

August 2016

Check it out !! >>>



Community Events in Durham

Concerts in the Park

When: August 18, 2016 7:00pm to 8:45pm Where: Memorial Park McLaughlin Bandshell, 110 Simcoe Street South, Oshawa

Movie Under the Stars Open House When: August 25, 2016 6:00pm to 10:00pm Where: WindReach Farm, 312 Townline Road, Ashburn

Billy Currington - Summer Forever Tour When: Sept. 3, 2016 7:30pm to 11:00pm Where: General Motors Centre

The Scene Competition 2016: Auditions When: Sept. 4-17, 8:00am to 11:45pm Where: The Scene Talent Competition 2016: Auditions Unit 1B - 1916 Dundas Street East, Whitby, ON

Fall Art Festival

When: Sept. 9-11, 2016 10:00am to 5:00pm Where: Camp Samac, Conlin Rd., 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,

Not intended to solicit those already working with a realtor

3 Top Tips if You're Planning a Move

DIY or hire help?

Recruiting friends and family and renting a truck are certainly cheaper, but think very hard about whether or not you're all really up for the task. Assess your situation and budget carefully, and consider hiring out as many tasks as you can afford. You may find it's not worth the trouble (or your back) to do the heavy lifting yourself, but moving smaller or valuable items by hand is worth your effort.



Moving = the ultimate decluttering opportunity

The less stuff you have, the cheaper it'll be to move it — and the neater and faster your new home will come together. Start as early as possible, and divide items into "keep," "trash," "recycling," and "donate." Be ruthless — if you haven't used it in a year (or forgot you even had it!), you don't need it. Stuff you really shouldn't bother moving: Open condiment containers and cleaning products, and stacks of old magazines.



Supplies ain't cheap...

But there are a few clever ways to save on boxes — and even get them for free, if you play your cards right. My fave tip: Make friends with the stock guys at the local grocery or liquor store. Those cartons are durable and not overly large, so if you are planning to move yourself, you can't fill them so full that they're overwhelming to carry.

Source: www.GoodHouseKeeping.com

Terminology 101 Home Inspection:

A professional consulting service that determines the present condition of the home's major systems, based on a visual inspection of accessible features. It focuses on the performance of the home, and is intended to identify components that are significantly deficient, unsafe or near the end of their life. Inspections are often performed during a real estate transaction, but may be done anytime.

Featured Properties>>>



COMING SOON 331 Orange Cres., Oshawa



SOLD Over List Whitby Detached 2 Storey



Help!

We keep on selling all of our listings! Thinking of making a sale? Call me today, so we can put a SOLD sign on your property!

Market Watch>>>

Strong July Price Growth

Sandra O'Donohue reported 1,200 residential transactions in pared to 1,511 in July 2015.

For Full Market Watch Report Visit www.LindaSorichetti.com

Summary of Existing Home Transactions in Durham Region

	New Listings	Active Listings	Avg. Sold Price	Avg. Days on Market
Durham Region	1,459	775	104%	12
Ajax	268	109	105%	10
Brock	33	66	99%	22
Clarington	218	138	103%	13
Oshawa	408	159	105%	11
Pickering	175	90	103%	11
Scugog	38	42	97%	27
Uxbridge	37	64	101%	21
Whitby	282	107	105%	10

From My Kitchen

Grilled Salmon and Couscous Pouches

Ingredients

- 2/3 cups couscous
- 1/2 cup boiling water
- 3 Tbsp butter, melted ٠
- 1 sweet orange pepper, seeded and chopped ٠
- 1 zucchini, chopped
- 1 vine-ripened tomato chopped
- 3 Tbsp prepared pesto ٠
- 1/2 tsp each salt and pepper
- 4 skinless salmon fillets, 1-inch thick (about 450 g total) ٠

Directions

- In bowl, stir together couscous, boiling water and butter. Let stand for 5 minutes. Stir in orange pepper, zucchini, tomato, 4 tsp of the pesto and 1/4 tsp each of the salt and pepper.
- Place four 16-inch lengths of heavy-duty foil on work surface. Arrange one 10inch length of parchment paper in centre of each. Spoon about 1 cup of the couscous mixture onto centre of each. Top with fish. Sprinkle fish with remaining salt and pepper; spread remaining pesto over top. Bring together 2 opposite ends of foil and fold to seal, leaving room inside for expansion; fold in remaining sides to seal.
- Place on grill over medium-high heat; close lid and grill until fish flakes easily when tested, about 15 minutes. Let rest for 2 minutes before serving.

For more recipes visit www.LindaSorichetti.com

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