

SPRING / SUMMER 2019

# la Dolce Vita!

THE SWEET LIFE

**Santa Fe,  
New Mexico**

**Mescal  
Cocktails**

**How Yoga  
Can Benefit  
Golfers**



*Compliments of*  
**HUITING**  
WEALTH MANAGEMENT GROUP



# QUARTERLY UPDATE

Dear Clients and Friends,

Happy summer! Evergreen, much like so many other parts of the country, seemed to suffer an interminable spring, and we are now warmly embracing the arrival of summer. We hope you enjoyed our magazine last quarter, our first issue we have completely produced “in-house,” providing us much more flexibility in choosing the content – a big thanks to our team member Nikki, who has taken on the title of editor and is responsible for putting it all together!

The U.S. equity markets, after an unpleasant pull-back in December 2019, have climbed back to new highs to start the second half of 2019. Concurrent with new equity highs, the U.S. bond market has also rallied, with yields on the benchmark 10 year US Treasury dropping from 3.24% on November 8, to 1.96% (July 5), a 40% decline. In June, the Well’s Fargo Investment Institute (WFII) updated their 2019 Outlook, reflecting their thoughts GDP will slow further to 2.1%, inflation dropping to 1.7%, S&P 500 index at 2,800 – 2,900 by year end (presently 2,990), and the 10 year US Treasury yield to reach between 2.00% – 2.50%. Of note, benchmark ten year bond yields in France, Germany and Japan have all turned negative, recently -0.12%, -0.39%, and -0.17% respectively, indicative of a global market slowdown. As a result, WFII anticipates the Fed may make one or two 0.25% rate cuts to the current Fed Funds rate of 2.50%. The difficulty in this market remains managing risk, staying appropriately engaged in the equity markets and generating income in a very low interest rate environment.

Our office expansion is proceeding, though running a little behind schedule – we are now targeting completion in late September. We’ll also be introducing another exciting addition to our practice, a financial advisory team of three, whom we have known for ten years and who bring over a combined 60 years of financial services experience. Finally, a shout out to my youngest daughter Erin, who has accepted a position with the University of California – San Francisco, to work on her PhD in their Biomedical research department.

Our featured book this quarter is by bestselling author, Simon Winchester, “The Perfectionists – How Precision Engineers Created the Modern World.” Truly one of the more engaging books I have read this year, Winchester breathes life into a topic rarely discussed or thought about. From the importance and evolution of precision time, to world exploration and discovery, Rolls Royce to the Hubble space telescope, and the impact and evolution of computer chips, you are sure to have both a greater understanding and appreciation for our recent past, present and future. We have a limited number of copies available for our clients – please call Nikki at 303-670-4964, to receive your complimentary copy while supplies last (note, Wells Fargo Advisors Financial Network does not endorse or recommend this book).

Sincerely,

Randolph Huiting, CFA, CFP®

President

Huiting Wealth Management Group  
Wells Fargo Advisors Financial Network

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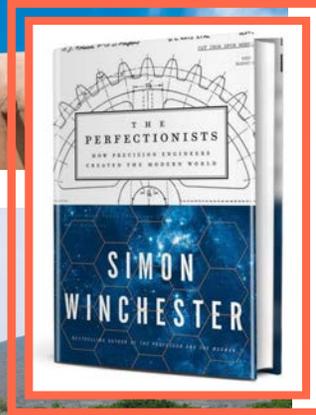


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# SANTA FE

*What to do, Where to eat, What to see, Where to shop...*



## **Santa Fe Opera**

**27 June - 23 August, 2019**

Providing Santa Fe with a long tradition of operatic delights, The Santa Fe Opera returns for its summer festival season. Taking place in the state-of-the-art Crosby Theatre, this year's season features well known productions, such as the sizzling love-story Carmen, the comical Don Pasquale, the heroic Fidelio, the historic opera Dr. Sun Yat-Sen.

