

BILTMORE *Lifestyles*

A Community Service Publication



Two Record Breaking Sales in One Month for The Brokery

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Special feature pages 12 - 13



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Chas Roberts Announces 14th Annual Cool Play Giveaway Giving Three New A/C Units to Deserving Families or Nonprofits

Chas Roberts, a local family-owned A/C, heating and plumbing provider, is thrilled to announce the launch of the 14th Annual Cool Play Giveaway. As part of their ongoing commitment to supporting their local community, Chas Roberts will be giving away three brand-new air conditioning units to deserving families or nonprofits in need. Nominations are being accepted online through July 20th, 2023.

"The Cool Play Giveaway has become a cherished tradition for us, allowing our team to give back to our community that has supported us for so many years," said CEO Sissie Roberts Shank. "At Chas Roberts, we understand the importance of comfort and safety, especially during the hot summer months in Arizona. This is our way of giving back and having a positive impact in the lives of those who may be experiencing financial difficulties."

The annual initiative aims to alleviate the burden of scorching Arizona summers by providing reliable and efficient cooling solutions to those who may not have the means to acquire them on their own. Individuals or nonprofits in need of an air conditioning unit are encouraged to apply at www.chasroberts.com/coolplay. Winners must be an Arizona resident.

Chas Roberts' partners, Carrier, Goodman, and Lennox will once again donate the A/C systems, Smiley Crane will provide the crane service and Chas Roberts will coordinate the program and provide the installation.

Family-owned and operated for four generations, Chas Roberts A/C &



Plumbing continues to serve Arizona with a genuine and trustworthy approach to the Valley's A/C, heating and plumbing needs. Chas Roberts has been serving both the Metro Phoenix and Tucson areas for more than 80 years and is the largest HVAC provider in Arizona. Every technician is certified and has successfully completed the rigorous Chas Roberts Training Program on top of being licensed, bonded and insured. This combination of expertise and family values inspires every aspect of the company's service, from employees to customers to the community. For more information, visit www.chasroberts.com. ❖

KEEGAN'S Saturday Night Specials

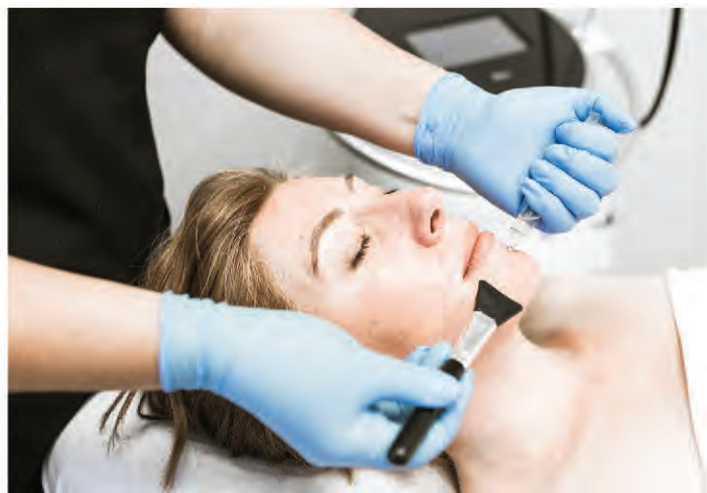
Baked Shrimp & Petite Filet

cheddar potatoes and vegetable medley
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Full Order BBQ Baby Back Ribs

seasoned fries and cole slaw
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Frozen C Ice Facial at Arizona Facial Plastics

While summer can be a relaxing time for your mind, it can be an intense season for your face. Hot outdoor temperatures, bright sun, and dry air-conditioning can make your skin sensitive, blotchy, and irritated. Heat-based treatments like IPLs and lasers can irritate the skin more if you don't commit to staying out of the heat and sun. That's why clients of Arizona Facial Plastics are signing up for the newest skin therapy in the Valley — the Frozen C Ice Facial.

The Frozen C Ice Facial uses a targeted jet of carbon-dioxide gas to rapidly cool the skin, causing the blood vessels in the face to alternately constrict and dilate. The benefits include reduced redness, less inflammation, and increased oxygen to the skin, while killing bacteria that lives on the surface of your skin. This relaxing 1-hour treatment starts with an exfoliating enzyme to prepare the skin along with a deep ultrasonic exfoliation. They then apply a custom serum catered to your skin concerns that is infused into the skin with the Frozen C jet stream. The treatment is finished with an ultra-hydrating hydrojelly mask and red-light therapy. Patients leave with glowing, refreshed, and even-toned skin. The Frozen C Ice Facial is the perfect way to keep your skin in shape during the hot summer months.

The treatment is \$199 but clients can purchase a package of three for \$499 and stay cool all summer long.

Arizona Facial Plastics offers a wide range of aesthetic procedures and treatments as the leading full-service facial-plastics and medical aesthetics practice in Phoenix. They also have their own line of medical grade products available at arizonafacialproducts.com. New patients get a free skin consultation to learn more about their skin — from volume loss, tone, texture, wrinkles and more. Visit www.arizonafacialplastics.com or call (480) 296-0488 to schedule an appointment. ❖



From the Publisher...



July is here and the temperatures are definitely heating up! With summer comes all sorts of specials at Valley restaurants, so be sure to read this issue from cover to cover to learn about some delectable dining options just waiting for you to try. Keegans Filet and Shrimp or Baby Back Ribs are a great value at only \$21.95; I can't even prepare that at home for that price!

Also, in this issue announces the Board of Visitors 2024 Flower Girls. These young ladies will participate in events throughout the school year, including the 70th Annual Fashion Show Luncheon, December 16th, 2023, at JW Marriott Scottsdale Camelback Inn Resort & Spa. The 2024 Flower Girls will be presented at The Board of Visitors 109th Annual Charity Ball, April 6th, 2024, at JW Marriott Scottsdale Camelback Inn Resort and Spa. The Board of Visitors 2024 Flower Girls represent five communities across the Valley: Arcadia, Biltmore, Central Phoenix, Paradise Valley and Scottsdale. Be sure to visit page eight and see if you know any of these young ladies. Congratulations to the forty-two high school seniors that have been selected.

Thank you for reading this month; I look forward to bringing you another exciting issue of *Biltmore Lifestyles* in August.

Until next month, *Susan*

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New Listing at Esplanade Place
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An opportunity to own a spacious, all original residence at Esplanade Place. This is an estate sale and is ready for you to make it your own. Granite counter tops, gas fireplace, and built-in bookshelves are a few of the lovely features. Award-winning Esplanade Place offers the finest services and amenities including rooftop pool and spa, full fitness center, club room, valet parking, 24hr lobby desk staff and much more. Located in the Biltmore/Esplanade area of Phoenix's financial hub and close to fine dining, theater, Saks Fifth Avenue, Macy's and upscale boutique shops to enjoy. Discover why Esplanade Place is the ultimate high-rise address! Call Susan for details and to schedule an appointment.

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Cloth & Flame Debuts Sedona Summer Series with Experiential Dinners Set Atop Iconic Mesa

Arizonans looking to escape the summer heat can venture to the red rocks and star-filled skies of Sedona to experience a new whimsical dinner series set atop one of the most iconic mesas in the state courtesy of Cloth & Flame, a leading experiential event company and the premier creator of pop-up culinary experiences offering enchanting farm-to-table dinners in unexpected places.

Located at Venue on the Mesa, overlooking the incredible landscapes of Capitol Butte and the Red Rock Secret Mountain Wilderness, the experiential dining experience is backdropped by some of the most stunning



scenery in the Southwest. Featuring a new, five-course wood-fired menu each weekend, every menu is built around locality and community with drop-in collaborators to be showcased all summer long. The full series of dinners is expertly paired with wines from Indian Gardens Café & Market.

The Sedona Summer Series is available select Fridays and Saturdays at 6:30 p.m. now through September. The dates are as follows:

- ~ July 7th & 8th
- ~ July 21st & 22nd
- ~ August 4th & 5th
- ~ September 8th & 9th
- ~ September 22nd & 23rd

Tickets are \$175/person and can be purchased at clothandflame.com. ❖

Sam Fox Reveals Full Culinary Lineup at Debut Luxury Hotel, The Global Ambassador, Opening in Mid-November

Five Brand-New Original Restaurants Will Open Within the Hotel

Much anticipation has surrounded details of the culinary offerings at acclaimed restaurateur and hospitality innovator Sam Fox's soon-to-open luxury hotel, The Global Ambassador, and new details are being revealed about all five original restaurants that will open within the hotel in mid-November.

