

Share This:    

 send this to a friend



Your South Loop Neighbor and Chicago Real Estate Specialist

Happy Summer!

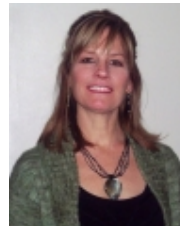
Everyone is in the middle of graduations, parties and new summer schedules. It is hard to believe that the year is half over.

I think for the first 5 years of selling real estate, I never dealt with rentals. They just weren't part of my business. Today, I am always dealing with rentals. It is the sign of the times. A lot of homes for sale, turn to rental in this market. In Market Watch I will show rental prices for 1,2 and 3 bedroom homes in the West and South Loop Area.

Molly "eggspertly" shows almost a dozen ways to prepare eggs, and also has some information about food markets in Chicago. She also provides a schedule of Chicago Summer Festivals. What a exciting city we live in!

Have a wonderful summer and we'll see you in the fall.

Terri



Terri Buseman
 Terri@TerriBuseman.com
www.ChicagoCityEstates.com
 312-208-5166 Cell
 312-363-6247 Office

[What is the Value of My Home?](#)

Market Watch

Below is a snapshot of the overall figures of rental properties in the West and South Loop. Keep in mind that your building or development, might have very different numbers.

If you have any questions, I would be happy to answer them for you.

West Loop Rental Activity

	Average Active	Average Rented	Average Market



Single Family Attached
 3b/2ba
 \$594,000

[61 W 15th 201](#)
[Chicago IL 60605](#)

- Duplex with views of the city from every room
- Parking \$35K
- 20 Ft. ceilings in LR/DR
- Heated slate floors throughout 1st level
- 400 SF terrace on east side of home
- Balcony on west side off of family room
- MBR w/ WIC
- Brand new kitchen
- New powder room
- Overlooks Cottontail Park

	Price on the Market	Price Last 6 Months	Time
1 Bedroom	38 Units Average \$1489	131 Units Average \$1472	55 Days Active Units 52 Days Rented Units
2 Bedroom	107 Units Average \$1970	237 Units Average \$1697	56 Days Active Units 69 Days Rented Units
3 Bedroom	59 Units Average \$2499	55 Units Average \$ 2144	79 Days Active Units 79 Days Rented Units

and the Chicago skyline



Single Family Attached
2b/2ba
\$390,000

[1813 S Clark 41](#)
[Chicago IL 60616](#)

- 3 Level townhome
- 1 car garage plus additional assigned spot
- Open floor plan of LR w/ FP, DR and eat-in-kitchen
- Double oven
- Hardwood flooring on the first level
- Den and rooftop deck overlooking Chicago skyline
- Freshly painted
- Bright
- Generous room sizes
- Landscaped courtyards
- Gated community
- Close to Loop, lake & great restaurants



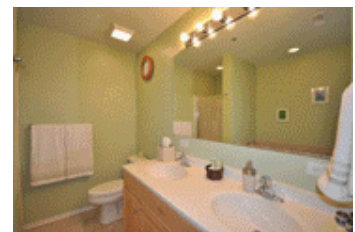
Single Family Home
3b/3ba
\$965,000 Sale
\$4000/Month Rent

[21 W. 15th St.](#)
[Chicago IL 60605](#)
Take The [Tour](#)

- 2 car garage
- MBR suite w/ luxurious bath w/ heated marble floor
- Eat in kitchen w/ island & granite counters
- LR w/ FP & Bay window
- Finished basement

South Loop Rental Activity

	Average Active Price on the Market	Average Rented Price Last 6 Months	Average Market Time
1 Bedroom	148 Units Average \$1620	428 Units Average \$1484	58 Days Active Units 62 Days Rented Units
2 Bedroom	188 Units Average \$2261	419 Units Average \$2075	67 Days Active Units 83 Days Rented Units



Single Family Attached
2b/2ba
\$343,000

- Landscaped yard
- Freshly painted & new carpeting
- New hardwood floors
- New Duro Last roofing system

3 Bedroom	59 Units Average \$4161	69 Units Average \$3564	115 Days Active Units 156 Days Rented Units
-----------	----------------------------	----------------------------	--

Summer Festivals

- [Taste of Chicago](#)
June 25–July 4, Grant Park
- [Pitchfork Music Festival](#)
July 16–18, Union Park
- [Lollapalooza](#)
August 6–8, Grant Park
- [Chicago Air and Water Show](#)
August 14–15, North Avenue Beach
- [Tall Ships Chicago](#)
August 24–29, Navy Pier
- [Jazz Festival](#)
September 2–5, Grant Park
- [Latin Music Festival](#)
September 17–18, Millennium Park
- [Oktoberfest](#)
September 24–26, Parking Lot 3000 N. Lincoln Ave.

For more information about activities in the city visit our [calendar](#), you can even link it to your personal Google calendar!



