

SPRING 2021

la Dolce Vita!

T H E S W E E T L I F E

Friuli - Venezia Giulia, Italy

Yoga, Tai Chi, and Pilates

Mountain Area Land Trust

Michelle Cleveland - Winemaker

Compliments of
HUITING

WEALTH MANAGEMENT GROUP



QUARTERLY UPDATE

Dear Clients and Friends,

Welcome Spring! Like most of you, we have been sequestered waiting out the Pandemic. After being in “lock-down” for nearly a year, it is with great joy we’ve seen the economy begin to re-open, in-person schooling resuming, and restaurants being allowed to open up their indoor spaces.

With the spread of the global pandemic and unprecedented global closing of economies, the equity markets staged a historic rapid correction of over 30% last March and April, followed by an almost equally historic rapid recovery of over 35% (which was heavily skewed to the technology sector), for the S&P 500. In response to the Pandemic, Wells Fargo Investment Institute has been frequently updating their 2021 Outlook reflecting the most current economic and pandemic conditions, and we are delivering these updates to you via our weekly summary emails every Thursday (if you are not presently receiving these updates and would like to, please send us an email or call Wendy, at 303-670-4904). GDP is now anticipated to average 5.7% for the year, with the S&P 500 index at 4,200 – 4,400 for 2021 (presently 3,945), and inflation averaging 2.5%.

With the onset of the Pandemic, our technology partner, Wells Fargo & Company, accelerated development of several enhanced technologies enabling us to provide better service despite social distancing and lockdowns. Many of our forms are now available for “eSignature” using DocuSign allowing you to sign documents at your convenience, no matter where you are, using your internet connected device. When you log into your HWMG Wells Fargo Advisors account you’ll be able to access and sign documents, including ACH Money Transfer agreements, domestic and foreign bank wire requests, Letter of Authorization for fund transfers and new account paperwork. Also, clients with mobile devices have a new way to access statements through their mobile device. After signing into your account, look for a “Statements & Docs” option in the top right menu dropdown. Choosing this option takes you to a screen where you can select the account, document type, and statement date. After tapping “View Results,” you can toggle between “Statements” and “Inserts” and choose the available document(s) you desire.

Our featured book this issue couldn’t be more timely, “safely” transporting us to one of my favorite regions, the Northern Italian mountains, vineyards and seaside. If you’re suffering from cabin fever as we are, you’ll truly enjoy our friend Bobby Stuckey’s new cookbook and travel guide, “Friuli Food and Wine,” co-authored with Lachlan Mackinnen-Patterson and Meredith Erikson. If you live in Colorado, you may recognize Bobby and Lachlan as co-owners of Frasca Food and Wine and Pizzeria Locale in Boulder, and Tavernetta in Denver.. We have a very limited number of copies available for our clients – please call Wendy at 303-670-4904, 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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CONTENTS

Spring 2021



TRAVEL

4

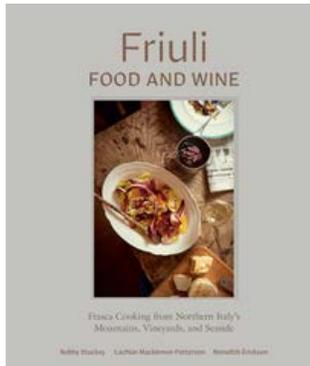
Under-explored Italy



Lifestyle

6

Yoga, Tai Chi and Pilates



BOOK REVIEW

11

Friuli Food and Wine



SPIRITS

12

Spritz

8

What's New?

What is Randy and Candy up to?

10

Philanthropy

Mountain Area Land Trust

11

Sudoku Puzzle

13

Recipe

Crazy Good Mozzarella

DEPARTMENTS

4 TRAVEL

6 LIFESTYLE

10 PHILANTHROPY

11 BOOK REVIEW

13 RECIPE

14 TECHNOLOGY

Under-explored Italy: Four Must See Destinations in Veneto



Italy, with its breathtaking scenery and storied past, is a country like no other. The southern European nation home to famed cuisine is also home to some of the world's most famous cities: Rome, Naples, and Florence come to mind. But there's much more to Italy than its tourist hotspots suggest.

