



## State of the Pueblo

Jean Paine, President

This is my last message for 2016. However, you are still stuck with me in 2017. 😊

John Trang, your pool chair, is on his way to Australia. If you need to contact someone concerning Adelita Pool, please contact Mike Rockwell, Marti Greason or me.

Recently the shower drain clogged up so we had to get a plumber to clean out the returns and drain. Remember do NOT use soap or shampoo when using the shower as they are the cause of our clogged drain and result in unnecessary plumber expenses.

Another problem has occurred at Adelita. Our ancient and all too often repaired heater for the main pool is dying and cannot be repaired. As you may know, a heater is an expensive item. We have bids from three vendors that are being reviewed. We are also contacting pools in Tucson and Phoenix about their experiences with the proposed heaters.

The heaters being considered vary greatly. For example, life spans vary from 5 to 20 years, efficiency ratings of 82% to 96%, warranties of 1 to 3 years and prices of \$5,000 to \$11,000. Because we know this issue must be addressed before our current heater dies, we will build this expense into the 2017 budget. You will receive an update at the Annual Meeting, January 10, 2017.

Please, please remember the speed limit within the Pueblo is 15 mph. Sadly a number of residents have been observed speeding and barreling around corners. Our streets often have people and dogs strolling the neighborhood and a number have told us they have had a few close calls.

Have a great holiday season and I hope to see you at our fabulous holiday party on December 10th.

## Homes for Sale

2757 E. Avenida de Posada (Soder/Marsh)  
For Sale by Owner  
Call for showing: 360-951-1356

2651 Avenida de Posada (Brian Goodburn)  
Agent: Russ Carden - 520-918-5289

2620 Avenida de Pueblo (Bradshaw/Greenwald)  
Agent: Scott Duclo - 520-270-0807

2445 Avenida de Posada (Judy Mott)  
Sale Pending

6249 N. Calle Minera (Kwan-Wu Lai)  
Sold

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## CPA Annual Meeting

Tuesday, January 10, 2017  
Registration & Refreshments 6:15  
Meeting 7:00

Catalina Foothills High School  
4300 East Sunrise Drive

Annual Meeting Packets including  
ballots, dues invoice, 2016 minutes  
will be emailed mid-December.

# HOLIDAY CHEER!




*Ring in the holiday spirit as we come together as neighbors and friends whilst enjoying great food prepared with love and care.*

# HOLIDAY PARTY




*Saturday, December 10*

*5:30 until 8:00 pm*



*At the home of  
Art & Pixi Lewis & Leilah Schou  
2555 E. Avenida de Maria*

The Association Board of Directors will provide appetizers, three main courses (salmon, ham, beef), salad, side dishes, wine and soft drinks.

Anyone wishing to add to the fun please bring a dessert.

Be kind to your neighbors and leave the driveway open for our friends with handicap plates.

The patio will be open so you may wish to bring a wrap.

## Garden Gallimaufry

Mark Sammons

Mark J. Sammons  
[cookfarm@comcast.net](mailto:cookfarm@comcast.net)  
615-6019

### DECEMBER GARDEN CHORES

Watch for frost

Cover tips of tender cacti  
with styrofoam cups

Cover aloes, citrus, etc.  
when temps drop below  
28°F

Reduce watering desert  
plants to monthly

Water wildflower  
seedlings weekly

Plant bare-root and  
deciduous shrubs & trees

Set out winter veggies,  
flowers, herbs

Test citrus for ripeness and  
harvest when ready

Clean up plant leaves and  
litter

Don't prune, except to  
remove mistletoe

Looking for planting ideas?  
Visit  
<http://www.catalinapueblo.com/suggested-plant-list.html>

Text and photos by  
Mark J. Sammons

While visiting friends at their summer home in the heart of a medieval village in Provence (lucky them, lucky us), we were cooking together when David asked me to get a few fresh bay leaves. I disappeared and returned with these a few minutes later.

Our hosts were astonished. I confessed to snitching the sprig from a tree along a street. Our hosts were accomplished recreational cooks, and had used this ingredient often, but were not gardeners, so did not know what the plant or deep green fresh leaves looked like.

