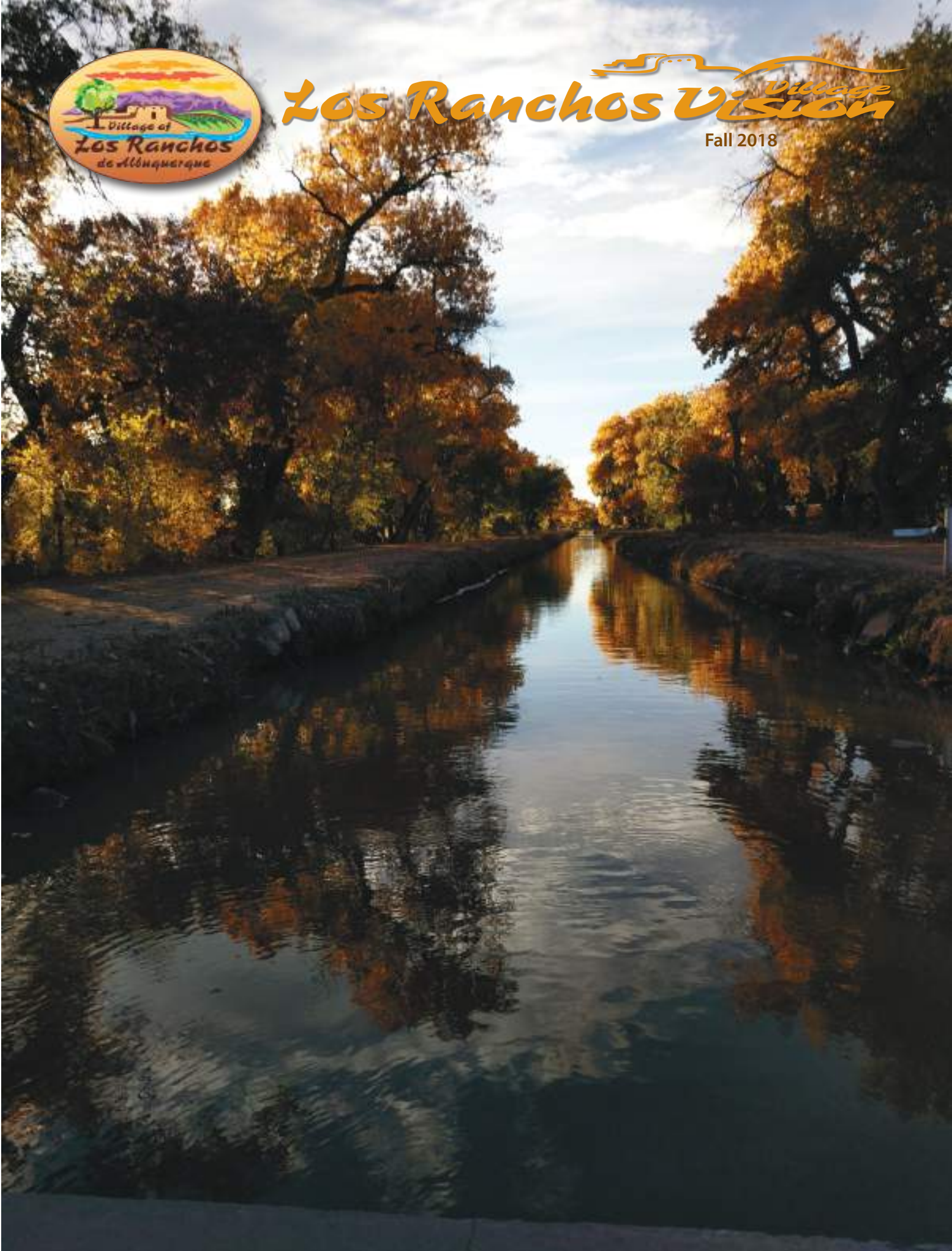
Los Ranchos Village Vision

Fall 2018



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Mayor's Report

Fall in the Village is the Most Beautiful Time

I have been mayor of the Village of Los Ranchos de Albuquerque for four months and have learned many of the intricacies of our Village government. I have met, spoken to, and corresponded with a large number of Village residents and business owners in the Village who have told me that protection of our unique Village lifestyle is the highest priority for our Village government. I agree and I will work with all of you and our Village elected officials and administration to ensure this is done.

It is now fall in the Village of Los Ranchos. Our farm harvest, including green chile roasting, is underway. Soon, many of our trees will turn to fall colors and balloons will be flying over our verdant landscape. Fergus Whitney, Village Agricultural Program Manager has advised me there were a number agricultural activities that have occurred on our properties in the late summer with more planned this fall.

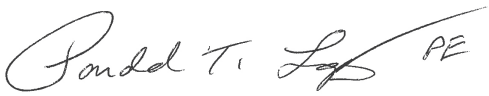
In the month of September, Big Jim Farms hosted its second annual chile-u-pick on its leased farmland along Rio Grande Blvd. near the Montano Bridge. The chile-u-pick will continue until the harvest is complete in October.

Our Village Growers' Market is having one of its best years ever with significantly increased attendance each week. Our Los Ranchos Citizen Corps hosted an information table at the market in early September. Information on local emergency planning activities, emergency family preparedness, and personal situation awareness was available.

Recently, I have welcomed to our Village two new businesses on Fourth Street, ABQ-BBQ at 7520 Fourth Street and the Pop Fizz Lab at 6770 Fourth Street. ABQ-BBQ is located in the former Marley's restaurant space and I wish the new owner and their wonderful barbeque menu well. Pop Fizz Lab with its commercial kitchen and freezer space at its Los Ranchos location is enabling its growth and development of new products. Stop in at the drive-thru for unique frozen treats such as ice cream tacos, paleta flavors such as avocado, mangonada and even new frozen paw-letas for pets.

The Fourth Street Revitalization Project has made significant progress and the east side of the construction will be nearing completion as you read this. Since the beginning of the project construction phase, we have encountered unforeseen underground conditions which have been causing some delays in the construction of the underground drainage structures. At this time, I expect construction to be complete by early next year. The finished product will be a major improvement to our main street along the original Route 66 through this part of New Mexico.

In closing, I have learned a lot about our Village residents concerns and expectations since I became mayor in May 2018, and as your mayor will work closely with our Village staff and our other governmental partners to make our Village all that we expect it to be.



Calendar

Planning and Zoning Commission Meetings

Tuesday, October 9 , 7:00 p.m.
Tuesday, November 13, 7:00 p.m.
Tuesday, December 11, 7:00 p.m.

Board of Trustees Regular Meetings

Wednesday, October 10, 7:00 p.m.
Wednesday, November 14, 7:00 p.m.
Wednesday, December 12, 7:00 p.m

Deadlines: Los Ranchos Vision Magazine

Advertising and Article Submissions Due
Friday, October 12, Holiday Issue
Friday, November 16, Winter 2019 Issue (January-February)

Growers' and Arts/Crafts Market

Saturday, October 6, 8 am -noon
Saturday, October 13, 8 am -noon
Saturday, October 20, 8 am -noon - *Costume Day*
Saturday, October 27, 8 am -noon
Saturday November 3, 8 am -noon
Saturday November 10, 8 am -noon
Last Market of Regular Season
Saturday, December 8, 10 am -noon, *Winter market,*

2035 Master Plan Public Meeting

Tuesday, October 16, 7:00 p.m.
Wednesday, November 7, 7:00 p.m.
Tuesday, December 4, 7:00 p.m.
*** Meeting dates and times are subject to change.*
Please check the Village website for more information.

Larry P. Abraham Agri-Nature Center

Volunteer Program, Wednesdays, 9:00 a.m. - 12:30 p.m.
November 10, 9:00 a.m.- noon, Winter Vegetable & Raised Bed Gardens w/John Garlisch, NMSU BC Extension agent

Columbus Day

Monday, October 8
Village Offices Closed

Veterans Day

Monday, November 12
Village Offices Closed

Thanksgiving Day

Thursday, November 22 and Friday, November 23
Village Offices Closed

Holiday Stop & Shop

Saturday - Sunday, December 1-2 10:00 a.m. - 5:00 p.m.

Christmas Day

Tuesday, December 25
Village Offices Closed

OCTOBER

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

NOVEMBER

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4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

DECEMBER

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2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23/30	24/31	25	26	27	28	29

Fall 2018

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Cover: Photo by Dave Bexfield

Kathryn E. Terry

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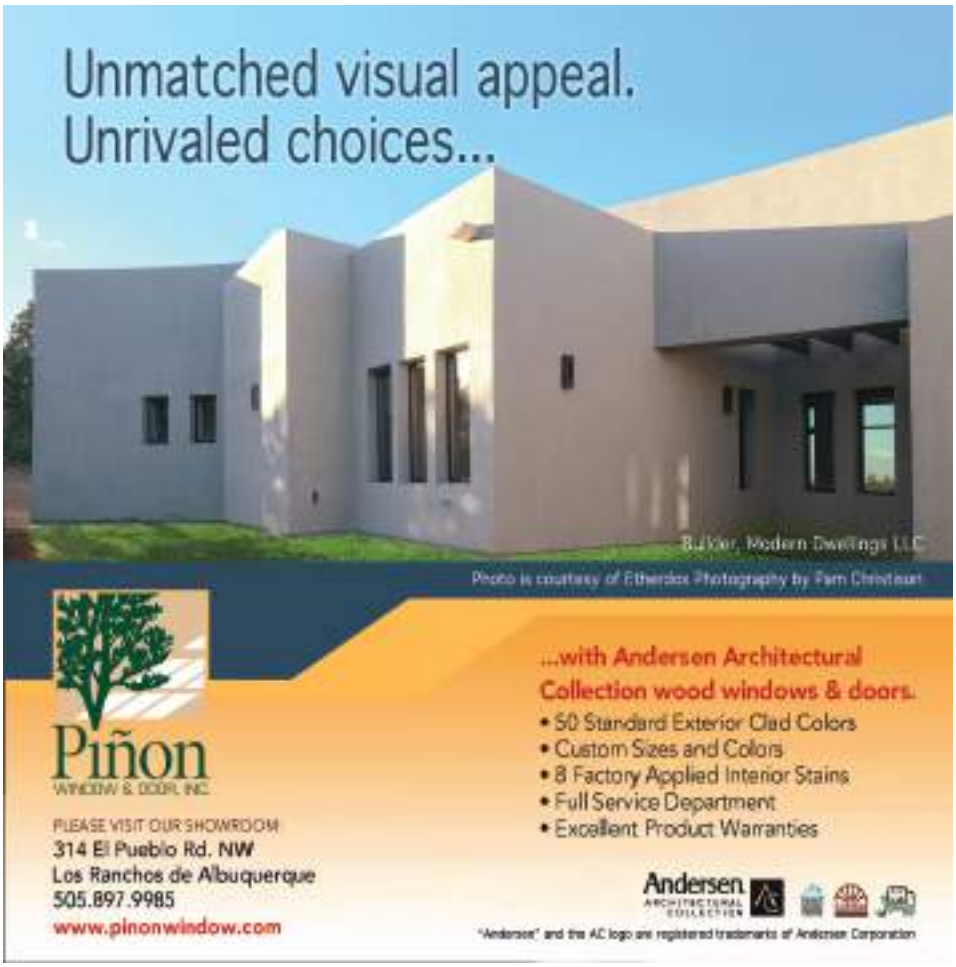
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PE, CMO
505-977-2119
mayordonaldtlopez@losranchosnm.gov

Pablo Rael, Trustee
344-4058
prael@losranchosnm.gov

Mary Homan, Mayor Pro Tem, Trustee, CMO
269-5952
mhoman@losranchosnm.gov

Allen Lewis, Trustee
980-2301
alewis@losranchosnm.gov

Robert Maw, Municipal Judge
rmaw@losranchosnm.gov

Nancy Haines, Treasurer
nkhaines@losranchosnm.gov

Kelly Ward, Administrator
kward@losranchosnm.gov

Stephanie Dominguez, Village Clerk
sdominguez@losranchosnm.gov

Gil Saavedra, Accountant
gsaavedra@losranchosnm.gov

Tim McDonough, P&Z Director
tmcdonough@losranchosnm.gov

Erica Martinez,
Assistant to Mayor & Administrator,
Publications Coordinator
emartinez@losranchosnm.gov

Marcy Bissell, P&Z Admin. Assistant
mbissell@losranchosnm.gov

Keen Heinzelman, Code Enforcement
kheinzelman@losranchosnm.gov

Dominic Tomba, Animal Control/
Grounds Maintenance
344-6582/Cell: 977-4830
dtomba@losranchosnm.gov

Fire Department, Deputy County Manager,
Health & Public Safety, Greg Perez
314-0123 | Cell: 977-4834
gperez@bernco.gov

Fergus Whitney, Agriculture Program Manager
fwhitney@losranchosnm.gov
344-6582

Fred Radosevich, Public Safety Liaison/Advisor
Cell: 505-991-3990
publicsafety@losranchosnm.gov

VILLAGE OFFICE HOURS
M, W, Thur, & F: 8:00 a.m. - 5:00 p.m.
Tues: 9:00 a.m. - 5:00 p.m.