**Santa Fe Opera House, 301 Opera Drive, Santa Fe, NM**

<https://www.santafeopera.org/>

## **Art | El Museo Cultural**

**14 - 21, August, 2019**

Celebrating Santa Fe's artistic feats, from the historic to the modern day, are two exhibitions and shows taking place at El Museo Cultural. The first is the Objects of Art Show, which this year features over sixty five exhibitors with a wide variety of media, from fine art to textiles to jewelry to furniture. Organized by Kim Martindale and John Morris, the Objects of Art show features artists and contributors from all over the USA, such as New York and California. The following week sees El Museo Cultural also celebrating the American Indian heritage of Santa Fe with the Antique American Indian Art Show, which is now in its third year. The proceeds of the show's opening night will also go towards the Institute of the American Indian Arts in Santa Fe, which is a key partner of the show.

**Objects of Art/The Antique American Indian Art Show, El Museo Cultural de Santa Fe, 555 Camino de la Familia, Santa Fe, NM**  
<https://elmuseocultural.org/>

## **Santa Fe Indian Market and Indian Market Week**

**12 - 24, August, 2019**

Started in 1922 by Edgar L. Hewett, and located in the historic plaza at the heart of the city, the Santa Fe Indian Market is now entering its 93rd year. Hosted by the Southwestern Association for Indian Arts, this event brings over 175,000 visitors, 1,100 artists from over 220 Indian tribes, over 600 booths to Santa Fe covering 14 downtown city blocks, making it one of the city's most popular, unique and exciting events. Although primarily about the market, the event is more of a family festival in its nature, and includes a vast variety of other activities, such as the SWAIA's Indian Market Film Festival, Music on the Plaza, a Native American clothing contest, as well as lectures and workshops.

Preceding the market itself is what is known as Indian Market Week, resulting in nearly two weeks of Native Indian inspired events. The Indian Market both reflects and rejuvenates Native Indian culture, and has attracted generations of participants for the last century. However, the Indian Market also portrays how Indian culture has evolved in Santa Fe, with modern examples of Indian art and craft on display. There is also a vast selection of Native Indian food available at the market, as well as independent booksellers, meaning that this famous event can be regarded as the ultimate immersive experience of Native Indian culture and heritage.

## **Santa Fe Indian Market and Indian Market Week, various locations in Santa Fe, NM**

<https://swaia.org/>

## **Wine and Chile Fiesta**

**22-29, September, 2019**

A major culinary event. Some of the town's best chefs partner with major vintners and wine distributors throughout the country.

<https://www.santafewineandchile.org/>

# WHERE TO EAT

## Geronimo

Run by Eric DiStefano, a top chef in Santa Fe. Its delectable, sophisticated dishes range from peppery elk tenderloin with apple-smoked bacon to the vegetarian Japanese eggplant black truffle ricotta lasagne. Housed in a massive walled adobe dating back to the 16th century.

**Geronimo, 724 Canyon Road, Santa Fe, NM**  
**+1 505-982-1500**

<https://www.geronimorestaurant.com/>



## El Farol

A Spanish restaurant specialising in tapas, El Farol offers an exciting innovative menu in a cosy, amicable setting. The restaurant's walls are adorned with artwork from well known local artists, adding to El Farol's charming and colourful interior. More than just a great meal, diners are also treated to live entertainment and music every night representing some of Santa Fe's best musicians, and every Saturday evening there is a special flamenco show.

**El Farol, 808 Canyon Road, Santa Fe, NM**  
**+1 505-983-9912**

<https://www.elfarolsantafe.com/>



## Café Pasqual's

Named after San Pasqual, the folk saint of Mexican kitchens and chefs, Café Pasqual provides an excellent blend of Mexican cooking with Asian flavours, and is devoted to high quality food and the use of certified organic and local ingredients. Located in downtown Santa Fe, Pasqual's vibrant interior is lined with hand painted tiles and murals by Mexican painter Leovigildo Martinez. Stop by for a delicious breakfast, lunch or dinner and try the blue lady enchilada (jack cheese on two corn tortillas with chilli) or the carne asada burrito (marinated and grilled steak with guacamole, jalapenos, black beans, sweet red peppers).

