

Please pass my contact information to anyone you know looking to buy or sell!

Need to sell as-is fast? We

also provide a Cash Offer Concierge Program!

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.

DOWNSIZING SEMINAR JULY 8TH, 6-7:30PM **4200 SOMERSET DRIVE**

RSVP Here: https://bit.ly/45bodf3

CURIOUS ABOUT YOUR HOME'S VALUE? CLICK HERE!

Drinks In Style

These spots capture the spirit of Prohibition-era mystique with quality cocktails, secretive entrances, and atmospheres that transport you back in time. Perfect for an adventurous night out in Kansas City!

Swordfish Tom's





Swordfish Tom's (Crossroads Arts District)

Tucked behind a nondescript alley door, this intimate cocktail bar rewards those who seek it with a cozy, industrial-chic interior and standout drinks served from a rolling cart. A true hidden gem cherished for its vibe and craftsmanship.

P.S. Speakeasy (Hotel Phillips, Downtown)

Enter through an unmarked door in the hotel basement to find this atmospheric bar styled like a Prohibition-era mail room. Expect artfully crafted cocktails in a dim, velvet-draped setting, perfect for a secret night out.

The Hey! Hey! Club (J. Rieger & Co. Distillery, Northeast

A tribute to KC's 1930s speakeasy past, this lounge in the distillery offers live music, expertly made cocktails, and an authentic ambiance-complete with hidden elevator access and a historic vibe.

Home care corner



Inspect and Reseal Your Deck

July sun can be brutal on wood surfaces, making this the perfect time to inspect and reseal your deck. Start by giving it a good sweep to remove leaves, dirt, and debris. Then do a quick water test-sprinkle a few drops on the wood. If the water soaks in rather than beads up, it's time to

Use a deck cleaner and a stiff brush (or power washer on a low setting) to remove grime and mildew. Let the deck dry completely-usually 48 hours-before applying a high-quality, UVresistant sealant or stain. Use a roller for large areas and a brush for corners and railings. A fresh coat not only revives the look of your deck, but also protects it from cracking, warping, and fading through the hottest part of the summer.

You need this app!

Planta



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Backyard Transformations

Transforming your backyard into a more inviting and functional space doesn't have to mean a full renovation. With the warmer months ahead, it's the perfect time to focus on simple updates that can boost comfort, style, and even your home's value. Whether you're planning to entertain, relax, or just enjoy the outdoors more often, a few thoughtful upgrades can make all the difference. Here are a few ideas to help you elevate your backyard space:

- Add a seating area: A cozy outdoor lounge or dining setup creates the perfect spot for gathering with friends or enjoying quiet
- Incorporate outdoor lighting: String lights, solar path lights, or lanterns add ambiance and extend your backyard's usability well into the night.
- Update landscaping: Fresh mulch, new plants, or even a small garden can breathe new life into
- Install a fire pit: Great for summer nights, a fire pit adds warmth, atmosphere, and a fun place to
- Create shaded areas: Pergolas, umbrellas, or shade sails help keep things cool and comfortable when the sun's out.
- Add functional features: Consider installing a small shed for storage, raised garden beds, or even a simple water feature for a peaceful vibe.

A few targeted changes can turn your backyard into an extension of your home-a place where you can relax, recharge, and enjoy the season to its fullest.



Blistered Corn & Scallion Salad

- 4 ears corn, kernels removed 2 tbsp white wine vinegar • 1 bunch scallions, trimmed • 1 tsp crushed red pepper 3 tbsp olive oil flakes
- Fresh basil (for serving) Salt, pepper 1. Toss corn and scallions with olive oil, salt, and pepper. 2. Grill or sear in a hot skillet until charred (6–8 minutes).
- 3. Chop scallions and mix with corn in a bowl. 4. Add vinegar and red pepper flakes; toss well.

5. Top with torn basil and serve warm or room temp.