

ARCADIA NEWS

VOL. 33 NO. 4

ARCADIA • BILTMORE • CAMELBACK CORRIDOR

JULY 2025



HAPPY 4TH OF JULY!

Patriotic events are not in short supply – check out our calendars for red, white and blue fun!

PAGE 6

DO YOU KNOW THE BAGEL MAN?

Dewey's Market is a small-batch sourdough bagel venture that has gained a devoted following.

PAGE 22

FROM ARCADIA TO CROATIA

Seven athletes from JSK TaeKwonDo have qualified to represent Team USA at the ITF World Championships.

PAGE 25

Imagine your home, totally organized!

Custom Closets, Garage Cabinets, Home Offices and more...



40% off Plus
Free Installation

PLUS TAKE
AN EXTRA **15% off**

Terms and Conditions: 40% off any order of \$1670 or more or 30% off any order of \$1430-\$1669 on any complete Custom Closet, Garage Cabinets or Garage Flooring, Wall Bed, Wall Unit or home office unit. Free installation with any complete unit order of \$1000 or more. Not valid with any other offer. Expires 7/31/25. Offer not valid in all regions.

**SPECIAL FINANCING
FOR 12 MONTHS!**

With approved credit. Call or ask your Designer for details.
Not available in all areas



Call for a free in home design consultation and estimate

480-864-4254

AN

www.closetsbydesign.com

Follow us



Locally Owned and Operated!
Licensed and Insured: ROC312904



**Closets
byDesign®**

Owned & operated by
Arcadians for Arcadia



Publisher Emeritus: Greg Bruns
greg@arcadianews.com

Editor: Mallory Gleich
mallory@arcadianews.com

Designer: Gabe Turner
gabe@arcadianews.com

Advisor: Brett Brooks
brett@arcadianews.com

(602) 840-6379 arcadianews.com
arcadianewsonline.com (for archives)

Arcadia News is published monthly by Arcadia News for residents of the Arcadia neighborhoods, and is available free of charge, limited to one copy per reader. Mailed subscriptions \$36 annually for Continental U.S. Contact office for details. Additional copies of the current issue of Arcadia News may be obtained from the Arcadia News office. All content is copyrighted (©2025) by Arcadia News. Contents in full or part may not be reproduced without the expressed written consent of the publisher. Opinions expressed by contributors are not necessarily the opinions of the publisher or its employees and does not constitute an endorsement of products or services. Readers are urged to verify any statements. Advertisers assume full liability and responsibility for all content of advertisements printed and for any claims arising from such advertising and represent that all licenses and consents and waivers have been obtained including from third parties having rights in text or graphics. The Advertiser and/or its agency agree to indemnify, defend and hold harmless Publisher for, from and against any loss, damage, claim, cost or expense relating to or resulting from Advertiser's advertisements, including from the unauthorized use of Advertiser of any name, photograph, sketch or words which may be protected by copyright or trademark law. Articles and photographs can be submitted, to be considered for use in future issues. Any unsolicited manuscripts or photographs cannot be returned. The publisher reserves the right to reject any advertisement which is not in keeping with the standards of this publication.

Audited by:



Monthly circulation: 19,000.
Primary distribution by
U.S. Postal Service.



Fourth in Flagstaff is among the events featured on page 10.

Departments

- 4 Editor's Note
- 6 What's Happening?
- 10 Worth the Drive
- 16 In the Kitchen
- 18 Meet Dr. [Chambliss]
- 24 District 6 Update
- 28 Robin's Adventures
- 34 The Dining Scoop
- 38 Plant-Based Wellness
- 40 Did You Know
- 42 Thyme in My Kitchen

Articles

20 Congrats, Merit Scholars

From a pool of 1.3 million hopefuls to just seven standouts, meet the Arcadia-area students who earned National Merit Scholarships to kickstart their college careers.

24 Let's play Mahjong

What started as an idea between friends quickly blossomed into the Phoenix Mahjong Club – meet-ups where strategy, competition and fun take center stage.

32 The show will go on

This year, Scottsdale Center for the Performing Arts is celebrating 50 years of bringing world-class performances and Southwestern flair to the city.

36 Let's get cookin'!

Eat Ette by Elliette Dudley offers custom in-home meal prep, lessons, and dishes that blend sweet and savory elegance with personal connection.



The 12th annual Scottsdale 4th celebration at WestWorld features a variety of activities, from slider eating contests to a Parade of Heroes, from bull riding to a backyard BBQ and more.

PHOTO COURTESY OF SCOTTSDALE 4TH OF JULY

ENGAGE IN FUN!

**Camp
Hubbard**



SUMMER CAMP

1 Week Sessions: Full & Half Day
Awesome sports, themes and activities!
AGES 4.5 – 14

NEW LOCATION! BILTMORE PREP. – 4601 N 34TH ST.

REGISTER NOW camphubbardaz.com 602.786.6789

EDITOR'S NOTE

I have a very special place in my heart for breakfast food. Eggs, pancakes, sausage and bacon, granola, toast – it's all beautiful and all things I would demolish every day if I made time to cook in the morning. There is however, one item that stands above all – it's easy to prepare and can be enjoyed no matter what time of day it is: the bagel.

These doughy nibbles were created in Central Europe during the Middle Ages. At first, they were in the form of a German pretzel bread (like pretzels are today) and served to monks in monasteries.

The treat made its way to Poland in the 1300s, where locals modified the bread form to produce smaller, round pieces called *obwarzanek*. Made with pricier white flour, *obwarzanek* ("to boil" in Polish) were only enjoyed by the upper and royal classes.

We could go on and on about the history, but what's more important are the multitude of places where one can buy a bagel today, including right

here in Arcadia with Dewey's Market, a small-batch sourdough bagel venture founded by Matt Dewey.

With no storefront and orders taken via Instagram, the word-of-mouth operation offers handmade, preservative-free bagels delivered to neighborhood homes.

Our Summer Vacation Photo Spread is happening again this year, so send photos to editor@arcadianews.com for a chance to be in the September issue. Your photo might be on the cover! The deadline to send in photos is August 11.

Stay cool out there, and thank you, as always, for reading the Arcadia News,

Mallory

– Mallory Gleich



UPCOMING THEMES:

AUGUST

Back to School

SEPTEMBER

Autumn

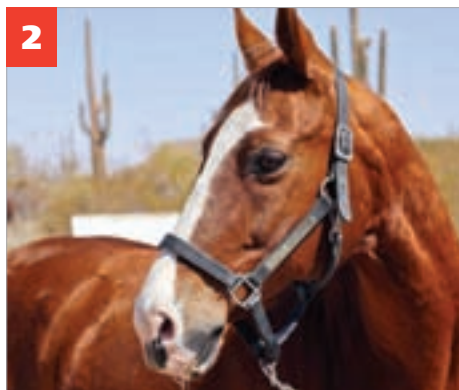
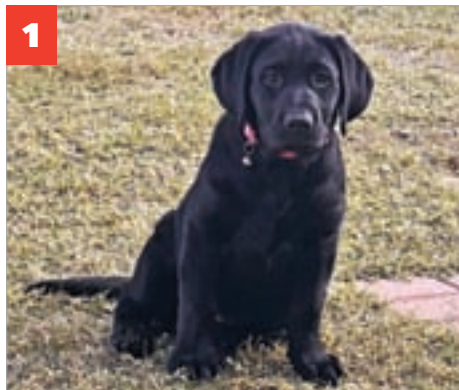
OCTOBER

Fall Sports

No one has better coverage in the areas of Arcadia, Biltmore and the Camelback Corridor. Promote your business to 45,000 loyal Arcadia News readers.

For more: call/text 602-840-6379 or email ads@arcadianews.com.

ARCADIA'S PETS



1. Meet **Ivy**, a 10-week-old black Lab with energy to spare and a mischievous streak a mile wide. She's a bit of a handful, tearing through life like a tiny tornado. Whether she's chasing toys or attacking the sprinklers, Ivy throws herself into everything with wild enthusiasm. But beneath all that chaos, she can be super, super sweet – when she wants to be.

– Beth J.

2. **Buddy** (registered name Afire Brand) is a purebred half Arabian/half Saddlebred horse. He recently turned 20, and he does not act like it at all! Buddy is a show horse and has multiple Arabian Horse National Championship titles and other major wins under his belt. When he's not showing, he loves to go on rides through the neighborhood and learn new tricks.

– Simone Z.

3. **Hank** (left) and **Cardi** are the best of friends! Hank is a 13-year-old pitbull and Cardi is a five-year-old pittie mix. Hank loves sunbathing, barking at the birds and cuddles. Cardi is an indoor princess and only goes outside when she has to. She loves to play catch and always wants your undivided attention!

– Samantha S.

4. **Pippin** turns 13 this July. Named after a mischievous hobbit and born with a unique mohawk and underbite, he charms his way into every heart he meets. We cherish every moment we get with him. Happy birthday to our little hobbit, Pip!

– Lily and Billy H.

Would you like to share your pet? Send a photo and a description (50 words max) of your pet to editor@arcadianews.com or text it to 602.840.6379. Include your pet's name and age, along with any fun facts about them you'd like to share. All animals are welcome!

★ ★ ★ **ARCADIA PARADE ROUTE** ★ ★ ★
8 A.M. STARTING AT 3861 N. JOKAKE DR.



HAPPY 4TH OF JULY!
FROM THE TEEPEE FAMILY

TEE PEE
MEXICAN FOOD
PHOENIX

Open Sun-Mon-Tues 11am-9pm
Wed-Thurs 11am-9:30pm
Fri-Sat 11am-10pm

WE ARE CLOSING AT 7 PM ON JULY 4TH

- Dine in • Patio Service
- Happy Hour Specials • Pickup Orders

Try our full catering service: 602-300-7133

Safety guidelines are being followed. Thanks for your support!

4144 E. Indian School Road | teepeemexicanfood.com | 602-956-0178

Good Citizen Award celebrates graduate's service and integrity

By Cliff Summerhill

Veritas Prep graduate Mathew Getzoff has been named this year's recipient of the DAR Good Citizen Award, presented by the Camelback Chapter of the Daughters of the American Revolution (DAR), an organization that was founded in 1890.

With 45 chapters and approximately 3,000 members across the state, the organization is active in historic preservation, education, and patriotism. Arizona members volunteer thousands of hours annually to support veterans, students, and civic initiatives.

The Good Citizen Award, established in 1934, honors high school seniors who demonstrate the qualities of dependability, service, leadership, and patriotism. Each participating school selects one senior who best exemplifies these values, and the chosen student may compete for additional recognition at the state and national levels.

Getzoff was selected by VPA faculty and staff for his academic accomplishments, leadership on campus, and commitment to serving his community.

"It is an honor to receive recognition from such a rich and storied tradition as the Daughters of the American Revolution," Getzoff said. "I have a great sense of fulfillment knowing I have made a positive impact in people's lives. I thank DAR from the bottom of my heart for showing me what my service means to others."



DAR's Sue Roberts, L'zann Ayers, Jolene Beard and Deianna Jones with Mathew Getzoff.

Receiving the award allowed him to reflect on his time at Veritas and the teachers and staff who made a difference in his life.

"I'm so grateful for Mrs. Sara Marbach, my counselor, all of my teachers, and the rest of the faculty," Getzoff said. "They are an extremely generous group of people who understand each student intimately, and they want nothing more than for us to succeed."

Getzoff received a certificate, a commemorative pin, and a monetary award

from the Camelback Chapter as part of the recognition.

"Mathew was selected because he embodies the values DAR seeks to recognize: dependability, service, leadership, and patriotism," Arizona State Regent Sarah Ziker said. "His record of academic excellence, leadership in school and community activities, and commitment to civic engagement made him stand out."

Ziker emphasized that the Good Citizen Award is one of DAR's most meaningful youth outreach programs.

"Honoring students like Mathew helps us celebrate the values our organization was built upon," Ziker said. "His actions in and out of the classroom demonstrate a deep sense of purpose and service. He exemplifies what it means to be a good citizen and offers hope for a better future."

Getzoff said his proudest achievements have been the less noticeable moments, such as supporting his classmates, training early with his basketball coach, and following through on personal goals.

"I've felt most fulfilled with those, and I was most accomplished when I made others feel their best," Getzoff said. "Veritas is a place where service and leadership are not only encouraged but expected. I'm extremely grateful to have been part of a community that values those things."

After graduating with honors, Getzoff earned an ASU Leadership Scholarship and plans to major in business entrepreneurship. He hopes to use his education to launch a service-based business that combines his passion for helping others.

"This is simply fuel to the fire in my pursuit of the service of others and the upholding of our values of citizenship and leadership," Getzoff said. "I am now motivated to do more and give more wherever I can."

dar.org

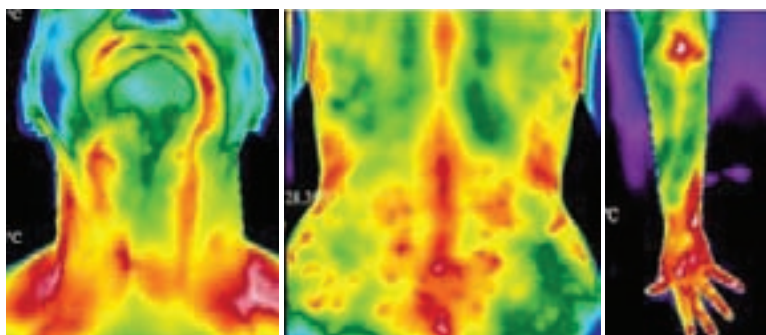
DETECT TO PROTECT.

Every change in your body leaves a trace.
Thermal Imaging helps you see it.

What if your body could alert you to issues before symptoms arise? Thermography, FDA-approved since 1982, is a painless, radiation-free imaging method that detects early physiological changes by analyzing heat patterns. It's especially valuable for monitoring inflammation, injuries, chronic pain, and breast health – offering a gentler, lesser-known alternative to mammograms without the harmful radiation or painful compression.



ONE SCAN EQUALS A WORLD OF INSIGHT. BOOK ONLINE AT **DENOVOSCAN.COM** OR
CALL **480-284-2222** TO SCHEDULE AND SAVE \$50.00 ON YOUR FIRST SCAN!



- Radiation-free
- Contact-free
- FDA Approved in 1982 as an adjunct for breast screening

- Breast & Lymph Scans
- Upper Body Scans
- Full Body Scans
- Thyroid Scans
- Region(s) of Interest Scans

Call **480-284-2222**
DENOVOSCAN.COM
4040 E. Camelback Rd., Suite 151
Phoenix, AZ 85018



WHAT'S HAPPENING, ARCADIA?

BRIEFS

Arcadia's annual **Fourth of July Parade** is happening on Friday, July 4 starting at 3861 N. Jokake Dr. Families can decorate their bikes, strollers, golf carts, scooters – if it's got wheels, it can join in! There will be water, coffee and snacks available, and the Phoenix Fire Department will be there to cool everyone down with a fire hose. Parade begins at 8 a.m., so get here early to find a good spot! Contact Emily Whitwell at ewhitwell@gmail.com for more.

On select Sundays and Mondays in July, diners can step into the kitchen with Chef Vincent from **Vincent on Camelback** and find a class focused on learning to make different dishes like quiche, croissants, appetizers, soufflés and more. Hands-on instruction, plenty of food and bev, and great conversation is to be had. Classes are limited to 12 people and start at \$88. Book your spot on exploretock.com.

vincentsoncamelback.com

Discover Strength (3221 E. Camelback Road, Phoenix) opened its second Arizona

studio in Arcadia in July. The business offers personalized training through 30-minute sessions twice a week, led by certified physiologists. Clients can choose between one-on-one or small group classes, all designed to deliver efficient and effective results. Discover Strength is offering a free introductory workout. Learn more by joining the waitlist.

discoverstrength.com

Phoenix Rescue Mission launched its 13th annual Code: Red Summer Heat Relief Campaign to help the homeless population and at-risk individuals through August 31. PRM is also hosting its annual Back to School Drive on July 26 at Sullivan Elementary School (2 S. 31st Ave., Phoenix). Donations of pencils, pens, erasers, crayons and more are welcome. View the full wish list online.

phoenixrescuemission.org

Western Spirit: Scottsdale's Museum of the West is hosting its second annual "The Cool Frontier," a summer event series offering exhibits, live artist demonstrations, and classic Western films. Highlights include the "Women of the Southwest" exhibit, rare Hopi pottery, John Clymer paintings, and



The Cool Frontier at Western Spirit: Scottsdale's Museum of the West.

"Artist Tuesdays" live painting sessions. A buy one, get one free admission deal runs through September 30, 2025.

westernspirit.org

Desert Financial Credit Union is asking K-12 teachers to apply for its sixth annual **Adopt-A-Teacher Program**. More than 30 kindergarten-12th grade teachers will receive between \$500 and \$1,500 in school supplies. In total, the credit union will award \$45,000. Applications are open from July 21 to August 8, with the winning educators awarded on September 2.

desertfinancial.com/adoptateacher

St. Vincent de Paul's **100 Days of Summer campaign** continues through Labor Day.

The organization is asking for donations of canned proteins, peanut butter, dried pasta, canned fruits and vegetables and more to help fill the pantry. Folks can drop off donations at SVdP's main campus: 2120 S. 3rd Dr., Phoenix, Monday-Friday from 7 a.m.-6 p.m. 100days.stvincentdepaul.net

The **TeeBox Junior Golf Academy** offers a summer program for kids ages 7-18 at the indoor TeeBox Golf Club until August 11. Sessions take place Monday-Wednesday and are available as half- or full-day options. The program includes simulators, swing development, course etiquette, and weekly challenges.

teebox.club

Join **Studio 56 Vintage** (5618 E. Thomas Road, Phoenix) on July 27 from 10 a.m.-4 p.m. for its second annual backpack giveaway. Attendees will find free haircuts until 3 p.m., 100 free Nike backpacks with supplies (kids must be present), and a back-to-school pop-up featuring vintage vendors. Enjoy 30 percent off all vintage and \$25 off sneakers.

Learn more on Instagram [@studio56_vintage](https://www.instagram.com/studio56_vintage)

EVENTS

WEDNESDAY 7/2

Writers Workshop

5:30 p.m. Join ASU's Virginia G. Piper Writing Center for "Write a Memoir to Remember," a Zoom workshop led by award-winning author Patricia Brooks. Designed for aspiring writers, the four-part series runs each Wednesday, July 9, 16, and 23. Patricia will share tips and tricks on how to produce a memoir, face your fears, and conquer the story's emotions. The workshop includes a Q&A after the presentation. Cost is \$200 for all four sessions; \$100 for students.

piper.asu.edu

FRIDAY 7/4

Scottsdale 4th of July

5-9 p.m. at WestWorld, 16601 N. Pima Road, Scottsdale. Get ready to be red, white and cool at WestWorld's 12th annual Fourth of July celebration. Guests will find a rodeo, mutton busting, dancing, circus performances, a slider eating contest, a water balloon championship, walking history tours, musical chairs, photo booths, a backyard BBQ and the sixth annual Parade of Heroes. Tickets start at \$25.

scottsdale4th.com

WEDNESDAY 7/9

Sunset Sound Meditation

6 p.m. at Desert Botanical Garden, 1201 N. Galvin Pkwy., Phoenix. Let

the soothing melodies of singing bowls and gongs transport you to a state of pure relaxation and meditation at DBG. Instructor Michael Watman will guide participants through class, and afterwards, you can take a sunset stroll in the garden. Don't forget to bring a mat. Admission is \$20 per person.

dbg.org

SATURDAY 7/12

Yellow Dinner

6 p.m. at FOUND:RE Phoenix Hotel, 1100 N. Central Ave., Phoenix. FOUND:RE and Match Market & Bar will host a seven-course tasting menu inspired by their current art exhibition, "Yellow," with dishes and cocktails reflecting the theme – think cheddar blini and golden potato gnocchi. This is a new way to enjoy artwork; food and drinks included. Registration starts at \$99.

matchphx.com

SUNDAY 7/13

Wine and Cheese Workshop

3 p.m. at the Wine Collective, 4020 N. Scottsdale Road, Scottsdale. Hosted by your very own sommelier, this class includes five wine and cheese pairings. Learn from a certified expert on how different cheeses are made and how to pair them with certain foods and wine. If you're a fan of vino, this is one way to spend a Sunday afternoon. Tickets start at \$49.

the-wine-collective.com

TUESDAY 7/15

Dinner and a Movie

5:30 p.m. at Marcellino Ristorante, 7114 E. Stetson Dr., Scottsdale. Guests are invited to Marcellino for a three-course summer special dinner while watching a classic film on the house. Tonight's movie is *Moonstruck*: Cher and Nick Cage battle family and cultural differences while falling in love under the New York moon. Dinner starts at \$50 per person.

marcellinoristorante.com

WEDNESDAY 7/16

Chess Club Night

7:30 p.m. at Valley Bar, 130 N. Central Ave., Phoenix. On the first and third Wednesdays of the month, Valley Bar's Reading Room turns into a chess lover's paradise. Join other aficionados for "strategic game play, camaraderie and hidden delights." You can also stick around for this evening's show – Sunflower Bean will take the stage. This event is free (concert is separate admission) for 21+ up.

valleybarphx.com

THURSDAY 7/17

Wine and Watercolor

6 p.m. at Shemer Art Center, 5005 E. Camelback Road, Phoenix. Watercolor expert John Erwin is here to teach students all the tips to crafting a beautiful painting – vino included. Guests will learn the basics as well as some advanced techniques as

WE HAVE MOVED

Our Family Caring for Yours

EXPERT DOCTORS AND PRACTITIONERS.
CONVENIENT SERVICES. EXTENDED HOURS.



