



THE REDMAN REVIEW

ISSUE 29, NOVEMBER/DECEMBER 2004

Dear clients,
Thank you to all of those that provided suggestions for the newsletter. The winner of the draw for the digital camera was Randy McEachen. Thank you Randy for the valuable suggestions. You'll see many of the ideas in the upcoming 2005 issues.

Well, it's that time of year again. I can't quite remember a holiday season this busy. Christmas is just 2 weeks away and I've not even given it a thought. My wife's family is coming west for the holidays this year so the pressure's on to finish all those home projects I've been able to let slide for years. Combine that with a busy market and it probably won't cross my mind again until Christmas Eve. Hmm. That gives me an idea. I'd like to be able to hire a professional shopper (not my wife) to do my shopping, wrap it, tag it and deliver it to me on Christmas Eve. I'd be a hero. I'm sure I'm not the only guy out there who'd pay for that service!

On a more serious note though, at this time of year, I like to take a moment to acknowledge and thank all of you, my valued clients, for your business. From our family to yours this holiday season, we wish you all a very safe and happy holiday. May your holidays be filled with family, friends, love and lots of laughs.



TABLE OF CONTENTS:

HOLIDAY TRADITIONS	PAGE 2
FAVOURITE FAMILY RECIPES	PAGE 3
HOLIDAY GIFT GUIDE	PAGE 4

Previous issues of this newsletter can be found at

www.jerryredman.com

Holiday Traditions

This holiday, we thought we'd share our Christmas morning tradition although this year we'll be creating new ones. Historically, Christmas morning is spent with my family since my wife's family lives on the other end of the country. This year, however, they'll be here so we'll be combining traditions and creating new ones. Up to this point though, here are our Christmas morning traditions.



We do our gift opening at my sister's house (and the kids have to wait until we get there to open their gifts). You can imagine how many times our phone rings on Christmas morning making sure that we're on our way and not drifting back to sleep! Of course I drag it out as long as I can because that's what uncles do!! Besides family and friends, Christmas is all about food, so after the gifts are opened, we get to the real business of Christmas, food!! After the coffee pot has been emptied a couple of times, we get into the champagne and orange juice. Breakfast is shortly behind with fresh fruit salads and fruit scones but especially with Parker House rolls and Schwartzies hash browns. The rolls were a tradition of my sister's husband's family so they've now become ours. These rolls are great on their own but even better stuffed with fresh made jam or sausages or whatever you prefer.

Robin's Parker House Rolls

Scald **1½ cup milk**. Pour into large bowl and add **¼ cup granulated sugar, 2 tsp salt and ¼ cup shortening**. Stir until shortening melts. Cool to lukewarm. Meanwhile dissolve **1 tsp sugar** in **½ cup lukewarm water** (100°F). Over this, sprinkle **1 envelope active dry yeast**. Let stand 10 minutes. Then stir briskly with a fork. Add softened yeast to lukewarm milk, mixture together with **1 egg, beaten**. Stir. Beat in **3 cups flour**. Beat vigorously by hand or with electrical mixture. Then gradually beat in with a spoon an additional **2 to 2½ flour**. Work in last of flour with a rotating motion of the hand. Turn dough onto a floured surface and knead 8—10 minutes. Shape into a smooth ball and place in a greased bowl, rotating dough to grease surface. Cover with a damp cloth and let rise until doubled (about 1½ hours). After dough has been punched down, roll each piece of dough to ¼ inch thickness. Cut into rounds with a 2½ or 3 inch cutter. Crease each round with back of knife, just off center. Brush with melted butter. Fold over with wider half on top, pressing edges together. Place on a greased baking sheet, brush with melted butter. Cover with a greased wax paper and a damp cloth and let rise until doubled (about ¾ hour). Bake at 375° for 18 to 20 minutes. Makes about 4 dozen.

Schwartzie's Hash Browns

2 lbs.	Frozen hash browns	2 cups	Fat free sour cream
2	10 oz. cans mushroom soup	¼cup	Melted butter
	Grated onion & salt to taste	2 cups	Grated light cheddar cheese
2 TB	Parmesan cheese		

Thaw potatoes slightly. Mix first 6 ingredients in a 9 x 13" baking dish. Sprinkle with parmesan. Bake at 350°F for 1 hour. Serves 8—10.

