

Subtle Signs it May Be Time to Sell

Sometimes the reason for putting your home on the market is crystal clear. For example, you might have a job relocation and need to move. Or, you might have decided to downsize because the kids have left the nest.

However, there are many other motivations to list your home that are not as obvious, and yet are still good reasons to make a move. Here are just a few examples...

- You're bored with your home and are looking for a change.
- There's something you've always wanted in a home that your current property doesn't have, such as a wooded backyard.
- You want to be closer to work, or to activities you enjoy, such as golf.
- You want to be closer to family.
- The neighbourhood is changing in a way that no longer fits the lifestyle you want.
- There's another neighbourhood you've always dreamed of living in.
- Your tastes have changed and you want to live in a different type of home.

None of these reasons makes it an absolute necessity to list your property and find a new



home. Yet, they're all worth considering, especially if moving will make you and your family happier, and provide you with a more desirable lifestyle.

Want to talk about the possibilities? Call today.

How a Professional Chef Would Remodel Your Kitchen

Watch any TV cooking show, and you'll notice that a chef's kitchen looks quite a bit different than what you'd find in most homes. But, that doesn't mean you can't have one just like it in your home! With a little remodeling, and splurging on some new items, you too can have a kitchen worthy of Gordon Ramsey, Jamie Oliver, or Rachel Ray.

Chefs love counter space. So, when remodeling, plan to create as much as

possible. If you have an existing island, for example, you can replace the countertop with a larger one. Just adding eight inches in both directions will make a big difference.

Most chefs have more than one oven. If that's impractical for you, consider buying a double-oven stove. Also, chefs prefer gas burners for quicker heat-up times and exacting control of cooking temperature.

One thing you'll notice about chefs is they love stainless steel. That's because it's easy-to-clean, hygienic and durable (assuming you take care of it).

Finally, because chefs spend so much time in the kitchen, they want the space to be attractive and comfortable. So, when remodeling, keep decor in mind.

Even if you're just an amateur chef, creating a chef-worthy kitchen will make the foodie in you smile.

Think, Act... Live!

"Don't find fault. Find a remedy." Henry Ford

"If you care enough for a result, you will most certainly attain it." William James

"Argue for your limitations and, sure enough, they're yours." Richard Bach