

NEWS YOU CAN USE

THE OFFICIAL NEWSLETTER FOR RE/MAX ROCKY MOUNTAIN REAL ESTATE

May 2021

Vol. 02

Celebrating National BBQ Month In May



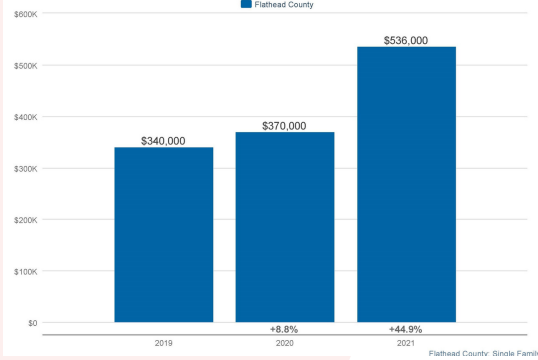
It seems like there's an oddly specific "national holiday" every day of the week — including National Barbecue Day on July 4. But the mouthwatering, messy, tangy delicacy that is barbecue also gets an entire month of celebration in May, which just so happens to coincide with Memorial Day. That's right — May is National Barbecue Month!

How to Celebrate National Barbecue Month:

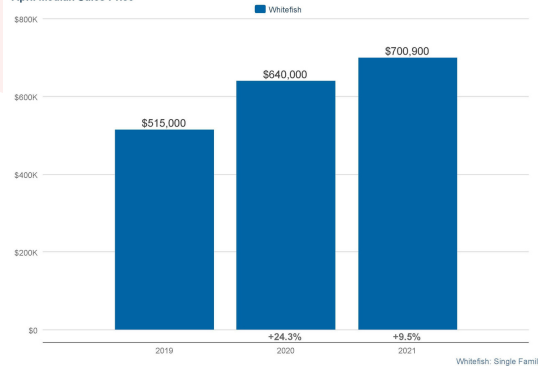
- **Clean Off Your Grill.** Before you get it all fired up, make sure your grill is clean and ready for a summer of action. [Check out these tips](#) for properly cleaning your BBQ grill.
- **Spruce Up Your Outdoor Dining Area.** Power wash your outdoor furniture and patio or deck, and wash or wipe down any outdoor pillows or accessories. Then spruce up the area with a few new pieces, like string lights, pillows, rugs, lanterns or outdoor dishware, to bring your outdoor dining and lounging areas to life!
- **Try a New Barbecue Recipe.** Try your hand at a new and exciting barbecue recipe to enjoy as a family or with friends. Featuring everything from peachy baby back ribs to barbecued beans, [these barbecue recipes](#) are sure to make your mouth water or our featured recipe in the newsletter!
- **Host a Backyard Dinner.** Now that you have a clean grill, an inviting outdoor space and some new barbecue dishes under your belt, it's time to invite a few friends over for a backyard dinner. You can even lighten the load by asking each guest to bring a side!

HOW'S THE MARKET?

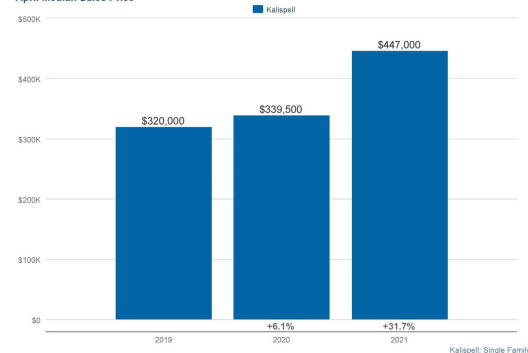
April Median Sales Price



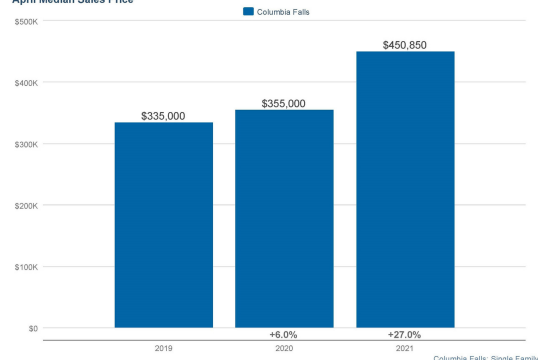
April Median Sales Price



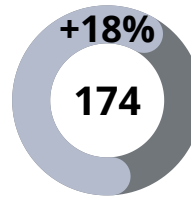
April Median Sales Price



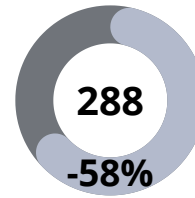
April Median Sales Price



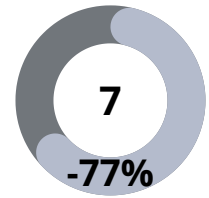
APRIL MARKET UPDATE



Homes
Sold



Homes
For Sale



Days On
Market

April Median Statistics for Flathead County

April was another strong month for home sales. The busy spring market continues to see many multiple offer situations driving sales prices above asking price. With such strong activity, by the time a property sale closes, the market may have already moved higher than that sold price suggests. Such markets can create stress and frustration for prospective homebuyers, who are frequently having to submit offers on multiple properties before they are able to secure a purchase.

