



what we believe in...

- gratitude
- respect
- kindness
- professionalism
- leadership
- shared success

Every decision we make as a team must align with these core values. When we stick with these values, everyone from our clients to our team members enjoy success! Underlying all of this is our intention and desire to add value to the world around us!

Speaking of value, if you're thinking of adding value to your home with a renovation, big or small, please get in touch! We'd love to share our thoughts on how to maximize the return on your investment while creating a space you'll love!

We spent time at our **Annual Team Retreat** last month clarifying our core values and our personality as a team. It was a lot of fun and we learned a lot from each other (as usual!)

how we live it...

- fresh
- unique
- energetic
- likeable

We hope that this is how you experience working with us! It's what clients have told us over the years sets us apart. And you might notice these four words create a fun little acronym for FUEL!



We have these beautiful properties for sale!



Westmount \$139,900
www.Unit101-10920-124st.com



Eaux Claires \$175,000
www.Unit421-16303-95street.com



Alberta Avenue \$249,900
www.11348-92street.com



Meadowlark Park \$299,500
Unit307-8956-156street.com



Matt Berry \$299,900
www.6564-158ave.com



Tamarack \$339,900
www.3626-12st.com



Blackburne \$349,900
www.829-BlacklockWay-SW.com



Brintnell \$395,000
www.4616-155ave.com



Cloverdale \$399,900
207-WaterSideEstates.com



Cloverdale \$429,900
204-WaterSideEstates.com



Cloverdale \$429,900
310-WaterSideEstates.com



Cloverdale \$435,900
301-WaterSideEstates.com



Cloverdale \$439,900
205-WaterSideEstates.com



Cloverdale \$439,900
306-WaterSideEstates.com



The Hamptons \$485,000
www.5107-206street.com



Glenora \$887,500
www.10439-139street.com

Wondering what *your* home could sell for?
Give us a call and we'll set you up with your
FREE MARKET EVALUATION



Stay in the know about the Edmonton real estate market!

Use the QR Code on the left to access our Market News page on our blogsite. Save this link as a FAVOURITE so can always access the latest news affecting the Edmonton real estate market.

Are you (or is someone you know) interested in a career in real estate?

Got questions? Get some answers on Wednesday February 29 at our **FREE Realtor Information Session!**

Schmidt Realty Group is green and growing! We have big plans to help more buyers and sellers than ever this year and are looking for the right people to join us. If you or someone you know is considering real estate as a career, please talk to us. We'll help you discover if the real estate industry is what you are looking for and if we are the right group to help you succeed.

Plan to attend our REAL ESTATE INFORMATION SESSION on Wednesday February 29 at our office from 7pm to 8:30pm. Please call our office at 780-437-2030 or email Schmidt@WeSellEdmonton.com to RSVP.

Kathy Schmidt, our broker, will be there along with Sabrina Bright, our Corporate Training Manager. Bring your questions and we'll bring the answers and the refreshments! Hope to see you there!

We've received these wonderful testimonials from our clients...

"Working with Leah was amazing. I always felt like she had our best interests in mind. She understood our needs, and could relate to our situation. She was easy to talk to and was so prompt on everything. I never felt left out in the dark; she made sure I understood what was happening at all times and I loved that she checked in on me. The girls in the office were also very nice to speak with and very courteous. It was a great experience having Schmidt Realty help us with selling our home. We sold our house quicker than I thought. I would and have recommended Leah and Schmidt Realty to my friends."

Sourannha Chaarani, December 28, 2011

"Everything was excellent. Ivana was always there when I needed her for everything no matter how small. Great service. Thanks."

Regina Holland, December 23, 2011

"Ashley Tichkowsky and the team at Schmidt Realty were incredible. Ashley listened to our needs and wants and found us our 'perfect' house. We are so happy here. We would recommend Ashley and the team at Schmidt Realty to anyone we knew – they listen, they suggest, they help and they truly do anything and everything to make sure your home buying experience goes as smoothly as possible. When you go with Schmidt, you get their entire team behind you and that support is pretty amazing! Thank you Ashley and Schmidt Realty."

Colin & Kelsey Rietveld, January 22, 2012

Check out these other happy clients!



THAI CHICKEN PIZZA

- Your favorite pizza dough, rolled out to about a 1/4 inch, 12 inch diameter
- 1 cup of cooked chicken, shredded
- 1 shallot, thinly sliced
- 1/2 zucchini, thinly sliced
- 1/2 cup of sweet Asian chili sauce, 1 tbsp for drizzle
- 1 tsp red chili flakes
- 2/3 cups of shredded mozzarella cheese
- 1/4 cup of chopped peanuts
- 2 tbsp fresh cilantro
- Fresh basil (optional)
- Flour
- 1 tbsp fine corn meal



Preheat your oven to 500 degrees with a pizza stone in the oven. If you do not have a pizza stone, get a large baking sheet in the oven, large enough to house your dough. Begin by adding some flour to your rolling surface. Take your dough that has already risen, and lightly knead it. Roll out the dough, about a 1/4 inch thick, or however you like the thickness of your crust. Lay the dough down on a pizza wheel with corn meal if you have one, otherwise a surface where you can slide the entire pizza onto the hot cooking surface. The corn meal helps assist with the pizza dough and toppings slide off easily. Spread the Asian chili sauce on the surface of the dough. Not too thick, not too thin. Add the sliced shallots and zucchini. Top with the red chili flakes and shredded chicken. Top with the cheese. Place in the oven on your cooking surface and cook for about 15 minutes, keeping an eye on your crust and toppings so they do not burn. Every oven is different. Once the pizza dough is golden around the edges and the cheese is nice and bubbly, remove from the oven onto a pizza tray. Drizzle more of the Asian chili sauce over the top, top with the crushed peanuts and fresh cilantro. If you are feeling naughty, top it off with some fresh basil. Slice and serve. YUM!

Taken from: www.SimpleComfortFood.com

Belated Happy Valentine's Day! I hope you found time to be with someone special 😊

I'm known by my team as a bit of a quote-a-holic, so in the spirit of Valentine's Day I thought I would share some of my favourite quotes on love with you...

- Love is better than anger. Hope is better than fear. Optimism is better than despair. So let us be loving, hopeful and optimistic. And we'll change the world.
– Jack Layton
- Whatever you have to say, say it with love. And whatever you have to hear, hear it with love.
– Mike Dooley
- When you sit with a nice girl for two hours, you think it's only a minute. But when you sit on a hot stove for a minute, you think it's two hours. That's relativity.
– Einstein

I love the way a few well-chosen words can convey so much, don't you?

Kathy & Larry

