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launching January 2006



**Merry Christmas
and a
Happy New Year!**

**Wishing you all the
best this
Holiday Season!**

MERRY CHRISTMAS AND A HAPPY NEW YEAR!

Wow! What a year 2005 was. I want to take a look back at what we saw and possibly what we could see in 2006. We started the year off with PRIME RATE at 4.25% and end it off at 5.00%. And can we anticipate the rate to go up again in the near future? Yes.

All publications do indicate that Prime will go up again and very possible chance twice in 2006. When you ask? We believe that we could see it shortly after the elections in March or April. My advice is if you are in a variable product; keep your lenders 1-800 numbers handy so that you can call for the lock in rate. I would enjoy the savings for another rate hike, take a look around to see what might happen over the next few months and decide from there. If it looks like it may go again, call me and see if what could be your choices to lock in. How are the sales of homes going?

Answer is ask any realtor and they will tell you that they have buyers and no sellers. Builders will tell you that due to concrete shortages and delays of product those projects are up to six months behind.



THE FACTS

On the CIMBL website you can find this year's "The State of the Residential Mortgage Market in Canada" report prepared by Will Dunning Inc, an independent economic research company.

Here are the highlights:

- 1) 21% of mortgages are due for renewal in the coming 12 months.
- 2) 69% are fixed [from 4 to 5 yrs ago] while 31% are variables.
- 3) 37% of homeowners with mortgages did some form of mortgaging in the last 12 months, a new mortgage, renewal or refinance.
- 4) Among the renewers and refinancers, 13% changed lenders while a whopping 87% remained with the same lender.

STORMY WEATHER SIGNS



Economic downturns come in degrees .The smart professional is always ready.

Here are a few signs of changes in the wind:

- Interest rates rising gradually but steadily over a three-month period.
- Listing times on properties going in excess of 120 days.
- Activity slowing in the upper end of the market, recreational properties and condominiums
- High speculation in real estate investment
- Job loss/major company layoffs
- Decline in consumer confidence.
- Trends south of the border: if U.S interest rates rise, Canada is sure to follow.
- Saturated market and/or discounted market
- Momentous global events will keep all rates at bay

Pro Link Mortgage Inc Mortgages Rates December 7, 2005

Term	Your Bank Rates	Steve's Rates
Variable		
5 Year Variable		0.01%
6 Month Closed	4.85%	4.65%
1 Year Closed	4.95%	4.45%
2 Year Closed	5.40%	4.55%
3 Year Closed	5.80%	4.65%
4 Year Closed	6.05%	4.85%
5 Year Closed	6.25%	4.84%
7 Year Closed	7.00%	5.04%
10 Year Closed	7.05%	5.24%
15 Year Closed	N/A	5.49%
18 Year Closed	N/A	5.59%
25 Year Closed	N/A	5.69%

MAXIMIZE YOUR RETURN ON RENOS

#2 The kitchen is the hub. Ever wonder why “kitchen parties” naturally occur very time you have a get-together?

Well, its because the kitchen is the hub of every home. Kitchen upgrades can really deliver; with 44 % higher return on investment than the average return on the other popular Reno’s. From adding in a window, skylight or take out the wall to the dining room. Islands with the bar stools, slate or tile to the tops of counters look clean and classy.

Peach and Cranberry Cobbler

1 can (21 oz.) peach pie filling
1 can (16 oz.) whole berry cranberry sauce
1 package (18.25 oz.) yellow cake mix without pudding
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 C butter
1/2 C chopped pecans

Directions:

Preheat oven to 350° F. Lightly grease a 13" x 9" x 2" pan or baking dish. Combine peach pie filling and whole cranberry sauce; spoon mixture into a lightly greased baking dish. Set aside.

Combine the yellow cake mix, ground cinnamon, and ground nutmeg; cut in butter with a pastry blender until mixture is crumbly. If you do not have a pastry blender, two butter knives used in scissor fashion will do just as nicely. Stir in the chopped pecans. Sprinkle crumb mixture evenly over the fruit mixture. Bake for 45 minutes or until golden and bubbly. Allow cooling for 30 minutes. Serve directly from baking dish. Can be served warm or cold, with or without whipped topping or vanilla ice cream. But why would you not!

OH THE FOOD!

I remember last year I had a lot of positive responses from the recipes I put out. For those who do not know this but before I was a trusted mortgage broker, I was a trusted master of the kitchens!



FROM ME TO YOU

I want to thank you all for your support over the 2005 year. I had an increase of 120 readers due to your support. By forwarding this News Letter to your clients, family, friends and co/workers the response has been tremendous. We all have the ability to support a local business even if we do not own one. Somewhere we all know someone who has put it all on line to be in business for them selves.....and I take my hat of to you for taking that awesome chance. And for those who support them, you may never really know what it is to talk about their business to others until one day the owner walks up to you and says "thank you!" From all of us to all of you – the very best Holidays and may 2006 be a year of health and prosperity.

Your Mortgage Agent Steven

**At PROLINK MORTGAGE INC, I have over 30
lending financial mortgage institutions in
Canada. With Steve Faux sourcing the best rates
and the best products to suit your needs!**

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Friends Supporting Friends

Intelligence tells us we can not work alone, people I know and
people I trust...

when I need to buy or sell my home,

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business supporting business...thank you to

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Two Amigos Moving
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friends supporting friends...thank you to

Evan William's Group
www.evanwilliamsgroup.com

The greatest compliment any one can give me is a referral of their friends,
family, and co-workers. Thank you for your support and trust.
Steven Faux.

AND OF COURSE MY STUFFING

1/4 lb. chopped bacon
4 oz. butter
6 oz. onion, finely diced
6 oz. carrot, finely diced
6 oz. celery, finely diced
8 cups coarse bread crumbs
4 large unpeeled apples, finely
diced
1 cup crushed walnuts
1 tsp. fresh thyme
2 whole bay leaves
1 cup fresh chopped fresh sage
2 tbsp. fresh chopped fresh
parsley
1 tsp. cinnamon
1 cup apple juice
1 cup chicken stock
salt and pepper to taste
And I always add brandy or
Dubonnet to both the dish and
the chef

Directions:

Cook bacon until almost crisp.
Add butter and sauté the onion,
carrot and celery for about 6
to 8 minutes. Add the apples,
thyme, bay leaves, sage, parsley
and cinnamon. Cook for another
five minutes and then add the
apple juice. Bring to a boil and
then take it off the heat and
place mixture in a large mixing
bowl. Add the walnuts and
breadcrumbs. Mix well and
season with salt and pepper.
Use to stuff turkey, or place in
a covered buttered baking dish
and bake for about 30 minutes. If
you find it is dry, take the juices
from the turkey pan.