

BEN MORAHAN



Local | Ballard Canyon Farms' Flowers

Santa Ynez Valley Newsletter

- May 2021 -

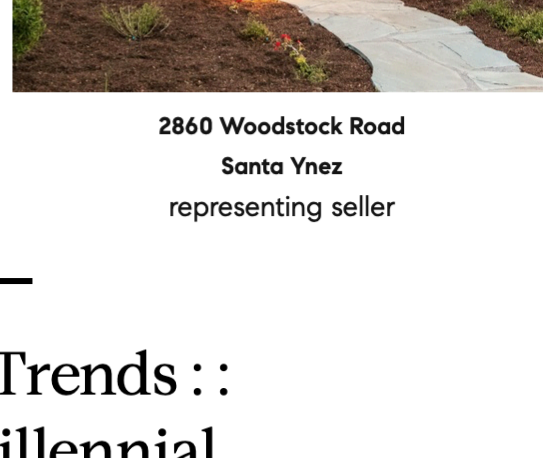
May is for Mom. Whether it be your mom, a step-mom, foster-mommy, doggie mama, or mothering heart of a wonderful woman you know, they all deserve a whole lot of celebration this, and every month. To help with that, this edition is filled with ways to spoil, inspire, and showcase all the women in our lives who are the heart of our families and the strength in our communities.

- Ben

:: JUST SOLD ::



115 Fairview Lane
Paso Robles
representing buyer



2860 Woodstock Road
Santa Ynez
representing seller

:: Design Trends ::

- Grandmillennial & Cottagecore -



Two popular terms in the home design world right now are "Grandmillennial" and "Cottagecore". Both bring on visions of a bygone era that include vintage furniture, bold wallpapers, eclectic floral sheets, and fine china tea sets - all slightly reminiscent of one's grandmother's house. Want to add a little granny flair to your home? A great way to check out **local thrift stores, estate sales, and antique shops**. No only are you getting genuine vintage products, you are also helping to up-cycle used goods - win win!

:: Santa Ynez Valley Dining ::

- Mother's Day Brunch -



[Norman](#) | [The Tavern](#) | [Mad & Vin](#)

Breakfast is a meal, but Brunch is a lifestyle.

Treat mom to an indulgent brunch at one of the many spots in the Valley which are whipping up delectable multi-course feasts with everything from bourbon butterscotch French toast to savory burgers. Of course no brunch would be complete without a mimosa or two! Cheers!

:: At home in Santa Ynez ::

- Afternoon Tea -

You don't have to have to go out to treat mom to an ultimate sweet and savory feast. Afternoon tea is something this Brit takes very seriously, and is traditionally served on a tiered tray with scones, other sweet treats, and an array of savory finger sandwiches. **Below is The Lanesborough's recipe for traditional English scones.** One of my favorite hotels in London, and the same spot where I was born.

INGREDIENTS

- 670g strong flour
- 40g baking powder
- 170g sugar
- 3g salt
- 110g butter
- 3 medium eggs
- 200g buttermilk
- optional : 83g dried fruits

Step 1

- 1/ Work the flour, baking powder, salt and sugar with the butter until the butter is completely blended in and smooth to the touch.
- 2/ Mix the buttermilk and egg together and add it to the flour mix, work the dough as little as possible.
- 3/ Divide the dough and add the dried fruit to one half to create plain and fruit scones
- 4/ Smoothen the dough and flatten it a bit with a rolling pin letting rest in the fridge for approximately an hour.

Step 2

- 5/ After resting the dough, roll down to 3cm thickness, and after few minutes cut to individual pieces with a round cutter (approximately 6cm)
- 6/ Rest for an hour before giving a double egg wash and bake in a oven at 170°C fan.
- 7/ Bake for 14 minutes, then turn the tray and bake four more minutes or until only slightly soft to the touch.

:: Featured SVY Homes ::

- with Wine Cellars -



2860 Long Canyon Road
Santa Ynez
3 Bed | 2.5 Bath
Listing Courtesy of :
Gigi Gerritsen - Santa Ynez Valley Real Estate



1155 Alisos Road
Santa Ynez
4 Bed | 4.5 Bath
Listing Courtesy of :
Micah Brady - Sotheby's



4066 Paseo Poco
Santa Ynez
3 Bed | 3.5 Bath
Listing Courtesy of :
Micah Brady - Sotheby's



2980 Tall Pine Lane
Solvang
5 Bed | 4 Bath
Listing Courtesy of :
Allan Jones - Santa Ynez Valley Real Estate

:: Santa Ynez Community ::

RECIPE :: HUMMINGBIRD BIRTHDAY CAKE

- My wife, and mother of Declan, celebrates her birthday in May. This is her favorite cake!

Preheat oven to 350°. Grease 2 round cake tins. In large bowl whisk 3 eggs, 2c. sugar, 1.25c. vegetable oil, 8oz. crushed pecans (with juice), 4 ripe mashed bananas, 1/4c. shredded coconut, splash of vanilla, 1 tsp. pumpkin spice, and 1/2 tsp. salt until well combined. Next, add 3c. flour (mixed with 1 tsp. baking soda), and 1c. chopped pecans. Divide batter between pans and bake for 25-30 minutes until done. Cool completely.

Make frosting by whisking 8oz. soft cream cheese, 1c. soft unsalted butter, 2 tsp. vanilla, and pinch of salt with electric or stand mixer. Carefully add 3.5c. powdered sugar and whisk until thick. Frost, slice, and enjoy!



