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Subject: MailChimp Template Test - "PD template NORMAL AUGUST 2016"
Date: 3 August 2016 at 1:46 PM
To: Bhalvorson@iinet.net.au



August 2016

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Commercial Property Update

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Consider the benefits of thinking outside the collective

Have you heard of Sir John Templeton who in the 1930s used his knowledge and judgment to invest wisely against the common views of the day? When all around him were panicking, he calmly did the opposite and invested \$100 worth of stock in every New York Stock Exchange listed that was trading for less than \$1.00.

By 1943 Sir John's strategy had achieved a return of four times his initial investment. He died a billionaire in 2007 at the ripe old age of 95.

The take way from this story is to make your own commercial decisions after researching the facts and not follow the mob. Commercial property investment is about timing you must buy at the right price and sell at the right price following the sound fundamental's when it come to investing in commercial property.

Invest in a Commercial property with a positive cash flow with secure leases in place.

Call Brett on 0414 753 232 to have a chat over a cup of coffee and learn the strategies to look after your investment.

[Visit our website HERE](#)

Italian Salad



Ingredients - Serves 6

Sallad

- 1/2 teaspoon fresh garlic
- 1 teaspoon chopped basil fresh
- 4 bunches baby spinach leaves washed
- 10 sliced ripe black grated pecorino cheese add for your taste
- 1 small red onion thinly sliced
- 1/2 cup sliced spring onions
- 4 sliced dill pickle
- 1/2 red capsicum sliced
- 1 cup cherry tomatoes

4 diced anchovies
1 table spoon lemon juice
Table spoon roasted pine nuts
Season with salt/pepper to taste

Dressing

1/2 cup salad dressing of your choice or home made vinaigrette made with 1/4 cup vinegar of choice, 3/4 olive oil, table spoon lemon juice teas spoon fresh mustard, salt & pepper to taste.

Directions

In a large bowl combine all the ingredients and toss lightly then at the last minute add the spinach leaves and toss again and serve.

Bon appétit!

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