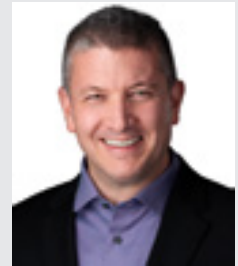


Realty in Review™

Courtesy of Dan Brown, Personal Real Estate Corporation



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It's Time for a Change!

It's officially fall, and a change of seasons is always a great prompt for some changes around the home. Here are some places to start.

1. Change your batteries. Daylight saving time is on Sunday November 5th this year. When you change the time on your clocks next month, use that as a reminder to put new batteries in your smoke and CO2 detectors.

2. Change your furnace filter. Installing a new furnace filter will result not only in cleaner air but also in an HVAC system that runs more efficiently, thereby lowering your energy bills.

3. Change your household décor. It's time to add warmth and texture to your home décor. Switch out your light summer bedding for cozy flannels, drape comfy throws onto your couches and chairs, and toss in some plush

cushions to create a snug refuge. And don't forget your outside décor! Hang a fall wreath, place a fresh welcome mat in front of the door and embrace Mother Nature's warm colours to welcome in the cooler weather.

4. Change your bathroom essentials. Your toothbrush should be replaced every three months so ... new season, new toothbrush! Keep an eye on your skin, too. With the furnaces soon to be going full blast, your skin will no doubt start to dry out so consider switching out your summer creams for heavier moisturizers.

5. Change your wardrobe. It's time to replace your breezy summer wardrobe with heavier autumn fabrics and designs.

Considering a change in address anytime soon? It's a great time to talk about your options!

That rustling you hear in the air isn't just from the autumn leaves — it's the sound of homeowners eager to turn over a new leaf before the year is up!

Fall is a great time to assess your housing needs and plan for next year. Why not start by calling today for the latest market updates, including your no-obligation home evaluation?

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OKANAGAN MARKET REPORT

Third Quarter 2023

NEW LISTINGS

4,909 | 5,454
Q323 | Q322

SALES

2,112 | 2,366
Q323 | Q322

DAYS ON MARKET

62 | 50
Q323 | Q322

INVENTORY REMAINING

7,716
Q323



DETACHED

\$1,109,114
in 46 days



TOWNHOME

\$673,043
in 44 days



CONDO/
APARTMENT

\$501,122
in 50 days

Better to Give



Now that the fall weather has rolled in, many of us are switching up our wardrobes to match the new season. Why not take the opportunity to purge not only used clothing, but also other household items that are just taking up room?

We all have extra stuff, including multiples of things we simply don't need. Separate them into garbage, items to sell, and items to donate.

Here's where to direct some of the most commonly donated items:

Clothing and household items.

Donations are always welcomed by homeless shelters, whether it's a family shelter, a refugee shelter, or a local mission that accepts business attire to provide clients with professional clothing to attend job interviews. If you don't know of any shelters, check with your local place of worship as they will

often accept donations and pass them on.

Canned and boxed foods. Remember when you stocked up on a dozen cans of stew because they were on sale, only to find out your family refused to eat them? Or the time you bought all those beans but then never got around to making the big pot of chilli? It's time to purge your pantry and donate all the non-perishable foods you'll probably never use.

Reusable shopping bags. Too many reusable bags to ever re-use? Donate them to your local food bank and/or place your donated food items in them so another family can tote their essentials home.

Old bedding and towels. If you have clean bedding and towels that aren't necessarily fit to donate to humans, an animal shelter would be happy to accept them.

Books. Donate books you've already read, won't read again, or will never read. Ask your local retirement home, hospital, or library if they'd like them.

Large jars and vases. Visitors often show up at hospitals and convalescence homes with flowers, leaving patients and their families scrambling for vases. Ask your local healthcare facilities if they will accept your donated containers.

A less-cluttered home is an easier-to-manage home, and by association, a less stressful environment to enjoy. Get purging now!

Today's Homeowner Tip:

Phantom Power

Wondering how your electricity bill keeps adding up, when you're sure you're not using the corresponding amount of power? It's not an energetic ghost, it's phantom power!

"Phantom" or "standby" power is the electricity that continues to be drawn, even when a home's devices and appliances are off (but still plugged in). It can be responsible for up to 10% of your home's energy use. According to Hydro One, the average Canadian has over 25 electronic devices in their home that use phantom power, resulting in about \$150 per year in wasted electricity! Plug your electronics into power bars with timers or simply unplug devices when not in use.



Chill Out (or Not)

To refrigerate or not to refrigerate, that is the question.

