DPS Holds School Configuration Meeting

By Tom Gleason

A “standing room only” crowd of parents packed the gymnasium at Westerly Creek Elementary School on January 9th. They came to hear officials from Denver Public Schools (DPS) outline a process for the potential reconfigurations of schools at Stapleton and in the surrounding Denver neighborhoods to accommodate projected growth—much of it involving children under five years of age.

Westerly Creek Principal Trish Lea opened the meeting by saying she viewed the growth of enrollment in the schools at Stapleton as something to be “celebrated,” a comment echoed later by Northeast Denver School Board Member Kevin Patterson, who was joined at the meeting by DPS Board President Theresa Pena and Jeannie Kaplan, who represents southeast Denver.

MultiSchool Solution

Brad Jupp, senior policy advisor for DPS, said the growth projections were “the kind of problem DPS loves to embrace” as he cited a need to serve a projected 1,200 children in the Stapleton area by the year 2010. To meet that need and beyond, he said DPS would have resources that include nine schools in the area. On Stapleton, those schools include Westerly Creek Primary (currently Early Childhood Education through 3rd grade) and Bill Roberts Elementary (now 4th through 8th grade) that comprise a single campus, the next new Stapleton elementary school (planned to open by 2009 at 26th and Iola), and a new high school proposed north of Interstate 70 for 2010 or later. In the Denver neighborhoods that “ring” Stapleton, other schools included in the planning process will be Ashley, Smith, Hallett and Philips elementary schools as well as Smiley Middle School.

Mr. Jupp promised the parents DPS would adopt a “Go Slow” decision-making process as part of a thoughtful approach for planning to meet the needs of DPS students in the Greater Stapleton area over the next 10 to 15 years. He said DPS has become convinced that the “dual school” Westerly Creek Campus could not endure over the long run because the projected growth of children three, four and five years of age would result in an overcrowding of Roberts Elementary. He added, however, that no new programs would be implemented for those two schools for the coming 2007-2008 school year. Instead their Collaborative School Committee (CSC) has been given the task of finding a consensus for their configuration and utilization of resources. Mr. Jupp said that consensus needed to be developed by February to enable DPS to make budget and staff decisions for the coming year and added that the process would include several opportunities for public comment.

Polaris Type Program To Be Proposed

Anticipating the interest of a number of parents attending the meeting, Mr. Jupp also said DPS staff will make a recommendation to the Board to open another “Polaris type” program similar to the one that currently exists at Ebert Elementary at 410 Park Avenue West. While he said the recommendation to the Board would not include a location, he added: “We need a second program like Polaris—it is one of the top DPS programs.”

Following his presentation, Mr. Jupp was joined by two of his colleagues from DPS: Nan Baumbusch, special assistant to the Superintendent of Schools, and Ethan Hemming, Director for Planning, Research and Innovation. The three officials held a lengthy question-and-answer period that addressed each comment or question raised by the audience.

Creative Gift Ideas for Valentine’s

We asked five retail merchants for creative suggestions on Valentine’s gifts. Their ideas are shown on pages 8 and 9.

FREE HomeStart Conference Feb. 10th

Buying Affordable Homes at Stapleton

Syracuse Village Condominiums above, are one of the affordable homes options at Stapleton. See story on page 3 for information on the free and open to the public conference on buying affordable homes at Stapleton.

3 Tough Choices in Education | Buffalo Comming to Arsenal 10 | S.U.N. 20 | Fitzsimons History 22
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Tough Choices Ahead for Public Education

Two Stapleton residents involved in educational reform share their views

By Kathy Epperon

Urban public school systems across the nation have been facing tough challenges lately, including budget shortfalls brought on by a flight to private, charter and suburban schools. Some of the ensuing discussion on reforming our public schools has criticized our current system for not keeping pace with changing times. A recent article in TIME magazine entitled How to Build a Student for the 21st Century (December 18, 2006), highlighted the need for a larger public conversation, “the one the nation is not having about education, the one that will ultimately determine not merely whether some fraction of our children get ‘left behind’ but also whether an entire generation of kids will fail to make the grade in the global economy because they can’t think their way through abstract problems, work in teams, distinguish good information from bad or speak a language other than English.”

With the trend toward outsourcing to nations like India and China of what were, until recently, stable, high-paying jobs, recent articles point to the economic imperative of changing our education system if we’re to compete in the 21st century. The one the nation is not having about education, the one that will ultimately determine not merely whether some fraction of our children get ‘left behind’ but also whether an entire generation of kids will fail to make the grade in the global economy because they can’t think their way through abstract problems, work in teams, distinguish good information from bad or speak a language other than English.

Leaders in education, business and politics are working together to rethink our public education systems — with particular urgency as recent studies have shown that, compared to other industrialized nations, American students and young adults are anywhere from the middle to the bottom in math, science and general literacy, housing American students and young adults in the middle to the bottom in math, science and general literacy, housing American students and young adults in the middle to the bottom in math, science and general literacy.

BruceVandal

We spoke with two Stapleton residents, Bill Fulton and Bruce Vandal, who have been involved with public policy and education reform to get their views on this Tough Choices report and where they think education reform is headed.

Bill Fulton taught at the Rocky Mountain School of Expeditionary Learning and then worked with the national Expeditionary Learning network. He later served as the part-time Director of the Denver office of Facing History and Ourselves, working within the office of the Public Education and Business Coalition. He is now finishing his Ph.D. at the University of Denver and Iliff School of Theology. Bill Fulton is the Director of the Postsecondary Education and Workforce Development Institute at the Education commissioner of the States (ECS), a national education organization that works with state policy makers to develop and implement quality education reform from pre-kindergarten through postsecondary education.

Bruce previously was the Associate Director at the Minneapolis Minority Education Partnership, Inc. and has also created a charter school. He later served as the part-time Director of the Denver office of Facing History and Ourselves, working within the office of the Public Education and Business Coalition. He is now finishing his Ph.D. at the University of Denver and Iliff School of Theology and working with Civic Canopy, a group of experts and organisations dedicated to promoting public dialogue over complex issues.

(continued on page 4)
The Sunday Denver Post reported in their January 7th edition that Colorado House Speaker Andrew Romanoff and others are holding up this Tough Choices or Tough Times proposal as a “guide for radical education reform in Colorado.” What is your take on this proposal?

Bruce Vandali: The greatest value of the report is the scope of conversation it has sparked about the state of the educational system as a whole. It offers a comprehensive vision on how the system can be reformed to meet the far more ambitious goal of postsecondary education for all.

As we see in Denver and in many urban centers, there are many students whose chances for a college education and true economic opportunity is limited by the fact that they do not ever gain the skills and knowledge they need to be successful. As other countries move aggressively to educate their population to participate in a global economy, the standards for participation in the global workforce will only become more stringent. As a result, increasing numbers of U.S. citizens will find themselves unable to reap the dividends from the high-tech, knowledge-based industries that are generating the lion’s share of high wage jobs in the economy.

