

BILTMORE *Lifestyles*

A Community Service Publication

The Sicilian Butcher Unveils Reimagined Menu with New Housemade Pastas, Entrées & Sicilian Sodas

Special Feature Pages 10 & 11

the **SICILIAN BUTCHER**
CRAFT MEATBALLS & CHARCUTERIE BAR

VOL. XXXVII, No. 8 • August 2026

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The Hidden Costs of Hustle | Sometimes You Should be Late

For many people, life is filled with stress, overcommitment, and pressure to create “perfect” memories. In his new book, “Sometimes You Should Be Late: The Quiet Rebellion of Staying Human in a World Obsessed With Urgency” (July 7, 2026), Alex Snider shows how we can rethink that pace to create space for calm, care, and connection.

Alex worked 15 years with the federal government in State Department, Senate, and White House initiatives, and brought mindfulness practices to his fellow federal employees. He examines the deeper human realities underneath our relationship with time and how it affects our relationships with each other.

Authentic vs. Inauthentic Lateness: Why Honesty Beats Excuses

In “Sometimes You Should be Late,” Alex introduces the concept of authentic lateness vs. inauthentic lateness. Inauthentic lateness happens when we react from anxiety or shame. In our instinct to rush harder we may actually make things worse by:

- Making excuses or blaming traffic instead of acknowledging what really happened and how it affected others. Alex calls this JADE: “justify, argue, defend, or explain.”
- Rushing recklessly because we fear being judged.
- Showing up physically on time but emotionally absent because we’re already thinking about the next thing.

Authentic lateness is about:

- Being honest about what happened rather than hiding behind excuses.
- Standing behind your values without absorbing everyone else’s urgency.
- Remembering that “time is inherently relational” and treating schedules as something we navigate together rather than alone.

As people struggle with urgency, shame, and boundaries, Alex challenges us to rethink our entire relationship with time through what he calls “time alchemy.”

“Sometimes time alchemy is as simple as gratitude,” he says. “A favorite practice of mine is moving away from apologizing for being late and instead saying, ‘Thank you for your patience.’” ❖



“If, like me, your first instinct is that this book is not aimed at you, that’s probably a sign that it’s aimed at you.”

David Graham

Staff writer at *The Atlantic* and *New York Times* bestselling author of *The Project*

“This book shows why slowing down isn’t an obstacle to progress, but the prerequisite for it.”

Jamie Metzl

Bestselling author of *The 10 Commandments* and *Superconvergence*



Alex Snider is a *Psychology Today* contributor, former public servant, and co-founder of Mindful Fed, the first government-wide mindfulness community. slowmindfulness.com

Practical Inspiration Publishing

We live in a culture that treats urgency as virtue. But we all know that being punctual isn’t the same as being present, that efficient doesn’t mean engaged.

Sometimes You Should Be Late invites you, dear reader, to become more aware of the scripts you’ve inherited about time—and choose, with intention, how you want to move through it.



It honors the care beneath urgency culture but also what we might gain by letting the rabbit in us rest and embracing, a bit more often, our inner sloth.



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Introducing New Locally Made Queen Creek Olive Mill's 5 Chile Oil

With summer pizza nights, taco bars, and backyard grilling in full swing, I thought you might be interested in a new locally made product from Queen Creek Olive Mill. See below for details!

The Queen Creek Olive Mill has officially launched its new 5 Chile Olive Oil, crafted with an extra virgin olive oil base and infused with five distinctive chiles: cayenne peppers, chile de árbol, habaneros, Calabrian chiles, and ghost chiles. Each chile brings its own unique flavor profile, creating a balanced blend of smoky, savory, and lingering heat.

This versatile oil can be drizzled over pizza, pasta, tacos, roasted vegetables, grilled meats, and eggs, or incorporated into marinades, vinaigrettes, and sauces for an extra kick. Whether you're a devoted chile lover or simply enjoy cooking with bold flavors, this oil delivers the rich taste of premium olive oil with a fiery finish.

The 5 Chile Oil is now available at Queen Creek Olive Mill's marketplace and online at www.queencreekolivemill.com. ❖



Queen Creek Olive Mill

From the Publisher...



August in Phoenix asks us to slow down and stay closer to home, and the Biltmore area might be the best place in the city to do exactly that. Between sunrise walks at the Mountain Preserve and sunset cocktails under the palms at the Arizona Biltmore, "vacation mode" is now an everyday lifestyle for many of our readers. August in Phoenix is when the desert turns up the volume, and nowhere is that more evident than in the Biltmore – where we make 110 degrees look like a lifestyle, not just a forecast.

Here, the season is about twilight golf, shaded patios, staycations, and that thrilling moment when monsoon clouds finally roll over Camelback. Between the Arizona Biltmore, Biltmore Fashion Park, and our tree-lined streets, this neighborhood proves that upscale, resort-style living isn't just for visitors, it's our everyday.

In this August issue of Biltmore Lifestyles, we're celebrating that spirit: the residents who brave the heat for one more sunset walk, the businesses that keep us well-fed and well-cooled, and the sense of community that makes this corridor one of Phoenix's most sought-after places to call home. As always, I invite you to share your stories, traditions, and favorite local spots, because this magazine is at its best when it reflects the people who bring the Biltmore to life, even in the warmest month of the year.

Susan Avang

Publisher, Biltmore Lifestyles

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Visit our website! www.biltmorelifestyles.com

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Arizona Costume Institute Announces 2026 Holiday Luncheon Chairs

As the Arizona Costume Institute (ACI) prepares to celebrate its 60th anniversary, the organization has announced Lynne Love and Andrea Robertson as chairs of the 2026 Holiday Luncheon, one of its signature fundraising events benefiting Phoenix Art Museum's fashion exhibitions, acquisitions and educational programming.