Cullinary bay, (*Laurus nobilis*) is a shrub or tree native to the Mediterranean. That region was carpeted with bay forests during the warm and humid Pliocene Epoch, which tapered off about 2.5 million years ago. With the subsequent cooling and drying of the climate, the modern scrubby arid-adapted Mediterranean biome displaced the old, and the forests retreated. By ten thousand years ago, bay forests had almost entirely disappeared, but a few straggling stands survived, some even to the present day.

Bay was appreciated for its scented leaves, and was absorbed into Egyptian, Biblical, and Greco-Roman, cultures.

Probably the most familiar mythological narrative about bay is Apollo's pursuit of the first woman he ever loved, Daphne. Her father Peneus saved Daphne from Apollo's unwanted attentions by turning her into a bay tree. From Daphne's point of view, this might not have been the ideal solution, but the story inspired some great art, most spectacularly Bernini's baroque sculpture now exhibited in the Borghese Gallery in Rome.

Classical mythology held that the Pythian Games of ancient Greece were founded by Apollo himself. These games originated around 582 BCE as a music competition, to which singing and poetry – arts associated with Apollo – were eventually added, along with various sports. Winners were awarded a crown of bay leaves brought from the Vale of Tempe, south of Mount Olympus, a narrow wooded valley where Apollo and the muses were thought to linger (Tempe, Arizona was named for this sacred valley by Phillip Darrell

Duppa, a Cambridge-educated British pioneer, who also drew on mythology for the city name Phoenix).

From association with Apollo, we find bay associated with artistic, poetic, literary and heroic accomplishments, often under its alternate name "laurel," whence our modern expressions poet laureate, baccalaureate, and resting on one's laurels.

My first encounter with fresh bay was one of astonishment at finding whole hedges of it in the quiet gardens of Rome. As a college kid in that city, I often used bay leaves as bookmarks in my textbooks.



Bay shrubs are readily available in Tucson nurseries. They are well-suited to our native soil, if it is loosened by digging a hole wider than the root ball. A little soil enrichment is okay, but don't overdo it. While the Mediterranean has hot rainless summers, it is a humid climate. To compensate for our extremely arid climate, your bay will need modest irrigation (more in its first two years). Protect its roots from the sun, either with stone mulch or by planting against the north base of a short wall. Bay can take full morning summer sun, but in the desert's dry air it prefers either afternoon shade or very bright dappled shade all day. Pinching the tips encourages branching, for a bushier shrub when it matures.

Bay's evergreen leaves are sometimes smooth-edged and sometimes rippled at the edges, both on a single plant. There are always a few leaves that will crisp and partially brown at the edges, too few to disfigure the plant and not enough to worry about.



## Garden Gallimaufry - continued

Mark Sammons

The dark, leathery mature leaves are more fragrant than the tender tip growth of spring. For kitchen use, pluck leaves from inner woody stems.

When crumpled, the fresh leaves are fragrant and quite unlike the scent of the dried leaves, as some of its essential oils dissipate in drying. Those oils that survive drying are concentrated, so if you use fresh leaves in a recipe that calls for dried leaves, use treble the amount specified.

December is not too late to get a new plant into the ground. Beware of some confusion around the name. Other plants have acquired related folk names, because of their resemblance to this one, and not all of them are edible. To get the right plant, look closely at the tag to confirm that it is *Laurus nobilis*. And think poetic thoughts when you pluck a leaf.

## For Sale

Judy Mott - 520-818-9616



left to right:

The plate and next pot are by Roberto Banuelos and the next is by Ismal Flores and I would like \$50 for each those.

The wedding vase is by Cristina Acosta and the fifth one is by Paty Ortiz and I would like \$75 for each of those.



The 1st pot is by Dora Quesada - \$75, the 2nd is by Leonel Lopez Saenz, he is a master potter and I would like \$100 for it. The third is by Arturo Ledezma and I would like \$35.



Sandpainting is by Joe Ben Jr. who is actually quite reknown and I would like to get \$200 for it



O.W. Lee Serving Cart: \$100  
(Current retail price: \$1000)

Serve the Swordfish and Bay Skewers with grilled grape tomatoes (you can use some of the same fish marinade) and rice pilaf.

I was taught a very simple pilaf from a Turkish friend in college: Melt 2 tablespoons butter in a 4 quart pan that has a tight-fitting lid. Take an ounce or so of spaghetti or angel hair pasta and break it into the butter in 2-inch lengths. Sauté the pasta in butter till it browns nicely, then add 1 cup rice. Stir the rice till opaque - a minute or two - season with salt and pepper, then add 4 cups chicken broth. Bring to a boil, then reduce heat and simmer for 18-20 minutes. Fluff & serve!

