



# THE REDMAN RAG

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Dear clients,

Finally, the days are getting longer and the weather is finally getting warmer. I've enjoyed Big White this year but I'm looking forward to warmer days and warm weather activities. There are, however, a few weeks of skiing left and the spring skiing has been pretty amazing. There are lots of people sporting great tans from a day on the slopes.

Speaking of spring, don't forget to set your clocks ahead on Saturday night for daylight savings. I, for one, am looking forward to longer evenings.

I'm working on getting new pictures taken so you won't have to endure my old picture anymore. I've had so much feedback about that old picture!!! I know I don't look anything like that picture anymore but I just haven't had time to get new pictures taken. Contrary to popular belief, I'm not clinging to my youth, really!! Besides, they say that grey is a distinguished look for guys so I guess I'm now fully "distinguished". The good news is that when you get your Re/max calendar book next year, it'll be the "distinguished" me adorning the cover.

Many of you don't know that I have an assistant, Julie Oliver, who has been working part time with me through the winter. I'm happy to say that Julie will be joining me full time in May. I'm really glad to have her support. She's been a great help. I'll introduce her to you in more detail next month.

In the meantime, enjoy the longer days and warming weather. For those that enjoy the Farmer's Market, the first market of the season is this Saturday in its usual place on Dilworth and Springfield.



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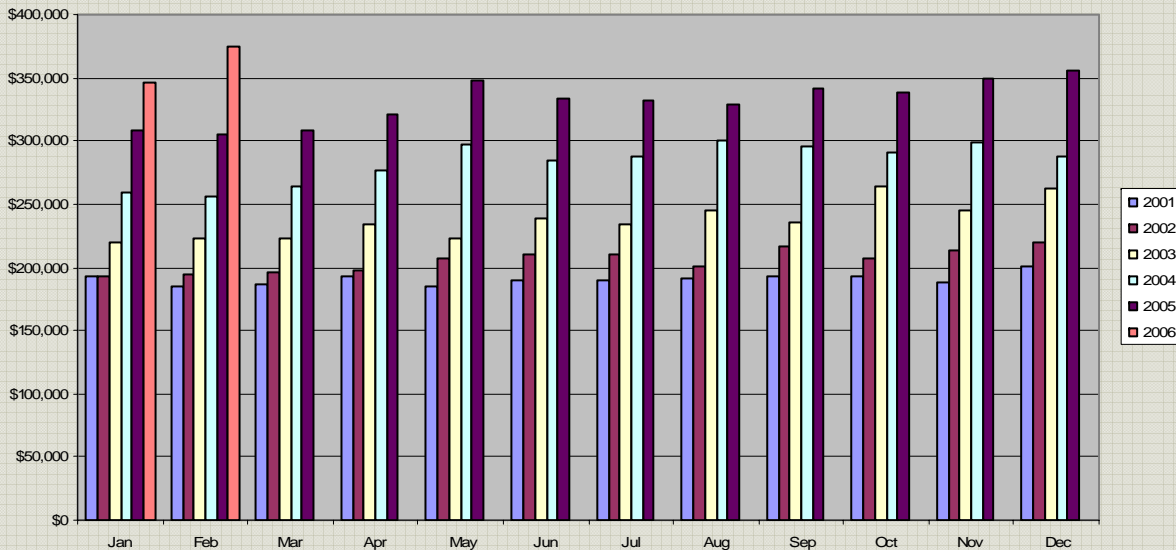
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# Market Watch

- ◆ Real estate activity for the first 2 months of 2006 have set the pace for another busy year in real estate. For the first 2 months of 2006, real estate transactions of all types (including residential, acreages, waterfront, condos, town homes, lots, leased land, recreational properties, businesses, farms, multi family, etc.), were 857, up 10% over the same two months last year. The value of those transactions was \$264 million, up 30% over the same two months last year.
- ◆ The major contributor to those numbers was residential home sales which were up 16% over 2006 at \$134 million.
- ◆ Another major contributor to those numbers was waterfront home sales which were up 125% over last year at \$10 million for the first two months of 2006.
- ◆ Acreage sales were up a whopping 548% at almost \$6million and acreages with homes on them were also up significantly at 191% , or \$15million.
- ◆ The sale of lots was also up 85% at \$13.5 million.
- ◆ Recreational property also contributed to the increased numbers, up 53% over last year at over \$2.5 million.
- ◆ The sale of commercial property also drove the numbers up with an increase of 150% over 2006.
- ◆ The sale of multi family units was up 61% over last year at just over \$1.1 million.

The following chart shows the average house prices for a residential home from 2001 to 2006 (Jan and Feb only).

**Central Okanagan Single Family Residential Average Prices 2001 to 2006**



# Favourite Family Recipes

We found this recipe a few months ago and quickly added it to our favourites list.. They're a real interesting combination of taste and texture. They have a crunchy texture (from the cornmeal), a smoky flavour and a real zing (from the chipotles) and the cheese, well, just plain makes them delicious. Spice up your favourite soup or chile recipe with these tasty treats. They're easy to make and they're really great. If you have one of those sectioned biscuit pans, this is even easier because you don't have to roll the dough out. You'll find canned chipotle chiles in adobo sauce at any grocer. Try these. I know you'll love them.

## Cornmeal Biscuits with Cheddar and Chipotle

1 TB unsalted butter  
¾ cup packed chopped green onions  
1½ cups all purpose flour (my wife usually puts ¼ or ½ cup of whole wheat flour)  
½ cup yellow cornmeal  
2 Tb sugar  
2½ tsp baking powder  
¾ tsp coarse kosher salt  
½ tsp baking soda  
½ cup coarsely grated yellow extra-sharp cheddar cheese  
1 large egg  
¾ cup buttermilk (use more if you substitute some whole wheat flour)  
1 TB finely minced canned chipotle chiles in adobo  
1 egg, beaten with 1 tablespoon whipping cream (optional)

Position rack in center of oven, preheat to 425°F. Melt 1 tablespoon butter in nonstick skillet over medium heat. Add green onions and saute 2 minutes to soften slightly. Remove from heat.

Blend flour, cornmeal, sugar, baking powder, salt and baking soda in processor. Add ¼ cup chilled butter; cut in using on/off turns until mixture resembles coarse meal. Add cheese; cut in using on/off turns. Transfer flour mixture to large bowl. Whisk 1 egg in glass measuring cup. Add enough buttermilk to egg to measure 1 cup; stir in green onion mixture and chipotles. Make well in center of dry ingredients. Pour buttermilk mixture into well; mix just until evenly moistened. This is where we stuff them into our biscuit pan and throw them in the oven but if you don't have one of those, here's the old fashioned way.

Turn dough out onto generously floured surface. Knead gently just until dough holds together, about 10 turns. Pat out on generously floured surface to ¾ inch thick round. Using 3 inch round cutter, cut out biscuits. Transfer to ungreased baking sheet, spacing 1 inch apart. Gather dough scraps; pat out to ¾ inch thickness and cut out additional biscuits. Brush biscuits with egg glaze.

Bake biscuits until golden, until tester inserted into center comes out clean and biscuits feel firm, about 18 minutes (add 5 more minutes if you use one of those pans).  
Cool on rack 5 minutes. Serve warm.

