

# Gary & Jil Richardson's *Taupo Living*

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Issue 135



Hi Everyone,

Latest update from the Real Estate Institute indicates that the market is slowing slightly. However, there's still plenty to choose from if you're a buyer even though listing numbers have dropped significantly in comparison to the same time last year (down 19%).

As always we are keen to assist with the sale of your property and offer you a cost slashed, bespoke, marketing plan AND if you are the first person to return the attached coupon you will receive free a \$1200 marketing package with realestate.co.nz – Now that's a Christmas Present!

Best Wishes

*Gary and Jil*

**PGG Wrightson Real Estate**

RURAL | LIFESTYLE | RESIDENTIAL



## WAIRAKEI - 759 State Highway 1

4 2 2

- Private, secluded and quiet 9.7 Hectares (24 Acres)
- 19 reticulated paddocks of easy terrain
- 341sqm modern, double glazed homestead
- 2 good sheds
- A very quick and easy drive to town

Priced By Negotiation

[www.pggwre.co.nz/TAU31013](http://www.pggwre.co.nz/TAU31013)

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## BE QUICK TO WIN!

Be the next person to list with us and we will GIVE you a Platinum Extender package with realestate.co.nz valued at \$1200

This will give your property 10 weeks of showcase carousel, featured until sold and 5 refreshes in week 2,4,6,8 and 10

Contact us NOW to win\*

Name: \_\_\_\_\_

Address: \_\_\_\_\_

\*Conditions apply

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**WHAREROA** - 486 Whareroa Road

**\$185,000**

This 534sqm section surrounded by pleasant homes and spectacular scenery offers you the perfect opportunity to have a holiday retreat at one of Lake Taupo's most delightful little settlements. It's an easy down hill walk from the property to the lake where you can swim in the bay, fly fish at the mouth of the stream or launch your boat. Whareroa is a largely unknown treasure located north of Omori and south of the Western Bays, near the Kurutau hydro lake and surrounded by farmland. Ideal for your fishing or snow skiing holidays.

[www.pggwre.co.nz/TAU29559](http://www.pggwre.co.nz/TAU29559)

*We have been specialising in lifestyle sales for over 20 years.*

*Experience counts!*

*If you are considering selling, contact us for a personalised marketing package created just for you, and if you are quick you could win a marketing package worth \$1200.*



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## Recipe Of The Month

### Gingered Brandy Snaps

- ◆ Vegetable oil, for oiling
  - ◆ 8 tbsp unsalted butter
  - ◆ Scant 1/2 cup of Golden syrup
  - ◆ 1/2 cup raw brown sugar
  - ◆ Scant 1 cup all-purpose flour
  - ◆ 2 tsp ground ginger
  - ◆ 2 1/2 cups stiffly whipped heavy cream, for serving
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- Preheat the oven to 325°F/160°C. Brush a non-stick baking sheet with oil. Place the butter, syrup and sugar in a saucepan and set over low heat, stirring occasionally, until melted and combined. Remove the saucepan from the heat and let cool slightly. Sift the flour and ground ginger together into the butter mixture and beat until smooth. Spoon 2 teaspoons of the mixture onto the baking sheet, spacing them well apart. Bake for 8 minutes, until pale golden brown. Keep the remaining mixture warm. Meanwhile, oil the handle of a wooden spoon.
  - Remove the baking sheet from the oven and let stand for 1 minute so that the brandy snaps firm up slightly. Remove 1 with a palette knife and immediately curl it around the handle of the wooden spoon. Once set, carefully slide it off the handle and transfer to a cooling rack to cool completely. Repeat with the other brandy snap. Bake the remaining mixture and shape in the same way, using a cool baking sheet each time. Do not be tempted to cook more, or the rounds will set before you have time to shape them. When all the brandy snaps are cool, store in an airtight container.
  - To serve, spoon the whipped cream into a pastry bag fitted with a star tip. Fill the brandy snaps with cream from both ends.

(I use the handle of a teaspoon to put the cream into the snap - Jil)