Single Family Attached
4b/3.5ba

The Summer Treat No City Dweller Should Miss

By Molly Heyen

The hustle of the morning is just starting. Cars are lining up along the streets trying to find the fastest route to the garage while pedestrians dart across the walkways trying to avoid each other. At the head of the next block is a woman with a look of serenity in



Single Family Residential
3b/3ba
\$960,000 Sale
\$4000/Month Rent
Rental Pending

[11 W 15th Chicago IL 60605](#)

- End unit
- 2 Car Gar
- Master suite w/ 2 closets & recently remodeled European contemporary bath
- Kitchen w/ granite, Viking Stove, Sub-Zero Fridge & Bosch DW
- Family room & Finished Basement
- Multi-level deck & fenced-in-back yard
- Steps from Cottontail Park, Loop, South Loop School and lake
- Exclude LR, DR light fixtures and ceiling fans

[51 W 15th A1 Chicago IL 60605](#)

- End unit
- Garage parking included in price
- SS appliances, granite counters & an island large enough to seat 4 people
- MBR suite w/ 2 closets & a bath w/ sep shower, soaker tub and 2 bowl vanity
- 2nd bedroom with great useable space
- FP
- Private outdoor space
- Close to Cottontail Park



Single Family Attached
1b/1ba
\$224,000

[212 E Cullerton 403 Chicago IL 60616](#)

- Parking 30K
- Approx. 500 SF Terrace
- Almost 1000 SF living space
- Granite counters
- Tiled backsplash
- Granite bath w/ glass vessel sink
- New angled hardwood flooring throughout
- Close to lake, Loop and

\$800,000
\$4000/Month Rental

[57 W 15th D](#)
[Chicago IL 60605](#)

- End Unit TH
- 2 car garage & 2 car pad
- Kitchen w/ 6 burner
- Wolf oven, Bosch dishwasher, Sub Zero Fridge, pull out drawers
- Hardwood flooring throughout
- MBR suite with 2 walk-in-closets
- MBR on same level as 2 other bedrooms
- Bath on every level
- Family room
- Den
- 3 balconies
- private fenced-in-yard overlooking landscaped courtyard
- Flat screen & wine cooler stay

Monthly Recipe

By Molly Heyen

Growing up my mom always cooked us fried eggs for breakfast. Years later I am still a big fan of this traditional food. I've learned that, while a basic egg is easy to cook there is also a wide variety of styles with varying degrees of difficulty. For the past few years my husband and I have been honing our egg cooking skills. Below are a few tips we have learned along the way.

The Temperature

Eggs cook best when they are first brought to room temperature. Tried and true!

The Pan

Eggs are very, very sticky, but they also require a low even heat. We used to use a non-stick skillet, which solved one problem, but they never cooked well. One day after much thought, a bit of luck, and a nice gift we decided to splurge on a frying pan. Sur la Table was having a sale on Mauviel cookware, including the most basic and versatile copper pan with a stainless steel interior that one could hope for. This pan will last our lifetime and our eggs now cook

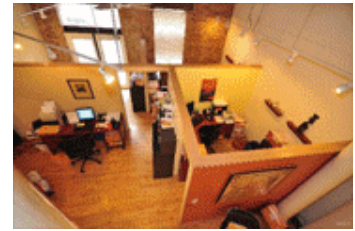
her eyes; carrying a handful of exotic looking flowers she drifts away from the Farmers Market.

The approach to the market reveals more people caught under the spell of this unexpected urban oasis. Expanding the better part of a block local farmers host stands bursting with fresh goodies for the urban consumers to enjoy.

Business people stock up on fresh pastries with jams and honey to share at the office. Some choose fruit to snack on later. Those who are planning ahead collect vegetables to grill for dinner. One searching for a gift can acquire a collection of fine soaps. Or one can bring home pots of herbs for use in a balcony garden.

Whatever your schedule or needs there are plenty of markets to fulfill them. Click [here](#) for a complete list or for an easy way to find out where the markets are today visit our [Chicago Calendar of Events](#).

nightlife



For Rent

Single Family Attached
3b/2ba
For Sale \$529,000
For Rent \$2,950 per mo

[51 W 15th A2](#)
[Chicago IL 60605](#)

- End unit Duplex
- 1 car garage parking
- 400 SF terrace
- MBR suite w/ huge closet & private bath
- Kitchen overlooking dining room & family room
- Hardwood floors on living level
- Close to Cottontail park, loop, and lake



Single Family Home
4b/2ba + 2.5ba
\$834,000

SOLD!!!!!!

[1030 E. 50th St.](#)
[Chicago IL 60615](#)

- Featured in *Images of America: Chicago Mansions*
- Landmark historic built by Civil War Colonel Veranda off both LR & DR

Office Condo
Live/Work
Purchase/Rent/Rent to Own
1500 sq/ft
For Sale \$275,000
For Rent \$23 per sq ft per year

[531 S. Plymouth Ct.](#)
[Unit 103](#)
[Chicago IL 60605](#)

- Base of Mergenthaler building
- 4 offices, conference room, reception area and lofted

evenly, we just need to add a little butter or oil and the stickiness isn't a factor (we're still working on the best proportions).

