

The Montclarion

founded 1907 Denver, CO

2nd Quarter 2008

www.HistoricMontclair.org

info@HistoricMontclair.org

Table of Contents

President's Message1
Compost and Soil2
City Council Update3
Easter Egg Hunting4
HMCAI Board Officers4
Schlessman Library4
Richtoffen Memorialized5
Capt. Jepp Book Review6
On The Table7
The Montclairon7
St. James School News8
In Memoriam9
Montclair Elementary10
Recycling Tidbits11
Restaurant Review12
Deer, Coyotes & Foxes13
Recipe Box14
Community Items15
St. James Church Update16

President's Message 2008 July 4th Celebration

Historic Montclair Community Association is pleased to announce that we are again hosting a July 4th celebration in Montclair Park. The event starts at 10:00 a.m. and the festivities continue until 2:00 p.m. There will be a bicycle decorating contest so have the kids decorate their bikes, trikes, scooters or anything that has two wheels and no motors. The contest will begin at 10:30 a.m. and all the excited riders will circle Richtofen Parkway as the judges desperately try to select the "best of the best". The Dixieland Express will provide the "tunes" and the picnic fare of hot dogs, brats, hamburgers, and all the trimmings will be available starting around 11:15 a.m. Once the food ends, the games will begin. As always, there will be challenging "three legged races, balloon tosses, egg tosses and all the fun games we all remember from years past.

HMCAI hosts the annual 4th picnic as our signature event of the year, and again will be providing all the fun, food and activities without charge. But the reality is that expenses are going up, and we now need your help. If you can contribute some items to the picnic, would like to sponsor some games, etc. or would like to be a volunteer "grill master", games coordinator, or a set-up/clean-up crewmember, please contact us at info@historicmontclair.org. You can also call me at 303-399-9006 (home) or 303-768-5632 (work). As a new event, we will be hosting a raffle for some great prizes, so please bring a few extra dollars for raffle tickets. And the "donations" box will be on-site to accept any and all contributions to help cover the cost of the event. Please help us keep this an annual event open to all our neighbors.

The picnic is also the perfect time to renew your membership in HMCAI. \$15.00 per year (\$10.00 for seniors) is still one of the best buys in town. A membership table will be at the picnic for your convenience.

See you on July 4th.

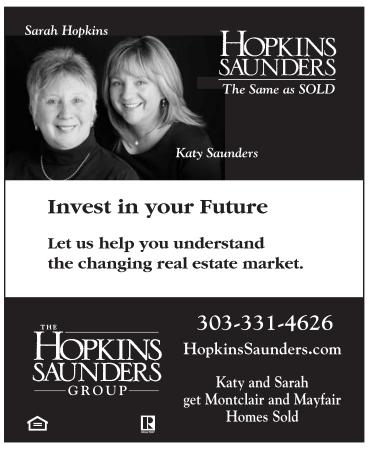
Nancy Mucker President, HMCAI

Compost and Soil Amendment in the Garden Submitted by Gail Barry

By the time you read this, our frost free date in the mountain west will be here and we can feel free to plant anything in our gardens including impatiens, peppers and tomatoes. Since our soils are mostly heavy clay with a high amount of calcium and potassium it is most useful to amend the soil with compost to break up the fine particles of the clay, allow moisture to penetrate and roots to grow and take up nutrients from the soil. Up to 4 cubic yards of compost per 1000 square feet, thoroughly combined with the original soil to a depth of at least 6 inches is what is required. Sand can also be added to clay soils but it is tricky since adding the wrong amount can turn your soil into concrete instead of opening up the pores of the soil. Because compost holds moisture, as well as breaking up the soil, if you add more than 4 cubic yards per 1000 square feet, you may end up binding the calcium instead of getting it to leach away, as is preferable. Since we are discussing soil amendment I thought a discussion of composting might be useful.

It is very easy to compost. You don't have to have a fancy composter or a "starter" or anything else but a piece of ground where you can make a pile. Since most people think compost piles are not the most attractive thing to look at, isolating the compost pile on the side of your house or behind a fence is a good way to keep it out of site. You can certainly buy one of those tumbler composters or another compost bin variety if you like but it isn't necessary to make good compost. I find that having enough space for two or three piles is good. That way I can move the less com-

posted parts of my pile and have the piles compositing at different rates depending on when I added materials to the pile. Compost does not need to be in the sun to work either. It will compost in the shade and even in the winter if it is high enough but it will be slower to work when it is cold. If you are trying to make compost fast you will need to chop all items up to a roughly even size. Pretty much all kitchen waste except grease and meat products can be put into the compost pile. I put in shrimp skins and fish waste but I leave out egg shells since they are made of calcium. It won't really hurt to add them though. Shredded, non-inked paper is also fine to use. Dog and human hair is fine. Sawdust, wood chips, leaves. grass clippings and lots of yard waste, if it isn't too coarse will also work fine. Lavering and turning the pile helps and keeping the compost moist makes the compost break down faster. Since nitrogen helps break down the other items in the pile, layering grass clipping and other green vegetable matter with things like leaves, sawdust and



other low- nitrogen materials will make the whole pile break down faster. You can run over leaves and some other coarse matter with your lawn mower to chop them up, but be careful as small branches etc. can spit out and possibly cause injury. My usual method, since my time is limited

Denver City Council Column

Councilwoman Marcia Johnson, District 5

Larimer Square Retail Coming to Hangar 2

I'm happy to share with you the new plans for Hangar 2, which I see as responsive to the concerns which arose from the initial plans, and an exciting addition to our District 5 neighborhoods. Larimer Square Partners, in conjunction with International Risk Group and Rite Place Management, will be bringing a similar mix of restaurants and retail that we see in LoDo to the Hangar 2 redevelopment. The new mixed-use scenario was designed to address the concerns of the Landmark Preservation Commission, the unease expressed by public from previous designs, as well as the needs of the Wings Over the Rockies Air & Space Museum.