In the northeast lies the fascinating Veneto region, far from the beaten path of central and southern Italy. Of course, its capital is Venice, but much of the region remains relatively unexplored. Here are four essential destinations in this underrated corner of the Belpaese.

Padua is a vibrant city just twenty miles east of Venice. It's home to the University of Padua, established in 1222 -- the fifth oldest continuously-operating university in the world. (Galileo even served on its faculty!) Today, the university draws tens of thousands of young people to the city, contributing to its lively atmosphere. University buildings are scattered around Padua and visitors will certainly come across a few. The Orto Botanico di Padova -- the 500-year-old botanical gardens affiliated with the university -- are a must-see. Covering nearly 250,000 square feet, the gardens house several rare plant species and are home to prolific scientific research initiatives.

Padua is also home to the Basilica of St. Anthony, a pilgrimage site for Catholics around the world. St. Anthony is the city's patron saint, and in honor of his superb abilities as an orator, the basilica displays his tongue and chin in a glittering shrine. The church towers over the Prato della Valle, one of Europe's largest squares.

Vicenza is a wealthy midsize city located in the western area of the Veneto. Perhaps the city's most famous resident was Andrea Palladio, the renowned 16th-century architect whose work influenced the likes of Thomas Jefferson and Johann von Goethe. His most famous work, the Teatro Olimpico, stands in the elegant city center. The teatro is one of the few Renaissance theatres still standing and the oldest remaining stage set in the world.

Palladio is omnipresent, from the Basilica Palladiana in the main square to the La Rotonda villa on the outskirts of the city to the Arco delle Scalette arch leading to the scenic Monte Berico. The classy architecture, cobblestone streets, and numerous parks and green spaces combine to make Vicenza one of Italy's most livable cities.

In the rural province of Padua lies the small city of **Cittadella**. With a population of just over twenty thousand, it could easily pass unnoticed if it weren't for the massive medieval wall surrounding the historic center. Measuring almost 5000 feet in circumference, Paduans constructed Cittadella's wall in the 13th century to defend the city from invaders during a period of turmoil on the Italian peninsula. Visitors can walk the entire length of the wall and take in views of the old town and the surrounding countryside, as well as the mighty Dolomites mountain range in the distance. Museum exhibitions and info points lie along the path, providing context on this historical treasure.

Inside the walls lies the charming city center. The town's cathedral, the 18th-century Duomo di Cittadella, is located in the main square opposite warm restaurants and boutique shops. Often overlooked, Cittadella merits a day trip from the major Venetian cities.

Lake Garda straddles the borders of three northern Italian regions: Lombardy to the west, Trentino-Alto Adige to the north, and Veneto to the east. Its pristine blue waters and towering mountains render the lake postcard material and the towns on its shores the destination of millions of pleasure-seeking tourists. It is Italy's largest lake, larger even than the more famous Lake Como, covering over 140 square miles. Charming lakeside towns surround Garda. On the Venetian coast, Peschiera del Garda delights with its wide canals and ancient fortress, designated a World Heritage Site by UNESCO. Further north lie Bardolino and Lazise, high-end resort towns. Visitors can also reach the top of Monte Baldo, a mountain towering 7000 feet in the Italian Alps, by cable car from Malcesine.

In short, the Veneto has much to offer—scenic landscapes, towering mountains, and charming towns. These are just four of the many Venetian destinations to enjoy on a trip to Italy.

VIRTUAL TRAVEL - EXPLORING THE WORLD WITHOUT LEAVING YOUR HOME

Armchair travel paired with technology and had a boom year in 2020! Following are several links to begin enjoying:

National Park cameras: www.nps.gov/subjects/watchingwildlife/webcams.htm

Musée d'Orsay, Paris: artsandculture.google.com/partner/musee-dorsay-paris?hl=en

Uffizi Gallery, Florence: artsandculture.google.com/partner/uffizi-gallery?hl=en

NASA at Home: www.nasa.gov/nasa-at-home-virtual-tours-and-augmented-reality

Travel and Cooking - Context: www.contexttravel.com

Indagare Clubs: www.indagare.com

Learning - Masterclass: www.masterclass.com

Learning - The Great Courses: www.thegreatcourses.com

Learning - 92nd Street Y: www.92Y.org

PRESERVING BODY AND MIND: YOGA, TAI CHI OR PILATES?

