

The **Hogan** Group Real Estate Newsletter

Swan Lake Village Report

Village Market Watch

Latest 6 Month Recap of Solds from May 1, 2014 to October 31, 2014

50, 55, 80, 85	Units Sold	Avg. Price	Low Price	High Price	Days on Market
The Boardwalk Way					
1100-1500 Sq. Ft.	5	440,200	409,000	469,000	16
1600-1800 Sq. Ft.	2	523,000	515,000	531,000	15
Total:	7				15
Townhomes					
Bungalow/Bungaloft (1100-1900 Sq. Ft.)	5	538,000	470,000	640,000	17
Bungalow/Bungaloft (1900-2500 Sq. Ft.)	1	670,000	670,000	670,000	25
Two Storey	3	469,666	455,000	489,000	28
Detached	2	660,000	650,000	670,000	12.5
Total:	11				20

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Winter Planters

Winter time, gardens are sleeping and the planter takes centre stage. Great planters become a statement piece and welcome guests to your home before anyone has even had the chance to answer the front door. Ever wonder how to create the ultimate planter? Frankie Flowers from City TV has a fail proof way of creating memorable planters. His go-to mantra is to incorporate a THRILLER, a FILLER and a SPILLER! Here are a few easy tips to master the winter planter!

- Make sure your planter is the right scale for the location you are placing it in. This is one of the cases where bigger is usually better.
- Even though it is winter, soil quality is still important. Make sure your planter has proper drainage and you are using good quality container soil.
- 3. Start with your THRILLER! It should be high and eye catching. Want something a little modern? Try using birch logs. Looking for something more traditional? Nothing beats boxwood. Want to add some colour? Try the blazing red of dogwood.





- 4. Next up are FILLERS! Use materials that suit the feel of your planter. Going traditional? Add rich magnolia leaves. Looking for a shot of colour? Add beautiful shiny balls and ribbons. Thinking about something more natural? The use of pinecones, nests or even birds strike a fancy.
- 5. Lastly, add a SPILLER! Use branches that have fallen from the trees in your yard; pine, spruce or cedar trees are all useful materials. Just like the name, the spiller spills over the edge of the container creating grace and elegance to your unique creation!

History of the Candy Cane

The origin of the candy cane goes back over 350 years, when candy-makers were making hard sugar sticks. The original candy was straight and completely white in colour. Around the 17th century, European-Christians began to adopt the use of a Christmas tree as part of their Christmas celebrations. They made special decorations for their trees from foods like cookies and sugar-stick candy. The first historical reference to the familiar cane shape goes back to 1670, when the choirmaster at the Cologne Cathedral in Germany bent the sugar-sticks into canes to represent a shepherd's staff. The all-white candy canes were given out to children during the long-winded nativity services. The cleraymen's custom of handing out candy canes during Christmas services spread throughout Europe and later to America. The canes were still white, but sometimes the candy-makers would add sugarroses to decorate the canes further. No one knows exactly who invented the stripes but Christmas cards after 1900 showed illustrations of striped canes. Around the same time, candy makers added peppermint and wintergreen flavours to their candy canes which became the traditional favourites.

Individual No Bake Candy Cane Cheesecakes

This dessert is as easy as it is delicious!
What makes it so special is that it looks spectacular!

Ingredients for Crust

- 1/2 package (or about 20 cookies), Chocolate wafers
- 10 After Eight Chocolate Mints (save 8 mints for garnish)
- 2 Tbsp melted butter

Ingredients for Filling

- 2 cups whipping cream
- 1/3 cup sugar
- 1 pkg (250g) cream cheese, softened
- 1 tsp vanilla extract
- 8 mini candy canes, crushed (have additional candy canes crushed for garnish)

Making the Crust

- PLACE the chocolate wafers and chocolate mints in the bowl of a food processor and pulse into a fine crumbs.
 Add the melted butter and pulse again until combine.
- SPOON the crumbs into individual cups. Place in refrigerator to set while you are preparing the filling. 6oz-8oz clear glasses work best. Do not fill all the way to top.

Making the Filling

- **BEAT** whipping cream with mixer on high speed until soft peaks form. Reserve 1/2 cup for garnish; refrigerate until ready to use.
- BEAT cream cheese, sugar and vanilla in large bowl until well blended. Gently stir
 in remaining whipped cream. Add coarsely chopped candy canes; mix lightly.
 Spoon over cookie crumbs in cups. Refrigerate 6 hours or until chilled.

Garnish with a dollop of the remaining whipped cream and top with After Eight Mints and a sprinkle of crushed candy canes.



Your **Swan Lake** REALTOR® Experts!

Family Quiz Time

At this very special time of year, I would like to extend my warmest wishes for a happy and healthy holiday season. With so many families gathering, I wanted to share with you one of my favourite traditions - the FAMILY OUIZ! When you find yourself gathering with family and friends during this very busy time, try these questions - it's great fun. (Answers below)

- 1) In the twelve days of Christmas, what are the 6 geese 'adoina'?
- 2) Name the citrus fruit which earned its name from the way it hung in bunches.
- 3) What girls name is also the term used to describe a female donkey?
- 4) If you happened to be plaining and pearling, what would you be doing?
- 5) Traditionally, what type of wood does Rolls Royce use on the dashboard of their cars?

Looking forward to a wonderful year ahead!

1) Laying eggs 2) Grapefruit 3) Jenny 4) Knitting 5) Walnut

Cuiz Answers:



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