**Café Pasqual's, 121 Don Gaspar Avenue, Santa Fe, NM** **+1 800-722-7672**

<https://pasquals.com/>



## The Pantry Restaurant

A prime eating and meeting place since 1948, the Pantry Restaurant has a reputation for serving great comfort food in a relaxed and friendly environment. The Pantry's classic diner-style counter gives it a familiar, old school feel and adds to its convivial atmosphere. Serving breakfast as well as lunch and dinner. Just make sure you bring a big appetite to the Pantry restaurant, as the portions tend to be very generous.

**The Pantry Restaurant,**  
**1820 Cerillos Road,**  
**Santa Fe, NM**

**+1 505-986-0022**

<http://www.pantry santafe.com/>





# WHAT TO SEE

## Georgia O'Keeffe Museum

During a 1929 vacation, American modernist Georgia O'Keeffe became fascinated with the beauty of Santa Fe, New Mexico. The artist relocated to the city shortly after her visit, and quickly began painting the desert landscape. Then, in 1997, a few years after the artists' death, a museum was built to preserve her artwork and legacy. The museum houses an extensive collection of O'Keeffe's works.

**Georgia O'Keeffe Museum: 217 Johnson St. Santa Fe, NM, USA, +1 505 946 1000**  
<https://www.okeeffemuseum.org/>



## Canyon Road Contemporary Art

With a combination of over 100 art galleries, studios, and museums, Canyon Road is the recognized art district of the Santa Fe area. Canyon Road Contemporary Art is one of the best galleries around, providing collectors with art for the past 35 years. The gallery acquires new pieces almost every week, so pop in and peruse the walls.

**Canyon Road Contemporary Art: 622 Canyon Rd. Santa Fe, NM, USA, +1 505 983 0433**  
<http://www.canyoncontemporary.com/>



## Museum of Indian Arts & Culture

With nearly 75,000 annual visitors, the Museum of Indian Arts and Culture displays Native American art, dating from pre-history to contemporary pieces. Through the art, visitors will learn about the history, heritage, and culture of the Native American peoples.

**Museum of Indian Arts & Culture: 710 Camino Lejo Santa Fe, NM +1 505 476 1269**  
<http://www.indianartsandculture.org/>

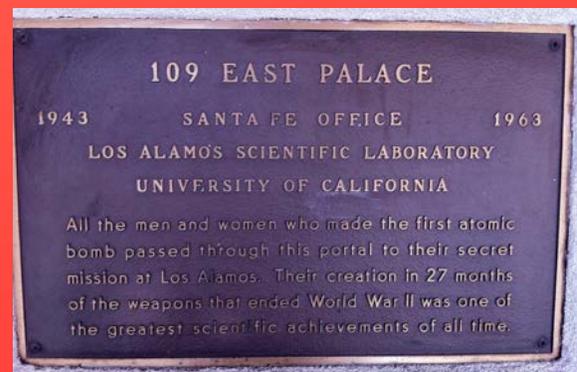


## 109 East Palace

When you need to be dropped off at a top-secret research facility that does not exist, what address do you give the driver? For two decades, that address was 109 East Palace in Santa Fe, New Mexico.

This innocuous New Mexico storefront was once the secret jump-off spot for Manhattan Project scientists. The building at 109 East Palace ceased being a receiving station for Los Alamos in 1963, but a plaque in the back of the gallery now occupying the space commemorates the building's history.

**109 E Palace Ave, Santa Fe, NM 87501**  
<https://www.manhattanprojectvoices.org/location/santa-fe-nm>



# WHAT TO SEE

## **Cathedral Basilica of St. Francis of Assisi**

Located in downtown Santa Fe, the Cathedral Basilica of St. Francis of Assisi is an active Roman Catholic cathedral. Guests are encouraged to admire the exquisite structure, as well the interior artwork, especially the stain glass. Mass is held each day, as are weekly confessions, scheduled baptisms, & weddings.