Yoga, tai chi and Pilates are three different movement methods that work to create a connection between the body and the mind. The three movement techniques are a part of the same calisthenics family but each one is unique. This is how they differ.

Yoga

The practice has been around for thousands of years, and it is now practiced throughout the world. Historically, the movement practice focused on achieving meditation for the purposes of salvation. To be able to meditate fully and more easily, yogis first complete an asana practice, which is the movement part of the exercise. Most classes end with several moments spent in quiet reflection.

During a class, students will move from one static pose to another while focusing on body engagement and joint alignment. Each posture is held for a particular amount of time based on breath. For instance, a vinyasa flow class is generally one breath for each movement made. Those who participate in this type of practice will notice an improvement in their strength, flexibility and balance.

There are different styles of the practice. You can take classes that are hard, sweaty and aerobic as well as classes that are relaxing and restorative. You'll also find classes at all times of the day. If you want to practice at home, every style is now available online.

Yogis often notice that the practice can help them experience less pain and anxiety. Studies of people who practice have found that it even decreases high blood pressure and improves mental acuity. Other benefits include the sense of community that comes from attending the same class consistently.

It's easy to get caught up in the stereotype of the practice and believe that only people who are flexible should do it. However, increased flexibility is a side effect of the practice. You do not need to be flexible to participate.

Those who teach it will suggest the use of props like blocks, straps and blankets to make the poses accessible for every student. It is also acceptable to change your body position if a cued pose isn't feeling good or safe in your body. This practice is unique for its combination of meditation and movement.

Tai Chi

This practice has a martial arts history, but it differs from traditional martial arts since it focuses on using movement for relaxation instead of tension. When participating in this type of class, you'll be using leverage through the body's joints to coordinate movement in a fluid way that was traditionally meant to neutralize an enemy.

The classic version of the practice features five parts, which include:

- Focused breathing combined with meditation
- Response training
- Self-defense movement
- Weapons
- Hand routines



The modern form of the exercise involves participating in a set of movements without the use of weapons or the wearing of uniforms. Today, instructors guide a class of students who are wearing comfortable, loose-fitting clothes in addition to flat shoes or soft footwear.

This form of movement is characterized by measured, recurring movements in addition to stationary holds. The goal of the practice is to learn how to develop leverage softly. While the practice is a gentle one, it is not an easy workout.

Along with toning and hardening your physique, the practice will work to improve your balance, digestion, breathing technique and circulation. When performing this form of exercise, you'll notice its meditative qualities that help you reduce stress. This type of practice is unique for its contemplative movements.

Pilates

A German man named Joseph developed this form of exercise as a way to strengthen the mind and the body. This form of exercise focuses on making sure that your body is using its full range of motion to develop greater flexibility, strength and endurance. It will help you tone your abdominal muscles, back and hips. The practice stresses spine and pelvic alignment. Also, instructors offer classes in different difficulty and intensity levels.

When you attend this type of class, you'll be using your own body weight to perform the movements. It's a great way to train for sports or when you need to rehabilitate a part of your body. If you haven't tried this form of exercise, it may seem intimidating, but it is something that beginners can do.

While some classes use a large piece of equipment called a Reformer during the practice, you don't have to use one to participate. Most of the movements can be done on a mat that you roll out on the floor. When you practice regularly, you'll gain core strength and overall stability along with better posture and balance. The type of movement is likely to improve your flexibility, and it can prevent back pain as well as treat it.

Is the type of exercise safe for everyone? It can be, but if you haven't been working out regularly or are older, then it's always a good idea to see your doctor for a checkup before beginning this kind of exercise routine. You can modify it as a gentle strength training exercise that helps you gain stability or as a challenging workout to add a push to your current exercise routine.

What makes the movement practice unique? The use of equipment makes the practice different from the others. Also, the practice is typically more vigorous than the other types of exercise.

Which One is Right for You?