The milestone event will commemorate six decades of supporting fashion and the arts in Arizona while bringing together community leaders, philanthropists, fashion enthusiasts and supporters of the Phoenix Art Museum. The Holiday Luncheon has long served as a celebration of creativity, culture and philanthropy, helping advance the Museum's fashion initiatives and educational programming.

As chairs, Love and Robertson will help guide planning and fundraising efforts for the 2026 event, which will take place on Monday, December 7th at the Arizona Biltmore.

"What an honor and pleasure it is to serve as the Holiday Luncheon Co-Chair for this special year as we celebrate ACI's 60th Anniversary. I can attest to the impact ACI has in supporting Phoenix Art Museum's fashion initiatives through my previous service on the ACI Board and as the 2018 Holiday Luncheon Chair. I look forward to honoring this milestone year while helping bring our community together in support of fashion, art and philanthropy," said Lynne Love, Co-Chair of the Arizona Costume Institute's 2026 Holiday Luncheon.

"I am honored to serve as co-chair of the Arizona Costume Institute's 2026 Holiday Luncheon and support an organization that has championed fashion and the arts for six decades. The opportunity to bring together community leaders, philanthropists and supporters in celebration of ACI's 60th anniversary is incredibly meaningful, and I look forward to helping create a memorable event that advances the important work of Phoenix Art Museum," said Andrea Robertson, co-chair of the Arizona Costume Institute's 2026 Holiday Luncheon.

Joining Love and Robertson in supporting the 2026 Holiday Luncheon are Ambassadors Carolyn Jackson and Matthew Boland. Additional leadership roles and event participants will be announced in the coming months. ❖





Award-Winning Pickin' In The Pines Bluegrass Festival Celebrates Two Decades Of Bluegrass Entertainment Bigger and Better than Ever In Northern Arizona

A milestone anniversary means attendees of the 2026 Pickin' in the Pines Bluegrass Festival can count on an experience that's bigger and better than ever. Now in its 20th year, the festival is bringing three full days of jamming, camping, educational workshops, a band contest, community dance, kids' activities and more, all against the backdrop of an all-star lineup of live music performances. The festival, voted "Best Festival" in Flagstaff for eight years running, will be Friday, September 18th, through Sunday, September 20th, at Pepsi Amphitheater in Flagstaff, Arizona.

The lineup for the three-day event features several Grammy and IBMA award-winning performers, plus national, regional and local bands including: The Infamous Stringdusters, Blue Highway, Kitchen Dwellers, Mountain Grass Unit, Bronwyn, Tony Trischka's Earl Jam featuring Michael Daves, Woody Platt & the Bluegrass Gentlemen, Wood Box Heroes, East Nash Grass, The Sentimental Gentlemen, Mason Via, Dom Flemons & the Traveling Wildfires, Red Camel Collective, John Reischman & the Jaybirds, Lonesome Ace Stringband, Chris Brashear & Peter McLaughlin, Nolan McKelvey

Band and Forest Thurman & Breakline.

Pickin' in the Pines will attract an estimated 3,500 guests each day of the three-day festival, drawing music lovers from Flagstaff and Northern Arizona, but also the Southwest region (including Phoenix and Tucson, as well as New Mexico, Nevada, Colorado and California), elsewhere in the U.S., and even Canada and Europe.

Pickin' in the Pines, first held in 2006, was founded by the members of Flagstaff Friends of Traditional Music, a 501(c)3 nonprofit organization. The festival honors the interests of the



diverse membership of FFOTM featuring the best national, regional and local musicians performing traditional and contemporary bluegrass music, complemented by other styles of acoustic music and dance. Although bluegrass music is a primary focus of the festival, it also features old-time music, Celtic, gypsy jazz and more in a family-friendly setting.

The gates open at 9:00 a.m. daily. Friday and Saturday: Music begins at 10:00 a.m. and runs through 9:00 p.m. Sunday: Music begins at 9:30 a.m. and runs through 7:00 p.m. The event will be held at Pepsi Amphitheater at Fort Tuthill County Park, 250 Garrison Road, Flagstaff, Arizona 86005.

Three-day festival passes, single day tickets, camping passes and parking passes are on sale now. All tickets and passes can be purchased online at www.pickininthepines.org/tickets.

Find additional details, including a complete festival schedule, at www.pickininthepines.org.

Founded 20 years ago in 2006, Pickin' in the Pines Bluegrass Festival is a nationally recognized bluegrass and acoustic music festival held each September among the ponderosa pines of Flagstaff, Arizona. The festival presents an outstanding lineup of traditional and contemporary bluegrass artists alongside performers representing old-time, Celtic, Americana, gypsy jazz and other acoustic music traditions. Celebrated for its welcoming atmosphere and vibrant musical community, Pickin' in the Pines brings together musicians and music lovers from across the country for a weekend of unforgettable performances, learning and connection. ❖



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Sexy Roman Invites Guests to an Italian Summer: Debuting New Prix Fixe Menu and Fresh Menu Items

This season, Sexy Roman inside the luxurious W Scottsdale invites guests to celebrate all things summer with a first-ever 'Summer in Rome' four-course prix fixe menu available daily during dinner service. Plus, an array of fresh, seasonal dishes make their debut on the dinner menu, while daily happy hour is extended. Guests can look forward to three distinct ways to savor the season:

For \$70 per guest, diners can indulge in a masterfully curated, multi-course culinary journey that showcases Sexy Roman in all its luxe glory. Served family style, the specialized menu features:

- **Antipasti (Select one):** Roman-Style Meatballs, Italian Chopped Salad, Burrata, Half Dozen Oysters, or Shrimp Cocktail.
- **Secondi (Select one):** Lumache Alla Vodka, Bucatini, Roasted Salmon, Burrata-Stuffed Tortellini, Chicken Parmesan, or Chicken Piccata.
- **~ Elevated Selections:** Upgrade to a Filet Mignon (8oz, +\$20) or Prime Bone-In Ribeye (22oz, +\$30).
- **Contorni (Select one side per two guests):** Parmesan Fries, Grilled Asparagus, Black Truffle Mac & Cheese, or Broccolini.
- **Dolce:** Straciatella Gelato, featuring a premium gelato served alongside a New York City-style molten chocolate chip cookie.
- **Wine Pairings:** Complete the experience with a specially priced \$40 bottle of La Salita Chardonnay (Piedmont, Italy '24) or San Polo Rubio Sangiovese (Tuscany, Italy '23)

In addition to the prix fixe menu, Sexy Roman is refreshing its nightly dinner offerings with vibrant, modern interpretations of classic coastal flavors. New standalone menu highlights include:

- **Campari Tomato Bruschetta:** basil, whipped burrata
- **Burrata:** basil pesto, campari tomato, fennel
- **Italian Chopped Salad:** salami, olives, provolone, gem lettuce, oregano dressing
- **Radiatori Al Pesto:** parmesan fonduta, basil pesto



- **Chicken Piccata:** lemon, capers, chives
- **Herb Rotisserie Chicken:** yukon potatoes in drippings, broccolini, lemon jus, for two
- **Veal Scallopini:** sage, lemon, capers

Blurring the line between aperitivo and Scottsdale nightlife, Sexy Roman is officially extending its popular lounge and bar ritual. Happy Hour now runs until 6:00 p.m. daily (offering a full 3:00 p.m. to 6:00 p.m. window), giving guests an extra hour to enjoy signature

\$12 spritzes, \$15 theatrical martinis, and a craveable lineup of discounted small plates like the Roman Burger and Yellow Endive Caesar.

Whether settling into the luminous dining room for a long dinner or lingering over an ice-cold espresso martini at the bar, Sexy Roman offers the ultimate sophisticated escape for the summer ahead. Visit www.sexyroman.com for more information. ❖



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Double The Flavor This Labor Day At Roaring Fork

Enjoy Buy-One-Get-One Entrée Offer and Savor Wood-Fired Favorites

Roaring Fork is serving up extra flavor this Labor Day with the return of its popular "Dinner on Us" promotion. On Monday, September 7th, 2026, guests can enjoy a buy one entrée, get the second entrée free offer, available from 4:00 p.m. to 9:00 p.m.

Celebrate the end of summer with Roaring Fork's signature wood-fired cuisine, including guest favorites like the Big Ass Burger, 8oz. Filet Steak, Roasted Duck, and Ahi Tuna. The menu also features a variety of standout dishes, such as:

- Bacon Wrapped Pork Tenderloin with poblano grits, charred corn, cotija, and chipotle balsamic reduction
- Cedar Plank Salmon with green beans, teriyaki glaze, and soy butter
- Rotisserie Chicken with cornbread stuffing, brussels sprouts, and lemon garlic jus
- Boneless Buttermilk Fried Chicken with mashed potatoes and peppercorn gravy
- Rainbow Trout with green beans, fried capers, toasted almonds, brown butter, and grilled lemon
- Duroc Pork Chop with maple mustard glaze, sweet potato mash, and apple chutney
- Shrimp and Grits with cheddar grits, sweet corn butter, chorizo, and fried egg

The "Dinner on Us" promotion is available for one evening only, so reservations are strongly encouraged. Roaring Fork is located at 4800 North Scottsdale Road in Scottsdale. For more information call (480) 947-0795 or visit their website at www.roaringfork.com.







The Sicilian Butcher Unveils Reimagined Menu with New Housemade Pastas, Entrées & Sicilian Sodas

The Sicilian Butcher has introduced a reimagined menu across its three Valley locations, featuring new housemade pastas, signature entrées, antipasti, pizzas and handcrafted beverages while continuing to celebrate the authentic Sicilian flavors the restaurant is known for.

Created by Chef Joey Maggiore alongside Chef Omar Bernal, the refreshed menu blends longtime guest favorites with new chef-driven dishes inspired by family recipes and traditional Italian cooking.

New menu highlights include:

- **Lasagna al Forno** – Ten layers of fresh pasta with three-meat ragù, ricotta, béchamel and mozzarella.
- **Amalfi Gold** – Tagliatelle tossed with jumbo shrimp, calamari, roasted garlic, heirloom tomatoes, olives, capers and citrus breadcrumbs.
- **Ravioli Cacio e Pepe** – Housemade spinach and cheese ravioli finished with pecorino cream and cracked black pepper.
- **Chicken alla Tomaso** – Herb-breaded chicken topped with prosciutto, roasted cherry peppers, mozzarella and a lemon wine demi.
- **Shrimp Fra Diavolo** – Jumbo prawns with toasted oregano breadcrumbs, spicy heirloom tomato sauce and mozzarella.
- **East Coast Stuffed Pepper** – Cubanelle pepper stuffed with Italian sausage and ricotta, finished with San Marzano tomato herb sauce.

The reimagined menu also introduces the launch of a lineup of housemade Sicilian Sodas, crafted with San Pellegrino sparkling water and topped with sweet cream soft whip. Light, refreshing and perfect for warm summer days, the flavors include Strawberry, Blood Orange, Pear, Black Cherry and The Sicilian Almond Cream, made with almond, fresh lemon and orzata.

For more information, visit www.thesicilianbutcher.com.



Blanco Cocina + Cantina Turns Up the Heat With a New Summer Menu

Blanco Cocina + Cantina is welcoming summer the only way it knows how, with bold flavors, fresh margaritas and a new lineup of seasonal dishes and cocktails now available across all six Valley locations and Tucson.

