



## State of the Pueblo

Jean Paine, President

Please join me in sending out a cheer for our great Pueblo. In the last month five homes have been sold quickly, some in just days, and, if my Intel is correct, at respectable prices. This only enforces what we already know, CP is a very desirable neighborhood. Welcome our new neighbors when they arrive and help them get to know the Pueblo.

As I walk about it is wonderful to see how great the area looks. Spring clean up of yards and walkways is well underway. Eleven owners have resurfaced their driveways and they really change the way a property looks – grand indeed.

It is party time in the old Pueblo. Take note of the invitation in the newsletter regarding the Tapas Party. Stroll with your neighbors on April 18th to enjoy good company, good food, and good libations at three homes. We thought you might like to try something a bit different this spring and at a time when most folks are in residence. I look forward to seeing you on the 18th.

Our new Social Chair, Deborah Bowman, would appreciate a few volunteers to help with the Halloween Party October 24th at Adelita Pool. Deb has some great ideas but needs some manpower to make this a memorable event. If we want to continue having these events we need your help. Please contact Deb [azgirl67@cox.net](mailto:azgirl67@cox.net) or 520-795-7145.

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## Pools Chairman

John Trang

On behalf of the HOA Board and Pool Committee, I am writing to say thanks to everyone for continuing to take great care of our pools and also for letting us know when anything needs attention. We have seen many of you at the Adelita Pool during our beautifully warm winter months this year.

Since it is reaching into the 90s - we will plan to begin using the solar heating system at the Caballo Pool in early April and begin heating the Minera Pool by May 1st. When you see the "This pool is not heated at this time" signs removed from these pools you will know that the heating systems have been activated. The Caballo Pool solar system will take several weeks of hot days and lots of sun to begin to warm up, but the Minera Pool heat pump usually warms the water nicely within 3 to 5 days. Thanks, again, for your help taking care of these three wonderful HOA community assets ... ENJOY! ...

**Catalina Pueblo Association 's  
authorized trash hauler:  
Trash only: Tuesday  
Recycle & Trash: Friday  
Reliable Environmental Services  
Robert: 520-300-9211  
[restucson@ymail.com](mailto:restucson@ymail.com)**



Photo by  
Terry McLeod

# Tapas tour

neighborhood open houses!

Saturday, April 18th — 5:00 - 8:00  
Wander from house to house  
Food, Drink & Friends

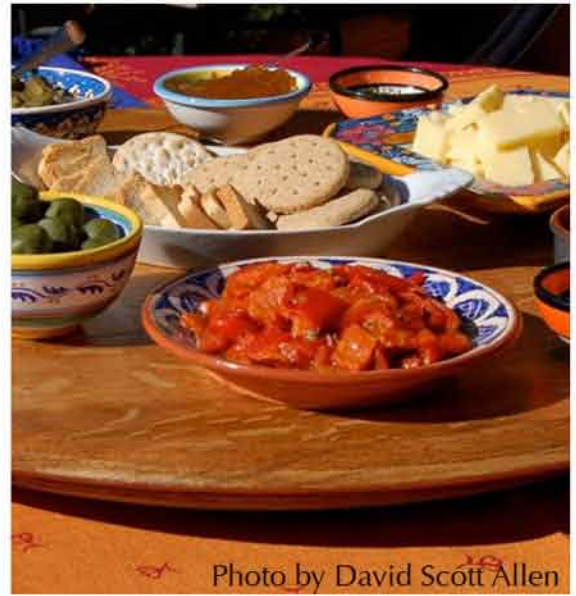


Photo by David Scott Allen

Jean Paine's House  
2585 E. Avenida de Maria

## Serving

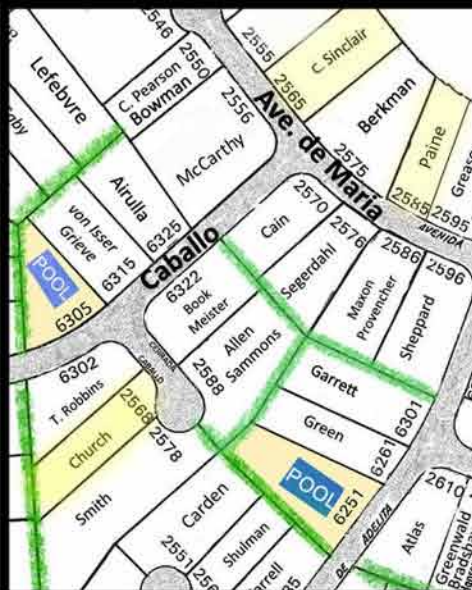
Asparagus & Smoked Trout Frittata  
Mushroom & Gouda Quesadillas  
Tostadas  
Cookies  
Assorted Wines  
Sangria



