



### NEWS YOU CAN USE

THE OFFICIAL NEWSLETTER FOR RE/MAX ROCKY MOUNTAIN REAL ESTATE

SEPTEMBER 2021 Vol. 04

#### Tips to Quickly Make Your Home Show-Ready

Everyone dreams of living in a model home – a beautiful modern room with the perfect vase of flowers or

succulents sitting decoratively on the table.



Unfortunately, life doesn't always look this way. Our homes tend to look more "lived-in" with a pile of shoes by the front door, school books scattered on the kitchen table, and a frisky feline stretched out on top of the couch.

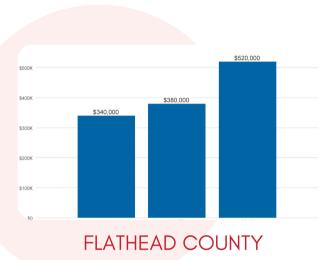
If you have ever listed your home for sale, then you know the potential stress of looking around your home after a phone call requesting a showing with a few minutes notice. You want your home to show well so the buyers can see the beauty of the home you love, but with such short notice, how can you convert the lived-in look to a show ready property?

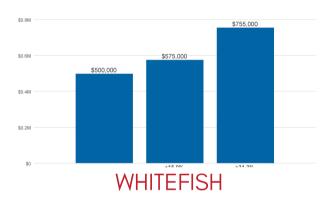
Fortunately, there are a few tricks for helping you keep your home show-ready at any time.

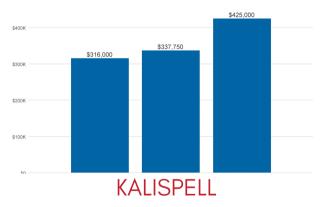
- **Plan in Advance** Before you even list your house, consider the adjustment you'll need to make in your lifestyle. Move non-essential items to a storage unit, to not only create visual appeal, but make it easier to clean quickly.
- **Containers** A simple way to quickly eliminate toys, clothes, shoes, sports equipment, and other items is storage bins. Keep some handy, to throw excess items into before a buyer shows up, and move them into the garage or basement, or even into the back of a vehicle.
- **Establish a Routine** Get *everyone* in the family involved in establishing a daily routine. The less clutter that accumulates, the easier it is to move out of sight quickly. All family members should have morning and evening duties to keep the home tidy such as, emptying the garbage, making beds, loading the dishwasher, putting away toys, etc. If things are kept up on a daily basis, it will make the clutter and mess less overwhelming.

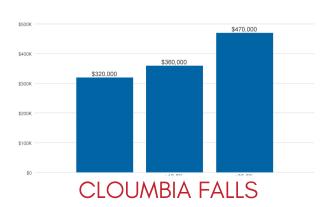
Life doesn't stop just because you've listed your home for sale. Keep it show- ready by preparing in advance, so those last minute buyers can see your homes charm and not another day's clutter.

# HOW'S THE MARKET?









#### **AUGUST MARKET UPDATE**



#### **August Median Statistics for Flathead County**

The booming U.S. housing market has spilled over to the rental market, which has seen demand for apartment and single-family rentals skyrocket this year, as high sales prices and an inadequate supply of available housing have forced many prospective buyers to rent for the foreseeable future. Increased demand for housing, along with an improving economy, has competition for rental units soaring, and landlords are taking note, with the national median rent increasing 11.4% in 2021 so far, according to Apartment List.

In new construction, home builders continue to struggle to meet buyer demand, as housing starts nationwide dropped 7% last month, according to the Commerce Department. Single-family home construction declined 4.5%, and multi-family home construction, which includes condos and apartment buildings, was also down, falling by 13%. Labor shortages, rising material costs, and supply-chain setbacks continue to challenge builders, with some projects temporarily paused due to availability and cost of materials

- Information gathered from Montana Regional MLS and Flex MLS Market Stats





# AREA HAPPENINGS

#### 2021 Great Northwest Oktoberfest!

www.whitefishoktoberfest.com

The 2021 Oktoberfest is "going to town!"

