



State of the Pueblo – Money Matters

Frank Bangs, President

In my January column, I noted Catalina Pueblo's long history of self-management. I asserted it was one of the reasons we were a true community, not merely a place to live. That approach to our governance requires us to voluntarily participate in the Association as Board members or on the various committees and activities that keep it running smoothly.

This month I'll touch on another hallmark of our Association: its stewardship of our commonly owned assets -- our streets, three swimming pools and their related buildings and grounds, street signs and entry monuments.

Beginning in the early 2000's, the Board eschewed one-time special assessments for major expenditures (like street resurfacing) as both unfair and unwise. Instead, the Board created a reserve account for such expenses, funding it as a budgeted expense line item on which the annual dues are based.

In 2014 the Board commissioned a reserve study (on our website) which inventoried our capital assets, calculated their useful life and replacement costs, and recommended reserve account funding levels to meet the identified needs. Through prudent budgeting, we have accomplished major pool equipment replacements within our yearly operating budgets. The reserve account balance is currently \$163,262.



This has been accomplished while keeping Association annual dues at a remarkably low level. In 2014, the year the reserve study was commissioned, the annual dues were \$500. Following receipt of the study, the board increased the annual dues to \$750. It has remained at that level for eight years.

As we've reported, the Board will soon solicit bids for the chip-sealing of our streets. Based on contractors' estimates, we believe the cost will be \$80,000 to \$90,000. Our reserve account is more than sufficient to cover the expense.

The Board has begun to evaluate the project's impact on the reserve account considering future needs. This includes reviewing the study to identify repairs and replacements that have already been accomplished, and those which we may have to address soon. This information will help us understand how quickly we should rebuild the reserve account.

We'll keep you posted on the results of this work in the coming months. We also welcome any thoughts you may have on the Association's finances.

Have a great summer!

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Applications for *Rental Property* status will now be accepted

Notice is hereby given that the Board will accept applications from **May 20 to June 20** from Owners interested in renting their home. By June 22, all applicants will be notified of their position in the date of deed order with the oldest date given first opportunity. This application process is open only to those Owners who do not already own a rentable property.

If you are interested in applying, please review Rule 10.3 as revised December 2015 and advise the Board via email: CatalinaPuebloBoard@gmail.com no later than **June 20, 2021**.

CINCO DE MAYO

Potluck Pool Party

Joe Thompson, Chairman



Cinco de Mayo party a success!

Everything is slowly returning to a new normal in the COVID world. Ditto for our Cinco de Mayo party. We had, a guess, 30-35 partiers which was wonderful. Several folks mentioned the joy of reuniting the neighborhood. The mood was definitely festive. Food, Music, Margaritas and conversation all the right ingredients. Although we weren't full force I don't remember seeing so much food in my twenty four years. A huge thanks to all who brought a dish. No one went hungry. My special gracias to Mary Stephenson, Gerd VonGlinski and Jake Hurwitz and Doreen Frankel, all of whom dove in to do the heavy lifting. Many volunteers assisted with cleanup. A million thanks to you as well. Couldn't have happened without you. Looking forward to next year.

Joe T.



Stuart Chancellor

February 4, 1938 - May 3, 2022

Richard Stuart Chancellor, born on February 4, 1938 passed away peacefully on May 3, 2022 at 84 years of age.

