

# BOFA HALTS FORECLOSURES IN 50 STATES

By ALAN ZIBEL  
AP Real Estate Writer

WASHINGTON (AP) — A mushrooming crisis over potential flaws in foreclosure documents is threatening to throw the real estate industry into chaos, as Bank of America on Friday became the first bank to stop taking back tens of thousands of foreclosed homes in all 50 states.

The move, along with another decision on foreclosures by PNC Financial Services Inc., adds to growing concerns that mortgage lenders have been evicting homeowners using flawed court papers.

Charlotte, N.C.-based Bank of America Corp., the nation's largest bank, said Friday it would no longer complete foreclosures in all 50 states as it reviews documents used to process foreclosures. That applies to homes that the bank takes back itself and those that it transfers to investors such as mortgage giants Fannie Mae and Freddie Mac.

A week earlier, the company had said it would only do so in the 23 states where foreclosures must be approved by a judge.

The bank did so in reaction to mounting pressure from public officials inquiring about the accuracy of foreclosure documents. A company spokesman, Dan Frahm, said the bank still believes its documents are correct but wants to satisfy officials' concerns.

"Our ongoing assessment shows the basis for our past foreclosure decisions is accurate," he said.

Banking and housing analysts, meanwhile, fear the foreclosure document problems could prolong the housing bust, and hundreds of thousands of inevitable foreclosures will be pushed off into some legal limbo for years.

"If you are looking at the key in this country to economic stability, it's the housing industry," said banking analyst Nancy Bush of NAB Research. "This is a huge mess that helps nothing."

## Birthdays

**Oct. 10:** Dominic Guidubaldi, Jon Haas, Robert Hadrick, Holly Henderson, Eric Hunter, Sarah Hurwitz, Ben Jackson, Susan Knight, Chris McConnell, Monica Olson, William Phillips, Anne Pillsbury, Anne Pizey, Marg Robins, Kenny Rosen, Daniela Schroeder, Debra Thomas, Brennan Wells, Megan Zehren; **Oct. 11:** Anna Brown, Ben Dempsey, Susan Garber, Joshua Gilbert, Anne Hendricks, Don Johnson, Dorothea Lucarelli, Carol McCarthy, Elise Miller, Sharon Miller, Jessica Nelson, Jonathan Rogers, Robyn Shaw, Larry Simpson, David Smith, Lance Walker, Chris Whaling, Dale Zulauf. **Oct. 12:** Jason Bombardieri, Louis Brady, Deborah Campbell, Catherine Cutrone, John Dourlet, Rani Guram, Bill McKittrick, Suzanna Moore, Paul Reich, Bob Ronne, Robert Shuler, Lee Wallick, **Matthew Beaudin.**

# TELLURIDE DAILY PLANET

# ORBIT

THE SECOND FRONT PAGE  
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## Planet Picks

- 1 On Sunday, local groups TNCC, Mountainfilm and the Wilkinson Public Library are launching 10-10-10, a worldwide day of community work inspired by 350.org. Events include: tree planting from 9 a.m.-1 p.m., a tire inflation station at the library from noon-3 p.m., a potluck at the library 12:30-2 p.m. and short films from 3-4:30 p.m.
- 2 TFF Cinematheque serves up more Scorsese on Monday night at the library. On tap for tonight: "Muskateers of Pig Alley" and "Mean Streets." Because, well, the man's a genius. A reception is at 5:30 p.m., films start at 6 p.m.
- 3 Tune into KOTO on Monday night for the broadcast of a forum with County Coroner candidates Bob Dempsey and Emil Sante. It's at 89.3 or 91.7 on the FM dial, or stream it at koto.org.



Jeff Smokevitch hard at work. The owner of Brown Dog just returned from a pizza course in San Francisco, where he assisted Tony Gemignani. [Photo by Kevin Ludwig]

## RESTAURANTS

# Perfecting the art of pizza

*Brown Dog's Jeff Smokevitch attends International School of Pizza*

By KATHRINE WARREN  
Staff Reporter

Jeff Smokevitch, co-owner of Brown Dog Pizza, isn't your average chef in the kitchen slinging pizza dough.

