

#Trendingwith MTP



10 years on from the global financial crisis...

A decade has past, what have investors learnt following the GFC...

High returns come with higher risk. While risk may not be apparent for years, at some point when everyone is totally relaxed it turns up with a vengeance as seen in the GFC. Backward-looking measures of volatility are no better than attempting to drive while just looking at the rear-view mirror.

There is always a cycle. Talk of a “great moderation” was all the rage prior to the GFC but the GFC reminded us that long periods of good growth, low inflation and great returns are invariably followed by something going wrong. If returns are too good to be sustainable they probably are

Be sceptical of financial engineering or hard-to-understand products. The biggest losses for investors in the GFC were generally in products that relied heavily on financial alchemy purporting to turn junk into AAA investments that no one understood.

The importance of asset allocation. The GFC reminded us that what matters most for your investments is your asset mix - shares, bonds, cash, property, etc. Exposure to particular shares or fund managers is second order.

Learn more from Dr. Shane Oliver > <https://www.ampcapital.com/au/en/insights-hub/articles2018/September/lessons-from-the-GFC>

1

INTEREST RATES

The cash rate has continued to remain constant at 1.50%

2

AUSTRALIAN STOCK MARKET

The local market has picked up over the past month growing by 1.75%

3

HOLIDAY TIME?

Our local dollar has dropped slightly in value with \$1 dollar now buying \$0.72 USD.



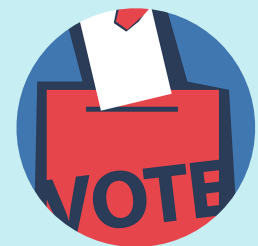
Is this the real life..

Is this just fantasy? Bohemian Rhapsody is here. The tell-all movie about the legend band QUEEN has premiered and we love it!
#BohemianRhapsody



The arrival of the new \$50 note...

Have you noticed the new \$50 notes floating around? The new note was released recently and has been re-designed for the vision impaired to help with counting the most circulated note in Australia. #fiftybucks



STATE ELECTION ALERT

24 November is fast approaching so make sure you are enrolled and ready to vote. If you are away on election day be sure to get your vote in early at local early voting centres.
#politics

Time for a laugh...

What do mexicans put under their carpet?
Underlay Underlay #LOL

PETROL SPY...

Petrol prices on the decline?

Over the past week, the average cost of unleaded petrol has reordered the biggest decline in just over a decade. With oil prices dropping around the world, is this the new norm for petrol prices?

According to Commsec, at the end of October the average unleaded price across the country fell 6.7 cents to 149.4 cents per litre, the largest weekly decline since late November 2008.

If petrol prices maintain this current trend of falling prices, the average motorist will end up paying around \$18 less to fill a 70 litre tank.

With the fuel market becoming increasingly dense and competitive it can be quite hard to find the most cost effective fuel. FEAR NO MORE...

The answer to find the cheapest fuel in town is at our fingertips... www.petrolspy.com.au
You can search any town in Australia and will show via a list or map each petrol station with the current cost of fuel at the pump. Plan your trip and take advantage of lower costing fuel.

SPRING TIME Delight

Grilled chicken burger with red cabbage coleslaw... mmmm



What you will need to cook this delish burger;

- 600g chicken mince
- 70g (1 cup) fresh breadcrumbs
- 1/4 red cabbage, finely shredded
- 1/2 red onion, very thinly sliced
- 1 carrot, peeled, coarsely grated
- 1/4 cup finely chopped chives
- 1/4 cup mayonnaise
- 1 tablespoon Dijon mustard
- 2 teaspoons honey
- 1 tablespoon olive oil
- 1 loaf Turkish bread, quartered crossways, split
- 100g baby rocket leaves

• Step 1

Combine the chicken and breadcrumbs in a large bowl. Season with salt and pepper. Divide into four even portions. Shape each portion into a 9cm patty. Place on a plate. Cover with plastic wrap and place in the fridge for 30 minutes to rest.

• Step 2

Meanwhile, combine the cabbage, onion, carrot, chives, mayonnaise, mustard and honey in a large bowl. Season with salt and pepper.

• Step 3

Preheat a barbecue or chargrill on high heat. Lightly brush the bread slices and chicken patties with oil. Cook chicken on barbecue for 3 minutes each side or until golden brown and cooked through. Transfer to a plate. Cook bread on barbecue for 2 minutes or until lightly toasted.

• Step 4

Place bread bases on serving plates. Top with red cabbage slaw and chicken patties. Top with rocket and remaining bread. Serve immediately.

They have LANDED :)

The annual Money Talk Planners calendars have hit our offices and are in the process of being prepared to be sent out to our clients.

The 2019 calendars are the best ones yet.

Keep an eye out for the calendars over the next few weeks, they will also be accompanied by an important update/letter.

