

# Catalina Pueblo Chronicle

November 2010



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I don't remember a nicer fall. The weather has been magnificent. The Halloween party is behind us, the social season has started, the snowbirds are flocking and the Christmas Party is December 11th at Frank & Pamela Bangs home. Hope to see you all there. We are working on an early January Annual meeting date, Tuesday the 11th is tentative but we are dependent upon the church for confirmation and they don't make that decision until November.

Speaking of the Halloween party, we owe Marianne our never ending thanks for another terrific social event. Lots more elsewhere in this newsletter.

You will note in the financial statements that we are significantly under budget year-to-date. The savings are in pool expenses. We budget based on historical costs which are very much dependent on weather conditions. It's been warmer than expected and heating costs have dropped dramatically.

The roads resurfacing has been postponed because we are investigating some alternatives and the Minera project is pending some additional discussion by the pool committee.

As you may have noticed we have been switching quite quickly to the new light bulbs for our street lamps. They are smaller, 40 volts vs. 60 volts for the old ones, seem a bit brighter and a little lighter shade of yellow. They are also less expensive. We are sad to see the old ones go but they were discontinued. The new ones seem to be more widely used so we hope they are around for many years.

Looking forward to El Tour, Thanksgiving and all the seasonal excitement. Best to all of you.

**Halloween  
Party  
Band  
and a very  
good lookin' ET**





What a fun filled Halloween party. Thirty one faithful and fun residents opted to participate. Three musicians performed at a sound level which did not drown out our talking to each other. Lots of dancing and of course our costume contest. Bob Taylor and Janice Silvyn were our costume contest winners, but really everyone deserved recognition for dressing up for the occasion. The photographs are of those who came in costumes. Special thanks to Caryl D. for helping me decorate, Joe T. our lonely bartender and Charles H. for setting up the lighting and doing the photography. Also my thanks to the folks who helped clean up afterwards.

Looking forward to seeing EVERYONE at our Holiday Party on Dec.11.

Your social chair,  
Marianne Van Zyll



## Landscape/Architecture

Jo Ann Marcus

It's the best time of year here, people pay thousands of dollars to enjoy this wonderful weather.....oh wait – that's us!

In preparing our gardens for winter, please remember the only common areas here in CP are the three pool areas and the small island on Cerrada Caballo. All other property is privately owned by our members.

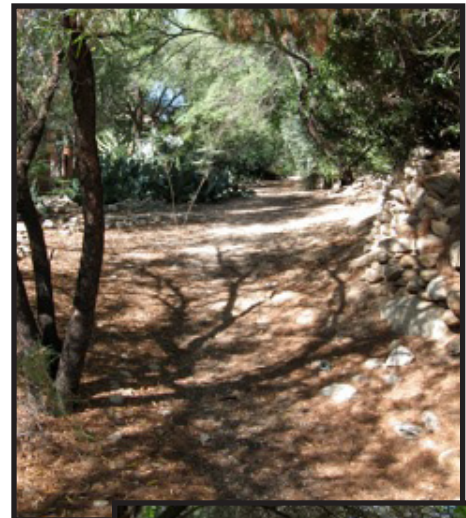
If your lot backs up or sides to an easement or walkway/path, you own half that easement and similarly, if your property backs up or sides against a wash – you own part of that wash along with your neighbors who each own their portion. These areas, more correctly known as pedestrian, utility and drainage easements are maintained by each homeowner - not the HOA. Please take this opportunity to step out into these areas and see what might need trimming, pruning or cleanup. The walkways/paths must be walkable – this means free of debris, bushes, overhanging branches and anything that might hinder free passage. The wash areas must be clear enough to allow the free passage of water to move through without damming. Clean up after you prune or trim, don't leave garden refuse – it becomes a fire hazard and is downright unsightly and if you'd like to plant back there to further beautify, that would be lovely.

Should you walk your dog there, please cleanup after your pet. Don't allow your dog to poop there any more than you would permit that in your neighbors front yard without cleaning it up. Think of these areas as part of your backyard and care for them accordingly – the entire neighborhood is always appreciative and grateful for your attention.

Thanks!