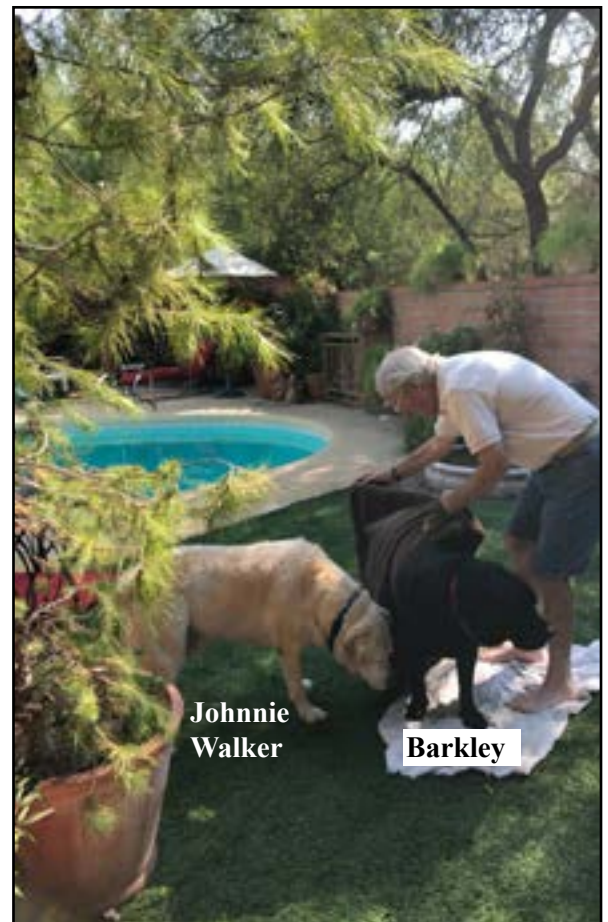
Stuart as the youngest of a large family with four brothers and a sister grew up in Midland, Texas. He spent his high school years at Culver Military Academy in Indiana. He went to Oklahoma University to play football. Stuart followed his father and brothers as a member of Sigma Chi fraternity. After an injury, he transferred to the University of Texas where he played on the golf team under Harvey Pennick.

While in college, Stuart married the love of his life, Eleanor. Stuart and Eleanor, after graduation, spent their first married years in New Orleans while Stuart was an Officer in the United States Army. After the military, they moved to Texas where they raised their family. In the 1970's, the family moved to Tucson.

Stuart loved to tell a joke, a story, and was a good friend to all. Stuart's passion was golf. He won the National Left Handed Golf Championship, yet his biggest claim to fame were the 21 holes in one that he made over the years (including two in the last ten years). He loved playing golf with his granddaughters, sharing with them his love of the game.

Stuart was a dog lover, he will be greatly missed by his two dogs, William Barkley and Johnnie Walker.

Stuart is survived by his wife, Eleanor and his three children Rick (Tracy), Scott (Donna), and Page (Sheldon) and his grandchildren Ashley, Caroline,



Pool Committee Chair

Mike Wattis

The solar heating equipment at Caballo Pool has been turned on and the water is coming up to temperature, slowly but surely. As I've reported before, the Minera Pool heat pump died. I have been researching replacement units and at this point think a solar unit may be the best option. Unfortunately, this process has been an ordeal. As with so many vendors in the construction arena, demand far outweighs the supply and I haven't been able to get any solar vendors to respond to my inquiries. The pool is open, but the sun will be our heating source for now.

The protocol for Caballo and Minera, for the time being, will be the same as Adelita. Sign-up in the morning and "free swim" in the afternoon and evening.



Pool Hours

6:00 a.m. – 1:00 p.m.

Sign-up www.CatalinaPueblo.com

**8 people maximum
in pool enclosure**

1:00 p.m. – 11:00 p.m.

**Open Swimming
No Sign-up Required**

The Practical Pueblo

Pat Weigand

The Ten-Gallon Hat

The popular image of a cowboy would not be complete without the wide-brimmed “ten-gallon hat,” yet even the most savvy cattlemen can’t agree on how the iconic headgear first got its name.

The conventional explanation is that “ten-gallon” refers to how much liquid could be carried inside the hat. In fact, a famous ad for the Stetson Company once even depicted a cowpoke giving his weary horse a drink from the crown of his hat. The Stetson Company boasted that the tight weave of most Stetson hats made them sufficiently waterproof to be used as a bucket, although they noted that a “ten-gallon” hat holds only 3 quarts, not even one gallon.

While it’s certainly in keeping with the romantic conception of life in the Old West, this image is probably a myth. Not only is the name “ten-gallon hat” an obvious exaggeration, as even the most comically large cowboy hats could only hold a few quarts of water, but also carrying liquid in the crown of any hat would most likely damage it beyond repair.

