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June 2015

Arcadia News

3850 E. Indian School Rd. #1
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Editor's Note

This month we celebrate *favorite spaces!*

We all have them. The spot in our home or sometimes even outside, where we feel the most comfortable, where we go to chill out and unwind.



Meeting a few of our neighbors and getting to shoot photographs of them in their own favorite spaces was an honor. Each person was so comfortable once inside their favorite space. Witnessing them within their happy place spoke volumes about their life and their individual personalities.

My favorite space in my house is what my son calls the carpet room. The only space in the house, other than the bedrooms, that has carpet, this room is an all-purpose room for sure. It's where we hold Movie Night and Sonic All-Star Racing tournaments, where my daughter puts on dance performances and my husband and son play epic hockey games. We relax and have fun. It's the best.

This month as temps rise and the kids begin taking over the house for the summer, I hope each of you gets to truly enjoy your favorite space.

Have a great summer Arcadia!

Amanda Goossen

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WHAT IS YOUR FAVORITE SPACE?

Four Arcadia residents open their homes and comfort zones to our photographer, explaining why they love their favorite space.

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ARCADIA GARDENS

Rebecca Kidwell was working as a local chef when a desire to learn about the source of her ingredients led her to farming.

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GROWING ARCADIA

Vegetable gardens are in full bloom and two local residents explain why they like to get their hands dirty, growing her own food.

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AT HOME WITH THE CHEF

Chef Jennifer Russo of The Market by Jennifer's welcomes Arcadia Home & Design into her home kitchen for a cooking lesson and a glass of wine.

What's your Favorite Space?



BLAIR'S KITCHEN

“Cooking is our passion and we love to prepare family meals while helping with homework and listening to the kids share their day with us. Life happens in and around the kitchen and this space is perfect for our family to gather and make memories.”

KELLY'S CABANA

“We love enjoying the outdoors when the weather is beautiful. The cabana is furnished with comfortable couches and a huge ottoman, all re-covered in Sunbrella fabric. It's our favorite spot in our home. We barbeque often and get cozy by the fireplace on a cold winter day – if we have any!”



LISA'S LIBRARY

“It's the perfect spot for the two of us to sit and share space. We drink coffee there every morning and sometimes a drink in the evening. I love that the shelves are lined with photos of family and friends and our favorite books.”

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Paradise Valley

Prominently located on nearly five acres along Mummy Mountain, this stunning Salcito custom estate captures views from every window. Highlights include a temperature-controlled garage with half-court basketball and a guest house.

6BR | 8BA | 10,283 SF | \$10,900,000
Libby Cohen 602.291.1446



Paradise Valley

This privately gated estate features elegant living spaces, a game room, wine cellar, craft room, exercise room, massage room, fountains, two elevators and a three stall barn with riding arena.

8BR | 10BA | 19,475 SF | \$10,000,000
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Arcadia

Privately gated, this magnificent Mark Candelaria designed estate rivals the most exquisite homes in Europe with manicured Berghoff landscaping, imported French limestone patios, antique imported fountains and much more.

5BR | 8BA | 9,221 SF | \$7,250,000
Raul Siqueiros 480.560.1744



Paradise Valley

Featured in Phoenix Home & Garden magazine, this stunning country European home is the late architect George Christensen's last design. The home has gorgeous views from one full acre on the Camelback Country Club golf course.

5BR | 5.5BA | 9,106 SF | \$7,150,000
Catherine Jacobson 602.790.1992



Paradise Valley

Enjoy stunning views as far as the eye can see from this gorgeous European villa. Perched on Camelback Mountain's hillside, this home features the highest quality construction, finest finishes and impeccable attention to detail.

4BR | 6.5BA | 8,784 SF | \$5,500,000
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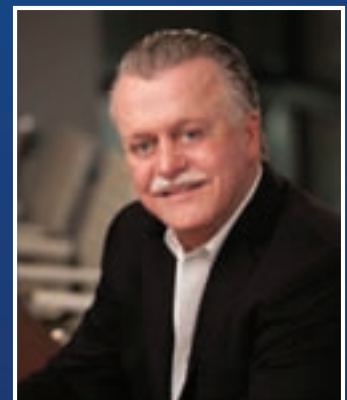


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Walt Danley

CHRISTINE'S LIVING ROOM

“The living room is really my only space, so I've made it my favorite. This house is a 1955 Haver original, except for the carport, which I added two years ago. I read somewhere that in the '50s, there was more “one-room living” and that families were closer as a result.”





PHOTOGRAPHY

Christine's wall is adorned with her own original photography, including this 40 x 50 photograph of her niece.

PHOTOS BY MICHAEL BAXTER, BAXTER IMAGING



Arcadia Gardens

INGREDIENTS FOR PEACE OF MIND

By Amanda Goossen

Arcadia resident Rebecca Kidwell was working as a chef and co-owner of a local catering business when she began investigating the source of her ingredients, which ultimately led to the desire to take control and grow her own food.

