

# Catalina Pueblo Chronicle

January 2010



## Message from the Prez

Joe Thompson

### In This Issue:

- Page 1  
President's Message
- Page 2  
Spotlight on a Neighbor
- Page 3  
Holiday Party
- Page 4  
Garden Gallimaufry
- Page 5  
Pueblo Recipes
- Page 6  
Tried & True Trades
- Page 7  
Pool Guy  
2009 Board & Volunteers
- Attached:  
2009 Annual Dues Notice

Cold! We've lived in Arizona too long I guess. I love the hot weather.

The Holiday Party was a huge success. Special thanks to Pat and John Cain. I know Marianne will have more to say inside.

As we enter the new year we look forward to working with three new members on the board. Please complete your ballot if you haven't done so and return it to Cherry Rosenberg as soon as possible. Annual dues are also due on the first and should go to Cherry. Good to do that even if you are planning on attending the Annual Meeting.

It is very important that you attend the annual meeting if at all possible. We need a quorum in order to conduct business and it was very close last year.

If you didn't get the very complete association Annual Meeting package please let Connie or Cherry know. It contains all the information you will need to vote and also last year's minutes so that we can, we hope, skip the reading and move on to business.

Look forward to seeing each and every one of you at the meeting.

Happy New Year!

## ANNUAL MEETING

The annual meeting of the Catalina Pueblo Association will be held on January 5, 2009 at the Catalina Foothills Church, 2150 E. Orange Grove (SE corner of Ina), in The Sanctuary.

The meeting will begin at 7:00 p.m. Refreshments will be served at 6:15 and also after the meeting.

Payment of dues will be accepted at the meeting, or you may drop them off or mail them to Cherry Rosenberg, 2741 E. Avenida de Pueblo. The dues remain the same at \$500 per household per year.

## 2010 DIRECTORY

We are working on the 2010 Directory. Please check your listing in the 2009 Directory and let Jo Ann Marcus or Connie Church know if you have any changes. Be sure to check the reverse directory & map as well as your alphabetical listing.

Jo Ann: 797-4933  
jzm-az@comcast.net

Connie: 577-1446  
steveandconnie@comcast.net

## Spotlight on a Neighbor

### Walter Gaby



Walter Gaby has been presenting Oriental rugs in the Tucson area since 1998; but, his passion for and expertise in rugs was gained many years before.

With his career army father, Walter moved every two years until age 16. He was as at home in Japan and Turkey (where he earned his Eagle Scout badge) as he was in the U.S. In 1967, he was

awarded an academic scholarship to the U of A and graduated with a degree in Middle Eastern Studies in 1971. After completing his military service, Walter bought a one-way ticket to Auckland, New Zealand for what he describes as a “working vacation”. Utilizing skills learned at U of A (not his Middle Eastern Studies degree, his hashing job at the Kappa Kappa Gamma house) he landed a job as waiter and wine steward in downtown Auckland. After several months in this posh environment he hit the open road (hitchhiking!) exploring all of NZ while finding odd jobs like picking up hay bales in the Waikato Valley to make ends meet.

In 1974, he boarded a cruise ship for Sydney and hitchhiked around Australia finally meeting up with two friends. The three of them bought an old Holden (Australian Chevy) with the goal of reaching Darwin in the far Northern Territory some 1700 miles away. Getting only as far as the South Central Outback before 1 of their car’s 6 cylinders gave out, they limped into the opal mining area of Andamooka. Having no money, the three young men exchanged a week of labor underground in the opal mines so the necessary parts could be parachuted in. After the claustrophobic and dangerous mines, it was good to be back on the road again.

After many adventures — like camping at the base of Ayers Rock during heavy rains where thousands of parakeets blanketed the skies in a riot of color by day and thousands of field mice laid waste to everything edible by night — they finally reached Darwin. Falling back on his restaurant skills, Walter found work at the Darwin Hotel. It was there that he waited on the same four guys for several days in a row as they ate and drank the most expensive items on the menu. It turned out that they were on their “week off” from an Atlantic Richfield exploratory off-shore rig. Realizing that this had to be an exciting and high paying job, Walter picked their brains to learn how to get hired. After a week of determined “interviewing” he landed the job of roustabout. After 6 months of hard labor and saving

every penny he began the next leg of his around-the-world journey.