The recommendations range from common sense investments in early childhood education, to controversial proposals to invest more aggressively in the educational outcomes of low-income students to a complete re-imagination of high school and postsecondary education which allows all students the opportunity, as early as age 16 and throughout their adulthood, to earn a college education and beyond.

There is no question that at this time when the federal government’s No Child Left Behind (NCLB) Law is up for reauthorization that we ask what else and what more we need to do to improve our education system for all citizens? Tough Choices provides one possible answer to this critical question.

I am pleased to see Colorado’s leaders taking this report seriously by engaging in meaningful debate on how Colorado can reform its education system to maximize the economic opportunities for its citizens.

Education Commission of the States intends to engage state policymakers on the Tough Choices report to hopefully catalyze a broad discussion of the next wave of education reform. NCLB has provided a sound foundation for public education reform, but there is much more that needs to be done, and the Tough Choices report provides one vision for what that should be.

Are there any important elements in education reform you think this Tough Choices proposal does not address directly?

Bill Fulton: One criticism of the report that some might make is that it leaves unaddressed the assumption that our standard of living is reasonably sustainable at all, and whether we simply expect much more of the world’s resources. But I must say that it is easy to criticize any proposal as far-reaching as this one is, but much harder to offer an alternative that is nearly as comprehensive or as compelling. The report by definition is a comprehensive vision for completely reforming the education system, so it essentially covers all of the bases. However, the one key recommendation that is very relevant to parents and teachers which is not addressed at all is the disappearance of low-skilled jobs, the increasing demand for highly skilled, creative, self-directed workers—and our current educational system is not designed to respond to these trends. In effect, the report says that most of the conversations we are having about educational reform right now are not worth having at all since they leave the system as a whole intact. The authors of the report are quite blunt about this: we can either make some tough choices now, or face tough times ahead.

The benefit of making the connection between our educational system and our standard of living is that it makes just about everyone feel threatened, and hopefully more willing to take make the tough choices outlined in the report—something that does not typically happen when educators alone sound the alarm.

One criticism, though, is that the focus can too easily be narrowed to students as economic assets being marched off to the new economy better prepared to fill its demands. It does not mention the need for students to be better human beings, or better citizens, or better neighbors. A second criticism of the report that some might make is that it leaves unaddressed the assumption that our standard of living should remain what it is. I think there are a lot of people around the globe wondering when we will begin asking ourselves whether our standard of living is really sustainable at all, and whether we simply expect much more of the world’s resources. But I must say that it is easy to criticize any proposal as far-reaching as this one is, but much harder to offer an alternative that is nearly as comprehensive or as compelling.

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Some of the recommendations in the Tough Choices report are designed to respond to these trends. In effect, the report says that most of the conversations we are having about educational reform right now are not worth having at all since they leave the system as a whole intact. The authors of the report are quite blunt about this: we can either make some tough choices now, or face tough times ahead.

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A Board Member Talks About the Need for Change at DPS

By Kevin Patterson

At the January 18th Denver Public Schools (DPS) Board of Education meeting, someone sarcastically said to me, “I heard that DPS is thinking about making some changes.” I realize that there are numerous changes being discussed in the school district. Change is often difficult for our children and for us as adults, but let me lay out some of the reasons for the quickened pace of the school district’s efforts.

In the April 25, 2006 letter from Superintendent Michael Bennet and Board President Theresa Pena to former Mayor’s Federico Pena and Wellington E. Webb, DPS outlined the gravity of the problem we face in Denver. In that letter, Bennet and Pena listed some indicators leading the Board to advance our current reform agenda. For last year’s Colorado Student Assessment Program (CSAP) results, only five percent of Latino high school students scored proficient or advanced in math. The figures were the same for African-American students. Anglo students showed better results, but their results were still thirty-seven percent proficient or advanced. Everyone parent wants to see their child be successful in school, and these percentages show the widespread need for change in the school district.

When we compare ACT results to the state and the nation, DPS still shows lower results. For the 2004 ACT results, the average DPS student score was 17.8 while Colorado’s average was 20.3. The national average was 20.9. I could mention similar concerns with the graduation and dropout rates. The concerns are large, but I know DPS can be successful with systemic changes. We must do better because our children deserve the best.

Far too long, DPS has tried to place certain programs in buildings without adequate planning on how to connect the programs together for parents and students. Building level decisions have an impact on the choices parents have and exercise across Denver. We need to arrange our choices to meet the demands of our parents, the higher education community, and the business community looking for an educated workforce. DPS has lacked the necessary focus on providing professional development for our employees. With the Denver Plan, we now can develop articulation and matriculation patterns so parents won’t have to devise their own pattern for meeting their child’s needs.

So for the Stapleton neighborhood, I am working with DPS staff to really think through how we can provide services for a bubble of very young children. In other neighborhoods, we usually see a distribution of children through elementary, middle and high school ages. We will be taking time to listen carefully to the many voices in the community so we can use resources in and near the Stapleton community. I have heard that some parents want all of the choices within the Stapleton neighborhood. Others have told me that they want to reach to the surrounding communities. My point is that there should be a choice. We will be working to implement choices that are part of the DPS system of schools.

Kevin Patterson represents District 4 on the Denver Board of Education. He can be reached at Kevin_Patterson@dpsk12.org.

Kevin Patterson, District 4 representative on the Denver Board of Education speaks at the January 9th meeting at Westerly Creek School.

Educational Interview (continued from page 4)

education they receive and for providing out-of-classroom opportunities that complement what they learn in school. How do you think this report applies to the context of schools in Stapleton? Bill: My greatest hope is that as DPS engages the community in discussing the best plan for all of the schools in the ‘greater Stapleton area’ over the next six months, that we will keep the underlying premises of this report in mind. It is not enough to just ensure that the school down the street is working well for my own child, or that all the seats and budgets line up nicely. We have got to work together to ensure all students in the broader community have the opportunity to be educated in truly excellent schools. For economic reasons alone, if not for reasons of social equity, we’ve got to realize that we are in the same economic boat and that the quality of our schools determines the quality of our future. Stapleton has a rare and exciting opportunity to build a network of schools from the ground up that is based on a bold vision of what every child needs to succeed. I hope we stay committed to that vision for all the schools, down the street and across the broader community.

Broad: Stapleton provides wonderful choices for families through the charters in the neighborhood, magnet schools throughout the city and strong neighborhood schools right down the street. I agree with Bill’s statement that a key challenge for Stapleton schools is to see how they fit into the broader context of providing a high quality education to all Denver students.

We are fortunate to have a community where so many people are truly engaged in the education of our children. The report suggests that we need to direct our energies, as a community, to how we will ensure that all students receive an education that meets the highest standards. That will require a serious dialogue about what our children should learn in science, math, social studies, and literature and also the skills they need to be critical thinkers, problem solvers and active citizens.

Every parent believes that their child is gifted and talented and, they are right. There is no reason why the schools in Stapleton and in Denver as a whole cannot provide an education for all students that will fully prepare them for college, work and life. As the report articulates, this will require hard work, perseverance and the willingness to work collaboratively to create the schools that our children deserve.

Kevin Patterson, District 4 representative on the Denver Board of Education speaks at the January 9th meeting at Westerly Creek School.