He is a certified pizza maker through the International School of Pizza and has a certificate in Neapolitan and Italian style pizzas.

What's the difference, you ask? Sit down with Smokevitch, and he'll dive into the science and art of pizza making.

"The thing that distinguishes it is the flour you use in the dough," Smokevitch said. And the method of cooking: Neapolitan is baked in a wood burning stove and Italian style is cooked in an electric Italian oven.

Smokevitch just got back from an eight-day course in San Francisco assisting pizza legend Tony Gemignani teach a class on the Neapolitan style. He was certified in Italian style in July when he took a class from Gemignani. At the end of that course a contest was held and

Smokevitch won with a pesto pizza with prosciutto, feta and cherry tomatoes — giving him the opportunity to return for another course as Gemignani's assistant.

Smokevitch has co-owned Brown Dog Pizza since 2004 and decided to take the class this summer to improve the menu.

"We had pretty good pizza, but I knew we needed to make it better if we wanted to open other restaurants, which we're thinking about," he said.

He first met Gemignani at a pizza expo in Las Vegas last year and decided to learn from one of the United States' best pizza guys.

Course work at Gemignani's school is adapted from the Scuola Italiana Pizzaioli, Italy's pizza school. Topics included learning how to work a wood

burning oven, the science behind pizza dough and the use of different flour for different style pizzas, the hydration levels of different crusts and much more.

"I couldn't believe all the stuff I've learned," Smokevitch said. "I'm blown away, it's so cool."

Smokevitch originally thought he was just going to get certified at the school, but came back inspired and changed the restaurants dough and tomato sauce.

"I changed a million different things, but some of them are subtle," he said. "Only someone that knows our pizza very well will notice."

"Of course I notice it all because I eat it every single day."

In less than a week since getting back from the second class he has already added new pizzas to the menu: The Margherita Napoletana, a marinara pizza and a chorizo pizza. The Margherita is going back to basics with an Italian style crust, tomato sauce made with San

## Brown Dog Pizza

Brown Dog is located at 110 E. Colorado Ave., and is open seven days a week — serving slices late into the night. Call 728-8046.

See **PIZZA**, Page 19

# EDUCATION, PRISON CUTS EXPECTED TO HELP COLO. BUDGET GAP

*Tough cuts on state level*

By STEVEN K. PAULSON  
Associated Press Writer

DENVER (AP) — Colorado Republicans and Democrats say they will all have to give up some of their cherished programs as the state struggles to cut \$1.1 billion next year.

Democrats say public education will be a target again next year after lawmakers cut \$260 million last year. Republicans say they will have to cut funding for prisons, get rid of some economic development programs and cut money for tourism promotion.

The first order of business for Democratic Gov. Bill Ritter is to cut \$248 million from this year's budget, which he promised to do by Oct. 31.

On Nov. 1, he will submit his budget for next year to the Joint Budget Committee, which begins discussions on Nov. 10.

State Rep. Mark Ferrandino, a Democrat from Denver who chairs the Joint Budget Committee that sets state spending priorities, said Republican suggestions to cut state offices, such as the Governor's Energy Office, and to consolidate the state's 16 departments are unrealistic.

"Many of their recommendations don't affect the general fund, which is where we have our shortfall," Ferrandino said.

He said GOP proposals to roll back hospital provider fees to subsidize hospital beds will not help cut the budget because they include federal funding and money from hospitals.

Ferrandino said proposals to cut the state budget across the board would have "real impacts," forcing a cut of another \$400 million from public education.

# Perfecting the art of pizza

**PIZZA**, from page 24  
Marzano tomatoes grown in the shadow of Mount Vesuvius, extra virgin olive oil, sea salt, fresh mozzarella and fresh basil. A marinara pizza is a traditional Italian fare with tomato sauce using tomatoes from San Marzano, oregano, garlic and olive oil — that's right, no cheese.

