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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.
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TRICK OR TREAT!

Know someone ready to start their home buying or selling journey? No tricks here—I'll make sure any referral you 'treat' me to gets top-notch service!

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Savor the Season

Looking for a cozy dinner atmosphere this Fall? From the rustic warmth of Clay & Fire, to the upscale atmosphere in Gram & Dun, you'll be sure to find seasonal sophistication at these cozy Kansas City spots.



Clay & Fire



Clay & Fire

Set inside a converted house on the Westside, Clay & Fire offers Near East-inspired dishes cooked over an open flame, creating both comfort and depth of flavor. Its warm, rustic interior and intimate atmosphere make it the perfect hideaway for chilly autumn nights.

Gram & Dun

Located on the Plaza, Gram & Dun combines a sleek yet cozy interior with hearty, seasonal dishes and creative cocktails. Their fireplace and inviting booths make it an ideal spot for unwinding after a crisp fall day.

Verbena

In Prairie Village, Verbena balances upscale dining with a relaxed, welcoming setting. Their menu highlights fresh, seasonal ingredients, offering comforting yet refined plates that pair beautifully with autumn evenings.

Home care corner



Leaf & Landscape Prep

October is the perfect time to get your yard ready for fall and winter. Start by clearing fallen leaves from lawns, gardens, and gutters—leaves left on grass can smother it, while clogged gutters can lead to water damage. Mulching leaves and garden debris is a great way to enrich soil and protect plant roots during colder months.

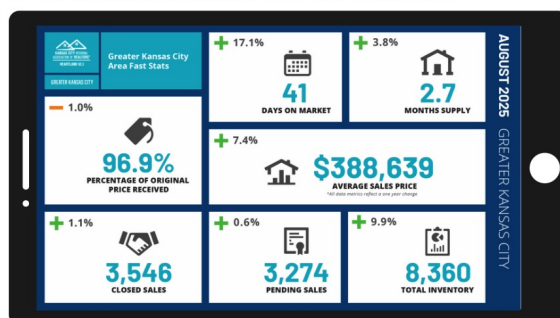
It's also a good time to trim back overgrown shrubs, dead branches, and perennials. This helps prevent damage during winter storms and gives your landscaping a clean, polished look. Taking these steps now keeps your yard healthy, reduces spring cleanup, and ensures your home's exterior stays beautiful year-round.

You need this app!

Flipboard



Local market stats



Smarter Storage

Maximizing storage space can make your home feel more organized and open. Sometimes it's not about buying new furniture—it's about using what you have more efficiently or adding clever solutions that fit your space. Here are some practical ways to gain extra storage without sacrificing style.

- **Use vertical space:** Install tall shelving units, floating shelves, or wall hooks to take advantage of unused wall areas.
- **Under-bed storage:** Utilize bins, drawers, or rolling containers under beds for seasonal clothing or extra linens.
- **Multi-functional furniture:** Choose ottomans, benches, or coffee tables with hidden compartments for extra storage.



- **Closet organizers:** Add hanging shelves, shoe racks, or double rods to increase the capacity of existing closets.
- **Over-door storage:** Hang racks or organizers on doors for shoes, accessories, or cleaning supplies.
- **Declutter regularly:** Freeing up unused items is often the easiest way to create more storage space immediately.

By combining smart storage solutions with regular decluttering, you can create a more functional, organized home without feeling crowded.



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Chicken Pot Pie

- 2 cups diced peeled potatoes
- 1-3/4 cups sliced carrots
- 1 cup butter, cubed
- 2/3 cup chopped onion
- 1 cup all-purpose flour
- 1-3/4 teaspoons salt

- 1 teaspoon dried thyme
- 3/4 teaspoon pepper
- 3 cups chicken broth
- 1-1/2 cups whole milk
- 4 cups cubed cooked chicken
- 1 cup frozen peas
- 1 cup frozen corn
- 4 sheets refrigerated pie crust

1. Preheat oven to 425°. Place potatoes and carrots in a large saucepan; add water to cover. Bring to a boil. Reduce heat; cook, covered, 8-10 minutes, then drain.
2. In a large skillet, heat butter over medium-high heat. Add onion; cook and stir until tender. Stir in flour and seasonings until blended. Gradually stir in broth and milk. Bring to a boil, stirring constantly; cook and stir for 2 minutes or until thickened.
3. In a large bowl, combine chicken, peas, corn and potato-carrot mixture. Stir in broth.
4. Unroll a pie crust into each of two 9-in. pie plates; trim crusts even with rims of plates. Add chicken mixture. Unroll remaining crusts; place over filling. Trim, seal and flute edges. Cut slits in tops.
5. Bake for 35-40 minutes or until crust is lightly browned.

What I'm loving