**Cathedral Basilica of St. Francis of Assisi: 131 Cathedral Place Santa Fe, NM +1 505 982 5619 <https://www.cbsfa.org/>**



## **Loretto Chapel**

Loretto Chapel is a retired church that is now preserved to showcase the magnificent architecture. The gothic church was opened in 1878, although the person who built it remains a mystery, and another mystery of the chapel is the 'Miraculous Stair' a helix-shaped spiral staircase.



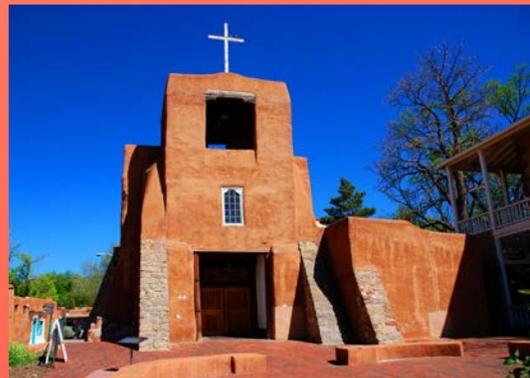
The fascination lies in that the staircase has no central support, but is still structurally sound. It is the point of interest at Loretto.

**Loretto Chapel: 207 Old Santa Fe Trail, Santa Fe, NM +1 505 982 0092 <https://www.lorettochapel.com/>**

## **San Miguel Mission**

Erected centuries ago between 1610 and 1628, San Miguel Mission holds the title for being the oldest church in the United States. The Spanish colonial mission church was built in the Romanesque style, with a fortress of thick walls surrounding it. The adobe structure has been beautifully preserved, as has the artwork inside. The chapel houses a grand bell, which was inscribed in 1856. Still active, visitors are welcomed to attend traditional mass on Sundays; a Latin Mass is also offered early in the day, as is a Gregorian chant mass once a month.

**San Miguel Mission: 401 Old Santa Fe Trail Santa Fe, NM +1 505 983 3974 <http://sanmiguelchapel.org/>**



# WHERE TO SHOP

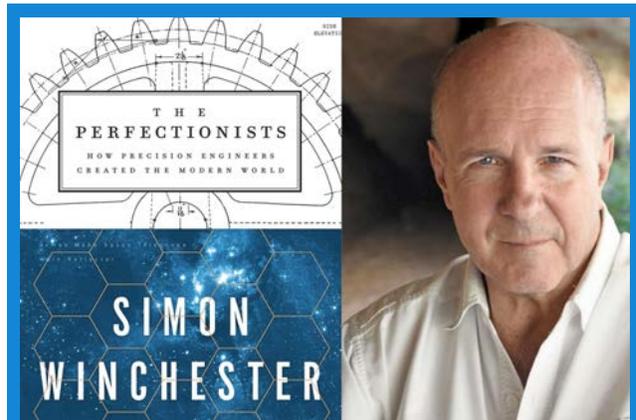
## **Shopping in Santa Fe Plaza**

For high quality traditional jewelry, rugs, pottery, & more, there's no better place to shop than the historic plaza area. The Plaza has been the heart of downtown for more than 400 years, and it shows.

**Santa Fe Plaza: 100 Old Santa Fe Trail, Santa Fe, NM 87501**



The revered New York Times bestselling author traces the development of technology from the Industrial Age to the Digital Age to explore the single component crucial to advancement—precision—in a superb history that is both an homage and a warning for our future. The rise of manufacturing could not have happened without an attention to precision. At the dawn of the Industrial Revolution in eighteenth-century England, standards of measurement were established, giving way to the development of machine tools—machines that make machines. Eventually, the application of precision tools and methods resulted in the creation and mass production of items from guns and glass to mirrors, lenses, and cameras—and eventually gave way to further breakthroughs, including gene splicing, microchips, and the Hadron Collider. Simon Winchester takes us back to origins of the Industrial Age, to England where he introduces the scientific minds that helped usher in modern production: John Wilkinson, Henry Maudslay, Joseph Bramah, Jesse Ramsden, and Joseph Whitworth. It was Thomas Jefferson who later exported their discoveries to the fledgling United States, setting the nation on its course to become a manufacturing titan. Winchester moves forward through time, to today’s cutting-edge developments occurring around the world, from America to Western Europe to Asia.



