

Courtesy of Dan Brown, Personal Real Estate Corporation



Let's Get Moving!

S pring has delivered a real sense of excitement and anticipation in the real estate market this year. Sellers who were holding off until the weather warmed up are now ready to commit to that For Sale sign, while increased housing inventory is providing buyers more options in their desired categories.

Here are 3 ways to smooth the road to your next move.

1. Use an experienced real estate professional. Whether you're buying or selling, there are multiple advantages to having a seasoned real estate agent by your side. You'll benefit from accurate pricing insights, proven marketing approaches, expert business strategies, and through your representative, have automatic access to a trusted network of qualified professionals who specialize in efficient real estate transactions. **2. Set emotions aside.** While selling your beloved home and buying into your dream property can be an emotional roller-coaster, you can't let it cloud your judgement. Defer to the pragmatic advice of your agent.

3. Set the stage. When preparing a home for sale, open yourself up to proven staging suggestions, as they can create an objective yet inspirational vision for potential buyers. When viewing a staged home from a buyer's perspective, look beyond the staging to the practicality of the actual space for your needs.

The real estate market continues to be front-page news. Even if you have no intention of moving now, it's always interesting to find out how your own home value fits into the ever-changing market. Please call for your noobligation market update!



DAN BROWN

778-215-5671 danbrown@royallepage.ca www.danbrownrealty.com

As the weather warms up, so does the housing market. It's time to check out what's happening in your neighbourhood!

Please feel free to call anytime for no-obligation real estate direction. Together, we'll review data that can provide you with the answers you need, especially as it pertains to your local market and, specifically, to your own property. Let's catch up soon!





Dancing in the Sunlight



The long-awaited milder weather has arrived, the days are longer and brighter, and it feels so good to bask in the dazzling sunlight now streaming through our windows. While it may seem difficult to find fault in this scenario, the one minor downside to the bright spring sunshine is that it highlights the dust particles twirling in the air and coming to a rest all over the furniture! Where does all that dust come from? Here are just a few sources.

• The great outdoors. While it's wonderful to fling open the windows to let the fresh air in, alongside that spring air comes some dust. Whether from

Bring your sparkle back with these dust-busting tips!

pollution, exhaust, pollen, or even a nearby construction site, dust is circulating everywhere outside, so it's just a matter of time before particles sneak inside. • Bedding, carpets, curtains, and upholstered furniture. Dust clings to household fibres, and because dust can be made up of disagreeable matters including pet dander and dead skin, which dust mites feast on, more dust can result in more dust mites.

• Your floors. Outdoor contaminants including dirt and pollen simply walk into your home on your shoes and boots.

Bring your sparkle back with these dust-busting tips.

1. Declutter. Less clutter means fewer places for dust to settle, and subsequently less dusting for you!

2. Toss the feather duster. All a feather duster does is stir up dust. Instead, use a soft, damp cloth to capture the dust.

3. Dust from top to bottom. Don't forget lighting fixtures and ceiling fans, window blinds, the tops of cabinets and door frames, and baseboards.

4. Vacuum floors, carpets, curtains, and upholstered furniture frequently.

- 5. Wash bedding weekly.
- 6. Leave shoes at the door.

7. Change the air filters in heating and air conditioning units.

8. Keep your pets brushed and groomed to keep pet dander under control.

Breathe easier and enjoy every ray of sunshine in your dust-tamed home!

Today's Homeowner Tip:

4 Uses for Clear Nail Polish

A tiny bottle of clear nail polish can help you nail some common household projects!

1. Seal small splinters on your wood floor, wooden furniture, and wooden hangers.

2. Prevent rust rings in the bathroom. Coat the bottom ring of your metal shaving cream canister with clear nail polish. Let it dry before placing the can in your shower or bathtub.

3. Repair window screens. Dab clear nail polish on small tears or holes.

4. Waterproof labels. Paint a coat of clear nail polish over household labels for a no-smudge solution.

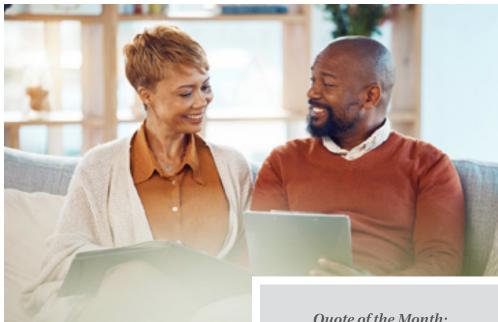


ImPORTant Mortgage News

C o, you secured an attractive fixed-Trate mortgage a couple of years ago, locked it in for five years, and have been patting yourself on the back ever since as you watch mortgage rates steadily rise. Now, however, another place has caught your eye and you're ready to sell your current home and move up to the new one. How does this affect your existing mortgage?