The new summer menu leans into the spirit of the season with craveable additions that reflect Blanco's inventive take on Sonoran-style Mexican cuisine. Dishes now available at all Blanco locations, excluding Blanco Reserva, include the Chicken Flautas (\$14) with roasted poblano, charred onions, jack cheese and cilantro lime crema; Green Chile Queso (\$13) with guacamole, salsa fresca and cilantro; and the Crispy Shell Ground Chicken Taco (\$14) with roasted poblano, queso chihuahua, shredded lettuce and pico de gallo.

Joining the menu at every Blanco location, including Blanco Reserva at PV, is the Chopped Chicken Salad (\$17) with strawberry, mango, manchego cheese, avocado and jalapeño lime vinaigrette, alongside new margaritas and cocktails crafted to match the warmer months. The Smashed Watermelon Margarita (\$16), blanco tequila, chili con sal and house lime sour, is back by popular demand and as refreshing as ever. The La Batanga (\$14) brings together blanco tequila, Velvet Falernum, Mexican Coca-Cola and tuxedo salt, while the El Tamarindo (\$16) layers Mezcal Amarás Verde, Gran Malo, hibiscus tea and summer salt for something a little unexpected.

For guests looking for something a bit more



Prime Skirt Steak & Garlic Shrimp

elevated, Blanco Reserva at PV offers its own new summer menu. The one-of-a-kind concept is a sultry, sophisticated take on the classic Blanco experience that celebrates the timeless

warmth and gracious hospitality of Spanish ranchos, as well as the true spirit of community.

The Reserva kitchen is leaning into summer with a menu built for savoring. New dishes



Green Chile Queso



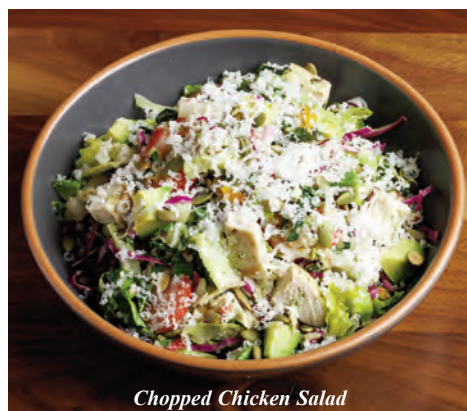
Smashed Watermelon Margarita



Blue Crab Aguachile



Chicken Flautas



Chopped Chicken Salad



Crispy Shell Ground Chicken Tacos

include the Mexican Tuna Tartare (\$18) with yuzu salsa avocado, puree de chipotle, crispy corn and Fresno; Blue Crab Aguachile (\$19) with jalapeño, cucumber, salsa macha, crispy quinoa and roasted serrano; and Oysters on the Shell (\$23) with cucumber and cilantro mignonette. Heartier options include the Fideo Seco Chihuahua Style (\$35) with roasted chicken, shrimp, Spanish chorizo, grilled avocado, crushed tomato and morita chile butter, and the Prime Skirt Steak & Garlic Shrimp (\$45) with ancho, crispy potato, chimichurri, scampi sauce and blanco rice. Rounding out the Reserva-only offerings is the Queso (\$15) with ground beef, house salsa, green chilies, cheddar, chihuahua and guacamole.

At the bar, Blanco Reserva's summer cocktail menu, exclusive to this location only, introduces the Lilikoi's Revenge (\$16) with Cacao Jacked Añejo Tequila, Havana Club Aged Blanco Rum, passionfruit, pineapple and lime; Casa Verde (\$15) with blanco tequila, Velvet Falernum, pineapple, mint, cilantro and jalapeño; and the Que Rico (\$20) with Patron Cristalino anejo, lime juice, agave and dry curacao that is shaken and poured tableside.

Blanco Cocina + Cantina has six Valley locations across Peoria, Phoenix, Scottsdale and Tempe, plus a location in Tucson. For more information and to view the full menu, visit www.BlancoCocinaCantina.com.

About Blanco Cocina + Cantina

Tacos and tequila. Has there ever been a more perfect pairing? Whether you're looking for a quick bite over a lunch meeting, craving dinner with the fam, in need of a pick me up after a long day at work or treating yourself after a job well done, we believe tacos and tequila are where it's at. Step into Blanco Cocina & Cantina, escape the daily grind and get the fiesta of flavor started. Let our lively interiors inspired by traditional Mexican colors and patterns take you to a place that's full of life. One bite of our ultra-fresh, modern Mexican cuisine and you'll be transported. At Blanco, your glass will always be half full with tequila, cerveza, wine or sangria, with an extra shot of happy. You get the idea. Life's a fiesta. So grab a bite, grab a drink and join the party. ❖



Mexican Tuna Tartare



Reserva Casa Verde



Reserva Lilikoi's Revenge



Breathtaking Paradise Valley Custom Dream Home

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\$6.5m • 6000 Square Feet • 1 Acre Lot • Single Level Custom New Build • Sky Viewing Deck

Experience the ultimate in luxury with this custom home completed in March of 2026. This contemporary new build is an absolutely stunning 5 bedroom, 4.5 bath, 4 car garage with 9000 square feet under roof and 6000 square feet of interior space. This was designed by the famed architecture firm Pathangay Architects which makes full use of this one acre lot with a sky deck with 360 degree view of the Valley. You don't want to miss this property.



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Royse Contemporary Celebrates 9 Year Anniversary with Annual Summer Spectacular Group Exhibition

Royse Contemporary is pleased to present its annual Summer Spectacular group exhibition, featuring the gallery's roster of represented artists. In celebration of Royse Contemporary's 9th Anniversary, this dynamic and diverse exhibition showcases an exceptional collection of original artwork across a variety of mediums.