Some background on Stetson and his hat:

John Batterson Stetson (1830-1906) was an American hatter, hat manufacturer, and founder of the John B. Stetson Company in Philadelphia, Pennsylvania, in 1865. Stetson was born in New Jersey, one of 12 children. His father, Stephen Stetson, was a hatter. As a youth, John Stetson worked with his father until John was diagnosed with tuberculosis, and his doctor predicted he had only a short time to live. Given this, he left the hat-making business to explore the American West, afraid this would be his only chance to see it. There he met drovers, bullwhackers, and cowboys while working as a trapper in Colorado. The former hat-maker turned a critical eye to the flea-infested coonskin caps (favored by many of the gold seekers) and the other impractical carryovers of previous lives and vocations, such as sea-captain hats, straw hats, and wool derbies.

He wondered whether a waterproof fur-felt would work for a lightweight, all-weather hat, suitable for the West. So, he constructed his first



wide-brimmed hat out of felt made from the fur of his catches. He showed fellow trappers that it would protect them from the hot sun and was lighter than hats made from tanned hides.

On his return to Philadelphia, John decided to mass produce his creation. The lightweight hats were natural in color with four inch crowns and brims; a plain strap was used for the band.

His hat was called a Stetson, because he had his name (John B. Stetson Company) embossed in gold in every hatband. The Stetson soon became the most well-known hat in the West. All the high-crowned, wide-brimmed, soft felt western hats that followed are associated with the cowboy image created by Stetson. The hat achieved instant popularity, and was named the “Boss of the Plains,” the first real cowboy hat. Stetson went on to build the “Carlsbad,” easily identified by its main crease down the front.



The Stetson Company was considered especially innovative for its time. The production of high-quality hat boxes became associated with the Stetson name. These hat boxes depicted Christmas imagery or famous Philadelphia institutions. The company spread its reputation using the recording of industrial films promoting

its process and product. Hats and copies of the film *Birth of a Hat*, produced by the Company itself, showing the hat-making process, were distributed to merchants and popular conventions, where feedback was recorded and used to make future product.

OK, now back to the theories regarding the name:

Theory #1: Experts argue that the name “ten-gallon hat” actually originated south of the border. Cattle drivers and ranchers in Texas and the Southwest often crossed paths with Mexican vaqueros who sported braided hatbands, called “galóns” in Spanish, on their sombreros. A “ten-galón” sombrero was a hat with a large enough crown that it could hold ten hatbands. American cowboys may have anglicized the word “galón” to “gallon” and began referring to their own sombrero-inspired headgear as “ten-gallon hats.”

Theory #2: Another theory argues that the name is a corruption of the Spanish phrase “tan galán,” which is roughly translated as “so gallant,” “so smooth,” or “really handsome.” This impression may have been used to describe the image of a hat-wearing cowboy in the saddle.

Whatever its origin, the ten-gallon hat took a while to become the preferred headgear for most people in the Wild West; top hats and bowlers were more common. The nickname did not enter the popular lexicon until the 1920s, when silent film stars wore the oversized hat in Hollywood movies. Western icons such as Buffalo Bill Cody, Calamity Jane, Will Rogers, Annie Oakley, Pawnee Bill, Tom Mix, and the Lone Ranger wore Stetsons. The ten-gallon hat went on to earn a place as a quintessential piece of the frontier wardrobe.

Ultimately, the Company made hats for government departments, such as the Texas Rangers, the employees of the National Park Service, and the U.S. Cavalry soldiers. Also, Presidents like Harry Truman and Lyndon Johnson would later use them to cultivate a rustic image while serving as Commander-in-Chief.

The bottom line:

If you don’t have one, you need to get one! You will look “Mahvelous, Dahling!”



Sources:
[HTTPS://WWW.HISTORY.COM](https://www.history.com)

[HTTPS://PABOOK.LIBRARIES.PSU.EDU/LITERARY-CULTURAL-HERITAGE-MAP-PA/FEATURE-ARTICLES/STETSON-EASTERN-HAT-TAMED-WEST](https://pabook.libraries.psu.edu/literary-cultural-heritage-map-pa/feature-articles/stetson-eastern-hat-tamed-west)

[HTTPS://WWW.BALDWINPARKPHILLY.ORG/STETSON-MANSION](https://www.baldwinparkphilly.org/stetson-mansion)

[HTTPS://WWW.SHMOOP.COM/QUOTES/YOU-LOOK-MAHVELOUS.HTML](https://www.shmoop.com/quotes/you-look-mahvelous.html)

Garden Gallimaufry

Mark Sammons

Mark J. Sammons
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Growing basil (*Ocimum basilicum*) might seem hardly worth the bother. It is readily available in grocery stores either as cut sprigs or potted plants. But store-bought basil goes limp quickly, and blackens in the refrigerator. It is easy to grow, it likes hot weather, and is handy to have around for spur of the moment use.