To determine the right practice for you, take a few classes of each movement style. In fact, if you have the time, try taking about 10 classes of each one. The great thing about yoga, tai chi and Pilates is that you can participate in each of the different movement styles throughout your week. It's the perfect way to enjoy the benefits of each movement style.

WHAT IS RANDY UP TO?



Randy approached the Pandemic shutdown with explorative zeal, pursuing all varieties of activities which would have previously involved some sort of travel, now available while “sheltering in place” enabling him to experience even more than he would have traveling! Using Zoom for the first time, Bob and Randy had a cooking class in the office with acclaimed chef Massimo Bottura, direct from Modena, Italy! Randy followed up with a series of Zoom cooking classes during the New York City Food and Wine Festival, with Yotam Ottolenghi, Rocco DiSpirito, Jet Tila, and Jonathan Waxman (check out www.nycwf.org for the 2021 line-up).



Another new discovery, finding “92nd Street Y,” a NYC treasure, Randy recently attended a Zoom cooking class with a favorite author, Susan Herrmann Loomis (Plat du Jour – French Dinners Made Easy) from her Paris kitchen. Coming up are Zoom travel guides to North and South Italy, several author/chef classes, including Jason Wang (Xi’an Famous Foods), Reem Kassis (The Arabesque Table), Italy’s Motor Valley: Fast Cars, Slow Food, and Hsiao-Ching Chou (Vegetarian Chinese Soul Food). Not to mislead you about 92Y, they aren’t just cooking programs, they also have a large number of Zoom classes and lectures on everything from art, history, literature, and numerous learning experiences – enjoy them at 92y.org!



Not wanting to focus solely on food, Randy discovered online class program, MasterClass, and he and Wendy try to watch one every week. Topics include business, science & technology, design and style, music, wellness and food! Lecturers include: Alicia Keys, Yotam Ottolenghi, Tony Hawk, Sara Blakely, Thomas Keller, Gordon Ramsay, Chris Hadfield, Malcom Gladwell, Martin Scorsese, Steve Martin, Carlos Santana and Annie Leibovitz. If you’d like to check it out (www.masterclass.com), send us an email to receive a couple of free passes.



While travel has been problematic, Randy was able to do a long weekend retreat in Puerto Vallarta at the Garza Blanca Resort, and is looking forward to visiting his family in Northern Michigan in April (yes! Randy is now vaccinated!), wine country weekend in Los Olivos, visit with his younger daughter Erin in San Francisco, and a long delayed trip to Barbados in the fall. Given the continued uncertainty in Europe, return trips to France, Italy and Switzerland on are hold until next spring and fall – something to look forward to!

WHAT IS CANDY UP TO?

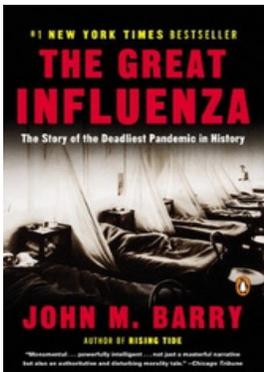


Candy is up to...what probably a lot of you were up to in the last year, nothing much! No adventure travels, no exciting outings... instead just a lot of days that seem like "Groundhog Day" reruns!

A beautiful new office to work in, but I worked remotely for much of the year and found it actually very enjoyable! At any rate, our hairy children, Rocky & Charlie, are now totally spoiled and we are not sure how they will do when things are back to "normal".



For someone who ate out most of the time, Bob and I learned the total enjoyment of cooking at home, with a much-improved, healthier diet. As such, we were fortunate not to gain the total 17 pounds that supposedly was the average weight gain for many people, over the last year.



I am always reading a lot of business related information, but since we were in a pandemic, I decided to bring a book off the bookshelf that I purchased years ago, but never read; "The Great Influenza - The Epic story of the Deadliest Plague in History" by John M. Barry. Besides a very interesting history on the evolution of modern day medicine, I learned a lot about what we are going through now versus the 1918 Influenza. They say, "History does not repeat itself, but often rhymes". Well, this time it seems there was a lot of repetition!



