



BLACKHAWK NEWSLETTER

BOD Meeting Update

The BHR POA Board met on May 20, 2023. Art Jackson reported that year to date expenses are \$8,436.68 and that the current Operational balance was \$70,521.33. The April Aging Summary report shows an outstanding balance of \$13,007.90 for 23 lots. Brad, Tammy and Art met on May 5 th to discuss strategy on how to handle long term delinquent accounts, and the POA sent Notice of Delinquency letters to outstanding accounts. Jim Nance, Roads Chair, Jim plans to begin road work in June if the weather cooperates. Instead of spreading about a mile of road base along one stretch, he is planning to hit the neediest areas that become hard to drive through when the roads are wet and muddy as well as several "slide" areas and intersections.

Brad Brooks presented grant updates. We have met or exceeded our commitments on Soft Match (volunteer labor), for Blackhawk volunteers have contributed 1,093 hours and our Team Rubicon partners have contributed 1,285 hours. We have met our Hard Match (Cash) match as well and hope to receive Forest Service Matching funds as a result of that. The one area that we are lacking at this point is the amount of acreage we have completed.

Access the links on the left for the full Minutes as well as the Financials.

Important Links

- [Blackhawk Website](#)
- [Blackhawk Facebook](#)
- [Covenants](#)
- [Driveway and Building Compliance Forms](#)
- [Contact Information](#)
- [BOD Meeting Minutes and Monthly Financials](#)

Editor: [Susanne Bloomfield](#)
Reporter: Nancy Pasternak

Annual Meeting Packets

by Susanne Bloomfield

All Blackhawk property owners will be receiving a packet of materials through the mail before the Annual Meeting that will contain a cover letter, the annual meeting agenda, biographies of board candidates, a 2023 State of the Ranch Report, and an official 2023 Proxy voting form to mail in for those who do not plan to attend the meeting and vote in person.

In addition, the packet will include an official Blackhawk Ranch hang tag, an inside windshield decal, and a refrigerator magnet with on-ranch emergency numbers. Extras for all of these items will be available at the meeting.

If you do not receive your packet by the end of June, please contact Tammy@Shoeboxsbas.com.

THINGS YOU NEED TO KNOW

The BHR Annual Meeting will be held July 1 at the La Veta Mercantile.

Registration is at 9:00 a.m.

Refreshments will be served.

Team Rubicon / Blackhawk Team Up Again

by Brad Brooks

A group of 35 Team Rubicon (TR) "Grey Shirts" (<https://teamrubiconusa.org>) came to assist the Blackhawk Ranch in building our Shaded Fuel Break on Wapiti Drive from April 28-30. This is the second year that TR have done so. In spite of snowy weather that caused them to only be able to help on Saturday and Sunday, the all-veteran team helped us mitigate another two acres of rugged terrain. Blackhawk volunteers served as TR's wood chipping support team who followed them, chipping their slash as they progressed. I

In addition to Blackhawk volunteers for the Chipping Team, an additional group of Blackhawk volunteers provided meals to TR on Friday and Saturday evenings and Sunday lunch. Many thanks to the 24 Blackhawk volunteers who made the Team Rubicon / Blackhawk collaboration such a success this year.

Blackhawk Ranch's Colorado State Forest Service – Forest Restoration Wildfire Risk Mitigation matching grant officially ended on June 1, 2023. We are now completing all of the

measurements and writing the Final Report during June, with a July 1 submission deadline. During the 3-year lifetime of this grant, over 47 of your Blackhawk neighbors put their backs into completing this grant. A big thank you to each of you who poured your blood, sweat and tears into this project!! If you did not help, you might ask yourself why?



A Moment in Time

by Nancy Pasternak



Did you know that the tallest sand dunes in North America are located about 100 miles northwest of Blackhawk Ranch?

The Great Sand Dunes National Park and Preserve are located about 10 miles north of Alamosa, Colorado. The sand dunes are up to 750 feet tall on the eastern edge of the San Luis Valley, and the

adjacent national preserve runs along the Sangre de Cristo mountains. The park and preserve encompass more than 232 square miles. It was designated as a national monument in 1932 by President Herbert Hoover and redesignated as a national park and preserve on November 22, 2000.