Widely considered Arizona's most anticipated hotel opening this year, The Global Ambassador combines a refined and elevated hospitality experience that is locally connected yet created through a global lens. The restaurants embrace that same ethos and are influenced by Fox's extensive international travels – highlighting his favorite dishes and flavors from countries and cultures around the world.

"As the hotel name implies, the restaurants are an expression of all these spectacular places. We're now several months away from opening our doors and I'm excited to showcase what has been almost a decade in the making," said Fox, who is opening the hotel under his company Author & Edit Hospitality. "These five restaurants are gathering places, not only for travelers and hotel guests, but for locals who have been instrumental in our success."

Guests will soon experience the collection of culinary experiences, including:

Le Âme

Nestled in the soul of The Global Ambassador, where romantic charm meets culinary excellence, Le Âme is a Parisian steakhouse that pays homage to traditional French fare with the perfect steakhouse touch. The menu boasts a wide variety of classic French dishes like Steak Frites Au Poivre and French Onion Soup along with a new take on dishes like Tuna Carpaccio and Brick-Pressed Chicken Coq Au Vin. Carefully curated by the hotel's master

sommelier to complement the flavors of the dishes, the wine offering at Le Âme is true to its Parisian roots, but with reach across the globe. The cocktail program is also designed to mirror the cuisine – beautiful ingredients, perfectly executed with drinks like Le Spritz Nouveau and French for Grapefruit. Le Âme offers an exceptional experience at any time of the day, serving breakfast, lunch, dinner and weekend brunch.

Le Market

A personal ode to the pleasure of les deux amours, because everything is better in the company of another. The Parisian patisserie, Le Market, draws you in with echoes of chatter and a bustling pedestrian energy throughout the day. From decadent pastries and the perfect espresso in the morning to exquisite cheese presentations curated by the in-house fromager paired perfectly with natural wines in the evening. Le Market is a place where guests come to socialize in a chic and elegant setting.

Pink Dolphin

Step into the playful and laid-back atmosphere of Pink Dolphin, where Mexican and Peruvian-inspired dishes and drinks pair perfectly with the whimsical and vibrant poolside setting. Whether you're looking for a leisurely lunch, a sunbather's retreat or an alfresco dinner, the indoor restaurant spills out into a covered dining terrace. The bar is always buzzing with socializers, offering a wide range of margaritas and authentic cocktails like Guava Caipirinhas, each made with fresh ingredients and pressed juices. Dive into the Peruvian Ceviche with a variety of seafood options like shrimp, white fish and scallops, or order the Cancha, shallow-fried corn seasoned with lime and salt. As you sip, savor and sway to the beat, you can't help but get carried away at Pink Dolphin.

Lobby Bar

A great lobby bar isn't a single thing done a single way – it is comfortable, stylish and well appointed, both with worldly spirits and charming bartenders. It delivers your favorite cocktail just the way you like it and introduces you to a cocktail you've been missing your whole life.

With a sense of style that exudes the perfect duality of intimacy and liveliness, the Lobby Bar ignites creative expression with a sophisticated spirit, welcoming essence and dynamic musical stylings – think jazz trios and special artist-in-residence nights. The Lobby Bar serves a mixture of classic and craft cocktails with a European flair. Two libations worth highlighting are Basil & Ginger and Caffè Du Jour. Complement your cocktail with something from the all-day snack menu such as Lobster Croquettes and House-made Potato Chips with French Onion Dip (made even more decadent with the addition of Osetra Caviar). Come and experience the epitome of refined sophistication at the Lobby Bar, where every moment is an indulgence for the senses.

théa Mediterranean Rooftop

Soon to be one of the West's most picturesque rooftop settings, théa Mediterranean Rooftop is inspired by the sun-soaked Mediterranean region. In the shadow of Arizona's famed Camelback Mountain, théa, which translates to goddess of light, serves as a haven where guests experience simple pleasures and extravagant moments sky high, that only intensify as the sun sets on the horizon. There will be no better place to set the scene for an unforgettable night while surrounded by the breathtaking views and lively DJ energy as théa comes to life. The menu explores the vast preparations of mezze, pasta and coastal seafood with dips, flatbreads, perfectly prepared vegetables and marinated protein skewers, all designed to be shared. Théa's cocktail program is equally as rooted in fresh and house-made ingredients that combine the classic with the unexpected. But the cocktails are not to be outdone by one of the country's most extensive rosé collections. Théa's contagious energy lingers in the open air, beckoning you back for more whether for dinner or weekend brunch.

Within the hotel will also be Global Ambassador Club, Arizona's first-of-its-kind, members-only club where members have access to a variety of exclusive services, amenities and their own private restaurant, The Grill. For more, visit GlobalAmbassadorHotel.com. ❖



Le Âme, Parisian Steakhouse



Le Âme, Parisian Steakhouse

Ocean Prime Celebrates Summer with Exclusive Early Dining Menu

They say the early bird gets the worm. But this summer at Ocean Prime, the early diners get the deal! In honor of the season, Ocean Prime has launched a special prix fixe early dining menu available Monday through Friday from 4:00 p.m. to 5:30 p.m. Menu options are as follows:

First Course, choice of:

- ~ Lobster Bisque with butter poached lobster
- ~ Caesar Salad with crisp romaine lettuce, parmesan garlic dressing and brioche croutons
- ~ House Salad with romaine lettuce and field greens, Granny Smith apples, goat cheese, walnuts and sherry mustard vinaigrette

Second Course, choice of:

- ~ Sea Scallops with parmesan risotto, English peas and citrus vinaigrette
- ~ Teriyaki Salmon with shiitake sticky rice and soy butter sauce
- ~ Mary's Free Range Chicken with spinach bread salad, roasted tomatoes, olives and balsamic jus
- ~ 8-ounce Filet with gouda potato cake, chili seared spinach and cabernet jus (Optional choice for an additional \$10)

Side, choice of:

- ~ Jalapeno Au Gratin
- ~ Bacon Creamed Spinach
- ~ Truffle Mac & Cheese
- ~ Chophouse Corn

Dessert Course, choice of:

- ~ Five-Layer Carrot Cake
- ~ Warm Butter Cake

The early dining menu is \$65 per person plus tax and gratuity; available for dine-in only.

Ocean Prime has also announced several new weekly specials offering a little something for everyone. Almost every night of the week, Ocean Prime has a different deal, sure to keep diners coming back again and again all summer long. Specials are as follows:

Sunday Surf & Turf — Close out the weekend in style with this special featuring an eight-ounce filet and guest's choice of shrimp scampi or Oscar style for \$70 plus tax and gratuity.

Monday Wine Night — No need to whine on Mondays at Ocean Prime! Wine it out instead with half-priced bottles of select wine from Ocean Prime's *Wine Spectator* award-winning wine list.

Early Dining Menu — Monday through Friday from 4:00 p.m. to 5:30 p.m., early diners can enjoy an exclusive three-course menu (featuring multiple options for each course — starter, entrée with accompanying side of choice and dessert) for just \$65 per person, plus tax and gratuity.

Weekday Happy Hour — Enjoy specially priced small plates, sushi, wine and cocktails in the lounge Monday through Friday from 4:00 p.m. to 6:00 p.m.

With so many specials throughout the week, there is no reason not to stop into Ocean Prime to enjoy an incredible meal for an incredible deal.

For complete menus, reservations, visit ocean-prime.com or call (480) 347-1313. ❖



A Buyer's Dream Come True!

Tucked away on this beautiful pristine tree lined street in one of the most treasured neighborhoods in Paradise Valley lies a 4000+ sq. foot, 4 Bedroom, 3.5 Bathroom home that is nestled on a 1 acre+ manicured lot in Camelback Country Club Estates. This house has an en-suite guest quarter, office, cozy bonus/game room with a full-size bar, family room with wet bar & amp; light airy kitchen. The large, covered patio overlooks a beautifully landscaped pristine southwest facing backyard with a pool, spa & amp; views of Mummy Mountain. Spacious three car detached garage. Move in now, make it your own & amp; remodel, or build a dream retreat. The opportunities are endless. Steps away from Camelback Golf Club and close to fine dining, shopping, and the upcoming Ritz Carlton. Don't miss this amazing deal!



