

# **NEWSLETTER**

**SUMMER 2014** 

THANK YOU KITCHEN INSPIRATIONS POOL MAINTENANCE BEST TIME TO SELL JAMIE OLIVER RECIPE



# THANK YOU

Our decision to choose Scarce Real Estate recently to sell our home, was largely swayed by the friendly and 'down to earth' nature of their agent, Andrew Shields.

Andrew offered us very helpful, honest advice without obligation, then continued in a very professional manner thereafter. Combined with Scarces' local expert knowledge, we managed to secure a speedy sale at a realistic price which we were happy with. We would not hesitate in recommending Scarce Real Estate and Andrew Shields to anyone in the future.

L Stone



## KITCHEN INSPIRATION

If you're looking to bring a bit of atmosphere into your kitchen, we have a few tips below to help:

### 1. Don't fear color

White is classic, but it can also be sterile and boring. Don't be afraid to add some color to your space. As long as you stick to shades of one color or either brights or pastels; it's hard to go wrong.

### 2. Shop in other rooms

Who says you have to stick with hard-backed chairs and overhead lighting? Restaurants often use couches and arm chairs, billowing drapes and even floor lamps to create a comfortable atmosphere.

### 3. Work in storage wherever possible

If you're short on space, open storage can be a saving grace. It doubles as decor and keeps the cabinets free for the less attractive items

### 4. Don't forget the ceiling

The ceiling is another opportunity to express yourself. Even adding crown molding or an accent color can really perk up a space.

#### 5. Have fun

The kitchen is the heart of the home, so be adventurous and show off your personality. If that means reupholstering your chairs or just adding decals to the tile, go for it and enjoy yourself.

## POOL MAINTENANCE

Hot days and relaxing dips seem to go hand in hand, but high temperatures can actually cause problems for your pool or spa.

The extra sun exposure, temperature spikes and increased usage can create issues for pool owners. Most people don't realise how much attention pools require during the warmer months, particularly when more people are using them.

Prolonged exposure to UV rays burns chlorine which is required to kill bacteria, and warmer temperatures promote algae growth.

An increase in the amount of people swimming also adds contaminants like sweat, body oils and sun screen wash-off in pool water which affects pH levels and encourages bacteria.

Here's four tips to keep you and your pool healthy in the heat:

- 1. Check pool equipment regularly to ensure it's running properly.
- 2. Ensure the pH level is within healthy levels.
- 3. Ensure chlorine levels are adequate to disinfect microorganisms.
- 4. Vacuum and skim the pool regularly.

# 4 SIGNS IT'S A GOOD TIME TO SELL!

Are you thinking about selling? Best to consider these factors and avoid the following traps:

### 1. Has your profit been maximised?

When a property has reached maximum value, there is little value in holding onto it for longer. Therefore, this is generally considered the optimum time to sell.

### 2. Has the property not been performing?

Having cash or equity tied up in an investment that has not performed (over a reasonable time period) can prevent an investor from reaching their financial goals.

### 3. Is there a better opportunity elsewhere?

Investors should know how each of their properties are performing relative to a) others in their portfolio and b) those in the market place. If another opportunity presents itself with greater investment prospects then it should be considered.

### 4. Has the depreciation been maximised?

Depreciation on a property lasts for up to 40 years from the time of construction. Over time the value of depreciation recedes. This could weaken a property's cash-flow position to the degree that it becomes better to sell.

While a forced exit can cause investors to panic and make easily avoidable mistakes, there are a number of traps that any investor wanting to exit a property needs to be aware of, according to experts.

### These include:

- Selling too soon before the market has started moving. This can impact on capital gains and, thus, the profit made.
- Holding for too long until demand has dropped off and the market is going down. This can prolong the sales process and result in a lower price.
- Selling to buy in a rising market, but then sitting on the sidelines. If an investor sells in this scenario, they shouldn't then neglect to buy a property as intended.
- Forgetting to factor in selling costs (e.g. agent fees, legal costs and the like).
- Cross-collateral implications with lenders: Selling might trigger the need for valuations on other properties in a portfolio. This, in turn, could impact on the value of the portfolio.
- Capital gains tax: If a property is held for 12 months an investor will get 50% off capital gains tax; but if they sell within that time they won't. Therefore it is not a good idea to sell a property within 12 months of buying it.





### WFLCOME DAVID BAXTER

We would like to welcome David Baxter to the Sales Team. David has had over 50 years experience in the building and real estate industry and he would love to to discuss your next move anytime, **0412 792 878.** 

Email: david@scarce.com.au

### JAMIE OLIVER'S

Maple Syrup and Pecan Steamed Puddings



- · Butter, for greasing
- 100g pecan nuts
- 175a plain flour, sifted
- 50g soft dark brown sugar
- 75g vegetable suet
- 1 teaspoon bicarb soda
- 1 large free-range egg
- 8 tablespoons maple syrup, extra for serving
- 1 vanilla pod, seeds out
- 150ml whole milk
- Cream or custard, to serve



Heat the oven to 190°C/375°F/gas 5. Grease 6 small teacups well with butter. Place the pecans in a sandwich bag, tie the bag closed and bash the nuts with a rolling pin. You want to end up with a mixture of chunky and fine bits of pecan.

Dust the insides of the teacups with the bashed up nuts, tipping the excess into a large bowl.

Empty the leftover pecans from the sandwich bags into the bowl, too, add all remaining ingredients and mix well.

Pour a tablespoon of maple syrup into the bottom of each teacup and pour some of the mixture on top – you want your cups to be about three-quarters full.

Place the cups in a large, deep roasting tray. Fill the tray, around the cups, with boiling water from the kettle, making sure the water level comes about halfway up the side of the cups.

Carefully put the tray in the preheated oven and bake for about 25 minutes until the cakes are golden on top and cooked through.

Leave to stand for a couple of minutes before turning them out.

Serve with cream or custard and an extra drizzle of warmed maple syrup.



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