



# The Austin's Angle



## Landlords gather for successful event!

Last month we put together our very first landlord event, in the office at Chapel Ash Wolverhampton. It was a beautiful afternoon with temperatures outdoors well into the high degrees, 25 degrees to be exact!

We had a fantastic afternoon speaking with our existing landlords, but it was great to welcome new landlords who wish to start their journey with us. Our speakers were from the Department for work & Pensions and a local accountant based in Wolverhampton Appleby Mall. They did a brilliant job and they provided interesting content on tax for landlords. We are so grateful for all their help and we look forward to future events. We can't wait to get the chocolate biscuits, tea and coffee out again for a meet & greet!



The Austins team!

## PHOTOS FROM OUR LANDLORD EVENT!



## PUZZLE TIME!

### Spring Flowers!

S	O	I	A	N	O	N	E	R	H	U	N	R	D
E	L	T	L	Y	R	T	S	S	A	T	S	I	A
I	Y	N	S	A	S	S	S	E	H	N	C	S	N
L	R	I	T	E	I	U	L	W	T	I	A	G	O
I	T	S	R	G	N	N	R	O	N	A	R	L	E
L	U	E	O	N	I	F	N	S	I	A	N	M	A
S	S	E	E	A	A	L	R	L	C	S	A	S	N
D	H	D	M	R	E	O	S	U	A	E	T	P	C
O	O	R	E	D	I	W	S	E	Y	S	I	I	O
N	L	C	R	Y	S	E	D	S	H	O	O	L	U
A	I	O	I	H	L	R	N	T	L	R	N	U	D
T	D	S	A	A	D	N	S	N	Y	A	S	T	E
H	S	E	I	S	I	A	D	C	N	N	E	P	N
A	R	L	N	O	I	L	E	D	N	A	D	E	O

- ALSTROEMERIA
- HYACINTH
- LILIES
- DANDELION
- SUNFLOWER
- TULIPS
- ROSES
- CARNATION
- HYDRANGEA
- DAISIES

## OUR MAY COMPETITION COMING

SOON!



With spring well under way, this season is the most popular time for moving house! Therefore our upcoming competition for this month is to WIN a beautiful multi photo frame, displaying new memories for your new home! Visit our Facebook page for your chance to win simply 'Tell us in no more than 10 words what's the worst part of moving house?'

### A DAY IN THE LIFE OF RACHEL...

I AM ON THE SALES TEAM AND I ALSO RUN ALL THE MARKETING PROMOTIONS FOR AUSTINS.

IT HAS BEEN A VERY BUSY WEEK FOR ME SO FAR, I WAS ROTAED TO WORK LAST SATURDAY AND I DID A TOTAL OF 5 VIEWINGS! IT WAS GREAT TO MEET NEW PEOPLE AND TALK ABOUT THE POTENTIAL EACH HOUSE HAS TO OFFER.

AN OFFER HAS BEEN PUT FORWARD ON ONE OF THE PROPERTIES, SO FINGERS CROSSED!

I HAVE BEEN WORKING ON OUR SOCIAL MEDIA AND OUR WEBSITE RECENTLY. I AM IN THE PROGRESS OF ADDING NEW PAGES TO OUR WEBSITE, STAY TUNED!



If you would like a free market appraisal For Sales or Rentals, please contact our office on 01902 244200 today!

## AWAY FROM HOME WITH AUSTINS



As we are fully into spring and summer is but a few months away, Austins thought we would share our holiday/short breaks with you – hope you enjoy the articles. To kick start, Maddy our Sales Manager/Valuer took a couple of days off last week.

A close friend and I decided to visit apart of South Wales we both had not been to before. We decided on Mumbles situated on the beautiful Gower peninsular. Taking the scenic route through Brecon Beacon National park we arrived safely in Mumbles some 3 ½ after starting off. Weather was kind, cool but sunny. The apartment was situated on what was the original home of John Redcliff (a close friend of Dylan Thomas) and is now apartments with the most amazing views. Caswell beach offered uninterrupted sand and a haven for surfers, paddle boarders and canoe enthusiasts and not forgetting dog owners who could take their beloved pets between the months of October – April. We enjoyed the many coastal walks on offer and on recommendation tried a couple of eateries nearby. A well-earned down time with exceptional views Wales has to offer.

### Recipe of the Month is supplied from our Lettings Manager James!

#### BEST CHOCOLATE BROWNIES!

**Ingredients:** Butter 100g chopped, dark chocolate 200g chopped, 4 eggs, golden caster sugar 250g, plain flour 100g, baking powder 1 tsp, cocoa 30g

**Method:** Heat the oven to 180c/fan160c/gas4. Line a 22cm square brownie tin with baking parchment.

Melt the butter and chocolate together in a microwave or in a bowl set over a pan of simmering water. Cool to room temperature. Whisk the eggs and sugar together until the mixture is light and fluffy. Fold the chocolate mixture into the egg mixture and sift on the flour, baking powder and cocoa. Fold this in to give a fudgy batter.

Bake for 25-30 minutes or until the top is cracked, but the middle just set. Cool completely, then lift out of



the tin and cut.