This last year was a year of reflection, rethinking and determining what is really important in life. I certainly hope we will continue to see a great improvement and move into whatever the new normal is...but I also have to say that amazingly, I appreciated the quietness that this year brought to me.

Photo: Sunrise over Sanchez Reservoir near San Luis, Colorado

Mountain Area Land Trust



Since our inception, Huiting Wealth Management Group has been committed to giving back to the community by supporting local charities and organizations in the Evergreen, CO area.

One of the outstanding organizations we support is the Mountain Area Land Trust (MALT). As Colorado continues to experience population growth, with more and more families moving here to experience the state's quality of life and outdoor lifestyle, MALT's mission is to preserve our wonderful recreational opportunities, wildlife viewing and unique way of life.

MALT works with landowners and non-profit organizations to set aside land in conservation easements, which benefits all of us with clean water and air, scenic views and wildlife habitat. These are all things that contribute to a higher quality of life for all of us. In addition, MALT, in conjunction with other agencies, pursues public projects that allow for new hiking and biking trails and outdoor recreation opportunities that provide access to thousands of acres of previously inaccessible public lands.

For over 29 years, MALT has pursued these goals and has conserved a total of 23,482 acres in their 4,290 square-mile service area in Colorado. As part of their land conservation goal, they purchased 92 acres in an area called the Pennsylvania Mountain Natural Area, north and west of Fairplay, CO. This unique, 13,000 foot elevation, high alpine area, is home to one of the largest standing groves of 2,000 year old, reproducing Bristlecone Pine trees. A 1 ½ mile long hiking trail through the area provides accessibility to hikers to view these ancient wonders. MALT's future goal includes the acquisition of additional acreage in the area, with the vision of creating a 500+ acre natural area, to preserve and protect this sensitive region and its many unique biological and wildlife attributes.

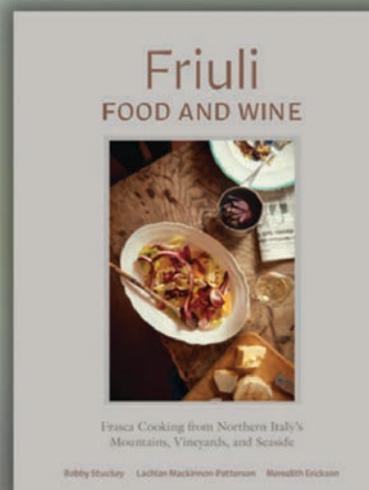
For more information about MALT, its programs, conservation easements, or to donate to the Mountain Area Land Trust, log into their website at www.SaveTheLand.org.

FRIULI FOOD AND WINE: FRASCA COOKING FROM NORTHERN ITALY'S MOUNTAINS, VINEYARDS, AND SEASIDE

Featuring 80 recipes and wine pairings, Friuli Food and Wine is an eye opening exploration of this unique region of Italy. Organized into Wine, Land, Sea, and Mountains chapters, the book also profiles local winemakers and wines with numerous restaurant and winery recommendations as well as notable accommodations in the region. While at once a cookbook with exquisite recipes paired with resplendent photographs, it's also an insider's look into the people and countryside, becoming an engrossing travelogue of this northeastern Italian region of Friuli Venezia Giulia.

Bobby Stuckey and Lachlan Mackinnon-Patterson are co-owners of Frasca Food and Wine and Pizzeria Locale in Boulder, Colorado, and Tavernetta in Denver. A master sommelier and winemaker at Scarpetta wines, Bobby was previously a sommelier at The Little Nell in Aspen and wine director at The French Laundry. Lachlan was named a Best New Chef by Food & Wine, won the James Beard Award for Best Chef: Southwest, and has appeared on Bravo's Top Chef Masters. Frasca won a James Beard Award for Outstanding Wine Service in 2013 and Outstanding Service in 2019.

Meredith Erickson is the author of *Alpine Cooking - Recipes and Stories from Europe's Grand Mountaintops*.