The *Los Ranchos Village Vision* is an official publication of the Village of Los Ranchos de Albuquerque. Its primary mission is to promote the "Spirit of Los Ranchos," while informing Village residents of activities, both public and governmental, currently in progress throughout the Village. It is published eight times per year and distributed free of charge to residents and businesses. Non-residents and other interested parties may subscribe by contacting Los Ranchos Village Hall at 344-6582. Price, including S/H, is $20.00 per annum.

STAFF
Publication Coordinator
Erica Martinez
emartinez@losranchosnm.gov

Design and Layout
Carol Klimek
caklimek@theoutsourceltd.com

ADVERTISING
The deadline for the next issue is printed in the calendar of each issue. Advertisements must be paid at Village Hall before each deadline, and artwork submitted in a print-ready PDF format.

CONTRIBUTIONS
Material of general interest about the Village of Los Ranchos de Albuquerque is encouraged. Please submit all communications to the coordinator. Articles should be sent by Word attachment and photographs are best received in jpeg format or on a CD. Refer to the advertising page in this publication. Please call before submitting material to confirm space and suitability.

The *Los Ranchos Village Vision* takes every precaution to ensure the accuracy of all published works. However, it cannot be held responsible for the opinions expressed or facts supplied herein. Factual inaccuracies brought to the attention of the Village will be corrected, when possible, and in a timely manner. If you wish to notify us of an error, you may contact us at 344-6582 or email us at info@losranchosnm.gov.

CONTRIBUTORS
Mayor Donald Lopez, David Bexfield, Marcy Bissell, Sue Brawley, Stephanie Dominguez, Tiffany Justice, Carol Klimek, Erica Martinez, Tim McDonough, Lorilee McDowell, Dustin Melville, Jon Roberts, Lorraine Tourville, and Tim Tourville.

Visit us on the Web

The Village **losranchosnm.gov**
Growers' Market **losranchosgrowersmarket.com**

@LosRanchosNM, Official Page

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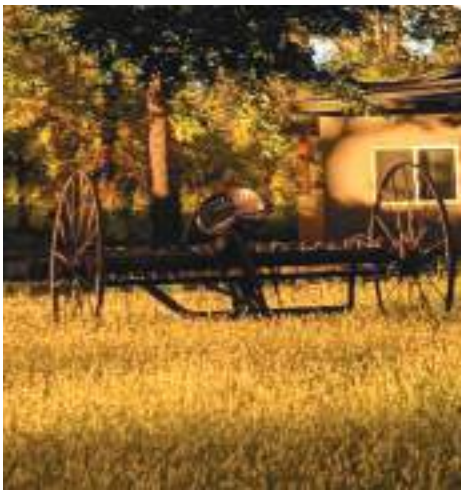

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Ditch Writer

Market Starts One Hour Later

by Sue Brawley

Now that the days are shorter, the market starts one hour later, and runs every Saturday through November 10 from 8:00 a.m. to noon.

Depending on the first frost date, the market may have apples, pomegranates, raspberries, watermelon, pears, roasted chile, hot peppers/ chiles, cucumbers, tomatoes, sweet peppers, summer squash, okra, eggplant, onions, garlic, assorted greens, beets, salad turnips, carrots, herbs, New Mexico pecans, pinto beans, potatoes, various winter squash, and more. Many of the winter squash varieties are good keepers – pick some up now for later in the winter. Pumpkins, decorative gourds, dried flowers, corn stalks, and dried grasses are also available. Also winter cool-weather bedding plants.

Visit our Facebook page, Los Ranchos Growers' Market, for local product information and to view pictures.

Volunteers Needed

If you would like to volunteer at the market, contact Colene Montoya, volunteer market manager, 610-9591 or email: montoya4664@hotmail.com

October Special Event

October 20 is Costume Day, our annual celebration when adults, children and dogs (and other pets) can come in costume. Children can trick or treat at vendor tables. Bee Bee will be doing face painting.

Mark your calendars: NMSU gardening class at the Agri-Nature Center, Saturday November 10, 9:00 a.m. – noon: Winter Vegetable and Raised Bed Gardens with John Garlisch, NMSU Bernalillo County Extension Agent.

From Market to Your Table

by Lorilee McDowell

Panzanella

There should still be some really good tomatoes at the market. You will need good bread: Elena has a nice homemade loaf, and Swiss Alps has ciabatta. Either way, let the bread get slightly stale, or cut into large cubes and pop it into a slow oven with a bit of olive oil until it gets crispy. While the bread cools, cut several tomatoes (different colors look pretty) into bite-sized chunks, and put them into a strainer over a large bowl to drain. Peel a small cucumber, cut it in half, scoop out the seeds, and cut into thin slices. Slice ½ of a small red onion very thin. Chiffonade a large bunch of fresh basil. Mince a toe of garlic and put it into the bowl with the tomato juice. Add salt and plenty of freshly ground black pepper (optional: add a dash of Aleppo pepper if you like a little heat), a small spoonful of Dijon mustard, a couple spoons of red wine vinegar, and twice as much of good olive oil. Whisk it all together very well. Add the cucumbers, tomatoes, onions, and basil. Add the bread cubes and toss it all together. Check the seasoning, and let it sit for at least 15 to 30 minutes – the longer the better, tossing occasionally. You want the bread to soak up the good dressing. Serve and enjoy.... some folks like to dust the salad with Parmesan cheese, it is a personal choice. Try it both ways.

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Holiday Shopping at the Art Market

It is autumn in New Mexico and the holidays are just around the corner. The time has come to shop for interesting and unique gifts. Our community is blessed with one of the best places to do this-- at our very own Art Market. The Art Market is held every Saturday morning from 8 a.m. to noon through November 10. Winter markets will be monthly, on the second Saturday of December, January, February, March and April from 10 a.m. to noon. The weather is usually pleasant, and parking is free, close, and plentiful. The Art Market boasts a wonderfully diverse collection of talented and creative New Mexico artists offering a wide range of products at all price points. Many products are one-of-a-kind. All of the art is created by the artist offering it. One of the great things about that is that they can answer any questions you might have about materials, inspirations, and techniques. Many of them will be happy to create something just for you. At the time of this writing, we are beginning plans for an extended Holiday market on December 10 (regular market date). Please follow us on Facebook for information, as well as other updates about artists and products. See you Saturday.

Waste Management Yard Waste Pickup

October 8-12 (Schedule by October 4)
October 29 – November 2 (Schedule by October 26)

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6502 Fourth Street	846437	215000	0.58	VACANT LAND				John Yost	Jackie Fisher Rlty & Ass	(505) 285-6800
8727 Rio Grande	912573	399000	1.35	VACANT LAND				Home Finder Team	EXP Realty LLC	(505) 554-3873
8633 Rio Grande	912968	399000	1.56	VACANT LAND				Feil Cabinet Team	Keller Williams Realty	(505) 271-8200
8637 Rio Grande	912973	350000	1.5	VACANT LAND				Feil Cabinet Team	Keller Williams Realty	(505) 271-8200
7409 Rio Grande	919187	660000	2	VACANT LAND				David Baird	Acthora	(505) 503-7999
353 Pueblo Solano	923556	125000	0.26	VACANT LAND				Amy Garcia	Keller Williams Realty	(505) 271-8200
El Caminito de Guadalupe	900038	297000	1.15	VACANT LAND				A Kay Beason	Reliance Home Spec	(505) 379-3877
6535 Guadalupe	882990	3000000	9.09	3333	4	3	0	Feil Cabinet Team	Keller Williams Realty	(505) 271-8200
5821 Padre Roberto	920709	2950000	1.06	5815	5	5	5	Suzanne Kinney	Coldwell Banker Legacy	(505) 293-3700
7313 Rio Grande	925910	2350000	6.83	9862	4	6	5	Kate Southard	Kate Southard Real Estate	(505) 264-9586
7205 Rio Grande	926202	2250000	9.72	9723	5	3	7	Kate Southard	Kate Southard Real Estate	(505) 264-9586
1035 Cottonwood	923990	1950000	1.05	10238	6	8	3	Joseph Maez	Keller Williams Realty	(505) 897-1100
5200 Eakes	905774	1800000	3.2	8481	6	7	3	Suzanne Kinney	Coldwell Banker Legacy	(505) 293-3700
8206 Rio Grande	904738	1499000	1.2	3946	3	4	3	Suzanne Kinney	Coldwell Banker Legacy	(505) 293-3700
1623 Francisca	926580	1495000	1.11	7166	4	6	3	Lynn Johnson	Keller Williams Realty	(505) 897-1100
1015 Cottonwood	926457	1470000	1.17	7500	5	5	3	Carolyn Traub	Re/Max Elite	(505) 798-1000
8635 Rio Grande	912970	1300000	5.3	4773	4	4	1	Feil Cabinet Team	Keller Williams Realty	(505) 271-8200
8714 Rio Grande	920136	1045000	2.18	3976	5	5	3	Ann Taylor	Corrales Realty	(505) 890-3131
5715 Tinnin	914546	995000	1.16	6210	5	5	3	Michelle Smith	Coldwell Banker Legacy	(505) 828-1000
5812 Padre Roberto	919907	990000	1.08	6457	5	5	4	Feil Cabinet Team	Keller Williams Realty	(505) 271-8200
4670 Los Poblanos	920114	969000	1.2	4240	4	3	4	Kate Southard	Kate Southard Real Estate	(505) 264-9586
8635 Rio Grande	912971	950000	3.8	4773	4	4	1	Feil Cabinet Team	Keller Williams Realty	(505) 271-8200
1108 Salamanca	915771	939900	0.73	4360	4	4	2	Venturi Group	Keller Williams Realty	(505) 271-8200
5110 Eakes	922688	900000	3	3800	5	5	3	David Baird	Acthora	(505) 503-7999
8412 Rio Grande	911504	850000	2.8	3697	4	3	3	Jan DeMay	Coldwell Banker Legacy	(505) 293-3700
509 Los Ranchos	925131	699000	1.18	4180	4	4	1	Dee Dee Cordova	Coldwell Banker Legacy	505) 892-1000
8635 Rio Grande	912969	650000	2.31	4773	4	4	1	Feil Cabinet Team	Keller Williams Realty	(505) 271-8200
8625 Rio Grande	924648	649000	1.35	2763	3	4	2	Suzanne Kinney	Coldwell Banker Legacy	(505) 293-3700
6500 Caballero	924042	595000	0.75	3180	4	3	2	Channing Kelly	Ida Kelly Realtors	(505) 888-1000
8312 Guadalupe	918053	575000	2.73	2208	4	1	0	The Aceves Team	RE/MAX SELECT	(505) 433-5600
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604 Ortega	920431	549000	1	3971	4	5	3	Will Beecher	Keller Williams Realty	(505) 897-1100
315 Nuevo Hacienda	925017	499900	0.21	2323	4	3	2	Adrian Calderon	Michael Sivage Homes	(505) 998-1813
335 Nuevo Hacienda	924511	499900	0.22	2209	3	2	2	Donald Plunkett	Congress Realty, Inc	(888) 229-2009
505 Tyler	922649	485000	0.85	2590	3	2	2	Stephanie Granfors	Granfors Realty,LLC	(505) 821-1309
353 Pueblo Solano	923555	475000	0.26	2500	4	3	3	Amy Garcia	Keller Williams Realty	(505) 271-8200
8918 Fourth Street	916177	437500	0.83	2150	4	3	2	Matt Peters	Re/Max Premiere Rlt	(505) 237-9750
500 El Paraiso	920843	414900	0.51	2528	4	5	1	Gary Boyd	Signature Southwest Prop.	(505) 332-8838
8428 Fourth Street	925942	355000	0.66	3100	2	2	0	Lacretia Thunborg	Corrales Cottonwood Rlty	(505) 507-2915
8913 Ortega	924345	350000	0.23	2387	3	2	2	Bernardino Palma	The M Real Estate Group	(505) 247-1002
6707 Elwood	897829	349900	0.26	3100	4	4	1	Dee-Dee Butterfield	Butterfield Lane Prop	(505) 450-3443
6822 Fifth Street	927073	315000	0.39	2504	3	2	0	Kimberly Trujillo	Realty One of NM	(505) 883-9400
376 Los Ranchos	923450	278000	0.12	2303	3	3	2	Susan Blackwell	Welcome Home Realty	(505) 400-0091
525 Garduno	926984	269000	0.25	1353	3	2	4	Rick Rhoads	Rick Rhoads Realty	(505) 249-5862
6600 Las Casitas	923806	239900	0.11	1596	2	2	2	NM Home Deals Inc.	Keller Williams Realty	(505) 271-8200
625 Ranchitos	924739	202000	0.18	1210	2	1	0	Marie Barreras	Coldwell Banker Legacy	(505) 865-5500

The information herein is deemed reliable, but not guaranteed from SWMLS compiled on or before August 30, 2018 by Tim Tourville, Coldwell Banker Legacy 292-8900.