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The Board of Visitors Announces 2024 Flower Girls

The Board of Visitors is pleased to announce forty-two high school seniors have accepted invitations to be honored as 2024 Flower Girls. These young women will participate in events throughout the school year, including the 70th Annual Fashion Show Luncheon, December 16th, 2023, at JW Marriott Scottsdale Camelback Inn Resort & Spa. The 2024 Flower Girls will be presented at The Board of Visitors 109th Annual Charity Ball, April 6th, 2024, at JW Marriott Scottsdale Camelback Inn Resort and Spa.

The Board of Visitors 2024 Flower Girls represent five communities across the Valley: Arcadia, Biltmore, Central Phoenix, Paradise Valley and Scottsdale.

Brett Emilia Arthur, Elizabeth Grace Beaver, Taylor Ann Black, Briella Marie Boubek, Lucy Evelyn Brink, Natalie Noel Brooks, Capri JoAnn Cadwell, Lauren McRae Campbell, Elizabeth Jayne Church, Campbell Grace Clark, Andrea Jean Cobb, Emma Grace DelGhiaccio, Catherine Mary Dunn, Alexia Estrada, Chloe Elizabeth Fox, Liliana Olivia Frakes, Mackenzie Jane Garlick, Abigail Kathleen Gliss, Valentina Maria Gomez del Campo, McLean Elizabeth Grimes, Eleanor Hanan Halaby, Katherine Elizabeth Hauptman, Reagan Christine Hunter, Kyle Lillie Kinkel, Annamaria Lucia La Sota, Allison Grace Logan, Zoe Lopez, Katherine Grace Lum Lung, Caroline Grace Lunt, Paige Therese Maher, Marlee Anne McCloskey, Lane McKinley Pearl, Ellie Kathleen Pompay, Francesca Ann Raffa, Lauren Kay Ragan, Anne Kathryn Rowe, Livia Jeanne Samuel, Audrey Marguerite Schaub, Charlotte Henry Spetzler, Ann Marie Spiekerman, Katherine Jean Warren, Alexandra Michelle Zastrow

For additional information, please visit www.boardofvisitors.org.



BOV Biltmore 2024 Flower Girls - Liliana Olivia Frakes, Brett Emilia Arthur, Natalie Noel Brooks



BOV Scottsdale 2024 Flower Girls - Livia Jeanne Samuel



BOV Arcadia 2024 Flower Girls



BOV Central Phoenix 2024 Flower Girls



BOV Paradise Valley 2024 Flower Girls

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Gadzooks and The Green Woodpecker Roll Out Summer Promos

The temperatures are rising and so are the deals at Gadzooks and The Green Woodpecker this summer. With five locations around the Valley, Gadzooks is excited to launch their \$15 Lunch Combo that includes an entrée, side and fountain drink. This special is offered for dine-in or take-out from 10:00 a.m. to 3:00 p.m. every day of the week.

The combo will also allow diners an opportunity to try out their newly-added refried beans. These savory, slightly spicy beans are completely vegan.

And for those who are interested in supporting local, family-owned businesses this summer, stop by any Gadzooks location to pick up your Indie Week Bingo Card. Simply complete five call-to-action items in a row to be entered to win epic prizes from Local First Arizona.

Gadzooks has five locations around the Valley, including Central Phoenix, Arcadia, Tempe, Chandler and their newest addition, Gilbert. Gadzooks can also be found inside Chase Field, home of the surging Arizona Diamondbacks, where they sling their famous tacos, nachos and more for every home game.

The Green Woodpecker, which opened its doors in late 2022 at Park Central, is also rolling out a few summer specials, including \$5 off retail bottles of wine on Mondays, \$1 off all tacos on Tuesday, and \$10 pitchers on Wednesdays. House-made chips and guac are available daily at noon, while tacos are served after 4:00 p.m.

For more information about Gadzooks and The Green Woodpecker, please visit their websites at www.gadzooksaz.com and www.thegreenwoodpecker.com.





Coming Soon . . .

Ambrogio15 to Bring All-New Concept to Phoenix in Late 2023

Ambrogio15, the award-winning restaurant group out of San Diego, is making the move to Phoenix with its 6th concept set to open at Biltmore Fashion Park (2502 E. Camelback Rd.) in December 2023. Even tastier, this striking, all-new Ambrogio15 will feature an extensive menu of authentic Italian fare handcrafted by one of Italy's top Michelin-starred chefs, from their famed pizzas and pastas, to Italian-style steaks, seafood and even a raw bar serving oysters and crudo. Plus, all new for Phoenix, Ambrogio15 will showcase its globe-straddling selection of boutique natural wines inside a soaring, 2,000 bottle, two-story wine tower carved right into the heart of the restaurant, as well as an extensive cocktail menu designed by Marco Russo, the world-famous mixologist and owner of Bar 1930 in Milan, consistently ranked among the World's 50 Best Bars.

Founded by friends and fellow Milan natives, Andrea Burrone and Giacomo Pizzigoni, Ambrogio15 first launched in 2016 in San Diego's Pacific Beach, and quickly won rave reviews for its gourmet Milanese-style pizzas featuring a special paper-thin crust. Now home to five unique restaurants across Greater San Diego, Ambrogio15 has also expanded its menus

to include wide variety of modern and classic Italian dishes with a twist, all designed by the Michelin starred chef, Silvio Salmoiraghi, and business partner chef, Choi Cheolyeok. The two met at Ristorante Acquarello, chef Silvio's restaurant outside of Milan, when chef Choi was promoted to head chef, and co-owner. It was at Ristorante Acquarello that the two chefs joined with Andrea Burrone and Giacomo Pizzigoni with the ambitious goal of redefining what modern Italian cuisine means in San Diego, and now Phoenix. Think a deconstructed lasagna baked in a wood-fired oven, cacio e pepe prepared tableside and finished with fresh truffle, or award-winning pizzas crafted with hand-washed flour imported from a 191-year-old family-run flour mill in the province of Piacenza, just south-east of Milan.

Set to open on the west side of Biltmore Fashion Park inside the space formerly occupied by California Pizza Kitchen, Ambrogio15 is working with San Diego's GTC Design, to construct a soaring, sleek and wood-lined space inspired by the owners' hometown of Milan – the capital of design and fashion. Stepping past the glowing two-story glass façade, guests can dine in the electric, lively lounge featuring a

central wine tower, cuddle up inside leather-wrapped booth in the main dining area, or reserve the posh 12-person private dining room for an omakase experience, featuring a dedicated bar. Seating up to 145, Ambrogio15 will be open for lunch and dinner, with plans to add weekend brunch and late-night dining.

Modern Italian cuisine is what Ambrogio15 is bringing to the Biltmore area through the lens of head chef Fabio Pizzigoni, formerly at the Park Plaza London Riverbank. This means locally sourced, authentic Italian appetizers, a raw bar, signature pasta made in-house, incredible cuts of meat and seafood, and their famous gourmet pizzas, of course. Guests can expect a few table-side "shows" like a homemade pasta that is prepared at the table inside of a wheel of Parmigiano Reggiano, and a flaming tomahawk steak.

The entire beverage program at Ambrogio15 has been created by world-famous mixologist, Marco Russo, of MAG Café, and Bar 1930 in Milan, Italy. Russo got his start in Milan, and after years of honing and perfecting his craft, he opened up Bar 1930. Bar 1930 has been ranked in the top 50 bars in the world for the last five years on the list of the World's 50 Best Bars, and is known to have some of the highest quality cocktails in Europe. Ambrogio15 will have an extensive craft cocktail list with about 15 signature cocktails from Russo.

"We wanted to bring an all-new concept out to Phoenix, and we are super thrilled to be bringing Ambrogio15 to the Biltmore neighborhood, which is known for being luxurious and stylish. Our Italian roots, combined with what we have learned in the San Diego market has prepared us for this exciting adventure!" Says Andrea Burrone.

Ambrogio15 is set to open at Biltmore Fashion Park December 2023. To stay up to date on everything from Ambrogio15, follow their Instagram @ambrogio15az or visit their website www.ambrogio15.com.





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Kids Eat Free This Summer

Pita Jungle – This summer everyone's favorite local restaurant Pita Jungle is bringing back the Kids Eat Free promotion, giving parents a break in the kitchen while providing nutritious options your kids will love! Kids can build their own meal by choosing a grain or carb, a vegetable and a protein along with a side of seasonal fruit and a kids-sized drink. Vegan, vegetarian and gluten-free options are all available. Available at participating locations every Tuesday in June and July, kids can eat for free with purchase of an entrée. The offer must be mentioned at time of order and is for children 12 and under for dine-in only. www.pitajungle.com.

