

Stanton Report

Views & Opinions For The Clients & Friends Of Investment Advisor Richard Stanton RBC Dominion Securities Inc.

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SPRING 2008

A Word from Richard



Well spring has sprung... I think. It's still a bit chilly for my liking but it certainly is an improvement from the winter we just experienced. Speaking of winter, we managed to enjoy most weekends on the local ski hill with the kids and much fun was had by all. Olivia is a whiz now and we can officially call Jenelle a skier... pretty good for a five year old.

The last two weeks of March were spent in Hawaii with Laura, the kids and my in-laws. We had a great time touring the Big Island and Kaui this year. It was a very relaxing trip with lots of sun, sand and surf. Our oldest, Olivia, tried bodysurfing. She loved the large waves and took

to it like a natural surfer...we'll see. I also managed to get in a few rounds of golf, which was great as I'm feeling a bit rusty.

We are gearing up for another golf season and we hope to get our kids out more with us this year. I just paid my dues and am now waiting for the course to open. We just updated and freshly painted the clubhouse so if you're out and about come check it out. I hope to see you out there.

I also just recently returned from a trip to Vancouver where I was taking my Certified Senior Advisor (CSA) course. I am happy to say that I passed without too much grief. I learned a lot about aging and found it to be quite an informative course.

Looking back on the first quarter of 2008 here a few of the highlights:

- Visa Inc. shares soared more than 30% in their stock market debut as investors jumped on board the largest initial public offering in US history.
- The **US Federal Reserve** cut the federal funds rate by 75 basis points to 2.25%, the lowest point since late 2004 and the second back-to-back cut of three quarters of a percent.
- The **worst snowstorms** in half a century hit provinces in China in mid-January causing disruptions in productivity, ultimately leading to an accelerated inflation rate.
- The **price of rice** doubled in the first quarter.
- The Euro gained 8.2% against the U.S. dollar in the quarter.
- **Canadian Tire Corp.** will expand its "Mark Work Wearhouse" clothing chain from 360 stores to 450 over the next few years.

A WORD FROM RICHARD... CONTINUED FROM PAGE 1

- Oil surpassed \$103 USD a barrel hitting \$110.35 USD on March 17, 2008, for the first time, as the prospect of lower interest rates and the persistent weakness of the U.S. greenback made crude futures a viable hedge.
- China is spending about \$67 billion on roads, stadiums and other projects as Beijing prepares for the 2008 Summer Olympics. All coal-powered plants will be closed for 30 days prior to opening ceremonies in order to reduce pollution.
- The country's wheat inventories have plunged 30% as weather dampens production. Global inventories are also dwindling, sending prices to the highest levels ever.
- In London, gold prices rose to \$1011.25 USD an ounce on March 21, 2008, a new all-time high. The previous record set in 1980 was \$850.00 USD and prices first broke through that record on January 2, 2008 when gold hit \$859.20 USD.

My quarterly travel/meeting schedule appears on Page 4. If you haven't booked a review and would like one, please call the office at 1.888.834.3311.

Thanks for reading, *Richard*

PRESERVE YOUR ASSETS IN SICKNESS AND IN HEALTH

Long-term health care can help ease financial stress

Think about your day – you wake up, get out of bed, take a shower and get dressed. We take those everyday activities for granted. Yet, every morning there are thousands of Canadians who face the reality of needing help with these basic tasks because of they suffer from a critical illness or injury.

PROTECTING YOUR ASSETS FROM THE UNEXPECTED

There's more to asset protection than making sure all your investment eggs aren't in the same basket. It's also about making sure your assets won't be eroded if you experience an unexpected illness or accident. Physical health and financial health go hand-in-hand.



THE COST OF ILLNESS

If you unexpectedly suffer an illness or injury that leaves you needing help with everyday tasks, you could face many health-care related expenses.

- Personal care or nursing care in your home
- Equipment or medication costs not fully covered by the government or group plans
- Travel-related costs if treatment is not available locally (i.e. gas, air travel, food, lodging)
- Higher living expenses for example, additional child care, home repairs or home maintenance,
- Family members may lose income due to having to reduce their hours or even give up their careers to provide care while you recover

HOW WILL YOU PAY FOR CARE?

The cost of daily activities while you are ill can be high especially since there are limitations to what the government can provide. Quality care can easily cost several thousand dollars per month. It's important to think about where you might find the extra money to fund this "additional cost."

- Family care may be another option. But this can put enormous financial, physical and emotional stress on your family members who may have children and obligations of their own.
- Investments also seem to be an easy answer, but depending on the type of care you require, a nest egg of \$500,000 can be depleted in just 10 years. Withdrawing from your registered savings plan (RSP) can impact your retirement plans and have tax consequences.