Stapleton Front Porch

February 2007
February 21
Odyssey School Applications Due

Applications to The Odyssey School for the 2007/2008 school year are due at the Odyssey office no later than Wednesday, Feb. 21 in order to participate in the admissions lottery, which will be held on Feb. 22. Applications received after Feb. 21 will be placed on a wait list on a first come, first served basis.

Interested parents must attend an Open House at Odyssey prior to submitting an application. Upcoming dates and times for Open Houses are: Feb. 7 at 9 am and Feb. 20 at 6:30 pm.

Currently 27% of the students at Odyssey live in Stapleton, with 46% of the Kindergarten students and 42% of 1st grade students being Stapleton residents. Further information is available at the Odyssey website at www.odysseydenver.org.

Chinese New Year Traditions

By Eugenie Chen

Chinese New Year is the most important and joyous of Chinese traditional holidays. It is popularly recognized as the Spring Festival and celebrations last 15 days. Because the Chinese use a lunar calendar, the date of the Spring Festival Changes each year. It takes place at some time during January or February. This year it falls on February 18.

The Chinese calendar has a 12-year cycle, and each year is named after an animal. According to Chinese legend, the Lord Buddha called all the animals to come to him before he departed from the earth. Only 12 animals came and, as a reward, he named a year after each of them in the order that they arrived. First came the Rat, then the Ox, the Tiger, Rabbit, Dragon, Snake, Horse, Sheep, Monkey, Rooster, Dog and Boar. The year 2008, the Year of the Boar or Pig, will generate feelings of goodwill and abundance.

For the Chinese, New Year means renewal. It is time to gather with family, honor ancestors and celebrate with a big banquet of food that symbolizes prosperity in the New Year. On New Year’s Eve the Chinese light up their houses and gather together for a family dinner. Special foods are served. Most people stay up late and set off fireworks late at night to scare away evil spirits. Married couples give children and unmarried adults red envelopes to bring good luck.

On New Year’s Day, the Chinese family eats a vegetarian dish called jai. The ingredients in jai are root vegetables or fibrous vegetables, and many people attribute various superstitious aspects to them. Other foods include a whole fish, to represent together- ness and abundance, and a chicken for prosperity. The chicken must be presented with a head, tail and feet to symbolize completeness. In south China, the favorite and most typical dishes are nian gao, sweet steamed glutinous rice pudding and zongzi (glutinous rice wrapped up in reed leaves). In the north, steamed-wheat bread (nut rice) and small meat dumplings are the preferred food. The tremendous amount of food prepared at this time is meant to symbolize abundance and wealth for the household.

During the festival, communities decorate with brightly colored lanterns, flowers and banners. Red and gold are popular colors. The people greet each other with “Kung hay fat choy” (in Cantonese) or “Gong xi fa cai” (in Mandarin). This means “May you prosper.”

During Chinese New Year, dragon and lion dancers who perform in the streets collect lucky money packets and fruit and vegetables that shops leave for them. At the end of the celebrations is the Lantern Festival in which children walk through the streets with special lanterns. Eugenie Chen is the owner of Taste of Asia at Stapleton located in Quebec Square just east of PetsMart. She can be reached at 303-388-8982. The restaurant will be handing out Red Envelopes for kids on February 17, 18 and 19.

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Richard Sandoval, Bon Appetite’s 2006 Restaurateur of the Year has done it again! His newest restaurant, La Sandia is the ideal spot for genuine and inspired Mexican food in a modern setting. One bite and guests will understand how bold and complex Mexican food really is. Begin dinner by making your own guacamole at your table. Order the Mexico City Tacos served on a specially made lava stone platter with traditional toppings and salsa. Pair one of these exciting dishes with one of our signature cocktails such as the Hibiscus Margarita. Don’t forget to order dessert! Our traditional churros dusted with cinnamon and sugar served with spiced Mexican hot chocolate make an excellent choice.

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“Bob” 5-in-1 Wobble Clock $12.50 with any purchase. Changes colors as it wobbles. Time/date/temperature/timer and snooze alarm.

Perfumania

Clockwise from left rear:
Juicy Apple candle by Jerome Privee Pour la Maison, $19.99. Burns 80 hours. (A portion of each sale is donated to the American Heart Association.)

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Magnolia Whisper Shower Gel $9.

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Gucci II Eau de Parfum 1.7oz $49.99.

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For Women: Shoes by Rocket Dog, BKE and Steve Madden $36 - $48

On front cover: BKE "Elite" jeans $49.50

Sweater by Dayton $19.97

Necklace by BKE $12

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Stapleton Front Porch
Top Cops Honored

Leslie Twarogowski wants to make the upcoming tax preparation season as painless as possible. After 11 years of experience with one of the largest tax preparation services, Ms. Twarogowski launched her own tax business, Easy1040, in 2005. “My experience just as well with home-based tax preparers. With fewer overhead costs like rent, receptionists, etc., I could charge significantly less, yet still offer the same quality service,” she said.

Ms. Twarogowski picks up her customers’ W-2s from their homes or offices and answers tax questions. “No question is ‘too dumb,’ and asking might save you money,” she says. She then prepares the tax return at her home, and delivers the finished product back to her customer – either physically or via email – within 24 hours. She said her customers appreciate the convenience of home pickup and a pricing she describes as “about half what the leading stores charge.”

Ms. Twarogowski offers several tips for Stapleton residents this tax season:

1. If a taxpayer works and his or her children are in daycare, the taxpayer might be eligible for the childcare credit - which could total up to $6000.
2. If a taxpayer relocated to Stapleton this year from more than 50 miles away, his or her moving expenses – including lodging and mileage – might be deductible.
3. Filing late is never a good idea. The IRS charges significantly higher penalties for late filing than for late payment. If a taxpayer is not sure of a deadline, he or she may be able to file extension paperwork for more time.

Leslie Twarogowski, owner of Easy 1040, a tax preparation service

Local Business Makes Filing Taxes Easier

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Denver Museum of Nature and Science
See the Earth from Space!

February is national “I Love to Read” month, and Simon Says Read!, a locally owned, community-minded bookstore in the Stapleton Town Center, will host a two-day celebration on Saturday and Sunday, February 10th and 11th.

The theme of this year’s “I Love To Read Month” is Celebrating Literacy For All. “The role of books and reading in developing strong independent kids can’t be overstated,” says Jon Blessing, local Stapleton resident and owner of Simon Says Read! “We want to invite all the families in the community come together and celebrate reading.”

Blessing has planned an action-packed weekend of events for the entire community. “I wanted to make it fun for entire families to participate in the store’s activities,” Blessing says. In addition to exploring all the books Simon Says Read! has to offer (for both kids and adults), there are activities both days that can be enjoyed by both parents and children.

Activities include face painting, balloon animals, story times (in both English and Spanish), music and movies, store discoveries and door prizes. Special events also include a nutrition seminar for healthy food choices for children, presented by a local nutritionist. There will also be a celebration of Black History Month, as well as magic and puppet shows.