In the spirit of the great Wayne Gretzky, buyers, sellers, and their agents are all trying their best to skate to where the puck, or rather, the housing market, is going, not where it has been. While housing affordability remains an area to watch as prices continue to rise, strong buyer demand and limited housing supply show no signs of easing soon, pointing to a continuation of this market trend through spring and into summer.

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

HOMEOWNER TIP OF THE MONTH



Use Your Coffee Grounds in Your Garden or Compost Bin

Use Your Coffee Grounds in Your Garden or Compost Bin

If you brew a cup or two of coffee per day, you have your very own source of natural fertilizer for your garden! As an organic material, used coffee grounds improve drainage, water retention and aeration, and help microorganisms and earthworms thrive in soil. You can add coffee grounds directly to your soil, as long as you don't pile it up too much, which can restrict water from reaching the soil. You can also add the grounds to your compost pile. Despite its color, coffee grounds are considered a nitrogen-rich "green," meaning it should be balanced with carbon-rich "browns."



AREA HAPPENINGS

Redrawing District Lines

BY TRISTAN SCOTT MAY 5, 2021

For the first time in three decades, Montana is poised to gain a second seat in the U.S. House of Representatives, doubling its political representation in Congress and setting the stage for a historic political showdown.

[Read more...](#)



Photo Courtesy of Flathead Beacon File Photo

Going-to-the-Sun Road Ticketed Entry

[NPS.ORG](https://www.nps.org)

GOING-TO-THE-SUN ROAD TICKETED ENTRY

Entry at West Glacier, St. Mary, or via the Camas Road requires:

PARK PASS	+	ENTRY TICKET RESERVATION	or	SERVICE RESERVATION
<small>A park pass is required at all park entrance stations. They are available online or in-person.</small>		<small>Only available online at www.recreation.gov</small>		<small>Lodging, camping, boat ride, bus tour, horseback ride, or guided hike reservations include entry ticket.</small>

Glacier National Park is instituting an online reservation system (ticketed entry) for the Going-to-the-Sun Road corridor between the park's West and St. Mary Entrances from May 28 to September 6, 2021.

[Read more...](#)

PLAN AHEAD

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

BBQ Beef Brisket

RECIPE COURTESY OF TRISHA YEARWOOD - [FOOD NETWORK](#)

Have fun using this recipe as is, or for the base of multiple snacks at your BBQ. Little finger sandwiches with your favorite sauce, nachos piled high with your favorite toppings or add some to your chili!

Special equipment:

3 cups hickory wood chips soaked in water 30 minutes;
a foil pan

Ingredients:

One 4-pound brisket
1 tablespoon plus 1 teaspoon kosher salt
1 packed tablespoon light brown sugar
1 tablespoon dried shallots
2 teaspoons garlic powder
2 teaspoons smoked sweet paprika
1 teaspoon cayenne pepper

Allow the brisket to come to room temperature for 30 minutes.

Combine the salt, sugar, shallots, garlic powder, smoked paprika and cayenne in a small bowl to make a dry rub. Massage the rub into all sides of the meat, being sure to use it all. Lay the brisket on a sheet pan.

Light a grill on low heat on one side, keeping the other side turned off; you should maintain a temperature of 250 to 300 degrees F the whole time you are grilling. Place the hickory chips in a foil pan. Cover with foil and cut slits in the top to release the smoke. Place the foil pan on the lit side of the grill. Place the brisket fat-side up on the turned-off side of the grill and close the cover. Cook, flipping a few times, until very tender but not falling apart and the center reaches about 200 degrees F, 4 to 6 hours. Let rest 5 to 10 minutes, then slice the brisket into thin slices across the grain.



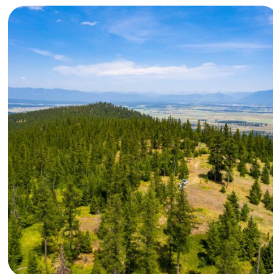
Local Spotlight

If you don't want to cook yourself order from our friends at
Piggyback BBQ- Located at 102 Wisconsin Avenue
Whitefish

[Click here for more full menu](#)



FEATURED LISTING



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