



State of the Pueblo

Barbara Eckel, President

As we approach the shortest day of the year, we find ways to bring in the light with candles and strings of lights. It is a time of celebration and sharing with family and friends. It is a time to welcome back our neighbors and gather for good food and cookies.

We had a very successful Holiday Gathering with our first Cookie Exchange. There was an overwhelming response and abundance of treats; all of them delicious. (How many are left at your house? Mine, none!) We donated the remaining several, several dozen to a shelter in town. Next year, only one dozen to eat and share.

Thank you to all who planned and cooked and cleaned up, especially Page Chancellor for hosting, and Connie Church for organizing it all. In addition, thanks to David Scott Allen, Carol Sinclair, Ann Berkman, Marianna Cacciatore, Don Chenhall, Joe Thompson, Pat Weigand and Deb Perry.

Wishing you all a joyous Holiday Season.

P.S. Mark your calendars for our Annual Meeting, January 11th. More information below.

Vice President Water Management Chair Deborah Perry

In 2019 Catalina Pueblo became interested in addressing water concerns in our neighborhood. At that time, we formed a new committee called the Erosion and Water Harvesting Committee and hired the Watershed Management Group (WVG) to evaluate our neighborhood in this regard. They completed a report noting our water problem areas and recommended various solutions. Then Covid happened and this project went dormant.

Given the flooding and damage from storm water this past summer, we are reviving this committee. The Erosion and Water Harvesting Committee has been renamed simply the Water Management Committee to designate the variety of water concerns in Catalina Pueblo.

The committee will address storm water flooding on our streets and in our driveways and washes. We will also consider water conservation, wash improvement, appropriate plantings, and rainwater harvesting. I have contacted the WVG and they will resume working with us. We welcome new interested members.

Please let me know if you would like to join our committee!



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Committees

2023 Board of Directors

CPA Annual Meeting
St. Philips Episcopal Church
East Murphy Gallery
January 11, 2024
Registration: 5:15
Meeting begins: 6:00

Annual Meeting Packets will be distributed 12/22 including:
Proposed 2024 Budget
Ballot: Budget & Board Members
Dues Invoice
2023 Annual Meeting Minutes
2023 Board Recaps

The Holiday Brunch and Cookie Exchange were a huge success last weekend!

Thanks to everyone who brought all these wonderful cookies. We have some incredibly talented bakers in this neighborhood! Fear not — leftovers weren't wasted; they were taken to a homeless shelter.

Special thanks to Page Chancellor for hosting — her home is THE perfect place to have a holiday party! She and Connie Church, the event chair, did a stellar job of putting it all together.

We will be sharing photos from the event in the January Newsletter. Stay tuned!



JANET'S REAL MACAROONS

from Sharon Cunniff

14-ounce bag sweetened shredded coconut
14-ounce can sweetened condensed milk
1 teaspoon pure vanilla extract
2 large egg whites
1/4 teaspoon salt
4 ounces bittersweet chocolate, melted

Preheat the oven to 350°F and line 2 baking sheets with parchment paper. In a medium bowl, combine the coconut with the sweetened condensed milk and vanilla. In another bowl, using an electric mixer, beat the egg whites with the salt until firm peaks form. Fold the beaten whites into the coconut mixture.

Scoop tablespoon-size mounds of the mixture onto the baking sheets, about 1 inch apart. Bake in the upper and middle thirds of the oven for about 25 minutes, until golden: shift the sheets from top to bottom and front to back

halfway through baking. Transfer the baking sheets to racks and let the cookies cool completely.

Dip the sides and bottoms of the macaroons into the melted chocolate, letting any excess drip back into the bowl. Return the cookies to the lined baking sheets. Drizzle any remaining chocolate on top and refrigerate for about 5 minutes, until set.

Makes 24. They can be made ahead and refrigerated for up to 2 weeks.



COCKTAIL SHORTBREADS

from Melanie Wagner

1 1/2 sticks unsalted butter
1/4 cup sugar
1 1/2 cups all purpose flour
1 1/8 teaspoon mild curry powder
1 teaspoon fine sea salt
3/4 teaspoon sweet paprika
3/4 teaspoon ground turmeric
1/4 teaspoon chile powder
1/8 teaspoon fresh ground black pepper
1/8 teaspoon cayenne pepper

Bring butter to room temperature. Preheat oven to 350°F.

