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Spring 2023

Arcadia News

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EDITOR'S NOTE

'What's old is new again' is a quote attributed to various authors throughout time: Mark Twain, Winston Churchill,

Stephen King – and now, we're here with our version: The March 2023 edition of Arcadia Home and Design. This month's publication regales readers with stories – one about a vintage trailer court motel, another about charcuterie and one more about nonalcoholic beverages – that personify the meaning 'old is new again.'

In the early 90s, Bisbee residents and antique dealers Ed Smith and Rita Personett opened The Shady Dell, a collection of busses, trailers and a yacht that they repurposed and turned into a motel for travelers from near and far.

The couple went further into the past by furnishing the trailers with old-fashioned coffee makers, furniture and televisions. Even the curtains scream 'groovy, baby!' The couple passed the reigns to Justin Luria in 2007. He runs the court and oversees Dot's Diner, which has been serving meals to guests since 1998. The diner is a renovated, prefab stainless-steel diner from 1957, which is a rare find.

Oh, and charcuterie and mocktails? Well, those have been around for decades. Read on to find out more about how to create new versions of these 'old-school' concepts.

If you have story ideas or feedback, please contact me at editor@arcadianews.com. Until we meet again in the fall, thank you for reading *Arcadia News* and *Arcadia Home & Design*!

mallory

— Mallory Gleich

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Restaurants worldwide are presenting drink menu items to patrons who prefer their libations without the alcohol – the spotlight is on the mocktail.

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March is prime time gardening season. Instead of buying new fruits and veggies, why not repurpose the ones you have? We have some ideas to get you started.



PHOTOS COURTESY OF JUSTIN LURIA

Retro in the Desert

The Shady Dell offers guests a vintage way to stay

By Mallory Gleich

Located a half mile along the highway from historic downtown Bisbee sits a trailer court that looks straight out of the 1950s. And that's because the trailers there *are* straight out of the 50s.

The Shady Dell Vintage Trailer Court boasts 1940s and 50s era travel trailers, a 1947 Chris Craft Yacht and a 1947 Tiki-themed bus. The trailers (and the bus and yacht!) are available to rent by the night. The property also offers a public gazebo and sitting area, a throwback restaurant called Dot's Diner (a prefab

Valentine Diner) and its counterpart, Dashes Bar (a 1955 converted Airstream). It's a trip through the senses to a period of iconic Americana.

This is not your typical stay at a resort – the trailers are furnished with vintage decor and items, like a percolator and old-school televisions. The lamps, curtains and furniture? Not from this decade. Shower capabilities? Not inside the trailers – guests have to take a short stroll to use the amenities.

The park opened as Thompson's Motor Court in 1927 to provide trailer and camping spaces to travelers along Highway 80, which stretched from Savannah, Georgia, to San Diego, California.

According to its website, "Highway 80 was a center of travel, exploration and family getaways in the early portions of the 20th century." Thompson's became the Shady Dell in the 1950s, and the concept of the vintage trailer court opened in 1994.

"Thompson was long gone in 1994," previous owner Ed Smith said. "He's actually buried in the Evergreen Cemetery, next to the Shady Dell. He ran the park for 25 years, then a man named Monroe had it for another 25. After that it went through a number of hands until we bought it in 1994."

Smith and his then-partner Rita Personett were antique dealers who decorated the trailers with the furnishings they already had or found along their travels.

"I started dealing and collecting 'Americana' right after high school," Smith said. "In the summer of 1993, Rita and I were at a car swap meet in California and we came across a 1950s home-built trailer for sale. We bought it and that started the collection."

Justin Luria took over for them in 2007 and has added eight trailers in the past decade. He does the decorating himself with furnishings he's collected over the years.

"All of the trailers were acquired by finding them throughout the country," Luria said. "Many times, people would call us and say they have a trailer that belonged in their family that they would love to see at the Shady Dell, so we acquire them that way, too."

"The bus came from Sacramento, as did the yacht," Smith said.

Items guests can find within the trailers include vintage magazines and books, record players with vinyl



1950 Hollywood Trailer.

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Dot's Diner.



1947 Chris Craft Yacht.

records, and old-fashioned couches and lights.

"It's like spending a night in a vintage store that is a trailer," Luria said. "Some of our most popular are the Tiki bus, Chris Craft Yacht, and our 1957 Airfloat. Most people come to stay to experience the park itself."

On-site is an eatery created from a 1957 midcentury American steel diner. It's called Dot's Diner – named after its first cook, Dot Bozeman, who ran the kitchen from 1998 to 2000.

