

Zushi's Asian Fusion cuisine is Gangnam Style



By Dawn Abbey

ou might think from its name that Zushi is only for great sushi, but not so. Zushi creates a variety of Asian cuisines, from traditional Chinese, to Japanese Teriyaki, Tempura and

Kobe beef, to Pad Thai, to Korean Bulgogi and BBQ.

What is the Gangnam connection? For those of you who haven't yet heard of the K-Pop music sensation Psy, whose You Tube music video just broke the *Guinness Book of World Records* for most liked video, his song *Gangnam Style* refers to a Beverly Hills-type neighborhood in Seoul, Korea, the Gangnam District, known for its trendy and classy style.

Believe it or not, Zushi owner Shawn Suh lived in Gangnam before moving to Arizona about 10 years ago. A great fan of the Korean pop star, Shawn claims his food, like Gangnam Style, is the highest quality, creatively seasoned and artfully presented. To that end, he employs Chinese chefs Sony Tsang, from Hong Kong, and Peter Zhu, from Canton, China, with 30 years experience between them, to prepare the traditional dishes with flare. Whether it's a night out with friends or a fun family dinner, Zushi has something for everyone at reasonable prices.

So, if you're not a sushi fan, you can still accompany your sushi-loving friends to Zushi, and choose from a large menu of Chinese seafood, chicken and beef favorites, such as Kung Pao Shrimp, Salt and Pepper Scallops, Mu Shu Beef or Orange Chicken, Lettuce Wraps and dozens more. They also have a kids' menu with Chinese and American favorites. But don't forget the sushi. Shawn and his sushi chefs prepare about 50 kinds of creative sushi combinations, with compelling names, such as Hurricane, Spider, Mesa (spicy crab, shrimp, jalapeño and cucumber), Caterpillar, Tiger and Red Mountain (crab, avocado, and cucumber

inside, deep fried and topped with salmon, tuna and shrimp, tossed in a very spicy, creamy sauce).

Another creative twist at Zushi—all sushi and almost all other food items cost up to \$1 less during happy hours, which run from 11 a.m. to 6 p.m., Monday through Saturday. Another reverse happy hour starts at 9 p.m. until close. And it's happy hour all day on Sunday. Zushi's full bar mixes up a plethora of cocktails and martinis, with amazing sounding names and ingredients to match. Martinis start at just \$4.95, and domestic beers start at

\$2.50. They also serve Asian beers, and hot and cold sake.

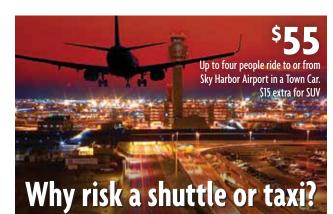
Looking for something different for lunch? Shawn's staff prepares a traditional Bento Box, a partitioned tray filled with your choice of an Asian food entrée, rice, house salad and egg roll, accompanied by a bowl of soup for as little as \$6.95. There also are sushi lunch specials of assorted sushi rolls or

combos, starting at \$7.95. Tempura Combos, Fish and Chips, Kobe Burgers or Teriyaki Chicken Sandwiches are all priced at \$6.95.

Desserts also are an adventure – Black Sesame Crème Brulee or Tempura Green Tea Ice Cream or Cheesecake.

Las Sendas residents for eight years, Shawn and his wife, Jane, also own Sushi Kee on Power Road and Main Street, their original restaurant, which is smaller but offers sushi and a limited Asian food menu, as well.

Zushi is located at 6727 E. McDowell Road, on the southwest corner of Powell and McDowell roads. Hours are Monday through Wednesday, from 11 a.m. to 10 p.m.; Thursday, Friday, and Saturday, from 11 a.m. to midnight; and Sunday, from 3:30 to 10 p.m. For more information, call (480) 981-2727.



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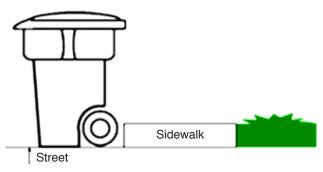
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www.CosmosSalonAndSpa.com

City of Mesa: Trash and Recycle Reminders

Submitted by City of Mesa

- o help ensure the safe and proper collection of your trash and recycle barrels, the City of Mesa asks you to please remember the following:
- Place the barrel out any time after 6 p.m. the night before, but no later than 6 a.m., on your scheduled collection day, including all holidays, to ensure service. Also, please remember to remove the barrel from the curb no later than 6 a.m. the following day.
- Place the barrel in the gutter with the handle of the barrel facing the house. To allow free and clear pedestrian access, please do not block sidewalk. *Placement exception: Only customers residing on streets with a 35 mph or higher speed limit should place their containers on the sidewalk.



- Avoid placing the barrel near objects, which may prevent collection (e.g.- vehicles, light poles, mailboxes, planters, walls, etc.).
- Do not park vehicles near or in front of barrels placed out for service.
- Do not overfill the barrel. The lid must be closed in order for the container to be serviced.
- Do not place items on the ground around the barrel or on top of the barrel itself.
- Do not use any containers other than City-provided barrels for garbage, green waste or recyclables.
- Do not let children play inside the barrels or near collection trucks.

HOLIDAY REMINDERS

- The City of Mesa provides trash and recycle collection service on scheduled collection days, including all holidays.
- If you are planning to host a holiday get-together at your home, you can maximize the space in your black trash barrel by remembering to recycle acceptable items in your blue barrel.
- Choose to reuse. Don't forget to use reusable shopping bags when going to the grocery store to purchase items for holiday gatherings. If you do use plastic bags, remember to recycle them at your local retailer.

WAS YOUR BARREL NOT SERVICED?

A trash or recycle barrel may not have been serviced for

a variety of reasons. Possible scenarios include that the container was blocked, it was unsafe to service, or may not have been placed out on time. To report a nonserviced barrel, please visit



www.mesarecycles.org to submit an online form, or call City of Mesa Customer Service at (480) 644-2221. If calling during non-business hours, please follow prompts to leave a detailed voicemail message.

UPCOMING EVENT

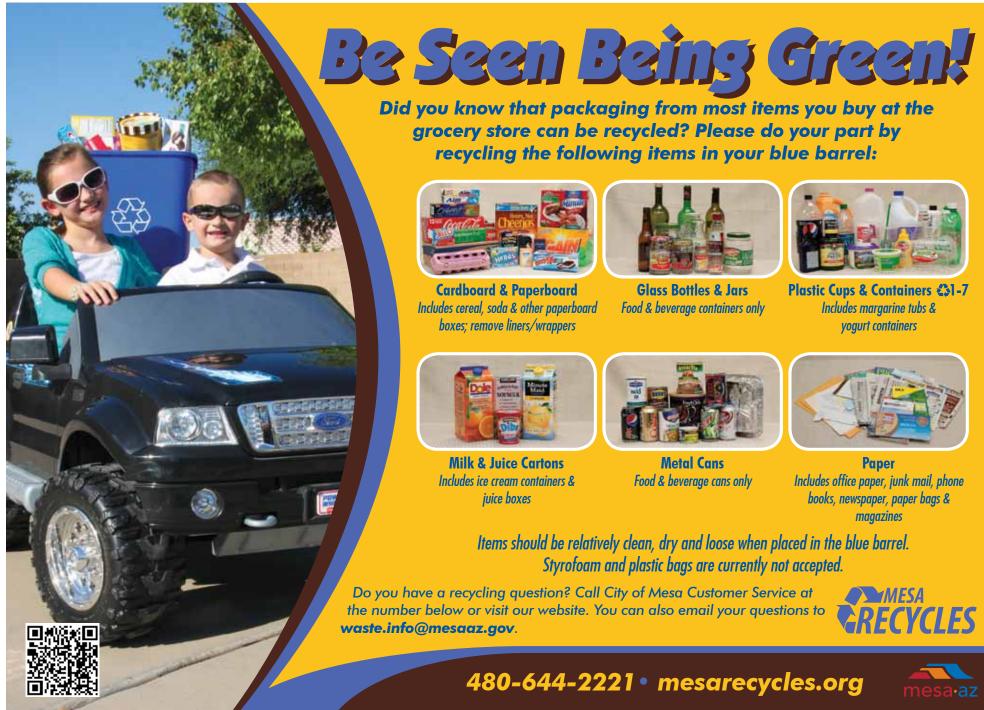
Shred-A-Thon—The City of Mesa will host a document shredding event to assist Mesa residents with the safe and secure disposal of their personal documents. The event will be held from 8 a.m. to noon on Saturday, Nov. 17, at the East Mesa Service Center, 6935 E. Decatur St.

Due to anticipated volume, material will be secured at the collection site, and transported to an off-site location at the conclusion of the event for destruction. On-site shredding will not be available. This event is open to Mesa

residents only, and there is a five-box limit per household. Material will not be accepted from commercial or small businesses. For more information, visit www.mesarecycles.org, or call (480) 644-2221.

Remember...you're never too young to start recycling!





Palavela Home specializes in unique, quality interior design and furnishings

By Kim Phillips

rising star in the interior design industry, Ryan O'Meara is the principal designer and co-owner of Palavela Home, located in Scottsdale, Ariz.