Carol Sinclair's House  
2565 E. Avenida de Maria

## Serving

7 Layer Dip & Chips  
Mini-Quiches  
Bombas  
Prosciutto Wrapped Melon  
Signature Cocktail



Connie Church's House  
2568 E. Cerrada Caballo

## Serving

Gazpacho  
Spicy Barbecued Shrimp  
Mini Reuben Sandwiches  
Turkey Croissants  
Cranberry Walnut Cinnamon Rolls  
Assorted Wines



## Garden Gallimaufry

Mark Sammons

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

Vegetables take an immense amount of room for limited production. In our little walled gardens we can get a lot of bang for our buck with herbs and hot chili peppers.

Hot spice is the commercial lure that took the Portuguese around Africa, and drove Columbus westward. Both sought to bypass the Venetians and Ottomans to get to the source of black pepper above all other spices. The Portuguese found the water route; Columbus encountered an alternative spice, the American chili pepper, *Capsicum*.

True pepper (black, white and green are different phases of the same thing) comes from a vine, *Piper nigrum*, which requires the intense heat and humidity of its place of origin in tropical southern India. American chilies proved more adaptable to varied climates and conditions. Further, the American chili flesh, ribs, as well as seeds all give heat, and the seeds are easily saved for planting or trading.

American chilies were rapidly introduced around the planet, became the poor man's alternative to costly black pepper. They were so quickly and deeply ingrained in regional ethnic cuisines that today it is hard to grasp that Hungarian *paprika*, Spanish *pimenton*, Italian *pepperoncini*, Indian ghost peppers, and Thai peppers are, in fact, all American in origin.

The fiery chili and the sweet bell pepper are closely related. A single mutation of a specific gene shuts down production of the hot chemical capsaicin, yielding a sweet pepper. From five naturally-occurring species, native New World farmers selected for preferred characteristics. By 5,000 BC, they had developed both hot and sweet peppers.

Three species, *Capsicum annum*, *Capsicum frutescens* and *Capsicum pubescens*, were domesticated in Mexico. Human selected varieties of *C. annum* include cayenne, jalapeños, various rainbow peppers, hot mild and sweet paprika peppers, and sweet bell peppers. *C. frutescens* is used in Tobasco sauce (there is no specific "tobasco" pepper), and varieties include the Thai chili pepper, as well as several varieties popular in Brazil and sub-Saharan Africa but generally unknown to us. *C. pubescens* tolerates

cooler temperatures than most *Capsicum* species, and gives rise to varieties little known outside Mexico, Central America and eastern South America, and most of its varieties are unknown to Arizonans.

Two others, *Capsicum chinense*, and *Capsicum baccatum* were domesticated in northern South America. The *C. chinense* – not Chinese in spite of its name – includes the varieties we call habanero (same as scotch bonnet); and Florida's datil pepper. *C. baccatum* is mostly associated with Peruvian cuisine, though varieties familiar to us are amarillo peppers and commercial Peppadews.®

Don't bother memorizing this! Peppers cross-breed easily, giving rise to endless varieties. The Native Americans already had dozens of named varieties before contact with Europeans, and as the plant was traded around the world, new varieties were developed everywhere. For example, the notoriously hot ghost peppers (900 times hotter than tobasco), are a cross between the American *C. frutescens* and *C. chinense*, made in extreme northeastern India and Bangladesh.

A wild pepper, *Capsicum annum* var. *glabriusculum*, is known in folk parlance as the *chiltepin*, or *'tepin* for short, sometime called bird pepper for its tiny fruits, smaller than a pea. Southern Arizona is the northern limit of its natural range, so it is suited to our gardens, either inside or outside the wall. Grown in bright dappled shade, the chiltepin forms a small-leaved airy shrub about three or four feet high and two feet wide. It produces numerous tiny fruits, each carrying searing heat. Pluck individual peppers



Photos & Text  
by Mark Sammons

For native plant  
recommendations, see:  
<http://www.catalinapueblo.com/suggested-plant-list.html>

