



Your Biltmore Specialist—The Phil Tibi Group

 $\begin{array}{c} PHIL\ TIBI\ {}_{\text{MBA, GRI, ABR, CRS}} \\ \text{Associate Broker} \end{array}$

602.320.1000

Phil@TheTibiGroup.com www.ArizonaBiltmoreRealty.com



Professional real estate services exceeding your expectations







BILTMORE TERRACE Perfect Lock & Leave 3Bd/2Ba 1,544SF Offered at \$469,900



PHOENICIAN EAST Golf Course Views 2Bd/2Ba 2,200SF Offered at \$1,075,000



DIAMANTE CONDOMINIUMS
Resort Style Living 2Bd/2Ba Approx. 1,200SF
Ground Floor Unit with 2-Car Garage



PARADISE VALLEY ESTATE Move In Ready 8Bd/8.5Ba 9,442SF Offered at \$6,500,000

Considering selling, moving up, downsizing or investing?

Contact the Phil Tibi Group today for a private consultation and experience true satisfaction.



Melanie McFarland Associate Broker Phone: 480-329-3893 melanie4053@gmail.com Facebook: MelanieMcFarland





CAMELBACK CANYON GATED COMMUNITY - \$2,950,000

5317 N 46TH ST - 5 BEDROOM/4 BATH 3 CAR GARAGE - CUSTOM HOME ONLY 2 OWNERS



PRICED FULLY FURNISHED \$1,350,000

PRESENTLY LEASED - ASK ABOUT LEASE TERM - 8 BILTMORE ESTATE, 126 2 BD/2.5 BA - 1ST FLOOR IN BUILDING 6



NEW TO MARKET - 6123 N 28TH PL - \$565,000 - CONTENTS CONVEY

1,488 SQFT - 2 BED-2.5 BATH - FIREPLACE IN MASTER SUITE - VIEWS OF PRAYING MONK & WRIGLEY MANSION, SOUTH FACING ON THE GOLF COURSE - BUILT IN FOUNTAIN + GRILL ON BACK PATIO





For Your Sales or Rental Needs Call Melanie McFarland • 480-329-3893

Dale Chihuly Returns to the Sonoran Desert with a Stunning New Exhibition at Two Iconic Arizona Venues

Dale Chihuly makes a dramatic return to the Sonoran Desert with a stunning new exhibition at two of Arizona's most iconic venues, Desert Botanical Garden and Frank Lloyd Wright's Taliesin West.

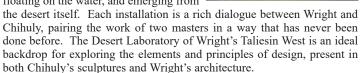
Combining art, architecture and nature, Chihuly in the Desert, is set against majestic saguaros, landmark buildings and striking Papago buttes. Chihuly's masterpieces stun from day to night as color, light and form come alive at two locations for a joint exhibition. Tickets go on sale to the public starting October 4th for the exhibition that runs from December 3rd, 2021 through June 19th, 2022.

"The Garden is thrilled to bring Chihuly back to the Valley since their first showing in 2008. We are co-presenting the exhibit with Taliesin West - both venues will be filled with extraordinary glass installations," says Ken Schutz, the Garden's Executive Director. "Partnering with Taliesin West has been a rewarding experience, and I think our successful collaboration might serve as a model for other arts and cultural organizations in the Valley as they bring their programs back on line."



Chihuly in the Desert showcases Dale Chihuly's stunning, large-scale installations nestled among the Garden's world-class collection of desert plants. Featuring installations on the Garden's trails complemented by a major indoor gallery in Dorrance Hall, the dynamic exhibition includes never-before-seen installations and is a must-see throughout the seasons.

At Taliesin West, installations will be seen inside the building, on the lawns, floating on the water, and emerging from



"Chihuly and Frank Lloyd Wright, two American originals taking inspiration from the country's unique physical and cultural landscapes, are a perfect fit at Taliesin West," says Stuart Graff, president and CEO of the Frank Lloyd Wright Foundation. "With our World Heritage buildings and mountainous desert backdrop, the Frank Lloyd Wright Foundation presents its first exhibition of this kind, revealing how art, architecture and nature come together to connect our visitors more deeply with the world around them."

Chihuly's spectacular artwork can be found in more than 200 museums worldwide, and garden exhibitions of his work have been mounted at the New York Botanical Garden, Atlanta Botanical Garden, Missouri Botanical Garden, Phipps Conservatory and Botanical Garden, the Royal Botanic Gardens, Kew, and Gardens by the Bay, Singapore.

To purchase tickets, visit ChihulyintheDesert.org.



ANOTHER HOME COOKED MEAL FROM KEEGAN'S!



Dine In - Take Out - Curbside 3114 East Camelback Road 602-955-6616

keegansgrill.com/phoenix

From the Publisher...



September is here, and I can't believe that this year marks the 20th anniversary of the terrorist attacks of 9/11. Where were you when that fatefull morning happened? It definitely is a day we will never forget! This month across the nation there will be special ceremonies, traveling exhibits and television specials that commemorate both the utter devastation and the incredible heroics of that fateful day.

Right here in the Valley, the 9/11 Memorial Tower Challenge will return to Gila River Arena on Saturday, September 11th, 2021. Participants will meet at Gila River Arena to remember all the Firefighters, Law Enforcement Officers, and First Responders that were killed on 9/11, and all the members of our Military who have died in the ensuing fight against global terrorism, and climb 2,071 steps for the 2021 Memorial 9/11 Tower Challenge.

This event is open to the public including all active, reserve, and retired members of Fire Service, Law Enforcement, First Responder, and Military communities, along with families and friends. Registration for this year's event is now open, visit 911towerchallengefoundation.org to register today. This will be a great way for you to get involved and commemorate September 11th.

Until next month, Susan

Please feel free to write: P.O. Box 93244, Phoenix, AZ 85070

Phone: (480) 460-7779 or (602) 469-8484

email: biltmorelifestyles@gmail.com • www.biltmorelifestyles.com Publisher Susan Aavang Editor Julie Nicholson



Valley Coffee Co. Taps into Phoenix Java and Craft Brew Scene

Something exciting is brewing at the intersection of Central Avenue and Portland Street! Valley Coffee Co. is set to open at 100 West Portland Street, offering residents and visitors of the area an all-new quick-casual, pet-friendly neighborhood restaurant featuring local java and craft brews in a welcoming come-and-stay-awhile atmosphere adorned with local art work.

"Valley Coffee Co. has a little something for everyone whether stopping in on the way to work or relaxing with friends and family after a long day," says Owner Donny Peper, an NAU graduate who grew up in the Valley and resides in the neighborhood. "We're proud to work with local vendors to feature the best of Arizona food and drink, and we can't wait to welcome our neighbors and new friends."

Primely situated and featuring beautiful scenic views, Valley Coffee Co. boasts a variety of beer, cold brew and wine on tap, bar and dining room seating, an inviting pet-friendly patio where four-legged family members can enjoy a specially made java just for them; a variety of light bites and quick snacks including baked goods, croissants, pastries, meat pies with eggs and bacon and BBQ chicken from Squarz Bakery in Scottsdale; coffee from Flagstaff's Firecreek Coffee Roasters; and local craft beers, wines and hard kombucha selections. "On the shelf' items include unique finds like mushroom jerky and specialty coffee blends as well as other gourmet treats and merchandise.

In addition to showcasing items from local purveyors, Valley Coffee Co. supports the local arts by featuring ArtLink Phoenix-curated masterpieces that highlight significant people, places and things in Phoenix. Art aficionados can scan accompanying QR codes to learn about each piece and its artist.

Jace Musfelt will serve as Manager of Valley Coffee Co., overseeing day-to-day operations and ensuring customer satisfaction.

Valley Coffee Co. is open Monday through Friday from 6:30 a.m. to 9:00 p.m. and Saturday and Sunday from 7:30 a.m. to 9:00 p.m. For more information, visit www.valley-coffee.com.



Luxury Residential Specialist

Featured Properties

Offering a property marketing program consisting of a combination of online, print and television advertising to powerfully showcase your home and help more buyers see it. The results simply speak for themselves. To discuss how you can leverage Coldwell Banker's exceptional marketing and exposure to help sell your home for the highest possible price, contact me today.



Susan Polakof, CRS, ABR

Associate Broker / International President's Elite Hall of Fame **Proud Resident of Esplanade Place** Since 2003!

602-738-5500

susan.polakof@azmoves.com Susan Polakof.com coldwellbankerluxury.com



GLOBAL LUXURY









2402 E. Esplanade LN. #802 \$2,200,000

Updated throughout, this stunning 3,550sf residence offers the most desirable designer finishes with walnut wood floors.

2BR/3BA plus office/den. Enjoy the **Esplanade Place award-winning** services & amenities in the iconic Biltmore Area.

2402 E. Esplanade LN. #901 \$1,750,000

Immaculate 3,000sf residence on the 9th floor with numerous upgraded features throughout. Open floor plan with 2BR/3BA, office/den, media room, travertine stone floors and gourmet kitchen. Valet parking, rooftop pool, full fitness center and numerous services & amenities to welcome

Express Employment Professionals Launches Special Recruiting Group in Greater Phoenix Area



Express Employment Professionals is expanding in the greater Phoenix area with the addition of the new Specialized Recruiting Group (SRG) in Phoenix. This team takes an individualized approach to professional search and placement.

"Our role is that of a matchmaker, a broker of talents, if you will" said Demetrius Warren, Managing Director for the new Phoenix

Specialized Recruiting "We work Group. with both the candidate and the company to make sure it's a good fit for everyone. We really go after the top-notch, quality candidates to make sure the employer is able to meet their needs with the right person."



joined the Express Employment Professionals team earlier this year after transitioning from a career in business development and sales management/leadership. He says the new SRG team offers a unique set of services to an important sub-set of the candidate market that is often overlooked. Team members are trained in advance in the latest technologies and techniques designed to identify and recruit top-level candidates, which ensures they have the tools and resources to address a wider range of professional and highly specialized staffing requests.