FINANCIAL PEACE OF MIND FOR YOU AND YOUR FAMILY

If you think these options are an expensive way to pay for care, you're right. Planning ahead is the best way to maintain independence and dignity if faced with a serious illness or the inability to care for yourself.

Make sure you protect your family and your wealth from unexpected illness.



BUILDING AN OUTDOOR KITCHEN

For some people, serving boxed hamburgers at parties just doesn't cut it anymore. But being stuck inside the kitchen preparing canapés and cocktails while your friends are outside isn't appealing either.

One solution that many Canadians have embraced is outdoor kitchens. It sounds like a daunting task, but many home improvement stores offer a great deal of instruction material, free seminars and installation tips to make it easier to enjoy summer.

Here are some tips to get you started.

ENVISION THE PERFECT SPACE

Decide if you're just looking for a way to improve your grill and cooking area so you can spend more time outside with your friends, or if you're looking for an entertaining oasis in your backyard, complete with:

- > Heavy duty grill with side burners to create the perfect poached pears
- > Stainless steel refrigerator to keep the beverages cold
- Granite countertops that will last through the harsh Canadian winters
- > Chrome sink, taps and facets so you don't have to drag out the green

garden hose

- Shaded seating and dining areas so you can entertain despite a light drizzle
- > A permanent firepit or patio heaters so you can extend summer entertaining into the early fall

PICK THE PERFECT LOCATION

An outdoor kitchen will be a fixture to your home and your backyard for many years to come, so make sure you pick a location that is convenient and safe. You'll need to think about:

- An area with minimal exposure to harsh Canadian winters or at least an area that you can easily cover in the winter
- Choosing a safe place to avoid fire hazards such as hanging tree branches
- > The easiest place to route electricity and water from the house

MAXIMIZING YOUR SPACE

Once you've decided where you want to set up your outdoor kitchen, you'll need to find a happy medium between what you want and the actual space you have to work with.

For most outdoor kitchens, the grill is the main focus, but if you want

to make your guests the centre-ofattention at every party, consider using the seating or dining areas as the focal point.

Then take the time to research and plan so you maximize your space. Consider:

- Arranging cabinets and the fridge in locations where they're easy to access when you're cooking
- Make room for hooks to hang cooking and grilling utensils or potted plants
- If you decide to include a sink, fridge or wine cooler, try to keep them close together to make electrical wiring easier
- Counter space that actually helps you stay organized, or considering putting counters away from the grill, so more than one person can enjoy the space

AVOID THE RED TAPE

You might be ready to go with your grand plans, but before you start make sure you check zoning and permit regulations. In most cases you'll need to find out about:

- The minimum distance you can build your outdoor kitchen from property lines
- > Getting permits for any electrical and plumbing work
- > Safety requirements for building and installing gas grills

SET A BUDGET

Like many other home renovations, you can really add value to your home with an outdoor kitchen. Depending on what you want, an outdoor kitchen can cost tens of thousands of dollars.

So set a budget and stick to it – so you'll be able to enjoy all your summer parties without financial headache.

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GRILLED PINEAPPLE

INGREDIENTS:

- 1 fresh pineapple peeled, cored and cut into 1 inch rings
- 3 TBSP melted butter
- Salt to taste

DIRECTIONS:

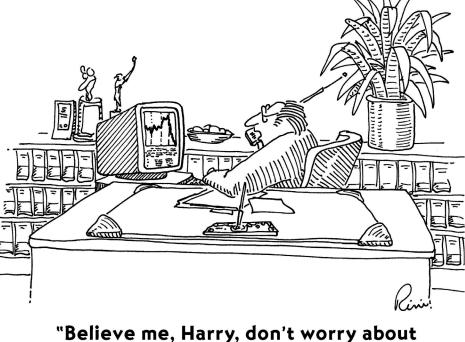
- 1. Place pineapple in a large resealable plastic bag. Add honey, butter, hot pepper sauce and salt. Seal bag and shake to coat evenly. Marinate for at least 30 minutes or overnight.
- 2. Preheat an outdoor grill on high heat and lightly oil grate.
- 3. Grill pineapple for 2 3 minutes per side or until heated through and grill marks appear.

*a great side for any grilled meat.



Terrace/Prince Rupert /Nass Valley JULY 7TH TO JULY 9TH

Houston/ Burns Lake



"Believe me, Harry, don't worry about capital gains taxes for last year."

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- ¼ tsp honey
- 1 dash hot pepper sauce

