

ARCADIA NEWS

ARCADIA *Home* *& design* SUMMER 2014

A *Backyard*
BOUNTY

SOOTHE YOUR
SENSES WITH
YOUR OWN

*Outdoor
Sanctuary*

A NEW LOOK AT

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May 2014

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Editor's Note

Arcadia Home & Design is hitting the outdoors this month, bringing our readers fabulous ways to enjoy the sunshine and fresh air before it gets too hot.

The Arcadia Edible Garden Tour is a fun feature we can't wait for you to enjoy. Not only are some of Arcadia's most talented gardeners cultivating gorgeous gardens, this month they're ready to show them off. And we're not talking daisies and dandelions here, these skilled horticulturists are harvesting a bounty like you've never seen in an urban setting.

We hit The House Brassiere in Old Town Scottsdale this month to create two stunning scenes of summertime entertainment. Your next backyard bash will be the talk of the town when you prepare Chef Matt Carter's mouth-watering fried chicken, pork belly lettuce cups and potato salad. Plus our list of summertime cocktails will keep a drink in everyone's hand.

Our favorite how-to gal, Heather Kinkel is sharing her recipe for making and canning your own pickles. The next time you attend a potluck picnic or barbeque, your culinary skills will be on display with each homemade jar.

And our home this month! With a dive-in swimming pool and a modern entertaining feel you'll see how this family turned their Arcadia home into their own personal haven.

Enjoy the summer friends! *Arcadia Home & Design* returns in September and we're already planning all the page-turning excitement.

Til next time,
Amanda Goossen

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A Backyard BOUNTY

ARCADIA'S EDIBLE GARDEN TOUR SHOWCASES URBAN AGRICULTURE

By Katie Mayer



Jill's Sweet Life Garden

The day is sunny, the temperature is balmy and the telltale signs of spring have arrived.

Small green fuzzy fruits dot the branches of a tree that will soon yield a bounty of white peaches. Across the way, delicate blossoms adorn a plum tree, while a nearby orange tree has already produced its flowers, leaving a scent of ripe citrus lingering in the air.

Nearby, a brood of speckled and multi-colored hens quietly cluck in their coop – the peacefulness interrupted once in a while by a series of squawks which signal one is about to lay an egg.

Two adjacent goats appear unfazed by the screeches, but occasionally peek out curiously through a fence.

The quaint and vibrant garden feels like a slice of land somewhere far away from the common rock and cactus landscapes of Arizona, but it's actually just the backyard mini farm and orchard of Arcadia residents Hall and Jill Green, owners of Sweet Life Garden.

"A garden is so basic to your soul that you come in and you realize, 'I'm missing this. I need this,'" Green said. "There is a remembering that this is really the way it's supposed to be."

To share her love of gardening and bring the local community closer, Green and fellow urban gardener Rebecca Kidwell, owner of Farmyard, launched Arcadia's Edible Garden Tour four years ago.

Today, the tour is held twice a year and offers up to 600 guests the chance to visit about nine of the area's most unique and impressive urban agricultural gardens and farms. Urban agriculture is growing food in gardens throughout heavily populated towns or cities.



Co-founders Jill Green and Rebecca Kidwell

The tour is self-guided and lasts for a half day, showcasing a diverse mixture of large and small urban farms and providing a space for gardeners to share ideas and artisans to sell goods such as jams, soap and pillows. The next tour will be held on May 10, and tickets sell out quickly.

"It's a wonderful way to spend a day doing something that not only builds camaraderie, but does something good for the community and your family," said Arcadia resident and past tour attendee Robbie Shaw, who is also an urban gardener.

Initially, the tour started as a small group of local gardeners who wanted to see one another's yards. The group gathered together and drove from one home to the next and enjoyed a potluck meal.

"We all kind of felt like there was a movement going on where people want organic, clean food," Green said. "But it's pretty expensive, and since we were all gardeners, we felt like it was time to open our gardens and extend it to the community."

So together, Green and Kidwell, started a largely word-of-mouth event that has today

grown as successfully as the gardens they tend.

"People think you can't grow here in Arizona," said Kidwell, "but this tour is inspiring and instills hope that you can grow here...like, 'Look at their edible landscapes; I can do it too.'"

