



THE REDMAN REVIEW

ISSUE 28, OCTOBER 2004

Dear clients,

After 2 years, it's time for a change. We think the Redman Review needs a facelift. I've heard that I don't look like my picture anymore and I certainly don't want to be accused of clinging to my youth with an outdated picture.

So, it's time for a makeover and we'd like your help. We want to hear from you. Tell us what you like, what you don't like, what you'd like to see added, what would make it more readable or enjoyable, what can be improved (content and layout) and how. We'll incorporate as many ideas as we can and to thank you for taking time out of your busy lives to provide feedback, we'll be doing a draw for a digital camera from all the feedback received. The draw will be made and announced in the December newsletter.

Thank you all in advance for your feedback and for your continued support. I value your business very much.



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Previous issues of this newsletter can be found at

www.jerryredman.com

Market Watch



The market in September remained relatively unchanged over August this year. The level of activity remains stable and prices remain strong. Here are some of the highlights:

- The number of listings was relatively unchanged over August at 353 which was 33% higher than the number of listings last year.
- The number of sales was up slightly over August at 203 but that was 10% below the same month last year.
- The value of sales in September was \$60,176,751 which was relatively unchanged from last month but that was 13% higher than the same month last year.
- The average house price for September was \$296,437 which was down 1% over August. That was 26% above the average house price for the same month the previous year.
- The median house price was down almost 5% over the previous month but up almost 26% over the previous year.
- Residential homes were on the market almost 14% longer than the same month last year at 66 days. Lots were similar at 3% longer. Condos, however, sold 22% faster than the same month last year (71 days compared to 91 days on the market).
- In the month of September, there were 10 sales over \$1 million.
- The Westside was still the busiest area with 81 sales in September followed by Rutland at 60 sales.

Month	# Units Listed		# Units Sold		\$ Value of Sales		Inventory		Average Price	
	2004	2003	2004	2003	2004	2003	2004	2003	2004	2003
Jan	249	286	145	156	\$37,581,800	\$34,319,003	581	663	\$259,185	\$219,994
Feb	299	316	196	180	\$50,118,442	\$39,989,877	625	755	\$255,706	\$222,166
Mar	418	346	282	239	\$74,667,904	\$53,274,667	685	778	\$264,780	\$222,907
Apr	420	310	275	218	\$76,137,747	\$52,599,071	776	828	\$276,865	\$241,280
May	402	298	244	222	\$72,338,893	\$50,587,687	859	819	\$296,471	\$227,872
June	436	313	247	252	\$70,180,237	\$60,938,679	932	819	\$284,131	\$241,820
July	405	330	219	280	\$63,054,537	\$66,285,599	991	751	\$287,920	\$236,734
August	359	273	200	194	\$59,988,526	\$47,648,953	1025	714	\$299,943	\$245,613
September	353	264	203	226	\$60,176,751	\$53,168,327	988	676	\$296,437	\$235,258
2004 Total	3341	2736	2011	1967	\$564,244,837	\$458,811,863	7462	6803	\$2,521,438	\$2,093,644

Favourite Family Recipes

We served this again recently and were reminded how good it is. It looks like a lot of work but it really isn't and it's very good.

Vanilla Scented Pear Strudel with Hazelnuts and Chocolate Sauce

For vanilla sugar

1 cup sugar 2 vanilla bean

For Sauce:

¼ cup whipping cream ¼ cup water
6 ounces semisweet chocolate, chopped 2 Tb Brandy

For filling:

2 Tb cornstarch 2 Tb unsalted butter
2 pounds Anjou pears (about 4 large), peeled, cored, cut into ¾ inch pieces (5 cups)
2 tsp fresh lemon juice

For strudel:

¾ cup hazelnuts, toasted, husked 12 vanilla wafer cookies
12 sheets fresh phyllo pastry or frozen, thawed (12 x 17 inch sheets)
⅔ cup unsalted butter, melted, cooled Vanilla ice cream



Make vanilla sugar. Combine sugar and vanilla in processor. Blend until beans are very finely chopped, about 1 minute. Sift vanilla sugar into bowl. Discard contents of sieve. Transfer vanilla sugar to jar; cover. Can be made 1 week ahead. Store at room temperature.

Make sauce. Combine cream, ¼ cup water and 3 tablespoons vanilla sugar in medium saucepan. Stir over medium heat until sugar dissolves and mixture comes to a boil. Remove from heat. Add chocolate; whisk until smooth. Whisk in brandy. Can be made 1 week ahead. Cover; chill. Rewarm before serving.

