



# THE REDMAN RAG

ISSUE 7, SEPTEMBER 2006

Dear clients,

At the risk of sounding like all I do is kick back and relax...Laureen and I just got back from a sailing trip with friends in the Gulf Islands. We hit all the favorites: Poet's Cove, Bowen Island, Salt Spring and the Farmer's Market. Homeward bound, we caught some awesome wind bringing the trip to a close on a real high! Now, it's back to reality...I mean reality!



Want to see something infrequent? The Adams River will attract 15 thousand visitors this year for the viewing of spawning sockeye salmon. This is a dominant run year, which will likely attract in the millions of fish. The Sockeye utilize the shallower water areas of the Adams River and their bright red and green coloration leads to excellent viewing on a number of trail systems within the Roderick Haig Brown Provincial Park, west of Salmon Arm. The best time for viewing sockeye in 2006 is expected to be between October 2<sup>nd</sup> and 22<sup>nd</sup> avoid Thanksgiving weekend if you can.

We are opening up the Big White Re/Max office this weekend. That always manages to creep up and catch me by surprise.

Happy "early" Thanks giving  
Jerry

## TABLE OF CONTENTS:

MARKET WATCH .....	PAGE 2
FAVORITE FAMILY RECIPES .....	PAGE 3
WHAT'S ON .....	PAGE 4

Previous issues of this newsletter can be found at

[www.jerryredman.com](http://www.jerryredman.com)

# Market Watch

## **Shortages, costs of serviced lots critical issues for new home builders**

Ottawa, August 24, 2006 – About one-third of new home builders report that shortages and the rising costs of serviced lots will be critical problems for them over the next year.

This is a key finding of the Summer 2006 semi-annual Pulse Survey of new home builders and renovators conducted by the Canadian Home Builders' Association (CHBA). The survey provides current detailed information on concerns and trends in the industry, both regionally and nationally.

Increasing development charges are ranked as critical by many new home builders in most regions. Not far behind are shortages and rising costs of labor. More onerous municipal regulatory standards are considered critical by a substantial number of respondents in Quebec and Ontario.

Renovation activity is expected to continue to increase and renovators expect shortages and rising costs of trades/labor to be critical problems over the next year.

Job opportunities in the new home building industry continued to increase in the past year. The survey found that both full and part-time employment has risen over the year in most regions.

The survey finds that new home builders expect housing starts nationwide to decline to about 217,000 units this year from 225,481 in 2005. They forecast 208,000 starts in 2007. Alberta is the only region where an increase in starts is expected in both 2006 and 2007.

It's taking longer to build a single-family detached home in most parts of the country, the survey shows. The average construction time is 22 weeks, up from 20 weeks last year and 15 weeks five years ago. New home builders in western Canada reported the longest average times between start and completion.

The average single-detached house in Canada is 2,000 square feet on a 50 foot wide by 110 foot deep lot. The average house size is largest in British Columbia and smallest in Quebec.

### **About the Pulse Survey**

The 38th semi-annual Pulse Survey of new home builders and renovators was conducted by the CHBA in June and July 2006 with the assistance of Canada Mortgage and Housing Corporation (CMHC) and Natural Resources Canada. A total of 310 new home builders and renovators responded to the survey. Results were tabulated and analyzed for the CHBA by Clayton Research.

### **About the Canadian Home Builders' Association**

The Canadian Home Builders' Association (CHBA) is the national voice of the residential construction industry, representing more than 7,000 member firms across the country. Membership comprises new home builders, renovators, developers, trade contractors, building material manufacturers and suppliers, lenders and other professionals in the housing sector.

# Favorite Family Recipes

## The East Indian Turkey

This is a flavorful twist to the traditional Thanksgiving centerpiece... a.k.a ...The Turkey. To complete your thanksgiving masterpiece, visit [www.subrosa.arbre.us/indiathanks.html](http://www.subrosa.arbre.us/indiathanks.html) for a terrific stuffing recipe.

You may have your own favorite method of cooking a turkey that works for you. Don't rock the boat - go with what works for you. Just add the spice rub below to your routine and you are good to go.

One (14- to 16-lb) turkey, neck and giblets (excluding liver) reserved for turkey giblet stock

### The Rub:

- 3/4 teaspoon cumin seeds, toasted and ground
- 3/4 teaspoon coriander seeds, toasted and ground
- 4 garlic cloves, chopped
- 1 (1 1/2-inch) piece fresh ginger, peeled and grated
- 3 tablespoons vegetable oil plus additional for greasing pan
- 2 tablespoons fresh lime juice
- 1 1/2 teaspoons salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon cayenne



1. Put oven rack in lower third of oven and preheat oven to 450°F.
2. Rinse turkey inside and out and pat dry. Mix the rub in a blender. Rub it evenly in turkey cavities. Then under the skin. Take a piece of plastic wrap and wrap it around your index finger. Use the plastic and your finger to separate the skin from the bird. Massage the rub under the skin as well. Fold neck skin under body and, if desired, secure with metal skewer, then tuck wing tips under breast and tie drumsticks together with heavy kitchen string.
3. Put turkey on rack in a large flameproof roasting pan. Roast, rotating pan 180 degrees halfway through roasting, until thermometer inserted into fleshy part of each thigh (close to but not touching bone) registers 170°F, 1 3/4 to 2 1/2 hours.
4. A quick glaze of honey (or just sugar water) and toasted ground cumin adds a nice finish. Towards the end of the bake, paint the glaze on the outside skin. Do this several times and you will get a nice spicy varnish to the skin that not only looks great, but tastes great too.
5. Carefully tilt turkey so juices from inside large cavity run into roasting pan. Transfer turkey to a platter (do not clean roasting pan) and let stand 30 minutes (temperature of thigh meat will rise to 180°F). Cut off and discard string from turkey.

Note: this high-heat roasting method is not recommended for turkeys weighing more than 16 pounds. However, for turkeys weighing less than 14 pounds, start checking the temperature earlier. If you only have a dark-colored metal roasting pan or your pan juices start to look very dark, add 1 cup water to the roasting pan.