Leaving Darwin just days before it was hit by a deadly cyclone; he island hopped from Bali to Java to Singapore to Malaysia and finally to Thailand where his trip was cut short due to a suspected case of Cholera. It was clearly time to go home.

Arriving back in Tucson he immediately suffered a severe case of reverse culture shock which confirmed his desire to travel. Within a year, he was off again . . . this time to meet his Australian girlfriend in Spain where they spent 3 months on the Costa del Sol. A 6-day side-trip to Morocco turned into 6 weeks and very much more . . . for it was in Morocco that Walter Gaby started buying rugs.

After collecting over 60 carpets, he hired porters to carry them to the dock where they were ferried back to Spain and then shipped to Tucson. With his rugs safely on their way home, he spent several months touring Spain, France and England before joining them in Tucson. Upon arrival, he reclaimed the small rental home he owned and his precious carpets. The first order of “business” was to clean up his home and yard and throw a big party featuring his Moroccan rugs scattered all over the ground, Arab style. By the end of the party, he had found homes for 15 out of his 60 rugs.

For a couple of years his life took a detour back into the food & beverage business in Green Valley and Flagstaff. But inevitably, that came to an end and he headed south stopping in Sedona for lunch where he struck up a conversation with the owner who ended up buying 5 rugs out of the back of Walter’s car. This just confirmed his future as a rug merchant so his next stop was the preeminent rug dealer in Scottsdale who hired him on the spot.

After two years Tucson beamed and he applied for and was hired by Levi’s Department store to run their Oriental Rug Department. Everything was now perfect — right job — right town, until the Shah was overthrown in 1979 and American sentiments against Iran were understandably running high. His department looked ransacked and actually closed following the home office’s order to remove everything Iranian.

As they say, when one door closes another one opens and Walter was asked to move to the home office in St. Louis to manage the Oriental Rug Gallery and consult with their department stores all around the U.S. This he did for the next 16 years.

In 1998 he returned to Tucson after accepting an offer to become a partner in Outrageous Rugs. He also found Catalina Pueblo and purchased his home here. In 2004, he bought out his partners and Rug Resource was born. In December, Walter Gaby’s Rug Resource moved from Country Club & Broadway literally to his back door in Plaza Colonial. As he completes the finishing touches like installing wall display racks, he invites everyone to walk over & take a look.



**new location:**  
**Plaza Colonial**

**Monday - Saturday**  
**10:00 AM—5:00 PM**

**Handwoven**  
**Hand knotted**  
**Traditional**  
**Contemporary**  
**Southwestern**

*Offering good value  
& good service*

# 2009 Holiday Party



Thanks to our gracious hosts Pat and John Cain, everyone was able to enjoy a very successful holiday party. Carol Sinclair again prepared two delicious hams accompanied by her famous champagne sauce and artichoke dip with crackers. Unfortunately due to illness, she was not able to attend the festivities. Pat, John and Carol, you three are the GREATEST. Thank you, thank you, thank you. Some homeowners brought their specialty dishes which guaranteed that no one went home hungry. The Association provided white wine and eggnog and our president and bartender Joe Thompson saw to it that everyone was served. Jane Schulte, my faithful helper, saw to it that everyone was properly name tagged. Connie, our talented lady of all trades, did the photography. Indeed all 54 of us in attendance had a great time. Perhaps for the next event we could try to encourage others who were not present to join us in the coming festivities in 2010. A thank you to everyone who helped and participated in making this another great community event.

I wish all of you:  
HAPPY HOLIDAYS and a PROSPEROUS and  
above all HEALTHY NEW YEAR.