Providing high-level expertise and personalized service as unique as the local companies and job seekers they serve, Specialized Recruiting Group supkey industries, including

Accounting and Finance, Engineering, Manufacturing, Information Technology, Legal, Sales, Banking, Human Resources and Transportation and Logistics.

Express Employment Professionals has other SRG locations around the country, but this location is the first in the Phoenix area.

"As the Phoenix area continues to grow and more and more professional firms move to the Valley, there is a growing need for assistance with filling the positions that are opening up," adds Warren.



Group is here to help. Our specialized recruiting methodologies allow us to attract a level of talent our competitors can't match."

For more information about the SRG, please visit www.expresspros.com.

About Express Employment Professionals

Express Employment Professionals is in the business of people. From jobseekers to client companies, Express helps people thrive and businesses grow. Providing staffing solutions to our community, Express employed 526,000 "The Specialized Recruiting people across North America in 2020.



Hyatt Regency Scottsdale Resort & Spa Presents Its Annual "One Last Splash Before Summer's Past"

The final days of summer may be dwindling but Hyatt Regency Scottsdale Resort & Spa is still keeping things simple, enjoying carefree days with blue skies, sunshine and fun-filled activities over Labor Day Weekend. Plan one last summer family vacation with 20% off room rates and memories to last a lifetime. For reservations, call 1-800-55-HYATT or visit www.hyattregencyscottsdale.com.

The resort's 2.5 acre water playground provides everything one needs for daytime fun; ten pools, including an adult only pool, a sand beach, three-story, 30 foot high speed waterslide, water volleyball, basketball and poolside cabanas.

Families can explore all the activities the resort has to offer including beachside relays, creative crafts, the Fun Zone, home to the 28' "Summit" rock climbing wall, a beachside putting green, and laser tag, to name a few. And don't forget world-class tennis and champi-

onship golf. Should parents need their own down time and relaxation, Spa Avania is the perfect oasis for personalized treatments, or adults can enjoy a mixology class or wine tasting activity during the weekend. As nightfall comes to the desert, guests can unwind from the day while sipping their favorite cocktail in Center Stage Bar with spectacular views of the McDowell Mountains, cascading fountains and live entertainment.

There is no need to leave the resort as guests have a variety of restaurants from which to choose, from poolside options at H2Oasis and The Grotto, to Canyon Market for grab and go snacks and coffee, Noh offering sushi and sashimi, SWB, a southwest bistro and eclectic Italian in Alto ristorante e bar.

Spa Avania is the perfect way to de-stress and relax after a busy summer. Featured treatments on the Spa Avania menu include the Dr. Babor Pro facial, Himalayan Salt Room, Luk Pra Kob,

a Thai Inspired Massage and the calming Spa.Wave Bed, based on the science of sounds and vibrations.

For more information or to schedule an appointment, call (480) 483-5558 or visit spaavania.com

About Spa Avania

Carved out of the serene beauty of Arizona's Sonoran Desert comes Spa Avania, the first complete spa experience choreographed to the science of time. Reflecting balance and harmony, it provides a total immersion experience based on the five elements deemed most essential to the body's changing rhythms and requirements. These include customized treatments, mineral water therapy, music styling, natural light and the antioxidant benefits of fine teas. Guests enjoy the secluded setting, featuring the Himalayan Salt Room, Spa. Wave and the beauty of the spa's signature French Celtic Mineral Pool, lotus pond and the grandeur of Camelback Mountain.





Clever Koi Adds New Dishes

Spice up your dining pleasure at Clever Koi, the Asian inspired restaurants in Phoenix and Gilbert which have just added four new dishes to their redesigned menu. Plus, all four dishes were created with vegetarian, vegan and gluten free restrictions in mind. Three out of the four new dishes are for sharing, and the last dish is a brandnew chilled noodles that is perfect for this scorching hot weather.

The first of the three new sharable dishes is the Korean Fried Koi_Kung Mushrooms (maitaki mushrooms, Vegetables red sriracha vinaigrette, celery leaves and sesame seeds). The second new sharable dish is the Koi Kung Pao (curry cauliflower, napa cabbage, celery, carrots, bean sprouts, peanuts, chili de arbol, red miso beets, celery leaves and sesame seeds). Both of these dishes are vegan and gluten free. The third new sharable dish is the Tuna Chips (prawn chips, honey chili tuna crudo, herb aioli, pickled carrots, soy marinated Fresno chilies and daikon sprouts), the only new dish that is not vegan and gluten free. Lastly, the fourth and final new dish at Clever Koi is the Chilled Sesame Noodles (bang bang sauce, gastrique onions, pickled carrots, cucumbers, cilantro, peanuts, chili crisp, scallions and sesame seeds).

Clever Koi has offered several other vegan and vegetarian dishes on the menu to go along with the new items. The Vegan Shoyu ramen is definitely a fan favorite (shiitake tare, lemongrass stock, tofu chashu, confit tomatoes, beech mushroom, miso beets, gastrique red onions, soy marinated bean sprouts, scallions, garlic oil). Dishes like the Thai Salad (napa cabbage, red bell pepper, celery, carrots, edamame, cilantro leaves, crushed peanuts, bang bang dressing), Kimchi Cauliflower Steamed Bun (fuji apple, sesame seeds, gojuchang aioli, scallions) and Chow Mein (yakisoba noodle, long beans, carrots, napa cabbage, bean sprouts, bok choy, radish sprouts, soy, chili oil) are all vegetarian and immensely popular with the patrons.

Clever Koi offers daily happy hour until 6:00 p.m. at both their Phoenix and Gilbert locations. The Koi Kung Pao Vegetables, as well as the Chilled Sesame Noodles are both \$2 off during happy hour.

For more information about The Clever Koi, please visit the website at www.thecleverkoi.com.











1040 E OSBORN Road, 1402

Magnificent unobstructed 270 degree views from every room of Downtown Phoenix skyline, Camelback Mtn, Piestewa Peak, Superstition Range, & Phoenix Country Club Golf Course. One of the largest floor plans at Crystal Point Condominium. This 14th floor condo is 2,718 sq ft with elegant high ceilings & spacious great room. Redesigned by its owner, a renowned architect, who was a visionary in opening the one of a kind contemporary kitchen. Currently 2 large bedrooms + large separate den/office but can easily be 3 bedrooms. Spacious balcony w/gas outlet for BBQ. Building amenities inc. Olympic size lap pool/spa, exercise room, concierge, 24 hr guard, 2 underground parking spaces & storage. Separate 'Hotel Quality' guest suites available. Crystal Point Condominium is unparalleled in Arizona.



Debbie Frazelle | CLHMS | ABR

602.399.8540 debbiefrazelle.com Debbie@DebbieFrazelle.com

PAST ARCADIA PTO VP PAST HOPI PTA PRESIDENT ARCADIA RESIDENT FOR OVER 30 YEARS



Debbie Frazelle

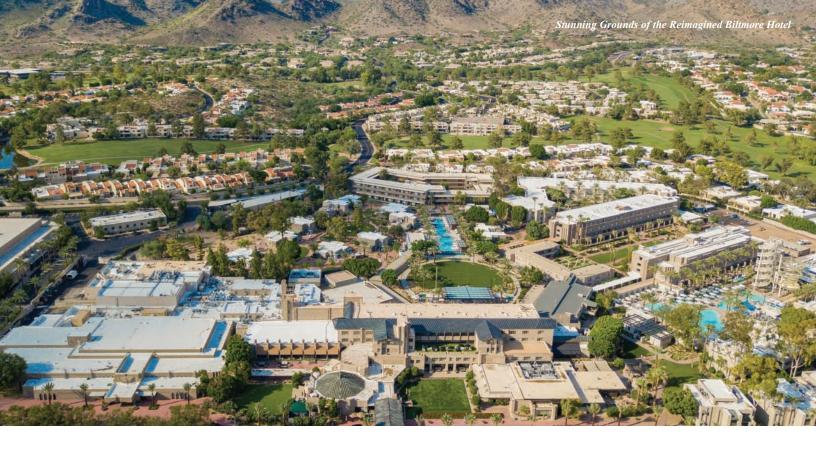
Top 1% of Coldwell Banker Agents











The Brokery's Biltmore Office Gets A Makeover Located in the Lobby of the Prestigious Arizona Biltmore

It was the year 2012. Tucker Blalock and Oleg Bortman, Founders of The Brokery, had just partnered up to take on the real estate industry together. If you would have asked them back then if they pictured themselves becoming the #1 real estate company in the Biltmore for eight consecutive years, you probably wouldn't have received a "yes" from either of the two of them.

The pair actually met unexpectedly through a real estate transaction. Oleg was the listing agent of a property in Arcadia and Tucker had his heart set on purchasing the home for himself, but felt the price was too high. Employing his unwavering persistence, direct nature, and excellent negotiation skills, Tucker eventually worked

The Brokery's Revitalized Office Space

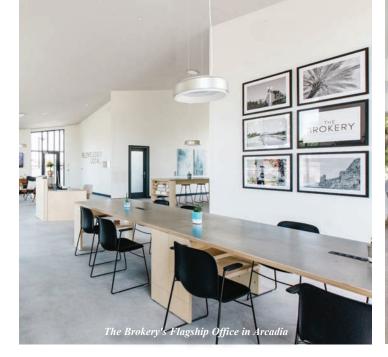
out a deal with Oleg to purchase the home at a price he felt comfortable with.

Oleg, being a tenacious, diligent, and sharp-witted negotiator himself, was very impressed by Tucker's style and sought out to form a partnership. Little did they know, they had formed a match made in business heaven. Their similar work ethic, ambition, professionalism and vision merged seamlessly to form the influential collaboration that the local real estate market needed!