Salt and Lime Mexican Modern Grill – Every Monday night at the modern taco spot in Scottsdale, kids eat FREE with the purchase of

an entrée! Kid menu items include refried bean burritos, mac & queso, chicken or beef tacos, cheese quesadillas and kid favorite, chicken fingers and fries! The meal is complete with a kids-sized drink and your choice of a side of beans or rice. Valid for children 10 and under for dine-in only. www.saltandlimeaz.com.

Streets of New York – Now through August, kids can eat free all day on Tuesdays at the local pizza franchise with the purchase of any dinner-sized salad, pasta entrée, sandwich or 10 inch or larger whole pizza! Kids can choose from Italian classics including spaghetti or ravioli in tomato sauce, a large slice of cheese pizza, mac & cheese, and even chicken strips with fries, served with their choice of drink. Offer valid now through August 31st for chil-

dren 12 and under for dine-in only. www.streetsofnewyork.com.

Koibito Poke – Every Sunday in July kids can eat free at the award-winning poke franchise with the purchase of a small, medium or large poke bowl. The kid's menu includes one scoop of protein, one sauce, two toppings and a garnish. Koibito Poke even offers kid-friendly protein options including chicken and tofu. The kid's bowl is complete with a kid-sized drink and a dessert. Offer valid for children 12 and under for dine-in only. Four Valley locations. www.koibitopoke.com. ❖



Pita Jungle



Streets of New York



Koibito Poke

SHATTERING RECORDS:

WHAT IT'S LIKE WORKING WITH THE #1 TEAM IN BILTMORE REAL ESTATE

Tucker Blalock and Oleg Bortman are synonymous with Biltmore real estate. For the past 9 years in a row, these two professionals have been the #1 real estate team in the Biltmore. With over 220 total home sales in the Biltmore under their belt, including sales in every Biltmore subdivision, they know each HOA intimately. Most recently, this dynamic duo set TWO sales records in the Biltmore area by selling the most expensive home in the Biltmore and also the highest price per square foot home in the neighborhood.

With their recent sale of 6118 N 31st St at \$2,450,000, Tucker and Oleg helped their client eclipse the previous Biltmore record by \$200,000. Not only did they break the record, but they did so privately through their network of agents and clients prior to going to market. Tucker said, "This sale is a testament to our extensive database that we have built over the past 10 years in the neighborhood. When agents and buyers come to the Biltmore, they call us first because they know that we hold the keys to many off-market properties."

With the sale of 6118 N 31st St, Tucker and Oleg's company, The Brokery, then helped the neighbor at 6112 N 31st St sell for \$2,175,000 or \$888/sq.ft., which sets a new all-time record for highest sale on a price per foot basis in the Biltmore. Oleg mentioned, "6112 N 31st St was a game changer for golf course properties in the Biltmore. While this home had a smaller footprint, we felt that the location above the 18th fairway provided us with an opportunity to really push for top dollar given the lack of other homes with similar features in the area."

Tucker and Oleg not only have plans to continue their Biltmore dominance, but they have also recently added a fourth Valley location to their company. Their brokerage now transacts around \$350,000,000 per year in sales with 73 sales agents. One thing is for sure though, when you

hire Tucker and Oleg...you get Tucker and Oleg. They are present for every showing and sell the Biltmore lifestyle better than anyone around. As they like to say, "Nobody is more passionate about the Biltmore than we are!"

WHAT CLIENTS ARE SAYING...

Barb and Mark DeMichele, the sellers of 6118 N 31st St, first met Tucker and Oleg in 2018 when they were looking for a real estate agency to help them sell their home at 36th St. and Medlock.

"I had seen signs for various real estate companies when I was out walking," says Barb, "I looked into The Brokery and liked that they specialized in the Biltmore area. The first time we worked with them, they did a fabulous job and sold our house in the middle of the holiday season. I think the offer came in on Christmas Eve or New Years Eve!"

Three years later, the DeMicheles called Tucker and Oleg to help them with the sale of their Paradise Valley home when they were ready to downsize and move back to the Biltmore area.

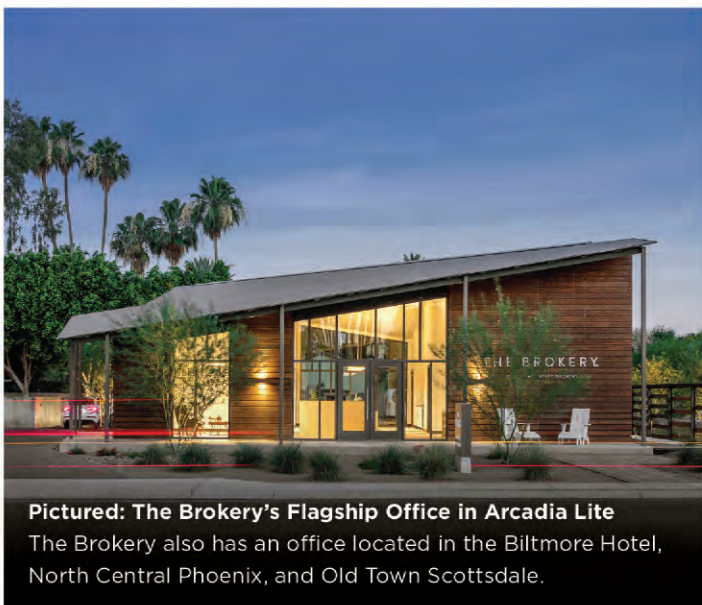
"Their knowing the Biltmore came in handy," says Mark. "We were able to make an offer before our home ever got on the market. In fact, we weren't even in Phoenix when we bought our Biltmore house. It was all done remotely. Tucker did a video and walked us through it. We made an offer then went over for the inspection – that was the first time I laid eyes on it. I should add that the market was going crazy at the time. People were offering high prices and being outbid. Tucker and Oleg were able to steer us through an insane market and we were able to buy a home in a short period of time, sight unseen."



Pictured: 6118 N 31st St, Phoenix, AZ 85016
Tucker and Oleg represented the seller of this home in Biltmore Estates for \$2,450,000, eclipsing the old record by \$200,000



Pictured: 6112 N 31st St, Phoenix, AZ 85016
Tucker and Oleg's team helped their seller client secure a record-breaking price per foot in the Biltmore at \$888/sq.ft.



Pictured: The Brokery's Flagship Office in Arcadia Lite
The Brokery also has an office located in the Biltmore Hotel, North Central Phoenix, and Old Town Scottsdale.

Barb says Tucker and Oleg have always been so helpful and available to help with things. “Here we are 18 months later, and they just helped us sell that house. Again, it never went on the market. So we didn’t have to take photos or hold open houses! They know who’s looking. They showed our home to four couples and the last one made an offer. We closed yesterday – less than a month after first meeting with Tucker and Oleg.”

The DeMicheles, who are about to close on a new home in Paradise Valley, say it took a little convincing for them to believe Tucker and Oleg could sell their home in a short time and get the price they wanted.

“They had to talk us into the amount they wanted to ask,” says Mark, chuckling. “I accused Oleg of ‘brokering’ me with his sales pitch. He said ‘We will show you. Give us a chance.’ We gave them a chance and they did it!”

THE BROKERY

LOCAL REAL ESTATE BROKERS



The Brokery co-founders Tucker Blalock and Oleg Bortman can be reached at (602) 888-6375 or Tucker@TheBrokery.com and Oleg@TheBrokery.com





ATL Wings Launches New Menu Items, Sauce and Combo Meals

ATL Wings, the popular chicken wings and chicken sandwich company with 22 locations around the state, has launched several new items, a new sauce and multiple combo meals, making it easier and even more delicious to enjoy ATL Wings anytime.

"We love getting in the kitchen and creating something new," says Mike Kirksey, Co-Owner of ATL Wings with his wife and business partner Cianna. "We also pay close attention to what our customers want so we can tailor their experience and make each visit their best one yet."

With that in mind, the Kirkseys introduced the Chicken Burger and Chicken Tenders. The Chicken Burger is an all-natural, gluten-free, coarse-ground 3.25-ounce seasoned chicken patty flame grilled and topped with optional cheese, lettuce and pickle and served on a brioche bun or in a lettuce wrap. ATL Wings also added an a la carte Two-Piece Chicken Tenders option to its menu featuring chicken breast tenderloin fritters tossed in guests' sauce of choice (or provided on the side for dipping). And the popular Lucky's Chicken Sliders, generally served with three, is now offered as a larger entrée featuring six of ATL's famous biscuits with boneless chicken tossed in guests' choice of sauce.

