

October 2017 Newsletter

Undisputable Facts

Fact 1 –

The longest fence in the world is in Australia, and it runs for over 5,530 kms. It's designed to keep dingoes away from the sheep.

FACT 2 –

The wine cask, the ubiquitous plastic bag full of wine contained in **a cardboard box, was invented in Australia in 1967.**

Fact 3 –

The world's longest golf course, measuring more than 850 miles long is located in Australia.

Another Fact relating to Commercial Property:

As we head into the latter part of this year family and friends commence focusing their thoughts on the festive season ahead.

Retailers have placed their orders and await the delivery of their stock to take advantage of the Bonanza Retail opportunity Christmas presents

Property owners should be reassessing their tenants rental and outgoing costs in an effort to reduce tenants overheads as the retail and business sector heads into the quite months of the new year.

Being proactive with your investment properties and adopting a strategy to reduce excessive costs to your tenants will assist them ride through the hard times and stabilize your property investments.

Recipe below



Mashed Potato

Ingredients

- 3 lbs. russet potatoes, peeled
-
- 1/2 cup butter, melted
-
- 1 (8 ounce) package cream cheese, softened
-
- 1 cup light cream, warmed
-
- 1-1/2 tsp. salt
-
- ground white pepper

Method

In a large pot, place the peeled potatoes.

Cover the potatoes with cold water by about 1".

Cover and bring to a boil over high heat.

When the water is boiling briskly, reduce the heat to low and simmer potatoes until tender when pricked with a fork. This should take 20-30 minutes.

We cooked pour the potatoes and water into a large colander; shake gently to remove excess water.

This next step is critical for the fluffiest mashed potatoes:

Return potatoes to the hot dry pot and place over very low heat. Shake the potatoes over the heat for 1-2 minutes to dry them.

Then mash the potatoes with a potato masher

Now stir in butter , salt and pepper to taste and whip lightly.

To make a variation you can add cream cheese or cream or grates cheddar chesse.

Serve immediately or hold over hot water as directed above.