



# TE ATATU Homeowner

July 2018

With Diane Stevenson & Team

## 6 Ways to Get Paid to Live in Your Own Home

Mortgage, insurance, rates...the mere mention might raise your blood pressure a point or two. But what if, instead of only costing money, your house could also be a source of income? Here are some innovative ideas.

### 1. Host an Overseas Student

Local colleges and language schools are always looking for good homestay families for international students. If you have a spare bedroom, consider being a long or short-term host. Not only could you earn \$250+ a week but you can share the Kiwi lifestyle with an adventurous young person and learn about another culture and country.

### 2. Room for Rent

Airbnb has become a huge income earner worldwide. No spare room? Convert your garage or add a sleep-out to host local and overseas travellers. A structure with a floor space less than 10m<sup>2</sup> usually requires no council consents but check before you go ahead.

### 3. Filming Location

List your home with film and TV production companies and advertising agencies who are always in need of character homes or those with stunning views to use as shoot locations.



Hosting visitors is one of many creative ways to earn a little extra income from your home.

### 4. Small Space, Big Return

While you're at work, your empty garage can be too. If you live near the CBD, a business park, transport hub or city hospital, rent out your vacant car park to earn upwards of \$120 a month. List on sites like [sharedspace.co.nz](http://sharedspace.co.nz) or [allspace.co.nz](http://allspace.co.nz); you can also advertise storage and office space for rent.

### 5. Money for Jam

Do you have a green thumb and space for a decent veggie garden? Grow and bottle produce and sell it at your local farmers market.

### 6. Doggie Daycare

If you're a work-from-home animal lover, pet-sitting can be thoroughly enjoyable. You'll have a furry friend to pat during breaks and be helping out a pet-owner by offering canine companionship while they're at work.



### 72 Kervil Avenue, Te Atatu Peninsula

Built with size and space in mind, this contemporary three bedroom home is perfect for young families.

[rwteatatu.co.nz/TET25717](http://rwteatatu.co.nz/TET25717)

## Winter Buyers Want Your House NOW!

We may have passed the shortest day but there is no shortage of people wanting to buy a house this winter.

Most modern buyers now begin their research on-line, from the comfort of their living room, so dull winter skies and bitterly cold southerlies no longer dampen the enthusiasm for open home visits. The old adage, "spring is king" when selling your house is no longer relevant in a market where there is still high demand.

Although statistics usually show less sales over winter that is because fewer homeowners list their home for sale; not because there are significantly less people looking for somewhere to live. This means winter is actually an opportune time to sell.

So if you need to move now, why wait for spring? To make the most of this opportunity pay attention to the four p's:

### Present Your Home Well

Make sure all maintenance is up-to-date and that every room is immaculate. Consider using the services of a staging company to update

*Continued...*



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Continued... the look and feel of your home with modern furnishings.

## Realistic Price

Ask your salesperson for a comparative market analysis then set your expectations to meet the market.

## Proven Promotion

Choose the method of sale—auction, tender or by negotiation—that best suits your property and personal circumstances. Advertise your home as widely as possible to reach all potential buyers.

## Professional Help

Ask for advice early in the process. Whether you want to know how much your home is worth, the pros and cons of each method of sale, tips to make your house more attractive, or just a recommendation for a good tradesperson...

**...please call us. We're here to help and are always available to offer no obligation advice.**

## What people are saying about our Salespeople...

Pantea Wilson went out of her way and tried her best to get us the sale we wanted I appreciate all her hard work.

## ENTER THE DRAW TO WIN!

Want to wine and dine at **Et Tu Bistro?** (value \$60.00)

**Question: How many days are there in the year?**

Phone, text or email your answer to 021 960 309 or win@buywest.co.nz or include your name, email, address and best contact number.

Best of luck!

**Closes 19 Aug**

*Congratulations to our previous winner: Adrienne Cleaver*



## Real Estate Market Trends

	Jun-17	Apr-18	May-18	Jun-18
<b>West Auckland</b>				
Median \$	775,000	782,000	760,000	765,000
No. sales	242	289	315	284
Median days	38	37	38	36
<b>Te Atatu Peninsula</b>				
Median \$	956,500	907,000	800,000	925,000
No. sales	24	16	19	17
<b>Te Atatu South</b>				
Median \$	806,250	735,000	790,000	739,000
No. sales	26	21	23	26
<b>Interest</b>	5.80%	5.80%	5.80%	5.80%

Source: REINZ

## Just for a Laugh

Two lawyers walking through the woods spotted a vicious-looking bear.

The first lawyer immediately opened his briefcase, pulled out a pair of sneakers and started putting them on.

The second lawyer looked at him and said, "You're crazy! You'll never be able to outrun that bear!"

"I don't have to," the first lawyer replied. "I only have to outrun you."

## Pork Spring Rolls

*Popular with the whole family, these quick and easy, healthy rolls are baked rather than fried. 20 mins preparation time. Makes 8 rolls.*

300g pork  
4 sheets puff pastry  
1 Tbsp sesame oil  
¼ shredded cabbage  
2 grated carrots  
1 grated swede  
1 tsp gr. ginger or 2cm fresh ginger, grated  
1 tsp Chinese Five-Spice  
1 Tbsp butter  
1 Tbsp soy sauce  
sesame seeds

Heat sesame oil in a wok. Add ginger and Chinese Five-Spice. Fry pork until cooked through (2 mins). Remove and set aside.

In the same wok fry carrot, cabbage and swede with soy sauce and butter. Wilt down vegetables for 5 mins. Add meat back to wok. Mix through.

Cut pastry in half lengthways. Spread the filling onto the first third of the pastry and roll over the filling once. Bake for 20 mins at 180°C until crisp on top. Delicious served with hoisin sauce.

Recipe courtesy [www.foodbox.co.nz](http://www.foodbox.co.nz)

FOR SALE



### 9 Eric Farley Drive, Huapai

The home has two living areas with a formal and informal lounge, an office space and four bedrooms.

[rwteatatu.co.nz/TET25718](http://rwteatatu.co.nz/TET25718)

FOR SALE



### 339 Rimmer Road, Helensville

The home has four bedrooms situated away from the main living areas and two bathrooms.

[rwteatatu.co.nz/TET25665](http://rwteatatu.co.nz/TET25665)



### 48a Neil Avenue, Te Atatu Peninsula

Congratulations—SOLD!

**Thinking of selling?**  
Call our team today for a **FREE** property appraisal and professional real estate advice.



**Ray White Te Atatu** Phone 09 834 6789  
Diane Stevenson - Principal/Licensee Agent

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