COMMUNITY SPOTLIGHT ::

- MOPS -

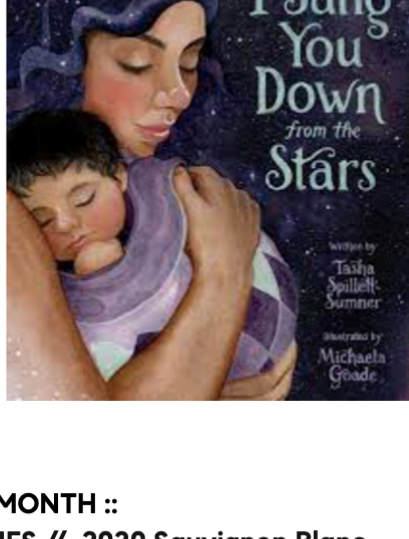
MOPS, which stands for Mothers of Pre-Schoolers, believes in the simple but revolutionary idea that remarkable things happen when moms come together. MOPS is a non-profit that encourages, supports, and equips mothers with young children and expecting mothers, to realize their potential as women and leaders in our community.

DECLAN'S BOOKCLUB ::

- "I Sang You Down from the Stars" - Tasha Spillett-Sumner // Michaela Goade

"This unique baby book sings with Native cultural detail, while striking a universal chord in its celebration of the blossoming of love that comes with expecting and welcoming a new baby."

Available to order at the [Book Loft in Solvang](#)



WINE OF THE MONTH ::

- DANA V. WINES // 2020 Sauvignon Blanc -

Dana V. is not only a native Santa Ynez Valley winemaker, she is also a mom. After working for big names in the wine industry, she decided to become her own boss so she could be there for her kids. Bravo!

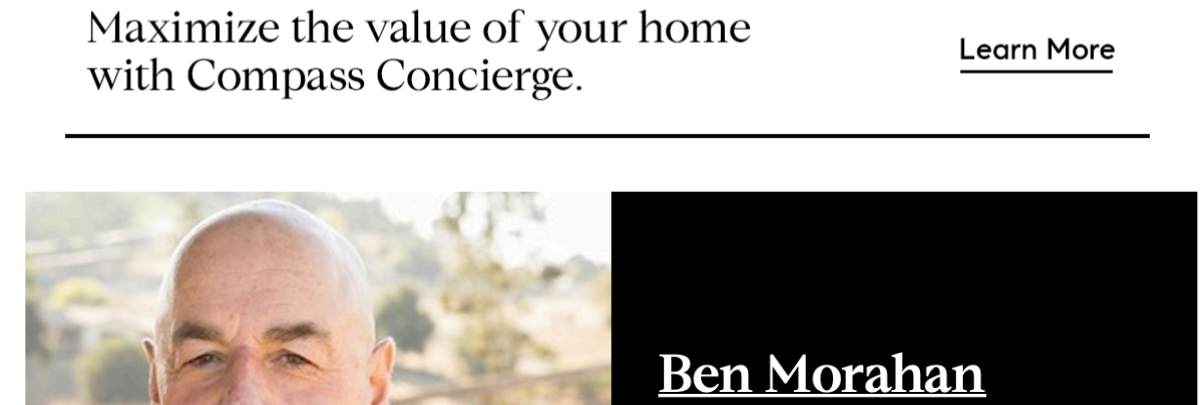
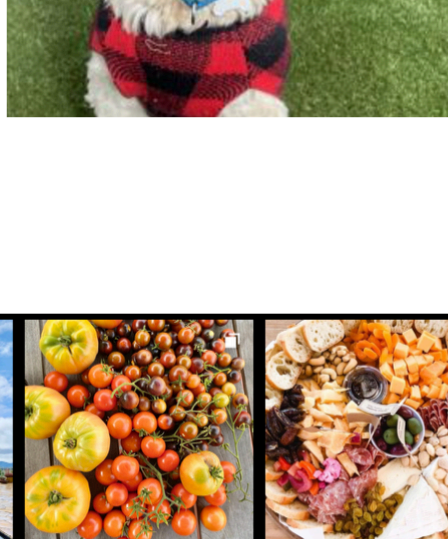
"A tropical fruit bomb with a creamy center that finishes with lively acidity! A seriously delicious wine."



HOMES FOR LOCAL SHELTER DOGS ::

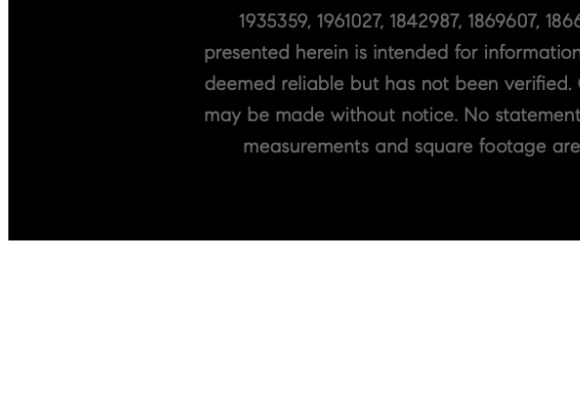
- Santa Ynez Valley Humane Society -

Look at that sweet face!! **Cooper** is a 8 year old wheaten terrier/doodle mix who is looking for a forever home to call his own. He is available for adoption from the Santa Ynez Valley Humane Society. Fill out an adoption application [HERE](#) to adopt Cooper or another one of his buddies!



Maximize the value of your home with Compass Concierge.

[Learn More](#)



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