

SEPTEMBER 2025

CURRENT MARKET TRENDS

What's happening in
our local real estate
market

FALL ACTIVITIES

Try something new
and fun this fall!

TREX CHALLENGE

Turn Plastic Into a
park Bench

ELEGANT PLUM TORTE

A great quick and easy
recipe to share dessert
with your friends



GWEN RHINES

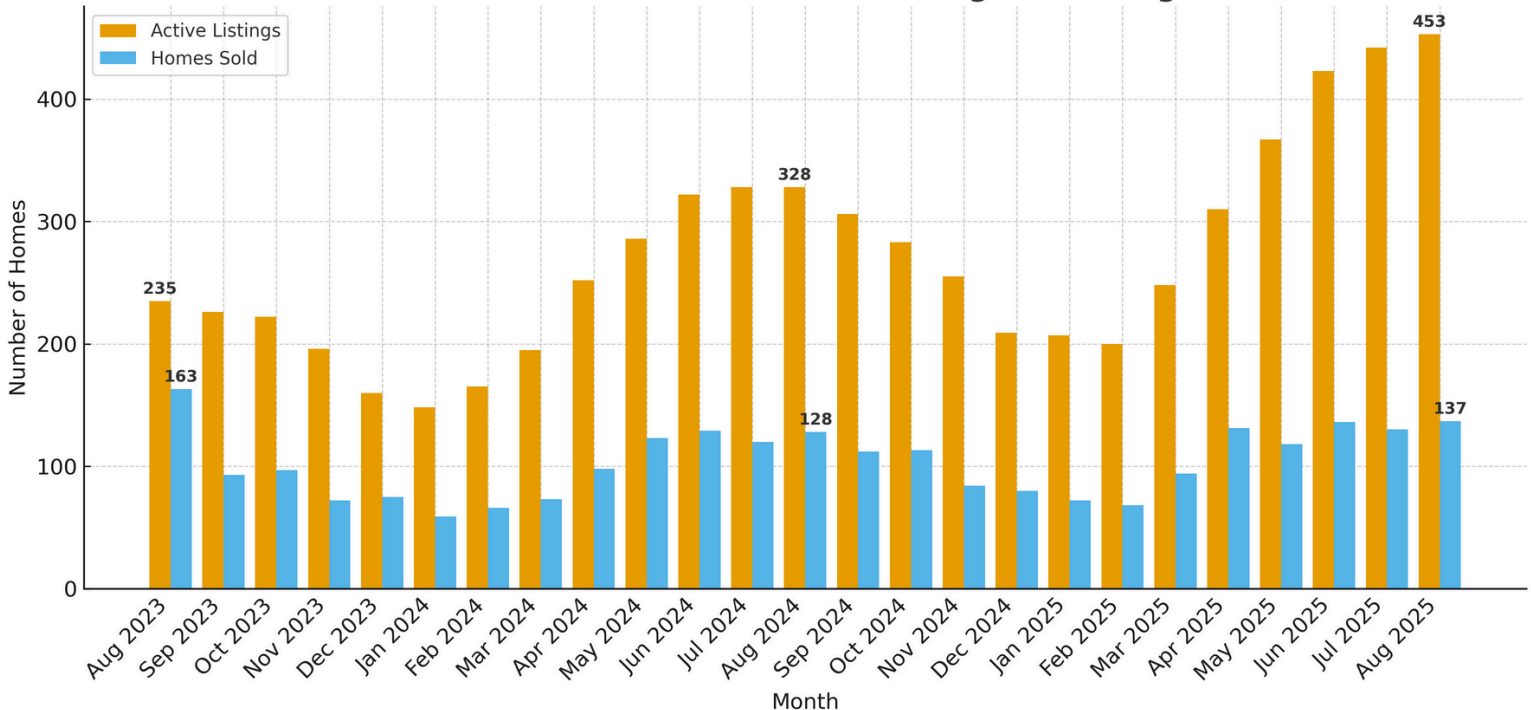
MARKET UPDATE ISLAND COUNTY

AUGUST SALES OUTPACE PRIOR YEAR - WHY IT FEELS DIFFERENT

When we look at the numbers, August 2025 actually shows more homes sold than in August 2024. This is encouraging news, as it proves buyers are still active and purchasing even with today's higher interest rates. However, it may not feel that way to sellers because inventory has increased significantly compared to the past two summers. More choices for buyers naturally spread out demand and create the sense of a slower market. The reality is that homes are still selling — just with more competition than we've seen in recent years. For sellers, preparation, pricing, and presentation are now the key differentiators that make a listing stand out.

