



Tips For Leaf Peeping:

Peak fall colors typically occur in late September and early October, but can vary depending on elevation and weather.

- **Check Conditions:** Before heading out, check trail conditions, parking availability, and any potential closures.
- **Consider Mid-Week Trips:** Weekends can be very crowded, especially at popular locations like Kenosha Pass.
- **Explore Beyond the Popular Spots:** Many lesser-known trails and scenic drives offer equally stunning views.
- **Be Prepared:** Bring layers of clothing, as mountain weather can change quickly, according to Follow Tiff's Journey.



Autumnal Equinox

The Autumnal Equinox in September ushers in a change of season. It is observed annually when the sun can be seen directly overhead along the equator. The day marks the end of summer and beginning of fall in the Northern Hemisphere.

The autumn equinox is one of two days when all points on Earth except the polar regions see the sunrise and set at due east and due west. With few exceptions, all latitudes see almost precisely 12 hours of daylight and 12 of darkness.

Happy September! The world shall now transform into pumpkin everything."
—Keith Wynn

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Excess Harvest From Your Garden

Excess harvest can be handled in several ways: freezing, canning, drying, donating to food banks or charities, sharing with neighbors, making jams or jellies, or composting any unusable portions.

- **Freezing:** Blanching and freezing vegetables like spinach, kale, and zucchini preserves their nutrients and texture for future use.
- **Canning:** This allows for long-term storage of items like tomatoes, pickles, and jams.
- **Drying:** Drying herbs, fruits, and some vegetables (like tomatoes) reduces their size and weight for easy storage.
- **Pickling:** Pickling vegetables in vinegar and spices creates a flavorful and long-lasting preservation method.
- **Fermenting:** Fermenting foods like sauerkraut and kimchi can be a great way to add probiotics to your diet.
- **Donating:** Food banks and charities are often grateful for fresh produce donations.
- **Sharing with neighbors:** A simple act of sharing with those around you can build community and reduce waste.
- **Selling:** If you have a surplus, consider selling at a farmers market or through a local co-op.
- **Composting:** Composting is a great way to recycle any overripe, bruised, or unusable parts of the harvest back into the garden, creating nutrient-rich soil for next year.
- **Creating a "harvest restaurant":** Host a dinner party featuring your excess produce.
- **Donating to local nursing homes:** Some nursing homes appreciate fresh produce for their residents.

National Hummingbird Day

National Hummingbird Day happens during the first Saturday in September. Hummingbirds are remarkable birds with unique characteristics that fascinate bird watchers and nature lovers, alike. There are over 300 species of hummingbirds throughout the world that belong to the Trochilidae family. The Trochilidae family is known for their small size, beautiful plumage, and amazing flying abilities. This family of birds comes in different sizes, colors, and behaviors that are specific to the location where hummingbirds live.

The average hummingbird is between 2 to 5 inches in length, making it the smallest bird in the world. Known for their beautiful colors, hummingbird feathers are an iridescent mix of greens, blues, reds, and purples. Interestingly, the iridescent color of hummingbird feathers gives the appearance of the feathers changing colors in light.

A hummingbird flaps its wings up to 50 times per second and has amazing flying capabilities. For example, hummingbirds move their wings in a figure-eight pattern, allowing them to "hover" in midair. In addition, these unique flying characteristics allow a hummingbird to feed on a flower while in flight. Unsurprisingly, because hummingbirds move so quickly, they feed frequently on nectar from flowers and insects.

Buddy: The Buddy Holly Story

September 12, 2025 – October 19, 2025

Featuring the hits of Buddy Holly and The Crickets. With all other songs, arrangements, and incidental music by Paul Jury

Town Hall Arts Center kicks off our 43rd season with the true story of Buddy Holly and The Crickets! From his meteoric rise to fame to his legendary final performance, Buddy Holly is considered a rock and roll icon, and this high-octane, jukebox biomusical is a perfect celebration of his greatest hits. Dynamic performances of chart-toppers like Peggy Sue, That'll Be the Day, Oh Boy! and many more will allow audiences to experience the passion, determination, and unforgettable music of a man who left an indelible mark on rock history.

—<https://townhallartscenter.org>

National Grandparents Day

On the Sunday following Labor Day, National Grandparents Day honors the love only grandparents can provide. Grandparents and their grandchildren share a special bond. These hugging, caring and patient people in the lives of children offer more than a generous dose of love. Grandparents provide an abundance of wisdom. They also offer guidance and stability.

Positive Thinking Day

Positive Thinking Day is on September 13 on the National Day Calendar as a day to promote the power of positivity and the impact this simple act can have on your life. Join us as we explain why maintaining a positive mind benefits you and those around you.

