



Cosmetic re-do or complete overhaul?

If the style of your kitchen has a dated look, but you are happy with the functional layout and the condition of the cabinetry, you can update finishes and surfaces to refresh the style. If the working space in your kitchen needs improvement, you may be looking at a complete overhaul.

A kitchen that you and future homebuyers will love

If you expect to sell your home within a few years, living with an outdated kitchen is a conundrum. Do you invest in a remodel or make do? The ideal solution for homeowners in this predicament is to update a kitchen so you can enjoy it now and attract potential buyers later. Given the choice of materials available today it is possible to make the changes you desire within a reasonable budget.

Make a list of priorities and choose materials according to a budget.

Today, choices abound. You could spend \$200 or \$2,000 on a sink! Let your priorities and your budget dictate your material selections. Shop wisely and where necessary, replace expensive material with lower - cost look-alikes such as a laminate countertop instead of granite.

Update lighting.

The best way to freshen up a kitchen is to update the lighting. You can show off quality cabinets and increase the light on kitchen working surfaces by scrapping central fluorescent fixtures and replacing them with recessed lighting positioned just out from cabinets. Pendulum fixtures over a kitchen island are also a great update.

OH CANADA!



Canadians receive long-awaited apology from person who first added raisins to butter tarts

NATIONWIDE - Pastry connoisseurs were shocked this morning when 98-year-old Rosie

Vasco, the first person to publish a butter tart recipe that inexplicably called for raisins, issued a long-awaited public apology for desecrating one of Canada's most beloved baked goods.

"My sincere apologies to anyone who has ever innocently bitten into a butter tart, unaware that it is filled with raisins," Vasco said in a press conference from her nursing home. **"I have spent my life haunted by guilt for the undue anguish my recipe has caused the bake sale community."**

Source: *Laura Salvas - CBC Comedy*
<https://www-cbc-ca.cdn.ampproject.org>



"I think the seller will accept your offer, but the Homeowners Association will never approve that shirt."

Source: royalpage.ca



TRENDINGtrending Now

*Not intended to solicit properties currently listed for sale.

STRONG and FREE

OH CANADA!

Happy Birthday

Wishing you and your family a Happy and Safe Canada Day!

Cool Off and Celebrate

*With this easy and refreshing
summer time drink.*

*Sure to be a hit with family
& friends!*

WATERMELON PUNCH and BOWL

Ingredients:

- 1 Oblong seedless Watermelon (about 14 pounds)
- 3 cups Seltzer

Directions:

1. Cut top third off Watermelon and trim bottom just enough to make a flat surface. Scoop out flesh.
2. Working in batches, puree Watermelon in a food processor. Strain through a fine sieve; discard solids. (You should have about 9 cups of juice.) Cover rind with plastic wrap. Refrigerate juice and rind until chilled, about 1 hour.
3. Combine juice with seltzer; transfer to rind and serve.



Source & Photo: MarthaStewart.com



Make it a Mimosa - substitute the seltzer with champagne or other sparkling wine and orange juice - pour into champagne flutes - garnish with a sprig of mint. **Enjoy!**

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