



# Vision Views

October, 2019



Happy October everyone!! Hay rides, scarecrows, pumpkin pie, warm cider and Halloween. The Holiday Season is fast approaching. Are you enjoying the Colorful Colorado fall season so far?? The turning leaves are always so beautiful this time of year. Maybe you want to spend the Holiday Season this year in your new home... Contact me today for all your real estate questions, I'm happy to help!



## Montrose County Real Estate 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 – September, 2019.

## OCTOBER IS BREAST CANCER AWARENESS MONTH

Unfortunately most of us know someone who has been affected by this awful disease. We support and stand with you! [Click here](#) for info from the American Cancer Society about Breast Cancer.

## October Forecast

courtesy The Farmer's Almanac

- Oct 1-5 A few showers, cool
  - Oct 6-13 Sunny, warm
  - Oct 14-19 Sunny north; showers south
  - Oct 20-23 Showers north; snowstorm south
  - Oct 24-31 Rain periods, cool
- Average temp 53



Check out my new blog!! I try to post some great info each week about our area here in Western Colorado as well as various fests and fun going on. [Read it today!!](#)

## Welcome Hunters!

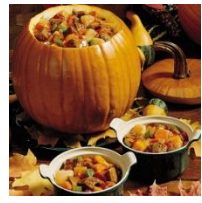
And I will be out hunting a bit too. I will be available on my cell phone most of the time.

## Pumpkin Stew

- Thanks to Donna in Delta!
- 2 lbs stew meat cut in cubes
- 3 T canola oil – divided
- 1 C water
- 3 lg potatoes peeled & cubed
- 4 med carrots sliced
- 1 lg green pepper in 1 in. cubes
- 4 garlic cloves minced
- 1 med onion chopped

## Happy Fall Y'all!!!

- 2 tsp salt
- 1/2 tsp pepper
- 2 T beef bullion granules
- 1 can diced tomatoes w/liquid
- 1 pumpkin 10-12 lbs



- In a Dutch oven, brown meat in 2 tablespoons oil. Add water, potatoes, carrots, green pepper, garlic, onion, salt and pepper. Cover and simmer for 2 hours. Stir in bouillon and tomatoes. Wash pumpkin; cut to 6 to 8 in. circle around top stem. Remove top and set aside; discard seeds and loosen fibers from inside.
- Place pumpkin in a shallow sturdy baking pan. Spoon stew into pumpkin and replace top. Brush outside of pumpkin with remaining oil. Bake at 325° for 2 hours or just until the pumpkin is tender (do not over bake). Serve stew from pumpkin, scooping out a little pumpkin with each serving.

## Featured Property

Wonderful starter home or a great turn-key investment opportunity. **PRICE HAS BEEN REDUCED BY VERY MOTIVATED SELLER!!** Contact me to see this one today. [Click here for details.](#)