Eleven years ago, Tucker and Oleg were introduced to the unique and beautiful community, known as "The Biltmore." Their designated broker at the time owned the company that they worked under, and the office happened to be located inside the lobby of The Arizona Biltmore hotel. The dynamic duo quickly noticed the remarkable value of this special neighborhood and decided to become true experts of the community, so they could truly understand all of the ins and outs of its distinct and dynamic housing market.

Along the way, they branched off to become the owners of their own real estate brokerage, known as The Brokery. What began as a small partnership between Blalock and Bortman has now expanded into multiple office locations (Arcadia and North Central Phoenix), 40 agents, a dedicated full-time support staff, and over \$250,000,000 in sales for 2021 alone. Today, you'll find The Brokery's signs posted up in nearly every subdivision in The Biltmore, and they continue to sell more homes there than any other real estate team or individual agent.

In Spring of 2020, the iconic Arizona Biltmore hotel closed down and underwent a \$70 million renovation that revitalized the guest cottages, main pool and Wright Bar. With the lack of leisure



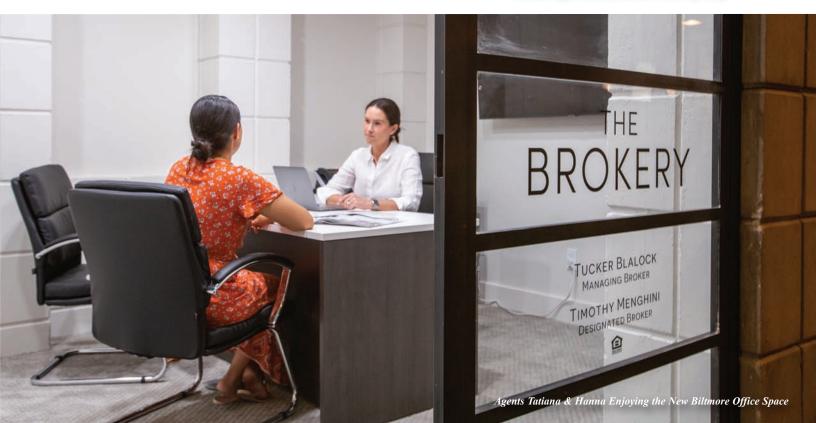


and business travel during the pandemic, it was the perfect time to shut down operations and design new restaurants, build a stunning adult pool and bar, transform the spa and fitness facilities, and establish a 200,000 square foot meeting space.

The Brokery also chose to revamp their compact 10'x10' office in the lobby of the hotel to give the space new life and match the stylish energy of the remodeled resort. Located directly across from the gift shop, the real estate office features clean lines, white walls, and just enough space to sit with an agent and learn about The Biltmore's twenty-three subdivisions. Over the coming weeks, they will hang some artwork up on the walls, bring in some adorable succulent plants, and install a beautiful display wall for their marketing materials. In the meantime, feel free to stop on by and say hi to The Biltmore's number one real estate company since 2014.

For more information, call (602) 892-4444 or visit the website at www.thebrokery.com.





40 Color Trends Four Unique Color Palettes

By Tina Mellino, Interior and Lifestyle Designer, ZIA Interiors, Allied ASID



There is so much more to color than meets the eye. It's a part of our identity. It moves us. It has the power to change the very essence of everything it touches. Color can set a mood, create a conversation, soothe and ground us. Through color, we navigate our world, understand it more deeply, and lend it our own personal touch.

Each year Sherwin-Williams,® collects and curates the colors that help you bring design vision to life

intuitively and confidently. MODE is the unveiling and market forecast that features factual statistics and perceptive research that support the 2022 forecast for color and design trends. MODE, which functions as a neat acronym for the four curated palettes (Method, Opus, Dreamland and Ephemera) is made up of 40 colors and contains four unique color palettes. A way of being. Of doing. Of embracing the style of the moment. After any upheaval, every kaleidoscopic transformation of life as we know it, we settle into an entirely new way of existing.

METHOD: Influenced by the Art-Deco silhouettes, 1980's Post Modernism and a Modern Organic earthiness. This collection introduces organic neutrals with a tonal luxury. Rich. Warm. With a sepia softness. Colors include; SW#7036 Accessible Beige, SW#9104 Woven Wicker, SW# 6368 Bakelite Gold

OPUS: Glam Industrial and modern maximalism come together for a dramatic, dark and moody eclectic vibe. Tones in this collection are dusky, deep with unexpected accents. Named a new kind of classic, these colors set the tone for drama, style and emotion. Collections include: SW# 7069 Iron-Ore, SW# 6244 Naval, SW# 9005 Coral Clay, SW#6053 Red Bay.

DREAMLAND: Key concept; the fullness of living meets the vernal sweetness of bud and bloom, giving energy and the start of a new season a new beginning. Colors have a pearlescent tone, lavish playful pinks and new growth greens are inspiring. Color influencers: SW#9109 Natural Linen, SW#0069 Rose Tan, SW#6187 Rosemary.

EPHEMERA: Sleek and functional with a nod to timelessness. Ephemera plays with Mid-Century primary colors, by-gone basics from the familiar to the forever loved. Shades have been carefully selected to be nostalgic - what once was a piece of the past is now a look to the future. Color palette; SW# 9149 Inky blues, SW# 6221 Mood blues, SW# 2857 Peace Yellow, SW# 7598 Sierra Redwood.

Contact Tina for Interior and Lifestyle Design Services at tmellino@cox.net, www.houzz.com/pro/tmellino or visit you may www.ziainteriors.com





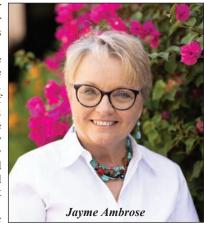




Adobe Care & Wellness CEO Selected Health Care Hero Honoree

Phoenix Business Journal Recognizes Jayme Ambrose

Jayme Ambrose, Founder and Chief Executive Officer of Adobe Care & Wellness was recently named a 2021 Health Care Hero in the Innovator category by the Phoenix Business Journal. Under the direction of Ambrose, Adobe Care & Wellness is changing the model for health care delivery with its focus on technology coupled with personalized holistic care to identify and address social disparities that impact health.



The Phoenix Business Jayme Ambrose

Journal's 22nd annual awards event, held virtually on Thursday, August 26th, 2021, honored 26 heroes in the industry. The Health Care Hero awards recognize excellence in the medical community, from physicians and nurses to administrators and volunteers. Health Care Heroes are selected and judged based on nominations from those in the profession and the business community.

"I am honored and humbled to be named a Health Care Hero and recognized for our work," states Ambrose. "The real honor is improving the lives of the people we care for and working with companies to roll out a more holistic approach to deliver that care."

As the Founder and CEO of Adobe Care & Wellness, Ambrose is the visionary that guides and directs a team of more than 150 employees, including an in-house team of dedicated app and software developers, along with Adobe's case managers, social workers, medical care providers and admin team. Since its launch in 2017, Adobe Care & Wellness continues to add new insurance contracts to its roster and expand its services. The company is currently contracted to provide its healthcare services and solutions to more than 40,000 lives.

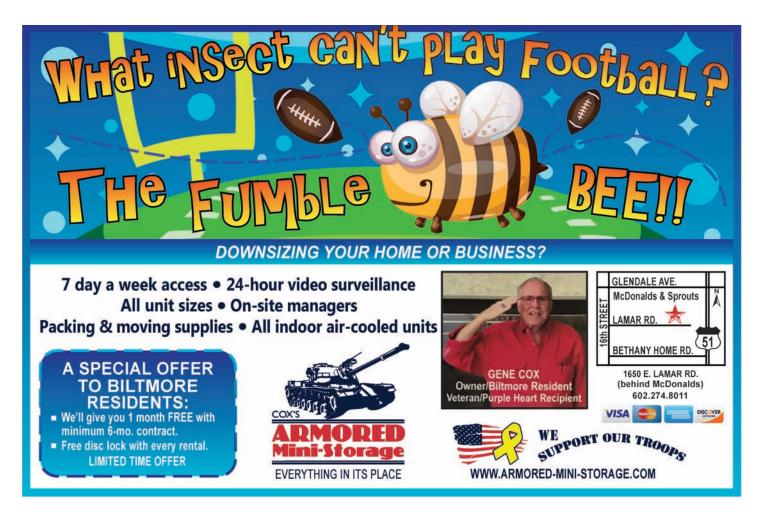
Adobe Care & Wellness is an integrated health care solutions company utilizing innovative proprietary software with in-person wellness care to assess, track and improve outcomes and quality of life. The company is headquartered in Tempe at 4041 S. McClintock Dr., #302.

To learn more about Adobe Care & Wellness and its services, visit adobecw.com or contact the company at (480) 339-1780.

About Adobe Care & Wellness

Adobe Care & Wellness specializes in customizing programs for insurance groups, providers, hospitals, and families, while providing care and services to at-risk individuals covered under Medicare Advantage, Medicaid, Medicare, and Commercial programs. Adobe Care & Wellness is the only health care company in the U.S. utilizing an integrative model of this kind for proactive and preventative care that is successfully reducing ER visits and hospital readmits while increasing member retention and satisfaction. For more information, visit www.adobecw.com.





Chef Scott Conant Rolls Out New Dishes at The Americano Flavors of the Season Bring Sophistication & Nostalgia

There is much to experience at The rooms; and Maple Leaf Farm Spiced Duck Americano, the Italian-inspired steakhouse in North Scottsdale, where James Beard Award-Winning Chef Scott Conant is debuting his menu at the restaurant along with a playful cocktail program that evokes childhood summer nostalgia with a grown-up twist.

Remaining true to its Italian roots, the new menu additions are delectable classics amplified by Conant's inventive spin to create well-rounded dishes that let the flavors shine. From shareable plates to seafood and pasta, The Americano's seasonal menu treats the palate to simple and straightforward Italian fare this season.

