

## GOVERNMENT AFFAIRS

The Arizona Lodging and Tourism Association (AzLTA) 501c3 Education Foundation is now accepting scholarship applications. These scholarships are designed to help foster and nurture a dedicated and skilled workforce for the hospitality and tourism industry!

There are 2 Scholarships available:

1. Doug Yonko Scholarship: \$7500 for a student seeking a degree in hospitality fields
2. AzLTA Education Foundation Scholarships: \$2500 to students seeking a degree in hotel /fb mgmt, culinary arts, travel and tourism, sports tourism or related fields.

See [azlta.com](http://azlta.com) for details

## CURRENT NEWS!

Enchantment's Che Ah Chi and Tii Gavo Restaurants are open to the public for Dinner for the remainder of 2023. Chef Alex Barnes presents a Modern American cuisine with dishes centered around Arizona ingredients. Hours are 5Pm to 9PM daily. Reservations are recommended. 884.361.9123. Be sure to check out their Thanksgiving feast in their Meeting Village!

### Market Update

Leisure and hospitality added 96,000 jobs in September, above the average monthly gain of 61,000 over the prior 12 months. Employment in food services and drinking places rose by 61,000 over the month and has returned to its pre-pandemic February 2020 level. Accommodation employment continued to trend up over the month (+16,000) but remains below its February 2020 level by 217,000, or 10.3 percent.

This month kicks off the Sedona Lodging Council membership drive. The goal is to increase membership in ALL sectors of tourism by 40%. For more information log onto [www.sedonalodgingcouncil.com](http://www.sedonalodgingcouncil.com)

## FEATURED HOTEL: Amara Resort and Spa

*SaltRock Southwest Kitchen, Amara Resort and Spa's signature restaurant, recently announced Chef Heather Feher as the new executive chef. A graduate of The Culinary Institute of America, Chef Heather has worked at prominent restaurants globally and served as a private chef to notable artists. As the owner of Black Cat Culinary, which specializes in restaurant consulting and high-end dining experiences, Chef Heather brings a wealth of experience. She plans to infuse her culinary passions, including herbalism, zero-waste and thematic cuisine, into SaltRock's extensive Southwestern menu, further establishing the restaurant's reputation as a premier dining destination*

"The most important thing in communication is hearing what isn't said"

-Peter Drucker

