

## Resetting your life for retirement

The phrase “downsizing for retirement” is popular with Baby Boomers, the youngest of whom turned 50 last year.

It sparks a conversation about transition, which may include buying fewer new things, selling, gifting or donating possessions that are no longer needed and relocating to smaller quarters to create a more comfortable and affordable retirement.

If you’ve diligently saved and planned for retirement, most experts say you should do this “final approach” three to five years before your planned retirement date. If your retirement finances aren’t as stable, it’s smarter to start the transition as early as possible while time is on your side.

The Demand Institute, a nonprofit think tank founded by business research giants Nielsen and The Conference Board, reported last October (<http://www.demandinstitute.org>) that if the 2008 crash and its effect on employment, investments and housing prices had not happened, the typical Boomer household would have a net worth roughly 2.5 times what it is today.

This all the more reason for many Americans to review and possibly “reset” their retirement clocks. Here are some suggestions to help you figure out where you are on the pre-retirement spectrum and some changes you might consider:

Get a retirement checkup. Spend some time with a financial, tax and/or estate advisor to evaluate your current strategies and set — or reset — a reasonable retirement savings goal and date. Consult friends and family for reliable experts first and for other qualified professionals and check online with your state CPA society, the Association for Financial Counseling Planning and Education or the Certified Financial Planner Board of Standards.

See if moving makes sense. Great retirement destinations offer more than great weather, inexpensive housing and an affordable tax environment. Consider whether you want to be near family, a thriving arts community or superior health facilities. Where do you start? You’ve probably seen popular lists of retirement communities in leading magazines, and they supply good food for thought. National agencies like the Council for Community and Economic Research (<https://www.c2er.org>) produces an annual cost of living index for more than 300 U.S. urban areas.

Get realistic property valuations. Even in a rising economy and recovering housing market, many homeowners need a reality check about real estate prices. The same likely goes for other valuables like



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antiques, jewelry and art. For real estate, get a broker valuation and do online backup checks with property transfer listings over the last year or two in your area. As for valuables, check appropriate markets (from professional dealers to eBay) to sell, gift or donate those items and get tax and/or estate advice before all transactions.

**“Bottom line: Everyone should set a ‘final approach’ for retirement. That means reviewing your investments, lifestyle goals and the possibility of a post-retirement career so you can adjust your money behavior to match.”**

Clarify your tax picture. If you make a huge profit on your home, you may owe taxes on the sale. Current IRS rules allow most couples to exclude up to \$500,000 in home sale gains from their taxable income and singles to exclude up to \$250,000. Check with your tax advisor and consult IRS Publication 523 (<http://www.irs.gov/uac/Publication-523,-Selling-Your-Home-1>), “Selling Your Home.” Also, keep local property taxes and city and state taxes in mind if you’re considering an out-of-state move.

Decide what you plan to do post-retirement. Retirees may have at least 20 to 30 years of lifespan to fill post-retirement. If you’re hoping to keep working, start a business or transition permanently into travel or leisure activities, these future goals have to align with your current retirement plan.

Bottom line: Everyone should set a “final approach” for retirement. That means reviewing your investments, lifestyle goals and the possibility of a post-retirement career so you can adjust your money behavior to match.

— Jason Alderman directs Visa’s financial education programs. Follow Jason Alderman on Twitter: [www.twitter.com/PracticalMoney](http://www.twitter.com/PracticalMoney)



MAEGAN MURRAY PHOTO

El Cazador owner Celina Cortez makes a burrito for visitors to the restaurant Thursday. The business gave more than 20 burritos away to people who may not have had a meal otherwise on New Year’s Day.

## El Cazador supports community through variety of ways

BY MAEGAN MURRAY  
HERMISTON HERALD

When Joey Casillas and his fiancée, Celina Cortez, decided to reopen Cortez’s family’s business, El Cazador Mexican Grill, six months ago, they did so with the community in mind.

The business, which had been in Hermiston for more than 20 years, closed in 2009 after opening in 1990. This year, however, with a newly painted facade and the same traditional Mexican-food menu, the couple decided to reopen the restaurant with the hope of not only providing community members with good, traditional Mexican meals, but also giving back to the same people who have given so much to them.

Casillas said when they opened six months ago, they did so with the same recipes and menu as before, but also with the idea that they wanted to really make a difference in the community.

“One thing I am really big on is the community,” he said. “I like to support our local athletes, give back to the community.”