Positive thinking is an emotional and mental practice that requires an optimistic outlook on life. It's about choosing to focus on the positive things that empower us despite our circumstances. A positive thinker doesn't ignore negative aspects of their life. Instead, they maintain a hopeful attitude to get them through the disruption.

Alpers Farm

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News Articles

The deadline for news articles is the 15th of the month before the next month's issue, except for the Jan. issue which is Dec. 10th. Please email news articles to the editor at klarson@pcms.net. All "Letters to the Editor" must be signed and include a daytime phone number in case there are any questions. Letters 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!

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Chipotle Chicken And Corn Chowder

INGREDIENTS

- 1 can chipotle chiles in adobo sauce
- 2 tablespoons unsalted butter
- 1 poblano pepper, seeded and finely chopped
- 1 red bell pepper, seeded and finely chopped
- 1 teaspoon ground cumin
- ½ teaspoon dried oregano
- ½ teaspoon dried thyme
- 6 cloves garlic, minced
- 2 tablespoons all-purpose flour
- 3 cups whole milk
- 2 cups chicken stock
- 6 small red potatoes, peeled and diced small
- 4 ounces Monterey Jack cheese, shredded (about 1 cup)
- 4 ounces Cheddar cheese, shredded (about 1 cup)
- 2 cups diced cooked chicken
- 30 ounces canned sweet corn, drained
- 15 ounces canned cream-style corn
- 1 cup crushed tortilla chips
- Juice from 1 lime, about 2 tablespoons
- Chopped cilantro, to garnish (optional)



INSTRUCTIONS

1. Remove one chile from the can of chiles and mince it. Remove 1 teaspoon of the adobo sauce and set it aside to be used later. You can save the remaining chiles and sauce for another use.
2. Melt the butter in a large Dutch oven or stock pot over medium heat. Add the poblano pepper, red bell pepper, the chile from the can, cumin, thyme and oregano, and sauté for 5 to 7 minutes, or until the peppers become soft. Add the garlic, stir and cook for an additional 30 seconds, or until fragrant.
3. Stir in the flour with a wooden spoon and cook for 1 minute, or until there is no longer any visible raw flour. Slowly stir in the milk and chicken broth, scraping up any bits from the bottom of the pan as you stir.
4. Add the potatoes, bring the mixture to a boil, then reduce the heat to low and simmer for 10 to 15 minutes, or until the potatoes are tender and can be easily pierced with a knife.
5. Add the shredded cheeses a handful at a time, stirring after each addition until the cheese is completely melted.
6. Finally, stir in the chicken, both cans of corn, the tortilla chips, lime juice and the reserved 1 teaspoon of adobo sauce. Cover and cook for an additional 10 minutes, or until the soup is completely heated through. Serve immediately.

—<https://www.browneyedbaker.com>



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See Elk In Rocky Mountain National Park

The elk rut is in full swing at Rocky Mountain National. In late August and into September, the mating season for the Colorado elk begins. The town of Estes Park and Rocky Mountain National Park are some of the best places in the state to witness this truly magnificent display of Mother Nature. The ritual begins with the male elk shedding their velvet to make their antlers nice and sharp to battle other male elk in the quest for a female companion.

The male elk can also be heard bugling for miles away as they make their call for a mate. Herds of elk can be seen in large grassy meadows within the park and even in downtown Estes Park. During "Elktober," it is almost impossible not to see an elk.

Colorado Dragon Boat Festival

The Colorado Dragon Boat Festival is Colorado's premier event celebrating the accomplishments and culture of the Asian American and Pacific Islander community within the state. Since 2001, these festivities have been held in the heart of the city at Sloan's Lake.

The AAPI community brings awareness and celebration of diversity to the general public in one great big and bold cultural experience. This year, the two-day event will be taking place from Saturday to Sunday, September 6th and 7th, 2025.

Asian food vendors, artisans, organizations, children's events, and performances add to this mesmerizing cultural experience. The Centennial State has so much more to offer than just mountains. Come and experience the richness of Colorado's unique communities.

—<https://www.uncovercolorado.com>

Colorado Scottish Festival

Sedalia

The annual Colorado Scottish Festival, presented by the St. Andrew Society of Colorado, is a family-friendly event that showcases Scottish traditions, culture, and history. With something for all ages, there will be athletic competitions, re-enactments, weaving, leather working, blacksmithing, traditional Celtic folk music, piping, and drumming.