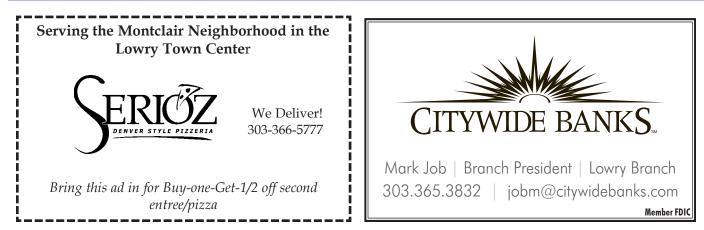
In August of 2007, the LPC rejected the proposal set forth by IRG and approved by the Task Force, and the development team revisited the redevelopment options for Hangar 2. Changes suggested by LPC members made residential units impractical in further redevelopment designs. The latest concept calls for a mixed use plan which does not alter the roof line, hangar doors or side buildings.

Neighborhood residents and task force members requested a mix of restaurants and commercial establishments. Larimer Square Partners will develop approximately 20,000 square feet of attractive, commercial space extending back into the hangar.

In addition, density and traffic have often been cited as problem issues, minimized by the change from residential to office and self-storage space in the hangar's interior. Rite Place Management will manage the operation in high quality fashion, with security, temperature controls, lighting and a 24-hour attendant.

For additional information, please visit http://www.lowrylink.com/groups/Hangar202/index.cfm, or contact Marcus Pachner at marcus@thepachnercompany.com or (303) 825-671.

You can always contact me directly with your questions, comments or concerns at marcia.johnson@denvergov.org or (303) 355-4615.



Easter Egg Hunting Submitted by Katy Saunders

Wow! What a fun, fast and furious time. The earliest Easter in more than 200 years but the best weather we've had in over 5 years. Marcia Johnson, our Councilwoman, joined us to see off at least 40 kiddos - at least a dozen of which were enjoying their first ever Easter egg hunt. After the hunt, hot drinks and snacks were had in the Molkery while we warmed back up. Thank you so much to Lisa Scarth and J.J. Rutherford for helping organize the event and planting eggs; also, many thanks to the 80220 moms for stuffing eggs the night before. Thanks to all who recycled your eggs. We saved hundreds from heading to the landfill and instead will see more hunting next year. We were so glad to see so many new and growing faces! This is one of our many events supported by your HMCAI memberships, so thank you to all current members, and if you haven't become a member yet, please do so today

2008 HMCAI Board Officers

President 1st Vice President 2nd Vice President Secretary Treasurer Nancy Mucker Katy Saunders Carrie O'Shea Lori A. Richards Gail Barry

nanmucker@gmail.com katy@hopkinssaunders.com caroshea@msn.com lrichards@fwlaw.com gail@landmarkdesigninc.com

Schlessman Library

Summer is finally here, and along with it all the seasonal pleasures like grilling, camping, and summer reading! The Denver Public Library's summer reading programs are in full swing. Children and teens alike can earn prizes for reading books, including comics and graphic novels. Going on vacation? Audio books count towards summer reading prizes, too. Remember, registration is FREE! Complete program details available at your Schlessman Family Branch Library or online at summerofreading.org. The last day to register for summer reading fun is July 31! The last day to collect all summer reading prizes is August 16.

Book a Trip! Schedule of Events for Children

Tuesday, July 15, 10:30 a.m. Wings Over the Rockies 7711 East Academy Boulevard Denver, CO 80230 Join our onsite tour to the museum to see a variety of different airplanes and step inside a real cockpit! Admission is free to the first 100 registered summer readers and their parents or caregiver. PreK-5th grade

Wednesday, July 16, 3:30 p.m. Word Up Readers Traveling up to the 5th and 6th grade is exciting! Book club will meet each month to discuss book with activity. 5th-6th grade Registration is required for each session.

And many more. For details call Call 720-865-0000



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A FAMOUS RICHTHOFEN FINALLY MEMORIALIZED - IN POLAND?

By Bill Hansen

For years, a bright red triplane bearing the German Iron Cross graced the entry to the Richthofen Castle. In the Castle's basement, auctioneer Jerry Priddy had amassed what he described as the largest known collection of memorabilia of German World War I ace Baron Manfred von Richthofen. Included in the \$2.5 million dollar display was the "Red Baron's" leather flight jacket, uniforms, and eight of his sixty silver trophy cups. Montclair's Richthofen Castle had become the finest memorial in the world to the best known and world-famous Richthofen.