Local children’s authors will host special story times and share their experience of writing with both kids and adults. Children’s book illustrators will also be on hand to share their art and encourage kids to draw pictures of their favorite books. There will be even be special appearances by some story book characters themselves as Clifford The Big Red Dog and The Cat in the Hat visit the store.

“I want to invite everyone to come and join our staff in this wonderful celebration,” Blessing says. “We want to help the community deliver the message to kids that reading is worthwhile.”

Stop by the store or call 303-333-3353 – READ for a schedule of events. February 10th and 11th are days for residents of the Greater Stapleton area to come celebrate reading with kids. Simon says, “Read!”
Stapleton Moms Group Meets in Person after Months of Online Chats

Stapleton Online currently lists 69 different clubs that are available to any Stapleton resident. One of these clubs, Stapleton Moms Online, was formed by Amanda Reed who moved from the Highlands neighborhood, where she had participated in an online moms group of 500 who shared tips and resources in that neighborhood. Stapleton Moms Online was formed in February 2006 when Amanda put out a word to 20 or so neighbors that she was starting an online club group – and it has now grown to 114 members and is getting one or two more each week. “I’m not the organizing type but it’s easy to set up an online group, and I’m pretty good with computers,” she said. Reed wanted to join Stapleton moms to have the same kind of group that she had in her prior neighborhood, “says Amanda.

The group offers a safe and easily accessible place where mothers in Stapleton can ask questions, offer advice, and gather support from other mothers in their own neighborhood. The online forum is sometimes used to arrange informal play dates. “If I would anyone like to meet at a park later today? Where is that ‘good’ park around here anywhere?” It offers a way for moms to share hobbies, “Any of you who are working on knitting, crochet, or other stitch projects are invited to a stitch-in at my house this evening,” and a way to share resources. “Hi all! I have LOTS of free tickets for the Denver International Film Festival kids event ...” A look at past posts shows moms offering used baby furniture, promoting moms’ home businesses, finding babysitting/nannies, and discussing topics of concern such as schools. A database lists resources by topic, including health and beauty, home improvement, medical, childcare and family friendly restaurants.

After months of online chats many of these moms had never met face to face. An online post from Sonya Luna started the idea of a gathering to meet in person and to have a holiday party at Satchels Market in Park Hill. In addition to meeting each other in real life, the group decided that making a donation would be a part of the gathering. Over thirty mothers attended. Satchel’s Market provided the hors d’oeuvres and the space, and everyone brought food and material donations for a local non-profit organization, The Gathering Place. The Gathering Place is an organization that provides a safe daytime refuge for women and children who are homeless in Denver. They also provide emergency services to women and children in distress, material items that are needed such as clothing and food, and an extensive network of organizations that assist with job training and counseling.

As a group, Stapleton Moms Online decided that it was important for the group to assist local organizations, particularly those that focus on women and children in desperate need. They plan to make the Holiday Party and donation to a charitable group an annual event. Recent monthly posting show a Spring Fling in the early planning stages – watch the messages for information on this upcoming event.

To join the Stapleton Moms Group, go online to http://groups.yahoo.com. If you join Yahoo Type in Stapleton Moms, then click on “Stapleton Moms,” click on “Join This Group,” and enter your Yahoo I.D. All Stapleton moms are welcome to join.

A s of December 2006, Bill and Andrea Pratt are the proud new owners of Curves in the Stapleton Town Center. A Curves member for years, Andrea believes the 30-minute workout three days a week is a great fit for busy women that can bring real results. “As a busy mother and former teacher, the program was a perfect fit for my lifestyle,” Andrea says. “In addition, Curves offered a fun and enjoyable way to workout. At Curves, women don’t just pay for a membership; they pay for a community of support where they strengthen each other. They also get all the support they need to reach their goals.”

Bill and Andrea have already made exciting changes to their Curves location. Immediately after taking over, they almost completely renovated the club, with new paint, fixtures, and carpet. They also expanded their hours to accommodate those who prefer to work out after their lunch break or in the afternoon as well as on weekends. With more changes planned, Bill and Andrea say the feedback from Curves members has been very positive.

With the average person gaining three pounds a year, a reasonable workout regimen that can fit into today’s busy lifestyle of work and family is critical to help combat diabetes, osteoporosis, hypertension and other health risks that women can face. “The Curves system allows women of all ages and fitness levels to perform all five of the components of a complete fitness program, combining strength and cardiovascular training through hydraulic resistance,” Andrea says. “The experienced instructors at Curves offer one-on-one training, while members talk and tip one another during the workout. Also, the comfortable, welcoming atmosphere has helped women of all fitness levels commit to an ongoing fitness program and achieve results.”

Curves is located at 7345 E. 29th Ave. Phone 303-355-5959 or email stapletoncurves.msn.com. This month Curves is offering a 30% discount on the service fee plus the first 30 days free for new members (see store for more details). Curves also encourages women to stop by for a free tour and figure analysis.

New Management Brings Changes to Curves

Curves Owner Andrea Pratt leads a workout in the newly remodeled facility in the E. 29th Ave Town Center.

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Hungry for something NEW?

You're smart, discerning, adventurous with a fairly good sense of direction...

So why are you still going to the same old restaurants? Try one of the fresh new restaurants at Northfield Stapleton. Denver's hottest shopping and dining destination. You're just minutes from the variety you crave!

The Shops at
NORTHFIELD
STAPLETON

Bar Louie
Fish Company
La Sandia
Hugo'sTapasBar
Texas de Brazil

LOCATED AT I-70 AND Quebec STREET, PROCEED north TO EAST 49TH AVE.
Northfieldstapleton.com or call 303-375-5454

Stapleton Front Porch
February 2007
Let’s Make a Deal!

Real estate professionals protect and serve their interests, but it takes more than a good realtor to put a good deal together. Here is what buyers and sellers can do to make every transaction more fun and enjoyable.

1. There’s a lot to know and consider, so buyers and sellers should want to be educated. There is a reason realtors provide blank agency and purchase contracts. Buyers and sellers should review them. You should know what you are signing, and call us with questions. Realtors know that knowledge makes people feel more comfortable as they go through the process of buying or selling a home. From understanding the market, to the pros and cons of builders, to ways to figure good pricing on a home, realtors love educating their clients and this aspect of their work.

2. Buying and selling go better when clients work in partnership with their realtor. An agent is not trying to hurt your feelings if he or she suggests your home needs a stage. For buyers, don’t be afraid to send the internet listings that catch your fancy, and speak openly during showings. It is the only way an agent can help you find the house you are really looking for.

3. Buyers and Sellers should understand that their agent is working on their behalf in their best interest even when they can’t see it. Look for a realtor you trust. You’ve hired your realtor to take care of you, and that is what we are going to do. Ask all the questions you want, but remember there are endless details in most transactions, and a good agent will only bother you with items that require your attention. We spend a lot of time making endless feedback and follow-up calls, turning on lights, talking to builders on the client’s behalf, studying market trends, working with your title company and lender, and making sure that all the details are legal, ethical, and in your best interest. These are just a few of the things we do to take care of you.