# pueblorecipes

recipes collected and edited by david scott allen • november 2016



## Grilled Swordfish and Bay Skewers

*1½ pounds swordfish steaks, skin removed*  
*½ cup olive oil*  
*juice of 1 lemon*  
*½ teaspoon salt*  
*½ teaspoon freshly ground black pepper*  
*24-30 fresh bay leaves*

*4 tablespoons butter*  
*finely grated zest of 1 lemon*  
*juice of 1 lemon*  
*1 teaspoon dried mustard*  
*¼ teaspoon salt*

Cut the fish into 1½-inch cubes and place them in a glass dish. Pour over the olive oil, then squeeze over the lemon juice. Season with the salt and marinate in the refrigerator for 30 minutes. Remove the cubes from the marinade place the swordfish cubes on 4 skewers with a bay leaf between each cube. Set aside your four skewers on a platter and pour any remaining marinade over the fish. Allow to rest at room temperature while you heat the grill to high. Meanwhile, melt the butter in a small saucepan and add the grated zest, lemon juice, dried mustard, and salt. Whisk together; keep warm. Grill the swordfish skewers for a couple of minutes on each side - your timing will vary depending on the thickness of your swordfish and the heat of your grill. The bay leaves may char but this is not a problem. Test a cube before removing from the fire. When done, place the skewers on 4 plates and drizzle with the lemon-butter sauce and serve. Serves 4.

This recipe, and many more, can be found on David's blog, [Cocoa & Lavender - cocoaandlavender.blogspot.com](http://Cocoa & Lavender - cocoaandlavender.blogspot.com). If you have any culinary questions for David, feel free to email him at [cocoaandlavender@gmail.com](mailto:cocoaandlavender@gmail.com).

COCOA  
LAVENDER



## Tried & True Trades

### AC/Heating maintenance/ coil cleaning

**Fernando Felix 520-390-4898**  
Recommended by Marianne Van Zyll

### Construction

**Shawn Henderson 520-745-2169**  
Recommended by Marti Greason & Jean Paine

### Electrician

**Mike Powelson 520-591-5446**  
[allaboutelectricianservice@gmail.com](mailto:allaboutelectricianservice@gmail.com)  
Recommended by Deborah Berlin

### Handiman

**Calvin Parkins, Jr. 308-430-8002**  
**White river Construction, LLC**  
Recommended by Deborah Berlin  
**Shawn Henderson 520-745-2169**  
Recommended by Marti Greason & Jean Paine  
**John Landers 520-609-2530**  
Recommended by John & Ann Berkman  
**John Gordon 520-282-1725**  
Recommended by Jean Paine and Marti Greason

### House Cleaning Services

**Erika Bradley 520-240-5870**  
Recommended by Deborah Bowman  
**Levinia Celaya 520-406-5630**  
Recommended by Connie Church

### Jack-of-all-Trades

**Haylee Bucey 928-368-7301**  
"Jill of All Trades" - [h.bucey@gmail.com](mailto:h.bucey@gmail.com)  
Recommended by Deborah Berlin

## Food for Thought

**Pat Weigand**

### Women Volunteers Set an Example

For many women, philanthropy is far more personal than simply writing a check – it's as much about time and community engagement as it is about money.

Women volunteer to a far greater degree than men, kicking the tires to ensure that the charity is effectively delivering on its stated mission. This type of active engagement helps to model important behaviors both for the family and for the community as a whole. Volunteering together may be one of the greatest gifts women can give to future generations.

Giving—whether of time, assets or both—is a vital issue that's front and center in the minds of many women as they increasingly gain financial might. And women are uniquely positioned to demonstrate and instill what may be the single most important legacy that anyone can impart to the next generation: a selfless desire to support the causes they care deeply about.