Smith found the diner in Pasadena while searching for antiques. It was crumbling in someone's backyard – so he bought it, shipped it to Bisbee and fully restored it. Luria ran the eatery for a spell after he became the owner.

Dot's serves breakfast, lunch, dinner and desserts. There's also a 1955 Airstream converted into a full bar with beer, wine and cocktails. There's



The Shady Dell mascot, a 1950s era Chevy pickup.

“Highway 80 was a center of travel, exploration and family getaways in the early portions of the 20th century.”

a stage where the Dell hosts live music performances on the weekends.

For those ready to explore, Bisbee offers its own historic experience. Nearly 50 years since the last mine closed, Bisbee still has an allure that keeps bringing visitors back.

"Bisbee has various art galleries, Victorian architecture, a mining museum and tour, turn-of-the-century historic bars, food and entertainment in the downtown area. Bird watching and nature hiking are popular activities," Luria said.

When you're ready to rest, The Shady Dell will be waiting.

"The popularity of Shady Dell is that it's a unique, fun stay that is more of an experience than just a regular hotel to sleep at," Luria said.

He plans on adding more trailers and accommodations. In the future, an outdoor movie screen will be added so the Dell can host movie nights for its visitors.

Busy season runs from January to June and September through November, so make sure to book in advance. Shady Dell allows guests aged 15+.

theshadydell.com



1947 Tiki Bus.



1955 Kropf Trailer.

The Valentine Diner

There were dozens of manufacturers of mail-order diners throughout the era of the American Road – the 30s, 40s and 50s. Nearly all of them were located on the east coast. A Kansas businessman named Arthur Valentine incorporated Valentine Manufacturing Company in Wichita, Kansas in 1947. His midwestern location gave him an advantage west of the Mississippi, but Arthur's own passion for longing to be his own boss



Arthur Valentine

made him the perfect salesman to potential proprietors.

Dot's Diner is one of the prefab stainless-steel Valentine Diners, which were a big sensation when they popped up along the American highways in the 1940s and 50s. Original Valentines are



still out there and some are recorded in different registries in Facebook groups and travel blogs. A few are listed in Arizona, but there might be more than one decaying in someone's backyard – like Dot's Diner was – waiting for an opportunist. If you ever find yourself wanting to authenticate a Valentine Diner, there are a couple identifiers, according to the Kansas State Historical Society.

IDENTIFYING A VALENTINE DINER:



Wall Safe

A small wall safe located just inside the door (top right). Operators would put a percentage of each day's profits in the wall safe, and a Valentine representative would make regular rounds, removing the payment from each diner on the route. Wall safes were phased out on new models around 1960. Many of these safes remain intact inside Valentine diners.



Valentine Serial Number Plate

These usually are located above a door, or sometimes on a wall above the cash register or on part of the ceiling directly above the counter. Serial plates were instituted in the late 1950s and can be seen on the later models.

SOURCE: KSHS.ORG



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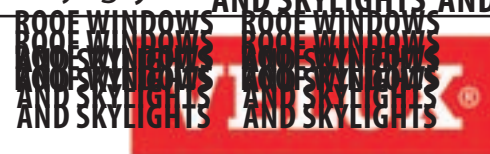
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Charcuterie, anyone?

Ideas for making your perfect charcuterie board

By Mallory Gleich

The word charcuterie is of 15th-century French origin, when people used every last bit of meat – preserved and cured it – and formed it into a sausage or dry-aged meat. Throw some bread, cheese, nuts and dried and fresh fruit on

the plate, *et voilà*, cheese and crackers is elevated to a new level!

Arcadia Catering Company (ACC), run by local Chef Christopher Collins and his Common Ground Culinary group, opened in 2019. From the start, ACC

offered charcuterie boards – in fact, Chef Collins said the boards were the catalyst for opening the company.

“There’s been some version of cured meats and aged cheeses going back centuries, but I think this type of gathering together and sharing food has regained popularity in the last five to 10 years,” Collins said. “They are visually beautiful, easy to eat, offer a variety of foods for people to try, and help give a sense of community and shared experience.”

ACC calls one of its charcuterie boards ‘Dad’s Grocery Bag’ because, as a small boy, Collins would wait for his dad to get home from work, knowing he would be carrying a bag filled with bread, meats and cheeses.

