

# RURAL GATE POST NEWS

ISSUE 8-2018

with

## Team Lydia Heyward

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Your real estate is our business



### Hello readers

Our mild winter has been very kind to us country people, not to mention the stock and the new lambs and calves.

It looks and feels like the spring real estate market will be very buoyant, I have new lifestyle listings coming to the market within the next few weeks and buyers are calling and registering their interest in purchasing property.

Congratulations to Yvonne Palmer

for winning our competition. Yvonne correctly picked all of the cattle breeds and now has a new pair of Red Band gumboots. It was a fun competition and thank you to everyone who participated. Make sure to enter this month's competition, you will find it on our web site [www.teamlydiaheyward.com](http://www.teamlydiaheyward.com) or within this newsletter.

Hope to catch up with you soon.

## SUDOKU

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Easy

### NEW LISTING



### BENEFITS OF COUNTRY LIVING

**70 Ranzau Rd, Hope - Offers Over \$625,000**

Situated on the fringe of Richmond and very close to the Hope school and rural community. Four bedroom plus home in immaculate condition. Water supply is from a well and there is plenty of room for a garden. An enclosed dog run is situated next to the garage. This home is ready and waiting for you.

### NEW LISTING



### BIG SHEDS, BIG LIFESTYLE

**76 Glenview Rd, Takaka - \$790,000+GST (if any)**

2.3266ha rural, lifestyle property offering huge 8-bay shedding, livestock paddocks and a comfortable brick home! Three bedrooms, new bathroom, open plan living areas with a sunny deck and mountain views. Rainwater collection and stored in underground water tanks. A generous bonus room is tucked behind the garage and carport.

### NEW LISTING



### RURAL LIFESTYLE - 2 HOMES

**1293, 88 Valley Rd, Wakefield - \$460,000**

Looking for a touch of rural lifestyle with options for extended family, the pets or chooks? Subject to final survey, this 3,700m<sup>2</sup> property offers two traditional weatherboard bungalows with off-street parking and an A-frame (garden) shed. Tidy up the gardens, perhaps do up one or both? Well worth the look at this price.

### NEW LISTING



### PRELIMINARY NOTICE

**256 Malling Rd, Redwood Valley**

45ha of easy grazing country and a very substantial four+ bedrooms and three bathroom home. The property enjoys outstanding views, has a lovely swimming pool, a huge shed - large enough to house a boat, motor home or caravan, plus a workshop and hay storage area. Excellent stock yards, chook house, orchard and more.

**Viewing will be by appointment.**



SOLD

**35 Edens Road, Hope**  
Multiple offers received

**More properties like this required - contact the team if you are interested in selling!**

"He is not a full man who does not own a piece of land."

*Hebrew Proverb*



Team Lydia Heyward Your real estate is our business **0800HEYWARD**

## Merino Wool For USA Insulation

NZ Merino has brokered a deal for 200 tonnes of Landcorp coarse wool to be supplied to US insulation company Havelock Wool. This represents about 10% of Landcorp's supply to NZM. Havelock Wool's Andrew Legge said materials in homes were contributing to poor indoor air quality. "We now know it is up to 500% worse than the air outside. Compounding this, we're spending 90% of our time indoors. People are becoming more and more aware of sick building syndrome. Our homes are making us sick. Wool does not emit dangerous particulates, which in our view fibreglass does. It is still shards of glass – recycled or otherwise, in your respiratory tract." NZM is also helping Havelock Wool improve its product manufacturing through looking at the type and style of wool used. (Stuff)

## Recycling Market Lost

Thailand has closed its borders to some plastics recycling and that will cause a problem for some of Southland's farmers. Southland disAbility Enterprises, which has been selling the province's bale wrap to an overseas buyer for recycling, is urging farmers to stockpile this seasons' wrap until it can find another market for it because the Thailand market is flooded and it had closed its borders. (Stuff)

## Patrick Lam Again

Pie maker supremo Patrick Lam has again won the coveted NZ Bakels Supreme Award trophy as well as three gold awards for the bacon and egg, gourmet meat, and chicken and vegetable sections. Lam's supreme pies went up against 5491 other pies and had to beat 275 other gourmet meat category entries. (The Country)

## Trade War Causing Log Jitters

NZ's booming export log market is starting to catch the jitters as concerns mount about the impact of US President Donald Trump's trade war. "Positivity has permeated the industry, at least for those selling logs, for upwards of two years," says AgriHQ's Reece Brick, "however, it's getting a bit nervy all of the sudden. That's not to say everyone's panicking, but there are certainly more reasons to frown than we've seen for a long while. (Friday Offcuts)



# WIN *with* TEAM LYDIA HEYWARD

Identify these breeds and go into the draw to win a pair of Skellerup Red Band Gumboots



Go to our website competition page to enter during August 2018. Be sure to sign up to our monthly newsletter and competition at

[www.teamlydiaheyward.com](http://www.teamlydiaheyward.com)

## ROASTED TOMATO & BASIL QUICHES

### INGREDIENTS

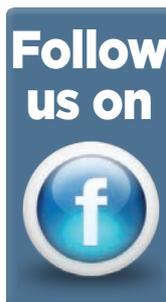
Butter/cooking oil spray, for greasing  
3-4 sheets puff pastry, thawed  
2 cups cherry tomatoes  
½ Tbsp olive oil  
Pepper & Salt  
4 eggs  
¼ cup milk  
1 cup cream  
¼ cup grated Parmesan cheese  
¼ cup fresh basil leaves finely sliced, plus extra to serve.

### DIRECTIONS

Preheat oven to 220°C (200°C fan-forced). Grease muffin or mini quiche pans lightly. Line with pastry, jig-sawing the pastry together and re-rolling the trimmings so not to waste any. Chill in the

freezer while you prepare the filling.

Toss the tomatoes lightly in a bowl with olive oil and a pinch of salt, and place in an ovenproof dish. Bake for 15 minutes, or until they are puffed and starting to collapse. Remove and reduce temperature to 190°C (170°C fan-forced). In a large bowl, mix eggs, milk, cream, salt and pepper and half of the Parmesan cheese. Whisk mixture well with a fork. Stir through the basil and set aside. Divide tomatoes between the pastry cases and pour egg mixture over the top. Sprinkle remaining Parmesan over each quiche and bake until the pastry is golden and the filling is set but still a little jiggly, about 15 minutes. Serve warm or cold, with extra basil sprinkled over the top.



SUDOKU SOLUTION

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1	2	4	7	5	6	8	9	3