Unlike many of our familiar kitchen herbs – such as rosemary, oregano, and thyme – basil is not native to the Mediterranean. It has been cultivated for perhaps 5,000 years; there are so many varieties and cultivars that basil's exact origin is a bit fuzzy. It probably originated in southern Asia whence it spread eastward and westward, naturally or by human agency, or both.

As a tropical plant, it likes heat, so now is the time to plant it. I've planted it in both bagged potting soil, and bagged cactus soil, and it seems to do equally well in either, provided the soil is always moist and drains well. Resist the temptation to set a pot in a saucer as that prevents proper drainage (and standing water in a saucer attracts mosquitoes).

Basil does not seem to mind either our dry air or summer monsoon humidity, provided it gets enough water. If it gets too dry, it will let you know with an alarming drooping of the leaves. They spring back after a good soaking, but I try not to let this happen.

Basil plants are, theoretically, full-sun plants, but not in desert summers. A pot is easily moved seasonally. In summer I place mine where it gets morning sun and bright afternoon shade. In winter I move it to full-day sun. Although basil blackens and dies when it freezes, I optimistically try to extend its season by covering the plants during frost. In some winters I've gotten it through to spring, moved it back to its summer position, cut it back hard in late March to promote new growth. But if it doesn't survive the winter, I just start anew in spring or early summer.

Basil are easily grown from seed, provided you keep the soil moist. You can cover a pot with plastic wrap until the seeds germinate to keep soil moisture constant, but immediately remove the wrap upon germination to avoid mold or fungus.



Small plants from a nursery are easier, and even those little plants from the grocery store will flourish if transplanted into larger pots.

If the transition from some remote greenhouse to your patio makes them go floppy or singes the edges of the leaves, just cut them back (and use the cuttings, of course), and the new growth will be adapted to the new conditions.

Life in a pot is hard. Watering washes away nutrients, so feed potted basil about every two weeks, or when the green leaves start to become paler or yellowed. For herbs, I favor fish emulsion over chemical fertilizers.

Picking individual leaves is fine, but the plant will get tall and rangy. To keep them bushy and multiply the number of stems, snip the stem about a quarter inch above any pair of leaves. Two new stems usually emerge just below the cut. Also, pinch off the flowers at the stem tips to encourage more branching.

A largish pot (10 or 12 inches wide) can easily hold three plants. This is a case where plastic pots are fine because they retain more moisture than terracotta pots. Glazed ceramic pots are fine too, but avoid afternoon sun, as these pots get extremely hot and can cook the roots. (Conversely, if you are trying to nurse basil through a winter, glazed pots are an advantage because they warm the soil).

The fresh leaves are flavorful and tender when eaten raw, and release their flavorful oils in cooking, but dried leaves don't keep much flavor or scent. I usually keep six plants in two pots so I can use it freely.

MAY GARDEN CHORES

Finish planting cactus, succulents, palms.

Postpone planting native perennials and shrubs until fall.

Protect newly-planted cacti & succulents with shade cloth through their first summer.

Until monsoons come, water in-ground cactus and succulents once or twice a month, and potted cacti weekly when temperatures are regularly 90+ degrees. Discard potted winter annuals

Fertilize citrus, fruit trees, roses around Memorial Day (and Labor Day).

Citrus trees shed some small fruits; don't panic, this is natural.

Leaf-cutter bees that cut little semicircles out of leaves don't hurt the plant; don't spray.

Spider mites flourish in dry dusty weather. If you see them, hose down the plant vigorously, and clean up litter from beneath plants.

