

LONG BEACH Real Estate CORNER



MARCH 2024

All About ADUs

Accessory Dwelling Units (ADUs) have become increasingly popular in Long Beach, California, offering homeowners versatile options for expanding living space or generating rental income. Over the past few years, regulations surrounding ADUs have evolved.

In 2017, California passed legislation easing restrictions on ADU construction and streamlining the process in an effort to address the state's housing shortage. These changes allow homeowners more flexibility in designing and building ADUs on their properties. As a result, Long Beach and other cities implemented local ordinances aligning with state regulations.

There are several types of ADUs to consider, including detached ADUs, attached ADUs, and garage conversions. Detached ADUs, standalone structures separate from the main house, offer maximum privacy and flexibility in design. Attached ADUs are built onto existing structures, reconfiguring existing space. Garage conversions transform underutilized garage space into livable units.

Planning for an ADU involves assessing your property's layout, zoning regulations, and budget. Homeowners should consider factors such as available space, utility connections, and parking requirements when designing their ADU. Consulting with local authorities or hiring professionals experienced in ADU construction can help property owners navigate the planning process smoothly.

When it comes to costs, the expenses associated with building an ADU can vary significantly depending on factors such as



size, design complexity, and local building codes. On average, homeowners can expect to invest between \$100,000 to \$300,000 in ADU construction, including permits, materials, and labor costs. However, these investments can provide long-term benefits such as rental income and increased property value.

ADUs offer an exciting opportunity to maximize the potential of your property and contribute to addressing housing needs in Long Beach. Whether your goal is to generate income, enhance your home's value, or provide housing for loved ones, adding an ADU is a viable option worth exploring. A new state law passed in late 2023 will also allow homeowners to sell ADUs separately, though the city ordinances supporting that are not yet in place.

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SCAN ME

How to Plant Your First Vegetable Garden



If you want the very freshest produce possible, then consider planting your own garden, allowing you to create your own farm-to-table cuisine daily. Whether you're a seasoned gardener or a novice, creating a thriving garden is both feasible and fulfilling. With limited yard space often a reality for many homeowners, focusing on smaller gardens, including patio gardens, can be an excellent starting point.

Here's how to get started:

- 1. Assess Your Space:** Consider factors such as sunlight exposure, soil quality, and accessibility to water sources. For homeowners with limited yard space, vertical gardening, raised beds, or container gardening can maximize planting opportunities.
- 2. Choose the Right Vegetables:** Select vegetables that thrive in the Southern California climate and are well-suited for small-space gardening. Herbs like basil, parsley, and chives are excellent choices for patio gardens, as they can be grown in containers and require minimal space. Additionally, compact

varieties of tomatoes, peppers, lettuce, and radishes are ideal for small gardens and can yield bountiful harvests. Steer clear of space hogs, like melons, unless you have unlimited yard space.

3. Prepare Your Soil: Invest time in preparing your soil for optimal plant growth. Incorporate organic matter such as compost or aged manure to improve soil structure and fertility. If planting in containers, use a high-quality potting mix specifically formulated for vegetables to ensure adequate drainage and nutrient availability.

4. Plan Your Layout: Carefully plan the layout of your vegetable garden to maximize space and promote efficient growth. Consider companion planting techniques to enhance plant health and deter pests naturally. Utilize trellises or stakes for vining plants like cucumbers or beans to save space and encourage upward growth.

5. Maintain Consistent Care: Regular watering, fertilizing, and pest management are essential for maintaining a healthy vegetable garden. Monitor moisture levels in the soil, especially during hot, dry periods, and water accordingly. Incorporate organic fertilizers as needed to provide essential nutrients for plant growth. Stay vigilant against common garden pests and diseases, employing organic methods such as handpicking or natural predators to control infestations.

6. Enjoy the Harvest: As your vegetable garden flourishes, reap the rewards of your hard work and dedication. Harvest fresh produce regularly to enjoy the flavors of homegrown vegetables straight from your garden to your table. Share your bounty with friends and neighbors, fostering a sense of community and connection through gardening.

Where to shop? To find a wide variety of herbs and vegetables, you may want to go beyond the big box home and garden stores. Head to Armstrong Nursery in Long Beach or H&H in Lakewood.

Do I Have to Fix My Home's Problems Before I Sell It?

SELLING WITH SHANNON
DO I HAVE TO FIX MY HOME'S PROBLEMS BEFORE I SELL IT?
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Wondering if you need to tackle home repairs before selling your home? If you missed our recent Selling with Shannon video on this topic, then scan the QR code to watch. You may want to check out the other videos on our YouTube channel as well: @ShannonJonesLongBeachCA



SCAN ME

Local Spotlight:



Best Irish Bars in Long Beach



on Thursday, March 17th, and have a full schedule of events planned for the day including Irish dancing and live music. They offer traditional Irish plates along with classic bar bites!

Murphy's Pub At The Belmont - This pub may be a Long Beach classic, but it's also entirely possible you've driven by it many times without even realizing it! It's located upstairs from The Belmont Athletic Club and has a great patio with views of 2nd Street. They serve more than 70 beers from around the world! You can request a "passport" and keep track of all the different ones you've tried. Go ahead and try a couple during your visit.

Shenanigans Irish Pub & Grille - Looking for an Irish Bar in Long Beach that's centrally located with plenty of opportunities to sightsee and people watch? Shenanigans is your one-stop shop. Located in Shoreline Village, Shenanigans is a place to enjoy good food, good beer, and good company. Check out Lion's Lighthouse or the Aquarium of the Pacific after you enjoy a plate of corned beef and a Guinness.