“Another gem from one of the world’s justly celebrated historians specializing in unusual and always fascinating subjects and people.”  
 – Booklist (starred review)

“Winchester’s latest is a rollicking work of pop science that entertains and informs.”  
 – Publishers Weekly (starred review)

As he introduces the minds and methods that have changed the modern world, Winchester explores fundamental questions. Why is precision important? What are the different tools we use to measure it? Who has invented and perfected it? Has the pursuit of the ultra-precise in so many facets of human life blinded us to other things of equal value, such as an appreciation for the age-old traditions of craftsmanship, art, and high culture? Are we missing something that reflects the world as it is, rather than the world as we think we would wish it to be? And can the precise and the natural co-exist in society? ■

# HOW YOGA CAN BENEFIT GOLFERS

BY ARWEN HANN

Yoga and golf may be unlikely sporting partners; however, practicing yoga even just once a week could improve a player's game immeasurably. While amateur golfers often focus heavily on the inanimate tools of the game such as choosing the right clubs, professional golfers know that mental and physical fitness is also an important tool when it comes to building a good score. It may look like an easy game to spectators, but golf can be physically demanding and players can suffer fatigue and injury if they do not look after their bodies. Yoga exercises can help to build strength in the right areas, such as the back and in the core muscles, and complimentary breathing exercises can help to develop stamina and help players stay alert even in the final holes of a round. Other exercises use the legs and core muscles, which can help to improve driving distances and be useful when trying to play out of heavy rough or sand bunkers. As well as improving a player's game, yoga can also help to reduce the number of injuries a golfer may suffer as a result of playing many rounds. The improved flexibility in areas such as hips and hamstrings along with stretching exercises can reduce tension in these areas and eliminate any weakness. The controlled breathing that is usually associated with yoga can also help golfers, particularly when it comes to high-pressure shots or in the closing stages of a round. The relaxed state of mind and slower breathing taught in yoga can help to relax a golfer's body, clear their mind in preparation for key shots, and get into the rhythm of the swing. Breathing exercises can also help increase the amount of oxygen in the blood, which can help a player stay energized for longer, and focus until the very last hole.

Specialized yoga programs have been developed for golfers, with exercises targeting specific areas such as the back, shoulders, and hips, to improve swing rotation and hamstrings and core muscles to improve stamina. The benefit of these specialized programs is that they are usually easy to follow, and do not require any special equipment. Some of the exercises are even designed to be done on the course, immediately before or after a round. Incorporating just one or two yoga sessions each week into a training program will likely help all golfers improve their game and reduce their handicap.



PRACTICING YOGA EXERCISES SUCH AS THOSE THAT INVOLVE TWISTING OR STRETCHING THE SPINE, SHOULDERS, AND ARMS CAN LEAD TO BETTER CONTROL OF CLUBS WHEN DRIVING OR PUTTING AND INCREASED FLEXIBILITY AND ROTATION DURING THE SWING.

# Indian Fry Bread

Deliciously crispy on the outside, soft and chewy on the inside, Navajo Tacos made with Indian Fry Bread are topped with a meaty mixture of taco seasoned ground beef and beans, then all the fixings like sour cream, shredded lettuce, cheddar cheese, and tomatoes!

- 2 1/4 cups all-purpose flour
- 2 tsp baking powder
- 1/2 tsp rapid rise or active dry yeast
- 1/2 tsp salt
- 1 cup warm milk (110 degrees)
- 1 Tbsp butter or shortening, melted
- Vegetable oil, for frying



1. In a mixing bowl, whisk together flour, baking powder, yeast and salt. Whisk melted butter into warm milk and pour milk mixture into dry ingredients.
2. Stir until mixture comes together and slightly forms a ball, dough should be fairly sticky (if needed you can add in a little more flour or a little more water to reach a good consistency but try not to overwork the dough).
3. Cover dough with plastic wrap and allow to rest 5 - 10 minutes.
4. Heat 1 inch of oil in a large cast iron skillet to 350 - 360 degrees over stove top.
5. Divide rested dough into 8 equal pieces.

