

Wealthman & Benchmark News 2015

In this Issue: *We certainly know that you have already made plans on how you'll be spending the holidays, but before you leave to get on with your plans, here's some news that's worth looking at.*

Fiona Milde and the Team

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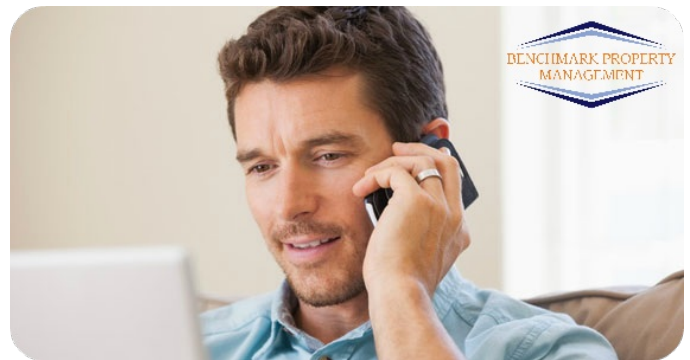
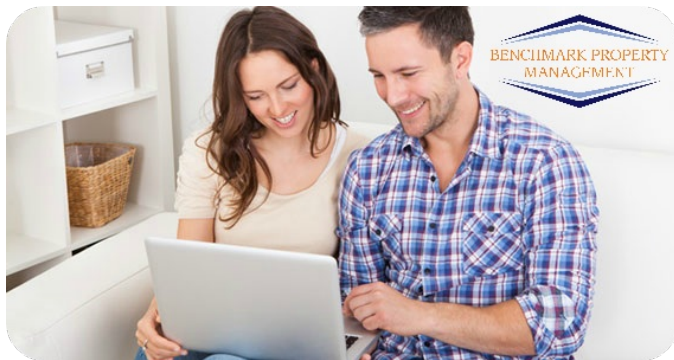
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The Property Market

Benchmark Property Management Auckland

Your home is the most tangible asset that you could ever have. And while you are enjoying the perks of your abode, it is also important to know how your property is working for you. Here is some informative news that you can dwell on over the holiday season, but also keep in mind that you need to make sure that your [property](#) is well taken care of in order to get the most value on your [investment](#).



Benchmark Property Management website is now live!

Please feel free to check out our new website and share it with your friends! www.benchmarkproperty.co.nz

You can also see our progress on [Facebook](#), [Twitter](#), [Google+](#), Parnell Directory, Reviews and more.



New properties this month managed by Benchmark



Council Enforcement Mandates - 2016

In July 2016, the Auckland Council will enforce the following mandates on property investments:



Homes should be [insulated](#). If your property has not been assessed for a subsidised insulation, we will have the property scheduled for assessment and we will send the report to you as soon as we receive it from our contractors. In any event that the existing insulation is not enough, you may want to consider installing a [heat pump](#) or a [HRV system](#). While it provides a healthier living condition for the tenants, it also adds significant value to the property.

Homes must have [smoke alarms](#). It is recommended that properties should have at least 2 smoke alarms, depending on the size of the property. When we do our inspections, we will check if the property has working smoke alarms, if not we will recommend installation ASAP. Owners might also consider installing photoelectric smoke alarms that have a battery lifespan of 10 years and are good at detecting slow/smoldering fires as well. Most owners go for this option as you can pick up a [photoelectric alarm](#) for around \$60.00,



which is well worth it.

Other Recommendations

Other things that we recommend you consider installing in the property:

- A [range hood](#)
- [Extractor fans](#) in bathrooms to provide ventilation and address condensation problems.

Annual Review

Please make sure that you have Landlord Insurance in place and please provide us a copy for our reference.

Holiday Schedule

Due to the upcoming holiday, monthly reports will be sent to you on the second week of January and the disbursement of rent will be in your account on the 11th of January. We apologize for any inconvenience this may cause.

A Friendly Reminder

A friendly reminder on annual property maintenance. Most of our property owners take advantage of the season to get the following done on the property:

- **Clean the gutters**
- **Waterblast**

We are happy to receive your feedback. Please feel free to contact [Benchmark Property Management](#) if you have any suggestions on how we can better serve you.



RENT OR BUY?

The Rent or Buy report for September 2015 - New Zealand

For many, the goal of owning your own home remains a powerful objective - one we support. Affordability issues can be a serious barrier to achieving this.

The summary below is aimed at renters and home owners who want to buy, and suggests when conditions are appropriate to make the move from renting to owning and buying a rental property.



Market overview for September 2015

The national median house selling price has increased to \$484,650 in September from \$465,000 the previous month. Annually, the growth is recorded at 10.7% against last year. Among major cities, Auckland has dominated the growth with an annual rise of 20.3%, followed by Christchurch of 10.2%..