**Top 2 photos: Need to be cleaned up!**

**Bottom 2 photos: Lookin' Good!**





## Garden Gallimaufry

Jo Ann Marcus  
Mark Sammons

Jo Ann Marcus  
[jzm-az@comcast.net](mailto:jzm-az@comcast.net)  
797-4933

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

### NOVEMBER GARDENING CALENDAR

- Discontinue feeding roses until February. Water three times a week until Thanksgiving. Gradually cut back further after that point.
- Potted outdoor plants can be moved indoors or to protected areas outside to provide a haven from the cold.
- A wide variety of cool weather annuals will be viable for winter color. For sunny areas, try alyssum, Christmas cactus, geraniums, pansies, snapdragon, stock, and violas. Cyclamen, primrose, and lobelia are good choices for shady areas. Be sure to protect from freezing temps.
- The first frost usually occurs this month. Cover your frost sensitive plants with frost cloth. This can be left on your plants for 2-3 days without causing damage.
- Plant cool weather veggies such as broccoli, cabbage, cauliflower, lettuce, and spinach.
- Plant cool weather vegetable starts such as broccoli, cabbage, cauliflower, spinach, and Swiss chard. Most cool weather vegetables can still be planted from seed.
- Plant trees and shrubs not sensitive to frost.
- Established trees and shrubs will need irrigation about every 3-4 weeks. Reduce overall watering with dropping temperatures.
- Avoid heavy pruning of deciduous trees and shrubs. Some selective pruning is fine.
- Indoor plants purchased within the last six months may need to be repositioned as sun exposure changes with the season.

If you don't have room for a garden, or only want to grow a few vegetables, planting in containers is the best way to go. Almost any vegetable can grow in a container and with a little care can produce abundantly. Here's how to get started with Tools & Materials:

Containers of various sizes  
Sterilized potting soil  
Shovel  
Trowel  
Drip or hose irrigation  
Fertilizer

It's all in the pot. When selecting a container, remember that bigger is better as far as ease

of maintenance and size of harvest. Half whiskey or wine barrels or similar-sized pseudo terra-cotta containers are large enough to accommodate veggies such as large tomatoes, eggplant, and squash, with room to spare for companion plantings of smaller choices such as carrots and lettuce. Five-gallon containers can hold dwarf tomatoes, peppers, beans, and many small leafy greens. A window box is even large enough to grow radishes and arugula.

For proper drainage, containers need to have holes in the bottom. Also, use only sterilized potting soil. Garden soil may contain diseases and may not be well drained. Because you're planting in such a small space, you'll have to be very conscious of watering and fertilizing regularly. Water with drip irrigation or by hand whenever the soil is dry 4 to 6 inches deep.

Fertilize every two weeks with a water-soluble fertilizer for vegetables, or add controlled-release fertilizer at planting time, supplemented with a water-soluble fertilizer when needed. For large containers, mulching with straw or bark conserves moisture.

Best plant combinations. Containers allow you to plant combinations that are both edible and attractive. For example, try creating a salad container with different colors of leaf lettuce, a bush cucumber, a dwarf patio-type tomato, and even herbs such as parsley. How about a tomato sauce barrel with a tomato plant in the center, herbs such as oregano and basil on the sides, and onions interplanted between the herbs? Or a root crop roundup container with beets, carrots, radishes, onions, and parsnips in a foot-deep container?

Choose bush varieties of large vegetables such as squash.

Production may be less than with full-sized kinds, but plants will be much easier to care for. To save space, consider growing some plants up. Choose pole beans over bush beans, and trellis them along the back of a container. This leaves space in front to plant other vegetables.

