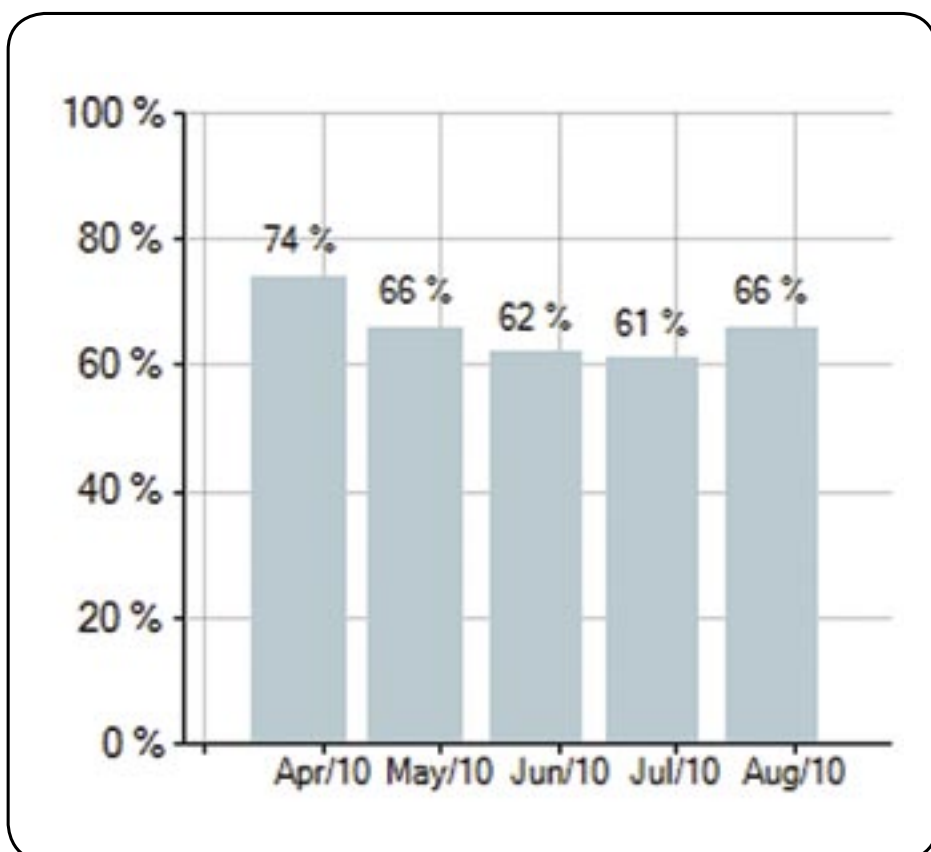


# PROPERTY NEWS

Ideas to help you when you're buying, selling or renting

## Auctions heating up the Sydney market

### Auction clearance rates 2010



The traditional selling season of spring is looking promising for Sydney home owners. Auction clearance rates are growing and Sydney estate agents have already notched up \$9.3 billion in sales this year.

With 10,800 houses and units sold at auction, it has been the highest grossing eight months on record. Sales appear set to trounce the \$11.4 billion proceeds from 13,200 sales during 2007.

Palm Beach has made it into the top five fastest growing suburbs which is great news for residents of the Upper Northern Beaches.

**If you are considering placing your home on the market or would just like advice on any matter related to real estate please feel free to contact The Professionals Griffin Real Estate- We are always happy to help!**

#### In this Issue of Property News:

- Our recent sales and listings
- Supporting national breast cancer awareness
- Mrs Griffins cooking corner - Beef skewers with horseradish dip



**02 9918 9933**

[www.avalonre.com.au](http://www.avalonre.com.au)

## Letter from the Editor

Dear Reader,

During this month you may notice that both our website and window display are wearing pink and that's because October is breast cancer awareness month. Griffin Real Estate - Professionals takes our social responsibilities within the community very seriously. Professionals are Diamond Partners of the National Breast Cancer Foundation, meaning that we've raised over \$1 Million of well needed funds for the charity group. If you would like to contribute towards this worthy cause, please come in to our office where we have merchandise available for purchase.

