

GOLF | TRAVEL | FOOD | PHILANTHROPY | HEALTH | INSPIRATION

— d e s i g n i n g —
WEALTH

magazine

Spring 2015

A lifestyle publication created to uplift and inspire



Compliments of
**Huiting Wealth Management Group of
Wells Fargo Advisors Financial Network**

**Travel Beyond the
Comfort Zone**

**Buying and Selling
Wine at Auction**

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QUARTERLY UPDATE

Tailor-Made™
Magazine

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Dear Clients and Friends,

We know many of you are anxiously awaiting Spring (and even Summer!) as several parts of the country have experienced record snowfall and bitter cold temperatures. Both of my daughters have “enjoyed” this first hand, Leah in Boston, and Erin in Hamilton, NY! Meanwhile, here in the metro Denver area, we have enjoyed nearly a month of 60 to 70 degree weather, a little warmer than usual and likely the “calm before the storm,” as March and April are typically our snowiest months. Besides the weather frequently stealing the headlines, we continue to see headlines describing an onslaught of cyber attacks, data breaches, and compromised identity information. So we thought it would be timely to share ideas with you on how to improve your own “cybersecurity” and help protect against identity theft. We’ll have a couple of evening meetings at our office focusing on this topic this coming spring. Additionally, we anticipate having an informational program on using your smart phone and tablets – the latest and greatest “apps” and how to use them! We’ll be sending out an invitation with additional information, but feel free to call Wendy or BreAnna to find out additional information and specific dates.

Viewing the markets, we have recently witnessed both an extraordinary move in energy prices, as well as record highs in the U.S. equity markets. The seemingly never-ending cross currents provided by the geopolitical scene – most recently the renewed Greek crisis and ongoing Russian/Ukraine struggles and Middle East/North Africa Islamic terrorist war have all failed to derail what is now shaping up to be a continued strong U.S. economy and recovering European economy. In response, we continue to make tactical allocation changes and increasingly look to position portfolios for increased volatility this year.

We take a departure from this issue’s featured books (“A New Napa Cuisine,” and “My Paris Kitchen: Recipes and Stories”), even though I love to cook! Instead, we are featuring one of my favorite new books, “BOLD: How to Go Big, Create Wealth, and Impact the World,” by Peter Diamonds and Steven Kotler. *Bold* unfolds in three parts. Part One focuses on the exponential technologies that are disrupting today’s Fortune 500 companies and enabling upstart entrepreneurs to go from “I’ve got an idea” to “I run a billion-dollar company” far faster than ever before. The authors provide exceptional insight into the power of 3D printing, artificial intelligence, robotics, networks and sensors, and synthetic biology. Part Two of the book focuses on the Psychology of Bold, drawing on insights from billionaire entrepreneurs Larry Page, Elon Musk, Richard Branson, and Jeff Bezos. Finally, *Bold* closes with a look at the best practices that allow anyone to leverage today’s hyper-connected crowd like never before. *Bold* is both insightful for those of us looking to better grasp today’s evolution of business, technology and innovation, and inspiring with a future full of opportunity. We have a limited number of copies available for our clients - please call BreAnna, 303-670-4964, to receive your complimentary copy while supplies last (note, Wells Fargo Advisors Financial Network does not endorse or recommend this publication).

Sincerely,

Randolph Huiting, CFA, CFP®
President

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Wells Fargo Advisors Financial Network

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Randolph Huiting is the author of the letter written on this page. Other articles and content contained within this publication are provided by and published through Tailor-Made™ Magazine.

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Hop on a horse, drive a screaming fast BMW, or maybe fly a stunt plane. Look outside the traditional travel loops and create an itinerary that challenges your comfort zone.



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Architect Antoni Gaudi broke ground for his fanciful basilica in 1882. Completion is scheduled for 2026, 144 years later.

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Savor this zesty lemon cake with your morning coffee or after dinner with a glass of prosecco.



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The ability to print objects on-demand is here. Myriad applications...endless possibilities.

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GET IN TRAVEL BEYOND THE COMFORT ZONE

by Tom Kerr

Most of the time we think of travel in terms of geographical destinations like the mountains, the beach, a favorite city, or a foreign country. But some of the most rewarding travel is experience-based, targeting the kind of journey that takes you into new realms of self-identity or uncharted dimensions of self-discovery. While the possibilities are virtually limitless, here are a few creative ideas to help stimulate your thinking around travel that will have you experiencing a whole new version of you.

BMW Performance Driving School

The luxury automobile maker BMW operates a driving school in Greenville, South Carolina, that licensed drivers can attend (www.bmwusa.com/performancecenter) to learn exceptional performance driving skills. You do not have to bring your own car or be a BMW owner to sign up for the instruction – which includes a tour of the BMW manufacturing facility.

Each class begins with a 10-15 minute introduction, but don't expect to spend a lot of time sitting around the classroom. Once the initial intro is over you'll find yourself be-

hind the wheel of a BMW. While blazing around the track and communicating with instructors via two-way radio, you learn and practice skills like cornering, drifting, downshifting, and accelerating through timed laps.

There are programs especially designed for teens, too, so they can hone their driving skills early in life and get

a safer head start. The lead instructor has been racing and teaching others to drive like a pro for over 20 years, and his driving students include NASCAR drivers, U.S. Secret Service agents, and celebs like Martha Stewart.



Chef Boot Camp

Foodies will enjoy the professional-level cooking classes that are offered by The Culinary Institute of America (enthusiasts.ciachef.edu/boot-camps) for cooks of all skill levels. These fun and informative classes are taught throughout the USA, and you'll learn while working beside some of the top chefs and wine experts in the country.

You'll also meet and mingle with like-minded people while enjoying the scrumptious meals that you prepare, so it's a great way to make new friends while baking, and breaking, bread. You can sign up for a food-focused five-day learning experience, or attend a weekend-long Wine Lovers Boot Camp where you'll explore and partake of vintages from around the world. You can learn to make exquisite French hors d'oeuvres, spicy Southern barbeque, special holiday menus, or desserts and pastries.

No matter which route you choose, you'll be treated to some fantastic meals in one or more of the Institute's award-winning restaurants. The program offers these intensive,

immersion-style culinary arts camps in diverse locations including New York's beautiful Hudson Valley; Napa Valley, California; and San Antonio, Texas.



