



The Austin's Angle



You may not think of yourself as a landlord – but do HMRC?

HMRC run campaigns targeted at specific business sectors to help people bring their tax affairs up to date, If they have inadvertently fallen outside the rules. At present, they are running a let property campaign, aimed at individual landlords letting out residential property abroad or in the UK and recent guidance shows some of the ways that landlords can sometimes make mistakes. One of the most common mistakes is that people simply don't think of themselves as landlords. This can happen when someone inherits a property and then lets it out, or if they move in with a partner and then rent out their old house. In fact, each of these scenarios means that HMRC need to be put in the picture, and the rental income could be liable to tax. There can be unforeseen pitfalls, when letting out a property please do talk to us if we can help in this area. 01384 295500.



James Ellwood – Accountant
(Wilkes Tranter)

THE ADVENTURES OF



RILEY!

This last week I have had to come in with my owner full time for 4 out of 5 days. It was great to be with the team as everyone makes a fuss of me and my owner takes me for a good long walk around West Park, where I meet new friends! Who I would dearly love to play with but my owner always pulls me in the other direction! I have been looking forward to Easter however, dogs are not allowed human chocolate and I am not keen on doggie chocs! Enjoy your Easter break.

PUZZLE TIME!

Easter

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

- RABBIT
- MARCH
- SPRING
- CANDY
- SUNDAY
- CHOCOLATE
- EGGS
- FIND
- HUNT
- HOLIDAY
- BUNNY
- BASKET
- HOP
- EASTER

OUR RECENT WINNER!



We held an Easter Competition just before the Easter holidays, to win 3 yummy Easter Eggs! It was held on our Facebook page and all you had to do was name the bunny!

Winning Name: Chesterton Ponsworth 111

Make sure you follow our Facebook page for further competitions!

Here's Mark with his prize, don't eat them all at once!

ALFIE'S TRAINING DIARY...



We've received an update on our sponsored Guide Dog puppy Alfie!

He's doing really well and growing up fast. He has recently moved in with his puppy walker and Alfie has settled in perfectly!

Alfie has already mastered basic commands such as sit, down, wait & come - how clever is he! He has started supermarket training, where he is carried around the supermarket by his guardian, so he can get used to the sights and smells.

We're so proud of you Alfie, keep up the good work!



A DAY IN THE LIFE OF JOE...

I AM CURRENTLY 4 MONTHS INTO MY LETTINGS APPRENTICESHIP WITH AUSTINS AND HAVE LEARNT THAT NO 2 DAYS ARE THE SAME. FOR INSTANCE YESTERDAY, I WAS DOING A BLOCKED VIEWING WITH 30 PEOPLE AT ONE HOUSE. TOMORROW I WILL BE DEALING WITH MAINTENANCE ISSUES WHICH IS ALWAYS ONGOING! WITH THE WEATHER STARTING TO PICK UP SO ARE TENANTS ENQUIRIES, BUSY TIMES AHEAD!



Recipe of the Month is supplied from our Sales Manager Maddy!

BEST TOMATO SAUCE – SERVES 4 IDEAL TO MAKE A BIG BATCH & FREEZE



Ingredients: 4 tbsp olive oil, 1 large onion finely chopped, 4 cloves of garlic, crushed, 2 x 400g can of plum tomatoes, 1 tbsp red wine vinegar, 4 stems of fresh basil (can use dried basil) 4 stems of fresh or dried thyme, extra virgin olive oil to serve, sea salt and freshly ground black pepper

Method: Heat oil in a pan & cook the onion for 5 mins or until softened but not coloured. Stir in the garlic & cook for another 2 mins. Tip in the tomatoes & crush to break up, then add the vinegar, thyme & basil, if using fresh herbs reserve the leaves. Season lightly. Bring to a steady simmer, partly cover & simmer over a low heat for 30/40 minutes or until thick. Adjust the seasoning, add the basil leaves, roughly torn & drizzle in a little extra virgin olive oil if you like before serving.

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