## Garden Gallimaufry—continued

Mark Sammons

### April Garden Chores

- When new leaf buds appear, prune frost-damaged wood.
  - Evergreen trees shed old yellowed leaves in spring; it's normal!
- Now is the season to plant cactus, succulents, citrus, palms, bougainvillea, lantana, tomatoes, peppers, melons, zinnias, portulaca, periwinkle, thyme, oregano, marjoram, basil, rosemary.
- Wrap up planting of other things for the year.
  - By the end of the month, potted plants (other than succulents) will need daily watering. Bigger pots hold moisture longer.
  - Fertilize shrubs
- Gradually increase irrigation quantity and/or frequency as temperatures rise.
- Let wildflowers dry and go to seed; rake away dried remains
- In tropical plants like citrus, iron chlorosis causes yellow leaves with bright green veins. Treat affected plants with chelated iron.
- Wash aphids and spider mites from tender new growth with a heavy blast of water. Failing that, use insecticidal soap, or move on to cautious spot-use of houseplant spray.
- If you see dry rot (black areas) on prickly pear pads, remove and discard the plant.

for use as they ripen from Thanksgiving through New Years and, in mild winters, into February and March. They are easily dried on a saucer on the windowsill, to provide month's worth of culinary piquancy. We crush two of these tiny things to give abundant fire to a batch of pasta sauce for two.

I have grown several kinds of peppers – tepin, Thai, Fresno, Sandia, Santa Fe Grande – in pots, and find they prefer a large pot, as the plants become a bit large and need both root room and the weight to keep them upright in wind. The seeds may be difficult to germinate, especially the wild tepin form, so buy small plants, available at this season at big-box and hardware stores. Obscure types such as chiltepins can be found at farmer's markets, if you patiently ask for them week after week. Peppers don't like cold when young, which delays their being brought to market.

For planting, fill the hole or pot with bagged cacti and palm soil. Chiltepins prefer dappled shade, but the other broader-leaved varieties seem to endure more sun, even some violent afternoon sun. Once established, they seem to accept as much water as given them, but be mindful that the more water they get, the hotter the fruits will be.

If you find yourself with too many of the larger sort to use or pawn off on friends, grill or broil them till blackened, cool in a paper bag, slip off the blackened skins, and puree the roasted flesh. Freeze this puree in ice cube trays, then store in a ziplock bag to use as needed.



## Landscape & Architecture

Pat Wagner, Chair

Article by: Mark Sammons

### Weeds

This winter's heavy rains bracketed a season of intermittent rains, to give us a bumper crop of weeds. Most of these fast-growing annuals have already gone to seed, ready to germinate when a similar winter comes again. There is still something to be done about them.

As weed dry, they become a fire hazard. When yours are browned off, pull them away with a rake and dispose of them. They will shed their seeds as you handle them.

If you want to prevent or reduce a recurrence, you can do that in May or June by deep soaking the problem area and covering it with sheets of clear plastic, weighted at the edges so it doesn't blow away. If you have watered deeply enough, the trapped moisture will eventually cause all the seeds beneath to germinate. The heat trapped under the plastic will kill the seedlings before they mature and produce seeds. Or you may fold back the plastic and pull them from the moist soil. This may take a while, but it is thorough. So thorough, it will kill the good wildflowers and beneficial weeds as well as the undesirable ones. But then you can sow what pleases you.

Additional to these annuals, a few weeds are problematic perennials. African sumac can make nice trees, but they are an invasive foreign species that self sow and sprouts successfully in the desert. Learn to identify them, and yank their seedlings when they are a few inches tall.

Buffel grass is a dangerous invasive with perennial roots. Like all grasses, it is very difficult to dig out, as even snippets of the plant left behind can root and grow anew. Buffel grass starves native plants for nutrients. Its roots survive fire. Its dry leaves spreads fire with dangerous speed and fierce heat, permanently killing all the native plants around it and threatening buildings. There are miles of Sonoran Desert a little south of the border that are sterile of all native plants due to buffel grass

Desert broom is a bright green native perennial shrub. Its very high and coarse pollen count makes for allergy misery. Yank them when small, or dig them out if they've become too tough to pull.

## Weeds - continued

Mark Sammons



If you wish to address weeds with an herbicidal poison, there are several things to keep in mind.

- Herbicides are toxic to desirable plants around the weeds; application during wind or even breezes will kill desirable neighboring plants.
- Herbicides are toxic and/or carcinogenic to people, pets, beneficial insects, reptiles, birds and other wildlife;
- When using, alert neighbors of date and time you will use them, so they (and you) can close windows, protect pets, and plants; and tell them afterwards you have done it;
- Read the labels very carefully; misuse is illegal;
- Never use near food plants including culinary herbs.
- If spraying, use a separate sprayer from what you use for fertilizer or insect control.

