



SUZY JOLLEY

913-219-1772 direct | 913-825-7500 office


SuzyJolley@KW.com | www.jolleyhomes.com

4200 Somerset Drive, #101 - Prairie Village, KS 66208

KELLERWILLIAMS
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Thinking about a home project? Let's talk first! I'll help you make sure every dollar you invest boosts your home's value.

KW Kansas City Metro
4200 Somerset, Suite 101, Prairie Village, KS 66208 
If your home is listed with another broker, this is not intended as a solicitation.
Each office is independently owned and operated.

GIVE THANKS—AND PASS IT ON!

Know someone ready to buy or sell a home? I'd love to help! Please share my contact information with anyone looking to make a move.

CURIOUS ABOUT YOUR HOME'S VALUE? CLICK HERE!

Meet Me Little Italy

Kansas City's Italian dining scene shines through these beloved staples. From old-school comfort and famous Chicken Spiedini, elegant handmade pastas—each offers its own take on authentic Italian hospitality. Together, these Italian gems capture the heart of Italy right in the middle of KC.

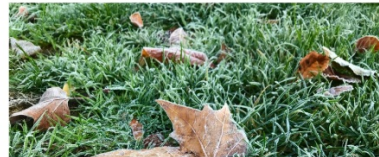


Garozzo's Ristorante - A Kansas City institution famous for its rich Italian-American classics and signature Chicken Spiedini. The menu is hearty, the portions are generous, and the old-school décor gives it a timeless charm. Perfect for those craving comforting, traditional Italian flavors in a relaxed setting.

Lidia's - Located in the historic Freight House, Lidia's offers elevated Northern Italian cuisine crafted by celebrity chef Lidia Bastianich. Guests love the handmade pasta trio and elegant yet welcoming ambiance. It's a go-to for date nights, celebrations, and authentic Italian dining with a touch of sophistication.

Osteria Il Centro - This Plaza-area gem blends upscale dining with approachable Italian fare and one of the city's best wine selections. The intimate, candle-lit setting and attentive staff make it perfect for romantic dinners or special nights out. Expect refined dishes crafted with care and a polished yet comfortable atmosphere.

Home care corner



As the temperatures drop and the days grow shorter, this is an important time to get things ready for the winter. Start with the basics: clean out your gutters to prevent ice dams, inspect your roof for loose shingles, drain and disconnect outdoor hoses, and check weather stripping around windows and doors. A little preventative maintenance now can save you costly repairs when winter comes.

Inside, it's all about warmth and comfort. Have your HVAC system serviced and replace filters so your heat runs efficiently. Test smoke and carbon monoxide detectors, reverse ceiling fans to push warm air down, and inspect and clean your fireplace.

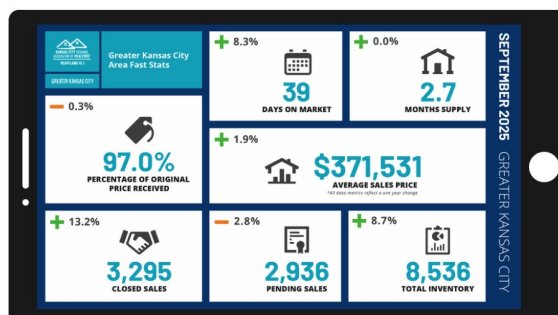
Finally, think ahead to safety and convenience. Stock up on essentials like salt or sand for icy walkways, make sure outdoor faucets and hoses are drained, and keep flashlights and batteries handy for unexpected outages. With a little planning, your home will be ready to handle the chill—and you'll stay cozy all season long. For help with any of this, please reach out to me for recommendations of trusted professionals.

You need this app!

Planner 5D



Local market stats



Bright Ideas: Lighting

Choosing the right lighting for your home is about more than just brightening a space—it's about creating mood and function. Start by thinking about how each room is used. Kitchens benefit from bright, focused lighting like recessed lights or under-cabinet fixtures that make tasks easier. Living rooms and bedrooms, on the other hand, shine with a mix of soft ambient light and layered options such as table lamps or wall sconces that create warmth.

Layering your lighting is key. A well-designed room usually combines three types: ambient, task, and accent lighting. Ambient light provides overall illumination, task lighting supports specific activities like reading or cooking, and accent lighting highlights features such as artwork or architectural details.

Mixing different sources—ceiling fixtures, floor lamps, pendants, and dimmers—adds depth and flexibility, allowing you to adjust the brightness based on time of day or mood.

Don't overlook the tone of your light bulbs, either. Warm white light (2700K-3000K) tends to create a cozy, inviting atmosphere that works well in living areas and bedrooms. Cool white or daylight bulbs (4000K-5000K) are better suited for bathrooms, offices, and kitchens where clarity and focus are important. By thoughtfully balancing brightness, color temperature, and placement, you can transform your home into a space that feels both functional and beautifully lit.



A promotional graphic for the KW25SGUOH mobile app. It features a smartphone on the left displaying the app's interface with a QR code. To the right is a stylized house icon with a circular logo inside containing the letters 'KH'. Below the house icon is the 'KW' logo. At the bottom, text reads: 'Download my mobile search app! https://app.kw.com/KW25SGUOH'.

Curried Butternut Squash Soup

- 1 Tbsp coconut or avocado oil
- 2 medium shallots, thinly diced
- 2 cloves garlic, minced
- 6 cups peeled & chopped butternut squash
- 1- 1/2 Tbsp curry powder
- 1 pinch each sea salt + black pepper (plus more to taste)
- 1/4 tsp ground cinnamon
- 1 14-ounce can light coconut milk
- 2 cups vegetable broth
- 1-3 Tbsp maple syrup

1. Heat a large pot over medium heat. Once hot, add oil, shallots, and garlic. Sauté for 2 minutes, stirring frequently.
2. Add butternut squash and season with salt, pepper, curry powder, and ground cinnamon. Stir to coat. Then cover and cook for 4 minutes, stirring occasionally.
3. Add coconut milk, vegetable broth, maple syrup or coconut sugar, and chili garlic paste (optional - for heat).
4. Bring to a low boil over medium heat and then reduce heat to low, cover, and simmer for 15 minutes or until butternut squash is fork tender.
5. Use an immersion blender and purée on high until creamy and smooth.
6. Taste and adjust seasonings, adding more curry powder, salt, or sweetener as needed. Continue cooking for a few more minutes over medium heat. Serve fresh.

What I'm loving