

# Courtesy of The Red Cross – Please Donate



## Thinking of Selling ?

Your Written Property Appraisal will include:

- FREE GIFT CARD (TSC's)
  - Written value range of your home
  - Explanation as to how we determine the value range
  - Explanation of our introductory commission
  - Personalised in-depth details of sales relevant specific to YOUR home and YOUR area
  - Explanation of what methods of sale are open to you
  - Explanation of what marketing options are open to you
  - Explanation of what improvements to your property would achieve the best outcome
  - Evaluation of current market conditions and outlook
- All professionally bound plus an electronic copy for your Broker, Banker or Financial Advisor



**Team Commitment  
Loyalty & Gift Card**

\$1,000 as a personal  
thank you from us.

*It's on the house!*



### The Fat Of The Land

Extract from a letter from the Matron of Charter House, Swanage, Dorset.

*"Dear Sirs,  
This establishment – which houses 26 elderly and homeless people – has recently received an amazing gift from (New Zealand). It consisted of twelve enormous tins of fat and ten of cheese ... I am not exaggerating when I say that it is eight years since I have seen so much fat in bulk, or such pure fat.  
The cook was speechless when I displayed this truly astonishing gift. It is such a relief to be able to expand a little when planning the monotonous daily menu. Instead of steamed or boiled fish, we now gratefully arrange for fried fish, fritters, pancakes, pastry – oh, endless other dishes are available now to a household of people who like many others in Britain are weary of the eternal monotony of post-war food."*

## Apple & Blackberry Gobbler

- 2 tablespoons each: custard powder, cold water
- 3/4 cup sugar
- 2 apples, peeled, cored and diced
- 3 cups fresh or frozen blackberries
- 1 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 50g butter, diced
- 3-4 tablespoons boiling water

1. Preheat the oven to 200°C. Line an oven tray with foil.
2. Mix the custard powder and water to a smooth paste in a large bowl. Add half the sugar and the apples and berries. Gently combine the mixture. Transfer to a 23cm ovenproof frying pan.
3. Mix together the flour, baking powder and remaining sugar and salt. Rub in the butter until the mixture resembles breadcrumbs. Add the boiling water and stir the mixture until it forms a dough.
4. Bring the fruit mixture in the frying pan to the boil on top of the hob. Drop spoonfuls of the dough carefully on top.
5. Bake on the oven tray for 30-35 minutes or until the topping is golden. Serve warm with custard or ice cream.

**Serves 4-6.**

*Alternatively, you could use a 23cm-round cake pan.*



**RayWhite**

**Two Dedicated  
Salespersons Every Listing**

From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career as a fine dining Chef in the UK. Here is a selection of recipes used during her career

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share this selected recipe

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