Contributing to the local food supply

Kidwell is a native Arizonan who has gardened since she was a child. Her business Farmyard currently feeds 65 families a week through its collection of four urban farms. One of the farms is located at Kidwell's home near 42nd St. and Indian School Rd. and the other three are on other people's properties.

"A neighbor came to us when he was out walking one day and said 'My entire front yard is wasted space, can you put something in there?'" Kidwell said. "We've now been maintaining his property for two years; he wants to contribute to the local food supply."

Naturally, the people whose land Kidwell farms also get to enjoy some tasty rewards.

"We grow about 15 different vegetables and a full selection of herbs," Kidwell said.

The food produced at the farms is sold through Community Supported Agriculture, called CSA for short. This means that clients pay for shares of a portion of the harvest up front, which helps fund seeding and fertilization, and later get their investment back in the form of fresh organic food.

"Whatever is ripe and harvested in the morning, is delivered in the afternoon," Kidwell said. "It doesn't get any fresher."

Since it's not possible to farm every single type of fruit and vegetable in the limited space of an urban garden, Kidwell relies on other farmers, such as Green, to supply additional organic produce for clients. For example, when Green has peaches, Kidwell will buy them so that her customers can enjoy fresh peaches.

"We're pretty serious about gardening,

but you don't have to be like that," Green said. "We just started with one tree and one box and you can just add to it."

Crafting a meal from the backyard

Green and her husband have gardened for 30 years and first started as a way to provide their children with healthy organic food.

Also, the children were homeschooled and part of their curriculum included spending time outside, Green said.

The Greens started small with just a peach tree – and in two seasons – found themselves with more peaches than they could eat. The family ended up selling the excess to neighbors, who then began requesting to buy other types of produce.

Eventually, the Greens started planting more, and today sell a wide variety of food, including apples, cherries, pears, jams and eggs. At home, the family makes meals from their garden, processes their own chickens for meat, eats fresh eggs from the hens and drinks milk from their goats.



Left: Bobo Farm and Home, photo by Caroline Van Slyke. Right: Farmyard, photo by Michael Woodall Photography.

"You don't need to go to the grocery store," Green said. "When I do go, I'm like, 'There's nothing here except boxes.'"

Marianne Sattler, who has attended Arcadia's Edible Garden tour twice and buys jams from Green, compares eating processed foods to "putting half gas and half water into your gas tank."

"Anybody who tries to eat healthfully is in awe of what these women have accomplished in their yards," Sattler said. "It's just inspiring."

Continued on page 8

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Paradise Valley

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SOOTHE YOUR SENSES WITH YOUR OWN

Outdoor Sanctuary

When the day is done, there is only one thought that comes to mind... relaxation. Your home is known to be your haven, and the one place where you can fulfill this desire. Neighbors, Christine Johnson and Jeff Heberts have taken this idea to a whole new level, as they have transformed their backyards into peaceful sanctuaries.

Learn how you too can relax your mind, body, and soul by designing your own outdoor escape. Take a peek into the backyards of these Arcadia residents for inspiration, as we provide you with tips on how to "soothe your senses" and create your own personal sanctuary.

By Kathleen Shipman
Photo Credit: Christine Johnson



As dusk settles upon your backyard, don't hesitate to greet the darkness with light. There is nothing more calming than soft twinkling bulbs and a low flame fire sprinkled throughout your sanctuary. Start creating this enchanting look by stringing white lights through your trees or by framing your patio with the strands. Decorative candle holders are also great colorful additions for any tabletop.

Light

While fire pits and fireplaces are often excellent focal points in a sanctuary, as the weather heats up the last thing you'll want to do is add more warmth to the atmosphere. Instead, consider enhancing these pieces with lighted candles. This enables you to enjoy a much softer glow from what will become a fantastic conversation piece.



The furniture pieces you choose for your sanctuary should not only be inviting, but allow you to melt right into them. Choose pieces that speak to you as being the epitome of relaxation. Chaise lounges, love seats, and wrought iron gliders will surely bring you to a peaceful state. Place them in positions for conversation, or in a little nook that is solely for you.

Touch

Whatever seating you choose for your sanctuary, don't forget to dress it up with soft cushions and throw pillows. Consider choosing patterns encompassing the colors blue or green, which represent calmness, harmony, and relaxation.