There are two basic types of herbicide: “pre-emergent” that kills the seeds, and types meant for application to leaves. The latter are carried by the plant’s vascular system down to kill the roots. Do not apply before rain, as it will be a wasted effort.

Some kinds of weeds will be resistant to a particular herbicide, and you may suffer an invasion of these.

Learn about the hazards and legal implications of secondary kill-off of wildlife at: <http://www.sb.state.az.us/Assets/PDFDocuments/SecondaryPoisoningFlyerFinal.pdf>

You can find beginner information for pre-emergent herbicides online at: <http://www.moonvalleynurseries.com/blog/its-time-for-pre-emergent-herbicides>

Herbicides used on leaves should not be used right before rain or the effort will be wasted. For general information on use of these, see: <http://npic.orst.edu/pest/weeds.html> This is a California site with information suitable for a climate similar to our own.

Generally, neither type of weed killer is meant for use in small yards or domestic neighborhoods; most were developed for agricultural use.

Poisons are long-lived in the soil; once put into the ecosystem, they can’t be gotten out, and will be passed from host to host up the food chain.

If using any type of weed killer wear rubber gloves, a mask, goggles, and use a bottle with a narrow spray pattern for spot selection of individual weeds.

If you want to try a less unnerving method, try spot spraying weeds with a mix of ½ cup salt, a gallon vinegar and ¼ cup liquid dish soap, to see if this folk recipe works.

### Desert Broom



Photos:  
Pat Wagner

# pueblorecipes

recipes collected and edited by david scott allen • april 2015



This dish from Brazil makes a great dish for entertaining. Our friends call it the Brazilian Hoochie Coochie.

## Bahian Shrimp Stew

*1 tablespoon olive oil*

*1 medium onion, sliced thinly*

*1 green bell pepper, sliced thinly*

*1 habañero pepper, minced*

*2 plum tomatoes, seeded and diced*

*2 tablespoons tomato paste*

*1½ cups light coconut milk*

*Juice of 2 lemons, not strained*

*1½ pounds shrimp, peeled & deveined*

*¼ cup chopped fresh cilantro*

*palm oil for finishing, optional*

*cooked white rice, for serving*

Sauté onion and green bell pepper in olive oil until onion is translucent and beginning to color. Add habañero and sauté a little while longer. Add diced tomatoes and tomato paste – mix well and cook 2 minutes. Add coconut milk and lemon juice and heat until boiling. Add the shrimp and cook until shrimp are pink. Serve immediately over rice. Top with chopped cilantro and drizzle with palm oil, if desired.

Serves 4.

This recipe accompanies Mark's garden article this month, as it uses two different kind of peppers he discusses.

Traditionally, it calls for green bell peppers (but you can use red orange, or yellow, if you don't like the green ones), and habañeros for some real heat! (If you want more heat, include the seeds and ribs.) We use Trader Joe's light coconut milk, as the flavor and texture are great with many fewer calories.

## Pueblo Plodders



Photos by: Pat Weigand, Gail Reich,  
Karen Satterfield, Judy Mott

## Tried & True Trades

### Adobe

**Adobe Specialists-Rudy Martinez 520-883-8883**

Recommended by Joe & Sandra Thompson

**Adobe King - John Schimon 615-2110**

Recommended by Rob & Jeanie Girman

**Armando Pacheco**

520-302-0711 (cell)

Recommended by Aldine von Isser & Hal Grieve

### Auto Maintenance

**Kurt Tomson - Mechanic**

940-7285 (works on all types of vehicles)

