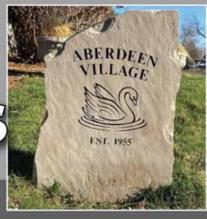
ABERDEEN CONNECTIONS



Monthly Newsletter of Aberdeen Village

Upcoming 2025 Meetings & Events Calendar

Annual Kids' Halloween Party: October 26 from 11am - 2pm at 6079 S. Elati St., home of Scott and Trish Bergeron

Board Meetings:

October 9; December 11

Annual Holiday Party: December 6

Annual Lighting Contest: December 13

Craft Fair: December 13, 10am - 2pm

at 5951 S Aberdeen St., home of Nancy Thorn

Aberdeen Village Dues Request

Please scan the QR code below to send the \$30 annual fee to the Treasurer.

— Cathy Holtestaul, Vice President

October 2025: Aberdeen Connections

Vol. 05 No. 10 • Circulation: 127

Board Member Letter

The upcoming city election for Littleton mayor, council members, and an important charter amendment is an opportunity for residents to help shape the future of our Aberdeen neighborhood and the greater community. I encourage all homeowners to participate by voting and to review reliable sources to learn about the candidates and Ballot Issue 3A. Making informed choices helps ensure that our neighborhood's interests are represented in the city council's decisions. Voting is one of the most direct ways residents can influence the quality of life in our city. Policies and ordinances passed by the Littleton mayor and council members affect local services, zoning, public safety, and property values. Taking a few minutes to vote—and encouraging your neighbors to do the same—helps ensure that our community's voice is heard and that future policies reflect the needs and priorities of our Aberdeen neighborhood.

— Mary Pat Valdes, Treasurer

Prioritize Ketring Lake Improvements

The following is a note from Robert Reichardt (robert@r2-research.com or 303-803-4412), your Aberdeen Village neighbor and your City Council District II representative:

It is time for our City Council to make fixing Ketring Lake a priority. During this election period, please contact the City Council Candidates and Members and ask them to commit to fixing Ketring Lake. Fixing the lake will take time, so we need both a

short-term and long-term solution. In the short term, we need more water to keep the lake from going dry. In the long term we need:

- A reliable source of water
- Relining the lake to reduce water loss due to seepage
- Potentially re-sizing the lake to match the available water supply.

I encourage you to share your perspectives on Ketring Lake with Candidates and Council Members at events and if you happen to see them at a campaign or election event. You can reach the City Council at:

Mayor Kyle Schlachter, and candidate for Mayor: kschlachter@littletongov.org

District 1: Patrick Driscoll, and candidate for Mayor: pdriscoll@littletongov.org

District 2: Robert Reichardt: rreichardt@littletongov.org

District 3, Mayor Pro Tem: Stephen Barr: sbarr@littletongov.org

District 4: Andrea Peters: apeters@littletongov.org

At Large: Joel Zink, and candidate for At Large: jzink@littletongov.org

At Large: Pam Grove: pgrove@littletongov.org





Ah, Lovely October, as you usher in the season that awakens my soul, your awesome beauty compels my spirit to soar like an leaf caught in an autumn breeze and my heart to sing like a heavenly choir

-Peggy Toney Horton

Ketring Lake, continued from front page

YOU CAN REACH CANDIDATES AT:

David Carlton, At Large candidate:

davidforlittleton@gmail.com

Darren Lemorande, District 1 candidate:

darren4littleton@gmail.com

Merrill Stillwell, District 1 candidate:

m@still4little.com

Amanda Henderson, District 3 candidate:

amanda@amanda4littleton.com

Curt Samuelson, District 3 candidate:

Curtforlittleton@gmail.com

-- Robert Reichardt, AV Neighbor



Downtown Littleton Pumpkin Poles

Halloween begins with the creation of Pumpkin Poles by the downtown merchants. They will be on display in early October through Halloween (depending on the condition of the pumpkins). Located throughout downtown on Main, Alamo and Prince Streets, visit early in the month. You don't want to miss these one-of-a-kind creations.

This Space
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for Teen Services

Aberdeen Village Association Officers and Directors

If you have questions regarding a neighborhood issue, please feel free to reach out to a member of the Aberdeen Village Improvement Association.

President	Beverly Maxwell	303-929-7720
Vice-President	Cathy Holtestaul	303-588-3237
Secretary	Steve Natali	303-882-3814
Treasurer	Mary Pat Valdes	303-898-3676
Board Members	Mark Hojegian	303-709-4391
	Tim Melchior	303-521-4229
	Jim Watt	303-810-7155
	Katrina Ellingboe	303-549-2080
	Paul Boykin	720-878-5194
Massalattan Editan	Danna Maana	

Newsletter Editor Deana Moore Editorial Assistant Jane Hooper

> Email comments, questions or concerns to: Beverly@place2learn.net

News Articles

The deadline for news articles is the 5th of the month before the next month's issue, except for the January issue which is December 1. Please email news articles to the editor at **Beverly@place2learn.net.** Note your name and include a daytime phone number (we won't publish it) in case there are any questions. Letters to the editor may be printed without the author's name if requested.