Family Practice
Specialists

4600 E Shea Blvd | Suite 100 | Phoenix, AZ 85028
NW corner Tatum and Shea | West of Trader Joes
602.955.8700 • FPSAZ.com

WHAT'S HAPPENING, ARCADIA?



Sunset Sound Meditation at Desert Botanical Garden.

the evening goes on. All supplies will be provided. Registration is \$45 per person. shemerartcenter.org

FRIDAY 7/18 – SATURDAY 7/19

Sip + Shop Summer Market Series
6 p.m. Friday, 10 a.m.-2 p.m. Saturday, at Hotel Valley Ho, 6850 E. Main St., Scottsdale. The Summer Market Series is back with a celebrity chef dinner on July 18, featuring a three-course meal prepared by Chefs Russell LaCasce, Charles Wiley and Charles Kassels. Saturday’s market will feature samples, live music, vendors, tastings and a voucher for ZuZu. The market is free to attend – but registration is required; dinner is \$159 per person. hotelvalleyho.com

Sippin’ Series
7 p.m. at the Scottsdale Center for the Performing Arts, 7380 E. 2nd St. Sippin’ Series is an intimate experience that explores the world of spirits, wines and cocktail concepts with the professionals. Each event will develop participants’ knowledge on the topic through in-person experience. Tonight’s bevvie is whiskey, and guests will be able to sample three different kinds from Kentucky Peerless Distilling Co. Tickets start at \$50. scottsdaleperformingarts.org

SATURDAY 7/19

United Nations of Comedy
8 p.m. at the Irish Cultural Center, 1106 N. Central Ave., Phoenix. Get ready for a night of laughter as the United Nations of Comedy takes over The Irish Cultural Center. This stand-up event features three comedians from different corners of the globe – Mexico, Australia, and the U.S. – who will each bring their unique perspective and comedic style to

the stage. Before the night is over, prepare yourselves – you might just become part of the show. Tickets are \$25. azirish.org

SUNDAY 7/20

Melrose Vintage Market
10 a.m. at The Duce, 525 S. Central Ave., Phoenix. This monthly pop-up market will take over The Duce once a month until September. The event is family-friendly, with over 45 vendors selling their wares: vintage, handmade and upcycled furniture, decor, clothing, knick-knacks, handmade jewelry, and arts and crafts. There will be live music, plus brunch and cocktails available for purchase. Admission is \$5. melrosevintagemarket.com

WEDNESDAY 7/23

Adult Field Trip
6-9 p.m. at Junior Achievement of Arizona, 636 W. Southern Ave., Tempe. Who said field trips are just for kids? This evening’s festivities will benefit the Million Dollar Teacher Project – and is grown-ups only. Guests can sip cocktails, listen to live music, get treats from from an ice cream truck and eat traditional sack lunches. There will also be a raffle. VIP includes transportation, raffle and drink tickets and early access. Tickets start at \$100. mdtproject.org

FRIDAY 7/26

Music and Movement
10 a.m. at Burton Barr Library, 1221 N. Central Ave., Phoenix. Youngsters from birth to age five – and their favorite grownups – are invited to Music & Movement, a free story time event that encourages kids to wiggle their way to fun.



Scottsdale 4th of July at WestWorld.

Attendees will hear a story, sing, dance and get a bit of exercise at this morning’s event. phoenixpubliclibrary.org

Improv Comedy Show
10 p.m. at The Bridge Improv, 937 E. Broadway Road, Tempe. Those looking to sharpen their comedy skills may find some

practice time here. This free, family-friendly improv show is open to all experience levels. Guests can drop their names in the bucket before the show, and throughout the hour, emcees will randomly draw groups of four names to perform. bridgeimprovtheater.com

FANTASTIC LEASE SPECIALS ON “LOANER” EQB

Celebrate this 4th of July with FANTASTIC EQB Lease Specials – our lowest payments ever on the all-electric Mercedes-Benz EQB! Experience luxury, innovation, and unbeatable savings. These deals won’t last long, so don’t miss your chance to drive in style. Happy Independence Day!

Tino Ferrulli

Mercedes-Benz

Team Tino Ferrulli

480-748-4810

tinoferrulli@gmail.com
Mercedes-Benz of Scottsdale
4725 North Scottsdale Road • Scottsdale, AZ 85251

WHAT'S HAPPENING, ARCADIA?

SUNDAY 7/27

Cocktail Camp

1-3 p.m. at Élephante, 7014 E. Camelback Road, Scottsdale. Summer Cocktail Camp is a rotating event series that brings attendees up-close-and-personal with Valley mixologists and bartenders to showcase their craft. Guests will taste up to four cocktails, learn about mixology and maybe leave with new recipes to add to their roster. Tickets start at \$45, with a portion donated to one-n-ten. phoenixmag.com

Jam Session: Stan Sorenson

6 p.m. at The Nash, 110 E. Roosevelt St., Phoenix. What better way to cap off a Sunday than with a little jazz? The Nash's jam sessions take place every Sunday, welcoming student and pro musicians to play together, unrehearsed, in different combinations. Student musicians are welcome, with house band, piano, guitar and bass, drum set and sound all provided. Are you a singer? You can join in, too. These events are all ages and cost \$10. thenash.org

Forbidden Broadway

7:30 p.m. at Hards Theatre, 1825 N. Central Ave., Phoenix. A show that skewers clichés, idiosyncrasies, and over-the-top moments from Broadway's biggest hits with razorsharp wit and spot-on impersonations. This fast-paced, vaudeville-style parody delivers humor and clever social commentary – and might be inappropriate for the youngsters. Tickets start at \$59. phoenixtheatre.com



Jam Session: Stan Sorenson at The Nash.



Moulin Rouge at ASU Gammage.

MONDAY 7/28

Drunk Shakespeare

7 p.m., attendees meet at The Rose Theatre, 455 N. 3rd St., Phoenix. The stage is set, the actors are ready, and one of them is...drunk? This comedic take on a Shakespeare play is for guests 21 and up. Sit back and watch as one performer attempts to act out Shakespearean scenes while the others decipher which play it is and try to put it back together. Guests can purchase beverages and light snacks at the show. Tickets start at \$49. drunkshakespeare.com

THURSDAY 7/31

Moulin Rouge

7:30 p.m. at ASU Gammage, 1200 S. Forest Ave., Tempe. Moulin Rouge is a genre-blending musical set in 1899 Paris, where a young writer named Christian falls in love with Satine, a cabaret star and courtesan. Directed by Tony Award winner Alex Timbers, "Moulin Rouge The Musical" unfolds against a backdrop of spectacle and culminates in love, loss, and the enduring power of dreams. Tickets start at \$50. asugammage.com

STOP
RENTING
START
OWNING

PURCHASING A
HOME IN
ARCADIA IS
EASIER THAN YOU
MIGHT THINK!



THE ARCADIAN

arcadianPHX.com

A Market in Motion— *Not in Mayhem*

We're often asked: *How's the market?*
The short answer? *It's moving—but not like it used to.*

For the past few years, real estate felt like a rocket ship. Aggressive bidding wars, cash flying around, and homes selling before the sign hit the grass. That market is gone. What we have now is something more stable, more measured, and, frankly, more sustainable.

In Arcadia Proper, the average sales price is still well north of \$3 million, and over half the transactions are cash. That tells you everything you need to know about who's buying: people who aren't timing interest rates, but rather, timing life. They're moving for family, lifestyle, or opportunity, not because the Fed made a shift.

In Arcadia Lite, we've seen more sensitivity to rates, which is to be expected in a mortgage-driven segment. But despite what the headlines say, homes are still selling—just at a pace that gives both buyers and sellers room to breathe. Price, presentation, and agent experience are all of extreme importance.

Here's what we're telling our clients: This is not a market for panic. It's a market for precision.
Pricing, staging, and positioning have never been more important. The homes that are dialed in are still moving quickly, while the ones that aren't, tend to linger.

At The Brokery, we've built our business on understanding these shifts, not chasing them. We live and work here in Arcadia. We don't follow national trends blindly because our market doesn't move like the rest. It moves on its own terms, just like the people who live here.

Relentlessly Local™. Always.

Tucker Blalock



THE BROKERY

Tucker Blalock Managing Broker, Co-Founder
602.561.0445 | Tucker@TheBrokery.com

Oleg Bortman Associate Broker, Co-Founder
602.402.2296 | Oleg@TheBrokery.com



WHERE EXPERIENCE MATTERS

At Landmark Title we set the standard for personal attention, security and service, because what's important to you is important to us. Your needs are our priority, and we are dedicated to ensuring your satisfaction with every interaction.
www.LTAAG.com | 602.748.2800

OUT OF THE AREA, BUT WORTH THE DRIVE

THURSDAY 7/3

C4 Foundation Benefit Concert

6 p.m. at the Hotel Del Coronado, 1500 Orange Ave., Coronado, CA. This event will be worth the drive! Nate Nathan and the MacDaddy-O's Band will put on a concert at this famed hotel in honor of Charles Keating IV and the C4 Foundation, which provides support and resources to active duty Navy SEALs and their families. Make sure to save room for snacks and drinks. General admission tickets start at \$250 per person. c4foundation.org

FRIDAY 7/4

All American Festival

6-9 p.m. at the Peoria Sports Complex, 16101 N. 83rd Ave. Celebrate the Fourth with good music and activities. Peoria's All-American Festival will feature Saved by the 90's on stage, family-friendly entertainment, BMX performances by the Superhero Stunt Team, lawn games and food and beverage trucks. If you get there early, you can also catch a Women's Premier League soccer match. General admission is free. peoriaaz.gov

FRIDAY 7/4 – SUNDAY 7/6

Fourth in Flagstaff

Times and locations vary. Head to the cool pines of Flagstaff for a weekend full of Fourth of July festivities. Start with the mile race ahead of the annual parade around historic downtown. Art in the Park boasts food, drink, clothing, art, décor and more at Wheeler Park. Families can check out Tangled at Heritage Square on the fifth, and new this year is the Celebrating America's Freedom Drone Show that can be seen from various locations. flagstaffarizona.org

FRIDAY 7/11

Experience France

9 a.m.-5 p.m. at the Musical Instrument Museum, 4725 E. Mayo Blvd., Phoenix. France is a 14-hour flight away from Arizona, so instead, the MIM is bringing French



Experience France at the Musical Instrument Museum.



Fish and Sips at Odysea Aquarium.

culture to us. Guests can celebrate Bastille Day and learn everything about the country with music, dance performances, curated talks, authentic cuisine and other family-friendly fun. Tickets are \$20 for adults, \$15 for kids. mim.org

to JoJo's to enjoy an entrée and dessert while also making friendship bracelets for, well, their friends! Upcoming Camp JoJo events include painting birdhouses (in July and August). Registration is \$35 per person. jojoshakebar.com

SATURDAY 7/19 – SUNDAY 7/20

Foam Frenzy Weekend

10 a.m. at Arizona Boardwalk, 9500 E. Via de Ventura, Scottsdale. This free two-day event features endless foam parties, fire truck water play, water squirt battle zones and other water activities, and when you get hungry, there's multiple spots for a snack and a drink. Don't forget a towel and sunscreen! azboardwalk.com

THURSDAY 7/24

Elton and Billy: A Tribute

7:30 p.m. at Hale Theatre, 50 W. Page Ave., Gilbert. Two of rock and roll's greatest piano men – Elton John and Billy Joel – will be celebrated at this evening's performance. Experience all the iconic hits presented with the same electrifying energy and passion that made these two artists legends. Hear songs like Rocket Man, Piano Man, Tiny Dancer, My Life, Don't Let the Sun Go Down on Me, Movin' Out, and many more. Tickets start at \$47. haletheatrearizona.com

FRIDAY 7/25 – SUNDAY 7/27

Sedona Hummingbird Festival

10 a.m.-4 p.m. at the Sedona Performing Arts Center, 995 Upper Red Rock Loop Road. Hummingbird lovers can experience three days of presentations, demonstrations, garden tours, a free marketplace, special attractions, birding trips, and more at the 11th annual Hummingbird Festival. There will be a falcon exhibit, live music, and face painting for the kids. Admission to Hummingbird Central is free; ticketed events are \$30-\$150. hummingbirdsociety.org

FRIDAY 7/25

Fish and Sips

5-9 p.m. at Odysea Aquarium, 9500 E. Via de Ventura, Scottsdale. Try a new happy hour and drink with the fishes. Guests can enjoy craft brews, cocktails and food while touring the aquarium. There will also be lawn games and live music. Guests can get close to sharks and sea lions through one exhibit and may even get a behind-the-scenes look at a few other creatures. Tickets start at \$33. odyseaaquarium.com

SATURDAY 7/26

Prickly Pear Market

5 p.m. at Vertuccio Farms, 4011 S. Power Road, Mesa. If you're in the mood for a short road trip with some shopping thrown in, Prickly Pear Market might just be what you need. Vertuccio Farms will offer a selection of food trucks and vendors. Grab dinner for the family while browsing snacks, handmade artisan goods, permanent jewelry, wellness products, and more. This event is free. vertucciofarms.com

THURSDAY 7/31

Summer Wine Series

6 p.m. at the Arizona Boardwalk, 9500 E. Via de Ventura, Scottsdale. The Museum of Illusions Summer Wine Series is back. Guests will find exclusive access to the museum and its exhibits while sipping wines and snacking on light bites. A live DJ will also be on-site. The Wine Collective Scottsdale is providing libations for tonight's event. Tickets are \$40. moiscottsdale.com

HAVE AN EVENT YOU'D LIKE FEATURED?

Contact editor@arcadianews.com

FRIDAY 7/11 – SUNDAY 7/13

Home and Garden Show

10 a.m.-5 p.m. at the State Farm Stadium, 1 Cardinals Dr., Glendale. Looking to give your home a makeover but not sure where to start? Look no further than the Maricopa County Home and Garden Show. Over 1,000 exhibits showcasing home improvement, interior design, ask-the-expert seminars, hands-on gardening, backyard glow-scapes, make-and-take crafts and more will be on-site. July birthdays get a present if they attend! Tickets are \$5. maricopacountyhomeshows.com

FRIDAY 7/18

Camp JoJo Event

11 a.m. at JoJo's ShakeBAR, 15037 N. Scottsdale Road, Scottsdale. It's lunch time – with an activity included. Folks can head



**TEAM
FORTY
FOUR**

fitness + nutrition

**PURPOSEFUL
MOVEMENT**

**STRENGTH
+ PERFORMANCE**

Training in Arcadia Since 2007
First Week Free //// 480.332.3960



Piper Fellowship

🔊 [pie-per-fel-oh-ship] noun

- 1. An opportunity for nonprofit leaders to reach, retool, and revitalize.
- 2. A Piper Fellowship can be transformational for both the leader and the nonprofit organization.

Sentence:

“It gave me perspective; my Piper Fellowship was life-changing.”



Learn more at
pipertrust.org/piperfellows



PHOTOS COURTESY OF SHELBE WHITE

The winning bands receive a custom guitar that displays their photo and is hung up alongside previous champions at Higher Octave Healing.

Mic drops and magic happens at this rock show

By Kylie de Best

Higher Octave Healing hosted its third annual Battle of the Bands, showcasing the talents of 54 musicians across 12 musical acts – all in support of a meaningful cause.

Based in Tempe, Higher Octave Healing is a nonprofit dedicated to empowering individuals with diverse abilities and needs through the transformative power of music. Staffed by Board-Certified Music Therapists, the organization helps people of all ages reach their personal goals using music as a therapeutic tool.

From early childhood development to hospice and palliative care, Higher Octave Healing supports a wide range of age groups. They also collaborate with community organizations that serve individuals with mental health and behavioral needs.

During Battle of the Bands, participants highlighted the Music Therapy Rock Band Program. Each of the 12 groups wrote, recorded, and produced an original song with the help of music therapists, interns, students, and volunteers. These songs were then turned into music videos, which premiered at a special screening at the Pollack Theater in Tempe.

Each band’s video reflected a unique theme or story. One group wrote about navigating life with a disability, while another created a fictional road trip adventure.

Participant Lexi shared her excitement about the creative process: “We brainstormed a lot and came up with so many ideas, including background effects for the videos.” She added that seeing her band’s video on the big screen was a powerful and emotional experience – a sentiment echoed by many other participants and their families.



Those who attended the show at Pollack Cinema were able to buy merch in support of the bands and the organization.

In addition to the performances, Battle of the Bands served as a fundraiser for Higher Octave Healing. Supporters voted for their favorite act through donations, with the band receiving the most funds crowned the event’s champion. This year’s winning band, “Country,” raised \$1,780. The total raised surpassed \$6,800, thanks to the generosity of 117 donors. Other fundraising efforts included merchandise sales, a silent auction, and ticket proceeds.

The winning band received a custom guitar, and their photo was displayed alongside previous champions at Higher Octave Healing.

CEO Shelbe White reflected on the event’s inclusive spirit: “We’ve had individuals who thrive on stage, and others who may experience stage fright or sensory overload, which can be barriers to participation. This event reduces those barriers, and I love seeing all the different ways participants get involved and express themselves.”

Outside of Battle of the Bands, program participants continue to make music together, performing live throughout the year.

Stay Cool. Stay Happy.

Get our *Ree***FRESH** AIR CONDITIONER:
for a happier, cooler home—all summer long!