Providing visitors with a chance to learn about their family trees at the Clan Tents, this year's 60th event takes place from Saturday to Sunday, September 20th to 21st, 2025, at the Denver Polo Club in Sedalia. Also featuring Irish step dancing, lectures, and a performance by the World Junior Highland Dance Champion, there will be plenty of vendors with Scottish and Celtic items for sale. A family-friendly event to celebrate the magic of Scotland in your own backyard.

With food vendors, traditional culinary dishes, a beer tent, whiskey tastings, and John Shields' famous haggis, you're sure to have a full belly and a good time. For those looking to see some action, there will be combat and swordsmanship elements to the festival in addition to weaponry with a range of swords. And for anyone looking to bust a move, there will be a concert at the end of the first day while those bringing kids will be happy to know there are activities meant especially for them.

A great event to experience and learn more about Scottish culture, The Colorado Scottish Festival is a great way to spend a weekend.

—<https://www.uncovercolorado.com>



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Let's Build Beds – Together!

Join J&K Roofing and Sleep in Heavenly Peace - Denver Chapter on Saturday, October 11 for a fun, hands-on bed build at 13000 W 43rd Drive, Golden. No experience needed – just show up ready to help local kids who need a bed to sleep in. It's a family-friendly event that brings the community together for a great cause. No kid sleeps on the floor in our town! Sign up or donate: shpbeds.org/chapter/co-denver



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Market Overview

	Jul. 2025	Jun. 2025	Jul. 2024	Month-Over- Month	Year-Over- Year
Residential (Detached + Attached)					
Active Listings at Month's End	13,995	14,007	10,584	-0.09%	32.23%
New Listings	5,361	5,931	5,153	-9.61%	4.04%
Pending	3,839	3,851	3,601	-0.31%	6.61%
Closed	3,661	4,128	3,930	-11.31%	-6.84%
Close Price - Average	\$ 699,915	\$ 741,608	\$ 706,824	-5.62%	-0.98%
Close Price - Median	\$ 590,000	\$ 610,000	\$ 599,990	-3.28%	-1.67%
Sales Volume	\$ 2,562,387,385	\$ 3,061,357,371	\$ 2,777,819,799	-16.30%	-7.76%
Days in MLS - Average	40	38	30	5.26%	33.33%
Days in MLS - Median	24	18	16	33.33%	50.00%
Close-Price-to-List-Price Ratio	98.70%	99.03%	99.02%	-0.33%	-0.32%
Detached					
Active Listings at Month's End	9,707	9,634	7,370	0.76%	31.71%
New Listings	3,916	4,531	3,727	-13.57%	5.07%
Pending	2,920	2,988	2,717	-2.28%	7.47%
Closed	2,817	3,264	2,943	-13.69%	-4.28%
Close Price - Average	\$ 782,224	\$ 820,701	\$ 790,729	-4.69%	-1.08%
Close Price - Median	\$ 650,000	\$ 665,000	\$ 655,000	-2.26%	-0.76%
Sales Volume	\$ 2,203,525,493	\$ 2,678,768,048	\$ 2,327,114,225	-17.74%	-5.31%
Days in MLS - Average	36	33	28	9.09%	28.57%
Days in MLS - Median	20	16	14	25.00%	42.86%
Close-Price-to-List-Price Ratio	98.81%	99.10%	99.04%	-0.29%	-0.23%
Attached					
Active Listings at Month's End	4,288	4,373	3,214	-1.94%	33.42%
New Listings	1,445	1,400	1,426	3.21%	1.33%
Pending	919	863	884	6.49%	3.96%
Closed	844	864	987	-2.31%	-14.49%
Close Price - Average	\$ 425,192	\$ 442,812	\$ 456,642	-3.98%	-6.89%
Close Price - Median	\$ 390,000	\$ 400,000	\$ 415,000	-2.50%	-6.02%
Sales Volume	\$ 358,861,892	\$ 382,589,323	\$ 450,705,574	-6.20%	-20.38%
Days in MLS - Average	54	55	35	-1.82%	54.29%
Days in MLS - Median	39	31	22	25.81%	77.27%
Close-Price-to-List-Price Ratio	98.35%	98.76%	98.95%	-0.42%	-0.61%

Buyers – Do This Now:

- Get pre-approved to strengthen your negotiating position.
- Watch for price reductions and act quickly on well-priced homes.
- Budget for potential seller concessions like closing costs or rate buy-downs.

Sellers – Do This Now:

- Price competitively based on recent neighborhood sales and current pendings.
- Invest in minor repairs and staging to stand out. It is a Beauty Contest right now!
- Be open to negotiation, especially on inspection items or closing timelines.



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