



THE REDMAN RAG

ISSUE 54, MARCH 2007

Dear clients,

I don't know about you but I sure am ready for spring. This has been a long winter with a lot more snow than most years. I am so ready to get out for a Harley ride, I want to get back on my mountain bike and I'm anxious to start camping again. A trailer sure does extend the camping season. Our dear friends and fellow campers have already de-winterized their trailers and are planning their first camping weekend.

When we bought the trailer, we had a list of "must haves". Because of our 2 big dogs, I wanted something big enough so their beds could be out of the way and I wouldn't have to step over them at night. We ended up with a bigger trailer than we'd planned but it has everything we need. It's a bit of a beast to maneuver and we can't tow it to some of our favourite "off the beaten path" places but we sure have seen some beautiful parts of BC with it. It's a great way to travel.



I think this year we're going to get some kayaks so we can really take advantage of places like this. This picture was taken at Ellison Park just outside of Vernon. It's a beautiful spot.

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Previous issues of this newsletter can be found at

www.jerryredman.com

Market Watch

These reports are compliments of the Okanagan Mainline Real Estate Board. These are excerpts from their February 2007 report. The first report outlines unit sales and sales volumes as well as the ratio of sales to listings for Feb of this year compared to last year as well as a year to date summary.

	UNIT SALES						SALES \$ VOLUME			LISTSELL RATIO	
	Feb 2007	Feb 2006	Incr % Decr %	YTD 2007	YTD 2006	Incr % Decr %	Feb 2007	Feb 2006	Incr % Decr %	Feb 2007	Feb 2006
RESIDENTIAL											
Acreage	10	8	25.0%	13	21	-38.1%	\$12,567,900	\$7,019,900	79.0%	95.3%	98.6%
Duplex	12	18	-33.3%	23	25	-8.0%	\$4,140,700	\$4,425,900	-6.4%	99.2%	97.8%
Mobile Homes	15	30	-50.0%	26	48	-45.8%	\$1,508,300	\$2,090,100	-27.8%	94.7%	90.7%
Recreational	2	7	-71.4%	5	7	-28.6%	\$1,117,500	\$2,518,400	-55.6%	95.4%	95.2%
Residential	199	215	-7.4%	370	372	-0.5%	\$89,561,540	\$80,653,003	11.0%	98.0%	98.1%
Waterfront	3	4	-25.0%	3	7	-57.1%	\$7,720,000	\$5,829,500	32.4%	92.0%	94.1%
3 & 4 Plex	1	0	100.0%	1	1	0.0%	\$180,000	\$0	100.0%	95.7%	0.0%
Timeshares	1	0	100.0%	2	0	100.0%	\$5,700	\$0	100.0%	95.0%	0.0%
Apartments	101	76	32.9%	179	141	27.0%	\$23,695,777	\$16,546,310	43.2%	97.4%	97.9%
Townhouses	47	55	-14.5%	87	107	-18.7%	\$14,202,863	\$15,300,350	-7.2%	97.6%	98.3%
Total	391	413		709	729		\$154,700,279	\$134,383,463			

This second report shows the average and median house prices for the same types of listings for Feb of this year compared to last year and the percentage of change. The last line shows the average and median house prices for the month of February 2007.

	AVERAGE PRICE INFORMATION						MEDIAN PRICE INFORMATION					
	Feb 2007	Feb 2006	% Diff	YTD 2007	YTD 2006	% Diff	Feb 2007	Feb 2006	% Diff	YTD 2007	YTD 2006	% Diff
RESIDENTIAL												
Acreage	\$1,256,790	\$877,488	43%	\$1,151,515	\$618,500	86%	\$642,000	\$602,500	6%	\$645,000	\$590,000	9%
Duplex	\$345,058	\$245,883	40%	\$334,374	\$336,751	-7%	\$315,000	\$226,500	39%	\$305,000	\$236,000	29%
Mobile Homes	\$100,553	\$69,670	44%	\$102,754	\$65,483	56%	\$79,900	\$72,500	10%	\$91,000	\$65,000	40%
Recreational	\$558,750	\$359,771	100%	\$388,500	\$359,771	100%	\$558,750	\$415,000	100%	\$340,000	\$415,000	-17%
Residential	\$450,058	\$375,130	20%	\$444,081	\$362,869	22%	\$411,600	\$340,000	21%	\$410,000	\$336,450	22%
Waterfront	\$2,573,333	\$1,457,375	76%	\$2,573,333	\$1,509,214	70%	\$2,100,000	\$1,384,750	51%	\$2,100,000	\$1,475,000	41%
3 & 4 Plex	\$180,000	\$0	100%	\$180,000	\$400,000	-100%	\$180,000	\$0	100%	\$180,000	\$400,000	-100%
Timeshares	\$5,700	\$0	100%	\$7,350	\$0	100%	\$5,700	\$0	100%	\$7,350	\$0	100%
Apartments	\$234,612	\$217,715	7%	\$233,196	\$208,860	11%	\$219,900	\$194,450	13%	\$219,000	\$190,900	13%
Townhouses	\$302,189	\$278,188	8%	\$319,151	\$264,488	20%	\$303,213	\$265,000	14%	\$305,000	\$253,000	20%
Average	\$450,058						\$411,600					

