

December 2019

# NEWS FROM RICHARD BAILEY

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## Richard's View

### 2019 - What a Great Year in Northern Tasmania!

Here we are near the end of 2019 and in general terms it has been an exciting year. Obviously from a real estate point of view there has been plenty of activity across all price ranges with a general increase in value of between 10 and 15% and in some cases more.

Unfortunately for tenants and fortunately for landlords rents have also risen quite sharply with homes renting for less than \$280/week becoming rare and rents of \$300 to \$350/week becoming more the norm than the exception.

I think I can honestly say that I have never seen the Northern Tasmanian economy in such good shape with both private (local and interstate) and government money flowing freely through the whole of the north.

In Launceston there are a number of developments that are either in the building or planning stages and there continues to be more subdivisions opening up in the suburbs and surrounding towns like Perth and Legana. Builders and all tradesmen are very busy as not only new builds are at high levels but also renovations are very popular and in the main, are being preferred over buying another house as an upgrade.

The rural community continue to have a buoyant time with not only cattle, sheep and wool doing well but also grapes, cherries, strawberries and seafood also adding to the value of exports leaving Tasmanian shores. A lot of this rural money is finding its way into the city which is great for the local economy.

Exciting times ahead!

## Indicative Home Loan Repayments



AMOUNT	3.00%	3.29%	3.49%	3.69%	3.90%	3.99%	4.25%	4.54%
\$150,000	\$146	\$151	\$155	\$159	\$163	\$165	\$170	\$176
\$200,000	\$194	\$202	\$207	\$212	\$218	\$220	\$227	\$235
\$250,000	\$243	\$252	\$259	\$265	\$272	\$275	\$284	\$294
\$300,000	\$292	\$303	\$310	\$318	\$327	\$330	\$341	\$352
\$400,000	\$389	\$404	\$414	\$424	\$435	\$440	\$454	\$470
\$500,000	\$486	\$504	\$517	\$530	\$544	\$550	\$568	\$587
\$750,000	\$729	\$757	\$776	\$796	\$816	\$825	\$851	\$881
\$1,000,000	\$972	\$1009	\$1034	\$1061	\$1088	\$1100	\$1135	\$1175

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](http://www.uploans.com.au) for further information.

## A Favourite Recipe



### Sweet and Sour Lamb Stir-fry

PREPARATION TIME: 10 minutes

COOKING TIME: 15 minutes / SERVES: 4

#### Ingredients:

- 600g lamb leg steaks, thinly sliced into strips
- 2 tbsp vegetable oil
- 2 cloves of garlic, crushed
- 1 red onion, thinly sliced
- 450g family-sized microwave brown rice, prepared according to packet instructions
- 350g fresh or frozen Asian stir-fry vegetables
- 1 bunch baby bok choy, trimmed, leaves separated
- 80ml sweet and sour sauce
- Green onions, thinly sliced, to serve
- Long red chilli, thinly sliced, to serve

#### Method:

1. Heat half the oil in a large non-stick wok or frying pan over high heat. Cook lamb, in batches, for 1-2 minutes or until browned. Set aside on a plate.
2. Add remaining oil to wok. Heat over medium to high heat then add garlic and onion to wok and stir-fry for 2 minutes. Add rice and vegetables and stir fry for a further 2-3 minutes. Add bok choy and cook for 1 minute. Stir in sweet and sour sauce and cook for 1 minute. Return lamb to wok, toss well to heat through. Season.
3. Serve lamb stir-fry with green onion and chilli.

#### Tips:

1. When stir-frying the meat wait at least 30 seconds before tossing or stir-frying. This gives the meat a chance to brown, giving it good colour and flavour. The second side will take a little less time to cook.
2. Once you return meat to the wok, take care that it does not boil in the liquid or it will toughen. Stir-fry only to combine and warm through.
3. Omit chilli for a kid friendly dinner.

# An Interesting Read

When I was around 13 and my brother 10 years old, our father had promised to take us to the circus. But at lunchtime there was a phone call; some urgent business required his attention downtown. We braced ourselves for disappointment.

Then we heard him say [into the phone], 'No, I won't be down. It'll have to wait.'

When he came back to the table, Mother smiled. 'The circus keeps coming back, you know,' [she said.]

"I know," said Father. "But childhood doesn't."  
—Arthur Gordon, Author.

Fast forward to more current times... New York Times bestselling author Greg McKeown often tells of the story of missing the birth of his child because he chose to be at an "important meeting."

He thought his potential client would be impressed with his commitment to work and willingness to sacrifice almost everything. Instead, his potential clients saw his decision as a vital flaw in his character and values. He didn't win the business. That moment was a turning point for Greg. In fact, it spurred him to change everything about his life.

His book Essentialism focuses on having the discipline to pursue only the things that make your heart soar. Greg started a movement where he encourages people to remove everything from his life that is not vital or joyful.

Nothing in life is permanent. Our kids grow up. Sometimes our friends drift apart. Our loved ones pass on from this life. Happiness comes from embracing now. And not letting those moments slip by. We can get so obsessed with chasing the next big thing that we forget just how fortunate we are.

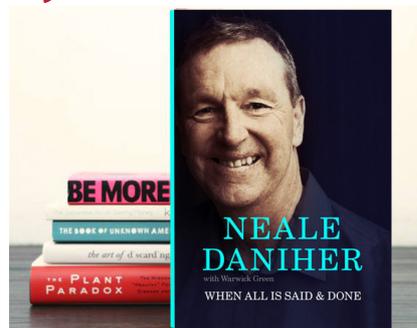
Every year, 287 million migrant workers in China make the trip from the cities to their hometowns so they can see their children once a year. Chinese New Year is the only time parents are able to hold their kids and share a family meal. The rest of their days are spent working long hours and often feeling the guilt of leaving their children behind.

Yet, they make this sacrifice in the hopes that their extra income (which is 3x what they would normally make in their hometowns), will create a better future for their children. These migrant workers weren't born in a place that has access to luxuries that you and I have.

Appreciating the people who mean the most to you can be the most productive thing you can do today. Time is more valuable now than it is in the future. Money comes and goes. But you can never get back a precious moment.

## My Book Recommendation

### "When All Is Said & Done" by Neale Daniher



**When All is Said & Done** is a book of stories and wisdom from a man who has always held his beliefs to the Bunsen burner of life. Neale is honest, sharing a timely reminder that, even though life doesn't promise to be fair, we all have the power to choose how to make our time on this earth matter.

*\*\*Please note: If you prefer not to receive future editions of this newsletter, please let me know. No offence taken!*

# From The Archives...



## Merry Christmas & Happy New Year



*A year from now...*

*Will today's emergency even be remembered? Will that thing you're particularly anxious about have been hardly worth the time you put into it?*

*Better question: What could you do today that would matter a year from now?*

*-Seth Godin*



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