4. Buyers and sellers should know that good realtors value the relationship over the sale. Our reputation is vital to our success. We want our clients to be happy, and to feel comfortable referring their friends and family to us. It is clearly in our best interest to serve you to the very best of our ability.

5. Remember that realtors have no control over the market. We’re good, but we’re not THAT good. Our job is to give you the best possible advice, given current market conditions.

6. Realtors appreciate buyers and sellers who know who and what is this is what we do for a living. An agent’s commission must cover an astonishingly wide range of costs. Many agents are open to negotiation, and we put our license, our reputation, and our livelihood on the line with every deal. A good deal is a win-win for everyone.

7. Finally, buyers and sellers should know that open, transparent, and honest communication is the single most important thing they can do to help themselves. Talk to us, and let us help you get the results you want.

A “Solution Architect” Provides

Colette Shock of Core Interiors offered her insights for basement design and finishing. Colette refers to herself as a “solution architect” and has done space planning and design work not only for basements but also for other areas of the home such as home offices, offices, and commercial spaces.

What are some typical requests for basement designs in new homes in Stapleton?

In the first phase of Stapleton, some builders were just doing half basements. That instantly turned our basements into a cluttered dungeon full of boxes. Most residents in Stapleton have young children and their “stuff” has a way of taking over the home. We need order and organization to survive our fast-paced lives. A basement can offer a great retreat. It could be TV room for the sports enthusiast or a quiet sanctuary to hang out and meditate.

What are some of the challenges you’ve encountered in basements here?

People are trying to capitalize on their living space by finishing the entire basement and leaving no storage space. That can create some obvious issues. Also, basement floor plans can have restrictions that need to be considered before construction can start. For example, many of us only have one window for natural light, so your floor plan has to consider the utilization of the light. If your heater and water tank are near the window, investing to have them moved to a dark north corner inside the storage room could have huge payoffs on resale.

What are some key things folks should keep in mind as they begin to think about how to finish out their basements?

First of all, make a list of what is not working for you on your main and upper floors. Are you going to have another child in the near future that will take this bedroom that is currently an office? When you entertain, is your kitchen too crowded, or are people scattered? Save money by converting your basement into more livable space rather than trading up for a larger home.

What is your process for working with clients?

If there is a couple living in the home it’s important to meet with both to accommodate their needs and help with “compromising.” The budget is foremost of the discussion, and I help guide them on some boundaries that need to be in place before going overboard on cost and ideas. Once that is in place, take the clients vision and streamline it to deliver the best benefit for them, and for resale.

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Insight on Basement Projects

I do a rough sketch with measurements and some basic space planning to get the project started. In smaller spaces you don’t really need to hire an architect, but as the project grows in size it is a part of the construction company’s pricing. If the goal is creating a living space with a lot of rooms, working with a designer and an architect makes the most sense. The architect is great with the structural engineering, but not with furniture or door placement. I work to maximize the skills all parties bring to the renovation of your basement.

Do you have any general guidelines about cost or timeline for finishing out basements? The average timeline for basement finishing is six weeks, which is tied to pulling permits and final inspection scheduling. Cost can range from $15,000 to $40,000 and higher for larger projects in our area. You should consider that having your basement finished does not add as much to your home’s appraised value as building your main floor out, or your top floor up, but that can be difficult at Stapleton with our small lots. That fact may make finishing your basement your “best and only” option.

Do you have general recommendations regarding level of finish or other considerations? Refinishing your basement in phases can be a good idea for budget-minded people. Start your basements area year-round. Although the ground is covered with snow, it’s time to plan your swimming schedule for the 2007 season! All of the swim program information for the Stapleton pools is available online at www.stapletoncommunity.com. There are many exciting programs offered at Stapleton.

What is the time of year do this work typically take place, or is it pretty steady round? Basements are a year-round business because weather is not a factor like pop-tops and additions. The remodeling material can be delivered via the basement egress window and not through your home. Make sure your construction crew pays for a “port-a-john” for their workers to make the process as non-invasive to your family as possible.

What else should our readers keep in mind? Carpentry adds warmth to any basement, but don’t forget to get a thicker carpet pad because your carpet is sitting on a concrete slab, not wood like the upper level. Adding light should be your first step. Recessed can and flush mount lights work well with lower ceilings. Add floor and table lamps to add soft, warm lighting and save electricity. Instead of using blinds or curtains, “Frost in the Can” can be a low cost, yet effective window treatment. It can make the windows look like exist windows, while adding privacy but still allowing light to come through. Floor to ceiling curtains can be added to the sides of the window for noise reduction and softness. Artwork and personal effects will add hominess to your new space.

Collette Shock can be reached at 303-331-1355 or coresentier@gmail.com. Colette Shock can be reached at 303-331-1355 or coresentier@gmail.com.

M. C. A. News

Although the ground is covered with snow, it’s time to plan your swimming schedule for the 2007 season! All of the swim program information for the Stapleton pools is available online at www.stapletoncommunity.com.

Northfield at Stapleton the Place To Be…

By Michael B. Hancock

Northfield at Stapleton was worth the investment.

In between shoveling tons of snow, driving the district to ensure plowing was indeed occurring, answering constituent calls and emails about the lack of plowing on their streets and trying to complete my own Christmas shopping I experienced an epiphany - the vision we had for Northfield three years ago had quickly become a reality.

Along with Forest City Officials, the Denver Urban Renewal Authority, and other bonding professionals I imagined that Northfield would be Denver’s most attractive entertainment and shopping alternative to downtown. The vision included families enjoying stress-busting movies at the state-of-the-art, plush movie theater followed by dinner at one of the mall’s numerous restaurants. That is exactly what my family did not once, but twice, but three times over the two week holiday vacation. On a fourth occasion I took my wife to dinner and then stopped at Bur’Louis for drinks for her birthday. All this just 15 minutes from home.

Northfield at Stapleton is not yet complete. There are several retail shops, restaurants, and bars still to open. But I am proud of the amenity that will soon grow to be the hub of a network of communities. The mall will become a place to meet friends, a place to relax with family, a place to grab a bite or a quick drink, and a place to complete holiday shopping requirements.

Judging from the long line at Harkins Theater and the 20 minute wait at TGI Friday Restaurant, my family was not alone in appreciating Northfield and celebrating its convenience to our neighborhood. Now if we can only figure out how to transform the cargo bridge to a pedestrian bridge…stay tuned.

May you and yours have a Happy New Year! Michael B. Hancock is the City Council District 11 and is the President of Denver City Council. He can be reached at michael.hancock@d11.denver.co.us.

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Stapleton Front Porch

February 2007

Dist.11 Councilman Michael Hancock

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Colette Shock can be reached at 303-331-1355 or coresentier@gmail.com.
by Madeline Berenson

For most of us, the word “home” evokes feelings of warmth and comfort. But for 27-year-old Robin Bar-on, executive chef of Udi’s Bread Bistro at Stapleton, the word is also rich with culinary significance. In the home where she grew up, the shared enjoyment of delicious food was her family’s way of life. And eventually, it became their business, too.

