



The Montclarion

Founded 1907

Denver, CO

4th Quarter 2012

www.HistoricMontclair.org

info@HistoricMontclair.org

Santa Claus is Coming to Historic Montclair... Santa Claus is Coming to the Molkery

Treats with Santa

*Saturday, December 15th from 10 a.m. to Noon
at*

The Molkery (aka Montclair Civic Building);
6820 East 12th Avenue (between Newport and Oneida Streets)

This is a chance for the kids to talk with Santa in a friendly, low stress environment. They can make Christmas crafts and enjoy some treats. The kids who want to visit with Santa can read him their lists. An adult must accompany all children.

TREATS: Delectable cookies and treats, juices, and coffee/tea for the parents.

CRAFTS: We provide the glue, glitter, construction paper, pipe cleaners, pinecones, etc. so the kids can create gifts, cards or Christmas ornaments.

GIFTS: EVERY, repeat, EVERY child in attendance must arrive with a wrapped present, value at \$7 maximum, suitable for either a boy or girl. This provides assurance that each child lining up to talk to Santa will receive a gift.

COST: Free, except for the cost of the wrapped gift.

LONG WAIT ON LINE? Not anymore. Each child should take a number when they arrive to indicate their place in line.

PHOTO OPPORTUNITIES: Unlimited. Bring your own camera.

NO REINDEER: Unfortunately, Montclair Park is not zoned for reindeer parking. Donner, Blitzen, Rudolph and the remainder of Santa's hardworking reindeer will be grazing up in Evergreen during the party.



Santa is scheduled to arrive promptly at 10:30 a.m.

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HMCAI General Meeting Recap *By Christine Ralston*

The annual General Meeting of Historic Montclair Community Association, Inc. (“HMCAI”) was held on Wednesday, October 17. State Representative Lois Court, City Council President Mary Beth Susman and Sheila McDonald, a representative from Denver Mayor Hancock’s office were all in attendance.

Lois Court began the meeting by introducing herself as a candidate for State Representative in the district that includes HMCAI’s boundaries. She explained that results from the last census led to a redistribution of the districts. Montclair used to be in district 5 but is now in district 6 and therefore has a new State Representative. She further explained that each district is designed to have an equal number of people and that Stapleton had increased its population by 30,000. The increase in Stapleton’s population (which is in district 5) meant that other communities had to be reapportioned to different districts.

Lois also used the opportunity to discuss the policies and issues that are important to her. She has been a proponent of change for making the voter’s ballot easier to understand, for protecting the results derived from improved ballots and for addressing concerns regarding campaign finance election laws. She has also served on the judiciary committee.

A Montclair resident asked Lois why Colorado citizens are asked to vote on so many issues that seem to be things elected officials should be voting on. She explained that Colorado is the only state in which both constitutional and statutory issues appear on the voters’ ballot.

City Council President, Mary Beth Susman presented updates on the Buckley Annex, Lowry Vista and the 9th and Colorado development projects. She stated that our district has more development going on than all of the other Denver districts combined. She specifically discussed the defeat of constructing a Wal-Mart at the former CU Health Science Center property at 9th and Colorado and explained that the neighborhood voice would not have been heard had the developer not requested TIF financing. City Council will continue to work with Fuqua Development on the redesign of this property and continue to push for more mixed use space including a possible hotel, some senior housing and approximately 1400 new residential units. She also explained that any redevelopment must fall within the urban design guidelines that Denver requires. The design guidelines help the city stay true to its origins and maintain a pleasing and cohesive aesthetic. They include street facing windows must be 15 feet high, the street facade must include a sidewalk and an area with trees and grass, and parking lots are required to be located at the back of the building. Trader Joe’s will begin construction on a 14000 square foot store in January 2013 and natural food grocer Sprouts has begun construction on its new store that will be located at Colfax and Garfield.

The Colorado Department of Health has not yet released the Lowry Vista property for development but a portion of the property should soon be released. The property had been an air force toxic dumpsite. Development of the land originally involved adding another 9 holes to the existing Common Ground golf course but toxic studies showed that irrigation could not be added to the site. Currently IRG International, a company that cleans up military bases, has control over the development of the Lowry Vista site.