“We would sit at the counter eating as he told me about his day. This has remained one of my fondest memories, and when we opened Grassroots, we had a smaller version of this on our menu. Its popularity over the years helped us start Arcadia Catering Company,” Collins said. Any well-oiled, hardwood cutting board is best for setting up charcuterie, and Collins said that there is a certain Feng Shui to create a beautiful and balanced board.

“Like all food in this world, I think there’s a place for everything.”

BREADS

Mixed crackers, like water crackers, pita chips/crackers, fig and balsamic crisps, crostini

MEATS

Prosciutto, capocollo, salami, chorizo, sopressata, speck

CHEESES

Brie, bleu cheese, gouda, goat cheese, burrata

VEGGIES

Gherkins, heirloom carrots, bell peppers, carnival cauliflower, broccolini, radishes, snap peas

NUTS

(Salted or smoked) almonds, cashews, pistachios

FRUITS

Grapes, berries, figs, dates, gooseberries, cherry tomatoes

“Dad’s Grocery Bag” board by ACC

Sip this! Mocktails, one of the hottest trends on the bar scene

By Cody Kennedy

Possibly the most well-known in the world of nonalcoholic beverages, the Shirley Temple has been around for decades – though there are conflicting stories as to how the drink came about. Nevertheless, the fizzy, sweet soda (typically made with ginger ale and grenadine, served with a maraschino cherry) kicked off a trend that was frequently called “Kiddie Cocktails” because they were usually served to children. Now they are called mocktails, and they are complex and carefully crafted – and big business.

Jason Asher is the vice president of beverage and a partner in Barter and Shake, a “cocktail entertainment” company that houses Grey Hen Rx, Platform 18 and Undertow inside the Century Grand building in Arcadia. His primary job deals in ideation and drink development, something he’s been doing for more than two decades.

“I think the concept of nonalcoholic drinks is old. But the attempt to make the drinks an experience is a lot more recent,” Jason said. “The pandemic really fueled the nonalcoholic world. Folks found themselves looking for options with low or no alcohol so they could enjoy themselves without feeling left out.”

This idea was echoed by Jason’s wife, Kailee, who brought about the idea of a mocktail program within Barter and Shake when she was pregnant with their first child.

“I found that friends stopped inviting me to go out, and I wasn’t going out because there weren’t many drink options. I wanted to socialize, so I was visiting Undertow while Jason was working, and I asked the bartender to create something with the bar’s ingredients without alcohol,” Kailee said.

Their mocktail program, put into place around five years ago, uses ingredients that resemble ones used in alcoholic beverages.

“For example, Jamaican rum – we use tea, but it’s a combination of ingredients that unveil a ‘tea-like’ funkiness. Everything is done with the classic idea in mind,” Jason said. “We use tea as the base, but we intensify it by five times to make it textural, tannic and flavorful. For something like Jamaican rum, we use Pu-Erh, which is a fermented black tea.”

His inspiration comes from flavors and how they work together. Jason tries to find an ingredient that will work as a hook.

“If there’s a drink with ingredients people might not know, like Alchermes [a red aperitif with spices in it], we might use strawberry as the hook,” Jason said.

Barter and Shake’s concepts craft all of their ingredients in-house, but folks can find mocktail accompaniments in places like Total Wine or on Amazon – Jason says they’re readily available since there’s no alcohol. He also mentioned Seedlip, a brand of nonalcoholic “mixers” that can be used in place of spirits.

The menus at Barter and Shake’s concepts come out once a year. There are nine mocktails within Platform 18, Grey Hen Rx and Undertow.

“The hospitality industry is about making guests feel at home, or making them feel welcome into a ‘home,’ and there was a lack of inclusion with people who don’t drink – for whatever reason,” Kailee said. “We are here to provide that experience for everyone.”

Some other nearby Valley spots that offer special mocktails include Bitter & Twisted, Little Rituals, Highball, 36 Below, The Gladly and Garden Bar. Or, ask your bartender – they might have something mocked up that isn’t on the menu.

The #2

UNDERTOW

Ingredients

- 2 basil leaves
- 8 dashes of Allspice Dram
- 2 dashes Angostura Bitters
- 0.75 oz. Coco Lopez
- 0.75 oz. orange juice
- 0.75 oz. lemon juice
- 1.5 oz. pineapple juice

Instructions

Add all ingredients to a cocktail shaker. Shake with draft ice and pour into Collins glass. Top with crushed ice and garnish with a dehydrated orange slice.