"With these latest additions to the menu, we are celebrating the flavors of summer with a focus on premium proteins like scallops, duck and salmon that are then weaved in with seasonal vegetables that have just reached their peak," said Conant. "It's all about simplicity and letting these natural flavor profiles shine on their own with very simple touches."

Among the seasonal arrivals are Caviar Fries (\$38) that combine traditional caviar with crème fraîche, shallot, scallions and cured egg yolk; Hamachi Crudo (\$23) comes with pickled shallot, Taggiasca olive and tomato water; Tagliatelle Wagyu Bolognese (\$34) is made with tenderloin, wagyu and pancetta ragu with fontina fonduta; Diver Scallops (\$35) come with asparagus purée, pine nut gremolata and mushBreast (\$36) is complete with pea purée, duck jus and tangerine mostarda.

Perfectly complementing Conant's cuisine is a refreshed cocktail program led by Nicholas Padua, Director of Wine and Beverage. As whimsical as they are colorful, inspiration for the cocktails was equal parts summertime carnival mixed with Dr. Seuss. New to the menu is a variety of imaginative choices including the nostalgic candy-laced drink that is sure to garner its own Instagram frenzy, Pop Rock & Drop It (\$17) with Franciacorta, amaretto, strawberry essence and pink peppercorn; The Third Monk (\$18), a neon green cocktail served on a blacklight coaster allowing it to glow in the dark, with yellow chartreuse, mesquite honey, amaretto and egg white; Clear As Day (\$16) with Smith & Cross Rum, Denizen Aged Rum, pineapple and coconut, garnished with a translucent skeleton leaf; Peas & Thank You (\$17) with meloninfused vodka, cucumber acqua fresca and snap pea tincture; Bees In The Trap (\$16) with AMASS Gin, mesquite honey, lemon and bee pollen; Fraîche Melone (\$17) with Los Vecinos Mezcal, watermelon, dill and créme fraiche; and Blue Steel (\$17) with Toki Whiskey, Heirloom Genepey, apricot and honey.

Hip and humble, The Americano offers a chic, moody atmosphere adorned with striking custom art and sculptures. The modern supperclub style dining room, with cozy crescentshaped booths, rich leather chairs and butcherblock tables, has a front-row seat to the open kitchen and wood-fired grill where Conant's team puts on a nightly display.

"There are two schools of thought in Italian cuisine and that's Alta Cucina, a high-end kitchen, and Cucina Rustica, which is more rustic style," said Conant. "The soul comes from the rustic and the deliberate touch comes from the Alta. At The Americano, my goal has always been to bridge the gap between those two. This restaurant is built on honesty, integrity and soul. I want you to leave happier than when you walked in - that's always our goal."

For more information on The Americano or to book a reservation, please visit the website at TheAmericanoRestaurant.com.





Ascent At The Phoenician[®] Launches Strategic Partnership With Scottsdale's Museum of The West

Replay Destinations, the Canadian developer of Ascent at The Phoenician*, and Western Spirit: Scottsdale's Museum of the West together announced a strategic partnership to further support the Museum's mission to boldly immerse the community in the unique story of the Greater Western Region. The partnership is planned as a long-term engagement ultimately bringing the Museum's Smithsonian affiliated collections to the luxury development while providing Ascent residents with collaborations with the Museum in Scottsdale.

As Scottsdale's Museum of the West illuminates the past to shape the future, the Museum plans to display select art pieces in Ascent's Mountain Club amenity to demonstrate the transition of the Old West to the New West. The strategic partnership also will engage new Ascent at The Phoenician® residents with the Museum's mission.

Ascent at The Phoenician® is situated at the base of Camelback Mountain, overlooking The Phoenician® Golf Course and located adjacent to The Phoenician®, a Luxury Collection Resort in Scottsdale. Ascent at The Phoenician® recently released an intimate residential building of 40 luxury condominiums on Camelback Mountain consisting of one-bedroom plus den, two-bedroom, two-bedroom plus den, and three-bedroom plus den plans after the success of its Golf Villas. Prices are estimated to range from \$1.5 million up to \$5 million.

The unique partnership began through a yearlong process where Replay Destinations and the Museum's CEO researched the historical significance of Camelback Mountain and the Jokake Inn, especially the traditions of hospitality, social gatherings, horseback riding, art and celebrations. Replay Destinations also connected with the Arizona family of Jessie Benton Evans, whose son built the Jokake Inn, and gathered historic artifacts and images. Replay Destinations is honoring the area's history in various design aspects as part of the Ascent at The Phoenician® community.

"Replay Destinations develops luxury residential communities that reflect their unique location and culture," said Todd Patrick, Replay Destinations' Vice President of Sales and Marketing. "Our partnership with Scottsdale's Museum of the West is representative of our desire to honor the area's past and also integrate art into our owners' experience. Access to the Museum's collection for our Mountain Club amenity is just the start of what we hope to be a long-term relationship with this celebrated Museum."

Scottsdale's Museum of the West, a Smithsonian affiliate, tells the unique story of the Greater Western region. *True West Magazine* has continually rated the Museum "The Nation's Best Western Museum" and *Phoenix Magazine* named its Museum store the "Best Place to Get AZ Stuff."

"Scottsdale's Museum of the West is thrilled with the Ascent at The Phoenician® partnership and the opportunity to introduce our acclaimed Museum to new patrons," said Michael Fox, Scottsdale's Museum of the West's CEO. "We love the opportunity of blending the history of the Camelback Mountain area with the new Ascent at The Phoenician®."

Architecturally designed as a modern interpretation of the historic Jokake Inn on The Phoenician® grounds, the Mountain Club will be an intimate gathering place for connection, wellness, celebration and relaxation for all Ascent owners. Programs, amenities and private events at the Mountain Club will celebrate iconic Camelback Mountain and will include a private pool, fitness and movement rooms, social spaces and demonstration kitchen for cooking classes and private chef experiences.

Ascent at The Phoenician® residents will have a connection through the on-site Cactus Garden

to all of The Phoenician's restaurants. Also, residents will have the opportunity to join The Phoenician® Resident Access Program that provides Ascent real estate owners with access to resort amenities, including The Phoenician® Pools and The Phoenician® Athletic Club, and preferred pricing for golf, spa, food and beverage, and other services.

The team for Replay's condominium residences and Golf Villas includes design partners from the Valley's best internationally recognized talent: Nelsen Partners, an architecture and planning firm founded in 1990; Vallone Design, a leading, full-service interior design firm specializing in exquisite residential and commercial interior design; Floor Associates, a landscape architecture and planning firm; and bulthaup Scottsdale, a globally recognized company producing premium kitchens custom-made in Germany.

Joe Bushong and Leslie Jenkins of Russ Lyon Sotheby's International Realty are the listing agents for Ascent at The Phoenician*. For more information on the 40 mountainside residences and the Ascent Golf Villas now under construction, please visit ascentatthephoenician.com or call (480) 534-4086.





A PHX BRANCH

Together, We've Got This.

Real Loans for Real People, Living Real Lives.



602.224.4840

phoenixoffice.novahomeloans.com

BRANCH NMLS 161543 / NOVA NMLS 3087 / BK 0902429 / EQUAL HOUSING OPPORTUNITY 3900 E CAMELBACK RD, SUITE 200 / PHOENIX , AZ 85018

CELEBRATING 4 YEARS OF ROYSE CONTEMPORARY WITH "SUMMER SPECTACULAR" THROUGH OCTOBER 2ND

Royse Contemporary is excited to present the "Summer Spectacular," featuring a fantastic and eclectic stable of artists with a wonderful group exhibition celebrating their four year anniversary. The exhibit highlights a wide variety of mediums including painting, drawing, mixed-media, photography and sculpture. The artists featured are connected through their original styles, captivating work and unique stories. It is my honor to work with this talented group of artists, focusing on each artists' energetic styles, eclectic imagery and brilliant color palettes celebrating our four year anniversary," declares owner/curator Nicole Royse.



Each artist offers a distinctive voice, ingenuity, accomplished resume and an impressive body of work. This wonderful exhibition features work from a stable of artists: James Angel, Angel Cabrales, Charmagne Vasquez Coe, Cam DeCaussin, Gennaro Garcia, Cherie Buck-Hutchison, Peter Brian Klein, Marilyn Szabo,

Daniel Shepherd, and Casey Wakefield as well as work from special guest artists: Fausto Fernandez, Fred Tieken and Scott "ColorOrgy" Wolf. "With such a variety of work there is something for everyone and I am truly thrilled to bring such proactive work and a stellar collection with such energy for our four Year Anniversary," said Royce. The "Summer Spectacular" is a must see exhibition that is sure to captivate, impress, and inspire.

"Summer Spectacular" will be on display through October 2nd, 2021. Royse Contemporary is located in the Scottsdale Arts District in the Marshall Square com-

plex at 7077 E. Main Street, Suite 6 (located on the south side of Main Street just west of Marshall Way). Royse Contemporary is open Thursday 6:00 p.m. to 9:00 p.m. and Saturday 12:00 p.m. to 4:00 p.m. and/or by appointment. For more information about Royse please visit roysecontemporary.com.





Athleta Presents Gold Over America Tour Coming to Gila River Arena

Simone Biles didn't plan for her second Olympics to become a flashpoint in the evolving conversation about the role proper mental health plays in all levels of sports. Then again, she's hardly complaining. If anything, she's leaning into it. The American gymnastics star has no regrets about her decision to opt-out of five of the six finals in Tokyo because of a mental block, calling it a small price to pay if it lets others realize they retain the right to say "it's OK not to be OK" no matter how bright the spotlight.

"I wouldn't change anything for the world," said Biles, who left Japan with a silver medal from the team competition and an individual bronze on balance beam. "I gave an outlet for athletes to speak up about their mental health and their well-being and learn that you can put yourself (as a person) first before the athlete."

