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*Your Real Estate Consultants for Life!*

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## Community Events in Durham

### Pickering Food Truck Festival

When: August 10, 11, and 12th  
 Where: Esplanade Park , Pickering

### Bikes on Bond

When: August 11th, 2018  
 Where: Bond Street, Oshawa

### Oshawa RibFest

When: August 17th, 18th, and 19th, 2018  
 Where: Lakeview Park, Oshawa

### BluesBerry Festival

When: August 18th, 2018  
 Where: Historic Downtown Bowmanville

### Family FUN Day

When: August 19th, 2018  
 Where: Ajax Downs

### 25th Annual Autofest Outdoor Classic

When: August 25th & 26th, 2018  
 Where: Lakeview Park, Oshawa

### Newcastle Village Concerts – Dan and Dave

When: August 28, 2018 from 7:00 pm - 8:00 pm  
 Where: Newcastle Community Hall Parkette,

If you have an event you would like published in this newsletter, email the details to us at [info@LouisBradica.com](mailto:info@LouisBradica.com)

## A Few Brilliant Ways To Keep Your Home Cool Without Air Conditioning



In warmer months, it's tempting to crank the AC or plant yourself in front of the nearest fan. But these aren't the only tricks to keeping cool. It turns out there are plenty of ways to buffer your home from the heat without racking up your electric bill.

- 1. Keep your blinds closed:** As simple as this tip may seem, Family Handyman notes that up to 30% of unwanted heat comes from your windows, and utilizing shades, curtains and the like can save you up to 7% on bills and lower indoor temperatures by up to 20 degrees. In other words, closing the blinds essentially prevents your home from becoming a miniature greenhouse, which is especially the case with south- and west-facing windows.
- 2. Be smart about your doors:** Closing off unused rooms will prevent cool air from permeating these areas during the hottest part of the day. You'll want to capitalize on the cooler night hours, too, letting air flow naturally through your home.
- 3. Hack a fan instead of turning on the A.C.:** Not even an air conditioner can give off a faux sea breeze, but this simple trick can. Fill a mixing bowl with ice (or something equally cold, like an ice pack), and position it at an angle in front of a large fan so the air whips off the ice in an extra-chilled, extra-misty state. Trust us: It's magic.
- 4. Set your ceiling fans to rotate counter-clockwise:** You may not realize that your ceiling fan needs to be adjusted seasonally. Set to run counter-clockwise in the summer at a higher speed, the fan's airflow will create a wind-chill breeze effect that will make you and your guests feel cooler.
- 5. Turn on your bathroom fans:** Or the exhaust fan in your kitchen, for that matter. Both pull the hot air that rises after you cook or take a steamy shower out of your house or apartment.
- 6. Make a few long-term improvements:** If you're really, really committed to the whole no-AC thing, you can make a couple changes to your home that will keep it cooler for seasons to come. Insulated window films, for example, are a smart purchase as they work similarly to blinds. And additions like awnings and planting trees or vines near light-facing windows will shield your home from the sun's rays, reduce the amount of heat your home absorbs and make your investment even more worthwhile.

And if all else fails, buy yourself one of these...



Source: [www.huffingtonpost.ca](http://www.huffingtonpost.ca)

Enter  
 To Win



This month's draw is for a \$100 Visa Gift Card. Draw will take place September 4<sup>th</sup>!

For a chance to win email your name and number to [info@LouisBradica.com](mailto:info@LouisBradica.com)

Not intended to solicit those already under contract

## Featured Listings



Oshawa \$799,900



Oshawa \$599,000



Oshawa \$375,000

## Market Watch

Durham Region Association of REALTORS® (DRAR) President Dennis Roberts reported 794 residential transactions in July 2018, a 6% increase on a year-over-year basis from 749 in July 2017, and a 13.5% decrease from June 2018.

“As we edge closer to the end of the summer, we may experience a return to a traditionally quieter summer market,” said Roberts. July saw the number of new listings in Durham decrease on a month-over-month basis to 1,675 down from 1,895 new listings in June.

## Summary of Home Transactions in Durham Region

	New Listings	Active Listings	Avg. Sold Price	Avg. Days on Market
Durham Region	1,985	2,303	98%	21
Ajax	249	253	99%	20
Brock	36	91	96%	30
Clarington	332	360	98%	21
Oshawa	578	670	99%	21
Pickering	209	272	99%	20
Scugog	74	130	96%	28
Uxbridge	68	134	97%	39
Whitby	349	393	98%	19

For full Market Report, visit [www.LouisBradica.com](http://www.LouisBradica.com)



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## Featured Recipe >>> No Bake Oreo Cookie Pie

When the summer gets hot and dessert is on the mind this is a quick and easy recipe that won't require you to turn the oven on! I have lightened up the original recipe by using Cool Whip instead of Whipping Cream. Sometimes I can't find the Oreo pudding so I use White Chocolate Pudding Instead. I hope you enjoy this recipe as much as my family does.

### Ingredients:

- ◆ 1 ready-to-use Oreo pie crust
- ◆ 2 boxes (4.2 oz each) Oreo instant pudding or White Chocolate Pudding
- ◆ 2 cups milk
- ◆ 3/4 cup chopped Oreo cookies
- ◆ 1 Container Cool Whip
- ◆ Additional crushed Oreo cookies for garnish

### Directions:

- ◆ Combine the 2 boxes of Oreo pudding mix and 2 cups milk. Stir together with a whisk until it is combined and thick. This will take about 2 minutes to thicken up.
- ◆ Add the chopped Oreo cookies and stir together to combine.
- ◆ Pour 1 1/2 cups of the pudding mixture into the bottom of the pie crust.
- ◆ Add 1 cup of the Cool Whip into the remaining Oreo pudding mixture. Stir together until combined and spread into the pie crust.
- ◆ Spread the remaining Cool Whip on top.
- ◆ Cover with the enclosed lid and let refrigerate for at least 4 hours. When ready to serve, garnish with additional chopped Oreo cookies.



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