



# The Redman Real Estate Review

ISSUE 80, OCTOBER 2010

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Dear clients:  
We finally did the High Rim Trail. Every time we drive to Big White on Highway 33, we see the sign for the High Rim trail and say we're going to do it. Well, a few weeks ago, we hiked it. We weren't really

planning on a strenuous hike so we didn't bring water which limited how far we could go. When we parked the car and walked to the notice board at the start of the hike, we saw the sign for 'cardiac hill' and got the wake up call. Whew, what a way to start a hike!! It was straight up for almost 2 kms and it was steep. It reminded us of



our start to the West Coast Trail. Yep, this is a good training hike for the West Coast Trail. It's absolutely beautiful and we saw the most amazing variety of mushrooms growing everywhere. This trail goes all the way to Kalamo Park in Vernon, about 55 kms. I highly recommend it even though we only saw 5 kms before turning back. We'll definitely go again and bring supplies, start earlier and probably leave a car at one of the other points to be able to do more of it in one day. PS That line in the middle of the picture is Hwy 33 way down there .

## September 2010 Market Statistics



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"The majority of markets in BC and across Canada saw a slump in sales during September and bottomed out in July with current levels reflecting those in 2008" says Brenda Moshansky, OMREB President. "Active listings are continuing to edge lower as new listings decline while home sellers are taking a wait and see approach after sluggish sales over the summer. Now is the ideal time to negotiate a good price while there is still a good selection and less chance of com-

petitive offers. Buyers can take advantage of low mortgage rates to further enhance affordability as the downward pressure on interest rates continues. Demand is expected to pick up as the economy strengthens during the fall and winter months".

"The economy is out of the recession and we are seeing positive job growth", notes Cameron Muir, BCEA Chief Economist. "Jobs lost during the peak of the recession have been recovered so

most households in BC are back in solid financial positions'.

Moshansky adds, "Everything becomes important when selling a property in this market. Working with a real estate professional to set the right price out of the gate is essential. Sellers need to be patient as buyers have more choices and are taking longer to make decisions."

Source: BC Real Estate Association

September	Sep-10	Aug-10	Increase	Sep-09	Increase
Residential Units Listed	392	352	11.36%	415	-5.54%
Residential Units Sold	117	126	-7.14%	211	-44.55%
Residential Sales	\$54,566,750	\$62,505,740	-12.70%	\$98,675,224	-44.70%
List/Sell Ratio	95.51%	96.15%	-0.67%	96.30%	-0.82%
Days to Sell	92	78	17.95%	86	6.98%
Residential Inventory	1666	1743	-4.42%	1582	5.31%
Average House Price	\$466,382	\$496,077	-5.99%	\$467,655	-0.27%

# Old Fashioned Chicken Noodle Soup

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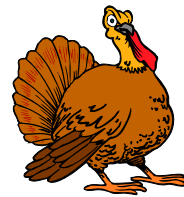
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Did you throw the turkey carcass in the freezer because you couldn't face one more turkey meal? Here's a chicken noodle soup recipe that will use that frozen turkey carcass. This recipe is an old classic recipe that will transport you back in time. I wish I could say this was a family classic that's been handed down through the generations but it's not. It is, however, old fashioned and really good. We got the carcass from the family meal this year so we and the dogs enjoyed many days of this soup. Serves 12.

16 cups chicken broth (see following homemade recipe)  
3½ pound chicken in pieces

½ cup chopped onion  
2 carrots, peeled & sliced  
2 celery stalks, sliced  
2 TBS butter  
1 cup sliced mushrooms  
1 TBS fresh lemon juice  
8 ounces dried egg noodles  
½ cup chopped fresh parsley



Combine chicken & broth in pot. Bring to boil. Reduce heat; cover partially and simmer until cooked through, about 20 minutes. Using tongs, transfer chicken to large bowl. Cool slightly. Discard skin & bones. Cut chicken meat into bite sized pieces and reserve. Spoon fat off top of chicken broth. Return broth to simmer. Add onion, carrots and celery. Simmer until vegetables soften,

about 8 minutes. Melt 2 tablespoons butter in skillet and sauté mushrooms until beginning to brown (about 5 minutes). Stir in lemon juice. Add mushrooms to broth; add noodles, parsley and reserved chicken. Simmer until noodles are tender, about 5 minutes. Season to taste with salt and pepper.

**Homemade turkey broth:** Cut chicken parts in large pot and cover with water. Add onions, celery and carrots and bring to boil. Add fresh parsley, thyme, bay leaf, salt and pepper and boil for 1 hour. Strain and continue with soup recipe.

# Halloween Pumpkins

Got kids or grand kids and access to pumpkins? Instead of carving pumpkins this year, how about getting the kids involved and making this pumpkin family? Use yard waste to decorate them (carrots, pine cones, leaves, pumpkin seeds, gourds, nuts, flowers or vegetables from the garden).

## Gourd Family How-To

1. To make the bodies, select pumpkins in a range of sizes, stack, and secure them to one another with skewers.
2. To make faces, trace the object you will use for each feature onto pumpkin with wax pencil, then cut and scoop out a slightly smaller opening. Lay object on the opening, and press to wedge it in. Poke holes for small objects such as twigs and leaf stems using skewers or toothpicks. Push in staples to hold hair, such as dad's comb-over.
3. For the dad's glasses, twist a 2-foot-long twig; tie in place through the lenses with waxed twine. For the mom's apron, tie Swiss chard onto twine.
4. For the child's hat, an adult should cut a small pumpkin in half horizontally and scallop the edge of the top using the wood gouge.



Source: [www.marthastewart.com](http://www.marthastewart.com)

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