



RE/MAX  
Rocky Mountain  
Real Estate

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WHITEFISH, MT 59937

# NEWS YOU CAN USE

THE OFFICIAL NEWSLETTER FOR RE/MAX ROCKY MOUNTAIN REAL ESTATE

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## Did you hear the news? WE'VE MOVED!

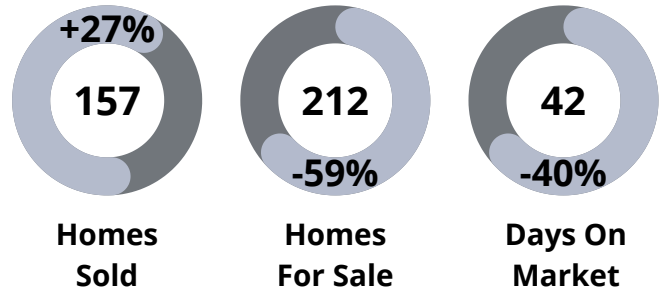
Yes, you read that right! After 20 years at the same location, we decided to take advantage of a great opportunity, and move locations. We are still located in our little town of Whitefish, just on the other side of the viaduct. Look for us at **204 Wisconsin Avenue, Whitefish MT**. We are on the left side of the road if you are heading north on Wisconsin.

Want to celebrate with us? Stand by for "Grand Re-Opening" event details to come soon!



# HOW'S THE MARKET?

## MAY MARKET UPDATE

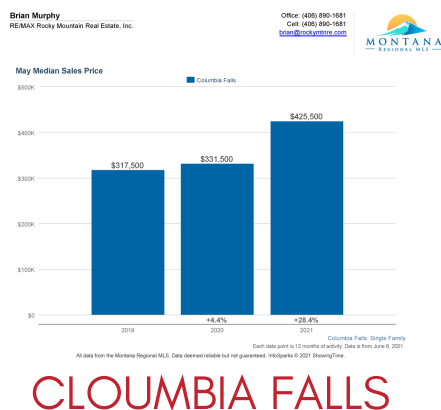
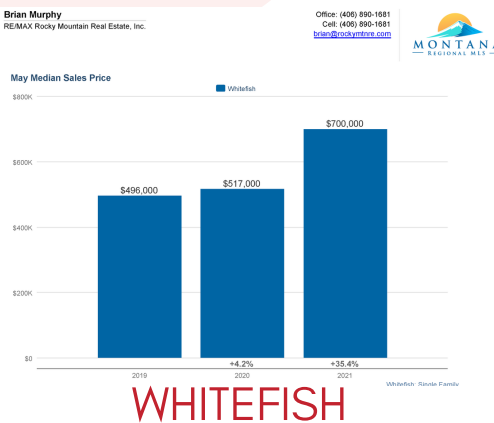
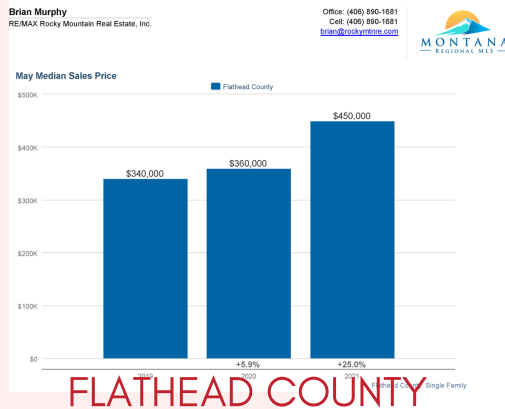


### May Median Statistics for Flathead County

As the weather warms and pandemic restrictions ease across much of the country, the U.S. housing market shows little sign of cooling. Robust buyer demand, fueled by low mortgage rates, continues to outpace supply, which remains near historic lows. Nationwide, inventory remains much lower than it was at this time last year, and sales prices are surging as a result.

With such limited supply of existing homes to purchase, all eyes are on home builders to provide a much-needed boost of inventory to the market to help meet buyer demand. However, increasing material and labor costs, along with supply chain challenges, have contributed to significantly higher construction costs, with builders passing these costs on to homebuyers. And while the warmer temperatures, rising sales prices, and the reopening of the economy may draw more sellers to the market, historically low levels of homes for sale are likely to continue for some time.