6. Working with floured hands and one piece of dough at a time (keep other pieces covered with plastic wrap), pat dough out on a lightly floured surface into a 6-inch circle and gently drop into hot oil, and cook until golden brown, then flip and cook opposite side until golden brown.
7. Remove from oil and drain onto a plate or baking sheet lined with paper towels.
8. Serve warm with Navajo taco filling or for dessert, spread with honey butter.

SUDOKU

Answer on page 15

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Fill in the grid so that every row, every column, and every 3x3 box accommodates the digits 1-9 without repeating any.

s p i r i t s

# MESCAL

If there's one liquor that's made its mark on the national cocktail scene over the past few years, it's mescal. A close cousin of tequila, most mescals have a distinctive smoky flavor, thanks to their particular production method: roasting the hearts of the agave plants underground before mashing, fermenting and distilling them.

This smoke emerges beautifully in cocktails, including many of our favorite tequila drinks.



## MESCAL LAST WORD

This cocktail is a slight twist on the traditional Last Word (gin, green chartreuse, maraschino liqueur, and lime juice). It replaces the gin with Mezcal, giving it a nice hint of smoke. I don't think it has its own name. \*for added heat, shake with a slice of serrano chili, remove before serving.

### Ingredients:

- 1 oz. Mezcal
- 1 oz. Green Chartreuse
- 1 oz. Maraschino liqueur (Luxardo)
- 1 oz. Lime juice

### Preparation:

Shake all ingredients and strain into a coup. No garnish.

## MESCAL MARGARITA

A simple margarita is the perfect place to start—it lets you appreciate mescal's distinctive character in a familiar template. Fresh lime juice and a little agave syrup are all you need. We're not looking for the fruity sweetness an orange liqueur would add, this is a vibrant, dry cocktail.

### Ingredients:

- 2 ounces mescal
- 1 ounce freshly-squeezed lime juice.
- 1/2 ounce agave nectar

**Preparations:** In a cocktail shaker with ice, combine all ingredients, shake & strain it into a cocktail glass and garnish with a lime wheel.



# How to Use Apple Pay: Set Up Tips & Everything Else You Need to know

by Don Reisinger Apr 12, 2019

Thanks to its ease of use, the ubiquity of the iPhone and rising Apple Watch sales, Apple Pay has quickly established itself as the leading mobile payment option. According to Loop Ventures, Apple Pay has more than 252 million users globally, and there are 24 countries where it is accepted.

With Apple Pay, you can make purchases from your iPhone, Apple Watch and even some Macs on everything from food and clothes to Uber rides and digital goods. And if you want to split a bill with your friends, turning to your phone to facilitate that transaction is as simple as a few taps.

Apple Pay comes baked into the iPhone, iPad, Apple Watch, and Safari browser. You'll never need to pull out the plastic.

Apple has generally done a fine job of taking the complexity

out of the Apple Pay experience. And whether you're buying something in-store or online, there's a relatively simple process for getting it right. Here's everything you need to know about using Apple Pay.



## Where can I use Apple Pay?

Apple is quick to note that you can use Apple Pay at "millions" of locations, thanks to the company opening its support for point-of-sale platforms and retailers all across the U.S. And since it works with websites and apps, you can use Apple Pay at millions of more spots from the comfort of your home.

Most notably, perhaps, are the places you can't use Apple Pay: Walmart and Amazon.