Home on the Range

For a completely different kind of schooling, indulge yourself at the Wildcatter Ranch & Resort (www.wildcatterranch.com). The primary objective for guests on this western range is to relax and have a good time. The options also include horseback trail rides, wagon rides to feed the cattle, sport clay shooting, canoeing, and archery. The ranch has 35 horses and more than 20 miles of trails. If you become a little saddle sore you can slip into a hot tub, take a dip in the infinity-edged pool, or treat yourself to a spa massage.

Also in Texas is the 30,000-acre Cibolo Creek Ranch (cibolocreekranch.com) where buffalo still roam and you're likely to encounter elk, deer, and the occasional

bobcat. Accommodations are inside restored adobe forts built in the 1850s, which have been transformed into comfortable guest rooms. By day you can explore the



Cibolo Creek Ranch



Wildcatter Hotel Patio



Wildcatter Cabins

rugged mountains on horseback or by Humvee and search for the remains of a ghost town in the area while viewing ancient Native American artwork inscribed on the rocks and boulders. Guests are also encouraged to bring binoculars for a chance to see bald eagles and roadrunners up close and personal.



Facade of the Wildcatter Hotel

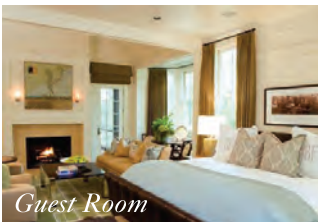


Wine and Fly Fishing

The art of fly-fishing (www.blackberryfarm.com) and the love of wine merge in a unique way at Blackberry Farm, located in the foothills of the Great Smoky Mountains of eastern Tennessee. There you can enjoy gorgeous mountain views and hikes through pristine woods while you learn all the skills of fly-fishing from experienced fishing guides. You'll also feast on specially-prepared menus exquisitely paired with delightful wines.



The Barn at Blackberry Farm



Guest Room



Blackberry Farm Hotel

Not only does Blackberry Farm boast a 4,200-acre estate, it also has a roster of artisans including a chef, a master gardener, a baker, a cheese maker, a chocolatier, and a wine sommelier. Guests at Blackberry Farm spend their days wading in the trout-filled



Hotel Dining Room

streams, lakes, and rivers of the Great Smoky Mountains and then gather in the evening to toast with Blackberry Farm wines over multicourse farm-to-table cuisine.

Aerobatic Thrill Rides



Those who really crave excitement can challenge their fear of heights while performing breathtaking dips and dives from the cockpit of a stunt bi-plane. Just book your reservations or flight instruction sessions with SkyThrills (www.skythrills.com), a Los Angeles-based company founded by experienced pilots who have an uncommon passion for extreme airplane aerobatics.

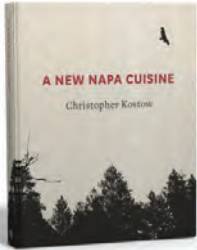


You can swoop across the downtown Los Angeles skyline as a sightseer, or opt for a more hands-on experience that will allow you to know exactly how it feels to fly one of the same types of aircraft that were made famous by the Red Baron during World War I. SkyThrills gives you the opportunity to actually fly world-class airplanes for up to 90% of the flight time, even if you have never stepped foot in an aircraft before. Within a matter of hours the professionals who operate the facility can have you executing aerobatic maneuvers such as loops, rolls, hammerheads, spins and sustained flight while literally streaking across the sky while riding upside-down.

These kinds of “bucket list” opportunities can expand one’s experience and cultural horizons and may be the ideal way to spend your next vacation. Look at your own list for more ideas: the sky’s the limit. ●

Two New Cookbooks for Spring Parties

Napa and Paris are epicurean adventures foodies dream of. If you're not fortunate enough to be planning a trip to those locales, chefs Christopher Kostow and David Lebovitz have each released a cookbook that will bring the essence of their region's cuisine to your home entertaining.



A New Napa Cuisine by Christopher Kostow, who presides over the kitchen of three-Michelin-star The Restaurant at Meadowood in St. Helena, California, recounts his transformation into a chef and how his move to Napa County inspired his preparations. Engaging stories are interlaced between 100 recipes and photos of stunning Napa environs and his elaborate creations. The depth and complexity of his style is revealed and highlighted in four main sections.

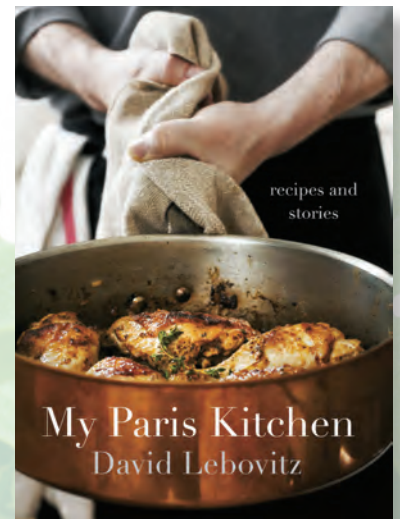
“The Growers” explores how working closely with local growers influences his cooking. The “Garden Scrapbook” menu item is a seasonal canapé served on wax paper that has been pressed with leaves specific to that dish.

“The Artisans” details Kostow’s work with local artisans to create original plates and bowls in keeping with his menu.

“The Wilds” includes tales of discovering wild plums and radishes growing along the creek behind his home and foraging in local creek beds and open fields for other rare ingredients, like wild rhubarb and yellow mustard flowers. Kostow declares, “None of this is scalable...the wind and the rains dictate what is found...I cook at the whim of the ingredients around me.”

“*Materia Prima*’ are those products and ingredients that we source and preserve and utilize that are found in this narrow stretch of land...” For example, his recipe for champagne-fermented crudité requires “spent champagne lees” (the few ounces of champagne and sediment that is removed from the bottle before the final corking). While you won’t find this at your local market, you may be able to substitute with the *materia prima* of your region.

For all but the experienced cook, recipes in *A New Napa Cuisine* can be daunting. Don’t shy away, however; Kostow’s artistry could take you to the ‘next level,’ and will certainly challenge you to think about cooking in new and creative ways.



My Paris Kitchen: Recipes and Stories by David Lebovitz is a narrative of Lebovitz’s culinary adventures and tales of his adopted city. Sprinkled throughout are his carefully developed recipes that express the essence of French cooking.