Heighten the mood of your outdoor sanctuary with the sounds of serenity. Invite good company over to share your haven, as lighthearted conversations and laughter can be very uplifting for the soul. Music is also another way to raise your spirits. Fill your iPod with your favorite tunes and watch as

Sound

your stresses are cast away with the rhythmic beat. Another way to create a fully relaxing atmosphere is to embrace the murmurs of nature. Add a fountain to enjoy the trickling sounds of water, or hang a chime in a tree and make the wind come alive. Or, simply listen for the crickets' evening tune, which can be heard all summer long. All of these sounds will lead you to a clearer mind.



Indulge your sense of smell with fragrances from nature. Camelback Flowershop in Arcadia provided suggestions of plants and flowers that are known for their tranquility and ability to promote relaxation. Surround your sanctuary with hanging planters, flower pots, or even plant your own herb garden. The warm summer winds will carry these fresh aromas throughout your yard. Suggestions: Lavender, Rosemary, Scented Geraniums, Basil, Climbing Jasmine, Chocolate Mint.

Scent

For a nightly surprise, consider planting Fragrant Evening Primrose. This sweet smelling plant blooms every evening after the sun sets, closing its petals after the sun rises. ■

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4214 E PINCHOT DR 85018

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granite counter tops / stainless appliances
newly remodeled

\$500,000

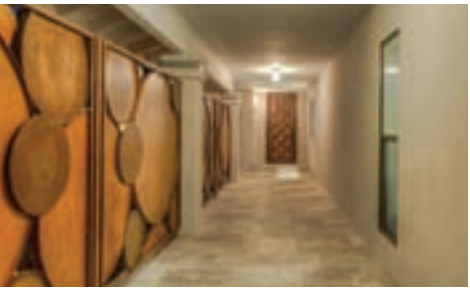
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\$1,199,000



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BOUNTY

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Sattler said that she is thrilled to see so much of the community participating in and supporting urban gardening. As a result, the produce is higher quality and the prices are lower now than at the beginning of the shift toward organic food.

"You used to pay 50 to 100 percent more for organic, so this says a lot about how this movement has grown and how important it's becoming to consumers," Sattler said.

"You get a vibrant taste from this food," Green said.

Bringing the community together

For urban gardener Carolyn Van Slyke and her husband David, owners of Boho Farm and Home, participating in Arcadia's Edible Garden Tour is a way to bring people together.

"I really do have this desire to build community," Van Slyke said. "Being a Midwestern girl, and missing that, I like my simple farm life and I like to share it because it's my passion."

Van Slyke and her husband David have lived in their Arcadia home for 16 years and have always enjoyed gardening. But when the economy declined and Van Slyke's work as a commercial interior designer began to dry up, she realized that she wanted to take

her gardening to the next level.

"I also had a baby and needed to be able to take care of my family, to feed them," Van Slyke said.

Today, her working farm, which has a cozy French vibe, includes chickens, ducks, a fruit orchard, raised beds and more. Van Slyke also teaches a variety of classes and is well-known for her delicious jams, jellies, marmalades and lemon curd.

Twice each year, Boho Farm and Home also holds an intimate farm-to-table dinner in the garden where people from all walks of life gather over a meal.

During one farm tour, some online bloggers who follow Van Slyke's blog traveled all the way from California to attend the tour.

"We've met some great people from all walks of life," Van Slyke said. "Suddenly the world seems like a smaller and friendlier place."

For more information on Arcadia's Edible Garden Tour, go to ediblegardentour.com. ■



Photo by Katie Mayer

Russ Lyon | Sotheby's
INTERNATIONAL REALTY

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Courtyard front entry. Then inside with imported wood door, fireplace, seating area.

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A NEW LOOK AT *Mid-Century* Modern

By Christina Surrano
Photographs by Mike Baxter, Baxter Imaging

The Hagens have found their place in Arcadia.

Born and raised in North Dakota, Chris and Jillian Hagen originally laid down roots in Mesa in 2006, while raising their one-year old daughter, Sydney.

Something, however, kept pulling them to Arcadia. More and more, the couple would find themselves driving to the community, which was far from their home but held the charm and intimate neighborhood feel they longed for. The restaurants and other activities, which Arcadia had to offer, were also a draw.