Using a mixer, beat the butter and sugar at medium speed until fluffy—3 minutes.

Sift the flour with the spices and salt. Gradually add to the butter, then beat until blended.

Scrape the dough on to parchment paper and form into a log 1 1/4 inches thick. Pat the log into a uniform shape, wrap with plastic or wax paper and refrigerate for 1 hour.

Remove wrap from the dough and slice into 1/4-inch thick slices. Arrange on parchment lined baking sheets. Prick all over with a fork and bake for 20 minutes (or until golden brown). Rotate pans halfway through baking.

Cool on wire racks. Makes 24.



SALTED PISTACHIO SHORTBREADS

from Stephani Thompson

*3/4 cup shelled, raw pistachios, almonds, hazelnuts or walnuts
1/3 cup confectioners sugar, plus more for dusting (optional)
1/2 cup unsalted butter (1 stick)
1/2 teaspoon kosher salt
3/4 cup all-purpose flour
nonstick spray or softened butter, for greasing
flaky sea salt*

Heat oven to 350°F. Process pistachios in a food processor until finely ground. Remove 2 tablespoons and set aside.

Add confectioners sugar, butter and salt and pulse until well combined. Add flour and process until a slightly sticky dough forms. Lightly grease a 9-inch springform pan with nonstick spray or butter and line the bottom with a circle of parchment paper. Press dough into the pan into an even layer. Dust with confectioners sugar and sprinkle with reserved 2 tablespoons ground

pistachios and flaky salt.

Bake until cookie is just golden around the edges and dough is baked through, 17 to 22 minutes. Once cookie is out of the oven, remove from springform. Dust with more confectioners sugar, if you like. Before it cools, slice cookie into 24 thin wedges: cut the circle into quarters, then slice each quarter in half, then each half into thirds.

Let cookies cool completely before transferring them to a platter. Make 24.



DOROTHY'S SALTED OATMEAL COOKIES

from David Scott Allen and Mark Sammons

*1 cup unsalted butter, room temperature
1 cup dark brown sugar
1 egg
1 teaspoon vanilla
1 1/2 cups flour
1/4 teaspoon kosher salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
3 cups rolled oats
flaky sea salt for finishing*

Cream butter and sugar until fluffy; add egg and beat well. Mix in vanilla.

Whisk together flour, kosher salt, baking powder, and baking soda, then add to first mixture. Add oats and mix well. The dough will be very stiff.

Shape dough into 15-inch-long logs using waxed paper to assist, as the dough will be very sticky. Wrap in waxed paper, and chill for at least 1 hour and preferably for 2 hours.

Preheat oven to 375°F. Cut logs into 3/8-inch slices and place on greased or parchment lined cookie sheets. Sprinkle tops generously with flaky sea salt. Bake 10 minutes, and let cool on baking sheets.

Makes 6 dozen cookies.

We are also grateful to the Cooks:

- Carol Sinclair
- David Scott Allen

And the Greeter:

- Pat Weigand

And the Photographers:

- Terry Temple
- Marti Greason
- Mark Sammons

And the Clean Up Crew (!):

- Pat Weigand
- Deb Perry
- Joe Thompson
- Marianna Cacciatore
- Don Chenhall
- Ann Berkman
- Barbara Eckel
- Page Chancellor
- Connie Church

Architecture Committee Chair

Milo Meacham, AIA LEED^{AP}

Hello Catalina Publicans, the following is a commentary on the Application for Exterior Modifications to the building exterior or the landscape on your property. With respect to the the form the Board requires you to submit, you fill out, initial and sign it when making application for modifications to your townhouse and/or your property outside the boundaries of your house and walled courtyards. Joey Barbee (Chair of the Landscape Committee and I (Chair of the Architecture Committee) are working on a revision to the form in an effort to make it clearer and simpler. But, for now, we're using the old form found on the CPA website.