Speaking of sauce, Hot Ranch is now available at ATL Wings. This sauce was actually brought back by popular demand — but with a hot new twist!

With "luv" being the secret ingredient in all their menu items and now 23 original sauces (ATL Wings stands for "All The Luv," after all), ATL Wings is focused on a delicious and efficient customer-driven experience with every order. For this reason, ATL Wings has also added new combo orders to its menu, making it easier and more convenient for guests to order all their favorite ATL Wings items.

Guests can choose from a wide selection of combos featuring their favorite main entrée — such as the Bone-In or Boneless Wings, Chicken Tenders, Spicy Chicken Sandwich, Lucky's Sliders, Chicken Burger and more — served with a side of fries (with choice of salted or ATL style) and a drink.

ATL Wings has multiple locations around the Valley with convenient walk-in or order-online then pick-up options as well as third-party delivery. To find a nearby location or for more information about ATL Wings, visit www.atlwings.com.

POSTINO

Jetset Into Summer with Postino Wine Cult's Latest Drop

Jetset, a travel-themed Postino Wine Cult box, invites wine lovers to indulge in vino all summer long and will be available starting July 10th. Postino Wine Cult is a first-ever subscription-based wine club created by the grape gurus behind the Valley's beloved Postino WineCafe, packaged in a stylish box filled with four guaranteed-great wines four times per year. Jetset will feature hand-selected wines from travel destinations from Sonoma County to Spain, including: Holly's Way Chardonnay, Altura Rose, Bayonne White Blend, and De La Tierra Tempranillo.

Postino Wine Cult members receive exclusive perks and monthly hookups such as 20% off bottles to-go, exclusive access to small batch wines, and a complimentary glass of wine every month. A Wine Cult membership is \$60 per quarter (or save with a \$220 annual subscription).

Postino WineCafe's mission is to make every moment that they're a part of one that leaves people feeling crazy-good, and they are delivering that all throughout the Valley with nine locations.

For more information about Postino, visit www.postinowinecafe.com. To sign up for the Wine Cult, head over to www.postinowinecult.com.

Keeler's Neighborhood Steakhouse Presents Rabbit Hole Whiskey Dinner

On Wednesday, July 19th at 6:00 p.m., Keeler's Neighborhood Steakhouse presents a five-course pairing dinner featuring a specialty menu designed to complement each sip. The dinner will include:

First Course - Pesto Glazed Jumbo Prawns served with a specialty cocktail featuring Rabbit Hole Gin, pine nut orgeat, basil, lemon and passion fruit

Second Course - Honey-Glazed Salmon and Spaghetti Squash Medley served with Rabbit Hole Cavehill straight bourbon

Third Course - Chorizo and Black Cherry Stuffed Pork Tenderloin served over Yukon mash paired with Rabbit Hole Dareranger Sherry Cask

Fourth Course - Six-ounce Baseball Filet and Creamy Risotto with mushrooms complemented by Rabbit Hole Heigold straight bourbon

Fifth Course - Spiced Apple Pie with vanilla gelato served with Rabbit Hole Boxergail rye

The cost is \$135 per person, plus tax and gratuity. Seating is extremely limited. Call the restaurant directly to make a reservation for this exclusive pairing event. Keeler's Neighborhood Steakhouse is located at 7212 East Ho Hum Road, Carefree, Arizona 85377.

For more information, please call (602) 374-4784 or visit the website at keelersteakhouse.com.





Arizona Women's Board Announces Authors Luncheon Chairman

Arizona Women's Board is pleased to announce that Jennifer Carmer will serve as Luncheon Chairman for the 44th Annual Friends of Erma Bombeck Authors Luncheon on Saturday, October 28th, 2023, at the JW Marriott Phoenix Desert Ridge Resort & Spa. Jennifer has been an Active member of the Arizona Women's Board since 2009, and most recently served as its Board President from 2020 to 2021.

"The incredible women on our Board are committed to producing an enjoyable and successful luncheon each year," said Jennifer. "As Chairman, it is a pleasure to work with these experienced and dedicated volunteers."

In addition to the Luncheon Chairman, the 2023-2024 Executive Committee of the Arizona Women's Board includes President Ingrid Haas, Vice President Susan Purtill, Treasurer Laura Dannerbeck, Recording Secretary Karen Quinif, Corresponding Secretary April Ward, Immediate Past President Susan Doria, and Administrative Consultant Robyn Lee.



Arizona Women's Board includes Active, Sustaining and Honorary members. Active membership is limited annually to forty women. More than sixty women represent the organization as Sustaining members, having fulfilled their Active obligations. When members choose to leave Active status, new members are recruited to the Board. This year, Arizona Women's Board is delighted to add four women to its Active membership roster: Jana Earnest, Amanda Garmany, Shelley Hubbard and Melissa Kenly.

"There is a rich history of philanthropic service among our board members," said President Ingrid Haas. "We have active members who have served for decades and we even have members whose mothers – now sustaining members – served on our board years before them."

Honorary members include author and humorist Erma Bombeck, Honorary Founding Member and former Executive Director of the Arizona Women's Board Glenna Shapiro, and best-selling author Adriana Trigiani who has served as the Authors Luncheon Emcee since 2014.

Arizona Women's Board was established in 1973 as the Women's Board of the Arizona Kidney Foundation to raise funds for kidney patient programs. In 2010, the Women's Board applied for and received its 501(c)3 non-profit status. Since then, Arizona Women's Board has been its own granting organization, committed to keeping 100% of event proceeds in Arizona for kidney patients and their families. Visit authorsluncheonaz.org for more information.




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~ Real Estate Update ~



3 Easy Steps to Organize Closets

By Debbie Frazelle, Coldwell Banker Realty

Organize your closets this summer! It is the perfect indoor activity and paves the way for Fall and the upcoming holiday season.

Although, let's be honest – organizing your closet can be a daunting task. Once it's done, that storage space turns into the perfect example of organized living, saving you time and effort during your daily routine.

Learning how to organize closets doesn't have to be overwhelming. Instead of focusing on the entire process, try breaking it down into smaller more manageable tasks. Try starting here:

Step 1 – Remove and Organize:

It may sound like a hassle, but for step one of organizing your closet, we're starting from scratch.

Begin by removing everything. For the sake of organization, it is recommended that all types of items are removed and placed in the following piles:

- Clothes you wear often
- Items you use often
- Items you don't use often
- Clothes you still wear, but infrequently (Like that dress you wore to your second cousin's wedding reception last year)
- Clothes/items you no longer use at all (Make a rule for yourself – if you haven't worn it in the past year, you probably won't wear it again.)

Step 2 – Bag Up Old Items:

Step two is an important (and perhaps slightly painful) part of how to organize your closet. So, out with the old (and make space for the new)! Start bagging up all those old clothes and items, preparing them for their next chapter. You may want to donate or consign some of those designer items that just were not you! You can put the cash towards a new one! When all is said and done, your closet will have much more room.

Step 3 – Strategize & Place Items Back In:

Reorganizing your closet is about a lot more than just getting rid of old stuff. It's also about strategizing how you're going to put things back in a way that makes the space more functional than it was before. Consider new ideas, including the following:

- Hang clothes you wear often on one side of the closet, and clothes you wear less frequently on the other side
- If need be, add organizers into your closet. An over-the-door shoe organizer, for example, can save you space when storing larger items and provide more leg room for walk-in closets. Other ideas might include a belt rack, a scarf organizer, or a jewelry organizer
- If you have to stack items, place them in plastic storage bins – keeping less frequently used items on the bottom and more frequently used items on the top

A little trick, not sure if you wear something often or not? When hanging clothes up, turn the hanger around so the rounded portion on top faces away from you. As you wear clothes over the next few months or year, put hang their hanger back the correct way. After awhile, you'll be able to see what clothes you haven't worn in that time period, making it easier to know for certain if you should part with something.

Organizing your closet will make finding the items you need a lot easier, saving you time and stress. You will actually find it quite liberating.

