

March 2017

Richard Bailey
0419 386 945

NEWS FROM RICHARD BAILEY



Market Wrap

I am sure you have noticed over the past four or five months (and more particularly since Christmas) that there have been a lot of sold signs popping up, in and around our beautiful city. The Launceston real estate market has been very good with lots of buyer activity and a steady increase in most prices. Interstate investors came in at the lower levels of \$170,000 to \$200,000 and when most had been bought, they moved up to the \$200,000 to \$250,000 price bracket or have moved their focus to the "not-so-fashionable" suburbs where they are buying houses for \$150,000 to \$170,000. To put this in perspective, the rental market has remained very tight with our vacancy rate at Bushby Property Group less than 1% (with around 1900 properties managed.) This means it is difficult for a tenant to find a good quality property to rent. The market has also been strong right through the middle and upper price levels with many excellent results. In general, there is a good feel around Northern Tasmania at the moment with new developments, lots of road work and more government projects in the pipeline which in turn means more jobs and more confidence.

A Favourite Recipe

MEDITERRANEAN FISH WITH WHITE BEAN PUREE



PREPARATION TIME: 35 minutes

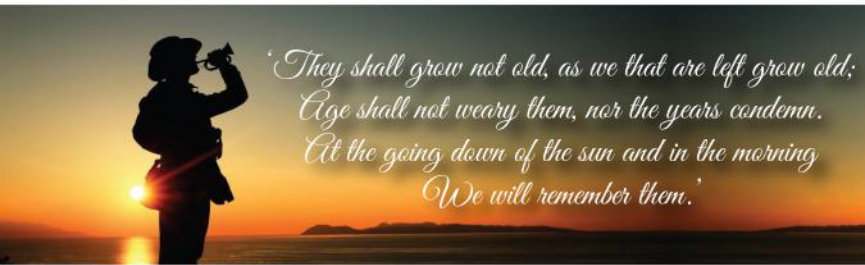
COOKING TIME: 5 minutes

INGREDIENTS: 12

SERVES: 4

- 2 x 400g cans cannellini beans, drained, rinsed
- 1/2 cup ground almonds
- 2 garlic cloves, crushed
- 170ml olive oil
- 2 tablespoons chopped fresh oregano
- 1 small fennel bulb, finely chopped, fronds reserved
- 1/2 cup chopped kalamata olives
- 1 tablespoon lemon juice
- 2 vine-ripened tomatoes, peeled, seeded, finely chopped
- 1 tablespoon balsamic vinegar
- 1 1/2 tablespoons flour
- 4 (about 120g each) white fish fillets (such as ocean perch or red snapper)

1. To make the puree, place the beans, almonds, lemon juice and half the garlic in a food processor and process to combine. With the motor running, add 125ml of oil in a slow, steady stream. Transfer to a bowl, stir through half the oregano, cover with plastic wrap and set aside.
2. Place fennel, olives, tomatoes, remaining oregano and garlic in a bowl. Roughly chop the fennel fronds and add to the mixture with the vinegar and 30ml of the remaining oil. Season with salt & pepper and stir to combine.
3. Season the flour with salt and black pepper and toss in the fish to coat. Heat the remaining oil in a frying pan over medium heat and cook the fish for 1-2 minutes each side until cooked through.
4. Place a spoonful of puree on each plate, top with a fish fillet and serve with the salsa.



Indicative Home Loan Repayments



AMOUNT	AT 3.90%	AT 3.99%	AT 4.25%	AT 4.54%	AT 4.74%
\$150,000	\$163	\$165	\$170	\$176	\$180
\$200,000	\$218	\$220	\$227	\$235	\$240
\$250,000	\$272	\$275	\$284	\$294	\$301
\$300,000	\$327	\$330	\$341	\$352	\$361
\$400,000	\$435	\$440	\$454	\$470	\$481
\$500,000	\$544	\$550	\$568	\$587	\$601
\$750,000	\$816	\$825	\$851	\$881	\$902
\$1,000,000	\$1088	\$1100	\$1135	\$1175	\$1202

NOTE: Weekly repayments based on principal and interest over a 30 year loan. Repayments are an indication only and are subject to lender's acceptance and conditions. Please visit www.uploans.com.au for further information



A Note from Richard

I wish everyone a happy, healthy & safe Easter. I am looking forward to family coming home for a couple of weeks.