There are a number of changes that Owners desire to make to their properties:

1. One of the most common changes CPA members want to make is to upgrade their windows and sliding glass and French doors to more energy efficient units to improve the comfort and energy performance of their existing windows and doors. While most, if not all, window and door replacement companies will only sell you units that comply with the energy code, you still are required to submit the proposed changes to the Pima County Development Services Department for their approval. Your window and door installer can usually prepare the documentation you need to submit, making it a simple matter of submitting pdf documents containing the required information and paying the permit fee. When you receive the approved and stamped (by Pima County) documents back following approval, you must provide to the Architecture Committee copies of all approved documents (including architectural drawings, if submitted) BEFORE starting ANY construction activity (including demolition.) Also, note that any modifications to the exterior walls, including modifying of, or making new openings, must be submitted to the County for permit. In the case of new or widened openings, you will likely need to install a new lintel (the steel angle "beam" that spans across the opening and holds up the wall above.) If the opening is particularly wide, the County plan reviewer may want you to provide structural calculations from a licensed structural engineer.
2. Another common item that is desired to be modified is the gates to the enclosed outdoor terrace areas. Those generally don't require a permit, but do require approval of the Architecture Committee (as advisory to the Board).
3. Generally speaking, repair and replacement of the wooden structural supports do not require approval by the Committee so long as the replacement is in-kind (match the original/

existing element) and does not change the design of the structural element. However, a caution: if you plan to add a stair up to the roof of your covered patio creating a roof terrace that did not previously exist, you will need to engage an architect or structural engineer to design it to meet code, including the elements of the guardrail, roof decking spanning between roof joists, and the joists, beams, and posts supporting them. The existing roof structure may not be designed for occupant loads prescribed by the code for outdoor decks and can represent a dangerous element and a significant liability to the owner. Were the Association to allow such modification in use, it could also represent to liability of the Association. Ergo, the reason why we require you to obtain a building permit.

Please note that when filling out and submitting the form, you must submit both pages and initial the little line on the form that indicates that you have read the adjacent paragraph that says you understand that the stamped (by Pima County) documents must be submitted BEFORE starting construction. Contractors and Handymen get kind of testy if we tell them to stop construction until the documents have been submitted to the Committee.

In closing as I depart the role of Architecture Committee Chair, I want to express my thanks and appreciation for the support I have received from the Board, my fellow Architecture Committee Members, and you, the Homeowners of the Catalina Pueblo Association. It has been my pleasure to serve in that role for the past 3 years. I only hope that you all give the same support to the incoming chair of the Architecture Committee and its members. (Apparently, it will take two people to replace me.):-))



Pueblo Roads Get a Facelift . . . and then some

Pat Weigand



November and early December marked the completion of a momentous event in CPA History: our interior private roads, which are the responsibility of us Homeowners, were swept and resurfaced under the direction of Mike Wattis, Pool Chair and Board Member.

Improvements were made to tree-root protrusions and water-flow issues. The contractor completed the job with generally minimal disruption to our daily activities. Parking our cars away from the sites of activity was a big challenge. The invasive dust raised by the process was a significant concern also. However, everyone seems pleased with the result.



But then, in a surprise move by Pima County, some of the newly resurfaced roads were dug up in spots to make sewer repairs. In some cases, manhole collars needed repair, which required small digs to figure out where gas lines were, so as not to inadvertently cause chaos... In other cases, the sewer lines were relined or cleaned out. Many of us were serenaded by the all-day drilling racket, but It appears that the County did a good job making the repairs and plugging up the holes they made. To be sure, Mike will continue to evaluate this.

To memorialize the occasion, we took some pictures of the activity. Enjoy the memories!



The Practical Pueblo — The Pueblo Plodders Plod On

Pat Weigand

Several of us have been going to the Meet Me Wednesday (MMW) walks at St. Phillips Plaza in the late afternoon. It is an enjoyable jaunt, typically not much more than 2 miles. Afterwards, we relax in the Plaza, listen to a live band, and sip a liquid refreshment. There is usually a raffle, drawing, or other give-away by the organizers. These pictures reflect the warm weather at the end of November and a chillier evening in early December.

So far this year, Connie has won not only one, but two prizes! How annoying...

