



The Austin's Angle



What is renting across Wolverhampton?

A note from our Lettings Manager James:

Currently here at Austin's we have recognised the increase for rental properties in and around the region of Wolverhampton.

According to Rightmove, there has been an increase on the average rental price since last quarters figures and that over the past 12 months an increase of 1.9%.

So far in 2018 asking rents for all property types have risen by 0.9% outside of London.

I have noticed that over the present 2nd quarter of 2018 there has been a much greater response from applicants enquiring about 2/3 bedroom properties, within the WV postcode of Wolverhampton.



ALFIE'S TRAINING DIARY....



We've received an update on our gorgeous Alfie, just look how big he has grown! Alfie has now mastered the 'sit' & 'down' commands easily and his puppy walker Isobel is now working on his recall! During Alfie's free run the other day, he went to meet another dog but when called, he came straight back! Alfie is making huge progress and we are so proud of him! Isobel has started taking Alfie out and about to get used to the different sights and sounds. He has recently took a ride on the train and few buses and was very well behaved!

PUZZLE TIME!

Sea and Beach

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

- COVE
- WESTERN
- SANDY
- NORTHERN
- HORSESHOE
- SURROUND
- EASTERN
- SCATTER
- TOWEL
- STRETCH
- SUN LOUNGER
- PIER
- CANOPY
- ROUGHLY
- SOUTHERN

OUR JUNE COMPETITION WINNER!



Congratulations to Matthew Cooke (pictured above) who won our Father's Day competition! It was lovely to meet him and we are looking forward to our next competition! Matthew won the minty chocolates and cocoa beer, it looked very tasty!

Keep following our Facebook page to see our next competition, maybe you will become our next winner!

MY WORK EXPERIENCE AT AUSTINS

BY ROSHNI FROM WOLVERHAMPTON GIRLS HIGH SCHOOL:

I SPENT A WEEK WORKING AT AUSTINS ESTATE AGENTS, THE STAFF WERE VERY WELCOMING AND FRIENDLY. I GAINED EXPERIENCE OF WHAT WORKING IN ESTATE AGENTS IS LIKE. I'VE SEEN HOW MARKETING WORKS WITHIN THE INDUSTRY AND I EVEN GOT THE CHANCE TO DESIGN A TESTIMONIAL TEMPLATE WITH THE COMPANIES COLOURS, FOLLOWING THE BRIEF, A KEY PIECE IN MARKETING. I HAVE ALSO SEEN HOW THE RENTALS WORK HERE AND I CAN SEE HOW MUCH EFFORT IS PUT IN. I KNOW THAT IN THE FUTURE I CAN APPLY THE SKILLS I GAINED HERE TO OTHER JOBS IN THE FUTURE.

AUSTINS TEAM: IT HAS BEEN A PLEASURE TO HAVE ROSHNI WORKING WITH AUSTINS FOR A WEEK. SHE HAS BEEN GREAT IN FOLLOWING INSTRUCTION AND HAS CONTRIBUTED TOWARDS THE MARKETING SIDE WITH CREATIVE IDEAS. WE WISH HER ALL THE BEST FOR THE FUTURE!



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



I am a huge superhero fan and I especially love the DC comic books! Every year I attend Heroes & Villains in London which is a huge event. It celebrates the actors from the films and tv series. I always attend with my partner and our good friends and we have such a great time!

It's like a mini holiday, as I use the time to explore this wonderful place including the local attractions and restaurants. This year was so special as I met many of my favourite actors! I took the chance to speak to my favourite actor from the tv series, Gotham, Robin lord Taylor. He plays Penguin (from Batman) and he was amazing to talk too. I decided to treat myself to a photo with him and get his autograph. I will cherish this moment forever! It's also a great place to mingle with other fans who love the same shows and make new friends. I have already started saving for next year's event as I feel it will be an expensive trip!

Recipe of the Month is supplied by Roshni!



UPSIDE DOWN PINEAPPLE CRUMBLE

Ingredients:

125g Self Raising flour, 110g melted butter, 560g pineapple sliced, 145g sugar, 1 egg. Grease proof paper & icing sugar.

Method:

- 1) Preheat oven to 1800c/gas mark 4. Mix the flour, melted butter & egg together. Add a small amount of the sugar until it becomes a sticky dough.
- 2) In a saucepan, pour half a cup of water and the rest of the sugar and stir until it becomes thickened. Set aside.
- 3) Put the chunks of pineapple in a cooking tray, greaseproof and pour the sugar syrup over the pineapples.
- 4) Once covered in the sauce, put the dough over the top. Bake in the oven for 40/45 minutes, until the crumble is golden brown.
- 5) Leave to cool and serve with a scoop of ice cream & sprinkle some icing sugar on top for garnish.