A Great Read



Scott Pape is the barefoot investor, a fiercely independent investment advisor who, for over a decade, has reached millions of Australians through his newspaper columns and on TV and radio. In 2014, he and his family lost everything to a bushfire... but what they did next, that's the real story.

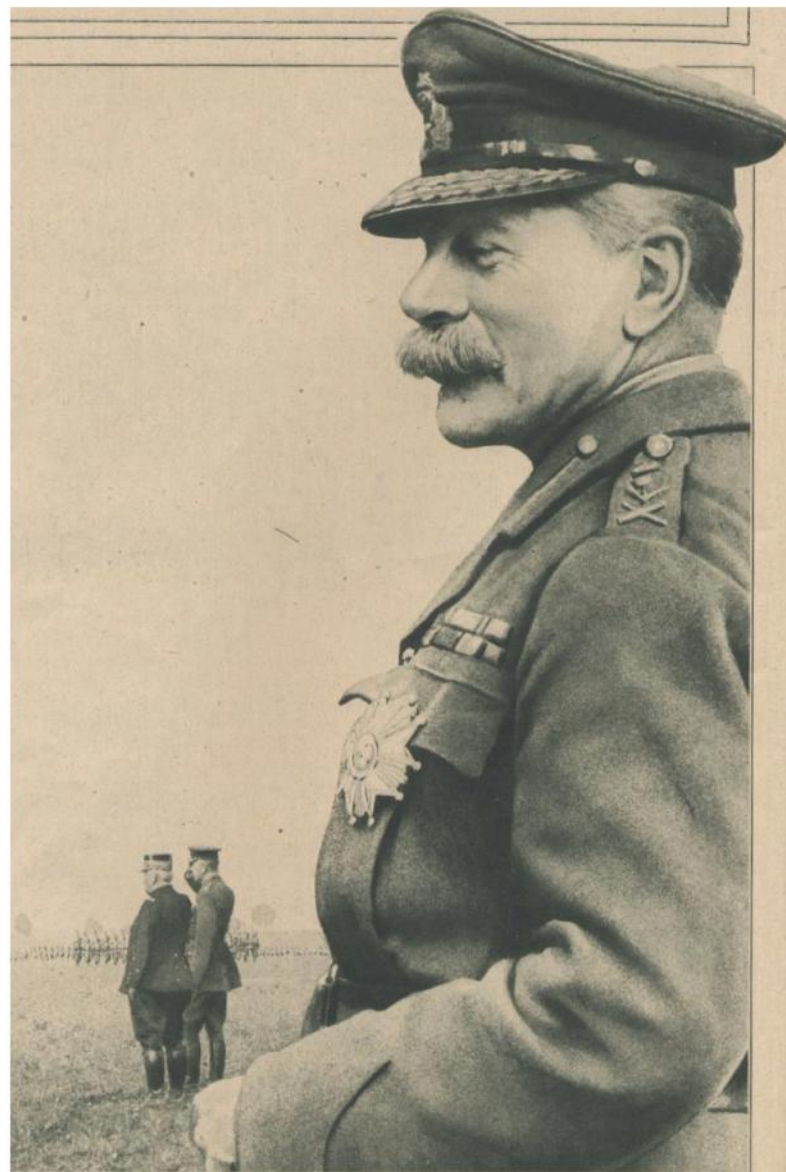


“Some people show up when they need something. Some people show up before they need something, knowing that it will pay off later, when they need something. And some people merely show up. Not needing anything, not in anticipation of needing something, but merely because they can.”

- Seth Gobin

Haig Street, Mowbray

General Sir Douglas Haig was a controversial figure. He is often referred to as the 'Butcher of the Somme' for his tactics there. Haig led his army at Mons and the first battle of Ypres. Pershing claimed it was Haig who won the war. Haig later claimed that he kept on attacking the Germans because he had to keep the pressure on them. This was because the French Army was falling apart. Yet despite all the atrocious casualties his policies inflicted, the evidence is that he was much loved by his troops. He was famous for saying 'the machine gun is a much overrated weapon'.



Pictured above is General Sir Douglas Haig. Haig Street in Mowbray is named after him.

Follow me on Facebook for the latest updates and Invermay news...



INVERMAY REAL ESTATE

RICHARD BAILEY

m: 0419 386 945

p: 03) 6333 3615

e: richard@bushby.com.au

www.bushby.com.au