The Richthofen ancestral home was much slower to accept and recognize its most famous resident. The Richthofen family haled from the area around Breslau, along the Oder River and in the high, arid coal-rich district of Silesia. Originally part of the Polish Empire, Silesia was annexed by Prussia in 1742, at which time Frederick the Great gave Baronial status to the Richthofen family for its support. Poland was totally partitioned in the 1790's and it was not until the end of World War I that Poland regained its sovereignty. Poland was again carved up by the Germans and Russians in 1939 at the outset of World War II, a war in which 6 million Poles died. Following World War II, Poland's regained borders were pushed westward to once again include Silesia. It is therefore not too surprising that war-torn Poland would be slow to recognize a German national war hero.

Baron Manfred Alfred von Richthofen was born on May 2, 1892 in Schweidnitz (now Swidnica), 15 kilometers west of Breslau (now Wroclaw). His godfather was Montclair's Baron Walter von Richthofen. As a child, he became a formidable horseman and hunter, and, at the outbreak of World War I, began as a cavalry officer. After transferring to the flying service and in just twenty months of aerial combat on the Western Front, from 1916 to 1918, he became the war's ultimate aerial hunter by shooting down 80 enemy prey. By contrast, America's top ace, Eddie Richenbacker, received the Congressional Medal of Honor for just 26 victories.

As the scourge of the Western Front, Baron Manfred von Richthofen earned the nom de guerre, "The Red Baron" or "Le Diable Rouge" ("The Red Devil"). He became famous for his slow but agile blood-red Fokker DR 1 triplane. Departing from the drab military colors of the day, "My crate is painted glaring red such that everyone could not help but notice my red bird." Also with the Red Baron's "Flying Circus" was his younger brother, Baron Lothar von Richthofen, who was also celebrated for his 40 kills before being medically discharged. Both Richthofens earned the coveted "Pour le Merite" or "Blue Max". Also flying with him, and succeeding him as squadron leader, was Herrman Goering, who boasted 22 downings, and would later become Hitler's brutal second-in-command of the Nazi Third Reich and Marshall of the Luftwaffe. Goering so venerated Richthofen's heroism that, during World War II, he ensured that the Richthofen estates were neither confiscated nor taxed. It is still debated as to whether Australian ground fire or a pursuing Sopwith Camel fired the single fatal shot through Manfred's heart on April 21, 1918, while flying low behind enemy lines over the Somme River Valley. Upon crashing, his famous last word was "kaputt" ("finished"). In a rare act of chivalry in an otherwise brutal war, the allied forces buried the 25 year old Red Knight with full military honors.

On her many trips abroad, Baroness Louise von Richthofen often saw her nephew before the war. "As a boy, Max, as we knew him, was one of the bravest and daring children I ever saw," she later recalled. Two weeks before his death, the Baroness claimed to have had a premonition that something horrible would happen to her beloved Max. She later observed: "I am very proud of his record of bravery . . . I like to compare his heroism with that of our own Lindbergh."

The English - born Baroness was torn by the Great War. Her sympathies were fully with the allies but she had buried her husband in the Richthofen family vaults in the military cemetery in Breslau in 1898 and naturally had to admire the heroism of her nephews. None-the-less, during the war, she dropped the "von" from her name, she organized relief efforts for Belgian orphans, and was also an inspiration for "Flag Day" by selling American flags throughout the United States to help benefit blind allied soldiers and sailors of the conflict.

The Baroness often compared the Red Baron's scarlet "Flying Circus" with the much bally-hooed and colorful "Baron's Circus" of the late 1880's in which red tally ho coaches provided free transportation four times daily to garishly promote her husband's holdings in Montclair. On her birthday in 1931, the adventurous Baroness took her first airplane flight in Denver. "I decided I should fly. I am happy to go up. My family is military and my nephew was a master aviator. I am in keeping with tradition."

To boost tourism and heal old wounds, in June 2007, polish sculptor Jerry Gaszynski was finally granted permission to place a memorial plaque and bust of the Red Baron in the garden of the Richthofen family home in Swidnica. The most famous Richthofen of all was finally recognized - in Poland.

Capt. Jepp and the Little Black Book by Flint Whitlock and Terry L. Barnhart

Contributed by Veronica Dolan

The rags to riches story of Elrey B. Jeppesen, a.k.a. Capt. Jepp, the man who inadvertently invented aerial navigation, is told in Capt. Jepp and the Little Black Book, a biography co-authored by Historic Montclair's Flint Whitlock and Denverite Terry L. Barnhart. It has a forward by ErikLindbergh, grandson of Charles Lindbergh.

According to the authors, Jeppesen (1907-1996) is one of pioneer aviation's heroes, unknown and unsung outside the aviation community, who deserves international recognition and appreciation for developing detailed navigational charts that have made the skies safe for almost everyone. Jepp's charts are now used worldwide and the business he started in his basement to produce copies of his maps and diagrams for other pilots is now a multi-billion dollar enterprise headquartered in Englewood, CO.

Jeppesen's love affair with aviation began in Oregon when he was 14 and got his first plane ride from a barnstormer. He was hooked on flying, got his pilot's license four years later and went on to become a daredevil barnstormer and wing walker, a flight instructor, a pilot for an aerial survey company, a courageous airmail pilot and one of the first pilots for a fledgling airline known as United.