Your social chair,  
Marianne Van Zyll



## Garden Gallimaufry

Jo Ann Marcus & Mark Sammons

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

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

'Tis the season ... for planning ahead! The sound of water in a desert garden is comforting, cheering, calming, and refreshing. It distracts the ear from intrusive sounds of traffic. It creates a microclimate of higher humidity that pleases adjacent plants.



Installing a garden fountain takes several levels of planning: Mood: formal, informal, or rustic? Period: modern or historical? Place: Tucson, Mexico, Europe, Asia or other? Light: shadowy mystery or sparkling sun? Sound: whispering murmur, or bright splashing? Location: to greet guests, or enjoy in private? Position: central feature or backdrop (and clear of falling leaf litter)?

Once these are decided and you've found a fountain that fits your style, space and budget, you'll need to have a licensed electrician bring power to the site, with a switch at a convenient location. If you entertain at night, a little light will add magic. Historically, fountains were continuous flow from springs or aqueducts that then drained away to gardens or orchards. Springs aren't available on our hillside, and drainage is unsustainable in our desert environment, so a recirculating fountain is in order.



Evaporation requires periodic topping of the water level; the smaller the fountain's volume, the more frequent the topping. If you are away a lot, you may want an automatic refill mechanism and direct plumbing. You'll need to prepare the site by compacting and leveling the ground. Be sure you have a workable route to move it from driveway to final setting. Algaecides and anti-mineral additives are available at hardware stores. Lastly, if your fountain is within earshot of a neighbor's bedroom window, you may want to turn it off at night!

These are little troubles relative to the immense pleasure you'll gain from the sound of water while reading, pattering or entertaining in your Pueblo garden.

### January Gardening Calendar

Watch weather forecast for freeze warnings

Cover the tips of sensitive columnar cacti with styrofoam cups

Use frost cloth or a blanket to cover aloes, citrus, and other sensitive plants when temperatures drop below 28F

Water winter annual wildflowers once a week

Thin wildflower seedlings if crowded

### Thanks & References:

Tucson Botanical Gardens,  
*calendar*

Mark J. Sammons,  
*photos & text*

# pueblorecipes

recipes collected and edited by david scott allen • january 2010

Mark asked me to make a Moroccan *tagine* for his birthday dinner last month, as we had painstakingly transported a beautiful ceramic *tagine* back with us from France, purchased in the Arab market in Marseille. The recipe I created is hot, spicy and full of flavor. My only problem was the four-month lead time on making the preserved lemons! I ended up buying Egyptian preserved lemons at Caravan, a Middle Eastern grocery on Country Club north of Glenn. (Note: I used three, as they are small!)

## Preserved Lemons

6 to 8 lemons, unwaxed  
2 cups kosher salt

Wash lemons well and dry them. Cut 4 lemons into quarters from the top, being careful not to cut all the way through.

Pack salt generously into the cuts and place lemon into a sterilized glass pint jar. Continue procedure, packing the lemons into the jar as tightly as possible.

Squeeze juice from remaining lemons. Add another 2 tablespoons of salt to the jar and top off with the lemon juice, make sure the lemons are completely covered.

Close the jar with a non-metallic lid and set aside in a cool, dark place or the refrigerator for one month.

Preserved lemons will keep for 1 year. Refrigerate after opening.



## Chicken Tagine with Preserved Lemon & Olives

- |   |   |
|---|---|
| <i>1 cinnamon stick</i>                         | <i>6 fresh bay leaves</i>                     |
| <i>1 teaspoon whole black peppercorns</i>       | <i>1 large pinch saffron</i>                  |
| <i>1 teaspoon cumin seeds</i>                   | <i>8-12 boneless, skinless chicken thighs</i> |
| <i>1 teaspoon sweet or hot paprika</i>          | <i>kosher salt</i>                            |
| <i>1 teaspoon red pepper flakes</i>             | <i>freshly ground black pepper</i>            |
| <i>¼ teaspoon whole cloves</i>                  | <i>1 medium onion, coarsely chopped</i>       |
| <i>3 tablespoons olive oil, plus extra</i>      | <i>1 cup Spanish (green) olives</i>           |
| <i>1 teaspoon chopped fresh ginger</i>          | <i>1 preserved lemon (recipe in sidebar)</i>  |
| <i>1 handful fresh cilantro leaves, chopped</i> | <i>1 cup chicken stock</i>                    |