The Buckley Annex general development plan has been submitted and is waiting on the decision to rezone the land as mixed use. The plan is to have a large town center consisting of retail, restaurants and residential development.

Sheila McDonald, a representative from Denver Mayor Hancock’s office explained the term “de-Brucing” and urged Montclair residents to vote in favor of 2A . De-Brucing involves the elimination of a cap on the amount of property taxes the city can withhold from property owners so the city can obtain funding for infrastructure improvements such as sidewalk and street repairs, new police vehicles, training for police officers and firefighters and restoration of public library hours and recreation center fees for kids.

The evening ended with voting on HMCAI board officers and members at large and with reminders of the Halloween event scheduled for October 27 and Treats for Santa scheduled for December 15. (The 2012-2013 Board members are listed on the back cover of this newsletter.)

All Montclair residents are encouraged to attend future annual General Meetings.

President's Note: "A Very Good Place to Be..."

Nancy Mucker, President HMCAI



The timing of the newsletter always makes deciding what to write somewhat difficult. In this particular case, it's early November (snowing outside) and the newsletter will be out in early December. But I really want to write about Halloween week. It was an "epic Halloween", as Katy Saunders said, here in Historic Montclair, but not such a good one in New York and New Jersey due to Hurricane Sandy.

I work for a financial services firm whose headquarters is in the World Financial Center in lower Manhattan, and many of the folks on the team I work with live in Hoboken, lower Manhattan and the Rockaways in Queens, all areas hit terribly hard by the storm. Our offices are now open after they pumped 8 millions gallons of water out of the sub-basements! The first few days the offices were open there was no heat or hot water. Some folks wanted to get into the office, simply because they were fed up being home without power. Others had to stay home, despite no power, because transportation was so bad. One of our team, Anthony, is now living in a hotel and will be moving into an apartment with his family in December. His home may not be repairable. Others had 4 feet of water in their building lobbies and my boss's car floated to the top of her residence's garage, just like an expensive cork. Needless to say, it's totaled too! My favorite story, however, happened in New Jersey. One of our Client Service Managers, Ish, lives in a small town where they waited nine days to get their power and internet connectivity back. Finally, success! Then there was a small fire across the street that knocked out the Internet again. There were endless downed trees on the street so the fire trucks couldn't make it down their street. The firemen came on foot and used the snow from the nor'easter (remember that was Part Deux of the east coast weather experience) to put out the fire. They were even throwing snowballs on it! You couldn't make this stuff up if you tried.

All this started me thinking further about life in Denver, and just how good it really is, and how lucky we really are. Yes, there have been droughts and fires this summer in Colorado, but we've been pretty well unaffected here in town. There's no risk of earthquakes, tornadoes almost never happen here and if and when we get a blizzard (and we surely will soon), the sun comes back out and everything melts away pretty quickly. So, all in all, a great place to be.

And then we had this truly epic Halloween in Historic Montclair. The weather was perfect. So many homes were decorated and the houses along Oneida Street between 6th and 8th have turned the 'hood into a Halloween fantasy. It is truly something out of the movies! My grandchildren and I set out south from my house at 12th and Oneida. It was a great evening of fun, and we ran into so many friends and neighbors. Everyone was out and everyone was having a great time. The crowds were so thick between 6th to 8th Avenues; they actually needed to block street traffic. Along the way, we ran into Governor Hickenlooper (he was Darth Vader) and his son, Teddy. Just Trick or Treating like everyone else. (Believe me this would never happen in the Midwest or back East.)

And just when we thought things couldn't get any better, we heard the Richthofen Castle grounds were open to Trick-or-Treaters! I've lived here 12 years and never been able to see the castle grounds. The new owners graciously opened up the grounds to visitors, decorated everything, wore fabulous costumes and had several candy stations along the way. It is wonderful to see life returning to the Castle. It is wonderful that the new owners are connecting with the neighborhood. Thank you.

And to everyone who worked so hard to make this a truly fabulous Halloween experience for old and young alike, THANK YOU! This is truly a Very Good Place to Be!

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Neighborhood School Update

By: Kate Douglas Kestyn

Montclair School of Academics & Enrichment is again off to a great start for the 2012-2013 school year. With a total enrollment of 491, it's quite a busy place!