There were no aerial navigation aids in aviation's early days. Pilots used Rand McNally road maps or followed railroad tracks to find their way. To help him on his mail route, Jeppesen, 23, began his system of aerial navigation by compiling information from any source he could find about objects visible from the air at every airfield into which he flew. He talked to city and county engineers, farmers and other pilots. He noted landmarks, airport runways, and such obstructions as water towers and telephone poles, jotting down their locations in a little black book. He recorded lengths of the fields, slopes of the land, drainage patterns and locations of lights and beacons and included drawings that profiled terrains and airfield layouts and noted phone numbers of local farmers who could provide weather reports. On his days off Jeppesen climbed hills, smokestacks and water towers in the vicinity of airports, using an altimeter to record accurate elevations to establish safe circling altitudes.

Other pilots began asking to borrow his notes and after he married in 1936, when he was flying for United, he and his wife launched a sideline business in the basement of their Salt Lake City home to make mimeographed copies of his charts. Other pilots eagerly bought his "Airway Manuals" for \$10. When the couple moved to Denver in 1941 the business had grown so much it was necessary to move it into a building near their home.



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During World War II the U.S. Navy adopted the Jepp Charts as its standard field manual and after the war the U.S. Air Force and many commercial airlines also contracted for the manuals and air navigational charts.

Jepp stayed with United Air Lines until 1954 when demands for his "little black book" were so overwhelming- and so profitable that he was forced to give up flying, his first love, to concentrate on his chart business. He sold it six years later to the Times Mirror Publishing Co. of Los Angeles but remained as president and later chairman of the board. Today Jeppesen navigation products are used by virtually every pilot and airline in the world.

"I didn't invent aerial navigation to make money," Jeppesen said. "I did it to keep myself alive."

His contributions to aviation were acknowledged in 1990 when he was inducted into the National Aviation Hall of Fame and in 1995 when the main terminal at Denver International Airport was named in his honor.

Capt. Jepp and the Little Black Book, published by Cable Publishing, Inc., has 286 pages and more than 100 photos and navigational charts. It is available in hardcover (\$24.95) or soft cover (\$17.95) from Amazon.com and Barnes & Noble. The biography has sold more than 10,000 copies nationally since its debut in 2007.

. . . . On the Table

by Paul Heitzenrater

As spring gets into full swing, and the days begin to lengthen, we find ourselves moving outdoors, in the garden and on the playing fields. Somehow meal prep becomes a less important priority when the sunshine and warm weather are beckoning. Yet few of us want to give in to the temptation of the drive-thru on the way home from the soccer field. Lucky for us, we have a great alternative in the neighborhood for some wonderful home-style meals for take out or delivery.

Stop by The Spin'n Chicken on Colfax at Oneida, for great home cooking without sweating over the stove. The specialty is their rotisserie chicken which is spun in house and a plumb, juicy bird. Available by individual or family meals, the meals come with big portion sides. Chicken is also BBQed in a tangy sauce and served as a sandwich, or baked under a flaky crust with carrots, peas and creamy sauce in a pot pie, reminiscent of the kinds grandma made on frosty fall nights. Meatloaf and fish are other options, but the standouts are the chicken dishes.

Meals include choices of sides. The big draws are the mac 'n cheese and the mashed potatoes. Adults will love the mac 'n cheese as much as the kids - cheesy, creamy sauce and elbow macaroni. The potatoes, left a little lumpy, taste fresh and "potatoey." Add some chicken gravy and you have a true comfort side that makes the meal. Corn, carrots and green beans round out the vegetable choices, and there is also slaw and fries. Each meal comes with a corn bread muffin that is steamy and light, perfect for soaking up any left over drippings.

The Spin'n Chicken also has sandwiches, soups and salads, and a kid's menu. Owner Khalid Maatougui prides himself that everything is homemade and fresh. Open since January, there is plenty of seating in the dining room, but most business seems to be take out. Delivery is also an option if you really don't want to leave the garden to run out for dinner. While the food isn't fancy, it is just plain good, the way you want these home-style dishes to be. Be on the lookout for some new entrees including fried chicken and wings. Khalid reports that the new menu will be out soon. Just in time for our summer picnics. Do yourself a favor and let Spin'n Chicken (don't you love the name!) free up a little of the cooking this season. Don't be surprised if you see a giant yellow chicken out in front.

Spin n Chicken, 6901 E. Colfax Ave., 303-377-1785, www.TheSpinningChicken.com Meals priced from \$5.59 - \$7.69, complete family meals \$19.99

The Montclarion

By Bill Hansen

At a recent Board meeting, it was felt that we had to spiff up our newspaper with a new title. Montclair's original town newspaper, the "Montclair Mirror" had already been preempted by the neighboring "Mayfair Mirror." After some debate, my suggestion for "The Montclair Gazoon" was quickly out-voted by the alternative, "The Montclarion".

A "clarion" was a medieval curved trumpet-like battle horn that gave off a clear, sharp, sometimes shrill, tone. It became an adjective for an urgent, loud and clear call to action or appeal for people to do something. It seems an appropriate name.