He's also working on introducing a Sicilian style pizza to the menu, which he learned from Gemignani. Sicilian pizza is square with thicker, crispier dough. The new item has already been introduced to Brown Dog's

special board, and Smokevitch said they'll have the Sicilian special with a slice of veggie or meat, a side salad and a drink for \$5 for the next two weeks.

He will return in February to assist Gemignani and get certified in New York (also known as classic American) and Sicilian style pizza. Maybe one day Gemignani will come to Telluride to try his pizza.

"I would love for him to come try my pizza and see what he thinks," Smokevitch said. "I've tried his a ton and I know mine is just as good as his, if not better."

*Brown Dog expands the scope of its pizza menu.*

## Deed Transfers

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| <p><b>OCT. 1</b><br/>Seller: Matthew Ireland<br/>Buyer: Jeffrey Barnes<br/>Property: Lot 2, La Mesa Vista, Norwood<br/>Price: \$85,000</p> <p>Seller: Mississippi Forestry Consultants and Franklin Post Manufacturing Company<br/>Buyer: Donald Katz<br/>Property: 201 Basque Blvd., Telluride<br/>Price: \$540,000</p> <p><b>OCT. 4</b><br/>Seller: Catherine Morris Rev. Trust<br/>Buyer: Judith Dianna Bankier<br/>Property: 132 Elk Run Rd., Telluride<br/>Price: \$600,000</p> <p>Seller: Judith Dianna Bankier<br/>Buyer: Catherine Morris Rev. Trust<br/>Property: 232 Park Ln.<br/>Price: \$1,980,000</p> <p><b>OCT. 5</b><br/>Seller: Borman Peaks LLC<br/>Buyer: Jennifer Barker</p> | <p>Property: 307 E. Colorado Ave., Unit 101<br/>Price: \$440,000</p> <p><b>OCT. 6</b><br/>Seller: Karen and Kerry Hamer<br/>Buyer: Carolyn and Tyler Allen<br/>Property: 1/20 interest in Units 415-5 and 415-6, Club Telluride Condominiums<br/>Price: \$140,000</p> <p>Seller: Carolyn Buck and John Michael Dorsey<br/>Buyer: Jeffrey and Karen Lawrence<br/>Property: Unit 12, Etta Place Too Condominiums<br/>Price: \$905,000</p> <p><b>OCT. 7</b><br/>Seller: Brenda W. Gilbert Reb. Trust<br/>Buyer: Janie and Mike Jarvis and Scot Lloyd<br/>Property: 204 Aldasoro Blvd.<br/>Price: \$2,100,000</p> <p>Seller: SA Group Properties<br/>Buyer: Bonnie and Mark Lee<br/>Property: 118 Lodges Ln., Mountain Village<br/>Price: \$1,025,000</p> |
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## BOB DEMPSEY

### FOR SAN MIGUEL COUNTY CORONER





Yes

**I am running for my 8th term!**

**EXPERIENCE COUNTS!**


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**1981**  
When I became coroner

➔



**2010**  
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29 Years of Experience and Getting Better and Better with Age.

The position of coroner is a 24/7 commitment for the entire county, which extends to the Utah border.

No other responsibilities or job titles will get in the way of my commitment to care for the deceased, as I have for the past 29 years with the highest level of...

RESPECT, DISCUSSION, SENSITIVITY, AND PROFESSIONALISM

For your better understanding – The coroner is primarily an investigative position, not medical. The deceased do not need medical attention. Medical skills are for the living and not a requirement for coroner.

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I am asking for your vote and invite you to share your comments or questions at [Bob@BobDempsey.us](mailto:Bob@BobDempsey.us)



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# BOOTDOCTORS

## PARAGON

Mountain Village 728-8954 Main Street 728-4525  
Oak Street 728-4581 Open daily