New Customer Special

\$89.99

REGULARLY
~~**\$169.99**~~

Reeis
AIR • PLUMBING • ELECTRICAL • HEAT

SCHEDULE ONLINE
www.REEIS.com

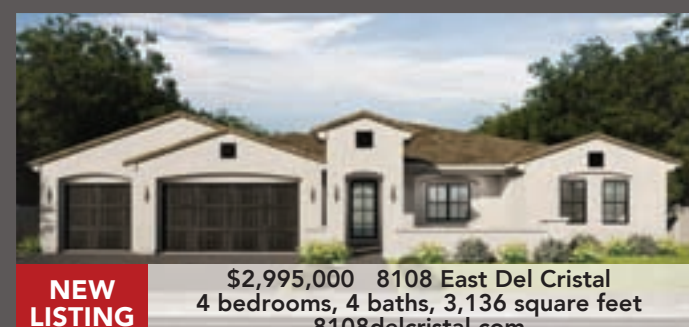
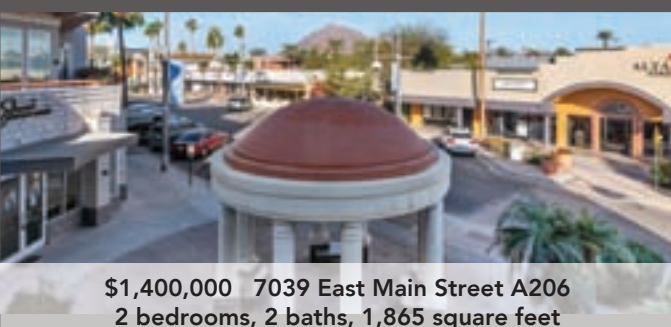
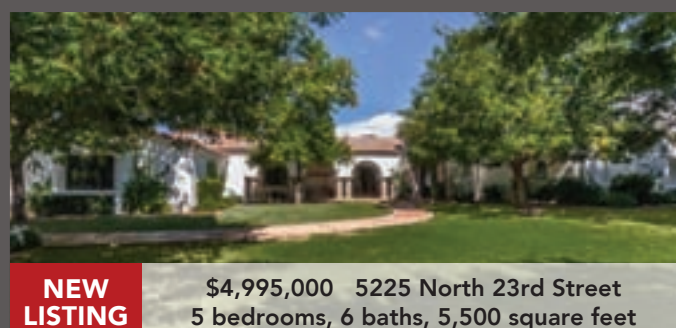
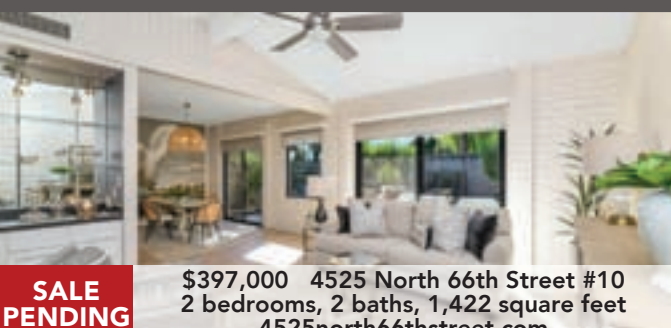
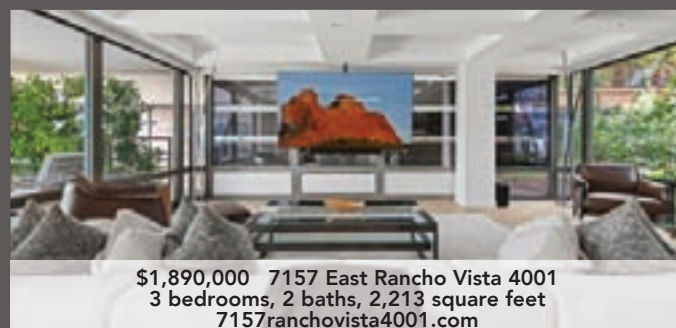
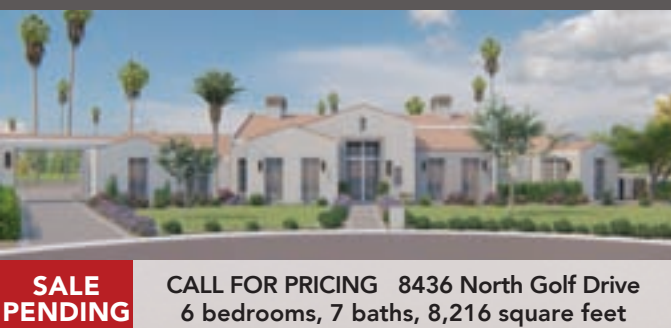
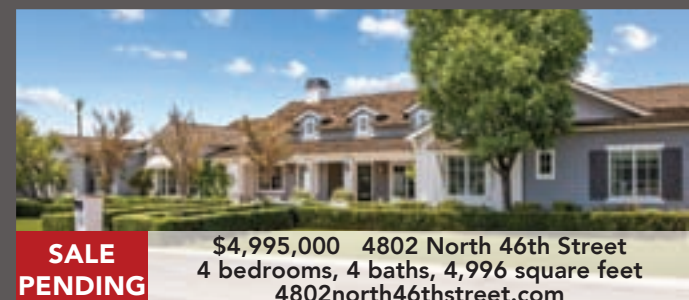
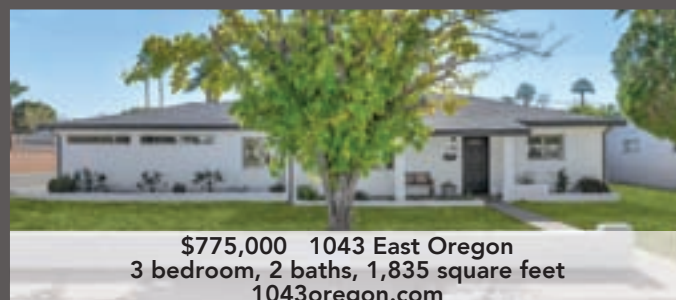
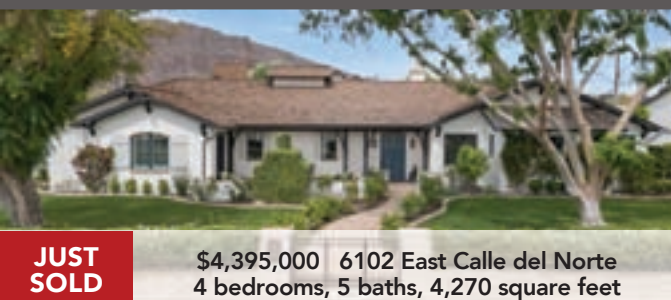
TEXT OR CALL
602.492.3700



BOOK
NOW
TO SAVE

REEIS A/C LLC ROC# B - 318364, C-39 - 318363

NOBODY SELLS MORE HOMES IN ARCADIA THAN THE JOFFE GROUP



602.989.8300 | robert@thejoffegroup.com | TheJoffeGroup.com



Call To Learn Why So Many People Trust The Joffe Group



\$3,857,500 12201 North 65th Street
5 bedrooms, 7 baths, 6,151 square feet



\$4,595,000 5335 East Exeter
4 bedrooms, 5 baths, 5,119 square feet



\$2,995,000 4601 East Solano
4 bedrooms, 3 baths, 4,367 square feet



\$10,495,000 5446 East Exeter Boulevard
5 bedrooms, 7 baths, 7,455 square feet
5446exeter.com



SALE PENDING \$2,399,950 6920 East 2nd Street
3 bedrooms, 4 baths, 3,014 square feet
Oldtown5.com



JUST SOLD \$7,200,000 6737 East Exeter
5 bedrooms, 7 baths, 6,876 square feet
6737exeter.com



\$2,595,000 4450 North 53rd Street
.78 acre lot with superb mountain views



SALE PENDING 5115 East Exeter
CALL FOR PRICING AND INFORMATION



SALE PENDING \$1,119,000 3730 East Cat Balue
4 bedrooms, 4 baths, 3,522 square feet



\$399,900 11260 North 92nd Street #1060
2 bedrooms, 2 baths, 1,298 square feet



\$2,449,950 6914 East 2nd Street
4 bedrooms, 4 baths, 3,014 square feet
oldtown5.com



FOR LEASE \$18,000 per month 8350 East Via del Sol
4 bedrooms, 5 baths, 4,783 square feet



SALE PENDING \$2,165,000 4511 North 38th Place
6 bedrooms, 5 baths, 3,545 square feet



SALE PENDING \$415,000 5542 North 10th Street
2 bedrooms, 2 baths, 1,231 square feet



SALE PENDING \$2,274,000 221 East 14th Street
5 bedrooms, 5 baths, 4,385 square feet
221east14thstreet.com



JUST SOLD \$2,589,500 6916 East 2nd Street
4 bedrooms, 4 baths, 3,014 square feet
Oldtown5.com



Robert Joffe



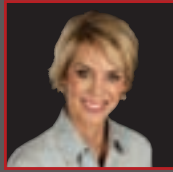
Andrew Mehlman



Jonah Joffe



Adam Joffe



Jen Sheedy



Z. Jawanmardi



Ben Mehlman

THE
JOFFE GROUP
COMPASS



602.989.8300 | robert@thejoffegroup.com | TheJoffeGroup.com



In the Kitchen

with **Chef Blake Luecke** of Uchi Scottsdale

3821 N. Scottsdale Road • uchi.uchirestaurants.com

Chef Blake Luecke brings a passion for collaboration, creativity, and ice cream (yes, ice cream) to his role as chef de cuisine at Uchi Scottsdale. After years of honing his craft across the southwest, he now leads with a focus on culture and helping his team deliver “the perfect bite.”

Where are you from originally?

I’ve moved around a lot, but the longest place I’ve lived is in Bakersfield, California. I’d say that’s where I grew up; before that, I was in Michigan, Texas, and Arizona... lots of jumping around. I moved to Scottsdale in 2024.

What prompted you to move to Arizona?

I wanted to open a restaurant, which was something I’d never done before. I wanted to have that on my resume. I’d spent seven years with Uchi, and I was looking to grow and build upon what I’ve done. Arizona is close to California without actually being California, and that’s where my family is, so this is a good alternative.

There’s a lot of options to get out and explore. When my wife and I lived in Texas, it felt like it took six hours to get anywhere [laughs], so this was an exciting opportunity.

Share your culinary journey with us.

My dad was in hospitality for a while, so I grew up around it. My mom cooked every night, so I’d help her, whether it was Hamburger Helper back in the ‘90s or grilling outside when we moved to California.

I went to a college fair during my junior year and came across a culinary school that I signed up for. We were in the kitchen five days a week, five hours a day, one-on-one with the instructors. While in school, I was working at a restaurant called LB Steakhouse.

I found a passion for ice cream there, if you can believe it. I have a sweet tooth and the restaurant would serve sundaes and banana splits, and for whatever reason, it struck a chord with me, so I got into making ice cream.

After that, I moved back home and worked at a mom-and-pop called Moo Creamery. We made all of our ice creams in-house and everything from scratch. It was busy and challenging, but we had a good time. It helped me get a real taste of the industry.

With that sweet tooth, did baking ever cross your mind?

I got a little bit into bread-making, but, no, not really. Savory compared to baking has more room for ingenuity. There’s more room for error. Pastry and baking is ‘to the T,’ if something goes wrong, the dish won’t work.

I got into ice cream between Moo Creamery and The Padre Hotel in Bakersfield, where I worked for about five years and became the executive chef. They were just softening big tubs of ice cream and whipping them with the KitchenAid. I told the chef, “This is bad, let me do it.”

I’d take everything home and make ice cream until two in the morning and bring it back the next day. Eventually we were making it in house and the dessert program grew – that’s about as far as ‘pastry’ goes for me.

Tell us about the restaurant. When did the first location open?

Chef Tyson Cole opened Uchi in 2003 with business partner Daryl Kunik. They bought a little red bungalow in Texas that they expanded to what it currently looks like. It’s cool to see us going on 22 years!

It was small and humble; what Tyson emphasized from the beginning was whether you were sitting at the sushi bar or the wine bar or at a table, he wanted you to feel like you were at the sushi bar. That’s a huge part of the experience and why people were drawn to the restaurant.

I was working somewhere and had purchased Tyson’s *Uchi: The Cookbook*. It’s one of the few that I’ve read cover to cover. I was inspired. It sounds silly, but I thought, ‘If a guy like Tyson can make sushi, I can get into that.’

Do you take classes to learn to make sushi?

What’s funny is I never actually got into making the sushi. I started as a line cook, worked through all the stations, but when it came to sushi, I tried it out and decided it was not for me. I don’t enjoy being covered in sticky rice and scales and smelling like fish at the end of the night [laughs].

It takes a strong person to be able to do that. I respect what those chefs do, and I’ll help if they need me, but I’m not making the rolls or the nigiri. I respect that boundary.



What does Uchi offer?

We have a large core menu that doesn’t change too often, other than seasonal changes. There are nine stations. We have *yakitori* (grilled meats, fish, veggies, skewers); *sauté*, *donabe*, which is everyone’s favorite. That’s made in a clay pot, like a crispy rice bowl...they bring it tableside and it sizzles and crackles and everyone loves it.

We’ve got a tempura station, which is an art form in itself: you dip your hand in the batter and you’re dripping the batter over the fish or the veggies – you’re essentially trying to paint whatever’s in the copper pot and get an even coating. We have *garde manger*, which is savory and pastry. All of our food is meant to represent our ethos of ‘the perfect bite.’ I’m sure people have gone to a restaurant where the nigiri is huge, it’s a two-biter – it shouldn’t be.

One the sushi side is maki, which is the rolls; then we have a station that does the hot or grilled pieces on the sushi bar – like hot mushroom, which is seared in brown butter, that one is one of our top selling pieces; or the grilled short rib. There’s the

cool tastings, which are the plated sashimis and then the nigiri, the fish over rice.

What are your responsibilities as chef de cuisine?

Maintaining the restaurant and the food, operational stuff, and making sure we’re able to open the doors every day. On a day-to-day, it’s making sure our menu is a go. We do a specials tasting every couple of months that our staff can participate in, so we’re keeping the food culture alive.

It’s not just about what I want, it’s what the team can collaborate in. It’s fun to see anyone from servers to prep cooks to pastry put something on the menu. When you become a chef de cuisine, it’s more than the food, it’s about building a culture and progressing your team. If you’re not able to do that, the food won’t follow.

What’s the process for new menu items?

First, of course, is what season we’re in. What’s new, exciting; what haven’t we had on the menu? For the specials tasting, the first part is practicing the dish. You have

to get my stamp of approval before we move on to the tasting.

We have “meetings” every other month that the GM, another manager, front of house and back of house employee and regional manager from Texas will attend – like a panel – to taste the dish.

The other part is trying to create an *omakase* [tasting menu] – which we do daily. It’s basically what were excited about that day. It could be a new fish or a dish that we’re unveiling; you’re getting all kinds of different things that crosses the entire menu.

How is Uchi unique from other sushi spots?

Our ability to draw from the whole team. The cuisine is a flair and a taste of each person, especially if you look at the specials page. You could get a dish that’s not Japanese in ingredients but it’s Japanese in aesthetics and ethos and quality.

There’s other things that we look at that don’t have to be Japanese to make it Uchi. We’re creative with flavors and combinations that people wouldn’t expect. We have a different approach. Half of the experience is what happens in the dining room, and we want guests to feel like they’re going on a journey.

What’s your favorite part of the restaurant industry?

I think the reason I’ve stayed in this industry – and stayed at Uchi – is the sense of family. I spend 10 to 12 hours a day here, five days a week. You need to be excited and happy with where you’re at for this to work. It challenges me, but it’s also very rewarding.

The most important thing in this industry is the people, because without them you don’t have a restaurant, you don’t have a menu, you don’t have the food. That’s what gets me out of bed every day, is the people I work with. I’m excited to grow with them, it’s rewarding to see them succeed.

On the flip side, what’s your least favorite part?

When people have certain expectations of what restaurants should be. There are so many out there, of all different calibers and cuisines... over the past four years, there’s been more of a rushed experience in restaurants. ‘I want to get in and out very quickly.’ We want to take guests through the menu and create a special experience, but when you have 200+ guests wanting the same thing, that’s a challenge. I want people to slow down and enjoy their time here.

You’re a brand-new dad. What’s it been like balancing work and fatherhood?

I feel like I’m sprinting a marathon [laughs]. The twins are seven months old now, but it’s wash bottles, fold clothes, make formula, whatever other chores

need to be done. There’s not much downtime.

Being the head chef, my job doesn’t turn off – things are still happening even when I’m not at the restaurant. I think that’s the biggest challenge.

The twins came six weeks early, which threw us for a loop, and we’re so grateful they’re healthy. I’ve got to work on my organizational skills, and I also have an unhealthy habit of ‘let me do it.’ I need to learn how to ask for help. It’s a learning process!

Who is your biggest inspiration?

A lot of my ideas come to fruition when I’m talking to my wife. We haven’t had the time recently [laughs], but she used to throw hypothetical mystery baskets at me, like, ‘what could you make with these ingredients?’ We met at The Padre Hotel; she’s been around food and is really adventurous, which has helped me be more food adventurous.

What piece of advice has stuck with you?

First week of culinary school the chef said ‘be open minded, especially when it comes to feedback.’ Hang on to what’s important and take the emotions out of it. That’s really helped me succeed and become my own person in the industry.

INSURANCE DESIGNED WITH YOU AND YOUR DREAMS IN MIND.

CALL (480) 990-8855 FOR A NO-OBLIGATION FREE QUOTE.

J M Chapman Agency Inc
Jay Chapman, Agent
Bus: (480) 990-8855
7055 E Thomas Rd
Scottsdale, AZ 85251
jchapman@amfam.com



AMERICAN FAMILY INSURANCE
American Family Mutual Insurance Company,
S.I. & its Operating Companies,
6000 American Parkway, Madison, WI 53783
©2015 006441 – Rev. 2/20 – 12923221

THE BROKERY
LOCAL REAL ESTATE BROKERS



35 YEARS OF EXPERIENCE

CHARLES SIDI

REAL ESTATE PROFESSIONAL
Charles@TheBrokery.com | 480.330.6506
CharlesSidi.com

sidi

LOVE ARCADIA LIVING™



"Meet Ms." | Ray Artigue

Dr. Linda Chambliss

For a woman who has never experienced childbirth, Linda Chambliss is an expert in labor and delivery. As the Director of Maternal Fetal Medicine and Professor of Obstetrics and Gynecology at Valleywise Health, she has overseen the birth of more than 30,000 babies.

Chambliss also understands the province of motherhood, as she has four children of her own – all of whom were adopted. Hers is a deep belief and genuine commitment to family.

"My mother was a nurse and she encouraged me to go into nursing. That's what you did if you were a girl interested in science. It was a different time," she said, shaking her head.

In fact, she did start out as a nurse, working on the Hopi and Navajo reservations in the 70s and 80s before going to medical school at Michigan State University. She then did an internship at the prestigious Pritzker School of Medicine at the University of Chicago.

Chambliss stayed and did her residency at the renowned Cook County Hospital before going on to USC for a fellowship in maternal-fetal medicine. She also holds a master's degree in public health from Johns Hopkins University.

She has worked at St. Joseph's Hospital and Valleywise Health – the public "safety-net" hospital for indigent care – for a combined 35 years. Through the decades, she has learned much about the social factors impacting public health. So much so that she appeared on the *Oprah Winfrey Show* in 1996 to discuss the pertinent issues.

"At a county hospital you see it all, and that is why it's such a great place to learn. Many of the patients we see are high-risk and have serious personal issues, including victims of domestic violence," Chambliss said.

The New Jersey native has never been married but that didn't stop her from adopting her children.

Serving on the Arizona Aid to Adoption board opened her eyes to the tens of thousands of kids in foster care.

Despite her impressive career accomplishments, Chambliss says her children are easily her "proudest achievement." The family includes Alice (29), Kevin (29), Christopher (22) and Danny (21), all of whom were adopted when they were two or younger.

"The reward in adopting is knowing you have helped people who are in less-than-ideal circumstances," she said.

Her daughter said it is difficult to single out one thing that makes her mom special.

"She is so caring and has done so much for our family. We get to do a lot of things that most kids don't get to do," Alice said, adding, "She is also a talented and

"The reward in adopting is knowing you have helped people who are in less-than-ideal circumstances."



Linda and her daughter Alice

courageous doctor. There is nothing going wrong under her watch."

Not surprisingly, Chambliss has won repeated teaching awards, special recognition bestowed on her by her medical students and residents.

But she doesn't take herself or her profession too seriously. She has a wry sense of humor and says doo-wop is her go-to music.

"Rap artists should have to do hard time," she said, with a laugh. And just to stay sharp, she works the crossword puzzle every day.

Her advice to the next generation of physicians: "Medicine, despite some of the needless bureaucracy, is still the best job going."

Her daughter predicts that her mother will never retire, and for the next generation of physicians, that would be quite fortunate.



SunKissed by Drew Nguyen acrylic on panel 20.5" x 23.5" 1.5" Price: \$355



art one
gallery | foundation

Representing students and local artists of Arizona since 1993

480.946.5076 . 4130 n marshall way . scottsdale . artonegalleryinc.com . @artonegalleryinc

STOP BY AND ENJOY OUR NEW MEXICAN LAGER

MANUEL'S
MEXICAN
RESTAURANT
& CANTINA

Brews in
ARIZONA

FAMILY SERVING FAMILIES
SINCE 1964

www.manuelsaz.com

3131E. Shea Blvd, PHX • 480-741-0947
2820 E. Indian School Rd. Phx • 602-957-7540

BOYER
VERTICAL

THE BROKERY
LOCAL REAL ESTATE BROKERS



EST 2025 — ARCADIA

HIGHTAIL

LIVE | WORK | STORE

NOW SELLING The new standard of modern, architecturally designed spaces that seamlessly blend flexibility, functionality, and style. With R-5 zoning, these 1,668 sq. ft. units offer a versatile mix of personal warehousing, restricted commercial, and living space options.

Perfectly positioned in Arcadia near 48th St & Thomas Rd, with easy access to Old Town Scottsdale, the Camelback Corridor, and Sky Harbor Airport—this is where innovation meets convenience.

FOR SALES AND ADDITIONAL INFORMATION:

Tucker Blalock, Owner/Agent at The Brokery

Tucker@TheBrokery.com | 602.561.0445 | www.HightailArcadia.com





Blake Mahoney



Victoria Bourgeois-Conti



Santiago Paul



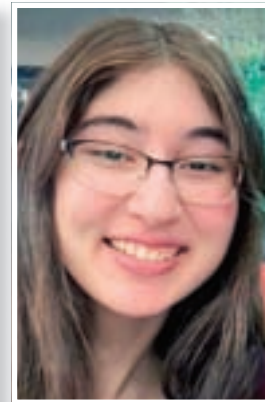
Naren Gudavalli



West Walker



Timothy Jiang



Mahima Sanghera

From 15,000 to 2,500 to 7: Meet this year's Merit Scholars

By Mallory Gleich

Seven students from Arcadia, Brophy and Xavier have received well-deserved recognition as finalists for the 70th annual National Merit Scholarship. The award was created in 1955 and highlights academically talented students and their accomplishments.

Over 1.3 million high school students enter the program each year and 50,000 high schoolers qualify for recognition, of which approximately 16,000 are designated semifinalists.

From that group, 15,000 met the very high academic standards and other requirements to advance to the finalist level of the competition, which included writing an essay, providing information about extracurricular activities, awards, and leadership positions, having an outstanding academic record, and being endorsed and recommended by a high school official. From this group, approximately 7,000 win Merit Scholarship awards.

The amounts vary and there are three types awarded: 2,500 National Merit \$2,500 Scholarships, 830 corporate-sponsored Merit Scholarships, and 3,600 college-sponsored Merit Scholarships, worth a total value around \$26 million.

"National Merit Scholarship Corporation is very proud to honor the academic

accomplishments of these scholars, and we look forward to seeing what their futures hold," Director of Public Information Matthew G. Budreau said. Let's meet the Arcadia area winners [except Blake Mahoney, who was out of town at press time]!

