



Davis Realty News

January 2006

January is Here!

Did you know....

Canada Mortgage and Housing Corporation (CMHC) has some really interesting programs in place that fund various housing needs including funding for secondary suites in urban areas, adapting existing homes for seniors or disabled and retrofitting for energy efficiency. The programs include grants, forgivable loans and rebates on mortgage insurance premiums and are available to all Canadians. There are specific guidelines that must be met and full particulars are available on their website www.cmhc.ca or by calling CMHC toll-free at 1-800-639-3938 in British Columbia.

Did you know....

On average, it takes Canadians 22.2 minutes to get to work from home and Canadians looking to buy a home are willing to incur 34.4 minutes of commuting time to get to their jobs.

Did you know....

Assessed Values of Properties are up! If you feel that your property assessment is not in-line with surrounding properties you can go to www.bcassessment.bc.ca and search for the assessments of neighboring properties. You should keep in mind that a higher assessment can be related to your land and not the "value" of your house.

Assessments and Sales by address is a free, online service that enables B.C. property owners to audit assessments by comparing the value of their property to others in their neighbourhood. It is available during the property assessment appeal period from January 3 to March 15, 2006 only.

Note: The deadline for filing an appeal is January 31, 2006.

Feel free to call me if you need help with *any* Real Estate matter.

A Smile or two....



From Carolyn's Kitchen...

Fast and Easy Chili

- 1 lb. lean ground beef browned
- 1 cup of "hot" salsa
- 1 lg. can of red kidney beans
- 1/2 can tomato sauce
- 1 tsp. chili powder
- 1 tsp. cumin

Brown ground beef and then add all other ingredients. Simmer over med/ low heat for 10-20 mins. Serve with rice or potatoes.

Note:

You can also add rinsed black beans for more variety and fiber and increase salsa by 1/2 cup for more servings. Adjust spices to taste.

Green Bean & Feta Salad

- 1 1/2 pounds fresh green beans cooked and rinsed in cold water
- 1 sweet onion, peeled / sliced thinly
- 2 cloves garlic, chopped
- 1/2 cup rice wine vinegar
- 1/2 cup apple cider vinegar
- 1/3 cup oil
- 1 tablespoon white sugar
- 1 dash each hot sauce & Worcestershire
- 4 ounces feta cheese, crumbled
- Salt & Pepper to taste

Mix all other ingredients except feta in shaker jar. In glass bowl add bean, onions and feta. Pour dressing over and toss well. Let stand at least 1 hour before serving.

Jack's Famous Night Out....

And last but not least... This month's winners of *Jack's Famous Night Out* are James & Erica Booth. They will enjoy a night out at the movies! If you would like your name in the next draw, just call Jack to say hi! He likes talking to his clients.... anytime.