Make filling. Combine cream, ¼ cup vanilla sugar and cornstarch in bowl. Melt butter in large nonstick skillet over medium heat. Add pears. Sauté until tender and golden, about 20 minutes. Sprinkle cornstarch mixture over pears; stir to blend. Simmer until juices are very thick, stirring often, about 6 minutes (longer if pears are very juicy). Remove from heat. Mix in lemon juice. Cool.

Make strudel. Finely grind nuts, cookies and 2 tablespoons vanilla sugar in processor. Transfer nut mixture to small bowl. Butter 1 baking sheet. Place kitchen towel on work surface. Place 1 phyllo sheet on towel (keep remaining phyllo sheets covered with plastic wrap and damp towel). Brush phyllo with butter. Top with second phyllo sheet; brush with butter. Sprinkle with 3 tablespoons nut mixture. Repeat layering with 6 more phyllo sheets, buttering and sprinkling each with 3 tablespoons nut mixture. Top with another phyllo sheet (for a total of 10 sheets); brush with butter. Starting 2 inches in from long side and 2½ inches in from short side, spoon filling in 3 inch wide by 12 inch long log, parallel to long side. Fold short sides over filling; butter folded edges. Using towel as aid and starting at long side, roll up strudel, enclosing filling. Using large spatula, transfer strudel to prepared baking sheet. Brush strudel all over with butter. Can be made 4 hours ahead. Cover, chill.

Preheat oven to 375°F. Stack baking sheet with strudel atop another baking sheet. Bake strudel until golden brown, about 45 minutes. Let stand at least 15 minutes and up to 4 hours. Cut strudel crosswise into 6 to 8 sections. Spoon warm chocolate sauce onto each plate. Place strudel atop sauce. Place scoop of ice cream alongside. Garnish with mint and serve.

Date	Craft Fair	Address	Time	Contact
Oct 25	Apple Fair	Laurel Center -Ellis & Caws ton	10am-3pm	769-9248
Oct30 Nov 6	St Michael & All Angels	St Michael's 608 Sutherland	9am -3pm	762-3321
Nov 6 & 27	Farmers Market Christmas Craft Fair	Parkinson Rec. Centre	10am-3pm	878-5029
Nov 13	Mission Painters Christmas Show & Sale	Mission Activity Centre 4398 Hobson Rd	9am-5pm	
Nov 13	First United Church	721 Bernard St.	10am-4pm	Lorraine 764-8651
Nov 13	Quilters Craft Show & Sale	Okanagan Mission Hall Dehart & Lakeshore	9am - 5pm	Beth 763-3368
Nov 13	Anne McClymont School	4489 Lakeshore	9am - 4pm	Sheryl 764-2923
Nov 13-14	Christmas Arts & Crafts Extravaganza	Prospera Place	Sat: 11am-8pm Sun: 10am-5pm	Ramona Shuster 764-8083
Nov 13	St David's Presbyterian Church	271 Glenmore Rd	10:30am-2:30pm	Joan 762-0624
Nov 19-20	Kelowna Elks Craft Sale	Elks Hall 2040 Springfield Rd	Fri: 1pm-8pm Sat: 9am-3pm	Connie 860-5841
Nov 20	Kelowna Waldorf Christmas Fair	Kelowna Waldorf School 429 Collett Rd	10am-4pm	Chris Jerko 764-4130
Nov 20-21	24 th Annual Craft Fair	Parkinson Recreation Centre	Fri: 10am-8pm Sat: 9:30am-4pm	Trish 860-5015
Nov 21	Benvoulin Church Craft Sale	Benvoulin Church	9am - 6pm	Fran-762-6911
Nov 20-21	Christmas Fair Okanagan lavender Farm	4380 Takla Rd		764-7795
Nov 27	Immaculata & St Joseph Christmas Fair	Immaculata High School K.L.O. Rd	9am-3pm	763-1724
Nov 27	A Touch of Christmas Fair & Crafters Market	New Life Church 2041 Harvey Ave	9:30-3:30 pm	762-4255
Nov 27	St Paul's United	3131 Lakeshore Rd	10am-2pm	Jan 762-5443
Dec 4-5	Our Lady of Lourdes	2547 Herbert Rd	Sat 4-8 Sun 9-1	Catherine 769-1445
Dec 4	Christmas Arts & Crafts Extravaganza	Ellison Heritage Community Centre - 4411 Old Vernon Rd	9am-2pm	Connie 765-7874
Dec 9	Customer Appreciation Day	Hambleton, Art Ark and Turtle Island Gallery	All day	Peter 862-5080
Dec 12	Heritage Society Old Fashioned Christmas	Benvoulin Church	1:30 pm Concert & Carols	861-7188

If you or someone you know are planning a move or a real estate investment in Kelowna or at Big White, I would be happy to help. Please call or email me with your needs.

Jerry Redman

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