ARCADIA HIGH

Victoria Bourgeois-Conti said she is elated to be attending Fordham University on a full tuition scholarship in the fall. She was accepted into the Honors Program at the Lincoln Center campus, and hopes to double major in mathematics and dance with a minor in psychology.

Victoria mentioned that Fordham emphasizes giving back to the community, and she hopes to engage in meaningful service during her time in New York.

"I don't have any definitive plans for after college, but I am very excited to explore the dance and arts opportunities in NYC, as I have been fortunate to take classes at Dance Theater West since fifth grade and I am in my sixth year in the Story Book Ballet Company," she said.

BROPHY PREP

Santiago Paul is an incoming student at Williams College, where he plans to study economics and philosophy. Throughout

high school, he was involved in speech and debate, music, and soccer – activities he hopes to continue during college. After completing his undergraduate, Santiago will attend law school and pursue a career as a lawyer.

"Winning the National Merit Scholarship was a wonderful surprise for me. I can remember being pretty shocked and excited to open the email containing the news," Santiago said. "The scholarship will be a great resource to assist in keeping the cost of my undergraduate education low, allowing me to pursue my academic and personal goals with some added certainty."

Naren Gudavalli will be attending Dartmouth College and majoring in economics. He hopes to pursue a career in either finance or law. An avid tennis player at Brophy, Naren looks forward to continuing on Dartmouth's club team. He expressed surprise and excitement at being named a National Merit Scholar, recognizing how competitive the transition from finalist to recipient can be.

West Walker said he was shocked when he received news of his National Merit Finalist Scholarship. He will be starting at Vanderbilt University in the fall and plans on majoring in engineering. West plans to put the \$2,500 scholarship toward tuition.

In his free time, he enjoys surfing and sailing during the summers he spends in New Jersey.

Timothy Jiang will be majoring in economics at Princeton University. He described the National Merit journey as incredibly exciting and was ecstatic to be selected for the scholarship. After college, he hopes to work in the financial sector. Timothy plans to use the award to help pay for his undergraduate tuition and is looking forward to meeting new friends in the fall.

XAVIER PREP

Mahima Sanghera will be on the pre-med track at Johns Hopkins University. She is currently interested in becoming a psychiatrist and conducting research in pharmacology, though she remains open to exploring other medical fields. Mahima said she developed a strong passion for research during debate and is confident she will continue on that path.

"I was ecstatic to learn I have the National Merit Foundation's support in attending America's first and top research university," Mahima said. "The hours I spent studying for the PSAT most definitely set a precedent of genuine work ethic and supported me years later!"

nationalmerit.org

PEAGLER | WESTFALL

YOUR REAL ESTATE EXPERIENCE...
SIMPLIFIED.

- Combined Real Estate Experience of 36+ Years
- Proven, Local Advisors Offering Concierge Style Service
- Bespoke Marketing Program

THE BROKERY

LOCAL REAL ESTATE BROKERS

DALLAS PEAGLER

602.821.9494

Dallas@TheBrokery.com

BREENA WESTFALL

480.266.8313

Breena@TheBrokery.com



MINNOW



MATCHA • SUSHI • COCKTAILS

4501 N 32ND Street Phoenix, AZ 85016 eatminnow.com

MEET ME AT MINNOW?



THE RISE OF DEWEY'S MARKET

That underground bagel everyone's talking about

By Sherry Sklar

Phoenix is evolving beyond chef-driven concepts into a city rooted in a rich local food ecosystem, featuring nearby farms, pasture-raised livestock, and artisanal food brands. Many are found right here in our own backyard. In that landscape, Dewey's Market fits right in: a small-batch bagel operation that began with a career pivot and continues to grow from a passion that's quickly gaining attention.

Founded by Matt Dewey, a former real estate professional turned sourdough bagel evangelist, this word-of-mouth venture has captured the hearts and taste buds of Phoenicians without a storefront, website, or even a formal menu. What began as a creative experiment has evolved into a full-fledged entrepreneurial pursuit.

Originally from Oregon, Matt spent nearly two decades on the East Coast, building a career in real estate in Washington, D.C., and New York. When it came time to choose a new place to settle with his wife and two kids, Phoenix offered the right balance of sunshine, a sense of community, and a personal connection through his alma mater, the University of Arizona.

"It was a no-brainer. We could move somewhere rainy, or we could come to Phoenix, where we've got friends, some family, and great weather," Matt said.

Moving to a home in Windsor Square, he found that relocating to a new city with a slower pace and supportive small business culture shifted his priorities and, ultimately, his focus. He began to question what happiness might look like in the long run. It wasn't until he reframed what success meant that he found himself living out the ultimate goal captured in the old saying: "Choose a job you love, and you will never have to work a day in your life."



See Salt garlic bagel

"I'd been with my company for 18 years. I was the president, the COO, and even held ownership," Matt said. "One day, I took stock and asked myself, 'do I want to do this for another 18?' The answer was no."

Operating out of a shared kitchen, Matt sells his sourdough bagels through farmers markets and occasional pop-ups, including at The Fred and Joy Lush Club. He hopes to expand offerings to include sandwiches and other menu items. Orders are placed via direct messages, and pickup times are scheduled to ensure the bagels are handed off fresh from the oven.

"My sister's lived in Arcadia for 20 years and was once the PTA president at Hopi," Matt said. "Between her and friends of friends, word spread fast. I've been delivering to Arcadia and dropping off at Camelback Flowershop for almost a year now."

With growing demand, he sees the potential for a future storefront that could become a neighborhood favorite. His hot bagel model finds kinship with New York icons like Russ & Daughters, where tradition holds that a real bagel is never toasted.

"I've done a couple of markets at The Fred, where customers were able to purchase bagels and cream cheese, and was a part of Desert Design Week at Uptown's Local Nomad, which was a cool experience," he shared.

Matt's collaborations with area businesses and customers has inspired him and even shaped his recipes, often sparked by ingredients in his kitchen or feedback from followers.

A chance encounter with the founder of SEE SALT, a small-batch salt brand, led to a creative partnership that transformed his bagels and deepened his connection to the local food scene.

"Using those salts helped me think outside the box. It pushed the flavor profile further than I had imagined," he said.

Varieties include sesame, French butter chive, miso, The Blind Dragon (a blend of asiago cheese in an everything bagel), and the plain best seller. Matt champions Arcadia's Momo Salsas, which he uses in his hand-blended cream cheese as a pairing.

Unlike its commercial yeast-based counterpart, Dewey's Market sourdough bagels are made with a natural starter, resulting in a distinct flavor and texture. The time-consuming process is uncommon in bagel



Matt Dewey, the man behind Dewey's Bagels.

making. Clean ingredients ensure that the product remains preservative-free.

Ordering is a straightforward process: simply direct message the company on Instagram to place your picks. Matt delivers bagels on Thursdays, Saturdays, and Sundays within Arcadia and other parts of the Valley. On Sunday, pickup is available at Camelback Flowershop anytime between 8:30 a.m. and 4 p.m.

Dewey's Market accepts Venmo or cash, and in the hotter months, he advises placing a cooler at the front door to receive deliveries. Bagels can be stored in a plastic bag in the fridge for 3-5 days or kept frozen for about a month.

From oven-baked batches to weekend brunch, Dewey's Market has earned its cult following not just with chewy, golden bagels but also with a commitment to craft, care, and community. Stepping away from a fast-moving career to take a chance on something new takes a particular kind of pluck and bravery that is being rewarded, one bite at a time.

Find Dewey's Market on Instagram @deweysmarketphx

Voted as a Top Agent and
Named as a Top Producer
for *Five Consecutive Years*



Thank you!

Debbie Pontikas | MBA, Associate Broker
A Decade of Dedication.
Trusted by Clients Since 2015.



PONTIKAS
TEAM
LUXURY REAL ESTATE

480.335.8604
pontikasteam.com

RETSY

Forbes



How three friends sparked a tile-turning trend in Phoenix

By Michael P. Murphy

It's called The Proper, a public meeting room located at the center of Found Arcadia, a European-inspired furniture and design store on 44th Street. It's an inviting, cozy setting, especially late Wednesday afternoons when several tables in the room are graced with a green cover bearing the pink and white PMC logo in the center. Soon, it will be time to play Mahjong.

A tile-based game that originated during China's Qing Dynasty, (1644-1921) Mahjong became popular in the Western world following World War I. It was designed to teach discipline, strategy, and calculation, but more than that, the game inspires social interaction.

That's where longtime friends Julia Zastrow, Leah Seidelmann, and Rachel Semro come in. They have a certain love for playing, so they set out to share that passion with others.

"We asked ourselves, what would happen if we started a Mahjong club?" Leah said. "After many text messages, meetings, and FaceTime calls, we started reaching out to others. We thought if we could get 12-16 people to join, then we might be on to something."

As it turns out, they were. Forty people signed up in a matter of three days. The very first Phoenix Mahjong Club meeting was held in April 2024 at Mini Social, a small venue in Old Town Scottsdale. With positive word of mouth and the magic of social media, they now have 100 members.

The club meets four times a month at Found, and with so many members coming from across metro Phoenix, it was important



Club founders Leah Seidelmann, Rachel Semro and Julia Zastrow.



to find a central location: all roads led to Arcadia.

"Everybody enjoys meeting new people and the sense of community. We cater food, and we often have wine at our evening events," Leah said. "It's a fun, social environment where you're playing with your friends or people you just met."

With four players at a table, each game often goes at a different pace. Depending on the player's skill level, the game can be fast-paced and competitive. Sometimes there is no winner.

"Typically, you stay at the same table," Rachel said. "Our events are three hours long. In two hours, you can usually play four games."

"It's a membership program," Leah added. "And we offer beginner lessons to anyone

that has heard of Mahjong but doesn't know how to play."

The club is also focused on giving back to the community. Every quarter, the purpose of an event is to support a Valley organization. Past events have contributed to various school auctions, social activities, and clubs, as well as Crowns of Courage, a nonprofit that serves pediatric cancer patients. In August, they plan to host a back-to-school supply drive.

Several membership options are available. The Full Membership is priced at a prorated rate of \$695 for those enrolling now and granting access to all club events through March 2026. This includes up to four playing sessions per month, catered socials, and drop-ins – many of which feature meals and beverages. A monthly payment plan is also available at \$80 per month, starting

from the month of enrollment and running through the year.

The club offers a Junior Membership, which includes a two-month trial for \$100 (or \$50 per month). This provides access to two Wednesday drop-in sessions per month, with options for lunchtime or evening play. Beginners are welcome, with guided instruction available. Light refreshments are also provided. Junior members do not have access to socials, but after the trial period, they may upgrade to full membership.

Through shared laughter and friendly competition, the Phoenix Mahjong Club has become more than just a place to play – it's a space for connection and community. As the tiles shuffle and the tables fill, a growing tradition has taken root in Arcadia.

phoenixmahjongclub.com

Summer highlights: sports, reading, transit, and fun

DISTRICT 6 UPDATE

Summer in Phoenix is heating up with events and programs for residents of all ages. From empowering youth sports tournaments to festive Fourth of July celebrations, here's what's happening around the city.



KEVIN ROBINSON

Councilman
District 6

602-262-7491
District6@phoenix.gov

The Native American Basketball Invitational (NABI), the largest all-Native American high school basketball tournament in North America, is set to return this July. Since its founding in 2003, NABI has grown into a platform that combines sports, education, and community impact.

This year, over 2,400 Indigenous athletes from more than 180 tribal communities across the U.S., Canada, and New Zealand will come together

to compete in over 400 games during the five-day event. The tournament concludes with championship games on July 23 at the Footprint Center, home of the Phoenix Suns and Mercury.

Throughout the week, participants engage in the

The Robinson Reading Challenge

The Phoenix Public Library invites readers of all ages to take part in this year's Robinson Reading Challenge, running now through August 1, 2025. With the theme "Color Our World," the free program encourages reading for at least 20 minutes a day, while earning points, unlocking digital badges, and winning prizes.

Gameboards are designed for all ages and reading levels, and participants who reach 1,000 points will receive a free book and other rewards. Families can join themed events, tackle online challenges, and enjoy special programs hosted by library branches. Register now and start logging those reading minutes!

South-Central Light Rail Extension Now Open

A major milestone in public transportation was celebrated with the grand opening of the South-Central Extension of the Valley Metro Light Rail. The event brought together city leaders, performers, and proud community members in a spirited celebration of progress.

This new extension enhances connectivity for South Phoenix, giving residents greater access to schools, jobs, healthcare, and other essential services. More than just an infrastructure project, it's a step toward greater equity in transit and opportunities for the community.

PHXPlays Youth Summer Camps Accepting Registrations

Parents looking to keep their kids active and engaged this summer still have time to register for PHXPlays Youth Summer Camps. These affordable camps offer a fun, safe environment with games, sports, arts and crafts, and field trips. Learn more and sign up at phoenix.gov/parks.

Celebrate Independence Day at Fabulous Phoenix 4th

Get ready to celebrate America's birthday in style at the Fabulous Phoenix 4th, one of Arizona's largest free Independence Day events! Head to Steele Indian School Park (300 E. Indian School Road) on Friday, July 4, for an evening filled with entertainment, food vendors, a kids zone, and a fireworks display. Bring your lawn chairs, blankets, and patriotic spirit for a night of family-friendly fun!

Happy Fourth of July!

Kevin

From training mat to world stage: JSK heads to Croatia

By Rachael Bouley

As JSK Taekwondo celebrates 15 years of empowering students through martial arts, the studio has exciting news: seven of its athletes have qualified for Team USA and will represent the country at the International Taekwon-Do Federation (ITF) World Championships in Croatia this October.

Held biennially in odd-numbered years, the event gathers elite practitioners from around the world to compete in various disciplines, including individual and team patterns, sparring, special techniques, power breaking, and pre-arranged sparring.

To participate, athletes must hold an ITF Black Belt degree and typically qualify through National Championships or selection trials. The championships are structured to accommodate various age groups and skill levels, promoting inclusivity and fostering international camaraderie among practitioners.

Owners Joe and Kate Karstadt are proud to see their team excel on the national stage. For the family, the event will be significant as sons Josh and Max will join their father, Joe, who was part of the U.S. Men's Team that took home two gold medals at the 2004 World Championships.

Joe, a 6th-degree Black Belt, and Josh, a 4th-degree Black Belt, both serve as head instructors at JSK. The father-son duo qualified for the men's individual and team competitions, including sparring, power breaking, specialty breaking, and adult pre-arranged sparring.

Joe brings decades of experience to the mat, holding more than 25 National Championship titles and a spot in the Official Taekwondo Hall of Fame. Josh, who began training as a child, has since competed in 11 international tournaments, earning 14 U.S. National titles and a World Cup medal.

Youngest brother Max qualified in individual pre-junior male sparring, while teammate Nicholas Johnson qualified in the junior male sparring



Joe Karstadt, Eva Pacheco, Josh Karstadt, Sofia LeMense, Max Karstadt, Nicholas Johnson Wind Tran.

category, along with specialty breaking, team sparring, and team power breaking. Nicholas, now 17, has trained at JSK since he was just four years old.

JSK's female athletes also made a strong showing. Eva Pacheco qualified in individual patterns, sparring, and specialty breaking. Wind Tran earned a spot on Team USA in individual women's patterns, and Sofia LeMense qualified in individual junior female sparring.

"We look forward to this exciting journey and the hard work it will take to prepare for the ITF World Championships," Joe said.

With the countdown on to the tournament's October 7 start, Team JSK has already kicked off their international training. In late May, they traveled to the Netherlands to compete in the Holland Cup, an international event that offered valuable experience ahead of the world stage.

"All 11 members did an amazing job going up against some of the best competitors in Europe," Joe shared. "The team earned three Silver Medals and three Bronze Medals, gaining incredible experience to bring home."

It was a great preview of what to expect in Croatia."

Back in Arizona, preparations continue. In July, JSK will host the

2025 USA Taekwondo Championship, featuring events in patterns, sparring, specialty kicking, and Chon-Ji challenges. Students will also have the chance to meet and train with Team USA representatives, an inspiring opportunity to follow in their footsteps.

"For 15 incredible years, we've helped children build confidence, discipline, and focus – skills that last a lifetime," Joe said. "At JSK TaeKwonDo, martial arts isn't just about self-defense. It's about shaping strong minds and respectful attitudes."

As JSK prepares to represent Team USA on the world stage, they carry with them not only years of training but the support and pride of everyone back home. The road to the World Championships is just one chapter in their story – and it's only the beginning.

jsktdusa.com

“At JSK, martial arts isn't just about self-defense. It's about shaping strong minds and respectful attitudes.”



Enjoy the time with family and friends!



602-944-5516

maloneyplumbing.com

Serving the Valley for over 60 years!

ROC315991



Shawna Warner



Rebecca Clayton-Hoyt

Not satisfied with your last agent...
TEAM up with area experts!

Curated
European
Luxury



\$11,500,000 - 7525 N Shadow Mountain Road | Paradise Valley



4 BEDS + OFFICE | 5 BATHS | 7,380 SF | BILLIARDS ROOM



Journey's
End Estate



Call For Pricing - 5500 N Dromedary Road | Phoenix 85018



NEARLY 24 ACRES - SUBDIVIDABLE





\$4,950,000
7311 E Arroyo Hondo Road
5 BEDS | 9 BATHS | 7,908 SF



\$3,995,000
5328 N 46th Street
4 BEDS | 3.5 BATHS | 3,584 SF



\$2,296,000
3634 N 47th Street
4 BEDS | 3.5 BATHS | 3,386 SF



NEW LISTING
\$1,495,000
5971 E Orange Blossom Ln
3 BEDS | 2 BATHS | 2,861 SF



\$725,000
4422 N 75th Street #4011
2 BEDS | 2 BATHS | 1,072 SF

Exceeding Your Expectations.



Lara Broadrick



Brooke Fair



Laura Ingram



Meghan Marum



Sofie Johnson



5923 E Helen Avenue #2
\$1,950,000

5923 E Helen Avenue #3
\$2,600,000

5923 E Helen Avenue #4
\$2,400,000



CUSTOM HOMESITES

SOLD



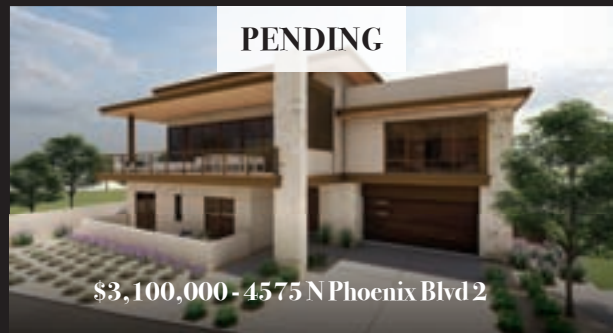
\$3,300,000 - 4575 N Phoenician Blvd 5



\$3,250,000 - 4575 N Phoenician Blvd 4



\$3,150,000 - 4575 N Phoenician Blvd 1



\$3,100,000 - 4575 N Phoenix Blvd 2



\$2,995,000 - 4575 N Phoenix Blvd 3



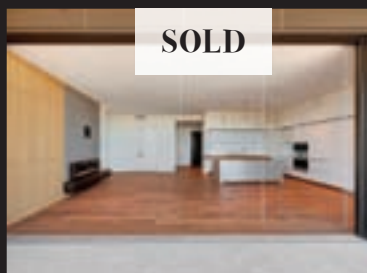
\$2,499,000 - 5112 N 41st Street



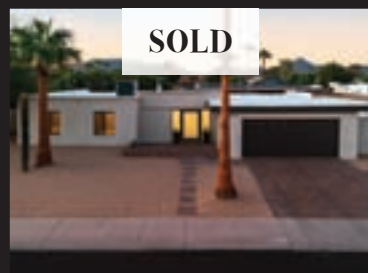
\$1,975,000
7705 E Doubletree Ranch Rd #8



\$1,195,000
4813 N 28th Place



\$2,008,000 - 5000 E Camelback
Ridge Drive #204
*BUYER & SELLER REPRESENTED



\$755,000
3615 E Charter Oak Road



\$510,000
4411 N 40th Street #40
*BUYER REPRESENTED

602.598.1779 // www.THETEAM4RESULTS.com

From cactus trails to floating fun: Summer adventure awaits

There's always something new to discover at Lake Pleasant – and this summer, the surprises are bigger, bouncier, and splashier than ever.

You don't need a boat or a board to make waves. Just bring your sense of balance, a good dose of adventure and your sense of humor. Pleasant Harbor is now home to H2-Whoa, a floating waterslide that's part of Whoa Island, which is a massive inflatable obstacle course that floats right on the water, turning the lake into a playground.



Robin's Adventures
BY ROBIN SEWELL

Robin is the host and executive producer of the Arizona Highways Television, Saturdays and Sundays on CBS.

"Whoa Island is the newest activity, and we're excited about it," Clint Gregory, CEO and co-owner of Boat Rentals of America, said. "You can run, jump, climb, bounce, and swing. It's fun for all ages and a fantastic way for families to get in the water and play together."

From slipping across the I-beam to swinging Tarzan-style into the lake, the challenge is half the fun. The other half is falling in and with Arizona's summer heat, there's no better way to cool off.

