



May 2020

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Beginner's Guide to the Best Summer Flowers in Canada

Early summer is a time of bounty in any garden: a full canopy of leaves on trees and shrubs form lush clouds of green overhead, and sunny beds boast an abundance of beautiful blossoms. The list of early-summer bloomers is a long one, but we've got you covered.



- ◆ **Iris:** Irises are perfect for early-summer gardens in cooler climates and one of the best summer flowers in Canada.
- ◆ **Framing Feature Flowers:** The best summer flowers are when featured flowers are framed against green foliage plants, or late blooming perennials, they often look more refined than when they stand alone, or cheek-by-jowl with other showy flowering plants. Try using silvery leaved plants like lavender to frame a bright flowering plant like a bush of red roses. Plants with pale gray or bluish foliage, such as lavender, artemisia, lamb's ears, rose campion, and Russian sage, always make good framing plants for snappier neighbours.
- ◆ **Care-Free Annuals:** Another summer flower in Canada are annuals. Plan to grow an abundance of annuals in climates that are very hot in summer or very cold in winter. Annuals, because they only live during the growing season, aren't affected by winter's weather. And in summer, many annuals like nothing better than blooming for weeks on end, unaffected by heat, humidity, & strong sun.
- ◆ **When choosing annuals,** look for those that have a long flowering time for your climate. Some like it cold. Flowering cabbage, lobelias, pansies, and sweet alyssum are good candidates where temperatures remain cool in fall and early spring, or even as winter annuals in hot climates.
- ◆ **Adding Height:** Add height to your summer flowers. If there seems to be something missing in your summer garden that you can't quite put your finger on, perhaps what you really need is more vertical interest. Plants that rise high, such as vines grown on arbors or upright trellises, give your eyes a welcome break from looking down into the garden.

[Full Article: www.readersdigest.ca]

Community Events in Durham

Top 10 Hits for Social Distancing

Don't Stand so Close to Me
 (The Police)

To Much Time on My Hands
 (Styx)

Dancing with Myself
 (Billy Idol)

Keep Your Hands to Yourself
 (Georgia Satellites)

U Can't Touch This
 (MC Hammer)

I Think Were Alone Now
 (Tiffany)

All By Myself
 (Eric Carmen)

Don't Come Around Here No More
 (Tom Petty)

I Ran So Far Away
 (Flock of Seagulls)

Alone
 (Heart)

Stay Home, Stay Safe,
 Stay Healthy!!

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Market Watch

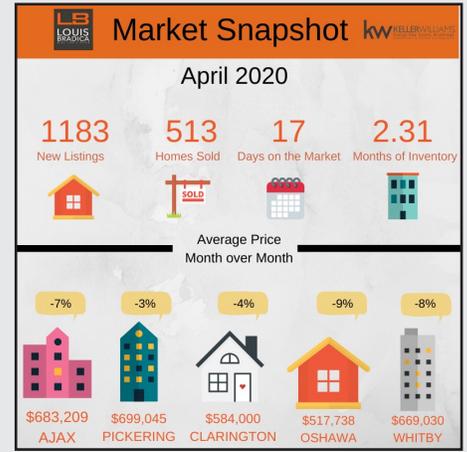
GTA REALTORS® Release April 2020 Stats

Home Sales and Listings

Greater Toronto Area REALTORS® reported 2,975 residential transactions through TRREB's MLS® System. This result was down by 67% compared to April 2019. Weekday sales remained within a relatively steady range during the month, averaging 130 per day.

New listings amounted to 6,174 in April 2020 – down on a year-over-year basis by a similar rate compared to sales (-64.1%).

For full Market Report, visit www.LouisBradica.com



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Featured Recipe >>> Peanut Butter Chocolate Chip Cookies

Have you jumped on the baking band wagon? Do you have a lot of extra cakes, cookies and brownies in the house right now? I made these amazing peanut butter chocolate chip cookies. I think I have even heard my teenager remark that they are the best he has ever tasted! Let me know if they're a favorite in your house!

Ingredients

- ◆ 2 and 1/4 cups all-purpose flour
- ◆ 1 teaspoon baking soda
- ◆ 3/4 teaspoon salt
- ◆ 1 cup margarine
- ◆ 1 and 1/2 cups crunchy peanut butter (not natural)
- ◆ 3/4 cup light brown sugar
- ◆ 3/4 cup granulated sugar
- ◆ 2 large eggs
- ◆ 2 teaspoons pure vanilla extract
- ◆ 1 & 3/4 cups chocolate chips (or a mix of chips & chunks)



Instructions

In a medium bowl whisk together flour, baking soda & salt. Set aside. In a mixer bowl fitted with the paddle attachment, beat the margarine & peanut butter on medium speed for 1 minute until creamy. Add brown sugar & granulated sugar & beat on medium speed for about 3 minutes, until fluffy. Beat in the egg, one at a time, then beat in vanilla extract. Add flour mixture & mix just until combined. Do not overmix. Add chocolate chips. The dough will be soft at this point. Chill it for about 1 hour until it's easy to handle. Preheat oven to 350°F/180°C. Line 2-3 pans with parchment paper. Roll dough into balls, the size of 2 tablespoons each & place onto the cookie sheets. Bake for 8-10 minutes, until cookies just begin to brown at the edges, but the center is still soft. Cookies will appear undone, that's ok. Allow cookies to cool for 10-15 on the cookie sheet until they are easy to transfer without breaking. Gently transfer them to a wire rack to cool. Serve cookies warm or at room temperature.

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