If you still think you need some additional closet space, call, email or text me at (602) 399-8540 or Debbie@DebbieFrazelle.com. We will just find you a place to live with bigger closets! Have a great summer! ❖

Statistics from May 15th to June 14th, 2023

Homes for Sale	26	Homes Sold/Closed	6
Homes Sale Pending	11	Rentals Furnished	35
Rentals Unfurnished	6		

For Sale

Cloister	1	\$469,900
Courts	1	\$575,000
Estates	5	\$3,999,000-\$12,950,000
Biltmore Mountain Villas	1	\$1,600,000
Biltmore Mountain Estates	2	\$2,595,000 - \$3,495,000
Hillside Villa	1	\$1,294,900



Armer Foundation for Kids Hosting Casino Night Fundraiser

On Saturday, July 29th, 2023, from 6:00 p.m. to 10:00 p.m., The Armer Foundation for Kids will be hosting a casino night fundraiser, sponsored by Spencer 4 Hire Roofing, at Lights, Camera, Discover (located at 4825 E Warner Rd, Phoenix, AZ 85044) featuring casino games, such as poker, blackjack, and craps, along with a silent auction to help raise funds for local families in need.

"This is a fundraiser for us to raise much needed funds for the families we support who have children with life-threatening illnesses – the treatments for which insurance does not always cover," said Founder of the Armer Foundation for Kids, Jennifer Armer. "It's a great opportunity to have a fun night out, while knowing that you are making a difference in the lives of so many families who are struggling to pay the bills that will save their children's lives."

Guests will not only enjoy an evening of fun competition but also a silent auction, games and fun for the whole family. Tickets include:

- ▶ Whale buy in \$500 - includes \$5500 in chips and 5 drink tickets
- ▶ High Roller buy in \$200 - includes \$2000 in chips and 4 drink tickets
- ▶ Low Stakes buy in \$100 - includes \$750 in chips and 3 drink tickets
- ▶ Conservative buy in \$50 - includes \$250 chips and 2 drink tickets
- ▶ Drink Tickets \$5
- ▶ Raffle baskets

To purchase tickets for the Casino Night Fundraiser visit www.armerfoundation.org/casinonight. For more information on the Armer Foundation for Kids, you may visit the website at www.armerfoundation.org or call (480) 257-3254. ❖

Biltmore Square	1	\$990,000
Fairway Lodge	1	\$1,395,000
Greens	2	\$1,695,000-\$3,195,000
Terraces	11	\$325,000-\$569,000

Pending Sales

Cloister	1	Colony	1
Courts	1	Greens	2
Heights	2	Hillside Villas	1
Meridian	1	Terraces	1
Villas	1		

Closed Sales

Cloister	1	Colony	1
Courts	1	Greens	2
Terraces	1		

Porter Barn Wood to Open Coffee & Sandwich Shop This Summer

Famed for handcrafting custom furnishings and décor for some of the nation's top architects, interior designers and restaurateurs, Porter Barn Wood is set to debut one of its most ambitious projects yet: transforming a former 1960's storefront just south of downtown Phoenix into an all-new breakfast and lunch café. Named The Coffee Builders (901 S. 7th Street), Thomas Porter of Porter Barn Wood has designed, built, and curated the menus for this all-new project. Set to open this summer fronting Porter Barn Wood's sprawling lumberyard, wood shop, blacksmith, and concrete fabrication facilities, The Coffee Builders will serve up premium coffee paired with beautifully crafted Danish-style open-faced sandwiches called smørrebrød and other surprise culinary experiences.



"My original plan for this space was to build an experimental showroom or 'testeraunt,'" as I like to call it, for our hospitality clients to demonstrate exciting new materials, finishes, and service items," Thomas Porter says. "But after we started building it out, I decided we should go all in and create a one-of-a-kind breakfast and lunch experience. I love coffee, food and building things." Hence the name, The Coffee Builders. "Working with so many talented chefs and restaurateurs across the country, and being obsessed with great food, we were inspired to create our own space to showcase some of the amazing dishes and unique culinary aspects we've discovered over our years of searching the globe for culinary and design inspiration."

Serving breakfast and lunch, Monday through Friday, The Coffee Builders' signature dish is an ever-changing variety of smørrebrød, or open-faced sandwiches piled high with a variety of

colorful, farm-fresh ingredients atop a fresh-baked Rugbrød (a traditional Danish rye bread). Plus, light and crisp lavash pizzas, such as roasted garlic honey sriracha BBQ chicken, as well as unique daily specials such as BBQ goose sliders.

Inspired by the pastries he enjoyed as a kid growing up here in Phoenix, The Coffee Builders will also serve up fresh-baked, German and French inspired pastries, such as Blueberry cream cheese bourbon maple turnovers. "I tracked down the owner of my favorite childhood bakery, and he gifted me every handwritten page of his original recipe book. It is a treasure trove of delightful dishes I'm looking forward to recreating," Thomas Porter says.

Rounding out the menu, The Coffee Builders is working with a top local roaster to create a custom espresso blend, which is also used in the affogato dessert pairing coffee and ice cream. Plus, enjoy premium loose-leaf teas, cold brew on tap, blended drinks and smoothies. "My family's roots are also proudly Southern, so we have to have Sweet Tea," Porter says. Which is also why The Coffee Builders is the only shop in town to stock sodas from the Dublin Bottling Works, aka Texas's oldest and still family-owned soda bottling facility. "You haven't lived until you've tried their Texas Dublin 1893 Red Cola," Porter says.

Seating approximately 20 inside this stylish, walnut-wood, quartz and brass lined space, The Coffee Builders will feature high-end finishes and handmade artistic touches more likely to be



found in a fine dining experience rather than a coffee shop. Also available for private events, The Coffee Builders will boast integrated sound, light and visuals, perfect for presentations and private dinners.

Scheduled to open this August, The Coffee Builders is located on 7th Street just north of Buckeye Road. Open Monday through Friday from 6:00 a.m. to 2:00 p.m. Stay up to date with The Coffee Builders on Instagram @thecoffeebuilders, and for more information, call (602)-904-7550 or visit www.thecoffeebuilders.com.

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Original Breakfast House Hosts Strawberry Festival Featuring Berry Delicious Specials

Everything's coming up strawberries this summer at Original Breakfast House! The beloved neighborhood restaurant is featuring a Strawberry Festival with fresh and fruity specials featuring fresh Driscoll strawberries from California. Strawberry Festival specials include:

- Strawberry Waffle with whipped cream, \$15 (Kid's Waffle, \$7.50)
- Strawberry Lemon Curd French Toast Stack, \$15
- Strawberry Crepes — Three French-style crepes folded, filled and topped with berries and sweet cream, \$13.95
- Strawberry Shortcake, \$3.75

For more, visit originalbreakfasthouse.com. ❖





JOJO Coffeehouse Adds Summer Sipping Specials Scottsdale Breakfast and Brunch Spot Introduces New Seasonal Cocktails, Coffees

JOJO Coffeehouse in Old Town Scottsdale introduces new additions to its drink menu for the summer season. A mix of new cocktails and specialty coffee items will be offered now through August 31st.

Catering to its summer brunch crowd looking for something cool to sip, JOJO Coffeehouse introduces three new cocktails to its menu: The JOJO Paloma, a grapefruit cocktail with a blend of sweet and citrus; a Prickly Pear Margarita with JOJO's twist on the southwest classic; and the Blue Sky Punch, a vibrant spiked lemonade.

For coffee lovers, there are two new espresso drink specials on the menu: The Honey Bee Latte featuring flavors of vanilla, honey and cinnamon; and a Salted Caramel Cold Brew featuring in-house made cold brew, salted caramel drizzle, oat milk and a hint of cinnamon. Both espresso drinks are served over ice.

"As the weather heats up, we wanted to offer customers a choice of refreshing drinks to cool off with," states Mike Melton, Owner of JOJO Coffeehouse.

JOJO Coffeehouse also features its signature coffee flights and mimosa flights, plus a full menu of craft cocktails along with its breakfast and brunch menu. The menu is available all day, seven days a week beginning at 7:00 a.m. In addition, customers can enjoy live music beginning at 11:00 a.m. every Saturday and Sunday.

JOJO Coffeehouse is a locally owned restaurant located at 3712 N. Scottsdale Road and is open for breakfast and brunch daily 7:00 a.m. to 2:00 p.m. Monday through Thursday and 7:00 a.m. to 3:00 p.m. Friday through Sunday. To view the full menu or place an order for curbside pickup visit jojocoffeehouse.com or call (480) 907-6100. ❖



PHX Sky Harbor Hosts Dementia Friendly Air Travel Workshop

To help plan a safe, comfortable and enjoyable trip for passengers with dementia and their caregivers, the Customer Service team at Phoenix Sky Harbor International Airport will host a special, two-hour workshop in July.

Specifically, a Dementia Friendly Air Travel Workshop is scheduled for Wednesday, July 12th from 10:00 a.m. to 12:00 p.m. Those interested in learning more or wishing to attend the workshop can email skyharbor@phoenix.gov.