Favourite Family Recipes

CROWN ROAST PORK WITH ONION AND BREAD-CRUMB STUFFING

Have an anniversary coming up or just want to impress company? Make this outstanding roast. You'll need to order it from a butcher because it's not a standard cut but my wife gets ours from Vale Farms, www.valefarms.com. They supply organic beef, lamb and pork. They will be at the winter Farmer's market at the Parkinson Rec center on March 17 and they are a regular at the Farmer's market throughout the year. We made this stuffing for a chicken one night and it was outrageous (and so was the smell of our house). The bones are a bonus too, according to our dogs.

For stuffing

2 lb onions, finely chopped (6 cups)	2 1/2 tsp salt
1 1/2 sticks (3/4 cup) unsalted butter	2 TBS chopped fresh sage
1 TBS chopped fresh marjoram	1 tsp black pepper
1 1/2 TBS cider vinegar	1/2 cup dry white wine
1 (1-lb) piece fresh bread cut into 1/2-inch cubes	1 cup finely chopped celery
3/4 lb ground pork (we use turkey chorizo sausage from Sunshine Market just to take it up a notch)	

For roast

1 tsp finely chopped fresh sage	1 tsp finely chopped fresh marjoram or thyme
2 tsp salt	1/2 tsp black pepper
1 (9- to 10-lb) crown roast of pork, rib ends frenched	1 1/2 cups water

For sauce

1/2 cup dry white wine	1 1/2 cups reduced-sodium chicken broth
2 tsp cornstarch, dissolved in 2 tablespoons water	2 TB cold unsalted butter

Make stuffing:

Cook onions with 1 1/2 tsp salt in 3/4 stick butter (we used 1 TB) in a heavy skillet over moderate heat, covered, stirring occasionally, until pale golden. Add sage, marjoram, and pepper, stir and cook 5 minutes. Add vinegar and wine and boil, stirring occasionally, until liquid is evaporated, then remove from heat. Meanwhile, cook bread crumbs and remaining teaspoon salt in remaining 3/4 stick butter (or 1 TB) in a non-stick skillet over low heat, stirring, until golden and crisp, 15 to 20 minutes. Reserve 1 cup onion mixture for sauce. Transfer remaining mixture to a large bowl and stir in ground pork, celery, and crumbs.

Cook roast and stuffing:

Put oven rack in lower third of oven and preheat oven to 350°F. Stir together sage, marjoram, salt, and pepper in a small bowl, then rub over outside and bottom of roast. Put roast in a roasting pan and mound 2 cups stuffing loosely in center, then add water to pan. Transfer remaining stuffing to a buttered 2-quart baking dish and chill until ready to bake. Roast pork in lower third of oven, covering stuffing and tips of ribs with a sheet of foil after about 30 minutes and adding more water if pan becomes dry, until thermometer inserted 2 inches into center of meat (do not touch bones) registers 155°F (2 1/4 to 2 3/4 hours). Bake remaining stuffing starting 30 minutes before roast is done, covered with foil, 30 minutes. Remove roast from oven, increase oven temperature to 425°F and continue to bake stuffing, uncovered, until top is crisp, 15 to 20 minutes more. Transfer pork to a platter and let stand 30 minutes. While pork stands, transfer pan juices from roasting pan to a glass measure and skim off fat. Using 2 burners, add wine to pan and boil over high heat, stirring and scraping up brown bits, until reduced by about half, (5 minutes). Add reserved onion mixture, broth, pan juices, and any juices on platter from roast and bring to simmer. Stir cornstarch mixture and add to pan, whisking, then simmer 2 minutes. Add butter and swirl pan until incorporated. Season with salt and pepper. Carve pork and serve with stuffing and sauce.