Seriously, if you would like to join us sometime, let me, Gail Reich, Mary Steffenson or Connie Church know, and we will add you to the list. You will find our contact info in the Directory.



Garden Gallimaufry

Mark Sammons

Mark J. Sammons
cookfarm@comcast.net
 520-615-6019

DECEMBER – JANUARY GARDEN CHORES

Watch for frost; cover plants with breathable material (never with plastic)

Stakes and clothespins are useful for keeping frost covers in place
 Plants may remain covered for several days if necessary

Cover tips of tender cacti with Styrofoam cups
 Cover aloes, citrus, etc. when temps drop below 28°F

Harvest citrus as it ripens.
 Reduce watering desert perennials to monthly
 Water wildflower seedlings weekly

Thin wildflower seedlings as needed

Plant bare-root and deciduous shrubs & trees
 Set out winter veggies, flowers, herbs

Clean up non-native leaf litter from entire property

Don't prune, except to control mistletoe
 It is okay to prune obviously dead or malformed limbs.

Continue to plant cool weather annuals and vegetables.

Irrigate every 10-14 days; less if rains are good.
 Irrigate young trees deeply every 2-4 weeks.

Photo and Text by Mark J. Sammons

Learn about the Pueblo's landscape history at:

<https://catalinapueblo.com/history/>

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



Landscapes and gardens have been in the backgrounds of paintings since paint was put to canvas. The most unusual painted garden I've seen was created two thousand years ago for Roman empress Livia, wife of Octavian, Emperor Augustus. She had a get-away villa about ten miles north of Rome. As both heiress and empress, she had an ample budget. Around 30-20 BC she redecorated the place, quite spectacularly judging by the artworks that have come from the site.

One of the most unusual features of Livia's villa was a room that was semi-sunken in the ground to keep it cool in summer. Its barrel vault protruded above ground, allowing a window at one end. Astonishingly, the fully-frescoed walls do not follow the characteristic artistic fashion of subdividing the wall with decorative borders or painted architectural framing. Instead, the room is painted all the way round in a single panorama of a garden.

In the imaginative scene, there are flowery turf, fences, walls, blooming shrubs, fruit trees, flying and perching birds, even an urn-shaped fountain. In a fantasy of perpetual spring, summer, and autumn, the painted plants are simultaneously in bloom and fruiting. All are recognizable to the modern gardener: pine, oak, date palms, cypress, quince, pomegranate, cherry, myrtle, oleander, acanthus, ferns, roses, iris, poppies, and many other Mediterranean horticultural classics.

The frescoes were meticulously moved to one of the national museums in Rome, the little-visited Palazzo Massimo alle Terme, adjacent to the railroad station. The museum also contains spectacular ancient mosaics, marbles, and bronzes, with different floors devoted to different media. The frescoed room (and dazzling rooms from other villas) are on the uppermost floors. Not all floors are open every day, so check the schedule closely.



pueblorecipes

recipes collected and edited by david scott allen • december 2023

I am so honored that so many of you requested the salmon recipe (and the sauce) from the Holiday Brunch. Many thanks to our generous host Page, and to the committee for a really special event.

The Roasted Salmon with Crème Citron is perfect for entertaining especially because it is incredibly easy. (Note: the sauce needs to be made the day before!)



Roasted Salmon with Crème Citron

2 cups Greek yogurt
1/4 cup extra virgin olive oil
2 tablespoons water
finely grated zest of 3 limes
2 tablespoons lime juice
finely grated zest of 1 orange
1 tablespoon orange juice

1 1/2 teaspoons salt
1 teaspoon honey
canola oil
a 3-pound fillet of salmon, skinned
salt
pepper
dried mustard powder

The day before you are serving the salmon, whisk together the yogurt, olive oil, water, lime and orange zests, lime and orange juices, salt, and honey. Place in a nonreactive container (glass or ceramic), cover tightly, and refrigerate. This can be made two days in advance.

Preheat oven to 425°F. Oil a large, rimmed baking sheet (12-inch by 16-inch) using some canola oil. Place the salmon, skinned side down, on the baking sheet. Sprinkle with salt, freshly ground pepper, and then (using a fine mesh sieve) dust the salmon with dried mustard. Roast for 15 minutes for Atlantic salmon and 12 minutes for wild salmon. If using individual pieces of salmon, adjust timing down at least 2 minutes.