The Styles

Poached

Not all eggs cook in the new pan. One of our favorite styles of eggs is poached. When we first married we each had an electric egg poacher. We tried both of them many times to compare which was better, but the fact is they both left a lot to be desired. The hunt began to figure out how to best poach an egg. We were both a little nervous about cooking eggs directly in water, the idea was so foreign. We found some little cups that are supposed to cradle the egg in the water and help give it shape. After the first try they promptly went to the Goodwill pile. Finally we were ready to take the dive into cooking them the old fashioned way.

We have a stainless steel pan with approx. 2" high sides, it works perfectly for the water. It turns out eggs are very easy to poach. Simply fill the pan with water, pour in about a tablespoon of vinegar, bring the water to a simmer and prepare your eggs. When possible I like to break them into individual cups right away, that way I can get them into the water as quickly as possible. Once the water is at a heavy simmer stir a corner of it and lower an egg into the swirling water. Let the water seep into the cup containing the egg and let it pull the egg into the pan. The swirling effect and the slow manner of moving the egg into the water will help keep the egg together, otherwise a lot of the white will break away and be left in the pan. Repeat this step for the additional eggs. I can fit four easily into my pan. Once they are all in remove the pan from the heat and cover it for two minutes. That's it! They are most easily removed with a skimmer, it's a round, flat, slotted spoon-like utensil. [Rösle](#) makes one that is all one piece, so it is very easy to clean. Drain the eggs with the skimmer and place them on your plate!

Coddled

Coddled eggs are a great English treat. To cook them all you need is an [egg coddler](#), a deep sauce pan, and your imagination. Fill the pan with water that just covers the porcelain part of the coddler, don't fill it up to the lid or water may seep in and ruin the egg, butter the inside of the coddler and fill it with what ever you like. I prefer one egg, cheese, onion, and bacon bits. Bring the water to a boil and set the coddler in for about five minutes. It's that easy! It's a good idea to use rubber ended tongs to pull the coddler out of the water. There is a loop that is designed for pulling it out, but after the glue under the lid has been exposed to heat enough times it can easily pop off if you pull on the lid. Another useful object to keep by is a thin piece of rubber, like the ones they sell to [help grip](#) a tight lid. It can be used to remove the lid without burning your fingers.

Fried

One of the most basic kinds of cooked eggs are fried. I've always been a fan of over easy. Simply melt some butter in the pan, pour over an egg, wait until the white turns white (no longer clear) and flip it. Keep it on the other side for a

- Fenced yard
- 3 FPs
- Seperate studio/garage
- Built ins, leaded glass, mouldings, arched doorways
- Floors redone
- New roof
- New electric
- New windows

common room

- Access to private and common area deck and outdoor space
- Exposed brick, high ceilings, and wood floors
- Bright space
- Convenient to public transportation and major expressways
- Walk to the Loop, Lake, and Nightlife

Single Family Attached
2b/1.5ba
For Rent \$1,750 per mo

[901 S Plymouth 302 Chicago IL 60605](#)

- SE corner
- Loads of light
- Very generous room sizes and spacious closets
- Wonderful and relaxing views
- Doorman, exercise room, dry cleaners, party room, storage and outdoor pool
- Conveniently located to Loop, lake, and all transportation
- Pets are negotiable
- Parking options available.

minute or so and voila!

My husband likes to make sunny side up. Essentially these are eggs broken over a pan coated with butter on low heat. Cook them slowly until the whites are solid.

We love to make three sunny side up eggs at a time. When they are ready we pour them over a bowl of grits that has been seasoned with pepper, butter, bacon, and cheese. It is an extremely indulgent brunch, but after enjoying it with toast or an english muffin you won't have to eat for the rest of the day, plus it's a lot of fun to share a bowl of breakfast!

Hard boiled

It's east to over cook (resulting in gray yolks) these eggs or end up with sticky shells. The secret we have found is to poke a hole in both ends of the egg, bring salted water to a boil (enough to have an inch of water over the submerged eggs), and cook them for 12 minutes. The salt will keep the shell from sticking to the egg and 12 minutes seems to be the perfect amount of time to obtain a solid yellow yolk.

Other fantastic ways to cook eggs include scrambled, omelets, quiche, deviled, and hollandaise sauce (required for the world's best eggs benedict). To understand what I mean by the world's best eggs benedict you will just have to stop by for brunch one day. ;)

312-208-5166 | Terri@TerriBuseman.com | www.ChicagoCityEstates.com

833 W. Jackson Blvd Suite #110 Chicago, IL 60607

This email was sent to **[email]**. To ensure that you continue receiving our emails, please add us to your address book or safe list.

[manage](#) your preferences | [opt out](#) using **TrueRemove**[™]

Got this as a forward? [Sign up](#) to receive our future emails.