Visitors must walk across the wide and shallow Medano Creek to reach the dunes in spring and summer. The creek typically has a peak flow from late May to early June. From July to April, it is usually no more than a few inches deep, if there is any water at all. Hiking is permitted throughout the dunes, and sandboarding and sand sledding are popular activities that require specially designed equipment that can be rented just outside the park entrance or in Alamosa. Visitors with street legal four-wheel drive vehicles may continue past the end of the park's main road to Medano Pass on 22 miles of unpaved road, crossing the stream bed of Medano Creek nine times and traversing 4 miles of deep sand. Hunting is allowed in the preserve in autumn but prohibited within the national park boundaries at all times. The preserve encompasses almost all of the mountainous areas north and east of the dune field up to the ridgeline of the San de Cristos.

Evidence of human habitation in the San Luis Valley dates back about 11,000 years. The first historic peoples to inhabit the area were the Southern Ute Tribe. Apache and Navajo also have cultural ties to the area. Some of the first people to enter the area were nomadic hunter-gatherers who hunted herds of mammoths and prehistoric bison. They were Stone Age people who hunted with large stone spears now identified as Clovis and Folsom points. They avoided the area in times of drought. Blanca Peak just southeast of the dunes is one of four sacred mountains of the Navajo. These various tribes also collected the inner layers of bark from ponderosa pine trees for use as food and medicine.

The first Europeans to enter the San Luis Valley were explorers from Spain in 1694. The first known writings about the Great Sand Dunes appear in Zebulon Pike's journals of 1807. As Lewis and Clark's expedition was returning east, US Army Lieutenant Pike was commissioned to explore as far west as the Arkansas and Red Rivers. By the end of November 1806, Pike and his men had reached the site of today's Pueblo, Colorado. Still pushing southwest, Pike crossed the Sangre de Cristos just above the Great Sand Dunes and entered the following into his journal on January 28, 1807: "After marching some miles, we discovered at the foot of the White Mountains [today's Sangre de Cristos] which we were then descending sandy hills. When we encamped, I ascended one of the largest hills of sand, and with my glass could discover a large river [the Rio Grande]. The sand hills extended up and down the foot of the White Mountains about 15 miles and appeared to be about 5 miles in width. Their appearance was exactly that of the sea in a storm, except as to color, not the least sign of vegetation existing thereon."

So why not take a day or two and explore this natural geological wonder about two hours away?

Old Fashioned Rhubarb Crisp

by Susanne Bloomfield

When we moved from Nebraska, I wanted to transplant my grandmother's rhubarb plants that I had been religiously taking with me on all of my previous moves, but I worried that they would not adjust to the change in altitude at Blackhawk. However, they have thrived, and even through some setbacks because of snow and hail, they persist. Better yet, neither the cows nor the deer will touch them!



I also brought with me my grandmother's rhubarb crisp recipe that I have been baking for over fifty years! It is very simple, I always have the ingredients on hand, and I make a large batch that always disappears quickly. It is a favorite of our grandchildren.

Fill a 9 X 12 baking dish with about 1/2—3/4" chunks of rhubarb, leaving enough room for the topping. Sprinkle with 1/2—3/4 cup of flour, depending on how juicy the rhubarb is or how thick of a sauce you prefer, and mix in gently.

For the topping, blend together 1 cup of sugar, 1 cup of brown sugar, 1 stick of softened butter, 1 TBSP lemon juice, 1 TSP cinnamon, and 1/4 TSP salt. Stir in 2 cups of regular oatmeal (not instant oatmeal), and 1 cup of chopped pecans. Cover the rhubarb with the topping.

Bake at 350 degrees for about 3-40 minutes until the fruit is soft, and the top is brown. You may need to loosely cover it with aluminum foil if it begins to brown too quickly. Top with whipped cream or, better yet, homemade vanilla ice cream.