

HOME CONNECTION WITH LINDA SORICHETTI



October 2017

Your Real Estate Consultant for Life!

Check it out !! >>>



Community Events in Durham

Duffins Creek Salmon Festival

When: October 14, 2017 10:00am to 12:00pm

Where: Whitevale Park, Whitevale Road, Pickering

100 Women Who Care Oshawa

4th Quarter Meeting

When: October 16, 2017 7:30pm to 8:30pm

Where: Kedron Dells Golf Club, Oshawa

Abilities Centre 12th Annual Dream Gala

When: October 21, 2017 7:00pm to 11:00pm

Where: Abilities Centre, 55 Gordon Street, Whitby

Halloween at the Mall

When: October 31, 2017 7:00am to 9:00am

Where: Oshawa Centre, 419 King St. W., Oshawa

Mistletoe Market 2017

When: November 4, 2017 9:00am to 2:00pm

Where: Emmanuel Community Church,
1680 Reach Street, Port Perry

If you have an event you would like published in this newsletter, email the details to me at Linda@LindaSorichetti.com

Contact Linda for more info on events!!



This month's draw is a pair of Oshawa Generals Tickets. November 12th @ 6:05pm - Oshawa generals vs Ottawa 67's @ Tribute Communities Centre - Special Night - Pucks 4 Wounded Warriors!

For a chance to win email your name and number to Linda@LouisBradica.com

Not intended to solicit those already under contract

Top Kitchen Design Trends for 2017

For many of us, the kitchen is the hub of the home. It's where the family convenes every night for dinner. It's where homework is done and family meetings are had. And it's where guests gather even though the dining room table is set and a fire is roaring in the living room. If you're thinking about updating your kitchen this year, check out these hot trends, as identified by designers.



1 "Mixing metals is my favourite kitchen design trend for 2017. I think it reflects a more individual, less formal approach to design that is popular with millennials & non-millennials alike. While it takes a bit of an expert eye, it is totally appropriate to mix metal finishes in your faucet, cabinet pulls, chair legs and pendants!" - **Designer, Lisa Canning.**

2 "While white kitchens will never go out of style, we're seeing a move towards warmer materials & a less utilitarian or expected approach. Consider the new kitchen an extension of the living and dining spaces, especially those in an open concept arrangement. The thought process is a "not so kitchen, kitchen". Working with a cohesive colour palette & materials to achieve a sense of unity with adjacent spaces provides a connection with interior elements such as furniture, lighting and decorative details, leaving the kitchen with all the importance of function yet all the style to go along with the rest of your home." - **Interior Designer, Nyla Free.**

3 "One top kitchen design trend I love is to have sections of the upper cabinet extended onto the counter. Let's face it, we all love our small appliances (i.e. toaster oven, espresso machine) but we may not want them on display all the time. A multi-purpose kitchen island has been the go-to solution to disguise the microwave and dishwasher, but unless the island is 10 feet long, it is challenging and perhaps impractical for the island to house the small appliances we use daily off the counter. By having the upper cabinets extended to the counter and small appliances sitting behind doors, you can achieve a sleek design statement without sacrificing your morning coffee!" - **Blogger and Decorator, Tim Lam.**

4 "In 2017, we will continue to see cabinetry painted white and various shades of grey. I think that we will also see cabinetry painted warmer tones such as greige (grey & beige), taupe and mushroom. Islands in a different colour or stain than the perimeter cabinetry will continue to be prevalent. In addition, handcrafted islands that look like furniture with legs will be popular for that unfitted kitchen look. It also adds personality and charm and the kitchen then looks like it has evolved over time. Quartz as a counter will continue to be popular as consumers become aware of its benefits." - **Interior Designer, Vanessa Francis.**

For full article or visit www.LindaSorichetti.com

Your Mortgage Solution



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I Get it Approved!

With fall temperatures starting to emerge the apples are now ready to be picked and enjoyed. Hopefully you can get out to one of our local orchards this season to take advantage of some home grown goodness. I loved these apple crisp cookie cups when I made them. Some of us topped them with caramel sauce while others used vanilla ice cream or both!

INGREDIENTS

- ◆ 1 1/4 c. brown sugar (divided)
- ◆ 3/4 c. granulated sugar (divided)
- ◆ 2 sticks unsalted butter, softened (plus more for cooking apples)
- ◆ 2 eggs
- ◆ 1 tsp. vanilla
- ◆ 1 1/4 c. all-purpose flour
- ◆ 1 3/4 c. rolled oats
- ◆ 1 tsp. baking powder
- ◆ 1/2 tsp. ground cinnamon
- ◆ 1/2 tsp. kosher salt
- ◆ 6 Granny Smith apples, peeled, cored and finely chopped
- ◆ 2 tsp. cornstarch
- ◆ 1/2 tsp. ground nutmeg
- ◆ 1/2 tsp. ground cinnamon
- ◆ Caramel sauce or Vanilla Ice Cream for serving



DIRECTIONS

- ◆ Preheat oven to 350°F.
- ◆ In a large mixing bowl, combine butter, 1/2 cup granulated sugar and 1 cup brown sugar. Beat with hand mixer until light and fluffy. Add eggs and vanilla and mix until evenly combined. Add flour, oats, baking powder, cinnamon and salt and stir until just combined.
- ◆ Spray 2 regular sized muffin tins with cooking spray. Using a medium ice cream scoop, scoop dough into muffin tins, press down with a spoon to create cups. Bake for 15-20 minutes until the cookie cups are golden brown and set. (Don't worry if the cookie cup centers rise!)
- ◆ While the cookies are still warm, make the cups. Spray the bottom of a small shot glass with cooking spray and press the shot glass down into the center of each cookie to create cups. Let cool in pan for 15 minutes, then transfer to wire cooling racks.
- ◆ Meanwhile, melt about 2 tablespoons butter in large non-stick skillet over medium-high heat until beginning to brown. Add apples and sauté until beginning to soften. Add the remaining sugars, nutmeg, cinnamon and cornstarch and cook until soft and caramelized.
- ◆ Spoon the apple filling into the cups. Drizzle with caramel and serve warm or at room temperature.



Brought to you each month by **Linda Sorichetti**

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For more information go to



Featured Properties>>>



196 Limerick Dr., Oshawa



136 Shrewsbury Dr., Whitby

Call me for details or to book your private showing

Market Stats>>>

Summary of Home Transactions in Durham Region				
	New Listings	Active Listings	Avg. Sold Price	Avg. Days on Market
Durham Region	1,914	2,025	98%	23
Ajax	283	275	99%	22
Brock	20	53	96%	42
Clarington	335	348	98%	23
Oshawa	552	547	98%	22
Pickering	241	268	97%	21
Scugog	49	89	98%	30
Uxbridge	73	107	97%	31
Whitby	361	338	98%	23

Interested in the numbers?

Contact me for a full copy of the report!