Real Estate

Remodeling for Resale – Is it Worth It?

by Tim Tourville, CRS

Main: 505-292-8900
Cell: 505-604-8468
timtourville@comcast.net

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At some point during the chaos of every remodel, one question is asked. "Is it worth it?" Is it worth the upheaval? Is it worth the cost? Most important, is it worth the effort when it comes time to sell?

The answer: it depends.

It depends on where you live and what you choose to remodel. For example, the West Coast sees a higher return than does the Mid-Atlantic, according to CNBC.

With regard to specific projects, the 2018 cost-versus-value report from *Remodeling Magazine* shows that smaller upgrades versus larger remodels get you the most bang for your buck.

According to the report, those who remodel on a massive scale should expect a return of 56 percent. This is less than the steady return of 64 percent over the past two years.

Why the drop? Craig Webb, editor of *Remodeling Magazine*, believes it is because some real estate professionals suspect their local market may be reaching its peak. He explains, "Consequently, spending a lot of money does not automatically mean your house will just ride the escalator up and be worth a lot more."

So, if you are planning a remodel in the near future, the rule of thumb is to keep it simple.

Forgo a major kitchen overhaul for a simple upgrade that could recoup you 81.10 percent versus. 53.50 percent.

Instead of building that addition to the master suite (ROI 48.3 percent), consider something with more curb appeal, such as a new garage door (ROI 98.3 percent), manufactured stone veneer (ROI 97.10 percent), or a wood deck (ROI 83 percent).

When asking yourself if all the effort is worth it, keep your real estate agent in mind. This professional knows your market inside and out and can best advise you about whether your potential remodel will help sell your home quickly. Seek his or her input before starting your next project.

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Rediscover the Village

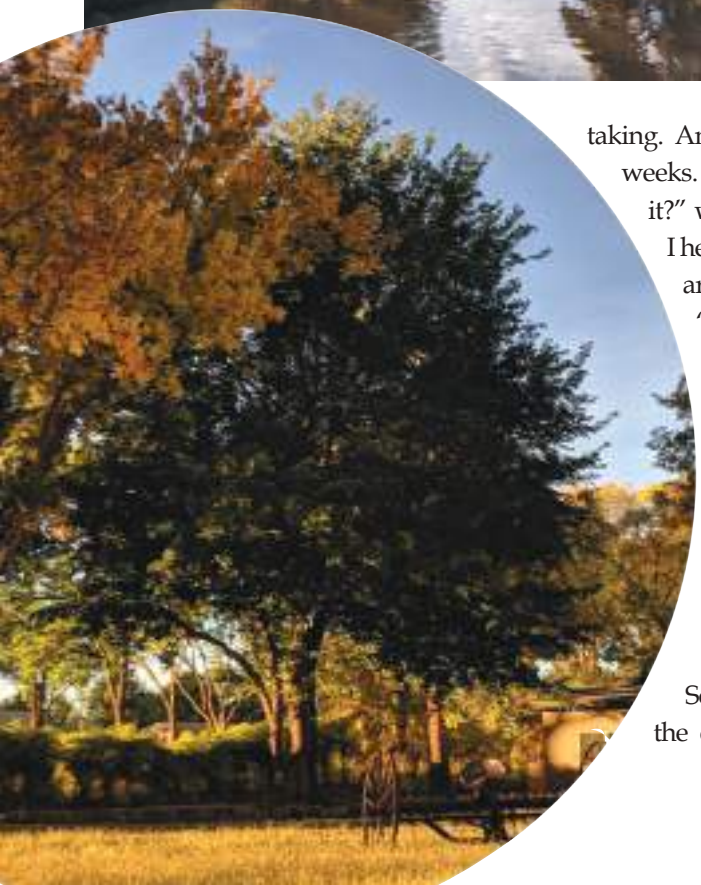
Falling for Los Ranchos

by Dave Bexfield

Fall is unquestionably the iconic season in New Mexico, from the chile to the balloons to the aroma of piñon.

Erstwhile PBS painter Bob Ross, permed afro and all, was onto something when he opined, "There is nothing wrong with having a tree as a friend." Here in Los Ranchos de Albuquerque, we are blessed with friends, oh so many friends. And autumn is when those friends dress to the nines like reality actors on *The Real Housewives of Beverly Hills*. Not that I have ever watched such a show—really, I have not—but they have got to dress nicely I presume.

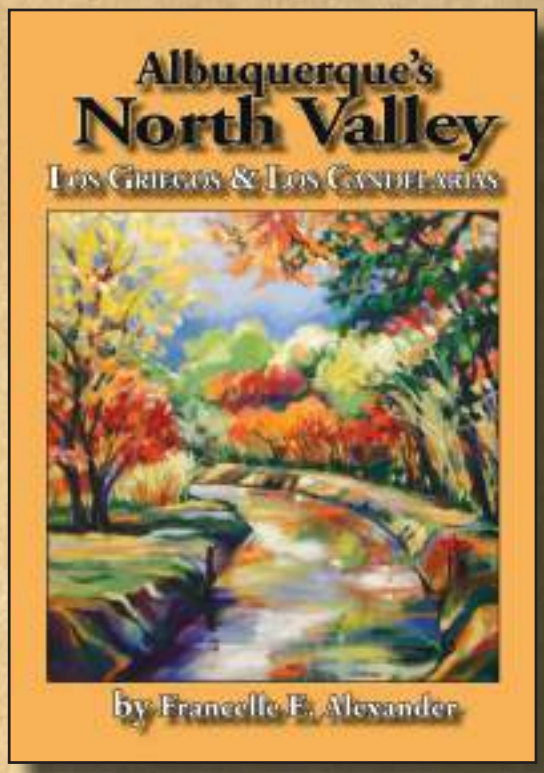
Fall is unquestionably the iconic season in New Mexico, from the chile to the balloons to the aroma of piñon. But last fall, from the looks of things, Mr. Ross must have been painting our Village from the heavens, because our trees were nothing short of breathtaking. And the spectacle went on for weeks. And weeks. "Can you believe it?" was the most common refrain I heard on my frequent bike rides around our neighborhood. "I've lived here decades, and this might be the best I have ever seen," said one resident. And then another said "...I cannot endure to waste anything so precious as autumnal sunshine by staying in the house.

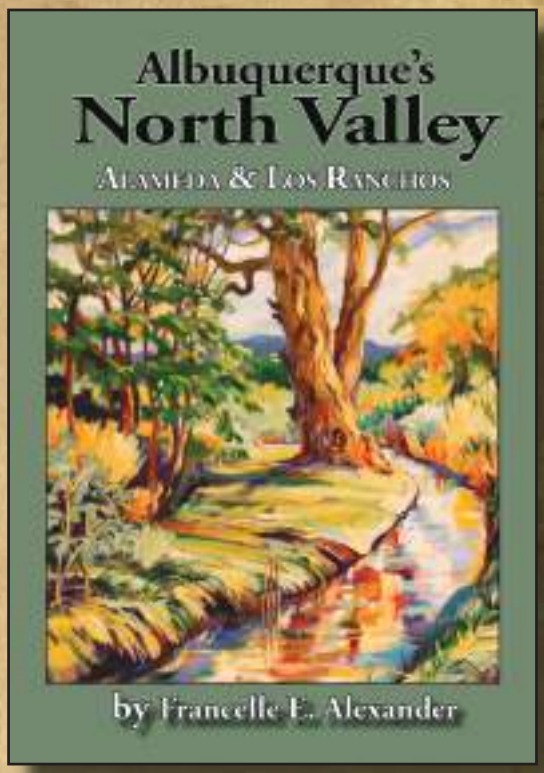


So I have spent almost all the daylight hours in the open air." Okay, technically that was writer Nathaniel Hawthorne from October 10, 1842. But that sentiment reigned last year. Fall colors unrelentingly tugged Villagers outdoors for meandering late afternoon strolls under the cottonwoods during that unforgettable Indian summer. Like watching the Washington Capitals, your favorite hockey team win the Stanley Cup for the first time after rooting for them for 43 years, I could not look away. And when I tried, I kept hitting rewind in the form of photographs. Oh, so many photographs. Of the trees, not of hockey players.

Fall is coming. And I am on the edge of my chair with anticipation. I just hope I do not clunk off and hurt myself, which is a very real concern given my coordination issues. Oh, so many issues. But with our planet's fireworks show on tap, those concerns can take a backseat for a season. I hope in 2018 Mother Nature listens to Bob's advice when he paints. "Let's get crazy." Yes, please. It is another brilliant day in the Village.

New Books Feature Los Ranchos & ABQ's North Valley





For centuries, a strand of settlements was built along the Rio Grande by the ancient Pueblo peoples, many of which disappeared before and during the Pueblo Revolt in 1680. In the 1700s, when the Spanish returned, they built villages along the Rio Grande, not only what is now Old Town but many others. To bring to life the history of the North Valley more fully, an effort is made to examine this area and its small villages separately from a general history of Albuquerque. The North Valley provides a unique tapestry of Hispanic, Anglo, and other ethnic groups, rural and urban, historic and modern, old and new architectural styles, and a successful integration of traditional and modern ways of living. The two volumes are intended to appeal both to those readers who have a long history in Albuquerque's North Valley and remember a previous time, and, also, those who do not remember the North Valley as it once was, but now appreciate its unique character. The new book is *Albuquerque's North Valley* and it is two volumes — Los Griegos & Los Candelarias (Vol. I) and Alameda & Los Ranchos (Vol. II)

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Taking Your Side Hustle Full-Time

By Amos Gonzales,
Wells Fargo District Manager, Albuquerque, NM West

From selling designed products online to supplementing income with photography or driving for a ride-share service, the gig economy is changing the way people work and earn a living. Proof of this is shown in a recent study from Intuit saying that 40 percent of U.S. workers will be freelancers in some capacity by 2020.

With the growing popularity of the "side hustle," many people are considering how to take these gigs from a supplemental source of income to the main source. Considerations for such a transition include; what the local market and demand for your intended service looks like; how to finance the growth of your venture; and what you want out of your business.

The successful small business owners I have worked with over the years, from the ones who started in their garage to those continuing a family tradition, have tackled a key issue early on in their business. This is to objectively determine the scalability of your business and what transitioning it to full-time might look like.

Once you have determined what the path forward might look like, here are some other key considerations as you transition your side hustle:

Know your options for saving (and how to use them)

While funneling all income toward growing your business might seem paramount to success for some business owners, saving is also critical for tackling issues that may arise, reaching long-term goals, and improving your financial health. Replacing a broken piece of equipment? A vendor disruption preventing you from filling orders? Having savings set aside for emergencies can make these scenarios more manageable. From understanding what types of tools might help you save money to best practices for tracking savings, knowing your options is a key part of your business' financial success.

Mind your cash flow

Managing your cash flow is critical to growth. A review of 101 failed startups in a recent CB Insights poll showed that 29 percent failed due to lack of cash. Achieving success in cash flow management means utilizing tools that can help you accurately forecast, properly plan, and consistently be prepared for challenges, which are all an important part of maintaining the growth of your burgeoning business.

Know who you are serving (and potential competitors)

Before you establish a business, you need to know your service area and your market. Knowledge of who your competitors are, what need you will be filling in the local area, and proper market analysis are all pieces of competitive intelligence that will improve your ability to successfully transition your side hustle to a full-time career.

Remember the "why"

What might be the most important thing to consider in taking your side hustle full-time boils down to a simple question: why are you doing it? Beyond any strategies or logistics, it's key to remember what your motivation is to take your side hustle to the next level and make it your full-time career. From flexibility with hours, to being your own boss, to filling a market need, maintaining your focus on the "why" makes turning "what I do on the side" into "what I do" a much more rewarding experience.

What a Difference a Year Makes – It Makes Cider

by Fergus Whitney

The personal story of the Harrells demonstrates the connections to the land owner to the farmer to the brewers who make the cider to the bar staff who sell it to the end user (customer), truly reflecting what it means to buy and support local businesses.