However, it should be noted that, after we chose "The Montclarion," I learned that it was a rip-off of the "Denver University Clarion," founded in 1892. The "Clarion" was also an English socialist weekly issued from 1891 to 1931, that, while publishing works by George Bernard Shaw, was anti-suffrage, pro-war and advocated imperialism. We'll forget the latter and hope the former forgives us. We trust you enjoy the new name.

St. James School News

by Liz Tovado

This spring, the 3rd grade has been learning about the various systems within the human body. We have been writing reports on the human skeletal system and created our own skeletons. We also have been talking about Force in Science, and conducted a science experiment on push vs. pull. In Social Studies, we have been talking about The Great Migration as well as famous Pioneers. We read about Aunt Clara Brown and talked about the Underground Railroad. In Reading, we have been learning about the different ways throughout history that people have used story telling to pass down traditions and teach lessons. We have talked about quilt making, oral history, tall tales, and totem poles. In writing, students have written both fiction and nonfiction stories through all of these means. Students also wrote stories using pictographs. In addition to this, we have been reading, "Field trip Facts" from Magic School Bus. In this story, the class goes on a field trip to the zoo and creates a class book on various animals that they learn about. We have our end of the year field trip planned to the zoo where we are creating our own class zoo book.

In music the Pre-K through Kindergarten have been working on sing-songs, rhythm exercises, games and movement and have introduced Mass songs, just to get their feet wet. We have also been employing many listening activities to help the children distinguish various sounds and dynamics. With 1st Grade through 5th Grade, we have introduced acoustic guitars throughout the past two weeks to help the kids understand why guitars and piano are great fundamental instruments and so the children can understand the concepts of chords and how to begin playing basic parts. We have been working with music notation, symbol activities and games to keep their minds fresh regarding the symbols and what they mean in written music. We have also done some more abstract activities where the children discover how background music effects how they interpret the world and storytelling. We are also consistently rehearsing the liturgy to make sure the children are well versed in all of the Mass music parts and understanding why certain parts are used during certain times of the year. We have been adding prospective songs to our repertoire for our St. James songbook which will be put out in new format this fall. With middle school, we have been working extensively on the musical. Into the Woods, which will be performed in mid-May. The stage crew and cast have had outstanding work ethic and performance thus far. We are working our way up to the stage and we are working on choreography and blocking.

In the art room, the youngest students are creating art work that reflects the coming of spring: birds, bugs and flowers. The elementary grades are doing service projects: creating crosses to give the babies who join the parish. The middle school students are working very hard, even coming in on the weekends, on the sets for our musical, Into the Woods.

St. James Catholic School is still accepting applications for most grades from the threeyear old program through eighth grade. We will be available throughout the summer for any questions. We distinguish ourselves as being a diverse and caring community within a community. We offer rigorous academics, and we facilitate creative learning through music, art, play, and variety of physical education courses. We have a complete religious education program that includes First Communion and Confirmation. If you have any questions, please email the office at school.office@stjamesdenver.org or call 303-333-8275.

Compost and Soil Amendment in the Garden

(continued from Page 2)

and I am not usually in a hurry, is to pile leaves, sawdust or whatever, alternated with lawn clippings, kitchen waste & garden green waste etc and then sprinkle soil on top and begin a new layer. The pile needs to be around four feet high for ideal composting. I try to turn my pile when I have time. Probably every couple of weeks would be good but I don't usually do it

that often. Also, adding red worms to your pile is a great way to get the compost to work and worm castings are very good for the soil. You can order these by mail and probably also get them locally, although I don't know a source at the moment.

A couple of cautions: don't put in aggressive plants and/or noxious weeds with roots or seed heads in the compost and be careful about the seeds you add to your compost pile. If you have enough nitrogen carrying material in your compost pile and can get the pile to really heat up all the noxious weeds, roots and seeds will be rendered inactive but I have found that my pile seldom heats up that hot and the compost I make is an ideal medium for the noxious and aggressive plants and unwanted seeds to grow. If the layering, particle sizes, height, temperature & moisture are ideal, and you turn you compost, you could have compost within a couple



of weeks. Usually it takes longer though. Compost can also be used as a top dressing in beds where more permanent planting are growing. Composting keep these items out of our landfills. The added benefit of soil improvement makes it a win-win situation. It is also very good exercise to turn the pile and haul the compost and most of us can use that!!

Gail Barry-landscape architect and avid gardener Co-owner of Land Mark Design Inc. www.landmarkdesigninc.com

IN MEMORIAM Contributed by Veronica Dolan

We extend our condolences to the family of Kermit H. Derstine, 74, who died March 29th. He was the first president of the Montclair Community Association, 1968-'69, at the time court-ordered busing came to Denver and the dormant Montclair Improvement Association, founded in 1907, was reactivated to unite the neighborhood and calm angry parents. At the time of his death, Kermit was retired. He had been a pastor, a landman and in security. He is survived by his wife, two children, five grand-children and two stepsons.

We extend our condolences also to the family of Betsy Carey, 70, who died in Denver May 6. Betsy, a resident of Taos, NM, since the 1990s, was president of the Montclair Community Association for the 1972-73 term. She was a neighborhood activist, especially in the effort to integrate our public schools. She is survived by four children and their spouses and four grandchildren, among other relatives.

Both Kermit and Betsy were pleased to be invited to HMCAI's 100th birthday party in Montclair Park last May 2007 and we were happy to honor them for their work as past presidents of Denver's oldest neighborhood organization.

