



THE REDMAN RAG

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Dear clients,

Hope you had a terrific May Long Weekend. Sure is nice to be back in shorts and swinging on the golf course regardless of my handicap. The Okanagan sun shines bright and warm as ever and I love it. To save on the ever increasing gas prices, I feel obliged to ride my Harley as much as possible. It's quite the sacrifice.

It has been a busy spring tying things up at Big White and juggling realty and yard work. Lauren returned to school to do her masters and I'm very aware of the luxury I enjoyed when she had more time to look after the dogs and "our life" at home.

Julie has now officially joined me in the office and is busy organizing the bits and pieces that I just never had time to get to. She said she would take the job if I committed to updating my picture. So, as promised, here it is! Distinguished isn't it with the grey?



I'm thinking of emailing the newsletter out to help save a couple of trees, if that suits you please email me at: jerry@jerryredman.com and I'll add you to the Redman "Green" client list.

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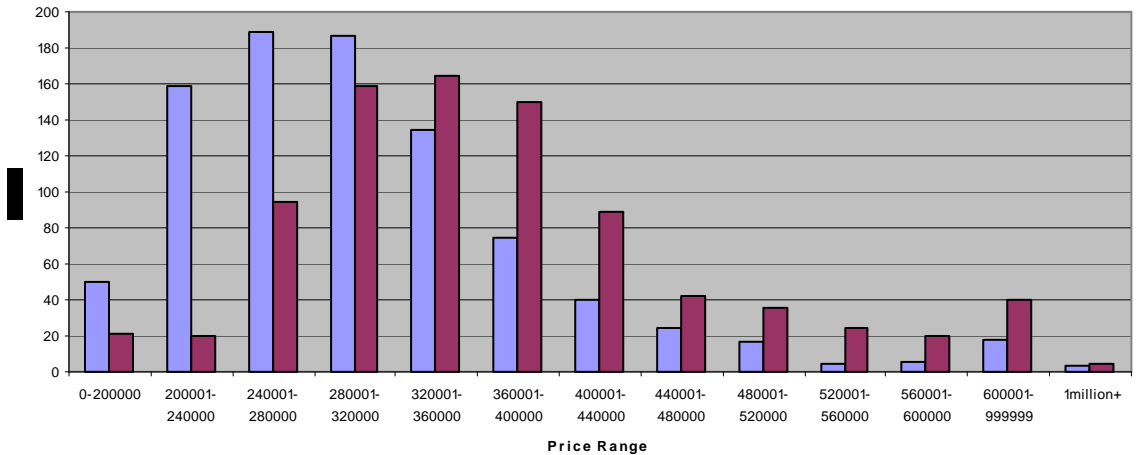
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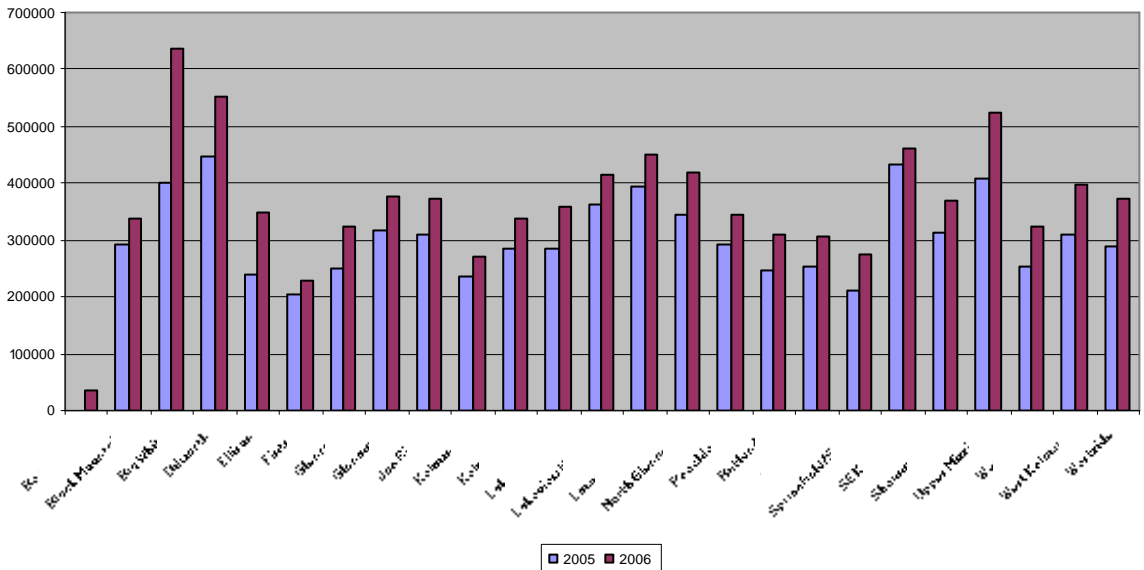
Market Watch

This first graph shows the impact of rising house prices on buyers in 2006 over 2005.

Sales by Price Range
January to April



Average House Prices



Favorite Family Recipes

Cole Slaw

I don't usually get excited about cole slaw but this recipe is great. Because it's a little bit sweet, you'll probably be able to get the kids to eat it too. Who knows; it might just become your new summer favourite.

Can be prepared in 30 minutes or less.

- 1 Granny Smith apple
- 1/2 medium green cabbage, halved lengthwise and sliced very thin (about 4 cups)
- 1/2 medium red cabbage, halved lengthwise and sliced very thin (about 4 cups)
- 2 carrots, shredded fine



We also add some sliced shallots or mild onion just to spice it up a bit

Dressing

- 1/2 cup mayonnaise (light mayo works great too)
- 1 tablespoon honey
- 2 teaspoons cider vinegar
- 1/2 teaspoon salt

In a large bowl, whisk together dressing ingredients.

Shred apple coarse (or chop like we do) and add to dressing with cabbage and carrots. Toss well.

Serves 8.

Enjoy and have a great summer.