It's a message that will be part of the post-Olympic Gold Over America Tour Biles is headlining this fall. The 35-city exhibition, which kicks off in Tucson, Arizona, on September 21st, will incorporate gymnastics and dance elements but also feature a segment led by former UCLA gymnast Katelyn Ohashi on the importance of taking care of yourself mentally.

"We wanted to make it as relatable as possible and let these kids know that we've been going through these things," Biles said.

Biles will be joined on Tour by Olympic teammates Jordan Chiles and Grace McCallum as well as MyKayla Skinner and Jade Carey. Chiles and McCallum earned a silver in the team competition while Skinner won silver on vault and Carey earned gold on floor exercise. Biles qualified for the finals on all four apparatuses in Japan but pulled out of three of them to deal with "the twisties," meaning she lost her air awareness and didn't feel it was safe to compete.

She returned to capture a bronze on beam, tying her with Shannon Miller for the most career Olympic medals by an American gymnast (seven). Asked if she had any clarity on what might have brought on "the twisties," Biles thinks it may have been the buildup of various issues she's faced over the last several years.

"I mean, I'm in therapy. I go to therapy pretty religiously," she said. "And it's just something that took hold of me (where) your body and your mind tells you when enough is enough."

While Biles' decision received the predictable backlash on social media, she called the support she's received since returning from Japan overwhelming.

"It's been so supportive, so loving, which I really wasn't expecting," she said, calling the response on par with what she received after coming back from the 2016 Olympics with four gold medals, five in all.

It's one of the reasons why Biles is excited about the tour, one that she believes will differ from the post-Olympic tours formerly run by USA Gymnastics. Biles signed on as the headliner because she wanted to take the sport in a different direction. She pointed out the tour is being run by women - a first - and will be something "unique."

Also unique? The ability for college-bound athletes like Chiles, Carey and McCallum to be compensated for joining. New legislation allowing athletes to earn money for their name, image and likeness mean all three incoming freshmen can participate in the tour without losing their college eligibility.

Given the tour's tight schedule, it wraps up in Boston in early November. Neither Chiles, Carey nor McCallum anticipate it getting in the way of preparing for college gymnastics season that begins in January.

"I never thought of going pro, I just wanted to go to school," said Chiles, who will attend UCLA. "But now that this is how it is, I've never thought of redshirting ... I think this (tour) is a great experience. We have to be relevant and stay relevant. We have to make sure we're still out there doing what made us who we are."

Biles also extended a tour invitation to Olympic all-around champion Sunisa Lee, who began her freshman year at Auburn last week. Biles said Lee is focused on starting college off on the right foot but is hopeful she can make a cameo appearance or two, perhaps at the tour stop in Minneapolis - Lee is from the St. Paul area - in October

The tour will also include two-time Olympic medalist Laurie Hernandez, 2017 world champion Morgan Hurd and 2005 world champion and 2008 Olympic silver medalist Chellsie Memmel, who is in the midst of a comeback in her early 30s. While Memmel, a married mother of two, is still competing, the tour will be a goodbye to the sport for the 24-year-old Skinner, who is ready to start a family. There are worse ways to go out. "I'm not going back to college and finishing my collegiate career as a gymnast so I think it's going to be fun to be able to finish and still be able to do gym for a little bit longer," she said. "I'm really excited for it."



Real Estate Update

Real Estate Market Summary Entering the 4th Quarter of 2021



By Debbie Frazelle, Coldwell Banker Realty

The housing market continues to look extremely strong for the Phoenix area for the remainder of 2021. The combination of beautiful weather, great restaurants, shopping, a reasonable cost of living and now the ability to work from home, continues to draw people from out of state to our area.

Mortgage rates appear to be staying low and actually are around a 50-year low. This is good news if you plan on selling. If you are planning on buying good news appears to be on its's way!

Supply continues to move higher. We would usually consider a 24.7% increase in one month to be an exceptional growth rate. However, we are rising from a very low point and the number of active listings without a contract is still down 75% from what would be considered normal. We are witnessing new listings arrive at a faster rate than we usually see at this time of year, especially those priced between \$400,000 and \$1 million. This is helping buyers, but there are still far more buyers than homes for sale.

The statistics show demand is only slightly above normal and has been getting weaker over the last several months. This is obvious both from the pending and under contract counts (down compared with last month and last year) and from the monthly sales counts (down compared with last month and last year). If demand were strong, then all these numbers should be responding to the increase in supply. They are not.

Even after a rise of almost 25% there is nowhere near enough supply to take the stress out of the market.

Demand has changed its make-up since the start of the year. Second-home buyers are up, particularly those from out-of-state. Also, per the National Association of Realtors, Arizona has become the 5th largest destination for International Buyers in the United States!

Over the last year, prices have not been rising because of strong demand or low interest rate, as often stated. They have been rising because of extremely poor supply. Buyers do not pay more for a home because they can, they pay more because they have to. During July the average buyer had to pay 1.4% over the asking price.

Prices have been leveling off over the past month. This is consistent with the seasonal trend that weakens prices during the third quarter in most years. It is caused a by a slowdown in high-end sales during the hottest months (May through September). We did not see that effect last year because of the lock-down, but this year we expect 3Q to be nothing like the explosive 2Q. There is still no long-term downward pressure on prices, and this pressure is unlikely to emerge until supply rises much higher than current levels.

First-time home buyers will remain a strong force as well. While younger Gen-Z buyers are expected to play a growing role in the housing

market, the largest group of Millennials are now in their mid-30s. This is bringing a wave of demand from renters looking to buy their first homes. Additionally, the oldest Millennials are increasingly contributing to the trade-up market.

Home rental prices are also on the rise, so if there's any way to hold onto your home and rent it out, do it. There's a large number of renters who aren't able to find a place to live because rental inventory is low. In many cases, it makes sense to keep your home and rent it out. There are ways to use the equity in your current home in order to buy your next home without selling it.

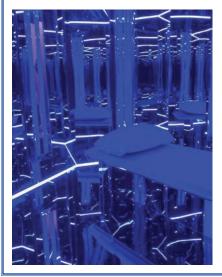
Priorities have changed in 2021 in response to COVID-19 and many buyers aren't waiting for a return to normal. Instead, they're anticipating a 'new normal' in which they live, work and entertain, and their home has become the true definition of a sanctuary.

As always, it's extremely important to hire a real estate professional who understands the market and will put your interests first. Call me, Debbie Frazelle, for a free-market analysis (602) 399-8540. Information courtesy of NAR and the Cromford Report.

Statistics from July 15th to August 14th, 2021

Homes for Sale	29	Homes Sold/Closed	8
Homes Sale Pending	10	Rentals Furnished	16
Rentals Unfurnished	2		
	Fo	r Sale	
Cloisters	1	\$305,00	
Colony	2	\$749,450-\$896,000	
Court	2	\$519,000-\$565,000	
Estates	1	\$8	,900,000
Fairway Lodge	2	\$1,288,000-1	,350,000
Gates	1	\$1	,500,000
Greens	1	\$1	,100,000
Heights	2	\$665,000-5	\$675,000
Hillside Villas	4	\$1,250,000-\$1	
Hotel Villas	1		\$895,000
Square	1		\$999,000
Taliverde	1	\$1	,750,000
Terraces	9	\$289,000-\$519,000	
2 Biltmore	1	\$3,150,000	
	Pendi	ing Sales	
Cloisters	2	Colony	2
Court	1	Greens	2 2
Meridian	2	Shores	1
Terrace	1	Villas	1
	Close	ed Sales	
Cloisters	2	Heights	1
Hillside Villas	1	Hotel Villa 1	
Meridian	1	Mountain Villa	1
Terrace	1		

The Ancient and the Future Together NOW in Phoenix



Close your eyes. Centered in this sacred space allow the soothing music and soft narrowband UV-B light to flow over and around you. Surrender to the experience and simply BE for a 20-minute session.

The consciousness raising experience of Blu Room technology grants individuals what they need to bring peace and calm into their lives. Recognize the subtle changes to your body and mind. Feel calmer, restored, and perhaps rejuvenated after a session.





INNOVATIVE LIGHT AND SOUND THERAPY

6102 N 16th Street, Suite #19 85016 480-655-9781

www.PhxBluDragon.com • 25% off if you mention Biltmore Lifestyles

World-Renowned Vegan Chef and Vegan Tastemaker Collaborate to Launch First-Ever Phoenix Vegan Restaurant Week

hef Jason Wyrick of Casa Terra and The Vegan Taste, in collaboration with Jozh Watson of Phoenix Vegan have launched the inaugural Phoenix Vegan Restaurant Week. From September 12th through the 18th, the weeklong event will celebrate all things vegan in the Valley, including full service restaurants, fast casual eateries, bakeries, coffee shops, food trucks, meal delivery services, and more.

During the special week, restaurants and food purveyors will offer an exclusive multi-course prix fixe menu or showcase a specially priced item that best represents their establishment. Breakfast offerings will include an entrée and drink and be capped at \$20. Lunch meals will feature an appetizer, entrée and drink and also be capped at \$20, and a three-course dinner menu will be available for \$33.

An extremely accomplished chef, speaker, author, publisher and business owner, Chef Wyrick has been serving the growing plant-based community for nearly 20 years. Since 2006, Wyrick has been operating The Vegan Taste, the world's longest running fully plant-based meal delivery service. In 2019, he opened the Valley's first vegan fine dining restaurant, Casa Terra.

According to Wyrick, "Phoenix Vegan Restaurant Week is a celebration of plant-based cuisine in Phoenix. We want to raise awareness about everything vegan that's now available in our city, get everyone excited, and out-and-about trying all of the great dining options."