Her parents, Udi and Fern Bar-on, are the owners of Udi’s Bread Bistro and founders of Udi’s Food, its parent company, which also includes catering, artisan bread, and granola businesses, as well as a second café.

“We opened our first café when I was fifteen, and I did a little bit of everything there,” Ms. Bar-on says. After graduating from high school, she realized that food was her passion, and set out to learn everything she could about the art of cooking. Her culinary adventures include stints in Israel and New York City, including work at Mario Batali’s Casa Mono and Babbo, and Thomas Keller’s three-star PerSe. Each experience contributed uniquely to her sensibility.

“In Israel, access to fresh vegetables and herbs is phenomenal, and the cuisine is built around it. Mario Batali’s style is ‘best ingredients, simple manipulations.’ And at PerSe, I got to see what refinement was about.” When she returned to Denver in 2005 to help her father open Udi’s Bread Bistro at Stapleton, she was excited to incorporate it in her own menu. Her efforts were rewarded – Udi’s Bread Bistro was voted one of Denver’s top new restaurants in the January 2006 issue of 5280 magazine.

And then in August 2006, an opportunity at Joel Robuchon’s acclaimed L’Atelier in Paris presented itself, and Ms. Bar-on couldn’t resist. “The ingredients I saw daily at L’Atelier—sucking pigs, freshly churned butter, fresh strawberry juice every morning—were incredible,” she says.

In December, she returned to Udi’s Bread Bistro with a newly reinforced appreciation for the freshest, highest quality ingredients, and the pure, authentic flavors of food. Her new menu, showcasing seasonal and market-fresh foods, includes traditional entrée portions, refined classics, as well as a selection of small plates. Ms. Bar-on is especially excited about the restaurant’s brand new Sunday night menu, which features small plates exclusively.

“It’s my very favorite style,” she says. “A variety of small plates, with dishes like house-cured smoked salmon, warm hummus, fresh tuna tartar, and roasted caramelized beets allows customers to have their favorite dishes and try something new in the same evening. And as a chef, you can be a lot more creative, and use what’s fresh, in season.”

“My goal is that customers will come in for their favorite dish, but be curious about the specials, too, because they know they’ll be interesting, and they’ll have faith in the styles created here.”

Udi’s Bread Bistro is located at 7357 E. 29th Ave. Their phone number is 303-329-8888.
Ideas for a Sustainable Valentine’s Day

• Valentine Cards
  • Recycle your Valentine! Instead of throwing them away, make sure to throw them into a recycling bin.
  • Make your own valentines using recycled paper.
  • The more consistently they recycle in the Denver Front Range region the more likely we are going to be able to provide a sustainable supply of materials that will encourage more local market development for recyclables.

• Flowers
  • Instead of sending cut flowers which die quickly, send your loved ones a plant or a rose bush or flower seeds to plant which can last forever.
  • If you do send cut flowers, look for organic flowers which are grown without the use of pesticides and other toxic chemicals.

Candy
• Buy candy from a local manufacturer like Hammond’s Candies.
• Buy candy that uses minimal packaging materials or buy candy in bulk.

Why is it important to recycle?
There are a number of environmental and economic benefits. Recycling:
• Reduces our need for landfills
• Saves natural resources
• Saves energy
• Reduces pollution and greenhouse gases
• Saves money
• Amends one of the easiest activities you can participate in to help reduce global warming!

Isn’t there plenty of landfill space?
There is lots of space where we could put trash, but most people don’t want it near them so landfills are usually far away from where trash is collected. Denver’s landfill is about 20 miles outside of the City (40 miles round trip). As fuel prices increase so does the cost of transporting our trash to the landfill.

What happens to our recycling?
Markets for recyclables fluctuate, but generally newspaper and mixed paper (junk mail, office paper and magazines) is shipped via rail, truck or barge to Denver for recycling into new newspapers. Cardboard, paperboard and brown paper bags are shipped via rail to Washington to be made into new cardboard. Plastic bottles are sent to both South Carolina to be turned into fiber and to Texas to be made into new cardboard. Plastic bottles are sent to both South Carolina to be turned into fiber and to Texas to be made into new cardboard. If we threw everything away, paper mills would have to replace it with pulp made from trees. The story is the same for plastic, aluminum, steel and glass. Whether resources are running out or not, we think using what we already have is just wise resource management.

How does recycling help reduce global warming?
According to the U.S. Environmental Protection Agency, “Landfills are the largest human-related source of methane in the U.S., accounting for 34% of all methane emissions.” Methane is a greenhouse gas and traps more than 21 times more heat per molecule than carbon dioxide. Waste reduction and recycling keeps valuable resources out of the landfill and long term diversion will impact the amount of methane emissions.

Isn’t it just cheaper to throw everything away?
No. Our analysis shows that the City of Denver operates a fiscally sound solid waste collection program. For every ton of trash collected, the City pays $12 to dispose of it. For every ton of recyclables collected the City receives $33 in revenue to offset its costs. Increasing the amount of recyclables collected will lower our costs. Cost savings are also realized by the manufacturers using the recyclables to manufacture new products.

Information provided by Denver Recycles, a Division of Solid Waste Management. For more recycling information, visit www.denvergov.org or call 720-865-3580.
Teaching our Children how to Love Back

Aaah! February, the month of love. With all the war and violence going on in the world, Valentine’s month can be a refreshing time. It’s also an opportunity to teach our children about love to show their love and appreciation for the things and people in their lives that they treasure. We can start by teaching them how to give back, maybe a toy or some clothes they no longer need, to someone who might need them. Or we can teach them how to show gratitude by writing or drawing a thank you note to Grandma for the nice clothes or toys they received over the holidays. We can also teach them how to show compassion, by helping their little brother get a snack or his or her shoes. See, children and people naturally have a stronger connection to others when they receive kindness and love toward them. What we can’t assume is that they know how to show reciprocity and thankfulness, in other words, that they know how to love back.

We meet a lot of parents that are struggling with the disrespect their children are giving them. And the common thread appears to be that these parents are always giving, give, give. We can’t confuse how we are doing this with what the children should do. We can’t make them feel like they are spoiled children that may not appreciate what we are doing. We must help them understand that they are giving away their valuable time and energy.

We then forget we don’t prejudge people by their race or religion or funny looking nose, and our children will find it easy to do the same. We make sure we value all humans and help our children to see other people in a less judgmental way than us. We can, and our children will do the same. We make sure we don’t complain about every little thing, and we appreciate our life, family and health, because things could always be worse.

Our alternative, is to nurture a class of bullies and perpetuate violence in our schools and homes. In our over 20 years of teaching hundreds of adults and children about love, we have always taught a pledge of Victory over Violence. As we embark on our permanent space in the Stapleton community, we will continue to make sure all of the people that cross our path understand the law of cause and effect. Only when you love yourself, can you love and appreciate others.

Mike Giles Family Karate will be holding their Grand Opening of their beautiful new Family Fitness Center on Saturday February 24th – their permanent location is: 3577 S. 8400 – Quebec Square. For more information: mikegileskarate.com or (303) 377-KIKO(5425).

