# REAL PEOPLE, REAL LIFE, REAL ESTATE

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### inside this issue FIRST TASTE OF FAL

We've got two perfect pairing businesses to check out as we watch the leaves begin to fall & kids run back off to school!



## A Message **From Kim**

Hello again! Time for yet another season change. Although we love the summer weather and all of the fun we had this year, we cannot help but fall in love with all that autumn brings. The leaves begin to change colours, the cozy sweaters come out, & the kids are back off to school. Yes, that means our dear Lanie is headed to Humber for her second year of Interior Design. As we say a "see you soon" to her, we are excited to welcome our Co-Op students Emma from Courtice Secondary School & Olivia from Clarington Central Secondary School. These two bright young women are going to be a perfect fit with us - we can feel it!

If you haven't been keeping up with the Real Estate world, we are seeing a shift - coming into a somewhat balanced market, slowly. With that shift, we have been so happy to be able to get our buyers out & about as the inventory increases. Being on the road more often has given us some extra time to take in the scenery, appreciating the things around us that much more. I have been travelling 7A & Highway 115 a lot, passing a couple of the same abandonded motels frequently... might just be forming another wild Kim idea for the girls to help me out with. Enjoy the season change, & if you stumble upon whacky ideas you'd like to share - we're all ears!

Take care,

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## WETRED [something we tried this issue we think you'll love!]

School Snacks; Pancake Mini Muffins

- 2 Cups Flour
- 1tsp. Baking Powder
- 1/2 tsp. Baking Soda
- 1/3 Cup Coconut Sugar

### Preparation

- 1. Preheat oven to 350°F
- 2. Spray a mini muffin pan with non stick cooking spray
- 3. Add all ingredients in a bowl & mix together
- 4. Sprinkle in your favourite toppings including berries, sliced bananas, chocolate chips, sprinkles, nuts & seeds
- 5. Bake for 15-18 minutes or until muffins are golden brown

- 1/4 tsp. Salt
- 2 Eggs
- 11/2 Cups Milk or Water
- 1/4 Cup Cooking Oil of Your Choice
- 6. Let cool for 5 minutes, then move to rack to cool completely
- 7. Tip: Store extra mini muffins in an airtight container in the fridge, up to 1 week



### **MEET THE MAKER** meet the brand that started with a mom caring for her daughters needs

#### **FROM THE HEART**

Come on this trip down memory lane to the beginning of this wonderfully beautiful business - Of The North; the year was 2016, Charlene's daughter had very sensitive skin & the caring mother began making her own products for her to use. As friends & family found out the interest grew for similar products and the business blossomed. With her daughter growing up, Charlene has included her in the creative brainstorming, design, & of course production of the new items added to the brand. They are both grateful that this business allows them the chance to bond not only with time shared but also to share a creative outlet. This mother-daughter duo is unstoppable, especially as the quality assurance team is top notch – don't worry ALL products are kid approved!













No matter who you are shopping for or what the occasion is, Of The North has just what you are looking for. You can even find collections for holiday's and the special people in your life. Not to mention the fact that all of the products are handmade with loads of love!

Some of the fan favourites include:

- Character Crayons
- Slouchy Hats
- Charm & Essential Oil Bracelets
- Kitchen Aprons
- Scrunchies

That's just the tip of the iceberg for what Of The North carries too! You can find home essentials, great products for the little ones in your life, and even gift sets. Plus, Charlene & her daughter want to ensure that you get the perfect item you are looking for so don't be afraid to reach out to discuss customization!

### WHERE TO FIND OF THE NORTH

We Made It - Newcastle & Cobourg The Makers Hub - Online

@ofthenorthco

@ofthenorthco

### www. ofthenorthco.com

### **MEET THE MAKER**

meet the family who is living apple-ly ever after



#### **TO THE CORE**

Archibald Orchards & Winery has been a longtime Clarington favourite. Owners, Fred & Sandy, have loved sharing their connection to the land with our community & are always enthusiastically waiting to see what each year will bring. They found their perfect fit with apple farming. The orchard was planted by the Archibald family in 1968, and since Fred & Sandy took over in 1981 they sure have grown a lot. In the beginning of their journey, the storefront was a tent in the orchard that Sandy & her two young daughters managed through the Pick Your Own Apples season. Thanks to Fred's wine making hobby & having lots of apples, the winery was born & celebrates 25 years. There have been lots of changes since then but the heart of their business has never changed - growing great tasting apples & sharing the joy of apple season with the community!

#### **A ROUND OF APPLE-AUSE PLEASE**

The Orchard has approximately 10,000 trees, with 13 different varieties of apples. Which is why the fall season is a fan favourite at Archibald's – it means it's time for the Pick Your Own Apples fun to start! No fall is complete until you watch as your family runs down each row with smiles from ear to ear.

The Winery list boasts 17 wines ranging from dry & medium table wines to decadent dessert wines. If you're a cider fan, Fred has come up with 7 for you to pick your favourite(s) - probably more than one! Don't worry, they are not all sweet like usual fruit wines, Fred made sure that there was something for every taste & occasion.

Speaking of taste... Fred & Sandy invite you to come out & enjoy a complimentary tasting! They love the look when someone finds their new favourite!

KEEP AN EYE ON THEIR SOCIALS SO THAT YOU NEVER MISS SEASON UPDATES OR NEW CREATION ALERTS!



#### WHERE TO FIND ARCHIBALDS

6275 Liberty Street North, Bowmanville @archibaldswinery @Archibalds Winery www. archibaldswinery.com