Founded in 2007, Palavela Home, and in particular, Ryan, have been recognized for innovative work with a broad spectrum of clients in Arizona, California, Utah and Colorado, incorporating an experienced philosophy with a flair for the eclectic and unexpected. Ryan is known by clientele and industry partners alike as a motivated professional with astute attention to detail, boundless energy and a focus on superior client service.

Partner and co-owner Sue O'Meara, along with husband, Michael, have been Las Sendas

residents for several years. Sue is the showroom manager. "Ryan is an award-winning designer and consummate professional who brings passion and dedication to every project," said Sue. "In every project, whether large or small, Ryan brings his attention to detail in every step of the process - from each client's needs to choices of furnishings and completion of the project. There is always a fresh outlook on every project which allows the interiors to be timeless and never boring."

Sue said this fresh outlook is always on display in the 4,500 square-foot showroom, which is open to the public. A visit to the showroom allows guests to see



how pieces would work in their own homes. Beautiful vignettes highlight the many styles that are present. Tucked into these vignettes are wonderful gift items, too. Customers can make purchases from the showroom floor.

The showroom highlights many styles of furniture, accessories, lighting and gifts. "Our beautiful Spanish Colonial building treats the eye, and our interior treats the senses with luxurious fabrics and finishes from Contemporary to European Old World," Sue commented.

A plus for clients is the Resource Library, which holds 300 plus additional sources to guarantee an entire spectrum of choices. This allows hidden gems to be found and utilized for that special project.

"We are here to provide our clients

and customers with a shopping experience catering to all the senses for your home and gift needs," Sue emphasized. "Palavela Home can provide detailed service for your interior design project from planning to installation," she continued. "We want to help you create beautiful, livable spaces."

For more information, contact Sue or Ryan O'Meara at (480) 946-1006, or e-mail palavelahome@gmail.com. More information can also be viewed at www.palavelahome.com. The showroom is located at 6939 E. First Ave., Scottsdale, AZ 85251.





Mesa, AZ 85215

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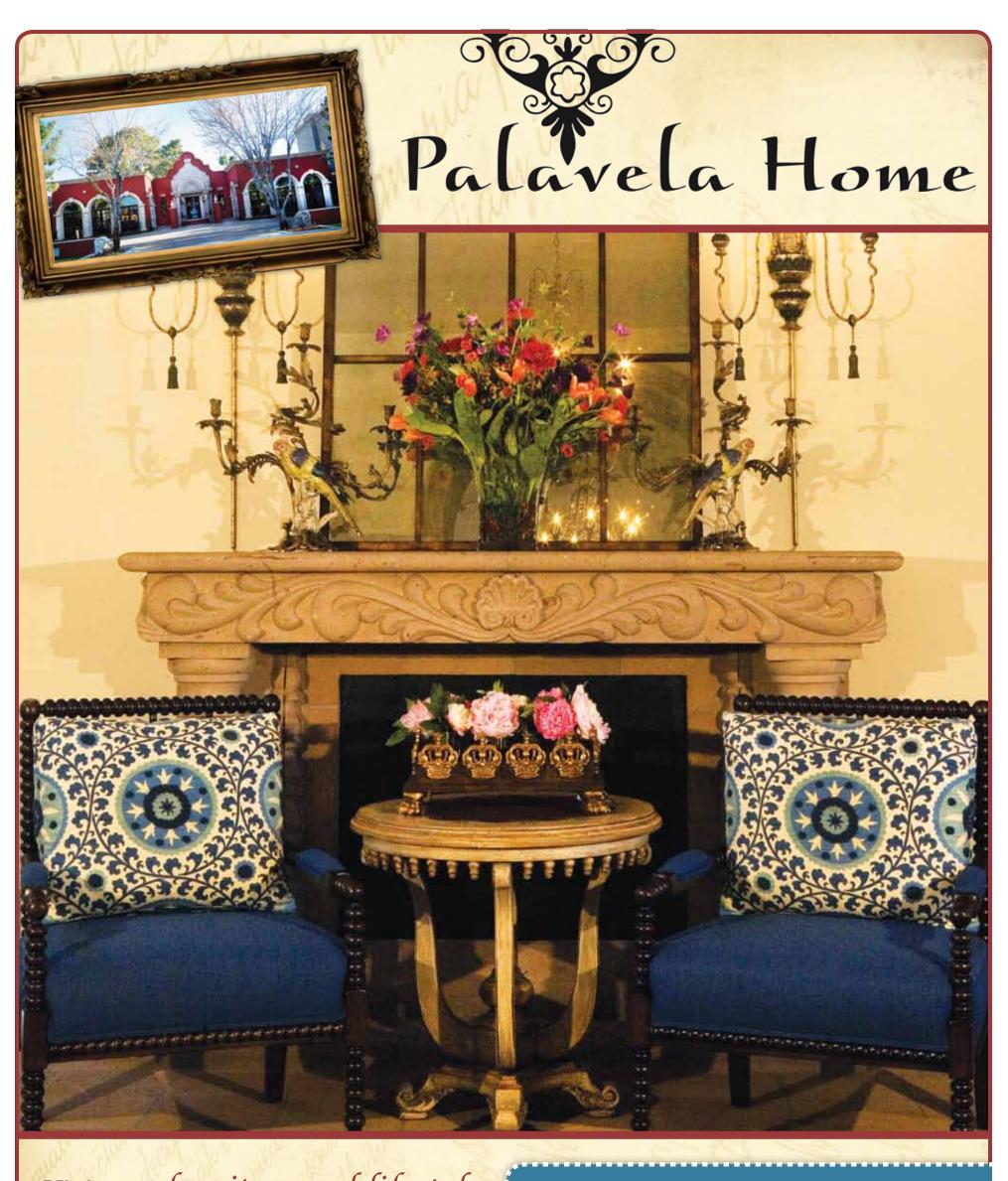
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EDUCATION

Competence Makes Confident AT RED MOUNTAIN MONTESSORI ACADEMY





By AnnElise Makin

ed Mountain Montessori Academy felt like coming home every morning. Cheerful artwork, seasonal decorations and photo displays ushered us in. And in a split second my daughter was off to pull one of hundreds of activities from the shelf.

That was almost five years ago. Like then, Red Mountain Montessori Academy, founded in 2000 by two passionate educators, Ms. Belinda and Ms. Angie, still holds on to its valuable program. Children there continue to learn with enthusiasm.

"The most important years for learning are from birth to age 6," said Ms. Belinda. She was wearing a spider necklace for Halloween. "Here at our school, the children are free to work at their own pace with projects or materials they have chosen."

Amazingly, during any activities, these young students seemed to be quietly immersed in their colorful and ageappropriate learning activities. Children worked in groups, individually, or in a one-on-one lesson with an instructor.

On a typical day, Chloe hones her phonics with scrabble letters and images, Billy indulges in coloring activities playfully absorbing six words with the letter J, and Cassie, Dale and Jonas just have puzzled together the complete world map.

After a while, children trade activities or rotate to another station. Outside, by the play area, a small group plants seedlings in a vegetable garden. Nature and animals



always find their way into the classroom.

"A private day care like ours provides the best way of learning for the early years," Ms. Belinda confirmed. "We provide a family-style environment so each child feels welcome and comfortable."

The pedagogical team at Red Mountain Montessori Academy goes to great lengths to provide hands-on activities for all learning styles. Through the social dynamics of daily routines, the children not only acquire knowledge, but also improve their gross and fine motor skills, as well as social decorum.

No day goes by without music. Calming classical recordings may be playing in the background, or the children get to sing traditional songs. They also are offered opportunities to explore musical instruments.

Art appreciation filters in by emulating famous paintings by such greats as Van Gogh, or through various media. During this kind of art exposure, the visual concepts are adapted to the child's perspective without appearing childish.

"In the Montessori curriculum, children are allowed to develop naturally and fully," Ms. Belinda stated. "Children are given the opportunity to learn in their own best ways-

MONTESSORI FUNDAMENTALS

- Children have to be respected as different from adults and as unique individuals who are different from one another.
- Children are free to work with projects and . materials they have chosen.

learning from peers.

- In a diverse, multiage classroom, children are
- Empowerment happens through recognition of individual learning styles.
- · Beautiful materials and contact with nature instill appreciation and responsibility.







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the advantages of the Montessori Method www.redmountainmontessori.com

by choice and discovery." When certain skills are mastered, the guide gives the student a new set of challenges.

'We do everything we can to support the children in the whole-person approach to life and the world," Ms. Angie said." We teach them not to get frustrated, but to try again and again." Regardless of their patience with students' learning efforts, these instructors enforce rules precisely and consistently.

This coaching comes just at the right time. According to Montessori pedagogy, in the first six years of life, children possess unusual sensitivity and mental powers. Therefore, the preschool age is the decisive formation of intellect and character.

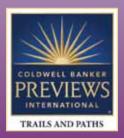
"Ideally, we would hope to teach each child for three years to build the strongest learning foundation we can," said Angie."And we also offer a very custom-tailored kindergarten program in tune with the Arizona state curriculum."

The Red Mountain Montessori Academy did, indeed, fulfill its mission of creating a lifelong love of learning in my daughter. Susmita is as curious as ever. And she also remembers, "If it does not work this way, try another strategy."