# pueblorecipes

recipes collected and edited by david scott allen • november 2010



*This has to be one of our favorite – it is great in every season! When we can, we grill it outdoors but we have also roasted it in the oven with much success. (Roast at 400°F for 25 minutes.)*

*It is a dish full of flavor as is, but the spices can be switched around for some variety. One combination we like a lot is a tablespoon each of cumin, coriander and ginger.*

*Serve this with couscous and grilled veggies.*

## Grilled Pork Tenderloin

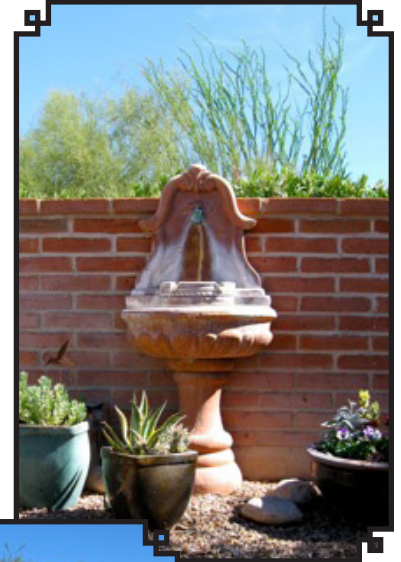
- 2 cups chopped onions*
- ½ cup lemon juice*
- ½ cup soy sauce*
- ½ cup corn oil*
- ¼ cup sugar*
- 3-4 tablespoons ground coriander*
- 3 pork tenderloins, about 1 pound each*

Combine first seven ingredients in a large resealable bag. Put tenderloins in marinade, and turn several times to cover; marinate in the refrigerator for 8 hours.

Light a hot fire on one side of a grill (charcoal or gas). Set grill 4-5 inches above the heat. Remove meat from marinade, scraping off all vegetable bits and sauce; put marinade in a saucepan and reduce until thick while meat cooks. Sear tenderloins on the grill for 5 minutes on each side - 10 minutes total. Remove to cool side of the grill and continue to cook 6 minutes on each side for another 12 minutes total. Let sit 5 minutes before slicing - serve with reduced marinade spooned over it. Serves 6-8.

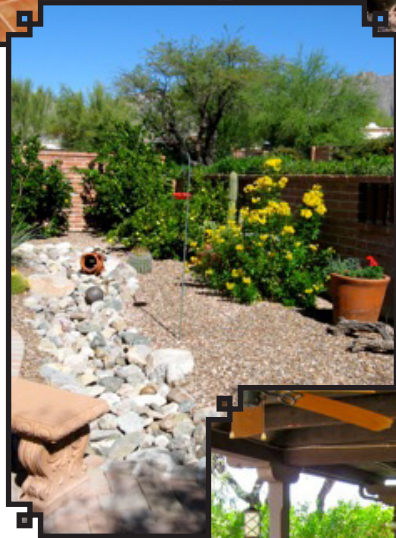
## Special Spaces

Jo Ann Marcus



This restful and calming place has soft colors and textures of nature. Desert neutrals; creamy beige, stone, granite, terra cotta, leather, soft green & blue along with woods of Alder and Oak complete the palette.

Light fills this house helping the colors gently flow into one another and smoothly blend right outdoors. The back patio views the mountains and a spacious yard with a dry wash and fountain. Ample seating allows for both conversation and contemplation both indoors and out.



## Good To Know

### Catalina Foothills Community Schools Classes for Adults

The link below will take you directly to the classes web page, For those without computer access, call Colleen Avender at 209-7812.

[www.cfsd16.org/schools/communityschools/adult.html](http://www.cfsd16.org/schools/communityschools/adult.html)

### Looking for a good used car

Cherry Rosenberg is looking for a good used car for her 16 year old son, Theo. Their budget is up to \$3,000. Please call Cherry at 299-7509 or email [cherryrosenberg@comcast.net](mailto:cherryrosenberg@comcast.net).