In a skillet over medium heat, toast the cinnamon, peppercorns, cumin, paprika, red pepper flakes, and cloves until they start to smoke. Remove from the heat and grind in a spice grinder.

In a bowl large enough to accommodate the chicken, add the oil, spice mix, ginger, cilantro, bay leaves and saffron. Mix to a paste. Add chicken, rubbing the marinade over all the pieces. Cover and refrigerate for at least 2 hours or overnight.

Season chicken with salt and pepper. Remove from bowl with marinade but do not discard any leftover marinade. In a tagine or large casserole over medium high heat add 3 tablespoons olive oil. Put in chicken pieces and lightly brown on both sides, about 5 minutes. Add onions and cook until just starting to brown, about 3 minutes. Rinse preserved lemon well. Scoop out flesh and discard; cut peel into strips and add to pan. Add reserved marinade, olives, and chicken stock. Cover tightly and cook over medium low heat for 30 to 35 minutes, or until chicken is cooked through. Remove bay leaf and discard. Taste juices and adjust seasoning. Place chicken on a warm platter. Spoon juices with the preserved lemon, olives, and onions over chicken and serve accompanied by couscous. Serves 4-6.

## Tried & True Trades

### Adobe

Rudy Martinez of Adobe Specialists, Inc.  
883-8883  
Recommended by Joe & Sandy Thompson

### Appliance Service & Repair

Bill Bender-The Appliance Doctor of Tucson  
742-6759  
Recommended by Marianne Van Zyll

### Audio, Video, Internet

Channel Choice TV 888-0044  
DirecTV - DISH network - QWest Products  
Recommended by Jake Robbins

### Computer Repair

Corey Walton 498-4854  
Recommended by Dan Peters

Student Experts 762-6687  
Recommended by Marianne Van Zyll & Pat Wagner

### Drywall

Neil Bentley 888-6015  
Recommended by Paul Maxon

### Electrician

Phil Clouch 390-0471  
Recommended by Jeff & Judy Mott

### Household Handymen

Cesar Leyva 551-6367 or 406-4140  
Recommended by Paul Maxon

Joe Colwell (our former mailman)  
Sunrise Handyman  
977-0683 [josephcolwell@comcast.net](mailto:josephcolwell@comcast.net)  
Recommended by John & Pat Cain

Roy J. McSweeney 774-254-3121 (cell)  
Recommended by Paul Maxon

Enrique Espinoza 312-4562  
Recommended by Luanne Maxon

### House Cleaning Services

Levinia 406-5630 & Pamela 269-6217  
Recommended by Steve & Connie Church

### Interior Design/Room Make-overs

Nanci Hartwick-Inside/Out Interiors 881-8308  
Recommended by Cherry Rosenberg

### Plumber

Oracle Plumbing, Mark E. Hartwig 490-6569  
Recommended by Jeff & Judy Mott

### Roofer

Jack Hewitt 400-4631  
Recommended by Roy & Pat Langenberg

### Windows

Miraco (Locally manufactured ) 622-8862  
Recommended by Bill & Lee Strang

### Landscaping/Gardeners

Margaret L. Joplin 623-8068 or 271-6585(cell)  
Design & Installation  
Recommended by Paul Maxon

Bill Thompson -- Best Trimming 825-1470  
Recommended by Joe & Sandy Thompson

Francisco Enriquez 405-8527  
Recom: by Joe & Sandy Thompson & Dana & Gisele Nelson

