



December 2020

Your Real Estate Consultants for Life!

Check it out !! >>>



#ShopInDurham

Holiday shopping that helps: #ShopInDurham and support local.

Skip the big online retailers and shop local this holiday season, for thoughtful unique gifts and to build up the community at a time when Durham's businesses badly need it. That's the message from Durham Tourism and the Durham Region Joint Chambers of Commerce and Boards of Trade in the new #ShopInDurham campaign.



"With the holidays just around the corner, what better time to support our local businesses & discover the unique gift-giving options available. Grab your coat & mask, take a walk and meet the amazing and resilient business owners that are eager to help you find that perfect gift. Shopping local matters," Clarington Board of Trade Executive Director Sheila Hall said in a press release.

While major online shopping retailers have grown, many locally-owned & operated retailers are struggling—a trend that has accelerated during the pandemic. The upcoming holiday shopping season will be critical for Durham's small businesses, according to the region.

"Throughout the pandemic, Durham has continued to show incredible support to our local business community. As the holiday season approaches, I want to encourage residents to continue showing their support by spending their dollars locally. Now, more than ever, we have to support local and ensure our local business community stays Durham Strong," Durham Region Chairman John Henry said in the release.

Buying local will have a big impact for small businesses, and the region is encouraging residents to shop local for their holiday gift-giving this season.

In store or online, the Region of Durham is trying to make supporting the local economy easy. A new multi-vendor e-commerce website, Shop Durham Region www.shopdurhamregion.ca has launched for businesses to list their products online together, creating a virtual marketplace for residents.

Shoppers can hit the downtowns of Durham or click through the online markets to get their gift shopping done. Then they can help spread the message of support by using the hashtag #ShopInDurham when sharing their holiday finds on social media. Shoppers will be this entered into a draw to win local products and services from Durham-based businesses.

Full Article: www.durhamregion.com Nov. 25,2020



Enter
To Win



This month's draw is a \$100 gift card to Amazon. Draw will take place Monday January 4th.

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

Not intended to solicit those already under contract

Featured Listings



Market Watch

DRAR President Michael Watson reported 1,088 residential transactions in November 2020 representing a 25% increase from November 2019. The number of new listings in Durham reached 1,042 with the average price in Durham at \$762,739 last month.

The average selling price increased by 25% compared to the average price in November 2019. The MLS® Home Price Index Benchmark Price in Durham Region was \$691,000, a 19.91% increase from the previous year. The Benchmark Price for a single-family detached home in Oshawa was \$629,800.

“Home buyers continue to seek the options in Durham Region’s housing market while taking advantage of the low interest rates. It is important to note the low supply and demand in today’s market will continue to drive competition and tighten market conditions,” said Watson.

For full Market Report, visit www.LouisBradica.com



KW KELLERWILLIAMS
Energy Real Estate, Brokerage
Independently Owned and Operated

LB

LOUIS BRADICA
REAL ESTATE GROUP

Brought to you each month by

Linda Sorichetti

Full Time Sales Representative

Linda@LouisBradica.com

Direct: 905.447.1482

Office: 905.723.5944

For more information go to

www.LouisBradica.com



**WANT TO KNOW
WHAT HOMES
ARE SELLING FOR
IN YOUR 'HOOD**

**SIGN UP TO BE A NOSY
NEIGHBOUR AT
LOUISBRADICA.COM**

Featured Recipe >>> Best Ever Sugar Cookies

Need a little sugar rush to get you through all those Christmas decorations??? We've got you covered! These cookies will melt away in your mouth and leave you wanting many, many more. Don't trust us? Try it for yourself and we'll prove you wrong!

Ingredients:

- ◆ 3/4 c butter, cubes & cold
- ◆ 2 1/2 cups all-purpose flour
- ◆ 1 c sugar
- ◆ 1 tsp baking powder
- ◆ 2 eggs
- ◆ 1 tsp salt
- ◆ 1 tsp vanilla extract

Directions:

- ◆ In a food processor, add in the flour, sugar, salt, and baking powder. Stir a little with a spatula.
- ◆ Add in the cold butter and blitz for seconds just until the mix looks like big bread crumbs.
- ◆ Whisk together the eggs and vanilla extract. Pour into the food processor and pulse for a few seconds until the dough comes together. Take care not to over mix. If your mix seems dry, you can add a tiny bit more egg or milk.
- ◆ Chill the dough for a minimum of 2-3 hours. Preferably chill overnight. Also, it can be frozen at this stage for up to 8 weeks.
- ◆ Once chilled, roll out some of the dough on a well floured surface to about 1/4 - 1/8 inch thick and cut out your desired shapes. Transfer them to a baking tray lined with parchment. (This is a soft dough so work fast)
- ◆ Bake at 325°F for 18-20 minutes or until a light golden brown. Set aside to cool.



Louis Bradica, Linda Sorichetti, and Kaiyla Spencer Full Time Sales Representatives