASON IS THE BEST TIME TO COME EXPLORE THE BEACH!
THERE'S SO MUCH TO SEE AND DO!!**

**302 258-9206 CALL OR TEXT
302 360-0300 OFFICE**



56 BALTIMORE AVENUE, REHOBOTH BEACH

SATURDAYS!

DIVA's: The Best Show at The Beach -- Join your Legendary Hosts, Queen of Delaware Mona Lotts and the Rehoboth Beach's Best Drag Queen 2020 Kristina Kelly and special guest star from all over the country for a Spectacular Diva's Show. Doors open 7:30pm.



SUNDAYS!

Drag Brunch at Top of the Pines! This is not your average Drag Brunch! This is the premier in Female Impersonation - comedy that will have you laughing all week long! Tickets are \$15.00. Now offering a scrumptious brunch buffet for \$25.00 per person. Doors open at 10:45 a.m.



MONDAYS!

Flaming Piano's: Prime Rib & Show -- Enjoy a great 10oz prime rib, mash potatoes, and green beans with a glass of cabernet for just \$25. John Flynn and Matthew Kenworthy are a dynamic duo that heat up the stage! For reservations, call (302-567-2726) or email info@ThePinesRB.com.



FRIDAYS!

John "The Piano Man" Flynn will have you singing all your favorite tunes and laughing the night away. Every Friday and Saturday 5PM-7PM



WHILE EVERY EFFORT HAS BEEN MADE TO ENSURE THE ACCURACY AND COMPLETENESS OF ALL INFORMATION, NO GUARANTEE IS GIVEN NOR RESPONSIBILITY TAKEN FOR ERRORS, OMISSIONS OR INCORRECT INFORMATION

302 258-9206 CALL OR TEXT
302 360-0300 OFFICE

LIVE PERFORMANCES IN MILTON!



Milton Theatre, 6 Cannery Village Center, Milton.

Jan 5 - Good stuff performs the music of Steely Dan, STING, Stevie Wonder and Gino Vannelli.

Jan 8 - Delaware Comedy Theatre. Irreverent improv adult comedy based on audience suggestions in the style of "Whose Line Is It Anyway?"!

Jan 12 -- LADY SUPREME -- A Diana Ross Experience!

Jan 15-- Satisfaction -- The International Rolling Stones Tribute Show.

Jan 19 -- KICK IT OUT - A Tribute To Heart.

Jan 20 -- The Ultimate Doors -- A Tribute to Jim Morrison & The Doors.

Jan 26 -- Dueling Pianos with Flying Ivories. Two performers deliver a rock and roll sing-along! From Billy Joel to Aretha Franklin, from Sinatra to Metallica, from Johnny Cash to Katy Perry.

Jan 27 -- Philadelphia's Launch pays tribute to the music of Boston, Styx and Queen!



WHILE EVERY EFFORT HAS BEEN MADE TO ENSURE THE ACCURACY AND COMPLETENESS OF ALL INFORMATION, NO GUARANTEE IS GIVEN NOR RESPONSIBILITY TAKEN FOR ERRORS, OMISSIONS OR INCORRECT INFORMATION

**OFF SEASON IS THE BEST TIME TO COME EXPLORE THE BEACH!
THERE'S SO MUCH TO SEE AND DO!!**

**302 258-9206 CALL OR TEXT
302 360-0300 OFFICE**

KEVIN NAFF'S "CURE FOR THE WINTER CHILL"

INA GARTEN'S BEEF BOURGUIGNON



There's no better way to ward off the winter chill than a hearty pot of beef stew. Problem is, many recipes for the traditional beef Bourguignon leave the meat stringy and unappealing. Culinary icon Ina Garten has fixed that problem by reducing the oven cooking time to a mere hour and a quarter at a low temperature. The result is a hearty, tender beef stew with winter vegetables that's packed with flavor. Enjoy!