They learn, they play, and they don't even notice the effort. It is so much fun. For our family, Red Mountain Montessori Academy still is the little preschool that could. Cleary, competence makes confident at any age.

Red Mountain Montessori Academy preschool and kindergarten, located at 6426 E. McDowell Road, currently has openings available. To find out more about this world-class education, go to www.redmountainmontessori.com, or arrange for a visit by calling (480) 654-1124.

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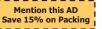
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FINANCE

Financial planning is more than a luxury reserved for the chosen few

Submitted by John P. Duncan

hile it may seem obvious to some, the idea of working with a financial planner is often misunderstood.

Saying, "Those are just for rich people," is like saying you'll ride a bike because you cannot afford a Mercedes. In this article, I want to share some thoughts as to why I believe anyone, and, yes, I said anyone, serious about gaining and maintaining financial independence should work with a financial professional.

Before I get into the reasons to work with financial professionals, let me dig a little deeper into the why question above. I believe the real question is, "Should I pay for advice when I can get it for free?" The simple answer is, "You get what you pay for." The other side of the story is when you reap the benefits below, many times, the cost of the relationship is dwarfed by the value received.

The first reason I would like to talk about is something we all know we need more of. What is it, you ask? In a word—accountability. I'll say it again—accountability. Can you imagine your favorite sports team firing all of the coaches? Yes, coaches may draw up plays, but, more than anything else, they hold the team and individual players accountable. How does this relate to your financial relationship? An example would be that you are determined to have a specific amount of savings by a certain time. Your advisor, your accountability coach, will hold you accountable for the action of depositing and, more importantly, leaving the savings alone.

The next reason I want to throw out is there are simply too many choices in terms of places to put your money to ever do enough research. With thousands of mutual funds, stocks, bonds, alternative investments and insurance products available, you could spend years just researching, and never get down to making sense of it all



and, ultimately, formulating a plan based on your unique situation. Hiring a competent, experienced, licensed professional to do the research and formulate a plan saves time, energy and confusion.

A final reason to be considered is the ever-changing economic, tax and political landscape with regard to your financial journey. Having in place a financial team always keeping an eye on changes, which could impact your money, is like having an extra set of eyes watching the house

at night.

I know that in this Internet age, many Web sites make it seem as though, with a few clicks of the mouse, you can manage your money with no human interaction necessary. In a market always going up and taxes always staying low, that would be correct. In the real world, this is merely a marketing ploy to convince people to self-medicate. Does having access to The Home Depot make one a master carpenter? Neither does having access to online trading make someone a financial planner.

Gold Leaf Advisory is located at 2929 N. Power Road, Suite 101. For more information, call (480) 285-1998.

LUNCH AND LEARN with gold leaf advisory

Gold Leaf Advisory will host IRA Strategies for the New Economy, on Nov. 14, from 11 a.m. to noon, in the conference room. The presentation will be followed by a question and answer session. Please RSVP by Nov. 9.

Gold Leaf Advisory is located at 2929 N. Power Road, Suite 101. For more information, call (480) 285-1998.

Victory Energy Wellness Center HOSTS MONTHLY EVENTS

ictory Energy Wellness Center, at Power and Thomas roads, in the Zahara Center, will host the following events for November: Saturday, Nov. 3 at 10:30 a.m. Creating a Wonderful Family Holiday

Wednesday, Nov. 14 at 7 p.m. Look Great, Feel Better, Be Your Best

The center also has the following scheduled: **Saturday, Nov. 3 at noon** *Gift Giving with doTerra*

Wednesday, Nov. 7 at 7 p.m. Mom-e Networking Group

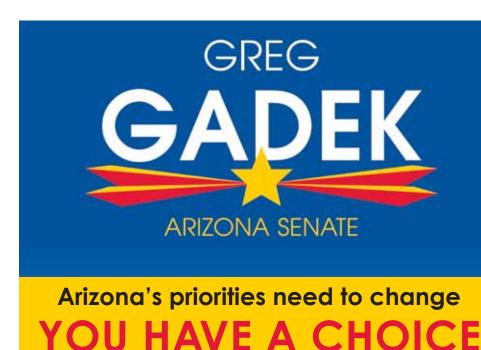
Friday, Nov. 9 at 7 p.m. *Guest Speaker, author Daniel Macdonald*

Saturday, Nov. 10 at 10 a.m. Workshop with author Daniel Macdonald

Saturday, Nov. 17 at 10 a.m. Beauty Day

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Detailed information is available at VictoryEnergyWellness.com, or call (480) 422-7022. The center is located at 3654 N. Power Road, Suite 125.



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POLITICS

Democratic Candidate for State Senate EXPRESSES VIEWS IN INTERVIEW

Excerpts from an Interview of Greg Gadek, the Democratic Candidate for State Senate in Mesa's LD-25 by freelance reporter Chase M. Kamp

As a lifelong Independent, why are you running as a Democrat for Arizona State Senate in LD25?

My views are more aligned with the current Democratic Party than the extreme right, which I believe has co-opted the Arizona Republican party.

What are two examples of community nonprofits or charities you have supported?

Over the past 30 years, my wife and I have been very active in this community. We began helping feed the homeless with Paz more than 20 years ago, when the food was prepared in a little house off Country Club Drive. Now, they have a permanent facility, which serves a hot meal 365 days a year. As president of Ishikawa's PTO, I spearheaded an effort that raised \$100,000 for computers for four local schools in District 25— Ishikawa, Barbara Bush, Hermosa Vista and Stapley.

What issues do you think are most important to this state and Mesa, in particular?

Jobs. Arizona's reputation has been damaged by legislators who were focused on their own agendas. They gave the nation an impression that the sky was falling in Arizona, and this caused businesses to stay away. We must restore our name in the national business community. Schools, health care, and equality also are major concerns.

Your opponent, Bob Worsley, opposes funding for education through Prop. 204. What is your position on Prop. 204?

The National Education Association's ranking of states, including D.C., showed Arizona in last place—51st in terms of per-student spending. Prop. 204 does not increase taxes or funding to our schools. It simply maintains both. There is already a 10 percent gap between Arizona and 50th-ranked Utah. Voting Yes on Prop. 204 won't lift us, but it prevents a further decline.

How has your background and experience prepared you to be a legislator?

I never have been a lobbyist or had any personal business connections to anyone in state government. I have 30 years of experience in business, and understand the challenges facing each one of us, and our families, in this economy. I am prepared to listen, negotiate and effectively articulate my position, particularly with legislators who disagree. I look forward to a civil debate on the important decisions facing our state, but I will not back down when it comes to standing up for the less powerful and underserved.

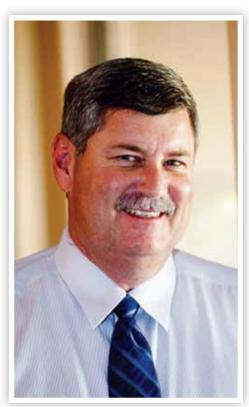
You talk about the misguided priorities at the State Legislature. Can you give us an example?

Recent legislation undermining reproductive health is a strong example. It might surprise some to learn it was Barry Goldwater's wife, Peggy, who founded Planned Parenthood. Efforts to defund family planning programs are detrimental to the health and safety of women and their families. Health centers, including Planned Parenthood, provide access to critical services, like cancer screenings and contraception. We must continue to support women's health clinics as a critical resource for thousands of Arizona women.

What specifically would you like to change at the state legislature?

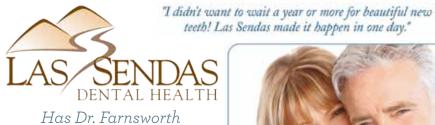
Special interests have too much influence in writing legislation, and legislators should be restricted in voting on bills that impact their personal financial interests. Lawmakers who accept undisclosed gifts from special interests, such as what occurred in the Fiesta Bowl scandal, should be subject to expulsion.

For more information about Greg Gadek and his campaign for State Senate, visit Gadek2012.com.





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Former Bank VP opens Piefection Pie Shop

Submitted by Piefection Pie Shop

hile Mesa resident Cheryl Standage was building her career as a successful vice-president with World Savings and Wachovia, her passion for baking delectable desserts was being pushed to the back burner.

Now, the lifelong foodie has taken her penchant for top quality control and management to what she loves best by applying them to Piefection in her new Mesa pie shop.

Piefection Pie Shop, the newest scratch bakery and one-of-a-kind pie shop in the Valley, opened on Aug. 29.

"I have had a passion for food from the time I could walk," Cheryl said. "I

constantly observed my mother and my grandmother cooking and baking, and I developed a relentless desire to not only follow their example, but to always do it with quality ingredients to create the most fabulous food possible."

When her busy corporate schedule allowed, Cheryl taught cooking classes on several occasions. Then, when she left the corporate world, and took a hiatus for a couple of years, her hobby became more important to her than ever.

"I realized what I wanted to be *when I grew up*," Cheryl said. "I knew when I went back to work it had to be in the food industry somehow."

Cheryl's opportunity came when a Mesa pie shop abruptly went out of business."I wanted to capitalize on the demand and on my love of pies," she stated.