"It is an honor to work with such a talented group of artists whose captivating styles, energetic imagery, and vibrant color palettes continually inspire," says owner and curator Nicole Royse. Each artist brings a unique perspective,

creative ingenuity, and impressive body of work while also making meaningful contributions to the Arizona arts community in a variety of ways. Together, they represent the strength, diversity, and vitality of the region's thriving contemporary art scene.

This exhibition features work from a stable of artists: James Angel, Ron Bimrose, Angel Cabrales, Barbara Kemp-Cowlin, Lee Davis, Cam DeCaussin, Gennaro Garcia, Cherie Buck-Hutchison, Peter Brian Klein, Joe Ray, Marilyn Szabo, Daniel Shepherd, Fred Tieken, Casey

Wakefield and Kim Walker. "With such a variety of work, there is something for everyone and I am truly thrilled to bring this stellar work and a powerful collection for our special Anniversary," states Royse.

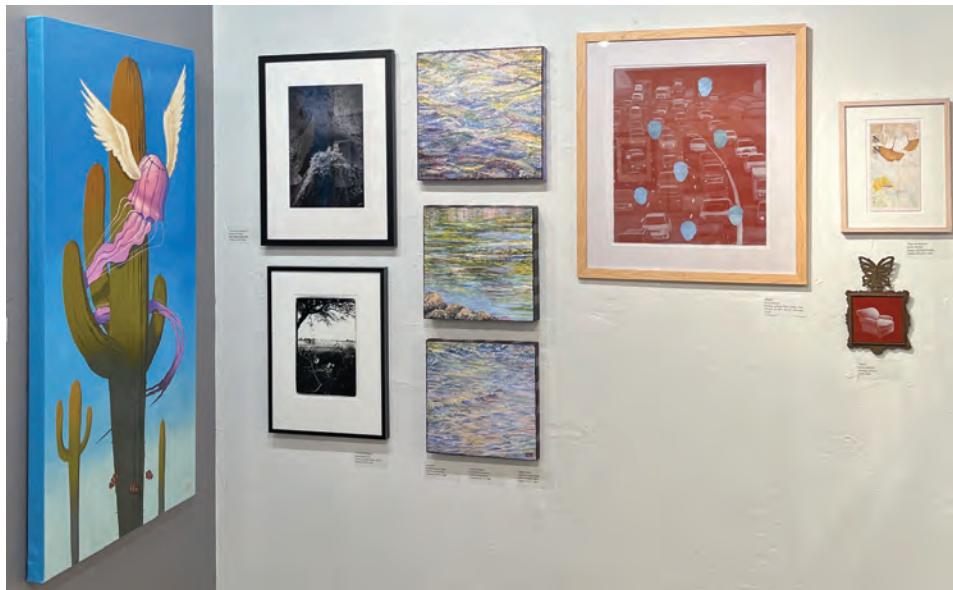
"We would like to extend our heartfelt thanks for supporting Royse Contemporary and the local arts community over the past nine years," said Royse. Curator and Owner Nicole Royse has dedicated more than a decade to championing the arts in Arizona, working tirelessly to cultivate, showcase, and educate the vibrant creative community throughout the Valley.

Royse Contemporary was founded on the belief that art plays an essential role in enriching our daily lives and strengthening our communities. It has been an honor to work alongside so many talented artists, supporting their growth and witnessing the creation of extraordinary works of art.

"We are equally grateful for the opportunity to connect collectors from across the country with exceptional artwork created by Arizona artists, bringing these meaningful pieces into homes and workplaces nationwide. Your continued support makes this mission possible, and we are deeply thankful to be part of such a thriving and inspiring arts community," said Royse.

This exciting exhibition is sure to inspire, uplift, and captivate visitors with its diverse collection of original artwork and creative perspectives. Summer Spectacular will remain on view through August 30th, 2026.

For additional information and hours, please visit www.roysecontemporary.com. ❖





Scottsdale Fashion Square Announces Opulent Interactive Floral Showcase

An immersive luxury experience will bring the magic of the holiday season to life when Noel, an enchanting Fleurs de Villes exhibit, makes its debut at Scottsdale Fashion Square. The five-day experience, running from Wednesday, November 11th, through Sunday, November 15th, will feature captivating floral installations, along with a series of curated moments including hands-on workshops, exclusive culinary and retail activations, a signature fashion show and more.

Fleurs de Villes, an internationally acclaimed experience, combines a love of flowers, local design talent and extraordinary bespoke displays. This holiday spectacular at Scottsdale Fashion Square marks the luxury exhibit's debut in the Arizona market. This exclusive showcase brings the magic of the season to life with glamorous couture floral mannequins brimming with spectacular holiday blooms.

In collaboration with top local florists, designers, growers and nurseries, Fleurs de Villes illuminates the Valley's world-class talent while inviting guests to immerse themselves in stunning displays of art and luxury holiday experiences. The floral showcase will kick off with a ticketed Grand Reveal celebration, with proceeds benefiting select local charities and community organizations to be announced.

Fleurs de Villes at Scottsdale Fashion Square is supported by tourism partner Experience Scottsdale. The stunning floral displays will be complemented by retailer and restaurant activations featuring esteemed brands like Nobu, Maje and Sandro, among others.

The event will be held Wednesday, November 11th through Sunday, November 15th. A schedule of events for individual elements of the experience, including the Grand Reveal celebration, hands-on workshops, exclusive culinary and retail activations, and a signature fashion show, will be published closer to the exhibition date.

Additional information about Scottsdale Fashion Square can be obtained by visiting www.fashionsquare.com. ❖

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Carly Schroeder Named 2026 Visionary of the Year After Raising More Than \$143,500 for Blood Cancer United

Carly Schroeder, owner and principal designer of CJS Lifestyle & Design, has been named the 2026 Visionary of the Year after leading a successful fundraising campaign that raised \$143,568 for Blood Cancer United. The prestigious philanthropic competition brings together community leaders and changemakers in the fight against blood cancers, challenging them to raise critical funds and awareness to support research, patient services, advocacy, and access to care.

