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## 21 Fun Things To Do This Summer

1. Singing in the Rain
2. Have a Picnic in the Field
3. Organize a Neighbourhood Bike Parade
4. Build a Playhouse for the Kids
5. Plan a Lobster Feast
6. Cool Off in the River
7. Ride a Roller Coaster
8. Throw a Party Themed Around Your Favourite Artist
9. Take a Trip to the Marina
10. Gaze at a Stunning Sunset
11. Have a Water Gun Fight



12. Enjoy a Campfire on the Beach
13. Go Canoeing
14. Explore a New City
15. Bake Patriotic Cupcakes
16. Play Fetch at the Beach
17. Start a Garden
18. Throw a 50's Themed Party
19. Slip and Slide!
20. Make Tubing Part of Your Family Reunion
21. Make Homemade Ice Cream



[http://www.marthastewart.com/275001/21-fun-things-to-do-this-summer?utm\\_source=mslo-newsletter](http://www.marthastewart.com/275001/21-fun-things-to-do-this-summer?utm_source=mslo-newsletter)

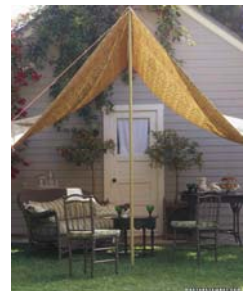
## Stay Cool This Summer

1. **Take an Outdoor Shower**  
Rinse away grit after a beach trip.
2. **Create a Canopy**  
Create a cool spot for summer living with an easy canopies. Unlike a pricey pergola or arbour, which demands a permanent surrender of ground, a canopy requires scant commitment or expense.
3. **Craft a Paper Fan**  
At a late-summer picnic or barbeque, easy-to-make fans keep guests cool. They also make an appreciated party favour.
4. **Sponge Ball**  
Great for a game of tag on a scorching hot day, squishy sponge balls are summers alternative to snowballs.
5. **Plant Trees**  
According to the U.S. Department of Energy, smart landscaping can reduce air conditioning bills by 15 to 50 percent. Leaves absorb some of the heat and cool the air as they release water vapour. Deciduous trees are an especially good choice because their leaves drop in fall, letting sunlight through in the cold months.
6. **Enjoy a Cold Beverage Quicker**  
Here's a great way to chill beverages in time for an impromptu backyard barbeque. Place wine or other bottles in a bucket; add a layer of ice, followed by a layer of salt (coarse or table); repeat until you almost reach the top. Fill the bucket with cold water to just below the ice line. The water in the ice bucket will be colder than normal, chilling the libations in less than 10 minutes.

7. **Use Shrubs and Vines**  
Shrubs can reduce heat (and glare) from sidewalks and driveways. Annual vines on trellises can shade walls and windows - and while you have to wait for trees and shrubs to grow, vines will do their job the first year they are planted.
8. **Cool Down Your Coffee**  
Enjoy a chilled cup of coffee without the watery side effect. Make coffee ice cubes.
9. **Limit Light Indoors**  
If you can't provide exterior shading, use blinds, roller shades, or lightly woven draperies to keep sun from heating up rooms and interior surfaces that can continue to radiate heat for hours. Multi-layered window treatments insulate better than single-layered ones.
10. **Wear a Hat**  
A plain straw beach hat is turned into a bright, sunny creation using touches of raffia.
11. **Freeze Your Fruit**  
Your ordinary snack gets a chilling makeover.



<http://www.marthastewart.com/274643/stay-cool-this-summer#233788>



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*Not intended to solicit properties currently listed for sale*

*Independently Owned and Operated*

# Home Sales Hit Another Record in June

The London and St. Thomas Association of REALTORS® (LSTAR) announced home sales achieved the best results ever for the month of June, since LSTAR began tracking sales data in 1978\*. A total of 1,245 homes were sold in June, an increase of 9.9% over the same period last year. "We're halfway through the year, and we had the sixth consecutive month of record sales," said LSTAR President. "Other regions have started to see a drop in sales, according to the latest figures from the Canadian Real Estate Association (CREA). Although activity has started to slow down in other municipalities, REALTORS® across London and St. Thomas continue to receive interest from outside the region. Our marketplace continues to be very strong, with year-to-date home sales more than 23 percent ahead of 2016."