Source: Ethan Frey, Wealth Advisor, BMO Private Bank  
<http://experiencemattersaz.org/teaching-my-family-to-give>

### Landscaping/Gardeners

**Francisco Enriquez 520-405-8527**  
Recommended by Jean Paine and Bill & Lee Strang  
**John Gordon 520-282-1725**  
Recommended by Jean Paine and Marti Greason

### Manicure/Pedicure, Gels & Silks

**Victoria at Mauricio Fregoso Salon 795-3384**  
Recommended by Connie Church

### Masseuse

**Ginger Castle LMT CKTP - 520-877-0038**  
Recommended by Marianne Van Zyll

### Painting & Decorative Artist

**Mary Howard - 520-991-5336**  
Recommended by Marianne Van Zyll

### Plumber

**Beyond Plumbing -Mike Moyer 520-409-2549**  
Recommended by Jeanie & Rob Girman

### Property Caretaking

**Carol Foster 520-982-1208**  
**While You Are Away Services**  
[carol@iwatchhouses.com](mailto:carol@iwatchhouses.com)  
Recommended by Connie Church

### Yardwork/General Clean-up/Hauling

**Luis Luquez 520-396-9134**  
Recommended by Deborah Berlin

### Tile & Stone Mason

**Tony Scott- 520-336-0634**  
Recommended by Jean Paine and John & Ann Berkman

### Window Cleaning

**Better View Professional Windows & Miniblind Cleaners 520-917-3333**  
Recommended by David Scott Allen & Mark Sammons

# Treasurer Report

## Doug Airulla, Treasurer

### Catalina Pueblo Association Statements of Cash Flows and Budget October 2016

	2016 YTD Actual	2016 Annual Budget	Budget YTD Remaining
<b>Income:</b>			
2016 Association Dues	\$ 80,625.00	\$ 81,000.00	\$ 375.00
2017 Association Dues	\$ 750.00		\$ (750.00)
2016 Title Transfer Fees	\$ 2,400.00	\$ 1,600.00	\$ (800.00)
2015 Checking Roll-over	\$ 22,876.94	\$ 24,000.00	\$ 1,123.06
<b>TOTAL INCOME</b>	<b>\$ 106,651.94</b>	<b>\$ 106,600.00</b>	<b>\$ (51.94)</b>
<b>Expenses:</b>			
<b>Administrative:</b>			
Postage/Printing/Annual Meeting	\$ 693.26	\$ 1,000.00	\$ 306.74
Professional Services	\$ 605.70	\$ 2,000.00	\$ 1,394.30
Property Tax/Licenses	\$ 124.81	\$ 200.00	\$ 75.19
Insurance		\$ 2,400.00	\$ 2,400.00
<b>Subtotal</b>	<b>\$ 1,423.77</b>	<b>\$ 5,600.00</b>	<b>\$ 4,176.23</b>
<b>Neighborhood Infrastructure:</b>			
Contracted Monthly Landscaping	\$ 5,900.00	\$ 7,200.00	\$ 1,300.00
Other Maintenance	\$ 1,830.00	\$ 2,000.00	\$ 170.00
Contingencies-Minera Project		\$ 3,000.00	\$ 3,000.00
Roads & Drainage	\$ 191.24	\$ 500.00	\$ 308.76
Security & Lightbulbs	\$ 17.13	\$ 400.00	\$ 382.87
<b>Subtotal</b>	<b>\$ 7,938.37</b>	<b>\$ 13,100.00</b>	<b>\$ 5,161.63</b>
<b>Neighborhood Social Activites:</b>	<b>\$ 1,187.05</b>	<b>\$ 2,000.00</b>	<b>\$ 812.95</b>
<b>Recreational - Pools:</b>			
Routine Services/Chemicals	\$ 6,188.33	\$ 8,000.00	\$ 1,811.67
Pool Repairs/Maintenance	\$ 4,556.46	\$ 1,100.00	\$ (3,456.46)
Southwest Gas	\$ 6,482.98	\$ 8,000.00	\$ 1,517.02
Tucson Electric	\$ 6,592.28	\$ 9,000.00	\$ 2,407.72
City of Tucson Water	\$ 1,948.63	\$ 2,000.00	\$ 51.37
Contracted Housekeeping Monthly	\$ 1,500.00	\$ 1,800.00	\$ 300.00
Other (permits/termites/furniture)	\$ 235.00	\$ 1,000.00	\$ 765.00
<b>Subtotal</b>	<b>\$ 27,503.68</b>	<b>\$ 30,900.00</b>	<b>\$ 3,396.32</b>
<b>Adelita Rehabilitation Project</b>	<b>\$ 52,079.19</b>	<b>\$ 49,000.00</b>	<b>\$ (3,079.19)</b>
<b>TOTAL EXPENSES</b>	<b>\$ 90,132.06</b>	<b>\$ 100,600.00</b>	<b>\$ 10,467.94</b>
<b>Reserve Transfer</b>		<b>\$ 6,000.00</b>	<b>\$ 6,000.00</b>
<b>TOTAL EXPENDITURES AND TRANSFER</b>	<b>\$ 90,132.06</b>	<b>\$ 106,600.00</b>	
<b>REMAINING BUDGET AVAILABLE</b>			<b>\$ 16,467.94</b>
<b>NET INCOME (not including reserve transfer)</b>	<b>\$ 16,519.88</b>		
<b>2016 Checking and Reserve Funds</b>			
	<b>Checking</b>	<b>Reserve</b>	<b>Total</b>
Balance 1/1/2016 \$22,876.94 listed as income above	\$ -	\$ 50,300.22	\$ 50,300.22
2016 Transfer			
Total Net Cash Flow	\$ 16,519.88	\$ 12.61 <sup>(1)</sup>	
Balance 10/31/16	\$ 16,519.88	\$ 50,312.83	\$ 66,832.71