Lower quartile houses, which are usually sought by the landlords and first-home buyers, increased 10.5% annually to \$309,000 at the national level. In Auckland, this category rose to 28.4%.

Lower rates of return in alternate investments such as term deposits and bonds, along with the complete demise of the finance company industry, have led investors looking at property investment in a new light.

Sourced from -[David Chaston](#)

<http://www.interest.co.nz/sites/default/files/Auck...>

REINZ 2015 Summary



Below is a summary of relevant data and statistics sourced from the most credible source in New Zealand.

The national median price was \$484,650 for September, an increase of \$64,650 or 15.4% on September 2014, to reach a new record high, and up 4.2% compared with August. Excluding the impact of the Auckland region, the national median price rose \$28,000 to \$365,000 compared with September 2014 also to reach a new record high, and rose 4.7% compared with August.

New record median prices were also reached in Auckland, Waikato/Bay of Plenty and Otago. Real Estate Institute of New Zealand (REINZ) Chief Executive Colleen Milne says, "There is continued evidence of Auckland investors and first home buyers spreading to other regions causing a 'halo' effect, most notably in Northland and Waikato/Bay of Plenty. These regions have recorded very strong sales growth so far during 2015, and this is now starting to be seen in the median price data. There was also a very strong increase in auction sales for Waikato/Bay of Plenty.

Sourced from [REINZ](#)

<https://www.reinz.co.nz/shadomx/apps/fms/fmsdownlo...>

Wealth Management Strategies

Financial Growth in Caring Hands



The staff of [Wealth Management Strategies](#) have made the commitment to provide an environment which allows everyone to prosper.



We are a team that works together, supports each other and focuses on a shared goal; helping, shaping and educating our clients, putting them in control of their finances and gaining financial independence.

Our most successful and exciting promotion for 2015 is offering a free financial health check to Kiwi home owners who are seeking more information on achieving their financial goals. Some of the services we provide are:



Wishing you a Merry Christmas and a Happy New Year from our team!

WHAT WE CAN HELP YOU WITH

- Financial Health Checks
- Budgeting
- Financial Structuring
- Debt Consolidation
- Mortgage Reduction
- Mortgage Approvals
- Refinancing
- Insurance
- Retirement Analysis
- Residential Property Analysis
- On-going Financial Mentoring Programmes

Auckland juggernaut powers on - need to know statistics



Auckland's housing market is still powering on, according to new data – the latest Trade Me Property Price Index shows that, in the **three months to September**, the average asking price in Auckland rose by **0.7%**, leaving it at **\$776,000**.

This took the annual rate of growth to **19.7%** and the **5-year increase to 63%**.

It means Auckland's average asking price has gone up by **\$300,000** over the past five years.

Head of Trade Me Property **Nigel Jeffries** said that just when it seems the Auckland property market can't surprise you any further, another incredible statistic emerges.

He said that between **September 2010** and **September 2013**, the average asking price increased by **\$100,000** and then prices ramped up further over the past **two years**.

"Since September 2013, the average asking price has jumped by **\$200,000** which is a staggering amount of growth for any market. We saw a small dip in July but it was an exception and there has been an increase in the Index for 12 of the past 13 months."

By *Miriam Bell*, sourced from <http://www.landlords.co.nz/>

Share the Wisdom & Join our referral programme:

All of you had the foresight and the [wisdom](#) to invest in property in recent years. Congratulations to each and everyone of you. Now's the time to "Share the wisdom" with your friends, families, colleagues, or anyone else you feel may benefit by securing their financial futures by investing in rental property. Our referral programme rewards you with the following:



\$100.00 Voucher

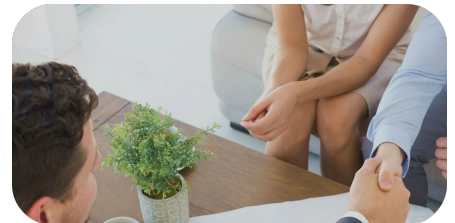
\$100.00 voucher that is redeemable in any [Countdown](#) or [Westfield](#) retail outlet for each referral that joins our mentoring programme.

\$1000.00 Cash

\$1000.00 cash or voucher for [Westfield](#) retail outlets for each and every referral that secures an investment property through [Wealth Management Strategies](#).

Share the Wisdom

Please contact Paul on 021 375739 or email paul@wealthman.co.nz if you require any more information on our referral programme for [Wealth Management Strategies](#).