Right after the start of school, Montclair was recognized by the Denver Public School Board for exceptional success in support of student growth on the Traditional Colorado Assessment Program (TCAP), formerly the CSAP. Our combined median growth percentile was above 180. Additionally, our overall SPF rating is "green" which means we meet expectations. We are only eight percentage points away from becoming a "blue" school that means we exceed expectations. So we are working hard to close that gap at every level. Lastly, we had exceptional growth in writing last year and very good growth in reading. All of these successes are truly a testament to the hard work of all our faculty and students.

You might also see some changes going on at the school. Since our new playground was completed, we have also added a school garden. Staff, students, parents, and volunteers helped plant and tend the garden this year. Our long-term goal is to provide fresh produce for both the cafeteria as well as our successful backpack program, which provides food to student families in need, every week. We're also participating in the District's "Energy Challenge"--an opportunity to green the school and community, while students learn about energy and water savings. This program will support our already successful efforts to reduce the school's solid waste through recycling and awareness. Have you noticed all the green compost bins in front of the school? Montclair School now diverts about one third of its waste from the landfill to a commercial composting facility!

We want to thank everyone who supported the successful mill-levy and bond initiatives. The votes were nearly 2-to-1 in favor of these investments for Denver Public Schools. For Montclair, it means roughly \$334,000 of additional funding. On the academic side, it allows for an expansion of arts, music, physical education, and other engagement programs; new technology and software in the classrooms; updated materials for the curriculum; additional instructional support (tutoring); and expanded enrichment. On the building side, it means a range of improvements, including: bringing the building up to code, improved IT, cooling, and mechanical. Combined, these improvements will make a big difference in for the administration, staff, and students, and will support the learning environment of the school.

We are also thankful to so many of our local businesses that contributed to the recent Mingle for Montclair. This annual fundraiser provides the majority of the funding for the schools parent-teacher organization – P.E.A.K. (Parents, Educators, and Kids). P.E.A.K. supports our teachers to help students grow and become successful lifelong learners. One way we do this is by helping to pay for enrichment activities, such as field trips, after-school programs and family nights. So thank you!

St. James Church, A Montclair Pioneer

by Carrie O'Shea

At the corner of 13th & Oneida with its red brick, 1975 design, sits St. James Catholic Church. By its appearance one would never guess that St. James has very deep roots in Montclair. In fact, St. James Church was founded in 1904 as east Denver's first Catholic church. What was then wide-open prairie, St. James and the suburb of Montclair were seated at the far eastern edge of Denver. Catholics in Montclair had attended Immaculate Conception Cathedral downtown and decided to form their own parish under the guidance of Rev. Hugh McMenemy, then the Chaplain of Mercy Hospital. The boundaries of St. James were Cherry Creek, Colorado Boulevard, the town of Brighton, and east past present-day Aurora. There were 13 families in the newly formed parish and Masses were held on the second floor of the Montclair Town Hall and firehouse at 1426 Oneida St, the current site of Fire Station 14.

Fr. McMenemy purchased four lots at 13th & Newport for \$360 for an eventual church. In 1905, Rev. James Walsh replaced Fr. McMenemy at St. James and started catechism classes in the town hall that were taught by the Sisters of Mercy. After five years of holding Masses in the town hall, a small stone church was completed in 1909 at the corner of 13th & Newport, costing \$5,000.

By 1940, St. James parish was rapidly outgrowing its tiny church. Several Masses were held each Sunday to standing room only. In 1948, a two-story school was built at 12th & Newport with a garden level church that could seat 550 parishioners. The Sisters of Carondelet staffed the school until 1975, and they resided in the large home at 1205 Oneida St. St. James later sold the home to the Kempe Center and today it comprises 3 private residences. Parish priests lived in the house at 1290 Olive St., also a private home today. The stone church was renamed Walsh Hall and served as the school lunchroom.