List of plants suited to Pueblo gardens, online at: <https://catalinapueblo.com/plant-list/>

The Rules of Insalata Caprese

In Italy, there are standard rules for the insalata caprese. The basic rule: get the best quality tomatoes, mozzarella, fresh basil, and olive oil- and only use freshly ground black pepper. The next rule: never add balsamic or any vinegar. The tomatoes already provide the perfect acidity for the salad.

Other rules include: don't serve it on a bed of lettuce, or add pesto, nuts, or other cheeses. A caprese is a caprese is a caprese. One writer said (and I paraphrase), "Adding anything to something this perfect is like having Van Halen come in and add a wailing guitar solo to Verdi's "Nessun Dorma."

If you feel the "need" to add anything else, please give it a different name.

This recipe, and many more, can be found on David's blog.

Cocoa & Lavender -
www.cocoaandlavender.com.

If you have any culinary questions for David, feel free to email him at cocoaandlavender@gmail.com.

pueblorecipes

recipes collected and edited by david scott allen • may 2022



Insalata Caprese

2-3 perfectly ripe tomatoes
2 balls fresh mozzarella cheese
fresh basil leaves, as needed

best-quality extra virgin olive oil, as needed
sea salt, to taste
freshly ground black pepper, to taste

Wash the tomatoes and slice them around the equator into 1/4-inch thick slices, discarding ends (I add the ends to the bag of soup vegetables I keep in my freezer). A serrated knife makes slicing tomatoes a bit easier. Slice the mozzarella into 1/4-inch thick slices, as well. Place the tomatoes and cheese on a platter, alternating and overlapping like shingles. You can follow the contour of the platter or place them in rows across. Tuck a basil leaf between each tomato and cheese slice. Drizzle liberally with olive oil, and sprinkle with sea salt and freshly ground black pepper.

Serves 4.

Tried & True Trades

Carpet Cleaning

Sea Breeze Floor Care (Cason) 520-546-2104
(carpet, stone, tile & grout)
Recommended by Bill & Lee Strang

Concrete, Masonry, Block, Adobe & Stucco Repair

Tony Gonzalez 520-250-6769
Recommended by Joey Tanner Barbee
Armando Pacheco - 520-338-3980
Recommended by David Scott Allen & Mark Sammons
Ed Carrillo (Stucco) 520-360-0405
Recommended by John & Ann Berkman
Tony Scott- (Tile & Stone Mason) 520-336-0634
Recommended by John & Ann Berkman

Electrician

Joe McDaniel/Just Energize It 520-409-6096
Recommended by Jean Paine

Handyman

Carlson Eby 520-343-9348
Recommended by Marianne Van Zyll & Deb Perry
Jonathan Wilt 520-870-1572
Recommended by Mike Rockwell
Richard Floyd 520-404-5806
Recommended by Olive Mondello
Nailed It: Mark Confer 520-990-8823
Recommended by Frank & Pamela Bangs
John Landers 520-609-2530
Recommended by John & Ann Berkman
John Gordon 520-282-1725
Recommended by Marti Greason

Home Checks & Caretaking

Catalina Concierge - Marco Manzo
520-628-0206
Recommended by Ken Conant and Jim Sankey

House Cleaning Services

Fernando Mendez 520-445-1061
Alex's Cleaning Service
Recommended by Jo Ann Marcus
Elizabeth Padilla 520-304-6693
Housekeeping, windows, patio & yard clean up
Recommended by Nanci Hartwick

HVAC

Temperature Control, Inc. -- Shawn Davis
520-544-KOOL (5665)
Recommended by Marti Greason

IT Computer Technology

Sebastian Perez 520-989-4875
Recommended by Jennifer Flores

Locksmith

Key One Inc 520-327-3432
Recommended by Bill & Lee Strang

Landscaping/Gardeners

Amigo Landscape Samuel 520-443-0414
Recommended by Deb Perry
Jose A. Enriquez 520-975-9785
Recommended by Gail Reich & David Holter
Francisco Enriquez 520-405-8527
Recommended by Bill & Lee Strang