Piefection now features whole pies to go, in 30 different varieties, with everything made in-house daily. Among the favorites are coconut cream, banana cream, chocolate cream, lemon meringue, harvest pumpkin, country apple, peach, cherry and triple berry.

"We also have a plethora of upscale specialty pies," including white chocolate raspberry, lemon blueberry sour cream, pumpkin cheesecake, southern pecan, French silk and peanut butter dream," said Cheryl.

In addition to whole pies, Piefection makes chicken



and turkey pot pies to either take and bake or baked off and ready to eat.

"We make it all from scratch, and use no preservatives or additives," Cheryl said, "and only the finest ingredients around—freshly ground

nutmeg, real butter, real whipping cream—and we scour the country to find only the best quality... peaches from Georgia, cherries from Michigan, and wild blueberries from Maine. Our chocolate only comes from Belgium... Callebaut, the best."

The new establishment is not affiliated with a chain. Instead, it is an exclusively local operation.

"Before opening, I spent several months benchmarking bakeries across the country to learn about the best pie bakers, best sellers, new ideas and best business practices," Cheryl said. "As a result, we think we have the best of all worlds to offer our customers."

"Please join us at our grand opening on Nov. 3, from 2 to 6 p.m. on-site at the bakery. There will be sampling of every pie imaginable, as well as prizes, coupons, games, Thanksgiving order sign-ups and much more," said Cheryl. "We will have grand opening specials during the entire week of Nov. 12." ■

Call us at (480) 218-7437 to order your holiday pies. Piefection Pie Shop is located at 6731 E. Brown Road, on the southwest corner of Power and Brown roads. The shop is open Monday through Saturday, from 10 a.m. to 6 p.m. Learn more at piefectionaz.com, and visit our Facebook page at facebook.com/PiefectionPieShop.

LOCAL BUSINESS

Breadsmith Artisan Bread Bakery Offers Holiday Favorites and a New Item

Submitted by Breadsmith Artisan Bread Bakery ack by popular demand this holiday season, Breadsmith Artisan Bread Bakery will, again, feature Pumpkin and Pumpkin with Chocolate Chip Dessert Bread.

"These dessert bread flavors are so popular," said Greg Farr, owner of Breadsmith. "I think I would be in serious trouble with our customers if we did not offer them. Additionally, we will have a new scone flavor available soon," he continued. "The distinctive taste of coconut, combined with our scone dough, is a unique taste."

Once again this year, Breadsmith will bring a festive touch to any Thanksgiving table with their specialty turkey-shaped bread. The three-and-one-half pound French peasant loaf features the traditional silhouette of the Thanksgiving gobbler, hand-detailed to delight kids and adults alike.

The turkey-shaped bread will be available at Breadsmith, from Nov. 15 through 21. Advance orders are encouraged, since quantities are limited.

"Our rolls and specialty breads have become an

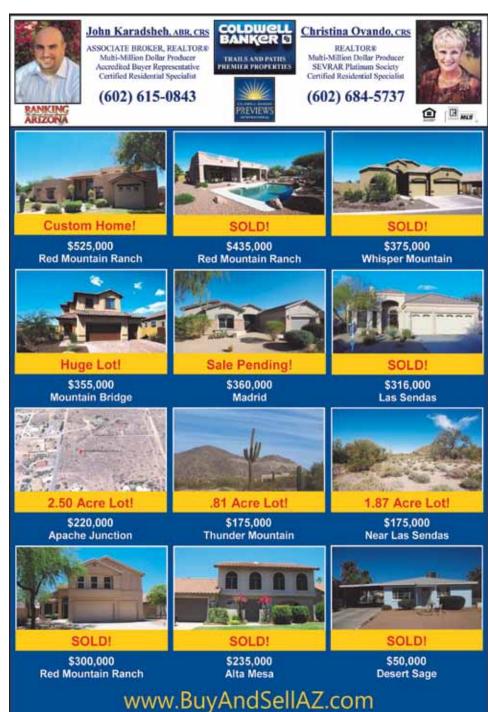


integral part of many families' celebrations," Greg stated. "My employees are proud to make products that add a special touch to the holiday."

Breadsmith will be closed on Thanksgiving Day. Breadsmith Artisan Bread Bakery is conveniently located at

2831 N. Power Road, in The Village at Las Sendas, on the northeast corner of Power and McDowell roads. For more information, contact Breadsmith at (480) 981-7600, or visit the Web site at www.breadsmith.com.







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COMMUNITY

Pet Planet Hosts COMMUNITY FAIR

et Planet celebrated the grand opening of its fifth Arizona store on Saturday, Oct. 20, with a familyoriented community fair, at Zahara Center, located behind Walgreen's, at Power and Thomas roads.

A true highlight of the event was an Adopt-A-Thon of pets rescued by Phoenix Animal Care Coalition (PACC911), as well as free pet companion photos, free gifts, discount coupons and a free pet self-wash.

Las Sendas resident Laura Leah English, chief executive officer and co-founder of Pet Planet, joined local businesses in Zahara Center, such as Victory Energy Wellness Center and the women's entrepreneurial group Support and Empower the Vision of Entrepreneurial Networking (SEVEN), to offer giveaways, shopping discounts and activities, such as face painting and doggy games, for families and pets.

'We are excited to expand into the East Valley, as residents here have a strong commitment to health and lifestyle," said Laura Leah. "Animal guardianship is strong in Arizona, as it is a very family-oriented state, which translates to a high pet population. As a low-price leader in quality pet health food and nutritional products, we will save the consumer money."

Unique to Pet Planet is its adaptation of the Guardianship Movement, a campaign to encourage responsible adoption, and the spaying and neutering of animal companions."These initiatives are very timely, with the overwhelming animal overpopulation in Arizona," Laura Leah explained.

Jolene Victor, of Victory Energy Wellness Center, was very pleased with the turnout on Saturday. "Look at all the wonderful people here," Jolene commented. "Thank you for coming out and participating in our neighborhood event."

For more information about Pet Planet and the Guardianship Movement, visit PetPlanetHealth.com. For details on the free seminars at Victory Energy Wellness Center, call (480) 422-7022.



LOCAL BUSINESS

FEAST AT FLANCER'S with Novemberfest and Turkey-2-Go

By Dawn Abbey

ktoberfest may be behind us, but not beer drinking. Flancer's Incredible Sandwiches and Pizzeria, in Mesa, has put together a spectacular beer-pairing

dinner to be enjoyed on Wednesday, Nov. 7, from 6:30 to 8:30 p.m.

Partnering with Wasatch Beers, Flancer's has chosen a variety of their libations to pair with a delicious fourcourse gourmet meal, all

for \$35 per person. Reservations are being taken now at (480) 396-0077.

Flancer's isn't kidding when they proclaim, they will rock your taste buds. Belgian White Ale accompanies the first course of Roasted Butternut Squash Soup garnished with Red Chile Toasted Pumpkin Seeds and Parmesan Sage Crustini.

The second course features Golden Ale to complement an Heirloom Red Spinach Salad with Sautéed Figs, Prosciutto, Green Chiles and Blueberry Goat Cheese dressed with Citrus Golden Ale Vinaigrette.

Devastor Double Bock carries the intense flavors of the main entrée. Beer-Braised Boneless Beef Short Ribs, Roasted Rosemary Potatoes and Pan-Seared Seasonal Vegetables.

For dessert, Pumpkin Ale sets off a Ginger-Pumpkin Crème Brulee topped with Homemade Spiced Whipped Cream.

And don't forget fast-approaching Thanksgiving Day, on Nov. 22. Flancer's is closed on Thanksgiving Day, but if you don't want to cook, invite Flancer's chefs to prepare their famous Homemade Gourmet Thanksgiving Dinner—Turkey-2-Go, just for you and your guests. Both Mesa and Gilbert locations are offering complete to-go meals for just \$24.99 per person. If you order before

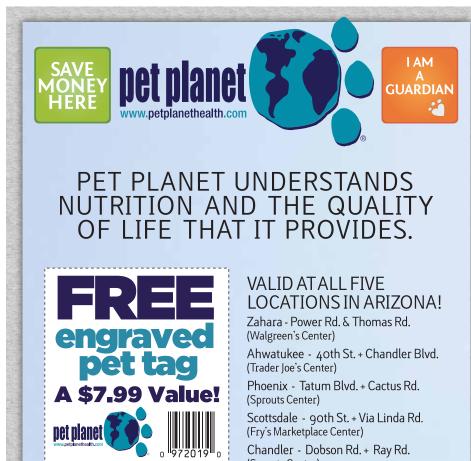
Friday, Nov. 17, you receive 10 percent off, and orders of six or more receive one free dinner. Order soon, as this annual offering is always sold out.

Each meal begins with a savory Butternut Squash Soup garnished

with Crème Fraiche and Toasted Pumpkin Seeds. The traditional main course features Slow-Roasted Real Turkey with Natural Old-Fashioned Gravy, and Fresh Sage, Apple and Sausage Stuffing. Delicious sides include Roasted Garlic and Scallion Mashed Potatoes, Sweet Corn and Green Chile Soufflé and Relish of Fresh Cranberries and Orange. For dessert, there's Homemade Pumpkin Bread Pudding with Bourbon-Caramel Sauce.