Serves 8-10.

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

COCOA
LAVENDER

Tried & True Trades

If you have received excellent service from an individual or company and wish to share your recommendation with your neighbors, please email Connie, conniechurch313@gmail.com, or put your written recommendations in the Association mailbox at Adelita Pool - 6251 North Calle de Adelita.

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

Dennis Detmering 727-244-0810

Burnt Adobe Spray Maintenance

Recommended by Joe & Sandy Thompson

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

Drain Cleaning & Plumbing

Rootin Tootin Rooter 520-464-4889

Recommended by Marianne Van Zyll & Barb Eckel

Electrician

Ruben Castaneda 520-250-6043

Recommended by David Scott Allen & Mark Sammons

Joe McDaniel/Just Energize It 520-409-6096

Recommended by Jean Paine

Handyman

C & C Scape 520-250-9988

Handyman and Wrought Iron

Recommended by Joe & Sandy Thompson

Anthony - AZ Handyman 330-605-3066

Recommended by Marianne Van Zyll

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

House Cleaning Services

Fernando Mendez 520-445-1061

Alex's Cleaning Service

Recommended by Jo Ann Marcus

Tyffani Ziko & Nicole Quick 602-544-6011

Recommended by Marianne Van Zyll

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

Locksmith

Key One Inc 520-327-3432

Recommended by Bill & Lee Strang

IT Computer Technology

Sebastian Perez 520-989-4875

Recommended by Jennifer Flores

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

Pet/Dog Training & Walking

Kimble Palmer 407-694-3129

Recommended by Jo Ann Marcus

Pipe Relining

Nu Flow 520-284-0056

Recommended by Carol Sinclair

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

Solar

Our World Energy Solar 623-850-5700

Recommended by Marianne Van Zyll

Window Cleaning

Better View Professional Windows &

Miniblind Cleaners 520-917-3333

Recommended by David Scott Allen & Mark Sammons

Treasurer Report

Pat Weigand, Treasurer

Catalina Pueblo Association Statements of Cash Flows and Budget November 2023

As of this November 2023 report, all major categories of expenses fall within budget parameters.

The Committee Chairs have worked diligently to remain within budget. The cost of the roads and insurance expenses will be reflected in the December report. As of this writing, the end-of-year bottom line projection will be at or near target.

	2023 YTD Actual	2023 Annual Budget	Budget YTD Remaining
Income:			
Association Dues	\$ 81,225.00	\$ 81,000.00	\$ (225.00)
Title Transfer Fees & Penalties/Interest	\$ 2,400.00	\$ 1,600.00	\$ (800.00)
TOTAL INCOME	\$ 83,625.00	\$ 82,600.00	\$ (1,025.00)
Expenses:			
Administrative:			
Postage/Printing/Other	\$ 798.20	\$ 1,000.00	\$ 201.80
Website		\$ 100.00	\$ 100.00
Professional Services (Bnkg/CPA/Atty)	\$ 1,383.04	\$ 3,600.00	\$ 2,216.96
Property Tax/Licenses	\$ 121.55	\$ 300.00	\$ 178.45
Insurance	\$ 2,900.63	\$ 3,200.00	\$ 299.37
Reimbursed Expenses			\$ -
Subtotal	\$ 5,203.42	\$ 8,200.00	\$ 2,996.58
Neighborhood Infrastructure:			
Contracted Monthly Landscaping (12x\$770)	\$ 8,470.00	\$ 9,240.00	\$ 770.00
Landscaping Maintenance, Project & Design	\$ 5,567.71	\$ 6,000.00	\$ 432.29
Watershed Management Project		\$ 2,000.00	\$ 2,000.00
Roads & Drainage		\$ 1,000.00	\$ 1,000.00
Security - Covid-19		\$ 500.00	\$ 500.00
Security & Lightbulbs	\$ 225.94	\$ 1,000.00	\$ 774.06
Subtotal	\$ 14,263.65	\$ 19,740.00	\$ 5,476.35
Neighborhood Social Activities:	\$ 1,684.07	\$ 5,000.00	\$ 3,315.93
Recreational - Pools:			
Routine Services/Chemicals	\$ 15,413.69	\$ 14,000.00	\$ (1,413.69)
3 Pools Maintenance, Replacement & Repairs	\$ 8,030.47	\$ 9,000.00	\$ 969.53
Southwest Gas	\$ 9,098.48	\$ 7,500.00	\$ (1,598.48)
Tucson Electric	\$ 6,956.14	\$ 10,000.00	\$ 3,043.86
City of Tucson Water	\$ 3,512.67	\$ 4,000.00	\$ 487.33
Contracted Housekeeping Monthly (12x\$220)	\$ 2,420.00	\$ 2,640.00	\$ 220.00
Other (permits/termites/furniture)	\$ 1,093.99	\$ 2,000.00	\$ 906.01
Subtotal	\$ 46,525.44	\$ 49,140.00	\$ 2,614.56
TOTAL EXPENSES	\$ 67,676.58	\$ 82,080.00	\$ 14,403.42
Reserve Transfer		\$ 520.00	\$ 520.00
TOTAL EXPENDITURES AND TRANSFER	\$ 67,676.58	\$ 82,600.00	
NET CASH FLOW (not including reserve transfer)	\$ 15,948.42		

