

November 2018

Gary & Jil Richardson Taupo Living

Hi Everyone,

Its great to see that Taupo town and surrounds continues to be popular with out-of-towners and local buyers. Reviewing some of our recent sales shows buyers have come from Australia, Kaukapakapa, Kaiwaka, Auckland and locally. October has been a busy month too with sales. The latest report from realestate.co.nz says that residential asking prices in the Central North Island have gone up 3.3%. (lifestyle is generally included in residential statistics) In the 19 areas reviewed by realestate.co.nz, Central Plateau has the 5th highest increase. Go Taupo!

Gary & Jil



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Waipahihi

pggwre.co.nz/TAU29298



Designed with Flair & Panache

Privately tucked into exotic Palm trees this designer board and batten and masonry home is located at the end of a garden laneway. The large 1134 sq mtr section has impressive Palms and Lancewoods which create a semi-tropical garden inviting al fresco dining and a safe place for children and pets to play.

The delightfully amazing five bedroom multi-level home has dashing style throughout. Upstairs there is a second lounge and from here the outlook is widespread and encompasses the Lake, Mountains and Acacia Bay. Some more stairs take you to the third lounge and you can retreat/relax here for the all important time out. Being at the end of the lane there's parking for several cars, a carport and a large double garage with a covered way to the home.

Auction

(Unless Sold Prior)

1.30pm, Sunday 25th November On Site

Gary & Jil Richardson

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Designed for Luxury Outdoor Living

In a world of its own this modern styled home is set on 4.4 hectares (10.9 acres) of meadow and hill country.

Enthusiastic outdoor lovers, the owners designed their 2004 home to flow from indoor living to outdoor living. Surrounding the big outdoor fire the decking has built-in seating and space for comfy settees so while you relax and dine watching the setting sun you can also keep an eye on your horses and stock. The big double garage has internal access and a study with gun cupboard. There's heaps of parking space with a boat port. There is a useful shed used by the girls as stables and storage for tack. The property, with the home set in a commanding position to enjoy outstanding views, is located en route for Kinloch Village. Visit the open home or call to make an appointment to view today!

Auction

(Unless Sold Prior)

2.00pm, Saturday 8th December On Site

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Nearly New Home in the Kinloch Countryside

So private and peaceful this 4.4 Hectare (11acre) property boasts an almost new 3 bedroom home with state of the art insulation and glazing. The open plan family dining, living and kitchen with butler's pantry adjoins a separate lounge. Big glass sliders open to the great outdoors. Grazing land is both flat and steep and there's no garden yet. The setting is attractive with trees scattered about so if you are a gardener the opportunity is all yours. Not a gardener? Then it's fine the way it is! GO fishing instead.

\$890,000

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Berry Compote - *with Cassis*

Scant 3 cups raspberries
Scant 3 1/4 cups black currants
Scant 1/2 cup superfine sugar

2/3 cup water
2 tbsp arrowroot, mixed with a little cold water
2 tbsp crème de cassis
Heavy cream, for serving

- ◆ Put the raspberries, black currants, sugar and water in a heavy-bottom saucepan. Cover and cook over low heat for 15 minutes, until the fruit is soft.
- ◆ Put the arrowroot mixture in a separate saucepan. Bring to a boil, stirring continuously, until thickened. Remove from the heat and let cool slightly, then stir in the black currants, raspberries and crème de cassis.
- ◆ Pour the compote into a glass bowl and let cool. Cover and chill in the refrigerator for at least 1 hour. To serve, divide the compote among 6 decorative glass dishes and top with a swirl of cream.

