

THE JOURNAL



Up to His Eyeball

A Harris' antelope squirrel (*Ammospermophilus harrisi*) eyes the photographer through an opening in a cholla skeleton. These squirrels, which are commonly seen in Arizona's desert areas, feed on a variety of cactus seeds and fruits, along with mesquite beans and insects. *To learn more about the state's desert wildlife, contact the Arizona-Sonora Desert Museum at 520-883-2702 or desertmuseum.org.*

NIKON D500, 1/5000 SEC, F/7.1, ISO 800, 400 MM LENS

Bobcats

AMEEMA AHMED

Bobcats (*Lynx rufus*) are a common sight in most parts of Arizona. Not afraid to venture outside of their wild habitats, bobcats can also be found in suburban areas — they're known to roam around backyards, searching for water and shade, during the heat of summer. Bobcats are usually solitary and very territorial, and mothers generally find a secluded den to raise their cubs. This photo captures the playful side of the felines, which have some of the same mannerisms as house cats, such as purring when feeling content. Their breeding season is in February and March, so if you hear any yowling over the next couple of months, it might be a male bobcat searching for a mate.



ADDITIONAL READING: To learn more about Arizona's wildlife, pick up a copy of the *Arizona Highways Wildlife Guide*, which features 125 of the state's native birds, mammals, reptiles and other animal species. To order online, visit shoparizonahighways.com.





The Camelback Inn is shown in the 1960s, around the time the Marriott family bought the property.

Camelback Inn

If you ask Bill Marriott, executive chairman of his family's company, which of his properties he likes most, here's what he'll tell you: "It always comes back to the Camelback Inn."

AMEEMA AHMED

It's one of many luxury resorts in Paradise Valley now, but when it was built in 1936, the Camelback Inn was the first of its kind. Owner Jack Stewart secured financing from several investors, including businessman John C. Lincoln, to bring his ambitious idea of a world-class retreat in the Phoenix area to life.

The hotel cost \$75,000 to build and accommodated 75 guests. Nightly rates ranged from \$18 to \$25 for a deluxe double room and included meals. And the resort attracted wealthy travelers, including President Dwight D. Eisenhower and actors Clark Gable and Jimmy Stewart.

Guests were invited on outdoor excursions such as horseback riding and desert exploration, introducing them to the hotel's unique surroundings between Mummy Mountain and Camelback Mountain. Jack Stewart's wife, Louise, served as the social hostess, organizing costume events and parties for guests.

In 1948, the Marriott family stayed at the

resort for the first time. Twenty years later, they bought the property — which, even then, was still a seasonal destination, with only 170 rooms and no air conditioning. It became the first of Marriott's numerous resorts, and in 2004, it was rebranded as the JW Marriott Scottsdale Camelback Inn Resort and Spa — but locals and regular visitors still know it as simply the Camelback Inn.

After millions of dollars in renovations, the resort has grown to more than 450 rooms and added luxury accommodations to match the needs of today's travelers, but many still visit for the nostalgia of childhood vacations.

One of those visitors is Bill Marriott, executive chairman of his family's company. He originally visited the resort as a teenager and has since returned to vacation and celebrate special occasions. In a blog post about the Marriott properties, he writes that when people ask where he's spent his happiest days, "it always comes back to the Camelback Inn."

THIS MONTH IN HISTORY

■ In January 1878, the first Phoenix newspaper, the *Salt River Herald*, started publication.

■ On January 21, 1921, the Grand Canyon's Bright Angel Trail saw its first recorded serious accident. Three packhorses carrying supplies fell over a wall of the Canyon and died.

■ On January 23, 1916, a levee broke on the Colorado River, causing Yuma to end up 4 feet underwater.

■ On January 24, 1887, the first donation — \$5 from Helena Roseberry — was received to build a Mormon temple in Mesa. The temple finally opened in 1927 and is among Mesa's best-known attractions.

75 YEARS AGO IN ARIZONA HIGHWAYS



The January 1945 issue of *Arizona Highways* featured one of the Phoenix area's long-standing events. A spread about golf's Phoenix Open highlighted the role Arizona has played in attracting athletes from all over the nation. Back then, the event was held at the Phoenix Country Club, with prizes that totaled \$6,666 in war bonds.

La Mesa Tortillas and Tamales

At La Mesa, the decor is simple and the tortillas are simply delicious. Made fresh daily, they're hand-stretched, cooked on a griddle and bagged hot.

KATHY MONTGOMERY

"SUCCESS IS SIMPLE," Arnold Glasow famously said. "Do what's right, the right way, at the right time." Add "in the right place," and you'd have Jerry Aguilar's recipe for success.

Jerry started La Mesa Tortillas and Tamales in 1996 because he couldn't find good tortillas in his neighborhood on the east side of Tucson. "Most of the tortilla shops are on [the] south side, west side and central part of town," he says. "I was commuting once a week to buy tortillas. And I figured, *There's got to be a need out here.*"

His wife, Geri, wasn't so sure. But she drew up a logo anyway: a simple drawing of a saguaro and a dove against a backdrop of a mesa. When Jerry took her to see a potential location at Broadway Boulevard and Pantano Road, they found

a mural with the same design on the wall.

The Aguilers took it as a good sign, and it was: The restaurant became so successful, they've since opened two other locations — one at Pima Street and Alvernon Way, the other at Orange Grove and River roads — that are run by their children.

The restaurants are similar: unpretentious storefronts, with a few modest tables and a limited menu intended to complement the tortillas. There are tacos, burros, quesadillas and nachos; the Orange Grove location also serves breakfast burritos.

"It's very simple recipes," Aguilar says. "It's red chile, green chile, rice and beans. Over the years, we've added chicken. It's all very tasty, made fresh."

Of course, the tortillas — flour, corn, whole wheat and jalapeño — are the star attraction. Made in-house every day,

with no additives or preservatives, the tortillas are hand-stretched, cooked on a griddle and bagged hot. Readers of the *Arizona Daily Star* have voted them Tucson's best tortillas multiple times.

The Aguilers also supply many local restaurants and ship their tortillas all over the country. And Jerry is working on plans to ship La Mesa's tamales, which are available in the restaurants year-round. The Aguilers begin taking holiday orders October 1 and often have to stop by December 1. Over the 2018 holiday season, La Mesa sold more than 24,000 tamales.

"A lot of families didn't carry on the [Christmas] tradition of making tamales," Jerry says. "But they carried on the tradition of *eating* tamales, which is good for me."

The right thing. The right way. The right time. Simple.



TUCSON La Mesa Tortillas and Tamales, 7823 E. Broadway Boulevard (original location), 520-298-5966, lamesatortillas.com

El Tiradito

Located next to a Mexican restaurant in Tucson's Barrio Viejo neighborhood, El Tiradito is a rare shrine dedicated to a proclaimed sinner. His name was Juan Oliveras, and the legend of his death dates to the 1870s.

