



May 2016

My Passion + Your Dreams = 1 Great Home!

# HOME CONNECTION

Check it out !! >>>



## Community Events in Durham

Jason Aldean

When: May 12, 2016, 7:30pm to 11:00pm

Where: General Motors Centre

8th Annual Keller Williams Energy RED Day

When: May 12, 2016 9:00am to 3:00pm

Where: Boys and Girls Club of Durham

Oshawa 5th Annual Ride of Silence

When: May 18, 2016 6:30pm to 8:00pm

Where: The Robert McLaughlin Gallery,  
77 Queen Street, Oshawa

2016 Durham Spring Bridal Show

When: May 29, 2016 11:00am to 4:00pm

Where: LVIV Hall, 38 LVIV Blvd., Oshawa

Oshawa Garden Club Annual Plant Sale

When: May 28, 2016 9:00am to 3:00pm

Where: South Oshawa Community Centre,  
1455 Cedar St. South, Oshawa

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 905.447.1482

## GET YOUR GARDEN READY FOR SPRING

Clearing out the clutter in your home? Make your hard work worthwhile by earning some cash. Check out these tips:



**1. Get your neighbours involved:** Flying solo might be your preference, because there is less to go wrong and fewer folks to accommodate. But a block or street sale is a real attention grabber and when bargain hunters hear that there are several houses involved, they'll show up in droves. Many hands make light work and when the neighbours are involved just watch the signs go up all over and the balloons appear at intersections. Bonus: Block sales often evolve into block parties.

your time and pick a reasonable price. You want to get rid of it, but you don't need to give it away. If you price it a little higher than you expect to get for it, you will have some wiggle room when folks haggle -- and they will. And put price tags on everything. Invest in a roll of masking tape for makeshift labels.

**2. Advertise your garage sale:** Don't spend a penny on advertising, but do get the word out. Use free classified adds such as Craigslist and Kijiji, post on Facebook and post good, old-fashioned paper signs all around the neighbourhood. Do a Google search with the name of your neighbourhood, too -- there may just be a community website where you can post. Also, libraries, grocery stores and other shops may still have notice boards.

**5. Upsell with snacks:** Add a snack table, bake sale and drinks stand. It's fun, attracts visitors, generates a wee bit more money and, best of all, if you have little helpers, it gives them something to do and makes them feel part of it all.

**3. Rain date:** Don't let a little rain wash away your dreams of decluttering. If you own a portable gazebo, set it up out front just in case. Or hold the sale in an open garage or shed. Failing all of that, set a rain date and include it in your advertising.

**6. Liven up your garage sale with music:** Plug in that old boom box and play some tunes. It'll make the time go by faster, alert the neighbourhood to what's going on and create a happy mood.

**4. Price sale items ahead of time:** If you price items on the fly, when folks are standing right there in front of you, you're more likely to undervalue the item. Take

**7. Pick Saturday over Sunday:** Both days have pros and cons, but we think Saturday is preferable. It gives you a second weekend day to extend the sale if you wish, and Sunday can also be the appointed rain day for Saturday's sale.

**8. Merchandise like a pro:** "Keep like things together and arrange them well," suggests Walsh. Organizing your goods neatly and well like they would be in a store makes them easier for people to find and more appealing.

Source: [www.canadianliving.com](http://www.canadianliving.com)

## Featured Properties>>>



Courtice \$575,000  
Detached 2 Storey



Oshawa \$300,000  
Semi-Detached BackSplit



Sold OVER List!!  
Call for these results!!

## Market Watch>>>

### Record Home Sales in April

May 4, 2016 -- Toronto Real Estate Board President Mark McLean announced that there were 12,085 sales reported through TREB's MLS® System in April 2016. This result, which represented a record for the month of April, was up by 7.4% in comparison to April 2015.

For Full Market Watch Report  
Visit [www.LindaSorichetti.com](http://www.LindaSorichetti.com)

### Summary of Existing Home Transactions in Durham Region

	New Listings	Active Listings	Avg. Sold Price	Avg. Days on Market
Durham Region	1,603	878	104%	11
Ajax	253	104	106%	7
Brock	38	60	97%	31
Clarington	257	149	104%	10
Oshawa	420	187	106%	8
Pickering	203	115	103%	15
Scugog	70	61	99%	20
Uxbridge	41	63	100%	18
Whitby	321	139	105%	10



Brought to you each month by

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## From My Kitchen

### Baked Chicken Parmesan with Ricotta and Spinach

#### Ingredients

- ◆ 1 1/2 lbs Chicken cutlets
- ◆ 2 cups packed Baby Spinach
- ◆ 1 Basil leaf
- ◆ 2 (24oz) jars Arrabbiata Sauce
- ◆ 12oz Spaghetti
- ◆ 1 cup Italian Bread Crumbs
- ◆ 1 1/2 cups Buttermilk
- ◆ 1/3 cup Parmesan Cheese, grated
- ◆ 1 cup Ricotta Cheese
- ◆ 8oz Mozzarella Cheese
- ◆ Salt and Pepper



#### Directions

1. Season the chicken cutlets with salt and pepper. Pour the buttermilk into a large bowl, add the chicken, cover with saran wrap and refrigerate at least 1 hour to as long as overnight.
2. In a large shallow dish combine the seasoned bread crumbs and parmesan. Grease a large baking sheet or roasting pan with olive oil. Preheat oven to 400 degrees F.
3. Remove the chicken, one piece at a time from the buttermilk, allow excess to drip off then dredge in the bread crumbs using your fingers to pat the crumbs on. Place on baking sheet. Repeat until all the chicken is coated.
4. Bake about 20 minutes until golden and just cooked through. Meanwhile make stacks of the spinach leaves and slice lengthwise into thin ribbons (chiffonade). Add the ricotta to a small bowl and mix in the spinach ribbons.
5. Remove the chicken from the oven. Top each cutlet generously with sauce, then a generous spread of ricotta followed by a layer of mozzarella. Return to oven about 10 minutes or until cheese is hot and melted. Optionally you can turn the broiler on for a minute to brown the cheese.
6. Meanwhile cook the spaghetti according to package directions in plenty of salted water to al dente. Drain and toss with the sauce.
7. Serve cutlets over the spaghetti with a sprinkle of fresh herbs and parmesan cheese.

For more recipes visit [www.LindaSorichetti.com](http://www.LindaSorichetti.com)

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