Daniel Enriquez 240-3712  
Recommended by Bill & Lee Strang, Tom & Joan Harris

Alejandro Estrella 808-5518  
Recommended by Jeff & Judy Mott

### Painters

Luis Romirez, Romirez & Hijos Painting  
909-4140  
Recommended by Friedel Von Glinski

Christian Brothers Painting, David Moats, Owner  
349-3192 (cell) 297-1889 (office)  
Recommended by Connie Pochyla

### Remodels & General Construction

Catalina Associates, L.L.C. ROC 087795  
John M. Cushman 906-1121  
Recommended by Charlotte Freedheim & Marjory Wack

Mike Clay 319-1025  
Recommended by Steve & Connie Church

Levi Conrad - Customs & Renovation LLC  
982-0275  
Recommended by Jeff & Judy Mott

### Termite & Pest Control

Arizona - Territorial  
Ken Van Zandt, Owner 881-8535  
Recommended by Steve & Connie Church

### Tile Installation

John Pesqueira, Hunter's Tile Interiors 975-6995  
Recommended by Jeff & Judy Mott

American Tile West 444-8788  
Recommended by Jo Ann Marcus

## Gone to the Dogs

Dog Walker  
Patty Monson  
572-1467

Camalot Canine Resort  
Boarding  
742-6279

Recommended by Walter Gaby

## Da Pool Guys

Steve, Jeff & Terry

What we've done . . . and what we have to look forward to in 2010

### Minera Pool – December 2009

1. Due to dry rot, the Minera Pool roof was totally rebuilt in December at a cost of \$1833
2. New construction painting and touch-ups on the Ramada and fence are being done
3. The benches were rebuilt and painted at a cost of \$240
4. The pool pump and pool lighting had an electrical problem, but we were able to repair for a cost of only \$80
5. One piece of furniture had to be re-strapped
6. A 54" wrought iron table was purchased and will be used along with 4 donated wrought iron chairs

#### For future consideration:

Completely aside from the land use issue in the Minera Pool area, the Pool Guys feel that one unisex bathroom & outside shower should be built (much like the one at Adelita). After receiving several bids, it looks like the cost would be under \$8,000. These bids are informational only and there is no commitment on our part involved.

### Adelita Pool

1. As you may know, an ADA ramp was built last summer for easy access
2. The shower was rebuilt in December to replace the corroded fixture at a cost of \$560
3. Several pieces of furniture are being re-strapped
4. A 54" wrought iron table was purchased and will be used along with 4 donated wrought iron chairs

### Caballo Pool – December 2009

1. An ADA access ramp was built at a cost \$800
2. Termites were exterminated at a cost \$140
3. The shower enclosure needs to be upgraded at an estimated cost of \$400
4. One piece of furniture has to be replaced due to vandalism. Several pieces will be re-strapped due to age and weather
5. A 54" wrought iron table was purchased and will be used along with 4 donated wrought iron chairs

## 2009 Board of Directors

**Joe Thompson** 615-1768  
*President*  
[n3sru@comcast.net](mailto:n3sru@comcast.net)

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

**Cherry Rosenberg** 299-7509  
*Secretary*  
[cherryrosenberg@comcast.net](mailto:cherryrosenberg@comcast.net)

**John Cain** 299-2491  
*Treasurer*

**Marianne Van Zyll** 299-7161  
*Social & Membership*  
[rodetulp43@hotmail.com](mailto:rodetulp43@hotmail.com)

**John Cushman** 529-1284  
*Landscaping & Architecture*

**Steve Church** 577-1446  
*Pools*  
[steveandconnie@comcast.net](mailto:steveandconnie@comcast.net)

### 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:

*Special Spaces:*

Jo Ann Marcus

*Garden Gallimaufry:*

Jo Ann Marcus

Mark Sammons

*Editor:* Connie Church

*Publisher:* Joe Thompson (President)

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

Connie Church

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

January 6  
@ Cherry's

**Annual Meeting**  
**January 5, 2010**

Social Hour 6-7:00

Meeting 7:00 PM

Catalina Foothills Church