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## FALLING INTO A NEW SEASON

The end of summer is drawing near! If you're planning home improvement projects this fall and would like assistance, please give me a call.

**CURIOUS ABOUT YOUR HOME'S VALUE? CLICK HERE!**

## Let's Get Coffee

These Kansas City coffee spots showcase the city's diverse café culture—whether you're after the cozy charm of Front Range, the globally inspired flavors at Chingu, or the edgy, community-driven atmosphere of Blip, you'll find a unique experience to match your coffee cravings.



**Front Range Coffeehouse & Provisions** - With two locations in Fairway and the Waldo/Brookside area, Front Range is a cozy mountain lodge coffee shop and bar serving locally-curated coffee and tea, as well as a full-service bar with favorite liquors, draft beer, wine, and cocktails.

**Chingu Coffee Co.** - Located in Overland Park, Chingu blends specialty coffee with Korean-inspired flavors, serving unique drinks like their popular Dalgona latte alongside yummy pastries and breakfast items. You can even find a rotating selection of Mr. D's Donuts!

**Blip Roasters** - A staple in the West Bottoms, Blip is known for its bold coffee, motorcycle culture, and community-driven vibe, making it a go-to spot for some caffeine.



As fall approaches, September is the perfect time to give your gutters and roof a once-over before leaves start piling up. Clear out any lingering summer debris, like twigs or seed pods, to keep water flowing freely during autumn rains. While you're at it, check that downspouts are firmly attached and directing water away from your foundation.

It's also smart to take a look at your roof while the weather is still mild. Scan for missing or curling shingles, soft spots, or signs of moss growth. Catching small issues now can help prevent leaks and costly repairs once the colder, wetter months arrive. A little prep this month keeps your home protected and worry-free heading into fall.

## You need this app!

### Neighbors



## Local market stats



## Seal Out Drafts Before Fall

September is the perfect month to give your doors and windows a little attention before cooler air starts creeping in. Over time, weatherstripping and seals wear down, letting drafts slip through and forcing your heating system to work harder. Taking care of this small task now can make your home feel cozier and even save you money on energy bills.

Start by walking through your home on a breezy day and checking for areas where you can feel air coming in. Pay close attention to doors, windows, and even the entry to your attic or basement. From there, you can:

- Replace worn or cracked weatherstripping with fresh material.
- Add a door sweep at the bottom of entry doors to block drafts.
- Use caulk to seal small gaps or cracks around window frames.
- Test your windows to ensure they close and lock tightly.

These simple updates don't take long, but they go a long way toward keeping your home comfortable all season. Plus, once winter arrives, you'll be glad you took the time in September to button things up.



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### French Onion Gnocchi Soup

- 4 Tbsp. unsalted butter
- 3 large yellow onions halved, thinly sliced
- 2 cloves garlic, finely chopped
- 2 Tbsp. all-purpose flour
- 1 tsp. chopped fresh thyme
- 1 tsp. kosher salt
- 1/4 tsp. ground black pepper
- 1 cup dry white wine
- 6 cups low-sodium beef stock
- 1 lb. gnocchi
- 2 cups grated Gruyère

1. In a large pot over medium heat, melt butter. Add onions and cook, stirring occasionally, until deeply golden brown and caramelized, about 25 minutes. Add garlic, flour, and thyme and cook, stirring, until garlic is fragrant, about 1 minute; season with salt and pepper.
2. Add wine and bring to a simmer. Cook, stirring occasionally, until liquid is almost evaporated, about 5 minutes. Add stock and bring to a boil. Add gnocchi and return to a boil. Cook, stirring occasionally, until gnocchi is al dente and floats, about 3 minutes. Remove from heat.
3. Preheat broiler to high. Arrange 4 large heatproof ramekins or bowls on a baking sheet. Carefully ladle soup into ramekins. Top with cheese.
4. Transfer sheet with bowls to oven and broil, watching closely, until cheese is bubbling and golden, 2 to 4 minutes. Let cool 5 minutes before serving.

What I'm loving