Post WWII, Montclair was booming, as was St. James. Montclair was still largely undeveloped and modest ranch houses began filling the blocks between the original Victorian homes throughout the neighborhood. Many men who had trained at Lowry Air Field before and during the war returned and settled in Montclair. The student body of St. James Catholic School reached nearly 800 students and overflowed into a home at 1327 Oneida St., which was converted into classrooms. Although other Catholic churches and schools had been built in the area- Blessed Sacrament in Park Hill, Christ the King in Mayfair, and St. Therese in Aurora- St. James was the largest parochial school in the Archdiocese of Denver. In 1957 four additional classrooms and a larger garden-level church were added to the north end of the building, and in 1964 the gym was built. It is still one of the largest in the archdiocese. Busses from Lowry Air Force base transported students to and from the school through the 1970's. In 1975 the current church was built, finally moving out of the school basement and back to 13th Ave., just behind the site of the original stone church. That little church was razed in 1968 to make room for the new rectory.

2012 marks St. James Church's 108th year. In August, St. James School began its 64th year with a student body of 220 pupils, from Jr. K- 8th grade. There is also pre-school for 3-year olds. Activities abound at the school. The boys' and girls' cross-country team just completed its season and basketball is underway for boys and girls grades 2-8. The school held a western-themed fundraiser in October on the playground field, complete with bbq, live country music, and horse rides. The 8th grade class recently took their annual spiritual retreat to New Mexico, spending a week at the Pecos Benedictine Monastery as well as some time in Santa Fe. For All Saints Day, students dressed as their favorite saint. The entire student body proceeded around the school and adjacent streets, then celebrated the day with outdoor games, cookie decorating, and a costume contest judged by Fr. Felix Algaba, pastor of St. James. In April, the school will host a dinner-dance auction with live big band music. The annual Christmas concert will be held in the gym on December 20th at 7 p.m., followed by refreshments.

All of Montclair is welcome to attend and celebrate the season with one of its oldest neighbors, St. James.

Getting a Bicycle for Christmas

Fall was in the air and Christmas was fast approaching. My brother and I had decided we would ask our parents for ten speed bicycles for Christmas. We were hopeful that we would get brand new shiny bikes. However, we were doubtful that our father would buy us new bicycles. Our father was famous for acquiring things used and often for free. Our father made our kitchen and bathroom counters from beautiful pink marble that our father had scavenged from St Mary's Academy on Capital Hill. F W Woolworth had bought the building from the school and was renovating the space for their regional offices. They had no need for large girls restrooms, so the marble walls were up for grabs. All our father had to do was take down the marble walls and haul it to our house. We painted a kitchen wall with life-size Hopi kachina doll figures with paint that was leftover from art classes at the Denver Art Museum. Our father came from a long line of scavengers. Most of my party dresses were made by my grandmother from rummage sale purchases. She was a magnificent seamstress. I always had beautiful dresses to wear. My brother and I were very afraid our father would go shopping for bicycles at the Unclaimed, Stolen Bicycle Sale that the Police Department held several times each year.

It was a long wait from Thanksgiving until Christmas. When Christmas morning finally arrived we dashed downstairs expecting to find bicycles beside the Christmas tree. There were no bikes to be found anywhere on the first floor. We began to think we had not been successful in talking our parents into giving us bicycles for Christmas. As a family we began opening our presents. There were very nice presents for everyone. I was resigned that I was not getting a bicycle this Christmas. After we had opened all of our presents we sat down for Christmas breakfast, which was and still is a big event for our family.

During breakfast my brother got up enough courage to bring up the subject of bicycles. Our father looked at us and said, "What makes you two think we keep bicycles inside the house?" We had received bicycles after all. I had a hard time sitting still and finishing my breakfast. Our parents were strict with manners and proper behavior. Finally, after what seemed like an eternity we were excused from the breakfast table. We dashed outside to start a bicycle hunt.

Since we lived in a huge three-story house sitting on six lots with many trees and even more bushes, there was a lot of territory to search. We found in the bushes on the south side of the house two new ten speed bicycles: a purple girl's bike for me and a red boy's bike for my brother. The weather was bright and beautiful. It was just a little chilly, not too cold for a bike ride on Christmas day. We knew we could not take our new bicycles out for a spin on the streets until we had our bicycle licenses. We had to ride our bikes on the driveway until we could apply for our licenses.