ACTIVE PROPERTIES	MEDIAN SALE PRICE	AVERAGE DAYS ON MARKET
453	\$660,000	43
SOLD PROPERTIES	MEDIAN PRICE PER SQ FT	MONTHS OF INVENTORY
137	\$365	4.5

Number of Homes For Sale vs. Sold (Aug 2023 - Aug 2025)



Whidbey Island: Upcoming Events

1 Eat Local Whidbey Island!

September 2025

Eat local month is a celebration of locally grown goods. Plan your visit around annual Farm to Table Events across the island!

<https://www.whidbeyislandgrown.com/eat-local-month>



EAT LOCAL
MONTH • SEPTEMBER 2025
CELEBRATE LOCAL FOOD
ACROSS ISLAND COUNTY
FESTIVALS • TASTINGS • FARM TOURS • WORKSHOPS

2 Whidbey Island Cider Festival

September 20th 10:00 - 6:00 PM Coupeville

Enjoy live music from The Shifty Sailors, A Fiddle in the Forest and more; browse through vendor booths; choose from a variety of local food trucks

<https://whidbeycamanoislands.com/event>



3 Oktoberfest Celebration at the Greenbank Farm

Saturday, October 4th 12:00 pm - 6:00 pm

Second annual Oktoberfest celebration in support of Whidbey's Saratoga Orchestra. Enjoy local handcrafted beers, food and more! Family Friendly area to include games and art activities

<https://www.sowhidbey.com>



4 Whidbey Wild Mushroom Tours

Saturdays Oct 11th - Dec 13th 9-12 or 1-4

South Whidbey Tilt Market
2812 Thompson Rd. Langley, WA

Explore Whidbey Island's pristine forests and discover its thriving fungi!

<https://www.whidbeymushroomtours.com/>



5 Haunted Maze - Enter if you Dare!

October 24, 25, 26 6:00 - 10:00

October 31st 6:00 - 11:00

- Best suited for brave wanderers and thrill-seekers ages 13+
- Not recommended for children under 12.
- Bring a flashlight... and maybe a friend. Or two.

<https://www.whidbeyfarmandmarket.com/events>





Join Us in the Trex Challenge - Turn Plastic Into a Park Bench!



Overview

The Oak Harbor Garden Club is on a mission to collect **1,000 pounds of plastic in one year**—and we need your help! By participating, you'll keep plastic out of landfills and help earn a Trex bench for our local park.

How You Can Help:

Drop off your clean, recyclable plastic at our monthly meetings, collection event or convenient drop off locations. We'll sort, weigh, and deliver the plastic—every piece counts!

Oak Harbor Drop Off Locations:

- The Center, 51 SE Jerome St
- Chamber of Commerce, Hwy 20
- Main Street Association, 881 SE Pioneer Way

What we need

FAQ's

What can be recycled? All plastic must be clean, dry, & free of residue



Grocery bags



Bread bags



Bubble wrap



Dry cleaning bags



Newspaper sleeves



Ice bags



Plastic shipping envelopes



Ziploc & other redosable food storage bags



Cereal bags



Case overwrap



Salt bags



Pallet wrap & stretch film



Wood pellet bags



Produce bags

Connect with the Oak Harbor Garden Club:



ELEGANT PLUM TORTE

INGREDIENTS

- ½ cup of softened butter
- 1 cup of sugar
- 2 eggs
- 1 cup of plain flour
- 1 teaspoon of baking powder
- pinch of salt
- 10 - 25 plums, halved and pitted

TOPPING:

- 2 teaspoons extra sugar
- Juice of half a lemon
- ½ teaspoon of ground cinnamon



DIRECTIONS

- Grease a 9 inch flan dish and preheat oven to 350
- Cream the butter and sugar using a stand mixer until light and fluffy. Add the eggs and beat to combine. Add the sifted flour, baking powder, and salt and beat mixture until well combined.
- Spoon the cake batter into the prepared flan dish and use a spatula to level the top. Arrange the plum halves on top of the batter (just lightly sit them on top; don't push them into the batter).
- Squeeze half a lemon roughly over the top of the plums then sprinkle with the extra sugar and cinnamon.
- Bake for 50 minutes to 1 hour, torte is cooked when golden brown and a skewer, inserted into the cake part comes out clean.
- Allow to cool down a bit before serving with cream or ice cream. It's delicious warm or cold!



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