"Any good cook knows, the better your ingredients, the better your dish," said Rebecca.

Together, she and her husband, Troy Campbell, started planning how to create a garden that could produce in volume. Troy's background in construction and landscape helped in their mission.



PHOTOS BY MICHAEL BAXTER, BAXTER IMAGING

Before long, their garden, as well as a new business, had grown.

Rebecca and Troy created Farmyard, which delivers fresh fruits and vegetables to local residents, as well as builds and maintains backyard gardens, helps with watering systems, and offers to educate homeowners about home gardening.

Their Community Supported Agriculture (CSA) is a harvest from Rebecca and Troy's home garden as well as other gardens they cultivate in the Arcadia area. They fill bags of three different sizes and offer the organic, locally grown produce to neighbors who purchase a 5- or 10-week subscription.

"The best part of our business is connecting our clients and their families with the source of their food

again. As a society, we lost touch with where our food originates beyond the grocery store shelves," said Rebecca.

Rebecca admits that it is also heartwarming to hear when a client grows their first tomato.

"The hardest part of our business is convincing people that there is no such thing as a 'black thumb' when it comes to gardening. There is poor soil quality and incorrect watering, but the color of thumbs has nothing to do with a successful garden," said Rebecca. "We enjoy helping our clients get over the fear of killing their garden and turning their self-professed 'black thumbs' a brilliant green."

For more information, visit myfarmyard.com.



Five tips for prepping the garden for summer

By Rebecca Kidwell

1. Keep your garden healthy for summer by getting it on a regular fertilizing schedule. We love to use seaweed solution that helps plants during the summer be more drought resistant and in the winter, more frost tolerant.

2. Have shade cloth ready and a structure to secure it to for the monsoon season. Shade cloth can extend your growing season as well as help keep plants and their fruits from getting sunburned.

3. Increase the frequency of your irrigation schedule. As plants grow from 3 inches to over 6 feet tall, in the case of tomatoes, they will need more water to support their growth and fruit production.

4. Consider placing straw under low-hanging fruit. Potato bugs (kids like to call them rollie pollies) love tomatoes or cucumbers sitting right on the soil or just above it. The straw provides a barrier between the two and also helps retain moisture.

5. Research cooking ideas for your abundant harvest! Most of the summer plants produce prolific amounts of food. Tomatoes, squash, watermelon, okra, eggplant and peppers go absolutely nuts and love our summer heat. Knowing the art of canning and pickling will make for less waste and nice treats when they are not in season.

LISA

“My mom always had a garden. She grew up in the Midwest and came here in her 20s. I remember her growing huge – like gigantic – zucchini. She really got me into gardening.”



Growing Arcadia

Arcadia Home & Design takes a peek over the fence into some of the neighborhood gardens and chats a little with their cultivators.



KAREN

“We’ve always had a little garden. We’ve built three homes and all have had at least an herb garden. I do a lot of cooking and like to be as organic as possible. I use herbs from my garden in my cooking every day.”

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In the Kitchen



PHOTOS BY NTK PHOTOGRAPHY

*“My restaurant food is all things
I’d make and want to eat at home.”*

At home with Chef Jennifer Russo

By Amanda Goossen

Arcadia resident Jennifer Russo began working in professional kitchens at 16.

Her cooking roots, however, go far deeper. “My great-grandmother came here from Italy and didn’t speak a word of English,” said Jennifer. “But she was always cooking.”

As a great-grandchild to an Italian great-grandmother, Jennifer learned about her family heritage through her grandmother’s recipes, interaction with food and willingness to let the children get involved.

“She always let us get right in there,” said Jennifer. “I was fascinated by it all.”

Jennifer’s first jobs were all in Phoenix

restaurants. After culinary school she trained with Chef Vincent Guerithault at Vincent’s on Camelback and went on to work as sous-chef at Tarbell’s.

Seventeen years ago, Jennifer used her education and experience to establish a now successful catering business. In 2014, her Arcadia restaurant, The Market by Jennifer’s, joined her brand.

For Jennifer, her restaurant and catering business also come in handy when preparing meals for her 6-year-old son Cooper.

“I used to cook more at home but now with the restaurant open, I bring a lot of the food home for Cooper and me,” said Jennifer. “My restaurant food is all things I’d make and want to eat at home. It works out well.”

From burgers, to steaks and pasta, Cooper has a sophisticated palate – possibly the result of having a mother with such culinary skills.

“He loves steaks and chicken,” said Jennifer. “His favorite thing for a snack, usually when he gets home from school, is pasta with broccoli and butter.”

At this point, Jennifer admits her life is solely based around two things.

“Cooper. Work. Cooper. Work. Oh, and a glass of wine at the end of the night.”