"It gets pretty toasty out here," Gregory said. "So yeah, people are going to fall in – and they love it. You're laughing the whole time,

you're getting soaked, and by the end of the 45-minute session, most people are ready for a rest."

Participants say the mix of fun and difficulty makes it unforgettable.

"There are a couple of tough parts, like the IHOP and



Just 45 minutes north, families will find water sports, hiking, swimming and more. (right) H2 Whoa is a 34-foot-tall floating water slide at Lake Pleasant.



the I-beam, but it's all part of the challenge," one swimmer said. "Everybody's running around, jumping, swinging. It's a blast."

The best part is it's designed for everyone. Whether you're tall, small, or somewhere in between, at Whoa Island, even grandma and grandpa can join in. Lake Pleasant has long been a favorite for residents looking to escape the city. Just 45 minutes north of Phoenix, off Highway 74, Pleasant Harbor is a quick and easy day trip.

"What's not unique about Lake Pleasant?" Gregory said. "We've got water sports, hiking, and wildlife; you might spot mules, eagles, and hawks, and the lake itself feels like a warm bath in the summer. It's an amazing place to spend the afternoon."

The Pleasant Harbor Marina, operated by Gregory and his team, serves as the lake's central hub of activity. You

can rent a jet ski and speed across the water or take it easy with a paddleboard or pontoon. Even sailboats and kayaks are available for a slower-paced outing under the desert sun.

And when the fun works up your appetite, Dylan's BBQ is just steps from the water, serving up smoked meats, cold drinks, and lakeside views worth lingering over.

Beyond the action and adrenaline, it's the natural beauty that keeps people coming back: the cactus-dotted hills, the desert blooms, and those unforgettable Arizona sunsets. Pleasant Harbor Marina isn't just a dock. It's a launchpad for memories, a gathering place for locals and visitors, and the heartbeat of Lake Pleasant's ever-growing adventure scene. Just bring your sense of fun and let Lake Pleasant do the rest.

pleasantharbor.com

EXPLORE ARIZONA'S EXTRAORDINARY ESTATES



1385 S LOY ROAD,
CORNVILLE, AZ 86325



KATRINA BARRETT
OWNER, BROKER

LOCAL
LUXURY

CHRISTIE'S
INTERNATIONAL REAL ESTATE



CATCH KATRINA'S LOCAL LUXURY LISTING OF THE WEEK - THURSDAYS
AT 9PM ON FOX10!

FOX10
PHOENIX

@KATRINA.A.BARRETT

LOCALLUXURYRE.COM

520.403.5270



Jerry's



@jerrysfillingstation



40th St & Camelback Rd.



K9 Logan, patrol.



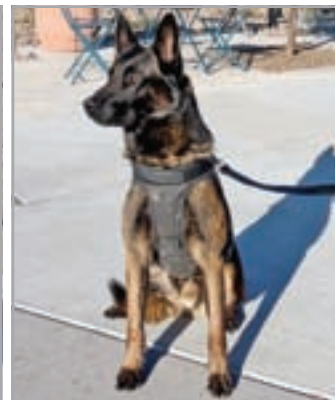
K9 Cache, explosives detection.



Zion and Koda of SPD's Mounted Unit.



Fender, Police Crisis Intervention.



Booker, officer safety.

These four-legged crime fighters keep the community safe

By Rachael Bouley

While strolling the streets of Scottsdale, you may see furry, four-legged partners helping out the city's police department, one hoof or paw at a time.

The Scottsdale Police (SPD) rely on powerful patrol horses and dedicated K9s to play a vital role in keeping the streets safe and secure. Comforting crisis dogs also make a big difference, helping people of all ages feel supported in times of need. Let's meet these four-legged heroes who serve the city with pride.

The Mounted Unit

SPD's Mounted Unit is comprised of seven horses whose impressive strength and stature aid in crowd control and community events. You may see them on routine patrols throughout Old Town.

The horses include 21-year-old Koda, a Painted Quarter Horse, and Zion, a towering 14-year-old Clydesdale. Aiden, 20, and Newt, 4, are Thoroughbred/Percheron crosses, and Cash is a 10-year-old Percheron/Friesian.

This spring, the unit welcomed two recruits: Owen, a 4-year-old Thoroughbred/Percheron, and Oakley, a 4-year-old Clydesdale/Thoroughbred. They came from Asbury University in Kentucky, where students raise and train horses specifically for law enforcement work.

"We need our police horses to be calm and non-reactive to the different stimuli they will encounter," PIO Officer Aaron Bolin explained.

This includes loud street noise, music, vehicle traffic, and large crowds, as police



Cooper, Rocket, and Captain are Scottsdale's School Resource K9s.

horses are trained to use their bodies to safely direct people and effectively control crowds.

The Mounted Unit was established in 1985 with two officers and two horses as part of a community policing effort. Currently, there are four officers assigned full-time to the unit, which has seen an increased need for crowd management and enforcement duties at special events.

"The Mounted Unit evolved over the years to meet the needs of Old Town and the expanding entertainment district with the increase of nightclubs and nightlife attractions," Officer Bolin, who served on the Mounted Unit from 2013-2018, said.

When they are not on duty patrolling crowds and connecting with the community, the horses enjoy a well-deserved break, receiving dedicated care from department wranglers.

"The horses get to be horses most of the time, living in an amazing barn at WestWorld," Officer Bolin added. "They usually train with their assigned rider weekly and then work different patrol shifts or events as needed."

The Mounted Unit gets out and about in the community, visiting Scottsdale and McCormick-Stillman Railroad Park for large city-sponsored events and Neighborhood Watch Block parties. The horses also appear at annual Trunk-or-Treat events in October.

"We take phenomenal care of our working and service animals," Officer Bolin added. "We rely on them to help us keep our community safe, and we treat them like our best friends."

The K9 Unit

Scottsdale's K9 Unit features six highly skilled dogs, adding a layer of safety for officers in high-risk situations. Four-year-old Cache is a black Labrador used solely for explosives detection purposes, meaning he doesn't chase, find, or apprehend suspects. Logan and Rocco are experienced six-year-old Belgian Malinois, who are experts in suspect tracking, apprehension and sniffing out illegal substances.

They are joined by Kuno, Booker, and Viggo – young Belgian Malinois in their early prime. The K9 Unit relies on each dog's keen senses to detect hidden people and evidence, keeping officers safe during building searches. There are also specific K9s used to identify illicit materials and assist patrol officers with investigations.

"When we receive the K9s, we run them through a six to eight-week academy where they are trained in the things that will make them a successful Police K9," Unit Sergeant Jeremy Pitt said. "This includes obedience, building searches, area searches, and suspect apprehensions. Each dog is unique in how they need to be trained."

Once the K9 has been taught the basics, they must be certified through the National Police Canine Association. Then, they can begin answering calls for service and receiving maintenance training every week.

"During event season in Scottsdale, K9s are used to conduct a sweep of the venue and surrounding areas before the event opens to the public. This is done to ensure a safe gathering space for all attendees," Sergeant Pitt said.

Typically, these dogs will continue their careers until they are 8-10 years old before retiring to a comfortable life with treats, belly rubs, and couch time. While all the K9s are extremely social, the public is urged always to ask the handler if they can have a pet or interaction so the pups can focus on the important tasks at hand.

School Resource K9s

A trio of crisis comfort dogs lend a helping paw as part of Scottsdale's School Resource Officer Unit. These dogs have one goal: supporting students as they navigate stress, anxiety, and emotional challenges.

Rocket is a six-year-old Golden Retriever at Chaparral High School, Cooper is a three-year-old red Goldendoodle at Mohave Middle School, and Captain is a four-year-old Goldendoodle at Coronado High.

The dogs help build trust and create safe spaces on campus, providing calming pressure and comforting cuddles to help students when they need it most.

Crisis Response

In addition to the patrol and resource K9s, Scottsdale's Police Crisis Intervention Service (PCIS) now has a furry face who works alongside six trained specialists and offers immediate support to those in need.

Fender, a two-year-old Golden Retriever, is there to provide emotional support during traumatic events by helping victims, witnesses, or anyone experiencing distress at a crime scene. Fender is trained to sit quietly beside those needing comfort, soothing kids and adults with his wagging tail and gentle hugs.

These four-legged officers may come with paws and hooves, but their impact on Scottsdale's safety and well-being is anything but small. Whether it's guiding crowds, sniffing out danger, comforting students, or supporting people during their most vulnerable moments, these animals are a vital part of the city's public safety team.

scottsdaleaz.gov/police



Christ
CHURCH LUTHERAN
LC-MS

LOVE GROW SERVE

IN-PERSON WORSHIP

Traditional Worship 8:00am/10:45am
Contemporary Worship 8:30am/10:30am
Teaching Service 9:30am

ONLINE WORSHIP

Sunday @ 8am/10:30am **FB Live** or
CHRISTCHURCHPHX.ONLINE.CHURCH

3901 E. Indian School Rd., Phoenix | www.cclphoenix.org | (602) 955-4830

Christ Lutheran School Preschool - Grade 8 • www.clsphx.org



NOW OFFERED AT \$1,825,000

3042 E SQUAW PEAK CIR, PHOENIX, AZ 85016

*A Beautifully Renovated Biltmore Hillside Villas Home
with Stunning Piestewa Peak Views*

3 Bed + Versatile Loft | 3 Bath | 3,315 Sq Ft | Expansive Private Patio | Stunning Piestewa Peak Views
Prime Location Minutes from Shopping, Dining, and Entertainment | Multiple Hiking Trails Within a Block of the Home
25+ Foot Coffered Ceilings | Floor-to-Ceiling Windows | Luxurious Finishes Throughout

THE
BROKERY

Tucker Blalock Managing Broker, Co-Founder
602.561.0445 | Tucker@TheBrokery.com
Oleg Bortman Associate Broker, Co-Founder
602.402.2296 | Oleg@TheBrokery.com



SCPA being constructed, circa 1974.
PHOTO COURTESY OF AERO DRONE VISIONS



Children's Garden and east bowl.
PHOTO COURTESY OF AERO DRONE VISIONS

HAPPY 50TH BIRTHDAY!

Scottsdale Center for the Performing Arts reaches half century

By Sherry Sklar

Since opening its doors with a rousing Roger Miller concert on October 23, 1975, Scottsdale Center for the Performing Arts (SCPA) has been a cultural nexus in the heart of the city. For five decades, its bold programming and world-class performances have helped elevate Scottsdale's standing as an arts destination. This fall, the organization celebrates its golden anniversary with a milestone season and gala event that honors its legacy and looks ahead.

Designed by renowned American architect Bennie Gonzales, who designed many of Scottsdale's municipal

buildings, the center was envisioned as a conceptual campus with a distinctive Southwestern flair. A 1992 renovation by Michael Wilson Kelly and Will Bruder reconfigured portions of the façade and relocated the entrance to enhance visitor flow. Subsequent upgrades have been undertaken over the years to maintain and improve the facility's functionality, including the most recent major mainstage renovation in 2008-2009.

"Bennie Gonzales wanted to make a statement with these buildings – that this is a civic place that lives within the language of our ancestors," said Gerd Wuestemann, President and CEO of Scottsdale Arts, the nonprofit that

oversees the center along with several other multidisciplinary arts organizations (including SMOCA, Scottsdale Civic Center, and Public Art, with Cattle Track soon to join the portfolio).

Gonzales used a signature hue, Navajo White, on the exterior walls, a color still incorporated throughout the building. The 853-seat Virginia G. Piper Theater was entirely constructed underground to comply with the city's strict height restrictions at that time. This created a performance space with outstanding acoustics and a unique entry point at the top of the seating, which descends toward the stage.

"In 1975, Scottsdale's building height

restrictions were so strict that they couldn't go any taller," Gerd said. "To accommodate sufficient overhead space above the stage, they had to construct the audience area underground. It was a purely pragmatic decision."

Gerd noted that attending a performance gives guests a true sense of place, one that feels unmistakably Southwestern and couldn't exist anywhere else.

Over the decades, SCPA has presented some unforgettable moments, including MOMIX's baseball-themed Bat Habits, commissioned in 1992, and the production team's dramatic Kabuki curtain drop reveal of Kristin Chenoweth



Serving the valley
since 2008!

Corporate Catering
We cook onsite
Tacos always boost morale!
Text 480-296-1027
For Information



during the 2009 reopening concert. Its free outdoor series, Sunday A'Fair, launched in 1987 and – now known as Sun & Sounds – continues to bring live music to the park each spring. These are the kinds of moments that have helped make SCPA a vital part of the city's cultural life.

This summer is going to be a hive of activity as the Virginia G. Piper Theater undergoes a glow-up that will include new carpets, refreshed seating, and upgrades to the concession area in preparation for the anniversary. The complete season lineup will be announced on August 5, with ticket sales beginning on August 7.

Theater renovations are scheduled for completion by September. The

ARTrageous Gala, celebrating the SCPA's 50th anniversary, will take place on October 24, 2025. Described as a review-style event, the evening will offer two curated experiences for patrons: an elegant cocktail party for those who prefer to mix and mingle and a formal sit-down dinner for guests in the atrium. Following this, there will be a star-studded performance and an honoring of individuals who played a significant role in the development of the center. A festive and memorable evening, the event supports a worthy cause and contributes to its ongoing capital campaign.

SCPA plans to expand its physical footprint in tandem with its artistic reach. Two new performance spaces, a 250-seat theater and a flexible black box venue,

are scheduled to open in 2026. Recent renovations to the surrounding Civic Center park have already expanded the capacity to host larger productions and outdoor festivals.

Programming Director Abbey Messmer added, “With the renovations to the park, we’re able to dream bigger: additions that will open doors for more experimental and community-forward work.” The breadth of programming may surprise those who have not attended a performance but are open to exploring a new cultural opportunity.

“We curate everything from legacy dance companies to edgy one-night-only performances. We want the audience to be surprised,” Abbey said. To counterbalance more traditional offerings,

this summer, SCPA offers a Sippin’ Series, which pairs whiskey tastings with performances. “It’s fun, unexpected, and makes the arts feel accessible.”

These developments reflect a deliberate effort by leadership to broaden its programming, welcome audiences, and deepen its role as a cultural anchor for the city. Gerd has an abiding respect and appreciation for things that stand the test of time while also embracing the future.

“Celebrating 50 years is remarkable for any center. We are proud of our long, rich history and our national reputation as a forward-thinking venue,” he shared. “As we reflect on the past, the best way to celebrate our success is by setting a course for the next 50 years.”

scottsdaleperformingarts.org

SUMMER IS HEATING UP. SO IS THE MARKET.

Momentum is building, and the most successful buyers and sellers are staying agile. From creative financing to personalized loan structures, our team is ready to help you move smart in a shifting market.

Let's make the market work for you.

HIGHPLACEMORTGAGE.COM
602.463.3780

1005 E. 4340 S. SUITE 100 | PHOENIX, AZ 85041



Sushi Brokers Arcadia



Dahlia Tapas, Tequila & Wine



Thirsty Lion

The Dining Scoop

LATE NIGHT EATS & DRINKS

The Valley is full of eateries offering reverse or late-night happy hours, perfect for those who prefer to wind down (or turn up) after the sun sets. Whether you're in the mood for a small meal and signature cocktails or a cold bevvie and some late-night bites, there's something for every night owl. Here are a few Phoenix and Phoenix-adjacent spots for after-hours fun:

Sushi Brokers Arcadia (4419 E. Indian School Road, Phoenix) hosts a late-night happy hour from 9 to 11 p.m., Monday through Saturday. Guests will find discounts on starters, sashimi, rolls, and specialty rolls, along with \$2.50 off all cocktails, bombers, and wine by the glass.
sushibrokers.com

At **Starving Artist** (2144 E. Indian School Road, Phoenix), the late night specials take place from 10 p.m. until midnight. Diners can feast on \$3.75 pizza slices (cheese, pepperoni, or dill pickle), \$8 cookie skillet, and snacks like gooey nachos, loaded baked potato dip, pretzels with dip, and honey whipped ricotta. Drink deals include \$8 spirits (neat or with a mixer) and \$10 cocktails like gin negronis, rum daiquiris, or beer + shot combos.
starvingartistaz.com

The reverse happy hour at **Social Tap** (4312 N. Brown Ave., Scottsdale) includes \$4 tacos, \$6 loaded potato rounds, \$7 truffle fries, and \$8 options like buffalo chicken or cheeseburger sliders and trifecta chicken wings. For \$10, guests can munch on crispy calamari, chicken tenders, or the popular brussels and bacon. Drink deals include \$5 draft beer, \$6 house wine or slushies, and \$7 well cocktails.
socialtapscottsdaleaz.com

For a touch of island flair, **HULA's Modern Tiki** (5114 N. 7th St., Phoenix) offers a Wednesday-only reverse happy hour all night until 10 p.m., with specials on appetizers like coconut shrimp rolls and tiki cocktails like Dr. Funk and the HULA Hurricane.
hulamoderntiki.com

Dahlia Tapas, Tequila & Wine (2221 N. 7th St., Phoenix) brings a more intimate and refined take on late-night dining. Tuesday through Friday from 9 to 10 p.m., guests can enjoy a reverse happy hour featuring small plates like bacon-wrapped dates and manchego croquettes paired with sangria, white wine, and the Dahliarita.
dahliatapas.com

Thirsty Lion (2000 E. Rio Salado Pkwy., Tempe) offers a reverse happy hour Thursday through Saturday from 9 to 11 p.m. with menu items like fried chicken sliders, grilled salmon cakes, creamy queso dip, fry basket, or garlic sesame edamame for under \$10. Drink specials include \$2 off all draft beer pints, \$7.95 wines, \$8.95 premium well drinks, and \$9.95 for select craft cocktails.
thirstylionrestaurant.com

Downtown's **810 Entertainment's** (50 W. Jefferson St., Phoenix) late-night happy hour lasts from 9 p.m. to 1 a.m. Located in CityScape, this destination offers more than just food and drink – you can bowl or play darts while enjoying half off all starters like bangin' shrimp, chili cheese fries, and southwest egg rolls.
810bowling.com

Tom's Watch Bar (3 S. 2nd St., Phoenix) introduced its summer happy hour featuring a \$4-\$4-\$4 deal with \$4 wells, select wines, and 16 oz. draft beers, plus \$1 off all other beers, wines, and cocktails. Select food items are included. The happy hour runs Monday through Thursday from 9 p.m. to 12 a.m.
tomswatchbar.com

K O'Donnell's Sports Bar (14850 N. Northsight Blvd., Scottsdale) keeps the energy going every night from 9:30 p.m. to 1 a.m. with drink specials including \$5 vodka and tequila and \$1 off draft beers, along with \$5-\$9 comfort food favorites like Nashville hot chicken fingers.
kodonnells.com

Over at **Backyards Bar & Grill** (9261 E. Via de Ventura, Scottsdale) the late-night happy hour runs Sunday to Thursday, 9 p.m. to midnight, and offers premium spirits like Ketel One and Buffalo Trace at \$6 or \$8.
backyardsaz.com

The bar at **Salt Cellar** (550 N. Hayden Road, Scottsdale) offers happy hour nightly from 10 p.m. to 12 a.m. and boasts seafood specials on dishes like shrimp cocktail, halibut ceviche, oysters on the half shell and \$5 draft beers.
saltcellarrestaurant.com

George & Dragon English Pub (4240 N. Central Ave., Phoenix) keeps it going even later, with reverse happy hour from 11 p.m. to 2 a.m. Sunday through Thursday and \$1 off all drinks and appetizers like the pub pretzel, Cornish pasties, mozzarella sticks, fish bites and more.
gndphx.com

WHAT'S NEW?

Little Pickle opened its first Arizona location at the Esplanade (2525 E. Camelback Road, Phoenix). The deli offers hand-rolled bagels, house-smoked salmon, pastrami, bagels with lox, plus roasted turkey and egg salad sandwiches. The deli, part of 151 Hospitality (also behind The Mercer and upcoming Camello), is open daily from 8 a.m. to 2 p.m. with counter service and takeout.
littlepickleaz.com

Negranti Creamery (3223 E. Camelback Road, Phoenix) a Boise-based company known for its ice cream made from sheep's milk, opened a location at 3223 E. Camelback Road. This marks the creamery's first Arizona store, offering flavors like Blueberry Lavender, Strawberry Basil, Thai Tea, Black Coffee Chip, and Crazy Cookie, alongside classic favorites like vanilla and strawberry.
negranticreamery.com

Sexy Roman (7277 E. Camelback Road, Scottsdale) a new Italian restaurant inside the W Scottsdale, opened its doors in June. Led by James Beard-nominated Chef Jason Franey, the menu showcases pasta dishes, mains like bone-in veal Milanese, and small plates, complemented by a raw bar, tableside tiramisu and a roaming cocktail cart.
sexyroman.com

REALTORS

Your neighbors. Your friends. Your experts.



