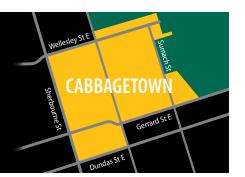
THE CABBAGETOWN REPORT



JEN TRIPP'S REAL ESTATE NEWSLETTER

CABBAGETOWN

Market Watch

For detailed Cabbagetown statistics: www.Cabbagetown-Homes.info

Latest 6 Month Recap of Solds — Feb 1, 2021 - Jul 31, 2021

	# sold	avg price	high price	days on market
1.5 to 3 storey detached				
1 bedroom	1	598,000	598,000	5
3 bedroom	2	2,405,000	2,800,000	13
4 bedroom	2	2,806,500	3,083,000	78
duplex				
2 bedroom	1	1,900,000	1,900,000	8
3 bedroom	1	1,501,000	1,501,000	27
semi-detached	d			
1 bedroom	1	1,070,000	1,070,000	6
2 bedroom	9	1,327,891	2,250,018	15
3 bedroom	13	1,929,915	3,425,000	7
4 bedroom	5	1,696,200	2,675,000	12
5 bedroom	1	1,185,000	1,185,000	5
6 bedroom	1	1,820,000	1,820,000	97
split-level				
3 bedroom	1	1,800,000	1,800,000	3
townhouses				
0 bedroom	1	1,560,000	1,560,000	40
1 bedroom	1	1,075,000	1,075,000	5
2 bedroom	6	1,322,833	1,731,000	10
3 bedroom	11	1,930,000	2,700,000	8
4 bedroom	3	1,900,000	2,260,000	12
triplex				
3 bedroom	1	2,595,000	2,595,000	8
Total	61			14

YOUR CABBAGETOWN REALTOR®!

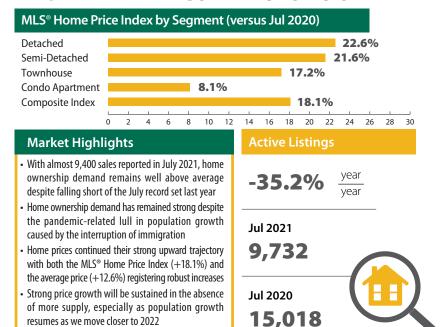
TRIPP

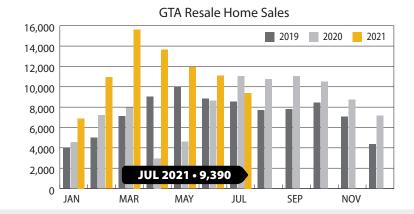
Jen Tripp – Sales Representative

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GTA MARKET CONTINUES TO SHINE





Message from Jen Tripp...

The fall market is well underway. Unfortunately, the inventory of freehold property in Toronto remains low, interest rates are at record lows and buyers that were not able to buy during the pandemic are in buying mode. The federal government has committed to bringing in 1.2 million new immigrants. In a normal year, Canada has 250,000 new immigrants. All of these factors will have a tremendous impact on the Toronto real estate market. If there was a time to sell it is now. If there was a time to buy it is right now. Market forces suggest that as the months pass the market will get tighter and tighter.

— SEPTEMBER 2021 — THE **CABBAGETOWN** REPORT

FOR SALE www.17Teignmouth.com

Detached corner lot, 4 apartments, estimated net income of \$72,000 per year. Coin laundry, recently renovated, St. Clair and Dufferin area. The 3 bedroom unit is vacant, ideal for an owner suite.

FOR SALE Www.Vialtalia.com

Corso Italia area, semi-detached house, 15.5×60 -foot lot with 2 bedrooms, a finished basement, freshly painted. Clean home inspection. Perfect for first-time buyers or investors. List price: \$899,000.

FOR SALE Detached in Wychwood

Currently set up as a duplex with a basement apartment. Easy to take back to a single-family home. Backs onto a laneway. Walking distance to the subway and St. Clair streetcar.

Gas, electric or induction: Which stovetop is right for you?

If you've been cooking a lot this past year, then you've likely become very familiar with your stove. It might be time to ask yourself if your current stove is working for you. There are three different stovetops available on the market: gas, electric, and induction. Find out which one is right for you.

Gas stoves

There's a reason why this is the first choice among professional chefs. Gas stoves offer more temperature control and allow you to cook much faster. Plus, they're nice to look at. However, you'll need to have a gas line to carry natural gas to the burner. Not every house is equipped with this, so you'll have to factor in the time and cost of installing a natural gas line. Gas stoves also come with health risks as the direct combustion of natural gas produces more pollutants in the air.

Electric stoves

More common than gas or induction, electric stoves are the most affordable option. The smooth-top ranges are sleek and easy to clean. They offer more stability for your pots and pans, and there's no need to worry about gas leaks or indoor air quality. However, when it comes to cooking, they take a bit longer to heat up and you get less precision compared to a gas stove. And since electricity costs more than natural gas, your utility bill will be higher.



Induction stoves

This type is less commonly used, but it's steadily increasing in popularity as it offers the best of both gas and electric. Induction stoves look like electric smooth-top stoves, but there are no heating elements involved. Instead, it uses electromagnetic energy to heat pots and pans directly. The heat change is instantaneous, meaning your food cooks much faster than gas. And since only the cookware gets hot, the cooktop surface stays cool to prevent burns. The downside of induction stoves is that it requires steel and iron cookware. To see if your current cookware will work on an induction stove, place a magnet on the bottom of the pan. If it sticks, then it'll work on an induction stove.



www.Cabbagetown-Homes.info for the rest of your newsletter...



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