In addition, whole pumpkin pies can be ordered for \$12 each, and fresh-baked baguettes are \$2.25. Sides of each item also are available. Call for pricing. Items must be picked up Wednesday, Nov. 21. Dinners are sold cold, and come with heating instructions.

For more information, or to reserve a beer-pairing dinner or Thanksgiving feast, visit Flancer's Mesa location at 1902 N. Higley Road, or call (480) 396-0077. Visit Flancer's in Gilbert at 610 N. Gilbert Road, or call (480) 926-9077.



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Desert Rose Preschool at Las Sendas

A place where children learn and feel secure because they are surrounded with love, patience and understanding. Classes for 3-year-olds, 4-year-olds and Pre-K.

> For more information, call preschool director and teacher Rose Buttitta at (480) 654-4223.





Valid at any Pet Planet location until Dec 31, 2012. One coupon per family, selection may vary, while supplies la

(Sprouts Center)





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Freelance

Call Kim Phillips at (480) 748-1127 or email Publisher@PhillipsWest.com

Red Mountain Crafters Turn Interesting Beginning into Annual Holiday Boutique

Submitted by Red Mountain United Methodist Church

I t started out as the dream of a stay-athome mom when her kids were little. The kids grew up. The dream was just a dream. The mom went to work. The dream wouldn't die. She retired. And presented the dream to the pastor of her church.

That stay-at-home mom knew of the great talents with which women were gifted – talents that went largely unnoticed. And sadly, in many cases, unused. She wanted to bring these women together. To have weekly gatherings where they would talk and laugh, share their joys and their sorrows, and...their talents. She saw them creating beautiful things.

And she saw a purpose for the creations - a place where the women could not only showcase the beauty and

resourcefulness they bring to the world, but where they could sell those things to benefit others. That stay-at-home mom started out small. With monthly meetings in her home, a low budget, and a few women. And seven years later, the reality is a two-car garage converted into a crafting room. Cupboards filled with donated supplies, from lace to wood burning equipment. Women of various faiths, and with diverse talents, who meet every week to laugh and cry together through life's joys and trials as they create.

They are the Red Mountain Crafters. And they bring to you, this year, their seventh annual Holiday Boutique. From lighted nativity gourds, antique jewelry Christmas trees, appliqued towels and aprons, to handmade quilts, original Swarovski jewelry, dolls, florals, candles and hand painted art, the boutique is an aesthetic experience you won't want to miss.

You also will want to check out all the wonderful goodies at the United Methodist Women's (UMW) Bake Sale, and browse through the books at the UMW Used Book Sale.

The Holiday Boutique will take place on Nov. 2 and 3, from 8 a.m. to 3 p.m., at Red Mountain United Methodist Church, located at 2936 N. Power Road.

All proceeds will benefit the Children's Ministries. ■

For more information, call Red Mountain United Methodist Church at (480) 981-3833.

EDUCATION

Desert Rose Preschool at Las Sendas

By Rose Buttitta Preschool Teacher/Director Whith the children all settled in with the schedule and routine of the day, we are having a great

time at Desert Rose Preschool at Las Sendas.

COLORS AND SHAPES

We started with colors and shapes. Every day, we learned about a shape and a color. The children even ate food matching the color of the day. We had watermelon for red, grapes for green and purple, oranges

and cantaloupe for the color orange and brownies for brown.

EVERYTHING ABOUT APPLES

Our last theme was *Apples*. We tasted the different kinds of apples, and made a graph to show which one they like best. We painted with apples,

made Applejacks necklaces, and tasted all kinds of food made from apples, such as apple rice cakes, apple crisp and apple butter on toast. They learned about where apples grow and things made of apples.

LEARNING MADE FUN

I am quite impressed how good the children are at school. They come in with happy faces, ready to play and learn. We have smaller classes this year, which helps the children get one-on-one attention. The 3- and 4-year-olds have learned the days of the week song, which they sing all by themselves. Shapes and colors are almost mastered, and they all can count to 10 and higher. We still are working on the art of pasting, and we need more practice on our painting skills.

The 4-year-olds are doing very well. We are practicing writing our names, cutting and gluing, and, with practice, they will master it. I send homework often so the parents also can work with their children. It helps them reinforce what they have learned at school. They do not need to bring it back. It is just for the parents and child to do together.



The 4- and 5-yearolds in the pre-k class are working on drawing shapes, and learning how to write their names the school way. There is lots of practice with gluing and cutting, as well as coloring every day. In addition, we are working on following directions. We have been practicing recognizing

letters and numbers. We are working with Zoo-phonics as one of the tools to help children learn the alphabet sounds.

Desert Rose Preschool at Las Sendas is a private preschool housed at the Trailhead Members Club. It is for residents only. The preschool is not a day care. It is a curriculum-based preschool where children are taught with patience and love. All children must be potty trained to attend.

If you have any questions or concerns, please call me at (480) 654-4223, or send an e-mail to Jbuttitta@cox.net.

LET LAS SENDAS GOLF CLUB DO THE WORK THIS THANKSGIVING DAY! The choice is yours: Dine with us or pick up your fully prepared meal and enjoy it at home.

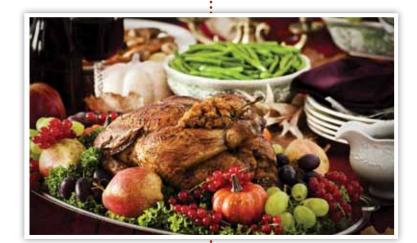


FIRST COURSE • Your Choice of:

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- with Golden Raisins & Creme Fraiche
- **Pork Rillette** with Sicilian Pistachios, Apple & Celery Root

SECOND COURSE • Your Choice of: • Duck Two Ways Brown Sugar and Salt Cured Duck Leg & Pan Seared Breast Served with Apple Cider Reduction

- DESSERT Your Choice of:
- Pumpkin Pie
- Apple Pie
- Creme Brulee
- Chocolate Mousse Bomb



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• 16 lb Herb Roasted Turkey

• 2.5 lbs of Cornbread Stuffing
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• **7 Herb Roasted Turkey** Sourdough and Sage Stuffing, Giblet Gravy, Orange Cranberry Relish, Mashed Potatoes & Garlic Green Beans

• Pan Seared Black Stripe Bass Pumpkin Risotto & Truffle Butter Sauce

Smoked Prime Rib

Alder Smoked Garlic Crusted Prime Rib with Mashed Potatoes & Garlic Green Beans 1 Quart of Cranberry Relish
2.5 lbs of Buttered Green Beans

1.5 lbs of Sweet Corn
2.5 lbs of Garlic Mashers
Green Salad
Rolls



Reservations Required: 480-396-4000 \$35 Adults • \$13.95 Children 5-12 All Turkey Dinners must be pre-ordered. A credit card number will be required at time of pre-order. All dinners must be picked up between 10am and 1pm on Thanksgiving Day. 7555 E. Eagle Crest Drive, Mesa, AZ 85207

Las Sendas Golf Club • 480-396-4000 • www.lassendas.com

True Essence Salon Hosts **Annual Client Appreciation Party**

By Dawn Abbey

✓ rue Essence Salon and Spa wants to show its appreciation to loyal clients, and to those who would like to become clients, by honoring them with a gala holiday Client Appreciation Night Party, on Wednesday, Nov. 28, from 5 to 8 p.m. at the salon, 2910 N. Power Road.

really a big deal. True Essence is offering this discount only for our clients, to show how much we appreciate them."

In addition, any of the ever-popular Aveda holiday gift sets, purchased during the evening, will include a True Essence Try Something New holiday gift certificate worth \$15. The certificate will go toward any salon service of \$30 or more, which a customer has never before experienced.



"The party will feature wine tastings, fabulous hors d'oeuvres and other goodies," said owner Maytee Green. "Guests will be eligible to win drawings for gifts, such as Aveda product baskets, and other surprise items provided by local businesses."

And best of all, for the only time during the year, all Aveda products in the store will be available at a discount of 25 percent. "Aveda never discounts its products unless they are being discontinued," Maytee explained. "So, this is "To add to the

fun, little relaxation stations will be set up throughout the shop to perform complimentary mini-spa specialties, such as moisturizing handrelief treatments, neck treatments and reflexology," said Maytee."Our entire staff will be on hand to offer free personalized consultations on services and products."

True Essence is the only Aveda Concept Salon in Mesa where Aveda's natural, botanical-

based hair, skincare and makeup is available. Aveda, with 7,000 salons and spas worldwide, has been an international leader in the use of plants and natural sustainable products and processes in their lines since 1978, according to their Web site, aveda.com.

Guests planning to attend the Client Appreciation Night Party are requested to RSVP by Monday, Nov. 26, to info@trueessencesalon.com, or by calling the salon at (480) 396-3112, extension 2.

STUDY SHOWS **BENEFITS OF MASSAGE** FOR SENIOR CITIZENS

Submitted by

HEALTH

Red Mountain Chiro-Med hronic, persistent pain is a frequent complaint of older adults.