On Monday we were finally able to walk our bikes down Oneida Street to the Fire Station. We rang the doorbell and a Fireman appeared. He checked our bikes for safety and tested our knowledge of the traffic rules that applied to bicycles. Once we had passed the test, we had to pay for our bicycles licenses. We each gave the fireman a new silver fifty-cent piece. The fireman gave each of us a paper bicycles operator's license and attached a miniature Colorado license plate to the back of our bikes. He told us we would need to return next year to renew our licenses. What a wonderful Christmas with a brand new bike for each of us.

By Sandy Corlett

**Staying Close to Home:
The Cork House**
A Restaurant Review
by Judy Baxter

The Cork House has something for everyone and many occasions. It is a “Broker Neighborhood Restaurant” and that really does describe its take on the menu and ambiance. It is well suited as an after work gathering place and has the right space for a more intimate date night rendezvous. Their menu also has that kind of range—small plates to share with a group of girl friends to the Broker style prime rib great for those with a more substantial appetite. But let’s review the possibilities.

First, you can explore the Cork’s extensive wine menu during the 4-7p.m. daily happy hour. You don’t have to stay for a full dinner to be able to take advantage of a great variety of choices to go along with your wine. Cheese flights, very sharable pizzas and perhaps my favorite, the small plates that work for all persuasions – for the vegetarian there is artichoke and spinach dip, Asian green beans, hummus, ratatouille; for the seafood-fish lover there is a difficult choice among the black lip mussels, crab cakes, fish tacos, calamari, oysters Rockefeller, shrimp ceviche and the meat lover can choose from sliders, pork pot-stickers, or a prime rib sandwich. You can pair any of these with a soup, salad, or side. All of these are solid classics.

Yet if you want to go for the full-tilt menu, it is classic Broker with Entrée Salads-try the scallops and spinach salad (the strawberries are a great touch), pasta—I recommend the Chicken Chardonnay, Signature Steaks and varied fish entrees that include a paella which I haven’t tried but it sounds terrific.

However, I have to say that my very favorite item (one that I have tried to replicate at home) is the Eggplant Napoleon, which layers roasted eggplant, sun-dried tomatoes, feta cheese, spinach, and pesto, with a sriracha sauce. You will find this under the Cork House Specialties, along with Colorado Lamb Chops, and a grilled New York steak.

The fact is that the Cork has one of the most extensive menus in our part of town with a variety of affordable choices. Though I haven’t tried everything, I have yet to be disappointed with any choice. And did I mention the great wine selection? What I also like about the Cork is the variety of spaces—the patio is one of the best and can accommodate many groups, the inside has had many arrangements over the years, but the upper bar and patio are removed from the more elegant and quiet spaces. Though I don’t think of the Cork as a family restaurant, it does have a classy neighborhood feel. When you combine the varied menu, space and the excellent service, even during busy times, you have a “go to” place that you can count on.

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HMCAI Halloween Party

The Halloween party was a great success with goblins, ghouls, and a mermaid's princess, firemen with their assorted attendants (parents, grandparent's uncles and aunts.) Photos of all will be posted on The Historic Montclair Community

www.facebook.com/pages/Historic-Montclair-Community/110081482354563?ref=hl

(or log on to Facebook and search for "Historic Montclair")

The children had fun making bracelets and necklaces, decorating paper pumpkins and bats, making marshmallow spiders, playing games and, of course, the piñata. Refreshments were served: witches brew and cookies. Fun was had by old and young alike.

In order to make this occasion more accessible to all, the committee has agreed to have the event on a Sunday next year so as not to interfere with sporting events. We'll fit it in between Church and Broncos football. We will also extend the ages to include those up to and including 8th graders.

If you have any thoughts or photos, please contact Valerie@valeriealford.com.



SNOW BUDDIES PROGRAM

Volunteers of America can help those 60 and older in Adams, Arapahoe, Denver, Douglas and Jefferson counties with shoveling snow. We make a match between a client and a volunteer who live within two miles of each other. Then, when there is a snowfall of 2 or more inches, VOA asks the volunteers to shovel the sidewalk and walkway for their assigned senior within 24 hours.

This program was initiated to keep seniors safe from falls on snow or ice during the winter. The program also keeps seniors from accruing city or county fines for not being able to shovel their snow from the sidewalks.

To find out more, email snowbuddies@voacolorado.org or call at 720-264-3379.

