



# The Austin's Angle



## Autumnal Property Update

According to Rightmove's source, the autumn property market has some positive signs. The London market has also started to recover.

The West Midlands region has also recorded average annual price rises. September was a busy month for new properties coming to market within the first week, compared to the other summer months.



Source: Rightmove

### FIRST TIME BUYERS? HOW TO BE PREPARED!



If you are looking to get on the property ladder and purchase your first home. Take a look at our guide to help get you prepared!

**Register with local agents** – By getting your details registered with local agents, any new properties that match your requirements that come on to the market, you will be made aware and they will help match you to your ideal property.

**Get documents ready** – Get all you photo ID and proof of address ready as this will be needed for mortgage appointments, solicitors and the agents who you place an offer with. This allows you stand out and become ready.

### PUZZLE TIME!

#### Halloween

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

- BROOM
- COSTUMES
- EYEBALLS
- BATS
- MONSTERS
- FALL
- LEAVES
- GOBLINS
- CHILDREN
- BOO
- MIDNIGHT
- CANDY CORN
- GHOST
- PUMPKIN
- SPIDERS
- HAPPY
- TRICKS
- FUNNY
- WITCHES

## SPOOKTACULAR STREETS THIS

### HALLOWEEN!

As we enter a very spooky month, we decided to find a few of the spookiest streets in the country!

- **BLACK CAT DRIVE**
- **COFFIN CLOSE**
- **DEADMANS LANE**
- **SKULL HOUSE LANE**
- **REAPERS CLOSE**

If you saw a house listed For Sale on one of these streets, would you be put off making an offer because of its spooky street names? We would love to know your thoughts! If you are a cat lover, I'm sure Black Cat Drive would be very appealing!

## Are you looking to sell your home in time

### for Christmas?

The nights are drawing in and the leaves are beginning to fall to the ground, Autumn is well and truly here. Very soon Christmas will be talked about and the build-up will start all over again!

If you are thinking of selling your home, now is the time to do so, as the average house sale is 12 weeks, just in time for Christmas! For a FREE valuation or if you would like to ask the sales team advice. Simply call our number below or visit our website to send us an email!



**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 - OUR LETTINGS APPRENTICE JOE

I had a week away and visited the beautiful island of Malta. We had plans to go across to Sicilia and to Gozo for a few days. As we arrived the weather was extremely windy with heavy rain. Once we had left the airport we made our way to Marsaskala where our apartment is located. The weather started to get a lot worse with thunder and lightning, which meant the ferries we were going to catch to Sicilia and Gozo were cancelled for a few days until it picked up. The weather eventually picked up and we went sightseeing in Mosta and visited the church that had a bomb dropped on it in 1942 which never exploded and remains inside to this day. Then we had a few days with some sunshine and Before I knew it we had to go to the airport.



## Recipe of the month is supplied by Maddy – Our Sales Manager

### Ingredients



350g/12oz high quality mincemeat - 200g/7oz sifted plain flour - 40g/1 ½ oz golden caster sugar - 75g/ 2 3/4 oz ground almonds - 125g/ 4 ½ oz unsalted butter diced - 1 large free-range egg, beaten & milk to glaze

### Method

- 1) Lightly butter 12-hole pie or patty tin. Add the mincemeat into bowl, stir well.
- 2) Place the flour add almonds, sugar & butter in a blender and mix well until crumbly, add the egg through the open top.
- 3) Bring the mixture together with your hands, chill in the fridge for an hour in cling film.. Thinly roll out the pastry using a floured surface. Cut out 12 circles with a fluted pastry cutter. Press the pastry gently into each hole, fill with mincemeat.
- 4) Cut out 12 slightly smaller discs, to cover the mincemeat. Press the edges together to seal, leaving a small slit in the top of the pastry, brush lightly with milk. Chill for 30 minutes. Preheat the oven, 200c/400F/Gas 6. Bake in the oven for 20 minutes, until golden brown. Transfer to wire rack and serve!