Montclair Elementary

By Shannon Hagerman, Principal

It's hard to believe that another school year has drawn to a close. Once again, we have had a very successful year and have many things to celebrate! Enrollment is at capacity, student achievement continues to rise and our school is thriving.

One of our most exciting events took place on April 17th at Multicultural Night. Well over 500 people joined together to celebrate the tremendous diversity at Montclair as we showcased all of the countries represented by our students. There was fashion, music, dancing and food. Next year's event promises to be even bigger and better!

Our enrichment program has allowed the students to experience a variety of activities throughout the year. There have been multiple trips to nearby museums, theatrical performances and special events around Denver. In March, a group of Kindergarten students "Bunked with the Beasts" at the Denver Zoo and in April, 4th and 5th grade students participated in a 3-day environmental studies program in Estes Park. While studying Denver history, our 3rd grade students made some amazing replicas of famous landmarks throughout the city and then ended their unit by spending the night at the Grant Humphries Mansion. Learning is truly brought to life at Montclair!

In June, construction will begin on the first phase of our playground renovation. Over the summer months a new entry to the playground will be built at the south end of the school and a play area with new equipment will be constructed. This will get the project started and allow us more time to secure the funding required to complete the remainder of the learning landscape. At the same time, an elevator will be installed and a variety of other renovations will be done to improve accessibility throughout the building.

Once again, I encourage you to stop by and visit. Montclair is on the rise and the smiling faces of our children should not be missed!

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Recycling Tidbits

submitted by Katy Saunders

Thanks to our improved home recycling program and the hard push around Earth Day, many of us have either started recycling or have gotten more serious about it. The Denver recycling program has moved to an easier 'single-stream' recycling process. To us, that means it all goes in one bin (no bagging, please). But I've often found myself wondering about certain items, and depending on the day, I either recycle them or trash them. So I gave Tom Strickland, Program Administrator at Denver Recycles, a call and he answered all my questions.

Here are some of the things that you may not be aware of that can be recycled :

Small bits of paper, like receipts, business cards and shredded paper. anything less than the size of a business card should be bagged in a paper bag and stapled. This keeps it from flying away during pick-up, as well as from slipping through the sorting process.

Jar and bottle caps or lids: since these are metal, they are recyclable. As a size guideline, ‰ dollar size or bigger. So those baby food and spaghetti jar lids, recycle them. But not beer bottle caps.

Boxes with shiny paper on the outside: If it's not wax coated, recycle it. Many boxes come like this, from Duraflame to diaper boxes.

Envelopes with the plastic windows: But please take out plastic credit cards and magnets from the inside.

Greasy pizza boxes: If it's not falling apart from the grease, recycle it, but knock off the food bits.

Items that they often get that have to be sorted out and cannot be recycled are:

Plastic bags of any sort.

'Clamshells' Those plastic containers that strawberry's and other produce come in.

Gift wrap. Wrapping paper is not of good enough quality to reuse.

Magnets in phone books. Phone books are great but the magnets cause problems, please take them off before recycling them.

Are you elderly or handicapped and need help getting that bin out? Just call 311 to set up special pick-up, and they will come get it for you and bring it back as well.

So much stuff that you need 2 bins? Just call and request one! If you are regularly full, they'll be happy to drop one off.

Wondering about composting pick up? Boulder has just started this program and we may someday soon, as well. Denver Recycles is currently hoping for a grant from the state to start a pilot program that will include 3000 homes. If all goes well, we may get our own brown bins, too. (See Gail Barry's article on Composting on Page 2)

Senor Pepe s Review

by Veronica Dolan

If you're gung ho for guacamole or nuts about nachos, if you fantasize about fajitas, crave chimichangas, relish refritos, and find ecstasy in enchiladas, Senor PepLs is the restaurant for you.

It's been at the same location, 1422 Poplar St., for 39 years, serving generous portions of delicious food at affordable prices to three generations of Historic Montclair residents and other gastronomes. Owner Ramon Luevano, present most evenings to oversee operations and greet diners, said grandchildren of his 1969 customers are now among his clientele. Although some consider it primarily a neighborhood restaurant, Senor PepŁs attracts diners from Parker, Castle Rock, Boulder, Longmont, Golden, Westminster and Englewood, as well as downtown Denver. Ramon said 50% of his customers are regulars.

Senor Pepe s south-of-the-border cuisine has been adapted to north-of-the-border appetites. The menu has 23 Entrees priced from \$6.65 for chili to \$12.45 for fajitas. There are also four Steaks offered (\$12.95 to \$14.45), seven Combination Plates (\$7.45 to \$9.85), eight Specialties of the House (\$3.95 to \$8.95), an a la carte menu, selections of salads, appetizers, sandwiches and desserts, plus daily specials. The favorite adult drink is a margarita.

Younger diners not tempted by tamales won't go hungry in this kid-friendly restaurant. They can opt for grilled cheese, chicken fingers with fries, a sloppy Jose, hamburger, milk or Pepsi, among other offerings.

For 35 or more years, three generations of my family have patronized Senor Pepe s. We've enjoyed an estimated 250 lunches and dinners there. The food has always been good and one of the best steaks l've ever had in a restaurant was a Senor Pepe s sirloin.