Mitzi Schindler

Conversation flows easily when you talk to Mitzi Schindler, so it’s no surprise, when asked what she likes best about her job, that she quickly says, “The people. I enjoy all the people I get to work with.” However, when asked exactly what she does through the course of a day she pauses. Mitzi is with the University of Colorado at Denver and Health Sciences Office of Public Relations at the Anschutz Medical Campus. Her job takes her in so many directions she has trouble deciding what to say first. She is responsible for the twice monthly online staff newsletter, Vivat (meaning “to live” in Latin), and the twice yearly Vivat magazine that highlights education, patient care, current research, and gives an update on new developments at the campus. She has developed and given presentations to community groups about what’s planned for the future at the Health Sciences Center, and has given tours to individuals and groups visiting Fitzsimons. She sits on various boards as a liaison with the community and she’s the one who finds answers to many of the requests for information that come via phone and e-mail. “How can I get the medical records for someone treated at Fitzsimons and what was the location? Yes, his name was... She pulled up the phone number programmed into her handheld.” “How can I get in touch with the artist who designed the Anschutz Outpatient Pavilion?” (She took a photo of the print and sent it off to the firm that did the interior design.) “What’s the history of the Fitzsimons site?” (100 years ago it was a tree farm at the end of the “Denver ditch.” – See the story by Mitzi on page 22 of this issue.)

Mitzi started working for the University of Colorado Health Sciences Center 23 years ago when the person responsible for their in-house newspaper was out sick. That person never returned to the job, and Mitzi has been with the Public Relations Department of the Health Sciences Center since. In 1996 when the president of the hospital started pulling out the phone number on Colorado Blvd and the newly developing facilities at Fitzsimons, Mitzi requested to be among the first to move in and help get the word out on the building changes. Mitzi is the symphony conductor who keeps all the music in tune.

Mitzi and her husband Michael Schindler, who works as the staffing coordinator for Kaiser Permanente, along with their 14-year-old daughter, Lisa, a student at DSST, were among Stapleton’s first residents.

Mitzi went with a friend to one of Stapleton’s early community presentations to learn what was happening next to Fitzsimons and put her name on the mailing lists to continue getting information “for professional reasons.” But professional interest turned to personal interest, and the Schindlers ended up with a contract for one of Stapleton’s first houses. Mike and Mitzi fondly remember their excitement when, even before there were streets or curbs, they came to the site at 6th and 3rd and stood in the dirt on the plot that would be their home.

Mitzi loves being part of Fitzsimons’ future, where amazing discoveries are being made that change people’s lives. And she loves living next door to Fitzsimons where she has a short commute to the job she loves.

“You never know what to expect when the president of the hospital starts pulling out the phone number.”
Five Tips for Eating Your Way Through A Healthy New Year

The new year is a good time to consider changes, and if one of your resolutions is to eat healthier and/or lose weight, then you’re like millions of other Americans with the same goals. If you just choose one aspect to follow, your body will thank you for it. Choices will add up to a habit, and before you know it, you will be feeling stronger, healthier, and weighing less. Here are five easy tips to guide you making decisions on a regular basis. Even them can have dramatic effects on your health.

1. Know your fats. There are three kinds of fats found in food and regulating your intake of them can have dramatic effects on your health. First, try to eliminate trans fats. These show up in packaged foods as hydrogenated or partially-hydrogenated oils. Read the labels and if a desired item, like crackers, for instance, contains trans-fat, look for a brand that doesn’t instead. Second, make an effort to reduce your intake of saturated fats. Saturated fats are solid at room temperature and are mostly found in animal products. Consider limiting your red meat intake to once or twice a week. Third, and this is the aspect of eating fats that is often overlooked, increase your consumption of unsaturated fats. These are fats that are often liquid at room temperature, like olive oil, but are also found in a variety of foods like avocados, nuts and seeds. Un saturated fats cushion the organs, are essential to healthy brain and nervous system function, and support healthy skin and shiny hair.

2. Choose whole grains. Refined grains have been stripped of their fiber and most of their nutritional value. Whole grains are the “good” carbs.

3. Eliminate artificial sweeteners. Artificial sweeteners such as Aspartame and Saccharin cause the body to secrete hormones that may encourage the storage of calories as fat. The American Dietetic Association’s recent study showed less weight loss by those who drank diet sodas than those who didn’t. Highly refined sweets such as Splenda and high fructose corn syrup, should also be avoided. Stick with real, raw sugar, honey, or fruit juice for sweetening.

4. Switch to sea salt. Highly refined regular table salt is devoid of nutritional value and often has toxic elements such as chlorine and aluminum added to make it whiter and more pourable. Sea salt offers more than 80 trace minerals and other elements that your body needs to function efficiently and effectively. It tastes better, too.

5. Eat a varied and colorful diet. The different colors of produce offer a variety of vitamins, minerals and other nutrients. A varied diet ensures that you receive more of the elements necessary for robust health.

Of course, these tips can really be summed up in a single sentence: Eat whole foods rather than processed foods! Not every bite needs to conform to this rule, but the more that do, the better you’ll look and feel.

A recipe to get you started toward healthy eating is printed at right.

Elizabeth Yarnell, a Certified Nutritional Consultant, inventor and author, lives in Stapleton with her husband and two preschoolers. She can be reached at Elizabeth@GloriousOnePotMeals.com.

Honey and Spice Pork (Serves 4)

Ingredients

- 1 – 1 1/2 lb. pork tenderloin (Look for boneless center-cut loin pork, 1/2” thick. Or substitute turkey tenderloin or boneless salmon steaks for the pork.)
- sea salt and pepper, to taste
- 1/2 cup honey
- 6 Tbsp. Dijon or Cajun style mustard
- 1 tsp. cinnamon, ground
- 1 tsp. cloves, ground
- 4 carrots, sliced in rounds
- 1/2 tsp. ginger, ground
- 30-40 green beans, trimmed

Instructions

Preheat oven to 450 degrees. Spray inside of 3.5 or 4-quart cast iron Dutch oven and lid with canola oil.

Place pork in pot. Lightly salt and pepper. In a small bowl, mix together honey, mustard, ginger, cinnamon and cloves. Pour over pork. Slice each potato in half and add to pot. Sprinkle carrots and green beans over potatoes. Cover and bake for about 48 minutes, or until the aroma wafts from the oven.

Notes

Families enjoy the sweet and spicy flavor of this meal. The recipe offers a flavorful, well-rounded dinner loaded with nutrients and low in saturated fat.

Email Elizabeth@GloriousOnePotMeals.com for more information or to get a 10% neighbor discount on cookbooks and Dutch oven for Front Porch readers.

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Eating for Health

by Elizabeth Yarnell

at Stapleton

Stapleton Front Porch February 2007

Five Tips for Eating Your Way Through A Healthy New Year

The new year is a good time to consider changes, and if one of your resolutions is to eat healthier and/or lose weight then you’re like millions of other Americans with the same goals. The hard part is actually following through. Making big changes is always easier when it can be looked at as doing something little here, making a positive choice there. Soon all the little choices will add up to a habit, and before you know it, you will be feeling stronger, healthier, and weighing less. Here are free easy tips to guide your eating decisions on a regular basis. Even if you just choose one aspect to follow, your body will thank you for it.