Phoenix Vegan Restaurant Week is a great way for hungry Phoenicians to explore the



Valley's growing plant-based food scene, while supporting small businesses in the community. Whether someone has already adopted a plant-based lifestyle, is vegan-curious, or simply wants to go meatless a couple of days a week, Phoenix Vegan Restaurant Week gives diners the opportunity to try out multiple establishments at a reasonable price.

The list of participating businesses is continually growing, and registration is still open. A sampling of participating eateries includes: Beaut Burger, Brunch & Sip, Chilte, Dilla Libre, Early Bird Vegan, Earth Plant-Based, Giving Tree Café, Ground Control, Hot Sauce & Pepper, Maya's Cajun Kitchen, Pachamama,

Positively Frosted, Salvadoreno Restaurant, Shameless Burger, Simon's Hot Dogs, The Nile Coffee Shop, Urban Beans Café, Tesoro Vegano, The Vegan Taste, Verdura, and Wok this Way.

Local tastemaker, Watson, is behind the vegan dining resource, Phoenix Vegan. He's been a longtime vegan advocate, and he's a social transformation and social inquiry professor. He's encouraging non-vegan restaurants to get involved and participate in Phoenix Vegan Restaurant Week. "We want to position Greater Metro Phoenix as a premier, inclusive dining destination," said Watson.

For a list of participating businesses or to register, visit www.phoenixvegan.com.













Two New Concepts by Restauranteur Christopher Collins Coming This Fall

Christopher Collins, Chef/Owner of the Valley-based Common Ground Culinary, is excited to announce the opening of two brand new concepts in the 7th Street dining district of Uptown Phoenix neighborhood. The two new concepts, Neighborly Public House and St. Urban, will be housed inside The Colony, a mixed-use development. The new restaurants replace the now closed Stock & Stable and Honor Amongst Thieves.

Neighborly Public House will be on the ground floor, with a newly renovated patio on display. The concept will be a comfortable neighborhood



culinary destination focused on quality seafood, pristine cuts of meat and vegetables. The menu caters to everyone at the table with dishes like the Charred Cauliflower Steak, Grilled King Salmon or the Sonoma Ribeye. Neighborly Public House is aiming to open its doors this fall.

St. Urban will be located just above Neighborly Public House, and is a take on a modern, French brasserie. Small plates and light bites that are sharable are what St. Urban does best. Pressed sandwiches and flatbreads are also on the menu to satisfy larger appetites. St. Urban is aiming to open up alongside The Neighborly this fall. Keep up to date on everything Neighborly Public House and St. Urban by following their Instagram (@neighborlypublichouse; @st.urbanaz) and Facebook pages.

For more information about everything Common Ground Culinary, please visit www.commongroundculinary.com.

Miracle Mile Deli Features Rosh Hashanah Special and Salad Specials

\$10.00 September of Salads

Enjoy a different salad for \$10.00 each week.

9/6-9/11 - Fiesta Salad

9/13-9/18 - Melvin Salad 9/20-9/25 - Aloha Salad

9/27-9/30 - Asian Crispy Chicken Salad

September 6th-8th Rosh Hashanah

Enjoy their Rosh Hashanah special - Plate of Brisket of Beef, Potato Pancake with applesauce and sour cream, and a cup of Matzo Ball Soup for \$16.50.

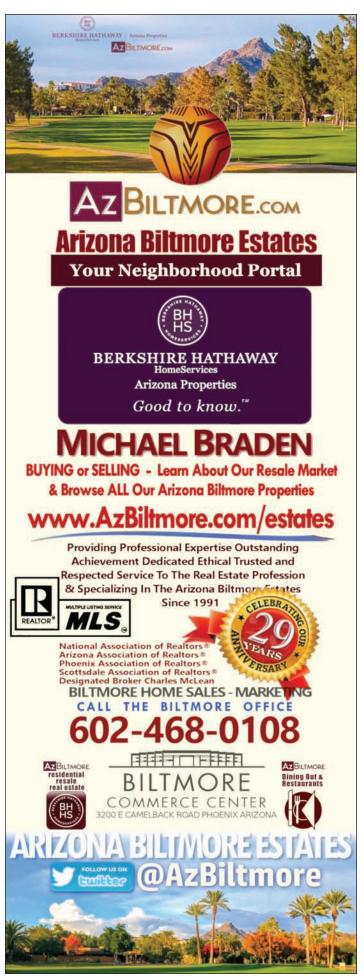
September 16-18 - Half Way to St. Paddy's Day

Corned Beef, Cabbage, Irish Potatoes and Bread & Butter for \$16.

Miracle Mile Deli

Miracle Mile is located at 4433 North 16th Street in Phoenix, AZ 85016. For more information, call (602) 776-0992 or visit www.miraclemiledeli.com. The hours are Monday through Saturday from 11:00 a.m. to 7:00 p.m. Miracle Mile is closed on Sundays. Curbside, dine in, takeout and catering is available.





Three Reasons Why You're Not Losing Body Fat

By Christine Hronec

1. Because you are eating too much.

In order to drop weight, now we're not talking about fat just yet we're just talking about weight, you need to take your total daily energy expenditure. Which is your body's basal metabolic rate plus all the energy and calories you burn in a day. Those two items added together is your total daily energy expenditure. In order to sustain your current body mass, you need to be eating that amount of calories.

Now if you are not in a caloric deficit, you will not lose any body mass. Here's a problem. Some of you are losing body mass but you are not losing body fat. One of the biggest misconceptions is when people think, 'You know what, I need to eat less and exercise more.' Yeah, to a point. But the thing is if you're trying to lose body fat, I'm not talking about losing muscle, I'm not talking about losing water, I'm talking about just the parts of your body you don't, like it on the part

that makes you look fat, the fat. If you just want to lose that, that is something that you cannot just wing. You cannot just do more cardio and eat less and expect to lose body fat. So, you're going to lose muscle and you're going to lose water.

And your body is going to get rid of protein first, and your body is going to want to hold on to your fat more. Why? Because fat is more energy dense, and if you are starving, your body wants to keep the fat as a longer-term sustainable energy source to keep you alive. Your body is going to want to get rid of the protein first. That is why your body will get rid of muscle first. So, the thing is if you are eating too much and your macros are not dialed in, you will not lose any body mass whatsoever. So, don't fool yourself and think that you can just wing it. Because if you want to go from point A to point B, you do need to be more strategic. You must have a very specific goal.

2. Your body is not able to metabolize body fat.

Why? Because you are drinking too much alcohol. If you are drinking alcohol, your body cannot store alcohol anywhere. There is no alcohol reserve anywhere on your body. Alcohol is a poison and your body can't hold it. The second alcohol comes into your body, your body needs to break it down and turn it into something else. When that is happening, all other metabolic processes stop. I repeat, all other metabolic processes stop and that includes fat oxidation.

So, when you consume alcohol, your body passes its ability to burn body fat for 48 hours at least, sometimes even 72. I do not recommend consuming any alcohol, if your goal is to lose body fat. This goes for fitness competitors, this goes for people who are getting ready for their wedding, people who have a photo shoot. Alcohol has to be the number one thing out the door if you are serious about those types of goals.

3. You are eating too little.

There are lots of circumstances where you need to eat more. And it's going to vary on a case by case basis, but if you have been in a caloric deficit for so long and nothing is changing on your body, meaning you are not seeing any changes in your measurements, you are not seeing any changes in the scale. You look at your picture, your skin texture, your ability to train in the gym if you are just like tired and worn down and have no energy. You most likely have been in a caloric deficit for far too long. And as a result of that, you are not able to part with your stored body fat.

If your carbs are too low for too long what happens is your insulin levels drop. When your insulin levels drop, another hormone called Leptin is affected; your Leptin levels will drop. Leptin is the hormone that tells your body it is starving. It tells your body I need to hold on to my body fat as a means of survival. If those levels get too low, you're not going release any sort of body fat. So, there are times when it makes strategic sense to increase your insulin having a refeed day, because that's going to pull up your Leptin levels.

About Christine Hronec

Christine Hronec (https://gaugelife.com) is an award-winning chemist and three-time champion fitness competitor, nutrition and exercise expert. Since founding her company Gauge Life in 2013, Christine has helped approximately 40,000 women transform their bodies and switch to a body-positive self-image. Her YouTube channel has over 25 million views. Christine has received awards from the American Chemical Society and was published in the American Institute of Chemical Engineers. Christine was part of the team that created Time magazine's "Invention of the Year" for her work in the biotech field.



Let's Get "In Sync" on the Backswing

By Tina Tombs, The Arizona Biltmore Golf Club



Do you have trouble syncing your arms with your hips, chest and shoulders on your backswing? Has your body turn reached its full rotation, and your arms are only halfway back on the back swing resulting in an early turn and the syncing of the arms and the body are lost – thus causing missed shots that are thin, fat, left, and right?

Let's learn how to fix this tendency and coordinate your arms with your body, the powerhouse of your

golf swing. We want your arms and body to seem like they arrive at the top of the swing at the same time – "IN SYNC" so we can be "IN SEQUENCE" on the down swing to

SEQUENCE" on the down swing to hit our best shots.

We need the right side of our body to control the amount of turn it makes early in the swing. We also want it to resist just going wherever it wants too, to allow for the arms and body to work together "IN SYNC" and "IN SEOUENCE."

Here's how it works:

- From your set up position, take your trail hand off the golf club and let it hang relaxed in front of you (just like picture 1).
- Next, swing the club back with your lead arm a couple of feet and underneath your trail arm (shown in picture 2).
- Once you feel the resistance on your trail arm, put your hand back on the club and finish your swing (picture 3).

Where you feel the resistance is a key feel for you to make the change you need to "SYNC UP" your swing. Pay special attention to this feeling of syncing up your body and your arms on the backswing, because the change in your backswing sequence will be "SYNCING UP" your golf swing to hit great shots. NO MORE COMPENSATIONS!