Interest income in the savings account

## 2016 Board of Directors

**Jean Paine** — *President*  
215-378-8529 [oldlane1@yahoo.com](mailto:oldlane1@yahoo.com)

**Carol Sinclair** — *Vice President*  
520-299-5909 [carol.sinclair@mindspring.com](mailto:carol.sinclair@mindspring.com)

**Connie Church** — *Secretary*  
208-771-0507 [conniechurch313@gmail.com](mailto:conniechurch313@gmail.com)

**Doug Airulla** — *Treasurer*  
520-760-2706 [airullad@yahoo.com](mailto:airullad@yahoo.com)

**Bill Strang** — *Member at Large*  
612-850-1458 [bstrang735@gmail.com](mailto:bstrang735@gmail.com)

**Scott Marsh** — *Landscape & Architecture*  
360-951-1346 [leescottmarsh@gmail.com](mailto:leescottmarsh@gmail.com)

**John Trang** — *Pools*  
520-861-0550 [john.m.trang@gmail.com](mailto:john.m.trang@gmail.com)

Please contact the board via email:  
[CatalinaPuebloBoard@gmail.com](mailto:CatalinaPuebloBoard@gmail.com)

## Board of Directors Meeting December 5 – 5:30 at Carol Sinclair's

Call to Order

Approval of November Minutes

Committee & Officer's Reports

Old Business:  
2016 Holiday Party  
2017 Annual Meeting/Nominations

Adjournment

*Agenda will be published each month in the Chronicle. Only items on the agenda will receive board action unless there is an emergency. By publishing the agenda in advance, we seek member comment on pending issues. Comment can be sent to our board email address, in writing to the secretary or you may choose to appear at the meeting, space available. To request items to be placed on the agenda, use the same addresses.*

## Committees:

Social Committee:

Landscape/Architecture:  
Scott Marsh, Chair  
Jeff Soder  
Mark Sammons  
Jeannie Wager

Light bulbs:  
Pueblo: Terry Temple & Dan Bares  
Maria: Marti Greason & Olive Mondello  
Adelita & Cerrada Adelita:  
Mike Rockwell  
Posada: Jeff Soder & Scott Marsh  
Minera: Pat Weigand  
Caballo & Cerrada Caballo:  
Judy Mott  
Campbell: Jean Paine

Pools: John Trang, Chair  
Mike Rockwell  
Sherri Henderson  
Marti Greason

Javelina Express:  
Marti Greason  
Marianne Van Zyll  
Cassandra Wry Ridlinghafer

Directory:  
David Scott Allen, Cover & Photos  
Bob & Ursula Garrett: Map Graphics  
Connie Church, Layout & Design

Newsletter:  
*PuebloRecipes:*  
David Scott Allen  
*Garden Gallimaufry:*  
Mark Sammons  
*Spotlight on a Neighbor:*  
Pat Weigand  
*FYI and Neighborhood News:*  
Pat Weigand  
*Editor:* Connie Church

Web site: [www.catalinapueblo.com](http://www.catalinapueblo.com)  
Connie Church

Our website, [www.catalinapueblo.com](http://www.catalinapueblo.com), has all our Catalina Pueblo information including our CC&Rs, complete Rules, past minutes, past newsletters, plant lists, remodel forms, HOA information and more.