A very warm welcome to the newest member of our team, Paul Towers. Having been a lifelong resident of the Peninsula as well as having been involved in the property industry for a number of years, we are certain that the wealth of knowledge and experience he brings to the team will be of great benefit to our clients.

It is our wish to provide you with information that will assist you as you make your next move in each edition of Property News. If there is any particular topic that you would like information on, please contact us and we will endeavor to include that topic in our next issue.

Kind Regards,  
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# LISTED AND SOLD

**SOLD!**



1/86 George Street, Avalon

**SOLD!**



2/86 George Street, Avalon

**SOLD!**



6 Urara Road, Avalon

**SOLD!**



7/16 Foamcrest Avenue, Newport

**SOLD!**



265 Lower Plateau Rd, Bilgola

**JUST LISTED**



53 Dress Circle Road, Avalon

**JUST LISTED**



121 Wallumatta Road, Newport

**JUST LISTED**



806 Barrenjoey Road, Palm Beach

**JUST LISTED**



25 Whale Beach Road, Avalon

**JUST LISTED**



11 Coonanga Road, Avalon

**JUST LISTED**



76e Riviera Avenue, Avalon

**JUST LISTED**



30 Birubi Crs Bilgola Plateau

**JUST LISTED**



93 Queens Parade, Newport

**JUST LISTED**



6B Trentwood Park, Avalon

# Finding a Cure

**This month, being the month of national breast cancer awareness we are aiming to educate as many people as possible on breast cancer and the charitable ways that have awakened us to the vicious disease.**

Sadly, each year 2,800 woman and a small amount of men die from Breast Cancer.

The National Breast Cancer Foundation, one of Australia's most highly recognised and successful charities aims to raise much needed funds for research.

Over the last 15 years the NBCF has allocated more than \$66 million to 265 research programs throughout all states and territories in Australia.

The research undertaken by the NBCF has equaled a 27% reduction in deaths from Breast Cancer.

We have all known or know of someone that has been affected by this disease and October is the month to dig deep and support a well deserved cause.

This year the Professionals have raised over \$1,330,768.99 for the NBCF and are trying to beat our last years total of \$3,201,354.79.

**We will be selling NBCF merchandise in our office throughout October and encourage everyone to come along and purchase a pink ribbon.**



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**Thinking of selling or seeking some advice on your local market?**

Be sure to contact your number 1 local agency, Griffin Real Estate The Professionals on **9918 9933**



Mark Griffin



Greg Griffin



Alana Elderfield



Sally Challenor



Kimberley Taylor



Ashley Ainsworth



Elise Griffin

# Cooking Corner

## Beef skewers with Horseradish dip

A great starter for your next BBQ or serve with mash potato and vegies for a delicious dinner.

### Ingredients

- 500g beef rump
- 1 ½ tablespoons red wine vinegar or balsamic vinegar
- 3 tablespoons hot horseradish sauce
- 2 tablespoons rosemary needles plus 1 bunch rosemary for garnish
- 60mls olive oil
- 2 tablespoons Worcestershire sauce
- 2 tablespoons port
- 200g crème fraiche or sour cream
- ½ teaspoon Dijon mustard
- ½ teaspoons Maldon Salt
- 4 tablespoons chopped chives

MAKES APPROX 10 SKEWERS

Recipe tried, tasted and recommended by all attendees at Mrs Griffins BBQ, original recipe from Nigella Lawson.

### Method

1. Cut the beef into 2.5cm cubes, put into a freezer bag with the vinegar and 1 tablespoons of hot horseradish. Add the 2 tablespoons of fresh rosemary (or dried), and olive oil, Worcestershire sauce and port. Leave for at least 20 minutes or longer (overnight) in the fridge.
2. Soak 10 bamboo skewers in water to prevent from burning, thread 3-4 pieces of meat onto each skewer
3. Make the dip, by beating together the crème fraiche (or sour cream), the remaining 2 tablespoons of horseradish, the Dijon mustard, salt and the chives to sprinkle on the top.
4. Heat a BBQ or grill, put skewers on heat for 2 minutes on each side and then remove to plate on a bed of rosemary sprigs if desired.