Although not looking to move, Jillian found a home while “poking around on the internet” and was intrigued by its location as well as the project it could become.

Jillian, a landscape architect and Chris, a project manager for Kennedy Design Build, put their heads together and sketched out a plan for what they’d want to do with the house.

In no time, the home was theirs.

Architect and now good friend, Carl Derrah, joined the project soon after the papers were signed for purchase. He worked to meld what spoke to the Hagens about the house with what they could imagine living in.

The remodel took seven months to permit and only four to build. The husband and wife duo did a significant amount of the work themselves. Other than the living room, which includes the distinctly Haver-like façade of the house, it's an entirely new home.

The industrial look of the now exposed brick, ductwork and bare concrete floors suffuses a contemporary, edgy vibe into this mid-century modern home.

“We modernized (to today’s standards) but tried to keep the mid-century modern clean lines

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“WE
MODERNIZED
BUT TRIED
TO KEEP THE
MID-CENTURY
MODERN
CLEAN LINES
AND THE
VINTAGE FLAIR
WITH THE USE
OF COLOR.”

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and the vintage flair with the use of color,” said Jillian.

What the Hagens set out to achieve on the 1,100 sq. ft., 1953 Haver home was a more open floor plan, larger bathrooms, a large playroom, a home office, and a sanctuary like master suite. Creating space and amenities to support entertaining in the home, was also important.

The Hagens wanted a strong connection to the outside from every room as well.

After construction, the home would become 2,700 sq. ft. and would meet all their requirements, and more.

The larger kitchen flows seamlessly into the living and dining rooms. Even the hallway to the playroom feels airy, straddled by an interesting configuration of floor-to-ceiling windows that create the look of an inside-out atrium turned on its side, and a floating staircase made of salvaged eucalyptus.

Atop the staircase, hanging on a slate colored wall, is a flame hued nature photograph of Arizona’s Antelope Canyon, by Peter Lik, visually separating the stairs and the master bedroom, in lieu of a door.

More floor-to-ceiling windows in the master reveal a beautiful view of Camelback Mountain on the cantilevered balcony. The closet and bath are up to today’s luxurious standards complete with a floating Caesarstone countertop and custom stainless steel trough sink.

Throughout the home a number of creative and interesting surprises can be found.

A salvaged claw-footed “reading” bathtub full of pillows and a blanket sits in the playroom next to a bookshelf, inspired by a memory from Chris’ childhood.

Flanking the bathroom door, on narrow chalkboard-painted wall panels is a list of Sydney’s events for the week, for their daughter to see again and again.

To establish a seamless continuation of the indoor and outdoor aspects of the home, a channel of inlaid, black river rock in the flooring, runs in a line from the front porch, through the home and all the way to the end of the backyard. Well-placed windows encourage the eye to follow the indoor/outdoor connection.



Bordering one side of the property, a built-in planter of giant timber allows for privacy, shade and natural vertical lines, while also lending an exotic element.

When asked by friends why they decided to use so much back yard space for the footprint of the house, Jillian said, “We knew we could accomplish what we wanted with the (remaining) space.”

The 2,500 sq. ft. backyard contains a diving pool, attached lap pool, and an outdoor shower. Several intimate sitting areas serve as inviting vignettes. A streamlined custom steel swing-set frame, with simple assorted swings, fades into the grassy play area near Sydney’s contemporary yet traditional, playhouse.

Not only did the couple make the most of the space in the back yard, but they also repurposed materials destined for the landfill.

Balcony railings salvaged from a commercial tear down were modified and utilized outside as gates.

And although there are many fantastic elements, designed for multiple ways of use, throughout the home, the pool may hold the best of them all.

A shallow platform in the pool, designed for lounging, was roped off and became a toddler pool for Sydney when

Continued on page 12





6232 E Lafayette Blvd



Traditional Arcadia Charm. Remodeled, light, open floor plan is perfect for living & entertaining! Hardwood Floors! French doors everywhere! Family Room, Game/Media Room, Office. Wonderful Kitchen with front window, breakfast room & pantry. 4 Bedrooms, 3.5 Baths, 3463 sq ft. Offered at \$996,000.

