

Kathy Augustine's SWEET CORN



To get the wonderful flavor and freshness that everyone expects from corn in season, you need to prepare this properly.

BOILING corn is very simple. Fill the pot with water, to **cover** the corn. Add salt. Bring the water to a rolling boil and drop the corn in. When the water comes to its second hard rolling boil, time the corn for **3** minutes. Remove at once to a waiting platter. Using this method will produce delicious corn that crunches when you bite it. Leaving corn in the water any longer makes it starchy.

GRILLED CORN. When you take your corn home, remove the silk tassel **only**. Leave the corn husk on, and soak the corn in water for 20 minutes. Then, wrap each piece of corn **still in the husk**, in a piece of aluminum foil (as you would a baked potato). Place the corn on the grill and walk away. Whenever you come back for it, it will be just the way you want it. Flavorful, crunchy, and untouched by water. This method is so easy; but remember, when unwrapping the foil the corn will be extremely hot, but DELICIOUS!!!

Thanks to Kathy Augustine. We all will be enjoying delicious sweet corn this summer!

SOUTHWESTERN GREENWICH REPORT

ANDERSON ASSOCIATES



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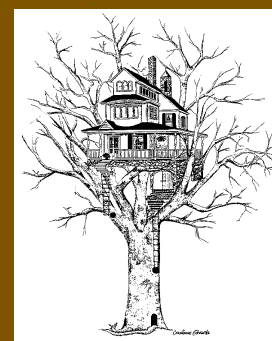
Recipe from Kathy Augustine

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April 2005

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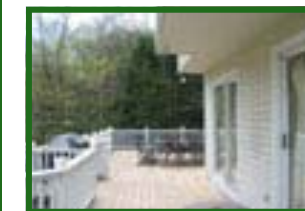
This report is available monthly at the Western Greenwich office of Anderson Associates. Anderson Associates is an independent real estate firm specializing in Greenwich residential real estate.

We All Live and Work in Greenwich.

We Know Our Market.

We Know Southwestern Greenwich.

We Are The First Stop for Buyers Seeking Homes in The Area.



STYLISHLY RENOVATED!

Beautifully designed, this stylishly renovated, 3000 sq ft home will enchant you. The gorgeous living room and sensational gourmet kitchen that opens to a spacious family room are perfect settings for entertaining. In pretty weather, the rooms open to a fabulous deck overlooking the private, half-acre property. Upstairs there is a wonderful new master suite, 2 additional bedrooms and a hall bath. The lower level offers the ultimate in-law or au-pair area with kitchen, bath, family room and plenty of storage. From top to bottom this home truly has it all—including a highly desirable location and expansion potential. \$1,299,000

March Sales Statistics for Greenwich

TYPE	# of SALES	AVERAGE PRICE
Single	62	2,220,165
Condo	35	688,414
Co-Op	4	416,875
Multi-Family	3	707,583
TOTAL:	104	1,008,259

HOMES SOLD IN MARCH

Address	Type	Asking Price	Closing Price	DOM
20 Harkim Road	Single	\$1,865,000	\$1,865,000	188
176 Byram Shore Road	Single	\$1,695,000	\$1,645,000	153
604 West Lyon Farm Drive	Condo	\$1,650,000	\$1,590,000	59
210 West Lyon Farm Drive	Condo	\$1,125,000	\$1,085,000	94
351 Pemberwick Road #304	Condo	\$885,000	\$855,000	72
84 Weaver Street	Condo	\$695,000	\$690,000	69
27 Pilgrim Drive	Single	\$689,000	\$665,000	102
57 Moshier Street	Condo	\$649,000	\$600,000	4
22 Nicholas Avenue	Single	\$640,000	\$625,000	109
57 Moshier Street #D	Single	\$599,900	\$555,000	122
50 Morgan Street	Single	\$599,000	\$581,000	47
351 Pemberwick Road #917	Condo	\$375,000	\$375,000	99

To view properties, like these, that are currently on the market, please contact our Southwestern Greenwich Office at: 531-6300

DOM = Days on the Market



34 Concord Street
\$815,000



20 Linden Place
\$779,000

Some of our great listings!
If you would like any further information, please call us at 531-6300



125 Pilgrim Drive
\$740,000

Augustine's Farm

1332 King Street
Greenwich
203-532-9611

Hours: Mon-Sat, 9am-5pm



If you have memories of your Grandmother's farm, as I do, you will love visiting Kathy and John Augustine's wonderful farm and greenhouses. As I opened the greenhouse door, the perfume of pansies and petunias greeted me and the pansies—in a myriad of colors—seemed to be smiling at me. Kathy Augustine was in their midst, holding a small rooster. "Gardening is my life. It is what I do. It is what I love." Growing up, Kathy's own mother had beautiful roses and perennials around her Armonk home. Kathy's joy of growing flowers and vegetables and nurturing chickens came to her naturally. Thirty three years ago she came to the Augustine farm and immediately began to help the Augustines, who had purchased the farm in 1951. Marriage to John, and living life happily ever after is her story.



John who had been greasing the 1975 tractor entered the greenhouse and it was soon evident he was filled with the same charming enthusiasm as his wife. These two rise early, put on long johns, if necessary, and tend to the day's requirements. Now, plants started from seed are being transplanted into pots. Early lettuce—Buttercrunch, Oak Leaf and Red Sales—and peas are going out into the garden. Ask John to tell you the story of a customer who wanted to plant tomatoes too early in the season. John believes you should wait until Memorial Day when the earth begins to warm! John and Kathy grow many varieties. The Heirloom is popular. I must try the "Mr. Stripey" a mix of red and yellow tomato.



Whether you buy plants for your own garden or patio, or you buy the already picked vegetables from their stand, or you buy fresh eggs, (Kathy has fresh eggs daily from her 100 chickens), or you buy the honey from their bees, there is no question you will have a great time and you are bound to leave feeling refreshed in your soul.

Happy Gardening! Thank you John and Kathy!

Carolyn Anderson

Be sure to visit the 9th annual "Love in Bloom Rose Garden Tour" At the Gene Bliska residence~ 91 Stonehedge Drive North Greenwich, Connecticut June 11th and 12th, 2005 Noon to 7:00 p.m.!