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## Tried & True Trades

### Adobe

#### Armando Pacheco

302-0711 (cell) 663-1386

Recommended by Aldine von Isser & Hal Grieve

### Animal Control

#### Animal Experts

**Marc Hammond & Jeff Carver** 531-1020

Recommended by Nancy Milburn

### Custom Cabinets

#### Rene Menard Woodworks Custom Cabinets

400-5530 or Nogales #287-8643

Recommended by Marianne Van Zyll

### Computer Repair

**Corey Walton** 498-4854

Recommended by Dan Peters

Student Experts 762-6687

Recommended by Marianne Van Zyll & Pat Wagner

### Dogs

**Patty Monson** (Dog Walker) 572-1467

**Camalot Canine Resort** (Boarding) 742-6279

Recommended by Walter Gaby

### Electrician

**Phil Clouch** 390-0471

Recommended by Jeff & Judy Mott

### Garage Door - Repair

**Anthony Labato - C&R Garage Doors**

312-9325

Recommended by Jeff Mott

### Hairdresser (will make housecalls)

**Rebecca** 551-9300

Recommended by Friedel von Glinski & Marianne Van Zyll-

## Tried & True Trades — continued

### Heating & Cooling

**Hamstra Heating & Cooling - Wes Adams**

629-9833 ext. 317

Recommended by Nancy Milburn

### House Cleaning Services

**Angie Stokes** 270-4875

Recommended by Nanci Hartwick

**Maria Jose Fina** 339-0646

Recommended by Gisele Nelson & Sandra Nelson-Winkler

**Trini Baker** (Spanish Speaker)

Call Joe (820-8364) as her English is limited

Recommended by Joe & Sandy Thompson

**Levinia** 406-5630 & **Pamela** 269-6217

Recommended by Paul Maxon & Steve & Connie Church

### Landscaping/Gardeners

**Green Things, Anna Lawrie** 299-9471

Recommended by Jo Ann Marcus

### 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

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

2901 N. Oracle 624-4772

Recommended by Jo Ann Marcus

### Mason

**Michael Herlihy** 406-8358

Recommended by Russ Carden & Marianne Van Zyll

### Painter

**Liz Cushman- Color Design & Consulting**

861-5314

Recommended by Marianne Van Zyll

**Enrique Espinoza** 312-4562

Recommended by Nancy Milburn

### Plumber

**Jerry Walker, Walkers Plumbing** 909-0600

Recommended by Russ Carden

**Steve Konst** 883-1635

Recommended by Aldine von Isser & Hal Grieve

### Remodels & General Construction

**Catalina Associates, L.L.C.** ROC 087795

John M. Cushman 906-1121

Recommended by Charlotte Freedheim & Marjory Wack

**Levi Conrad - Customs & Renovation L.L.C.**

982-0275

Recommended by Jeff & Judy Mott

### Roof Coating

**Ron Landis** 743-4892 [rlandis55@yahoo.com](mailto:rlandis55@yahoo.com)

Recommended by Nancy Milburn & Ellen Siever



Sunrise

photos by terry

Photo by Terry Temple

## Da Pool Guy

Steve Church

Greetings from the Pool Guys, Jeff, Terry & Steve.

Minera's heat pump and Caballo's solar have been turned off. Adelita pool and spa will remain open and heated throughout the winter.

Unbelievably, we are still having trouble with people bringing glass into the pools. Just today, there were beer bottles in the Adelita trash can. Having broken glass in our pool areas is a dangerous and costly problem. If you see anyone using glass please report them to the board or pool committee. This is extremely thoughtless behavior that has got to stop.

## 2010 Board of Directors

**Joe Thompson** 820-8364

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**Cherry Rosenberg** 299-7509

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*Treasurer*

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**Jo Ann Marcus** 797-4933

*Landscaping & Architecture*

[jzm-az@comcast.net](mailto:jzm-az@comcast.net)

**Steve Church** 577-1446

*Pools*

[steveandconnie@comcast.net](mailto:steveandconnie@comcast.net)

### Board Meetings 6:00 p.m.

November 16  
@ Jo Ann Marcus'

December 14  
@ Steve Church's

### A special thanks to the Volunteers:

Javalina Express:

Terry Temple

Cherry Rosenberg

Marianne Van Zyll

Cassandra Wry Ridlinghafer

Light Bulbs:

Aldine von Isser & Hal Grieve

Pools: Jeff Mott

Terry Temple

Directory:

Jo Ann Marcus, Updates/Proofing

David Scott Allen, Cover & Photos

Connie Church, Layout & Design

Newsletter:

*PuebloRecipes*

David Scott Allen

*Special Spaces:*

Jo Ann Marcus

*Garden Gallimaufry:*

Jo Ann Marcus

Mark Sammons

*Editor:* Connie Church

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

Connie Church

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Jo Ann Marcus

Mark Sammons

David Scott Allen