Shawna Bonnett



Stephanie Tarr



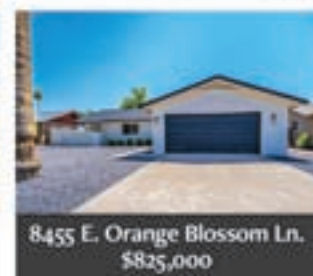
Chris Morrison



Chrissy Heller



Brian Frey



Contact us for more information regarding our exclusive off-market and coming soon inventory.

602-369-0000



Scan for
Morrison Team
Listings



RETSY

Forbes
GLOBAL REALTOR



How one Scottsdale chef went from layoff to ladle

By Rachael Bouley

Personal chef Elliette Dudley has taken a leap of faith into the world of culinary arts, and the journey has paid off – she's living out her dream of creating amazing meals for her clients.

Elliette offers in-home meal prep, private cooking classes, culinary lessons, and more, thanks to a business that has picked up over the past two years.

A Phoenix native, Elliette grew up in the Encanto neighborhood before moving to California. She returned to the Grand Canyon State and earned a degree in Business Communications from Arizona State University.

Post-college life led her to work in supply chain and logistics, but a few years ago, she was laid off – what she now calls a blessing in disguise.

"I always wanted to work in the industry but hadn't seriously considered culinary school until my mom encouraged me to tour Arizona Culinary Institute," Elliette said.

She made the leap and enrolled in a six-week certification program in November 2023.

"After one day, I knew I was exactly where I was meant to be," she said. "I immediately committed to the full six-month diploma program, and it turned out to be the best decision I've ever made."

Elliette, who had been working remotely before pursuing culinary school full-time, knew she didn't necessarily want to work in a restaurant but trusted she would find her path.



Elliette Dudley

"I loved working closely with people, and I realized I wanted to create something that blended personal connection with my love for cooking," she said. "That realization inspired me to start Eat Ette by Chef Elliette Dudley, which is a play on the spelling of my first name."

Becoming a chef turned out to be the perfect fit, giving her the freedom to use culinary techniques learned in school while developing a creative and flexible service model.

Her love of cooking and baking goes back to her middle school days, when she made banana bread and her signature

"Everything Cookies" using her KitchenAid mixer – the same one she uses today.

While she's always enjoyed being in the kitchen, it wasn't until 2018 that her obsession with all things cooking blossomed after watching a food blogger's weekly dinner livestreams.

Now, her days are happily spent meal prepping for clients, following their requests and requirements, from paleo and low-carb to dairy-free and diabetic-friendly.

"One of the best parts of this job is helping clients fall back in love with home-cooked meals, even when they have dietary restrictions," Elliette explained. "I enjoy the challenge of making food that's tasty, healthy, and perfectly meets dietary needs."

Over the past years, she has realized many people assume in-home meal prepping equals fancy, high-end food. In reality, most of her clients are looking for healthy yet comforting and nostalgic dishes.

"I often receive family recipes to jazz up,



Many of Elliette's go-to meals are inspired by her favorite cuisine with fresh herbs and light but flavorful dishes.

like broccoli cheddar casserole or braised cabbage, transforming them into cleaner, allergy-friendly versions with a gourmet touch," Elliette said.

In addition to weekly prep, she stays busy with private dinners, brunches, luncheons, and catering orders. The private lessons are especially popular, as she works one-on-one with everyone from high school students prepping for culinary school to couples who want to explore foreign cuisines together.

Elliette, who credits her favorite Mediterranean cuisine for inspiring meals with bright flavors and fresh herbs, feels right at home in the kitchen.

"Learning from experienced chefs keeps

me inspired and helps me be a better mentor to those I teach," Elliette said. "A lifelong dream of mine is to attend pastry school in France while continuing to explore new cultures and cuisines through travel."

Her menu collection is constantly expanding as she discovers new ingredients and draws inspiration from dishes she comes across in daily life and special requests.

"I've built strong relationships with my clients and truly feel like part of their families," Elliette said. "What started as a creative leap quickly turned into a thriving business, and I couldn't imagine doing anything else."

[instagram.com/chefelliette](https://www.instagram.com/chefelliette)

Bringing big-screen movie magic to game night

By Mark Hays

With a background that connects therapy, sketch comedy and improv, Phoenician Duane Freeman channeled all three into a darkly humorous party game that's catching on across the country: Words to Die By.

"Originally, I had other names in mind, but after some trademark hurdles, this one stuck, and I'm glad it did," Freeman explained. "It captures the heart of the game: comedy, creativity, and just the right touch of the dramatic."

The game, which wrapped a successful Kickstarter campaign earlier this year, invites players to act out over-the-top movie death scenes. One player serves as the director while others deliver the character's final words, chosen from a card deck. The results are equal parts absurd, theatrical, and strangely heartfelt.

"Words to Die By is a round-based party game," Freeman said. "It's a hit with actors, improv lovers, and fans of darker humor, but the joy is how it draws almost anyone out."

Freeman said the game grew organically after repeated encouragement from friends.

The Kickstarter goal of \$12,000 was met in just four days, a testament to the community that has grown around



Duane Freeman

the project despite economic hurdles. Meeting the goal was an exciting, validating event.

While the game is not meant as a therapeutic tool, Freeman's counseling background helped craft its design.

"Improv and comedy have a wonderful way of softening defenses and inviting people into vulnerable conversations without feeling overwhelmed,"

he said. "Life isn't either happy or sad. It's often both at the same time. This game was born out of that."

Words to Die By's death-focused theme can be a hurdle for some new players, as Freeman believes that we live in a culture that tends to avoid grief and mortality. This game is meant to be cathartic and silly. As for what's next, Freeman is keeping it fluid, following his next creative inspiration.

"My path has never been linear," he said. "I've gone from performing sketch comedy, to teaching high school improv, to becoming a counselor, to starting a team-



building company that launched in March 2020...not exactly ideal timing."

Freeman is excited to start distributing the game to players across the country and hopes to have it on shelves and on Amazon in the future. For now, people can learn more about the game on its website.

[wordstodieby.com](https://www.wordstodieby.com)



AI in the classroom

Artificial intelligence is making its way into Arizona classrooms, bringing significant changes to how students learn.

Two Valley-based schools, Unbound Academy and Novatio School, are leading the charge with AI-integrated education models that aim to prepare students for the future while maintaining a focus on what makes teaching personal. Here are a few things to know:

Teachers still lead the way

Despite the presence of AI tools, educators remain at the heart of the learning experience. What's changing is how teachers spend their time. With AI handling repetitive tasks like grading and tracking progress, teachers are freed up to coach students more directly and focus on their emotional and social development.

"It helps us do what we became teachers to do," Novatio educator JP Guerra said, "by giving us time back to connect with students in meaningful ways."

Shorter academic blocks, more hands-on learning

At Unbound and Novatio, students complete core academic work in about two hours per day using adaptive platforms. These systems adjust to each student's skill level, helping them master subjects before advancing to the next block. This kind of personalized learning ensures students build a strong foundation without feeling rushed or held back.

"I really like how I can go at my own pace and be able to go ahead of my grade," sixth-grader Sophie said.

With academic basics handled efficiently, the rest of the day is open for projects that reflect students' interests and goals. These can include creating video games, developing business ideas, or writing stories.

"We're preparing students for a world where AI is part of everyday life," added Ivy Xu, CEO of Prequel, the education organization behind both schools. "That means teaching them how to think, create, and solve real problems."

Real-world skills get a bigger spotlight

One of the most notable shifts is the emphasis on practical skills. By reducing the time spent on lectures and worksheets, schools create space for subjects like entrepreneurship, leadership, and financial literacy.

Students have produced podcasts, developed mental health apps, and even launched small businesses, all while learning to utilize technology as a creative tool.

"I like Novatio because I learn a lot more than I did in my old school and I don't have to 'do' school for very long," Arcadia sixth grader Anabeth Blodgett said.

Free financial literacy workshops

Recognizing a gap in Arizona's education system, Unbound and Novatio are offering two free financial literacy workshops for students. Sessions are open to the public and offer a preview of the school's hands-on approach to learning.

"These workshops are about giving students a head start in life," Xu said. "They're practical, engaging, and designed to build confidence."

unbound.school

30 YEARS AGO

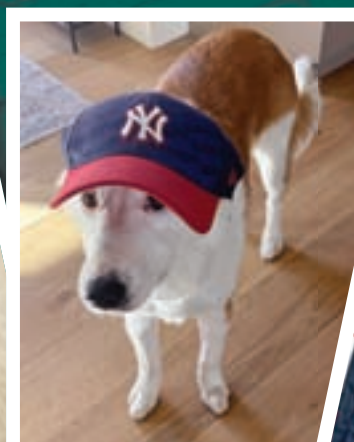


This month's search for the 30-year update of cover star Precious the potbelly pig proved unsuccessful, as word through the grapevine let our editor know that he and his family moved from their home on the

northwest corner of 64th Street and Lafayette. Instead, we're featuring a few patriotic pups that are very excited for the upcoming holiday – aside from those pesky fireworks, of course. Happy Independence Day, readers!



Bentley



Rosey



Teddy

ARCADIANEWSARCHIVES.COM

Turn down the heat, turn up the yum!

When it warms up in Phoenix, the last thing most of us want to do is use the oven. That’s why this month, I’m sharing three colorful, plant-based salads perfect for Fourth of July, a casual potluck, or a refreshing lunch at home. These recipes are full of bright summer flavor, satisfying textures, and nourishing ingredients – and there’s no oven required, though we do boil a few potatoes!

The dill potato salad is herb-packed and tangy, with capers and shallots giving it a flavorful twist. The dense bean salad is hearty enough to be a main dish, loaded with beans, veggies, olives, and artichokes in a zesty lemon and mustard vinaigrette and the blueberry peach kale salad is a seasonal favorite, combining juicy summer fruit with tender kale and toasted pumpkin seeds in a lemon-maple dressing.

Plant-based Wellness



BY MIRIAM HAHN

Owner of YouCare-SelfCare, a private wellness practice specializing in plant-based lifestyle and disease prevention. youcare-selfcare.com

These dishes are easy to prep ahead and taste even better after the flavors have had time to meld, making them ideal for entertaining or stress-free weeknight meals. Whether you’re vegan or not, these salads deliver big on flavor, freshness, and summer celebration.

Join my monthly membership for printable recipes, health videos and live Zoom cooking classes. Only \$10 a month!

Dense bean salad SERVES 6



Ingredients

- 1 diced shallot
- 1 diced red and orange pepper
- 1 diced cucumber
- 1 diced roasted red pepper
- 1 diced bunch parsley
- 2 cups shelled edamame
- 1 can each: kidney beans, black beans, rinsed and drained
- 1 can diced artichoke hearts
- ½ cup halved Kalamata olives

Dressing

- ¼ cup olive oil
- ¼ cup red wine vinegar
- Juice of 1 lemon
- 3 cloves crushed garlic
- 2 tbsp. grainy mustard
- 1 tsp. salt
- 1 tsp. Italian seasoning

Directions

1. Put ingredients in a big bowl. Whisk up dressing and toss it all together!

Dill potato salad SERVES 6



Ingredients

- 3 lbs. russet or Yukon potatoes, peeled and chopped
- ¼ cup shallots, minced
- ½ cup fresh dill, chopped
- ½ cup fresh Italian parsley, chopped
- 3 scallions, chopped
- 1 tbsp. capers

Dressing

- 3 tbsp. olive oil
- 2 tbsp. white wine or champagne vinegar
- 1 tbsp. brown mustard
- 1 tsp. pink salt
- ½ tsp. pepper

Directions

1. Add the potatoes to a large pot and cover with water. Bring to a boil and cook for about 10 minutes until the potatoes are tender but not mushy.
2. Whisk dressing together.
3. Toss potatoes with shallots, dill, parsley, scallions, capers, and dressing. Chill and serve.

Blueberry peach kale salad SERVES 4



Ingredients

- 1 bunch Lacinato dino kale
- 3 ripe peaches, chopped
- 1 cup blueberries
- ½ cup toasted pumpkin seeds
- 2 ½ lemons, juiced
- 1 tbsp. maple syrup
- 1 tsp. salt

Directions

1. Strip kale from the stems. Discard stems and cut the leaves into slivers. Put in a bowl and squeeze in ½ lemon and shake with a little pink salt. Massage for a few minutes to break down the kale.
2. Add the peaches and blueberries to the bowl.
3. Toast the pumpkin seeds in a dry skillet.
4. In a small bowl combine the juice of two lemons, maple syrup and salt.
5. Toss salad ingredients with dressing and pumpkin seeds. Enjoy!

Mom-led group builds community through connection

By Cliff Summerhill

A new playdate group founded by a local mom is offering parents with young children a welcoming space to meet, share experiences, and build relationships.

Designed to bring families together in a relaxed and friendly setting, the group provides opportunities for kids and parents to enjoy time with others who understand the joys and challenges of raising little ones.

Giggles and Grace Play Dates, launched by Arcadian Emily Serbin, offers opportunities for families to meet at the playground, baby gyms, or sensory-friendly events. The idea was born out of Serbin's personal experience of adjusting to life as a stay-at-home parent after the birth of her daughter.

"As she got older or our schedules changed, I found it easy to lose touch with the people we met along the way," Serbin said. "I created Giggles and Grace to help foster more connected relationships for myself as a mom with young kids that share a similar stage of life."

The group has already hosted a range of events around the Valley, including visits to splash pads, indoor play centers, the zoo, and the popular Scottsdale Foam Frenzy,



Giggles and Grace attendees Laura and her children Shane, Eleanor, and Sophia with Emily and Ryleigh.

a highlight so far for many of the toddlers and their parents.

"The Scottsdale Foam Frenzy was a lot more fun than I expected," Serbin said. "I thought it might be difficult for our toddlers to safely enjoy due to the size of the crowd, yet we were able to find space,

and the kids had a blast in a unique sensory experience."

The group has mainly grown through word of mouth and close friends.

"I have a great network of families, although we are all in different phases of life and parenting," Serbin said. "I intended to transition from the planting the seed/

idea phase of this group to the growing phase this fall."

Long-term plans include a calendar of regular outings, parent connection nights, and story times, all designed to foster a more profound sense of belonging among parents navigating the early years of childhood.

"I know it takes time to build trusted friendships – especially as an adult and as a mom," Serbin said. "But ultimately, our goal is to build a strong sense of community – one where encouragement, grace, and meaningful connection are at the center of everything we do."

Serbin is filled with excitement and anticipation for what lies ahead. As momentum builds toward the relaunch when temps are not quite as high, she looks forward to welcoming a diverse group of families to be part of this evolving journey.

"Whether you're new to the area or just looking for meaningful connection during the early years of parenting, Giggles and Grace is a place where friendships blossom and grace abounds," Serbin said. "We'd love to welcome you into the rhythm of play, purpose, and community."

For more, reach out to gigglesandgraceplaydates@gmail.com

Keeping pets safe during Arizona's scorching summers

Arizona's summer heat can be perilous for pets, especially dogs, due to soaring temperatures and intense sun exposure. As a responsible pet owner, it's crucial to implement safety measures to protect furry companions during these extreme conditions.

PROTECTING PAWS FROM SCORCHING PAVEMENT

During summer, Arizona's pavement can reach temperatures exceeding 180°F, posing a significant risk of burns to paws. To safeguard their feet, consider the following:

- **Timing walks:** Schedule walks during early mornings or late evenings when the ground is cooler. Avoid walking during peak heat hours between 10 a.m. and 4 p.m.
- **Protective footwear:** Invest in dog booties designed to shield paws from hot surfaces. These can prevent burns and provide traction on slippery surfaces.
- **Alternative surfaces:** Opt for grassy or dirt paths instead of asphalt to reduce heat exposure.

ENSURING PROPER HYDRATION

Dehydration is a serious concern in the desert heat. To keep pets hydrated:

- **Fresh water access:** Always provide clean, cool water, especially when your pet is outdoors. Consider using stainless steel or ceramic bowls, as they retain cooler temperatures longer than plastic.
- **Portable water containers:** Carry collapsible bowls or portable water bottles during walks to ensure hydration on the go.
- **Wet food:** Incorporate wet food to increase water intake.

PROVIDING COOL SHELTER

Creating a cool environment is vital for your pet's comfort:

- **Shade:** Ensure your pet has access to shaded areas, whether natural or man-made, to escape direct sunlight.
- **Cooling products:** Utilize cooling mats, vests, or bandanas designed to lower body temperature. These products can provide relief during hot days.
- **Avoid hot cars:** Never leave your pet in a vehicle, even with the windows cracked. Temperatures inside a car can rise rapidly, leading to heatstroke.

RECOGNIZING SIGNS OF HEATSTROKE

Heatstroke is a medical emergency. Be vigilant for symptoms such as:

- Excessive panting or drooling
- Vomiting or diarrhea
- Lethargy or collapse
- Bright red or pale gums

If you observe any of these signs, move your pet to a cooler area, offer water, and seek veterinary care immediately.

PRACTICES TO AVOID

- **Tethering:** Never tether your pet outdoors. This restricts their movement and access to water and shade.
- **Overexertion:** Avoid vigorous exercise during the hottest parts of the day. Instead, engage in light play during cooler hours.
- **Unsupervised outdoor time:** Limit your pet's unsupervised time outdoors to prevent exposure to heat and potential hazards.

By implementing these safety measures, you can ensure your pet remains comfortable and protected during Arizona's intense summer heat. Remember, your vigilance plays a crucial role in their well-being.



DID YOU KNOW? BARBECUE



HOW LONG?
40 HRS

In July 2022, Panther City BBQ in Fort Worth, Texas, set a Guinness World Record for the longest barbecue marathon by a team, grilling continuously for 40 hours, 49 minutes, and 17 seconds. The team prepared hamburgers, beef fajitas, and bell peppers, and all food was donated to local frontline workers and charities.



Jan Greeff of Georgia achieved the longest solo barbecue marathon, cooking for 80 hours over the three days. He barbecued 1,000 hot dogs, 200 pieces of corn, and 558 burgers, raising over \$10,000 for the Juvenile Diabetes Research Foundation.



Jan Greeff

HOW MUCH?
2.1B

Sweet Baby Ray's is widely recognized as the most popular barbecue sauce in the U.S. The brand was sold in 2005 to Ken's Foods for \$30 million, at which point it had a 21 percent market share in the barbecue sauce industry.

In 2023, Market Research revealed that Baby Ray's sauce sales are projected to reach \$2.1 billion by 2027.



HOW HEAVY?
655 LBS

To commemorate its 50th anniversary, barbecue grill company Big Green Egg set a record in 2024 by preparing a massive 655 pound, 12.8 ounce serving of chicken wings. The wings were cooked using 47 of their extra-large kamado-style grills and were consumed by attendees or donated to charity.



WHO'S ON FIRST?
AARON FRANKLIN

Aaron Franklin became the first pitmaster to win a James Beard Award for Best Chef: Southwest in 2015, making history for barbecue. His passion for cooking led him to open Franklin Barbecue out of a trailer in Austin, Texas, in 2009, which – thanks to word of mouth – would consistently, daily, sell out of product.

Since then, he's received recognition from Texas Monthly, which has repeatedly named Franklin Barbecue as one of the best in Texas. His restaurant has also been recognized as the best in America by Bon Appétit and earned top honors in Southern Living's South's Best Awards for several years.



Aaron Franklin



HAPPY 4TH OF JULY!
-from your friends at Pete's

- Burgers, Dogs, Burritos!
- Best Chicken Nuggets & Tenders!
- Scrumptious Fish & Chips!
- Best Shrimp & Chips in the Valley!
- Fresh Breaded Onion Rings!
- Drive Thru/Take-Out is Our Specialty!

20% off any order over \$15.00!
Offer expires 7/31/25.

Valid with coupon only. Present coupon at time of purchase. May not be combined with any other offer. 1 coupon per person. Valid at all 8 locations. No cash value. Coupon cannot be reproduced.

Phone orders taken till 10:00pm Monday thru Saturday.
Closed Sundays.
602-840-0630
Need a menu? Visit our web site:
WWW.PETESFISHANDCHIPS.COM
4121 N. 44th St., Phoenix Cash only. ATM on Patio.



Family Owned & Operated Since 1947

VOTED BEST SEAFOOD IN THE EAST VALLEY TRIBUNE 2021, 2022, 2023, 2024
VOTED BEST LOCAL BURGER IN THE EAST VALLEY TRIBUNE 2020, 2022
VOTED BEST SEAFOOD IN THE WEST VALLEY VIEW 2021
VOTED BEST TAKEOUT IN THE WEST VALLEY VIEW 2023
VOTED BEST SEAFOOD IN THE GLENDALE STAR 2020, 2023
VOTED BEST SEAFOOD IN LOVIN' LIFE AFTER 50 2023
VOTED BEST SEAFOOD IN LOVIN' LIFE 2024
VOTED BEST LOCAL BURGER IN LOVIN' LIFE 2024

Serving the Arcadia area since 1958



INGLESIDE ANIMAL HOSPITAL

DOGS | CATS | BIRDS | EXOTICS |

NOW TAKING SUMMER
BOARDING RESERVATIONS!