It's the most wonderful time of beer – Happy St. Patrick's Day! Here in Long Beach, we're lucky to have a number of pubs so you can celebrate the Irish way. So, put on your best green getup and check out these Irish Bars in Long Beach:

Quinn's Pub & Grill - Tucked just off of 2nd Street, Quinn's is a hidden gem with great service and great food. It's not exactly Irish fare (the Irish references seem to end with the name!) but if you're looking for some good old-fashioned comfort bar food, then Quinn's is your place! Choose from a variety of different sandwiches and hamburgers and some classic appetizers. Top it off with a beer and you've got yourself a St. Patrick's Day celebration!

Gallagher's Pub & Grill - Situated on Broadway, this eatery is known for its hustle and bustle including live music and karaoke! It can also be recognized for its bright yellow and green exterior and numerous Irish flags flying around. You'll find classic pub fare at this joint too, but you'll also find Irish classics like bangers with mash and shepherd's pie. Plus, they have a lot of Irish-themed specialty cocktails that are sure to get you in the mood for St. Patty's Day!

The Auld Dubliner - You can't go wrong with celebrating St. Patrick's Day at The Auld Dubliner! They open their doors at 11 am

KC Branaghan's - Escape to the heart of Naples on Second St and discover K.C. Branaghan's. You can enjoy their specials every day of the week, including Happy Hour with half-priced entrees, half-priced beer, and more! Whether you crave the comfort of traditional Irish fare like Fish n' Chips and Shepherd's Pie or prefer a juicy burger or fresh salad, their extensive menu caters to all tastes. With a warm, neighborly atmosphere and an impressive selection of draft beers and premium Irish whiskey, K.C. Branaghan's invites both locals and newcomers to savor a taste of Ireland in Long Beach.

Malainey's Grill & One Hell of An Irish Bar - Join the adventure at Malainey's Grill, where good vibes meet great views on N Marina Dr. Dig into classics like burgers and seafood, or savor Irish favorites like Shepherd's Pie. With outdoor seating, live music, and karaoke, it's the spot for families and brunch lovers. Don't miss their epic happy hour, plus, you can even cruise the bay with their "Ship and Sip" experience for a truly unique outing.

If you decide to go to any of these Irish Bars in Long Beach, you're in for a shamrockin' good time! Did we miss any of your favorites? Let us know! (And be sure to drink responsibly - plan on using Lyft or Uber rather than driving!)

4 Things That Can Kill Your Credit Score

If you're planning to buy a home or refinance, then having a great credit score can mean you'll get better rates. Here are five things you don't want to do as they can decrease your score:

1. Late Payments: Missing credit card payments or loan deadlines can significantly damage your credit score. Ensure timely payments to avoid negative marks on your credit report.

2. High Credit Card Balances: Utilizing a large percentage of your available credit limit can signal financial instability to lenders. Aim to keep card balances low relative to your credit limits.

3. Closing Old Accounts: Closing old credit accounts shortens your credit history and reduces your overall available credit, potentially lowering your credit score. Keep old accounts open to maintain a longer credit history.

4. Applying for Multiple Credit Cards: Each credit card application generates a hard inquiry on your credit report, which can temporarily lower your credit score. Limit credit card applications to avoid unnecessary inquiries and potential score drops.





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Best Local Farmers Markets

Farmer's Markets are a great source of fresh and healthy food, plus they help build community and support local farms. Here in Long Beach, we are lucky to have a farmer's market almost every day of the week! Here's a helpful guide.



Tuesday & Saturday, 3-8 PM – Bixby Park, 130 Cherry Avenue

You'll find a variety of delicious foods as well as aromatherapy, creams and beauty products, clothing, and jewelry. Plus the location can't be beaten! Once you get your fresh food you can enjoy it on the bluff or even on the beach!

Wednesday, 3-8 PM – Marine Stadium Parking Lot, Appian Way & Nieto

This market is in a great location with plenty of parking and water views. It's perfect for grabbing a snack or even gathering supplies for dinner. You will see lots of families with kids or people with their dogs enjoying the fresh food. Available dishes include crepes, tacos, and Hawaiian BBQ.

Thursday, 2-6 PM – Bixby Knolls, Atlantic Avenue and East 46th Street

This market accepts EBT and WIC making it a great option for low-income families to buy fresh produce. You can choose food from a variety of local farms serving nuts, dates, fruits and vegetables, and more!

Friday, 10 AM-2 PM – Downtown, 4th Street at Long Beach Boulevard

Featuring some of the same vendors as the Bixby Knolls market on Thursdays, you can find delicious bakery items, corn and tamales!

Sunday, 9 AM-2 PM – Alamitos Bay Marina, near 2nd and PCH

Another great spot with a great view! Although it's located in a parking lot, you can see the boats and the water at the Long Beach Marina. This market also accepts EBT and WIC, so it's another great spot for anyone using these cards. When you're done at the market, you can also head over to 2nd and PCH for even more shopping!

Roasted Artichoke Recipe

Artichokes are plentiful and fresh this month. Here's a quick and easy way to enjoy them.

Ingredients:

- 4 large whole artichokes, top 1 inch and stems removed
- ¼ cup fresh lemon juice
- ¼ cup olive oil
- 4 cloves garlic, cloves peeled and crushed



Directions:

Preheat the oven to 425 degrees F (220 degrees C). Place artichokes stem-side down in a bowl and drizzle with lemon juice. Slightly separate the artichoke leaves with your hands. Insert a knife blade into the center of each artichoke to create a garlic clove-size space. Drizzle each artichoke with olive oil and press 1 clove of garlic into the center of each artichoke; season with salt. Tightly wrap each artichoke twice with heavy-duty aluminum foil; place in a baking dish. Bake in the preheated oven until sizzling, about 1 hour 20 minutes

Serve hot and enjoy!
(Credit: Allrecipes.com)