If your fridge needs a good decluttering, feel free to remove the following foods.

- Ketchup, mustard, and many of your savoury sauces. If you go through your condiments on a regular basis, there's no need to refrigerate them. For example, one of the main ingredients in ketchup is vinegar, which acts as a preservative, so from a safety perspective an opened bottle of ketchup can be stored safely in a cupboard for months. The same goes for mustard. Sauces like soy sauce and fish sauce are fermented and as such can also be kept in the cupboard for many months while vinegar-based hot sauces can have an even longer shelf life, although their colour may change slightly over time.
- Bread. Bread stays fresher in a breadbox than in the refrigerator where it's subject to moisture, which encourages bacteria and mould. If you're not eating the whole loaf anytime soon, store bread in the freezer and only take out what you need, when you need it.
- Onions, garlic, and potatoes. Besides the fact that storing onions and garlic



in the refrigerator can stink it up, you'll find the humidity present in the fridge will result in soft, mouldy onions, garlic, and potatoes. Store these foods separately in a dry, well-ventilated cupboard, pantry, or drawer instead.

- Tomatoes and avocados. Keep these on the counter until they're ripe, then store them in the refrigerator to extend their life.
- Coffee. Coffee keeps freshest when stored in an airtight container inside a cupboard, away from the moisture present in refrigerators.

Quote of the Month:

“Do what you have to do until you can do what you want to do.”

~

Oprah Winfrey



Don't Toss That Pumpkin!

Piles of pumpkins make for colourful seasonal decorations, but how do you dispose of them once Halloween festivities are over? Consider these eco-friendly ideas!

- **Eat them!** Any type of unpainted pumpkin is edible. While some varieties, such as pie pumpkins, are grown and promoted specifically for eating, there's no reason why you can't eat the other

types, too. Pumpkin seeds can be roasted with a bit of oil and salt for a healthy, crunchy snack, while pumpkin flesh can be cut into chunks and baked or pickled, or cooked and pureed for sweet treats like pumpkin pie, pumpkin cake, and pumpkin cookies, or used for savoury sides like pumpkin soup, risotto, and so much more.

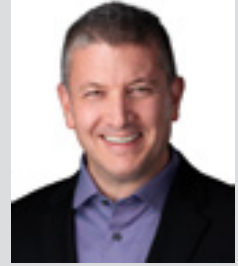
- **Treat them!** Your neighbourhood

squirrels and other wildlife would be happy to help you dispose of your pumpkins. Simply cut up the pumpkins and toss the chunks into a corner of your yard to create a welcoming buffet.

How do you dispose of them once Halloween festivities are over? Consider these eco-friendly ideas!

Another idea is to cut a pumpkin in half, scoop out the centre and fill it with birdseed. You can place it in a hanging plant holder and dangle it from a tree. Don't have a yard or a tree that would work? Research local places to donate your (unpainted) pumpkins, as many farms and zoos would be happy to accept them as treats for their animals.

- **Peat them!** Scoop out the seeds, smash the pumpkins into smaller pieces, and then mix those pumpkin chunks into your compost pile. They'll decompose and add valuable peat to your soil.



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Home Cooking:

Pumpkin Spice Muffins

INGREDIENTS:

- 1 small sugar pumpkin
- 3 c. flour
- 1½ c. sugar
- 2 tsp. baking soda
- ½ tsp. baking powder
- 1 tsp. salt
- ¼ tsp. ground cloves
- 2 tsp. ground cinnamon
- ½ tsp. ground nutmeg
- 1 tsp. ground allspice
- 2/3 c. vegetable oil
- 3 eggs
- Icing sugar (optional)

INSTRUCTIONS:

1. Preheat oven to 350°F. Grease 12 muffin cups or line with muffin liners. Line a baking sheet with parchment paper.
2. Cut pumpkin in half, remove seeds and strings, and place hollowed-out pumpkin on prepared baking sheet, cut side down. Bake until tender, about 90 minutes. When cool, scoop out cooked pulp, puree pulp until smooth, and measure out 2 cups.
3. In a large bowl, sift together flour, sugar, baking soda, baking powder, salt, and spices.
4. In another large bowl, beat together 2 cups of cooled pumpkin puree, oil, and eggs.
5. Stir flour mixture into pumpkin mixture until combined, then scoop into muffin cups.
6. Bake for 20 to 25 minutes, until cooked. Cool to room temperature, then sift icing sugar on top before serving, if desired.

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are always
appreciated.*

*Thank you for
your trust and
confidence.*

~
Dan Brown

Notes:
