



The Redman Real Estate Review

ISSUE 74, FEBRUARY 2009

Inside this issue:

MARKET WATCH 1

FAVOURITE FAMILY RECIPES 2

SPECIAL FEATURE 2

Dear clients:

I am finding myself really drawn to the 2010 Olympics. We didn't get tickets to any venues so we won't get to witness any of it 'live' but I find myself getting caught up in the excitement of it.

Canada's trips to the podium, have been amazing spectacles.

We went to the 1992 Summer Olympics in Barcelona so we did experience the Olympics although it's a lot different when you're in a country with a language you don't speak. We were guests of CTV so we were given tickets to the gold

medal final women's basketball and, I have to say, I was disappointed because I was trying to get tickets for the men's basketball final with the Dream Team. Anyway, it turned out to be an amazing game with the home team (Spain) playing Italy for the gold. Wow, was that stadium alive for that game!! We were also given tickets to synchronized swimming when Sylvie Freschette won the silver medal and was then awarded the gold sometime after the Olympics. We knew something was wrong when they delayed the announcement at the event, but we didn't un-

derstand a thing they were saying anyway so we got the whole scoop when we got home (the internet wasn't as big then). The TV coverage was a much better perspective and a better way to watch it in the end.

We didn't realize that there is a huge 'pin trading' culture associated with the Olympics. There are people that travel from all over the world to trade pins with people from other countries and the CTV pins were very popular. What a blast.



Market Strength Extends Through 2010 BCREA Fall 2009 Housing Forecast

With the market looking more positive compared to this time in 2009, we look forward to more balanced market conditions in the months to come. Low mortgage interest rates and lower home prices than before the downturn will continue to spur first-time buyers. We are hopeful that the upcoming Winter Games could provide a golden opportunity for the Okanagan to attract the attention of Olympic visitors and potential buyers to consider investment and recreation property in the Okanagan.

Total sales of 252 units jumped 123% last month from the 113 sold in January 2009 and eased slightly (5%) from the 241 sold in December. Residential units sold showed a 100% improvement over last year at this time (219 from 109) – a 2% increase from last month (214). Sales of single family units were up 121% over last January (122 from 55) – a 12% increase from December (109). Townhouse and apartment sales improved 92% (25 townhouses sold compared to 13) and 75% respectively (49 apartments from 28) over January 2009.

M W
a a
r t
k c
e h
t h

Pork with Morel Mushroom Pan Sauce

F
A
V
O
U
R
I
T
E

F
A
M
I
L
Y

R
E
C
I
P
E
S

I'm a huge pork fan and this is one of my favourites. The mushroom pan sauce is out of this world (you'll see why). Use any kind of mushrooms (or a variety, like we do).

Ingredients:

3 large garlic cloves
2 shallots, quartered
3 TBS olive oil
2 TBS chopped fresh sage
2 TBS " " rosemary
2 TBS coarse kosher salt
1 TBS ground black pepper
2—6 lb pork racks (or tenderloin or pork roast)

Chop garlic and quartered shallots in processor. Add next 5 ingredients; blend until paste forms. Arrange roasts on work surface. Make 6—8 shallow slits in fat in each. Rub herb paste in slits and all over roasts. Position

rack in bottom third of oven and preheat to 350°F. Roast until thermometer inserted into pork in center registers 140°F, about 1 hour, 20 minutes. Remove pan from oven; let pork rest 20 to 30 minutes. Transfer roasts to platter; reserve pan juices for sauce.

Morel Mushroom Pan Sauce:

2 oz dried whole morel mushrooms (4 cups)
2 cups boiling water
1 TBS butter
1 shallot, finely chopped
2 TBS brandy
2 cups chicken stock
1 cup whipping cream
Pork juices
1 cup Sherry

Combine morels and boiling water

and let soak until softened; stirring occasionally. Transfer mushrooms to small bowl; reserve soaking liquid. Melt butter in saucepan over medium-high heat. Add shallot and sauté 3 minutes. Add brandy and shake pan until almost evaporated, about 1 minute. Add chicken stock and cream. Pour in mushroom soaking liquid. Add mushrooms. Bring sauce to boil. Reduce heat to medium & boil gently until sauce thickens enough to coat spoon, about 30 minutes. Add pan juices from pork. Add Sherry; boil 1 minute; scraping up browned bits. Boil sauce until reduced to 3 cups, about 8 minutes. Season with salt & pepper. Umm Umm Good.
Serves 12.

Preventing Identify Theft

Keep Software Up-to-Date

To make sure your Microsoft computer remains up to date, go to update.microsoft.com and let the site scan your PC for missing updates and install any security patches you're missing.

Have a Firewall

When computers access the Internet they open 'ports' to the Web. Hackers can access your files through this gateway. A firewall is a barrier between your computer and the Internet. If you're using Windows XP, turn on the firewall by going to the Control Panel, clicking on Network and Internet Connections and selecting Windows Firewall.

Don't Talk to Strangers

Visit sites that are trustworthy. To avoid stumbling into malicious sites, stick to reputable websites (government sites, magazine sites and the like). Before surfing, make sure you're fully protected by spyware and anti-virus software.

Look Before You Leap

Check for suspicious tactics like de-

ceptive links. Run your mouse over a link before you click on it and make sure that the domain name in that 'status tool bar' (the grey text bar at the bottom of your browser) matches the domain name of the site you're on.

Watch What You Reveal

Phishing is when a bogus company, posing as your bank or credit card company, sends you a fake 'security check' e-mail directing you to a phony website that resembles the company they are claiming to represent. They're trying to fool you into handing over your account and password information. No legitimate company ever ask for this information in an e-mail, so never give it out over the web.

Check Site Validation

When you're logging into an online account or doing online banking make sure the connection is secure. Look for a lock icon or a green bar at the top of your address bar.

Never Plug Your Computer Directly Into Your Modem

Build in some extra protection against hackers and spammers by using a

router between your computer and your modem. It allows several computers to share one internet connection but also has a built-in firewall giving additional protection.

Beware Of E-mail Attachments

E-mail attachments sent to your social networking inbox are a popular way to spread viruses and spyware. If you don't know what's in an attachment or it's from someone you don't know, hit delete.

Use an Anti-Virus and Anti-Spyware Program

These programs are essential and, if kept up to date, will usually catch viruses and spyware before they have time to infiltrate your entire system. Ensure they're updated regularly.

Stay In Tune

If you use Windows visit microsoft.com/security/ and Microsoft Spyware information sites regularly for the latest updates.

Jerry Redman
RE/MAX Kelowna

100-1553 Harvey Ave
Kelowna BC V1Y 6G1
Phone 250-470-

Email
jerry@jerryredman.com
www.jerryredman.com



If I can assist you or anyone you know with real estate in Kelowna or at Big White, please let me know.