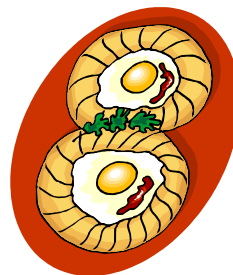
Favourite Family Recipes

Some friends of ours made these on one of our weekend adventures and it instantly became a new family favourite. It's fast, easy and delicious and frankly, it's the only way to feed a large crowd for breakfast. It can also be carb friendly if you serve without the English muffin. With a large crowd for Christmas morning this year (and my sister not there to make it), this will probably be our 2004 tradition.

Lazy Man's Eggs Benny

Ingredients:

Eggs
Swiss cheese (or your favourite white cheese)
Black forest ham
Hollandaise sauce (recipe follows)
English muffins



Directions:

Grease muffin tins lightly. Place one slice black forest ham in each cup. Crack an egg into each "ham cup". Place slice of cheese on top of each egg. Bake at 350 for 15 - 20 minutes to selected firmness. Make hollandaise sauce. Toast English muffins (place them all on a cookie sheet in the oven so they're ready at the same time). Scoop out the eggs and place on muffins. Drizzle with hollandaise and serve.

Hollandaise Sauce

1 whole egg or 3 egg yolks
1 tsp Dijon or other prepared mustard
1 Tb lemon juice or white wine vinegar
1 cup butter, melted and hot (½ lb.)

In blender, whirl egg, mustard and lemon juice until well blended. With motor on high, add butter, a few drops at a time in the beginning, but increasing to a slow, steady stream as mixture begins to thicken. Serve immediately. Or, if sauce is to be used within several hours, pour into a jar, cover and let stand. Warm the sauce before serving. If made further ahead (up to one week), cover and refrigerate. Bring to room temperature before warming. To warm, bring sauce to room temperature and stir to soften. Place jar in warm water that's hot to touch. Stir until sauce is warm but not hot. Makes 1 to 1½cup.

HOLIDAY GIFT GUIDE

With the holidays just around the corner, this is a busy social time for many. If you struggle with ideas for hostess gifts, here are some helpful hints to get you through the holidays.



Holiday party gifts are a token of your appreciation for someone having you to their home.

If it's a lavish dinner, then take that into consideration. Since it is the holidays, it's nice to give something they can enjoy and utilize during the holiday. Many people bring wine, which is quite predictable but also an ideal gift for a wine lover who entertains a great deal. If selecting wine, choose a beautiful wine decanter or canister or even a fabulous opener to accompany it for a clever touch.

Holiday gifts can range in price depending upon the relationship you have with that person.

If you are not close friends who regularly exchange gifts you should bring a thoughtful, useful gift that shows your appreciation such as a book that reflects their passion of gardening or cooking or something personalized like stationery with the family's name on it or monogrammed cocktail napkins. The key is whatever you give should show thought and attention to the recipient's likes and their taste, not yours.

Avoid bringing "dust collectors."

Don't expect someone else to enjoy something you wouldn't put out at your home (so much for my favourite tacky gift exchange tradition). Think carefully about what you are giving and be practical. When in doubt, ask another friend or a spouse what the individual might like. Pair antique or colored glasses, perhaps deco martini glasses, champagne flutes or cordials glasses with an appropriate bottle of liquor. This gift is not only one of a kind, but also quite usable, both at the holiday soiree as well as for future entertaining.

For a personal hostess gift, spending can range from \$45 to \$80, depending upon the level of intimacy.

Thoughtful wrapping or packaging is a wonderful way of sprucing up a gift that leaves you feeling good about your budget.

Avoid giving fragrances and food gifts with nuts (for allergy reasons).

Gifts should be well thought out regardless of the occasion. Taking a moment to understand the lifestyle of the host or hostess will result in the perfect gift purchase. Certainly keeping mindful of religious observances is expected. Remembering a conversation when the host referenced a favorite restaurant or travel destination is a helpful tool in your search for the perfect gift!

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

RE/MAX Kelowna
100 - 1553 Harvey Ave
Kelowna BC V1Y 6G1

Phone 1-250-470-2059
Toll free 1-866-491-9797
Fax 1-250-860-0016
Email jerryredman.com
Web site www.jerryredman.com