A good few months back, I wrote an article titled: *Enjoying the Fruits of our Labor Locally*. It told the story of a cool community collaboration between local farmers Andrea and Drew Harrell, a local landowner who owned an orchard and Steelbender Brewyard. Back then, it was humble beginnings for Andrea and Drew to begin their venture in getting some of the peaches from the orchard to Steelbender Brewyard for their menu. A year later they are harvesting 10,000 pounds of apples for one of Steelbender Brewyard's first ciders.

This week, I was kindly invited back to this year's harvest of apples at the orchard. This time things looked different and what seemed like a small venture last season was increasing in magnitude. The harvest involved Andrea and Drew and some friends along with the brewers from Steel Bender. The goal was to pick 10,000 pounds of apples for a new local cider which the brewyard would be pressing just days later.

Photos by Marita Weil Photography and Andrea Harrell.

Among the harvest crew was head brewer Bob Haggerty along with his brewery crew. Bob informed me that he had tested a batch of apples from the orchard the previous week and the results had been good for making a local cider with local apples.

The orchard that Andrea and Drew manage has about 400 trees which had little management prior to them taking it over. Having made the connection with the landowner, as well as Andrea and Drew, I realized that I had given them quite a mission. However, it was apparent that the Harrells loved the challenge and have been great at bringing their friends and community along with them as they carried out this project. The Harrells are making us aware of the huge potential we have with our local fruit and we encourage this to continue as we move forward. It will have a very personal story that

connected the land owner to the farmer to the brewers who make the cider to the bar staff who sell it to the end user (customer). This will truly reflect what it means to buy and support local businesses.

On an early morning visit to Steelbender Brewyard two days after harvest, I met with Andrea and Bob Haggerty who were beginning the process of pressing the apples for cider. There were two large totes outside the brewyard. From there they were placed in buckets and brought to a wash area. A brewer assessed the apples for bad blemishes and left all the good ones for the cider process. From there the apples were put in a crusher/ blender which is the first phase for crushing the apples. From there they move in to a presser and the juice from the apples are extracted into the buckets. From there it moves to fermentation and the cider process begins. The timeline for completion of the actual product is a three-month period.

The Village recently advertised a fruit mapping initiative for the village so we can map where fruit is available for next season so that we may utilize the fruit to go back in to our businesses and community. Steelbender Brewyard has really supported the initiative that the Harrells have started. The Village of Los Ranchos is equally supportive. The Steelbender staff has shown great community spirit in helping the Harrells with harvesting the apples. I think it tells a great story behind the cider that will unfold in the coming months.

The Village is seeing more and more farm to table/business concepts unfold and with these initiatives it can only get bigger and better in the future. As we begin to increase the utilization of local fruit, we need the community to support the initiatives in different ways. The support needed will include gathering information on who has fruit trees available in the village.

Is education needed to help people learn more about fruit tree management? We will also need volunteers to help look after the orchards or trees and harvest them. We need to utilize the resources we have and make sure all the correct connections are made in order to make a successful initiative. Steelbender has shown that connecting with local farmers makes sense for their business. It shows connection to farmer/ product, utilization of product, sense of community and connection to the end user (customer). It is also great marketing across the board for all concerned. All marketing can be connected from the farmer to the brewery to the customer.

As we move forward with more of these initiatives let's keep making connections between farmers, landowners and farm to table/local business.

The Village will continue to support these initiatives through encouraging the agriculture tax exemption, education to improve peoples knowledge and skills on fruit management. We will help and support volunteering initiatives to help our farmers in the village.

I encourage our community to seize the opportunity we have with our local fruit. The Harrells and Steelbender have set the bar for how successful collaborations can yield fruit.

If you need any advice or support on what to do with your fruit or want to log your fruit trees on our mapping form, please contact me at 344-6582 or fwhitney@losranchosnm.gov.

FIND HELP:

PUT YOUR TREES ON THE MAP.

FOR FURTHER INFORMATION CONTACT:
FWHITNEY@LOSRANCHOSNM.GOV

THE VILLAGE OF LOS RANCHOS AGRICULTURAL PROGRAM IS WORKING TO CONNECT FRUIT TREE OWNERS WITH HARVEST HELP. HAVE YOUR TREE INCLUDED ON THE VILLAGE FRUIT TREE MAP PROJECT AT : WWW.LOSRANCHOSNM.GOV/TREES

OR VISIT VILLAGE HALL TO FILE A FORM IN PERSON.

Autumn Cooking Tips to Build On

by Jon Roberts

To me, nothing says autumn in the kitchen like a good, hearty soup. And nothing says autumn in the garden like the moment when my overzealous summer squash planting catches up with the fall reality of all that squash. Sometimes it can be a challenge to eat it (or give it away) fast enough. Even with only four plants, you can look away for a day and have a squash as big as your arm. I suppose this is why we have culinary innovations like zucchini bread…because why else would you make bread from zucchini if you were not so buried in squash that you were pulling your hair out saying, "what in the world am I supposed to do with all this stuff?!?" But on those days when you're overwhelmed, this is the soup for you.

This recipe comes in three parts, with each able to stand alone. Depending on the kitchen tools at your disposal or your willingness to run soup through a sieve or a plunge blender/Vitamix, this recipe can yield an amazingly simple topping for rice or quinoa; a chunky stew, or a luxurious, creamy puree. Regardless of the stage you decide to take this recipe to, if you planted squash this year, you'll have plenty of opportunities to experiment.

Savory Roasted Squash… Or Stew…Or Soup

Step 1: The Nuts and Bolts.

Ingredients:

- 4-6 good sized yellow or orange summer/fall squash (butternut, paddy-pan, acorn, crook-neck, pumpkin, etc.)
- 2 fist-sized onions, any kind. Red, white, sweet… go nuts. Each is somewhat different.
- 2 whole bay leaves
- 1 teaspoon of a "warming" spice – (pick one or two that speaks to you: nutmeg, clove, cardamom, chili powder, curry powder, cumin, coriander). Each will take this in a slightly different direction and express a different personality). I like to smell each and see what most resonates with me in the moment…
- Fine sea salt – sprinkled to cover
- Fresh ground pepper–to taste/to cover (black tellicherry is wonderful, but you will see it in a puree. If you want the pepper popbut no little black flecks, try white pepper).
- 1/8 – ¼ cup extra virgin olive oil (EVOO) or warmed coconut oil
- Optional: ¼ cup melted butter (if you use butter, reduce oil used by approximately half).

Cut squash into bite-sized chunks, about 1 inch cubed. Keep in mind the chunks will be smaller when they are roasted, so think of the size you want to eat on a spoon and add about ¼ inch or so. If you have thin-skinned squash, feel free to leave skin on. With butternut or pumpkin, it is better peeled and de-seeded first so you are just using the flesh. You can dry and use the seeds of both pumpkin and butternut squash (pepitas) as a garnish too.

Cut onion in half lengthwise (from the root to the tip, not across the fattest part "crosswise"), discard skin (compost or, better yet, add it to a veg stock). Cut each half onion into quarters lengthwise (so you end up with onion pieces that look sort of like orange segments), then cut across the pieces so you have eighths. If the root part is still attached, feel free to remove or not. Repeat for all onions.

Optional (but deeper flavor in my opinion). Toast peppercorns until smoking, grind with mortar and pestle to fineness you prefer. (This works as well for any pod spices (coriander, cumin especially). Or simply use about ½ Tbl pepper.

In a mixing bowl, toss onions and squash together with oil, butter (if using), and spices.

Spread out in roughly a single layer on sheet/roasting pans.

Sprinkle salt and pepper lightly over the top of all (go for flavor in every bite). Keep in mind you can always add salt and pepper but it is really tough to take it out. Error on the side of less.

Roast in the oven on 425° for about 45 minutes. Check at 15-minute intervals, stirring to keep fully coated with oils. It is done when you can easily crush pieces of squash when lightly pressed with the back of a fork. If you cannot crush your squash, it will be chunky when pureed,

continued on page 36

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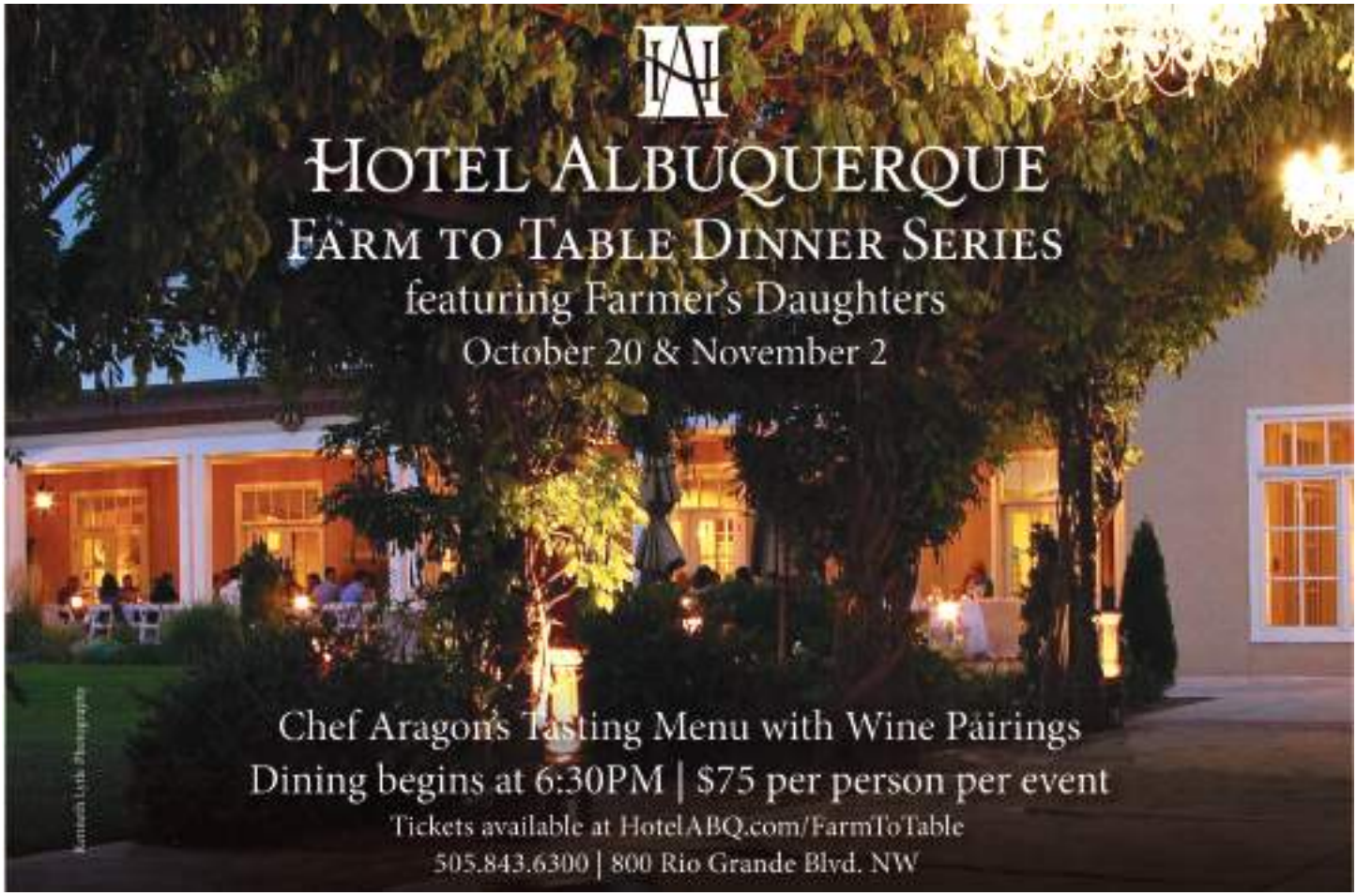

Village Master Plan Updates

Master Plan Update

The first public input meetings were held at the end of September. Thank you to everyone who attended. If you were unable to attend, information on the meeting is available on the Village website. Drafting of the Master Plan has just begun, and future public meetings will be held on general topics in the coming months.

Public Input Meetings

The public input meetings are planned for the year-end, but are subject to change. Whenever the schedule is updated, that version will be on the Village website as soon as possible. All public input meetings will be publicized on our website, emails, and the Village Vision. Please attend if you are able to, the public input process is only as good as the level of participation.

The next meeting will be on Tuesday, October 16, 2018 at 7:00 p.m. at Village Hall 6718 Rio Grande Boulevard NW. For information on the topic of this meeting, please visit the Master Plan page on the Village website.

As the next *Village Vision* will be published after the November public input meeting, this is also a reminder that the November public input meeting will be Wednesday, November 7, 2018 at 7:00 p.m. at Village Hall 6718 Rio Grande Boulevard NW. For information on the topic of this meeting, please visit the Master Plan page on the Village website.