WMS & Benchmark Updates:

Goodbye and Welcome

After 8 long years of service, **Karen Blair** has chosen to pursue pastures new. Karen has been an esteemed and valuable member of the [WMS](#) team over this period. We all wish her the very best with her new career and I would personally like to

thank her for her constant dedication to WMS and all of our clients. - **Fiona Milde, Managing Director**

In her place **Malcolm Knight** has joined our team and will be looking after all of your mortgage needs.

HOW LUCKY I
AM TO HAVE
KNOWN
SOMEONE WHO
WAS SO HARD
TO SAY
GOODBYE TO.

- The Fresh Quotes -



We would like to welcome **Malcolm Knight** who has recently joined the [WMS](#) team as a result of Karen's career move. Malcolm has spent his entire career working in the financial services sector. Following completion of a BCom BSc conjoint at Auckland University, Malcolm will be looking after all of our clients mortgage needs going forward.

Welcome aboard [Malcolm!](#)

Our Team's families are also growing...

We would like to take this opportunity to congratulate **Anna** our office administrator and also **Kathleen** our [property manager](#) on their beautiful newborn babies.



Insurance Needs

[Wealth Management Strategies](#) have added an important service that we are offering to our valued clients -[INSURANCE](#). The type of insurance that you should have will depend on your situation. If you think that you are over insured or under insured or your situation has changed over the past few years, then let us know so we can tailor the best cover for you.

For all of your insurance needs [Elena Grant](#) is our sole provider.



We are Social!



LIKE our Facebook Pages!

[Benchmark Property Management](#)

[Wealth Management Strategies](#)

Follow us on [Twitter!](#)

Spread the word on [Google+](#)

Here when you need us



If there are any changes in your current circumstances, be it a basic top up, to buying a new car, designing your dream renovation, or just wanting financial restructuring, mortgage reduction, or debt consolidation, [TALK TO US](#) first because we might just have the best deal for you. You can either call or simply email us with your concerns and we will get back to you.

09 303 3677



Hours:
Monday - Friday / 9:00am - 4.30pm
Saturday / OFF



Corporate Offices:
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Parnell, 1052



Contact Info:
Phone: 09 303 3677

Christmas Corner

Holiday Feast // New Year Plans // End of the year laughs

ROAST TURKEY STUFFED WITH GARLIC SOURDOUGH (Serves 10)

If you are planning turkey for Christmas dinner and have not ordered it already, make sure you do so as soon as possible. That way you will buy the size you desire and may be lucky to score a fresh, as opposed to a frozen, bird.



-Sourced from [Ruth Pretty](http://www.stuff.co.nz/dominion-post/capital-life/...)
<http://www.stuff.co.nz/dominion-post/capital-life/...>

Ingredients

This stuffing doesn't have egg in it, which allows the turkey to be stuffed up to two days ahead. Accompany this turkey with boiled new potatoes tossed in extra virgin olive oil with chopped French tarragon. Serve with leafy green salad and/or simply cooked green beans or asparagus.

600g (1) sourdough loaf, crusts removed
Roasted Garlic (see below)
90ml (6 Tbsp) olive oil
1 Tbsp roughly chopped rosemary leaves

1 x 3.5kg turkey, washed in cold water and dried
1 tsp flaky sea salt
1/8 tsp freshly ground black pepper
250ml (1 cup) cream
250ml (1 cup) turkey or chicken stock liquid
15ml (1 Tbsp) balsamic vinegar

ROASTED GARLIC

Use in salad dressings or simply spread onto barbecued bread and drizzle with olive oil.

3 heads of garlic

Thyme sprig

1 Tbsp olive oil

½ tsp flaky sea salt

Preheat oven to 180°C.

Place a small pot of water on to a high heat and bring to the boil.

Trim top quarter off the whole garlic heads to expose cloves. Place heads into pot and cook for 10 minutes.

Drain and discard loose skin.

Puncture sides and top with a fork. Place into a ceramic dish with thyme and drizzle with oil.

Sprinkle with salt. Place into oven. Roast for 40 minutes or until cloves begin popping out of skins.

Cool garlic and refrigerate for up to one week. When ready to use, squeeze garlic out of skin.

Method

1. Preheat oven to 190°C
2. Cut sourdough into 12-16 chunky pieces and place in a bowl.
3. To make garlic oil, squeeze pulp from 12 cloves of Roasted Garlic and place in a small bowl. Mash with a fork, add olive oil and rosemary and combine.
4. Using a pastry brush, liberally brush the inside cavities of the turkey with the garlic oil and pour remainder over sourdough. Mix sourdough and oil to combine and ensure sourdough has absorbed all the oil.
5. Season sourdough with salt and pepper.
6. Stuff centre and neck cavities of turkey with the sourdough stuffing.
7. Fold wing tips onto the back of turkey and secure legs with cooking twine.