Evergreen

PLATFORM 18

Ingredients

- 10 mint leaves
- 2 dashes Pennyroyal Tincture
- 1 oz. lime & yuzu juice blend (3:1)
- 1 oz. simple syrup (1:1)
- 2 oz. Seedlip Garden 108 Herbal NA Distillate

Instructions

Add all ingredients to a cocktail shaker, including mint leaves. Shake with draft ice and pour into a Collins glass, top with crushed ice. Float Peychaud’s Bitters on top of the cocktail. Garnish with fresh mint sprig and grated star anise.



No. 18

PLATFORM 18

Ingredients

- 2 dashes Tonka Bean Tincture
- 0.75 oz. lime juice
- 0.50 oz. strawberry juice
- 1 oz. guava leaf-infused acacia honey
- 0.50 oz. Giffard Bitter Syrup
- 2 oz. Seedlip Grove 42

Instructions

Add all ingredients to a cocktail shaker. Shake with draft ice. Pour into a snifter glass, top with crushed ice. Garnish with a fresh slice of guava, dehydrated dragon fruit and mint.



Simplify your life

How spring cleaning can positively affect your mindset

By Mallory Gleich

It may surprise readers to know that there is a psychological aspect to spring cleaning. During the winter season, humans can be less active and unmotivated to tackle big projects. This is due to melatonin levels – the less sun we feel, the more melatonin we produce and thus, that sleepy feeling. Never fear, however, for sunny days are here and spring cleaning is on the forefront.

We spoke to Danielle Wurth of Phoenix-based organizing company Wurth Organizing to get some tips on where to start.

What is Wurth Organizing?

Our business offers creative organizing solutions to clients' lifestyles within their homes or businesses. We organize any room and space. I joke, 'as long as it's legal, we can organize it.' We're one of the veteran companies in Arizona – the longest standing.

Where are you from?

I'm originally from New York. When I moved here, there was only one other organizer in the Valley, and they focused more on moving and unpacking. So I'm really proud; I started when it was a new, niche industry in Arizona. I've seen so

much change and growth; it's great that people are more welcoming to an outside perspective within their homes.

What was the inspiration for starting the business?

I have ADHD. As a child, I needed organized solutions so I could stay focused and on-task. Then, as a mom, I realized that I – and other parents – might need a way to organize their homes.

You can't escape your home, right? It has to be a place that refreshes your spirit and recharges your soul. When you have a space that causes further anxiety, confusion, and lack of communication, it robs you of truly enjoying life. Our business is psychology-based [that's where my studies are], which makes our approach unique. We figure out the "why" or what's wrong in the home or space and make it attainable and sustainable for clients. We cater to all areas of Arizona.



Danielle Wurth

not as overwhelming as when you're actually standing in the space. You can take that picture and sit somewhere else and think, 'I never realized how much space is in there.' It's helpful as a starting point.

Give us some examples of decluttering a small space.

Small spaces give big wins. People don't realize how quick or long a project can take – it feels like an all-day project when really, it only takes 10 minutes. So start small, with a drawer, for example. If you go down a rabbit hole of all the different items in a space, time management can be drastically off, and you'll have made a bigger mess and confusion of the existing disorder and might not have time to put it back and now there's added frustration.

Focus and finish. With a drawer, ask yourself what you really need. People put an entire stock in a drawer, like – you don't need nine marker sets in one space. Maybe you just need core stock for your family's needs, and then create a back stock.

Why do you do this business?

It's very cathartic. I tell people how excited I am for them because I know life will be dramatically different once they start working with us. We're here to support people through life's changes.

Is there a process that you follow when in a client's home?

First is a complimentary phone consultation to get to know the client, timing, space, budget, etc. Getting people purged, packed and ready for a remodel was a big thing recently. We go on-site and do a walk-through to discuss the top two areas that cause the most frustration or anxiety.

I have four A's to my system. The first is to Assess the space and function. Attack or dissect what's being kept, repaired, or donated. The third is to

Why hire an organizing company?

People often feel overwhelmed and don't know where or how to start. They need an outside, professional perspective to divide the plan, create solutions, and complete the project. Examples: converting a guest bedroom to a storage room or complete redesign and installation for a garage. We just did that for a family of six, and it looks stunning.

What is the most important thing to remember before tackling a project?

My top tip is to take a before picture of the space and print it. When you're holding the photo, you're looking at it from a third-party perspective, and it's

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Assign the system – is it a drawer? Is it baskets or shelf dividers? This could be using what the family has or purchasing new. And the last is Accountability – keeping the family and us accountable to the new system. We have a phenomenal success rate because we’ve spent so much time understanding the space, the client and the need.

What is your favorite product to use for organizing?

