



We would like to say "Thank You" to our clients for your support during 2010. We appreciate your inquiries, confidence and your business. As another festive season is upon us and as another year ends, we send our sincere best wishes for a Great Holiday Season & a Happy 2011! Enjoy these next few weeks with family & friends. Warm Regards - DON, DOROTHY & ANDY

Real Estate Market Notes

Residential real estate activity throughout the HRM has experienced a decline in the latter half of the year. However, overall prices have remained stable and some markets have increased slightly. Our thoughts reflect CMHC indicators that the trend will continue into the spring season with slower than expected activity. The most recent forecast is a small decline of two percent in sales in 2011.



Average prices for the coming year are expected to rise at a rate of nearly three per cent. As in the past number of years, there are continued development projects that will no doubt stimulate the market with a few high profile condo developments and Dartmouth Crossing taking the lead. As always, no matter the market, well maintained homes showing to their best continue to sell quickly.

Andy Sawler, The Sawler Team

Holiday Entertaining

The holiday season is just around the corner, and that means entertaining guests and hosting parties. Here are a few easy ideas to add that extra special festive touch to your next holiday get together.



To add some Christmas spirit to your Christmas spirits, freeze some local cranberries to use as ice cubes. It's best to freeze fresh berries on a baking sheet so they don't stick together. Use 5-6 in each mixed drink, or in a glass of white wine or a wine spritzer.

A great way to fill your home with the smell of Christmas is to add the scent of fresh Rosemary. It's rich and earthy and very aromatic. Heat up a small amount of canola or vegetable oil in a pot to 300 degrees, and place full sprigs of Rosemary in the hot oil. Remove the herbs from the oil and lay them on paper towel to absorb any extra oil. The smell will fill your kitchen and wherever you place the fried herbs, and are a great touch to any table setting or to serve alongside your turkey.

Compliments of Chef Adam Todd, RelaxDinnerParties.com

Get Your Crayons Ready!

Get in the spirit of the season with our Holiday Colouring Pages!
www.sawler.com/holidays



From Home to home, and heart to heart, from one place to another. The warmth and joy of Christmas, brings us closer to each other. - Emily Matthews

Holiday Decorating

Christmas poinsettias are beautiful flowers, but those foil-covered pots plunked on the hearth have grown a bit boring. Instead, treat the poinsettias as cut flowers: cut the stems and arrange them in vases with greenery. If you like, mix different coloured poinsettias in the arrangement, or use traditional red ones with white lilies or another white flower, finished with cedar and pine boughs.



You could also place cut poinsettias in single-stem vials you get from a florist or craft shop, and nestle them among boughs, pine cones and shiny ornaments on a mantle.

Compliments of Susan LeBlanc, Silver Interiors (499-0881)

Complimentary Home Staging

When you list your home with us for sale **OR** when you purchase a new home (**OR** both), we'll provide a complimentary one hour consultation with one of our talented and qualified decorators:

Dawn Munden of Update Interiors

UPDATE

Susan Leblanc of Silver Interiors

SILVER INTERIORS

Applesauce Bran Loaf

This is a nutritious and delicious loaf that makes a wonderful breakfast or brunch item. To make it a little more festive, substitute mixed peel for raisins.



Spray a loaf pan with Pam or line with parchment paper. Preheat oven 375 degrees.

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| 1 C w/w flour | 1 egg, slightly beaten |
| ¾ C natural bran | 1 C unsweetened applesauce |
| ½ C brown sugar | ½ plain fat free yogurt |
| 2 tsp. cinnamon | 2 Tbsp. vegetable oil |
| 1 tsp. baking powder | Generous handful raisins (or dried cranberries or blueberries) |



Combine dry ingredients. Add liquids all at once. Mix only until blended. Put in pan and bake 35-40 minutes until toothpick comes out clean.

Compliments of Paulette Gardner

For more Holiday recipes, visit sawler.com

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