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. To schedule your next golf lesson, clinic session you can contact Tina or her staff at www.tinatombsgolf.com and sign on to book your next coaching session.









Biltmore Area Partnership Offers Opportunities to Engage and Enrich Community

By: Jessica Dorvinen, Secretary of BAP and BAP Foundation

The Biltmore Area Partnership is an active, member-driven organization focused on enhancing the quality of the community for residents and businesses in the Biltmore area. Founded in 1994, BAP has dedicated itself to the realization of neighborhood improvements including the pedestrian crossing under Camelback Road from Biltmore Fashion Park to the Esplanade, pedestrian enhancements along Camelback Road between 24th and 26th streets, local signage improvements, upgrades to Lincoln Drive and 24th Street, and a new sidewalk for the east side of 24th Street from Missouri Avenue to the Arizona Canal.

The BAP hosts regular luncheons with engaging speakers including local government and business leaders such as the Phoenix Mayor, Phoenix Police Chief, and Greater Phoenix Economic Counsel. Luncheons are held at local restaurants such as Seasons 52, Capital Grille, and the Adobe Restaurant. The BAP welcomes guest attendees and new members. Visit www.biltmoreareapartnership.com to register for an upcoming luncheon or submit a membership application. You can submit questions or speaker suggestions to Executive Director Ed Rossi at azbapphx@aol.com.

The BAP enjoys the support of its non-profit sister, the Biltmore Area Partnership

Foundation, which is a 501(c)(3) entity, eligible for charitable donations. Some BAP accomplishments are the result of Foundation involvement. If you are interested in making a donation

to the Foundation, or learning about the Foundation's next legacy project, please contact Foundation Secretary, Jessica Dorvinen at BiltmoreFoundation@gmail.com.



Arizona Biltmore Area Partnership Board Members pictured on a recent tour of the reimagined Arizona Biltmore Resort Spa (from left to right): Lisa Mailliard (LBA Realty at the Esplanade), Secretary Jessica Dorvinen (Frazer, Ryan, Goldberg & Arnold LLP), President Phil Tibi (The Phil Tibi Group), Vice-President Carla Hancock (Bay Equity and ABEVA resident), and Treasurer Zakee Jones (Embassy Suites – Biltmore)

Lifestyles Service Directory

AIR CONDITIONING

Desert Rose A/C & Heating (480) 206-1082 **ASSISTED LIVING**

Paradise Living Centers (480) 878-4112

DRY CLEANERS

Park Avenue Cleaners (602) 957-9277

CARPET/TILE CLEANING

Epic Carpet & Tile Care (602) 300-3918 Extreme Clean (602) 616-2143

CONCIERGE

Consider it Done! (602) 625-4664

EYELASHES

Amazing Lash Studio (480) 685-8411

FLOORING/CABINETS/REMODELS

Tbar Flooring (480) 204-0183

GROOMING

The Uptown Hound (602) 266-dogs **INSURANCE**

Farmer Woods Group (602) 845-5557

INTERIOR DESIGN

Hauser Designs (602) 376-8824 Zia Interiors/Tina Mellino (602) 432-8478

JEWELRY

Joseph Schubach (480) 946-6000 LANDSCAPE/PUTTING GREENS

Liberty Greens (602) 622-7818 MAILING/PACKING/SHIPPING

Biltmore Pro Print (602) 954-6517

The UPS Store (602) 952-8830

MASSAGE

(602) 502-7118 Linda Becker, LMT, B.S. MORTGAGE

Nova Home Loans

(602) 224-4840 **PAINTING**

(480) 252-8314 Ken Lubic **PICTURE FRAMING**

Express Art & Frame (602) 218-6379

PLUMBING SHOWROOM/SUPPLY Central Arizona Supply (602) 943-3488

PLUMBING

Baja Plumbing

(480) 257-9459 **PRINTING**

Biltmore Pro Print (602) 954-6517 **REAL ESTATE**

Tucker Blalock (602) 561-0445 (602) 468-0108 Michael Braden Oleg Bortman (602) 402-2296 Debbie Frazelle (602) 399-8540 William Hawking (602) 363-1836 (602) 330-1860 Rebecca Heath Cherie Malkoff (602) 677-8973 Melanie McFarland (480) 329-3893 Pam Peacock (602) 505-0257 Susan Polakof (602) 738-5500 Tom "BIG T" Ross (602) 368-1904 Phil Tibi (602) 692-0780

RESTAURANTS

Keegan's on Camelback (602) 955-6616 Niccoli's (602) 279-5335

STORAGE

(602) 274-8011





SUSAN POLAKOF, CRS, ABR, E-PRO

Owned by a subsidiary of NRT LLC susanpolakof.com



7150 E. Camelback Rd. Suite 250 Scottsdale, AZ 85251

480,946,6000 www.schubach.com





BROKERY Suits

OLEG BORTMAN

OLEG@THESUITSAZ.COM

602 402 2296

LARA SPERBER

REAL ESTATE PROFESSIONAL 623.910.5627



BROKERY Suits



TUCKER BLALOCK

TUCKER@THEBROKERYAZ.COM 602 561 0445



BROKERY Suits



HANNA SMITH

MARKETING DIRECTOR / REALTOR® HANNA@THESUITSAZ.COM 602.677.5139



Gracious Living, Lasting Style

Tina Mellino Interior Designer, Allied ASID

(602)432-8478



Grocery Shopping & Pantry Stocking

Gift Buying

Dry Cleaning & Pharmacy Runs

Travel Arrangements

General Errands & More 602-625-4664



DEBBIE J. PONTIKAS

REALTOR®, MBA, ABR, SRS DEBBIEBTHESUITSAZ.COM 480.335.8604

BROKERY Suits

MATTHEW KELLY

REAL ESTATE PROFESSIONAL

MATTKELLYESTATES.COM 602.738.2425 Meg



The Uptown Hound

Dog Spaw & Wellness Boutique

4723 N. Central Ave. | Phoenix AZ 85012

Julia Silver Sarah

602-266-dogs ownhoundphoenix@gm theuptownhound.dog

Pam Peacock - Realtor

(ell: (602) 505 - 0257

Email: Pam@PamPeacock.com

Website: www.PamPeacock.co

Home Smart - Associate Broker Certified Residential Specialist



Cherie Malkoff



AMAZING LASK STUDIO 742 E Glendale Ave, Ste Phoenix, Arizona 85021 (480) 685-8411

✓ FarmerWoodsGroup Private Client Insurance Services

EXPRESS

www.expressartandframe.com

Art & Frame

KATE MATSLER

3112 E Camelback Rd Phoenix, AZ 85016

(602) 218-6379

Greg Sobocha Account Executive



Advertise Here Special Rate \$35 602-469-8484 (6 month min)

3108 East Camelback Road

BILTMORE

www.BiltmoreProPrint.com

John P. Dougherty, DDS, MAGD Prabidhi Adhikari, DDS, FAGD

2333 E. Campbell Ave. Phoenix, AZ 85016

EXTREME CLEAN Professional

MR Call Pam & Start Pack n

Special Rate

\$35

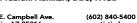
602-469-8484

(6 month min)

Carpet • Tile • Upholstery • Sales "The Most Thorough Gleaning Ever Or It's FREE" 24 Hr Flood Service Truck Mounted Owner-Operated Valleywide









William Hawking





1,000 DECISIONS and we have over 30,000 viewers per month on our 10 boards! Luxury Construction

Materials and **Design Details** by Hauser Designs

f 📴 🖺



"Thirst for Adventure"

Four Peaks Brewing Co., Arizona's largest brewery, is gearing up for fall contests and events as part of its "Thirst for Adventure" campaign. The innovative, year-long campaign promotes responsible outdoor fun while raising funds for Western National Parks Association, Grand Canyon Conservancy and Zion National Park Forever Project.

Adults 21 and over will have a chance to win big prizes while supporting national parks. As in previous years, Four Peaks has partnered with popular outdoor apparel company Wild Tribute and Tempebased Boho Camper Vans to launch creative sweepstakes with experiential prizes, including a four-day Four Peaks/Boho Van Excursion. The fall phase of Thirst for Adventure will also include several wilderness clean-up events.

"After what seemed like a lost year from the pandemic, more people than ever are seeking adventure," said Four Peaks Co-Founder Jim Scussel. "We love that people are flocking to national parks, but we also want to emphasize the importance of protecting and respecting our parks. It's a key message throughout our Thirst for Adventure campaign."

The Thirst for Adventure fall campaign schedule is as follows:

September 2nd: Four Peaks Brewery Adopts Four Peaks Mountain Wilderness Area

After the damage the Bush Fire caused to the Four Peaks Mountain Wilderness area in 2020, Four Peaks Brewery worked with Tonto National Forest Service and National Forest Foundation to offi-

cially adopt the area. The Four Peaks Mountains were an inspiration to the Four Peaks Brewing Co. founders, and for this reason, Four Peaks is committed to helping rebuild the area for future generations to enjoy by hosting annual restoration and clean-up events. On September 2nd, a special event will take place to recognize Four Peaks Brewery's adoption of the Four Peaks Mountain Wilderness area.

September 13th: Limited Edition Hazy IPA

Four Peaks & Wild Tribute are launching a limited-edition Hazy IPA and proceeds from the can will go to the national parks. Those who purchase the Hazy IPA can scan the QR code on the pack to receive a free Wild Tribute sticker and learn more about the parks.

Oct/Nov/Dec: Keep Phoenix Beautiful

In partnership with Keep Phoenix Beautiful, Four Peaks is taking over and restoring the Rio Salado Habitat area. The restoration events are open to the

taking over and restoring the Rio Salado Habitat area. The restoration events are open to the public and will take place across October, November and December. To participate in any of the three events, visit the Four Peaks community page for more details.