Recommended by Joe & Sandra Thompson

**Jim Davis - Alignment**

Double D Alignment - 632-4842

Recommended by Joe & Sandra Thompson

### Carpet Cleaning

**Boyds Chemdry 760-2244**

Recommended by Caryl Daugherty

### Custom Concrete Work

**Cherry Enterprises - David Cherry**

343-0068

Recommended by Jeff & Judy Mott

### Computer Repair

**Desert Sky Technology - 797-7479**

Recommended by Jeff & Judy Mott and Frank & Pamela Bangs

### Drywall & Painting

**Ruben Duran 275-5532**

Recommended by Jeff & Judy Mott

### Electrician

**Phil Clouch - 520-390-0471**

Recommended by Jeff & Judy Mott

**Frank Tentschert 577-4987 & 907-5990**

Recommended by Jo Ann Marcus

### Exterminators

**Northwest Exterminating 888-4308**

Recommended by Sherry Henderson

### Handiman

**Dallas Davis 403-1356**

Recommended by Gisele Nelson

**John Landers 609-2530**

Recommended by John & Pat Cain and John & Ann Berkman

**Robert Cross 390-2623**

Recommended by Marianne Van Zyll

**Shawn Henderson 745-2169**

Recommended by Nan Milburn

**Cary McKeever 241-0810**

Recommended by Lew & Caryl Daugherty

### House Cleaning Services

**Erika Bradley 520-240-5870**

Recommended by Deborah Bowman & Jay Baruch

**Levinia 406-5630 & Pamela 282-9096**

Recommended by Connie Church

**Maria Josefina Leon 339-0646**

Recommended by Gisele Nelson & Sandra Nelson-Winkler

## Landscaping/Gardeners

**Tammy Clark 336-0634**

Recommended by John and Ann Berkman

**Beautiful Spaces**

**Jude DiMeglio Trang 360-4282**

Recommended by Aldine von Isser & Hal Grieve

**Blue Agave Landscape & Lighting Design**

Dean Alexander 325-4242

Recommended by David Scott Allen & Mark Sammons

**Margaret L. Joplin 623-8068 or 271-6585(c)**

Design & Installation

Recommended by Paul Maxon

**Francisco Enriquez 405-8527**

Recommended by Jo Ann Marcus & Gisele Nelson

**Pots: The Mexican Garden, Marta Avila**

2901 N. Oracle 624-4772

Recommended by Jo Ann Marcus

## Locksmith

**Gordon Remington - Key One Locksmith**

Recommended by Bill & Lee Strang

## Manicure/Pedicure, Gels & Silks

**Victoria at Mauricio Fregoso Salon 795-3384**

Recommended by Connie Church

## Massage Therapy

**Kristin Windoff, LMT, MSW, CYT**

520-240-5870

Recommended by Deborah Bowman & Jay Baruch

**Ginger Castle - 520-977-9938**

Recommended by Gisele Nelson

## Painting & Decorative Artist

**Mary Howard - 520-991-5336**

Recommended by Jean Paine & Marianne Van Zyll

## Plumber

**Beyond Plumbing -Mike Moyer 409-2549**

Recommended by Jo Ann Marcus

**Jerry Walker, Walkers Plumbing 888-7337**

Recommended by Russ Carden

## Remodels & General Construction

**H. J. Curtin-Howard Curtin 520-870-1380**

Recommended by Jo Ann Marcus

**Vasquez Construction-Mike Vasquez 419-1189**

Recommended by Rob & Jeanie Girman

**Jim & Bob Dennison Home Repairs 323-6843**

Recommended by Gisele Nelson

**Ted Vasquez 241-9799**

Recommended by Bill & Cassandra Ridlinghafer

**Ron Landis 743-4892 rlandis55@yahoo.com**

Recommended by Nancy Milburn & Ellen Siever

## Roofing

**Alan Bradley Roofing - 885-3571**

Recommended by Jo Ann Marcus

## Tile & Stone Mason

**Tony Scott- 336-0634**

Recommended by John and Ann Berkman

## Window Cleaning

**Doug & Deb Lockett 584-8419**

Recommended by Caryl Daugherty



# Treasurer Report

## Doug Airulla, Treasurer

### Catalina Pueblo Association Statements of Cash Flows and Budget February 2015

	2015 YTD Actual	2015 Annual Budget	Budget YTD Remaining
<b>Income:</b>			
Association Dues	\$ 78,625.00	\$ 81,000.00	\$ 2,375.00
Interest Income	1.45	10.00	8.55
2015 Title Transfer Fees		800.00	