Appearance of an advertisement in this publication does not constitute a recommendation or endorsement by the publisher or the association of the goods or services offered therein. The opinions expressed in this newsletter are those of the individual authors and not of the Board of Directors of your association or the publisher. Neither the Board, publisher nor the authors intend to provide any professional service or opinion through this publication.

Advertise in this Newsletter!

The deadline for advertisements is the 15th of the month for the next month's issue, except for the Jan. issue which is Dec. 6th.

Newsletter Connections: 303-979-7499 or info@newsletterconnections.com

To find ad rates and discounts, go to

NewsletterConnections.com or scan QR code.





Please Join Our Facebook Community!

https://www.facebook.com/groups/ AberdeenVillageLittletonCO



Aberdeen Village Littleton CO

Private group · 72 members

CLASSIFIEDS: The perfect way to find local professionals to work on your house! You can also find activities, sale items and more!

Find more professionals to suit your needs on our Service Provider Directory at NewsletterConnections.com.

New customers Furnace inspection \$49.99 (parts/addl labor not incl.) Emporia Home Services, your local HVAC specialist. 303-909-2018

TH Consulting. Providing handyman services and GUTTER CLEANING. Please call Trent 720-226-5586.

Aminals Petsitting Service. Bonded & ins. Current clients only. Call Nancy 303-335-6237.

Gutie Irrigation, LLC: 20+ yrs of experience. Quality sprinkler install/repair. 720-935-7517.

OB PAINTING. \$500 off exterior/ 10% off interior. Free Estimates. Rob: 303-908-9063.

Grass or Corn fed beef for sale - farm fresh, straight from our Colorado ranch to your table. All natural and perfect for high protein diets. Sold by quarter, half or whole. Call 719-349-0679. KSayles@plainstel.com

Classified ads are \$3.00/line (about 40 characters/line). Contact Newsletter Connections at **303-979-7499** or **info@NewsletterConnections.com** to place an ad. To view our display ad prices, visit our website at **www.NewsletterConnections.com**. The deadline for placing a classified or display ad is the 15th of the month for the next month's issue (i.e., 15th of Sept. for Oct. issue), except the January issue, which has a deadline of December 6th. Residents placing ads to sell household items are not charged a fee.

Annual Kids' Halloween Party

On Sunday, October 26th from 11am to 2 pm, we will hold our fifth annual kids' Halloween party hosted by the Bergeron family. They will have games, food and crafts set up for all to enjoy. This year everyone is encouraged to come in costume because a photo op is being added. The party takes place outside on their driveway, so stop by with your kids or grandkids, and join the festivities.

October is crisp days and cool nights, a time to curl up around the dancing flames and sink into a good book.

-John Sinor



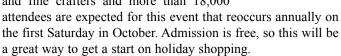




The 55th Annual Littleton Craft Fair at Ketring Park

The Friends of the Library and Museum's 55th Annual Littleton Craft Fair takes place on Saturday, October 4, 2025, from 9 a.m. - 4 p.m. in nearby Ketring Park (just north of the Littleton Museum).

There will be more than 250 artisans and fine crafters and more than 18,000



Even if shopping is not on the agenda, come hungry and enjoy some food and beverage from one of the five local, non-profit organizations with concession stands for breakfast and lunch selections at reasonable prices. From breakfast burritos to hot dogs and tacos to cookies and muffins, there is something for everyone. The "food court" at the Craft Fair is located centrally in the park just east of the large tree (you won't miss it).

The Littleton Craft Fair is sponsored by the Friends of the Littleton Library and Museum, Inc. (the "**Friends**"), a 501(c) (3) non-profit, 100% volunteer organization that has been around since 1965 providing financial and volunteer support to the Bemis Library and Littleton Museum. For more information on the Friends, including how to join the 600+ membership group, please visit their website at https://friendslittleton.org/.

Credit: https://littletoncraftfair.org/

— Deana Moore

Iced Pumpkin Cookies

INGREDIENTS:

Cookies:

- 2 ½ cups all-purpose flour
- 2 teaspoons ground cinnamon
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon ground nutmeg
- ½ teaspoon ground cloves

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- 2 cups confectioners' sugar
- 3 tablespoons milk

- ½ teaspoon salt
- 1 ½ cups white sugar
- ½ cup butter, softened
- 1 cup canned pumpkin puree
- 1 large egg
- 1 teaspoon vanilla extract
- 1 tablespoon melted butter
- 1 teaspoon vanilla extract

DIRECTIONS:

- 1. Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Grease two cookie sheets.
- 2. To make the cookies: Combine flour, cinnamon, baking powder, baking soda, nutmeg, cloves, and salt in a medium bowl.
- 3. Cream together sugar and butter in a mixing bowl until fluffy, 2 to 3 minutes. Add pumpkin, egg, and vanilla; beat until creamy. Mix in flour mixture until combined.
- 4. Drop tablespoonfuls of dough onto the prepared cookie sheets; flatten slightly.
- 5. Bake in the preheated oven until centers are set, 15 to 20 minutes, switching racks halfway through. Transfer cookies to a wire rack to cool to room temperature, about 30 minutes.
- 6. Meanwhile, make the icing: Stir together confectioners' sugar, milk, butter, and vanilla in a bowl until smooth. Add milk as needed, to achieve drizzling consistency. Drizzle icing over cooled cookies with a fork.