- Information gathered from Montana Regional MLS and Flex MLS Market Stats -



## 8 STEPS TO HOMEOWNERSHIP



1 Find a RE/MAX Agent



2 Get Pre-Qualified



3 Search for Homes



4 Make an Offer



5 Negotiate



6 Get Inspections and Appraisals



7 Close



8 Move In!



#NationalHomeownershipMonth





# AREA HAPPENINGS

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## Even as Records Fall, Glacier Park Reports a Mellow May

BY TRISTAN SCOTT JUNE 23, 2021

Even though it's considered a "shoulder season" in Glacier National Park — a weather-dependent wallflower that arrives well before the full opening of the Going-to-the-Sun Road, which touches off the region's tourism season in earnest — the month of May often delivers a relished moment of respite for locals to enjoy the park's quiet corridors before the inrush of summertime visitation.



Bicyclists ascend Going-to-the-Sun Road in Glacier National Park on June 19, 2021. Hunter D'Antuono | Flathead Beacon

This May, however... [READ MORE](#)

## The 2021 Summer Preview

[flatheadbeacon.com](http://flatheadbeacon.com)



Your seasonal guide to all things summer in the Flathead: camping, rafting, visiting Glacier, upcoming events and more! [Read more...](#)

# PLAN AHEAD

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**Whitefish Farmers Market** – Central Avenue at Depot Park. Whitefish, Montana :  
Enjoy the bounty of summer every Tuesday from 5:00 – 7:30 p.m.,  
**May 25 through September 28, 2021**

**Columbia Falls Community Market** – Located in the big red barn and West lot behind O'Brien Liquors off Highway 2. The address is 830 1st Ave. West, Columbia Falls, Montana  
**May 20 – September 30th, 2021, Thursdays 5pm to twilight**

# RECIPE OF THE MONTH

## Grilled Watermelon Salad

RECIPE COURTESY OF CLAIRE ROBINSON - [Food Network](#)

### Ingredients:

1/2 (5-pound) seedless watermelon  
1/4 cup balsamic vinegar  
Extra-virgin olive oil  
Kosher salt (specialty salt is great here, if on hand)  
2 cups fresh baby arugula, washed and dried  
1 cup goat cheese, crumbled, preferably a French Chevre  
Fresh finely cracked black pepper

1. Stand the watermelon half cut side down on a cutting board and slice away the rind, leaving a solid block of melon. Turn the block on its side and cut it into 8 squares, roughly 3 by 3 inches and 1-inch thick.
2. Pour the vinegar into a small saucepan and bring to a simmer over medium-high heat. Cook until reduced to a thick syrup consistency. Set aside.
3. Heat a nonstick grill pan over medium-high heat. Drizzle just enough olive oil over watermelon slices to thinly coat and place on hot grill pan. Grill each side about 2 minutes until grill marks appear; transfer to a plate and season with salt.
4. To assemble the salads, put about 1/4 cup of baby arugula on a serving plate, followed by a grilled slice of watermelon in the center, and top with a tablespoon of crumbled cheese and another 1/4 cup arugula. Add another watermelon slice and another tablespoon of cheese. Repeat with remaining ingredients. Finish each salad with a very light drizzle of olive oil and balsamic syrup. Dust with black pepper and serve immediately.

Pair with a dry, medium bodied rose for ultimate summer enjoyment!



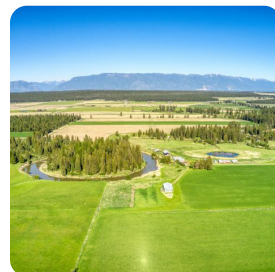
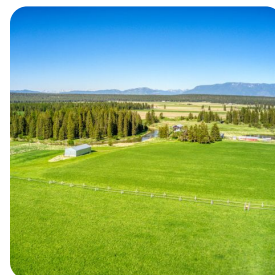
## Local Spotlight

Wicked Good Produce  
Whitefish

[Click here for more information](#)

**WICKED GOOD**  
PRODUCE

## FEATURED LISTING



**1201 Kuhns Road  
Whitefish, MT 59937**

Rare Opportunity to own  
approximately 215 Acres  
just outside of Whitefish

**Offered at  
\$4,000,000**

Call Brian Murphy at  
**406-890-1681**  
or your Real Estate  
professional.

[More information](#)