Schedule

If you are an individual with a disability who is in need of a reader, amplifier, remote speaker, qualified sign language interpreter, or any other form of auxiliary aid or service to attend or participate in the meetings, please contact the Village Clerk at 344-6582 at least one week prior to the meetings or as soon as possible.

If you are unable to attend, written comments are welcome. They should be submitted by email to Master Plan Staff at masterplan@losranchosnm.gov or submitted via postal mail or dropped off to Village Hall at 6718 Rio Grande Boulevard NW, Los Ranchos, 87107.

Please be aware that written comments will be noted but points raised may not be discussed. In person attendance is preferred to facilitate discussion.

Email Updates and Meeting Reminders

Village Vision Master Plan updates have limited information given schedule requirements for publishing. For more current information and more frequent updates, please visit the Master Plan page on our website or sign up for our email update list.

If you are interested in receiving Master Plan email updates and public meeting reminders, please email masterplan@losranchosnm.gov. Please be advised that email lists compiled by the Village are "Public Records" and, per State Statute, are open to public review and Public Records requests.

Webpage

For all information on the Master Plan, please visit the Village website Master Plan page: losranchosnm.gov/2035-master-plan

Meeting Schedule

Tuesday, October 16, 2018, 7:0 p.m,
Public Input Meeting: Topic TBA

Tuesday, November 7, 2018, 7:0 p.m.
Public Input Meeting: Topic TBA

Tuesday, December 4, 2018, 7:0 p.m.
Public Input Meeting: Topic TBA

If you have any questions about the Master Plan, please call 344-6582 or email masterplan@losranchosnm.gov.

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Pablo Rael, Mayor Donald Lopez, Mary Homan and Allen Lewis

Board of Trustees Meeting Report

The next regular meeting will be held on Wednesday, October 10, 2018

July 11

1. CALL TO ORDER

A. APPROVAL OF AGENDA

Mayor Lopez called the meeting to order at 7:00 p.m., Trustee Homan joined the meeting telephonically.

The Board moved approval of the agenda as presented. The motion carried, 3-0.

2. PUBLIC COMMENT PERIOD

Janet Hockett, Applewood Lane, said I am troubled by an experience my neighbor and I had back in May. We were walking along the ditch south of Chamisal. There are peacocks and chickens in the area, we saw what appeared to be a spike on one of the roosters. Terry met with the Sheriff's Department and they thought it was a band or a piece of rope and told her to speak with the Village Animal Control Officer. She spoke with him and he requested her to submit a complaint online, which she did. He said there was no evidence to support her claim and there was only one red rooster (the one in the complaint was black). He said he has fifteen years of experience and knew these people take care of their animals. This was not the issue. The rooster had what appeared to be a knife on its leg. I was unhappy with this and I wrote an email to the Village Administrator, I have a copy of the email with me. I did not hear from the Administrator, and I feel that we should have received some type of response.

Tony Kader, 6789 Fourth Street NW, said I believe you understand my situation with the gas station. Maria Rinaldi told me she was in charge of the project in Bernalillo and all of the gas stations have 24 feet wide entrances. I took the time to go to Bernalillo and measure the entrances: Conoco – 55 feet; Valero – 55 feet; Chevron – 55 feet; Valero (2nd) – 55 feet; Allsups – 55 feet. Maria requested me to sign a release, one opening will be 24 feet and the other will be 29 feet. This will not be enough. I am hoping that the Village looks at the letters from the gas suppliers requesting 35 feet. I have taken Maria to the gas stations on Fourth street which have 35 feet openings. Why am I getting a 24 and 29 feet opening? There are issues if a truck/trailer comes to my station. I am asking the Village not to hurt to me, this is unsafe. I have already lost business.

3. PRESENTATIONS

None.

4. CONSENT AGENDA

There will be no separate discussion of these items. If discussion is desired, that item will be removed from the Consent Agenda and will be considered separately.

A. MINUTES – JUNE 13, 2018 – REGULAR MEETING.

The Board moved approval of the consent agenda. The motion carried unanimously, 3-0.

5. REPORTS

A. MAYOR'S REPORT

Mayor Lopez reported on the following:

- The Lavender Festival was held over the weekend, the crowd was enormous.
- The Agri-Nature Center was dedicated to Mayor Larry Abraham on Sunday and renamed the Larry P. Abraham Agri-Nature Center.

B. ADMINISTRATOR'S REPORT

Administrator Ward reported on the following:

- Working on the budget for FY 2018/2019.
- The Lavender and Garlic event at the Growers' Market will be held this Saturday.
- We are recruiting for the Executive Assistant position.
- Fourth Street Project is progressing – anticipating the final drainage on the eastside on Monday; sidewalks and on-street parking will continue.

C. PLANNER'S REPORT

Planner McDonough reported on the following:

- Moving forward with the updates of the 2030 Master Plan; the first committee meeting was held yesterday.
- Approved to give a presentation on the Fourth Street Project at the 2018 EPA Storm Water Conference.

D. LEGAL REPORT

- Working on the transition last month.
- Working with staff on several issues.

E. PUBLIC SAFETY REPORT

Fred Radosovich, Public Safety Liaison, reported on the following:

- Mayor and I met with Captain Sharp.
- Keen has set up speed boards on Guadalupe Trail.
- Over the past month BCSO responded to 459 calls: 91- traffic stops; 112 -welfare checks; 32 - alarm calls; 24 - suspicious vehicles/person; 3 - burglaries; 3 - auto burglaries, 6 – larcenies.

6. FINANCIAL BUSINESS

-

A. CASH REPORTS – June 2018

The Board moved approval of the cash report as presented. The motion carried unanimously, 3-0.

B. DISCUSSION AND APPROVAL OF RESOLUTION NO. 2018-7-1 Year end BUDGET adjustments FOR FY 2017/2018.

The Board moved approval of Resolution 2018-7-1. The motion carried unanimously, 3-0.

C. DISCUSSION AND APPROVAL OF RESOLUTION NO. 2018-7-2 FINAL QUARTER FINANCIAL REPORT YEAR ENDING JUNE 30, 2018.

The Board moved approval of Resolution 2018-7-2. The motion carried unanimously, 3-0.

D. DISCUSSION AND APPROVAL OF RESOLUTION NO. 2018-7-3 ADOPTING THE FISCAL YEAR 2018/2019 BUDGET.

The Board moved approval of Resolution 2018-7-3. The motion carried unanimously, 3-0.

7. PUBLIC HEARINGS AND APPLICATIONS

A. A REQUEST BY CHRISTINE RODRIQUEZ FOR FINAL APPROVAL OF A SITE DEVELOPMENT PLAN (SDP-18-01) FOR COMMERCIAL DEVELOPMENT IN THE GATEWAY DISTRICT ZONE OF THE FOURTH STREET COMMERCIAL CHARACTER AREA. THE PROPERTY IS LOCATED AT 8312 AND 8318 4TH STREET NW AND IS LEGALLY KNOWN AS PLAT OF LOTS A-1 AND A-2, VILLA CHRISTINA, BRING A REPLAT OF TRACT "A" PARAISO ESCONDIDO WITHIN THE TOWN OF ALAMEDA GRANT, PROJECTED SECTION 16, T11N, R3E, N.M.P.M., VILLAGE OF LOS RANCHOS DE ALBUQUERQUE, BERNALILLO COUNTY, NEW MEXICO AS THE SAME IS SHOWN AND DESIGNATED ON THE PLAT FILED IN THE OFFICE OF THE COUNTY CLERK OF BERNALILLO COUNTY, NEW MEXICO ON FEBRUARY 24, 2010. THE PROPERTY CONTAINS 1.1939 ACRES MORE OR LESS. *DEFERRED FROM THE JUNE 13, 2018 BOARD OF TRUSTEES MEETING.

The Board moved to defer Agenda Item 7.A. to the August 2018 Meeting. The motion carried unanimously, 3-0.

8. OLD BUSINESS

None.

9. NEW BUSINESS

A. BOARD OF TRUSTEE'S ELECTION OF MAYOR PRO TEM.

The Board moved to appoint Trustee Homan to serve as the Mayor Pro Tem. The motion carried unanimously, 3-0.

B. DISCUSSION OF THE PROCESS TO NOMINATE QUALIFIED ELECTORS TO FILL THE VACANCY OF A GOVERNING BODY MEMBER UNTIL THE NEXT REGULAR MUNICIPAL ELECTION IN ACCORDANCE WITH NMSA 1978 §3-12-1.

Mayor Lopez stated he is accepting letters of interest and resumes from qualified electors to fill the Trustee vacancy. The submission deadline is July 31, 2018.

10. TRUSTEES ROUND TABLE (INFORMAL) DISCUSSION

Members of the Board discussed various informal topics. No action was taken.

11. ADJOURNMENT

The meeting was adjourned at 8:15 p.m.

August 8

1. CALL TO ORDER

A. APPROVAL OF AGENDA

Mayor Lopez called the meeting to order at 7:01 p.m.

MOTION: Trustee Rael moved approval of the agenda. Trustee Homan seconded the motion.

VOTE: The motion carried, 3-0.

2. PUBLIC COMMENT PERIOD

1. Tony Kader, G&T 6789 Fourth Street NW, said I wanted to make everyone aware. I went to eleven gas stations in town, Valero (Edith/Montano), Valero (Osuna/Jefferson) Shell (Osuna/San Mateo), Mobile (Osuna/San Mateo) by the way they have four entrances. Chevron (San Mateo/Montgomery), Chevron (Montgomery/Louisiana), Phillips 66 (Montgomery/Louisiana), Shell (Montgomery/Wyoming), Chevron (San Antonio/Wyoming), Chevron (Pan American/Montgomery), Conoco (Pan American/Montgomery), and G&T (Fourth Street). Everyone front entrance measured was 40-45 feet. Yet I have a 24 and 28-foot wide entrance to my gas station. I do not understand where that comes from. I was told in 1974 when the station was built there were no rules or regulations. I go to eleven gas stations in town and they have 40-45 feet entrances. Were there no regulations when those gas stations were built? It does not make sense and it is dangerous. It is a matter of time before something bad happens. I went to Bernalillo - Conoco, Valero, and Chevron stations have 55 feet wide openings; Valero and Allsup's have 45 feet wide openings. Why is my station different, I would like an answer. Mr. Lewis do not let your anger get your better judgment.

2. Phil Nicholas Foutz, Seventh Street NW, said we are a fuel supplier for G&T Auto. The proposed openings are too small to deliver fuel, we are asking for reconsideration. We own many gas stations and supply many stations. This is something out of the ordinary.

3. Leroy Pacheco, Tyler Rd NW, said I am here on behalf of Tony Kader. For over a year we have been supplying letters, videos, and some have visited the site. There have been some unprofessional visits in the demeanor that was spoken to Mr. Kader. I am also president of the Loan Fund. I am here to help the business community and mitigate any concerns, and I have not seen that happen. We have brought you concerns from a business owner since 1974, you are cutting entrances and exits. We have provided letters from vendors that say it is dangerous and a future public liability for the Village. I just went to get

gas, and the opening is an issue. You are hurting this business. I am asking to take a closer look at these changes. There are close to 1,000 signatures of customers complaining of the egress/ingress issue.

4. Bob Keers, Guadalupe Trail, I drive a trailer frequently behind my pickup. I am very concerned I will not be able to pull into Tony's pumps in a safe manner. After driving an 18-wheeler, I know an 18-wheeler will not make that corner and deliver fuel in a safe manner. What is the resistance to giving Tony a wider driveway? What is the logic? I have not heard any reason.

5. David Hudson, Roehl, said the Lavender Festival was very successful. We are often asked - Where is the lavender? We have to respond that it is across the street and you cannot go over there. We are working on a plan to put 600 lavender plants in next spring. We are hoping the Village will approve the use of the land to grow lavender. If you have any questions, please let me know. I am working with Fergus Whitney.

6. Keith Baird, Green Valley/owner of Village Shops, said the 3D video of the Fourth Street project was recently put on the Village's website. I feel somewhat obligated to speak being the one to get the individual to provide that product, but I am not happy with what was produced. I was involved in getting him in touch with the Village, that was the extent. He is fully capable of doing a good job. The basic purpose of the video is the answer the questions the tenants and customers have – What is going on, on Fourth Street? The 3D video done right can answer that question. I think six minutes is too long. I proposed this way back to Sites Southwest and was told it was in the contract. I kept after it and it was finally complete. It is too long, and the video needs to have a title then go into the finished project. The current video goes way too fast and does not show anything of value.