You can’t be without a label maker. If I was on a desert island, that’s the one thing I would need! I think it makes organizing fun and makes anything look fancy. It’s the best investment, I think.

Advice for keeping things organized once you’ve completed the project?

There needs to be a tour. Instead of one family member knowing where everything is, the whole family should tour the new space, so everyone knows where everything is. The other part, which is non-negotiable – is that everything needs to be labeled. A basket in a pantry, for example. If it doesn’t have a label, it can’t be maintained. It’s just so helpful.

Which rooms are the toughest to organize?

Offices can be tricky. But garages are my favorite to organize because they offer the most gratification and pride. When that door opens and greets you into

your home, it sets the tone for the start or end of your day. It’s fun to be brag-worthy with the most organized garage in the neighborhood, right? It’s tough, though, because the items are all shapes and sizes. You can go from a bike to a wrench. The shape, size and volume are all factors in organizing.

What about a child’s toy room?

Have one cohesive unit. First, look at the shape and size of what you’re organizing. And then figure out – maybe there’s a piece of furniture you could repurpose into a toy unit. Having something with drawers, like a canvas bin, is super helpful. Anything with small pieces should not be readily available to kids. They should be put up and away until they’re old enough to understand keeping the parts together, so you’re not constantly searching for games or puzzle pieces.

What’s your favorite part of organizing?

When a client tells us how happy they are with their new house, you truly help change their daily lives, it’s just amazing. People need to look at what they own and see what purpose it serves. Otherwise, it’s just clutter. We help clarify the confusion of organizing.

Where can people find you?

People can find tips and tricks online at wurthorganizing.com. Folks can follow me on Instagram to find upcoming webinars and workshops. I also wrote two books, *Ignite the Organizer in You* and *Ignite the Organizer in Your Child*.



BEFORE



AFTER



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WHEN TO PLANT YOUR GARDEN



FRUIT, VEGETABLE, HERB	TIME TO HARVEST	MAY	JUNE	JULY	AUG	SEPT	OCT
ARTICHOKES	6-8 months						
BASIL	T: 30 days S: 60-75 days						
BEANS, PINTO	60-90 days						
BEANS, SNAP	60-90 days						
BEETS	60-80 days						
BLACK-EYED PEAS	90-120 days						
BOK CHOY	45 days						
BROCCOLI	T: 90-100 days S: 120-130 days						
BRUSSELS SPROUTS	T: 100-120 days S: 130-150 days						
CABBAGE	T: 80-90 days S: 120-130 days						
CARROTS	60-100 days						
CAULIFLOWER	T: 90-100 days S: 120-130 days						
CELERY	120-150 days						
CHARD	60-90 days						
COLLARD GREENS	80 days						
CORN, SWEET	70-90 days						
CUCUMBERS	60-90 days						
CUCUMBERS, ARMENIAN	55 days						
ENDIVE	80-120 days						
MELONS, CANTALOUPE	80-120 days						
KALE	60-90 days						
LETTUCE, HEAD	50-100 days						
LETTUCE, LEAF	50-90 days						
LEAK	180-200 days						
MUSTARD	35-45 days						
OKRA	70-100 days						
ONIONS, GREEN	90-100 days						
PARSNIPS	100-120 days						
PEAS	60-120 days						
PEPPERS	90-120 days						
SWEET POTATOES	120-160 days						
PUMPKINS	90-120 days						
RADISHES	40-60 days						
RUTABAGAS	100-120 days						
SPINACH	40-90 days						
SQUASH, SUMMER	60-90 days						
SQUASH, WINTER	90-120 days						
SUNFLOWER	90-110 days						
TOMATOES	50-120 days						
TURNIPS	90-120 days						



Keep those scraps

Looking to start composting this year? Manor Earth can help!

By Cody Kennedy

You’ve just cooked a hearty breakfast full of vegetables, maybe a pot of coffee and a frittata. Now, you’ve got veggie skins, coffee grounds, egg shells and banana peels – but before you get ready to toss it all, you stop and think, “I could use those in my garden this spring.” We spoke with Adam Lovill, whose family runs Manor Earth Composting Club in the neighborhood, to get the low down on composting, gardening and re-growing veggies in your backyard.

To start, we first must understand the method. Composting is a decomposition process that creates soil. By combining organic materials, water and air at the right ratios, gardeners can accelerate the decomposition of organic materials until they make a nutrient- and microbial-rich soil.