AMEEMA AHMED

Few things are as representative of the resilience of the human spirit as the ability to believe and hope — specifically, believing in something beyond ourselves, and hoping this belief works in our favor. Perhaps belief and hope are what drive people to visit places such as El Tiradito.

A shrine to a proclaimed sinner, this site in Tucson's Barrio Viejo neighborhood is surrounded by folklore, as well as hope. It's nothing spectacular to look at, but it's what it stands for that brings visitors to the place also known as the "Wishing Shrine." Hundreds of people have stopped there to light a candle and make a wish. Legend holds that if your candle burns through the night, your wish will come true.

The romanticized location has an equally romantic, yet violent, history. The most prominent legend dates to the 1870s and tells of a young man who fell in love with his mother-in-law and then was murdered by her husband in a fit of rage. That young man, said to be Juan Oliveras, was buried at the murder site because sinners were not allowed to be buried on consecrated ground. He was labeled *el tiradito* ("the castaway"), giving the site the name by which it's known today.

People's reasons for visiting the site vary. Some come to say a prayer for Oliveras, hoping to free his soul from purgatory. Others are there to celebrate what they believe the shrine represents: a place where sin is openly enshrined, instead of buried. But if you take a look around, you'll find El Tiradito's appeal goes beyond its history.

The shrine is in an unassuming location, nestled between a Mexican restaurant and a cultural center in a dirt patch on Main



Avenue. If you're not looking for it, you might miss it. A plaque explains the significance of the location and notes that it was added to the National Register of Historic Places in 1971.

At the very back of the dirt lot is a small altar where you'll find flowers and other memorabilia — as well as votive candles, holding the dreams and wishes of those who have passed through — strewn about. From the branches of a small tree hang tags inscribed with the names of the visitors.

In some of the slots among the walls, you'll find those visitors' wishes — pieces of paper with their deepest desires, tucked safely into the walls of a place that holds promise and hope. No one can say how long some of these candles and notes have been there, but new mementos are added all the time.

Although you may not see anyone else during a visit to

El Tiradito, it's far from forgotten. People often write online reviews of the shrine. One visitor says, "The walls of this place literally speak truth of people's deepest wishes and desires."

In the end, that's what El Tiradito is really about: people visiting with the belief, or simple hope, that this sinner's shrine could help them steer their own fate.

TUCSON El Tiradito, 420 S. Main Avenue, tucsonaz.gov



Macy's European Coffeehouse and Bakery

When Macy's opened in 1980, coffeehouses were essentially unheard of in Arizona. Forty years later, they're a checkbox on the daily routine, and one of our favorites is this local roaster on Beaver Street in Flagstaff.

AMEEMA AHMED

IF YOU CAN, IMAGINE A WORLD without a coffee shop on every corner, and walking into work or school without a cappuccino or latte in hand. That's what Flagstaff was like in 1980, when Tim Macy decided to take a risk and start a coffeehouse in Northern Arizona. "We had to educate people in Flagstaff about what coffee was," Macy says. "There was no culture. Nobody knew anything about coffee."

Back then, Macy says, most of the good coffee in the world was in Europe, and Americans didn't even know what they were missing. This was before Starbucks had expanded its stores outside of Seattle and made it trendy to grab a cup of joe.

So, when Macy decided to open a business with an in-house coffee roaster, using only the best beans available, he was truly taking a risk. Forty years later, that risk — Macy's European Coffeehouse and Bakery — has paid off. What's the secret for the success? According to Macy, "It's the spirit of the place — it's like a family."

Macy is of the Baha'i faith, and he uses its principles to guide his business. "I always wanted this place to be a microcosm of the way the world could be someday, where everybody is welcome in the spirit of unity," he says. "I think people feel good when they come here. Everybody is treated with respect."

And it's not just the Flagstaff community that has become attached to Macy's. The employees have, too: Coffee roaster Julia McCullough has been working at the coffeehouse for 30 years, and General Manager Brandon Cox has been there for nearly 20. "It's kind of a melting pot of all kinds of diversity," Cox says. "We like to have fun here at work, so that rubs off."

Aside from the welcoming atmosphere and what Macy calls the "best coffee in the world," you'll also find specialty food items such as waffles and breakfast sandwiches, all made from scratch. If you're looking for an indulgent jolt of caffeine, try the Macy's Special: espresso with hot chocolate and whipped cream.

But don't expect to find Macy's coffee in other stores or locations, because Macy refuses to expand. "If people want to have Macy's coffee, they have to come here and experience this place," he says. "You can't split your spirit in two places."

LOCAL FIRST ARIZONA

To learn more about independent, locally owned businesses, please contact Local First Arizona, which represents nearly 3,000 locally owned businesses and supports a sustainable Arizona economy by educating citizens about local business ownership, social equity, cultural diversity, environmental kinship and collaboration. For more information: localfirstaz.com or 602-956-0909.

FLAGSTAFF Macy's European Coffeehouse and Bakery,
14 S. Beaver Street, 928-774-2243, macycoffee.net

Q&A: Claire Curran

PHOTO EDITOR JEFF KIDA

JK: You live in California, but you always seem to find your way to Arizona during the most beautiful times of the year.

CC: I used to do two weeks of travel every month, but I don't do that anymore. Now, I just watch the weather and chase the storms. For me, that's the only way to make great images.

JK: Have you always been a landscape photographer?

CC: No. I started out shooting really surreal, odd things — just weird things that people do. It was more like photojournalism. Then I moved on to making prints with multiple exposures, sometimes with as many as 20 negatives. I also worked for a studio in Beverly Hills and shot a lot of weddings. I always tell people that the best way to learn photography is to be a wedding photographer — you have to make split-second decisions, be in the right places at the right times and really know your camera.

JK: What moved you toward scenic photography?

CC: I mostly shot black and white photos for a very long time, but I really enjoyed color and didn't feel that black and white represented a lot of what I saw — the depth of color or the design of certain elements in nature. I just felt that color told a deeper story than black and white did. I switched over to shooting color, and that enabled me to better portray landscapes.

JK: What's your game plan when you're out in the field?

CC: I really try to get to the areas I think will provide the best views. During the many times I've visited the Grand Canyon, I've noticed that clouds often will come and pour over the Palisades of the Desert. I waited for hours — days, actually — for this shot, because the clouds would not lift from the Canyon. I knew that eventu-



ally the Palisades would poke through and be illuminated by late-afternoon light from the west.

JK: What's your favorite subject?

CC: I really love clouds reflecting in the water — really incredible clouds with

mountain scenes or another nice landscape. A close second would be lightning, but you have to be careful shooting that, especially at the Canyon, because it can sneak up behind you. You have to be aware of what you're doing and not let it get too close.