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Continued from page 10

she was younger and now serves as a cool sitting area for dive-in movie viewing.

Who knew you could make an outdoor movie screen out of a white shower curtains and PVC pipe?

The Hagen's private dive-in movie theater has proven to be a huge hit with the

neighborhood and just another aspect of the home marked with their imaginative ideas.

And now with a little elbow grease and the collaboration of three outside-of-the-box thinkers, the Hagens are able to enjoy a unique custom home that combines past and present in the heart of Arcadia. ■



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All-American

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WITH VINEGAR MOLASSES GLAZE

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approximately 1.25 cup
Kosher salt to a gallon of
water

VINEGAR MOLASSES GLAZE

1 cup honey
3 cup vinegar
2-3 sprigs thyme
1-2 Tbsp. black pepper,
toasted and crushed
2-3 cloves garlic
1/2 red onion, small dice
1/2 cup molasses

1 Tbsp. chipotle puree
1 Tbsp. Dijon mustard
1 gallon peanut oil

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1 tsp. mace
1 tsp. fennel
1 tsp. coriander
1 tsp. chili powder
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1 Tbsp. garlic powder
1 Tbsp. onion powder
1-2 Tbsp. smoked paprika

- 1 to 2 days in advance, take the whole chicken and cut the breasts in half widthwise, separate the leg and thigh. Remove the bone from the thigh. Soak the chicken in an 8% salt solution for 4-8 hours. Rinse, pat dry, and place on a kitchen towel and let sit in refrigerator, uncovered for 12-24 hours. Toast the cumin, mace, fennel, coriander, chili powder and black pepper in a large cast iron or sauté pan until they start to smoke. In a large bowl, add the toasted spices with the rest of the dry ingredients. In a medium saucepot on low heat, sweat garlic and onion.
- Add the rest of the sauce ingredients and reduce until glaze consistency. Pass through a fine sieve, season and adjust vinegar if necessary. In a large pot or deep fryer, bring the oil up to 300 degrees. Starting with the legs, fry for 12-15 minutes or until cooked through, do not let them brown. Remove the legs and fry the thighs for 10-12 minutes, then the breasts for 8-10 minutes. Place all of the parts on a rack or dry towels. These can rest until ready to serve, up to 2 hours in advance. Turn fryer up to 365. Lightly dust the chicken in the flour mixture and fry a second time, all at once, until desired color and crispiness. Toss in the vinegar sauce and serve.

PERUVIAN POTATO SALAD

SERVES 4-6

10-12 Peruvian potatoes
6 oz. bacon cut into 1/4 inch slices
1 yellow onion, small dice
4 cloves garlic - 2 minced, 2 roasted
2-4 sprigs thyme
1-2 Tbsp. Aji Amarillo spice
3-4 Tbsp. canola oil

1 cup mayonnaise
1 lime, juiced
1/2 bunch cilantro, 4 sprigs
garnish, chop the rest
2-3 hard-boiled eggs
Salt and Pepper

- In a large bowl place potatoes, 1 minced garlic clove, thyme and 1 Tbsp. oil. Toss and place in a smoker or wrap in foil and bake until fork tender, cool. Place 2 garlic cloves in a small saucepot and cover with oil. Cook on low heat until roasted or brown and cooked through. Using a small hand blender puree mayonnaise, roast garlic, lime juice and Aji Amarillo. In a medium to large sauté pan render the bacon until almost brown, add onion and 1 minced garlic clove. Cook these until all are cooked through, brown and crispy, place on a paper towel and cool. In a large bowl place potatoes, bacon, hard-boiled eggs. Rough chop and stir these ingredients together with a large spoon. When they are mixed, fold in the spiced mayo and cilantro, season. Adjust with more Aji Amarillo, lime juice and cilantro as desired.