SUDOKU

Answer on page 15

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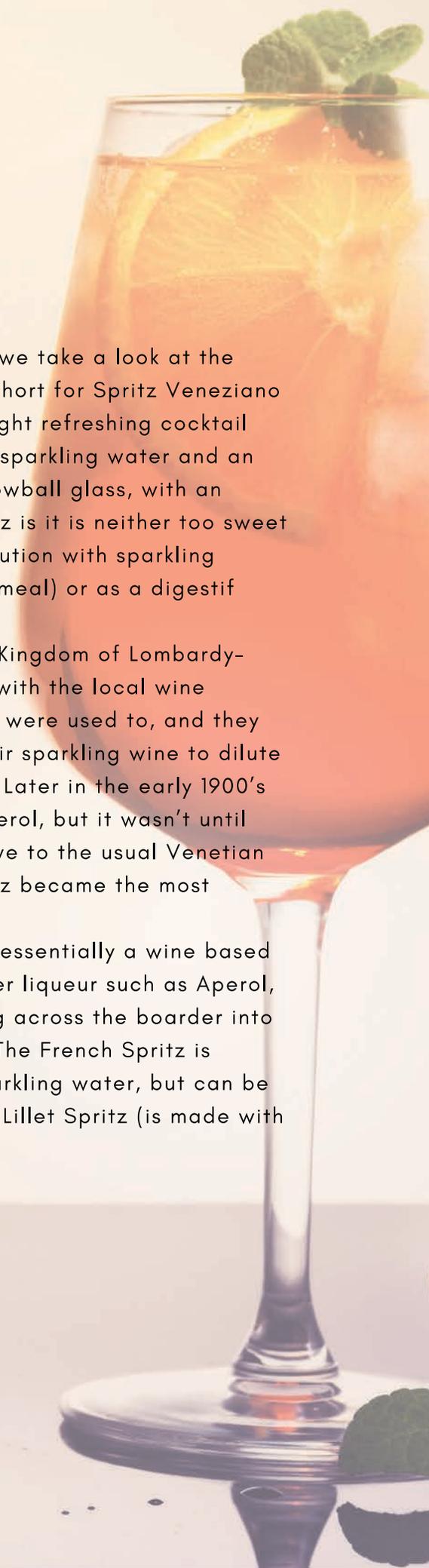
S P I R I T S

SPRITZ

Accompanying our tour of northeastern Italy this quarter, we take a look at the Italian tradition of the Spritz. In its purest form, the Spritz is short for Spritz Veneziano (in the States, generally called an Aperol Spritz), which is a light refreshing cocktail made with 3 parts prosecco, 2 parts Aperol, and topped with sparkling water and an orange slice. It's typically served over ice in a wine glass or lowball glass, with an orange wedge garnish. One of the best attributes of the Spritz is it is neither too sweet nor too bitter, rather refreshing with low alcohol due to its dilution with sparkling water. Its versatility makes it both an ideal aperitif (before a meal) or as a digestif (after a meal).

The Habsburg domination in Veneto in the 1800s under the Kingdom of Lombardy-Venetia gave birth to Spritz. These outsiders were unfamiliar with the local wine varieties, many of which had higher alcohol content than they were used to, and they began to ask the local bartenders to add some water into their sparkling wine to dilute the drink (its name coming from the German verb "spritzen"). Later in the early 1900's the Barbieri brothers in Padua created the Italian aperitif, Aperol, but it wasn't until the 1950's when the Aperol Spritz became a popular alternative to the usual Venetian mix of sparkling white wine and soda. In 2019 the Aperol Spritz became the most ordered cocktail in Italy.

Spritz has come to take on a broader meaning, and now is essentially a wine based cocktail made with 3 parts sparkling wine, two parts of a bitter liqueur such as Aperol, Campari, or Cynar, and topped with sparkling water. Stepping across the boarder into France, variations include the French Spritz and Lillet Spritz. The French Spritz is typically made with Suze, St. Germain, sparkling wine and sparkling water, but can be as diverse as Lillet Blanc, sparkling wine and tonic water. The Lillet Spritz (is made with one part Lillet Blanc and two parts tonic water.