“*Au pif*, or “by the nose,” [is] a French expression that means to cook by feel.” Lebovitz has expressed his culinary tastes thoughtfully, creating a sense that the experienced cook could improvise without fear of ruining these French classics.

My Paris Kitchen nods to the ethnic influences of the city’s diversity and incorporates ingredients and techniques from around the world into traditional French dishes, demonstrating modern Parisian fare.

The witty prose along with luscious photos of Paris and David’s kitchen give the book levity and life. *Bon appetit!* ●

The John Corcoran Foundation: Addressing a critical but often overlooked need.

by Tom Kerr

In this digitally connected, text-fueled age it is easy to assume that all the adults around us know how to read. News flash: 42 million Americans either can't read at all or are limited to a 4th or 5th grade reading level.

Even more surprising is that John Corcoran taught high school for almost 20 years, despite not knowing how to read, and by all accounts he was good at it. Corcoran admits that he used various tactics and strategies to hide his illiteracy as he faked his way through college to earn a degree and continue the charade as a professional educator. After several years, he changed careers, developing more than \$50 million worth of property while operating his own real estate company.

Not everyone is as clever as Corcoran, who acknowledges that the experience of trying to pass for literate was extremely demanding and stressful while going to college, teaching high school students, and running a successful business.

Certainly, he is the exception to the rule. Statistics show that approximately 75% of all Americans who are not proficient readers by the end of 4th grade will wind up jobless, on welfare, or in jail. Realizing how fortunate he was to thrive against all odds, Corcoran learned to read when he



Learn to Read
Read to Learn

was in his 40s and then devoted himself to combating illiteracy as the founder of the nonprofit John Corcoran Foundation.

Launched in 1997, the Foundation now leads a robust network of tutors, volunteers, donors, and supportive partners who share a passion and dedication to ensuring that everyone knows how to read. The organization has a rather challenging agenda. Each day as many as 7,000 students drop out of school, and

Americans who are not proficient readers by the end of 4th grade will wind up jobless, on welfare, or in jail.

that lack of reading education costs the United States more than \$240 billion a year in lost earnings and tax revenues as well as social service expenses. The Foundation's results speak for themselves: Within the past five years the organization has tutored and taught thousands of students and given specialized training to more than 250 tutors, while also providing 1,000 free computers and broadband Internet service so that students can access and complete their reading education programs.

Meanwhile, Corcoran has authored two books: a memoir called *The Teacher Who Couldn't Read* and the reading advocacy book *Bridge to Literacy: No Child - or Adult - Left Behind*. In addition to running his charity, he also serves on the board of

the San Diego Council on Literacy and has twice been appointed to the board of the National Institute for Literacy. His remarkable personal narrative and powerful work to ensure literacy for everyone has resulted in appearances on TV shows, including *20/20* and the *Oprah Winfrey Show*. Corcoran was also the recipient of a prestigious Literacy in Media Lifetime Achievement Award from the Literacy Network of Greater Los Angeles.

To learn more or find out ways to support the John Corcoran Foundation, visit the organization's official website (john-corcoranfoundation.org). ●





Andrew Penner

Seven Canyons' fourth hole

After completing two world-class hikes, filling up a couple of memory cards, playing 18-holes of golf, and throwing back a few tacos and tequilas, I slept like a baby in the high-desert air of Sedona, Arizona. No, I don't typically cram that much fun into one day, but I was on a shortened time frame. Thanks to a disaster of sorts that played out on my last visit to Sedona ten years ago, I had plenty of unfinished business to take care of.

For most people, "taking care of business" in Sedona, which is located approximately 100 miles north of Phoenix, entails rest and relaxation. And granted, it's easy to do that here. Many of the tucked-away resorts and upscale hotels that line the main drag come complete with spas, yoga programs, and other health and wellness initiatives.

After all, Sedona is famous for being a "spiritual" epicenter. The legendary vortexes – there are three of them in the area, so they say – are powerful gateways that harbor intense spiritual activity.

And as we all know, golf has a strong connection to the "spiritual" realms as well. The zen-like qualities of the game are legendary. (Just ask Happy Gilmore and Roy McAvoy.) So appropriately, golf and Sedona make for a pretty sweet pairing.

Unquestionably, the golf courses here, which cruise in and around the awesome red-rock mountain formations, are super-scenic campaigns with a generous dose of the "wow" factor. Although there are just three courses in the area – Sedona Golf Resort, Oakcreek Country Club, and Seven Canyons Golf Club – they are all worth playing and each one is decidedly different in character.

And from a photography perspective (sadly, this was the source of my "disaster" – more on that later), it really doesn't get much better than Sedona. When you contrast those glowing red rocks with the sweet Sonoran skies, you've definitely got some serious photo ops. So for me, "shooting" in Sedona has a double meaning: golf and photography, two of my favorite things. Needless to say, I had plenty of motivation to visit Sedona that first time. And even more the second time.

The 10th hole at the Sedona Golf Resort – a par-3 that shoots straight toward Cathedral Mountain, one of the prized peaks in the area – is said to be the most photographed hole in the Southwest. Obviously, these claims are impossible to verify, but regardless, it is a gorgeous golf hole with one of the best



Sedona Golf Resort's "wow" 10th hole



Seven Canyons' fourth hole

backdrops you'll ever see. The Sedona Golf Resort itself is beautiful, with a sprawling residential development and the perfect home base for your visit.

The course here is the poster child for what resort golf should be. The layout, while extremely easy on the eyes, is not overly difficult, not overly long, and not overly narrow, but still presents as a "championship-caliber" test. Even the considerable uphill gains that are made on the front nine are nicely masked, with only a few shots that play decidedly uphill.

Although the postcard-pretty 10th is the main reward, plenty of holes on the homeward half play downhill and end with tricky, tough-to-read greens. In fact, the large, beautifully-shaped putting surfaces are, on top of the epic scenery, the stars of the show.