BRIAN A. SERBIN, DVM • FELICITY GESINA, DVM • MOLLY R. KLEIN, DVM
HEBAH MOHAMED, DVM • EMMA SMITH, DVM • ASHLEY BROWN, DVM

HOSPITAL 602-840-3446

4855 E Thomas Rd, Phoenix AZ 85018 | ingleside.com



MEDICAL • DENTAL • SURGERY • BOARDING • OBEDIENCE TRAINING

DID YOU KNOW? BARBECUE



The U.S. has four major regional barbecue styles: Carolina, Kansas City, Memphis, and Texas, each with distinct meats, sauces, and cooking techniques.

North Carolina has two rival styles: Eastern NC barbecue uses the whole hog with a vinegar-based sauce, while Lexington-style (Western NC) focuses on pork shoulder in a vinegar-tomato sauce.

Especially in Central Texas, brisket is king, smoked low and slow with seasonings like salt and pepper, often served without sauce.



Ribs are the specialty in Memphis – served with sauce or dry rub alongside pulled pork with a tangy tomato-based sauce.

Known for thick, sweet molasses-based sauces, Kansas City BBQ is often smoked with hickory wood.

Being a great pitmaster – someone who controls the fire and smoke to perfection – is a respected culinary art with competitions and awards.

The word “barbecue” is a noun and a verb. In the U.S., you can eat barbecue or barbecue something.

Events like the American Royal World Series of Barbecue in Kansas City and Memphis attract thousands of competitors and fans.

National Barbecue Day is celebrated on May 16 in the U.S.

In 2025, the American Royal World Series received 387 sauce entries and 333 rub entries, setting a record for submissions in the competition.



SAY WHAT?

IT'S ALL IN THE NAME...

“Sweet Baby Ray” is the nickname of Dave Raymond, who co-founded the Sweet Baby Ray’s brand with his brother, Larry. Dave earned the nickname as a high school basketball player in Chicago, when a local sports announcer started calling him that during games.

In 1985, Larry entered their homemade barbecue sauce into a rib contest, where it placed second out of over 700 entries.



WORD SEARCH



- BABY
BARBECUE
CAROLINA
CHICKEN
FLAME
- HAMBURGER
HICKORY
KANSAS CITY
MEMPHIS
MESQUITE
- PITMASTER
SAUCE
SWEET
TEXAS
WING



CHRIST LUTHERAN SCHOOL
Christian Values. Quality Education.
Preschool through Grade 8

SEE YOU NEXT YEAR!

Religious Instruction • Strong Academics • Cutting Edge Technology • Service Learning
Leadership Programs • PE and Interscholastic Sports • Instrumental and Vocal Music
“Arts Attack” Program • School Nurse • Bus Transportation Available

3901 East Indian School Road • 602-957-7010 • www.clsphx.org

Who lays claim to the oldest history: balsamic vinegar or bruschetta?

By the time July 1 rolls around, we are unconsciously drawn to red, white, and blue. The pulse of our country lives and breathes red for hardiness, valor, and courage; white for purity and innocence; and blue for vigilance, perseverance, and justice.

Besides the American flag flying proudly, many everyday objects incorporate the same color scheme. Clothing, home décor, nail polish, jewelry, cocktails, even some natural elements like tomatoes, blueberries, and white bread catch our attention. The days are getting longer, and we find that we aren't as hungry, yet we want to savor eating something light and filling. If your spirits desire a quick and easy summer treat, then look no further because bruschetta drizzled with balsamic vinegar is it.

Huge quantities of vinegar have been used throughout time for the preservation of food. It is still considered the most powerful acid in nature. Evidence of the use of vinegars using grapes as well as apple, date palm and fig may have been traced and dated back to the third millennium B.C. in civilizations of the Near East, Egypt, and later in Greece and Rome. In early literary records,

Vergilius Marco, a Roman poet, revealed the common practice of cooking the 'must' of crushed grapes, including its juice, skins, seeds, and stems.

The key component of balsamic vinegar is the carefully selected sweet white grapes of Trebbiano or Spergola, and often red grapes like Lambrusco. The slow acetification, plus the aging and refinement in casks of wood further provides the flavorful journey. The grapes are cooked very slowly in copper cauldrons

over an open flame until the water content is reduced by over 50 percent.

Then it's placed into wooden barrels and an older balsamic vinegar is added to assist in the oxidation process.

Each year it is transferred to wood barrels so that the vinegar can obtain some of the flavors of the different approved woods: oak, cherry, chestnut, mulberry, acacia, juniper, and ash. The age of the vinegar is divided into young (from 3 to 5 years' maturation); middle (aged 6 to 12 years) and the highly prized (from 12 up to 150 years old). This aging process, which can last for decades, imparts a complex array of flavors ranging from sweet to tart, with notes of wood and fruit.

The Romans used this practice to create a concentrated syrup called *saba* that was deep amber to almost black in color, had complex sweetness, was rich in striking acid and was used as a sweetener and preservative. Apicius, a chef in ancient Rome, mentioned the addition of *saba* to sweet and sour preparations and this experience undoubtedly was the first transformation into balsamic vinegar. While not used as a condiment, its journey through the centuries, boasting of mysterious origins, laid the foundation for vinegar's development.

The first written record is from 1046, when Holy Roman Emperor Henry III was gifted a silver bottle containing the liquid on the way to his coronation. The term "balsamic vinegar" first appeared in 1747 in the records of the Dukes of Este, who ruled Modena and Reggio Emilia.



The sweet and sour revolution of the aristocratic food industry led balsamic vinegar to its success. Preferences changed radically, and new trends developed in Italy and all through the European noble courts. Meals became a time to expose wealth, and these settings became more luxurious. Expensive and refined condiments underwent a remarkable change due to the availability of eastern spices that were able to sweeten new dishes without being too acidic. Modena and Reggio Emilia soon became production areas and balsamic vinegar turned into the highest quality product.

Production was historically a private affair with each family guarding its unique recipes and aging techniques. In some regions, a set of barrels for aging was part of a bride's dowry, ensuring the continuation of the tradition in the new home. The knowledge of how to produce and age was passed down from parent to child with each generation refining the family's style. The wonderfully inky liquid was a symbol of heritage that embraced the slow rhythm of the seasons.

While it's true that thousands of Italian families still make balsamic vinegar for their own consumption, it's expensive and a little goes a long way. Never cook it, it has already been "cooked" for at least 12 years by time. Whether drizzled or glazed, this 'black gold' continues to captivate and inspire culinary creativity.

Bruschetta has a long and noble history dating back to the times of the Etruscans and Romans. Poor people and peasants ate bread and relied on it as a main source of calories. The original version was simple, consisting of toasted bread, rubbed with garlic and drizzled with olive oil, sometimes with a sprinkle of salt. The name "bruschetta" itself comes from the Italian verb "bruscare," meaning "to roast over coals."

Classic bruschetta typically features crusty bread, a mixture of fresh tomatoes, garlic, basil and olive oil seasoned with salt and pepper. The beauty of a homemade batch lies in its simplicity and requires nothing more than some dicing and quick assembly. Choose plump, ripe tomatoes. Any variety will work, so choose the ones that look best at the grocery store or from your garden. Don't worry about blanching and



peeling, concentrate instead on removing the seeds and the juicy pulp.

After dicing, gently blend in the minced onions, blueberries, basil, olive oil, balsamic vinegar, salt and pepper in a large bowl. Give the mixture time to marinate in the refrigerator overnight. One secret I've discovered is using several uncut large basil leaves for infusing purposes.

Bruschetta has evolved, yet simplicity has its place and, as we all know, the sky is the limit when we attempt to satisfy our taste buds. Variations in texture can be met with a thin knife-spread layer of arugula, spinach or kale pesto. Goat cheese, crumbled feta, Parmigiano Reggiano, ricotta, brie, Camembert, even fresh mozzarella can be added for a rustic look.

Red or white onions as well as scallions are delectable additions if they are minced finely. Meat choices include prosciutto, salami, bacon and even steak, chicken and shrimp.

The freshness of the bread and quality of the olive oil, preferably extra virgin, are essential components. When preparing the slices, the goal is a crunchy base for the tomatoes. You can grill, toast, or broil the bread and when the slices are golden-brown, rub them with a garlic clove and brush them with olive oil, which will keep them from getting soggy when you add the tomatoes. For that final burst of color, add ribbons of freshly cut basil on top of the bruschetta. Serve immediately.

TOMATO & BLUEBERRY BRUSCHETTA

- 1 baguette, cut into ½ in. slices
- 1 tbsp. extra virgin olive oil, plus extra for brushing the baguette
- 2 cloves garlic
- 2-3 pounds tomatoes, seeded and diced
- ½ cup blueberries
- 1 tsp. balsamic vinegar, plus extra for drizzling
- 4-5 basil leaves
- ½ tsp. red or white onions, finely minced
- ½ tsp. sea salt
- ¼ tsp. black pepper
- ¼ cup fresh basil leaves, ribbon cut for topping

Mix, refrigerate, serve and enjoy!



WHY ADVERTISE IN *ARCADIA NEWS*



DIRECT MAIL

19,000 copies per month. 14,000 mailed;
5,000 in strategically-placed racks.



AFFLUENT READERSHIP

We are the only publication that covers the highly-desired communities of Arcadia, Biltmore and Camelback Corridor.



READERS READY TO BUY

75% regularly purchase products or services
from ads seen in the *Arcadia News*.*

There is no better way to reach Arcadia and the surrounding area.

For a detailed information kit about us and our market, go to arcadianews.com/advertise or send your email address to ads@arcadianews.com.



602.840.6370 | arcadianews.com



*Source: 2023-2024 CVC
Publication Report Audit

NATIONAL CLASSIFIEDS

AUTOS WANTED

Donate Your Car to Veterans Today! Help and Support our Veterans. Fast - FREE pick up. 100% tax deductible. Call 1-800-245-0398.

MISCELLANEOUS

SunSetter. America's number one awning! Instant shade at the touch of a button. Transform your deck or patio into an outdoor oasis. Up to 10-year limited warranty. Call now and SAVE \$350 today! 1-855-914-1148.

Portable Oxygen Concentrator May Be Covered by Medicare! Reclaim independence and mobility with the compact design and long-lasting battery of Inogen One. Free information kit! Call 877-305-1535.

Inflation is at 40 year highs. Interest rates are way up. Credit cards. Medical bills. Car loans. Do you have \$10k or more in debt? Call National Debt Relief and find out how to pay off your debt for significantly less than what you owe! Free quote: Call 1-844-955-4930.

We buy houses for cash as is! No repairs. No fuss. Any condition. Easy three step process: Call, get cash offer & get paid. Get your fair cash offer today by calling Liz Buys Houses: 1-844-877-5833.

Don't let the stairs limit your mobility! Discover the ideal solution for anyone who struggles on the stairs, is concerned about a fall or wants to regain access to their entire home. Call AmeriGlide today! 1-833-399-3595.

Home break-ins take less than 60 seconds. Don't wait! Protect your family, your home, your assets now for as little as 70¢/day! 833-890-1262.

MobileHelp America's premier mobile medical alert system. Whether you're home or away. For safety & peace of mind. No long term contracts! Free brochure! Call 1-888-489-3936.

Replace your roof w/the best looking & longest lasting material steel from Erie Metal Roofs! 3 styles & multiple colors available. Guaranteed to last a lifetime! Limited Time Offer up to 50% off install + Additional 10% off install (military, health & 1st responders.) 1-833-370-1234.

Consumer Cellular - same reliable, nationwide coverage as the largest carriers. No long-term contract, no hidden fees free activation. All plans feature unlimited talk & text, starting at just \$20/mo. Call 1-877-751-0866.

DIRECTV Stream - Carries the most local MLB Games! Choice Package \$89.99/mo for 12 mos Stream on 20 devices at once. HBO Max included for 3 mos (w/Choice Package or higher.) No contract or hidden fees! Some restrictions apply. Call IVS 1-866-859-0405.

Wesley Financial Group, LLC Timeshare Cancellation Experts. Over \$50,000,000 in timeshare debt & fees cancelled in 2019. Get free info package & learn how to get rid of your timeshare! Free consultations. Over 450 positive reviews. 833-308-1971.

Bath & shower updates in as little as 1 day! Affordable prices - No payments for 18 months! Lifetime warranty & professional installs. Senior & military discounts available. 1-877-543-9189.

Dental insurance from Physicians Mutual Insurance Company. Coverage for 400+ procedures. Real dental insurance - not just a discount plan. Get your free Information Kit with details! 1-855-526-1060 www.dental50plus.com/ads #6258.

Become a published author. We want to read your book! Dorrance Publishing trusted since 1920. Consultation, production, promotion & distribution. Call for free author's guide 1-877-729-4998 or visit dorranceinfo.com/ads.

Prepare for power outages today with a Generac Home Standby Generator. Act now to receive a free 5-Year warranty with qualifying purchase* Call 1-855-948-6176 today to schedule a free quote. It's not just a generator. It's a power move.

AGING ROOF? NEW HOMEOWNER? STORM DAMAGE? You need a local expert provider that proudly stands behind their work. Fast, free estimate. Financing available. Call 833-640-4753 Have zip code of property ready when calling!

Water damage cleanup & restoration: A small amount of water can lead to major damage in your home. Our trusted professionals do complete repairs to protect your family and your home's value! Call 24/7: 1-833-887-0117. Have zip code of service location ready when you call!

Reader Advisory: The National Trade Association we belong to has purchased the above classifieds. Determining the value of their service or product is advised by this publication. In order to avoid misunderstandings, some advertisers do not offer employment but rather supply the readers with manuals, directories and other materials designed to help their clients establish mail order selling and other businesses at home. Under NO circumstance should you send any money in advance or give the client your checking, license ID, or credit card numbers. Also beware of ads that claim to guarantee loans regardless of credit and note that if a credit repair company does business only over the phone it is illegal to request any money before delivering its service. All funds are based in US dollars. Toll free numbers may or may not reach Canada.

CLEANING SERVICES

HOUSECLEANING - 20 YEARS

experience. References available.

Call Xiomara at 602-750-8017.

If no answer, leave a message.

(I'm probably cleaning someone's house!)

HOUSECLEANING SERVICES

Excellent references and

dependable experience in area.

Call Emma at 602-478-9603.

WINDOW CLEANING

Summer Special: \$50 Exterior Window

Cleaning! With over 20 years of

experience, I treat your home with care,

attention to detail and respect for your

property. Call 480-776-4363 or visit

PhilliptheWindowCleaner.com to book!

ELECTRICAL

WARNER ELECTRIC SERVICE

Corp.Service/Remodel/Construction

Licensed; Bonded; Insured. ROC#

187308/ROC# 187309. Clean,

professional, reasonable. Lifetime

workmanship guarantee. Call Dave

anytime at 623-512-8209.

FOR SALE

TURN YOUR CLUTTER...

into cash! Get your message in front of

45,000 readers. Only \$25 for 25 words,

25 cents thereafter (limit 100 words).

Place ad by the 15th at arcadianews.com,

classifieds@arcadianews.com or

call/text 602-840-6379.

FURNITURE CLEAN/REPAIR

LEATHER FURNITURE CARE

Your leather looking shabby? Cat/

dog scratches? Fading? Ink? It can

look new again. Free estimates.

Udder Finery Leather Works.

Since 1970. 602-248-7862.

HEALTH CARE

DENTAL INSURANCE

from Physicians Mutual Insurance

Company. Coverage for 400 plus

procedures. Real dental insurance - NOT

just a discount plan. Do not wait! Call

now! Get your FREE Dental Information

Kit with all the details! 602-680-2034

dental50plus.com/arcadia #6258.

HOME IMPROVEMENT

WE LOVE ARCADIA!

Extra Mile Painting Company is offering

20% off all exterior painting for the

summer. We also provide exquisite

interior painting. Our painting services

company is licensed, ROC# 299666,

and insured. We pride ourselves on

complete professionalism and have

received excellent reviews including an

A+ Angie's List rating. Contact us to

schedule a free estimate. Call us today

and paint tomorrow! 602-521-2662.

DZ PAINT, INC.

Quality painters and affordable

prices. Int./Ext. painting, epoxy

floors and more. Angie's list "A"

rated. Licensed/Bonded/Insured.

ROC#240852. Free quote.

623-975-1871 and 480-326-0851.

SUN TECH PAINTING - SUMMER DISCOUNTS

Serving Arcadia for 30+ years. ROC#

155380. 5-star Google reviews and

countless references. High-quality materials

and workmanship. Thorough surface

preparation. Guaranteed. Family owned.

Call for a free estimate 602-625-0599 or

visit suntechpaintingaz.com.

LANDSCAPING/TREE CARE

AN ARCADIA AREA...

specialist since 1984. Experts in landscape

maintenance (residential and commercial).

Excellent customer service. Free estimates.

Call now! Ersland Touch Landscape, LLC.

602-273-1633. erslandtouch.com.

PETS

DOG GROOMING – \$45 GUEST PASS

Treat your pup to a premium grooming

experience at Sparkle in Arcadia! For just

\$45, our Guest Pass includes a luxurious

bath, brush, nail trim, and ear cleaning—

perfect for first-time visitors. Your furry

friend deserves the best care in a

stress-free, professional environment.

Memberships starting at \$55 a month

and UNLIMITED bathing and grooming

priced at \$115 a month. Book today at

sparkledogcare.com/arizona/phoenix/

arcadia or call 480-571-1715.

PETS

ARCADIA PET SITTING

Loving and responsible care for your pets

and home. Insured and Bonded.

References available. Call/Text Wendi

602-574-4528 or Debbie 480-514-0951

or visit arcadiapetsitting.com.

POOLS

DIVINE POOLS

Professional pool maintenance, repair,

remodel, new pool design and build

services. Serving the valley for 20 years!

Call or text Damien at 480.747.8586 or

visit divinepools-az.com.

REAL ESTATE

LOOKING TO BUY OR SELL...

real estate in the White Mountains

of Arizona? Call me. I specialize

in properties in Pinetop, Lakeside

and Show Low. Elizabeth Keller.

928-242-6463 or 480-343-3000.

kellerrealestate@outlook.com.

WANTED

CACTUS DAY CAMP

Now hiring 18 and older full-time seasonal

positions. Visit our website to apply:

cactusdaycamp.com.

WRITERS NEEDED!

Arcadia News is looking for writers to

cover various community related topics.

Send three writing samples and your

resume to: editor@arcadianews.com.

ARCADIA'S PETS

– we'd love to meet yours! To share your

family friend with our readers, send us a

photo of your pet and tell us: Your pet's

name, breed and age, along with a short

description (50 words or less) and your

first name and last initial. Email photo and

description to editor@arcadianews.com or

text it to 602-840-6379!

YOUR VACATION PHOTOS

Our September issue features vacation

photos submitted from our readers.

Yours might make our cover! Deadline is

August 11. Send your best summer vacation

photo to: editor@arcadianews.com.

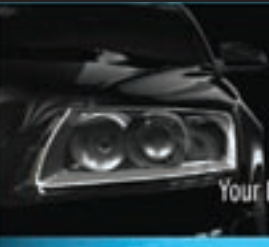
PLACING A
CLASSIFIED AD
IS EASY!

\$25 for 25 words,
25¢ per word thereafter
(limit 100 words)

Deadline is on 15th
of each month.

classifieds@arcadianews.com
602.840.6379 (ph)
arcadianews.com

AUTO



CARS BY CAM

48 N 56TH ST
PHOENIX AZ 85034
Your BEST Automotive Buying Experience

CAM WALTER 480-719-9290

AUTO SALES AND FINANCE
CWALTER@CLSCARS.COM
PHOENIX.CLSCARS.COM



"The Ultimate In VW Service"



VOLKSWAGEN SPECIALISTS
SERVICE • PARTS • HIGH PERFORMANCE
2926 N. 34th Place • Phoenix, Arizona 85018
www.montzauto.com

CALL US AT 602.955.5725

CALL US AT 602.955.5725

CLEANING SERVICES



Teresa Comstock
Find Us On Facebook
Eco Friendly
Bonded & Insured

Casa Bellissimo House Cleaning
480-202-8871
casabellissimoaz@gmail.com

FOOD/RESTAURANTS



Hand Crafted Ice Cream!

BUY ONE SCOOP
GET ONE SCOOP FREE!