CRAZY GOOD MOZZARELLA

Mark Tarbell, winner of the 2007 Iron Chef competition and restaurateur, created this highly addictive treat for his Lakewood, Colorado, wood fired pizza restaurant and wine bar, The Oven. Mark subsequently closed The Oven, moving to Phoenix to open up a number of other restaurants. However, by the time he closed The Oven, we were hooked! Grabbing a seat at the chef's counter next to the wood fired pizza oven, we'd watch our appetizer of fresh mozzarella begin to melt into a gooey taffy like consistency while the accompanying pizza dough baked to perfection for our dipping bread! While we don't have a 900 degree wood fired pizza oven, we've developed a version you can make at home - enjoy!

Ingredients

1 fresh ball of mozzarella, we like Murray's but any fresh mozzarella ball will do.
1 serving of pizza crust bread
Extra virgin olive oil (EVOO)
Maldon sea salt flakes

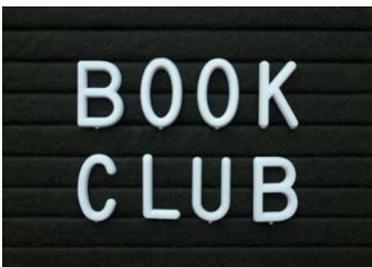
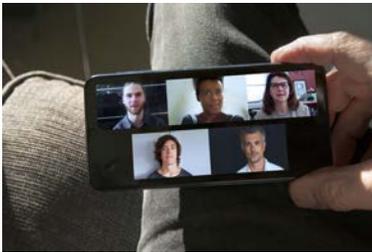
Preheat oven to 500 degrees about 20 -30 minutes before you are ready to bake.

Before making the pizza bread, bring the dough to room temperature - it should be about 65 degrees. Atop parchment paper, sprinkle some coarse semolina flour to prevent sticking, and stretch out the dough into a circle or oval. Lightly cover with extra virgin olive oil (EVOO) and sprinkle with sea salt. Let rise 30 minutes.

When the oven is ready, place the mozzarella ball in a tall sided ramekin with sides about an inch above the mozzarella ball. Drizzle about a teaspoon of EVOO over the top, and place the ramekin on the ½ baking sheet. Bake for 8 minutes, remove the sheet pan from the oven and slide the pizza dough with parchment onto the ½ baking sheet next to the mozzarella. Bake for an additional 12 minutes - mozzarella should be bubbly and melted, and the pizza crust lightly browned on top. Carefully remove the pan and transfer the mozzarella container to a platter. Cut the pizza crust into eight pieces, using a fork add a generous amount of melted mozzarella and enjoy!

To make home made pizza dough, we love Lidia Bastiancich's simple pizza dough recipe (available online at <https://lidiasitaly.com/recipes/pizza-dough/>).

Opportunities with Zoom!



Despite the Pandemic's dreadfulness, a few positive things have emerged. One of course, is the rapid enhancement of technology enabling people to work remotely from home. A relatively formerly obscure company called Zoom was propelled into the mainstream due to its ease of use and low cost, being free to most individual users.

While you can participate in a Zoom call without an account, there are some benefits to having an account. The basic account is free, and you can host up to 100 participants for up to 40 minutes, and unlimited one-on-one meetings. With an account, you can upload your photo which can act as a placeholder if your video is turned off, and default your account to sign in with both the microphone and video defaulted to "off" (that's my preference). Once you are in the meeting, you can toggle either on or off as you desire.

With the free account you can proactively schedule Zoom meetings which send an email invite to your participants. One benefit of Zoom over Apple FaceTime, is you can share your "screen," so if you have a photo or slideshow, you can share it with all participants. As long as all participants have good internet service, you can include participants from locations worldwide.

Setting up your free account is easy. First download the application on your smartphone, tablet or computer (I've installed Zoom on all three of my devices). You'll need access to your email account to verify your profile and confirm a password. Click on "Sign Up" on the welcome page and follow their instructions. Once you have your account set up, you can schedule events with individuals or groups of participants - they do not need an account to participate. Also, you can set up your "screen name" and upload the picture of your choice for your placeholder (shows when your video is turned off).

During the pandemic, Zoom has been used for all sorts of activities including wine tastings, virtual book club, cocktail hour, cooking, games, as well as numerous travel and leisure programs provided by continuing education providers, chefs, vineyards, the list is nearly endless!

