



THE REDMAN RAG

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Dear clients,

Ahhh, another summer, another motorcycle trip! Just getting back from a week long trip through Washington, Montana, and Wyoming to Sturgis, South Dakota for the 66th annual Black Hills Motorcycle Rally. You want to see characters?!!!



The highlights of this trip were without question the expansive views along Bear's tooth Highway and Chief Joseph Scenic Highway located along the northeastern edge of Yellowstone National Park with it's spectacular views and unique history. What a refreshing trip!



As I re-entered Canada, I admit that I got caught up in the excitement of winning 42 million dollars and I bought a lottery ticket.

It's hard to believe that the days are already getting shorter, Lauren and I will likely fit in a few more weekends of camping with the dogs before the end of summer.

Hope you're taking some time to smell the roses!

Jerry

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Market Watch

Monthly Summary

July 1st to July 31st, 2006

Sub-Area	# of Sales	Median Price (Jan 1st to July 31st, 06)		
		Single Family	Condo	Townhouse
Beaverdell	1	\$90,000	\$0	\$0
Black Mountain	16	\$361,225	\$0	\$0
Big White	3	\$637,500	\$242,397	\$349,915
Dilworth Mountain	7	\$539,140	\$210,740	\$347,500
Ellison	3	\$338,121	\$	\$302,200
Fintry	4	\$261,925	\$	\$
Glenrosa	18	\$322,408	\$	\$299,900
Glenmore	23	\$396,538	\$208,302	\$238,681
Joe Riche	2	\$348,000	\$215,000	\$
Kelowna N	27	\$317,276	\$311,415	\$432,506
Kelowna S	32	\$342,633	\$209,052	\$283,597
Lake Country	34	\$374,088	\$197,413	\$195,164
Lakeview Hgts	26	\$459,795	\$217,500	\$219,125
Lower Mission	45	\$472,853	\$228,467	\$367,891
North Glenmore	44	\$411,430	\$226,640	\$318,788
Peachland	13	\$354,111	\$343,567	\$363,642
Rutland N	31	\$315,325	\$174,320	\$206,105
Rutland S	22	\$315,934	\$142,900	\$218,088
SE Kelowna	7	\$483,396	\$	\$570,300
Shannon Lake	18	\$382,434	\$239,056	\$295,000
Springfield/ Spall	16	\$295,075	\$232,939	\$248,080
Upper Mission	33	\$502,476	\$0	\$334,250
Westbank	27	\$342,622	\$197,708	\$313,767
West Kelowna	14	\$398,767	\$	\$294,740
Westside	0	\$374,200	\$	\$349,900

Twenty years from now you will be more disappointed by the things that you didn't do than by the ones you did do. So throw off the bowlines. Sail away from the safe harbor. Catch the trade winds in your sails. Explore. Dream. Discover.

...Mark Twain

Favorite Family Recipes

With apples almost ready to be picked, plan on this recipe to sweeten a day.

Caramel Apple Bars

For the Crust:

1 cup brown sugar
3/4 cup butter
1 teaspoon cinnamon
3/4 teaspoon salt
1/2 teaspoon baking soda
1 cup all-purpose flour
1 cup ground pecans
2 cups rolled oats

For the Filling:

3 1/2 cups sliced apples (about 24 ounces)
1/2 teaspoon salt
1/2 teaspoon Cinnamon
1 cup Homemade Caramel*



Directions:

Preheat your oven to 400 degrees. Line a 9X13 pan with foil and lightly spray with cooking spray.

In a medium bowl, beat the brown sugar and the next 4 ingredients (through baking soda) until thoroughly combined. Mix in the flour, ground pecans and oats until crumbly. Scoop out 1 cup and set aside. Place the remaining crumbs into your prepared pan and press down firmly to coat the bottom.

Toss the apples in a large bowl with the salt and cinnamon. Arrange them over the crust.

Drizzle the warm homemade caramel over the top and then sprinkle with the remaining crumbs you set aside.

Bake for 35 to 40 minutes until bubbly and the apples are just tender. Remove and let cool until they are just warm to the touch. Cut into squares. Try and let the bars rest until the caramel has set before serving.

Homemade Caramel

1 cup heavy cream
2 cups brown sugar
1/4 cup light corn syrup
4 tablespoons butter
1 teaspoon good quality vanilla extract
1/4 teaspoon salt

Mix all of the above ingredients into a 2 quart saucepan. Heat over medium, stirring constantly, until it reaches soft-ball stage (230-234 degrees). Remove and gently pour your 1 cup over the apple mixture.

This recipes makes more than you will use so pour the rest into a 8X8 pan lined with foil and let cool. Cut into squares and you have your own homemade caramel squares!