## How to set up Apple Pay on your iPhone or iPad

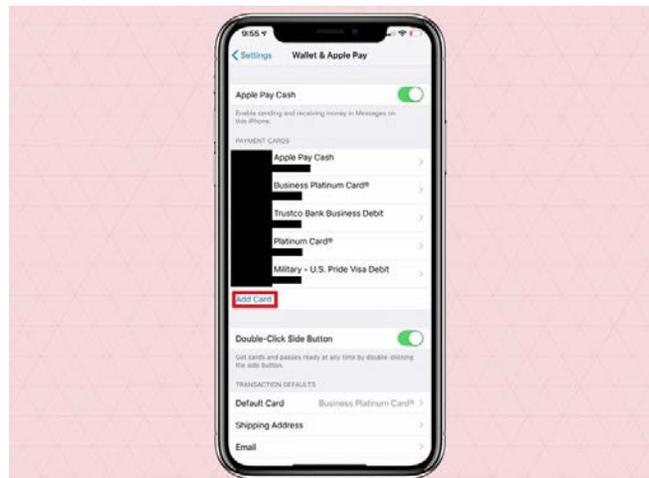
If you're looking to add cards to your Apple Pay account, doing it from the iPhone makes the process seamless and quick.

Here's how to get started.

### 1. Head to the Settings app on your iPhone.

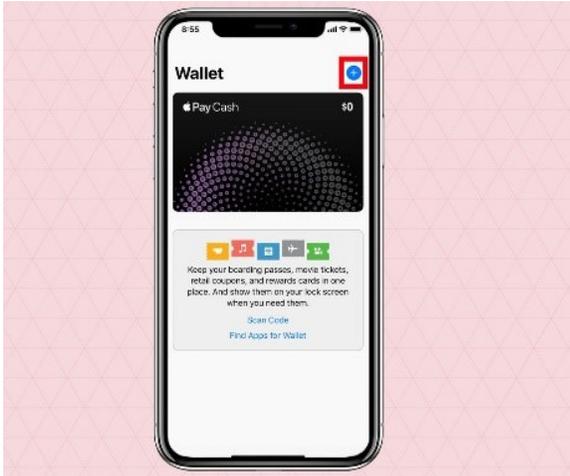


### 2. Scroll down to Wallet & Apple Pay and tap that.



3. You'll see an option in that menu called Payment Cards. Under there, tap Add Card.

4. You'll see an Add Card feature pop up and the option to have your rear-facing camera collect all of the card information and automatically populate the credentials. Follow the on-screen instructions to add your card that way. If scanning your info doesn't work, choose Enter Card Details Manually and follow the onscreen prompts. After you input your card information, it'll be saved for use later. There are often multiple ways of doing things in iOS, and that's the



case with setting up Apple Pay, which you can also do from within the Wallet application. Just launch the app, and touch the plus (+) icon in the upper right corner of the screen. After that the instructions basically mirror Step No. 4 above, in which you scan your card using your iPhone's rear-facing camera.

### How to make a purchase in-store with iPhone

There are a few ways to make a purchase using Apple Pay in a brick-and-mortar store. And

luckily, they're all quite simple. If you're on an iPhone and you have cards attached to Apple Pay, simply double-click the lock button on the side of your iPhone X, iPhone XR, iPhone XS, or iPhone XS Max. You'll then be able to choose a card. Scan your face with Face ID and place your iPhone next to the card reader. You're all set.

If you own an older iPhone, such as the iPhone 8 or earlier, you'll use the Touch ID button to authenticate the purchase instead of Face ID. (Apple Pay requires at least an iPhone 6 or later.)



*Note: You can also watch a demo with answers to many questions on the Apple website at:*

**<https://support.apple.com/>**



# HUITING

WEALTH MANAGEMENT GROUP

WELLS FARGO ADVISORS FINANCIAL NETWORK

*Office Expansion Update*

TARGETED DATE  
OF COMPLETION

*Late  
September  
2019*

EXCITING  
ADDITION  
TO OUR  
PRACTICE



Our office expansion is now in full swing, with the foundation having been completed despite the challenging spring (winter!) weather. Our general contractor, Dan Geiss, owner of Summit Ridge Custom Homes is breathing life to our vision of a compelling addition which preserves the history of our main office while celebrating the property's expansive views. Local architect Phil Gerou with his associate Melissa Baker, have designed an addition which extensively utilizes glass to provide views of the wetlands and valley, while not impacting the two historic willow trees on the property which were planted by Judith Bergen after the Civil War. The corner of the addition will be anchored by a 1 ½ story octagon, paying homage to both the Bergen's barn next door (now the home of the Blue Quill Angler), and the Evergreen Library's octagon reading room. This room which will feature a two-sided fireplace will become a reading room housing our growing travel library.

