

MAY NEWS LETTER

This spring market has had an interesting start

As we seen the Bank of Canada held rates during April's announcement Local realtors are reporting multiple offers again and it is time to ensure you are set up for success If you have plan to upsize or downsize feel free to reach out and ensure you understand how a lender will accept your application. If you are up for renewal in the next 365 days let's look at your situation so you understand how your refinance situation will impact you and remember you don't have to renew with the same lender.

REACH OUT TO

INFO@MORTGAEGESBYAMANDA.COM



SPRING MARKET

HOME IMPROVEMENT

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DUSTIN COOK

Contractor | Cook's Creative Contracting

EMAIL AT:

COOKSCREATIVECONTRACTING@GMAIL.COM

OR CALL 519-716-6199

Increase Your Home's Value

Painting the interior of your home can increase the overall resale value of your home by 5%. That being said, the painting needs to be a quality painting experience, by professionals. If you refer back to the December issue. Look for a quality Contractor that can work with your budget, has great reviews and is a fit for you and your project.



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FOR
SALE

Spring means an interesting Spring Market

Ready to freshen up your home for spring? Here are some decor trends to consider: - Make a statement with bold colors and eye-catching pieces in every room. - Add personality and depth to your walls with unique patterns and wallpapers. - Incorporate natural materials like rattan to create a warm and welcoming vibe. - Give your home a touch of history with antique and vintage finds that add character to your space. - Which trend speaks to you the most? Let's add some new life to your home this spring!



AMANDA SCHULTZ

Mortgage Agent |
Mortgagesbyamanda

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INFO@MORTGAEGESBYAMANDA.COM

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Have you tried this recipe? Lemon-Broccoli Chicken Alfredo: A Creamy and Zesty Delight

Ingredients

- 4 small skinless, boneless chicken breast halves
- Salt and pepper
- 8 ounce mushrooms, halved
- 1 tablespoon olive or cooking oil
- 1 lemon
- 3 cup fresh broccoli florets
- 1 10 ounce container refrigerated light Alfredo pasta sauce

Directions

Season chicken with salt and pepper. In large skillet brown chicken and mushrooms 4 minutes in hot oil, turning chicken halfway through. Meanwhile, shred 2 teaspoons lemon peel; set aside. Slice lemon. Add broccoli and lemon slices to skillet. Cover; cook 8 minutes or until chicken is done (170 degrees F on an instant-read thermometer). Place chicken and vegetables on plates. Add Alfredo sauce to skillet; heat through. Serve with chicken. Add lemon peel and pepper. Makes 4 servings.