



January 2016

My Passion + Your Dreams = 1 Great Home!

HOME CONNECTION



Check it out !! >>>



Community Events in Durham

Family Literacy Day Celebration

When: Jan 23, 2016 11:00am to 12:00pm Where: McLaughlin Library, 65 Bagot

Street. Oshawa

Paint Nite

When: Jan 25, 2016 7:00pm to 9:00pm Where: Boston Pizza, 951 Taunton Road E,

Oshawa

Successful and Fabulous Oshawa

When: Jan 30, 2016 12:00pm to 4:00pm Where: Durham Coporate Centre, 105

Consumers Dr, Whitby

100 Women Who Care Ajax Whitby

When: Feb 2, 2016 6:45pm to 8:30pm Where: Los Cabos Cantina & Grill, 1009

Dundas St E, Whitby

Contact Linda for more info on events!!

Find Out What Your Home Is Worth

Please do not hesitate to call.

I will be happy to assess the Current Market Value of your home and talk about any Real Estate queries you may have.

It is always a pleasure!

Linda Sorichetti 905.477.1482

6 Smarter Ways to Organize Your Kitchen

If your cooking space turns to chaos every time you scramble eggs, a quick reshuffling is in order. These guidelines will point you in the right direction.



Cooktop, Refrigerator, Sink

Typically, the ideal layout centers around a work triangle of these three elements, with four to nine feet between each. But this is not a hard-and-fast rule, especially with today's bigger, more open kitchens.

Prep Space

Aim for two to four feet of room on either side of the sink and the stove, suggests Reese: "You need at least enough to fit a large cutting board." Have a stand mixer or some other bulky appliance in that spot? Move it. If your kitchen lacks counter space, add more surface area with a rolling island.

Dishes, Glasses, Pots and Pans

Shelves stay neater if you divide cabinets into categories. (Everyday plates in one,

most-used cookware in another.) Walk yourself through your usual kitchen routine and consider how many steps you're taking from a cabinet to its corresponding task. If a switch-up will shorten the distance, do it, says Reese.

Task Lighting

Overhead fixtures aren't illuminating enough. Under-cabinet lighting not only makes food prep easier but also adds ambience. "If you can't have an electrician wire it in, try adhering a battery-operated fixture," says Diane Benbow, a kitchen designer in Asheville, North Carolina.

Junk Drawer

It's a clutter-concealing necessity, but because it's not essential for cooking, it shouldn't take up prime real estate, says Reese. Choose a drawer at the room's perimeter that's 15 to 24 inches wide. Full extension glides (sold at some hardware stores) enable you to pull drawers all the way out, maximizing space.

Trash

A freestanding garbage can is an obstruction. Can't install a pullout cabinet bin? Affix a slide-out rail at the bottom of a lower cupboard. Nice and neat!

Source: http://www.realsimple.com

www.LindaSorichetti.com

Summary of Existing Home Transactions in Durham Region

Record Year for Durham Home Sales

In addition to rising sales, Durham experienced a strong increase in price growth. "The average selling price for Durham Region in 2015 was \$442,082", reported O'Donohue. This represents a 12.9% increase from \$391,692 in 2014. The average selling price for the month of December 2015 was \$451,671.

For Full Market Watch Report Visit www.LindaSorichetti.com

	New Listings	Active Listings	Avg. Sold Price	Avg. Days on Market
Durham Region	512	610	99%	21
Ajax	95	73	100%	15
Brock	23	59	95%	61
Clarington	71	89	100%	22
Oshawa	142	131	100%	17
Pickering	71	101	100%	20
Scugog	15	41	97%	28
Uxbridge	19	52	92%	70
Whitby	76	64	99%	23

Terminology >>>

Moving expenses

The cost incurred by the tenant to move into the new space. The landlord may pay a portion or all, depending on what is negotiated in the lease.



Closing Costs

Closing costs are the expenses incurred in the purchase and sale of real property paid at the time of settlement or closing. Some examples of closing costs are title insurance, attorney fees, appraisal fees, recording fees and taxes.





Brought to you each month by

Linda Sorichetti Full Time Sales Representative

linda@lindasorichetti.com

Direct: 905.447.1482
Office: 905.723.5944
For more information go to







From My Kitchen

Turkey and Sweet Potato Soup

Ingredients:

- ♦ 510g cooked chopped turkey
- ♦ 3 sweet potatoes, peeled and chopped
- 2 onions, chopped
- ◆ 1 rib celery, chopped
- ♦ 2 cloves garlic, minced
- 1 1/2tsp cajun seasoning
- 1 tbsp cider vinegar
- ♦ 6 cups chicken broth



Directions:

- Combine turkey, sweet potatoes, onions, celery, garlic and cajun seasoning.
 Stir in 6 cups of chicken broth. Let simmer until sweet potatoes are able to be broken with a fork.
- Scoop out 3 cups of soup, excluding the turkey and use a hand blender to puree until smooth.
- Return to the pot, add cider vinegar, and let simmer for 30 minutes more.

Makes 10 servings (1 1/2 cups each).