What is most exciting for us, is this addition provides us the ability to double the size of our practice, with the addition of two financial advisors and two supporting staff members, providing added depth to our long term business plan, as we continue to provide an exceptional client experience within a boutique private wealth management practice.

# Fun Facts: Santa Fe



- Santa Fe is the oldest state capitol in the nation, founded in 1608 by New Mexico's third Spanish governor, Don Pedro de Peralta. It was made the capital of the territory in 1610.



- Oldest Church in the United States
- Santa Fe's full name is La Villa Real de la Santa Fé de San Francisco de Asís-the Royal Town of the Holy Faith of Saint Francis of Assisi. Say that 10 times fast!



- Wendy and Nikki's family, the Montoya's, were among the original Spanish settlers in Santa Fe having received a land grant from the Spanish Monarchy.



- At 7,000 above sea level, Santa Fe is the United State's highest capital city.



- Santa Fe's Canyon Road has more than 100 galleries within its one square mile, making it the densest concentration of art galleries in the world.

- Santa Fe was founded 10 years before the Pilgrims landed at Plymouth.

- State Question: Red or Green? (Refers to Chile) Or, maybe Christmas.

- State Nickname: Land of Enchantment



- State Cookie: Biscochito

- State Bird: Greater Roadrunner

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2	5	7	1	4	6	9	8	3



Answer to puzzle on page 10



**Welcome to our new neighbor, "Evergreen Cooking School and Gourmet Goods"!**

Evergreen Cooking School & Gourmet Goods actually isn't a new business, but recently relocated to just north of our office and in the process, built a custom space to better accommodate their growing business. Owner and Chef Mark Pridgen is one of Evergreen's quiet treasures, bringing an intimate cooking venue for classes, offering classic gourmet Italian goods, and guiding small group culinary tours nationwide.

Growing up in Jupiter, Florida, Chef Mark was immersed in the food industry early on, working at a family-owned Italian restaurant, then opening his own Italian Café at age 22. Moving to Colorado he earned his degree from Colorado Institute of Art and later joining a local iconic family owned Italian institution, Tony's Meats & Market. In 2014 he launched his own business in Evergreen which due to its increasing popularity, lead to his moving to a larger space. Recent classes include Santa Fe Style Filet Mignon, Bahama Style Cuisine, Handmade Pasta, Classic Italian Sauces and Tap Into Tapas.

**FIND YOUR INNER CHEF**  
**INSPIRING DEMOS,**  
**HANDS-ON CLASSES,**  
**EXCLUSIVE WINE TASTINGS**  
**& MORE!**

Classes range from cooking demos to full hands-on participation, all accompanied with a full meal and complimentary wine pairings - you can view his schedule at [www.evergreencookingschool.com](http://www.evergreencookingschool.com). Additionally, you can now purchase Chef Mark's signature sauces, freshly made soups, salts, spice blends, and salsas, at his new location, 1254 Bergen Parkway (Evergreen, Colorado).

A unique feature of Chef Mark's School, are his very popular small group guided Culinary Tours, recently featuring Santa Fe, Nashville, New Orleans, and coming up: Portland, and Charleston. Based on the area visited, the culinary tours may include visits to local farmer's markets, hands on cooking demos and classes, historical tours, tastings and chef's table meals at hand selected local restaurants expressing the region's style.

Thank you Chef Mark for moving in near-by, I'm sure you'll be seeing us often!

*location:*  
Evergreen Cooking School  
1254 Bergen Parkway Ste D114  
Evergreen, CO 80439

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