Ingredients

- 1 tablespoon olive oil
- 8 ounces dry cured center cut apple wood-smoked bacon, diced
- 2 1/2 pounds chuck beef cut into 1-inch cubes
- Kosher salt; freshly ground black pepper
- 1 pound carrots, sliced diagonally into 1-inch chunks
- 2 yellow onions, sliced
- 2 teaspoons chopped garlic (2 cloves)
- 1/2 cup Cognac
- Bottle of good, dry red wine (Cote du Rhone or Pinot Noir)(750 ml)
- 1 can (2 cups) beef broth
- 1 tablespoon tomato paste
- 1 teaspoon fresh thyme leaves (1/2 teaspoon dried)
- 4 tablespoons unsalted butter at room temperature, divided
- 3 tablespoons all-purpose flour
- 1 pound frozen whole onions
- 1 pound fresh mushrooms stems discarded, caps thickly sliced
- Country bread or Sour Dough, toasted or grilled, rubbed w/ garlic clove
- 1/2 cup chopped fresh parsley, optional

**COME EXPERIENCE THE WONDERFUL RESTAURANTS AND EATERIES OF
THE DELAWARE COAST!**

**302 258-9206 CALL OR TEXT
302 360-0300 OFFICE**

Cooking Instructions

Preheat the oven to 250 degrees F.

Heat the olive oil in a large Dutch oven. Add the bacon and cook over medium heat for 10 minutes, stirring occasionally, until the bacon is lightly browned. Remove the bacon with a slotted spoon to a large plate.

Dry the beef cubes with paper towels and then sprinkle them with salt and pepper. In batches in single layers, sear the beef in the hot oil for 3 to 5 minutes, turning to brown on all sides. Remove the seared cubes to the plate with the bacon and continue searing until all the beef is browned. Set aside.

Toss the carrots, and onions, 1 tablespoon of salt and 2 teaspoons of pepper in the fat in the pan and cook for 10 to 15 minutes, stirring occasionally, until the onions are lightly browned. Add the garlic and cook for another minute. Add the Cognac, stand back, and ignite with a match to burn off the alcohol. Put the meat and bacon back into the pot with the juices. Add the bottle of wine plus enough beef broth to almost cover the meat. Add the tomato paste and thyme. Bring to a simmer, cover the pot with a tight-fitting lid and place it in the oven for about 75 minutes or until the meat and vegetables are very tender when pierced with a fork.

Combine 2 tablespoons of butter and the flour with a fork and stir into the stew. Add the frozen onions. Saute the mushrooms in 2 tablespoons of butter for 10 minutes until lightly browned and then add to the stew. Bring the stew to a boil on top of the stove, then lower the heat and simmer for 15 minutes. Season to taste.

To serve, toast the bread. Rub each slice on 1 side with a cut clove of garlic. For each serving, spoon the stew over a slice of bread and sprinkle with parsley.

Kevin has been a part-time resident of Rehoboth Beach since 2009. In addition to being an avid cook, he is the editor and a co-owner of the Washington Blade, the nation's oldest and most acclaimed LGBTQ+ news publication, founded in 1969. Kevin's new book, a curated collection of news articles reflecting the last 20 years of LGBTQ+ history, is scheduled for release in early 2023.





HOPE TO SEE YOU SOON!!



Each Office Is Independently Owned and Operated



Stephen Cremen

Keller Williams Realty
37169 Rehoboth Ave, Ext 11
Rehoboth Beach, DE 19971
Direct: 302 258-9206
Office: 302 360-0300

Web: www.findcoastalproperties.com
Email: stephen@findcoastalproperties.com

WHILE EVERY EFFORT HAS BEEN MADE TO ENSURE THE ACCURACY AND COMPLETENESS OF ALL INFORMATION, NO GUARANTEE IS GIVEN NOR RESPONSIBILITY TAKEN FOR ERRORS, OMISSIONS OR INCORRECT INFORMATION