This discomfort can greatly affect the quality of life, while also adding to negative results, such as reduced activity, depression and an increase in pharmaceutical medication.



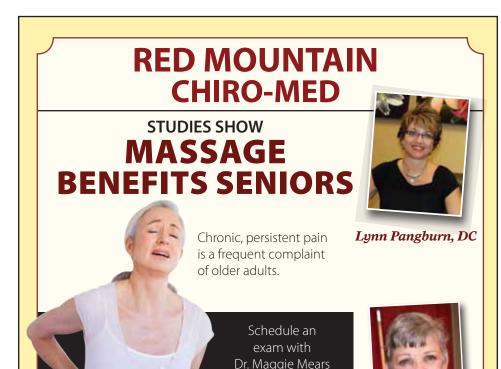
Dr. Lynn Pangburn, at Red Mountain Chiro-Med, sees this frequently in her East Mesa practice. Dr. Pangburn said, "I have a big population of retired people because I'm a Medicare provider. Chiropractic care alone has shown to greatly reduce pain, but combined with massage therapy it is very powerful in providing much less pain for longer periods of time."

A study conducted at the Graduate Center for Gerontology at the University of Kentucky showed, for older adults, massage provided:

- + Less limitation due to physical or emotional issues.
- Better emotional health.
- More energy/less fatigue.
- Better social functioning.
- + A return to some activities, which had been curtailed because of pain.
- Better allover health.

Dr. Maggie Mears is taking appointments at Red Mountain Chiro-Med for Medicare patients to be evaluated as to necessity of treatment for prescribed medical massage. For more information, and to make your appointment with Dr. Mears, call (480) 924-7632.

Red Mountain Chiro-Med is conveniently located at the northwest corner of Recker and McKellips roads at 2044 N. Recker Road.



GRAND OPENING! Welcome New Patients!



to reduce the pain. Medicare patients will be evaluated as to necessity of treatment for prescribed medical massage.



Maggie Mears, MD

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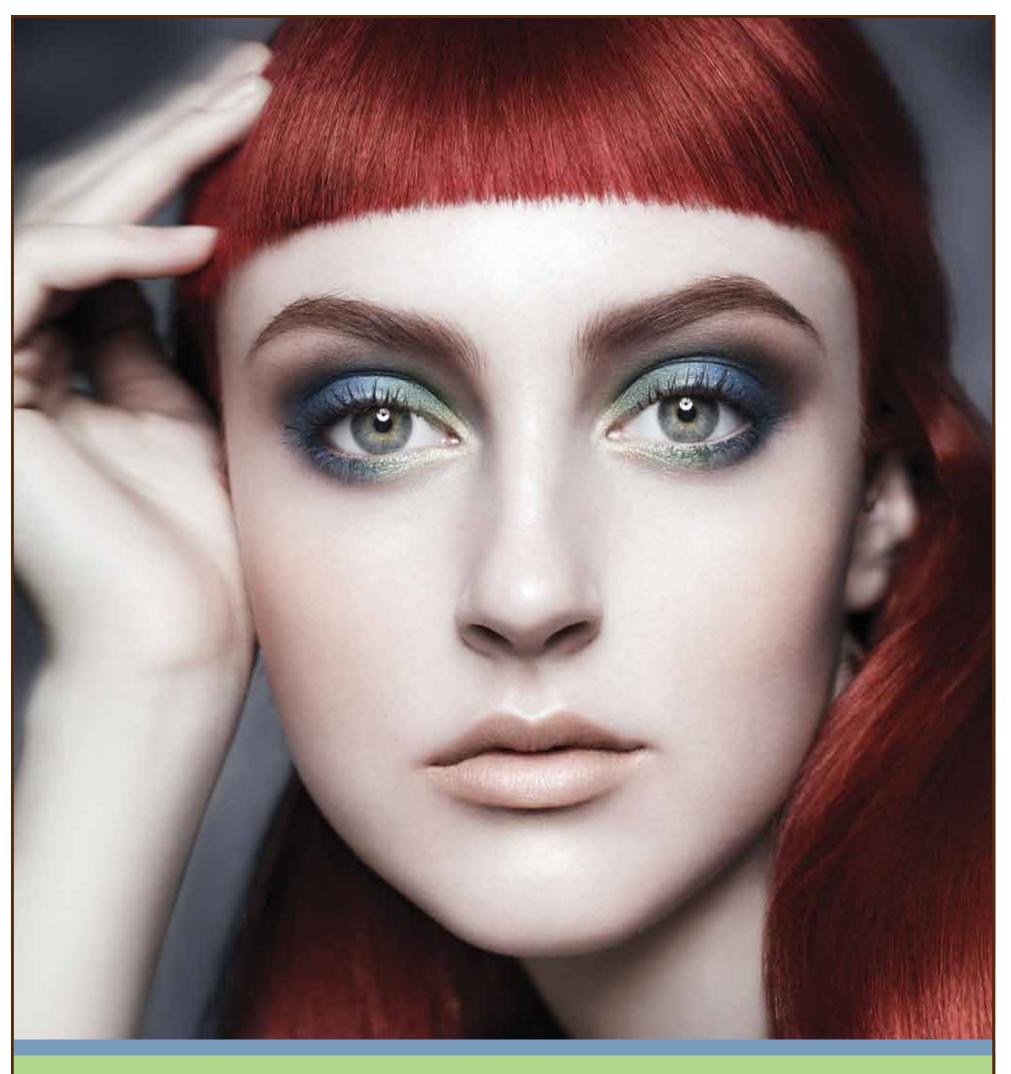
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TRUE ESSENCEwww.trueessencesalon.comSALON & SPACall to Schedule Your Appointment 480-396-3112

The Best Italian Food is at IL Forno By Dawn Abbey the chef assembles the plate right then,

L's the difference between grabbing a bite to eat to fill you up, and having a dining experience, according to the new owners of Il Forno Italian Restaurant in Northeast Mesa.

"Most places have pre-made dishes they heat up when you order," said Mat Tran. "Not us. When you place your order at Il Forno, we start creating your meal just for you. It's not coming out of any freezer. Sit back, relax, and enjoy a drink and an appetizer while we prepare your selection to your order. "We cater to those who really enjoy exceptional food, and take the time to enjoy it."

Not only does Il Forno not serve premade meals, they make almost everything fresh, from scratch, using the best quality ingredients. "We really care about your health and where your money goes," Mat said. "Take the time to appreciate the taste and quality of the amazing food we offer for the price. It might take a little longer to prepare, but it's worth the wait."

For instance, when you order lasagna,



the chef assembles the plate right then, layering the cooked lasagna noodles with his homemade ricotta cheese, sautéed ground beef, and homemade sauce and topped with homemade fresh mozzarella. "But say you're a vegetarian, and want it with just cheeses or roasted vegetables instead of the meat," Mat said. "Just ask. We'll do it your way."

As often as three times a week, the chef makes his own mozzarella. He uses fresh curd, cooks it down, and seasons it as it melts. "That's why our mozzarella has so much flavor and texture," Mat stated. "We don't buy it at the supermarket."

The chef's own homemade Italian sausage is a blend of his secret spices mixed with fresh ground cuts of pork, beef and veal. "It's very low in fat," Mat stated.

The chef mixes and rolls out his own ravioli dough, as well as making fresh pastas like fusilli, pappardelle and orecchiette. Each pasta dish comes with its own individually prepared sauces, like red wine and mushroom cacciatore style, or vodka pink sauce with smoked salmon.

Il Forno is small and intimate, but cozy and casual. No tuxedoed waiters here.

Il Forno is located on the west side of the Home Depot shopping center, at Power and McKellips roads, near Dunkin Donuts and Sports Clips. Hours are Monday through Thursday, from 11 a.m. to 9 p.m.; Friday and Saturday, from 11 a.m. to 10 p.m.; Sunday, from 11 a.m. to 8 p.m. For orders or information, call (480) 807-0888.

EDUCATION

TEACHER ENHANCES Students' Critical Learning Skills

By Self Development Charter School hile Self Development Charter School (SDCS) is known in the local community and the state as a school providing an academically enriching program to its students, dedicated and caring teachers, such as Annmarie Richard, are the key to students achieving high levels of learning.

The 2012-2013 school year marks Mrs. Richard's seventh year at SDCS and 16th as an educator. She is part of the school's site-based management team, a middle school teacher, and a grade-four science teacher. At SDCS, she has taught grades three through seven and all subjects.

Mrs. Richard's success as a teacher is her ability to promote higher level, critical thinking skills. She incorporates a number of instructional strategies to achieve this goal.

Before engaging students in high level, critical thinking activities, she lays a strong lesson foundation. Outlining processes into steps, explaining and defending information and propositions, and creating new ideas or theories based upon prior information are among the many techniques. Academic discussions are promoted, and each student's participation is encouraged. Critical thinking skills are essential to the development of problem-solving skills.

Mrs. Richard sets high standards for her students, and creates a positive learning environment, one in which each student is successful. Additionally, she



incorporates metacognition into the classroom. She teaches students about the learning process, and how to monitor their own processes. Students have a greater chance of success if they are aware of their own learning processes, and how they best learn and retain information.