Denver Calendar Highlights

Grand Hyatt Denver

- New Year's Eve Party - 12/31

Denver Art Museum

- Becoming Van Gogh - until 1/20/13

Pepsi Center

- Disney on Ice- 12/6-9

Buell Theater

- Irving Berlin's White Christmas- 11/23-12/24

Boettcher Concert Hall/Colorado Symphony

- Colorado Christmas- 12/7-9
- Too Hot to Handel- 12/21-22

Paramount Theater

- Moscow Ballet's great Russian Nutcracker -12/9

Ellie Caulkins Opera House

- The Nutcracker Ballet- 11/24-12/24

Denver Zoo

- Zoo Lights- 12/1/12-1/2/13

Denver Botanic Gardens

- Blossoms of Light - 11/30/12-1/1/13

Downtown Denver

- New Year's Eve Firework Displays- 12/31

Skyline Park

- Southwest Airlines Ice Skating Rink - 11/23/12-2/14/13

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Holiday Cookie Ideas for Gifts

By Gail Barry

Cookie Puzzles

Gingerbread Cookie Recipe: (May also use conventional roll-out sugar cookie dough.)

Mix together 4 cups flour (whole wheat and unbleached all-purpose flours work well) with 1 tsp. ground cinnamon, 1 tsp. ground ginger, 1 tsp. baking soda, 1/2 tsp. ground cloves, and 1/2 tsp. salt.

In a mixing bowl beat together 2/3 cup packed brown sugar, 1/4 cup canola oil and 3 tablespoons butter until smooth and creamy. Thoroughly mix in 1/2 cup unsulfured molasses, then beat in 2 egg whites 1 at a time. When combined gradually add the dry ingredients above. Divide dough into thirds, roll and freeze.

This dough may be rolled out onto a floured surface and cut using cookie cutters or, to make a puzzle cookie, roll dough into a rectangle, circle or other large shape, place on greased cookie sheet, then score into sections. Curved shapes work best. Cook for 6-8 minutes or until firm to the touch and just starting to brown on the edges. When cool, frost sections and decorate with sprinkles or whatever, separate the scored sections and package in a plastic bag or box. You may need to cut the sections again before frosting.



Homemade Chocolate Hazelnut Biscotti:

Roast 1-cup raw hazelnuts on a cookie sheet in 350-degree oven until lightly toasted beneath the skin, shaking the pan from time to time, approx. 15-20 minutes. Turn onto towel and rub back and forth until most of the skin is off, then chop coarsely. Set aside.

In a large bowl beat 1/2 cup room temperature butter with 3/4 cup sugar and 1 tablespoon grated orange peel until creamy. Add three large eggs, one at a time, beating each one in. Stir in 1 tsp. vanilla. Combine 3 cups flour, 1 tablespoon baking powder and 1/2 tsp. salt. Stir into the butter mixture. Mix in already prepared nuts and 1 cup of semi-sweet chocolate chips.

Divide into three sections and shape each section into a roll about 1.5 inches in diameter. Place rolls on long cookie sheet about 2 inches apart. Flatten each roll to approx. 1/2 inch thickness. Bake at 350 degrees for about 15 minutes. Remove from oven and, while somewhat warm, cut each roll diagonally to approximately 3/4 " width. Allow to cool and package in plastic bags with bow for gifts. May drizzle melted chocolate over each cut piece if desired.



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Winter Gardening and other thoughts...

As the weather gets colder, and often dryer, or sometimes snowier, we need to protect some of our plants in the garden. Spread fluffy mulch such as leaves or light weight wood mulch over bulb and perennial beds. Tea and other tender roses often do better with leaves or other light weight mulch piled up around them. Surrounding them with a cylinder of wire or plastic mesh and piling leaves inside is an easy way to get the protection high enough. This should be renewed as it breaks down through the season. If you happen to have upright junipers, spruce or arborvitae that can separate when heavy snow falls, you can loosely tie them together with twine moving from bottom to top, pressing the branches toward the trunk. This is also a good time to prune evergreens by removing diseased or dead limbs and possibly improving their shape. The best of the trimmings can be used for seasonal decorations or may also be laid across some of the perennial and herb beds for added protection. Don't forget to water if the top several inches of the soil is dry and the temperature is over 40 degrees. New plantings are particularly susceptible to drying out during our often dry winters. Cut down spent perennials and grasses that no longer look good. Don't forget to add leaves and kitchen debris to the compost pile.