Barbecue Bash

Recipes by Chef Matt Carter
Tips by Lisa Weisenburger
Photo Credit: Michael Baxter

CRISPY PORK BELLY LETTUCE WRAPS WITH KIMCHI SESAME AND WATERMELON

SERVES 4-6

PORK BELLY

12-14 oz. raw pork belly
1 cup soy
1 cup water
1/2 cup honey
1 Tbsp. hot sauce (sriracha, sambal)
1 whole ginger (mince)
1 stalk lemon grass (minced)

Mix together soy, water, honey, ginger, lemongrass and hot sauce together and cover over pork and let marinate for 24 hrs. Next day pull pork belly and let it get to room temperature while you pre-heat oven to 425 degrees. Place in oven for 20 minutes and then turn down to 325 degrees for 2-2.5 hours until it reaches 185 degrees. Remove pork from oven and let stand until cool enough to handle, about 30 minutes. Cut the pork belly into finger sized blocks and reserve until service.

KIMCHI RECIPE

1 (2-pound) Napa cabbage, cleaned and quartered
1 Daikon radish, peeled and cut into matchsticks
1 large carrot, peeled and cut into matchsticks
4 bunches of scallions, trimmed and cut to 1 inch
1 cup Korean red chili paste
1/4 cup chili flakes
1-2 oz ginger root, peeled and diced
1 lemongrass, peeled and diced
1/2 cup fish sauce
1/4 cup sesame oil
1 orange, zested and juiced
1/4 cup Mirin
12 garlic cloves
1/4 dried shrimp
2 cups rice wine vinegar
2 cups water

First take vinegar, water and sugar and bring to a boil in a pot. Let it cool down to room temperature

and pour over cabbage, Daikon, carrots and scallions. Let sit, pickling for at least 6 hours. Pull cabbage mix out and squeeze dry. Take all other remaining ingredients, add to a blender and blend till smooth. Combine with cabbage mix and refrigerate for 24 hours.

CILANTRO MINT CHIMICHURRI

1 bunch cilantro
1 cup picked mint leaves
2 garlic cloves
1/4 cup Mirin
1/4 cup rice wine vinegar
Salt and pepper to taste
1 egg yolk
1 cup salad oil

Place cilantro and mint in blender with garlic, salt and pepper. Add egg yolk, Mirin, and rice wine vinegar. Turn blender on and slowly emulsify with salad oil.

KOREAN CHILI GLAZE

1 cup soy
1 cup honey
1 ginger
1 lemongrass stalk

4 cloves garlic
Sambal sauce, use as much as needed for desired heat
1 orange, peeled and juiced

In medium pot sauté garlic, ginger and lemongrass till becomes tender. Add soy, honey, orange peel and juice. Add desired amount of Sambal. Bring up to a boil. Let simmer for 20 minutes. Pull out orange peel.

TO PREPARE:

Iceberg/butterleaf lettuce, quartered and peeled for individual cups.

1 Tbsp. toasted sesame seeds
1/2 bunch cilantro
1 small watermelon
1-2 Tbsp. lime juice

Dice watermelon and toss with sesame, cilantro and lime juice. In a large sauté pan, fry the pork belly "fingers" until crispy and brown. Place in lettuce cups, garnish with Kimchi, chimichurri, chili glaze and watermelon.

DECORATING TIPS

- For your next summertime BBQ, gather all of your red, white, and blue even if it doesn't scream Memorial Day or Fourth of July: red solid napkins you have in your Christmas pile; white vases from Easter; blue glasses from your spring or summer dish sets.
- Rustic or vintage accents make people feel comfortable and at home. They bring warmth to any occasion. Mason jars, and paper straws; old repurposed herb crates; cones of old-fashioned candy to name a few.
- Plan something into the décor that's just a smidge interactive: peanuts to shell on the tables; cranking the homemade ice cream maker; paper placemats that can later be folded into entries for the paper airplane contest.
- Use non-traditional vessels for centerpieces: cowboy boots with a glass inside full of water and sunflowers; fill your birdcages with jelly jars of red white and blue flowers; use tin pails as ice buckets and fill with strawberry or blue raspberry drinks in old fashioned bottles.

DIY Refrigerator Dill Pickles

By Heather Kinkel



Homemade pickles?

Not as hard as they look – no special equipment required!

These pickles would be amazing with your own homegrown cucumbers, but many grocers and farmers' markets sell the small-sized pickling cucumbers that work great for this recipe. Common pantry ingredients along with fresh dill, garlic and cucumbers are all you need to create your own jar of fresh, tangy pickles. This basic recipe can be used as a base for many pickle varieties. A fun variation is adding a few spicy pepper rings and a pinch of chili flakes for a spicy pickle!

