



# Vision Views

July/August, 2019



Newsletter number 2! I received a positive response from my first newsletter I sent out, so I'm going to continue on. Again, PLEASE feel free to offer suggestions! And check out the recipe section – please submit your recipe for next month! Here's wishing you a wonderful July and August and hope you're enjoying summer in beautiful Western Colorado!! Remember, if you have any real estate questions, I'm happy to help!



## Montrose County Stats

2019 is shaping up to be another good year for real estate. The stats show positive activity in the housing market. Thinking about selling your property? Contact me for a free consultation or market analysis! [Click here](#) to check out the Montrose County Residential Statistics for Jan – June, 2019.

## Mom's Lasagne

Thanks to Tori in Delta!

### INGREDIENTS:

- 1/2 pound ground beef
- 1/2 pound bulk ground sausage
- 1 large onion, chopped
- 3 garlic cloves, minced
- 1 can (28 ounces) crushed tomatoes, undrained
- 1 can (6 ounces) tomato paste
- 1-1/2 cups water
- 1 cup salsa
- 2 teaspoons sugar
- 1 to 2 teaspoons chili powder
- 1 teaspoon fennel seed
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 9 lasagna noodles
- 1 carton (16 ounces) 4% cottage cheese
- 4 cups (16 ounces) shredded part-skim mozzarella cheese
- 3/4 cup grated Parmesan cheese

### DIRECTIONS:

In a large Dutch oven pot, cook beef, sausage and onion until meat is no longer pink and onion is tender; drain. Stir in next 10 ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 3 hours, stirring occasionally. Cook lasagna noodles according to package directions; drain and rinse in cold water. In a greased 13-in. x 9-in. baking dish, layer a third of the noodles and meat sauce, half of the cottage cheese, a third of the mozzarella and a third of the Parmesan. Repeat layers. Top with remaining noodles, meat sauce, mozzarella and Parmesan. Cover and bake at 350° for 45 minutes; uncover and bake for 20 minutes longer or until bubbly. Let stand 15 minutes before cutting.

[HAPPY LASAGNE DAY](#)  
JULY 29<sup>TH</sup> !!



I hope you are all enjoying your summer here in Western Colorado! So much is going on and lots more to come!

Make sure to stay healthy so you can enjoy it all!

## [Colorado Summer Health Tips](#)



## July-August Forecast

courtesy The Farmer's Almanac



- July 26-31 Scattered t-storms, turning cool
- Aug 1-11 Sunny, cool
- Aug 12-14 t-storms north, sunny south
- Aug 15-24 Sunny, warm
- Aug 25-30 Sunny, cool north, warm south

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Average temp 73

The needle at the top of the Empire State Building was originally intended as an anchor for blimps.

## FUN FACT

