

Newsletter

Issue 36

31st May 2019



HOW DID WE DO ?

We deal with a variety of people every day and we'd like to know what they think of their interaction with us.

Soon our landlords & vendors; tenants & buyers; contractors & suppliers will have the means to provide feedback in a way that is quick and easy.

Our website has a button on the home page you can click to rate our service from 1 star to 5 star. Also, if you get a text please touch the link and rate us.

We aim to please: if improvement is required we need to know - as well as when you're happy.

Testimonial

Nigel made the experience of selling our house easy and stress-free. He was honest and direct and did not try to pressure us into anything. Our house sold the week after we advertised it, and unbelievably Nigel got us more than the advertised price. I recommend him to anyone wanting to sell, buy, or rent.

Melinda Cottier

 **Nigel Horne**
REAL ESTATE
Rentals & Sales since 1995

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OFFICE CLOSURE

We will close for the Queens Birthday Long Weekend Sat 8 June to Mon 10 June.

Statements for the End of Month of 30 June will be done on Monday 1st July.



Tenancy reforms for victims of domestic violence in a rental began on 28 February 2019.

These laws allow a tenant to end their tenancy *immediately*, without penalty, if they or their dependent child are in circumstances of domestic violence (DV).

They will need to give:

- the landlord or their agent a DV termination notice and attach one of the following forms of evidence:
- certificate of conviction
- family law injunction
- provisional, interim or final DV Order
- declaration by a medical practitioner in the prescribed form.
- each co-tenant must also be given a DV Termination Notice.

A landlord or any remaining co-tenant(s) may apply to NCAT if they wish to dispute the validity of a DV termination notice.

The Tribunal can only examine whether the DV termination notice was properly given under the law.

A landlord cannot dispute the contents of a declaration in NCAT if it is used as evidence.

Source: <https://www.fairtrading.nsw.gov.au/home>

FOR SALE



DID YOU KNOW ?

We have **SOLD** or **LEASED** most of our properties. If you know someone who needs a property sold or leased in NSW or VIC please advise us.

To Autumn

Season of mists and mellow fruitfulness,
Close bosom-friend of the maturing sun;
Conspiring with him how to load and bless
With fruit the vines that round the thatch-
eaves run:
To bend with apples the moss'd cottage-trees,
And fill all fruit with ripeness to the core:
To swell the gourd, and plump the hazel
shells
With a sweet kernel; to set budding more,
And still more, later flowers for the bees,
Until they think warm days will never cease,
For summer has o'er-brimm'd their clammy
cells.

By John Keates

I find autumn
leaves are at their
most beautiful when
they're being raked
by someone else.

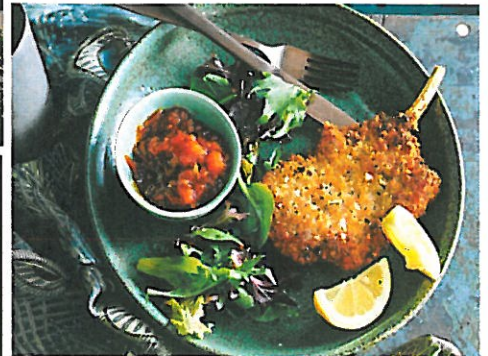
someecards



Nigel, Melissa & Elaine

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Parmesan & Sage Pork Cutlets with Spiced Tomato Relish



INGREDIENTS

- 4 x 220g pork cutlets
- 2 1/2 cups day-old sourdough, torn
- 1/3 cup sage leaves, finely chopped
- 1 1/4 cups (100g) finely grated parmesan
- 2 eggs
- 1/3 cup (80ml) milk
- Plain flour, to dust
- Sunflower oil, to shallow-fry
- Lemon wedges and salad leaves
- For the relish
- 2kg tomatoes, roughly chopped
- 2 garlic cloves, finely chopped
- 1 cup (250ml) white wine vinegar
- 400g caster sugar
- 1 tsp ground black pepper
- 1 tsp ground ginger
- 1/2 tsp ground allspice
- 1/3 tsp cayenne pepper
- 1/4 tsp ground cloves

For the relish, place all the ingredients and 2 tsp salt in a saucepan over high heat and bring to the boil. Reduce heat to low, then simmer for 1 3/4-2 hours until reduced and thickened. Transfer to sterilised jars. Store for up to 3 months.

Place the cutlets on a board and cover with plastic wrap. Flatten with a rolling pin until 1.5cm thick. Season.

Place sourdough in a food processor and whiz to fine crumbs. Combine in a bowl with sage and parmesan. Whisk eggs and milk together in a bowl, then place flour in a third bowl. Holding the cutlets by the bone, dust with flour and shake to remove any excess. Dip into the egg mixture, then coat with the breadcrumb mixture.

Heat 2cm oil in a large frypan over medium heat. Cook cutlets for 3 minutes each side or until golden and cooked through. Serve with tomato relish, lemon wedges and salad leaves.