8. Lightly grease a large roasting tray with additional olive oil.
9. Place turkey into the prepared roasting tray. Brush turkey all over with some of the cream. Turn oven down to 180°C. Place turkey into oven to roast for 30 minutes.
10. Remove from oven and baste with some more of the cream. Return to oven. Reduce temperature to 160°C and roast turkey for a further 1½ hours, continuing to baste every 30 minutes, until turkey is cooked.
11. To test, insert a metal skewer into the meaty part of the turkey and leave for 30 seconds. Remove skewer and if juices run clear and the tip of skewer is too hot to touch, the turkey is cooked.
12. Warm a second roasting tray. Remove turkey to the warmed roasting tray, cover with aluminium foil, and leave to rest at room temperature for 20 minutes.

To make jus, place the roasting tray that the turkey was cooked in over a medium heat. Pour in the stock. Stir to combine and remove all baked-on bits off the base of the tray. Bring to the boil and simmer to reduce by a third. Season jus to taste with additional salt and pepper and balsamic vinegar. Pour into a warmed serving jug. Present turkey on a platter and carve. Accompany with the jus.

My N Z Pavlova

Crunchy on the outside and marshmallow on the inside. A real NZ icon. I have been making this recipe for 35 years. A real family recipe to share. We have this at all our family gatherings especially Christmas Dinner. (It's summer here then!) The secret to this Pavlova is the time taken to mix in the sugar. Don't hurry!



- Sourced from [Jen T](http://www.food.com/recipe/my-n-z-pavlova-128161)
<http://www.food.com/recipe/my-n-z-pavlova-128161>

Ingredients

- 6egg whites
- 1pinch [salt](#)
- 3tablespoons [water](#)
- 12ounces [caster sugar](#)
- 1teaspoon [vinegar](#)

- 1teaspoon [vanilla essence](#)
- 3tablespoons [cornflour](#)

Method

1. Prepare a baking sheet by greasing lightly with butter and placing on it a sheet of tinfoil or baking paper. Grease the tinfoil and then shake on a few drops of cold water and smear around leaving a thin film of water.
2. Beat egg whites, salt and cold water until stiff with an electric mixer in large bowl.
3. While still beating add the castor sugar very slowly a tablespoonful at a time and keep beating between additions. This takes time so don't hurry this step.
4. When all sugar has been added beat in the vinegar and the vanilla.
5. Remove beaters and with a metal tablespoon fold in with cutting movements the cornflour.
6. With a spatula scoop mix onto baking sheet and form into a circle about 8" in diameter but keeping the mix fairly high. Form a slight dent in the top if liked or keep flat.
7. Place tray in the centre of a 350°F oven and bake for 10 minutes.
8. After 10 minutes lower heat to 300°F and then after another 10 minutes lower heat to 250°F and continue baking for 1 hour.
9. Do not open oven door while cooking.
10. When time is up turn oven off and open door slightly and leave Pavlova to cool in oven.
11. When completely cold top with freshly whipped cream and decorate with fruit of choice or grated chocolate.
12. Another idea is to fill centre with either lemon curd (made from the yolks) or chocolate mousse. Then pipe rosettes of cream around the edge of filling. I have also used instant puddings for the filling made with half milk & half cream to give a thicker mix and then decorated with fruit to match flavour.
13. Note: If it looks like rain don't make! It has something to do with the atmosphere!
14. Pavlova can be made 1-2 days before or the morning of the day required. Then topped on the day 4-6 hours before required.
15. Variations:.
16. Pavlova with Almonds; sprinkle with flaked almonds before baking.
17. Coffee Pavlova; add either 1 Table spoon coffee essence or 2 tea spoons instant coffee powder when adding the sugar. Top with brandy or kahlua flavoured whipped cream.

Ho! Ho! Ho! For a laugh...

Q: What do you call an elf who sings?

A: A wrapper!

Q: Why is Christmas just like your job?

A: You do all the work and the fat guy with the suit gets all the credit.

Q: What nationality is Santa Claus?

A: North Polish.



The 4 stages of life:

1. You believe in Santa Claus
2. You don't believe in Santa Claus
3. You dress up as Santa Claus
4. You look like Santa Claus

Remember, Christmas isn't about how big the tree is, or what's under it. It's about who's around it!

New Year Resolutions

1. Set SMART goals.
2. Determine how you'll invest for each goal.
3. Calculate how much you need to save per month.
4. Look for tax-advantaged ways to save.
5. Give [Wealth Management Strategies](#) a call to discuss the best plan to achieve these steps.



Hours:
Monday - Friday / 9:00am - 4:30pm
Saturday / OFF



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**Wishing you a very Merry Christmas and a prosperous
New Year from Wealth Management Strategies and
Benchmark Property Management!**