Recipes • PAGE 14





Beef Tenderloin with Chimichurri Sauce & Potatoes

Smashed Roasted Potatoes

- 2 pounds medium Yukon Gold or red-skinned potatoes (about 6 ounces each)
- 2 teaspoons kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/3 cup extra-virgin olive oil

Preheat oven to 350 F. Wrap each potato in foil. Place on a rimmed baking sheet. Bake until tender, about 45-60 minutes. Let cool slightly.

Chimichurri Sauce

- 3/4 cup olive oil
- 3 tablespoons sherry wine vinegar or red wine vinegar
- 3 tablespoons fresh lemon juice
- 3 garlic cloves, peeled
- 2 medium shallots, peeled and quartered
- 1 teaspoon fine sea salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon dried crushed red pepper
- 3 cups packed stemmed fresh parsley
- 2 cups packed stemmed fresh cilantro
- 1 cup packed stemmed fresh mint

Beef

- 3 pound beef tenderloin
- 2 tablespoons olive oil
- salt and pepper

For smashed roasted potatoes:

Unwrap potatoes and arrange on the same baking sheet. Set another rimmed baking sheet over potatoes, rimmed side up, and press gently to smash potatoes without breaking them apart. Season with salt and pepper; drizzle with half of the oil. Carefully turn potatoes to coat.

Preheat oven to 500 F. Roast potatoes for 15 minutes. Drizzle with remaining oil, turn to coat, and continue roasting until crispy and golden brown, about 25-30 minutes.

For chimichurri sauce:

Put all ingredients into a blender and pulse until completely combined.

For beef:

Cover tenderloin the olive oil, salt and pepper. Grill on all sides to the desired doneness. For rare, grilling time is 2-3 minutes per side. For medium-rare, grilling time is approximately 4-5 minutes per side.

Plate items and serve.



Barbecue Shrimp & Fry Bread

Fry bread

- 2 cups flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 cup hot water
- 2 lemons, sliced

Shrimp

- 6 large shrimp
- 1 tablespoon paprika
- 1/4 teaspoon cumin
- 1/4 teaspoon garlic
- 1 tablespoon butter
- 1/3 to 3/4 cup molasses barbecue sauce
- salt Sel Gris, to taste

For fry bread:

In a bowl, combine flour, baking powder, salt and water to make pliable sticky dough.

Let it rest at least one hour.

Heat a deep fryer to 350 F.

Then, form balls to the desired size.

Stretch balls out with hands and poke a hole in the center.

Deep fry balls in the fryer until golden brown.

Set aside.

Heat the oven to 200 F.

Using a baking sheet, place sliced lemons into the oven and cook for 30-40 minutes. Keep an eye on them so they don't burn.

For shrimp:

In a bowl, toss shrimp with paprika, cumin and garlic.

In a pan, melt butter. Once melted, add shrimp to the pan and slowly sauté until light pink.

In the same pan, add molasses barbecue sauce and let it simmer for a minute.

Serve shrimp on fry bread.

Garnish with roasted lemons.



Pavlova With Seasonal Fruit

- 2 egg whites
- 5 ounces sugar
- 1/2 teaspoon vanilla
- 1/2 teaspoon lemon juice
- 1 teaspoon cornstarch
- 2 teaspoon La Bella Terre Mint Mélange
- 1/2 cup whipped cream
- fresh seasonal fruit

Heat oven to 300 F. Line a baking sheet with parchment paper.

In a large bowl, beat the egg whites until stiff but not dry. Gradually add the sugar, about one tablespoon at a time. Beat until thick and glossy. Fold in vanilla, lemon juice and cornstarch.

Spoon mixture on to parchment paper, forming high round mounds. Sprinkle each mound with 1/2 teaspoon La Bella Terre Mint Mélange sugar.

Bake for one hour and cool.

To assemble, top each meringue with whipped cream and your choice of fresh seasonal fruit.

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Be a part of *Arcadia Home & Design*, a special pull-out
section in the October edition of *Arcadia News*.
This go-to guide features captivating stories about families,
homeowners and their homes in Arcadia.

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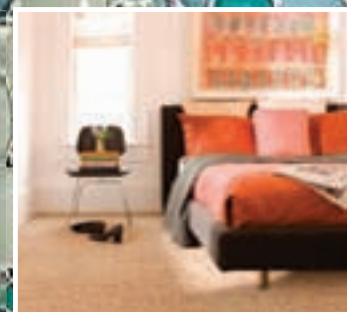
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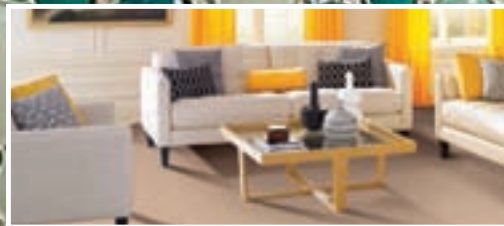
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