Some of our other family favorites include:

Senor Pepe s Special - beef taco, cheese and onion enchilada, smothered bean burrito, bean tostada, Spanish rice and refritos. \$9.85

Fajita Beef Burrito - smothered with green chili and melted cheese, topped with sour cream and served with rice and beans. \$8.95

Tostada Grande - large deep fried corn tortilla topped with beans, chicken or beef, lettuce, tomatoes, sour cream and guacamole. \$9.45

Burrito Grande - flour tortilla filled with shredded beef sauteed with onions, tomato and peppers, smothered with red or green chili, topped with guacamole. \$8.35

Chimichanga - large deep fried rolled tortilla filled with chicken or beef, served with rice and beans. \$8.95

A lighter luncheon menu is available weekdays with a variety of entrees priced at \$7.50.

Ramon said the prices quoted in this article will be good for about a year. He is proud that in addition to loyal customers, he has loyal staff. His chief chef has been with him for 15 years, one waitress retired recently after 34 years, and others have worked there for up to a decade - which could explain the restaurant's consistently good food, swift service, attractive presentation and friendly reception.

Senor Pepe s can seat 120 at booths or tables and provides ample free parking in a paved lot across Poplar St. Hours are: Mon.-Thurs. 11a.m.-10 p.m., Fri. & Sat. 11 a.m.-10:30 p.m., Sun. 4-10 p.m. Reservations not required and you can order takeout. Telephone: 303-321-1911.

Deer, Coyotes & Foxes, Oh My!

Submitted by Katy Saunders

Yes, believe it or not we had a buck sighted near 4th and Newport in Mayfair Park. This photo was taken by resident Kendra Molinary on her cell phone. Coyotes have also been seen at 6th and Oneida very recently and in Crestmoor and Mayfair, as well. Of course, now that the weather has warmed we hear and see the foxes more often. It's mating and brooding season, so that sound of a crying baby is likely your resident fox. Foxes have been living in the area under our homes and porches for many years. Old and very young pets that are weak and unable to protect themselves are extremely susceptible to being eaten by both.

Tyler Baskfield, communications manager for the Colorado Division of Wildlife, suggests certain precautions for avoiding problems with these animals. Jack Murphy of Urban Wildlife Rescue gives a few tips, as well.

Deer: Many of them live in Lowry, around Mira Vista golf course and the landfill area that is about to be developed. Deer of course are usually harmless, but may startle and run if you approach them. The real danger comes when they are trying to cross a busy street like Quebec.

Coyotes: Coyotes tend to run in packs and have their young in dens along creeks and other embankments. They typically wander farther for food than foxes. Small dogs and cats are food to them. Feeding time is usually from dusk until dawn and mostly right at dusk and dawn. Baskfield suggests not walking your dogs during that time and of course having them on leashes. "Nearly all human attacks by coyotes happen while someone is trying to help their pet during an attack," Baskfield says. Keeping your dogs in a run with a top or a kennel is best if they must be left outside. Coyotes can clear a 6' fence easily. Curiously enough, farmers have learned the best way to keep them away is to have guard dogs or llamas. Seems llamas don't care much for coyotes.

Should people call the Colorado Division of Wildlife if they see coyotes in their neighborhood? Tyler Baskfield says, no. If you're in danger, then call 911. If coyotes are causing real problems, they recommend calling animal control

Foxes: "Only looking for lunch and not for a fight" was Murphy's comment when I mentioned that I've seen my cat chasing the foxes and not the other way around. Kittens are easy snacks for them and may try for larger ones on occasion.

Raccoons: "They can get distemper. The main caution is if they're out in the day, be very careful if it's acting strangely," says Baskfield. Raccoons are not aggressive, but if they appear too friendly or sluggish, that's when you want to be wary. If you have ponds, pools or other standing water, don't be surprised if you find raccoons in your yard. Raccoons need water to drag their food through before eating. Last year I lost a blow-up pool for just this reason.

Owls: Hard to see of course, but also a danger to cats and small dogs. Murphy says, "Owls are everywhere, remember those articles about the cat mutilations a few years ago? Ends up they were all eaten by owls and foxes." We even had one in our house on Richthofen and Olive that my cat had managed to corner. Luckily, I was able to release it safely.

Many of these animals are getting more used to being around humans and if they are fed by humans, that's when they can be dangerous. If you know of anyone feeding these animals, ask them to stop and contact the Colorado Division of Wildlife, for everyone's safety. And don't feed your pets outside. Murphy says, "If you really want to keep your pets, keep them inside. It's a jungle out there."

Jack Murphy of Urban Wildlife Rescue (UWR) can be contacted at 303-340-4911 or visit www.urbanwildliferescue.org . UWR's primary goal is to rehabilitate and help deal with nuisance wildlife.

Colorado Division of Wildlife can be reached at 303-297-1192. To learn more about these animals visit their website at http://wildlife.state.co.us .

Asian Style Steamed Fish

This recipe is really good and prevents any "fishy" taste.