Fun Facts:

Italy



- Italy is the fifth most populous country in Europe and has the eighth largest economy in the world (2020 GDP = \$2.07 trillion).
- Italy's birthrate is the second lowest in the Western world. About a third of male children live with their parents until their mid 30's.
- Italy has the highest number of UNESCO World Heritage sites (53).
- More than three-quarters of Italy is either mountainous or hilly.
- The University of Bologna was founded somewhere around the year 1000 and is still a highly regarded university today. Officially it is said the University was founded in 1088.
- There are currently more than 500 different types of pasta eaten in Italy.
- In 2018, Italy was the leading European producer of wine with an output of about 1.3 billion gallons, followed by France and then Spain.
- In Central Italy, Caldari di Ortona, there is a fountain that flows red wine 24 hours a day. It is free to everyone, but it is primarily to quench the thirst of those taking the Camino di San Tommaso pilgrimage.
- The World's longest tunnel-Gotthard Base Tunnel-runs from Switzerland to Italy. It took 17 years to build and is 35 miles long.
- The Italian town of Acciaroli has a disproportionately high number of centenarians in its population of about 2,000. The town is famous for its low rates of heart disease and Alzheimer's. The residents of the town eat a diet heavy in fish and olive oil, which could be one of the reasons for their good health in the old age.

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5	2	7	4	1	8	9	3	6
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1	9	3	2	6	5	7	4	8



The name "sudoku" is abbreviated from the Japanese suuji wa dokushin ni kagiru, which means "the numbers (or digits) must remain single."

Answer to puzzle on page 11

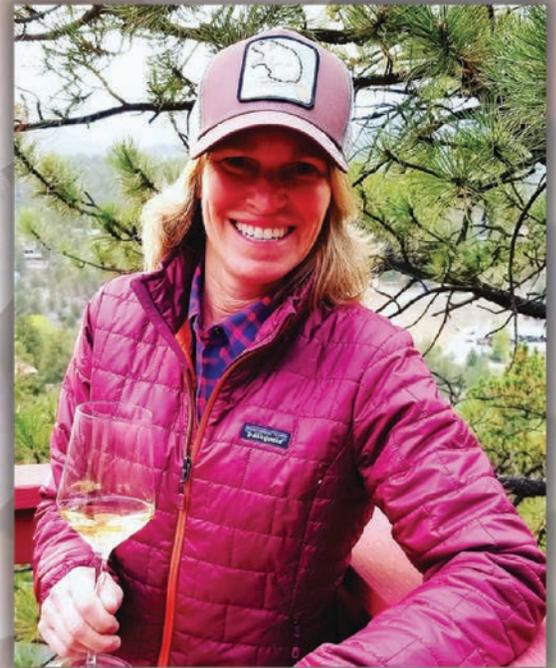
Michelle Cleveland - Winemaker



A cherished "Evergreen treasure," Michelle has blazed her way as one of the preeminent women in the world of Colorado winemaking.

Growing up in a German family exposed Michelle to some beautiful Riesling wine. Her passion for wine continued after graduating from the University of Illinois with a degree in Agriculture. Vacations always included visits to National Parks and wine regions.

After moving to Colorado, Michelle took a job as Director of Production and Distribution with Dazbog Coffee Company.



In 2000 she attended the Palisade Wine Festival and heard of a winery opening in Evergreen Colorado. Upon visiting the winery that late November she met her eventual mentor, Bill Donahue. In 2005 she resigned from Dazbog and began volunteering at Creekside Cellars. Once settled in at Creekside Cellars she followed up by acquiring a Certificate of Enology & Viticulture from UC Davis. She completed the program in early 2008 and was promoted to winemaker at Creekside Cellars.

Michelle also spent 5 years teaching Enology at Metropolitan State University and served as a board member on the Colorado Wine Industry Development Board. Michelle's wines have consistently won international awards as well as being receiving some of the highest scored wines in the state of Colorado.

When she's not pursuing her passion for winemaking she enjoys biking, hiking, snowshoeing, birdwatching and of course, traveling to France where she finds most of her inspiration in her winemaking style.

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