<b>TOTAL INCOME</b>	<b>\$ 78,626.45</b>	<b>\$ 81,810.00</b>	<b>\$ 2,383.55</b>
<b>Expenses:</b>			
<b>Administrative:</b>			
Postage/Printing	\$ 16.19	\$ 1,500.00	\$ 1,483.81
Property Tax/Licenses	\$ 10.00	\$ 200.00	
Professional Services		\$ 2,000.00	
Insurance		2,000.00	2,000.00
<b>Subtotal</b>	<b>\$ 26.19</b>	<b>\$ 5,700.00</b>	<b>\$ 3,483.81</b>
<b>Neighborhood Infrastructure:</b>			
Monthly Maintenance	\$ 1,100.00	\$ 6,600.00	\$ 5,500.00
Maintenance	\$ 126.49	\$ 2,000.00	
Contingencies		3,000.00	3,000.00
Roads & Drainage		1,000.00	1,000.00
Security & Lightbulbs		400.00	400.00
<b>Subtotal</b>	<b>\$ 1,226.49</b>	<b>\$ 13,000.00</b>	<b>\$ 9,900.00</b>
<b>Neighborhood Social Activities:</b>			
Less social expense reimbursement	\$ 48.68	\$ 1,800.00	\$ 1,751.32
<b>Subtotal</b>	<b>\$ 48.68</b>	<b>\$ 1,800.00</b>	<b>\$ 1,751.32</b>
<b>Recreational - Pools:</b>			
Routine Services/Chemicals	\$ 776.30	\$ 8,000.00	\$ 7,223.70
Pool Repairs		13,900.00	13,900.00
Southwest Gas	1,609.66	8,000.00	6,390.34
Tucson Electric	421.82	9,000.00	8,578.18
City of Tucson Water	238.59	2,000.00	1,761.41
Housekeeping	282.00	1,690.00	1,408.00
Other (permits/termites/furniture)		2,500.00	2,500.00
<b>Subtotal</b>	<b>\$ 3,328.37</b>	<b>\$ 45,090.00</b>	<b>\$ 41,761.63</b>
<b>TOTAL EXPENSES</b>	<b>\$ 4,629.73</b>	<b>\$ 65,590.00</b>	<b>60,960.27</b>
<b>Reserve Transfer</b>		<b>\$ 16,200.00</b>	16,200.00
<b>TOTAL EXPENDITURES AND TRANSFER</b>	<b>\$ 4,629.73</b>	<b>\$ 81,790.00</b>	
<b>REMAINING BUDGET</b>			<b>\$ 73,096.76</b>
<b>Net Cash Flow</b>	<b>73,996.72</b>		
Interest Income on Reserve	(1.45)		
<b>Net Cash Flow from Operations</b>	<b>73,995.27</b>		
<b>2014 Checking and Reserve Funds</b>			
	<b>Checking</b>	<b>Reserve</b>	<b>Total</b>
Balance less accruals 1/1/2015	4,375.90	29,694.19	34,070.09
2013/2014 Transfer	(612.00)	612.00	
Total Net Cash Flow	73,995.27	1.45	
Balance 02/28/2015	\$ 77,759.17	\$ 30,307.64	

## 2015 Board of Directors

**Jean Paine** — *President*

**Carol Sinclair** — *Vice President*

**Connie Church** — *Secretary*

**Doug Airulla** — *Treasurer*

**Bill Strang** — *Member at Large*

**Pat Wagner** — *Landscape & Architecture*

**John Trang** — *Pools*

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

## Board Meeting Agenda

**April 13, 2015**

**5:30 @ Jean's**

Call to Order

Approval of March minutes  
Approval of Special March 23 meeting minutes

Committee & Officer's Reports

Old Business  
    Carport Conversions  
    Lease Implementation Committee  
New Business

Adjournment

*The 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.*

*The Board may at any time go into executive session to consider legal or other permitted matters.*

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.

## Committees:

Social Committee:  
Deborah Bowman, Chair  
Need Volunteers!

Lease Implementation Committee  
Lee Strang  
David Holter  
Aldine von Isser  
John Trang  
Carol Sinclair  
Dan Peters  
Connie Church

Landscape/Architecture:  
Pat Wagner, Chair  
JoAnn Marcus  
Mark Sammons  
Jude Trang

Javelina Express:  
Marti Greason  
Marianne Van Zyll  
Cassandra Wry Ridlinghafer

Lightbulbs:  
David Holter (March, April, May)  
Dick Segerdahl (March, April, May)  
Barbara Shulman (June - December)

Pools: John Trang, Chair  
Sherri Henderson  
Marti Greason  
Terry Temple  
Jeff Mott

Directory:  
Jo Ann Marcus, Updates/Proofing  
David Scott Allen, Cover & Photos  
Connie Church, Layout & Design

Newsletter:  
*PuebloRecipes:*  
David Scott Allen  
*Garden Gallimaufry:*  
Mark Sammons  
*Spotlight on a Neighbor:*  
Pat Weieigand  
*Editor:* Connie Church

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