



# The Redman Real Estate Review

ISSUE 82, JANUARY 2011

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Dear clients:

If you haven't been to Big White much this year, you may not have seen the new ice climbing wall that was built over the summer. I haven't climbed it yet but I'm planning on doing it before the end of the season. It's over 60 feet high and each side is a different level of difficulty. This guy is climbing the hard side. It doesn't look so bad from a distance but the ice is thicker on top making the top part way harder.

We've really been enjoying Big White this year. The weather has been great; lots of snow and a lot of sunshine too. I've skied 4 or 5 times but I've been

doing more snowshoeing now that I've got a new GPS. It's amazing. I estimate that it's accurate to within 3 metres. I take it everywhere with me now because it's so fascinating (it's a guy thing). It keeps me honest—no exaggeration of how far I've gone. It either



confirms that I deserve to be as tired as I am or it rubs in how bad of shape I'm. I guess if I keep doing it, my fitness level will improve, especially if I keep breaking new trails. When I get home from a hike, I can upload my route to Google Earth and see it on the big screen. It has a camera so I can take pictures of points on the hike which it associates coordinates with or I can send the hike to another GPS user. It tells me my speed, distance, elevation climb (love that feature) and a whole lot more. It's a very cool toy. It's definitely something every guy should have.



## 2010 In Review

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Number of Sales by Month	December 2010	December 2009
	169	259
Number of Sales Year to Date	December 2010	December 2009
	3,644	3,946
Residential House Prices Year to Date	December 2010	December 2009
<b>Average</b>	\$481,405	\$458,304
<b>Median</b>	\$439,950	\$425,000
Residential House Prices this Month	December 2010	December 2009
<b>Average</b>	\$462,527	\$475,005
<b>Median</b>	\$418,750	\$443,500
Number of Units Listed	December 2010	December 2009
	447	525
Days to Sell by Month - Residential	December 2010	December 2009
	123	86
Days to Sell Year to Date - Residential	December 2010	December 2009
	80	88

Residential Sales by Price Year to Date		
Price range	2010	2009
\$0 - \$239,999	25	40
\$240,000 - \$319,999	134	167
\$320,000 - \$399,999	454	575
\$400,000 - \$479,999	463	490
\$480,000 - \$559,999	310	324
\$560,000 - \$999,999	308	322
\$1 million and over	45	22

Active Listings Central Okanagan			
Res.	Condo.	Mobiles	Lots
4,891	2,255	556	914

# Pork Tenderloin with Caramelized Pears & Pear Brandy Cream Sauce

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I know it's the new year and we're supposed to be eating healthy and exercising more but we had company one night and made this and it quickly became a new favourite. If you make it for a special dinner (Valentine's day is coming) then the New Years revolutions don't apply (at least those are my rules). The caramelized pears are amazing and although the recipe calls for the tenderloin to be sliced and sautéed, we cooked it as a roast in the oven. We also used light cream which worked out great and had way less fat.

1¼ pounds port tenderloin

**Caramelized Pears:**

4 TBSP butter  
4 firm but ripe large Anjou pears, peeled, halved, cored and cut into ½ inch thick slices  
1 tsp sugar

**Pear Brandy Cream Sauce:**

½ cup chopped shallots  
1¼ tsp dried thyme  
¼ cup pear brandy or schnapps  
1 cup whipping cream  
½ cup pear nectar

Season tenderloin with salt and pepper and cook until thermometer registers 160°.

Melt 2 TBSP butter in large skillet over medium heat. Melt 1 TBSP butter. Add shallots and thyme; saute 2 minutes. Add brandy; boil until reduced to glaze, scraping up any browned bits; about 2 minutes. Add cream and pear nectar; boil until thickened to sauce consistency, about 5 minutes. This may take longer if you use light cream. Season with salt and pepper.



Reheat pears if necessary and arrange around pork. Pour sauce over pork.

# Basement Laundry Makeover

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.

- Build counter-height table using 2x4s to fit over front-load appliances as folding table.
- Hang floor-to-ceiling draperies. Acrylic fabric resists moisture.
- Arrange shelving for laundry baskets into entertaining station.
- Attach wall-mount ironing board.
- A lazy Susan keeps laundry supplies centralized.
- Use slide-out shelf for folding station. Paint with high-gloss paint for washable finish.
- Add two rows of old-fashioned coat hooks to hang items as they come out of the dryer.
- Warm walls with paint.
- Convert armoire into laundry center. Use a cabinet with adjustable shelves and leave use one side for a clothes rod and ironing board.
- Laminated shelving create freestanding unit to fit around front load appliances
- Convert corner of a room into efficient laundry center with cabinets and a small drop-in laundry tub.
- Pull-out ironing board saves floor space. Consider drawer mount model.
- Shelving makes good use of wall space. Keep laundry supplies organized in clear canisters and baskets. Use rod for drip-drying.
- If you have limited floor space, mount an accordion-style drying rack on the wall to air-dry delicate items. When it's not in use, collapse it back against the wall.
- Put the wall behind a door to work by building a fold-out rack. Make a frame of 1x2s and attach to the wall.
- Combine wall cabinet with a laundry-cart-on-wheels to turn wall space into a laundry center with iron holder on side.
- Give countertops a granite look with granite paint kit of primer, three coordinated mineral paints and a seal of automotive-grade clear top coat. Visit liquidstainlesssteel.com.