November 6th: Four Peaks Mountain Clean Up

In partnership with Copper State, Tread Lightly and T.R.A.I.L., Four Peaks is supporting a clean-up on the Four Peaks Mountains with the goal of collecting 20,000 pounds of trash. This event will be open to the public on Saturday, November 6th from 8:00 a.m. to noon. To participate in the event, visit the Four Peaks community page.

November 7th: Save Our Saguaros

After the damage caused by the Bush Fire to the Four Peaks Mountain Wilderness area, Four Peaks is committed to restoring the area's vegetation. The goal of the "Save Our Saguaros" event is to cover 12 acres of the Four Peaks Mountain area and plant over 300 new saguaros. Four Peaks Brewery will be accepting donations via their online store and all proceeds will go towards replanting the vegetation on the Four Peaks Mountains. This event will be open to the public on Sunday, November 7th from 8:00 a.m. to noon. To participate in the event, visit the Four Peaks community page.

November 10th: "Be a Wild Thing" Donation Dinner

Overlooking the Four Peaks Mountains at Ft. McDowell Ranch, Four Peaks is hosting a donation dinner benefiting the National Parks. The dinner will feature ingredients from local purveyors, made and catered by Four Peaks' very own 8th St. kitchen. This will be a ticketed event and more details to follow.

Year-round: Boho Van Program

Travelers can rent a van through Boho Vans and add a Thirst For Adventure bag to their Boho trip. The bag includes an Annual Parks pass, a Four Peaks gift card, a travel 15 pack cooler, caribeaner mugs, a National Parks collectible map and info on the parks. Renters that post socially during their trip and tag @fourpeaksbrew, @bohovans and #thirstforadventure have a chance to win a Thirst for Adventure secret prize pack. Those who scan the QR Code on the side of their limited-edition Hazy IPA package will also have the chance to win a four-day, all-inclusive Four Peaks Van excursion with Boho Vans. Four Peaks will also be giving away a BOHO excursion on their social channels this fall.

Year-round: America the Beautiful - National Parks and Federal Recreational Lands Pass

Four Peaks is the only brewery in the U.S. that's an official third-party reseller of the America the Beautiful - National Parks and Federal Recreational Lands Pass. This pass covers a year's worth of access to federally operated recreation sites across the country, so if you're planning to sojourn to a national park, stop by Four Peaks' online store to purchase one.

For more details, visit FourPeaks.com.

Looking for a Realtor with BILTMORE EXPERIENCE?

Rebecca

Multi-Million Dollar Producer Premier Marketing Group

Off. (480) 998-0676 Mob. (602) 330-1860



- Biltmore Greens 4 resident 34 years
- Real estate professional 38 years
- Consistent "Multi-Million Dollar Producer"
- Realty Executives #1 in Valley for 44 years!
- Committed to personal service and your success!









Ryan House Debuts Its New Virtual Tour Video

Local nonprofit Ryan House, who's been embracing Arizona's most medically fragile children and their families as they navigate life-limiting or end-of-life journeys for nearly 12 years now, is excited to debut its new Virtual Tour video with a little help from their community friends including the Suns' Gorilla, Cardinals' Big Red, Coyotes' Howler, Fiesta Bowl's Spirit, ASU's Sparky and State Forty Eight.

Produced by Take it Easley Productions and led by Emmy Award-winning sports personality and content creator, Lindsey Smith, the new video gives viewers a brief, firsthand glimpse into Ryan House, including some newly renovated rooms and a variety of activities giving an overview of the many mission-critical services Ryan House offers.

"Support for Ryan House is 100 percent community driven," said Executive Director Tracy Leonard-Warner. "There currently is no reimbursement for the services we provide."

"We've been fortunate to receive incredible support from our community in a variety of ways these past 11 years, including grants from many local organizations. Over time, that support has enabled us to update many areas of the house. So much has changed. It was time for a virtual tour video refresh!"

"And, with the incredible, fun-loving support we received from Arizona's major league teams and university mascots plus the inclusion of our exclusive State Forty Eight t-shirt, we are so excited to debut our new Virtual Tour video to our community."

Ryan House is a safe and joyful place where kids can be kids and families can be families. During respite stays of up to 28 days per year, Ryan House provides everyday childhood experiences, including swimming

and sleepovers, to children whose medical conditions make many of these experiences difficult and empowers children to live their best life. As one of only three facilities of its kind in the nation, Ryan House is leading the way for a new model of care in pediatric palliative care.



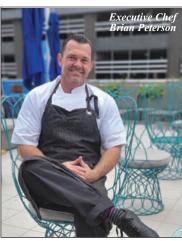
For more information visit ryanhouse.org.



Hotel Palomar Phoenix Names New Executive Chef

Brian Peterson has been appointed Executive Chef for Kimpton Hotel Palomar Phoenix. In his new role, he will oversee the hotel's famed Blue Hound Kitchen & Cocktails as well as LUSTRE Rooftop Bar and the hotel's banquet operation. He plans to oversee menu development, and food preparation favoring local and seasonal ingredients within the menu's wide range of refined New American cuisine, handcrafted cocktails, microbrews and wines.

"Brian brings a high level of culinary expertise and superior management skills to his posi-



tion," said Tim Jesson, Director of Food & Beverage. "I am confident that he will help bring our exemplary food and beverage efforts to an even higher level."

A 20-year veteran in the culinary arts, Chef Peterson joins Hotel Palomar Phoenix from Terravita Golf & Country Club where he held the position of Executive Chef. Previous positions in his culinary portfolio include the Executive Chef for Wright's at the Arizona Biltmore Resort, Executive Chef/Partner at Cork/Earnest Restaurant in Chandler, and Executive Chef at Superstition Mountain Golf & Country Club in Mesa. Earlier in his career, he served as the Chef de Cuisine/Executive Banquet Chef at the Boulders Resort & Spa in Carefree, and Lon's at the Hermosa Inn in Paradise Valley.

Chef Peterson graduated from the Scottsdale Culinary Institute, Le Cordon Bleu College of Culinary Arts and holds a Bachelor of Science and Hotel and Restaurant Management degree at Roosevelt University in Chicago, IL.

Chef Peterson resides in Gilbert, Arizona. He enjoys a healthy lifestyle, sports, farmer's markets and traveling.

Phoenix City Grille Announces Garrison Guadalupe Five-Course Pairing Dinner

On Friday, September 17th, Phoenix City Grille is pleased to announce an exclusive Garrison Guadalupe five-course pairing dinner hosted by Garrison Brothers Distillery Master Distiller Donnis Todd. As guests enjoy each course crafted specifically to enhance the pairings, Todd will explain each sip, which include the Distillery's top-tier selections.

The evening begins with the welcome cocktail Do the Dew Old Fashion, featuring small batch, honeydew, Garrison bitters-flavored cotton candy, Luxardo and local citrus. Menu is as follows:

Course One — Citrus Thyme Roasted Beets with Crow's Dairy feta, local dates, basil oil, sunkissed strawberries, local pistachios, arugula and bourbon barrel-aged balsamic featuring Pitch Please Single Barrel from Pitch Scottsdale

Course Two — Corey's House Cured Pork Belly with spiced carrot puree, Meyer lemon fennel pollen vinaigrette, spicy pickled fennel and candied almonds paired with an exclusive specialty pour to be announced at the dinner

Course Three — Lamb Lollipop served with Ramona Farms tepary bean ragout, piquillo coulis, chimichurri and spiced cashews paired with Cowboy

Course Four — Braised Prime Short Rib with bourbon barrel-aged maple Japanese yams, asparagus, Dr. Pepper gastrique, and hazelnut Garrison barrel char ash featuring Laguna Madre

Course Five — Basil Sweet Biscuit with strawberries, bourbon strawberry jam, Chantilly cream, lemon zest and strawberry balsamic reduction served with Guadalupe

Seating begins at 6:00 p.m. and reservations are required. The cost is \$120 plus tax and 20% gratuity per person.

Phoenix City Grille is located at 5816 N. 16th St., in Phoenix, and they can be reached by calling (602) 266-3001.

#1 in the Biltmore for 8 Years in a Row!



8 Biltmore Est #226, Phoenix, AZ 85016 2 Bed | 2.5 Bath | FAIRWAY LODGE



Lomas Verdes Estates | Coming to North Scottsdale
Designed by Ranch Mine Architecture | Constructed by JP Kush Construction



4654 N 29th PI, Phoenix, AZ 85016 4 Bed | 3.5 Bath | VERONA VINEYARDS



3024 E Claremont Ave, Phoenix, AZ 85016 3 Bed | 2 Bath | COLONY BILTMORE



2502 E Montebello Ave, Phoenix, AZ 85016 4 Bed | 3.5 Bath | TALIVERDE



2434 E Palo Verde Dr, Phoenix, AZ 85016 2 Bed | 2 Bath | HEIGHTS OF BILTMORE

THE BROKERY

We believe real estate goes beyond an address and square footage.

It's the people, emotions, and memories that make a home. At

The Brokery, understanding people is what we do best. You are

our why, and we want to share your story with the neighborhood.





Relentlessly Local Real Estate Experts



42 E Biltmore Est, Phoenix, AZ 85016 6 Bed | 7 Bath | BILTMORE CIRCLE



KARMA | A Collection of 11 Smart Modern Homes Coming to North Central Phoenix Near 16th + Bethany Home



4808 N 24th St #608, Phoenix, AZ 85016 3 Bed | 2 Bath | OPTIMA BILTMORE



2802 E Camino Acequia Dr 51, Phoenix, AZ 85016 2 Bed | 2 Bath | BILTMORE HOTEL VILLAS

BROKERY

Arcadia: 4546 N. 40th St // Phoenix, AZ 85018

Biltmore: 2400 E. Missouri Ave // Phoenix, AZ 85016

North Central: 840 E. Bethany Home Rd // Phoenix, AZ 85014