When looking at the pros and cons of composting – well – there aren’t many cons, according to Lovill. He cites three “big” reasons why composting is beneficial: They keep organic material out of landfills which produce harmful methane gasses; they turn food scraps into nutrient-rich soil, and composting increases people’s awareness of things like food waste and climate change.

TIPS & TRICKS FROM MANOR EARTH

Collect as many leaves as you can during the winter months. In the summer, dried leaves can be tough to come across, so it’s good to have a collection. You want a rough ratio of 2-3 parts brown material (like leaves or shredded newspaper) to 1-part food scraps.

If the material is not breaking down, it may need to be turned, or more water added. If it smells funky, add more leaves.

The most important thing is to get in there and just start doing it. Composting is about making adjustments.

WHAT ELSE CAN YOU USE?

- Used tea
- Coffee grounds
- Grass and green plant cuttings
- Weeds (without seeds) and old flowers
- Straw, paper and cardboard
- Sawdust from untreated wood



What’s beautiful about the process is that every vegetable works well for composting. Lovill explained that if a vegetable was growing from the earth at some point, it’s okay to compost.

“There are lots of different vegetables that are good for re-growing. Our favorite is sweet potatoes. You cut them into two to three-inch sections and plant them directly into the dirt. They are a ‘nitrogen fixer,’ so they function like organic fertilizer while they are growing. It’s a win-win,” Lovill said.

Other veggies to consider are garlic cloves and the base of a celery stalk – garlic can be planted directly into the soil to re-grow. Other veggies benefit from soaking in water indoors for several days to stimulate growth and then can be transferred into a garden. And – a common thing gardeners might do – save your seeds!

“One thing to consider is getting a second use out of vegetable scraps. Our favorite hack is to put vegetable scraps like onions, peppers, carrots and celery in the freezer. Once we have enough, we’ll boil those scraps in water and make our homemade broth. In the summer,

use discarded ears of corn to make a delicious corn broth,” Lovill said.

So, what kind of tools does one need to compost or garden properly? Lovill said composting can happen with a small portion of land and a shovel. More advanced composting would use a compost bin, pitchfork and compost thermometer.

“The cool thing is that’s mostly all you need to garden, too. You’d probably want a pair of pruning shears to harvest your garden, but that’s about it for basic tools,” he said. “The ideal compost pile needs around nine square feet. With a little research and a little space, anyone can and should be composting!”

There’s also the sustainability factor. Lovill explained that when people throw food scraps away, they go to landfills, decompose over dozens or hundreds of years, and produce harmful gasses. With composting, those food scraps can turn into fertile soil in as little as 90 days.

If you’re curious to know how Manor Earth Composting Club has been doing since we wrote about them in the August 2022 edition, the answer is: they’re thriving.

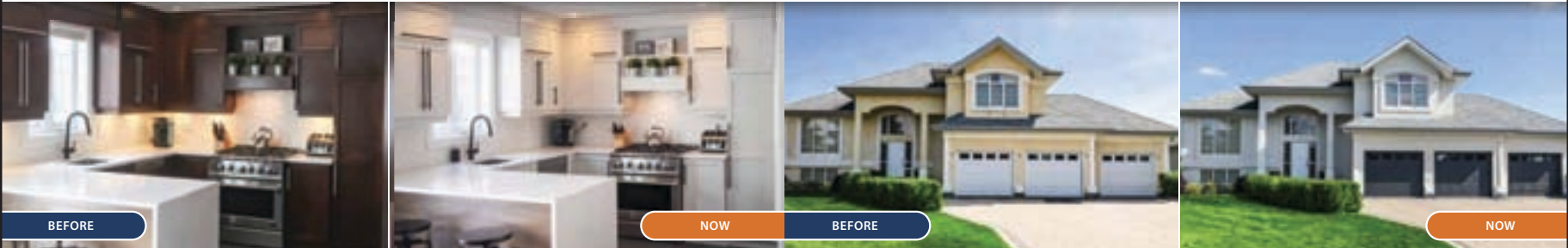
“Elliot and Weston have been great at driving sustainability awareness and providing services to our community. We had a pumpkin smashing party last fall where the neighborhood kids got to smash the neighborhood’s pumpkins after Halloween, and we then composted them,” Lovill said. “We’ve diverted over 1,000 pounds of food waste from landfills since starting. The kids are doing an incredible job with their business.”

The Lovill family hopes to inspire others to make changes in their lives that are environmentally and sustainably focused. When it comes to composting and re-growing veggies – like most things – the best way to learn is just to give it a try.

Instagram @_themanorearth

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