The setting sun illuminates the Palisades of the Desert as clouds clear from the snowy Desert View Watchtower area of Grand Canyon National Park.

PHOTO WORKSHOP

Slot Canyon and the Colorado Plateau March 25-29, Page

The red rocks, towering buttes and endless canyons of the Colorado Plateau come alive during this workshop led by photographer Suzanne Mathia. Shooting locations include the Vermilion Cliffs and Waterholes Canyon. *Information: 888-790-7042 or ahrs.org*



To learn more about photography, visit arizonahighways.com/photography.



Hotel Magma

Built in the early 1900s, the Hotel Magma was a fixture in downtown Superior before falling into disrepair. Today, after almost a decade of meticulous restoration, it's been resurrected.

NOAH AUSTIN

WHEN HE'S NOT RUNNING Los Cedros USA, his Arabian horse training facility in Scottsdale, Miguel Sfeir likes to explore Arizona on his motorcycle. One of his favorite destinations is Salt River Canyon. Before one of his trips, a friend suggested he stop along the way in Superior, an old mining town with a population of about 3,000 along U.S. Route 60 east of the Phoenix area. That's where he found the historic Hotel Magma. What was left of it, anyway.

"It was a mountain of rubble," he says. Abandoned for decades, the hotel's two main buildings, which date to the 1910s and '20s, were decaying, and a connecting adobe building had collapsed. Sfeir decided to do some research on the property, hiring historians and examining old photos so he could know "exactly what this was and what it looked like in the past." What followed was an eight-year

process, culminating in a March 2019 reopening, to restore the historic hotel, which now welcomes overnight guests while looking much as it did during Superior's glory days.

The Magma Mine — where extraction of copper, gold, silver and other minerals brought substantial wealth to Superior in the late 19th and early 20th centuries — spurred the construction of the hotel, which featured a restaurant and a second-floor sleeping porch. In later years, it housed a pharmacy, an insurance agency and a bus depot before falling into disrepair. It was listed on the National Register of Historic Places in 1994.

Sfeir bought the Hotel Magma in 2010 and soon started the painstaking process of restoring the building while preserving its historic qualities. That included repairing the foundation, removing asbestos, and replacing the window and door

frames, which were contaminated with lead-based paint. Private bathrooms, with tile floors, walk-in showers and soaking tubs, were added to each guest room. And the striking main staircase, which greets guests when they enter the lobby, was salvaged and repaired.

The 21 rooms feature queen beds with comfortable mattresses and luxurious linens, and the porch, no longer used for sleeping, offers views of downtown Superior and nearby mountains. Next to the lobby is the hotel's restaurant, the Ladle; there's also a tearoom and bar that can be rented for special events. And across Main Street is the Superior Barmacy, a bar and restaurant Sfeir opened in the town's former drugstore.

With mining activity in the early stages of resuming, the town could be primed for a rebirth, and Sfeir is hoping to give more U.S. 60 travelers like him a reason to check out Superior — and join him in bringing its downtown back to life. "Everybody wants to see this town in action," he says. "It's a matter of pride. People talk a lot about the 'small town of Superior,' but I tell them they need to think bigger. I call it the magic town of Superior."

SUPERIOR Hotel Magma, 100 W. Main Street, 520-686-2300, hotelmagmasuperior.com

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ARIZONA
THE GRAND CANYON STATE

ExploreMoreAZ.com

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SedonaVerdeValley.NatGeoTourism.com

THE JOURNAL

Looking Up!

A juvenile least bittern (*Ixobrychus exilis*) points its beak skyward at the Riparian Preserve at Water Ranch, a popular birding location in the Phoenix-area town of Gilbert. One of the smallest members of the heron family, least bitterns are known to breed in parts of Arizona, and a year-round population exists along the state's border with California.

To learn more about the state's bird species, contact Audubon Arizona at 602-468-6470 or az.audubon.org.

📷 NIKON D500, 1/2000 SEC, F/8, ISO 640, 600 MM LENS





Coyotes

AMEEMA AHMED

Coyotes (*Canis latrans*) can be found all across Arizona, from out in the wild to even in suburban neighborhoods, but they're best known as wanderers of the desert. They prey mostly on smaller animals, such as rabbits, rodents and birds — yes, even roadrunners now and then — but will sometimes go after large mammals, such as deer and pronghorns. Unlike wolves, coyotes don't travel in packs, but two or more might hang out and hunt together. When it's breeding season, they form monogamous pairs and the female excavates or overtakes a den. In the wild, coyotes live for 10 to 14 years.



ADDITIONAL READING:
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A swimming pool at the Hassayampa Mountain Club is shown in the community's early years.

Hassayampa Mountain Club

With amenities such as a golf course, a swimming pool, stables and a clubhouse, the Hassayampa Mountain Club was a popular summer destination for Phoenicians during the Great Depression.

AMEEMA AHMED

What started out as an idea to escape the Phoenix area's heat turned into Arizona's oldest planned community: the Hassayampa Mountain Club.

In 1926, Milton Smith, a prominent business owner, had the idea to give residents of the Valley of the Sun a place to vacation in the summer. He helped develop 450 lots on about 800 acres of land in the Prescott area. Eight other businessmen joined in to create a nonprofit organization that would support a recreation club. Thanks to their contributions, the Mountain Club was incorporated in 1938.

At that time, due to the Great Depression, many Arizonans were not able to take their regular vacations to California, which made the idea of an in-state getaway an appealing one. The club members advertised the new opportunity and opened a Phoenix office, which served as an information hub. Bus tours were offered several times a week for prospective buyers to survey the property in Prescott. By 1946, the club had 100 members, all of whom had worked together to pay off the debt on the properties.

Over time, amenities such as a golf course, a swimming pool, stables and a clubhouse were established on the property. Many families would visit at the beginning of summer vacation and stay until the start of school in the fall — in the summers of 1928 and 1929, a young Richard Milhous Nixon worked at the club as a janitor and pool boy. And at one point, the club had a full-time activities director to organize events and activities for all ages. Potluck dinners brought community members together to enjoy the cool mountain air.

Another unique gathering place was the Howdy House, the name for the community's mail center for many years. The center became a hub for socializing as members would drop in to pick up their mail and chat. The Howdy House closed in 1972, after the U.S. Postal Service began delivering mail to individual houses.

Today, the community is known simply as the Mountain Club and has about 1,000 permanent residents, and it continues to serve as a vacation spot for Arizonans willing to rent for a minimum of 30 days at a time.

