

# INSIGHT MT HAWTHORN

*Let's chat about your Suburb!*

Autumn 2022

 SOVEREIGN  
PROPERTY SOLUTIONS

9444 6706

131 Scarborough Bch Rd, Mt Hawthorn  
[sovereignproperty.com.au](http://sovereignproperty.com.au)



## Another surprising result for the suburb of Mt Hawthorn

latest Qtr results (Feb – April 2022) published by REIWA.

Mt Hawthorn has outperformed the Perth Metropolitan Region, a 9.5% increase vs a 1.5% increase for the latest qtr for houses. The median house price for Mt Hawthorn now tipping the scales at \$1.1 Million. Even the unit prices have outstripped the general Perth property market with an increase of 6.2% compared to 1.9% with median unit prices moving to \$515,000.

The rental market has also been a busy 12 months with demand outstripping supply. Vacancy Rates in the Perth Area is at 0.9% as at the end of March, 2022. The Median house price in Mt Hawthorn is now at \$782 per week (based on houses from 3 bedrooms+).

## WHO CAN RECOGNISE THE PICTURE OF THIS TRUCK AND THE CHILDREN?

Another mural at our office displaying the history of Mt Hawthorn.

Hubert Cartwright established a dairy in Coogee Street around 1911. Under the name of Dairy Queen he sold milk, cream, butter and small goods. Draft horses used for the deliveries were kept on two vacant blocks across the road. The business later expanded to include an ice manufacturing works. Cartwright's remained there for over 40 years, although by 1949 part of the business was leased to Master's Dairy, which took over the premises at 1-9 Coogee Street, with Cartwright's Dairy and Ice Works continuing at 11-17 Coogee Street. Cartwrights also ran a cold storage facility from the premises

The answer is, it was one of HJ Cartwright's milk trucks and his children testing out the new purchase which was a progression from the draft horses. The business was situated at 1 – 17 Coogee St, Mt Hawthorn.



## FREE MARKETING!

YOUR COMPLIMENTRY MARKETING PACKAGE INCLUDES:

-  Realestate.com.au Premiere Property Listing (+ domain.com.au and reiwa.com.au)
-  Daytime Photography Shoot
-  6x4 Sign Board incl. installation & removal
-  Professionally Drawn Floor Plan
-  50 x High Quality A4 Brochures

LIST YOUR MOUNT HAWTHORN  
PROPERTY WITH TOM BEFORE  
31 JULY 2022 AND TAKE  
ADVANTAGE OF OUR FREE  
MARKETING PACKAGE\*

*\*Terms and conditions apply*

*Tom Orton*  
SALES EXECUTIVE



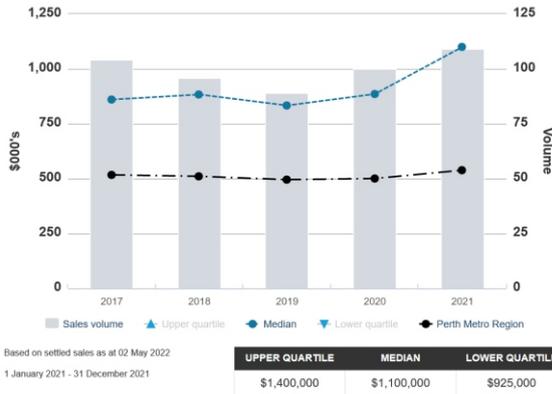
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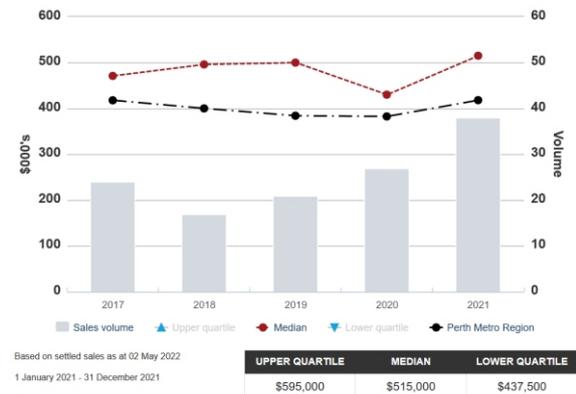
## MT HAWTHORN CURRENT PRICES

Source REIWA 03/05/2022

### MEDIAN UNIT PRICE



### MEDIAN HOUSE PRICE



## EMPLOY PROPERTY MANAGEMENT EXPERIENCE



*Robyn Rankine*  
Property Manager

Robyn has been real estate since 2001 and engaged as a Property Mgr for the last 10 years. Robyn is well qualified and knows all about the industry having roles as a Trust Accountant, Sales Administrator, Office Mgr, P/A to the Licensee and Property Manager.

Jesse has been established in the Real Estate industry since 2010. He has extensive knowledge in most areas of the business where he has had experience in both the Sales Administration and Property Management departments. He is also engaged for freelance professional property photography.

Both Property Managers are looking after our Owners/Landlords as well facilitating our Tenants needs in the business.

Phone: 9444 6706



*Jesse Barndow*  
Property Manager



Present this newsletter and have your property managed with us, we will then provide you FREE Landlord Protection Insurance



## SLOW-COOKER CREAMY POTATO AND LEEK SOUP

Easy

*Your Winter Warmer*

### INGREDIENTS

- 1 tbs extra virgin olive oil, plus extra to serve
- 2 large leeks, trimmed, chopped
- 2 garlic cloves, roughly chopped
- 1.25kg white potatoes, peeled, roughly chopped
- 1L Vegetable Liquid Stock
- 2 dried bay leaves
- 1/2 cup pure cream, plus extra to serve
- 2 tbs chopped fresh chives, plus extra to serve
- 1/2 x 150g packet roasted garlic bagel crisps, to serve

### METHOD

- Heat oil in a flameproof slow cooker bowl or a large frying pan over medium heat. Add leek. Cook, stirring occasionally, for 5 minutes or until softened. Add garlic. Cook for 1 minute.
- Carefully transfer bowl to slow cooker. Add potato, stock, 2 cups water and bay leaves. Season with salt and pepper. Cover. Cook on HIGH for 3 hours (or LOW for 6 hours) or until potato is tender. Turn slow cooker off. Remove and discard bay leaves.
- Using a stick blender, blend soup until smooth. Stir in cream and chives.
- Serve drizzled with extra cream and oil, and topped with bagel chips and extra chives.