Manicure/Pedicure, Gels - Waxing

Nails by Yen 520-638-8840
Recommended by JoAnn Marcus

Massage Therapists

Intentional Grounding, massage by Colleen
cmavender@gmail.com - 520-577-4543
Recommended by Marti Greason
Brandy Rodriguez LMT - 520-256-5671
Recommended by Jo Ann Marcus
Ginger Castle LMT CKTP - 520-877-0038
Recommended by Marianne Van Zyll

Painting

Luis Ramirez - 520-909-4140
Recommended by Roy Langenberg

Pet/Dog Training & Walking

Kimble Palmer 407-694-3129
Recommended by Jo Ann Marcus

Plumber

Beyond Plumbing -Mike Moyer 520-409-2549
Recommended by Jo Ann Marcus
Dependable Plumbing Services- David Solis
520-990-5437
Recommended by Jean Paine

Real Estate

Patrice Anne Placencia 805-901-8727
Recommended by Michael Lefebvre & Warren Edminster
Russ Carden Long Realty 520-235-5411
Recommended by Pat Weigand
Stephanie Meigs Sinclair Assoc. 520-577-5120
Recommended by Carol Sinclair

Remodel/Construction

Shawn Henderson 520-745-2169
Recommended by Marti Greason

Roofing

Alan Bradley Roofing 520-885-3571
Recommended by JoAnn Marcus

Window Cleaning

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

Treasurer Report

Pat Weigand, Treasurer

In an effort to make our financial report more meaningful, Connie helped me reason through what we (as Owners) would like to know. She also formatted the “bottom line” that you see in this issue. Thanks Connie!

I would appreciate input from the Readers; let me know if this is helpful.

Catalina Pueblo Association
Statements of Cash Flows and Budget
April 2022

	2022 YTD Actual	2022 Annual Budget	Budget YTD Remaining
Income:			
Association Dues	\$ 81,687.38	\$ 81,000.00	\$ (687.38)
Title Transfer Fees & Penalties/Interest	\$ 800.00	\$ 1,600.00	\$ 800.00
TOTAL INCOME	\$ 82,487.38	\$ 82,600.00	\$ 112.62
Expenses:			
Administrative:			
Postage/Printing/Other	\$ 400.32	\$ 1,000.00	\$ 599.68
Website		\$ 1,000.00	\$ 1,000.00
Professiona Services (Bnkg/CPA/Atty)	\$ 296.68	\$ 3,600.00	\$ 3,303.32
Property Tax/Licenses	\$ 123.69	\$ 200.00	\$ 76.31
Insurance		\$ 3,200.00	\$ 3,200.00
Reimbursed Expenses			\$ -
Subtotal	\$ 820.69	\$ 9,000.00	\$ 8,179.31
Neighborhood Infrastructure:			
Contracted Monthly Landscaping (12x\$700)	\$ 3,080.00	\$ 8,400.00	\$ 5,320.00
Landscaping Maintenance, Project & Design	\$ 621.42	\$ 6,500.00	\$ 5,878.58
Watershed Management Project		\$ 2,000.00	\$ 2,000.00
Roads & Drainage		\$ 6,000.00	\$ 6,000.00
Security - Covid-19	\$ 89.98	\$ 1,500.00	\$ 1,410.02
Security & Lightbulbs	\$ 297.25	\$ 1,000.00	\$ 702.75
Subtotal	\$ 4,088.65	\$ 25,400.00	\$ 21,311.35
Neighborhood Social Activites:		\$ 3,000.00	\$ 3,000.00
Recreational - Pools:			
Routine Services/Chemicals	\$ 3,013.20	\$ 10,000.00	\$ 6,986.80
3 Pools Maintenance, Replacement & Repairs	\$ 150.00	\$ 9,000.00	\$ 8,850.00
Southwest Gas	\$ 4,090.27	\$ 7,500.00	\$ 3,409.73
Tucson Electric	\$ 2,264.43	\$ 10,000.00	\$ 7,735.57
City of Tucson Water	\$ 1,202.51	\$ 3,000.00	\$ 1,797.49
Contracted Housekeeping Monthly (12x\$200)	\$ 880.00	\$ 2,400.00	\$ 1,520.00
Other (permits/termites/furniture)		\$ 3,000.00	\$ 3,000.00
Subtotal	\$ 11,600.41	\$ 44,900.00	\$ 33,299.59
TOTAL EXPENSES	\$ 16,509.75	\$ 82,300.00	\$ 65,790.25
Reserve Transfer		\$ 300.00	\$ 300.00
TOTAL EXPENDITURES AND TRANSFER	\$ 16,509.75	\$ 82,600.00	
NET CASH FLOW (not including reserve transfer)	\$ 65,977.63		