PRESCOTT The Mountain Club, themountainclub.us

THIS MONTH IN HISTORY

- The first Indian reservation in Arizona is established on the Gila River, for the Pima and Maricopa people, in February 1859.
- Coconino County is established in February 1891. With an area of nearly 19,000 square miles, it's the largest Arizona county and the second-largest county in the United States.
- On February 8, 1931, the University of Arizona bans ragtime dancing and declares all social events must end by 11:30 p.m.
- On February 27, 1901, *The Tombstone Prospector* notes that the third floor of the Copper Queen Hotel in Bisbee has been completed.

75 YEARS AGO IN ARIZONA HIGHWAYS



In February 1945, *Arizona Highways* shattered the stereotype of Arizona being only a dry, hot desert. The issue featured the role Arizona's man-made lakes have played in producing top motorboat racing pilots. Shots of motorboats racing on Canyon Lake showcased the diverse recreation available in Arizona.

PHOTOGRAPH: SHARLOT HALL MUSEUM

Bathtub Coffee

In addition to bathtub selfies, massive burritos and great coffee, this popular spot in Bisbee provides an energetic venue for local artists to share ideas.

AMEEMA AHMED

YOU MIGHT NOT WALK into Bathtub Coffee expecting an actual bathtub, but that's what you'll find: a porcelain tub, right at the front of the coffee shop. Owner Morgan Oxley says he stumbled on the namesake for his business while walking around Bisbee. "I looked at it and thought maybe people would take pictures with it if we had it in the window," Oxley says. "And I thought we would call it Bathtub Coffee."

The bathtub has become a conversation piece. It's set up next to a mirror with the words "Tub Shots," encouraging people to be whimsical. "We actually have a lot of people come in and sit in the bathtub and take pictures," Oxley says. "Some people come and work in it."

Oxley, who's originally from Anchorage,

Alaska, didn't expect to end up in Bisbee, let alone stay and open a business there. He's a frequent traveler, but he says he's never experienced another place like the historic mining town. "You feel alive here," he says. "There's a lot of authenticity. There's a lot of people creating stuff here."

That creativity is part of the motivation behind Bathtub Coffee. It serves not only as a place to grab a drink and a bite to eat, but also as an opportunity for local artists to collaborate. "Everyone who works here is a working artist," Oxley explains. "We are really trying to help cultivate community and art here in Bisbee."

The shop displays artwork from local creators and helps them sell their work. Oxley is also building a program to develop more art-based businesses in the

community and help artists thrive in Bisbee. "Magical stuff happens here daily," he says. "It's nice to have a place where we are getting to interact with the community on a daily basis."

Oxley says Bathtub strives to provide an environment that's more playful and relaxed than you'd find in other coffee shops. "We really work with staff to try to get rid of 'customer service face' so they can have authentic interactions with people," he says.

And, of course, there are Bathtub's signature menu items, which you can enjoy while taking in the atmosphere and artwork. They include the massive Anytime Burrito, with eggs, cheese, rice, beans, onions and cilantro lime sauce, plus a half-dozen optional ingredients. Or you can settle down in the bathtub and sip on a Douglas Smelter, the shop's version of a dirty chai.

The tub, the atmosphere and the menu all serve Oxley's main goal: "I would hope people can feel better when they leave than when they get here."



BISBEE Bathtub Coffee, 31 Subway Street, 520-276-4955, projectbathtub.com

PHOTOGRAPH BY STEVEN MECKLER

Neon Sign Park

When community leaders in Casa Grande were looking for a hook to lure visitors to their downtown, they had a bright idea: Let's build a park featuring neon signs. So they did, and it's dazzling.

AMEEMA AHMED

Marge Jantz saw the sign. But not the kind of sign Ace of Base sang about. This was an actual, physical sign, for the Horseshoe Motel. And it opened up her eyes — and became the start of something new in Casa Grande.

“The motel was being demolished and we saved the sign,” Jantz says. “Then things just started happening.” Those things are what led to the eventual creation of the Neon Sign Park in downtown Casa Grande.

Jantz, chairwoman for the city's Historic Preservation Commission, spent eight years saving signs from Casa Grande businesses. She managed to collect 14 signs, which now are on display every night from dusk to 11 p.m.

For some visitors, the Neon Sign Park is nostalgic. All of the signs but one are from Casa Grande, and they date to the 1940s and '50s. Signs such as the one from the city's former electric company, Arizona Edison, are among those the people who grew up in the area remember most. Then there are the iconic Dairy Queen lips and cones — despite DQ's new look, the originals are unmistakable.

After getting permission from business owners to take their old signs, Jantz worked with the Casa Grande community to have them restored for display. The restoration process, along with securing prime space for the park, did not come cheap. Luckily, the project received a \$144,000 grant from American Express and the National Trust for Historic Preservation. The remainder of the cost came from community fundraising.

Keeping the signs' authenticity was a priority, so they were restored using actual neon gas, instead of the more common alternative of LED lights. At times, the process was painstaking, requiring historical references for original colors and details. Experts from Cook and Co. Sign Makers in Tucson helped



restore the signs and get them glowing again.

For Jantz and the nonprofit group Casa Grande Mainstreet, this illuminated park was just what their city needed to increase appeal. “We have some really great things in our downtown, but this is kind of like the hook,” Jantz says. “Sometimes people won't come in for just one thing, but they'll come and wonder what in the world a sign park is.”

Since its opening in April of last year, the park has drawn

attention from several places. The Arizona chapter of the Urban Land Institute is considering how the park can serve as a catalyst for redevelopment and creativity. There's also talk of using the park as an example and placing historic signs in other parts of the city.

For now, the plan is to continue to expand the sign collec-

tion, but Jantz says it's important to make sure they acquire the “right signs” — “something of interest, something nostalgic” — as they become available. Because the goal of the park, which is open year-round, is to pull people in and put Casa Grande on the map as a place to stop, instead of just pass through — whether it's for a dose of nostalgia or for a simple photo op.

CASA GRANDE Neon Sign Park, 408 N. Sacaton Street, neonsignpark.com

Heritage Hats

With nearly 2,500 hats in his shop, Rich Glisson is a resident expert on headwear. That's one of the reasons he was asked to restore Frank Lloyd Wright's hats and make another for Ronald Reagan.

AMEEMA AHMED

"YOU NEED TO START A HAT SHOP." Those are the seven words that led to the creation of the largest such shop in Arizona: Heritage Hats.

Owner and founder Rich Glisson moved to Arizona from Illinois nearly 40 years ago. A random lunch with a few cowboys gave him the inspiration to fill a need in the Phoenix area. "I looked through the Yellow Pages — because

we didn't have internet back then — and there were no hat shops," Glisson said. "I started getting hold of companies. I got a hold of Stetson first, and I told them what my plans were."

The ball started rolling. But even after Glisson opened his shop, making the business a success was no easy task. "During the day, I ran the store; then I worked another job at night," he recalls. "It was in my fourth year that I finally started making enough money to start doing hats full time, and that was 35 years ago."