7. Beverly McGuiness, Las Casitas Court, said I want to address VRBO's in the Village. Last month an investor purchased a home in our cul-de-sac with the intention of turning it into a VRBO, not a B&B which requires an owner to live on site, but a home that would remain empty unless rented by visitors. Needless to say, the residents of the cul-de-sac where shocked a quiet neighborhood of seniors could change so abruptly without notice. My neighbor and I visited with Tim McDonough who advised us that the Village does nothing about VRBO's or Air B&B's. The investor was not required to list his intention with the Village nor would he be required to pay gross receipts tax on his income. This invasion of VRBO's is happening all across the county. Here in the Village some commercial Bed and Breakfasts owners have registered for home occupation licenses and they pay gross receipts tax. Yet VRBO's or Air B&B's can undercut their prices without registering their business and without paying any tax whatsoever. In Miami beach hotel owners lost so much business they have restricted VRBO's within certain areas. As has Morro Bay, California. We can do the same, it depends on what our vision for this special part of the city is and how strongly we feel about the owners of this lodging contributing their fair share of taxes to the Village. Changing the status of VRBO's would require ordinance modifications; registration and taxation would require enforcement. You seem to have plenty of determination when it comes to developing a commercial district and have shown that you can do just about anything you want. So, saying nothing can be done about this lodging situation is not an excuse, it is stance. I am not asking for action, but consideration of impact of vacation rentals have on a community. I also support Tony.

3. PRESENTATIONS

A. RECOGNITION OF JULIE HIRSHFIELD− FARM CAMP DIRECTOR.

Deferred to September 2018 Board of Trustees Meeting.

B. RECYCLING UPDATE PRESENTED BY DAN DARNELL WITH WASTE MANAGEMENT OF NEW MEXICO.

Waste Management Recycling update provided by Dan Darnell.

4. CONSENT AGENDA

There will be no separate discussion of these items. If discussion is desired, that item will be removed from the Consent Agenda and will be considered separately.

A. MINUTES − JULY 11, 2018 − REGULAR MEETING.

The Board moved approval of the consent agenda. The motion carried unanimously, 3-0.

5. REPORTS

A. MAYOR'S REPORT

Mayor Lopez reported on the following:

- Continue to meet with Village residents and business owners.
- Attended the swearing in ceremony for newly appointed Bernalillo County Fire Chief Greg Perez.
- August 10 from 1:00 p.m. - 4:00 p.m. a meet and greet with BCSO will be held at the North Valley substation.

B. ADMINISTRATOR'S REPORT

Administrator Ward reported on the following:

- New employee starting soon - executive assistant
- Final budget and quarter report were approved by the state.
- Auditor is conducting the yearly audit.
- RFP Committee did meet regarding RFP 2018-4-2 Village Center

C. PLANNER'S REPORT

Planner McDonough reported on the following:

Not called upon to provide a report

D. LEGAL REPORT

- Working on several ordinance interpretation, request for documents, and questions regarding the Open Meetings Act.
- Continuing to work on franchise agreements.
- No update to provide regarding the Unser case.

E. PUBLIC SAFETY REPORT

Fred Radosevich, Public Safety Liaison, reported on the following:

- Attending staff and Fourth Street construction meetings
- Working with BCSO regarding complaints about a trailer park on Fourth Street.
- Over the past month BCSO responded to 843 calls, most calls were to request welfare checks: 138- traffic stops; 43 alarm calls; 37 disturbances.

F. FOURTH STREET PROJECT REPORT

MARIA RINALDI, FOURTH STREET PROJECT MANAGER,

- On the eastside of the street, almost all of the elements are in place.
- Brick sidewalks have been installed.
- Drive pads have been installed at German Motor Works, NAPA, and O'Reilly.
- The virtual flyover is available on the Village's website.

6. FINANCIAL BUSINESS

A. CASH REPORTS – JULY 2018

The Board moved approval of the cash report as presented. The motion carried unanimously, 3-0.

7. PUBLIC HEARINGS AND APPLICATIONS

A. DISCUSSION AND APPROVAL OF A REQUEST BY ABQ-BBQ, LLC RESTAURANT FOR A WAIVER OF THE 300 FOOT DISTANCE REQUIREMENT FOR PLACEMENT OF A RESTAURANT BEER AND WINE LICENSE WITH ON-PREMISE CONSUMPTION ONLY WITH PATIO SERVICE, AS THE BUILDING IS WITHIN 300 FEET OF A CHURCH/SCHOOL, IN THE C-1 ZONE OF THE FOURTH STREET COMMERCIAL CHARACTER AREA. THE PROPERTY IS LOCATED AT 7520 4THSTREET NW, SUITE A AND IS LEGALLY KNOWN AS TRACT A, CORRECTION PLAT OF RINCONES DE LOS RANCHOS WITHIN SECTION 21, T11N, R3E, N.M.P.M., VILLAGE OF LOS RANCHOS DE ALBUQUERQUE, BERNALILLO COUNTY, NEW MEXICO, OCTOBER, 2007. THE PROPERTY CONTAINS 2.2073 ACRES MORE OR LESS.

The Board moved approval of the waiver 300 foot distance waiver. The motion carried unanimously, 3-0.

B. DISCUSSION AND APPROVAL OF A REQUEST BY ABQ-BBQ, LLC RESTAURANT FOR A RESTAURANT BEER AND WINE LICENSE WITH ON-PREMISE CONSUMPTION ONLY WITH PATIO SERVICE, IN THE C-1 ZONE OF THE FOURTH STREET COMMERCIAL CHARACTER AREA, APPLICATION # 1093432, NM ALCOHOL AND GAMING DIVISION. THE PROPERTY IS LOCATED AT 7520 4THSTREET NW, SUITE A AND IS LEGALLY KNOWN AS TRACT A, CORRECTION PLAT OF RINCONES DE LOS RANCHOS WITHIN SECTION 21, T11N, R3E, N.M.P.M., VILLAGE OF LOS RANCHOS DE ALBUQUERQUE, BERNALILLO COUNTY, NEW MEXICO, OCTOBER, 2007. THE PROPERTY CONTAINS 2.2073 ACRES MORE OR LESS.

The Board moved approval of the application for a restaurant beer and wine license with on-premise consumption only with patio service. The motion carried unanimously, 3-0.

C. A REQUEST BY CHRISTINE RODRIQUEZ FOR FINAL APPROVAL OF A SITE DEVELOPMENT PLAN (SDP-18-01) FOR COMMERCIAL DEVELOPMENT IN THE GATEWAY DISTRICT ZONE OF THE FOURTH STREET COMMERCIAL CHARACTER AREA. THE PROPERTY IS LOCATED AT 8312 AND 8318 4TH STREET NW AND IS LEGALLY KNOWN AS P LAT OF LOTS A-1 AND A-2, VILLA CHRISTINA, BEING A REPLAT OF TRACT "A" PARAISO ESCONDIDO WITHIN THE TOWN OF ALAMEDA GRANT, PROJECTED SECTION 16, T11N, R3E, N.M.P.M., VILLAGE OF LOS RANCHOS DE ALBUQUERQUE, BERNALILLO COUNTY, NEW MEXICO AS THE SAME IS SHOWN AND DESIGNATED ON THE PLAT FILED IN THE OFFICE OF THE COUNTY CLERK OF BERNALILLO COUNTY, NEW MEXICO ON FEBRUARY 24, 2010. THE PROPERTY CONTAINS 1.1939 ACRES MORE OR LESS. *Deferred from the July 11, 2018 Board of Trustees Meeting.

The Board moved approval of the final site development with conditions. The motion carried unanimously, 3-0.

8. OLD BUSINESS

A. UPDATE PROVIDED BY MAYOR DONALD T. LOPEZ - DISCUSSION OF THE PROCESS TO NOMINATE QUALIFIED ELECTORS TO FILL THE VACANCY OF A GOVERNING BODY MEMBER UNTIL THE NEXT REGULAR MUNICIPAL ELECTION IN ACCORDANCE WITH NMSA 1978 §3-12-1. *APPOINTMENT DEFERRED TO THE SEPTEMBER 12, 2018.

Mayor Lopez said he has received letters of interest and resumes from the following: Tom Riccobene, John B. Edward, Joe D. Craig, Henry A. Kelly, and Deborah S. Seligman.

9. NEW BUSINESS

A. DISCUSSION AND APPROVAL OF WASTE MANAGEMENT FUEL SURCHARGE INCREASE EFFECTIVE OCTOBER 1, 2018: 1.05% -RESIDENTIAL; 0.61% - COMMERCIAL; 0.88% - INDUSTRIAL.

The Board moved approval of the fuel surcharge increase. The motion carried unanimously, 3-0.

B. DISCUSSION AND APPROVAL OF A MEMORANDUM OF UNDERSTANDING BETWEEN THE COUNTY OF BERNALILLO AND THE VILLAGE OF LOS RANCHOS DE ALBUQUERQUE FOR LAW ENFORCEMENT SERVICES FOR ALLOCATION OF LAW ENFORCEMENT RESOURCES.

The Board moved approval of the Memorandum of Understanding with the discussed changes. The motion carried unanimously, 3-0.

C. DISCUSSION AND APPROVAL OF RESOLUTION NO. 2018-8-1 ADOPTING THE 2020-2024 INFRASTRUCTURE CAPITAL IMPROVEMENT PLAN.

The Board moved approval of Resolution 2018-8-1. The motion carried unanimously, 3-0.

D. DISCUSSION AND APPROVAL OF A VOTING DELEGATE AND ALTERNATE - 2018 NEW MEXICO MUNICIPAL LEAGUE ANNUAL CONFERENCE HELD AUGUST 29, 2018 THROUGH AUGUST 31, 2018 IN ROSWELL, NEW MEXICO.

The Board moved to nominated Mayor Lopez to serve as the voting delegate and Trustee Homan to serve as the alternate. The motion carried unanimously, 3-0.

10. TRUSTEES ROUND TABLE (INFORMAL) DISCUSSION

Members of the Board discussed various informal topics. No action was taken.

11. ADJOURNMENT

The meeting was adjourned at 10:15 P.M.

*Draft and approved meeting minutes are available online at losranchosnm.gov or by contacting Village Hall at (505) 344-6582.

Planning & Zoning Meeting Report

The next regular meeting will be held on Tuesday, October 9, 2018

July 10

1. CALL TO ORDER

A. ROLL CALL- THERE WAS A QUORUM PRESENT WITH COMMISSIONER EBY ARRIVING LATE, COMMISSIONER RICCOBENE EXCUSED.

B. AGENDA
1. Approval of Agenda

The agenda was approved as presented (5-0).

2. PUBLIC COMMENT PERIOD

Residents may address the Planning and Zoning Commission to comment on issues, problems, or successes on topics that do not appear elsewhere on the agenda. Audience members will be given an opportunity to comment on agenda items as they come up. Speakers must register with Village Staff prior to the beginning of the meeting.

Nagib Tony Khader 6798 Fourth Street NW, spoke about driveway issues at his G&T Auto.

3. CONSENT AGENDA

All matters listed under the Consent Agenda are considered to be routine and will be enacted by one motion. There will be no separate discussion of these items. If discussion is desired, that item will be removed from the Consent Agenda and will be considered separately.

A. APPROVAL OF MINUTES – JUNE 12, 2018 REGULAR MEETING

The minutes were approved as presented with a vote of 6-0.

4. PUBLIC HEARINGS AND APPLICATIONS

A. SUP-18-01 A REQUEST BY MATTHEW COYTE FOR A SPECIAL USE PERMIT TO PROVIDE PROTECTION FOR AN ARCHAEOLOGICAL SITE AND ALLOWING A SECOND DWELLING UNIT ON A 1.5-ACRE LOT IN THE GUADALUPE TRAIL CORRIDOR & CHARACTER AREA. THE PROPERTY IS AT 850 CHAMISAL ROAD NW AND IS LEGALLY KNOWN AS MRGCD MAP 27 TRACTS 121B & 123B & 124B1. THE PROPERTY CONTAINS 1.49 ACRES, MORE OR LESS.

Following discussion a motion was made to recommend to the Board of Trustees approval of the Special Use Permit request, with a vote of 6-0.

5. OLD BUSINESS

A. DISCUSSION OF THE 2030 MASTER PLAN PROCESS

There was an informal discussion on the 2030 Master plan, no decisions were made. It was announced that the Master Plan *Committee met July 9.*

B. Discussion of Priorities for 2018

There was an informal discussion for the priorites for 2108, no decisions were made.

6. NEW BUSINESS

There was no new business.

7. REPORTS

Planner McDonough gave a brief Department report.

▪

8. COMMISSIONER'S INFORMAL DISCUSSION

There was no informal discussion

9. ADJOURNMENT

The meeting was adjourned at 9:07 p.m.