1. Know your fats. There are three kinds of fats found in food and regulating your intake of them can have dramatic effects on your health. First, try to eliminate trans-fats. These show up in packaged foods as hydrogenated or partially-hydrogenated oils. Read the labels and if a desired item, like crackers, for instance, contains trans-fats, look for a brand that doesn’t instead.

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CSC Plans Changes to Configurations of Westerly Creek and Roberts Schools
by Justin Silverstein, Bill Pulson, and Audrey Doubt

On Tuesday January 9th, two hundred Stapleton residents met at Westerly Creek to discuss the Westerly Creek/Bill Roberts grade configuration. The meeting continued the effort by the Westerly Creek/Bill Roberts community to create the best grade configuration to serve current Stapleton students and to develop successful schools within Stapleton. The current configuration has early childhood education (ECE) through 3rd grade in the Westerly Creek building and 4th through 8th grade students in the Bill Roberts building. This configuration was set in order to accommodate the large number of younger students entering the Stapleton schools while continuing the progress Westerly Creek had made over the past few school years. In November, the Collaborative School Committee and administration at Westerly Creek went to the Denver Public Schools to inform them that additional changes needed to be made to the current grade configuration in order to meet the needs of the school for the coming school year.

At this time Denver Public Schools opened the discussion up to more than simply reconfiguring the grades at Westerly Creek. Westerly Creek met with DPS a number of times in late 2006. Denver Public Schools then presented three options to the community at a Collaborative School Committee meeting on January 4th. The options ranged from slight grade-level changes in the current alignment to moving all students to the Roberts building and putting a magnet school in the Westerly Creek building. The three proposals were discussed and no consensus could be reached at the meeting. The January 9th meeting began with Brad Jupp of Denver Public Schools informing the community that no major changes would be made to Westerly Creek or the Roberts building for the 2007-08 school year. The only change will be the configuration proposed by the Westerly Creek Collaborative School Committee – they met again on January 22, 2007 to discuss alternatives for next school year. This decision for next school year needs to be made by the end of January. There will be changes taking place for the 2008-09 school year. Denver Public Schools will work with Stapleton and the surrounding communities to ensure that the educational needs of students in all 9 area schools are met. The focus will not simply be on Westerly Creek and Bill Roberts, but will include what should happen in the third Stapleton Elementary School, the Stapleton High School, Smiley Middle School, Ashley Elementary School, Phillips Elementary School, Halfert Elementary School and Smith Elementary School. The next few months will offer the Stapleton community a unique opportunity to help shape the direction of education within Stapleton and the surrounding community. S.U.N. will keep updates on their new website (www.StapletonUnitedNeighbors.org) of important meetings surrounding this process.
Street in selecting a school for your child?

Vince Jordan
daughter 14 months, son 3 years
I want my child to go to a school where the teachers have the resources and tools they need and where the parents have a say and an influence on curriculum and the direction of the school. I want to have diversity both in the composition of the school and the curriculum. Parent involvement will determine the success of the school. You have to be there and be the driving force.

Jeremy Baer-Simon
daughters ages 18 months, 3 years
"Community is the most important thing and quality of the staff. In other words, it's the teachers. My daughters have thrived at Westerly Creek because there's such a strong community behind it. They walk to school with their friends. The school is the common thread."
Fifty years before President “Ike” Eisenhower spent seven weeks at Fitzsimons Army Medical Center recovering from a heart attack, the site was a tree nursery. The Gutheil Park Nursery was established in 1901, eight miles east of Denver on the open plains—an ideal location for producing the best and hardesty nursery stock. From there, many Denver area homes were supplied with trees, shrubs, roses, vines, grasses, perennials, fruit trees and vegetable roots.

But by 1918, World War I was going into its second year, and there was a great need for medical facilities to accommodate the thousands of war casualties. The dry climate of Colorado was deemed ideal for the soldiers to recuperate from pulmonary diseases caused by prolonged exposure in trenches, underground bunkers and the battlefields of the war—as it had served well for treatment of tuberculosis patients during the 1890s.

The Denver Civic and Commercial Association (eventually to become the Denver Chamber of Commerce) purchased the Gutheil Park Nursery land for $140,000 and then leased it to the United States for one dollar per year in order to bring the Army hospital to Denver. Congress allocated $500,000 for construction, and ground was broken in April 1918 for the site then designated as Army Medical Center #21.

During its nearly eight decades as a medical military base, Fitzsimons braced itself many times to receive war casualties. The site also served as a training ground for health care professionals and as home for many military personnel. As with any place where people gather and work and live, there are many stories to be told.

So, flash forward 100 years from that tree farm on the open plains, and you see the beginnings of the story of Fitzsimons’ future, with many cranes and thousands of construction workers building what is becoming a health sciences city.

Stapleton’s neighbor to the east across Pioria St. already houses the Anschutz Medical Campus, a bustling hub of education, patient care and research. By the end of 2008 the vision of this comprehensive health sciences city will be close to realization, with the completion of the first phase of research and educational facilities for the University of Colorado at Denver and Health Sciences Center, the patient care and support facilities for University of Colorado Hospital, and The Children’s Hospital.

The final piece of the vision will be the development by Forest City in partnership with the Fitzsimons Redevelopment Authority of the 160-acre bioscience park on the northern portion of the Fitzsimons site, directly adjacent to the research facilities of the university. This is where scientific discoveries will transfer from the research lab to patient care—from bench to bedside—improving and enhancing health care. Potential ‘residents’ of this part of the site include research, pharmaceutical and medical device companies.

The land that was once a tree nursery and then became a medical military base has a rich and interesting history. It also has an amazing future—filled with science, education and helping people stay healthy; along with finding ways to cure what ails them.
Then and Now

1. Anschutz Outpatient Pavilion
2. Anschutz Inpatient Pavilion
3. Anschutz Cancer Pavilion
4. AIP Clinical Core Expansion
5. Rocky Mountain Lions Eye Institute
6. Laprino Office Building
7. Academic Office West
8. Research Complex
9. Barbara Davis Center for Childhood Diabetes
10. Research Complex 2
11. Historic Building 500
12. Nightheart Campbell
13. Native Health Building
14. School of Dentistry’s Lazarus Center for Oral-Facial Health
15. Library
16. Education 1B

*University of Colorado Hospital
**University of Colorado at Denver and Health Sciences Center

Below: The huge construction cranes above offer a stark contrast to the workers manually digging footings for Building 500 at Fitzsimons in the late 1930s.

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2 lines of description contain up to 50 characters each including spaces - do not use all caps
3 lines for real estate agent contact info, maximum 29 characters per line
DPS Fields Questions About Local Schools

Brad Jupp (above), senior Policy advisor for DPS, promised the parents at the meeting at Westerly Creek School that DPS would adopt a “Go Slow” decision-making process as they plan for the needs of DPS students in the Greater Stapleton area over the next 10 to 15 years. He and fellow DPS staffers fielded numerous questions from the audience on a wide range of subjects.

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