Glisson believes his big break came from doing horse shows and rodeos, where he would set up some hats in the back of his Datsun truck and sell to the cowboys. Eventually, those cowboys started coming to his store, and his business took off. "I have to give credit to a lot of my old cowboys," he says.

Now, hats are one of the biggest parts of Glisson's life. Heritage Hats not only sells numerous styles of hats, but also offers cleaning, blocking and restoration services. While many things have gone away with time and technology, the techniques and processes involved in making and maintaining hats haven't changed much. Glisson is using cleaning and blocking equipment that's more than a hundred years old, but does the job just as well as it did back then. "I enjoy it because we can take just a blank body and reshape it into something," he says.

As one of the largest hat stores in the country, Heritage Hats has become a go-to for people from all walks of life. Glisson has made hats for President Ronald Reagan and local government officials. He also restored legendary architect Frank Lloyd Wright's hats and maintained the ones worn by the stars of *The Wallace and Ladmo Show*. More recently, he provided hats for the TV show *Glee*.

On average, Heritage Hats has an inventory of nearly 2,500 hats available. Glisson says he's noticed the younger generation is interested in different types of headwear, and he enjoys helping those customers find the right fit and style for their needs. That's why he's hopeful about the future of his craft.

"I'm not worried about the future of hats; I see the trend continuing," he says. "I've kind of made my stamp in the Phoenix lifestyle."

LOCAL FIRST ARIZONA

To learn more about independent, locally owned businesses, please contact Local First Arizona, which represents nearly 3,000 locally owned businesses and supports a sustainable Arizona economy by educating citizens about local business ownership, social equity, cultural diversity, environmental kinship and collaboration. For more information: localfirstaz.com or 602-956-0909.

MORE ONLINE: Rich Glisson of Heritage Hats talks about his shop and how he got into the hat business in a video at arizonahighways.com/localfavorites.



PHOENIX Heritage Hats, 13602 N. Cave Creek Road, 602-867-3323, heritagehatshop.com

Q&A: Bruce D. Taubert

PHOTO EDITOR JEFF KIDA

JK: The insects in this photo are cactus bees, which are native to Arizona. How did you become interested in them as a subject?

BDT: I'm not quite sure what got me interested in them, but I knew I wanted to photograph them. There are about 1,000 species of native bees in Arizona, and my goal was to show people what they are. The things they do are so different from honeybees, and they're just as important for pollination, especially at high elevations. I did my usual thing and started call-

ing around, and I met some bee biologists who told me about a phenomenon I could photograph.

JK: Tell us what's going on in this photo.

BDT: You wouldn't know it from this photo, but cactus bees are solitary — they aren't part of a hive, the way honeybees are. The males die before the winter, but the females overwinter; they then go to an open area of desert, dig a hole and lay five to seven eggs in it. Each egg has a little ball of nectar and pollen that nurtures it until it becomes a bee. A month or six weeks later, the males emerge from the hole, then stay in this area until the females come out. That's what you're seeing here: There is a female somewhere in the middle of this ball of bees, and all the bees you can see are males trying to mate with her.

JK: How did you go about shooting this?

BDT: I had to be quick, because this doesn't last long. Once a male has been successful, the female puts out some kind of pheromone and the other males leave. I wanted to get low enough to show the horizon and give an idea of the environment where this action was happening. I used a right-angle viewfinder attachment so I wouldn't have to lie down on the ground to see my viewfinder. The only way I could have gotten any lower was by digging a hole, and I didn't have time to do that.

JK: Did this shot evolve over time?

BDT: Yes. This was my third spring shooting these bees. I would go out and shoot for five or six days at a time, and I probably made 1,000 photos each day. This past spring, I finally got a shot I was happy with. For this shot, I was probably about 4 inches from the ball of bees. With most native bee species, the males have no stinger, and the females had enough to worry about, so I wasn't in any danger.



Male cactus bees fight to mate with a female in a desert area near Tucson.

PHOTO WORKSHOP



White Pocket

May 1-4 and May 5-8, Vermilion Cliffs

One of Northern Arizona's most remote locations, best known for its textured landscape of "brain rock," is the focus of this pair of workshops. *Arizona Highways* contributor Suzanne Mathia will help you capture this magical place.

Information: 888-790-7042 or ahps.org

To learn more about photography, visit arizonahighways.com/photography.



Coronado Motor Hotel

With a history that dates back to 1938, this Mission-style hotel was one of the first 10 selected for membership in the Best Western hotel association. Eight decades later, it still retains its charm.

KATHY MONTGOMERY

JOHN AND MARIE PEACH were always just ahead of the curve.

Auto courts dominated the roadways when they built the Coronado Motor Hotel in 1938. Combining rooms with adjacent parking under one roof, rather than in separate cottages, was a progressive idea then.

The Peaches built their home at the center of the original 14 units, using timbers from the old Southern Pacific Hotel. Their son, John Jr., literally grew up in the hotel, helping with everything from laundry to checking in guests in the front room of the family home.

Tourism in Yuma was just accelerating, and when war rationing brought building to a halt in the 1940s, the Coronado was under construction. But Yuma was a military town, and the new,

Mission-style hotel didn't take down its "No Vacancy" sign for four years.

Then a member of a referral association, the Coronado was one of 10 hotels chosen by M.K. Guertin, who broke off from the group in 1946 to form a new organization. His Best of the Western motels became Best Western, and the Coronado remained a member for the next 68 years. John Jr. eventually took over the hotel; he owned and ran it with his wife, Yvonne, until his death in 2019, and Yvonne now runs the hotel.

The Peaches' original home is no longer a residence, but a museum. Yvonne originally decorated it with memorabilia as a gift to her husband. Now open by appointment, the museum retains the original lobby and reception desk and features displays about Yuma, Best

Western and the hotel's fascinating history, along with some of its original furnishings from a Monterey Furniture line called Coronado. Fiestaware pitchers and cups once stocked in guest rooms line the kitchen's shelves.