Checking and Reserve Funds

	Reserve Balance				
	PFCU MM	PFCU Svgs	PFCU CD 24 Mo	PFCU CD 12 Mo	PFCU Total
Balance 1/1/2023	\$ 138,524.96	\$ 5.00	\$ 25,528.70		
Transfer In/Out	\$ (29,568.95)			\$ 50,000.00	
Total Net Cash Flow	\$ 2,063.88 (1)	\$ -	\$ 700.05 (1)	\$ 1,611.35 (1)	
Ending Balance 11/30/2023	<u>\$ 111,019.89</u>	<u>\$ 5.00</u>	<u>\$ 26,228.75</u>	<u>\$ 51,611.35</u>	\$ 188,864.99
WF Checking					
Balance 1/1/2023	\$ 1,500.00 (2)		\$ 165,558.66		
2023 Dues prepaid in 2022, move to 2023 actuals above	\$ (1,500.00)		\$ (1,500.00)		
Transfer In/Out			\$ 20,431.05		
2024 Dues Prepaid	\$ 825.00 (3)				
Total Net Cash Flow	<u>\$ 15,948.42</u>		<u>\$ 20,323.70</u>		
Ending Balance 11/30/2023	<u>\$ 16,773.42</u>		<u>\$ 204,813.41</u>		

(1) Interest income in the MM and CD accounts

(2) Reserve transfer of \$20,431.05 completed in Jan2023. Deducted from 1/1/2023 Bal leaving only the prepaid 2023 dues

(3) 2024 Dues Paid in 2023. Not included in 2023 Net Cash Flow.

2023 Board of Directors

Please contact the
Board via email:
catalinapuebloboard@
gmail.com

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

Deborah Perry — *Vice President*
720-333-3300 debperry8@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 jtannerariz@gmail.com

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

Hughes Sanitation Services

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

Catalina Pueblo Annual Meeting

January 11, 2024

Registration 5:15

Meeting Starts 6:00

St. Philips in the Hills Church

East Murphy Gallery

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:

Water Management Committee:

Deborah Perry, Chair
Frank Bangs
Giuseppe & Annamaria Biagini
JoAnn Marcus
Mark Sammons
Milo Meacham

Architecture: Milo Meacham Chair

Mark Sammons
Jean Paine
Jake Hurwitz
Gene Gieseler

Landscape: Joey Barbee, Chair

Mark Sammons
Jeannie Wager
Lee Strang
Doreen Frankel
Mary Porter
Karen Satterfield
Jean Paine
Carolyn Neff
Marion Taylor

Pools: Mike Wattis, Chair

Eric Wager
Mary Steffenson
David Holter
Marti Greason
Jan Sikora-Lerch

Light bulbs:

Chair & Campbell: Jean Paine
Pueblo: Terry Temple & Dan Bares
Maria: Marti Greason & Olive Mondello
Adelita & Cerrada Adelita:
need volunteer (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