July 5, 2017 - London & St. Thomas Association of REALTORS®.



## Breakdown of June Residential Sales

Type	Units Sold	Average Price
2 Storey	318	\$484,500
Bungalow	203	\$270,115
Ranch	135	\$406,665
Townhouse Condo	118	\$203,603
High Rise Apt. Condo	71	\$228,014

## 2017 Average Prices (YTD)

Type	Average Price	Increase from 2016
Detached	\$357,386	21.0%
Condo	\$232,613	16.6%
Total Residential	\$331,524	19.6%

St. Thomas enjoyed strong activity in June as well, with a total of 111 homes sold, up 46.1% from the same time last year. The average home price in St. Thomas was \$280,336 up 8.0% from the previous month.

# London Summer Festivals

## TD Sunfest

Victoria Park

July 6th to 9th

<http://www.sunfest.on.ca/>



## Rock the Park Music Festival

July 12th to 16th

<https://rockthepark.ca/>

## Home County Music & Art Festival

Victoria Park

July 14th to 16th

<http://homecounty.ca/>



## Pride London Festival

July 20th to 30th

<http://pridelondon.ca/>

## Colombian Gastronomy Festival

Covent Garden Market

July 22nd

<http://www.ledc.com/assets/pdf/Colombian-Gastronomy-Festival-2017.pdf>

## Forest City Beer Festival

Downtown London

August 11th & 12th

<http://forestcitybeerfest.com/>

## London Bluesfest

Harris Park

August 25th & 27th

<https://www.londonbluesfest.com/>



# Rustic Three Cherry Tart

## Ingredients:

- 10 ounces Bing cherries, pitted and halved
- 10 ounces golden cherries, pitted and halved
- 12 ounces sour cherries, pitted and halved
- 1/2 c granulated sugar
- 1-1/2 Tbs cornstarch
- Pinch of salt
- 1 large egg
- 1 Tbs heavy cream
- All-purpose flour, for work surface
- Fine sanding sugar, for sprinkling



## Directions:

1. Preheat oven to 400 degrees. Toss cherries, granulated sugar, cornstarch, and salt in a bowl; set aside. Whisk egg and cream in a small bowl; set egg wash aside.
2. Turn out dough onto a lightly floured work surface. Roll into a 16-inch round, about 1/8 inch thick. Transfer to a large baking sheet lined with parchment paper. Spread cherry mixture over dough, leaving a 2-inch border around edge. Fold dough over edges of filling. Brush dough with egg wash; sprinkle with sanding sugar. Refrigerate 15 minutes.
3. Bake tart until edges are dark golden brown and cherries are bubbling and cooked through, about 1 hour. Let cool on sheet on a wire rack 15 minutes. Transfer tart to rack to cool completely.

## Directions for Pate Brisee:

1. Pulse flour, salt, and sugar in a food processor to combine. Add butter; process until mixture resembles coarse meal, about 10 seconds. With machine running, add ice water in a slow, steady stream through feed tube until dough just holds together (no longer than 30 seconds).
2. Shape dough into a disk. Wrap in plastic, and refrigerate at least 1 hour (up to 2 days).

## Pate Brisee for Three Cherry Tart

- 2-1/2 c all-purpose flour
- 1 tsp salt
- 1 tsp sugar
- 1 c (2 sticks) cold unsalted butter, cut into small pieces
- 1/4 to 1/2 cup ice water

<http://www.marthastewart.com/1142675/pate-brisee-three-cherry-tart>  
[http://www.marthastewart.com/1160705/rustic-three-cherry-tart?utm\\_source=mslo-newsletter&utm\\_medium=email&utm\\_campaign=everydayfood\\_062317&did=155733-20170623](http://www.marthastewart.com/1160705/rustic-three-cherry-tart?utm_source=mslo-newsletter&utm_medium=email&utm_campaign=everydayfood_062317&did=155733-20170623)