If you are eager to actually garden at this time of year, indoor pots and grow lights can produce some pretty decent plants. We can also make gifts for those who like to cook or garden that can be used in the future. Separating and potting indoor plants to give as gifts can be fun. Planting pots with herbs or edible flower seeds can be a nice gift for a cook or potential gardener. As I have suggested in the past, thrift stores usually have baskets and other containers, at a modest price, that can be lined and used as a planter or just a container for a gift of seeds and a small bag of potting soil. If the soils have not yet frozen deeply (or at all,) you may be able to plant spring bulbs in the ground or, depending on the type, force them for indoor enjoyment in winter. Consult your local library, extension service, or go online to find directions for forcing bulbs. Soon gardening and seed catalogs will be showing up and we can think of spring and plan our gardens accordingly.

Gail Barry is a landscape architect with Land Mark Design, enthusiastic gardener and cook.



Valerie Alford
Broker Associate

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Important Traffic Studies

Quebec Street Study

The City has begun an Alternatives Analysis and Environmental Assessment study of the Quebec Street Corridor. Following up on the recommendations of the 2010 East Side Mobility Plan, which identified specific options for improving multimodal mobility along Quebec, the study should position the area for future funding to address current congestion and what is expected to be additional capacity needed in the next 25 years. The Department of Public Works is the lead agency for the study and is currently reviewing responses to an RFP for study firms. We expect the study to take one year and it will draw community input as well as input from city Planning, Economic Development, Greenprint Denver and Denver Environmental Health. There will be regular updates on the city's DenverGov.org Current Projects webpage, and for more information on the Alternatives Analysis and Environmental Assessment study contact Terry Ruitter, terry.ruitter@denvergov.org.

Colfax Street Study

The City is also embarking on a study of transit and mobility along the East Colfax corridor in partnership with the Regional Transportation District (RTD) and the Federal Transit Administration (FTA). Colfax Corridor Connections (CCC) will study overall mobility, accessibility, and livability. The last study dealt only with the possibility of street-cars and also studied Colfax just from downtown to Colorado Boulevard. This study will look at all alternatives and analyze the corridor from I-25 down past the Auraria campus on the west to the I-225 interchange on the east by Anschutz Pavilion. The CCC study is expected to take a year and a half and conclude with recommendations for projects that are most likely to receive funding. CCC kicked off in September and October with two well-attended public meetings in Denver and Aurora. The next public meetings will be in early 2013 and focus on which technologies and traffic management practices should be evaluated, followed by conceptual engineering meetings in the spring. Next summer through the end of the year, CCC will compile an environmental analysis in accordance with NEPA and produce a final decision. The Colfax Corridor Connections team is providing regular updates at www.ColfaxCorridorConnections.com, on Facebook (www.facebook.com/ColfaxCorridorConnections) and Twitter (www.twitter.com/ColfaxCorridor). You can also email the project team Info@ColfaxCorridorConnections.com or call the project hotline at (303) 223-6595.

Reprinted from November, 2012 Monthly Memo from Mary Beth Susman (City Council, District 5)

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Swedish Meatballs

1 cup fine dry bread crumbs
1 cup milk
2 1/2 pounds lean ground beef
1 cup finely chopped onions
2 eggs, lightly beaten
1/4 teaspoon pepper
1 teaspoon nutmeg
1/4 cup flour
About 5 cups beef broth (if the broth is unsalted add 1/2 teaspoon salt to the meat balls.)
1/4 cup butter
1 1/2 cups milk
1 1/2 cups cream, Light cream if you can find some.