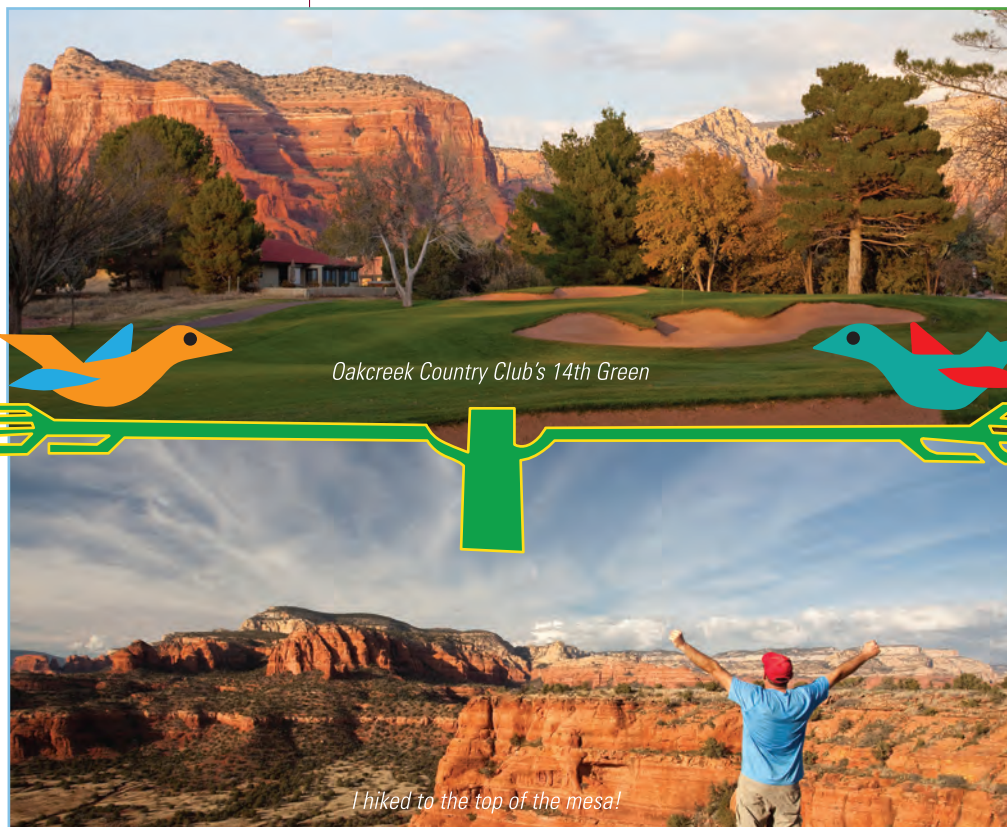
Just a couple of blocks from the Sedona Golf Resort is the Oakcreek Country Club and another must-play in the area. Oakcreek, a co-design by Robert Trent Jones Sr. and Robert Trent Jones Jr., is the oldest course in the area and has a little more "muscle" to it. Depending on what you're looking for, this may or may not be a good thing!

At any rate, meandering through towering pines and featuring bold bunkering and raised greens, the layout is a classic, parkland test that truly emits a "country club" aura. Although there is a membership base, it's open to the public seven days a week.

Unfortunately, access to the Seven Canyons Golf Club, a riveting Tom Weiskopf design in a remote region fifteen minutes north of Sedona, is a little trickier. The stunning course, which is enveloped by soaring peaks and red-streaked mesas, was initially an ultra-exclusive private enclave, then fell on tough times and went fully public; but since 2012, it is once again a private establishment. The course is accessible for its resort guests, but members of other clubs can gain access if appropriate protocol is followed. It's best to call well in advance to see if arrangements are possible. And if you can swing it, your effort will be rewarded as the canyon setting here is truly spectacular. The par-70 layout, which has received many accolades, is the trump card in Sedona.

For me, photographing the other-worldly terrain in this region was also a high priority. Or shall we say, re-photographing that terrain. On my first visit to the region in 2005 it was the famous "shots" at Red Rock Crossing, the location of a number of Hollywood Westerns, as well as Bell Mountain, Courthouse, and Coffee Pot, that captivated me. So naturally, before and after my rounds I made a considerable effort to photograph these special places.

And then, well, I made the monumental mistake of putting my film into my checked luggage. It was all completely zapped, ruined by



the powerful scanners at the airport. To say I was disappointed is an understatement. I've made quintuple bogies that have made me happier.

Fast forward to 2014 and I had redemption on my mind. This time around, after playing my obligatory round of golf, I made sure I found all of the same great locations (as well as some new ones, such as Devil's Bridge and Doe Mountain) and photographed them all over again. It was like déjà-vu. Except this time I was confident my digital memory cards would withstand the trip. And they did. I have the pictures to prove it. ●

Andrew Penner is a freelance writer and photographer based in Calgary, Alberta. You can visit him at www.andrewpenner.com.



cherished Lemon Poppy Seed cake



cake BATTER

- Butter for the pan
- 1/2 cup finely ground almonds
- 1 cup butter
- 3 cups sugar
- 6 egg yolks
- 1 cup sour cream
- 3 cups all-purpose flour

- 1 tablespoon freshly grated lemon zest
- 1 teaspoon fresh lemon juice
- 1/4 cup poppy seed pastry filling
- 1/4 teaspoon baking soda
- 6 egg whites

Preheat the oven to 350 degrees.

Prepare THE pan

Generously butter a 10-inch tube pan. Sprinkle the ground almonds into the pan. Over a piece of waxed paper, tilt the pan in all directions to evenly coat with the nuts.

Prepare THE BATTER

Cream together the butter and sugar. Add the egg yolks, one at a time, and slowly add in the sour cream; mix until smooth. Add the lemon zest, lemon juice and the poppy seed pastry filling. Sift together the flour and the baking soda. Add it to the batter and mix only enough to moisten. In a clean bowl, beat the egg whites until stiff but not dry. Fold them into the batter. Pour the batter into the prepared pan.

TO Bake

Bake the cake in the fully preheated oven for approximately 40-50 minutes, or until a toothpick inserted in the center comes out clean. Cool slightly, then invert the pan onto a cooling rack that is sitting on a piece of waxed paper. Remove the cake from the pan and cool, but glaze the cake while still warm. •

For more of Karol Redfern Hamper's recipes, preview her book, *A Romance with Baking*, available online at Amazon.com.