The Dementia Friendly Air Travel Workshop will bring together representatives from the airport, airlines, and TSA to share information and tips while answering questions from family members of those with dementia and care providers.

An estimated seven million people in the United States experience dementia and thinking about travel or planning a future getaway can be overwhelming.

"Feeling overwhelmed and not knowing the resources available to help from the curb, through the airport and to the reserved seat on the plane, can make it easy to see how many see traveling as a stressful situation," said PHX's Superintendent of Customer Service, Misty Cisneros-Contreras. "Being prepared can make the experience less intimidating for both care providers and their loved ones. We are excited that our Dementia Friendly Air Travel Workshop adds another layer to the programming already offered to ensure these unique customers have a positive traveling experience."

America's Friendliest Airport® adopted a dementia-friendly initiative in 2021 that added special programming for those traveling with dementia. In fall 2021, Phoenix Sky Harbor showcased its Compassion Cacti™ Lanyard Program as part of the city's commitment to joining Dementia Friendly America (DFA). The distinct lanyard, which is worn around the neck, identifies a traveler as a person who experiences dementia, making it easier for airport staff to recognize them and offer assistance. The lanyard can also be used for those travelers who self-identify as needing extra assistance.

The airport's part in the DFA campaign was included in an initiative launched by the Phoenix Mayor's Office, which spearheaded efforts citywide. Equally important was the airport's pledge to become Dementia Friends Champions. This component aimed at educating staff throughout the airport to identify passengers with dementia and their caregivers and to treat them with dignity and respect.

To learn more about the Airport's programs, visit www.skyharbor.com/at-the-airport/services/compassion-corner. ❖



Chill at the Mill is back at the Queen Creek Olive Mill - Summer Specials to Keep You Cool

Summer is the perfect time to "Chill at the Mill" in Queen Creek. Below are some of the amazing specials offered at the Queen Creek Olive Mill this summer — now through September 1st.

Daily summer specials:

- \$2 off single scoops of gelato (2:00 p.m. to 5:00 p.m.)
- 2 pizzas + 2 pints OR two glasses of wine - \$45 (2:00 p.m. to close)
- Board & Bottle – Antipasto board & bottle of wine - \$30 (select bottles only)
- Summer Sippin' Happy Hour - \$3 off all bar items, \$6 off carafes/pitchers (2:00 p.m. to close)

Weekly summer specials:

- Tuesday-Thursday: \$5 off all flights AND \$3 off all bar menu items (open to 11:00 a.m.)
- Wine Wednesdays - 30% off select bottles of wine

The Queen Creek Olive Mill is an Agritourism destination where award-winning extra virgin olive oil meets farm-to-table dining in the American southwest. In addition to these specials, the Olive Mill will host its Pizza Date Night, Corn Roast and Christmas in July this summer. For more information, visit www.queencreekolivemill.com. ❖

Camelot Homes Takes Home Top Prize at Gold Nugget Awards in Anaheim

Bronco Cavallo Model Wins Home of the Year Award

Camelot Homes had a big night May 24th at the 2023 Gold Nugget Awards (GNA) in Anaheim. Not only did the Scottsdale-based luxury homebuilder win a Grand Award for every home entered (five total), but they also took home the top prize in the national home building awards, with the Home of the Year award going to the Camelot Homes Bronco Cavallo model.

In addition to winning Home of the Year, Camelot also won Grand Awards for the Willo-Hancock residence, which was honored for Best Renovated or Restored Single House, Paradigm, which was honored for Best Single Family Detached Home (3,000 – 3,500 square feet) and Best Interior Merchandising of a Model Home priced \$900,000 - \$1.5 million; and the Cavallo model at the Bronco community, which was honored for Best Single Family Detached Home (over 4,000 square feet).

“We continue to bring innovative designs to today’s luxury home buyers, and it’s so rewarding to have been recognized with the Gold Nugget Home of the Year Award,” says Camelot Homes Managing Director and Co-owner Julie Hancock. “I’m so proud of our entire Camelot family for working together to design and build incredible places to live!”

About Camelot Homes

Camelot Homes began building its legacy based on uncompromising quality over 50 years ago. Across three generations, the Hancock family has provided the kind of personal consideration, attention to detail and luxurious, expert craftsmanship that distinguishes homes built by Camelot from all others on the market. Award-



Camelot Homes Bronco Cavallo Model Home Living Room

winning design and timeless elements are organically incorporated into every home, with a result that is wholly inspired by the clients we serve. A home is much more than a structure – it’s an enclave that captures and treasures the poignant moments, the unforgettable celebrations, and the unexpected joys that encompass a

beautiful, imaginative life. Even as our business grows, we are committed to building distinctive, best-in-class homes that have as much character as their owners, providing a level of quality that goes above and beyond every industry norm, and surpassing the expectations of even the most discerning homebuyers. ❖



Chase Hancock, Julie Hancock, Jodie Hancock, Trent Hancock



Chase Hancock, Julie Hancock, Trent Hancock, Mark Hancock



Trent Hancock, Mike Brekke



Bronco Cavallo Model Home



Bronco Cavallo Model Home



Bronco Cavallo Model Home

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Pita Jungle Launches New Seasonal Kitchen Crafts Menu - 'Summer Whirl'

Valley staple Pita Jungle is launching its latest Seasonal Kitchen Crafts Menu with TONS of new dishes inspired by the fresh flavors of summer! The new seasonal menu titled 'Summer Whirl' features a variety of Mediterranean-inspired dishes with light, fresh and unprocessed ingredients inspired by the sea, fields, streets and beyond. The 'Summer Whirl' menu is available now at participating Pita Jungle locations for dine-in, carry out and delivery. The new dishes include:

Sun & Sea

Mediterranean Ceviche - Argentine wild shrimp, avocado, Persian cucumbers, tomatoes, red onions, fresh cilantro, fresh lemon juice, evoo, homemade tortilla chips, garnished with raisins.

Mediterranean Tuna Pita Pocket - Long line caught Albacore tuna, avocado, baby greens, seasonal mixed greens, tomatoes, Persian cucumbers, bell peppers, red onions, taboule, lemon vinaigrette, sprouts in a pita pocket.

Albacore Tuna Tostada - Line caught Albacore Tuna Salad, homemade corn tostada, avocado, fresh radish, cilantro, mint, lime. Served with a tahini cabbage-kale super slaw. Made gluten-free with blue corn chips.

Tuna Melt - Line caught Albacore Tuna salad, red onions, tomatoes, mozzarella, cheddar, wood-fired to a crisp in a pita pocket. Served with a side salad.

Tahitian Bowl with Ahi Tuna OR Shrimp - Freshly sliced tomatoes, Persian cucumbers, onions, coconut water, lime, green onions, served with Calrose rice. Ahi prepared daily - limited availability.

Fields & Greens

Andalusian Gazpacho - A chilled soup of ripe tomatoes, Persian cucumbers, red bell peppers, jalapeno, onions, garlic, served with pita chips, garnished with mint and a lemon wedge. (Vegetarian) Made vegan & gluten-free without pita chips.

Chicken Avocado Pita Tostada with Mixed Bean Hummus - Mediterranean dark-meat chicken asada, avocado, cilantro-avocado crema, tomatoes, Persian cucumbers, pickled red onions, black beans, roasted bell peppers, corn, mixed bean hummus, feta, pine nuts, baby arugula, pea sprouts, chipotle vinaigrette, pita tostada. Made gluten-free with gluten-free pita. Made vegetarian with tofu.

Brutus! Better than Caesar Salad - Grilled marinated all-natural chicken breast, seasonal greens, wood-fired broccoli, tomatoes, Persian cucumbers, celery, red onions, homemade Caesar dressing, toasted garbanzo, pumpkin seeds. (Gluten-free) Made vegetarian with tofu.

Street Food (\$2.99 Inflation Busters)

Shawarma Tourn Chicken Taco - Mediterranean-style dark-meat chicken Asada, tourn, tomatoes, pickles, radish, red onions, jalapeno, cabbage kale super greens, tahini, Pita Jungle sriracha, parsley, corn tortilla. (Gluten-free)

Hummus & Chicken Taco - Mediterranean-style dark-meat chicken Asada, hummus, tomatoes, pickles, red onions, radish, pine nuts, parsley, cabbage-kale super greens, corn tortilla. (Gluten-free)

Skinny Tourn Chicken Wrap - Mediterranean-style dark-meat chicken Asada, tourn, tomatoes, pickles, red onions, tahini, Pita Jungle sriracha, parsley, mint, lavash wrap.