Soften the bread crumbs in 1 cup of the milk. Add beef, onions, eggs and seasonings. Mix thoroughly. Shape into about 96 balls, 1 inch in diameter. In a large skillet, add 1 cup water and one cup of beef broth. Heat the water and broth to a simmer. Add one layer of the meatballs and simmer until the meatballs are done, about 5 minutes. Remove the meatballs and place in a casserole dish. Continue with more layers until all the meat balls are cooked. You will probably need to add more water and broth and use more than one casserole dish. If there is a lot of liquid left in your skillet, turn up the head and let most of it boil off. Lower the heat in the skillet to medium, add the butter and stir until it melts. Add the flour and stir constantly until well combined. Add 3 cups of the broth very slowly. (After the first cup or so of broth if there are still lumps in the gravy you can use a whisk. If the whisk does not do the trick put the gravy in the blender. Return the gravy to the skillet.) Add the milk and cream to the skillet and simmer on low heat 10 -15 minutes stirring occasionally. You may want to add a little salt to the gravy at this point, if needed. Pour the sauce over the meatballs in the casserole dishes. Cover the casserole dishes and put in a 300 degree oven until the meatballs are hot.

I adapted this recipe in the 1960's from one in the General Foods Kitchen Cookbook and have been using it for holiday gatherings ever since. I made them for the HMCAI Fall Reception. The meatballs were gone in about an hour and a quarter, so make plenty for your party.

*By Sandy Corlett,
Board Member-at-Large*



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Reality Check: Selling your Home in Today's Market

As Colorado's housing market continues to bounce back from the recession, more and more buyers have decided they can't wait any longer...now is the time to get back into the market to find their next home.

While the real estate market still has its challenges, things are very different today than they were in 2009, 2010 and even early last year. Buyers are generally more optimistic about the future, ready to purchase, much better qualified for a loan and, in many cases, are paying big down payments or even all cash for their next home.

Indeed, the scales of supply and demand are once again moving back in the direction of home sellers after being out of balance for several years. While countless buyers are out there pounding the pavement for a home, the problem now is that there just aren't enough sellers to meet the demand in many communities.

So, if you've been thinking about selling your home, now may be an ideal time to do so while buyers are eager, interest rates are still low and there isn't as much competition from other sellers as there usually is this time of year. Here are several suggestions on how to get started and the best way to get top dollar for your home in today's market.

- Pick the best agent for the job. Selling a home is never easy, but in today's complex real estate market it's particularly challenging. Start by interviewing several agents to see who has a proven track record of successfully marketing properties in your area. Ask them about their marketing plan, including print media, social media and online marketing via major real estate websites.
- Go online and be visual. Nearly 90% of buyers start their search for a home online. So you must be there in a big way to compete for the attention of buyers. Work with your agent to put up lots of high-resolution photos and as much information as possible.
- Price your home competitively for today's market. Just because a house comparable to yours sold for a certain price before the recession doesn't mean you will be able to get the same price today. And while prices are firming up, it's still important to realize the new realities of today's market. Talk with your realtor to determine the appropriate, competitive listing price for your home based on current market conditions. You may even choose to have an appraisal done in advance of setting the price.
- De-clutter and de-personalize. De-personalizing and de-cluttering your home before putting it on the market can help make it easier for buyers to imagine themselves living there. Take down family portraits, personal collections and knickknacks.
- Update, freshen up. Keeping in mind that some buyers take move-in condition to be important, put your home in its best light. The less work buyers have to do when they move in, the faster they may be willing to make an offer.
- Conduct a full home inspection. If a professional home inspector determines that there are negative issues with the home, consider repairing the problems before buyers show up at your door. Potential buyers will cast an extremely critical eye over your home if it needs too many repairs – especially if they are trying to decide between your home and another one without problems.
- Make your home and yard picture perfect. As the old saying goes, you only get one chance to make a good first impression. When a buyer sees your house for the first time, a positive impression can make or break the sale.
- Be patient and flexible. You've done all the right things to put your home in the best position to sell, but there will undoubtedly be bumps along the way. It's not unusual to have occasional issues pop up (owners securing financing, escrow matters, a low appraisal). Your realtor will help you manage these issues.

If you have any questions, please contact me for more information.

Gail P. Wallace
Broker Associate
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Historic Pix

Holland Family Photos



Sandy Corlett's father, Alex Holland was the Councilman for District 5 from 1949 until 1959. This picture was taken as part of his run for election in 1951. (He was originally appointed by Mayor Quigg Newton in 1949.). Note the great record player!

Sandy and her brother in front of family home at 601 Oneida



Miss Smiley's 3rd grade class at Montclair School 1953-54. Sandy Holland Corlett is in the front row middle with braided hair.

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Please complete form (block letters) and mail with check to:

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