Casillas said the business is a supporter of the American Youth Soccer Organization, and student athletes can eat for free as long as they bring their parents and spend at least \$10.

“That is our way of saying, ‘We support you,’

” he said. “We want kids to stay goal oriented, keep fit and generally stay involved in school and sports.”

Casillas said they also offer regular specials and discounts for customers in the region with the hope the restaurant will be a place where families can stop in and get an affordable, but satisfying meal. Last week, the business owners did the community even one better Thursday. Staff handed out free burritos for people who may not have had a meal otherwise.

“We wanted to start the new year by giving back,” Casillas said.

Casillas said he was just glad to offer the community something in return for all it has done for his family through the years.

“We don’t want to be just another authentic

Mexican restaurant,” he said. “We love what we do. We believe we are good at what we do ... We want to give back.”

Those taking the restaurant up on the free burritos were pleased with the opportunity. Among the first to walk in the door to try out the burritos were Theresa and Leroy Capote, of Umatilla, and their 4-year-old granddaughter, Malina Gallo.

“It is nice what they are doing for the community,” Leroy Capote said.

Capote said they had been to the restaurant before but not since it reopened. He said they appreciated the opportunity to not only get a free meal, but try out a newly reopened restaurant. Capote took a burrito each for his family members and also ordered some lengua tacos from the restaurant.

“This is great,” he said. “My family will enjoy these.”

Casillas said the restaurant offers traditional Mexican food, which is made almost entirely from scratch. He said they make tortillas fresh daily and that all of the items are freshly prepared by family members, who all work together to run the restaurant.

“It is all family owned and operated,” he said with a smile. “We make everything and do everything ourselves. Everything is authentic.”

Casillas said he hopes people will wander in to the restaurant, which is newly painted and renovated, to see the changes that have been made, as well as try out their food. He said they have received numerous positive comments from patrons so far and want those to continue.

“We get people that come in here, and, once they taste the food, they say they will come back,” he said. “We would love for people to come out and experience what we have to offer ... We are all about humble beginnings. We want to be able to get to know our guests.”

El Cazador Mexican Grill, 780 S. Highway 395, is open from 11 a.m. to 9 p.m. Mondays through Thursdays and from 11 a.m. to 10 p.m. Fridays through Sundays. For more information, call 541-289-8226.



MAEGAN MURRAY PHOTO

El Cazador owner Celina Cortez hands free burritos to the Capote family on New Year’s Day. The effort was a way for the business to give back to the community.

### BUSINESS BITES

#### Hermiston business receives special status

Third Day Creations, LLC, announced it is among the first to achieve “Product Safety Aware” status in the Promotional Products Association International Product Safety Awareness Program. This means Third Day Creations, LLC, has met or exceeded the PPAI product safety training and education requirements.

“Meeting the evolving product safety compliance expectations of the promotional products industry requires regulatory knowledge and an ongoing company commitment,” said Dani Smith, Third Day Creations, LLC, owner, in a press release. “We are proud to establish a proactive leadership position in the industry through our commitment to PPAI’s ‘Product Safety Aware’ compliance program. Product Safety Awareness gives us a strong competitive edge and increases

the value in the client-supplier relationship. It’s a win-win for both of us.”

Third Day Creations, LLC, is a Hermiston-based company that provides ad specialties and corporate apparel to businesses and organizations looking to advertise. Third Day Creations was formed in 2000 and later became a limited liability company. For more information on Third Day Creations, LLC, call 541-564-9219 or visit [www.thirddaycreations.net](http://www.thirddaycreations.net).

#### Umatilla Morrow Head Start hires new executive director

Umatilla Morrow Head Start welcomed Monday new Executive Director Maureen McGrath, who assumes leadership of the organization, which provides early childhood education, health and social services to families

throughout northeastern Oregon.

McGrath assumes the role as only the second leader in the history of UMCHS. Cathy Wamsley has served as executive director since 1986, when the private, non-profit corporation was formed. Initially, it was a single-purpose agency, serving 130 children and their families with the Head Start program. UMCHS now offers education, health and social services through eight programs, reaching more than 4,700 families in Umatilla, Morrow, Grant, Wallowa, Union, Sherman, Gilliam and Wheeler counties.

McGrath has most recently served as the division director of Child Welfare Services for Catholic Charities of Yakima and the agency director for Catholic Family and Child Service in the Tri-Cities. She received her bachelor’s degree from Gonzaga University and her masters from the University of Denver.