- 2 lbs. whole sea bass or fillets of bass, orange roughy, perch, sole or halibut
- 1 2-3 inch piece of fresh ginger, cut into thin julienne
- 5 scallions cut into thin julienne
- 8-12 sprigs of cilantro
- 2 tsps. Light sesame oil
- 1 Tb. Soy sauce
- 6 Tbs. unseasoned Chinese rice wine vinegar

Clean and rinse fish, pat dry, place on a plate that will fit in a steamer or large frying pan with lid. If using a whole fish put half the ginger, scallion and cilantro in the cavity of the fish. If using fillets put have the mixture under and half on top of the fillets. Sprinkle soy sauce, sesame oil and vinegar. Allow to marinate 20-30 minutes. (I never marinate the fish and it tastes great but it might be better if you do.)

Pour an inch or two of water into the bottom of the steamer. If using a frying pan, put an inverted pie pan or 3 custard cups in the pan to hold the plate out of the water. When the water starts to boil, put in the plate of fish. Cover and steam over high heat until done, about 10-20 minutes depending on the thickness of the fish. Serves 4.

Strawberry or Raspberry Shake

Since it is getting to be berry season, and the weather is getting warmer a refreshing berry shake might hit the spot.

... cup milk 1 ... -1 ‰ cups strawberries or raspberries (or a combination of berries and other fruit) 1 pint vanilla ice cream or frozen yogurt

In a blender or food processor whirl the milk ice

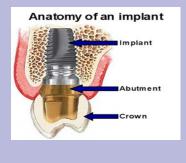
Montclair Moms

Looking for other kids and moms in the neighborhood? Let get together for play dates, discussions, and more! Visit us at http://groups.yahoo.com/group/MontclairCOMoms or contact Katy: at Katy@RodandKaty.com, 303-521-9065 Or Judy: at 303-322-3494

Are You MISSING TEETH?

WE CAN HELP!





Community Items

Fisher Early Learning Center Contributed by Kelly Bruns, Volunteer Coordinator and Montclair Resident

The *Night Owls respite program* at the Fisher Early Learning Center is looking for volunteers for its upcoming evenings: June 6th, July 11th, and August 1st. You can give parents a much-needed night out while you give their children an evening of fun and play. As a volunteer, you will be a child's personal, special friend for the evening. You may volunteer to be a friend to either a child with special needs or that child's typically developing sibling, according to your comfort level. For more information on how to volunteer, please contact Amy Mohraz at NightOwls@du.edu or 303.871.2095. You can also go to: www.du.edu/fisher/nightowls.html.

White Elephant Sale Contributed by Veronica Dolan

The annual White Elephant Sale to benefit *St. James Catholic School* will be held Friday, August 8 and Saturday, August 9 in the basement of St. James Church (not the school), at the northwest corner of 13th and Oneida. Basement entrance is from the parking lot on the north side of the church. Furniture, camping equipment and other large donated items will also be sold outside on the parking lot. Hours for the sale are Friday, 9 a.m.-4 p.m., and Saturday, 9 a.m.-3 p.m.

Donations of gently used items are now being accepted every Tuesday between 9 a.m. and noon. Donors should bring items to the church basement. Needed are books, clothing-especially childrens' clothes, kitchenware and other household items, artworks, antiques, bedding and furniture. Not wanted are computers and large appliances such as stoves and refrigerators.

Call Tina Usick at 303-322-6240 to make arrangement for pickup of furniture or for additional sale information.

State of the City. Please join Mayor John W. Hickenlooper for the **2008 State of the City Address**, Tuesday, July 1, 2008, 11:00 AM 12:00 PM, Wellington E. Webb Municipal Office Building Atrium. A sign language interpreter will be provided. No outside signs will be permitted. Open to the public.

August 8 - 5-9 p.m. Outdoor concert by *Hazel Miller Band at Lowry Town Cente*r. Free, but a \$5 donation gets you a Qdoba entree of your choice, chips and salsa, soft drink, beer or margarita. All proceeds go to the Lowry Foundation Community Grant Program.

Sept. 6 & 7 - 9th *Annual Glory Days at Lowry Town Center*. Some events free, some have fees. Entertainment, food, rides, crafts and history. Lots to enchant the kids.

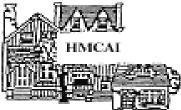
Saint James Catholic Church Update Submitted by Liz Tovado

Twenty-four students have just received the Sacrament of Confirmation and 25 students have received their First Reconciliation and First Communion. In addition, 13 eighth graders have recently graduated. The parish has implemented The Gabriel Project, a ministry of support and friendship for pregnant women in need. Please stop by to see our new sign outside the church with the 1-800 phone number on it. The Knights of Columbus have just erected a monument with the Beatitudes on one side and the Ten Commandments on the other side, outside of the church on 13th Avenue. Please drive by and see the impressive monument. And don't forget, we offer a pancake breakfast the second Sunday of every month after morning masses. All are welcome!

Membership Form 2008 Membership Year

Please complete form (block letters) and mail with check to: HMCAI Treasurer, P.O. Box 200125, Denver, CO 80220-0125.

Annual dues per household Voluntary donation Total Amount of Check	\$ 15.00 \$ \$	(\$10.00 for senior	s)	
PLEASE PRINT IN BLOCK LETTERS				
Name (s)				
Address				
Home Telephone Work Tel:				
Email				
Please circle your area(s) of inte	Mor	ntclair School	Future board membership 4th of July Celebration	



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