Students and colleagues alike adore Mrs. Richard. ■

SDCS is an award-winning, tuition-free, excelling school, which for the 2010-2011 school year, was the top-ranked individual kindergarten through eighth grade school, as recognized by the Arizona Department of Education.

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REAL ESTATE

A Short Sale Is Not THE END, BUT A NEW BEGINNING

Lorraine

By Lorraine Ryall, Realtor, Certified Distress Property Expert (CDPE), CSSN Coldwell Banker Trails and Paths Premier Properties

The decision to do a short sale is one of the hardest decisions many homeowners have had to make. There are many reasons why homeowners are facing financial hardship. These can include divorce,

illness, reduction of wages, unemployment or a loan modification being denied, just to mention a few. Whatever the reason, homeowners realize they can't afford the mortgage anymore, and they need to find a solution.

The biggest hurdle to overcome is making the decision about what to do next. There is a lot of information out there about short sales, but most homeowners still don't really know what it is and how it can help them. That's where I can help.

As a certified distressed property expert, I sit down with the homeowners for a free confidential consultation, and go over all the options available. We discuss a short sale and exactly what it means to them. After months of agonizing over what to do, how to get out from under the debt of their mortgage and avoid foreclosure, they now have the answers they had been seeking. Finally, they understand what a short sale is and how it can help them.

The right information can help homeowners see that a short sale is not the end, but a new beginning. Their credit will start to repair immediately, as there are no more late payments hitting it each month. The bank will have waived their rights to pursue for any deficiency in the approval letter, so there is nothing hanging over their heads anymore. The months and years of stress, confusion and agonizing over how they were going to get out from under their negative mortgage are over.

Now, they can rent a home for a payment within their means, and can even start saving for a new home. With some short sales, the homeowner can immediately qualify



for a new mortgage, and purchase a new home right after their short sale is complete.

The biggest benefit other than financial is emotional. Life can begin again. There is no more robbing Peter to pay Paul, and no more arguments and sleepless nights. Finally, they have a new direction, and can get their lives back on track.

I have helped many homeowners over the years, and every single one of my clients agrees that doing a short sale was the best thing they could have done. They are so grateful to have been given the opportunity to move forward. No matter what the reason for the hardship, or where life takes them after the house is sold, a short sale was not the end, but a new beginning—a fresh start with a clean slate.

There is no fee to the homeowner to do a short sale. The bank will pay the Realtor's fee and closing costs.

Contact me today for a free confidential consultation on short sales and the options available. You can call my cell at (602) 571-6799, or send an e-mail to Lorraine@ArizonaShortSaleToday.com. Visit my Web site at www.ArizonaShortSaleToday.com.

EVENT

Taste some divine wines at the D'Vine Franc Fest

By Lori Melter, CSW

Vine Bistro and Wine Bar will host a *Franc Fest*, on Nov. 17, from noon to 3 p.m. Here are some fun facts about a few of the wines to be featured at the fest:

Cabernet Franc, like most international grape varieties, originated in France. It is used as a blending grape in Bordeaux, taking a back seat to Merlot and its fledgling Cabernet Sauvignon. However, Cab Franc is king in certain regions of Loire, France, and on the right bank of Gironde, in Bordeaux. Chateau Cheval Blanc anyone?

It did not gain recognition in California until the 1960s, again being used as a blending grape for California's great Meritage wines. Finally, in the 1980s, someone had the sense to try making a single varietal wine out of this majestic grape. Low and behold, a star was born.

A wine with many faces, Cab Franc can be light to medium bodied, fruit forward or more herbaceous, soft or tannic. At its California peak, Cab Franc

tannic. At its California peak, Cat is a beautiful blend of power and finesse. Boasting dark fruit, rich chocolate undertones, and a soft, sultry finish, it is sure to leave you begging for more.

If you would like to taste some fabulous wines, join the fun at D'Vine's Franc Fest. Enjoy about 25 wines for \$30. ■

D'Vine Bistro and Wine Bar is located at 2837 N. Power Road, Suite 101. For more information, call (480) 654-4171.





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Valid only at Breadmith of Mesa. Expires November 30, 2012

Banks Have an Army on Their Side...

Who's Fighting For You? I am.

When I started doing short sales 5 years ago I had no idea it would turn from a job into a passion. Many Realtors hate doing short sales, I love them. Why? Because they are a challenge and I get the chance to fight for the underdog, stand up for what's right, and win. Every short sale is unique, everyone's hardship or situation is a little different, but they all have one thing in common, they just need someone who has the knowledge and experience to negotiate



DISTRESSED PROPERTY EXPERT specializing in Las Sendas





Holiday Boutique

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🏋 Holiday Home Decor

🏌 UMW Used Book Sale too!

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2 whole days! Friday & Saturday Nov. 2nd & 3rd 8am - 3pm

Red Mountain United Methodist Church 2936 N. Power Rd., Mesa Inside Madsen Hall



More info? www.RMUMC.com

Proceeds benefit the Children's Ministries of Red Mountain United Methodist Church, Mesa, AZ

a successful short sale and someone who won't accept no for an answer.

Whether you are still current, behind on your mortgage payments, or are just upside down and need to sell, give me a call. Even if you already have a foreclosure notice, it may not be too late.



Testimonial

"As soon as I met Lorraine I felt like a weight was lifted from my shoulders. Just knowing Lorraine would be in my corner with my struggle with the banks gave me huge peace of mind. Right from the beginning, she took the reins and she was full throttle until the very end. I would recommend (and I do) Lorraine Ryall to anyone and everyone. Not only is she VERY good at what she does but she is VERY good to her clients. Lorraine genuinely cares about her clients! I truly felt her compassion and concern about my situation and me."

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COMMUNITY

AMGC KICK-OFF PARTY TOUTS 25TH ANNIVERSARY

By Dawn Abbey

s Alta Mesa Golf Club (AMGC) celebrates its 25th year as a private equity club, and kicks off this 2012-13 golf season, there's never been a better time to join.

A gala 25th anniversary kick-off party, featuring music and fabulous food, is set for Friday, Nov. 16. "On the 25th of each following month, we will roll out all kinds of fun specials and incentives with a theme of 25," said Member Service Coordinator Kim Hind. "We also will offer a host of family-oriented activities, such as junior clinics, night golf, barbeques, cooking classes and much more."

All golf initiation fees will be 25 percent off." If you're looking for a financially secure club with a warm and friendly atmosphere, at a very affordable price, look no further," Kim continued. "Alta Mesa Golf Club places their members first, and continues to create programs and activities that engage the whole family, and creates an attitude of excellence that makes members choose to call this their home for golf," Kim said.

If you aren't a golfer, but just want a friendly neighborhood place to engage in social activities, AMGC also offers a



dining membership. This membership provides access to all club social events, as well as the dining facilities. A family can enjoy all of this for only \$50 a year.

During the 25th anniversary celebrations, the history of the club and its members will be highlighted. "Back in 1988, a group of charter members got together, and bought Alta Mesa Golf Club from Estes Development," Kim stated."They have continued to provide its members with an environment of enjoyable golf and social activities, while maintaining their image as a wellrespected, debt-free private equity club with increasing value," said Kim. "Due to their astute and fiscal responsibility during times of economic hardship," she continued, "Alta Mesa managed to keep their costs affordable, and even lowered dues for various membership categories."

Now, in celebration, they are highlighting all the past and present member achievements throughout the history of the club. According to Kim, this nostalgia spotlights many of Mesa's finest from past and present U.S. Open players, Mesa High School champions, PGA Tour players, top ranked senior players, and numerous other awards and achievements.

"AMGC has all kinds of memberships available tailored just for you, for singles and family, juniors, seniors and super seniors," said Kim." We also offer a one-time trial winter membership to come and see why AMGC should be your home for golf."

For more details, contact Kim at (480) 832-3257, extension 100. Alta Mesa Golf Club is located at 1460 N. Alta Mesa Drive.

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SPORTS

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he youth program i9 Sports has been in Northeast Mesa for four years, experiencing tremendous growth, including a 35 percent increase every season since inception.

i9 Sports provides youth sports for ages 3 to 14, including flag football, basket-

ball, T-ball (3-6), soccer (3-10), and cheerleading. Participants can enroll in fall, winter, spring, and summer programs. Athletes of all skill levels can also enroll in camps and skill enhancement clinics throughout the year.

"i9 Sports is a fun league," explained James Smith, program director. "We are very organized, and focused on a positive experience for all," he continued. "We have the fields set up, site

coordinators, experienced refs, and practice only once a week."

Usually, practice is an hour before the game, held on Saturdays at Fremont Junior High School. Basketball has practice on Friday evenings and games on Saturday afternoon.

The winter program starts Jan. 12, 2013, and registration is currently underway. Early bird discounts are available if you register before Nov.12. The deadline to register for the winter sports program is Dec. 31. To register, visit the Web site at i9Sports.com, or call (480) 726-1613. Everyone knows sports are fun, but did you know participation in sports can actually help improve your child's performance in school?

According to a review published in the Archives of Pediatrics and Adolescent Medicine, there is a link between childhood physical activity and academic performance.



A blog on *Education Week* summed up the findings by stating: "Based on the literature they reviewed, the authors believe they've discovered a "significantly" positive correlation between physical activity and academic performance."