Checking and Reserve Funds

	Reserve Balance			
	PFCU MM	PFCU Svgs	PFCU CD	PFCU Total
Balance 1/1/2022	\$ 111,374.07	\$ 30.00	\$ 25,225.52	
Transfer In/Out	\$ 26,464.25	\$ (25.00)		
Total Net Cash Flow	\$ 131.66 (1)	\$ -	\$ 62.00 (1)	
Ending Balance 4/30/2022	\$ 137,969.98	\$ 5.00	\$ 25,287.52	\$ 163,262.50
WF Checking				
Balance 1/1/2022	\$ - (2)		Total Reserve Balance	\$ 163,262.50
Transfer In/Out			Balance 2022 Checking	\$ 65,977.63
Total Net Cash Flow	\$ 65,977.63		Total Reserve and Checking	\$ 229,240.13
2023 Dues Prepaid	\$ 750.00 (3)			
Ending Balance 4/30/2022	\$ 66,727.63			

(1) Interest income in the MM and CD accounts
 (2) Reserve transfer of \$24,439.25 completed in Jan2022. Deducted from 1/1/2022 Bal
 (3) 2023 Dues Paid in March2022. Not included in 2022 Net Cash Flow.

2022 Board of Directors

Frank Bangs — *President*
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Barbara Eckel — *Vice President*
520-425-6350 beckel5212@gmail.com

Connie Church — *Secretary*
208-771-0507 conniechurch313@gmail.com

Patricia Weigand — *Treasurer*
215-219-7451 weigand_patricia@yahoo.com

Mike Wattis — *Pools*
520-977-5377 mike@wattisinc.com

Joey Barbee — *Landscape*
520-529-3948 jtanneraz@comcast.net

Milo Meacham — *Architecture*
520-460-6240 meacharch@comcast.net

Hughes Sanitation Services

is now Catalina Pueblo's official waste collection firm. As per our governing documents, everyone must use the company selected by the Association.

Fridays – both recycle and trash

Billing address:
P. O. Box 725, Cortaro, AZ 85652

520-883-5868

hughessanitationservices@hotmail.com

www.tucsontrash.com

**Board of Directors Meetings
will be held via Zoom
on the Second Monday
each month
until further notice**

Our website, 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:

Erosion & Water Harvesting: Frank Bangs, Chair
Giuseppe & Annamaria Biagini
JoAnn Marcus
Gail Reich
Jean Paine
Deb Perry

Architecture: Milo Meacham Chair
Mark Sammons
Lee Strang
Jean Paine
Jake Hurwitz
Barbara Eckel

Landscape: Joey Barbee, Chair
Mark Sammons
Jeannie Wager
Lee Strang
Gail Reich
Doreen Frankel
Mary Porter
Bennett Porter
Jean Paine

Pools: Mike Wattis, Chair
Eric Wager
Mike Rockwell
David Holter
Marti Greason

Light bulbs:
Chair & Campbell: Jean Paine
Pueblo: Terry Temple & Dan Bares
Maria: Marti Greason & Olive Mondello
Adelita & Cerrada Adelita:
Judy Liebman (West) Gail Reich (East)
Posada E.: Marianne Van Zyll
Posada W.: Russ & Glenda Melin
Minera: Pat Weigand & Gene Gieseler
Caballo & Cerrada Caballo:
Nancy Meister & Jay Book

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

Newsletter:
PuebloRecipes: David Scott Allen
Garden Gallimaufry: Mark Sammons
Neighborhood News: Pat Weigand
Social Events Photos & Layout: Bob Garrett
Editor: Connie Church

Web site: www.catalinapueblo.com
Connie Church