Glaze

2 cups powdered sugar • juice of one lemon

Beat enough powdered sugar with the fresh lemon juice to make a pourable glaze. While the cake is still warm, drizzle the glaze over the top and allow it to run down the sides of the cake. It will set as it cools.

Sudoku

Answer on page 19

3	5	8	7				9	1
	2			6	1	8		
					5		2	
	4	7	2			3		6
		6				9		
5		3	1		6	2	4	
	1		5	4			3	
4		9				5		
	7			3	2		6	4



Fill in the grid so that every row, every column, and every 3x3 box accommodates the digits 1-9 without repeating any.

Tips for “Aging in Place”

by Katie West

For decades, psychologists have ranked moving from one home to another very high on the stressor scale – right up there alongside death of a loved one or going through a divorce. One way to plan for a more stress-free future is to strategize ways to stay put.

To do that you have to ensure that the home where you live is adaptable to your lifestyle changes. During some phases of



A no-barrier shower with a hand-held shower head and bench are ideal ability amenities.

life, that may mean converting the basement into a room for your newly independent teenager, or building an outdoor kitchen to entertain friends. Creating a living space that is appropriate, comfortable, and flexibly accommodating as we grow older is an ever-evolving process.

According to surveys conducted by AARP, for example, the majority of homeowners want to do what is commonly referred to as “aging in place.” Rather than move, they want to stay in their homes for as long as possible – regardless of their age, health, or mobility.

The focus on aging in place has gained momentum in recent years, as young adults often face obstacles when trying to assist in the care of parents and grandparents. Will they be forced to sell their current home and find one that is easier to manage, or do they need to move in with relatives? Usually the answers to those questions are not palatable for everyone, which is why so many people are adopting a more proactive and forward-looking approach to this potential problem.

Some changes are relatively simple and inexpensive if you

No matter your age, an unexpected health condition can challenge your ability to navigate a living environment.

think ahead when you are doing a remodeling project, upgrading the systems of your home, or choosing a new home to build or buy. For instance, something as fundamental as having a

full bath and a room that can be used as a bedroom on the ground floor can solve multiple issues related to access, mobility, and independence. You can also do things like build storage cabinetry that is lower and easier to reach or create open floor plans that have fewer physical obstacles to navigate. While you’re at it, why not spend a few extra dollars to put casters underneath all of your heavy furniture? They are simple to install and if they make it easy to roll a grand piano around a living room then they will certainly do the trick for heavy sofas, dressers, tables, and even file cabinets. Focus on



Stairs are a major access barrier.

Install levered door handles for easy open and close.



low maintenance both inside and out. For example, instead of trying to maintain an expansive lawn, create an expanded patio or deck.

There is plenty of expert help available, too. The National Association of Home Builders (NAHB) has launched a dynamic collaboration with Home Innovation Research Labs, the NAHB 50+ Housing Council, and the AARP to come up with innovative solutions. Together, they developed the Certified Aging-In-Place Specialist (CAPS) program, which is primarily focused on ways that contractors, architects, and health care professionals can assist homeowners to create living spaces that will result in a successful aging in place outcome. ●



by Tom Kerr

Going to auctions used to be a rarity. If you were a cattleman you'd visit a rural auction once or twice a year to buy livestock, and if you ran an antiques gallery you might go to an auction house once a month to refresh your inventory. Then came eBay, and suddenly people who had never dreamed of attending an actual auction found themselves bidding fiercely over all sorts of items.

Now there are numerous online platforms to bring buyers and sellers together, and the popularity of wine auctions has skyrocketed as consumers have become more adept at shopping online and more focused on procuring the vintages they crave, even if they have to search the world over to find them. Wine collectors also use these online auctions to sell rarities of their own to help offset the cost of stocking their personal cellars.

That doesn't mean that offline, traditional auctions have gone out of favor, though. Face-to-face auctions are exhilarating events to experience, even if you aren't bidding or selling. There is nothing quite like the thrill and intensity of a fast-paced, high-stakes auction conducted by a professional auctioneer who knows exactly how to work the crowd. Following are some tips and insights for wine lovers who don't necessarily have any firsthand experience at auctions, but may be intrigued by the idea and want to participate – either online or offline.

Locating Wine Auctions

There are plenty of auctions for you to attend, although unless you live in a large metropolitan area in wine country your best selection is probably going to be online. Many sites, such as Wine Bid (www.winebid.com), make it easy to register as a bidder or seller and jump right into the action. If offline auctions are your preference, look for advertisements and announcements in major regional publications. Stay abreast of auction events by subscribing to newsletters from auction houses such as Spectrum Wine Auctions (www.spectrumwine.com/news), which is hosting a spring auction in Los Angeles that you can attend in person or participate in by proxy via email, fax, or phone.

Doing Your Homework

As is the case with any investment, large or small, due diligence can help you distinguish between true bargains and overpriced items to be avoided. The first step as a wine buyer is to determine exactly what kind of wine you want, so you can narrow the task of researching price and availability to your desired varieties. The risk for those who skip that step is that they may wind up overpaying, because many wines sell for more than they are actually worth when uninformed bidders run up the price in an emotionally-charged bidding war.

For example, concentrate on one particular region, year, or type of wine, the same way you would if you were trying to buy wine for your next party. Then check prices around town and by doing an extensive Internet search, taking advantage of resources such as the Wine Spectator Auction Index (www.winespectator.com/display/show/id/auction_index). Soon you'll begin to ascertain the appropriate price range or value of a particular vintage, and that will help you decide how much you are willing to bid.

Dry-Run Auction Experience

Before actually putting your cash on the barrel, the best way to learn about auctions and become comfortable with the process is to attend without participating. Since the most accessible way to join a wine auction is online, find an online auction and search for a bottle of wine that catches your eye. Don't actually bid on it, but write down what your top bid would be if you were actually planning to compete for it. Then watch to see what the final outcome is.

Was your price high enough to win? If not, would your emotions have gotten the best of you and would you have bid higher in the heat of the moment? Or would you be able to keep a cool head and walk away? In this way you can gauge the action of auctions while also analyzing your emotions to learn how to better control them when the bidding frenzy starts. You never want to chase a bottle beyond what it's really worth, but sticking to your guns when things heat up can require practice.

