



January 2020

Your Real Estate Consultants for Life!

Check it out !! >>>



Community Events in Durham

Oshawa Generals vs. Peterborough Petes

When: Jan. 12, 2020 6:00pm to 8:30pm

Where: Tribute Community Centre
99 Athol St. E., Oshawa

Art Talk at Station Gallery: It's a Small World

When: Jan. 16, 2020 7:00pm to 8:00pm

Where: Station Gallery,
1450 Henry St., Whitby

Fan of the Month

When: Jan. 17, 2020 7:30pm to 10:00pm

Where: Tribute Community Centre
99 Athol St. E., Oshawa

World Snow Day at Dagmar Ski Resort

When: Jan. 19, 2020 10:00am to 6:00pm

Where: Dagmar Ski Resort
1220 Lakeridge Rd., Uxbridge

Bowmanville Blood Donor Event

When: Jan. 29, 2020 2:00pm to 7:00pm

Where: Garnet Rickard Complex
2440 King St. W., Bowmanville

If you have an event you would like published in this newsletter, email the details to us at info@LouisBradica.com

5 Reasons Winter is a Chill Time to Buy a House

Seasons come and go, as do houses on the market! Curb appeal, less competition and serious buyers are just some of the many benefits to listing your home in the winter. In fact, there are many benefits to buying a home in the off-season. Here are five reasons why you should brave the cold this season and join the hunt for your dream home!



1. **Motivated seller:** What type of seller lists their home in the winter? A motivated one! Sellers who list in the winter either likely didn't have much luck in the peak real estate season or are eager to sell. This means the seller might be more willing to negotiate on selling price, closing costs, closing date or even terms of the sale in the slow winter months. Work with a REALTOR® to determine a negotiation strategy to ensure you aren't making unreasonable demands and are coming in with a fair offer.

2. **Less competition:** In the same way there are fewer sellers in the winter, there are also generally fewer buyers. Worried about a crowd full of competition at your dream home's open house? Lower market activity means you are less likely to fall into a bidding war with other buyers. Between holiday planning, vacationing and a natural urge to hibernate, fewer people are inclined to look for a house in the winter season.

3. **Reality check:** In the winter months, chances are impeccable landscaping and well-manicured shrubs are replaced with blankets of snow and icicles hanging from the gutters. Without obvious elements of curb appeal, the buyer will get to see the house for what it truly is and will be less likely to overlook key functional elements.

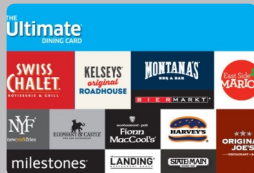
4. **Winter durability:** Buying a home in the winter lets you see first-hand how the home functions in the colder months. Are the windows and doors draft-proof? Is heating evenly distributed throughout the house? These are important factors that are more difficult to evaluate in the spring and summer. All major systems including plumbing, heating, roof and gutters are put to the test.

5. **Hiring movers is easier:** While it may not be easier to move all of your possessions in inclement weather, hiring movers is. Moving in the winter months when there are less people buying means there are fewer moving households that you need to compete with, simplifying the logistics of your moving day.

The weather outside might be frightful, but searching for a home in winter can be delightful! While it is true the market slows down in the winter, there are still many benefits to buying a home in the off-season.

Full article: www.realtor.ca

Enter
To Win



This months draw is for a
A \$100 Ultimate Dining Card!
Draw will take place February 3rd!

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

Not intended to solicit those already under contract

Featured Listings



1251 Eldorado Ave, Oshawa



8 Westover Dr., Bowmanville



18 Stillwater Crt., Whitby

Market Watch

GTA REALTORS® Release December and Annual 2019 Stats

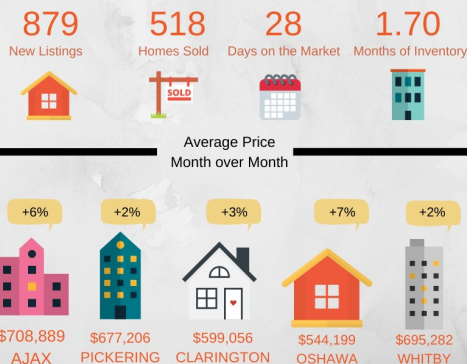
Toronto Real Estate Board President Michael Collins reported that December 2019 residential sales reported through TREB's MLS® System by Greater Toronto Area REALTORS® were up by 17.4% year-over-year to 4,399. Total sales for calendar year 2019 amounted to 87,825 – up by 12.6% compared to the decade low 78,015 sales reported in 2018. On an annual basis, 2019 sales were in line with the median annual sales result for the past decade.

For full Market Report, visit www.LouisBradica.com



Market Snapshot kw KELLER WILLIAMS

December 2019



Brought to you each month by

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www.LouisBradica.com



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

SIGN UP TO BE A NOSY
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Featured Recipe >>> Turkey Orzo Soup

With Christmas now complete & the new year underway everyone is always looking to get back to clean & healthy eating. If, like me, you made a massive turkey for dinner you are sure to have lots of leftovers. While you can freeze turkey why not make up a nice big batch of soup! A nice big bowl of steamy turkey soup is like a great big hug.

Ingredients

- ◆ Olive oil
- ◆ 4 cloves garlic, minced
- ◆ 1 medium yellow onion, diced
- ◆ 3 stalks celery, diced
- ◆ 3 medium carrots, diced
- ◆ 2 teaspoons fresh thyme leaves (1 teaspoon dried thyme)
- ◆ 1/2 teaspoon dried oregano (or Italian seasoning)
- ◆ 7- 8 cups chicken broth, plus more as needed
- ◆ 1 cup uncooked orzo pasta
- ◆ 3 cups cooked leftover turkey breast, cubed or shredded (not deli turkey)
- ◆ Salt and pepper to taste
- ◆ Garnish - A handful of Italian parsley and lemon slices



Instructions

- ◆ Heat about 2-3 tablespoons of olive oil in a large Dutch oven or pot over medium heat. Sauté garlic, onion, carrots and celery until softened, about 6-8 minutes. Add thyme and dried oregano. Cook for another minute until fragrant, stirring.
- ◆ Add the chicken broth and bring to a boil. Then, add shredded turkey and the uncooked orzo. Season with salt and pepper to taste if needed. Bring to a boil and lower heat to simmer for about 15 minutes, half-covered or uncovered, until orzo is tender or cooked to taste.
- ◆ Remove from heat. Add freshly chopped Italian parsley. If desired, serve with a lemon wedge on the side, it adds brightness to the soup. Enjoy

Louis Bradica, Linda Sorichetti and Nick Moretti, Full Time Sales Representatives