Materials:

- o Jars with lids (no need to be "canning" style jars)
- o 3 pounds small pickling cucumbers cut into spears or rings, your choice
- o 1 head fresh dill, separated into sprigs
- o 2 to 3 large garlic cloves per jar
- o 1/2 tsp. whole peppercorns per jar

Pickling Brine:

- o 3 cups water
- o 1 cup apple cider or white vinegar
- o 1 Tbsp. kosher salt
- o 1 tsp. sugar

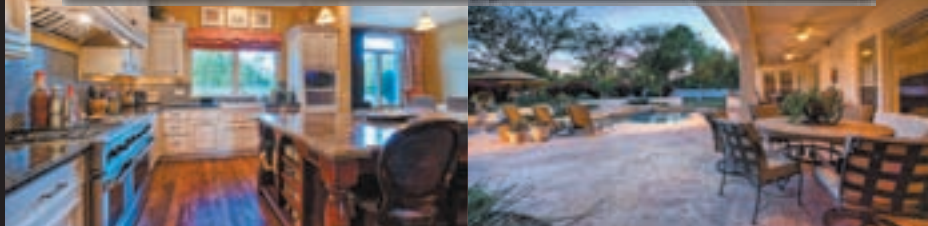
Directions:

- o In each jar, add 3-4 cut cucumbers, 2-3 sprigs fresh dill and a clove of garlic. Set aside.
- o In a medium sized saucepan, bring the pickling brine ingredients to a boil and stir until sugar and salt are dissolved.
- o After pickling brine has cooled slightly, fill each jar with the brine and cover tightly with lid.
- o Refrigerate for 24 hours before enjoying. Pickles will keep in the refrigerator for 6 to 8 weeks.

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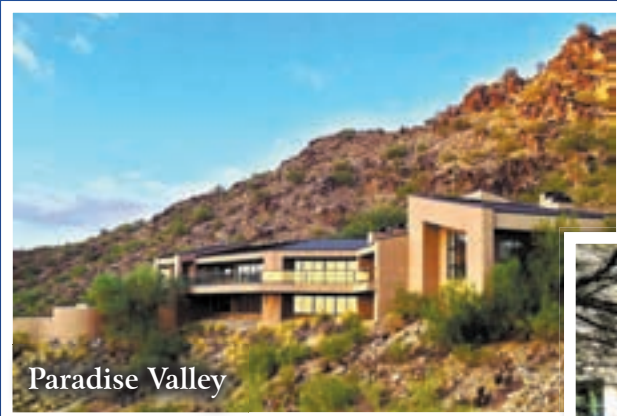
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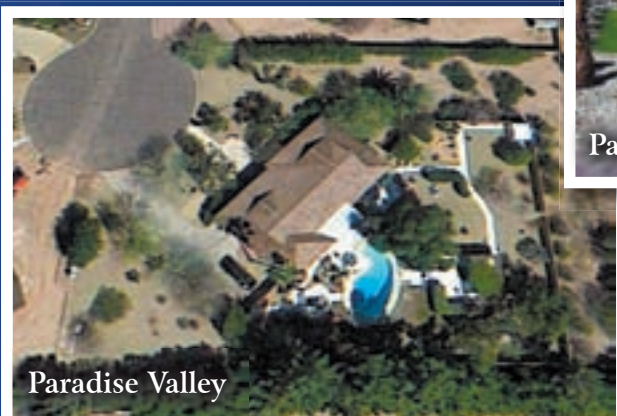
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Summer Cocktails

We asked the mixologists at The House Brasserie for tips on creating the perfect libation for the warm days ahead.



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2 oz. Maker's Mark Bourbon
 $\frac{3}{4}$ oz. smoked cherry coke reduction
 $\frac{3}{4}$ oz. sweet vermouth
Fee Brothers Black Walnut Bitters
Garnish with Luxardo Cherries

Tykwan Do It

2 oz. Ty Ku Citrus Liqueur
 $\frac{3}{4}$ oz. fresh lime juice
 $\frac{3}{4}$ oz. honey dew syrup
Top with soda water
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Photos by Michael Baxter at The House Brasserie in Old Town Scottsdale.

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