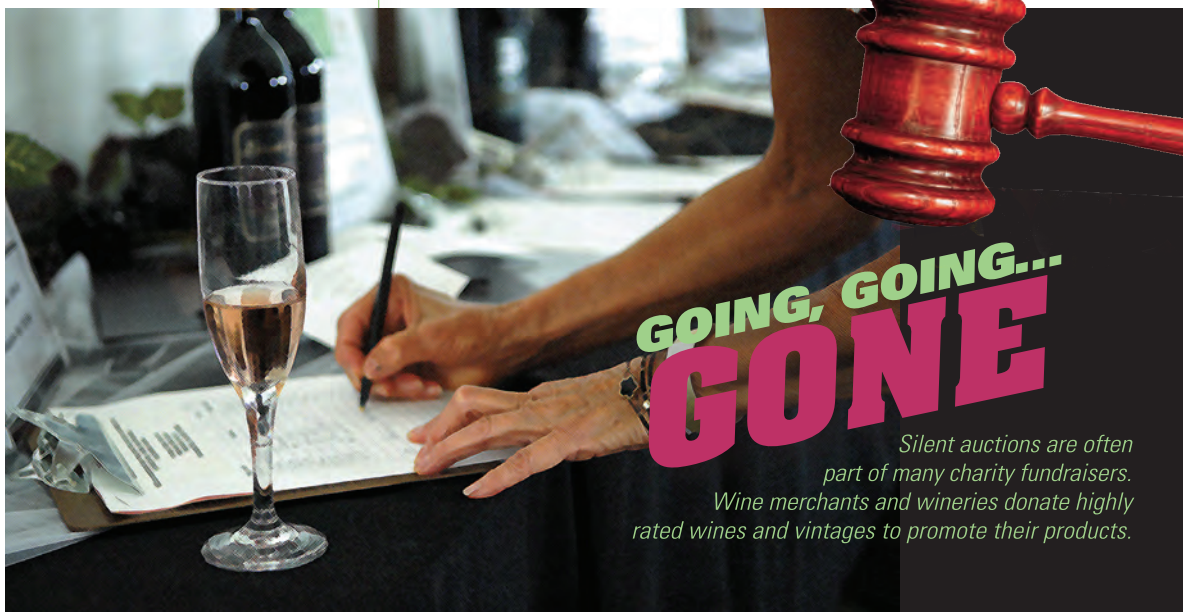
Avoiding Buyer's Remorse

When you order a bottle of wine in a restaurant only to discover that it is "corked" or spoiled, you can send it back and receive another at no additional charge. Buy a bottle at auction and you usually don't have that recourse.

Read the fine print on auction websites, in seller disclosures, or in the catalogues and registration paperwork of offline auctions to fully understand your options if you are not satisfied with a purchase. In most cases, it is safe to assume that what you buy is yours and sold "as is." That's why the reputation of the seller, and the auction house, is one of the keys to success. Stick to those with the best reputations and you'll likely get the most rewarding results.

Determining the Real Price

Don't forget that all auctions include fees. With many online auctions, the bidder does not incur additional charges from the auction house, but sales tax, shipping, and insurance charges may tack on another 15 percent or so. If you're selling a bottle online, you may need to deduct seller fees to determine your net profit. Alternatively, if you attend auctions in person, the auction house may charge a buyer's premium of around 20 percent of the winning bid.



**GOING, GOING...
GONE**

Silent auctions are often part of many charity fundraisers. Wine merchants and wineries donate highly rated wines and vintages to promote their products.

Often, the main value of participating in auctions is not entirely monetary. Instead, auctions provide an opportunity to acquire a bottle or case that might not otherwise be available through conventional retail channels. And while it's possible to luck out with a great deal on a bottle of your favorite vintage, it's the thrill of the win that really satisfies. Be sure to savor the victory when you pour yourself a glass. ●

La Sagrada Familia Basilica in Barcelona

by Tom Kerr

The massive La Sagrada Familia (translated as The Sacred Family) cathedral in Barcelona, Spain, is the most famous building conceived by renowned Spanish architect Antoni Gaudi. The deeply religious architect broke ground on the monumental project in 1882, and the church was only partially finished when he was struck by a tram and killed in 1926. A testament to the timelessness of his vision is the continuing work to complete Gaudi's inspired legacy project.

delic, while others see them as the ultimate form of gothic architecture.

Gaudi's designs often incorporated intricate and complex geometric forms; in addition to familiar arches and curves he used helicoids, hyperboloids, and hyperbolic paraboloids. Other shapes were abstracted from nature and translated into columns, vaults, and load-bearing structural intersections in a style that is simultaneously playful, powerful, and awe-inspiring.

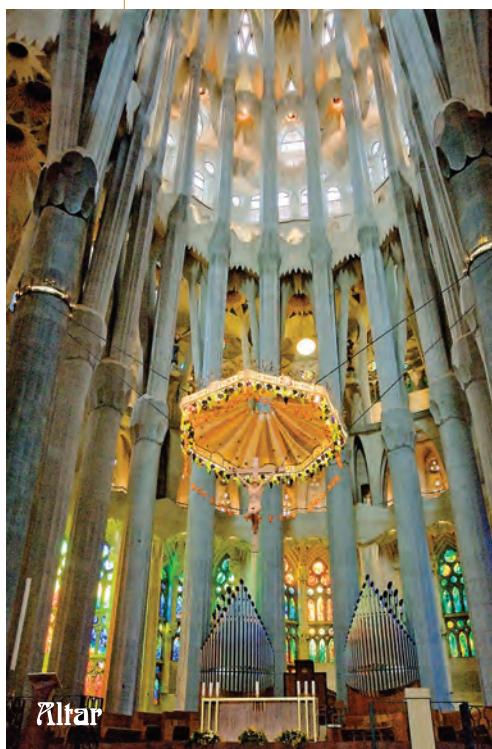
Some of the spires atop La Sagrada Familia resemble

formations of stalactite and stalagmite, those elongated forms of mineral deposit found inside caves. Gaudi spent a great deal of time exploring the mountains, caves, and cliffs around Barcelona and always acknowledged the relationship between his style and that of Mother Nature. For example, he would observe shapes in seaside cliffs surrounding Barcelona and replicate the curves and voids that had been

eroded by ocean waves in his buildings.