*Draft and approved meeting minutes are available online at losranchosnm.gov or by contacting Village Hall at (505) 344-6582.

continued from page 25

Autumn Cooking Tips to Build On

give it another 10 minutes or so.

This squash is delicious spooned over rice or quinoa, wheat berries, etc. for a savory bowl or even chilled and tossed into a salad. This can also be served as a side to any other dish – chicken, pork, etc.

Step 2 – From Squash to Stew

Additional Ingredients:

Water

Stock – Vegetable or Chicken

(Optional – Fresh herb: Parsley, Cilantro, Marjoram, Lovage, etc.)

Directions:

Scrape everything into a Dutch Oven/ Stew Pot. Cover with ½ water, ½ stock. The amount will vary based on your amount of squash. If you don't have fresh stock, store bought is solid or I even like to use 'better than bouillon' in a pinch. Toss in a good pinch of salt or two for the water and bring everything to a slight boil (not a full-on rolling boil) on medium high heat. Once you have steady bubbling, cover and reduce to simmer for about 30 minutes. Taste, adjust any need for salt, pepper. If it's too bland go for a splash of white wine vinegar or a squeeze of lemon juice. And that is it, stew is ready*.

*The caveat here being that stew *always* get better with a bit of time. If you make enough or manage to not eat it all the first go round, the flavors will integrate with a day or two in the refrigerator.

Optional – finish with fresh chopped herbs (and a good crusty bread if you are into it.)

Step 3: Stew to Soup

Ingredients: (all optional)

-sour cream, heavy cream, crème fraiche

-olive or another savory oil (sage, etc.)

-Maldon coarse salt (to finish)

Puree all ingredients from Step 2 with a plunge mixer or ladle into a blender/ Vitamix and process in batches. If the stew is still hot, use lid covered with a towel to allow steam to escape. If you do not, you run the risk of an explosive mess. Pour through a fine strainer and press through with a rubber spatula – this is what gives soup its decadent smoothness. At this point, it is all good as is. But if you want to take it all the way home, finish with a drizzle of olive oil or heavy cream, or a dollop of sour cream, or fresh herbs, and a pinch of Maldon flake salt, or a pinch of chili flake.

Village Life

Los Ranchos Tidbits & Tipoffs

by Dave Bexfield

Leilani's Café Serves Up New Mexican

Who in their right mind would put a New Mexican restaurant in a bowling alley? Well, other than Betty-Jo (Sadie's younger sis) and her husband Bob. And renowned chef Dennis Apodaca (Ezra's Place). And now Chef Joel has, and **Leilani's New Mexican Restaurant** (6132 Fourth St, 615-3346) is gaining traction thanks to his made-

from-scratch goodness. Open Tuesday through Sunday from 11 a.m. to 9 p.m. in the Lucky 66 Bowl, you will find your homegrown favorites and perhaps a new one: their signature burger topped with a full-on chile relleno and "a few" potato chips. And if you can replicate that photo, perhaps another pint is in order.

Bombshells and Burritos

Bombshell Salon has opened at 7216 Fourth St. Owner Marissa Sanchez specializes in hair extensions and coloring. In other happenings, Manuel Muñoz has opened **Chaco Tacos**, the new food truck parked at the Fruit Basket (6343 Fourth St). What happened to **Burritos Payaso**? They've moved to a brick and mortar location just up the way at the **Antique Mall** (7901 Fourth St). Also at the mall, for those seeking the authentic richness of records over songs condensed into tinny mp3s, Tim Hecker has opened **Worms Classic Vinyl** (wormsclassicvinyl.com). And do not forget about Casey Aragón's custom birdhouses, which you can find there too, at **It's For The Birds.**

And the (Organic) Cherry on Top

As of mid-June, **Los Poblanos Historic Inn & Organic Farm** (4803 Rio Grande Blvd, 344-9297, lospoblanos.com) now has a full liquor license, arguably the one thing that had been missing from the world-class inn. And **Bar Campo**, inside their Campo restaurant, is taking full advantage of their new-found freedom to make drinks without relying totally on wine, as their hand-crafted artisan cocktails feature "some of the best artisan bitters, aperitifs, and fresh farm-grown ingredients." And actual booze. Meanwhile, Chef Jon Young has shuttered Fresh in favor of his newest venture just up the road, **ABQ BBQ** (7520 Fourth St, the former location of **Marley's BBQ**, 361-2278). Favorites from Fresh may make it onto his regular menu or as daily specials in the future.

AN OPEN HOUSE FOR OPEN MINDS.

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Challenging Education

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VIEW OF BOSQUE
Sunday, Oct 7, 2018; 2pm
4000 Bosque School Rd NW
Albuquerque
505-898-6388

The Three Foods you Should Never Eat

by Dustin Melville

Every day, it seems like we come across yet another article informing us of the grave risk posed to our waistlines by a food we previously thought was actually beneficial. If you were to follow the advice of these articles to the letter you would most likely be eating nothing but organic vegetables on a daily basis. To restore some balance to the ever evolving diet landscape here is a definitive list of foods to avoid if you want to get in shape as quickly and efficiently as possible.

Foods You Do not Like

If your current diet involves regularly eating food that you do not like, you are probably not going to be following that diet for very long. If a particular food does not taste good, there is no rule that says you have to eat it. Although these types of foods probably have a number of nutritional benefits there are usually a handful of alternative food choices that provide the exact same benefits. There is no logical reason to continue eating a certain food you hate just because you have been told that it is "good for you". Compliance and consistency to a specific diet plan matters much more to your overall success than the specific foods you decide to eat.

Foods That Take You Out of An Energy Deficit

To lose fat, you need to create an energy deficit, plain and simple. However, some people find that eating certain "trigger foods" will set them off on a junk food binge that can last anywhere from a few hours to a few days. For example, if one of your major diet weaknesses is sweets and there happens to be a half-eaten package of cookies in the pantry, my guess is you will have a very difficult time avoiding this delicious dietary pitfall. If there is a particular food that consistently pushes you outside your macronutrient targets, then do everything possible to avoid it.

Foods That Make You Feel Bad

There is no question that each body is different. Your body may react adversely to the consumption of certain types of foods while another person may be completely unaffected. If you find that certain foods make you feel sluggish, tired, hungry or something else that you do not want to feel, do not eat it. For example, many people feel lethargic and sleepy after consuming carbohydrate rich foods during the day, while others may feel a burst of energy and overall well-being after consuming the same type of foods.

The bottom line is to choose the foods that work best for your body. As long as you adhere to a few simple rules of basic nutrition and consistently stick to a plan the results will follow. Good luck.

Dustin Melville, Owner
Powerflex Gym
www.powerflexgym.com

Los Ranchos Club
(Fourth & Osuna)
6601 Fourth Street
369-1011

Northeast Heights
(Eubank & Indian School)
1635 Eubank Blvd. NE
299-1454

Midtown Club
(San Pedro & Constitution)
1214 San Pedro NE
508-0718

SANDIA PREP

PASSPORT to PREP

An Interactive Open House

Sunday, Oct. 21 • 2PM

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An independent college prep school for grades 6 - 12

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505-350-5966

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The Lynn Johnson Group

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School Events

Albuquerque Academy
6400 Wyoming Blvd. NE
Albuquerque, NM 87109
828-3208
www.aa.edu
withinreach.aa.edu (digital viewbook)
Upcoming Events
Alvarado is accepting transfers. You can join either our Dual Language (first-fourth grade) or General English classrooms now. Please come by and join our warm, community focused school that has been educating families since 1952. Our opportunities for your child include:

- Dual Language program
- STEM room
- Library with over 12,000 books
- School Garden
- Active PTA

We offer parent tours upon request, so please call and schedule yours today.

- October 27 - 3-6 p.m., Fall Carnival

Alvarado Elementary School
1100 Solar Road NW
Albuquerque, NM 87107
344-4412
www.aps.edu/schools/alvarado
Alvarado is currently accepting transfers. You can join either our Dual Language or General English classrooms now. Please come by and join our warm, community focused school that has been educating families since 1952. Our opportunities for your child include:

- Dual Language program
- STEM room
- Library with over 12,000 books
- School Garden
- Active PTA

If you need a transfer, please contact the APS Student Service Center at 855-9050

Bosque School
4000 Bosque School Road NW
Albuquerque, NM 87120
898-6388
www.bosqueschool.org
Upcoming Events:

- Bosque Open House for families interested in applying for the 2019-2020 school year

Los Ranchos Elementary School
7609 Fourth Street NW
Los Ranchos, NM 87107
898-0794
www.aps.edu/aps/losranchos

North Valley Academy
7939 Fourth Street NW
Los Ranchos, NM 87114
998-0501
Upcoming Events
A new school year is underway and every year it just gets better and better.Here are some upcoming community-interest events at NVA

- October 5 - Albuquerque Aloft - NVA will have their very own balloon, or two, take off from our grass field. REFRESHMENTS 6:30 a.m.
- October 11 and 12 - FALL BREAK - no school. Enjoy all that New Mexico autumn has to offer.
- October 27 - Annual HARVEST FEST! Saturday, from 1:30 until 4:00. Fun for the whole family, and all your friends.
- October 31 - Halloween Costume Parade - 1:00 p.m.
- November 12 - Veteran's Celebration. Flag ceremony 8:00 a.m. Veterans are invited to a pancake breakfast.
- November 15 - Regular Governance Council meeting, 4:30. All are welcome!
- November 16 - Annual Thanksgiving Lunch for families. Contact NVA for tickets
- November 21 - 23 No school
- December 12 - 1st semester recitals - Performing Arts Festival
- December 20 - Regular Governance Council meeting, 4:30. All are welcome! Last day for students. 11:00 release, no lunch served. Keep up with everything that is happening! - www.nvanm

Sandia Preparatory School
532 Osuna Blvd. Rd. NE
Albuquerque, NM 87113
338-3000 phone
338-3099 fax
www.sandiaprep.org

Taft Middle School
620 Schulte Road NW
Los Ranchos, NM 87107
344-4389
www.taftms.org
Upcoming Events

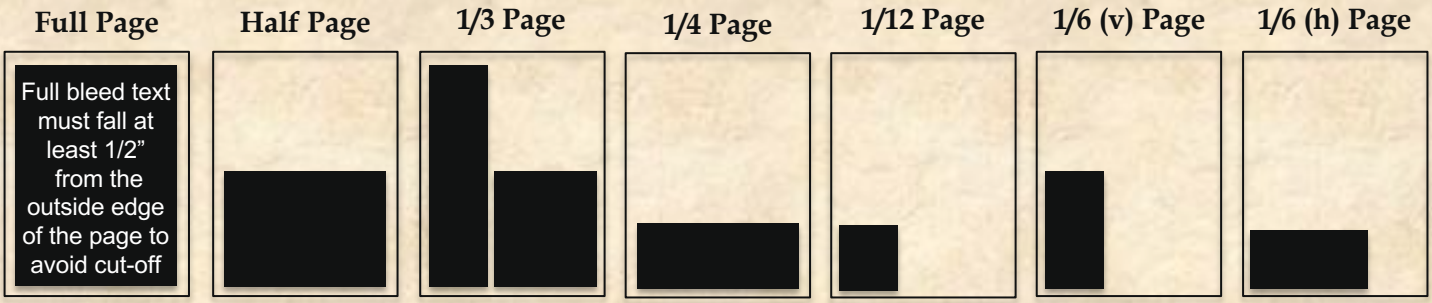
- October 11 -12 – Fall Break. No School
- October 18 – Fall Band Concert. Pizza Under the Stars. 6:30 p.m., Patio Area
- October 25 thru November 2 – Book Fair in the Library
- October 30 -31– Student Led Conferences. No School

Taylor Middle School
8200 Guadalupe Trail NW
Los Ranchos, NM 87114
898-3666 x22154

Victory Christian School
220 El Pueblo Road NW
Los Ranchos, NM 87114
898-3060
www.vcsabq.org
Upcoming Events

- October 10 – PSAT
- October 17 – End of the First 9 Weeks
- October 23 – VCS Speech Meet
- October 24 – Picture Retake Day
- October 31 – November 4 – No School – Fall Break
- November 5-10 – NMAA District VB Tournament
- November 12 – ACSI NM Speech Meet
- November 20 – Thanksgiving Lunch
- November 21 – Half Day of School
- November 22-25 – No School – Thanksgiving Break
- November 28-30 – Christmas Shop

Advertising with the Los Ranchos Village Vision Magazine



Full Page	Half Page	1/3 Page	1/4 Page	1/12 Page	1/6 (v) Page	1/6 (h) Page
7.5″(w) x 10″(h) * Full bleed: 8.5″(w) x11.25″(h)	7.5″(w) x 4.875″(h)	2.375″(w) x 10″(h) *or* 4.875″(w) x 4.875″(h)	7.5″(w) x 2.375″(h)	2.375″(w) x 2.375″(h)	2.375″(w) x 4.875″(h)	4.875″(w) X 2.375″(h)