Located @ 4730 E Indian School Rd Suite 113, Phoenix, AZ 85018



SCOTTSDALE MEAT MARKET
IN ARCADIA
PREMIUM MEAT & SEAFOOD MARKET
SPECIAL OFFER: GET 6 WAGYU PATTIES
WITH A PURCHASE OF \$75! Must show ad.
(480) 797-5576
scottsdalemeats.com
3126 E Indian School Rd,
Phoenix, AZ 85016



HOME IMPROVEMENT



ARCADIA BLIND & SHUTTER
2921 NORTH 68TH STREET SUITE 1
SCOTTSDALE, AZ 85251
MAIN 480 248 8047 FAX 480 429 9177
"YOUR NEIGHBORHOOD WINDOW COVERING STORE"



BILTMORE MECHANICAL
Heating & Cooling
602.885.7328
R.O.C #: 319269



Bonilla's MASONRY
Landscape and Hardscape Installation LLC
LICENSED • BONDED • INSURED
ROC 341163 • ROC 341849
Arturo Bonilla (602) 475-7486
bonillasmasonry@hotmail.com
bonillasmasonryllc.com



Desert Heat Masonry, Inc.
Lic. Bonded #ROC195699
Custom Wood Burning & Gas Fireplaces
Custom Barbecues
Custom Fire Pits
Brick Work & Repairs
Retaining Walls
6-8 in. Block Fence Walls & Repairs
Small Concrete Slabs
480-239-9551



LASTING IMPRESSIONS
ARIZONA'S WINDOW AND DOOR SPECIALISTS
Connor Sussman
Sales Representative
connor@liwindow.com
(602) 508-0800 Office
(480) 390-3888 Cell
(602) 508-9482 Fax
www.liwindow.com
4454 E. Thomas Road
Phoenix, AZ 85018
Licensed, Bonded & Insured ROC#179513

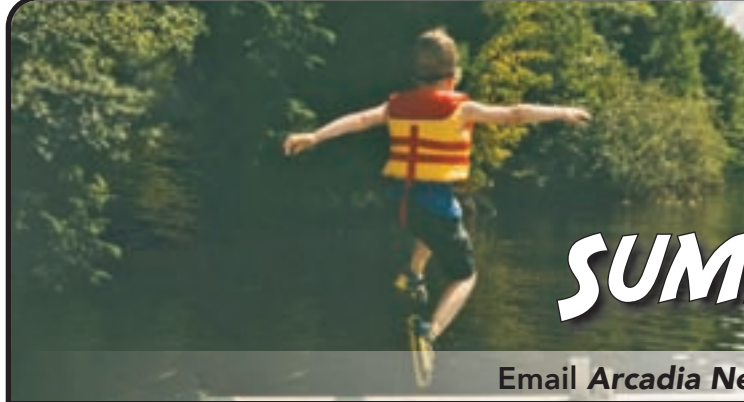




PTown Concrete & Masonry
"Professional, Reliable, Affordable."
Concrete Services • Block Walls • Stucco
Artificial Turf • Pavers • Landscaping
Lua Na'a 602-692-5599
ptownconcrete@outlook.com • concretecompanyphoenix.com
Not a licensed contractor



RED RAM REMODELING
30+ years experience 40+ year Arcadia Resident
ROC Lic #128969
Room Additions
Carport Enclosures
Patios-Kitchens-Baths
All Brands of Windows & Doors
Maintenance Free Sidings & Trim
CALL FOR FREE ESTIMATE
602-867-1253
redramremodeling.com



WANTED:
SUMMER VACATION PHOTOS

Email Arcadia News your favorite summer vacation photos to editor@arcadianews.com by August 11.

HOME IMPROVEMENT

Call today and receive a
FREE SHOWER PACKAGE
PLUS \$1600 OFF

SAFE STEP
WALK-IN TUB

1-855-417-1306

With purchase of a new Safe Step Walk-In Tub. Not applicable with any previous walk-in tub purchase. Offer available while supplies last. No cash value. Must present offer at time of purchase. CSLB 1082165 NSCB 0082999 0083445

TO DO

Arcadia's Next Best Handyman

Call or text Dave
(602) 888-1014

Handyman Services

todohandyman.arcadia@gmail.com

INSURANCE

AMERICAN FAMILY INSURANCE

JAY CHAPMAN, AGENT
J M CHAPMAN AGENCY INC

www.ajfam.com

7055 E Thomas Rd, Scottsdale AZ 85251
Bus: (480) 990-8855
FAX: 1(866) 850-5126
jchapman@amfam.com
JM CHAPMAN AGENCY
fb.com/JayChapmanInsurance/

Access Anytime: 1-800-MYAMFAM (800-692-6326)

MISSING

YOUR AD IN THIS SPACE!

*Reach over 45,000 loyal readers
per month for only \$75/mo.*

Email: ads@arcadianews.com

MEDICARE/HEALTH INSURANCE QUESTIONS?

Compare plans with a local broker



Medicare Supplements
Medicare Advantage Plans
ACA Plans • Part D Plans • Dental Plans
Long Term Care • Life • Short Term Plans
Hospital and Cancer Plans and more

Free Consultation
602-578-8343
frankleonard@gmail.com
www.seniorhealthplansaz.com

Franki Strocca Leonard
Licensed Broker

LAWN & TREE

Citrus Care

602-840-0601



*Serving Arcadia
FOR
Over 30 Years*

Deep Root Fertilization
\$18 - \$27 per tree (Small Trees Half Price)
Disease Treatment
Trimming
Tree Painting
Maintenance Plans
Free Estimates

FLEMING

SPRINKLER/LANDSCAPE

INSTALLATION-REPAIRS
DESIGN/BUILD • LIGHTING
LICENSED • BONDED • INSURED

602-292-5657

Doug Fleming, Owner

ROC # 098462

Granados Landscaping



Commercial & Residential
Lawns • Sprinkler Repair & Install
Rocks • All Types of Trees
Trimming Palms, Removals
New SOD • Planting
Biweekly & Monthly

Leo Granados: 602-757-6915

Francisco Recendez
Cell: (602) 748-6738

MF & J Landscaping

Tree and Bush Trimming
Cleaning and Lawn Mowing
Clean-ups
Weed Control • Pavers

Quandt Landscaping

Landscaping Installations & Makeovers

Call for a free estimate!
602-481-8571

• Outdoor Lighting • Sprinklers
• Brickwork • Gravel • Sod
• Saltillo Tile • Shrubs • Trees

Serving AZ Since 1996

Not a Licensed Contractor

Ryan's Removal

Oleander Removal

Oleander, Tree and Stump Removal
Dirt • Concrete • Hauling • Trenching • Delivery
Laser Leveling • Lot Clearing
Licensed • Insured • Bonded

Call for free estimate
602-451-6120
ryansremoval@gmail.com • oleanderremoval.com
ROC # 318482

Snappy Lawn Service Inc.

Serving Arizona since 1973

snappylawnservice@live.com
www.snappy-lawnservice.com

26 S. 37th Street
Phoenix, AZ 85034

Phone: 602-275-2745
Fax: 602-275-6796

MISCELLANEOUS

BB AZ

JIM WILKERSON
BUSINESS SALES & ACQUISITIONS



Find Out What
Your Business Is Worth -
Call Me for Your Complimentary
Business Valuation

Jim@bbaz.com
BBAZ.COM
Cell: (602) 828-2875 • Office: (480) 607-4430
Fax: (480) 607-4435

8700 E Via de Ventura Blvd, STE 200 • Scottsdale, AZ 85260

Digitize

VIDEOS PHOTOS, SLIDES
& more!

602-799-9621
COMPLIMENTARY CONSULTATION

Celeste Soong-Tang



GABRIELLE SUTTIS, CRS
CERTIFIED RESUME WRITER

gabrielle@gogetterresumes.com



Resumes
Cover Letters
LinkedIn Profiles

Tell your story. Advance your career.
www.gogetterresumes.com

I Buy Records

Call Jay Today: 602-571-5560





SHANTI

MASSAGE THERAPY
Holly Miller Clement, LMT

holly@shantimassagetherapy.com 4647 N. 32nd St.
602.284.9262 Suite 175
@shantimassagetherapy Phoenix, AZ 85018



yote.studio

licensed architect
Jeff Bloker, AIA

www.yote.studio
480-800-0819

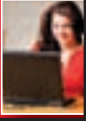
DUI CLASSES ONLINE!

HOME • OFFICE
TRAVEL ANYWHERE YOU CAN "LOG ON!"

ONLINE SERVICES: COURT & MVD MANDATED DUI SCREENINGS
SR-22 INSURANCE • DUI COURSES 24/7/365
ALCOHOL SCREENINGS, EDUCATION & TREATMENT

480.429.9044
SCOTTSDALETREATMENT.COM

3200 N Hayden Rd ~ Suite 170 - Just South of Osborn Rd



Arizona's Precision Painting

Serving the Valley since 2009

- Interior & Exterior Painting
- Drywall & Stucco Repair
- Custom Cabinet Painting
- Free estimates

602-672-6383
APPprecisionpaint@yahoo.com
Jason Mausbach, Owner
Licensed • Bonded • Insured ROC#249178



Picture Perfect Painting LLC

Repaint Specialist

Interior
Exterior
Commercial
Residential
Drywall Repairs
Stucco Repairs
20 Years Experience

JON SEARCY
602-410-5050
jonsearcypainting@gmail.com
www.pictureperfectpaintaz.com
Licensed, Bonded, Insured
ROC# 285136





SUNTECH PAINTING

602-625-0599
suntechpaintingaz.com
LICENSED • BONDED • INSURED
Residential • Commercial
ROC #155380

Richard Day
Owner

P.O. Box 50701
Phoenix, AZ 85076

PETS



Dog Walking & Pet Sitting

EMILY HENDERSON

Text or call
602-327-1485
I live in Arcadia
Referrals upon request



fetch

SIT → STAY → COME

JANE NELSON
602-312-1329
Customized dog training,
in your home



COBRA

ROOTER & PLUMBING SERVICE
Serving the Valley Since 1983
602-955-1352
ROC# C-37 320968

LOW RATES ON EMERGENCY SERVICE 24/7
QUICK, HONEST, DEPENDABLE SERVICE...ALWAYS!



Arcadia Pool Care

"YOUR NEIGHBORHOOD POOL GUY"
Cleaning • Service • Repair

\$129 Month 480.934.0896

Pam Peacock - REALTOR

Cell: 602-505-0257
Email: Pam@PamPeacock.com
Website: www.PamPeacock.com

Your Neighbor
Best Advisor
Home Smart



ABR CRS SRES

"There is no substitute
for experience"



ARCADIA'S PETS*

To be a part of Arcadia's Pets, send us a photo and tell us:

- Your pet's name and breed.
- In 50 words or less, tell us about your pet.
- How old your pet is and how long it has been part of your family.
- Your first name and last initial.

*see more on page 4.

Email photo and description to **editor@arcadianews.com** or text it to **602-840-6379**.





AT YOUR SERVICE

a directory of local businesses

AIR CONDITIONING / PLUMBING / ELECTRICAL

A happier home starts with Reeis.

Locally owned and operated since 2009, Reeis provides trusted air conditioning, plumbing, electrical, heating, and home performance services across Arizona. We focus on long-term comfort and honest service – backed by our promise: you'll be happy to see us!

Book a free service call today!



ROC #B-318364, CR39-318363, CR-11-354282



602.492.3700
reeis.com

DOG GROOMING

Not your average dog groomer.

- Same/next day appointments
- Open 7 days a week
- Affordable for any breed
- Pup + planet-friendly products
- Memberships starting at \$55

Call or go online to **fetch**
our \$45 guest pass.



Sparkle

3748 E. Indian School Rd, Phoenix, AZ 85018

480.571.1715

sparkledogcare.com/arizona/phoenix/arcadia

AUTO REPAIR

SINCE 1980, SERVICE YOU CAN TRUST!

The Car Repair Company is your source
for quality auto repair and service.

AAA APPROVED TOP SHOP AWARD WINNER

- Honest, family-owned
- Certified technicians
- Shuttle service to work or home
- Save 10% off labor!

Try us, you will love us!
CALL TODAY!



2918 N. Scottsdale Rd.
NW Corner Scottsdale & Thomas behind Chase Bank



480.949.7777
www.carrepairco.com



HANDYMAN

Need help with your DIY project? Schedule a virtual call for professional assistance!

We offer many services including:

Interior & exterior painting • Drywall repair
Replace outlets/GFCI • Light fixtures • Ceiling fans
Clean gutters • Replace A/C filters • Smoke
detector batteries & MUCH MORE!!

Repair it before it causes more damage
and costs way more MONEY!!



Tim the Tool Man

Quality Home Repair &
Preventative Maintenance

RESIDENTIAL ROC #271740 • COMMERCIAL ROC #271739



602.694.0999
timthetoolman.biz

CUSTOM CLOSETS

Imagine your home, totally organized!

At Closets by Design, we design, build and install
custom closets, garage cabinets, home offices,
laundries, pantries and much more.

Call today for a free in home
design consultation and estimate.



Locally Owned and Operated
Licensed and Insured: ROC312904



480.864.4254
closetsbydesign.com

LANDSCAPE ARCHITECTURE & CONSTRUCTION

Elevate your lifestyle - extend your outdoor living space!

With MountainScapers, your dream is our passion.
We provide all of the services you need to turn your
landscape dreams into reality:

- Design
- Installation
- Shade Structures
- Hardscaping
- Masonry
- Fire / Water Features
- Irrigation / Lighting
- Vertical Gardens
- Outdoor Kitchens



Licensed, Bonded, Insured • ROC #303744



480.933.1740
MountainScapers.com

COOL DEAL
AD SPECIAL!



SMALL BUSINESS ADVERTISING

An affordable option for small businesses looking for targeted exposure. *Arcadia News* readers trust our advertisers, and utilize the services and classified section of our paper like a local phone book.

IT WORKS: Many of our small business customers have been advertising with us for more than 10 years; some more than 20! Residents in the affluent Arcadia and Biltmore Corridor invest in their homes and hire services to help them with their busy lives. Our readers are in their prime spending years and have an average net worth of more than \$1 million. (See our media kit demographics for more.)

FREQUENCY: Repetition is key. It takes time for readers to see an ad. If a business advertises for one month to try and get customers, it's not likely to be successful. Your advertisement needs to be there when the customer needs you, not when you need the customer. If your business was on a heavily traveled road, you wouldn't put a sign out and then bring it in after a month if no one came in. Potential customers want to know they are calling on a stable and trustworthy business, so consistency is important.

For more info: ads@arcadianews.com | call/text: 602-840-6379

LANDSCAPE/TREE MANAGEMENT

Arizona's Largest Privately-Owned Landscaping Company

Caretaker Landscape and Tree Management is a leading, full-service company known for innovative, community-rooted landscape solutions. We set the industry standard through expert service, education, and a forward-thinking approach to landscape management.



ROC #080472



480.545.9755
caretakerlandscape.com

PLUMBING – RESIDENTIAL & COMMERCIAL

SERVING THE VALLEY FOR 60 YEARS!

- Professional And Courteous Technicians
- Quality Workmanship
- Same Day Service
- Free Diagnostic Service Call



ROC #315991



602.944.5516
24/7 on-call service

ROOFING

Arcadia Roofing

Focus on Quality
Honest and Trustworthy
Professional service
Family operated company
25 years of roofing
experience



ROC #K42-234021



602.840.ROOF (7663)
www.arcadiaroofingaz.com

WINDOWS/DOORS

Is your house ready for a makeover?
Building your dream house?
We can help!

- Replacement windows
- New Construction windows
- Multi-Slide – Bi-folding doors
- Entry, French and Patio doors
- Barn doors & Hardware
- Interior Doors and Trim
- Window coverings and shutters

Stop by our new showroom: 4454 E. Thomas Road
ROC #179513



602.508.0800
www.liwindow.com

45,000 AFFLUENT READERS ARE WAITING TO DISCOVER YOU.



ADVERTISE IN THIS AWARD-WINNING ISSUE!

- Special pull-out section in *Arcadia News*.
- Featuring original and compelling content.
- A go-to guide for Arcadia's discriminating homeowners.

2025 Home & Design Guide FALL ISSUE

Release date: November 1
Deadline: October 15 @ Noon

Contact: ads@arcadianews.com or
call/text 602-840-6379.



HEALTH & WELLNESS

A DIRECTORY OF LOCAL PROVIDERS

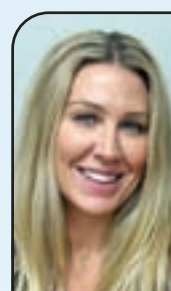


ACCEPTING NEW PATIENTS

Cora Health Solutions is a caring community focused on providing outpatient psychiatric services and support for treatment-resistant depression (TRD). We're committed to offering some of the most advanced non-invasive therapies available, such as Spravato nasal spray and Transcranial Magnetic Stimulation (TMS). Both of these FDA-approved treatments offer a solution for those struggling with

TRD, delivering hope where traditional methods have failed. Together, we're dedicated to your journey toward better mental health. Discover more at CoraHealthSolutions.com.

4647 N 32ND ST #B-200 • 602.907.5300



NEW LOCATION - SHANTI MASSAGE THERAPY

Holly Miller Clement, a Licensed Massage Therapist, is dedicated to providing treatments customized to you and your needs. Shanti offers a variety of massage modalities including Signature Massage, Hot Stone, Lymphatic, Aromatherapy and Sports. Cupping and Red Light Therapy services are also available. Get 15% off your first appointment with our New Client Special. Call, text, or email today! **602.284.9262** or holly@shantimassagetherapy.com. We've moved! Stop by and visit Shanti's new office at 4647 N 32nd St Ste 175.

4647 N 32ND ST STE 175 • SHANTIMASSAGETHERAPY.COM



PILATES WITH KARA

Strong Core Collective, LLC - Pilates with Kara is owned and operated by your neighbor, Certified Pilates Instructor Kara Levenda. Located in Arcadia, our private Pilates studio offers one-on-one sessions utilizing professional grade equipment. We strive to provide a comfortable and positive experience. Kara works with clients of all ages and experience and helps many clients improve their quality of life post-injury or surgery. Schedule your free 50-minute consultation and session. Visit strongcorecollective.com or call **602.349.5234**.

STRONGCORECOLLECTIVE.COM • 602.349.5234



FAMILY PRACTICE SPECIALISTS

Timothy Gloyd, M.D., FP/OB, received his Masters in Public Health and Medical Doctorate from St. George's University. Dr. Gloyd comes to FPS after working for several years in a rural Texas community. At FPS, he sees patients for a variety of conditions and concerns, including diabetes, hypertension, and ongoing health maintenance. His top piece of medical advice involves staying active. For more information, visit fpsaz.com.

4600 E SHEA BLVD STE 100 • 602.955.8700



PHOENIX'S TOP MEDSPA GROUP

Derma Health is your premier destination for advanced aesthetics & skincare treatments such as lasers, injectables & body contouring. Recognized as one of the top 1% of Medspas nationwide, we prioritize

safety, quality, & ensure clients are well-informed about treatment options. Our skilled team of aestheticians, Nurse Practitioners & Registered Nurses are committed to both your physical appearance & holistic well-being. Curious how Derma Health can enhance your natural beauty? Call **480.470.5747** or visit dermahealthinstitute.com for your free consultation.

4422 E CAMELBACK RD • 480.470.5747



BONES, BALANCE & STRENGTH

Transforming lives in Phoenix with a breakthrough approach to bone health & osteoporosis. In just 15 min a week, our members experience remarkable gains in bone density, balance, posture, back & joint pain and full-body strength, without medication. Our program is for everyone & specializes in osteogenesis through cutting-edge, holistic therapies. Text or call **602.932.2792**. Worried about osteoporosis & want to know your true bone

strength? OsteoStrong is introducing REMS Technology bone scans. More accurate & comprehensive than DXA - with no X-rays. Learn more & book your scan at PrecisionBoneImaging.com.

3301 E INDIAN SCHOOL RD • OSTEOSTRONGARCADIA33.COM



AZ'S PREMIER IN-STORE & MOBILE IV THERAPY

All the amazing benefits of hydration and nutrition IV therapy provided conveniently in the comfort of your home or visit our NEW storefront at Town & Country Shopping Center, behind Pizzeria Bianco. Highly trained RNs with expertise in IV infusion therapy. With an on-site Medical Director and telehealth exams for every new client, we ensure top-tier care. Our consultative approach ensures that you are receiving the appropriate IV for your needs. SCHEDULE TODAY at thegoodlifeiv.com or call **480.674.8268**. Same day appointments in two hours or less. Recover, replenish, restore with confidence!

THEGOODLIFEIV.COM • 4773 N 20TH ST STE B23



OLIVE OIL INFUSED BEAUTY

Experience fresh, clean, and radiant skin with Olivespa. We're committed to using high-quality, natural ingredients that nourish your skin the way nature intended. Our skincare products are handcrafted with refined, fair-trade, cruelty-free, and raw ingredients, including premium cold-pressed extra virgin olive oil sourced locally from Queen Creek Olive Mill. Enjoy our luxurious body oils, rich butters, eco-friendly soaps, and soothing lip balms - all crafted with care for sustainability and wellness. Visit us at 2701 N 24th St or online at olivespa.com.

2701 N 24TH ST • OLIVESPA.COM

Proud
to be an American!
Happy Independence Day!

Heather MacLean
Founding Agent, Arizona

602.214.5169
areasuccess.com
areasuccess@gmail.com

Heather
MACLEAN

Luxury Real Estate. **Elevated.**

COMPASS



PRIVATE
CLIENT
NETWORK



Buy local
and save up
to \$1500!



100 SERIES



ANDERSEN™
WINDOWS & DOORS



4454 E Thomas Rd,
Phoenix, AZ 85018

602-508-0800

liwindow.com

Mon-Thurs 8:30-5p.m. | Fri 8:30-4p.m. | Sat 9-2p.m. | ROC#179513