La Sagrada Familia



Altar

Shape-Shifting Architecture

Gaudi's designs, that look futuristic nearly a century after his demise, make a modernistic statement that provokes strong reactions even today and foreshadows the coming of organic expressionism. Children sometimes recognize the dribbled wet columns from their own sand castles in Gaudi's structures. Adults have seen everything from dragon tails with glittering scales to Alice in Wonderland mushrooms and Persian mosaics reflected in his work. There are those who consider Gaudi's signature designs phantasmagoric and psyche-

Spirited Controversy

Gaudi constructed many buildings in Barcelona, and they are the main tourist attraction there. La Sagrada Familia, which stands as one of the greatest examples of Art Nouveau architecture in the world, is the crown jewel of his portfolio. The church is in the shape of a Latin cross and has three main sides or facades. Two of those – the Nativity facade and the Passion facade – correspond to the arms of the cross. The other, the Glory facade, is not yet finished. Because the Nativity

facade was completed prior to Gaudi's death, it is the most direct example of his artistic influence and architectural imagination.

American architect Louis Sullivan, hailed by some as the "father of skyscrapers" because of his groundbreaking multistory designs, called Gaudi's cathedral "spirit symbolized in stone." The Spanish surrealist painter Salvador Dali described it as both terrifying and so beautiful that it was edible. He believed that it was such a significant work of art that it should be preserved beneath a glass dome.

Innovative artwork is never without controversy, however, and Gaudi has also provoked detractors and critics. A member of the Advisory Committee to the City of Barcelona who is an accomplished architect said La Sagrada Familia was "an artificially inflated space lacking soul." George Orwell, author of the foreboding novel *1984*, said that La Sagrada Familia was one of the most hideous buildings on earth.

Orwell was in Barcelona during the Spanish Civil War of the 1930s, and in his book *Homage to Catalonia* he wrote, "I think the Anarchists showed bad taste in not blowing it up when they had the chance." Fortunately, the cathedral survived because combatants on both sides of the political equation agreed that La Sagrada Familia was a precious treasure, although the war did bring construction of the massive cathedral to a grinding halt and set back the project many years.

Enduring Inspiration and Momentum

Over time, Gaudi's acclaim grew and his contributions were recognized, which provided renewed momentum to both preserve his work and complete the cathedral. In the late 1950s, for example, the Museum of Modern Art in New York hosted the first international exhibit devoted entirely to Gaudi's work. In 1984 the unfinished La Sagrada Familia was declared a UNESCO World Heritage site, and the cathedral was proclaimed a minor basilica by Pope Benedict XVI in 2010. That designation is generally bestowed only upon churches that have extraordinary value historically or architecturally.



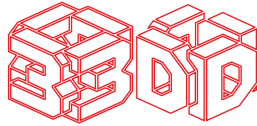
The great basilica that was Antoni Gaudi's life's work is, thankfully, scheduled for completion 11 years from now, on the centennial anniversary of his death. Even the completion of the cathedral is controversial because of fans who see it as an attempt to capitalize on tourist revenues. They would rather



see the work remain incomplete, as is the accepted tradition with other works of art that are unfinished at the time of the creator's death. That sentiment was expressed by a columnist for one of Spain's main newspapers a few years ago when he wrote, "The only saving grace of the Temple of the Sagrada Familia was the fact that it was unfinished, the dream of a genius driven crazy by mystic reveries."

Patience for a 100-Year Project

While no one knows what position Gaudi would take if he were able to weigh in on the discussion today, we can make an educated guess that he would be satisfied that the work has continued. From the beginning of the project, he had a long-range vision for the cathedral that was marked by infinite patience. We know he believed that the God who was the inspiration behind La Sagrada Familia had all the time in the world. Referring to God as his Muse, Gaudi said, "My client is in no hurry." Once it is eventually completed, La Sagrada Familia will be the world's tallest church, soaring more than 550 feet above the Catalan capital of Barcelona. ●



Want It. Print It.

The technology for 3-D printing has been around since the 1980s, but recently the applications for 3-D printing have become extraordinarily diverse.

Architects and artists use 3-D printers as do engineers and medical researchers. In 2012, a man in Texas built an assault rifle with his home printer and then shot it for a gathering of reporters to prove its authenticity. But the majority of the applications are within mainstream industry. Nike used 3-D printing to manufacture its Vapor Laser Talon shoe for football players, and New Balance uses the technology to make special custom footwear for professional athletes. Other companies are printing stylish eyeglass frames, and several entrepreneurs are

working on the creation of automobiles produced using 3-D printing machines.

In 2014 a Swedish automotive company launched the "One:1," a vehicle that features many 3-D printed parts – including the engine's turbocharger. An American company upped the ante, however, building the first car made completely by 3-D printing. The Local Motors "Strati" is a small 2-seater that was unveiled at the International Manufacturing Technology Show (IMTS) in Chicago. The electric vehicle, which only has about 50 parts (compared to thousands that go into a conventional car) was printed in carbon fiber reinforced thermo-

plastic and is capable of speeds up to 40 mph. Ostinably, the most inspiring and valuable applications of 3-D printing are within the medical technology sector. Veterinarians

are already using 3-D anatomical parts to successfully operate on animals, and there are isolated cases where custom implants have been used on humans. In Europe one patient

was given a titanium pelvis made on a 3-D printer and another person is now able to eat again thanks to a 3-D printed titanium jaw transplant. An American infant was also helped by a plastic tracheal splint created this way, and in a city near Wales, UK, surgeons were able to rebuild the face of a severely injured motorcyclist by using custom-printed parts.

The field of prosthetics also shows great promise, and in October of 2014 a child was fitted with a prosthetic hand made using 3-D printing technology. Researchers at universities in the USA are on the verge of producing bio-printed tissue, too, which will be able to replace tissue lost due to conditions such as arthritis and cancer.

While some printers use paper or plastic, others use stainless steel, plastic polymers, or gelatinous materials. At North Carolina's Wake Forest University, researchers are developing processes to systematically print muscle tissue, skin, kidneys, cartilage, and bones. Since computer printing can be calibrated down to the size of a micron, 3-D printing can be used for all sorts of intricately shaped and patterned tissue, cartilage, and skin.

One of the benefits already realized through 3-D medical printing is that it is possible to practice procedures with inexpensive, printed body parts. Surgeons can learn without risk to patients, and medical device companies can safely

test on 3-D printed organs. ●



Traditional construction toy parts printed using a 3-D printer.