The 10-week campaign culminated at the Grand Finale Celebration on May 2nd at Talking Stick Resort, where this year's candidates collectively raised more than \$575,550 to support individuals and families impacted by blood cancers.

For Schroeder, the campaign was deeply personal. She dedicated her Visionary of the Year journey to the memory of her brother, Andy, who lost his battle with cancer. Throughout her campaign, she sought not only to raise funds but also to bring greater awareness to the importance of patient support, education, advocacy, and lifesaving research.

"This campaign matters deeply to me," says Schroeder. "Nearly every day, I learn of a friend, colleague, or family member whose life has been touched by blood cancer. These stories are closer than we realize, and they remind me how urgently support, research, and advocacy are needed. At its core, my campaign was about creating more time - time for treatment, time for milestones,

and time with the people we love."

She continues, "This journey is also in loving honor of my brother, Andy, who passed from cancer. Like so many families, ours often wishes there had been a program like this available to him and to us, one that wrapped education, advocacy, and community around patients during their most vulnerable moments."

As a respected entrepreneur and creative leader in Arizona's design community, Schroeder rallied clients, friends, family members, business partners, and supporters to join her mission. Through fundraising events, sponsorships, community outreach, and personal storytelling, she mobilized a network of advocates committed to helping families facing a blood cancer diagnosis.

The funds raised through the Visionary of the Year campaign will help Blood Cancer United continue its vital work funding innovative research, supporting patients and caregivers, and advocating for improved access to quality care. Every dollar contributed plays an important role in accelerating progress toward more effective treatments and cures.

For more information about Blood Cancer United, the Visionary of the Year campaign, and its mission, visit BloodCancerUnited.org.

About Blood Cancer United

Blood Cancer United, formerly Leukemia & Lymphoma Society, is dedicated to curing blood cancers and improving the quality of life of patients and their families. The organization funds groundbreaking research around the world, provides free information and support services, and advocates for access to quality, affordable, coordinated care. Through its work, Blood Cancer United is creating hope and advancing progress toward a future free from blood cancer. www.bloodcancerunited.org. ❖



Valley-Based Eco-Chic and My Sister's Closet Celebrate 35 Years as Arizona's Luxury Resale Leader



Valley-based Eco-Chic, the parent company of My Sister's Closet, My Sister's Attic, and Well Suited is celebrating a significant milestone, 35 years of leading Arizona in luxury resale shopping.

Since opening its first store in the heart of Phoenix in 1991, Eco-Chic has pioneered and helped redefine the resale shopping experience, proving that luxury, sustainability, and value can go hand in hand. What began as a single boutique founded by two sisters has evolved into one of the Southwest's leading luxury resale retailers, now serving shoppers and sellers across Arizona and California.

From the beginning, the vision was simple: create a resale experience unlike anything else in the market. At a time when many resale stores were dark, crowded, and difficult to shop, the founders believed luxury resale could be elevated. They set out to create welcoming spaces where customers could discover exceptional finds and sellers could enjoy convenience and service not commonly found in the industry. No appointments. Convenient locations. Open every day. A seamless experience for both buyers and sellers.

The response was immediate. Stores filled with shoppers. Luxury inventory poured in. What started as a local boutique quickly became a movement, helping reshape how people viewed resale. Customers discovered they could turn pieces they no longer wore into cash, while shopping coveted designer brands at a fraction of retail prices.

Over the years, Eco-Chic expanded beyond women's fashion to create a family of brands serving every aspect of luxury living. My Sister's Closet became known for its curated collection of designer fashion and accessories from brands such as Chanel, Louis Vuitton, Gucci, Hermès, Prada, Saint Laurent, Dior, and Rolex. My Sister's Attic brought the same elevated resale experience to the home, offering luxury furniture, artwork, lighting, décor, and one-of-a-kind treasures. Well Suited extended the concept to menswear, providing designer suits, sport coats, shoes, watches, and accessories for the modern gentleman.

As demand grew, Eco-Chic expanded throughout the Phoenix metropolitan area, opening locations in Scottsdale, Chandler, and beyond before bringing its luxury resale model to California. Today, shoppers can experience My Sister's Closet, My Sister's Attic, and Well Suited throughout Arizona and California, as well as online.

Throughout its history, Eco-Chic has remained committed to innovation and sustainability. Long before circular fashion became a national conversation, the company recognized the value of extending the life of luxury goods through resale. Over the past 35 years, millions of items have found a second home, reducing waste while creating extraordinary value for customers.

"Thirty-five years ago, we set out to create a better way to shop and sell luxury items," said Heather Zorge, CEO of Eco-Chic. "What started as a simple idea has grown into an incredible community of customers, sellers, employees, and supporters who have embraced resale as both a smart and sustainable choice. We are honored to celebrate this milestone and grateful to everyone who has been part of our journey."

As Eco-Chic looks toward the future, the company remains focused on expanding the resale movement, entering new markets, offering the finest inventory available, and continuing to deliver exceptional experiences for shoppers and sellers alike.

To celebrate 35 years of resale, Eco-Chic invites customers to shop with us, sell with us, and discover why resale has never been more relevant. Learn more, shop online, or sell with us at www.mysisterscloset.com.



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Lunch Takes the Lead on Summer Weekends with New Signature Items at Nobu

New signature items are set to elevate diners' weekend lunch plans this summer. Nobu Scottsdale is taking lunch to new heights by combining traditional and classic dishes with chef curated selections, shared options and craft cocktails.