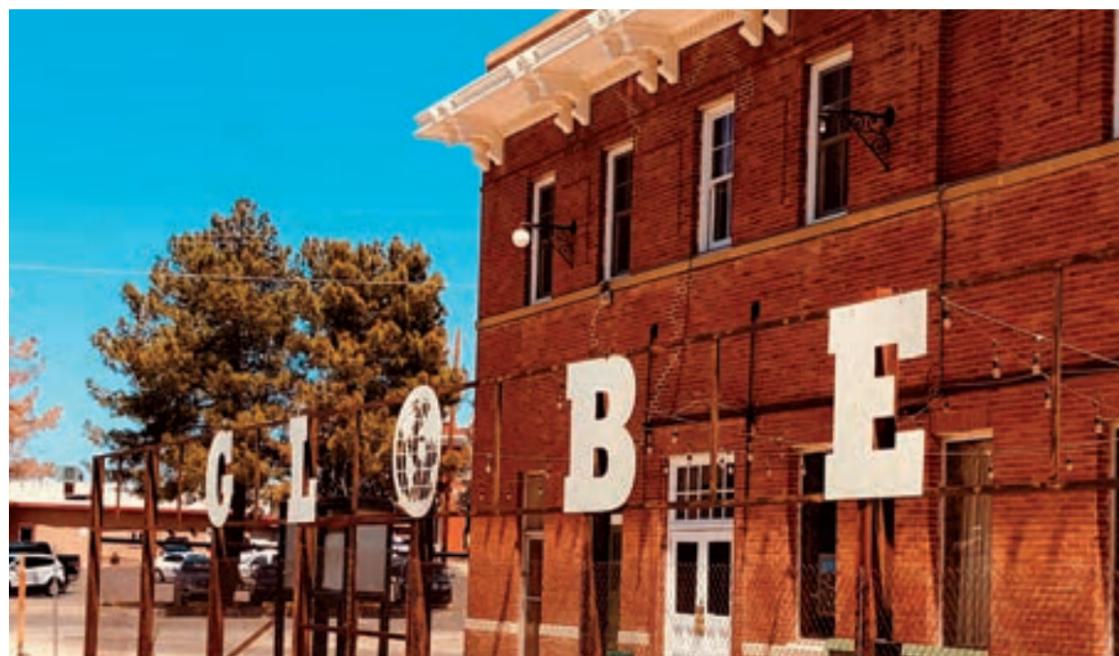
Over the years, the Coronado continued to expand. It now lines both sides of Fourth Avenue for the length of a city block and includes the Yuma Landing Bar and Grill, built on the site where Robert G. Fowler landed his Wright Model B biplane in 1911. A monument in the restaurant's parking lot commemorates the event, and photos and artifacts celebrating Yuma's aviation history decorate the restaurant's interior.

Like John Jr.'s parents, the Peaches kept a step ahead, installing fiber optics and flat-screen TVs before Best Western required them. As Best Western became more corporate, though, the Peaches left the chain, electing to preserve the site's unique history. And the hotel continues to go the extra mile for its guests, including a complimentary, cooked-to-order breakfast at the Landing with every night's stay.

YUMA Coronado Motor Hotel, 233 S. Fourth Avenue, 928-783-4453, besthotelyuma.com



Discover Small Town Arizona #RuralAZ



RuralAZ.com

THE JOURNAL

Good Reeds

Reeds and the colors of sunset are reflected in the calm water of a lagoon on the Verde River at Dead Horse Ranch State Park. The park is near Old Town Cottonwood and offers numerous hiking trails, along with camping and fishing. *For more information, call 928-634-5283 or visit azstateparks.com/dead-horse.*

📷 CANON EOS 5DS R, 2 SEC, F/25, ISO 50, 87 MM LENS

Mountain Lions

KELLY VAUGHN

Mountain lions (*Puma concolor*) by any other name would be cougars or pumas. You may have even heard them referred to as catamounts. No matter the nomenclature, the Arizona Game and Fish Department estimates that the state has a mountain lion population of between 2,000 and 2,700, with the actual number expanding and contracting based on the distribution of the cats' major prey, deer. But it can be difficult to spot a mountain lion in the wild: The master predators stalk their prey quietly, usually from rocky ledges. If you do encounter one, don't run. Speak loudly and firmly, maintain eye contact and slowly back away. Our photographer captured this shot of a young female near Bartlett Lake, northeast of the Phoenix area.



ADDITIONAL READING: To learn more about Arizona's wildlife, pick up a copy of the *Arizona Highways Wildlife Guide*, which features 125 of the state's native birds, mammals, reptiles and other animal species. To order online, visit shoparizonahighways.com/wildlifeguide.





KPHO-TV journalists cover a Phoenix rodeo parade in the 1950s.

THIS MONTH IN HISTORY

- An epidemic of scarlet fever is reported in Prescott after three children die in March 1877.
- In March 1899, an international tug-of-war contest is held in Phoenix.
- On March 13, 1922, the Tucson area receives a late winter storm, burying the University of Arizona campus under 7 inches of snow.
- On March 25, 1906, Territorial Governor Joseph Henry Kibbey predicts that Arizona's cattle ranching industry will be replaced by ostrich ranching within five years.
- On March 30, 1890, a devastating fire destroys a block of businesses in Flagstaff.

75 YEARS AGO
IN ARIZONA HIGHWAYS



March 1945 brought a truly Western feel to the pages of *Arizona Highways*. A spread on the World Championship Rodeo in Phoenix featured photos of the parade and popular events such as bronc riding and roping. The inside back cover featured a full-color photo, made by Esther Henderson, of an Arizona cowgirl.

news. It became popular to do on-location stories, with the use of live trucks, to give viewers the best access to the scene. In the early days, that involved turning old bread or dairy trucks into remote TV trucks.

Technology wasn't the only thing progressing in television; so were gender roles in the business. Women's roles in media progressed from "weather girls" to reporters and anchors, and eventually, women began doing jobs that had been considered only suitable for men. Carol Lynde broke barriers in 1976 as the first female videographer to join KTVK. She continued that trajectory in 1979 by becoming the first female journalist in Arizona to take her camera inside the Phoenix Suns locker room.

Today, 71 years after KPHO premiered in Phoenix, the competition includes not just more stations, but also digital and social media platforms that are saturating the market. Despite the ever-changing landscape of news and media, Phoenix has managed to maintain its original local news stations while adding others to the mix.

- To learn more about the history of television in Arizona, check out *Phoenix Television* by John E. Craft and Lisa Honebrink. The book is available on Amazon and from local booksellers.

Phoenix Television

Livestreaming and on-demand services have changed the way consumers watch television today, but seven decades ago, traditional television was big news in Phoenix.

AMEEMA AHMED

Television programming didn't come to the Phoenix market until the late 1940s. The first station to start operating in the Valley was KPHO-TV on Channel 5, which debuted in 1949. Being the only station in the market, KPHO had its choice of programming from any of the major networks (ABC, NBC, CBS and DuMont), but it was a locally produced program, *The Wallace and Ladmo Show*, that became a hit in the Valley. The show aired five days a week from 1954 to 1989, becoming the longest-running locally produced children's program in the country. To this day, people remember tuning in for what now is a rarity: appointment television.

After KPHO got its bearings and was purchased by the Meredith Corp. in 1952, channels 3, 10 and 12 entered the market. That's when the competition really started, as each station signed affiliation contracts with major networks and vied for the top programming. KPHO was the only independent station in the Valley for 38 years, until it gained the CBS contract in 1994. The next major change came in 2014, when Meredith purchased KTVK-TV (Channel 3). Both stations now operate under the AZFamily brand.