In addition to improving academic performance, statistics show kids who are involved in sports are more likely to graduate from high school.

For more information, visit the Web site at i9Sports.com.

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SANTA CLAUS AND HOLIDAY FUN **ARRIVE AT SARAH'S HALLMARK**

By Dawn Abbey

T tep into Sarah's Hallmark, and you'll think it's Christmas morning.

Amidst all the wonderful decorations and gifts, the place is bustling with holiday activities.

Want to build a quaint and lovely holiday village to delight family and friends? Attend the free Holiday Village Building Workshop, Saturday, Nov. 3, from 10 a.m. to noon, conducted by Christi Sturdevant.

"We call Christi our display artist extraordinaire because of the elaborate and intricate displays she produces for our Department 56 Holiday Villages," said shop owner Dee Babicke. "Her work is featured in our shop and many others throughout the Valley. Christi will show us how to achieve professional results for D56 displays by demonstrating the nuances of foam cutting and painting, tricks and tips for wiring, lighting and accessory placement, and design pointers on how to pull everything together."

In addition, from 9 a.m. to 4 p.m., the shop will offer a large selection of newly retired D56 buildings and accessories at discounted prices during its Department 56 Holiday Village Retirement Event.

Sarah's Hallmark Holiday Open House runs from Nov. 9 through 11. There will be drawings for exciting gifts and fashion accessories, giveaways and refreshments."The store will be packed with new cards and gift wrap, fashion accessories, collectibles, confections and novelty lines, and, of course, all the Gold Crown Exclusives will be available, along with a few surprise in-store specials available only at Sarah's Hallmark," said Dee.

On Saturday, Nov. 10, from 9 a.m. to noon, customers will be able to talk one-on-one to representatives from their favorite novelty and collectible companies during Vendor Market.

If you love or collect snowmen and other snow people, stop in for the Snowvember Event, Nov. 16 through 18.

"We will be featuring unique animated snowmen, such as the Swooshin' Duo Snowman, the next in the Animated Snowman Series from Hallmark Gold Crown Exclusives," Dee said. "Every snowman, woman and child will be 25 percent off during the entire weekend."

Thanksgiving Weekend Specials start on Friday, Nov. 23, and include a free gift with every purchase of \$25 or more.

But the most anticipated event is Santa's annual visit. This year, he will arrive by security motorcade on Saturday Dec. 1, at 10 a.m., and visit until 1 p.m. Every child will receive a gift, and you may bring your camera to capture the moment.

If you're a Keepsake Ornament collector, you'll want to stop into Sarah's Hallmark from Dec. 7 through 9 for the new Hallmark Gift Expressions Event."This is the first time Hallmark is doing this event," said Dee. "A total of nine new Keepsake Ornaments will be introduced during this weekend, and you can register to win one of three

extra-large Keepsake Countdown to Christmas tabletop display pieces."

"Avid Keepsake Ornament collectors will receive 500 bonus points with the purchase of three or more Keepsake Ornaments, along with a bounce-back coupon on their next purchase made between Dec. 12 and 24 (excluding Keepsake Ornaments)," Dee explained. "These collectible ornaments make great gifts for the hard-to-buy-for people on your list."

And remember, there is a full-service U.S. Postal Station inside the store for holiday mailing.

For more information on events or products, call (480) 981-8828. Sarah's Hallmark is located at 1112 N. Higley Road (close to Bashas').







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REAL ESTATE

A Few Good Tips Can Help When Selling an Inherited Home

By John Karadsheh

difficult topic I routinely have to discuss is about selling a home inherited from a parent or other relative after they have passed away—an overwhelming experience, filled with emotions and many questions.

While talking about this situation is difficult, it is smart to be prepared. This includes having conversations as a family to determine who will be included in the will to inherit the home, where the deed to the home is kept, and where other paperwork is located.

After the estate has been settled, and the home is received as an inheritance, deciding to sell, rent or keep the home is the first step, which will help determine what to do next. For those who decide to sell the home, it is a good idea to work with a team of professionals, including a lawyer and a real estate professional who can offer advice and guidance throughout the process.

Although each situation is unique, I have put together the following four tips to help you prepare to sell an inherited home:

1. Assemble a strong team of professionals.

- Working with a real estate agent, lawyer and, potentially, a tax specialist, can help make the process of selling an inherited home go more smoothly. A team of professionals can give the guidance necessary to prepare the home for sale, and get all of the affairs in order. A real estate professional can offer crucial, local market information, which is especially helpful if the heir does not live nearby. Lawyers and tax specialists can help put all of the processes in order to ensure selling the home is as easy as possible on you and your family.
- 2. Do a walk through, and get organized. Going from room to room, and looking at everything, from the condition of the floors, to how fresh the paint looks, can help determine what may need to be done to the

home to help it sell more quickly. If the inherited home is older, an inspection is important before making any decisions, as there may be certain systems in need of renovations. Equally important

is to gather all of the necessary paperwork, such as the deed to the home, as well as researching whether there are any mortgages on the inherited home, which need to be paid. Even if the original mortgage was paid off, a reverse mortgage may have been negotiated to help cover expenses. Looking into local property taxes and when they were last paid also is important. Don't

forget to check with the local utility providers to ensure the home continues to receive power and water.

- **3.** Have the home valued, and price it correctly. Property received as an inheritance is not considered to be income by the beneficiary. The adjusted basis of a home is its fair market value at the time it was inherited. So, it is important to get an accurate appraisal of the home. A real estate agent also can provide counsel on an appropriate listing price to match market value. Out-of-town beneficiaries also can find it difficult to select competent appraisers, inspectors and other professionals to assist in the home selling process, all with which a real estate professional can assist.
- 4. Consider staging or other cosmetic improvements. Although not necessary in all markets or price ranges, staging can be the difference in getting a home sold in a price-competitive market. An inherited home may not be furnished in the style of other local homes on the market selling at a similar price. A plan also needs to be put into place for what to do with



the furnishings in the home after it has sold. Many local charities would love the opportunity to put these items to good use. A real estate professional can help determine whether or not staging is a good fit for a specific situation. They also may suggest making aesthetic improvements to the home, such as repainting rooms and/or landscaping the yard or other parts of the property. Make sure the lawn and landscaping look good, and the exterior of the house is in good condition. Low curb appeal can keep potential buyers from researching a home they may otherwise love. Perhaps most importantly, having an experienced real estate professional to answer questions quickly and accurately frees up time to devote to other activities and events.

John Karadsheh is a licensed REALTOR[®] with Coldwell Banker Trails And Paths Premier Properties. He also is an Associate Broker, an Accredited Buyers Representative, a Certified Residential Specialist and was ranked the No. 2 Residential Real Estate Agent in Arizona by Ranking Arizona Magazine. You can contact John with any of your real estate questions. Call him at (602) 615-0843, or go to his Web site at www.BuyAndSellAZ.com.

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ORGANIZING

'Tis The Season To Clean Out Your Closets

Whith the holidays just a few short weeks away, now is a great time to rid your closets of clutter, excess and unwanted clothing. Not only will you free up space by cleaning out your closets, but you also can donate those usable but unwanted items to charity, thus creating a win-win situation.

The first step is to turn all closet hangers facing the back of the closet. The next step is to physically touch each item of clothing to determine:

- 1. When was the last time it was worn?
- 2. Do you love it or hate it?
- 3. Does it fit?
- 4. Is it comfortable?

The same process should be applied to shoes.

Try on those items of which you are unsure. In doing so, you may find the fabric is irritating, there is an unsightly pucker, or the shoe pinches your toe. Identifying why you do not wear clothes or shoes makes the decision to keep, discard or donate easier. If clothes are too snug, ask yourself, realistically, if you will ever get down to your high school weight again. And if you do get to achieve that goal, will you wear it again, or would you prefer to buy new clothes to celebrate your success?

TIPS FOR EFFECTIVELY PURGING CLOSETS

- Set up three bins or stations labeled Keep, Discard and Donate.
- Focus on one closet at a time.
- Consider purchasing thin, velvet-lined hangers. They use less room than plastic hangers, and they look nice.
- Hang like with like (shirts with shirts and pants with pants).
- Discard tattered items and deliver donations to drop-off centers within two days.



QUICK TIP

Questionable items of clothing should be placed in the closet with the hanger facing the opposite direction. If, after six months, the hanger is still facing backwards, it is likely you will never wear the item again.

> If you find it difficult to stay on task, or need assistance organizing and purging or clearing clutter, consider hiring a professional. Professional organizers provide gentle guidance, and they share effective organizing systems.

Andrea Brundage is the owner of Simple Organized Solutions (S.O.S.), a professional organizing company based in Mesa. S.O.S. works with homeowners, business owners, retirees and winter visitors, and engages in public speaking, time management and organizing workshops, as well as radio appearances. Visit www.sos-llc.com, or call (480) 832-1085.

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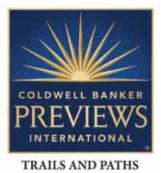




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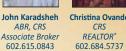
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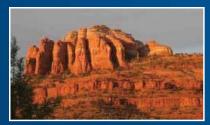


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