Los Ranchos Business Rate

Size	1 Issue	3 Issues *10% off*	6 Issues *20% off*	12 Issues *40% off*
Full Page	$200	$540	$960	$1440
1/2 Page	$100	$270	$480	$720
1/3 Page	$80	$216	$384	$576
1/4 Page	$65	$175.50	$312	$468
1/6 Page	$45	$121.50	$216	$324
1/12 Page	$30	$81	$144	$216

Non-Village Business, Village Resident Rate

Size	1 Issue	3 Issues *10% off*	6 Issues *20% off*	12 Issues *40% off*
Full Page	$250	$675	$1200	$1800
1/2 Page	$138.50	$371.25	$660	$990
1/3 Page	$100	$270	$480	$720
1/4 Page	$81.25	$219.38	$390	$585
1/6 Page	$56.25	$151.88	$270	$405
1/12 Page	$37.50	$101.25	$180	$270

Non-Village Business, Non-Village Resident Rate

Size	1 Issue	3 Issues *10% off*	6 Issues *20% off*	12 Issues *40% off*
Full Page	$300	$810	$1440	$2160
1/2 Page	$165	$445.50	$792	$1188
1/3 Page	$120	$324	$576	$864
1/4 Page	$97.50	$263.25	$468	$702
1/6 Page	$67.50	$182.25	$324	$486
1/12 Page	$45	$121.50	$216	$324

Add-On Interactive Digital Features

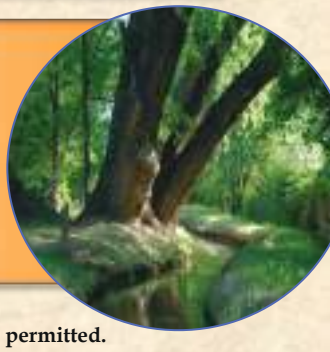
Add-ons require purchase of print ad. Features viewable via losranchosnm.gov, click Multimedia, then Village Magazine. No quantity discount available on add-ons.

Features:	Per Issue
"More info" icon for additional text	$5
Clickable websites / email links / hotspots	$15
Photo gallery *(maximum of 25 photos)*	$20
Flash animation *(SWF file only supporting flash 10)*	$20
Video *(MOV, MP4, FLV, YouTube ID only)*	$20
Auto-start pop-out video *(same requirements)*	$25

8 Issues Released Per Calendar Year:

- ❑ Winter (January/February)
- ❑ March
- ❑ Spring (April/May)
- ❑ June
- ❑ Summer (July/August)
- ❑ September
- ❑ Fall (October)
- ❑ Holiday (November/December)

To place an advertisement, contact the Los Ranchos Village Vision Magazine Publication Coordinator:
Erica Martinez
emartinez@losranchosnm.gov
Tel: 505-344-6582 / Fax: 505-344-8978
6718 Rio Grande Blvd. NW
Los Ranchos, NM 87107



Advertisements must be paid in full and artwork must be received by each publication deadline. No installments permitted.

*Full page bleeds must be indicated when submitting ad. Advertisements should only be submitted in following formats: Print-ready PDF, JPEG, or .tiff. Black text should be 100% black, NOT RICH BLACK. Fonts should be converted to outlines, embedded, or included with the file, as well as any linked images. Ads MUST be designed to exact measurements. Ads not sized correctly may be returned or resized to fit the page layout, at the discretion of the magazine. Ad design or edits must be made by the business prior to submission. Ads must be received by the deadline published in each issue. Flash animation features only viewable on desktops. Prices above include tax. Checks should be made out to *Village of Los Ranchos*.

The Los Ranchos Village Vision Magazine has grown since it began in 2004. Eight issues per calendar year are released, with each issue between 48 and 56 full color pages, and printed on 70# gloss paper. The magazine is mailed free to every household and every business in Los Ranchos. There are, in addition, a number of paid subscriptions outside the Village, and complimentary copies are distributed at Village events. The magazine is written about the Village, by Villagers, for Villagers.

Pumpkin: From Breakfast to Dinner and Everything in Between

The large orange, irregular pumpkin orbs signal the beginning of fall. Considered a fruit by botanists, pumpkin can be found year round and used in every meal of the day.

Starting with breakfast, there are recipes for pumpkin pancakes, waffles, french toast, breads, cobblers, pumpkin spice oatmeal, scones and more. For lunch or appetizers, there are recipes for chili, soups, crostini, and pumpkin, spinach and walnut spaghetti. For the main course, there are handmade pumpkin ravoili, pumpkin alfredo, cheesy pumpkin lasagna, chicken bacon pumpkin gnocchi, and even a recipe for pumpkin pizza. For snacks, there are pumpkin seeds, cookies and so much more.

Do not forget side dishes. There is lentil pumpkin salad or pumpkin barley risotto, to name just two easy dishes. Finish off the meal with dessert. There are myriad pumpkin desserts with the most popular being the pumpkin pie and pumpkin cheese cake. However, you can easily add punch to any recipe with fresh, frozen or canned pumpkin. Here are two recipes that are not your standard fare.

Pumpkin Crostini and Rocket Pesto

Ingredients

4 slices of toasted bread
½ cup hummus or vegan ricotta
4 slices of butternut pumpkin/ squash (or sweet potato)
1 tbsp pine nuts, toasted on the
seeds of ½ pomegranate
olive oil
½ tsp chile flakes or Turkish pul biber

Rocket / Arugula Pesto

1 oz rocket arugula
½ cup extra virgin olive oil
2 tbsp lemon juice
2 tbsp nutritional yeast
1 oz walnuts, toasted
1 large garlic clove
pinch of sugar
¾-1 tsp salt, adjust to taste
black pepper, to taste

Heat up the oven to 390° and line a baking tray with a piece of baking paper. Wash butternut pumpkin/squash and cut into ½ inch slices. Brush them with olive oil, season with salt and bake for 30-40 minutes, flipping the slices over half way through baking time. The pumpkin is ready once the flesh is soft and nicely caramelised on the outside.

Place dry rocket, garlic and toasted walnuts in a herb chopper with olive oil. Blitz into a fine pesto. Season with lemon juice, salt, pepper, a pinch of sugar and nutritional yeast.

Toast your bread slices, top with hummus or vegan ricotta and caramelised pumpkin slices. Season with black pepper, drizzle with rocket pesto and sprinkle with pomegranate seeds and toasted pine nuts.

Recipe Source: Cooking Classy
https://www.lazycatkitchen.com/pumpkin-crostini-rocket-pesto/

Pumpkin Ravioli

Ingredients

2 cups flour
1 teaspoon kosher salt
3 eggs
1 tablespoon olive oil
1 cup pumpkin puree
2 tablespoons grated hard cheese (grana padina or parmesan)
salt and pepper

Combine the flour and salt on a flat work surface. Shape into a mound with an indentation in the center; crack one egg into the well. Use a fork to scramble the egg, then work the dough together with your hands, gradually incorporating more flour from the outside of the mound. When the first egg has been incorporated, add the second and then the third, using the same process. Finally, work in the olive oil. Shape the dough into a ball; place into a plastic bag and let rest for 30 minutes.

Mix together the pumpkin puree and cheese. Season with salt and pepper.

Split the dough in half, keeping half of it in plastic to keep it from drying out. Roll the dough into a rectangle, about six inches wide and ¼-inch thick, dusting with additional flour as needed. Drop teaspoons full of your filling along the pasta, about 1-inch apart. Fold the pasta over the filling. Use your fingers to press out any air pockets, then use a ravioli cutter, cookie cutter, or small glass to cut out the pasta. If needed, press down on the cut edges with the tines of a fork to help create a good seal.

Boil the pasta in a large pot of salted water for 3-5 minutes, or until it floats. Drain and serve immediately.

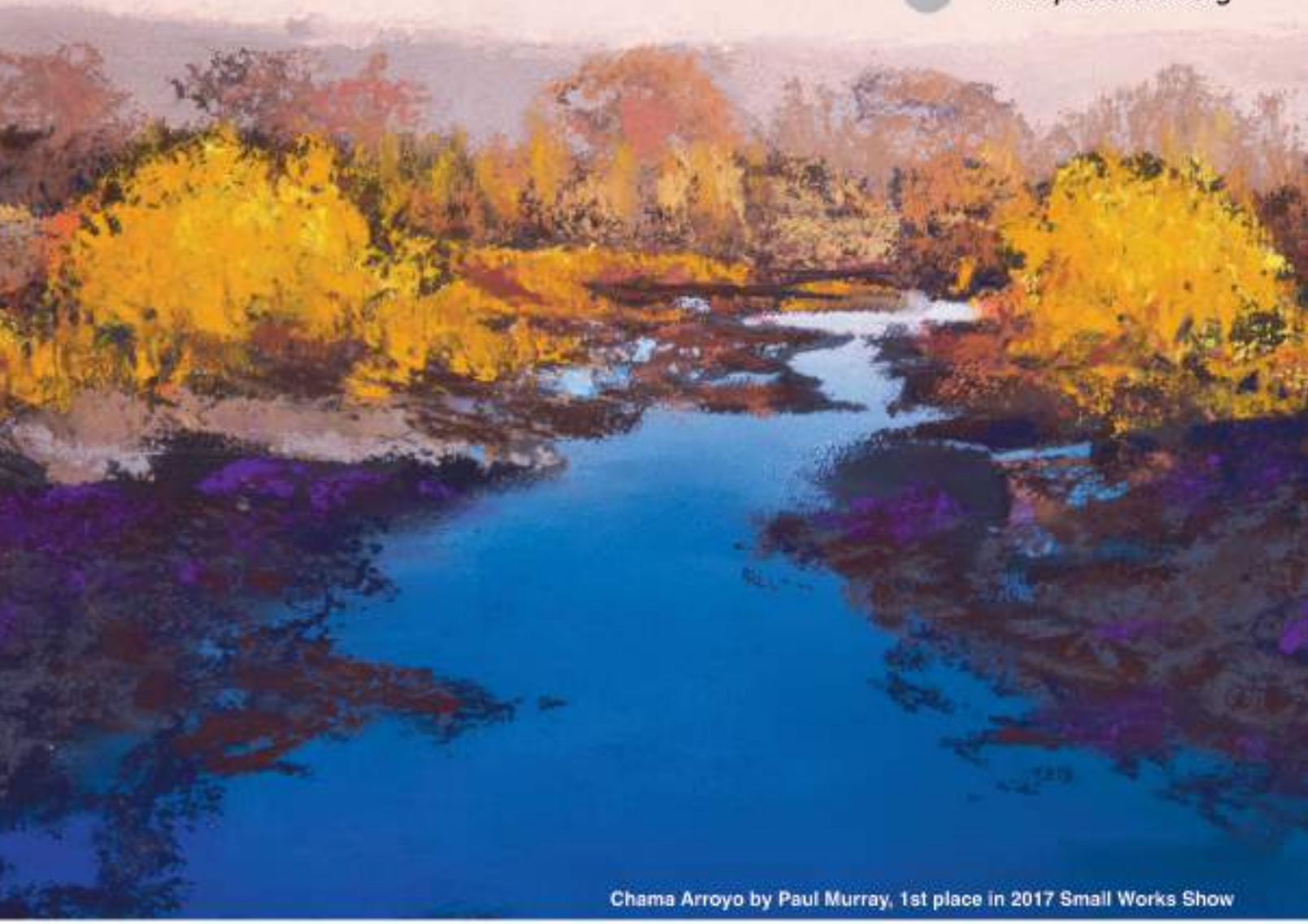
10th Annual Small Works Show

Juried Exhibition of 108 sq. in. or smaller Paintings

Nov. 3 - 30, 2018

PASTEL SOCIETY OF NEW MEXICO

www.pastelsnm.org



Chama Arroyo by Paul Murray, 1st place in 2017 Small Works Show

Opening Reception & Awards Presentation

Saturday, Nov. 3 from 5 to 7pm

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happenings

Waste Management Yard Waste Pickup
October 8-12 (Schedule by October 4)
October 29 – November 2 (Schedule by October 26)

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The personal story of the Harrells demonstrates the connections to the land owner to the farmer to the brewers who make the cider to the bar staff who sell it to the end user (customer), truly reflecting what it means to buy and support local businesses.

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Thank you to everyone who attended the first public input meetings for updates to the Village Master Plan. If you were unable to attend, information is available on the Village website. Drafting of the Master Plan has just begun, and future public meetings will be held on general topics in the coming months.

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