As affiliations and programming changed over the years, so did the means of delivering

Moscato

Don't let the old building fool you. Although it looks like something out of *Bonanza*, the food inside is authentic Italian — the Camp Verde restaurant's namesake came from Sicily, via New Jersey.

KATHY MONTGOMERY

MOSCATO'S WEATHERED, board-and-batten facade looks like it was built for the set of a Western, but it's the real deal: The century-old structure previously housed a hotel and a saloon. And, incongruous as it may seem, the Italian restaurant now found inside is just as genuine.

Originally from Sicily, executive chef Salvatore Moscato learned the ins and outs of the restaurant business at New Jersey's famed Casa Dante — a favorite restaurant of New York Yankees short-stop Phil Rizzuto, and a place *The New York Times* described as "like a boisterous Italian embrace." From there, Moscato built a career at Hilton resorts.

Sous chef Jenny Robbins owned a small California café and spent 10 years at the Four Seasons on the Big Island of

Hawaii before moving to Arizona. She met Moscato while they both worked at the Hilton in Sedona.

But the pair's biggest culinary influences came from their families, Robbins says. Both learned from grandmothers and mothers to appreciate fresh, made-from-scratch food. That was part of their motivation in opening Moscato: to get back to culinary basics.

But it was also the building. "It was a beautiful old building that needed some love," Robbins says. "It spoke to both of us. I said, 'The building's there. It's available. What's the worst that can happen?'" Together, they stripped the interior to its bare bones and remade it into the kind of place they wanted, with dark wood floors, leather chairs, fresh flowers and

gauzy white curtains.

They assembled the menu the same way: from the bottom up, starting with Italian staples such as marinara and Bolognese. They added menu items for people with dietary restrictions and other items they thought would appeal to locals, such as liver and onions. The Moscato version is served Marsala style. "So it's got an Italian twist, but it's liver and onions, basically," Robbins says. And it's very successful, she adds: "People come just for that."

Of course, Moscato (the chef) created Sicilian dishes using family recipes: spaghetti alla puttanesca (tomato sauce with olives, capers, anchovies and herbs); another spaghetti served with spicy marinara sauce and shrimp; a Sicilian ricotta cheesecake; and cannoli made with citrus, ricotta and chocolate chips. All of them are made from scratch.

"The philosophy is to try and keep the old ways of doing things, so they don't get lost," Robbins says. "I think that's important ... to keep it authentic."



CAMP VERDE Moscato, 396 S. Main Street, 928-567-7417, facebook.com/moscatoitalianaz

Hoover Dam

Ninety years ago next month, construction began on Hoover Dam. It took a tremendous amount of concrete — enough to pave a two-lane highway from San Francisco to New York City — to build the massive structure, but, contrary to urban legend, there aren't any bodies buried within.

NOAH AUSTIN



Let's get one thing out of the way: No one is buried in Hoover Dam. A popular legend holds that dozens of the 21,000 people involved in the dam's construction fell into its wet concrete and remain there today. But that legend ignores the realities of the dam's construction. Hoover Dam was built in interlocking blocks, with buckets of con-

crete adding to the height of each block only a few inches at a time. Besides, leaving a decomposing human body in the concrete would have compromised the dam's structural integrity — and Hoover Dam is still standing tall nearly 85 years after its completion.

But that doesn't mean the task of building the dam on Arizona's border

with Nevada was easy, or even reasonably safe. How many people died to build Hoover Dam depends on which deaths in the dam's vicinity are included, but the official total used by the U.S. Bureau of Reclamation, which operates the dam, is 96. Some died of heat exhaustion or drowned in the Colorado River; others met their end via falls, blasting accidents or run-ins with industrial equipment. At least two workers died by suicide.

The danger underscored the scale of the project. The dam, its hydroelectric power plant and other structures at the site contain a total of 4.36 million cubic yards of concrete — enough to pave a two-lane highway from San Francisco to New York City. To cool the concrete after it was poured, workers embedded nearly 600 miles of 1-inch steel pipe in the concrete and circulated ice water through it. And the dam itself rises 726 feet from its foundation to the roadway that runs along its crest.

The dam was completed in 1936 and created Lake Mead — the largest reservoir, by capacity, in the United States. When full, the reservoir has more than 750 miles of shoreline and holds 26.1 million acre-feet of water. Lake Mead is popular among boaters, campers, hikers and other recreationists, and the 1.5 million-acre Lake Mead National Recreation Area saw 7.6 million visitors in 2018, placing it sixth among National Park Service sites. Visitors these days will notice the lake's white "bathtub ring," the result of declining water levels due to drought and increased water use by Arizona, other Western states and Mexico; a 2019 agreement between those governments aims to conserve more of Lake Mead's water.

As for Hoover Dam, it's been the target of considerably less controversy than its upstream cousin, Glen Canyon Dam, which was built decades later. In fact, the most controversial thing about Hoover Dam was its name. It originally was called Boulder Dam, then was renamed before its construction to honor then-President Herbert Hoover — who, in the depths of the Great Depression, was voted



LEFT: A modern photo of Hoover Dam shows the recently completed bridge that bypasses the dam's roadway. ABOVE: A diversion tunnel is shown during the dam's construction in 1934.

out of office before the dam's completion.

The names were used interchangeably for years, until Congress moved in 1947 to officially name the structure Hoover Dam. But Arizona Highways Editor Raymond Carlson noted in 1950 that the Arizona Legislature preferred the name Boulder Dam. "It is 'agin the law away out hyar' to change legal place names," he wrote, "and seeing as how we're law-abiding folks with no hankering to get thrown in the jug, we're a'using the one name instead of the other."

Whatever you call it, the dam itself has become a tourist destination. For decades, the roadway across it was part of U.S. Route 93, the main route between Phoenix and Las Vegas. It's since been bypassed by the Mike O'Callaghan-Pat Tillman Memorial Bridge, which opened in 2010 and crosses the Colorado just to the southwest. But guided tours of the dam and the power plant remain popular, and you won't be startled by any skeletons sticking out of the concrete. We promise.

COLORADO RIVER Hoover Dam, usbr.gov/lc/hooverdam; Lake Mead National Recreation Area, 702-293-8990, nps.gov/lake



Ben's Bells Project

Although the bells themselves are beautiful, it's what they stand for that means the most at the Ben's Bells Project, a nonprofit dedicated to teaching the positive impacts of intentional kindness and inspiring people to practice kindness as a way of life.

AMEEMA AHMED



BE KIND. THE MESSAGE IS SIMPLE. And at the Ben's Bells Project, it's the driving force behind what the organization does every day.

"I think [it's important] even more so now, because there is so much negativity in the world and there are so many things going on," says Helen Gomez, executive director at Ben's Bells. "I think we often forget to look at things through a kind lens."

