



Home Connection



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Create a Stress-Free Kitchen

No matter its size, most people feel like there is never enough space in their kitchen. While ample space is key for a great kitchen, organizing it properly can save time too. After all, it is the most used room of a home. Here are some helpful tips to create a functional and stress-free kitchen.

Give each cabinet a purpose

The first step is to group items and give each group a designated space. Not only will this allow you to find every item easily, you are less likely to use the space for items that don't belong there. Limit bottom cabinets to cleaning supplies, large pots or appliances and items that are rarely used.

Put items you need the most in easy to grab spots

Measuring spoons, oven mitts and your go-to saucepan should be quickly accessible for stress-free, day-to-day use. Also, by keeping items close to where they are most used, you will find everything is exactly where you need it.

Increase visibility in your fridge and pantry

Clear containers and additional shelving will

allow you to quickly locate items in your fridge. As for your pantry, consider using clear stackable bins, adjusting your shelves and work in levels. Adding a little light will go a long way.

Think outside the kitchen

Fancy dishes, large appliances that haven't been used in months and unread cookbooks are great examples of items that do not need to be stored in your kitchen. Finding new homes for less-used items outside the kitchen is one of our favourite space-saving ideas.

For full article go to www.rlpnetwork.com



Go For It! Paint your Front Door

A vibrant red, bright turquoise, regal blue or even mustard yellow. Bold colour choices can make your home stand out. With warm sunny days around the corner, it's the perfect time to plan an exterior paint project. Here is some advice to get you started.

- Don't only look for an exterior paint, make sure the paint you choose is right for the door's material (wood, metal). Be sure to remember if you choose an oil-base or latex paint, as you can't switch back and forth, for the inevitable future touch-ups.
- Tape your colour swatch to the door and see how the colour looks at different times during the day.
- Pick a warm, dry day and get started early! Before painting, you will need to remove your door and the hardware from its surface.
- Thoroughly clean the door so dirt does not get trapped in the paint.
- Don't forget to use a primer coat. It's the best way to get the most out of your new colour.



For full article go to www.rlpnetwork.com

March Home Sales Cap a Strong First Quarter for 2019



The London and St. Thomas Association of REALTORS® (LSTAR) announced 814 homes* were sold in March, up 0.4% over March 2018. The number of home resales was right on par with the 10-year average and March was the third consecutive month to post gains over sales one year ago. "We've had a very strong start to the first quarter of 2019, with steady home sales all across our region," said the 2019 LSTAR President. "Just three months into the year, there have been 1,939 home resales, which is an increase of 6.0% over the same period last year. If you're considering listing your home in the marketplace, it's a great time to get in touch with your local REALTOR®." One of the trends in March was the increase in inventory (called active listings) that was felt in several regions. Average home sales price continued to make steady gains in the five major areas of LSTAR's jurisdiction.

April 3, 2019 - London and St. Thomas Association of REALTORS®

Breakdown of March Residential Sales

Year-to-date	March 2019	March 2018
Sales Activity	1,939	6.0
Dollar Volume	\$768,536,111	19.0
New Listings	2,899	15.9
Active Listings	1,298	13.9
Sales to New Listings Ratio	66.9	73.1
Months of Inventory	2.0	1.9
Average Price	\$396,357	12.2

Economic Impacts of MLS® System Home Sales and Purchases in Canada and the Provinces, Altus Group Consulting, 2013.

Type	March 2019	March 2018
London CMA (includes St. Thomas & Surrounding Area)	814	0.4
City of London	531	-5.7
London North	169	-14.6
London East	162	1.3
London South	200	-2.4
St. Thomas	70	-6.7
Strathroy	34	61.9
Middlesex County	52	-7.1
Elgin County	48	9.1

London & Area Events

Cabaret

Grand Theatre

April 9th to 27th

<https://www.londontourism.ca/Events/Cabaret>

Culture Club: Nash at 100

Museum London

April 10th - 2:30 p.m. to 4:00 p.m.

<https://www.londontourism.ca/Events/Culture-Club-Nash-at-100>

Run Club

Anderson Craft Ales

April 10th - 6:30 p.m. to 9:00 p.m.

<https://www.londontourism.ca/Events/Run-Club-April-10>

Jerry Seinfeld

Budweiser Gardens

April 11th - 7:30 p.m.

<https://www.londontourism.ca/Events/Jerry-Seinfeld>

Home & Outdoor Show

Western Fair District

April 12th to 14th

<https://www.londontourism.ca/Events/Home-and-Outdoor-Show>



The Harlem Globetrotters

Budweiser Gardens

April 13th

<https://www.londontourism.ca/Events/The-Harlem-Globetrotters>

Sabrina Benaim's 'Slumber Party Tour' with Clementine Von Radics

Rum Runners

April 19th - 7:00 p.m.

<https://www.londontourism.ca/Events/Sabrina-Benaims-Slumber-Party-Tour-with-Clementine-Von-Radics>

Classic Albums Live! Elton John Album - Greatest Hits

Centennial Hall

April 20th - 8:00 p.m.

<https://www.londontourism.ca/Events/Classic-Albums-Live-Elton-John-Album-Greatest-Hits>

Alice In Chains

Budweiser Gardens

April 23rd - 8 p.m.

<https://www.londontourism.ca/Events/Alice-In-Chains>



Carrot Cake with Cream Cheese Frosting

Ingredients:

- 3/4 c vegetable oil
- 3 large eggs
- 1 c packed light brown sugar
- 1/2 c granulated sugar
- 1 tsp vanilla extract
- 2 c all-purpose flour
- 2 tsp baking powder
- 1 tsp ground cinnamon
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 tsp ground allspice
- 1/4 tsp ground cloves
- 2 c loosely packed, finely grated carrot
- 3/4 c lightly toasted walnut pieces or raisins (optional)



Directions:

Cake

1. For the cake, preheat the oven to 350 degrees F. Grease two 9-inch round cake pans and line the bottoms of the pans with parchment paper.
2. Whisk the oil, eggs, brown sugar, granulated sugar and vanilla in a large bowl until blended.
3. In a separate bowl, sift the flour, baking powder, cinnamon, baking soda, salt, all spice and cloves. Stir in the grated carrot to coat it with the flour (this will help extract the most colour). Add this to the wet mixture and stir until evenly blended (the batter will be wet). Stir in the walnut pieces or raisins, if using. Divide this between the 2 pans and bake the cakes for 25 to 30 minutes, until a skewer inserted in the centre of the cake comes out clean. Cool the cake for 30 minutes in their pans, then turn out onto a cooling rack to cool completely.

Frosting

1. For the frosting, beat the cream cheese and butter until smooth. Add half of the icing sugar and beat until smooth. Beat in the vanilla and lemon juice and then beat in the remaining icing sugar until light and fluffy.
2. To assemble the cake, peel the parchment paper from the cake layers and place one layer onto a plate or platter. Spread the top with a generous layer of frosting and top with the second cake. Frosting the top and sides of the cakes and use your spatula to create swirls in the frosting. Sprinkle a few walnut pieces on the top of the cake as garnish, or press the walnut pieces onto the sides of the cake.
3. The cake will keep, refrigerated, for up to 3 days.

<https://www.foodnetwork.ca/recipe/carrot-cake-with-cream-cheese-frosting/12733/>