3-D printed ear



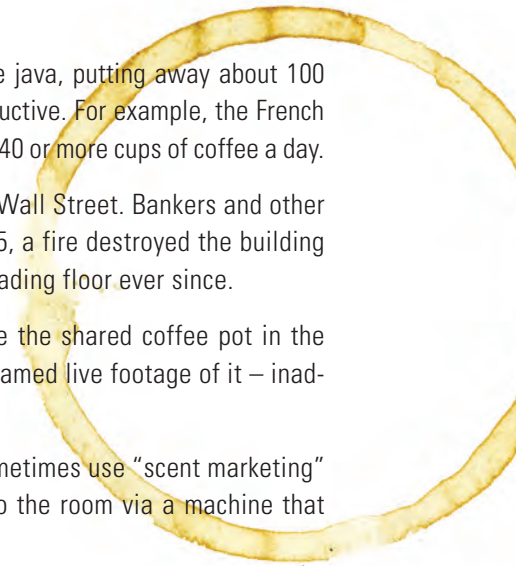
OFFEE

Our *Fun Facts* section educates you on various fascinating, enjoyable, but otherwise useless facts.



While drinking your morning cup of coffee, here are some fun coffee facts to consider:

- Coffee trees can grow 30 feet tall but are cultivated to be about a third that high. Keeping them short not only makes it easier to pick the beans, it also facilitates shading of coffee trees by taller trees within larger canopies.
- The dark chocolaty color associated with coffee is the color of the roasted beans. The coffee bean is green, and contained inside a bright green berry that ripens to bright red.
- Adenosine is a chemical that helps cause drowsiness, and it is sometimes used medically to treat conditions including irregular heartbeat. Caffeine inhibits the ability of adenosine to connect to receptors in the central nervous system, which is why drinking caffeinated coffee triggers alertness and combats lethargy.
- Although very few people suffer from psychoactive disorders associated with their morning latté or double espresso consumption, coffee is, in fact, the most widely consumed psychoactive drug in the world.
- Coffee is responsible for at least four different conditions defined by the American Psychiatric Association, including caffeine-induced anxiety disorder and caffeine intoxication.
- To overdose on caffeine by drinking coffee, you'd have to really guzzle some java, putting away about 100 cups of coffee. Drinking copious amounts could also make you famously productive. For example, the French philosopher Voltaire and President Theodore Roosevelt each drank as many as 40 or more cups of coffee a day.
- The home of the New York Stock Exchange was originally a coffee shop on Wall Street. Bankers and other investors would trade stocks and market tips over a cup of joe. Around 1835, a fire destroyed the building and the gathering place moved to another building, which has housed the trading floor ever since.
- In 1991, a team of Cambridge University researchers wanted to make sure the shared coffee pot in the laboratory break room was always full, so they rigged up a camera that streamed live footage of it – inadvertently inventing the popular Web cam.
- Some major coffeehouse chains, as well as other cafes and restaurants, sometimes use “scent marketing” products that give off the smell of great coffee. The aroma is diffused into the room via a machine that contains a scented capsule and performs like an upscale air freshener.



● A health spa in Hakone, Japan, has a special coffee immersion spa treatment. The client pays about \$25 to have warm coffee poured over them for a unique kind of bath.



● Italian coffee shops often observe a tradition of paying it forward known as “caffè sospeso.” The way it works is that you pay for two cups of coffee but only drink one. If someone who cannot afford a cup comes to the establishment they can have theirs for free.

Answer to puzzle on Page 12

3	5	8	7	2	4	6	9	1
9	2	4	3	6	1	8	7	5
7	6	1	8	9	5	4	2	3
1	4	7	2	8	9	3	5	6
2	8	6	4	5	3	9	1	7
5	9	3	1	7	6	2	4	8
6	1	2	5	4	8	7	3	9
4	3	8	6	1	7	5	8	2
8	7	5	9	3	2	1	6	4



Pat Dorsey, Your Guide to Successful Fly Fishing in Colorado

Spring ushers in one of our favorite outdoor activities, fly fishing in the pristine Rocky Mountains! To say we are spoiled by our location is probably an understatement. Within an hour of some of the best skiing in the world, we are also an hour within some of the finest fly fishing in the country! Throughout the summer Randy can sometimes be spotted wetting a line on Bear Creek which flows through our town of Evergreen. Lucky for us, next door to our office is the world famous Blue Quill Angler fly fishing shop!

Pat Dorsey, partner at the Blue Quill, is their Guide Director where he oversees and trains more than 20

guides. Author, TV personality, accomplished fly tyer and guide, Pat has been professionally guiding for over a quarter century, typically spending over two hundred days a year on the water guiding. On his days off, he is usually found fly fishing in the Gunnison Valley.

Being an accomplished fly tyer, Pat has originated a number of very effective patterns after thousands of hours of "on stream research," such as the Mercury series, UV scud, Limeade, Cherry-Limeade, Paper Tiger, Top Secret Midge, Medallion Midge and the famed Black Beauty. His fly of the month club provides a hand-picked selection of the most effective patterns for the upcoming month. Although Pat no longer has the time to tie flies commercially, he once produced over 28,000 flies in a year!

One of the ways Pat shares his knowledge and passion for the sport of fly fishing is through his position as *Southwest Field Editor* for Fly Fisherman magazine. His articles are archived at www.patdorseflyfishing.com. In 2005, Pat authored the book, *A Fly Fishing Guide to the South Platte River*, a complete how-to fly fishing manual for the entire South Platte River drainage. It encompasses a thorough look at each section of the river detailing the hatches and recommended fly patterns for each of the four seasons of the year. In 2009 Pat authored *Fly Fishing Tailwaters*, a comprehensive book on how to fish tailwater fisheries. In 2010, *Tying and Fishing Tailwater Flies*, with how-to's to tie Pat's favorite "guide flies". This fall he hopes to have ready a new coffee table book featuring essential Colorado flies. Pat also writes the Central Rocky Mountain stream report that monitors stream flows and conditions on the Blue, Colorado, South Platte, North Fork and Williams Fork Rivers.

We hope you enjoy the upcoming summer, perhaps even on a stream fly fishing – tight lines!



HUITING

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