Founder and "chief kindness officer" Jeannette Maré started the project in memory of her young son Ben, who died from a sudden illness on March 29, 2002. The tragedy took a toll on the entire family, and the kindness of friends and strangers helped Jeannette, her husband, Dean, and their other son, Matthew, pull through those tough times.

"Whether it was opening a door for her, or letting her in traffic, or just asking how she was, she realized how important that was," Gomez says.

As they adjusted to life without Ben, the Maré family wanted a way to keep spreading the kindness they experienced. The family came up with a design for bells that would distribute a special message to those

who found them. Ben's Bells are ceramic wind chimes that are handmade by members of the community. Each chime includes a ceramic centerpiece, beads, string and a bell. And each is a group effort, having been touched by at least 10 people in the process of making it.

"By the time these things go out into the universe, there's been a lot of love and care that has gone into each bell," Gomez says.

The bells are hung in random places across Arizona and accompanied by a message that includes the story behind them and a reminder to be kind. As people find them, they can keep the bells or continue to distribute them in other places. Ben's Bells have been found across the country and even overseas.

The powerful message is also spread through other means, including bright green "Be Kind" stickers that you might see on car bumpers and water bottles.

Ben's Bells has studios in Tucson, Phoenix and Connecticut. Each studio offers volunteers of all ages the opportunity to come in and make bells. The studios also host groups for team-building activities and events, and Maré and her team hold speaking events at schools to help kids learn the importance of kindness.

"It's such an important skill that people need to practice every day," Gomez says. "You're not always going to be great at it, but the fact that you continually try to improve at being kind ... that's what's most important."

LOCAL FIRST ARIZONA

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MORE ONLINE: Learn about the Ben's Bells Project and its goal of spreading kindness in a video at arizonahighways.com/localfavorites.

TUCSON Ben's Bells Project, 40 W. Broadway Boulevard, 520-622-1379, bensbells.org

Q&A: Shane McDermott

PHOTO EDITOR JEFF KIDA

JK: How did this photo come together?

SM: I went to Mormon Lake, near Flagstaff, specifically looking for elk to photograph. There had been a ton of rain, and a couple of my friends told me Mormon Lake was really full. When that happens, it pushes the elk closer to the roadside — when the lake is more dry, they stay a mile or more from the road, so they're harder to photograph. I went there to get still photos and video, both with my drone and with a ground camera.

JK: Is this a morning photograph, or an evening shot?

SM: This was probably 30 or 40 minutes after sunset. I was there for two or three hours before sunset, just flying my drone around and shooting. After that, I thought I was finished, so I put away my gear and started eating dinner. It was a warm night and so quiet, which is rare at Mormon Lake — usually, the wind is relentless out there. I actually heard these elk wading through the water. It was like the sound you'd get if a person were wading through still water. And then I saw these three massive creatures wading toward the shoreline. I watched and photographed them for another 10 or 15 minutes, just waiting for them to get closer so the composition would be better. It was just a magical, awesome moment.

JK: To me, this is an image about form and texture. The elk are the odd shapes in the photo, contrasted against the texture of the lake. How long a lens did you use?

SM: I used a 500 mm lens and an ISO of 3200. I love this kind of shot, and I love

Mormon Lake because of the texture you mentioned. It's sort of an abstract palette, and then you get these beautifully contoured animals in there and they just pop like crazy.

JK: This could easily be a monochromatic shot, but do you think the cool tones around the waves add something to the photo?

SM: Yes, definitely. I'm not typically a black- and-white guy — I don't do that very well — but I actually tried to turn it into black and white, and it really lost some magic. That dusky indigo color was such a part of the moment, and I feel like it adds another dimension to the photo.

PHOTO WORKSHOP



Monument Valley and Hunts Mesa

May 10-14, Navajo Nation

The Navajo Nation's iconic sandstone landscapes, used as locations in numerous Western films, are the focus of this workshop led by award-winning Navajo photographer LeRoy DeJolie.

Information: 888-790-7042 or ahps.org

Three bull elk approach the shore of Mormon Lake, a reservoir near Flagstaff, on a summer evening.



To learn more about photography, visit arizonahighways.com/photography.

Rancho de la Osa

After sitting vacant for a few years, this historic guest ranch is once again open for business. And like before, towering eucalyptus trees shade the hacienda porch, and meals are served family style inside.

KATHY MONTGOMERY

NOT MANY PEOPLE HAVE heard of Presumido Canyon or the little outpost that once stood there. Those who have stumbled across what's left of the adobe and stone structures in Southern Arizona's Pozo Verde Mountains have

only guessed at their purpose, which has largely been lost to history — until now.

I had heard of it indirectly, while reading about the history of Rancho de la Osa, a storied guest ranch on the border with Mexico. William Sturgis, who



built the hacienda when the ranch was a thriving cattle operation in the late 19th century, married a woman named Doña Leonora, who operated a trading post that catered to the Tohono O'odham people. Ranch owners believe these structures, located just outside tribal land, are the remains of her trading post and a stage stop.

Nearby, petroglyphs record centuries of human habitation, and it's easy to see why people have been drawn to this place. Even after a dry summer, it remains remarkably verdant, with a spongy carpet of grass, plump saguaros and stands of ocotillos so dense and green that, from a distance, they look like tall, waving grass.

Closed in 2014, Rancho de la Osa sat vacant until 2016, when a coalition of investors, including White Stallion Ranch owner Russell True, bought it at auction. Target shooting, fat-tire electric bike rides and guided all-terrain vehicle excursions to the ruins are among the activities now available to guests.

But horseback riding is still the reason most folks come, and riders are well served by managers Ross and Lynne Knox. A celebrated cowboy poet, Ross says he “never drew wages for anything that wasn't on horseback.” He's also charged with reviving ranching on a small scale, using livestock believed to belong to the same genetic stock as cattle that grazed here historically. At the same time, the ranch is working to restore grasslands and wetlands to historical conditions.

For all that's new, past guests will find the place reassuringly familiar. Towering eucalyptus trees still shade the hacienda porch. Meals are still served family style inside, at long tables surrounded by pictures of famous guests: Lyndon B. Johnson atop his horse, John Wayne dancing in the cantina — said to be the oldest continuously occupied building in Arizona — and William Clayton at work on the Marshall Plan.

And now, the place where so much history has been written is beginning a new chapter of its own.

MIND IF WE TAG ALONG?

THE STATE OF ARIZONA GAVE US OUR OWN LICENSE PLATE, AND WE'D LIKE YOU TO TAKE US FOR A RIDE.



JEFF KIDA

SASABE Rancho de la Osa, 1 La Osa Ranch Road, 520-339-1086, ranchodelaosa.com

PHOTOGRAPH BY JEFF KIDA