

# CONSIERGE SERVICE

*SPRING: A SEASON OF NEW BEGININGS*

*MAY 2018 EDITION*

## DEAN PETRILLO'S REAL ESTATE REPORT

The sun is shining; the birds are singing - there has never been a better time to find your perfect home! Whether you are a first-time buyer, looking to expand your space, or ready to downsize I would love to work with you to find your perfect home.

Spring is looking like we will have more inventory than last year's, with the citywide benchmark price for detached product averaged \$502,000 in the first quarter. Whether you are buying or selling the market is abundant with opportunity but staying informed is key – and I am here to help. I would love to answer any questions you may have about what's going on in the housing market, as well connect you with all the appropriate people to make your home dreams come true, such as mortgage brokers; lawyers or a home inspector.

My business is based on referrals with referral fees paid back to you! Let me alleviate the stress out of buying or selling a home for you, your family and friends. Have a great May and please do not hesitate to reach out should you have any questions!

3 Bedrooms

3 Bathrooms

1,718 sq. ft.

Open Concept

Cathedral Ceilings

Fully Developed Basement

Backs onto Priddis Greens

**\$735,000**



**128 Sunset Way, Priddis Greens**





## AVOCADO AND GRAPEFRUIT SALAD

BBQ Season is upon us! Dinner with friends and family is my favourite part of the day but let's face it – life can get busy and cooking can become a huge chore. One of the reasons I love the sunny seasons is the simplicity of throwing food on the BBQ; it tastes great and means less time in the kitchen. One of the best side dishes brought to an event I was hosting last summer was this avocado and grapefruit salad. It's simple, it's fresh and comes together in 10 minutes!

### Ingredients

- 1 table spoon Dijon mustard
- 1 teaspoon sea salt
- $\frac{3}{4}$  teaspoon fresh ground pepper
- $\frac{1}{2}$  cup extra virgin olive oil
- 3 ripe avocados sliced
- 3 red or pink grapefruits cut into sections



### Method

To make Dijon mustard vinaigrette, whisk together mustard, lemon juice, salt and pepper in a small bowl. Whisk in olive oil slowly until emulsified.

Arrange avocado slices and grapefruit segments on salad plates. Drizzle with Dijon mustard vinaigrette. Sprinkle with freshly ground black pepper.

## WHAT'S GOING ON IN THE CITY THIS MONTH

### Calgary International Beer Fest

With more than 500 beers from around the world there has never been a better time to test your beer knowledge and find a new favourite beverage!

May 4 & 5

Buy tickets at [www.showpass.com](http://www.showpass.com)



### YYC Taco Fiesta

Wanting to have fun in the sun AND give back to your community? Chow down on tacos all week and feel good knowing 15% of each taco sale goes to one of their partnered charities. Word on the street is the best tacos are coming from Parm YYC this year – check them out at 1207-1st Street SW. For list of charities and participating restaurants see [www.yycfiesta.ca](http://www.yycfiesta.ca)

Call, text or email me! 403.860.2085 [dean@deanpetrillo.com](mailto:dean@deanpetrillo.com)