For a flavorful starter that serves the table, Nobu's classic Hassun offers a selection of Nobu Ceviche, Crispy Rice with Spicy Tuna, Shrimp Tempura and guests' choice of sashimi. A highlight of the new lunch menu is the Donburi, a savory bowl featuring Prime Tenderloin, Jidori Chicken or Salmon drizzled with an umami-rich Teriyaki, Anticucho or Wasabi Pepper sauce. The new Signature Bento Box is sure to be another favorite with a series of sample-size portions of popular dishes like Prime Tenderloin Miso Ponzu, Sea Bass Tempura, Vegetables Spicy Garlic, Sashimi Salad and assorted sushi. With the Chef's Sushi Selection, Nobu's sushi chef curates the dining experience by hand selecting sushi to please the palate of each diner, the perfect excuse to return again and again.

These signature lunch items complement a generous selection of cold and hot dishes, alongside fresh and vibrant vegetables, all presented with Nobu's signature elegance and artful umami. Light and refreshing summery offerings like the Hon Maguro Vegas Salsa, Shima Ajo Piquillo and Lobster Salad with Grilled Shrimp delight first-time and returning guests alike.

For a cool summer cocktail to complement the meal, opt for The Southside, with pea flower-infused Roku Gin, Plymouth Sloe Gin, Sudachi juice, lemon juice, simple syrup and mint, or the Pina Martini, a mouthwatering blend of Van Gogh Pineapple Vodka, Giffard Crème de Peche, pineapple puree and lime juice.

While lunch service is exclusively available on the weekends, a newly expanded Tanoshi Hour offers another opportunity to enjoy Nobu's signature omotenashi, the Japanese spirit of hospitality. On Mondays, Nobu offers an all-night Tanoshi Hour from 5:00 p.m. to 9:00 p.m. in the Bar & Lounge. Daily Tanoshi Hour is from 5:00 p.m. to 6:00 p.m. Reservations are recommended. Guests may reserve their table through OpenTable. ❖



Abrazo Health Hospitals Win National Recognition for Commitment to Excellence in Stroke Care

Every minute counts when someone experiences a stroke. That's why the rapid diagnosis, advanced treatment and coordinated clinical expertise given to stroke patients at Abrazo West, Abrazo Arrowhead and Abrazo Scottsdale Campuses have awarded them the highest level of stroke care given by the American Heart Association.

Their commitment to exceptional stroke care has earned Abrazo West, Abrazo Arrowhead and Abrazo Scottsdale Campuses the 2026 American Heart Association's Get With The Guidelines®—Stroke Gold Plus Award, recognizing their consistent delivery of evidence-based stroke treatment and outstanding patient outcomes.

"Our stroke program is built around one goal, delivering the right treatment as quickly as possible," said Sushant P. Kale, MD, Medical Director for Stroke and Interventional Neurology, Abrazo Health.

"From emergency physicians and nurses to neurologists, neurointerventional specialists, imaging teams and rehabilitation professionals, every member of our team plays an important role in helping patients achieve the best possible recovery."

Get With The Guidelines® brings together the expertise of the American Heart and American Stroke Associations to improve stroke care through consistent adherence to guidelines that can minimize long-term effects of stroke and help prevent death.

Abrazo West also received the Get With The Guidelines® Target: Stroke Honor Roll Elite, Advanced Therapy, and Target: Type 2 Diabetes Honor Roll achievement awards for excellence in specialized stroke care. Abrazo Scottsdale and Arrowhead Campuses received the Get With The Guidelines® Target: Stroke Honor Roll Elite and Target: Type 2 Diabetes Honor Roll achievement awards.

Stroke is the number 4 cause of death and a leading cause of disability in the U.S., according to the American Heart Association's 2026 Heart Disease and Stroke Statistics Report. A stroke occurs when a blood vessel supplying the brain is blocked by a clot or ruptures, preventing blood and oxygen from reaching brain tissue. When this happens, brain cells begin to die and every minute matters.

These Abrazo campuses provide comprehensive stroke care using advanced imaging technology, rapid emergency evaluation and evidence-based treatment protocols that allow patients to receive timely interventions, including clot-busting medications and minimally invasive procedures to restore blood flow to the brain.

"This recognition reflects the dedication of our physicians, nurses, therapists and clinical support teams who work together every day to provide exceptional care. We are proud to offer this service to our communities, and it makes a difference in people's lives every day," said Brian Elisco, Abrazo Health AZ Group CEO. ❖





Hash Kitchen Introduces NEW Limited-Time Items

This summer, Hash Kitchen by Chef Joey Maggiore is serving up a limited-time menu and catering options perfect for brunch outings, pool parties and summer gatherings across all six Valley locations.

Hash Kitchen's LTO features include:

- Giuliana's Blue Dream Bowl - Blue dream spirulina, fresh fruit, granola, and peanut butter
- Suh-weet BBQ Pork Hash - Smashed potatoes, cheddar cheese, BBQ braised pork, crispy onions, sour cream, and chives
- Suh-weet BBQ Pork Sammie - Pulled BBQ pork on a hoagie bun with jalapeño cabbage slaw and fries
- Loaded Waters (available with an alcohol add-on)
 - ~ Watermelon Lime - Fresh watermelon juice, lime juice, chamoy and tajin rim
 - ~ Pineapple Mango Coconut - Fresh pineapple and mango juice with coconut water, chamoy and tajin rim
 - ~ The Kool-Aid Man - Fruit punch Kool-Aid, house rum, Parrot Bay rum, pineapple juice

Summer Catering - Whether it's a pool party, birthday celebration, shower, or family gathering, Hash Kitchen's catering menu brings the brunch experience home. Crowd favorites include Mic Drop Burritos, Brunch Sammies, Holy Cannoli, and French Toast Remix, along with take-home cocktail kits such as Bloody Mary Kits and Mimosa Kits.