No big tent in Depot Park this year, but we're taking our show on the road to a trio of great Whitefish nightclubs — The Northern, Casey's and the Tap House — for three days of traditional Oktoberfest revelry.

Attendance will be limited, so pick-up your advance sale tickets at the Chamber offices — 505 E. Second Street — and polish-up your dancing shoes! <u>Click here</u> for the schedule of events



#### 2021 Hunting Field Guide

flatheadbeacon.com



The arrival of autumn marks the beginning of big game hunting season, a beloved time of year for the thousands of Montana residents who partake in the rich tradition. Read more...

# FARMERS MARKETS

Whitefish Farmers Market - Central Avenue at Depot Park. Whitefish, Montana : Enjoy the bounty of summer every Tuesday from 5:00 - 7:30 p.m.,

May 25 through September 28, 2021

<u>Columbia Falls Community Market</u> - Located in the big red barn and West lot behind O'Brien Liquors off Highway 2. The address is 830 1st Ave. West, Columbia Falls, Montana

May 20 - September 30th, 2021, Thursdays 5pm to twilight

### RECIPE OF THE MONTH

# Spicy Sausage Pasta with Tomatoes and Squash

RECIPE COURTESY OF FOODANDWINE.COM

#### Serves 6 Ingredients:

- 1 (12-ounce) package orecchiette or small shells pasta
- 2 tablespoons olive oil, divided
- 12 ounces fresh merguez or spicy Italian sausage, casings removed
- 3 tablespoons spicy harissa (such as Mina), plus more to taste
- 1/3 cup dry white wine
- 1 pint multicolored cherry tomatoes, halved (about 2 cups)
- 1/2 teaspoon kosher salt, plus more to taste
- 1 cup very thinly sliced zucchini and/or yellow crookneck squash
- 1/4 cup thinly sliced fresh mint, plus more for garnish
- 4 ounces feta cheese, crumbled (about 1 cup)



#### **Directions**

- Cook pasta in a large pot of generously salted water until very all dente (about 2 minutes less than package directions). Drain pasta, reserving 3/4 cup cooking liquid. Set pasta and cooking liquid aside.
- Heat 1 tablespoon oil in a large, deep skillet over medium-high until shimmering. Add sausage in 1-inch
  clumps, and cook, undisturbed, until browned on bottom, about 3 minutes. Stir and cook, breaking up
  sausage with a wooden spoon, until almost cooked through, about 2 minutes. Drain and discard drippings,
  reserving cooked sausage and 1 tablespoon drippings in skillet.
- Add harissa to skillet; cook over medium-high, stirring constantly, 30 seconds. Add wine, stirring and scraping
  up any browned bits from bottom of skillet. Cook, stirring occasionally, until slightly reduced, about 2 minutes.
  Stir in tomatoes, salt, cooked pasta, and 1/2 cup reserved cooking liquid. Cook, stirring constantly, until a
  creamy sauce forms and coats pasta, about 3 minutes, gradually stirring in remaining 1/4 cup cooking liquid
  as needed to reach desired consistency. Remove from heat.
- Scatter sliced squash and mint over pasta. Drizzle with remaining 1 tablespoon oil, and toss to combine. Let stand until squash is slightly wilted, about 2 minutes. Season with harissa and salt to taste. Divide pasta among bowls, and top evenly with feta; garnish with sliced mint.

### Local Spotlight

Perfect Cuts Specialty Meat Shop 1030 3rd Ave E, Columbia Falls, MT 59912 (406) 892-3718



Click here for more information

#### FEATURED LISTING



More information

3788 Mt Hwy 40, Columbia Falls, MT 59912

Hwy 40 Frontage between Whitefish and Columbia Falls!

Offered at \$3,650,000

Call Kyle Archer at

949-885-6569

or your real estate professional.