In some cases, you'll have to break your current mortgage and pay a prepayment penalty before re-negotiating a new loan for your new home. In other cases, you can simply bring your mortgage with you!

Known as "porting" your mortgage, this feature, available on certain mortgages, allows you to transfer your existing interest rate, plus all the terms and conditions of your current mortgage (loan balance, remaining term, etc.) to your new home. One of the most valuable benefits of porting your mortgage is that you can avoid paying redemption penalties for moving during your current mortgage term. What if you need a bigger loan? If you're



moving up and therefore adding to your mortgage debt, you may be able to blend your existing mortgage with the additional loan amount at the current rate to create your new mortgage. This will save you money over getting an entirely new mortgage for the full amount at today's interest rate.

Before making any decisions, talk to your mortgage broker or loan representative to find out if your current mortgage has a porting feature, and if not, what your options and alternatives are.

Quote of the Month:

"Be the reason someone smiles. Be the reason someone feels loved and believes in the goodness in people."

Roy T. Bennett



Grow Your Savings

s the price of food continues to go up, it's time to get a healthy grip on your grocery bill by taking matters into your own hands. A great place to start is by growing some of your own produce. If you're a novice gardener, here are some tips to keep in mind.

1. Start small. Planning for a whole crop of home-grown fruit and vegetables can be intimidating for a first-time gardener. Start with a small selection of easyto-grow options and learn from there. Even container plants can yield some delicious results!

2. Grow local relationships.

Purchasing seeds and transplants from local nurseries and garden centres not only allows you to understand what grows well in your region, it's a great way to give back to the local economy by helping to support local businesses.

3. Plant smart. Plant not only what will grow well in your allotted garden space — whether that's a sunny spot in your backyard or some pots on a condo balcony - but what you and your family like to eat.

4. Work safe. Gardening isn't the same kind of exercise as running a marathon, however, tell that to your back and knees after a long day working the land! Remember to stretch before you start, bend at the knees when lifting heavy pots and bags of earth, use padded kneelers when working at ground level, and rotate tasks so you're not stuck in the same position for too long.

Planting your own fruits, vegetables and herbs allows you to benefit from both fresh air and fresh food. What a delicious combination!



Home Cooking: Fish En Papillote

INGREDIENTS:

- 1 zucchini, thinly sliced
- 1 carrot, thinly sliced
- 1 garlic clove, minced
- 2 Tbsp. fresh parsley, chopped
- ¹/₂ red onion, sliced
- 1 yellow bell pepper, sliced
- 1 Tbsp. olive oil

- ¹/₂ tsp. kosher salt
- ¹/₂ tsp. ground black pepper
- 4 pats butter
- 1 small lemon, thinly sliced (8 slices)
- 8 sprigs fresh thyme
- ¼ c. white wine

DIRECTIONS:

- 1. Preheat oven to 375°F.
- 2. In a bowl, toss the zucchini, carrot, garlic, parsley, onion, and bell pepper with the olive oil.
- 3. Tear off 4 pieces of parchment paper that measure at least 12" each. Lay them flat on a surface to assemble 4 individual packets.
- 4. Put each piece of fish on its own square of parchment paper. Season with salt and pepper.
- 5. Divide the mixed vegetables evenly and place them on top of the fish.
- 6. Top the vegetables with a pat of butter, 2 lemon slices, 2 sprigs of thyme, and a splash of wine.
- 7. Fold parchment paper tightly around each package, ensuring no steam can escape.
- 8. Arrange the packets on a baking sheet and bake for about 12 minutes, or until the fish is cooked through.
- 9. Place whole, wrapped parchment packages on individual plates for serving.

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• 4 (4-oz.) fish fillets (eg. sole or cod)

Agent's Corner



DAN BROWN

778-215-5671 danbrown@royallepage.ca www.danbrownrealty.com

Your referrals are always appreciated.

Thank you for your trust and confidence.

Dan Brown