Breakfast classics are remixed and reimagined at Hash Kitchen. Home of the original build-your-own Bloody Mary bar, Hash Kitchen has become known for its Instagrammable, creative daytime dishes and breakfast cocktails. The interactive build-your-own Bloody Mary bar, where guests can customize their cocktail from start to finish, is stacked with house-made Bloody Mary mixes, house-infused spirits and never-ending combinations with over 60 craft toppings. The innovative daytime concept combines chef-driven food and an elevated cocktail program with a next-level, brunch-centric atmosphere complete with social-media-worthy wall art and rotating guest DJs and turntables on the weekends. www.hashkitchen.com. ❖



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Fresh Off Food Network. . . Over Easy Debuts New Seasonal Favorites

Fresh off its appearance on “Food Network’s Top 10,” Over Easy is giving guests even more reasons to stop by with new seasonal food and beverage additions now available at all Arizona locations. From indulgent breakfast favorites to refreshing sips, the new menu offers something for every brunch craving.

The seasonal menu includes:

- **BLTA Benedict** – Two soft poached eggs served with thick-cut peppered bacon, tomato jam, avocado, arugula, an LGO English muffin, hollandaise, and your choice of potato.
- **S’more French Toast** – Thick-cut brioche bread battered and griddled, topped with toasted marshmallow fluff, Nutella ganache, and campfire granola.
- **Recovery Refreshers** – A new lineup of hydrating fruit refreshers made with coconut water and fresh citrus, available in Mango (with a Tajín rim), Watermelon, and Guava-Pineapple flavors.

In addition to these new menu items, Over Easy continues to offer its popular Weekday Social, available Monday through Friday from noon to 2:00 p.m., featuring \$12 lunch items, \$2 off Easy Teasers, and \$5 mimosas, brunch punch, and Salty Dogs, making midday brunch easier (and more affordable) than ever.

Founded in 2008, Over Easy has become one of Arizona’s favorite breakfast and brunch destinations. Known for its made-from-scratch menu, vibrant atmosphere, and warm hospitality, the concept has also been featured in *Bon Appétit* and recognized by *Travel + Leisure* as one of America’s best breakfast and brunch restaurants. With 19 Arizona locations, Over Easy continues to serve creative breakfast favorites and innovative brunch cocktails. For more information, visit www.eatatovereasy.com. ❖





Four Peaks Brewing Oktoberfest Returns to Tempe Town Lake

Prost! Four Peaks Brewing Oktoberfest is back for its 53rd year at Tempe Town Lake! The three-day outdoor Bavarian themed festival kicks off Friday, October 9th through Sunday, October 11th, 2026. Open to all ages, the beloved Arizona tradition features authentic German food, ice-cold beer, carnival rides, games, dancing, entertainment and more.

This year's live music lineup will be headlined by Dirty Yachtin' Scoundrels on Friday, Wyves on Saturday and Whiskey's Quicker on Sunday, with additional performances throughout the weekend.

Returning fan favorites include the Wiener Dog Races, brat-eating contest, the Four Peaks Brewing Stein Holding Competition, and the Frank Kush Foundation's Runnin' for the Brats on Saturday, October 10th. The festive run around Tempe Town Lake offers a 10K, 5K, and 1-mile option, and Oktoberfest costumes encouraged. All runners receive free Saturday admission. Registration is now open at www.oktoberfest.run.

The annual fundraiser benefits Tempe Sister Cities, an internationally recognized non-profit founded in 1970. Proceeds from Oktoberfest help send Tempe high school students to nine of the 11 cities in the Tempe Sister Cities program. Four Peaks Brewing returns as the event's title sponsor, joined by key sponsor State Farm Insurance and new partner Paulaner Sunset, the popular German soft drink known as "Spezi" that offers festivalgoers an authentic taste of Germany.

Date: October 9th-12th, 2026

Time: Friday, October 9th: 5:00 PM - 12:00 AM

Saturday, October 10th: 12:00 PM - 12:00 AM

Sunday, October 11th: 12:00 PM - 10:00 PM

Location: Tempe Town Lake - 80 W Rio Salado Pkwy, Tempe, AZ

Super Early Bird pre-sale tickets are on sale now, with General Admission available for just \$18 and VIP Backstage Experiences starting at \$80 for a single day or \$195 for a three-day pass. Each VIP ticket includes access to a front-row stage viewing area, a private bar with exclusive drink options, private restrooms, meet-and-greets with bands (when available), free drinks and food, and more. Admission is free on Sunday, and attendees 20 and younger are free all weekend. Volunteer opportunities are available for free admission. For more information, visit www.fourpeaksoktoberfest.com.



Grand Canyon University Graduate Lucas Jumalon Takes Commanding Chip Lead into World Series

As the 2026 World Series of Poker Main Event reached its final table in Las Vegas, one of the biggest stories belongs to a 22-year-old Grand Canyon University graduate who now stands just nine players away from poker's world championship.

A new PokerOrg feature follows Lucas Jumalon's remarkable run to the final table of the 2026 World Series of Poker Main Event – poker's biggest and most prestigious tournament – where the Spokane, Washington, native returns as the commanding chip leader with 194 million chips after outlasting thousands of players and guaranteeing himself a seven-figure payday.



Just weeks after graduating from college, the 22-year-old now has the opportunity to win poker's world championship and the tournament's \$10 million first prize.

Reflecting on his extraordinary position, Jumalon kept his focus on the support around him.

"It's all love at the end of the day. I just have some tremendous people in my corner," Jumalon told PokerOrg.

The PokerOrg feature explores how the GCU grad has gone from watching the WSOP on television as a young player to becoming the favorite to capture the game's biggest title, while navigating one of the toughest final tables in recent years.



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