Falafel Skinny Wrap - Original or baked falafel, tahini, Pita Jungle sriracha, tomatoes, pickles, red onions, parsley, mint, lavash wrap. (Vegetarian) Made vegan with baked falafel.

Pita Jungle is the go-to local restaurant for healthy, delicious food with 23 locations throughout Arizona. For more information on Pita Jungle, visit www.pitajungle.com.



Orange Sky Offers Exclusive One-to-One Food-making Experience with Renowned Chef Martin Yepez

Talking Stick Resort, one of Scottsdale's most prestigious properties, announces 'Craft Your Summer' at its award-winning restaurant Orange Sky. 'Craft Your Summer' is a series of intimate cooking classes that will take guests on a culinary journey of the desert Southwest. Classes are open to the public and to resort guests.

Designed to create an immersion of all five senses, The experience will be led by Chef de Cuisine, Martin Yepez. Chef Martin brings two decades of culinary passion and integrity to Orange Sky. He has led the culinary team to achieve many awards and accolades, including winning the Arizona Indian Gaming Association's Chef Challenge two years in a row. His philosophy on food is that fresh is better and maintaining food integrity is paramount.

Each class includes two hours of hands-on culinary instruction led by the world-renowned Chef Yepez, a craft signature cocktail and a commemorative photo. The dinners are: **Wild Game Hunt Dinner, July 20th, 2023**

Guests will enjoy Wild Game and Vegetables and Antelope Striploin. A variety of spices and herbs will be available for guests to choose from and create their own "Spice Blend" after learning about how each spice enhances the flavor of certain game meats. This will all be paired with a bacon fat bourbon tasting.

Sunset Dinner in Mexico, August 3rd, 2023

The chef will take guests on a journey to Mexico as they prepare Squash Blossom and Oaxacan Cheese Gorditas. Only to be followed by Moulard Duck Breast & Leg sausage in Oaxacan Mole. These traditional dishes will pair perfectly with an authentic tequila tasting.

The Great Southwest Dinner, August 10th, 2023

The chef will take guests on a journey to Mexico when he prepares Squash Blossom and Oaxacan Cheese Gorditas. Only to be followed by Moulard Duck Breast & Leg sausage in Oaxacan Mole. These traditional dishes will pair perfectly with an authentic tequila tasting. Reservations can be made at www.talkingstickresort.com/dining/orange-sky/craft-your-summer.



4 Ways to Take 10 Years Off - Learn From the Pros at Mane Attraction Salon

By Sye South, Master Stylist 10

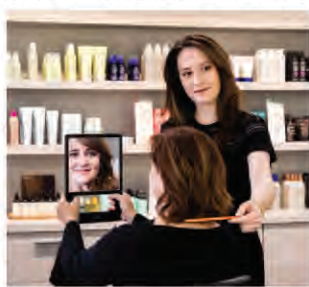
Hair is such a visual aid that can help contour, elevate and even modernize your look. Here are FIVE ways to take 10 years off brought to you by the professionals at Mane Attraction Salon.

Don't live in the past, explore change.

If you are still wearing the same cut from High School or even the past decade, it may be time to refresh your look. Can you honestly say your hair is the same as it was then? Hair changes just like our body shape. It naturally sheds 100 hair shafts per day. Things outside of our control like stress, hormones, pregnancy, medications and so much more cause changes to our hair. Wearing the same shape and style from the past is doing you a disservice. Creating changes that address your hair density, natural bend and color can elevate your look at any age.

Audit your Styling Tools

Take an analysis of the tools you are using. When was the last time you upgraded your styling tools, bought new brushes or even cleaned them? Changing your tools will help you update your look and possibly speed up styling time. Advancements in technology have created smarter, lighter and less damaging styling tools. Features such as ionic technology, ceramic plates and heat settings, cut down frizz, provide even heat control and less damage. Plus, certain brands have created tools that provide ease of styling by combining tools like a blow dryer/round brush combo. Tools such as hair brushes, curling irons, beach wavers and flat



irons come in different types and sizes so make sure to check with your stylist on what would be best for your look. Lastly, once you've got the styling arsenal to take you into the next chapter of your hair story, make sure you are cleaning them. Most brushes can be cleaned by using a comb or a wire brush cleaner to remove excess hair and then sanitized with a solution of warm water and shampoo.

Explore the right color for you.

Often at the salon we see blondes that are far too bright or brunettes that are too dark and wrong for the client's skin tone. Don't fall for the "I want to be bright" trap without understanding that a beautiful bright blonde should still have dimension to give the hair visual life and lust. On the other end of the spectrum as we age, we tend to get wisdom hairs and when our hair color is too dark this regrowth stands out like a sore thumb. You can achieve a more balanced look in both circumstances with lowlights. For blondes, these lowlights can be one shade darker than your brightest highlight and for brunettes the goal would be to blend the wisdom hairs so the regrowth is less visible creating a seamless blended color. At Mane Attraction Salon, we will analyze your bone structure, skin tone and lifestyle to provide the most gorgeous color for you.

Stay with the trends.

There is no need to embrace every new trend that you hear about but we do suggest updating your look with a version of a current trend that works best for you. Current hair trends like the octopus, butterfly or wolf cut are all terms used to define haircuts that have layers and movement. Wearing a one length (non-layered) haircut causes bulk and heaviness through your ends. This is what stylist's call the "Bell Shape" It tends to cause the client's hair to be flat at the crown of the head and widen through the length of the hair. Two ways we approach this problem at Mane Attraction Salon is by adding layers that sit on the outside of the haircut or by adding internal layers that will compress the shape internally but visually give you a long sleek shape without the bulk. These layers will create beautiful movement and volume that elongates the face creating a thinner and taller silhouette.

The stylists at Mane Attraction Salon (MAS) are trained to analyze your face shape, bone structure, skin tone, eye color, natural hair color, existing color, maintenance schedule and lifestyle before making a customized recommendation for your cut and color. Let us help you take 10 years off and book an appointment by visiting us online at maneattractionssalon.com or by calling (602) 956-2996. MAS is located at Biltmore Plaza at 3156 E. Camelback Rd.

~ Golf Tip ~

Warm-Up with a 15-Foot Putt Before Every Round of Golf

By Tina Tombs, The Arizona Biltmore Golf Club



The most important part of the game is from 100 yards and in. I believe if we warm up and start there, we get our minds and our body in a great place to play as good as we can that day. Sometimes I have played my best when I have not hit a ball, but instead warmed up with this putting drill and then hit a few chips. I find myself so ready to play.

First, I like to putt while everyone else is rushing to the range and then hit balls after. I believe before we go play, we can get our mind in a positive and clear mindset. We also want to get the body ready to play the best that we can that day.

This 15-foot putting warm up drill does a couple things for you.

- ❑ Gives you feel in your hands for the distance.
- ❑ Trains you to stabilize your body and gets the pace of the greens you are playing that day for a putt distance that we have a lot on the greens that may result from a chip, bunker shot or a shot to the green.
- ❑ It can even calm your nerves and quiet your mind for other parts of the game: chipping, pitching, and for your long game to be more successful.

To start, I recommend getting a baseline at your home course:

- ❑ Put a marker down from 15 feet to the edge of the green, on a straight, flat putt. Use 3 balls and putt to the edge of the green until you start sensing the correct pace, just as I am doing here. (photos)
 1. Do this as often as you can to dial in your feel and pace for your home course greens.
 2. This will aid in training you to tune into the changes of the pace of your own greens.
- ❑ Putt 15-20 putts every time you go out to practice or before you play to get the feel of the greens from 15 feet.
- ❑ Then, when you go to another course, set up the same drill and calibrate yourself for the feel of the greens at the course you are playing.
- ❑ You will notice other greens having different speeds. You will also be able to adapt accordingly to your putts faster.

After this putting drill, putt some 20, 30, 40, 50 footers to determine the tempo and pace of the greens and finish off with short putts. Add a few chips and you will find your short game is ready for a great round of golf. Next, finish off on the range while everyone else is trying to find a hole on the green!

Tina Tombs is a 2020 Arizona Golf Hall of Fame Inductee, a *GOLF Magazine* Top 100 Teacher in America, and two-time LPGA National Teacher Of The Year. The schedule your next golf lesson or clinic session, you can contact Tina or her staff by downloading our app TinaTombsGolf on the app store or google app store.



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